

## Homestyle Corned Beef with Dilled Cabbage

### Ingredients

2 cups water  
1/4 cup Round Rock honey  
2 tbl. Dijon-style mustard, divided  
1 medium head of cabbage, cut into 8 wedges (approx. 2 lbs.)  
3 tbl. butter or margarine (softened)  
1 1/2 tsp. chopped fresh dill OR 1/2 tsp. dried dill weed  
2 1/2 to 3 1/2 lb. corned beef brisket

### Directions

Place brisket in water in Dutch oven; cover tightly and cook 1 hr. at 350 degrees. (It's very important to simmer the meat slowly because boiling will cause the meat to become tough.) Turn brisket over and continue cooking, covered, 1 1/2—2 hrs., or until meat is tender. About 20 min. before brisket is done, add cabbage and cook 15-20 min. or until tender. Remove brisket from cooking liquid and place, flat-side up, on rack in broiler pan so surface of the meat is 3—4 in. from heat. Combine honey with 1 tbl. mustard; brush half of mixture over top of brisket and broil 3 min. Brush with remaining mixture and continue broiling 2 min. or until glazed. Drain water from cabbage. Combine remaining mustard w/butter and dill, spread over hot cabbage wedges. Carve brisket diagonally across the grain into thin slices and serve with cabbage. May also be served with boiled potatoes and carrots.

