

March 2024 TV Recipes—CORNED BEEF RECIPES

Celebrate St. Patrick's Day with simple-to-prepare, irresistibly Irish-inspired Corned Beef. Whether you want to roast it in the oven or set-it-and-forget-it in the slow cooker, Corned Beef offers a flavorful meal that the whole family will enjoy. Check out some of our delicious Corned Beef recipes.

Dijon-Glazed Corned Beef with Cabbage & Red Potatoes

While Corned Beef braises in the oven, cabbage wedges and potatoes are roasted for a full meal.

Recipe time: 3 hours 30 minutes – Makes 8-10 servings

- 1 boneless Corned Beef Brisket (3-1/2 to 4 pounds)
- 6 cloves garlic, peeled
- 2 teaspoons whole black peppercorns
- 2 cups water
- 6 tablespoons butter
- 1 cup thinly sliced green onions, including white and green parts
- 1/2 cup horseradish
- 1/2 teaspoon ground black pepper
- 1/4 teaspoon salt
- 1 head green cabbage, cored, cut into 6 wedges
- 1-1/2 pounds small, red-skinned potatoes, cut in half

Glaze:

- 2 tablespoons orange marmalade
- 2 teaspoons Dijon-style mustard



1. Position oven racks in upper and lower thirds of oven. Heat oven to 350°F. Place Corned Beef Brisket in roasting pan, fat side up; sprinkle garlic, contents of seasoning packet and peppercorns around and over brisket. Add water; cover tightly with aluminum foil. Braise in upper third of 350°F oven 3 to 3-1/2 hours or until brisket is fork tender.
2. Meanwhile, place butter, green onions, horseradish, ground pepper and salt in glass measuring cup. Microwave on HIGH 1 to 2 minutes or until butter melts; mix well. Place cabbage wedges on 1 half of baking sheet and potatoes on other half. Drizzle horseradish-butter mixture over vegetables, turning cabbage and tossing potatoes to coat. Cover with aluminum foil. Roast in lower third of 350°F oven with brisket 55 minutes. Uncover vegetables; continue roasting 15 to 20 minutes or until vegetables are tender and begin to brown.
3. Combine glaze ingredients in small bowl. Remove brisket from roasting pan and trim off fat cap; place on rack in broiler pan so surface of brisket is 3 to 4 inches from heat. Brush glaze over the brisket; broil 2 to 3 minutes or until the glaze is bubbly and beginning to brown.
4. Carve brisket diagonally across the grain into thin slices. Serve brisket with potatoes and cabbage.

Nutrition information per serving: 568 Calories; 34g Total Fat; 16g Saturated Fat; 12g Monounsaturated Fat; 129mg Cholesterol; 1344mg Sodium; 44g Total carbohydrate; 22g Protein; 4.1mg Iron; 2.9mg Niacin; 0.3mg Vitamin B6; 1.4mcg Vitamin B12; 4.4mg Zinc; 29.7mcg Selenium; 9.3g Fiber.

Corned Beef Nachos with Herbed Whiskey Fondue

Bring the pub home and dig into this platter of Corned Beef over creamy whiskey infused cheese sauce all drizzled over thick waffle fries.

Recipe time: 35 minutes – Makes 6 servings

For the Nachos:

- 1 bag frozen waffle fries
- 1/2 pound Corned Beef, cooked and shredded
- 1/2 cup shredded cabbage

For the Whiskey Sauce:

- 1/4 cup whiskey
- 2 tablespoons honey



- 1 tablespoon brown sugar
- 1 medium onion, sliced

For the Cheese Sauce:

- 3 tablespoons flour
- 3 tablespoons butter
- 4 ounces whiskey
- 2 ounces Dubliner cheese, shredded
- 2 ounces Skellig cheese, shredded
- 2 ounces smoked gouda cheese, shredded
- 1/3 cup milk
- 1 tablespoon Dijon mustard
- Additional shredded cheese for topping
- Fresh parsley, for garnish

1. Prepare the waffle fries according to directions on package.
2. Meanwhile, whisk the whiskey, honey, and brown sugar in a small saucepan. Bring to a boil; reduce heat to a simmer and allow to reduce a few minutes. Toss in the sliced onions and allow to simmer on low until soft, 8 to 10 minutes.
3. Cheese sauce—In a saucepan over medium heat, melt the flour and butter and cook for 3 to 4 minutes. Stir in the whiskey. Add the cheeses, a little at a time; add the milk and Dijon. Stir until melted. Keep heated over low until ready to use.
4. Toss the Corned Beef with the onions in the whiskey sauce and arrange over the cooked waffle fries in layers. Stir any remaining sauce into the cheese sauce.
5. Pour cheese sauce over the fries, being sure to give a little pool at the bottom for dipping.
6. Top with cabbage, sprinkle with remaining cheese and toast under the broiler until everything is melted. Garnish with parsley and serve.

Recipe from GirlCarnivore.com.

Easy Baked Reuben Casserole

This Easy Baked Reuben Casserole has Corned Beef, sauerkraut, Swiss cheese, rye bread and creamy dressing. Like the classic sandwich in a casserole form. This family favorite is perfect for a quick dinner on St. Patrick's Day and definitely comfort food!

Recipe time: 40 minutes – Makes 10 servings

- 1 pound sauerkraut, rinsed and drained, with most of the liquid squeezed out
- ½ teaspoon ground black pepper
- 1 teaspoon kosher salt
- 1 pound sliced Corned Beef, torn into large pieces
- 12 slices Swiss cheese
- 1/4 cup Thousand Island dressing
- 6 slices rye, swirl rye or pumpernickel bread, torn into small pieces
- 2 tablespoons melted butter



1. Preheat oven to 350°F. Grease 9x13-inch baking dish with cooking spray, oil or butter.
2. Spread the sauerkraut evenly over the bottom of the baking dish, and season with salt and pepper. Layer the Corned Beef over the kraut. Layer on the Swiss Cheese. Spread the dressing evenly over the cheese, and top with bread pieces. Drizzle with melted butter.
3. Bake for 30 minutes. Slice and serve warm

Cook's Tips: *You can use leftover Corned Beef or sliced deli Corned Beef in the recipe. Substitute provolone cheese for Swiss cheese, if desired.*

Recipe from Meatloaf & Melodrama.

Corned Beef Colcannon Casserole

This Corned Beef casserole recipe comes together quickly and easily. And, it's all done in one pan. Serve with some Irish Soda Bread or rye on the side and you have a complete Irish-loving meal!

Recipe time: 2 hours 30 minutes – Makes 8 servings

- 4 tablespoons butter
- 1/2 large onion, chopped
- 1/2 head cabbage, cut into 1" pieces
- 1/4 teaspoon regular salt
- 1/4 teaspoon coarse ground black pepper
- 1/2 teaspoon sugar
- 1 pound coarsely chopped cooked Corned Beef, leftover or deli sliced Corned Beef
- 1-1/2 to 2 pounds red, Yukon Gold or russet potatoes, unpeeled and thinly sliced
- 16 ounces Swiss cheese, grated or shredded (about 4 cups)
- 2¼ cups whole milk
- ¾ cup heavy cream
- ¼ cup mayonnaise
- ⅓ cup flour
- 1½ teaspoon salt
- ½ teaspoon coarse ground black pepper, or to taste
- ½ teaspoon garlic powder
- ¼ teaspoon onion powder
- 1 teaspoon spicy brown mustard
- Sliced green onions and fresh parsley, optional for garnish



1. Preheat oven to 350° F.
2. Heat cast iron skillet (or any oven-safe skillet, Dutch oven or 3-quart baking dish) over medium-high heat. Melt butter; add cabbage, onion, salt, pepper, and sugar. Cover, reduce heat to medium-low, and cook for 20 minutes or until cabbage is almost tender. Stir occasionally. If it starts to brown, lower heat during last 5 minutes.
3. Stir in cooked Corned Beef and stir-fry a few minutes longer. Remove all with a slotted spoon to a bowl and set aside.
4. Wipe out skillet and butter insides and bottom with 1 tablespoon butter. (If using a 3-quart baking dish or Dutch oven, grease with butter or butter-flavored cooking spray).
5. In a large bowl, whisk together milk, cream and mayonnaise. Add flour, salt, pepper, garlic powder, onion powder and mustard; whisk until completely combined. Set aside.
6. Slice potatoes into ⅛-inch slices. Layer ⅓ of the potato slices into the cast iron skillet (or baking dish). Sprinkle on ⅓ of the cabbage meat mixture, then 1 cup of the shredded cheese, then pour on ⅓ of the cream and milk mixture.
7. Repeat this twice more, (adding 1 cup of cheese to the second layer and the last 2 cups of cheese to the top), ending with pouring on the last third of the cream mixture. Cover skillet (or baking dish) and bake for 1 hour. Remove lid and bake for an additional 35 - 45 minutes or until potatoes are tender. Test with a knife. If a knife inserted near center goes through like butter with no resistance, potatoes are tender.
8. Let rest for at least 20 minutes before serving. Longer if you can wait that long! Garnish with a little snipped green onion or chopped parsley if you'd like. *Recipe from [Wildflour's Cottage Kitchen](#).*

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Guinness Beef Sliders

These Guinness Beef Sliders are a perfect appetizer sandwich! They're filled with Swiss cheese, mushrooms, and onions, then topped with a rich Guinness glaze and baked to perfection. Perfect for St. Patrick's Day or any day, these sliders are guaranteed to become a favorite!

Recipe time: 50 Minutes – Makes 12 sandwiches

- 1 tablespoon butter
- 8 ounces sliced mushrooms
- 1/2 Vidalia onion, sliced
- 1/4 cup Guinness beer
- 1 package Hawaiian rolls, 12 count
- 3/4-pound sliced deli Roast Beef
- 6 slices Swiss cheese

Guinness Glaze:

- 1 bottle Guinness beer
 - 1 stick butter
 - 1/4 cup brown sugar
 - 1 tablespoon dried mustard
 - 1 teaspoon onion powder
 - 2 cloves garlic, minced
1. In a medium skillet, melt butter over medium-high heat. Add mushrooms, onions and 1/4 cup Guinness and sauté until liquid is absorbed.
 2. Prepare glaze by combining all ingredients in a medium saucepan. Bring mixture to a boil, then lower heat slightly and cook until thickened. (*Mixture should be reduced by at least half - when in doubt, reduce it a little more!)
 3. Assemble sandwiches by slicing rolls in half, then filling with Roast Beef, sautéed mushrooms & onions, and Swiss cheese. Pour glaze evenly over sandwiches.
 4. Bake, uncovered, at 350 degrees for 30 minutes. *Recipe from [Lemon Tree Dwelling](#).*



Corned Beef Hash and Eggs

Corned Beef breakfast hash topped with baked eggs. The ultimate Irish breakfast hash!

Recipe time: 30 Minutes – Makes 4 to 6 servings

- 3 tablespoons butter
- 1 yellow onion, diced
- 2-3 cups Corned Beef, precooked, and diced
- 3-4 cups diced red or Yukon gold potatoes, precooked or parboiled
- 1 cup carrots, precooked and diced (or frozen)
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- Salt and pepper to taste
- 4-6 large eggs
- Chopped fresh parsley, as garnish, optional

1. Preheat oven to 350°F.
2. Heat butter over medium heat in a 12-inch cast iron skillet. Add onions and cook 5 minutes; or until soft.
3. Add Corned Beef, cooked potatoes, cooked carrots, garlic powder and paprika. Let sauté until potatoes are golden and begin to crisp. About 10 minutes. Season liberally with salt and pepper, to taste.
4. Create 4 to 6 small wells in the hash using the back of a spoon. Crack the eggs into the wells and bake for 7-10 minutes or until the eggs reach the desired level of doneness. Garnish with fresh parsley and serve. *Recipe adapted from [Kitchen Swagger](#).*

