



## ***Corned Beef and Cabbage in the Slow Cooker***



### **Ingredients**

- 2 stalks celery, halved
- 4 carrots
- 1 medium onion cut into wedges
- 4 to 6 red potatoes, quartered
- 1 4-pound SHURFINE corned beef brisket
- 12-ounce bottle stout or dark ale – try Honey Brown!
- Use spices that come with brisket
- 1 medium head cabbage, cut into 6 wedges

### **Directions**

1. Place celery, carrots, onion and potatoes in the bottom of a large slow-cooker or crock pot.
2. Place corned beef brisket over vegetables.
3. Add the bottle of stout, spices and enough water to just cover the meat.
4. Cover and cook on LOW for eight to nine hours.
5. Remove the meat and vegetables from the pot and cover with foil to keep warm.
6. Increase heat to high and cook cabbage until softened but still crispy, 20 to 30 minutes.



**Want to add some homemade creamy horseradish sauce? Try Below!**  
***Creamy Horseradish Sauce***

### ***Ingredients***

- ***1/2 cup heavy cream***
- ***1/4 cup sour cream***
- ***1/4 cup drained prepared horseradish***
- ***dash hot sauce***
- ***salt and pepper to taste***

***Directions: Whip cream to soft peaks and then fold in sour cream and horseradish, to taste. Season with salt, pepper and a dash of hot sauce.***

