

**SIMMERED CORNED BEEF**

YIELD: 100 Portions

EACH PORTION: 3 Thin Slices (4 Ounces)

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Corned beef, fresh..	45 lb.....	.....	<ol style="list-style-type: none"> <li>1. Place whole pieces of corned beef in steam-jacketed kettle or in stock pot; cover with water. Add seasonings.</li> <li>2. Bring to a boil. Cover, reduce heat and simmer about 5 hours. Internal temperature of corned beef should read 180° F. to 200° F.</li> <li>3. During cooking period, remove scum that rises to the surface.</li> <li>4. Let corned beef cool in its own juice.</li> <li>5. Slice across the grain to prevent shredding.</li> </ol>
Water, cold.....	.....	to cover.....	
Bay leaves.....	.....	8 leaves.....	
Garlic, dry, chopped.....	.....	4 cloves.....	
Salt.....	10 oz.....	1 cup.....	
Sugar, granulated..	1 lb.....	2 <sup>1</sup> / <sub>4</sub> cups.....	

NOTE: 1. After 3 hours cooking, test each piece of meat with a fork to determine the tenderness.  
 2. Because the grain of brisket runs in many directions, turn the piece of meat while carving to insure cutting across the grain.