

Corned Beef and Cabbage

I love Corned Beef and Cabbage (I guess mine is more of a what my Grandma called boiled dinner with cabbage) but I only make it for St. Patrick's Day. It is yummy and even better leftover and fried up in butter for breakfast the next morning.

Serves 8

- 4.5 lbs grey flat corned beef brisket
- 1/2 tsp. black peppercorns
- 2 garlic cloves peeled
- 2 onions, peeled
- 2 bay leaves
- 1 large rutabaga, peeled and cubed
- 6 medium white potatoes, peeled and cubed
- 8 medium carrots, peeled and cut into 1" pieces
- 1 head of cabbage, cored and cut into wedges

1. Put corned beef, peppercorns, garlic cloves, onion and bay leaves in an 8 quart (or larger) Dutch oven and cover with water to 1" above the brisket.
2. Cover pot and bring to a boil for 20 minutes.
3. Reduce heat to low and simmer. Skim any foam from the top of the water.
4. Cover pot and simmer for 1.5 hours.
5. Take cover off of pot, increase heat to high and add rutabaga cubes. If necessary, ladle some of the cooking liquid into another pot, reserving in case you don't have room in the current pot for all of the cabbage. Return to boil, cover and reduce heat to low to simmer for 1.5 hours.
6. Take cover off of pot, increase heat to high and add potatoes and carrots. Again, if necessary ladle off some of the cooking liquid into another pot, reserving in case you don't have room in the current pot for all of the cabbage. Return to boil, cover and reduce heat to low to simmer for 15 minutes
7. Add cabbage to original pot (and second pot if it won't all fit in first). Cover and cook for 10 minutes.
8. Remove brisket from pot, place on cutting board and cover with Aluminum Foil and allow to rest for 15 minutes. Continue simmering vegetable for 15 minutes.
9. Carve beef against the grain in 1/4" slices, plate with potatoes and vegetables and serve with whole grain mustard and malt vinegar on the side. Enjoy!

