

## NEW ENGLAND BOILED DINNER

YIELD: 100 Portions

EACH PORTION: See Note 1

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Corned beef, fresh	45 lb.....	.....	1. Place whole pieces of corned beef in steam-jacketed kettle or in stock pot; cover with water. 2. Bring to a boil. Cover, reduce heat and simmer 4 hours. 3. During cooking period, remove scum that rises to the surface.
Water, cold.....	.....	to cover.....	
Carrots, fresh, quartered	10 lb.....	2 gal.....	4. Add carrots, onions, potatoes, and rutabagas; continue to cook for 45 minutes.
Onions, dry, quartered	5 lb.....	1 gal.....	
Potatoes, white, fresh, quartered	30 lb.....	5½ gal.....	
Rutabagas, fresh, quartered	10 lb.....	2 gal.....	

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cabbage, fresh, wedges	30 lb. . . . .	100 wedges	. . . . .	5. Add cabbage; continue to cook for 15 minutes. 6. Remove corned beef. Slice across the grain to prevent shredding.

- NOTE:**
1. Each Portion: 1½ cups vegetables topped with 3 thin slices corned beef (4 oz).
  2. After 3 hours cooking, test each piece of meat with a fork to determine the tenderness.
  3. Because the grain of brisket runs in many directions, turn the piece of meat while carving to insure cutting across the grain.