

Corned Beef and Cabbage

Ingredients

Corned Beef
Sliced carrots
Cabbage
Onions
Cloves
Parsley and thyme
Salt & pepper

Cooking

Place all the ingredients in a saucepan (hold the cabbage)
Cover with water and bring to the boil
Cover and simmer for three-quarters of an hour
Cut cabbage up into manageable lumps
Place in pan with the other ingredients
Cook for a further 45 minutes
Serve with the ever-present plate of spuds.