

# The Best-Ever Corned Beef & Cabbage

COOK TIME: 5 Hours

PREP TIME: 10 Minutes

SERVINGS: 4-6

*My whole family always looks forward to Corned Beef & Cabbage for St. Patrick's Day! This year I tried it in a Dutch Oven instead of a crockpot and we couldn't believe how delicious it was!*



## INGREDIENTS

1 large yellow onion, cut in wedges  
2-3 lb. corned beef brisket  
spice packet (comes with corned beef)  
black pepper  
1 can beer  
1 carton (4 c.) beef bone broth  
1 pkg. carrots, cut into chunks  
1 cabbage, cut into wedges

## NOTES

*You can make this recipe in a crockpot, but the Dutch oven added a richness to the flavor that was worth the slight amount of extra effort.*

*If you're worried about whether the brisket is done, check the temperature-- it should be around 200 degrees.*

*The beer makes the meat more tender, but you can skip it if necessary. Just use more broth.*

## INSTRUCTIONS

1. Chop your onion into wedges and place wedges in the bottom of a Dutch oven pot with lid; preheat oven to 350 degrees.
2. Open corned beef and remove spice packet. Lightly rinse beef, then pat it dry with a paper towel.
3. Place beef over onion wedges, then sprinkle beef with spice packet and black pepper; rub spices into meat.
4. Pour in the beer and beef bone broth; make sure meat is covered by the liquid.
5. Place in oven and cook for one hour at 350 degrees, then lower heat to 300 and continue cooking for 2.5 more hours.
6. Chop carrots and cut cabbage into wedges.
7. Remove pot from oven. Flip the meat, then add carrots and cabbage to the pot. If your liquid seems low, add a cup of water, broth or beer.
8. Continue cooking at 300 degrees for 1 hour, then bring temperature to 400 degrees for the final 30 minutes.
9. Drain the liquid & serve directly from the Dutch oven pot, or transfer meat and vegetables to a serving dish. Slice meat across the grain before serving.

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