

Strawberry Bourbon Corned Beef

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There's an unusual combination of flavors in here: sweet strawberries and tangy bourbon with a hint of spicy mustard. It's purely heavenly!

Ingredients:

1 ½ cups strawberry jam

½ cup bourbon

Pinch ground coriander

2 tablespoons Dijon mustard

1 (4- to 5-pound) cooked corned beef brisket (see the "Fresh Corned Beef" recipe page)

Boiled vegetables, for serving

Directions:

1) Preheat oven to 425°F. Lightly grease a roasting pan.

2) Combine jam, bourbon, and coriander in a small bowl; bring to a boil over high heat, stirring occasionally. Reduce to a simmer and boil until thickened and syrupy, about 10 minutes. Remove from heat; stir in mustard.

3) Brush strawberry mixture over beef to coat on all sides. Place in prepared roasting pan and cover. Roast 30 minutes, basting with pan glaze every 10 minutes. Slice and serve warm.