

Slow Cooked Corned Beef & Cabbage

Prep Time: **20 min**
Cook Time: **8 hours**
Serves: **10**

From Mardi Gras to St. Paddy's day, there is no shortage of celebrations in March. But don't wait for St. Patrick's Day to serve this mouthwatering, slowly-cooked corned beef and vegetable dish that makes enough to satisfy a hungry crowd. It is a scrumptious and easy-to-make recipe that brings a taste o' the Irish.



Recipe courtesy of [Campbell's Kitchen](#)

Ingredients

- 3 1/2 cups Swanson® Beef Broth or Swanson® Beef Stock
- 1/4 cup cider vinegar
- 2 medium onions, cut into quarters
- 5 medium potatoes, peeled and cut into quarters (about 5 cups)
- 5 medium carrots, cut into 2-inch pieces (about 2 1/2 cups)
- 1 corned beef or beef brisket (about 3 pounds)
- 1 head green cabbage, trimmed and cut into 6 wedges (about 2 pounds)
- BOUQUET GARNI: 4-inch square of cheesecloth
 - 4 cloves garlic
 - 1 tablespoon pickling spice
 - 2 bay leaves

Preparation

1. Stir the broth and vinegar into a 6-quart slow cooker. Add the onions, potatoes, carrots, beef and cabbage. Submerge the Bouquet Garni in the broth mixture.
2. BOUQUET GARNI: Lay a 4-inch square of cheesecloth flat on the counter. Place the garlic cloves, pickling spice and bay leaves in the center of the cloth. Bring the corners of the cheesecloth together and tie with kitchen string into a bundle.
3. TIME-SAVING: Or you may cook the recipe on HIGH for 4 to 5 hours.
4. FOR THICKER SAUCE: Remove the beef and vegetables from the cooker. Stir 2 tablespoons cornstarch and 2 tablespoons water in a small bowl until smooth. Add to the

- cooker and cook on HIGH for 15 minutes or until mixture boils and thickens.
5. Cover and cook on LOW for 8 to 9 hours or until the beef is fork-tender. Remove the Bouquet Garni.