

## **McShane's Famous Irish Corned Beef**

For as long as I can remember, my father has been making "Irish Corned Beef" around the holidays. My Mom and Dad are excellent cooks. My Dad has taken traditional recipes to make what he calls a Irish Corned Beef Stew that is out of this world. Enjoy!

Directions:

Trim all fat from beef and boil until tender. Depending on amount of meat this can take 5-6 hours. When meat is tender trim any additional fat and put back in pot covered with chicken broth or dilute 50% with water or broth from cooking vegetables.

Cook vegetables separately until tender. By separately I mean you cook potatoes until tender, then carrots until tender, etc. Don't cook them together as they all take different times to become ready. Recommended veggies: potatoes, small boiling onions, celery (be sure to trim with potato peeler to remove tough stringy parts), parsnips, turnips (yellow not white), carrots, and cabbage (use only tender parts).

Make sauce:

Mayonnaise 1 cup

Dijon mustard 1/3 cup

White sugar 1/4 cup

Horseradish 1/2 cup or to taste

Milk 1/2 cup

Use Dijon mustard only. Don't substitute. The horseradish is the prepared style. Don't use the creamy stuff as it's not strong enough. If you grate your own you will need only a small amount as it's very strong that way. Whirl with whisk. Adjust ingredients to your taste. Add sauce and veggies to pot. Heat, and serve.

Note that the amount of sauce listed above is ideal for about a 12 quart pot of corned beef with veggies. I find it is better to have too much; it can always be served on the side or save and use with roast beef.