**“Took a 3-1/2-lb hunk of corned beef, put it in a pot with some water, about 12 oz of Pabst Blue Ribbon beer [the hipsters will love this], about a tablespoon of pickling spices, which were premixed in a jar and were in the cabinet when I moved in 8 years ago [still potent though], an onion halved & a few cloves of garlic, then cooked it for maybe a couple of hours, then added four or 5 red potatoes and a couple of carrots, cooked it another 20 mins and added half a head of cabbage cut in four, boiled it till the cabbage got soft, et voila, le corned beef. served it with brown mustard, horseradish and plenty of PBR.”**