

GLAZED PICKLED CORN BEEF

by Torah.org

Source: "Ta'am Tov"

3 1/2 lb. - Pickled corn beef

2 Tbs. - Oil

1 Tbs. - Mustard

5 Tbs. - Ketchup

2 Tbs. - Vinegar

1 cup - Brown sugar

Boil corn beef for 2 hours. Change water and boil for an additional 1/2 hour. Pour off water. Place corn beef in flat pan. Mix together the rest of the ingredients and pour over the corn beef. Bake for 1/2 hour at 350 degrees F.