



Corned Beef & Cabbage



Ingredients

- 1 (4 lb) corned beef brisket with spice packet
- 3 quarts water
- 1 onion, quartered
- 3 carrots, cut into large chunks
- 3 stalks celery, cut into 2-inch pieces
- 1 tsp salt
- 2 lb red potatoes, halved
- 1 small head cabbage, cut into eighths

Preparation

- ▶ Combine all but the potatoes and cabbage together in a large pot or Dutch oven; bring to a simmer, skimming off any foam that rises to the surface.
- ▶ Cover the pot, reduce heat to low, and simmer until meat is almost fork-tender, about 3 hours. Add potatoes and simmer, uncovered, until potatoes are almost tender, about 30 minutes more.
- ▶ Place cabbage pieces around meat, cover the pot, and simmer until cabbage is tender, 20 to 30 minutes more.
- ▶ Remove meat to a cutting board and let rest 10 - 15 minutes. Cut across the grain and serve in a bowl