



Corned Beef and Cabbage

This traditional Irish dish is sure to warm the bellies and hearts of those you share it with. The rich beef and broth soak through the vegetables and make this a warm and flavorful dish. Our butchers have brined, cured, and poached the corned beef – it's delicious and recipe ready!

INGREDIENTS

24 ounces Bone Broth or Low Sodium Chicken Broth
1 teaspoon Black Pepper, coarsely ground
½ teaspoon Allspice
1 teaspoon Kosher Salt
2 Carrots, sliced into rings
1 Onion, medium diced
1 Celery stalk, sliced
2 medium Potatoes, medium diced
1 small head of Cabbage, approximately 1-pound, chopped
1 -pound Pine Street Market Corned Beef
1 tablespoon Grainy Mustard
½ tablespoon Flat Leaf Parsley, roughly chopped
½ a Loaf of Good Warm Bread

PREPARATION

- In a large pot on high heat, combine broth, pepper, allspice, and salt and bring to a boil. Add the carrots, onion, celery, potatoes, and cabbage. Simmer for 15 minutes.
- Add the corned beef and cook for another 8-10 minutes or until the potatoes and carrots are tender. Remove from the heat. Stir in mustard and parsley. Taste for seasoning.
- Serve the corned beef in large bowls with the vegetables and enough of the braising liquid to cover. Use the bread for mopping up the juices.