

Better Corned Beef and Cabbage

Source: ladesandlupine.com

Ingredients

2 1/2 lb corned beef brisket
4 carrots, chopped
1 onion, chopped, quartered
2 cloves garlic, smashed
4 bay leaves
1 tablespoon mustard seeds
1 teaspoon fennel seeds
1 teaspoon crushed red pepper
2 T peppercorns
2 T coriander seeds
6 oz beer
1 lb baby potatoes, washed and halved
4 tablespoons olive oil, divided
1 head cabbage, cored and quartered

Directions

1. Bloom the spices by tossing them in a dry skillet and toast until aromatic, about 1 minute.
2. Place the corned beef, spices, potatoes, turnips, and carrots in a slow cooker. Add the beer and enough water to barely cover the meat. Don't worry if the vegetables float on top. Set the slow cooker to low and cook 8 hours or until the beef is tender.
3. About an hour before the beef is ready, preheat the oven to 400 and arrange the cabbage in a roasting pan, drizzle with olive oil, salt, and pepper. Roast 30 minutes, flipping halfway through.
4. When the beef is done, take it out of the liquid and transfer to a sheet pan with the fatty side up. Turn the broiler to high. Broil the beef until the top is crispy, about 3 minutes.
5. Slice the corned beef against the grain and serve with vegetables and mustard.