

New England Boiled Dinner

2 Pounds Corned Beef brisket, raw
6 cloves Garlic
1 quart Water
1 small Cabbage, quartered
1 medium Onion, sliced
3 medium Potatoes, cut into one-inch pieces
2 cups Root vegetables (carrots, parsnips, turnips and/or rutabagas)
1 quart Chicken broth

Directions:

Place the beef in a large Dutch oven. Add the water and garlic. Bring to a boil. Reduce the heat, cover, and simmer until tender (about 2 1/2-3 hours). Remove the beef and allow to cool slightly. Slice across the grain about 1/4-inch thick. Serve over the vegetables. Bring the broth to a boil in a medium sauce pan. Add the vegetables, cover, and reduce the heat. Simmer until tender (45-60 minutes).

Serve with horseradish sauce (1 Tablespoon prepared horseradish, 1 Tablespoon mayonnaise and 1/2 cup sour cream).

Serves: 4