

Good day folks,

Today I was in your store to purchase some of the best corned beef the Valley and struck up a conversation with a young store employee at the cash.

I had told her and another customer that I use my slow cooker to cook my corned beef and that I would provide the recipe for this most tasteful dish.

Below is the recipe and please feel free to share it with all your staff and customers. This dish is great and I always get great compliments about it.

Crockpot Corned Beef & Cabbage

Let the crockpot do the work for you. This version of corned beef and cabbage uses apple juice, orange peel, mustard and cloves.

Prep Time: 15 minutes

Cook Time: 8 - 10 hours,

Ingredients:

2 medium onions, sliced
2-1/2 pounds corned beef, trimmed of fat
1 cup apple juice
1/4 cup brown sugar, packed
2 tsp grated orange peel, no pith
2 tsp prepared yellow mustard
6 whole cloves
1 head of green cabbage, cut into 6 wedges

Preparation:

Arrange sliced onions evenly over the bottom of the crockpot. Place corned beef on top of the onions. Arrange cabbage wedges evenly over the top of the meat.

Mix apple juice, brown sugar, grated orange peel, mustard and cloves in a bowl. Pour evenly over corned beef and onions.

Cover crockpot and cook on low for 8 to 10 hours or cook on high for 5 to 6 hours.

Yield: 6 servings

Hope you enjoy the recipe as it is a favorite in our house!

Dan Gormley

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