

## APPLE GLAZED CORNED BEEF

Yield 100

Portion 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
467 cal	10 g	32 g	33 g	168 mg	2038 mg	27 mg

**Ingredient**

BEEF,CORNED,RAW

WATER

JUICE,APPLE,CANNED

SOY SAUCE

WORCESTERSHIRE SAUCE

VINEGAR,DISTILLED

MUSTARD,DRY

SUGAR,BROWN,PACKED

**Weight**

43-1/2 lbs

41-3/4 lbs

9-1/2 lbs

5-1/8 oz

6-1/3 oz

1 lbs

2 oz

10-7/8 oz

**Measure**

5 gal

1 gal 1/3 qts

1/2 cup

3/4 cup

2 cup

1/4 cup 1-1/3 tbsp

2-1/8 cup

**Issue****Method**

- 1 Place whole pieces of corned beef in steam-jacketed kettle or stock pot; cover with water.
- 2 Bring to a boil. Cover; reduce heat; simmer 2-1/2 hours. Remove scum as it rises to surface.
- 3 Remove corned beef from liquid.
- 4 Combine canned apple juice, soy sauce, Worcestershire sauce, vinegar, mustard, and packed brown sugar; blend well; pour over meat in roasting pans.
- 5 Bake 1 hour or until tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Baste every 15 minutes.
- 6 Let stand 15 to 20 minutes before slicing. CCP: Hold for service at 140 F. or higher.