O'HOTTINGERS

AUTHENTIC IRISH CORNED BEEF RECIPE

MAKING CORNED BEEF FOR OVER 60 YEARS!

AVAILABLE IN:
POINT-END BRISKET
FLAT-END BRISKET
EYE OF ROUND
TRI-TIP *NEW*

CROCK POT CORNED BEEF RECIPE

- 6 med. potatoes, peeled + quartered
- 3 med, onions, peeled + quartered
- 1 cup sliced carrots
- 1 clove garlic (optional)
- Hottinger's spice ball
- 1 3-4lb. corned beef
- 1 cup water, beer or apple cider

Directions:
In a crock pot, place potatoes, onions, carrots, spice ball and garlic. Rinse brine and spices from meat, if desired. Place meat on veggies. Pour liquid on top. Pepper to taste, remembering that the corned beef itself will add salt.
Cover and cook on lowest heat setting for 9-11 hrs. You can set on high for 1st hr. to start. It will cook faster left on high.

STOVE TOP CORNED BEEF + CABBAGE

- 6 med. potatoes, peeled + quartered
- 3 med, onions, peeled + quartered
- 1 cup sliced carrots
- 1 cabbage, quartered
- 1-2 clove garlic (optional)
- Hottinger's spice ball
- 1 3-4lb. corned beef

Directions:
Wash corned beef under running water to remove the surface brine if desired.
Place corned beef brisket in large pot. Add water to cover and drop in the Hottinger's Spice Ball + 1-2 garlic cloves, if desired. Simmer, covered until fork can easily penetrate to the center, about 3 to 3 1/2 hrs.
Remove meat from cooking liquid (only if you do not you have enough room to add the veggies.) To cooking liquid, add quartered potatoes, onions and sliced carrots and cook for 20-30mins. Add quartered green cabbage and cook for another 15mins. If you aren't adding cabbage cook vegetables for 30-45mins total. Return meat to pot just to reheat 5-10mins (if removed). Drain meat. Let stand 10mins. Slice against the grain. Drain veggies and serve over sliced meat.

"We think it's okay to pretend we're Irish on St. Patrick's day. After all, we pretend we're good at Christmas!"

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