

## CORNED BEEF AND CABBAGE

4 1/2 TO 6 POUND CORNED BEEF BRISKET  
2 ONIONS, PEELED AND ROUGHLY SLICED  
4 WHOLE CLOVES  
2 BAY LEAVES  
6 SPRIGS OF THYME  
2 DRIED CHILES  
1/4 CUP OF YELLOW MUSTARD SEEDS

12 SMALL CARROTS  
12 SMALL WHITE TURNIPS  
8 MEDIUM RUSSIAN FINGERLING POTATOES  
1 MEDIUM GREEN CABBAGE  
CHIVES

2 SHALLOTS  
1 LEMON  
RED WINE VINEGAR  
WHOLE GRAIN MUSTARD  
FLAT LEAF PARSLEY  
OLIVE OIL

PREHEAT OVEN TO 325°

PLACE THE CORNED BEEF AND SEASONINGS IN A DEEP CASSEROLE. FILL WITH WATER TO COVER CORNED BEEF BY AT LEAST 3 INCHES. BRING TO A BOIL. REDUCE TO A SIMMER.

WRAP THE CASSEROLE LID IN HEAVY-DUTY ALUMINUM FOIL AND PRESS IN PLACE. PUT THE CASSEROLE IN THE OVEN. COOK FOR A MINIMUM OF 4 HOURS OR UNTIL THE CORNED BEEF IS EASILY PIERCED WITH A SHARP FORK. REMOVE FROM THE CASSEROLE TO A RIMMED BAKING SHEET.

WHILE THE CORNED BEEF IS COOKING, PREPARE THE VEGETABLES.

PEEL CARROTS, LEAVING ONE INCH OF THE STEM. TRIM TURNIPS AND CUT LENGTHWISE IN HALF. PEEL POTATOES. TRIM CABBAGE AND CUT IN HALF THROUGH THE CORE, CUT EACH HALF INTO FOUR WEDGES, LEAVING THE CORE INTACT SO THE SLICES STAY TOGETHER.

RAISE OVEN TEMPERATURE TO 475°.

BRING BROTH TO A BOIL. BOIL CARROTS, TURNIPS AND POTATOES FOR 8-10 MINUTES OR UNTIL THEY ARE EASILY PIERCED WITH A SHARP KNIFE. TEST FREQUENTLY FOR DONENESS AND REMOVE TO A WARM BOWL WITH A SLOTTED SPOON AS EACH VEGETABLE IS COOKED.

BOIL CABBAGE FOR 5-7 MINUTES UNTIL TENDER BUT STILL CRUNCHY. REMOVE TO A WARM BOWL WITH THE VEGETABLES.

MEANWHILE, MAKE THE PARSLEY-MUSTARD SAUCE.

PEEL AND MINCE SHALLOTS. PUT A HEALTHY PINCH OF SEA SALT IN THE BOTTOM OF A SMALL MIXING BOWL. GRIND IN SOME FRESH BLACK PEPPER. SQUEEZE IN THE JUICE OF HALF A LEMON AND A TBSP OF RED WINE VINEGAR.

STIR IN THE SHALLOTS AND ALLOW TO SIT FOR A COUPLE OF MINUTES. STIR IN ONE HEAPING TBSP OF WHOLE GRAIN MUSTARD.

PLUCK 1/2 CUP OF PACKED LEAVES FROM THE PARSLEY AND GRIND TO A ROUGH PASTE IN A MORTAR AND PESTLE WITH A PINCH OF SALT.

STIR INTO THE BOWL AND WHISK IN ABOUT 1/2 CUP OF OLIVE OIL.

PLACE THE CORNED BEEF IN THE OVEN, FAT SIDE UP. COOK FOR 15 TO 20 MINUTES OR UNTIL THE FAT HAS MELTED AND THE TOP BROWNED A BIT. IF NECESSARY, BROWN UNDER THE BROILER.

ARRANGE THE VEGETABLES ON A WARMED PLATTER. SCATTER WITH CHOPPED CHIVES. SLICE THE CORNED BEEF AND NESTLE AMONG THE VEGETABLES.

SERVE WITH THE PARSLEY-MUSTARD SAUCE ON THE SIDE.

SERVES 8-10