

GINGER ALE GLAZED CORNED BEEF

F EASY

Last Modified: 01/26/2017

PREP: 10 Min
COOK: 5 To 7 Hrs
VARIOUS

BEEF

MAKES 6 SERVINGS (SLOW COOKER)

QUA	MEASURE	INGREDIENT	PROCESS
4 ~ 5	Pounds	Corned Beef Brisket (Cryovac Wrap)	Lean
2	12 Oz	Bottles Vernor's Ginger Ale (Sweet)	
1	Small	Yellow Onion	Chopped
1	Clove	Garlic	Minced
1/4	Cup	Dark Brown Sugar	Packed
2	Tbsp	Whole Grain Mustard	
2	Tbsp	Worcestershire Sauce (Lea & Perrins)	

PREPARATION

FACTOID	This recipe was ferreted away in a long forgotten box. I don't remember it, but Chris
CORNED BEEF FACTOID	<p>Corned Beef comes already packed in brine in a Cryovac Bag. Sometimes the powerfully flavored Spices: Coriander, Dill Seed, Brown Mustard Seed, Yellow Mustard Seed, Allspice, Bay Leaves, Cloves, Red Pepper, Black Pepper, Cinnamon, Cardamom and Star Anise are already floating in the Brining Solution (preferred). and sometimes they are in a separate packet packed inside the bag (avoid if possible). There are two different cuts of Beef that are traditionally "Corned".</p> <p>#1: The Brisket Cut: A flat rectangular piece of meat that is 1 1/2 to 2 inches thick.</p> <p>#2: The Point Cut: A thick triangular shaped piece of meat you want to avoid at all costs.</p>
HINTS	Choose a nice, lean, even thickness Brisket of Corned Beef with a very thin layer of fat, only on the top. Search through ALL of the packages in the cooler and find the one you would like to eat.
TOOLS	<ol style="list-style-type: none"> 1) Crock Pot OR Dutch Oven & Lid 2) Aluminum Half Sheet Pan 3) Gravy Separator 4) Medium Saucepan
PREP	<p>DISH</p> <ol style="list-style-type: none"> 1) Mince the Garlic Clove and set it aside. 2) Chop the Yellow Onion and add it on top of the Garlic.
1	Cut open the Cryovac Bag. Pour the juices and spices inside into a medium saucepan over medium high heat. Carefully remove the Corned Beef Brisket from inside the Bag, scrape any spices clinging to the meat into the saucepan. Add in the Vernor's, Brown Sugar, Onion Slices, Garlic, Mustard and Worcestershire Sauce. Bring to a rolling boil and cook for 10 Minutes, uncovered.
S T O V E T O P	Place the Corned Beef Brisket into a dutch oven over medium heat and add in Sauce until the Beef is completely covered, with at least 2 inches of liquid above the top (Add additional Vernor's as necessary). Lower the heat and simmer it gently, partially covered, for 4 to 5 1/2 hours, or until the Corned Beef Brisket is tender (it will pull apart easily). The Meat WILL shrink a bunch. Check the liquid level periodically, and if you need to, add a little additional boiling Vernor's in order to keep the Beef completely submerged.
OR	

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O V E N	Carefully remove the Beef from the dutch oven and place it on an aluminum sheet pan and cover it tightly with aluminum foil. Lower the oven to 250 degrees and place the sheet pan inside to keep it warm.
OR	
C R O C K P O T	Put the Corned Beef Brisket into a crock pot on high and cover it with the Sauce until the Beef is completely submerged, with about 1 inch of liquid over the Beef (Add in additional Vernor's as necessary). Cover and cook for 4 to 6 hours, or until the Corned Beef Brisket is tender (it will pull apart easily). The meat WILL shrink a bunch. Check the liquid level periodically, and if you need to, add additional boiling Vernor's in order to keep the Beef completely submerged.
3	Pour the liquid into a gravy separator and allow the fat to float to the top. Discarding the fat, pour the juices into the saucepan over medium high heat and bring it to a rolling boil. Allow the juice to reduce by about 2/3, about 30 Minutes.
4	Place the Corned Beef brisket on a sheet pan and baste it with the thickened Sauce. Broil it on low until the Sauce thickens and glazes over. Re-baste and continue broiling & basting until the Sauce gets thick and shiny.
5	Slice the Corned Beef thinly across the grain and drizzle it heavily with any remaining Sauce.
SERVE	Serve while hot with a little Sour Cream and Malt Vinegar on the side.