



Corned Beef in Slow Cooker

INGREDIENTS

- 1 (2 to 3-pound) corned beef brisket, plus pickling spice packet
- 8 whole cloves
- 4 cloves garlic, peeled
- 2 bay leaves
- 2 to 3 carrots
- 2 to 3 potatoes, peeled and halved
- 1/4 head of cabbage, sliced lengthwise into 1-inch wedges

DIRECTIONS

1. Place corned beef brisket, fat side up, into a slow cooker; sprinkle with pickling spice.
2. Place whole cloves throughout the brisket. Add garlic, bay leaves and 2 cups water, or more water as needed to cover the brisket by at least 1 inch.
3. Cover and cook on low heat for 4-5 hours. Add carrots and potatoes to the slow cooker. Cover and cook on low heat for 3 hours.
4. Add cabbage and cook for an additional hour.
5. Thinly slice the corned beef against the grain. Serve immediately with carrots and potatoes, garnished with parsley, if desired.