



WILD. NATURAL. SUSTAINABLE.

Fossil Farms' Corned Beef and Cabbage

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This traditional St. Patrick's Day corned beef and cabbage is simple to make and ready within 3 hours. While the meat simmers, you will have time to get the celebration started! Warning: you may have to host St. Patrick's Day every year thereafter.

Ingredients

1 pc [Fossil Farms' Naturally Raised Piedmontese Beef Brisket](#)
2 ea. onions, cut in quarters
3 ea. large carrots, cut in ½ inch rounds
1 ea. green cabbage, cut in 2 inch by 2 inch squares
8 ea. medium sized red potatoes, cut in quarters
½ ea. stick of butter
Salt and pepper

Pickling Spices:

2 tbsp. coriander
2 tsp. peppercorns
1 tbsp. mustard seeds
1 tsp. anise seeds
4 large bay leaves
1 tsp. crushed red pepper flakes

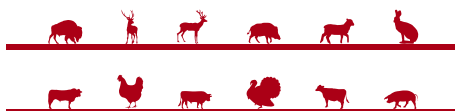
Optional Spices:

cloves
allspice
cardamom
cinnamon

Directions

Combine all pickling spices. Toast at 350F for 2-4 minutes.

Remove brisket from package and pat dry. Place brisket in large pot and add water to cover the meat by one inch. Add your toasted pickling spices and the onions to the pot, and simmer for 2 hours. Do not boil. Add carrots and potatoes, and cook for 30 minutes. Add cabbage; cook for 15-20 minutes. Remove the vegetables from liquid, and place in a serving bowl, adding butter for extra flavor. Season with salt and pepper, if needed. Remove the brisket from the pickled water, and slice 1/4 inch.



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