

Corned Beef and Cabbage

Recipe Cookbook: FamilyTime Favorites

Prep Time: 20 minutes

Cooking Time: 3 hours

INGREDIENTS:

5 lbs corned beef, or brisket
4 cloves garlic
1 tsp black peppercorns
6 medium-size onions
6 medium-size potatoes, scrubbed
6 medium-size carrots, peeled/trimmed
1 green cabbage, trimmed/cut into 6 wedges

DIRECTIONS:

Put beef in large, heavy pan or pot with enough cold water to cover it by 1". Add garlic & peppercorns, bring to boil & then reduce heat to low. Cover/cook gently about 3 hours till the beef is tender but not falling apart.

About 20 minutes before beef is done, add onions, potatoes, carrots & cabbage - continue cooking till they are just tender.

Remove beef & transfer to serving platter. Cover & keep warm.

Increase heat under saucepan to moderately high - cook 10-15 minutes more till vegetables are tender. Arrange vegetables on platter around beef. Serve immediately with pickles, horseradish & mustard.

Serves: 6