

Corned Beef And Cabbage

Traditional Irish corned beef and cabbage recipe with tender beef and flavorful vegetables. Perfect for St. Patrick's Day or any hearty dinner.

30 min

PREP

45 min

COOK

1h 15min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Ingredients

- 12 oz corned beef
- 1 cabbage
- 1 onion
- 1 carrot
- 3 clove garlic
- 2 tbsp vinegar
- 1 tbsp nigella seed
- 2 tbsp Worcestershire sauce
- 1 tbsp dried herbs
- 1 pinch salt
- 1 pinch black pepper

Instructions

1 Prepare the corned beef

Cut the 12 oz corned beef into bite-sized pieces, about 1/2-inch cubes. Heat a large heavy-bottomed pot or Dutch oven over medium-high heat.

2 Add the corned beef pieces to the hot pot and cook for 4-5 minutes, stirring occasionally, until browned on most sides and crispy around the edges.

3 Cook the aromatics

Push the corned beef to one side of the pot and add the diced onion to the empty space. Cook for 3-4 minutes until the onion softens and becomes translucent.

- 4 Add the 3 cloves minced garlic and cook for 30 seconds until fragrant, stirring constantly to prevent burning.
- 5 **Add the vegetables**
Add the chopped cabbage and diced carrots to the pot. Stir everything together and cook for 5-6 minutes until the cabbage begins to wilt and soften.
- 6 Add 2 tablespoons vinegar and 1 tablespoon Worcestershire sauce. Season with 1 pinch each of salt and pepper.
- 7 **Finish cooking**
Reduce heat to medium-low and cook for 8-10 minutes, stirring occasionally, until the cabbage is tender and most of the liquid has evaporated. The vegetables should be soft but not mushy.
- 8 Taste and adjust seasoning with additional salt and pepper if needed. Serve immediately while hot.

Tips

Cook corned beef slowly over gentle heat for the most tender results. Rushing the cooking process with high heat will result in tough, chewy meat.

If using whole corned beef brisket, rinse it thoroughly before cooking to remove excess salt from the curing process. This prevents the final dish from being overly salty.

When cooking corned beef in liquid, always place it fat-side up to keep the meat moist as the fat renders during cooking.

Add cabbage during the final 15-20 minutes of cooking to maintain its texture and prevent it from becoming mushy.

Save the cooking liquid! It makes an excellent base for soup or can be used to cook potatoes for additional flavor.

Let the cooked corned beef rest for 10-15 minutes before slicing to allow juices to redistribute throughout the meat.

Always slice corned beef against the grain for maximum tenderness, using a sharp knife to create clean cuts.

If the dish seems dry during reheating, add a splash of beef broth or the reserved cooking liquid to restore moisture.