



CrockPot Corned Beef & Cabbage

Ingredients:

- 1, 3-4 lb corned beef brisket, point cut
- 1, 32 oz beef broth
- 2 bay leaves
- 1 tbsp salt
- 1 small head cabbage, cut into small wedges
- 1 large onion, sliced
- 4 carrots, diced
- 4-5 small red potatoes, quartered

Directions:

Prepare veggies and place in the bottom of the crockpot base, leaving a little well for the corned beef brisket.

Place the corned beef brisket in the well.

Add beef stock, salt, bay leaves and the seasoning package that came with the corned beef.

Put the lid on and cook for 12 hours on low.

The corned beef will just fall apart. Serve shredded corned beef with cabbage, potatoes and carrots with a Guinness of course!