

## THE MEAT HOUSE: *Holiday Meals*

*Your Neighborhood Butcher*

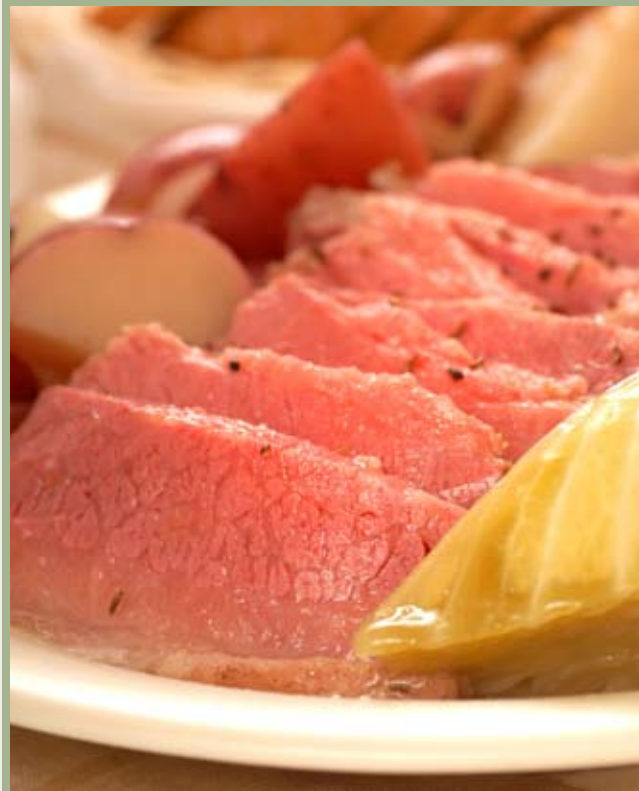
### **GUINNESS CORNED BEEF**

*Yield: 4 Servings*

- 4 pounds corned beef
- 1 cup brown sugar
- 1 bottle Guinness Irish Stout
- 8 oz. carrots, cut into chunks
- 1 medium head of cabbage, cut into wedges
- 8 small white onions
- 8 oz. turnip, cut into chunks
- 8 - 12 Yukon Gold potatoes

### **Instructions**

Preheat oven to 300 degrees. Rinse corned beef completely and pat dry. Place the corned beef on a rack in a roasting pan or Dutch oven. Coat the entire corned beef with brown sugar. Wet the brown sugar on the corned beef by gently pouring a bottle of Guinness Stout over beef. Once coated in brown sugar and stout, cover corned beef and place in preheated oven. Bake for 2 1/2 hours. During the last hour, add vegetables into roasting pan to desired amount.



### *Options*

- Try red potatoes instead of Yukon Gold.
- Experiment with different onions, like sweet vidalia or red onion.

*For store locations, recipe ideas or to shop online visit:*

[www.TheMeatHouse.com](http://www.TheMeatHouse.com)