

Millie's Corned Beef & Cabbage

Traditionally, in Ireland, a dinner of boiled bacon, cabbage and floury potatoes was customary on March 17th...Enough Said...here's my mother-in-law's recipe for Irish-American Corned Beef and Cabbage!

Ingredients:

1 4 lb. Corned Beef Brisket with seasonings
(find it packaged in the meat case)
5 medium potatoes, peeled & halved
6 carrots, peeled & halved
1 medium head of cabbage, cut into 8
wedges



Directions:

Remove beef from package & place in a large kettle. Cover with water, bring to a boil, and cook for 5 minutes. Skim off the residue that floats to the top. Cover, simmer on low heat for about 4 hrs., or until tender when pierced with a fork. Remove from kettle (keep water), place on cutting board and cover with foil to keep warm.

Add potatoes & carrots to the kettle and cook for 20 minutes. Add cabbage and cook 10 more minutes until tender.

Slice corned beef against the grain. Place on a large warm platter, arrange the vegetables around the beef, top with some of the juices and serve with Irish Soda Bread.

Serves 6