

March 2025 TV Recipes—Corned Beef Recipes

With Corned Beef recipes this good, there's no reason to wait for St. Patrick's Day. Make the classic with cabbage and potatoes or use it to make a Reuben, hash, soup or appetizers, the possibilities are endless.

Sous Vide Corned Beef and Cabbage

Cook classic Corned Beef Brisket and cabbage using the sous vide cooking method and you'll have ingredients for a great Reuben sandwich, soup, wonton cups and dip!

Total Recipe Time: 24 hours 10 minutes

Makes 8 servings

- 1 Boneless Corned Beef Brisket, about 3 pounds
- 1 head green cabbage, sliced into thin wedges
- 1/2 cup apple cider vinegar
- 1 teaspoon caraway seed
- 1 teaspoon celery salt

1. Attach sous vide wand to stock pot. Fill pot with water according to manufacturer's instructions.
2. Preheat sous vide wand to 190° F.
3. Place Corned Beef Brisket and seasoning packet in plastic food-safe bag and seal, removing as much air as possible. *Cook's Tip: For best results use a vacuum sealer.*
4. Submerge bag in water. Set timer for 24 hours.
5. Add cabbage and remaining ingredients to food-safe plastic bag, seal, removing as much air as possible, and submerge in stock pot with beef for last 2 hours of cooking time.
6. At end of cooking time, carefully remove bags from pot and transfer beef and sauerkraut to platter; keep warm.



Nutrition information per serving, 3 ounces: 313 Calories; 194.4 Calories from fat; 21.6g Total Fat (7.2 g Saturated Fat; 0.2 g Trans Fat; 0.8 g Polyunsaturated Fat; 10.5 g Monounsaturated Fat;) 111 mg Cholesterol; 1221 mg Sodium; 5.9 g Total Carbohydrate; 2.2 g Dietary Fiber; 21.7 g Protein; 0 mg Calcium; 2.5 mg Iron; 372 mg Potassium; 0.2 mg Riboflavin; 3.4 mg NE Niacin; 0.3 mg Vitamin B₆; 1.9 mcg Vitamin B₁₂; 144 mg Phosphorus; 5.2 mg Zinc; 37.2 mcg Selenium; 78.5 mg Choline. ***This recipe is an excellent source of Protein, Niacin, Vitamin B12, Zinc, and Selenium; and a good source of Iron, Riboflavin, Vitamin B6, Phosphorus, and Choline.***

Corned Beef Reuben Soup

Combine a classic deli favorite and a cozy meal with the Corned Beef Reuben Soup. Use leftover Corned Beef Brisket and complete the combination with rye bread on the side.

Total Recipe Time: 40 minutes

Makes 4 servings

- 2 cups cooked Corned Beef Brisket, shredded or deli Corned Beef
- 2 tablespoons butter
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 1/2 cup chopped carrot
- 1-1/2 cups beef broth
- 1 tablespoon cornstarch
- 2 cups half-and-half



- 1 cup sauerkraut, chopped
- 1 cup shredded Swiss cheese
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 2 slices rye bread, toasted

1. Heat butter in a large saucepan on medium until hot. Add Corned Beef, onion, celery and carrot; sauté 5 to 7 minutes or until vegetables are crisp-tender. Combine broth and cornstarch in small bowl; whisk until smooth; slowly add to saucepan. Bring to a boil; cook 2 minutes or until thickened, stirring often.
2. Reduce heat. Add half-and-half and sauerkraut; simmer 15 minutes, stirring often. Add cheese, salt and pepper, as desired; stir until melted. Garnish with rye bread, as desired.

Cook's Tip: *Serving Suggestion: Serve in a rye bread bowl, top with additional sauerkraut, celery leaves and Thousand Island dressing.*

Nutrition information per serving, 1-1/4 cup: 544 Calories; 333 Calories from fat; 37g Total Fat (21 g Saturated Fat; 1.1 g Trans Fat; 1.8 g Polyunsaturated Fat; 11.9 g Monounsaturated Fat;) 140 mg Cholesterol; 1542 mg Sodium; 20 g Total Carbohydrate; 2 g Dietary Fiber; 7.8 g Total Sugars; 32 g Protein; 0 g Added Sugars; 420 mg Calcium; 2.7 mg Iron; 517 mg Potassium; 0.1 mcg Vitamin D; 0.5 mg Riboflavin; 6.6 mg NE Niacin; 0.3 mg Vitamin B₆; 2.2 mcg Vitamin B₁₂; 395 mg Phosphorus; 4.4 mg Zinc; 45.9 mcg Selenium; 99.4 mg Choline.

This recipe is an excellent source of Protein, Calcium, Riboflavin, Niacin, Vitamin B12, Phosphorus, Zinc, and Selenium; and a good source of Iron, Potassium, Vitamin B6, and Choline.

Reuben Wonton Cups

All the flavors of a Reuben sandwich in a delicious, crispy wonton cup! Stuffed with corned beef, sauerkraut, Swiss cheese, Thousand Island dressing, and crumbled rye chips, they're the perfect appetizer for parties, game days, or St. Patrick's Day!

Recipe Time: 25 minutes

Makes 12 wontons

- 12 wonton wrappers
- 6 ounces cooked Corned Beef, finely chopped or deli Corned Beef
- 1 cup shredded Swiss cheese
- 1/2 cup sauerkraut
- 1/3 cup Thousand Island dressing
- 1/2 cup rye chips, crushed
- Fresh parsley, for garnish



1. Preheat oven to 350° F. Press the wonton shells into greased muffin tins to form cups. Bake for 6-8 minutes or until light golden brown.
2. In a medium mixing bowl, combine the corned beef, sauerkraut, half of the cheese, and Thousand Island dressing
3. Fill the pre-baked shells with the mixture, dividing evenly among the 12 cups. Sprinkle with remaining cheese and top with crushed rye chips.
4. Bake at 350° for an additional 8-10 minutes, until cheese is melted and wontons are golden brown. Remove from oven and garnish with parsley.

Recipe courtesy of [Lemon Tree Dwelling](#).

Nutrition per Serving: Calories: 137kcal, Carbohydrates: 9g, Protein: 6g, Fat: 9g, Saturated Fat: 3g, Polyunsaturated Fat: 5g, Cholesterol: 25mg, Sodium: 331mg, Fiber: 1g, Sugar: 1g.

Reuben Dip

With a quick mix of all the classic sandwich ingredients plus some additions for an extra creamy base, you'll have an ultra-cheesy party appetizer in hardly any time at all.

Recipe Time: 30 minutes

Makes 8 servings

- 8 oz cooked Corned Beef, chopped or deli Corned Beef
- 8 ounces cream cheese, softened
- 1 ½ cups Swiss cheese, shredded
- 8 oz sauerkraut, drained
- ½ cup mayonnaise or sour cream
- ½ cup Thousand Island dressing
- Cocktail rye bread, rye chips, crackers, tortilla chips, celery and other crunchy vegetables, for dipping



1. Preheat oven to 400F. Lightly grease or spray a pie plate or an oven-proof skillet (9-12 inch).
2. Combine all ingredients in a bowl and mix well. Spread into prepared pan.
3. Bake for 20-25 minutes or until bubbly and golden
4. Garnish with chopped parsley and serve immediately with rye chips, crackers, or bread chunks.

Nutrition info per serving: Calories: 388 cal, Carbohydrates: 6g, Protein: 12g, Fat: 36g, Saturated Fat: 13g, Polyunsaturated Fat: 10g, Monounsaturated Fat: 10g, Trans Fat: 1g, Cholesterol: 75mg, Sodium: 886mg, Potassium: 207mg, Fiber: 1g, Sugar: 4g, Vitamin A: 596IU, Vitamin C: 12mg, Calcium: 202mg, Iron: 1mg.

Recipe courtesy of [Amandascookin](#).

Reuben Crescent Rolls

These Reuben Crescent Rolls make a great St. Patrick's Day appetizer or dinner! Easy to make and fun to eat, they will be a huge hit!

Total Recipe Time: 25 Minutes

Makes 8 crescent rolls

- ¼ pound cooked Corned Beef, shaved and shredded OR deli Corned Beef
 - 8 ounces crescent roll dough
 - ¼ cup Thousand Island dressing
 - ¾ cup shredded Swiss cheese
 - 1/3 cup sauerkraut, very well drained
1. Preheat oven to 375 degrees and line a rimmed baking sheet with parchment paper.
 2. Roll out the crescent dough and separate into 8 triangles. Set on parchment paper lined baking sheet.
 3. Spread ½ tablespoon of dressing onto each triangle. Equally divide the Corned Beef onto each triangle. Then top with shredded cheese and sauerkraut. Roll up the crescent rolls starting with the wide end and working your way to the small end. Any shredded cheese that falls out can be placed on top of the rolls.
 4. Bake for 10 to 20 minutes or until the rolls are golden brown.



Recipe courtesy of [SimpleJoy](#).

Irish Hills Reuben Burger

Two of our favorite beef classics: the Reuben and the Burger combined into one delicious recipe. Is it a burger or a sandwich? That's your call.

Recipe Time: 30 minutes

Makes 4 servings

- 1 pound lean Ground Beef
- 8 ounces cooked Corned Beef or deli Corned Beef
- 1 teaspoon ground black pepper
- 1 teaspoon granulated garlic
- 8 ounces sauerkraut, drained
- 4 Swiss cheese slices
- 4 Tablespoon Thousand Island dressing
- 4 hamburger buns



1. Combine Ground Beef, pepper and, garlic in large bowl, mixing lightly but thoroughly. Lightly shape into four 1/2-inch thick patties.
2. Place patties on grid over medium, ash-covered coals. Grill, covered, 8 to 10 minutes (over medium heat on preheated gas grill, 7 to 9 minutes) until instant-read thermometer inserted horizontally into center registers 160°F, turning occasionally. About 2 minutes before burgers are done, place buns, cut sides down, on grid. Grill until lightly toasted. During last minute of grilling, top each burger with cheese slice.

Cook's Tip: To prepare on stovetop, heat large nonstick skillet over medium heat until hot. Place patties in skillet; cook 12 to 15 minutes until instant-read thermometer inserted horizontally into center registers 160°F, turning occasionally.

3. Line Top bun with 1 tablespoon thousand island dressing. Next place the burger patty on top the bottom bun and top with 2 ounces sauerkraut & 2 ounces Corned Beef. Close the sandwiches and serve with sides.

Nutrition information per serving, 3 oz: 525 Calories; 232.2 Calories from fat; 25.8g Total Fat (9.7 g Saturated Fat; 0.3 g Trans Fat; 4 g Polyunsaturated Fat; 8.9 g Monounsaturated Fat;) 131 mg Cholesterol; 1633 mg Sodium; 28 g Total Carbohydrate; 1.7 g Dietary Fiber; 6.5 g Total Sugars; 45 g Protein; 2 g Added Sugars; 260.7 mg Calcium; 6.6 mg Iron; 702 mg Potassium; 0.1 mcg Vitamin D; 0.36 mg Riboflavin; 10.5 mg NE Niacin; 0.46 mg Vitamin B₆; 2.5 mcg Vitamin B₁₂; 420 mg Phosphorus; 6.6 mg Zinc; 33 mcg Selenium; 92.7 mg Choline.

This recipe is an excellent source of Protein, Calcium, Iron, Riboflavin, Niacin, Vitamin B₆, Vitamin B₁₂, Phosphorus, Zinc, and Selenium; and a good source of Potassium, and Choline.

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