

Corned Beef and Cabbage by Lynn's Recipes



Lynn demonstrates how to make Corned Beef and Cabbage in the slow cooker. This is perfect for a Saint Patrick's Day meal.

Ingredients:

- 3 pounds corned beef brisket with spice packet
- 2 carrots, cut into 2" pieces
- 2 medium onions, chopped
- 1 small head green cabbage, cored and roughly chopped
- 2 cups apple juice
- 1 cup water

Put the carrots and onions on the bottom of slow cooker, and put the corned beef on top. Arrange the chopped cabbage around the beef. Add the apple juice and water along with the contents of the spice packet. Cook on low 6 to 8 hours until the beef is tender.

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Lynn's Recipes: March 2013
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