
Corned Beef & Cabbage

Description

This classic St Patrick's Day dish can easily be enjoyed all year round. It reminds Chef Maka of fun nights at Irish pubs, surrounded by friends and family.

Total time: 3 hrs 40 min Yield: 6 to 8 servings

Ingredients

3 to 4 lb seasoned beef brisket
2 onions (chopped)
2 carrots (chopped)
1 fennel (chopped)
2 stalks of celery (chopped)
salt
pepper
1 whole cabbage (quartered)
4 Yukon gold potatoes (halved)
grain mustard

Prep Time: 20 min Cooking Time: 3 hrs 20 min Total Time: 3 hrs 40 min

Instructions

In a large pot place the beef, onions, carrots, fennel, celery, salt and pepper. Cover with water and bring to a simmer, skimming beef fat from the surface. Turn down to low and cook for about 2 to 3 hours until fork tender. Add the potatoes and cabbage in the last 30 minutes. Slice the beef brisket to desired thickness and serve with the vegetables. Enjoy the dish with grain mustard on the side.

Recipe brought to you by:

Chef Maka Kwon