

Corned Beef with Sweet Mustard Glaze

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You can't get simpler than 4 ingredients, start to finish. Try this one out on a cold night when you're hungry in a hurry.

Ingredients:

- 1 cup marmalade
- ¼ cup Dijon mustard
- 1 tablespoon honey
- 1 (4- to 5-pound) cooked corned beef brisket (see the "Fresh Corned Beef" recipe page)

Directions:

- 1) Preheat oven to 425°F. Lightly grease a roasting pan.
- 2) Combine marmalade, mustard, and honey in a small bowl. Brush liberally over beef to coat all sides. Place in roasting pan and cover.
- 3) Roast 30 minutes, basting with pan glaze every 10 minutes. Slice and serve warm.