

Slow Cooker Corned Beef and Cabbage



Yield: Serves 8-10

Ingredients:

- 4 - 5 lbs Corned Beef Brisket - rinsed
- 1 ½ lbs small Red Potatoes - halved
- 4 Large Carrots - peeled and cut into 1-2 inch pieces
- 2 Large Celery Stalks - cut into 1-2 inch pieces
- 3 Sprigs Fresh Thyme
- 2 Medium Onions - cut into 8 wedges each
- 1 (12 oz) Bottle Guinness®
- 1 Small Green Cabbage - cut into 6 wedges (core intact)
- 2 Tbs Pickling Spice - recipe included
- 3 Tbs Butter
- Salt and Fresh Ground Black Pepper to taste

Preparation:

- 1) Layer the potatoes, carrots, celery, thyme sprigs, and onion in the crock of a 5-6 quart slow cooker (Crock Pot®) - Place the brisket on top of the vegetables
- 2) Sprinkle the pickling spices over the top and pour in the beer - Add enough water to just cover the brisket - Cover - Allow to cook on low for 8 hours or until vegetables are tender
- 3) After 8 hours, place the cabbage on top of everything ('crowding' is fine) - Cover and allow to cook for an additional hour or until cabbage is soft and wilted
- 4) Remove Cabbage and toss with 1 Tbs of butter and fresh ground pepper to taste - Set aside
- 5) Remove the brisket and allow to rest for 10-15 minutes
- 6) Strain the vegetables from the liquid (reserve apx 2 cups of liquid for serving) - Remove Thyme Sprigs - Toss vegetables with 2 Tbs of butter and salt and fresh ground pepper to taste - Set aside
- 7) Slice the brisket across the grain - Arrange vegetables, cabbage, and sliced brisket on a serving platter and serve hot along with reserved cooking liquid, horseradish sauce, and a good stone ground mustard for 'dipping'

Pickling Spice

Ingredients:

- 2 Tbs Yellow Mustard Seed
- 1 Tbs Whole Allspice Berries
- 2 tsp Coriander Seeds
- 4 Whole Cloves
- 1 tsp Ginger Powder
- 1 tsp Red Pepper Flakes
- 2 Bay Leaves
- 1 (2 inch) Ceylon Cinnamon Stick

Preparation:

Slightly crush all ingredients using a mortar and pestle OR a couple of pulses in a coffee grinder - You are not looking for a fine powder, you are looking for a VERY coarse mixture
This makes more than you will need for this recipe - Store remainder in an airtight container for up to 3 months