

McQuade's Old School Corned Beef

Family Style - Serves 4-6

- 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 degrees for 30-45 until thoroughly heated and tender (about 165 degrees)**
- 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.**