



SPOTLIGHT RECIPE

5-HOUR SLOW-COOKED MUSTARD-CRESTED CORNED BEEF BRISKET

SAUTEED BABY CARROTS, DILL SMASHED POTATO, HORSERADISH SAUCE

The corned beef is slow-cooked for hours on a bed of onions and garlic until incredibly tender, then topped with a tangy coarse Dijon mustard. The dish is rounded out with tender, dill-infused smashed potatoes, sweet sautéed baby carrots and a creamy, zesty homemade horseradish sauce.

SERVES 6



For ingredients and
cooking directions, please
scan the QR code.

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INGREDIENTS

Brisket

- 4 pounds corned beef brisket
- 1 teaspoon salt
- 1 teaspoon black pepper
- 2 tablespoons oil
- 4 cloves garlic, smashed
- 1 large onion, cut into wedges
- 6 cups beef broth
- 1/2 cup Dijon mustard

Horseradish Sauce

- 1 cup sour cream
- 3 tablespoons prepared horseradish
- 1 tablespoon fresh lemon juice
- 1 tablespoon dill, chopped
- 1 tablespoon chive, chopped
- 1 teaspoon apple cider vinegar
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

Dill Smashed Potatoes

- 1 gallon water
- 2 1/2 pounds baby potatoes
- 4 garlic cloves, minced
- 3 tablespoons fresh minced dill, plus more for garnish
- 1/2 tablespoon salt
- 1/2 tablespoon black pepper
- 3 tablespoons olive oil

Sautéed Baby Carrots

- 1 tablespoon olive oil
- 2 pounds baby carrots, peeled with stems
- 4 cloves garlic, smashed
- 1/4 cup white wine
- 2 teaspoons parsley, chopped

DIRECTIONS

Brisket

Preheat the oven to 250 F.

Season the beef with salt and pepper. Add the oil to a pan on high heat. Sear the beef on each side for 4 minutes.

In a hotel pan, add the onion, garlic and broth. Place the brisket on top of the onions and garlic, let it slow cook in the oven for 5 hours. Rub the mustard on the brisket and put it back into the oven for 5 minutes until the crust forms.

Horseradish Sauce

In a small mixing bowl, stir all of the ingredients together. Keep refrigerated for service.

Dill Smashed Potatoes

Preheat the oven to 400 F.

Bring a large pot of water to a boil and add the potatoes. Boil for 15 minutes or until you can poke a fork through them.

Drain the potatoes and lay them on a baking sheet. Use the bottom of a cup to smash each potato.

In a small bowl, combine the olive oil, garlic, dill, salt and pepper. Stir to combine and place on top of a potato on a baking sheet. Bake in the oven for 20 minutes. Remove from the oven and top with fresh dill.

Sautéed Baby Carrots

Heat the olive oil in a pan over medium heat. Add the carrots and garlic, and toss to coat. Cook for 8 minutes or until the carrots are fork-tender and lightly browned. Add the wine and deglaze. Top with the parsley. Keep hot for serving.

