



### **Slow Cooker Corned Beef**

1 (3 pound) corned beef brisket, plus pickling spice packet

4 whole cloves

1 tablespoon Modena 25 Star Dark balsamic vinegar

3 cloves garlic, peeled

1 bay leaf

1 Bunch of fresh parsley

24 baby carrots, tops trimmed to 2 inches

1 pound small red potatoes

Place corned beef brisket, fat side up, into a slow cooker; sprinkle with pickling spice.

Place whole cloves throughout the brisket. Add garlic, bay leaf, balsamic vinegar 2 cups water, or more water as needed to cover the brisket by at least 1 inch.

Cover and cook on low heat for 4-5 hours. Add carrots and potatoes to the slow cooker. Cover and cook on low heat for an additional 2-3 hours, or until tender.

Thinly slice the corned beef against the grain. Serve immediately with carrots, potatoes, cabbage. Garnish with parsley.