

Cabbage and Potato Soup with Corned Beef

Here is a great recipe to help you use up all of your St. Patrick's Day leftovers! Serve this delicious soup with some day old soda bread and a pint of Guinness!



- 2 tablespoons oil
- 3 cups chopped onion
- 3 cups shredded white cabbage
- 2 cups grated Idaho potatoes
- 2 quarts chicken or beef stock
- 8 to 10 ounces corned beef, cut into 2 by 3-inch strips (1 cup)
- 2 cups grated carrots
- 1 cup cream
- Salt and pepper

In a soup pot heat 1 tablespoon oil, add onions and cook until tender, 3 minutes. Add cabbage and potatoes and stir to coat. Add stock, bring to a boil, reduce heat and simmer 30 minutes. Meanwhile, in a small skillet saute corned beef strips in remaining oil until crisp; drain on paper towels. Add carrots and cream to soup and simmer 10 minutes more. Stir in corned beef strips and adjust seasoning to taste with salt and pepper.

All recipes are available to download from our website!