

Corned Beef and Cabbage

It's time to fire up the pressure cooker (or slow cooker), grab that Rock River Ranches Corned Brisket and get to work. Today's recipe is a classic St. patty's Day Favorite

Chef Jason K. Morse, CEC | Rock River Ranches

Corned Bison and Cabbage:

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|----------|-------------------------|-----------------------|
| ○ 1 ea | Yellow Onion, Small | Rough Chopped |
| ○ 4 ea | Carrots, Jumbo, Peeled | Cut into large chunks |
| ○ 1 Bag | Assorted Jewel Potatoes | Washed |
| ○ 1 Head | Cabbage, Green, Small | Cut into wedges |
| ○ 1 ea | Corned Bison Brisket | Defrosted |
| ○ 1 cup | Beef Stock | |
| ○ 1 cup | Dark Beer | |
| ○ 1 tbsp | Pickling spice | |

Corned Brisket:

- Step # 1
 - Defrost the Corned brisket fully in the fridge for 24-48 hours or until soft to touch
 - Be sure to read all manufacturers safety instructions prior to operating the pressure cooker
- Step # 2
 - Peel and Chop onion
 - Peel and Cut carrots
 - Wash potatoes
 - Wash and wedge cabbage
 - In the pot of the pressure cooker add the steam trivet
 - Next add stock, beer and spices
 - Add the bison next
 - Add the onion, carrots, potatoes and cabbage
 - Put on the lid and turn to lock
 - Set pressure cooker for low pressure
 - Set time for 20 minutes
 - Allow pressure cooker to start
 - After pressure cooker timer beeps at 20 minutes, turn to vent and allow to vent for 10 minutes
 - Make sure red pressure indicator is recessed or flush. This indicates pressure has been relieved
 - Carefully open the pressure cooker lid
 - Remove the corned bison and place onto a cutting board
 - In a large bowl or on a plate, add the veggies and potatoes
 - Slice the corned bison against the grain and place on top of the veggies
 - Using a ladle, scoop some of the braising liquid in the insta pot and carefully pour over the sliced bison
- **IF USING A SLOW COOKER** – follow the same prep process and loading process above, turn slow cooker to high, put cover on and allow to cook for approx. 1 hour or until carrots and potatoes are tender.

Recipe Ideas – Rock River Bison

Below are some fun recipes for leftovers using cold or hot cooking methods

Corned Brisket:

- HOT
 - Corned Brisket and Cabbage with potatoes and carrots
 - Corned Brisket and Cabbage Stew
 - Corned Brisket sandwiches or Corned Brisket Dip with au jus
 - Reuben Sandwich or Corned Brisket Sliders
 - Corned Brisket Hash with Eggs
- COLD
 - Corned Brisket Dagwoods
 - Corned Brisket Salad or Reuben Salad
 - Sliced Corned Brisket on Meat/Cheese Tray
 - Brisket Wraps