

# Corned Beef and Cabbage

## Ingredients

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- 3 lb Corned Beef (with seasoning packet)
- 1 Onion (cut into wedges)
- 12 oz Beer
- 3 1/2 c Water
- 1 Cabbage (cut into wedges)
- 1 lb Potatoes (cut into large chunks)
- 4 Carrots (cut to 1-inch pieces)
- 3 T Olive Oil
- 0 ds Salt
- 0 ds Ground Black Pepper
- 1/4 c Parsley (chopped)

## Instructions

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1. Place onion in bottom of a 6-quart Instant Pot. Place brisket on top and add seasoning packet, discard liquid in the package. Pour in beer and water then set to pressure cook on high for 90 minutes.
2. Let it sit for another 40 minutes then release and remove corned beef and onions from Instant Pot. Keep remaining cooking liquid inside Instant Pot. Cover beef and keep warm.
3. Add cabbage, potatoes, carrots, and oil to Instant Pot. Season with salt and pepper, then seal lid. Set to pressure cook on high for 4 minutes.
4. Do a quick release, then remove lid and serve vegetables with corned beef. Garnish with parsley and spoon additional cooking liquid over beef, if

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desired. Serve with grainy mustard.