

Corned Beef and Cabbage

One 3-pound corned beef brisket (uncooked), in brine

2 teaspoons black peppercorns

1/2 large head green cabbage (about 2 pounds), cut into 8 thick wedges

8 small new potatoes (about 1 1/4 pounds), halved

6 carrots cut approx 2in pieces

freshly ground black pepper



- Rinse corned beef in a colander under cold running water.
- Place the corned beef in a large pot; add the water, peppercorns, and Black Pepper. Bring to a boil, uncovered for 30 minutes. Simmer on med heat until very tender, about 3 hours and 45 minutes. Skim off any scum
- Remove the corned beef and cover tightly with foil to keep warm.
- Add the cabbage, carrots and potatoes to the cooking liquid and bring to a boil.
- Lower the heat and simmer until the vegetables are tender, about 20 minutes.