



## *Matty O' Murphy's Irish Boil*

### Ingredients

- Grey Corned Beef
- Cabbage
- Turnip
- Potatoes
- Onions
- Carrots
- Black Peppercorns
- Whole Cloves
- Bay Leaves
- Fresh Parsley
- Irish Ale
- Water
- Irish Whiskey (optional)

Place corned beef into large pot with available lid. Add the Irish ale and water until the corned beef is just about covered (use one bottle of water to every bottle of beer). Now if you're anything like me, you'll want to add the whiskey. Grab a shot glass and fill it with your favorite Irish whiskey. Do the shot, and pour about a quarter of the fifth into pot.

A sachet works well to contain the seasonings. You can make one with a coffee filter and a piece of string. Place one tablespoon of black peppercorns, one tablespoon of whole cloves, and five bay leaves into the filter. Scrunch the filter into a pouch, twist, and tie securely.

Toss the sachet into the pot and turn the burner to high. Bring to a rolling boil and then down to a low simmer. Place lid on pot and cook meat alone for two hours.

While the meat is cooking, cut vegetables to desired size. I prefer to cube the potatoes and turnip around a one inch size, the carrots a little smaller, and the cabbage and onions larger. Once the meat has been cooking for two hours, remove the lid using caution of steam. Add the vegetables and cook for another two hours.

We're getting close. It's time to make the horseradish sauce. Stir four parts of sour cream, one part mayonnaise, and just under two parts horseradish into bowl. Add a pinch of salt, some dashes of pepper, and stir together. Give it a taste, mmm.

After four hours, try the beef to see if it is tender. It may need more time. If perfect, using a large fork and tongs, remove the corned beef from pot and slice into half to three quarter inch slabs. Put the meat back in the pot and stir. Serve into a large shallow bowl using a ladle. Put a nice dollop of horseradish sauce on top and garnish with coarsely chopped parsley. Eat with a spoon!

Happy St. Patrick's Day!  
- Matty O' Murphy

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