

Southern Style Shortcut Corned Beef and Cabbage

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1/2 pound of bacon, chopped
1 small onion, halved and sliced
1/2 cup of unsalted butter
1 large head of cabbage, core removed and
cut into wedges or large chunks
1/2 cup of chicken stock, more or less
Salt and freshly ground pepper, to taste
1/4 teaspoon of Creole or Cajun seasoning (like [Slap Ya Mama](#)), or to taste, *optional*
1/2 pound deli corned beef, shredded or 1 can (not hash!)
Hot pepper flakes, *optional*

In a large stockpot, render the bacon until cooked, but not crisp. Add in the onion and toss, cooking an additional couple of minutes. To that, add the butter and the chunks of cabbage. Season with salt - not too much, remember the bacon is going to provide some salt - then add pepper and Cajun seasoning. Add just enough chicken stock to add a little moisture - the cabbage will release some water as it cooks. Stir to coat the cabbage well, cover and slow simmer for about 20-30 minutes, or until it reaches the desired consistency, and giving it a stir every once in awhile to break up the cabbage. Add a bit more of the chicken stock only if needed.

Add the corned beef, shredding or breaking it up to small pieces Give it all a gentle stir; taste and adjust seasonings. Cover the pot and allow to warm through. Continue to simmer to your preference. Sprinkle with a bit of hot pepper flakes.

Cook's Notes: If using canned corned beef, open the can very carefully as some brands are harder to open than others. Run a butter knife all around the edges of the corned beef to break it away from the can and pop it out in one piece.

Source: <http://deepsouthdish.com>

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