

# CORNERD BEEF & CABBAGE

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## INGREDIENTS

2 pounds Corned Beef  
Brisket

1 large Onion, quartered

2 large Carrots, peeled &  
cut into 1 inch pieces

1 teaspoon Dry Mustard

3 Bay Leaves

Water

8 baby Potatoes such as  
Yukon Gold

1 head Green Cabbage,  
chopped

## DIRECTIONS

Add Onion, Carrot, Mustard, Bay Leaves and Beef to a large pot and cover with water.

Bring to a simmer and cook for about 2 hours.

Add Potatoes and chopped Cabbage and continue to simmer for another hour.

If needed, add a little more water remembering that the Cabbage will add liquid as it cooks.

Adjust seasoning as necessary before serving.

Remove Beef and slice thickly. Make sure to serve in pre-warmed bowls!