

Corned Beef and Cabbage

2-3 lb. corned beef brisket

Red potatoes (about a dozen)

Carrots (optional)

1 head of cabbage, cut into wedges

Place corned beef with seasoning package in a large pot with a lid. Cover with water and cook according to package instructions until tender. Around 45 to 50 minutes a pound.

Add potatoes and carrots and cook until tender.

Add cabbage last and cook until done. This takes only about 15 minutes.

Remove the corned beef and cut across the grain. Place the vegetables in a large bowl and if you like cover with the liquid.