Reheating Instructions for Corned Beef

Let your corned beef sit at room temperature for 10 to 15 minutes. If you put cold meat in a hot oven, it's more likely to toughen up as it reheats, so, it's a good idea to knock the chill off before warming.

Place the corned beef in a baking dish with a little bit of provided broth, if you need a little extra you can use a little bit of water. Add vegetables and cabbage cover tightly with aluminum foil, and place in a 325-degree Fahrenheit oven and cook until the meat is warmed through. Sture gently every few minutes to distribute heat. After about 10 minutes, check that the potatoes and cabbage are hot and the meat is warmed through. If needed, raise the heat slightly. Once everything is hot, serve immediately.

How to Store Leftover Corned Beef

Let the corned beef cool at room temperature before transferring it to a large airtight container. Add some of the cooking liquid to the container, then cover and seal it tightly and store in the refrigerator. Be sure to label and date the container so there's no question as to what it is or if it is still safe to consume.

Alternatively, you can freeze it in an airtight container or freezer-safe, zip-top bag for up to two months. Similarly, you should add some of the cooking liquid to the bag to help the meat retain some of its moisture. Let the beef thaw in the refrigerator overnight before reheating.