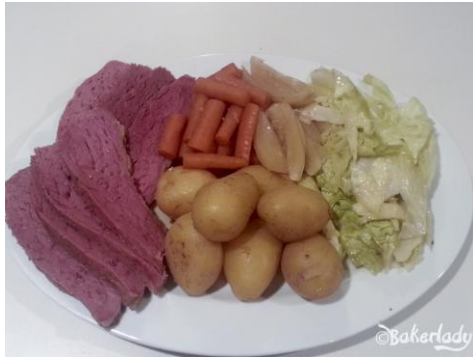


Bakerlady



The Best Corned Beef Dinner Ever

- 4 large carrots, peeled and cut into chunks
- 7-10 red or white baby potatoes, about 3 inches each
- 1 onion, peeled and cut into chunks
- 32 oz beef broth
- 6 ounces beer
- Enough water to bring liquid in crockpot to $\frac{1}{2}$ full
- 1 (4 pound) corned beef brisket with spice packet
- $\frac{1}{2}$ head cabbage, coarsely chopped

Directions

Place the carrots, potatoes, and onion into the bottom of a slow cooker, pour in the beef broth & water, and place the brisket fat side up on top of the vegetables. Pour the beer over the brisket. Sprinkle on the spices from the packet, cover, and set the cooker on low.

Cook the brisket for a total of about 8 hours. An hour before serving (when it's been cooking about 7 hours), stir in the cabbage and cook for 1 more hour.

Remove corned beef and allow to rest about 5 minutes before slicing against the grain and serving. Remove all vegetables to a platter and serve.