

# Beer Braised Corned Beef and Cabbage Mashed Potato Bloom

- Prep Time: 20 minutes
- Cook Time: 3 hours
- Total Time: 3 hours, 20 minutes
- Servings: 8

## Ingredients:

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- 3 tablespoons Carlini Pure Olive Oil
  - 1 Cattlemen's Ranch Corned Beef Points, cut into 6 pieces\*
  - 32 ounces Chef's Cupboard Beef Broth
  - 11.2 ounces Holland Lager 1839
  - ¼ cup Baker's Corner Brown Sugar
  - 1 head cabbage, cut in half, core removed
  - 10 red potatoes
  - 1 tablespoon plus 1 teaspoon Stonemill Iodized Salt, divided
  - ½ cup Friendly Farms Heavy Whipping Cream
  - 3 tablespoons Countryside Creamery Unsalted Butter
  - 4.5 ounces Little Salad Bar Flat Leaf Spinach, stems removed, sliced
  - 4 ounces Kerrygold Dubliner Irish Cheese, crumbled\*
  - 1 teaspoon Stonemill Ground Black Pepper
- \*These are ALDI Find items that are only in stores for a limited time and may no longer be available.**
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## Directions:

1. In a large pot, heat 3 tablespoons of olive oil over medium-high heat. Sear the corned beef pieces on each side.
2. Slowly add the seasoning packet (included with corned beef brisket), broth, beer and brown sugar. Bring to a boil, reduce heat to a simmer. Cover and cook for 2 ½ hours until the beef is tender. Remove the beef and reserve.
3. Add the cabbage halves and, if needed, enough water to cover the cabbage. Bring to a boil, simmer for 15 minutes until tender.
4. Meanwhile, cut the potatoes into quarters, place them in a medium saucepan. Cover with water and 1 tablespoon salt. Bring to a boil, simmer for 15-20 minutes until fork tender.
5. Drain the potatoes, return to pot and add the heavy cream and butter. Mash the potatoes to desired consistency. Stir in the spinach, cheese, 1 teaspoon salt and pepper.
6. To make cabbage mashed potato bloom: Remove the cabbage from the braising liquid and make eight 3 ½ x 3 ½-inch round bases with the leaves. Fill each center with ¼ cup mashed potatoes.
7. Slice the corned beef and serve with bloom. Top with remaining broth.



Recipe Courtesy of:  
ALDI Test Kitchen