Corned Beef and Cabbage

Serves 4-6

1 4 lb. Corned Beef Brisket

1 bottle (12-ounces) dark beer

4 cloves garlic, minced

1 tablespoon pickling spice (or package that comes with the brisket

4 medium red potatoes, cut in half

2 medium onions, quartered

1 large head cabbage

1 cup baby carrots

½ cup brown sugar

½ cup brown mustard

Preheat oven to 325.

Rinse beef and trim excess fat.

Place beef fat side up, beer, garlic and pickling spice into a roasting pan and cover.

Cook for 1 hour per pound on the center rack in the oven.

Remove the corned beef from the oven.

Pour off the broth surrounding the brisket and place in a stock pot.

Add the potatoes, onions, and cabbage. Cover and cook on medium for 30 minutes or until tender.

Add the baby carrots and cook 10 minutes longer.

Preheat the broiler.

Mix the brown sugar and mustard together then rub over the top of the brisket.

Broil on top rack for 5 minutes or till golden and bubbly.

Let rest for 10 minutes before serving.

Slice against the grain and serve with the vegetables.