**Whiskey Glazed Corned Beef**

**One 3-4 pound corned beef (When buying a corned beef know that the “point cut” is rounder and some what fattier, and the “plank cut” is flatter and leaner. Both will be very tender.)**

**• A large stockpot, Dutch oven or deep braiser**

**• Water to cover corned beef by 3 inches**

**• 1/2 cup whiskey**

**• 1/4 cup black peppercorns**

**• 4 whole cloves**

**• 2 bay leaves**

**• 6 cloves of garlic**

**• 8 medium Yukon gold potatoes cut in 1/2**

**• 2 small to medium heads green cabbage**

**• 8 large carrots, peeled and cut into 3”-4” pieces**

**• Whiskey-Mustard Glaze**

**Place corned beef in pot with all the ingredients and simmer for 4 hours. Every 15-20 minutes skim off the fat that comes to the surface of the water.**

**During the last hour of cooking add the potatoes, cabbage and carrots to the pot with corned beef. At this time make your glaze. Preheat you oven to 400˚.**

**When the beef is done carefully transfer the brisket to a baking pan using a large kitchen fork and tongs. Liberally brush on the glazed and roast in the oven for 20-30 minutes basting with glaze every 5-10 minutes.**

**Whiskey-Mustard Glaze**

**• 1/4 cup fresh squeezed orange juice**

**• 3/4 cup brown sugar**

**• 2 tablespoons corn beef stock, skimmed**

**• 1 tablespoon Dijon mustard**

**• 1/4 cup whiskey**

**Cook glaze until alcohol is dissipated. Serve beef, some of the vegetables in a shallow bowl or on a plate and drizzle glaze over beef.**

**Leftover corned beef makes great sandwiches. Be creative with garnishes and breads, we like it on artisan rye bread with a lot of mustard.**