**Boiled Corned Beef**

RECIPE



**INGREDIENTS**

* 6 pound corned beef brisket
* 2 cups water

1. Place the brined corned beef in a large pot or Dutch oven along with the liquid and spices that accompanied it in the package.
2. Pour in enough water to cover the beef, then bring the water to a boil on the stovetop.
3. Reduce the heat to a simmer, and cover the pot. A three-pound corned beef could take three hours or more to become perfectly tender. Check the meat occasionally, adding more water if necessary.
4. The beef is ready when it pulls apart easily. For a one-pot feast, you can add cabbage and chunks of potatoes and carrots to the pot during the last half hour of cooking.

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| **Prep Time:** 10 minutes | **Cook Time:** 360 minutes | **Total Time:** 370 minutes | **Yield:** 20-24 servings |