



## Corned Beef with Maple Glaze

Makes: 6 servings

Prep Time: 25 minutes Cook Time: 2 hours 30 minutes

Total Time: 2 hours 55 minutes

- 1 corned beef brisket with spice packet (around 3-4 pounds)
- 1/2 large sweet onion, sliced
- 6 garlic cloves, peeled and cut in half
- 2 tbsp Kosher salt
- 2 tbsp whole peppercorns
- 4 bay leaves
- 1 tbsp dried basil
- 1 tbsp dried oregano
- 2 quarts water
- 1 & 1/2 cups beef broth
- 2 tbsp maple syrup
- 2 & 1/2 tbsp packed brown sugar

Place brisket and spice packet in stock pot or dutch oven. Add onion, garlic, salt, peppercorns, bay leaves, basil, oregano, water and beef broth. Bring to a boil; reduce heat to a simmer and cover pot. Simmer for 2 1/2-3 hours or until tender (you should be able to pierce brisket with a sharp knife or skewer easily).

Remove meat from pot and place on a small roasting pan. Turn oven to broil.

Brush maple syrup over corned beef and sprinkle brown sugar on top. Place roasting pan about 6 inches from broiler and broil for 2-3 minutes until glaze starts to caramelize, watching carefully.

Slice across the grain thinly and serve with Grilled Cabbage.