

CORNED BEEF AND CABBAGE

CORNED BEEF (USED BOAR'S HEAD)

1 TBSP. BEEF BOUILLON GRANULES

WATER

BLACK PEPPER

ONION, PEELED AND CUBED

6-8 SMALL NEW POTATOES (RED POTATOES)

5 CARROTS, PEELED AND SLICED

CABBAGE, HALF OF HEAD, SLICED 3/4" STRIPS

SEASONING PACKET WITH BEEF

Mix the bouillon with 3 cups of warm water.

CROCKPOT: Put beef in the crockpot with bouillon water and a seasoning packet. Add onions and cover completely with water. Cook for 8 hours on low setting. Then add potatoes and carrots, sprinkle with black pepper cook on high for 1 hour or until tender. Add cabbage sprinkle with black pepper and cook until cabbage is tender.

SAUCEPAN: Same as crockpot directions above except cook times. Cook on low setting until meat is fork tender. Add potatoes and carrots, sprinkle with black pepper - cook until fork tender. Then add cabbage and cook until tender. Do not add additional salt, just some black pepper when veggies are added.

BRAISER: Fastest cooking time! The Braiser must have a heavy lid with no vent to keep all moisture trapped inside. Same directions as above except cook times. Beef will become tender in about 2-3 hours. Veggies should be cooked for about 30-40 min. and then add cabbage and cook until tender.