



SPOTLIGHT RECIPE

CROCKPOT CORNER-BEEF DINNER

- Trim the corned beef of all visible fat, and then cut it to fit into a 4-quart or larger crockpot.
- Place the onion, celery, potatoes and carrots in the bottom of the crockpot; lay the meat on top.
- Whisk together the bouillon, bay leaf, garlic, Worcestershire sauce and dry mustard.
- Pour over the meat and cover the pot.
- Cook on low setting for 8 to 10 hours, adding the cabbage wedges and caraway seeds in the last hour of cooking.
- To serve, discard the cooking liquid, slice the meat onto serving plates with the cooked potatoes, carrots, celery, cabbage wedges and your favorite mustard.

Ingredients

Servings: 4

- Two 2 1/2-pounds corned beef briskets
- 1 medium onion, sliced
- 1 stalk celery, cut into 3 pieces
- 4 medium potatoes, peeled and halved
- 4 medium carrots, peeled cut into 3 pieces
- 1 cup beef bouillon
- 1 bay leaf
- 1 garlic clove, smashed
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon dry mustard
- 4 small cabbages, cut into wedges
- 1 teaspoon caraway seeds
- Mustard of your choice

