



BAKED CORNED BEEF

- 4 Pound Corned Beef Brisket
- 1 Cup Brown Sugar
- Whole Cloves

DIRECTIONS

1. Cover corned beef with cold water in a large stock pot.
2. Heat to boiling, then simmer for 3 to 4 hours.
3. Remove from water, place on a rack in a roasting pan.
4. Rub brown sugar over corned beef, pressing to make it stick.
5. Insert cloves into meat in diagonal rows.
6. Bake in a 325 degree oven until browned – about 20 to 25 minutes.