



## Corned Beef Braised with Juniper Berries & Cobram Estate St Leonards Red Wine Vinegar

1 x 2kg piece of corned silverside  
500ml (2 cups) of Cobram Estate St Leonards Red Wine Vinegar  
320g (2 cups) of lightly packed brown sugar  
250mls (1 cup) dry red wine  
250mls (1 cup) of water  
1 small peeled and halved brown onion  
1 bunch of fresh dill leaves if you've got them. 2 tsp of dried if not  
2 tsp dried juniper berries, crushed

Serves 6

### St Leonards Red Wine Vinegar



Cobram Estate St Leonards Red Wine Vinegar is a wonderful base for dressings and marinades, and also great for deglazing roasting pans.

Pre heat the oven to 130°C. Trim the excess fat from the beef.

Put all the other ingredients in the casserole and bring it to the boil. Put the beef in and cover and place it in the oven and cook until it is very tender, about 3 hours.

Remove from the liquid and slice. Serve with mashed potatoes.

Enjoy your meal,

Gabriel Gaté