

## **CORNERD BEEF & CABBAGE\***

(Recipe adapted from Better Homes & Gardens)

*The Cooks Next Door*

2- to 2-1/2-lb. corned beef brisket  
1 tsp. whole black pepper\*  
2 bay leaves\*  
4 med. potatoes, peeled & quartered  
5 med. carrots, peeled & quartered  
2 med.- lg. onion, cut into 6 wedges  
1 sm. cabbage, cut into 6 wedges  
Salt and black pepper (optional)

Trim fat from meat. Place in a 4- to 6-quart Dutch oven; add juices and spices from package of corned beef. (\*Add pepper and bay leaves if your brisket doesn't come with an additional packet of spices.) Add enough water to cover meat. Bring to boiling; reduce heat. Simmer, covered, about 2 hours or until almost tender.

Add potatoes, carrots, and onion to meat. Return to boiling; reduce heat. Simmer, covered, for 10 min. Add cabbage. Cover and cook for 15 to 20 min. more or until tender. Discard bay leaves. Thinly slice meat across the grain. Transfer meat and vegetables to a serving platter. If desired, season to taste with salt and black pepper and serve with horseradish or mustard. Makes about 6 servings.

\*You can use a larger piece of meat and more vegetables, just add the seasonings listed in addition to the packet included in the meat.