

# Cooking with Johni.com



## **CORNERD BEEF AND FRIED CABBAGE (with mashed potatoes)** (Serves 4)

4 lbs. corned beef brisket  
Small head cabbage  
 $\frac{3}{4}$  small onion, sliced  
2 T. oil  
Dash salt and pepper  
Horseradish or hot mustard

Put corned beef brisket in crock pot on low for 7 hours (or on high for 4 hours).  
Fry one small head of sliced fresh cabbage on high heat until caramelized (or lightly browned) with 2 T. of oil and  $\frac{3}{4}$  small sliced onion, and a dash salt and pepper.  
Serve with horseradish or hot mustard.

## **MASHED POTATOES**

6 honey gold potatoes, quartered, boiled and drained  
(mash with  $\frac{1}{2}$  cube butter and  $\frac{1}{2}$  can evaporated milk)