

## Corned Beef & Cabbage in the Crockpot



1 white onion, sliced  
2-4 lbs corned beef brisket (flat)  
- *with seasoning packet that's included*  
2 lbs red potatoes – peeled or not peeled  
3-4 carrots, sliced thick  
2 garlic cloves, peeled and minced  
1½ cups water  
½-1 head of cabbage cut into wedges

Add onion slices to a slow cooker (8 quart or larger). You may be able to squeeze by with a 6-quart crockpot, but it will be tight, especially if you plan to use an entire head of cabbage.

Add corned beef. Sprinkle contents of seasoning packet over top of corned beef.

Add potatoes on top. If the potatoes are quite large, halve them to ensure they get tender. Add carrots and garlic.

Pour water along the inside of the crockpot, so as not to disturb the seasonings. Add cabbage now if you want ultra-tender cabbage. Otherwise wait to add it until the last 2-3 hours.

Place lid on the crockpot. Cook on high for 5 hours or low for 8 hours total. (Add the cabbage during the last 2-3 hours). You may have to rearrange things to get the cabbage to fit (or cut the cabbage into thinner wedges).

Remove cooked corned beef onto a cutting board and slice into strips. Add beef, potatoes, carrots, and cabbage to a large platter. Serve.

