

ST. PATTY' S DAY

FIG BALSAMIC CORNED BEEF

When considering what to serve for St. Patrick's Day, I found myself curious about how corned beef brisket would taste when paired with **PINETOP OLIVE OIL DARK FIG BALSAMIC**. Corned beef isn't just reserved for the holiday—I enjoy it any time of year. In fact, I enjoy picking up an extra corned beef roast after the Irish festivities and freezing it for later, so I can enjoy a hearty meal whenever the craving strikes. (Plus, they are usually on sale after St. Patty's Day!)

This dish is a winner for those who appreciate a juicy, flavorful, elevated meal. Combined with our **DARK FIG BALSAMIC VINEGAR**, it brings the perfect balance of sweetness and tanginess. The **FIG BALSAMIC** adds a rich depth to the corned beef, offering a delightful twist on a classic Irish American recipe and enhancing the flavors in a unique way. I love how dark balsamic adds depth and sweetness, and the brisket comes out with a glossy finish when glazing for a final touch. Nothing more elevated than a simple corned beef recipe!

COOKING METHODS AND CUT SELECTION

When it comes to preparing this **DARK FIG BALSAMIC** corned beef, you have versatile options for cooking. I have successfully made this recipe using both a crock-pot and an Instant Pot. Each method delivers a roast that is consistently moist and juicy, so you can choose the one that best fits your schedule. If you're short on time, the Instant Pot is an excellent tool that helps you get dinner on the table quickly without sacrificing tenderness or flavor.

Selecting the right cut of brisket is also key to the dish's success. I always opt for the brisket point cut rather than the flat cut. The point cut is known for its richer flavor and higher fat marbling, resulting in a juicier and more succulent roast. This extra fat content ensures the meat stays tender throughout the cooking process, giving you the most satisfying results.

ADDING GUINNESS FOR EXTRA DEPTH

For an added layer of flavor, I poured a 12-ounce bottle of Guinness into the recipe. (PS: Don't use the extra dark stout version of Guinness)

The alcohol cooks off during the process, leaving behind a stout that mellows and adds a sweet, earthy character to the dish. If you prefer not to use beer, simply increase the amount of broth to compensate. While you could add the Guinness toward the end of cooking, I found it easiest—and most effective for softening the overall flavor—to include it at the beginning. And since there are **NO RULES**, feel free to enjoy a Guinness while you cook!

WHAT ABOUT OUR FIG BALSAMIC?

Good Question! Our **DARK FIG BALSAMIC** is imported directly from Modena, Italy, and it's one of my favorite ingredients to keep on hand. I use it often in a variety of Mediterranean dishes, and it pairs especially well with our **MEYER LEMON OLIVE OIL**, whether as a marinade or a salad dressing. Very Mediterranean!

What sets **PINETOP OLIVE OIL BALSAMIC VINEGAR** apart from a grocery store vinegar is its purity—there is NO added sugar or thickening agents. Each bottle contains 80% crushed grape (also known as grape must) and 20% wine vinegar, making it a simple yet exceptional addition to any recipe and by far healthier!

Our Balsamic Vinegars are thick, slightly sweet and not acidic. Also, Balsamic Vinegar is considered a natural tenderizer and works to break down surface proteins. It has natural sugar, which aids in browning and caramelization. The phenolic compounds found in Balsamic Vinegar enhance flavor depth! The acid loosens the muscle fibers slightly, which can improve tenderness. Works great on thinner or moderately tough cuts. See.... and you thought it was only good for salad dressings!

SO, LET'S GET COOKING!

INGREDIENTS

3–4-pound corned beef brisket with spice packet (I use the point cut)
1 ½ - 2 cups of low-sodium beef broth
1 bottle of Guinness beer
½ cup PINETOP OLIVE OIL DARK FIG BALSAMIC (plus more for the glaze)
2 tablespoons dark brown sugar
2 tablespoons Whiskey Mustard (plus more for the glaze.
PS: We carry this at **PINETOP OLIVE OIL**).
3-4 cloves garlic, minced or smashed
1 medium onion, cut into thick rings
1 tsp coriander seeds
1 tsp black peppercorns
2 bay leaves
2-3 sprigs of fresh thyme
¼ tsp ground cloves or allspice

VEGGIES:

1 ½ lbs. baby Yukon Gold or red potatoes
5 carrots cut into large pieces
½ head of cabbage, cut into wedges

INSTRUCTIONS

1. Remove the corned beef from the packaging and rinse thoroughly under cool water. (This helps remove excess surface brine)
2. Place the onions on the bottom of the pot and place the brisket fat-side up on top of the onions.
3. Coat the top of the fat cap with Whiskey Mustard
4. Sprinkle the brown sugar on top of the mustard
5. Combine the spice packet, ¼ cup of PINETOP OLIVE OIL DARK FIG BALSAMIC, and remaining spices-drizzle over the top of the roast.
6. Pour liquid around the roast (not on top)
 - One bottle of Guinness
 - 1 ½ cups of broth (enough beef broth to mostly cover the meat)
7. Cook: CROCKPOT
 1. LOW 8-10 hours (recommended)
 2. HIGH 4-5 hours.
 - Cook until fork tender - (internal temp should be 185°-208°F for it to fall apart)
 - LOW SETTING: Add carrots and potatoes at 6 hours.Add cabbage last 60-90 minutes.
8. Cook: INSTANT POT
 1. HIGH PRESSURE 1hour 20 minutes (Turn off the“warming” option
 2. Manually release pressure after 15 minutes and let the roast remain in the liquid for 10 minutes
 3. Remove the roast from the pot and slice against the grain. Internal temp should be 185°-208°F or it to fall apart.
 4. If you decide to go the extra step of glazing the roast, while the roast is in the oven, cook the vegetables. Add potatoes, carrots, and cabbage back into the Instant Pot and cook for 3 minutes on High Pressure. Do a quick release and remove the vegetables.
9. GLAZE: If you want to elevate this dish, I would recommend a finishing glaze.
 1. Remove the cooked corned beef.
 2. Preheat oven to 450°F
 3. Brush top with a mixture of ¼ cup FIG BALSAMIC, 1 tablespoon brown sugar, 1 tablespoon Whiskey Mustard
 4. Roast uncovered for 5 to 8 minutes until caramelized

5. Rest for 10 minutes before slicing against the grain

Your result will be a savory, slightly sweet, deep, malty richness.

Perfect and still an Irish tradition!

Oh, and don't forget the wine. My commendation would be BOUCHAINE PINOT NOIR 2022. A Napa Valley wine that is 100% Pinot Noir and has a medium body with a great, rich, refined structure. Pairs excellently with roasted or braised meats like corned beef. It's one of my favorites! Elegant and balanced. RATED: 93 POINTS @ WINE ENTHUSIAST.

Reason:

- Bright acidity cuts the richness and is not too heavy
- Compliments and balances the balsamic sweetness
- Light tannins won't fight the salt

Happy St. Patty's Day 2026!

SLÁINTE!

Kimberly Young