

OLD FASHIONED'S



Old Fashioned Corned Beef, Cabbage, Potatoes, and Carrots

Ingredients:

- 1 Piece Old Fashioned Corned Beef Brisket
- 1 Large head cabbage, cut into small wedges
- 5 Carrots, peeled and cut into 1 inch pieces
- 10 Small potatoes, peeled and halved

Instructions:

1. Place corned beef in a large pot or Dutch oven and cover with water. Bring to a boil, reduce heat. Simmer covered, 3 to 4 hours or until fork tender.
2. If serving hot remove from pot and let stand for 15 minutes.
3. After corned beef is removed from pot add vegetables (potatoes, carrots, and cabbage) to stock and cook for 15 to 25 minutes.
4. Slice corned beef against the grain and serve on a serving platter with vegetables scattered around the meat. Add as much broth (cooking liquid reserved in the Dutch oven or large pot) as you want.