



2 to 2.5 pounds corned beef brisket
1 small green cabbage, quartered
6 to 8 small carrots
12 small potatoes
2 TBS mustard
1 TBS brown sugar
24 oz. beer

Rinse the brisket and place in the slow cooker. If it is already seasoned go ahead and spread on the meat evenly. If they are separate go ahead and add them to the meat. Place all the vegetables around the meat.

Whisk the mustard, brown sugar and beer in a separate bowl. Pour over the meat and vegetables. Cover and cook on low for 7.5 to 8 hours.

Remove the meat from the cooker and cut it against the grain. Place it in a platter and surround with the vegetables. Serve with mustard and prepared horseradish.

Serve and enjoy!

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