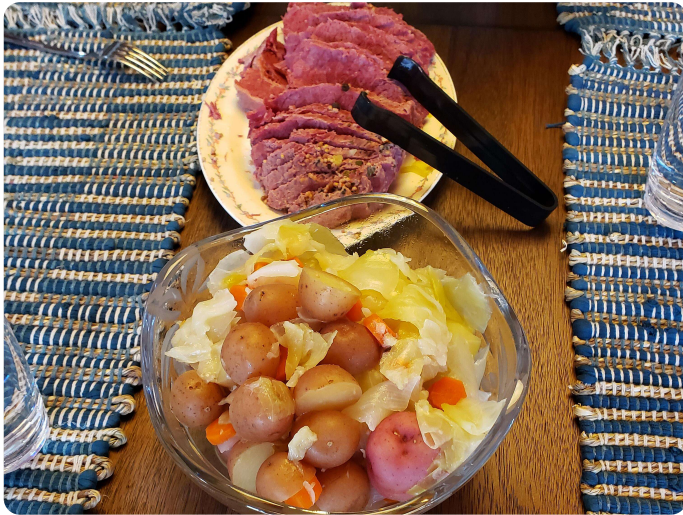




Corned Beef Dinner for St Patrick39s Day

Savannah · 30/09/2024



Prep Time

3 hrs 15 mins

Difficult

Medium

Servings

8

Description

We make traditional St Patricks Day food each year with this family recipe thats been handed down through several generations The sauce is incredibly smooth and tasty add a bit of horseradish to make it even better If you already have a favorite corned beef recipe you could make this sauce to serve with your recipe Serve horseradish on the side if desired

Ingredients

- - 4 pounds corned beef brisket
- or more to taste - 2 quarts water
- or as needed to cover - 1 medium head cabbage
- cored and cut into 6 wedges - 12 small red potatoes
- halved - 1 pound small white onions
- peeled - 6 large carrots
- peeled and cut in chunks - 1 tablespoon unsalted butter - 2 tablespoons all-purpose flour - 1 tablespoon red wine vinegar - ½ cup reduced-fat sour cream - 2 tablespoons coarse Dijon mustard

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Make the corned beef and vegetables: Place corned beef into a 6-quart Dutch oven
2. and pour in enough water to cover by 2 inches. Bring to a boil
3. skimming the liquid occasionally to remove fat from the top. Reduce the heat to medium-low
4. cover
5. and simmer for 2 hours. Dotdash Meredith Food Studios Arrange cabbage
6. potatoes
7. onions
8. and carrots around beef; return to a boil. Reduce the heat to medium-low
9. cover
10. and simmer until vegetables are tender and beef can easily be pulled apart with a fork
11. about 40 minutes. Dotdash Meredith Food Studios Transfer beef to a serving platter. Remove vegetables with a slotted spoon and arrange around beef. Reserve 1 1/2 cups cooking liquid for the sauce. Dotdash Meredith Food Studios Make the sauce: Melt butter in a small saucepan over medium heat. Whisk flour into melted butter until dissolved and bubbling
12. about 1 minute. Add reserved cooking liquid and vinegar; cook
13. stirring frequently
14. until sauce is slightly thickened
15. about 4 minutes. Dotdash Meredith Food Studios Remove from the heat and whisk in sour cream and mustard. Dotdash Meredith Food Studios Serve sauce alongside corned beef and vegetables. Dotdash Meredith Food Studios