

Corned Beef & Cabbage

Photo by [Chef Justin](#)



Ingredients

- 1 - 3 pound Painted Hills Natural Beef Corned Beef Brisket
- 10 small red potatoes
- 5 carrots, peeled and cut into 3 inch pieces
- 1 large head cabbage cut into small wedges

Directions

1. Place corned beef in large pot or Dutch oven and cover with water. Cover pot and bring to a boil, then reduce to a simmer. Simmer approximately 50 minutes per pound or until tender.
2. Add whole potatoes and carrots; cook until vegetables are almost tender. Add cabbage and cook for 5 more minutes. Remove meat and let rest 15 minutes.
3. Place vegetables in a bowl and cover. Add as much broth (cooking liquid reserved in pot) as you want. Slice meat across the grain. Serve with spicy brown mustard.

