Joe's Reserve Slow-Cooked Glazed Corned Beef Brisket





Instructions

- 1. In a slow cooker, cover Joe's Reserve Corned Beef Brisket with water.
- 2. Cover and cook on low for 10-12 hours.
- 3. Drain cooked corned beef; place on broiler pan or oven-proof platter.
- 4. Preheat oven to 400° F.
- 5. Combine horseradish, vinegar, mustard and molasses. Brush on all sides of meat.
- 6. Roast in oven for 20 minutes or until glaze begins to brown; brush with sauce several times while browning.

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