Corned Beef and Cabbage (Slow Cooker)

Ingredients

- 4 lbs lean raw corned beef brisket
- 1 pack pickling spice (included with brisket or see below to make own)
- 3 stalks celery, cut into 4" pieces
- 1 lb carrots, peeled and cut into 4" pieces
- 1 1/4 lbs fingerling potatoes or small red potatoes
- 1 leek, white and light green parts only, cut into 3" pieces
- 1 head cabbage cut into wedges

Summary

Yield: 4
Source: Priscilla Warnke (adapted from Food Network Magazine)
Prep Time: 20 minutes
Category: Meats

Instructions

Serves: 4

Rating: Awesome

Cook Time: 7 hours

Pickling Spice Mix: 4 whole allspice berries; 2 tsp. whole black peppercorns; 2 whole cloves; 1/2 tsp. mustard seeds; 2 cloves garlic (cut in half)

Place the corned beef in a large slow cooker and scatter the pickling spices on top. Cover with enough hot water (4-5 cups) to cover the meat by at least 1 inch. Put on lid and slow cook on high for 4 hours.

Add celery, carrots, potatoes, and leek (in this order for even cooking). Cook an additional 3 hours. Remove vegetables and meat, cover with foil, and keep warm in the oven. Transfer liquid to a pot and add cabbage. Cook on stove until cabbage is tender, approximately 15-20 minutes.