



WMCO FAMOUS CORNED BEEF

BEST CORNED BEEF EVER . . . GAME OVER.

- 2 - 10 lb. WMCO Homemade Corned Beef Brisket or Tri-Tip
- WMCo famous Pickling Spice (1/4 cup or less)
- Potatoes, Carrots, and Cabbage

- 1** Place corned beef in a large pot and fill so meat is barely submerged. Add pickling spice and mix around.
- 2** Bring water to a boil, then reduce to a low simmer & cover for 3 hrs on the brisket and 2 hrs on the tri-tip, or until fork tender (crock pot on high for 4+ hrs, but not 8 hrs. as it may fall apart, tri-tip 3 hrs).

Cooking time will depend on the size of the brisket/tri-tip.
- 3** Add cabbage wedges, potatoes, and carrots during last hour of cooking.
- 4** Slice against the grain and serve with favorite mustard and/or horseradish.