



Smoked Corned Beef and Cabbage

This recipe makes the best corned beef and cabbage! I make this every St. Patrick's Day! It is so good I sometimes make it for Christmas or Easter as well!

Equipment



- Smoker/Grill
- Aluminum Foil
- Foil Pan

Ingredients



- 6-7 lb corned beef
- 1-2 tbsp pickling spice
- 2 medium onions (sliced)
- 6-8 medium carrots (peeled & sliced)
- 7-8 garlic cloves (peeled & smashed)
- 12 oz beer (I use a chocolate stout or Guinness)
- 2 1/2 cups water
- 2 tbsp maple syrup (or brown sugar)
- 1 tsp molasses (optional)
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1 medium cabbage (coarsely chopped)

Instructions



1. Turn on your smoker to 225F and let it heat up for at least 15 minutes.
2. Take out your corned beef. Sprinkle the pickling spice on the top of the corned beef. Sometimes a butcher will do this for you so you might not need much.
3. Place the corned beef directly on the grate of your smoker, fat side up. Smoke for 2 hours.
4. While the corned beef is smoking, take out your foil pan.
5. Prepare the carrots, onions and garlic and add them into the foil pan.
6. Pour the water and beer into the pan.
7. Add the maple syrup and molasses to the foil pan. If you would like you can substitute brown sugar for the maple syrup, and if you do don't add the molasses.
8. Season the vegetables with the salt and pepper. Then stir everything together.
9. After the corned beef has smoked for 2 hours, take it off the grate and place in the foil pan on top of the vegetables, fat side down.
10. Cover the pan with foil and place it in the smoker. Turn it up to 250F and smoke for 4 1/2 hours.
11. Open the foil and add the cabbage on top of everything. Recover the foil pan and continue to smoke for 1 hour.
12. Check the internal temperature of the corned beef. Should be 190-205F. If it is not there yet, continue to smoke until it is.
13. Once it is cooked, take the corned beef off of the smoker and let it rest in the foil pan for at least 10 minutes.
14. Take out the corned beef and slice. Serve with the vegetables. In addition, I like to serve it with mashed potatoes as well.
15. Store any leftovers in an airtight container in the refrigerator. Will stay good for about 4 days in the refrigerator, or up to 3 months in the freezer.