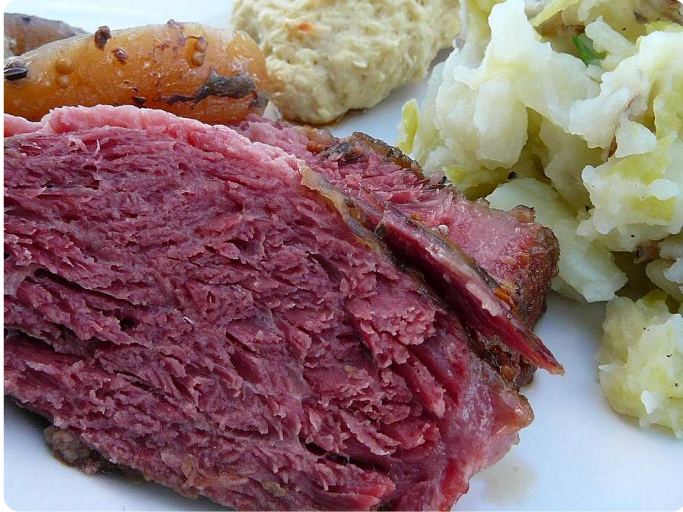




Guinness Corned Beef

Jacob · 29/09/2024



Prep Time

5 mins

Difficult

Easy

Servings

2 hrs 55 mins

Description

This Guinness corned beef with brown sugar is perfect for a St Patricks Day feast I discovered it while attending an Irish Rovers concert My family and friends insist it is a staple at gettogethers any time of the year Braise this corned beef slowly at a low setting for meltinyourmouth delight The aroma is fantastic

Ingredients

— - 4 pounds corned beef brisket - 1 cup brown sugar - 1 (12 fluid ounce) can or bottle Irish stout beer (e.g. Guinness)

Instructions

1. Preheat the oven to 300 degrees F (150 degrees C). Rinse brisket thoroughly
2. then pat dry with paper towels and place on a rack in a roasting pan or Dutch oven. Rub brown sugar all over brisket. Pour beer around and gently over brisket to wet sugar. Bake
3. covered
4. in the preheated oven until tender
5. about 2 ½ hours. An instant-read thermometer inserted into the center of brisket should read at least 190 degrees F (88 degrees C). Allow to rest for 5 minutes before slicing. Recipe Tip During the last hour of cooking
6. you can add vegetables to the roasting pan. Try a wedge of cabbage or some new potatoes
7. onions
8. carrots
9. etc. You may need to add a little more beer with the vegetables.