



Rarely this well done.

Easy Corned Beef and Cabbage

Ingredients

- 1 (3.5-4 pound) Newport Avenue Market handcrafted corned beef round
- 1 large onion, thickly sliced
- 1 stalk celery, thickly sliced
- 1 (12-ounce) bottle Guinness stout (or your favorite beer)
- 4 medium carrots, peeled and cut into large chunks
- 1 pound new potatoes (*left whole if tiny, quartered if larger*)
- 1 head green cabbage, cut lengthwise into 4 to 6 sections, depending on the size of the cabbage (*make sure leaves are held together by a section of core so they don't fall apart while cooking*)

Horseradish Sauce

- 3 tbsp mayonnaise
- 1 tbsp fresh lemon juice
- 1/2 cup sour cream
- 1 jar of grated horseradish (with liquid)

Directions

Start your corned beef in the slow cooker early in the day. Put sliced onions and celery at the bottom of your slow cooker. Unwrap the corned beef and pour the brine into the slow cooker. Place corned beef on top of onions and celery. Add beer and/or water so that beef is covered.

Cook in the slow cooker on low for 6 to 8 hours or until tender. You can also make this on the stovetop in a Dutch oven, in which case you'll want to decrease the cooking time to about 4 hours, or about 1 hour per pound.

Remove meat from cooker, cover with aluminum foil and set aside (it should stay warm, but you can put it in a 250°F oven to keep warm, too). Add carrots, potatoes, and cabbage to the cooker, turn to high, and cook for 30 minutes or until vegetables are tender.

Slice the corned beef across the grain and arrange on a warm platter with vegetables. Ladle a little cooking liquid over the corned beef slices.

Serve your corned beef accompanied by grainy mustard or horseradish sauce.

For horseradish sauce: Whisk together sour cream and mayonnaise in a bowl. Add prepared horseradish to taste, depending on how hot you like it. Stir in fresh lemon juice and season with a little kosher salt and freshly ground black pepper.

Note: When it comes to corned beef, bigger is better. Budget about one pound of meat per person for a generous serving and leftovers (think corned beef sandwiches or corned beef hash... mmm...). Add butter and a splash of white vinegar to the corned beef and vegetables which will take this meal to a whole new level.

Great for St. Patrick's Day! | Makes 4 hearty servings

What is so special about Newport's Corned Beef?

- We use only Oregon Country Beef Rounds to make our signature corned beef.
- Our corned beef is handcrafted and cured in-house with our own special recipe that's full of spices and flavor.
- We use bottom round, rather than the brisket, for a leaner cut, so you get higher yielding roast, without sacrificing the savory tender, flavor and texture of a classic corned beef.

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