

## Corn Beef Brisket with a Mustard Glaze

### Ingredients:

4 pounds corned beef brisket

1 cup brown sugar

1 cup Dijon mustard

1 cup Beef Broth

### Directions

Preheat oven to 300 degrees F. Rinse the beef completely and pat dry.

Place the brisket on rack in a roasting pan or Dutch oven. Mix the brown sugar and Dijon until well incorporated. Rub the brown sugar Dijon mixture on the corned beef to coat entire beef, including the bottom. Pour the beef stock gently over the beef to wet the sugar. Cover, and place in preheated oven. Bake for 2 1/2 hours. Allow to rest 15 minutes before slicing.

Note: You can add vegetables to pan during the last hour of cooking for an all in one meal. Save the leftovers they make great Rubeen sandwiches.