

Corned Beef

Ingredients

- 1/4 cup Dijon mustard
- 2 Tbsp honey
- 2 Tbsp Guinness beer
- 1 package corned beef with spice packet

Directions

Preheat oven to 350°F. '

In a small bowl, combine the mustard, honey and beer. Set aside.

Fill the bottom of a roasting pan with water. Place grill inside. Put the corned beef on the grill side fat up. Cover with spiced packet. Cover the whole pan with aluminum foil. Roast for 50 minutes per pound. Ten minutes before the corned beef is ready, uncover the roasting pan and spread mustard mixture on top. Raise heat to 375°F and roast for 10 more minutes.