

NANCY FULLER CORNED BEEF AND CABBAGE

- One piece of lean corned beef, 3-4 pounds
- 1 head Green cabbage, cored and cut into six wedges
- 2 large Onions, quartered
- 6 Carrots, cut as you like
- 6 Celery stalks, cut as you like
- 6 Yukon gold potatoes cut as you like
- 10 Peppercorns
- 1 Tbsp mustard seeds
- 3 Bay leaves
- 4 Cloves
- Pinch of salt & pepper

1. Put all ingredients in heavy pot and cover with water.
2. Bring water to boil.
3. Cover and simmer 3-4 hours, long and low.

ADDITIONAL INFORMATION

Course	Brunch , Dinner , Entrees , Lunch
Cuisine	American , Irish