

DM Corned Beef



Course: Main Dish
Categories: Beef
Source: Boxy House

Serving size: 8-10 good portions
Preparation time:
Cooking time:

Ingredients

2.5kg / 85 oz Corned Beef (topside or silverside)

Any Vegetable Trimmings
6 Black Peppercorns
2 Bay Leaf

Directions

1. Place the Corned Beef into a tall pot along with the other ingredients and cover with water.
2. Cook for 4 and a half hours, checking to top up the water from time to time if the meat becomes exposed.
3. Remove from the water and cool in the blast chiller.
4. When preparing, always remove the skin from the meat.
5. For slices, cut into medium thickness, remembering to cut against the grain to prevent the meat from becoming chewy.
6. The remaining pieces of meat can be used for dice - cut into a medium size dice.

Notes