



Baked Brisket with Colcannon

Serves 6-8

Ingredients:

For the Brisket

2 Quarts Water

1 Cup Salt

3 Tbsp Lena's Perfect Pickles (+ 2 Tbsp for Cooking)

1/2 Cup Brown Sugar

1 (5lb) Brisket, Trimmed of Excess Fat

Colcannon

1 Small Head Green Cabbage, Roughly Sliced

3 Lbs Red Potatoes, Halved

1 Tsp Salt

1 Bunch Green Onions, Sliced Light Green and White Portions Only

3 tbsp Butter, Melted

1/2 Cup Milk, Warmed

Irish Mustard Sauce

2 Eggs

1 Tbsp Butter

1/3 Cup Brown Sugar

1/4 Cup White Sugar

1/4 Cup Mustard

1/2 Cup Apple Cider Vinegar

Preparation:

2 days prior to cooking meal:

In a stock pot add water, salt, brown sugar and Lea's Perfect pickles. Bring to a simmer and stir to dissolve the sugar and salt. Cool to room temperature.

Place the trimmed brisket in a container or large ziplock bag and pour the cooled liquid on top. Place in refrigerator. Every 12 hours or so turn it over so that the fabulous flavors are evenly absorbed.

After two days of letting the brisket brine in the fridge. Remove and rinse well under running water to remove excess salt.

Place in a large pot with fresh water and the additional 2 tbsp of Lena's Perfect Pickles. Bring to boil over high heat, then reduce and simmer on low, covered, for about 2 hours.

Towards the end of the briskets cooking time we need to make the potatoes and sauce.

In smaller stock pot add the potatoes, salt and cover with water, Boil until the potatoes are tender. Drain and return to stock pot. Add the warmed milk and melted butter. Roughly mash till just combined. Add salt and pepper is desired. Cover.

When the brisket is done, remove from pot and place on cutting board to rest. Cover loosely with foil.

Turn up the heat of the remaining liquid from the brisket. Boil the cabbage in this liquid for 3-5 minutes until softened. Remove cabbage and place onto of the mashed potatoes, add the green onions and fold in gently.

To make this quick and easy sauce simply combine all ingredients in a small sauce pan and whisk constantly until it has become thick enough to coat the back of a spoon. Done!

These flavors together makes one appreciate the simple yet complex flavors of this beautiful Country and Culture!

Sláinte! (to your good health)