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Corned Beef And Cabbage



1. Place Corned Beef Brisket into perforated 2" pan.
2. Place into pre-heated Steam'N'Hold™ Steamer.
3. Place a 2" solid pan in the lowest setting in the steamer. This is to catch the drippings that will be used for the cabbage. Set Toggle switch to Thermostat Mode.
4. Set Temperature to 185°. For Brisket that is to be cooked in the bag, set timer for 3 hours. For Brisket that is not bagged, set timer for 2 hours.
5. Turn Steam'N'Hold™ on.

For the Cabbage. Core cabbage and cut into quarters or your preferred method.

1. Place cabbage in 4" Solid pan.
2. Add juices from corned beef , salt and pepper mix well.
3. Place into pre-heated Steam'N'Hold™, set toggle switch to Fast Cook Mode.
4. Set timer for 25 minutes.
5. Turn Steamer on.

Corned Beef and Cabbage should be held at 165° to maintain quality and taste. It can be held for 8 to 10 hours at this setting, without compromising quality, texture or appearance.

O'Mandy St. Patrick's Chicken, Broccoli, & Rice Casserole

Serves 50:

Prep Time: 5 Minutes

Cook Time: 45 Minutes

A flavorful chicken, broccoli, and rice recipe with cooked chicken, broccoli, rice, and cheddar cheese sauce.

Ingredients:

- 6 cups Instant Rice, uncooked
- 2 lbs. Frozen Cubed Chicken Meat
- 2 lbs. Frozen Broccoli

2 cups Powdered Cheese Sauce
2 qts. Chicken Broth (can substitute Chicken Bullion or Chicken Base)
3 qts. Water
Salt and Pepper (or other selected seasonings) to taste.

Directions:

1. In a 4" solid pan, combine ALL ingredients. Add selected seasonings.
2. In the "Fast Cook" Mode, preheat Steam'N'Hold™ to 212°.
3. Place casserole in the Steam'N'Hold™ and cook for 45 minutes.
4. Remove casserole from the Steam'N'Hold™ and serve.

*Casserole can hold for up to 6 hours in the Steam'N'Hold™ at 160°

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