



Chef John's Corned Beef and Cabbage



| Prep | Cook | Ready In |
|------|----------|----------|
| 15 m | 3 h 50 m | 4 h 15 m |

Recipe By: Chef John

"It's almost St. Patrick's Day, and for many that means boiling up a nice authentic Irish dinner of corned beef and cabbage. The original Irish recipe actually used a type of lean bacon, made with a cut of pork similar to Canadian bacon. Corned beef came into the picture as a lower-cost substitution, to replace the more expensive and harder to find cut."

Ingredients

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| 1 (4 pound) corned beef brisket with spice packet | 3 stalks celery, cut into 2-inch pieces |
| 3 quarts water | 1 teaspoon salt |
| 1 onion, quartered | 2 pounds red potatoes, halved |
| 3 carrots, cut into large chunks | 1 small head cabbage, cut into eighths |

Directions

- 1 Combine corned beef and spice packet contents, water, onion, carrots, celery, and salt together in a large pot or Dutch oven; bring to a simmer, skimming off any foam that rises to the surface.
- 2 Cover the pot, reduce heat to low, and simmer until meat is almost fork-tender, about 3 hours. Add potatoes and simmer, uncovered, until potatoes are almost tender, about 30 minutes more.
- 3 Place cabbage pieces on top of and around meat, cover the pot, and simmer until cabbage is tender, 20 to 30 minutes more.
- 4 Remove meat to a cutting board and let rest 10 to 15 minutes. Cut across the grain and serve in a bowl; ladle vegetables and broth over the top.

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