



## McQuade's Own

# Old School Corned Beef *by Chef Bryan*



**YIELD:** Serves 4-6

### INGREDIENTS

- One 4-5 pound McQuade's Own brisket (Flat cut or Point cut)
- cold water (enough to cover the brisket in a large stock pot)
- 1 tablespoon pickling spice
- 3 cloves garlic (smashed)
- 1 teaspoon whole peppercorns
- 1 large head green cabbage (cut into 6-8 wedges; keep the core attached)
- 2 pounds red potatoes (halved or quartered depending on size)
- 1 ½ pound carrots (peeled and cut into chunks)
- 1 large Spanish onion (cut into quarters)

**Serving suggestion:** McQuade's Own Irish Soda Bread (to serve on the side)

### DIRECTIONS

1. Choose one 4-5lb McQuade's Own corned beef brisket, either flat cut or point cut, or cook one of each for a hearty family style meal.
2. Rinse the corned beef under cold water to remove excess surface brine and salt.
3. Place corned beef in a large stock pot and cover completely with cold water.
4. Bring to a boil over high heat.
5. Add 1 tbsp pickling spice, along with 3 cloves of smashed garlic and 1 tsp whole peppercorn.
6. Reduce heat to a low simmer and cook gently for approximately 4 hours or until fork tender.
7. Remove corned beef from the pot and let it cool completely for easy slicing.
8. Reserve a few cups of the cooking liquid for reheating the corned beef and save the rest of the cooking liquid in the same pot for your vegetables.
9. Once cooled, slice the corned beef against the grain and place in a deep baking pan with the cups of reserved cooking liquid. Then cover tightly with foil.
10. Reheat at 325 ° F for 30-45 until thoroughly heated and tender (about 165 ° F)
11. While reheating, use the remaining liquid to simmer your vegetables. 1 large head of green cabbage cut in 6-8 wedges (leave core in so cabbage stays together), 2lbs red potatoes halved or quartered depending on size, 1 ½ lbs carrots peeled and cut into chunks, and 1 large Spanish onion cut into quarters. Continue simmering vegetables for about 15-20 minutes or until fork tender.
12. Serve warm with vegetables and a spoonful of broth over the top for a true old school experience
13. Don't forget to pick up your McQuade's Own Irish soda bread to enhance your corned beef experience.

