

SIMMERED CORNED BEEF

Yield 100

Portion 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
431 cal	1 g	31 g	33 g	168 mg	1952 mg	18 mg

Ingredient

BEEF,CORNED,RAW
WATER

Weight

43-1/2 lbs
41-3/4 lbs

Measure

5 gal

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 Place corned beef in roasting pans.
- 5 Bake 1 hour or until tender in 325 F. oven. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 6 Let stand 15 to 20 minutes before slicing. CCP: Hold for service at 140 F. or higher.