CORNED BEEF AND CABBAGE IN A SLOW COOKER

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 8 servings

1 ½ pounds small redskin potatoes, halved

4 carrots, cut into 2 inch pieces

1 large onion, cut into ½ inch wedges

2 stalks celery, peeled and cut into 2 inch pieces

2-3 sprigs fresh thyme

1 4 pound piece corned beef brisket, rinsed

12 ounces stout beer

2 tablespoons pickling spice

½ small head green cabbage, core intact and cut into thick wedges

½ cup sour cream

¼ cup prepared horseradish

2 tablespoons whole-grain mustard

3 tablespoons unsalted butter

Kosher salt and freshly ground black pepper

½ cup loosely packed parsley leaves, chopped

**Directions:**

* Layer the potatoes, carrots, onions, celery, and thyme in the insert of a 6-quart slow cooker
* Put the brisket on top of the vegetables and add the beer and pickling spice
* Add enough water to just cover the brisket
* Cover and cook on low until the meat and vegetables are tender, about 8 hours
* Arrange the cabbage over the brisket, Cover and cook for 50 minutes more or until wilted.
* Remove the meat and let rest.
* Strain the remaining vegetables (reserve some of the cooking broth to serve on the side if you like) and toss with the parsley, the remaining 2 tablespoons butter and salt and pepper to taste.
* Slice the corned beef against the grain and serve with the vegetables, horseradish sauce and broth, if using.
* Sauce Combine ½ cup sour cream,2 tablespoons whole Grain Mustard and 1/ cup horseradish salt and pepper to taste.