

Corned Beef & Cabbage



INGREDIENTS (Per Person)

2 stalks	Celery
4	Large Carrots
5	White Potatoes
1	Onion
4 lbs	Corned Beef Brisket
12 oz	Stout or Dark Ale
4 cups	Water
1 tbsp	Corned Beef Spices
1 head	Cabbage (medium)

DIRECTIONS

1. Peel and cut carrots into matchsticks, peel potatoes, and dice onion.
2. Put celery, carrots, potatoes, and onion on bottom of slow cooker
3. Pour in water.
4. Place brisket on top of vegetables.
5. Pour beer/ale over the brisket and sprinkle on the spices.
6. Cook on high for 6 hours
7. Cut cabbage into 6 wedges, tucking them around the corned beef.
8. Cook 2 more hours.

