

Slow Cooker Corned Beef and Cabbage: My Favorite Set-It-and-Forget-It Comfort Meal

Slow Cooker Corned Beef and Cabbage



TIME
10 min

METHOD
Slow cooker

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INGREDIENTS

- 3-4 lb corned beef brisket, with spice packet if included
- 1 lb baby potatoes
- 1 lb baby carrots
- 1 small head of cabbage, cut into wedges
- 1 yellow onion, peeled and quartered
- 1 cup beef or chicken stock

DIRECTIONS

- 1.** Layer the Crockpot: Place the corned beef brisket in the bottom of the slow cooker, fat side up. Scatter potatoes, carrots, onion, and cabbage wedges around the meat.
- 2.** Add Liquid: Pour 1 cup of beef or chicken stock over everything. You don't need a lot of liquid-this dish steams beautifully.
- 3.** Slow Cook: Cover and cook on:
- 4.** LOW for 8-10 hours
- 5.** HIGH for 4-6 hours Until the meat is tender and the vegetables are soft.
- 6.** Serve: Remove the brisket and slice against the grain for maximum tenderness. Serve with the cooked vegetables and spoon some of the flavorful broth over the top.

TIPS FOR SUCCESS

Use the spice packet : If your corned beef includes one, sprinkle it on before cooking for extra flavor.

Don't over-stir : Let the layers cook undisturbed for best texture.

Slice meat after resting : Let it rest 10 minutes before slicing for clean cuts.

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

Original recipe: <https://chefmaniac.com/slow-cooker-corned-beef-and-cabbage-my-favorite-set-it-and-forget-it-comfort-meal/>