

# chattavore

## SLOW COOKER CORNED BEEF AND CABBAGE WITH POTATOES

Prep time: 10 minutes

Cook time: 4-8 hours plus 20-30 minutes

Serves 6

- one 2.5-3 pound corned beef
  - 8-12 red potatoes, quartered
  - 1/2-3/4 head cabbage, thinly sliced/shredded
  - 3 tablespoons unsalted butter, melted
  - salt
1. Open the corned beef and drain away any liquid. Place the corned beef fat-side up into a 6-quart slow cook (cut in half if you need to in order to make it fit). Sprinkle the contents of the seasoning packet over the corned beef. Arrange the potatoes around the corned beef. Cover and cook on low for 8 hours or high for 4 hours.
  2. Pile the cabbage on top of the corned beef and potatoes in the slow cooker. Replace the lid. Cook for 20 to 30 minutes, until cabbage reaches desired tenderness.
  3. Remove the cabbage from the slow cooker and place on a platter. Drizzle half of the butter over the cabbage and stir to coat. Add salt to taste.
  4. Arrange the potatoes around the edges of the platter, mashing them up just slightly as you get them out of the cooker. Drizzle the remaining butter over the potatoes and salt to taste.
  5. Thinly slice the corned beef and place on top of the cabbage. Serve immediately.