



Ham Cuisine

by Kristin, K6PEQ

(From RF March 2011)

Traditional Irish Ham & Cabbage Dinner

In honor of St. Patrick's Day, we are bringing together ham & the Irish! Enjoy!

Ingredients:

- 4 -5 lbs smoked ham
- 1 large onions
- 6 carrots, peeled and sliced
- 8 potatoes, peeled and cubed
- 1 teaspoon dried thyme
- 1 bunch fresh parsley
- 1 head cabbage, cut into quarters

Cooking Directions:

1. Place thyme, parsley, and onion in a cheese cloth for easy removal after cooking.
2. Put ham into a large pot and cover with cold water.
3. Add all other ingredients except cabbage and bring to a boil.
4. Turn to simmer and cook until veggies are tender.
5. Remove the herb bag.
6. Add cabbage, simmer for 20 minutes.
7. or until cabbage is cooked.
8. Remove ham and cut in to pieces.
9. Place on the center of a large platter.
10. Strain the cabbage and season it with pepper.
11. Surround the ham with the cabbage, carrots, and potatoes.

Enjoy

Serving Suggestions:

Drink with a Guinness!

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