

## **Corned Beef with Horseradish Sour Cream**

**Bob Hurley**

(Yield: 6 Servings)

**Hurley's – Yountville, CA**

### Ingredients:

4 lbs            Corned Brisket of Beef  
6 each         Large Carrots, peeled and cut into large pieces  
2 lbs            New Potatoes  
1 each         Head of Cabbage

### *Horseradish Cream:*

1 cup           Sour Cream  
1 tbsp          Horseradish

Like anything else, a well made corned beef and cabbage dinner requires a bit of attention to detail. Assuming we are using the freshest and best ingredients available, there are only two other basic things that can ruin this dish: undercooking the brisket and overcooking the vegetables.

### Method of Preparation:

Whether you cure your own brisket or buy a quality pre-cured piece, the preparation is the same.

1. Place the brisket in an oversized pot and cover with water.
2. Add spices and seasonings that come with the beef (if packaged) or strain the brine and use the spices originally used in your cure mixture (discard brine liquid).
3. Bring the brisket and spice mixture to a simmer and cook for 2 ½ to 3 hours, or until very tender (approximately 50 minutes per pound of brisket).
4. Take the brisket out of the pot and set aside to rest while you cook the potatoes and carrots in the brisket's cooking liquid and spices.
5. When the potatoes and carrots are tender, take out of pot and reserve in a warm place while you cook the cabbage.

\* I like a little texture in my cabbage so I only cook it for about 3-5 minutes.

6. While the cabbage is cooking, you can slice the corned beef.

7. Arrange on a plate with carrots and potatoes. Serve with a bit of the cooking liquid splashed on top and a drizzle of horseradish sour cream.

At Hurley's we start from scratch and cure our own beef. This requires a bit of foresight because of the time required, but to us it is really worth it. This way we have total control over the flavor profile and quality of the raw product.

### Brine Ingredients:

1 each	Beef Brisket
2 gallons	Water
4 cups	Kosher Salt
½ cup	Sugar
4 oz	Curing Salt
1 cup	Garlic Clove, chopped
½ cup	Caraway Seed
½ cup	Coriander Seed
1 cup	Whole Peppercorn
6 each	Bay Leaves
2 tbsp	Allspice, whole
½ cup	Mustard Seed

### Method of Preparation:

1. Combine all ingredients, except brisket, until well incorporated
2. Submerge the brisket in the brine until it is completely covered by liquid
3. Use a plate, pot or some other type of weight to ensure the corned beef remains submerged for the duration of the brining process
4. Refrigerate. Curing process takes 5 weeks.