Crockpot Beer-Infused NE Boiled Dinner

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Ingredients:

1 approximately 4# corned beef with seasoning packet
¾ cup brown sugar
3 (12 oz) beers
4 new potatoes
1# mini carrots
1 head of cabbage

Directions:

*One hour before cooking, take the corned beef out of the fridge and allow to sit on the counter.
*When ready to cook, rinse and pat dry the meat. Place the beers in the crockpot with the seasonings from the packet that came with the meat. Turn on to low.
*Press the brown sugar onto the meat and gently place into the crock pot. Allow to cook on low for 5 hours, turning halfway through.
*After 5 hours, remove the meat, trim some of the fat and slice, against the grain. Rinse and pat dry the potatoes, cut into cubes. Place the meat, potatoes and carrots into the crockpot and allow to cook for two more hours.
*Rinse and pat dry the cabbage. Cut in quarters from the top straight down through the core. Place into the crockpot and cook for one more hour.