

The Marv's Meats Recipe Collection #2

Al's Own Corned Beef Brisket

Fill a large stock pot with enough water to cover brisket (any size) and add 1 whole garlic bulb, 3-4 yellow onions (just cut off the stems & wash) and 1 whole bay leaf. Bring water to a brisk boil, reduce heat and simmer at least 2 ½ hours until brisket is tender. Remove pot from heat and allow brisket to cool in its own liquid. Brisket will continue to cook and will absorb additional flavor and moisture. Slice brisket across the grain.



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Open Tuesday–Sunday from 7:30 a.m. to 6:00 p.m. (closed Mondays)
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