

# Crockpot Corned Beef and Cabbage

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*Celebrate St. Patrick's Day without spending hours over a hot stove. Corned beef slow cooks with a sweet glaze into a simply celebratory meal.*

## Ingredients:

- 1 (4- to 5-pound) uncooked corned beef brisket, rinsed, patted dry (link to "Fresh Corned Beef" recipe page)
- 1 small head green cabbage, cut into small wedges
- 2 large potatoes, peeled, chopped coarsely
- 1 onion, chopped coarsely
- 4 whole cloves

### Glaze:

- 1 cup apple juice
- ½ cup dark beer
- 1 tablespoon honey
- 1 tablespoon yellow mustard

## Directions:

- 1) Place beef, cabbage, potatoes, onion, and cloves in a crockpot.
- 2) Prepare the glaze: Combine all ingredients in a small bowl; whisk and pour over beef to coat.
- 3) Cook on low 8 to 12 hours, until beef is very tender. Transfer beef to serving platter, cover, and let rest 15 minutes. Slice across the grain and serve warm with vegetables.