

# Slow Cooker Corned Beef and Cabbage

Serves 6

3-4 lbs corned beef brisket  
1 medium onion, chopped  
 $\frac{1}{4}$  cup cider vinegar  
 $\frac{1}{2}$  cup honey or brown sugar  
1-2 tablespoons Dijon mustard  
6 peppercorns  
 $\frac{1}{4}$  teaspoon ground cloves  
1 medium head green cabbage, stem trimmed and cut into wedges  
 $\frac{1}{2}$  teaspoon caraway seed  
12 ounces dark beer or water

## Directions:

1. Combine vinegar, honey/brown sugar, mustard, pepper corns and cloves.
2. Place corned beef brisket, any included seasonings, and onion in a large slow cooker.
3. Pour vinegar mixture over contents of slow cooker.
4. Add cabbage wedges and caraway seeds to slow cooker and pour beer (or water) over everything.
5. Cover and cook on low for 7 hours or high for 4  $\frac{1}{2}$ -5 hours.
6. Just before serving, remove vegetables to a serving platter. Slice brisket into  $\frac{1}{4}$  inch thick portions and serve on top of vegetables.