CORN BEEF AND CABBAGE

MOM

CUT WEDGES FROM CABBAGE HEAD COOK IN SALTED WATER FOR ABOUT 6 to 8 MINUTES

PLACE WATER OVER CORN BEEF AND COOK 1-1/2 HOURS PER POUND. COOK CABBAGE IN THIS WATER AFTER LIFTING CORN BEEF OUT OF WATER. IF THIS WATER IS USED NO SALT IS NEEDED