



## **Corned Beef and Cabbage Soup**

Serves 12

- 2 lbs. Corned beef cubed
- 7 cups Beef stock
- 1/2 cup Chopped onion
- 5 Sliced garlic cloves
- 8 New potatoes, quartered
- 2 cups Sliced carrots
- 6 cups Cabbage, coarsely chopped
- 1 cup Chopped parsley
- Salt and pepper to taste

In a 5 quart pot, combine corned beef and stock. Bring to a boil. Reduce heat, cover and simmer for 15 minutes. Add onion, garlic. Simmer covered an additional 2 hours or until meat is tender. Stir in carrots, potatoes, and cabbage cover and simmer 20 minutes. Add Parsley and season to taste with salt and pepper.