

## **Corned Beef and Cabbage by Food Storage Moms**

3 pounds Corned beef with seasonings included

Cabbage-washed and sliced as desired

Carrots-washed and sliced amount desired

Potatoes-washed and cut into pieces desired

Onions-peeled and sliced

Water to cover corned beef

\*\*\*Mustard and 1/4 cup brown sugar for the last 20-30 minutes to brown the meat shown below.

Remove the outer plastic package the corned beef comes packaged in and place in the slow cooker with the seasoning and small amount of juice from the bag. Completely cover the corned beef with water. I set my slow cooker for ten hours on LOW. I set the slow cooker the night before. The following morning, I added the cabbage, carrots, potatoes, onions. I set the slow cooker to cook another 6 hours on HIGH. You will add more water if needed.

Here is an awesome trick that makes the corned beef look and tastes fabulous. Heat your oven to 350 degrees and place just the corned beef on a greased shallow pan FAT side up. Lather the fat with mustard and sprinkle with 1/4 cup brown sugar. Bake 20-30 minutes until the brown sugar looks crispy. Serve immediately with vegetables.