

Corned Beef With Red Currant-Mustard Sauce

Let your slow cooker do all the work for this complete meal of beer-braised Corned Beef with fresh cabbage and red potatoes. It's a great dish for your next celebration.

INGREDIENTS

- 1 Corned Beef Brisket Boneless with seasoning packet (2-1/2 to 3 pounds)
- 3 ribs celery, cut into 3-inch pieces
- 2 medium onions, cut into quarters
- 2-1/2 cups water, divided
- 1 bottle (12 ounces) beer
- 1 pound green cabbage, cut into thin wedges
- 1 pound red-skinned potatoes, cut into 2-inch pieces
- 6 to 8 baby carrots, trimmed or 4 medium carrots, cut crosswise into 1-inch pieces
- 2 tablespoons butter, melted
- Chopped fresh parsley (optional)
- 1 jar (12 ounces) red currant jelly
- 3 tablespoons country Dijon-style mustard



7.00
Hours



8
Servings



42 Cal



17g
Protein

COOKING

1. Place celery and onions in 4-1/2- to 5-1/2-quart slow cooker; top with corned beef brisket. Sprinkle contents of seasoning packet over brisket. Add 2 cups water and beer. Cover and cook on HIGH 6 to 7 hours or on LOW 9 to 10 hours or until brisket is fork-tender. (No stirring is necessary during cooking.)
2. Meanwhile, place cabbage, potatoes and carrots in 2-1/2 quart microwave-safe dish; add remaining 1/2 cup water. Cover; microwave on HIGH 15 to 18 minutes or until vegetables are tender, stirring or rearranging once. Drain; remove and discard cores from cabbage wedges. Add butter; season with salt and pepper, as desired. Toss to coat; keep warm.
3. Prepare Red Currant-Mustard Sauce. Place jelly in medium microwave-safe bowl. Cover; microwave on HIGH 1-1/2 to 2 minutes or until melted, stirring once. Whisk in mustard. Cover; microwave on HIGH 30 seconds. Stir; keep warm.
4. Remove brisket and carve diagonally across the grain into thin slices. Serve with vegetables and sauce. Garnish with parsley, if desired.
5. This recipe can be made in a 6-quart electric pressure cooker. Place Corned Beef Brisket, celery, onions and

1/2 cup beer in pressure cooker. Close and lock pressure cooker lid. Use meat or high-pressure setting on pressure cooker; program 70 minutes on pressure cooker timer. Use quick-release feature to release pressure; carefully remove lid. Continue as directed in step 2. (This recipe variation was tested in an electric pressure cooker at high altitude. Cooking at an altitude of less than 3000 feet may require slightly less cooking time. Refer to the manufacturer’s instructions.)

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
8		18g	86mg		47g	17g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com