



WILD. NATURAL. SUSTAINABLE.

Fossil Farms Traditional Corned Beef and Cabbage

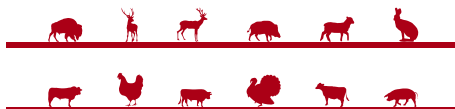
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This traditional St. Patrick's Day corned beef and cabbage is simple to make and ready within 3 hours. While the meat simmers, you will have time to get the celebration started! Warning; you may have to host St. Patrick's Day every year thereafter.

Ingredients

- 1 pc [Fossil Farms Naturally Raised Angus Beef Brisket](#)
- 1 box Spicely Organic Pickling Spice
- 2 ea. onion, cut in quarters
- 3 ea. large carrots, cut in ½ inch rounds
- 1 ea. green cabbage, cut in 2 inch by 2 inch squares
- 8 ea. medium sized red potatoes, cut in quarters
- ½ ea. stick of butter
- Salt and pepper

Remove brisket from package and pat dry. Place brisket in large pot and add water to cover the meat by one inch. Add the pickling spice and onions to the pot, and simmer for 2 hours. Do not boil. Add carrots and potatoes and cook for 30 minutes. Add cabbage, cook for 15-20 minutes. Remove the vegetables from liquid, and place in a serving bowl, adding butter for extra flavor. Season with salt and pepper, if needed. Remove the brisket from the pickled water, and slice thin ¼ inch.



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