

St. Patrick's Day Signature Recipe

Ingredients

3 lb.	Corned beef, with spice packet
12 oz.	Beer, ale
3 cups	Water
1 cup	Onion, diced
2 cloves	Garlic
2	Bay leaves
2 cups	Diced carrot
2 tsp.	Kosher salt
½ tsp.	Ground black pepper
2 tbs.	Olive oil
2 lb. head	Green cabbage, core removed, cut into 8 wedges
2 tbs.	Parsley, flat leaf, chopped

Corned Beef and Cabbage

Serves 6

Directions

1. Place corned beef in a large pot. Add beer, onion, garlic, bay leaves, 3 cups water and spice packet.
2. Bring to a boil, reduce heat to simmer and cook covered for 2½ - 3 hours until tender and easily pierced with a fork. Add carrots to the broth.
3. 30 minutes before beef is ready heat an oven to 425°.
4. Season cabbage wedges with salt and pepper and drizzle with olive oil.
5. Place cabbage on a parchment lined sheet pan and place in oven.
6. Cook in oven for 20-25 minutes or until cabbage is tender.
7. Remove beef from cooking liquid, let rest for 10-15 minutes, slice and serve with cabbage and carrots.
8. Garnish with fresh chopped parsley.