

Apple and Brown Sugar Corned Beef

Savannah · 30/09/2024

**Prep Time**

4 hrs 15 mins

Difficult

Medium

Servings

10

Description

I make this brown sugar corned beef every year for my family on St Patricks Day Delicious and filling

Ingredients

- - 4 cups apple juice - ½ cup brown sugar - 1 tablespoon prepared mustard - 2 (3 pound) corned beef briskets with spice packets - 20 small red potatoes
- scrubbed - 1 head cabbage
- cored and cut into large chunks - 2 onions
- cut into 8 wedges - 4 carrots
- cut into chunks

Instructions

1. Pour apple juice into a large slow cooker. Mix in brown sugar and mustard
2. stirring until brown sugar has dissolved. Mix in the contents of the spice packets
3. then lay briskets into apple juice mixture. Top with potatoes
4. cabbage chunks
5. onions
6. and carrots
7. then push vegetables into liquid. Cover and cook on High until corned beef is very tender
8. 4 to 5 hours; or cook on Low for 8 to 10 hours. Slice meat thinly across the grain and serve with vegetables.
Cook's Note For stovetop cooking
9. place beef
10. apple juice
11. brown sugar and mustard in a large covered stockpot and bring to boil. Reduce heat and simmer
12. covered
13. for 40 minutes per pound of meat. Add vegetables for the last 30 minutes of cooking.