



## Guinness-Braised Beef Brisket

2 cups water  
1 cup chopped onion  
1 cup chopped carrot  
1 cup chopped celery  
1 cup Guinness stout  
2/3 cup packed brown sugar  
1/4 cup tomato paste  
1/4 cup chopped fresh or 1 Tablespoon dried dill  
1 (14.5 oz) can low salt beef broth  
6 black peppercorns  
2 whole cloves

1 (3 pound) cured corned beef brisket trimmed

Combine all but meat in large crock-pot, stir until well blended. Top with beef. Cover & cook on high for 8 hours or until beef is tender. Remove beef, cut diagonally across grain making 1/4 inch slices. Discard broth mixture.

Yield: 6 servings

Serve w/ cabbage, potatoes. Soda bread would make it really Irish!