

## **Honey Baked Corned Beef**

A traditional favorite!

### Ingredients:

3 1/2 to 4 lb. Harris Ranch Corned Beef Brisket

2 3-inch cinnamon sticks

1 large onion, diced

1 tablespoon fresh garlic, minced

1/2 cup cider vinegar

1/3 cup honey

### Preparation:

Place meat in 8-quart Dutch oven. Add enough water to cover meat. Add cinnamon sticks, onions, garlic and vinegar. Bring to a boil over high heat. Reduce heat, cover pan and simmer for 2 hours or until brisket is fork tender.

Transfer brisket to a roasting pan. Brush top with honey. Bake uncovered in a 350 degree oven until top is browned and glazed (approximately 25 - 35 minutes). Baste several times with pan drippings while baking. When finished, slice brisket thin against the grain. Serves 6 to 8