

# Corned Beef and Cabbage (Slow Cooker)

- 2 yellow onions
- 2-1/2 to 3 pound flat cut [Corned Beef Brisket](#) <sup>[1]</sup>
- 1 green cabbage
- 1 cup apple juice
- 1/4 cup packed brown sugar
- fresh grated orange peel to taste (~1 peel)
- 1/2 teaspoon ground cloves
- 2 to 3 tablespoons prepared yellow mustard

Slice the yellow onions, and arrange at the bottom of a slow cooker.

Place the corned beef brisket on top of the onions.

Wash and cut the cabbage into six wedges. Arrange the wedges on top of the brisket.

Mix other ingredients together to make a sauce. Pour over the goodies in the slow cooker.

Cover the slow cooker and cook on low for 10 to 12 hours. If in a rush, cook on high for 5 to 6 hours.

Serve with [boxty](#) <sup>[2]</sup> or [mashed potatoes](#) <sup>[3]</sup>.

Serves: 5 to 8

Preparation time: 30 minutes, cooks for 10 to 12 hours

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