



Stout Corned Beef

- 4 lb. corned beef brisket
- 24 oz. Sodbuster Stout Ale
- 1 large vidalia onion
- 5 garlic cloves minced
- 1 bay leaf
- ¼ tsp. ground cinnamon
- ¼ tsp. ground cloves
- ½ ~ ¾ black pepper ground
- ¼ tsp. ground allspice
- 1 head cabbage
- 6 potatoes
- 1 lb. carrots
- ¼ tsp. mustard seeds to taste

- 1) Rinse and dry beef
- 2) Sear beef in a large pan
- 3) Add ¾ of beer, beef and enough water to cover
- 4) Add spices
- 5) Simmer for 3 hours
- 6) Add veggies (save 1 clove of garlic and ¼ of onion if sauce is desired for sandwiches or dry corned beef and cabbage)
- 7) Simmer for an additional 30 min
- 8) Slice across grain and serve

For use on sandwiches use steps 1-5 and slice thin, serve on rye

For Sauce

- 1) Sauté onion
- 2) Add beer and garlic
- 3) Reduce sauce by ¼ to ¾ depending on desired strength
- 4) Season to taste and serve

Recipe by Kevin Welsh, Olde Main's Stew Your Brew Cook Off 2nd Place Winner