







Corned Beef and Cabbage

Always tastes great. True Irish comfort food.

Part of the [St. Patrick's Day Menu](#)

May choose white potatoes, peeled instead of red potatoes. When serving, take meat out first and slice. Arrange vegetables in a bowl for serving.

Quantity	Ingredients	Preparation Notes
3 lb	Corned Beef Brisket	
	Water to cover meat	 Cover pot with meat, water and spices and bring to a boil.
2 Tbsp	Pickling Spice	 Reduce heat and simmer about 50 minutes to an hour until meat is tender.
3 Tbsp	Salt	 Add potatoes and carrots
2 Tbsp	Whole Peppercorns	 Cook until almost tender
1	Bayleaf	 Add cabbage and cook another 15 minutes until cabbage is tender
1 tsp	Mustard Seed	 Keep warm in broth until ready to serve.
1 head	Cabbage, cut into wedges	 Then slice meat and serve with vegetables at the side.
10	Red Potatoes, washed with skins still on	
5	Carrots, peeled and sliced into 1/2" pieces	