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The *Certified Angus Beef*<sup>®</sup> brand - the tastiest beef money can buy.

## Corned Beef Meatballs and Cabbage

Serves 6

### Ingredients

- 3/4 pound *Certified Angus Beef*<sup>®</sup> ground beef (80/20)
- 3/4 pound *Certified Angus Beef*<sup>®</sup> corned beef brisket, trimmed of excess fat
- 1/4 cup panko-style bread crumbs
- 1 teaspoon pepper, divided
- 2 teaspoons canola oil
- 1 small yellow onion, sliced
- 2 cloves garlic, minced
- 1 teaspoon caraway seeds
- 1/2 head cabbage, thinly sliced
- 1 cup beef stock
- 2 carrots, cut into 1/2-inch slices
- 1 teaspoon salt

### Instructions

1. Cut brisket into 1-inch cubes and keep cold. In a food processor, pulse corned beef to consistency of coarse ground beef. Combine both grinds, breadcrumbs and 1/2-teaspoon pepper. Form 12 meatballs and refrigerate.
2. Preheat oven to 300°F. In a Dutch oven with lid, heat oil over medium high heat; sear meatballs. Rotate to brown all sides and transfer to a clean plate.
3. Reduce heat to medium low, add onion and garlic, sear for 3 minutes. Add caraway and cabbage and cook 2 more minutes.
4. Stir in beef stock, carrots, salt and remaining 1/2-teaspoon pepper. Top with meatballs and cover. Bake 1 hour.

