

Citrus Jelly-Glazed Corned Beef

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Think of this dish like a sweet and savory pork loin—in fact, this recipe will work great for any other roasted meats.

Ingredients:

- 2 cups red currant jelly
- ¼ cup red wine
- 1 tablespoon grated orange zest
- 1 teaspoon Dijon mustard
- 1 teaspoon grated lemon zest
- 1 teaspoon ground ginger
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1 (4- to 5-pound) cooked corned beef brisket (see the “Fresh Corned Beef” recipe page)

Directions:

- 1) Preheat oven to 425F. Lightly grease a roasting pan.
- 2) Combine jelly, wine, zests, mustard, ginger, salt, and pepper in a small saucepan; bring to a boil over high heat. Reduce to a simmer and cook 5 minutes, stirring occasionally. Remove from heat.
- 3) Brush glaze liberally over beef to coat on all sides. Place in prepared roasting pan. Roast 30 minutes, basting with extra glaze every 10 minutes. Slice and serve warm.