

## March 2026 TV Recipes—Corned Beef Recipes

*With Corned Beef recipes this good, there's no reason to wait for St. Patrick's Day. Make the classic with cabbage and potatoes or use it to make a Reuben, hash, soup or appetizers, the possibilities are endless.*

### Homestyle Corned Beef with Dilled Cabbage

*Don't save it for St. Patrick's Day—this Corned Beef is good whenever you're in the mood for comfort food. The dill-mustard-butter blend gives the cabbage a serious pop.*

Total Recipe Time: 3 hours 30 minutes

Makes 6 servings

- 1 Corned Beef Brisket (2-1/2 to 3-1/2 pounds)
- 1/4 cup honey
- 1 tablespoon Dijon-style mustard

#### Dilled Cabbage:

- 1 medium head cabbage (about 2 pounds), cut into 8 wedges
- 3 tablespoons butter, softened
- 1 tablespoon Dijon-style mustard
- 1-1/2 teaspoons chopped fresh dill



1. Heat oven to 350°F. Place Corned Beef Brisket and 2 cups water in Dutch oven. Bring just to a simmer; do not boil. Cover tightly and cook in 350°F oven 2-1/2 to 3-1/2 hours or until fork-tender.
2. About 20 minutes before Brisket is done, steam cabbage 15 to 20 minutes or until tender.
3. Remove brisket from water; trim fat. Place on rack in broiler pan so surface of beef is 3 to 4 inches from heat. Combine honey and 1 tablespoon mustard. Brush top of brisket with 1/2 of glaze; broil 3 minutes. Brush with remaining glaze; broil 2 minutes or until glazed.
4. Combine butter, 1 tablespoon mustard and dill; spread on hot cabbage. Carve brisket diagonally across the grain. Serve with cabbage.

**Nutrition information per serving:** 350 Calories; 198.9 Calories from fat; 22.1g Total Fat (9 g Saturated Fat; 0.2 g Trans Fat; 0.8 g Polyunsaturated Fat; 9.5 g Monounsaturated Fat;) 99 mg Cholesterol; 976 mg Sodium; 21 g Total Carbohydrate; 3.8 g Dietary Fiber; 17.5 g Protein; 2.4 mg Iron; 390 mg Potassium; 3 mg NE Niacin; 0.4 mg Vitamin B<sub>6</sub>; 1.4 mcg Vitamin B<sub>12</sub>; 4.2 mg Zinc; 28.5 mcg Selenium; 76.7 mg Choline.

### Corned Beef Muffuletta Dip

*A muffuletta sandwich is a Cajun favorite. Try this version in a bread bowl with deli Corned Beef, pickled vegetables and cream cheese.*

Total Recipe Time: 40 minutes

Makes 16 servings

- 8 ounces deli corned beef, chopped
- 1 shepherd loaf, about 8 inches in diameter
- 1 package (8 ounces) cream cheese, softened
- 3/4 cup chopped green olives
- 4 ounces provolone cheese, chopped
- 1/2 cup drained, chopped giardiniera
- 1/4 cup chopped roasted red peppers

#### Serving Suggestion:

- Carrot sticks, celery sticks, crackers (optional)



1. Cut top 1/3 off loaf. Scoop out middle of loaf base, reserve bread pieces. Place hollowed loaf on shallow-rimmed baking sheet.
2. Preheat oven to 350°F. Combine corned beef, cream cheese, olives, provolone, giardiniera and red peppers in large bowl; mix well. Place beef mixture in hollowed loaf. Bake in 350°F oven 35 to 40 minutes or until dip is bubbly. Serve with carrots, celery, crackers and bread pieces, as desired.

**Cook's Tip:** You may toast bread pieces by placing on shallow-rimmed baking sheet. Bake in 350°F oven for last 10 minutes of cook time. You may bake this dip in 8 by 8-inch baking dish coated with cooking spray for 20 minutes until golden and bubbly.

**Nutrition information per serving:** 192 Calories; 99 Calories from fat; 11g Total Fat (4.7 g Saturated Fat; 0.15 g Trans Fat; 0.4 g Polyunsaturated Fat; 3 g Monounsaturated Fat;) 28 mg Cholesterol; 646 mg Sodium; 16 g Total Carbohydrate; 1 g Dietary Fiber; 8 g Protein; 1.4 mg Iron; 33 mg Potassium; 0.1 mg NE Niacin; 0 mg Vitamin B<sub>6</sub>; 0.1 mcg Vitamin B<sub>12</sub>; 0.3 mg Zinc; 2.3 mcg Selenium; 6.5 mg Choline. **This recipe is a good source of Protein.**

## Rustic Corned Beef & Potato Bake

*Need to use up last night's Corned Beef Brisket? Try this rustic potato bake topped with Corned Beef Brisket and cheese.*

Recipe Time: 60 minutes

Makes 4 servings

- 12 ounces Corned Beef Brisket, coarsely chopped
- 1 tablespoon butter, divided
- 1/2 cup chopped onions
- 2 teaspoons chopped fresh thyme

### **Horseradish Butter:**

- 1 tablespoon grated, jarred horseradish
- 1 tablespoon butter, softened
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

### **Potato Wedges:**

- 1 cup shredded Swiss cheese
- 1/4 cup shredded Parmesan cheese
- 2 cups potato wedges

### **Optional Garnish:**

- Sliced green onions

1. Heat oven to 375°F. Prepare Horseradish Butter; set aside. Melt 2 teaspoons butter in large nonstick skillet over medium heat. Add onion and thyme; cook and stir 3 to 4 minutes or until onion is tender. Remove from heat; stir in Corned Beef and horseradish-butter mixture. Meanwhile, coat bottom and sides of 9-inch glass pie plate with remaining 1 teaspoon butter; set aside.
2. Arrange 1/2 of potato wedges in single layer over bottom of pie plate; stick remaining potato wedges upright around the edge of the pie plate. Combine cheeses in small bowl. Sprinkle potatoes with 1/2 of cheese mixture. Top with Corned Beef mixture and remaining cheese mixture. Press firmly with spatula to compact layers; cover with aluminum foil.
3. Bake in 375°F oven 25 to 30 minutes or until heated through. Uncover; continue baking 3 to 5 minutes or until cheese is melted and edges begin to brown. Let stand 5 minutes. Cut into wedges.

**Cook's Tip:** If using deli Corned Beef and frozen prepared roasted potatoes, increase covered baking time to 35 minutes.

**Nutrition information per serving:** 445 Calories; 252 Calories from fat; 28g Total Fat (13 g Saturated Fat; 11 g Monounsaturated Fat;) 121 mg Cholesterol; 1130 mg Sodium; 121 g Total Carbohydrate; 1.5 g Dietary Fiber; 27 g Protein; 2.5 mg Iron; 2.6 mg NE Niacin; 0.3 mg Vitamin B<sub>6</sub>; 2.3 mcg Vitamin B<sub>12</sub>; 5.1 mg Zinc; 33 mcg Selenium.

**This recipe is an excellent source of Protein, Vitamin B12, Zinc, and Selenium; and a good source of Iron, Niacin, and Vitamin B6.**



## Corned Beef Hash

*Tied with the Reuben for the ultimate expression of Corned Beef. Here it's diced, skillet-cooked with cubed potatoes and thinly sliced leeks, and ideally topped with an egg.*

Recipe Time: 40 minutes

Makes 4 servings

- 12 ounces cooked Corned Beef or thickly sliced deli Corned Beef, cut into 1/4-inch pieces
- 1 to 2 tablespoons vegetable oil
- 4 cups cubed potatoes (such as red-skinned, baking or sweet potatoes)
- 2 medium leeks, thinly sliced
- 1/2 teaspoon garlic salt
- Fried or poached eggs (optional)



1. Heat 1 tablespoon oil in large nonstick skillet over medium heat until hot. Stir in potatoes, leeks and garlic salt. Cover and cook 12 to 16 minutes or until potatoes and leeks are tender, stirring occasionally. Remove cover and continue to cook 3 to 5 or until potatoes begin to brown, stirring occasionally and adding remaining 1 tablespoon oil to prevent sticking, if needed.
2. Add Corned Beef to skillet. Continue to cook 2 to 3 minutes or until beef is heated through. Serve hash with fried or poached egg, if desired.

**Nutrition information per serving, using cooked corned beef:** 262 Calories; 74.7 Calories from fat; 8.3g Total Fat (2.1 g Saturated Fat; 0.1 g Trans Fat; 2.2 g Polyunsaturated Fat; 0.8 g Monounsaturated Fat;) 20 mg Cholesterol; 1121 mg Sodium; 31 g Total Carbohydrate; 3.4 g Dietary Fiber; 3.7 g Total Sugars; 19 g Protein; 0 g Added Sugars; 41.3 mg Calcium; 3.8 mg Iron; 763 mg Potassium; 0 mcg Vitamin D; 0.2 mg Riboflavin; 4.9 mg NE Niacin; 0.4 mg Vitamin B<sub>6</sub>; 1.2 mcg Vitamin B<sub>12</sub>; 107 mg Phosphorus; 5 mg Zinc; 19.1 mcg Selenium; 82.8 mg Choline.

## Corned Beef Egg Rolls

*If you are looking for a twist on traditional Corned Beef and cabbage you are going to love this recipe. This Corned Beef and Cabbage egg roll appetizer is great as an appetizer or use it as a dinner too. Recipe courtesy of [SweetPeasKitchen](#).*

Total Recipe Time: 25 Minutes

Makes 8 egg rolls

- 1 1/2 quarts oil
- 2 cups coleslaw
- 1 tablespoon water
- 1/2 cup thinly sliced onion
- 4 ounces chopped corned beef
- 1/2 teaspoon black pepper
- 1/4 teaspoon salt
- 1 cup diced cooked potatoes
- 1 cup Monterey Jack cheese, divided
- 8 (7-inch square) egg roll wrappers
- 2 tablespoons all-purpose flour
- 2 tablespoons water



1. In a large skillet, over medium high heat, heat oil to 375 degrees F.

- In a medium skillet over medium heat, sauté coleslaw, water and onions until tender. Add the chopped corned beef, pepper, and salt and sauté 1-2 minutes. Transfer to a large bowl and mix in cooked potatoes.
- In a small bowl, combine flour and 2 tablespoons water in a bowl until it forms a paste.
- To assemble egg rolls, lay one egg roll wrapper with the corner pointed toward you. Place 1/3 cup of the cabbage mixture on egg roll wrapper and sprinkle with 2 tablespoons of cheese. Fold corner up over the mixture. Fold left and right corners toward the center and continue to roll. Brush a bit of the flour paste on the final corner to help seal the egg roll.
- Place egg rolls into heated oil and fry, turning occasionally, until golden brown. Remove from oil and drain on paper towels or rack. Serve with thousand Island dressing.

## Irish Hills Reuben Burger

*Two of our favorite beef classics: the Reuben and the burger combined into one delicious recipe. Is it a burger or a sandwich? That's your call.*

Recipe Time: 30 minutes

Makes 4 servings

- 1 pound lean Ground Beef
- 8 ounces cooked Corned Beef or deli Corned Beef
- 1 teaspoon ground black pepper
- 1 teaspoon granulated garlic
- 8 ounces sauerkraut, drained
- 4 Swiss cheese slices
- 4 Tablespoon Thousand Island dressing
- 4 hamburger buns



- Combine Ground Beef, pepper and, garlic in large bowl, mixing lightly but thoroughly. Lightly shape into four 1/2-inch thick patties.
- Place patties on grid over medium, ash-covered coals. Grill, covered, 8 to 10 minutes (over medium heat on preheated gas grill, 7 to 9 minutes) until instant-read thermometer inserted horizontally into center registers 160°F, turning occasionally. About 2 minutes before burgers are done, place buns, cut sides down, on grid. Grill until lightly toasted. During last minute of grilling, top each burger with cheese slice.

**Cook's Tip:** *To prepare on stovetop, heat large nonstick skillet over medium heat until hot. Place patties in skillet; cook 12 to 15 minutes until instant-read thermometer inserted horizontally into center registers 160°F, turning occasionally.*

- Line top bun with 1 tablespoon Thousand Island dressing. Next place the burger patty on bottom bun and top with 1/4 of the Corned Beef and sauerkraut. Close the sandwiches and serve with sides.

**Nutrition information per serving, 3 oz:** 525 Calories; 232.2 Calories from fat; 25.8g Total Fat (9.7 g Saturated Fat; 0.3 g Trans Fat; 4 g Polyunsaturated Fat; 8.9 g Monounsaturated Fat;) 131 mg Cholesterol; 1633 mg Sodium; 28 g Total Carbohydrate; 1.7 g Dietary Fiber; 6.5 g Total Sugars; 45 g Protein; 2 g Added Sugars; 260.7 mg Calcium; 6.6 mg Iron; 702 mg Potassium; 0.1 mcg Vitamin D; 0.36 mg Riboflavin; 10.5 mg NE Niacin; 0.46 mg Vitamin B<sub>6</sub>; 2.5 mcg Vitamin B<sub>12</sub>; 420 mg Phosphorus; 6.6 mg Zinc; 33 mcg Selenium; 92.7 mg Choline.

Wisconsin Beef Council  
957 Liberty Drive, Ste 201  
Verona, WI 53593  
BeefTips.com

