

Chef John39s Corned Beef and Cabbage

Jacob · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

4 hrs 15 mins

Description

Its almost St Patricks 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 lowercost substitution to replace the more expensive and harder to find cut

Ingredients

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

Instructions

1. Combine corned beef and spice packet contents
2. water
3. onion
4. carrots
5. celery
6. and salt together in a large pot or Dutch oven; bring to a simmer
7. skimming off any foam that rises to the surface. Cover the pot
8. reduce heat to low
9. and simmer until meat is almost fork-tender
10. about 3 hours. Add potatoes and simmer
11. uncovered
12. until potatoes are almost tender
13. about 30 minutes more. Place cabbage pieces on top of and around meat
14. cover the pot
15. and simmer until cabbage is tender
16. 20 to 30 minutes more. 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. Wendy Evelyn Purcell DeRose