

Corned Beef & Cabbage – Comfort du Jour

Corned beef and cabbage is a tradition at our house, and my recipe has developed over the years as I try new tips and tricks offered by other cooks. This year, a glass of white wine joined the mix, and the results did not disappoint!

We brine our own brisket because we love the DIY aspect, and it gives us more control of what goes into the corned beef, or—as is our concern—what doesn't go into it (nitrates). If you're interested in brining your own, check out my earlier post: [DIY Corned Beef \(yes, you can\)!](#)

INGREDIENTS

Brined beef brisket (mine was about 5 ½ pounds)
Good sized yellow onion, peeled and cut into chunks or wedges
3 or 4 celery ribs, cleaned and cut into sticks
1/2 bottle McCormick pickling spice (or similar blend)
1/2 cup dry white wine, such as pinot grigio
Enough cold water to cover the brisket
Wedges of green cabbage several trimmed carrots, for serving*

*TIP

Use a couple of ladles of the brisket braising liquid to boil the cabbage and carrots. It adds another layer of that great flavor to your meal! The vegetables can be boiled during the time the brisket is resting.

INSTRUCTIONS

1. Remove brisket from brine and brush away as much of the pickling spice mixture as possible. Discard the brine, and I'd recommend that you pour it through a colander to strain out the seeds, berries, bay leaves, and chunky solids that might otherwise clog your kitchen drain.
2. Rinse the brisket. Cut up a whole yellow onion and a few stalks of celery. Scatter the aromatic vegetables into the bottom of a large pot or slow cooker. Place the brisket, fat side-up, on top of the vegetables. Sprinkle about half a bottle of fresh pickling spices over the brisket.
3. Pour in 1/2 cup dry white wine, and enough water into the pot to completely cover the meat. Bring pot to a slight boil, then reduce heat and simmer about one hour per pound of meat, until brisket is desired tenderness. If your brisket tries to "float" in the liquid, turn it each hour to ensure even cooking and tenderness.
4. When the meat edges shred easily with a fork, carefully remove the brisket from the cooking liquid and allow it to rest on a cutting board for 15 minutes before cutting. This is a good time to boil the cabbage and carrots to accompany the corned beef.
5. Slice brisket against the grain—opposite the direction of the meat fibers.
6. To reheat slices of corned beef, place slices in a steamer basket over simmering water.