

Traditional Irish Corned Beef and Cabbage



Ingredients

Corned Beef (uncooked)

Potatoes

Carrots

Cabbage

Biscuits

*Mustard is optional

Procedure

Place corned beef in pot and cover with water.

Stir in seasoning packet (should be included with corned beef, but some have the spices already on the meat).

Bring to a boil, cover.

Simmer (cook on low heat) for a minimum of 3 hours (4 is better).

At 2 1/2 hours, add carrots and cabbage.

After 10 more minutes, add potatoes (and cook all for twenty more minutes).

Serve with hot biscuits of your choice and mustard if you like.