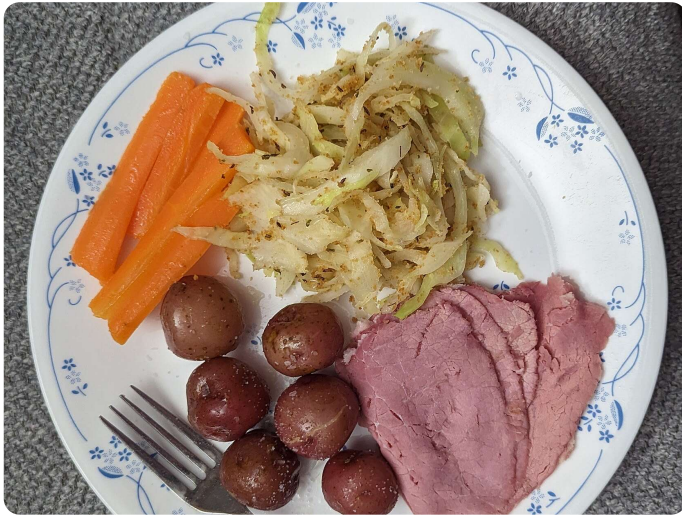




Slow Cooked Corned Beef for Sandwiches

Savannah · 30/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

4 hrs 35 mins

Description

Slowcook two corned beef briskets for sandwiches on your stovetop Just simmer them with beer garlic and bay leaves then shred the meat and set it out with rolls mustard and coleslaw for people to make their own sandwiches

Ingredients

- - 2 (3 pound) corned beef briskets with spice packets - 2 (12 fluid ounce) bottles beer - $\frac{1}{4}$ cup peppercorns - 1 bulb garlic cloves
- separated and peeled - 2 large bay leaves

Instructions

1. Place briskets into a large pot. Sprinkle one spice packet over top; discard remaining spice packet or save for another use. Pour in beer
2. then add enough water to cover briskets by 1 inch. Add peppercorns
3. garlic
4. and bay leaves
5. cover
6. and bring to a boil. Reduce the heat to medium-low. Simmer
7. checking hourly and adding more water if necessary to keep briskets covered
8. until meat is tender and can be easily pulled apart with a fork
9. at least 4 hours or up to 5. Carefully transfer briskets to a cutting board; let rest until they firm up a bit
10. about 10 minutes. Slice or shred meat
11. then place onto a platter for serving. Discard cooking liquid or save it for another use. Cook's Note I always make two or three briskets because they go so quickly. It sounds like a lot of garlic
12. but no one has ever complained that it tasted too garlicky. You can use the cooking liquid to simmer cabbage or other vegetables. Editor's Note: Nutrition data for this recipe includes the full amount of cooking liquid and spices. The actual amount consumed will vary.