



CORNED BEEF

Remove the piece of Corned Beef from the package and discard the brine.

Place the corned beef in the bottom of a large stock pot, cover with 3" of cold water and add seasoning packet.

Bring to a boil.

Reduce to a simmer.

Simmer for approximately a 1/2 hour per pound of meat.

To determine when the corned beef is done, place a fork into the meat and twist, if the meat begins to pull apart somewhat, it can be considered done.

For those who like it to fall apart, you may cook it further.

If you like your vegetables cooked in the same stock, add them to the pot approximately 30 minutes before it is done.