



Chef Harold's Beer-Braised Corned Beef with Baby Potatoes and Irish Cheddar

prep time:
20 minutes
cook time:
45 minutes
stand time:
25 minutes
makes 8 servings
(3-oz. corned beef and
 $\frac{1}{3}$ cup potatoes)

grocery list

4-lb. ShopRite Brand Corned Beef with
the enclosed spice packet
Morton & Bassett Pickling Spice
1 (6-pk.) Irish dark beer
fresh celery rib, carrot, and elephant garlic
Ruby Gold Baby Potatoes
Kerrygold Dubliner Cheese
ShopRite butter
heavy cream
whole grain mustard

An original recipe by ShopRite Culinary Workshop
Instructor Chef Harold Glassman.

chef harold's beer-braised corned beef with baby potatoes and irish cheddar

1 (approx. 4-lb.) ShopRite Brand Corned Beef with the enclosed spice packet

1 tbsp. **Morton & Bassett Pickling Spice**

1 (6-pk.) Irish dark beer

1 celery rib

1 carrot, peeled and halved

1 clove elephant garlic, split in half

1 lb. **Ruby Gold Baby Potatoes**, scrubbed well and halved

1/4 cups shredded **Kerrygold Dubliner Cheese**

4 tbsp. ShopRite butter

1 cup heavy cream

1 tbsp. whole grain mustard

1. Place the corned beef, contents of spice packet, pickling spices, and beer in a large stockpot; let stand 10 minutes.
2. Place pot over medium heat; add celery, carrot, and garlic. Bring to boil; reduce heat to medium and cover slightly. Cook corned beef until fork tender, about 45 minutes. During the last 15 minutes of cooking, add potatoes and cook until fork tender. Remove potatoes to a greased baking dish.
3. Remove pot from heat and allow corned beef to stand in liquid until ready to slice.
4. Preheat oven to 375°F. Remove corned beef to a cutting board, retaining juices in the pot. Slice desired amount to serve; cover loosely with foil to keep warm. Allow remaining corned beef to cool down before storing in the refrigerator.
5. Sprinkle potatoes with kosher salt and freshly ground pepper to taste. Dot with butter and top with Dubliner cheese. Bake until bubbly and golden.
6. To prepare whole grain mustard cream sauce, pour off 1/4 cup of the corned beef stock through a strainer into a small saucepan. Cook over medium heat until reduced by half. Discard remaining stock, if desired. Reduce heat to a low simmer. Add heavy cream and wholegrain mustard. Heat gently until thickened. Do not boil.

Per Serving: 310 calories, 11g carbohydrate, 20g protein, 20g fat, 1g fiber, 110mg cholesterol, 1170mg sodium

kitchen tools

measuring spoons

chef's knife

cutting board

vegetable peeler

cheese grater

dry measuring cups

large stockpot

aluminum foil

baking dish

wire mesh strainer

liquid measuring cup

small saucepan

recipe note

This easy, tangy sauce can also be prepared with drippings from pork or veal.

a good idea

Make New York deli-style corned beef sandwiches the next day by gently steaming the corned beef using some of the reserved corned beef stock.

