

Slow Cooker Corned Beef and Cabbage - A No-Fuss Irish Classic

There's something deeply satisfying about a pot of



TIME
10 min

METHOD
Slow cooker

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INGREDIENTS

- 1 (3 to 4-pound) corned beef brisket, including spice packet
- 4 cups water
- 2 bay leaves
- 2 cloves garlic, minced
- 1 onion, quartered
- 4 large carrots, peeled and cut into 2-inch pieces
- 6 medium potatoes, peeled and quartered
- 1 small head cabbage, cut into wedges

DIRECTIONS

- 1.** Start the Beef: Place the corned beef brisket in the bottom of your slow cooker. Sprinkle the included spice packet over the meat. Add water, bay leaves, minced garlic, and quarter onion.
- 2.** Cook Low and Slow: Cover and cook on low for 8 hours. This allows the beef to become tender and full of flavor.
- 3.** Add the Veggies: After 8 hours, nestle the carrots, potatoes, and cabbage around the beef. Re-cover and continue cooking for 2-3 more hours, or until vegetables are soft.
- 4.** Serve: Remove the beef and let rest for 5-10 minutes. Slice against the grain for maximum tenderness. Serve with the slow-cooked vegetables and spoon some of the broth over the top if desired.

TIPS FOR SUCCESS

- Trim excess fat from the brisket before cooking, if preferred.
- Use baby potatoes for no peeling required.
- Add cabbage in the last 2 hours to prevent overcooking.
- Add a splash of Guinness or beef broth to the cooking liquid.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/slow-cooker-corned-beef-and-cabbage-a-no-fuss-irish-classic/>