

# Corned Beef & Cabbage



## ingredients

- 4-6 pound corned beef
- 1 head of cabbage
- 4-6 red potatoes (more if you are feeding potato lovers!)
- 1 pound baby carrots
- 1 sweet yellow onion
- Crock pot, slow cooker, instant pot or large kettle (stove top method)

## directions

1. I cook my corned beef in a crock pot filled with water. You can use a low cooker, instant pot or in the oven -- use your favorite way of cooking a meat that requires a longer cooking time.
2. Add the spice packet that came with the corned beef to the pot.
3. Cover and bring to a boil, then reduce to a simmer.
4. Simmer according to the recommended time on your appliance. The key to really good corned beef is to cook until it is fork tender.
5. I like to remove the corned beef from the crock pot and place it in the 425 degree oven, fat side up, to brown the top. Bake for about 20 minutes or until top is browned.
6. Add whole potatoes and carrots to the crock pot and cook until the vegetables are almost done. Add cabbage and cook for another 15 minutes.
7. Remove meat from oven and let rest 15 minutes.
8. Place vegetables in a bowl and cover. Add broth (cooking liquid reserved from cooking) to the vegetables.
9. Slice meat across the grain. Serve with veggies and our Irish Soda bread.
10. Enjoy!