



# Kenrick's Meats and Catering

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kenricks.com

## Kenrick's House Made Corned Beef

### Kenrick's Cooked Corned Beef

Corned Beef - Top Round Slices in Brine	\$16.99/lb.
Corned Beef Brisket Slices in Brine	\$18.99/lb.

### Kenrick's Fresh Corned Beef

Top Round Roast	\$6.99/lb.
Eye of Round	\$7.99/lb.
Trimmed Beef Brisket Flats	\$10.99/lb.

### All the Irish Extras

Fresh Cabbage	¢ .79/lb.
Fresh B-Sized Potatoes	\$1.19/lb.
Fazio Swirl Rye Bread	\$3.79/loaf
Farm Fresh Horseradish	\$3.99/pint
Domestic Swiss Cheese	\$11.99/lb.
Horseradish Cheese	\$10.99/lb.
Cooked Cabbage garnished with carrots (serves 15-18 people)	\$34.99/tray

(Cooked Cabbage needs 48 hour advanced notice)

Heating Instructions on Reverse Side

# Traditional Cooking Instructions

Empty the contents of bag including the meat, juices and spices into a Large Cooking Pot

\*Be sure to remove entire contents of bag into pot

Add water to cooking pot, filling to just below the top of the roast

Bring water to a boil

Once water boils lower to a simmer

Cook on simmer for 20 minutes per pound

## Cabbage Cooking:

Before cooking cabbage, remove meat from pot

\*Hold meat in oven on warm while cooking cabbage

To cook cabbage drain the water in the cooking pot through a strainer, removing all of the spices into a large bowl

Pour juices only back into cooking pot (you can discard the spices at this point)

Add cabbage and baby carrots for garnish in to cooking pot

Cook until fork tender



## Enjoy Your Four Leaf Clover Feast!

# Easy Crock Pot Recipe



- 1 - Kenrick's 4-6 lb. Beef Brisket or Top Round
- 8 - B Sized Red Skinned Potatoes, Quartered
- 3 - Medium Carrots, Thinly Sliced
- 2 - Ribs of Celery, Cut into Chunks
- 1 - Head of Cabbage, Cut into Wedges
- ½ teaspoon Granulated Garlic
- ½ teaspoon Black Pepper
- 1½ Cups of Water



Lightly butter or spray a 5 - 6 quart crock pot. Layer quartered potatoes and carrots over the bottom of the pot. Add water, place the beef on the vegetables and empty the remaining contents from the bag over the meat then sprinkle on the granulated garlic and black pepper. Turn the Crock Pot on low heat for 8 hours and cover. Halfway through the cooking process (4 hours) cut the cabbage into 8 wedges. Remove the meat from the Crock Pot and place it on a plate or cutting board. Stir the vegetable in the Crock Pot and add-in the cabbage wedges. If possible, return the meat to the Crock Pot the reverse way you originally put it in (Flip it upside-down). Finish cooking. Meat and vegetables should be fork tender.

Remove meat to platter. Cover with foil and let rest for 10 minutes before slicing and serving.

**Your Crock Pot may be the Pot of Gold at the End of the Rainbow!**