

# CORNERD BEEF AND CABBAGE



## INGREDIENTS:

- 4 cups beef broth or unsalted beef stock
- 1 cornerd beef brisket (3 to 4 pounds)  
(with seasoning packet)
- 2 tablespoons dijon mustard
- 2 tablespoons packed brown sugar
- 2 large onion, peeled and cut in quarters\*
- 3 medium carrot, peeled and cut cross-wise in thirds \*
- 6 small red potato, cut in quarters (white potatoes\* may be substituted)
- 2 head green cabbage, coarsely chopped

\* denotes Three Square items

## MAKE IT:

1. Set the oven to 350°F. Stir the broth and the contents of seasoning packet in a roasting pan. Place the beef, fat side-up, into the pan. Spread the mustard on the beef. Sprinkle with the brown sugar. Cover the pan.
2. Bake for 2.5 hours until the beef is fork-tender. Let stand for 10 minutes before slicing. Strain the broth mixture and set aside.
3. Place the remaining strained broth in a medium sized pot. Place onions, carrots and potatoes in broth and boil for 15 minutes. Add coarsely chopped cabbage to boiling vegetables. Reduce heat to simmer until cabbage is tender.
4. Place cabbage and vegetables and sliced cornerd beef on a serving platter and serve warm.

★ This dish is especially delicious served with corn bread!

