

**NEW ENGLAND BOILED DINNER (PRECOOKED FROZEN BEEF)**

Yield 100

Portion 1 Serving

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
545 cal	47 g	30 g	27 g	135 mg	2522 mg	134 mg

**Ingredient**

	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
BEEF,CORNED,COOKED	30 lbs		
HAM BROTH (FROM MIX)		8 gal	
CABBAGE,GREEN,FRESH,WEDGED	30 lbs	12 gal 5/8 qts	37-1/2 lbs
CARROTS,FRESH,2"" STRIPS	10 lbs	2 gal	12-1/4 lbs
RUTABAGAS,FRESH,CHOPPED	10 lbs	2 gal	11-3/4 lbs
RESERVED LIQUID	62-2/3 lbs	7 gal 2 qts	
POTATOES,FRESH,PEELED,CUBED	30-1/4 lbs	5 gal 2 qts	37-1/3 lbs
ONIONS,FRESH,QUARTERED	5 lbs	3 qts 3-3/4 cup	5-1/2 lbs

**Method**

- 1 Place precooked corned beef on sheet pans.
- 2 Using a convection oven, bake 30 to 35 minutes at 300 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Let stand 15 to 20 minutes before slicing. Slice corned beef across grain into 3/16-inch slices.
- 4 Prepare stock according to recipe to make reserved liquid. 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.
- 5 Add carrots and rutabagas to reserved liquid; return to a boil; continue to cook 5 minutes.
- 6 Add potatoes; return to a boil; cook 10 minutes.
- 7 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.

**Notes**

- 1 Due to the grain of brisket being varied within a cut, turn piece of meat while carving to ensure cutting across grain to prevent shredding.