

It wouldn't be St. Patrick's Day in your house without Corned Beef & Cabbage!

KENRICK'S CORNED BEEF

COOKING INSTRUCTIONS

Empty the contents of bag including the meat, juices and spices into a Large Cooking Pot

*Be sure to remove entire contents of bag into pot

Add water to cooking pot, filling to just below the top of the roast

Bring water to a boil

Once water boils lower to a simmer

Cook on simmer for 20 minutes per pound

Cabbage Cooking:

Before cooking cabbage, remove meat from pot

*Hold meat in oven on warm while cooking cabbage

To cook cabbage drain the water in the cooking pot through a strainer, removing all of the spices, into a large bowl

Pour juices only back into cooking pot (you can discard the spices at this point)

Cook cabbage until fork tender



Kenrick's Cooked – Catering

Beef Top Round Roast in Brine

\$8.99/Lb.

Corned Beef Brisket in Brine

\$9.99/Lb.

Kenrick's Fresh – Retail

Beef Top Round Roast

\$4.99/Lb.

Eye of Round Roast

\$5.99/Lb.

Trimmed Beef Brisket Flats

\$6.99/Lb.

*Crock Pot
Recipe*

EASY!

- 1 - Corned Beef Brisket or Round
- 8 - B Sized Red Skinned Potatoes, Diced
- 3 - Medium Carrots, Sliced Thinly
- 2 - Ribs of Celery, Chunks
- 1 - Cabbage, about 2 Lbs.
- ½ teaspoons of Black Pepper
- 1½ Cups of Water

Lightly butter or spray a 5 to 6 quart crock pot; layer potato slices over bottom of pot with carrots. Place corned beef on vegetables. Slice cabbage into 8 wedges and arrange around meat. Sprinkle with the pepper and add water. Cover and cook on LOW setting for 7 to 8 hours, until meat and vegetables are tender.

Remove meat to platter; cover with foil and rest for 10 minutes before slicing