

Instant Pot® Corned Beef



Corned beef used to be a weekend only treat for me due to how long it took to cook, until I discovered the Instant Pot®. Save yourself time and hassle by letting your Instant Pot® do all of the work for you, and in a fraction of the time. You can have it and all of the fixings on your table in 2 hours. If you decide to fix cabbage, be sure to keep it in large wedges so that it does not overcook.

Prep: 5 mins

Cook: 1 hr 40 mins

Additional: 20 mins

Total: 2 hrs 5 mins

Servings: 4

Yield: 4 servings



Ingredients

2 cups water

1 (12 fluid ounce) can or bottle beer

4 cloves garlic, minced

1 (3 pound) corned beef brisket with spice packet

Directions

Step 1

Combine water, beer, and garlic in a multi-functional pressure cooker (such as Instant Pot®). Place trivet inside. Place brisket on the trivet and sprinkle spice packet on top. Close and lock the lid. Select high pressure according to manufacturer's instructions; set timer for 90 minutes. Allow 10 to 15 minutes for pressure to build.

Step 2

Release pressure carefully using the quick-release method according to manufacturer's instructions, about 5 minutes. Unlock and remove the lid. Transfer brisket to a baking sheet, cover with aluminum foil, and let rest for 15 minutes.

Nutrition Facts

Per Serving: 417 calories; protein 27.7g; carbohydrates 4.9g; fat 28.3g; cholesterol 146mg; sodium 1697.3mg.