

# **Traditional Corned Beef Silverside**

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## **Ingredients**

1 x Corn Beef Silverside  
1 Tablespoon Brown Sugar  
1 Peeled Brown Onion  
2 Bay Leaves  
½ cup Malt or Brown Vinegar  
Enough Cold water to cover the meat

## **Method**

- 1) Place meat in a deep saucepan.
- 2) Add 1 Tablespoon of brown sugar, 1 peeled onion, 2 bay leaves and ½ cup of malt or brown vinegar.
- 3) Add enough cold water to just cover the meat, slowly bring the liquid to the boil and reduce the heat until the liquid is just simmering.
- 4) Cover saucepan with lid.
- 5) Simmer, covered until the meat is well done. (Allow approximately 40 minutes per 500 grams – 1.1 lb – 17.6 oz).
- 6) Once cooked, turn off heat and keep the meat in its liquid until ready to slice. If serving cold, cool the meat in the liquid.
- 7) If serving straight away remove the meat and slice.
- 8) Enjoy 😊

## **Note**

Can be served with white sauce yummy.