Stovetop Corned Beef & Cabbage

Bœuf Salé et Chou à la Marmite

Source: The Gilded Table – March Edition

Prep Time: 15 minutes
Cook Time: 3 hours
Yield: 6–8 servings

Recipe Description

Inspired by a 1959 Better Homes & Gardens St. Patrick's Day menu, this vintage Irish-American tradition has been lovingly revisited for Life in Bianca's Kitchen, celebrating the cheerful spirit of mid-century entertaining.

Ingredients

- 1 corned beef brisket, about 3 to 4 pounds
- 1 onion, carrots, potatoes, and cabbage
- Chicken broth and water
- Bay leaf, mustard seeds, and cider vinegar (optional)
- Butter, fresh parsley, and black pepper for serving

Instructions

1. Place the corned beef in a large Dutch oven or heavy pot, fat side up if it has a fat cap. Add the spice packet, onion, and enough chicken broth plus water to mostly cover the meat.

2. If using, add the bay leaf, mustard seeds, and apple cider vinegar. Bring to a boil, then reduce to a gentle simmer. Cover and cook for 2½ to 3 hours, or until the beef is beginning to turn tender.
3. Add the potatoes and carrots to the pot. Cover and continue simmering for about 20 minutes.
4. Nestle the cabbage wedges into the pot. Cover and cook for 15 to 20 minutes more, until the vegetables are tender and the beef is fully cooked.
5. Carefully remove the brisket to a cutting board and let it rest for 10 minutes. If desired, stir the butter into the hot vegetables for extra richness.
6. Slice the corned beef against the grain. Arrange on a platter or in shallow bowls with the cabbage, carrots, and potatoes.
7. Ladle a little warm broth over the top and finish with chopped fresh parsley and black pepper before serving.

Vintage notes:

- Homemade chicken broth adds lovely depth to the cooking liquid without overpowering the corned beef.
- For the best texture, always slice the brisket against the grain after resting.
- If you'd like a slightly brighter finish, add a tiny splash of broth and vinegar to the serving platter just before garnishing with parsley.