

Pressure Cooker Corned Beef

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

2 hrs

Description

This pressure cooker corned beef is the most tender flavorful corned beef that you will ever eat Cooking time includes the time for the pot to reach the proper pressure

Ingredients

- - 1 (4 pound) corned beef brisket
- seasoning packet discarded - 1 ½ teaspoons garlic powder - 1 ½ teaspoons onion powder - 1 (12 ounce) bottle beer

Instructions

1. Gather all ingredients. ALLRECIPES / ANA CADENA Place brisket fat-side up on a rack inside an electric pressure cooker. Sprinkle garlic powder and onion powder over brisket; pour beer into the pot. ALLRECIPES / ANA CADENA Close and lock the lid. Select "Meat" setting according to manufacturer's instructions; set timer for 1 hour 30 minutes. Allow 10 to 15 minutes for pressure to build. ALLRECIPES / ANA CADENA Release pressure using the natural-release method according to manufacturer's instructions
2. 10 to 40 minutes. Unlock and remove the lid. ALLRECIPES / ANA CADENA Transfer brisket to a cutting board; remove the top layer of fat and slice across the grain. ALLRECIPES / ANA CADENA Recipe Tip Slicing the finished brisket with an electric knife makes for beautifully cut meat.