

Corned Beef & Cabbage Dinner

3 to 4lbs corned beef
1 onion chopped
2 carrots sliced
1 cabbage cut into 6 to 8 wedges
*6 peppercorns
*2 bay leaves
*2 sprigs of parsley chopped
*3 stalks of celery chopped

*Use these ingredients only if your corned beef doesn't contain a flavor pouch.

1. In a large saucepan combine all the ingredients except the cabbage and cover with water.
2. Slowly bring to a boil, cover and simmer over low heat for 1 hour.
3. Add cabbage and simmer for 2 hours uncovered.
4. When done remove meat and let rest for 10 minutes, slice across the grain and serve with cabbage and vegetables.

Irish Boiled Dinner

3 to 4lb. fresh beef brisket
2- 12oz. bottles lager beer
Enough water to cover beef
2 bay leaves
10 peppercorns
1/2 cup chopped fresh parsley
2 teaspoons salt
1 head of cabbage cut into 6 to 8 wedges
4 to 5 red skin potatoes quartered
3 to 4 carrots cut up
1/2 yellow onion
3 cloves garlic, minced
2 tablespoons butter or olive oil

In a frying pan heat oil or butter, add garlic and onions and sauté for a few minutes. Place beef in a large pan and fill with water until beef is covered. Add beer, bay leaves, peppercorns, parsley, salt, and ingredients from frying pan. Cover and simmer gently for 3 1/2 hours, or until meat is tender. During the last 45 minutes of cooking, add carrots and potatoes. In the last 25 minutes add cabbage and salt & pepper. Serves 4 to 5 people.

Irish Lamb Stew

1/2 lb. bacon diced
2 lbs. lamb cut for stew
1 teaspoon of salt
1/2 teaspoon of pepper
2 cloves of garlic minced
1/2 cup water
1 cup of flour
2 cups of potatoes peeled and quartered
1/2 yellow onion chopped
2 cups of carrots cut into 1 inch pieces
2 teaspoons sugar
4 cups of beef stock or broth

In frying pan sauté bacon until crispy, remove just the bacon into a separate bowl. In a mixing bowl combine salt, pepper, and flour. Divide lamb into 3 groups and toss pieces into mixture and coat. Re-heat frying pan with bacon grease still in and add lamb pieces and brown. Add a little oil if needed. Transfer lamb pieces into a large pot. In the frying pan sauté onion and garlic. Deglaze the frying pan with 1/2 cup water and add that to the pot. Add all of this mixture to the pot along with the bacon, beef stock and sugar. Simmer for 1 1/2 hours, or until tender. Add all other remain ingredients and simmer 25 minutes longer.