

# Dublin Corned Beef

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*Dublin-style corned beef is full of fresh herbs and robust garlic—it's like corned beef from the garden!*

## Ingredients:

1 (4- to 5-pound) uncooked corned beef brisket (see the "Fresh Corned Beef" recipe page)

6 new potatoes, peeled, coarsely chopped

5 carrots, coarsely chopped

1 large onion, coarsely chopped

6 whole cloves

3 cloves garlic, crushed

1 bunch fresh parsley, coarsely chopped

4 sprigs fresh thyme

1 small head green cabbage, cut into small wedges

Sauce:

1 cup heavy cream

3 tablespoons horseradish

## Directions:

1) Combine beef, potatoes, carrots, onion, cloves, garlic, parsley, and thyme in a large pot; add water to cover by 1 inch. Bring to a boil over high heat, covered; simmer until beef is very tender, about 3 hours.