

A Recipe from Yavapai Cowbelle Kitchens

Corned Beef and Cabbage

3lbs Corned Beef
10 small Red Potatoes
5 Carrots cut in three inch pieces
1 large head cabbage

Place in large pot or Dutch oven, cover with water, add spice packet.
Bring to a boil, then lower to simmer.

Simmer approximately 50 minutes per pound.

Add carrots and potatoes during the last 45 minutes and cook to almost tender.

Slice cabbage to desired size and add to corned beef.

Cook for approximately 15 minutes.

Remove vegetables and place in covered bowl.

Remove corned beef from Dutch oven. Slice thinly, with the grain.

May add left over-broth to vegetables

Enjoy!