***Recipe # 181 Corned Beef, updated***

***Serving Size and Ingredients: 2 oz.***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 4 1/8 lbs. | 8 1/4 | 16 1/2 | Corned Beef Brisket, lowest amount of sodium you can find |
|  |  |  |  |
| ¼ cup + 1 tsp. | ½ cup + 2 tsp. | 1 cup + 1 Tbsp. | Vegetable Oil |
| 4 1/8 | 8 1/4 | 16 1/2 | Onion, Sliced |
| 25 | 50 | 100 | Garlic Cloves |
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***Recipe # 179 Corned Beef***

***Instructions:***

1. ***Preheat oven to 275 degrees F (135 degrees C).***
2. ***Discard any flavoring packet from corned beef. Brush brisket with browning sauce on both sides. Heat vegetable oil in a large skillet over medium-high heat and brown brisket on both sides in the hot oil, 5 to 8 minutes per side.***
3. ***Place brisket on a rack set in a roasting pan. Scatter onion and garlic slices over brisket and add water to roasting pan. Cover pan tightly with aluminum foil.***
4. ***Roast in the preheated oven until meat is tender, about 6 hours or until required temperature below is met.***

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***