

Corned Beef And Cabbage

Description: This is a great one pot dinner that is perfect for St. Patrick's Day or anytime of the year.

Ingredients:

- 1 3-4 pound **Corned Beef Brisket**
- 2 Tbsp **Pickling Spice**
- 2 stalks **Celery**, *coarsely chopped*
- 2 medium **Onions** , *coarsely chopped*
- 2 **Carrots** , *peeled and cut into 1" chunks*
- 6 **Yukon Gold Potatoes**, *peeled and quartered*
- 1 large **Head Cabbage** , *cut into 8 wedges*
- Salt & Pepper**, *to taste*
- 1 cup **Water**



★★★★★

Metrics: Difficulty: Easy

Yield: 8 servings

Attribution: Traditional recipe

Directions:

1. Place onions celery and carrots on the bottom of slow cooker.
2. Rinse the brisket, and pat dry. Rub with pickling spice, salt and pepper. Place on top of vegetables and add water and beer around meat.
3. Arrange cabbage and potatoes on top of meat. Cover and cook on low for 7-8 hours or on high for 4-6 hours or until tender.
4. After cooked remove meat to platter, cover and let rest for 15 minute.
5. Slice and arrange on platter with potatoes and vegetable and serve.