



New England Boiled Dinner

Ingredients:

- 2 1/2 to 3 pounds corned beef brisket
- 3 bay leaves
- 2 potatoes, peeled and cut into large chunks
- 3 carrots, each cut into 4 pieces
- 1 onion, quartered
- 2 turnips, cut into chunks
- 1 small cabbage, cut into wedges

Directions:

1. In a large pot combine the meat, the bay leaves and enough cold water to cover. Bring to a boil, reduce heat and simmer 2 hours.
2. Add vegetables and return to a simmer. Continue to simmer until fork-tender, 30 minutes to 1 hour longer.
3. To finish, remove corned beef to a carving board and slice against the grain. Transfer to a large, warmed, deep platter. Drain broth and reserve for soup, if desired.
4. Arrange vegetables around meat and serve. Pass the horseradish cream for guests to help themselves.