

# **TISCHLER'S MARKET**

## **Meat | Seafood | Deli**

*Choice & Prime Steaks, No Growth Hormones, No Antibiotics*

### **CORNED BEEF**

#### **TO SIMMER**

1. Remove corned beef from the package and place in a large pot
2. Cover with water and bring to a boil
3. Reduce the heat and simmer 3-4 hours until fork tender
4. If desired, add potatoes and cabbage during the last 45 minutes of cooking time

#### **TO ROAST**

1. Remove corned beef from package and place fat side up on meat rack
2. Cover bottom of deep roasting pan with ½ inch of water
3. Place meat rack into the pan and cover
4. Cook at 350°F for approximately 3 hours or until fork tender

#### **TO BARBEQUE**

1. Remove corned beef from package and save all liquid
2. Wrap and seal the beef and liquid securely in aluminum foil
3. Place on grill over low heat and flip every 30 minutes for 2-3 hours or until fork tender
4. For a smoked flavor, remove aluminum foil and place meat directly on grill for the last 30 minutes of cooking time

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