

Corned Beef and Cabbage

Savannah · 30/09/2024

**Prep Time**

4 hrs 20 mins

Difficult

Medium

Servings

8

Description

This corned beef and cabbage recipe is something my mother has been making for years She has no idea where the recipe came from but it is absolutely the best Easy and quick enjoy

Ingredients

- - 1 (5 1/2 pound) corned beef brisket - 2 tablespoons pickling spice - 1 large orange
- sliced in rounds - 1 large onion
- sliced - 2 stalks celery
- sliced - 3/4 cup cold water
- divided - 6 tablespoons margarine
- divided - 1 large head cabbage
- cored
- and sliced - 1 cup Golden Delicious apples
- cored and quartered with peel

Instructions

1. Preheat the oven to 300 degrees F (150 degrees C). Line a 9x13-inch roasting pan with aluminum foil
2. leaving enough extra extending over the sides to cover and seal in roast. Rinse brisket and pat dry. Rub with pickling spice
3. then place in the prepared roasting pan. Arrange orange
4. onion
5. and celery slices on and around the roast. Pour in 1/2 cup water
6. then wrap the aluminum foil up tightly over the roast
7. making sure the ends are sealed. Bake in the preheated oven until meat is tender
8. about 4 hours. About 45 minutes before the roast is done
9. heat remaining 1/4 cup water and 3 tablespoons margarine in a large pot. Add cabbage and apples
10. cover
11. and simmer over low heat for about 30 minutes
12. shaking the pot occasionally to ensure nothing sticks to the bottom. Top cabbage and apples with remaining margarine and serve with sliced corned beef.