

**CORNERED BEEF & CABBAGE - Serves 6  
O'Pisut Family Method**



In Dutch oven, cover 3-4 pounds of flat corned beef brisket with hot water.

**Add:**

- 2 medium onions chopped or quartered
- 2-3 bay leaves
- 2 cloves of garlic minced
- 8 whole black peppercorns

**Cover & simmer 3-4 hours until tender**

Remove meat from liquid & keep warm.

Bring liquid to a boil and add additional water if needed. Add some potatoes and carrots and cook for 10 minutes. Then add the cabbage wedges and cook for 20 minutes.

**In Crockpot**

- Place 3-4 pounds of flat corned beef brisket in a 5-7 quart slow cooker.
- Place on top of the meat, onions, bay leaves, garlic & peppercorns.
- Add water to cover. Cook 8-10 hours on low or 4-5 hours on high.
- Half way through cooking add the cabbage wedges, potatoes and carrots.
- Slice the meat **against** the grain 1/8 to 1/4 thick.

**Please bring your hot dish to the parish kitchen on Saturday, March 18<sup>th</sup> between the hours of 3:00 pm – 5:00 pm. It will then be transferred to a large roaster. THANK YOU!!!**