

Slow Cooker Corned Beef and Potatoes

(serves 4)

INGREDIENTS:

- 1³/₄ pound red potatoes, halved
- 2¹/₂ pound corned beef, flat cut
- splash white vinegar
- 8 cups warm water
- 1 onion, chopped
- 2 cloves garlic, chopped
- 2 bay leaves
- 3 tablespoons butter

DIRECTIONS:

- Place the potatoes in the bottom of your slow cooker.
- Lay the corned beef on top, fatty side down.
- Pour a splash of the vinegar on top of the corned beef.
- Add the water slowly, until the brisket is just covered.
- Add the onion, garlic, and bay leaves.
- Cover and cook on low for 7 hours.
- Remove the corned beef from the slow cooker and let rest for about 10 minutes.
- Fish out the potatoes and place them in a serving dish.
- Add the the butter and toss to combine.
- Cover until ready to serve.
- Trim off any fat from the rested corned beef.
- Slice against the grain.