

Homestyle Corned Beef with Dilled Cabbage

Ingredients:

- **1 Boneless Corned Beef Brisket (about 2 1/2 to 3 1/2 lbs.)**
- **2 Cups Water**
- **1/4 Cup Honey**
- **1 Tbsp. Dijon-style Mustard**

Dilled Cabbage:

- **1 Medium Head Cabbage (about 2 lbs.), cut into 8 wedges**
- **3 Tbsp. Butter, softened**
- **1 Tbsp. Dijon-style Mustard**
- **1 1/2 tsp. Chopped Fresh Dill**

Preparation:

Pre-heat oven to 350 °F. Place corned beef brisket and water in a Dutch oven. Bring just to a simmer; do not boil. Cover tightly and cook in the oven 2 1/2 to 3 1/2 hours, or until fork tender.

About 20 minutes before brisket is done, steam cabbage 15 to 20 minutes, or until tender.

Remove brisket from water; trim fat. Place on rack in a broiler pan so surface is 3 to 4 inches from heat. Combine honey and 1 tablespoon mustard. Brush top of brisket with 1/2 of glaze; broil for 3 minutes. Brush with remaining glaze; broil 2 minutes or until glazed. Combine butter, 1 tablespoon mustard, and dill and spread on the hot cabbage.

Makes 6 to 8 Servings.

