



Twice Cooked Corned Beef

- 1 2 1/2 to 3 pound corned beef
- 3 tablespoons Zatarain's Concentrated Shrimp & Crab Boil (liquid)
- 3 bay leaves
- 2 garlic cloves, peeled and smashed
- 1 teaspoon Kosher salt
- 1 teaspoon black peppercorns
- 1/4 cup Creole mustard
- 1/4 cup brown sugar
- 1/4 cup pure cane syrup

Remove corned beef from packaging. Drain liquid and discard seasoning packet. Place corned beef in a large stock pot or Dutch oven. Cover with water. Add crab boil, bay leaves, garlic, salt and peppercorns; bring to a boil. Reduce heat to low, cover pot and simmer until tender, approximately 2 1/2 hours. Drain meat; remove and discard fat. Preheat oven to 350 degrees. Place corned beef in a large baking dish coated with cooking spray. In a small bowl, combine the Creole mustard, brown sugar and cane syrup. Pour Creole mustard mixture over corned beef. Cover tightly with aluminum foil. Bake for 1 hour. Allow corned beef to sit for 10 minutes before slicing. Slice and serve and pan sauce ladled on top. Serves 4-6.