



Main Street, Wicklow Town. Tel: 0404-69719
www.cullensbutchers.com

CORNED BEEF

Ingredients:

3 LB SILVERSIDE CORNED BEEF
1 Carrot chopped
2 Celery sticks chopped
2 Leeks chopped
1 tsp Peppercorns
Knob of Butter

Preparation:

Place the joint of Corned Beef in a large saucepan.

Add the chopped vegetables & peppercorns.

Add enough water to cover the joint. Bring to the boil, then simmer for approx. 40 mins per LB (approx 2 hrs for a 3 lb piece) or until the meat is tender. Leave in the liquid until ready to serve.

Tip: You could add 250ml Dry Cider to the water to boil the meat in.

PARSNIP MASH

1 lb peeled Potatoes
1 lb peeled Parsnips
Cup of Milk
Salt & Pepper
Knob of Butter

Preparation:

Place the peeled potatoes and parsnips in a large pot. Cover with water.

Season & bring to the boil, then simmer until both parsnips and potatoes are cooked. Drain well, then mash. Add the milk (warmed slightly) and butter.

Adjust the seasoning if needed. Keep warm.