

TheRecipeWorks - New England Boiled Dinner 2

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Serves: 8-12

5 pounds corned brisket of beef
6 peppercorns
Cold water to cover
1/2 pound salt pork
3 parsnips, cubed
6 carrots, scraped and cubed
2 cups cubed rutabaga, or 6 small white turnips, peeled
8 small white onions, peeled
6 medium potatoes, quartered
4-6 wedges green cabbage
Chopped parsley
Melted butter

Place the corned beef in a kettle, add the peppercorns and cold water, cover, bring to a boil and simmer 4-5 hours or until the meat is tender, skimming occasionally.

Remove meat and keep in warm place. Add the salt pork (in one piece), parsnips, carrots, rutabaga or turnips, onions and potatoes. Cook 30 minutes.

Add cabbage wedges during the last 10 or 15 minutes and cook just until tender.

Place the meat on platter and surround with the vegetables.

Blend parsley with melted butter and spoon over vegetables. Discard salt pork, but save stock for a pot-au-feu or other stew.