

## NEW ENGLAND BOILED DINNER

Yield 100

Portion 1 Serving

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
626 cal	46 g	36 g	33 g	168 mg	2008 mg	130 mg

**Ingredient**

	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
BEEF,CORNED,RAW	43-1/2 lbs		
WATER	33-1/2 lbs	4 gal	
CABBAGE,GREEN,FRESH,WEDGED	30 lbs	12 gal 5/8 qts	37-1/2 lbs
CARROTS,FRESH,2"" STRIPS	10 lbs	2 gal 2-1/3 qts	12-1/4 lbs
RUTABAGAS,FRESH,CHOPPED	10 lbs	2 gal 1/8 qts	11-3/4 lbs
POTATOES,FRESH,PEELED,CUBED	30-1/4 lbs	5 gal 2 qts	37-1/3 lbs
ONIONS,FRESH,QUARTERED	5 lbs	1 gal 7/8 qts	5-1/2 lbs

**Method**

- 1 Place whole pieces of corned beef in steam-jacketed kettle or stock pot; cover with water.
- 2 Bring to a boil. Cover; reduce heat; simmer 2-1/2 hours. Remove scum as it rises to surface.
- 3 Remove corned beef from liquid. Reserve liquid for use in Step 7.
- 4 Place corned beef in roasting pans.
- 5 Bake at 325 F. 1 hour or until tender. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 6 Let stand 15 to 20 minutes before slicing. Slice corned beef across grain into 3/16-inch slices.
- 7 Bring reserved liquid to a boil. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Add cabbage; return to a boil; cook 12 to 15 minutes or until tender. Remove from liquid. Cover; keep warm.
- 8 Add carrots and rutabagas to reserved liquid; return to a boil; continue to cook 5 minutes.
- 9 Add potatoes; return to a boil; cook 10 minutes.
- 10 Add onions; return to a boil; continue to cook 15 minutes or until vegetables are tender. CCP: Hold for service at 140 F. or higher.  
Each portion: 1 wedge cabbage, 1-1/3 cup other vegetables topped with 3 to 4 thin slices of corned beef.