

Glazed Baked Corned Beef

Ingredients:

- 1 (3-4 pound) corned beef brisket
- 1 onion, peeled and quartered
- 2 carrots, peeled and cut into chunks
- 2 cloves garlic, minced
- 1 tablespoon whole cloves
- 1 tablespoon whole allspice
- 1 tablespoon whole peppercorns
- 2 bay leaves
- 1/4 cup brown sugar
- 2 tablespoons Dijon mustard
- 2 tablespoons honey
- 2 tablespoons apple cider vinegar
- 1/4 cup water

Instructions:

1. Preheat your oven to 325°F (160°C).
2. Rinse the corned beef under cold water and pat it dry with paper towels.
3. Place the onion, carrots, and garlic in the bottom of a roasting pan. Put the corned beef on top of the vegetables, fat side up.
4. Stud the fat side of the corned beef with whole cloves, piercing the fat at regular intervals. Then sprinkle the whole allspice, peppercorns, and bay leaves over the top of the beef.
5. In a small bowl, mix together the brown sugar, Dijon mustard, honey, and apple cider vinegar to make the glaze.
6. Pour the glaze over the corned beef, spreading it evenly with a brush or spoon.
7. Add the water to the bottom of the roasting pan, cover tightly with foil, and bake in the preheated oven for 2 1/2 to 3 hours, or until the meat is tender.
8. Once the meat is tender, remove the foil and increase the oven temperature to 400°F (200°C). Baste the corned beef with the pan juices and continue to bake, uncovered, for an additional 15-20 minutes, or until the glaze is caramelized and the top is golden brown.
9. Remove the corned beef from the oven and let it rest for about 10 minutes before slicing against the grain.
10. Serve the sliced corned beef with the roasted vegetables and pan juices.

Enjoy your delicious baked corned beef with a flavorful glaze!