

Slow Cooker Corned Beef Reuben Sliders

Ingredient

1 corned beef brisket, 3-4 lbs
1 onion, chopped
3 carrots, chopped
3 stalks celery, chopped
2 garlic cloves
2 cups beef broth
1/4 cup tomato paste
3 tablespoons Worcestershire sauce
2/3 cup brown sugar
1 teaspoon celery seeds
1 dash red pepper flakes
1 tablespoon salt
1/2 tablespoon fresh cracked pepper
1 bottle dark beer

Instructions:

Layer 1/2 of chopped veggies in bottom of slow cooker.
Place corned beef on top of veggie with fat cap up.
Add remaining veggies and garlic around side of meat.
In a bowl, mix beef broth, tomato paste, Worcestershire sauce, brown sugar, celery seeds and red pepper – pour over beef.
Sprinkle salt and pepper over top of corned beef, coating well.
Pour dark beer around side inside of slower cooker.
Cook on low for 8 hours.
When done, remove from cooker, slice or shred with 2 forks.

For Sliders

Ingredients

1 package party rolls or slider buns

Shredded corned beef

6-8 slices Swiss cheese

1000 Island Dressing – 1 cup mayo, 1/2 cup ketchup, 1/4 cup

Dijon mustard mixed well.

Directions

Preheat oven to 350 degrees.

Slice pan of dinner/slider rolls in half, horizontally – you will have all of the tops attached and a layer of rolls for the bottom.

Spread both sides of bread with sauce.

Layer on shredded corned beef.

Top with Swiss cheese – covering beef.

Gently place top layer of bread on cheese and meat.

Spread a thin layer of butter on top of rolls.

Wrap tightly in tinfoil, place on a sheet tray and bake in oven for 15 minutes.

Remove and slice sliders.