

Slow-Cooker Corned Beef and Cabbage

Cook this corned beef in a crock pot all day, and you're guaranteed success – no more dry corned beef! Serve with soda bread for a warm and satisfying meal.

Ingredients

- 10 baby red potatoes, quartered
- 4 large carrots, peeled and cut into matchstick pieces
- 1 onion, peeled and cut into bite-sized pieces
- 4 cups water
- 1 (4 pound) corned beef brisket with spice packet
- 6 ounces beer
- $\frac{1}{2}$ head cabbage, coarsely chopped

Directions

1. Place potatoes, carrots, and onion into the bottom of a slow cooker; add water and place brisket on top of vegetables. Pour beer over brisket; sprinkle over spices from the packet and cover.
2. Cook on High for 7 hours; stir in the cabbage and cook for 1 more hour.

SOURCE : allrecipes