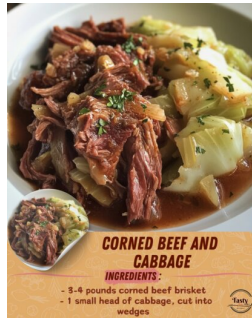


Ultimate Comfort: Corned Beef and Cabbage Delight - A Hearty Classic for Cozy Gatherings

Corned Beef and Cabbage Delight



TIME
15 min

METHOD
Slow cooker

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 3-4 pounds corned beef brisket
- 1 small head of cabbage, cut into wedges
- 4 large carrots, peeled and cut into chunks
- 6-8 small potatoes, halved
- 1 onion, quartered
- 4 cups beef broth
- 1 tablespoon mustard (optional, for serving)

DIRECTIONS

- 1. Prepare the Corned Beef:** Place the corned beef brisket into a large pot or Dutch oven and pour in the beef broth. The broth should mostly cover the beef. If needed, add a bit of water to make sure it's submerged.
- 2. Add the Vegetables (Minus the Cabbage):** Add the onion, carrots, and potatoes to the pot around the corned beef. These will soak up the savory broth and become incredibly flavorful.
- 3. Simmer Low and Slow:** Bring the pot to a gentle boil, then reduce the heat to low. Cover and let it simmer for about 2.5 to 3 hours, or until the corned beef is fork-tender. I like to check on it occasionally and skim any foam off the top if needed.
- 4. Add the Cabbage:** Once the beef is tender, carefully add the cabbage wedges on top of the other vegetables. Cover and cook for another 15-20 minutes, until the cabbage is soft and tender but still holds its shape.
- 5. Slice and Serve:** Remove the corned beef from the pot and let it rest for a few minutes. Slice it against the grain for the most tender pieces. Arrange the sliced beef on a serving platter with the cabbage, potatoes, and carrots on the side.
- 6. Optional Mustard Drizzle:** I like to drizzle a little mustard over the top or serve it on the side - the tanginess cuts through the richness and adds a wonderful flavor boost.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/ultimate-comfort-corned-beef-and-cabbage-delight-a-hearty-classic-for-cozy-gatherings/>