



## CORNER BEEF WITH MUSTARD SAUCE

- 8 Pound Corned Beef Brisket
- 2 Cloves Garlic
- 4 Bay Leaves
- Whole Cloves
- 1/3 Cup Packed Brown Sugar
- 1 Tablespoon Prepared Mustard
- 1/3 Cup Catsup
- 3 Tablespoons Vinegar
- 3 Tablespoons Water

## DIRECTIONS

1. Roll and tie corned beef, cover with water and simmer with the garlic and bay leaves for 6 hours.
2. Cool in the liquid. Drain.
3. Stud the far side of the brisket with cloves.
4. Combine remaining ingredients and spread onto beef.
5. Bake in a 275 degree oven for 1 hour, basting occasionally.