

## The Best Corned Beef and Cabbage by Food Storage Moms

### Slow Cooker Recipe:

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 meat comes packaged in and place in the slow cooker with the seasoning and small amount of juice from the bag. Completely cover the meat with water. I set my slow cooker for ten hours on LOW. I set the slow cooker the night before. The following morning, I add 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.

### PRESSURE Cooker Recipe:

Add your corned beef to your pressure cooker with the juices from the packaging plus one cup of water. Cook on high for 90 minutes and check for tenderness. If it's still too tough, pressure an additional 30 minutes. Add the cabbage and vegetables of choice and pressure another 15 minutes. Remove the meat from the pan and do the same as above to give the meat a yummy texture and flavor.

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.