

Beer-Braised Corned Beef

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Beer, beef, and Brussels sprouts—does it get any more Irish than this?

Ingredients:

- 1 (4- to 5-pound) uncooked corned beef brisket (link to “Fresh Corned Beef” recipe page)
- 2 tablespoons Dijon mustard
- 1 pound Brussels sprouts
- 1 red onion, chopped
- 2 (12-ounce) bottles amber ale

Directions:

- 1) Spread mustard evenly over beef. Place in a slow cooker along with sprouts and onion. Pour beer over.
- 2) Cook on low 6 to 8 hours, until beef is very tender. Slice and serve warm.