



Corned Beef and Cabbage with GuinnessDijon Gravy

Savannah · 30/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

8 hrs 35 mins

Description

This corned beef and cabbage is a St Patricks day classic The gravy takes it to the next level

Ingredients

- - ¼ medium white onion
- chopped - 2 cloves garlic
- minced - 1 (2 pound) corned beef brisket with spice packet - 4 cups water - 2 large bay leaves - 7 medium Yukon Gold potatoes
- quartered - 4 medium carrots
- cut into 1-inch chunks - ? medium head cabbage
- coarsely chopped - 2 tablespoons butter - 2 tablespoons all-purpose flour - 1 cup beef broth - ½ cup Irish stout beer (such as Guinness®) - 2 tablespoons Dijon mustard - 1 teaspoon ground black pepper - ½ teaspoon salt

Instructions

1. Place onion and garlic in a slow cooker. Put corned beef brisket on top. Pour in water
2. then add bay leaves and spice packet. Cover and cook on Low for 8 hours
3. adding potatoes at the 3-hour mark
4. carrots at the 4-hour mark
5. and cabbage at the 6-hour mark. Turn off the slow cooker. Remove brisket to a platter and tent with aluminum foil for 10 minutes to let juices settle. Meanwhile
6. melt butter in a saucepan over medium-low heat. Stir in flour to make a roux; cook to burn out any flour taste
7. about 5 minutes. Whisk in
8. a little at a time
9. beef broth
10. Guinness®
11. and mustard. Stir until gravy is thick enough to coat the back of a spoon. Stir in pepper and salt. Slice meat across the grain and plate with cabbage
12. potatoes
13. and carrots. Ladle gravy over top.