

Featuring Tennessee Gourmet® Products

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Apricot Corned Beef

2 1/2 - 3 1/2 lb boneless corned beef brisket
1 tablespoon pickling spice
1/2 cup Tennessee Gourmet® Apricot & Spice Sauce (any flavor)
1 tablespoon red wine vinegar
1 clove garlic, minced
1/4 teaspoon coarse grind black pepper

Place corned beef brisket in Dutch oven, add water to cover and pickling spice. Bring just to a simmer, do not boil. Cover tightly and simmer 2 1/2 - 3 1/2 hours or until brisket is fork-tender.

Combine remaining ingredients in a sauté pan over medium heat. Remove brisket from water, trim fat. Place on rack in broiler pan so surface of beef is 3 to 4 inches from heat. Brush top of brisket with glaze, broil 2 to 3 minutes or until brisket is glazed. Carve diagonally across the grain into thin slices.