

# SLOW COOKER CORN BEEF AND CABBAGE

Prep Time: 15 mins

Cook Time: 6 hours

Total Time: 6 hours 15 minutes



## Ingredients:

3	carrots, peeled and cut into 3-inch pieces
1	yellow onion, peeled and quartered
1/2 pound	small potato, halved
1	corned beef brisket (about 3 pounds), plus pickling spice packet or 1 tablespoon pickling spice
2	8 oz beers, I prefer ale or lagers
6 sprigs	fresh thyme
1/2 head	savoy cabbage, cut into 1 1/2-inch wedges
1/2 cup	sour cream
3 to 4 tablespoons	prepared horseradish to taste

## Directions:

In a 5-to-6-quart slow cooker, place the carrots, onion and potatoes. Place corned beef, fat side up, on top of the vegetables and sprinkle with pickling spice. Pour the beers over the vegetables and brisket. Sprinkle with the sprigs of fresh thyme. Cover and cook on high until corned beef is tender, 5-6 hours or 10-12 hours on low.

Arrange cabbage over corned beef, cover, and continue cooking until cabbage is tender, 45 min to 1 hour (or 1 1/2 to 2 hours on low).

Meanwhile, mix the sour cream and horseradish together. Thinly slice the corned beef against the grain and serve with the vegetables and cooking liquid with the horseradish sauce.

Source: [foodiecrush.com](http://foodiecrush.com)