

Oven Roasted Corned Beef + Cabbage

- 4 lb prepared corned beef
- ½ cup water
- ½ large head of Napa cabbage, cut into 4 wedges
- 1 lb carrots, peeled and cut into 1-inch pieces
- 1 lb baby potatoes, halved
- 1 tsp kosher salt
- ¼ tsp freshly cracked black pepper

LEMON DILL SAUCE:

- 1 cup sour cream (8 ounces)
- ¼ cup lemon juice
- ¼ loosely packed cup fresh chopped dill
- ½ tsp kosher salt
- ⅛ tsp freshly cracked black pepper



1. If frozen, defrost corned beef overnight in the refrigerator.
2. Preheat oven to 250°F degrees. Remove corned beef from packaging and rub contents of spice packet onto meat. Place meat in a 9x13" baking dish, add ½ cup of water, cover tightly with foil. Transfer to oven; roast until fork tender and internal temperature has reached 160°F. Four pounds will take at least 4 to 5 hours.
3. Once meat is fork tender, remove from oven. Increase oven temp to 450°F.
4. Uncover meat and carefully pour off all the liquid into a bowl; reserve about ¾ to 1 cup of the liquid (including fat).
5. Transfer corned beef to a large, rimmed sheet tray.
6. In a large bowl, toss the potatoes, cabbage and carrots with about ¾ cup of the cooking liquid, kosher salt and black pepper; distribute the vegetables evenly around the corned beef.
7. Roast, uncovered, for about 30 minutes, or until cabbage is browned and potatoes are tender.
8. Make the Lemon Dill Sauce while corned beef and vegetables are roasting: whisk all ingredients in a small bowl. Set aside.
9. Slice the corned beef across the grain. Serve with potatoes, carrots, cabbage and Lemon Dill Sauce.

