

# Salted Top Butt with Root Vegetables and Fresh Baguette

**Serves or Makes:** 8 entrées

## Ingredients

2 lbs. Carve™ Premium Ontario Beef Top Sirloin Butt  
1 cup kosher salt  
1/2 cup fine white sugar  
3 tbsp. pickling spice  
4 bay leaves, whole  
3 garlic cloves, peeled  
4 red chili peppers  
3 lbs. pure gold yellow potatoes  
1 green Ontario cabbage  
2 lbs. large Ontario carrots  
2 lbs. turnips, cubed  
8 tbsp. triple crunch mustard  
1 loaf sourdough bread  
8 tbsp. unsalted butter prints

## Instructions

1. Mix all ingredients in a pot large enough to hold everything; whisk until combined.
2. Place beef in brine and hold in your fridge for a week (up to two weeks), covered.
3. Remove beef and rinse from brine. Place in a pot of fresh, cold water and bring to simmer with the top butt the star of the show.
4. Add 3 pounds Yukon gold potatoes cut in quarters; 1 head of green cabbage, quartered; 2 pounds carrots, cut into 2-inch chunks; and 2 pounds rutabaga cubes.
5. When all is tender, remove the corned beef from the pot and pull in nice, thick chunks. Arrange the fork-tender vegetables in the bowl and pour some of the broth over all of it.
6. Serve with warm bread, cold butter and mustard.

*Recipe by Charlotte Langley, Executive Chef and Culinary Curator of Scout Canning and Events.*

