

Corned Beef and Cabbage

Scotten W. Jones – scotten@scottenjones.com



Remove everything from the pot, slice the corned beef across the grain and serve with the vegetables.

A traditional New England boiled dinner for Saint Patrick's Day or any time the mood strikes.

Ingredients

Ingredient	Qty	Units
Bay leaves	2	Each
Cabbage	1	Head
Corned Beef Brisket	2-1/2 to 4-1/2	Lb.
Medium Carrots	6	Each
Medium Onion	2	Each
Medium Parsnips	4	Each
Medium Potatoes	5	Each
Whole Black Peppercorns	2	Tbs

Directions

Place the corned beef in a large stock pot, add water to cover the corned beef, add bay leaves and pepper corns. Bring the water to a boil and simmer for 2-1/2 hours.

Peel and quarter the carrots, potatoes, parsnips and onion, add to the pot and simmer for 10 minutes.

Quarter the cabbage, add to the pot and simmer for 10 to 20 minutes until tender.