

Corned Beef And Cabbage



Feel the luck of the Irish this St. Patrick's Day with our traditional Corned Beef and Cabbage. Tender and salty with just the right amount of spice, this recipe itself is a reason to celebrate. The NESCO 6 Qt. Roaster Oven elevates flavor and cuts down cooking time. This dish is paired perfectly with a tall glass of Guinness.

Your Key Ingredient:

[NESCO 6 Qt. Roaster Oven](#)

Grocery Ingredients:

2 to 2½ lb corned beef brisket or round
1/4 tsp ground black pepper
1/4 tsp rosemary
1 bay leaf
1 whole clove

4 medium red potatoes, peeled, halved
2 small onions, peeled
2 small parsnips, peeled, quartered
2 large carrots, peeled, quartered
1 small cabbage, cored, cut into 4 wedges

Instructions:

1. Preheat **NESCO® Roaster Oven** to 325°F. Lightly wipe cookwell with cooking oil.
2. Rub seasonings on outside of brisket or round. Place meat in preheated cookwell. Add enough hot water to reach halfway up meats; add bay leaf and clove. Cover; cook 10 minutes.
3. Reduce temperature to 250°F. Add vegetables.
4. Cover; cook 3 to 4 hours or until meat and vegetables are tender. Serves 4.