



**BUTCHERS HELPER**

*Recipe Card*



*The Perfect Corned Silverside*  
*“the butchers touch in every tin”*

# Cooking Traditional Corn Silverside

First place Corned Silverside or rolled brisket in a large saucepan with onion bringing to boil, then drain water. Replace water with an onion and stud with 6 cloves, bayleaf, 12 black pepper corns, 1 tablespoon of lemon juice or balsamic vinegar, 2 tablespoon of brown sugar or honey, carrot and 1 tablespoon of butchers rub beef seasoning. Cover and bring to boil then simmer for approximately 1 hour per Kg.

*Butchers tip:* If meat is cooked a metal skewer inserted through the thickest part of the meat will come out easily. Turn off heat and allow beef to cool in the liquid.

