



Dutch Oven Corned Beef and Cabbage

Jacob · 29/09/2024



Prep Time

3 hrs 20 mins

Difficult

Medium

Servings

8

Description

This corned beef takes time to cook in a Dutch oven but you won't be disappointed. Give yourself a little luck or the Irish with this Americanized version of an Irish feast. Serve with butter and Irish soda bread.

Ingredients

- 4 ½ pounds corned beef brisket - 5 black peppercorns - ½ teaspoon garlic powder - 1 onion
- peeled and left whole - 2 bay leaves - 1 pinch salt - 1 small head cabbage
- cored and cut into wedges - 6 large potatoes
- quartered - 4 large carrots
- peeled and sliced - ¼ cup chopped fresh parsley - 2 tablespoons butter

Instructions

1. Place beef brisket
2. peppercorns
3. garlic powder
4. onion
5. bay leaves
6. and salt in a 6-quart Dutch oven; fill pan with water to cover everything completely. Bring to a boil and cook for 20 minutes. Skim off any residue that floats to the top; reduce heat to a simmer and cook for 2 to 3 hours
7. until meat can be pulled apart with a fork. Add cabbage
8. potatoes
9. and carrots
10. pressing them down into the liquid. Simmer for an additional 15 minutes or until the potatoes are tender. Skim off any fat that comes to the surface. Stir in butter and parsley; remove the pot from heat. Remove meat from the pot and place onto a serving dish; let rest for 15 minutes. Transfer vegetables to a bowl and keep warm. Slice meat on the diagonal against the grain. Serve meat on a platter and spoon juices over meat and vegetables.