

Slow Cooker Corned Beef & Cabbage: Good Eats Anytime

Slow Cooker Corned Beef & Cabbage



TIME
3-4 min

METHOD
Slow cooker

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SAVE
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INGREDIENTS

- 3-4 lbs corned beef brisket (with seasoning packet)
- 1 medium onion, quartered
- 4 cloves garlic, smashed
- 4 cups beef broth
- 4 large carrots, peeled and cut into chunks
- 1 small head of cabbage, cut into wedges
- 1 lb baby potatoes, halved or quartered
- 1 tablespoon olive oil (for searing the beef)

DIRECTIONS

- 1.** Sear the Beef (Optional but Recommended): In a hot skillet, heat olive oil and sear the corned beef brisket for about 3-4 minutes per side, until nicely browned. This step adds a depth of flavor to the finished dish that's totally worth the extra few minutes.
- 2.** Place in the Slow Cooker: Transfer the seared corned beef brisket to your slow cooker. Pour in the beef broth, and add the seasoning packet, quartered onion, and smashed garlic cloves.
- 3.** Slow Cook: Cover the slow cooker and cook on low for 6-8 hours, or until the beef is tender and easily pulls apart with a fork.
- 4.** Add Vegetables: About 2 hours before serving, add the carrots, baby potatoes, and cabbage wedges to the slow cooker. This timing allows the vegetables to cook through but still hold their shape and flavor.
- 5.** Serve: Once the corned beef and vegetables are tender, remove the brisket from the slow cooker and slice it against the grain for the most tender results. Arrange the cabbage, potatoes, and carrots around the meat on a platter.

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

Original recipe: <https://chefmaniac.com/slow-cooker-corned-beef-cabbage-good-eats-anytime/>