

RECIPE

Baked Corned Beef in the Oven

Ingredients

- 1 pkg corned beef
- 1/4 cup dijon mustard
- 1 sheet foil

INSTRUCTIONS

1. PREHEAT OVEN TO 350 F AND PLACE LARGE FOIL IN AN OVEN PROOF DISH WITH HIGH SIDES. REMOVE CORNED BEEF FROM PACKAGE. SET THE SPICE PACKET ASIDE. RINSE THE CORNED BEEF WITH COLD WATER, PAT DRY, AND SET IT ON THE FOIL IN THE DISH WITH THE FATTY SIDE ON THE TOP.

2. RUB 1/4 CUP OF MUSTARD ALL OVER THE CORNED BEEF (TOP, BOTTOMS, SIDES)

3. SPRINKLE THE SEASONING PACKET ON TOP OF THE MUSTARD-RUBBED CORNED BEEF. SEASON ONLY ON THE TOP OF THE MEAT.

4. TIGHTLY WRAP THE CORNED BEEF WITH THE FOIL IT'S RESTING ON. PLACE PAN INTO THE OVEN. BAKE FOR 1 HOUR PER POUND OF CORNED BEEF.

5. ONCE THE BEEF HAS COOKED, REMOVE IT FROM THE OVEN AND OPEN THE FOIL.

OPTIONAL: BROIL THE CORNED BEEF FOR 5 MINUTES, UNTIL TOP BEGINS TO CRISP.

AFTER ALL THE COOKING HAS COMPLETED, LET THE CORNED BEEF REST FOR 10 MINUTES BEFORE TRANSFERRING IT TO A CUTTING BOARD. SLICE THE MEAT AGAINST THE GRAIN.