

Crock-Pot Corned Beef and Cabbage

Ingredients:

- 4 large carrots, peeled and chopped
- 10 baby red potatoes, quartered
- 1 large onion, peeled and cut into bite-size pieces
- 4 cups water
- 1 (4-pound) corned beef brisket with spice packet
- 1/2 head cabbage, coarsely chopped



Directions

1. Place carrots, potatoes, and onion in the bottom of a Crock-Pot.
2. Pour water over the vegetables and place the brisket on top of the vegetables.
3. Sprinkle spice packet contents over brisket.
4. Cover and cook on high for 8 hours.
5. Stir in cabbage 1 hour before serving.

Serves 8

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.