

## **Su's Family's Corned Beef**

Submitted by Su Countess

- 3 pounds corned beef brisket (purchase only the more expensive flat cut)
- 2 coarsely cut carrots
- 1 coarsely cut onion
- 1 teaspoon ground allspice
- 1 tablespoons prepared mustard
- 1 tablespoons brown sugar

Rinse the brisket and place in a large pot with the five secret ingredients.

Add water to cover. Bring to a boil, turn down to a simmer.

Simmer for 3 hours loosely covered.

Toss the spent carrots and onion from the corned beef water. They have given their all.

If you wish, you can cook cabbage in the corned beef water. I like my cabbage mushy.

Cook red new potatoes separately.

Carve across the grain.

Bon folláin and slàinte!

