



CORNED BEEF AND
CABBAGE
with
HORSERADISH CREAM
SAUCE

Trefethen

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CORNED BEEF INGREDIENTS

- 1 corned beef brisket (about 4 lbs) & spice packet
- 2 Tbsp brown sugar
- 2 bay leaves
- 3 ½ lb small Yukon gold potatoes (about 10-15), peeled
- 8 medium carrots, peeled and cut into 3-in sticks
- 1 medium green cabbage, cut into 4 wedges

CREAM INGREDIENTS

- 1 cup sour cream
- ¼ cup horseradish, freshly grated
- 1 Tbsp Dijon mustard
- 1 tsp white wine vinegar
- ½ tsp kosher salt

TREFETHEN WINE PAIRING

Cabernet Sauvignon: Ripe, focused flavors of cherry, boysenberry, and black currant are complemented by soft notes of cedar, bay leaf, and a savory earthiness.

PROCEDURE

1. Place all the cream ingredients into a medium mixing bowl and whisk until the mixture is smooth and creamy. Place in the refrigerator for at least 4 hours or overnight to allow flavors to meld (Refrigerated sauce can be kept in an airtight container for 2-3 weeks).
2. To prepare corned beef, place brisket, contents of seasoning packet, brown sugar, and bay leaves in a large Dutch oven or stockpot and cover with water. Bring liquid to a boil and reduce to a simmer. Cover and cook for 2 hours.
3. Remove lid and add potatoes and carrots, then return pot to a boil and reduce to simmer. Cover and cook until beef and vegetables are tender, about 30-40 minutes. Add cabbage and bring to a boil. Reduce to simmer and cover, cooking until cabbage is tender, about 15 minutes. NOTE: If pot gets too full, remove potatoes and carrots before adding cabbage to the pot. Be sure to reheat them before serving.
4. Once cooked, remove all vegetables from pot and keep warm. Remove beef from the pot and place on a cutting board. Cut beef across the grain into slices.
5. On your favorite plate, artfully arrange beef and vegetables and serve the sauce on the side. Enjoy!