

Slow Good Corned Beef and Cabbage

Makes 6 servings

- 1 large onion, thickly sliced
- 1 corned beef brisket with seasoning packet (about 3 pounds)
- 1 cup water
- 12 small red potatoes, halved
- 1 package (8 to 10 ounces) baby carrots
- 1 head green cabbage, cut into wedges

1. Place onion in bottom of slow cooker. Add corned beef; sprinkle with seasoning packet. Pour water around corned beef. Cover; cook on LOW 4 hours.
2. Add potatoes and carrots to slow cooker. Cover; cook on LOW 4 hours. During last 30 minutes of cooking, add cabbage.
3. Remove vegetables from slow cooker using slotted spoon to large serving bowl. Remove corned beef to large cutting board. Cover; let rest 10 minutes. Cut across grain into slices.

Courtesy: Joella Morris