



PREP TIME: 30 MINS



COOK TIME: 3-4 HRS



SERVES: 4-6

# CORNED BEEF POUTINE

## WITH STOUT & CORIANDER SEASONING

Stout & coriander corned beef piled high atop savory garlic butter Bavarian pretzel croutons and smothered in a whiskey peppercorn Swiss cheese sauce



### CORNED BEEF INGREDIENTS:

- 3 lbs. Corned beef
- 1 tbsp pickling spice
- 1 tbsp coriander seed
- 1 can stout beer
- 1.5 quart water
- 1/2 large onion, rough chopped

### PRETZEL STICKS INGREDIENTS:

- 1/4 cup melted prepared garlic butter
- 4 pretzel rolls cut into 2"x2" croutons

### WHISKEY CHEESE SAUCE INGREDIENTS:

- 2 cups heavy whipping cream
- 1 cup whole milk
- 2 tsp garlic powder
- 1 tsp onion powder
- 1 tbsp Dijon mustard
- 1/2 tsp course ground black peppercorn
- 2 tbsp favorite whiskey
- 1/2 cup grated Swiss cheese
- Season to taste with salt & ground black pepper

Recipe by:

*Ron Johnson*

### CORNED BEEF DIRECTIONS:

- Place all ingredients in a medium / large sized pot
- Place on stove top range and simmer for 3-4 hours until just fork tender
- Once fully cooked, remove and reserve for portioning

### PRETZEL STICKS DIRECTIONS:

- Preheat oven to 375 °F and use a mixing bowl to toss pretzel croutons in melted butter
- Place pretzel croutons on small baking and bake for 12-14 minutes until golden brown & crispy. Reserve for assembly

### WHISKEY CHEESE SAUCE DIRECTIONS:

- In a medium sized sauce pan, heat heavy cream and milk to a slow simmer
- In a mixing bowl, combine all remaining ingredients except for cheese and mix until thoroughly combined
- Add seasoning, whiskey and mustard mixture to heated cream & milk and blend well. Simmer for 5 minutes.
- Fold in grated Swiss cheese and simmer additional 5 minutes until thoroughly melted. Reserve for assembly

### ASSEMBLY DIRECTIONS:

- Preheat medium sized cast iron skillet or cast-iron service vessel
- Place pretzel croutons on bottom of skillet and slightly arrange 1.25 – 1.5 cups of corned beef on top of pretzel croutons
- Ladle 3/4 - 1 cup of prepared whiskey Swiss cheese sauce over the top
- Place in a 375 deg F preheated oven and bake for 12-15 minutes