

Slow Cooked Corned Beef in Malbec Wine



Amount	Unit	Ingredient
3/4	bottle	Old York Cellars Malbec
2	tbsp	Olive Oil
1	(5 pound)	First-cut Corned Beef

Instructions:

Brown: Heat oil in a large skillet over medium-high heat. Add corned beef and brown on both sides, about 5 - 7 minutes. Transfer corned beef and pan drippings to a roasting pan.

Bake: Preheat oven to 300°. Pour [Old York Cellars Malbec](#) wine over corned beef. Cover tightly with foil and bake for 6 hours. Remove from oven, cool and slice.

Serving: For a delicious accompanying sauce, simply pour the cooking liquid into a saucepan and bring to a boil over medium - low heat. Simmer for about 15-20 minutes or until mixture is reduced by half and is a thick syrupy consistency. Season to taste with salt and freshly ground black pepper.

Cheers & Enjoy!

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