

Slow-Cooker Corned Beef and Cabbage

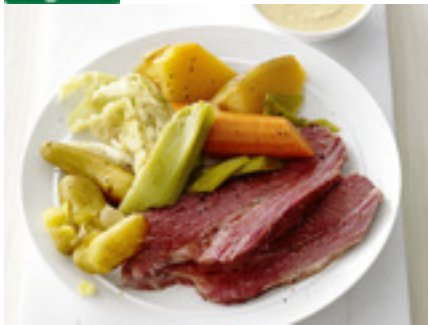
Recipe courtesy Food Network Magazine

Prep Time: 5 min

Cook Time: 7 hr 20 min

Level: Easy

Serves: 6 servings



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Ingredients

- 4 pounds lean raw corned beef [brisket](#)
- 3 tablespoons pickling spice (often included with brisket)
- 1 medium [rutabaga](#), halved and cut into wedges
- 1 pound large carrots, cut into 4-inch pieces
- 1 1/4 pounds large fingerling [potatoes](#)
- 1 leek, white and light-green parts only, cut into 3-inch pieces
- 1/2 head [Savoy cabbage](#), cut into wedges
- 1/3 cup horseradish, drained
- 1/3 cup creme fraeche or [sour cream](#)

Directions

Place the corned beef in a large slow cooker and scatter the [pickling spices](#) on top. Layer the rutabaga, carrots, potatoes and leek in the cooker (in this order for even cooking). Add enough hot water (4 to 5 cups) to cover the meat by at least 1 inch, put the lid on the slow cooker and cook on high, 7 to 8 hours.

Remove the meat and vegetables from the [slow cooker](#) and keep warm. Put the cabbage in a microwave-safe dish with 2 cups cooking liquid from the slow cooker, cover and microwave until tender, 7 to 10 minutes. Meanwhile, [boil](#) another cup of cooking liquid in a small skillet until reduced by half, about 10 minutes. Mix with the [horseradish](#) and creme fraeche in a small bowl.

Slice the corned beef and serve with the slow-cooked vegetables, cabbage and [sauce](#); reserve about a quarter each of the meat and vegetables and 1 1/2 cups cooking liquid for [Corned Beef Hash](#).

Photograph by Antonis Achilleos