



Irish Boiled Dinner Corned Beef

Jacob · 29/09/2024



Prep Time

4 hrs 45 mins

Difficult

Medium

Servings

6

Description

Easy boiled dinner of mouthwatering tender corned beef with cabbage potatoes and carrots This is my Irish greatgrandmothers recipe We serve it with soda bread and cornbread at our house

Ingredients

- - 1 (5 1/2 pound) corned beef brisket - 2 large onions - 10 carrots
- cut into 1 inch pieces - 2 heads cabbage
- cored and cut into wedges - 15 small white (Irish) potatoes

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Rinse brisket under cold water and place in a large pot. Add enough water to cover roast by 6 inches. Peel onions and place them in the pot. Bring to a boil; cook for about 30 minutes at a rolling boil. Reduce heat to medium-low
2. so water is at a gentle boil. Cover and cook for 3 1/2 hours. Dotdash Meredith Food Studios Remove onions and cut them into wedges. Return them to the pot. Add carrots to the pot
3. then place cabbage over roast. Place potatoes on top of cabbage. Cover and cook until potatoes are tender
4. about 30 minutes more. The potatoes should be immersed in the water by now
5. but if not
6. keep the lid on so they can steam. Dotdash Meredith Food Studios Remove vegetables from the pot and place in a separate serving bowl. Keep corned beef in the pot until ready to slice and serve because it dries out quickly. Cook's Note I use leftovers to make corned beef soup by reducing the broth and dicing up the leftover beef and vegetables.