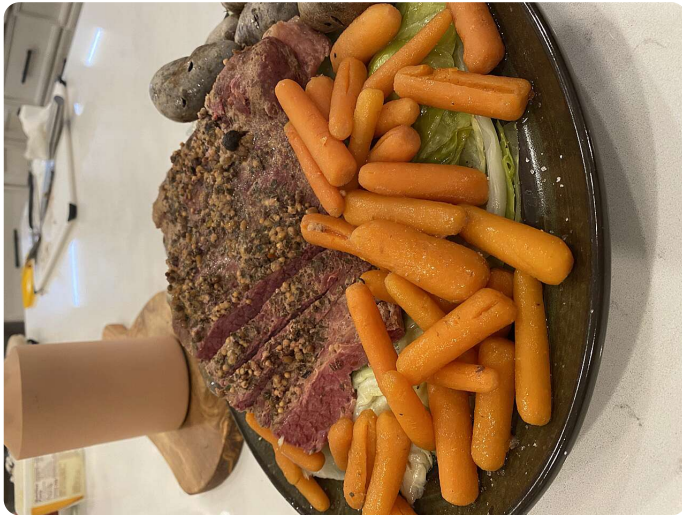


## Spicy and Tender Corned Beef

Savannah · 30/09/2024



### Prep Time

3 hrs 50 mins

### Difficult

Medium

### Servings

6

### Description

It will be a mighty lucky group who gets to eat this corned beef on St Patricks Day A spicy corned beef seasoning makes this a forktender treat My mother was Irish and she cooked it this way Im married to an Irishman Im a lucky lassie to have him and he loves this dish

### Ingredients

- - ½ (12 fluid ounce) can or bottle dark beer - 1 tablespoon dry mustard - 1 pinch salt and ground black pepper to taste - 3 cloves garlic
- cut into slivers - 3 whole cloves
- or to taste - 1 (3 pound) round-cut corned beef roast with spice packet - 1 (16 ounce) package carrots
- cut into 2-inch pieces - 1 (16 ounce) package small red potatoes - 1 head green cabbage
- cored and cut into wedges - 1 tablespoon butter
- or to taste

### Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Pour beer into a roasting pan. Stir in corned beef seasoning packet
2. dry mustard
3. salt
4. and black pepper. Use a sharp knife to pierce corned beef all over; insert garlic slivers into holes. Push whole cloves into meat. Lay corned beef in the roasting pan. Bake in the preheated oven for 1 hour. Scatter carrots around corned beef; roast for about 1 1/2 hours more. Distribute red potatoes around meat; roast until corned beef and vegetables are tender
5. about 40 minutes more. Place a steamer insert into a saucepan and fill with water to just below the bottom of the steamer. Bring water to a boil. Add cabbage wedges; cover and steam until tender
6. about 10 minutes. Transfer cabbage to a platter; season with salt and black pepper. Let butter melt over hot cabbage. Cut visible fat from corned beef and serve with cabbage
7. carrots
8. and potatoes. Cook's Note The garlic amount depends on the individual preference. Whole cloves are stronger than powdered
9. but both are strong; don't use more than 6 cloves. The cabbage is cooked separately so it can maintain its subtle taste. Check the tenderness of vegetables and turn heat up if they are not cooking fast enough.