

MARCH 08

freedom grill
Fire Brand

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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

NATIONAL PIG DAY

DAYLIGHT SAVINGS TIME STARTS

ST PATRICK'S DAY

EASTER

POULTRY DAY

FIRST DAY OF SPRING

RECIPE of the MONTH

Comed Beef and Cabbage with Mustard Sauce

- 8 carrots, cut into thick slices
- 2 onions, chopped
- 8 wedges cabbage
- 1 ½ pounds new potatoes scrubbed and halved
- 5-6 lb. corned beef brisket
- 1 cup malt vinegar
- 12 ounces of brown ale
- 1 tablespoon mustard seed

- 1 tablespoon coriander seed
- 1/2 tablespoon black peppercorns
- 1/2 tablespoon dill seed
- 1/2 tablespoon whole allspice
- 1 bay leaves
- 2 Tbsp. Fire Brand Habanero Mustard.
- 1/4 cup brown sugar
- 1/2 cup water



This hearty meal can be indirect cooked in a large pan on the grill or in a slow cooker. The Fire Brand Mustard gives it a nice unexpected kick. In 4-6 quart pan, combine carrots, potatoes and onions. Mix spices in a small bowl. Rinse corned beef under cold water and pat dry. Place in pan and sprinkle with spice mixture. Pour beer and vinegar over brisket and spread Fire Brand Habanero Mustard on top of the meat. In small bowl mix brown sugar with water and pour over brisket. Cover pan and cook on low for 11-12 hours.

Remove corned beef from pan and cover with foil to keep warm. Add cabbage wedges to vegetables and liquid in pan. Cover and cook on high for additional 30 minutes or until cabbage is tender. Cut beef across grain into thin slices. Remove vegetables from pan and serve with beef. Serve cooking juices over servings. Top with Fire Brand Habanero Mustard. 12 servings