



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Corned Beef and Cabbage

Serves 8

Ingredients

3 fresh thyme sprigs
5 fresh flat-leaf parsley sprigs
3 1/2 to 4 lb. corned beef brisket
2 bay leaves
1 tsp. peppercorns
12 white boiling onions or 3 small white onions, cut into wedges
6 large or 12 small carrots, cut into large chunks or left whole if small
2 lb. small red-skinned or mixed-colored new potatoes
1 small head green cabbage, cut into 6 to 8 wedges
1 cup heavy cream
3 Tbs. prepared horseradish
Salt, to taste

Tie the thyme and parsley sprigs together with kitchen string. Rinse the brisket, put it in a large, heavy pot and add water to cover by 1 inch. Bring to a boil over medium-high heat, skimming off any foam from the surface. Add the herb bundle, bay leaves and peppercorns, reduce the heat to medium-low, cover and simmer gently until the brisket is almost tender, 2 1/2 to 3 hours.

Add the onions, carrots, potatoes and cabbage wedges and return the liquid to a simmer. Cook until the vegetables and brisket are fully tender, about 25 minutes.

Meanwhile, in a bowl, whip the cream until soft peaks form. Fold in the horseradish, then season with salt. Cover and refrigerate the horseradish cream until ready to serve.

Using a slotted spoon, transfer the vegetables to a large platter. Transfer the brisket to a cutting board. Cut the meat across the grain and arrange on the platter with the vegetables. Serve immediately and pass the horseradish cream on the side. Serves 6 to 8.

Credit: williams-sonoma.com