

OLD COUNTRY CORNED BEEF ROAST

Ingredients:

1 URM Corned Beef Brisket (10 lb avg.)
28 Small Potatoes, cut in half
2 lb. Baby Peeled Carrots
6 Cloves Fresh Garlic, chopped
2 Medium White Onion, large diced
1 Quart Water
½ Cup Whole Grain Mustard (optional) for top
of finished roast



Directions:

Preheat the oven to 300 degrees F (150 degrees C).

Place the brisket in the center of a roasting pan. Arrange the potatoes and carrots around the sides. Place the onion and garlic on top of the roast, and season with salt and pepper. Pour enough water into the pan to almost cover the potatoes. Cover with a lid or heavy aluminum foil. Roast for 5 to 6 hours in the preheated oven, until the roast is so tender it can be flaked apart with a fork.

Yield: 20 servings