

Delicious Corned Beef and Cabbage Recipe

Category: Air Fryer

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Prep Time: 30 min

Cook Time: 45 min

Total Time: 75 min

Servings: 4

Difficulty: Easy

Calories: 500

Excerpt

A classic Irish dish made easy with this simple recipe for corned beef and cabbage.

Ingredients

- 1 pound corned beef brisket
- 1 head cabbage
- 2 tablespoons butter
- 1 teaspoon salt
- 1/2 teaspoon black pepper

Instructions

1. Prepare the Corned Beef: Remove the corned beef from the package and place it in a large pot or Dutch oven.
2. Add the Cabbage and Butter: Add the sliced cabbage and butter to the pot with the corned beef.
3. Season with Salt and Pepper: Season the corned beef and cabbage with salt and pepper to taste.
4. Cook the Corned Beef and Cabbage: Cover the pot and bring the mixture to a boil. Reduce the heat to low and simmer for 45 minutes, or until the corned beef is tender.

Tips

- Use a High-Quality Corned Beef: Choose a high-quality corned beef brisket for the best flavor and texture.
- Don't Overcook the Cabbage: Cook the cabbage until it's tender, but still crisp. Overcooking can make it mushy and unappetizing.

FAQs

- What is the best way to cook corned beef and cabbage?

Cooking corned beef and cabbage in a pot or Dutch oven is the best way to bring out the flavors and textures of the dish.

- Can I use a slow cooker to cook corned beef and cabbage?

Yes, you can use a slow cooker to cook corned beef and cabbage. Simply brown the corned beef in a pan, then transfer it to the slow cooker with the cabbage and cook on low for 6-8 hours.

Notes

A classic Irish dish made easy with this simple recipe for corned beef and cabbage.

This recipe is a staple of Irish cuisine and is often served on St. Patrick's Day. It's a hearty and comforting dish that's perfect for a cold winter's night.

The key to making a great corned beef and cabbage is to use high-quality ingredients and to cook the

dish slowly over low heat. This allows the flavors to meld together and the meat to become tender.

Here's a simple recipe for corned beef and cabbage that serves four:

Ingredients:

1 pound corned beef brisket

1 head cabbage, sliced

2 tablespoons butter

1 teaspoon salt

1/2 teaspoon black pepper

Instructions:

1. Remove the corned beef from the package and place it in a large pot or Dutch oven.
2. Add the sliced cabbage and butter to the pot with the corned beef.
3. Season the corned beef and cabbage with salt and pepper to taste.
4. Cover the pot and bring the mixture to a boil. Reduce the heat to low and simmer for 45 minutes, or until the corned beef is tender.

This recipe is a great way to make a delicious and comforting meal that's perfect for a cold winter's night. The corned beef and cabbage are cooked slowly over low heat, which allows the flavors to meld together and the meat to become tender.