

CORNERED BEEF AND CABBAGE IN A SLOW COOKER

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 8 servings

1 ½ pounds small redskin potatoes, halved
4 carrots, cut into 2 inch pieces
1 large onion, cut into ½ inch wedges
2 stalks celery, peeled and cut into 2 inch pieces
2-3 sprigs fresh thyme
1 4 pound piece corned beef brisket, rinsed
12 ounces stout beer
2 tablespoons pickling spice
½ small head green cabbage, core intact and cut into thick wedges
½ cup sour cream
¼ cup prepared horseradish
2 tablespoons whole-grain mustard
3 tablespoons unsalted butter
Kosher salt and freshly ground black pepper
½ cup loosely packed parsley leaves, chopped

Directions:

- Layer the potatoes, carrots, onions, celery, and thyme in the insert of a 6-quart slow cooker
- Put the brisket on top of the vegetables and add the beer and pickling spice
- Add enough water to just cover the brisket
- Cover and cook on low until the meat and vegetables are tender, about 8 hours
- Arrange the cabbage over the brisket, Cover and cook for 50 minutes more or until wilted.
- Remove the meat and let rest.
- Strain the remaining vegetables (reserve some of the cooking broth to serve on the side if you like) and toss with the parsley, the remaining 2 tablespoons butter and salt and pepper to taste.
- Slice the corned beef against the grain and serve with the vegetables, horseradish sauce and broth, if using.
- Sauce Combine ½ cup sour cream, 2 tablespoons whole Grain Mustard and 1/ cup horseradish salt and pepper to taste.