

Slow Cooker Corned Beef and Cabbage with Spicy Mustard Sauce

- Prep Time: 5 minutes
- Cook Time: 6 hours, 30 minutes
- Total Time: 6 hours, 35 minutes
- Servings: 4



Ingredients:

- 2-3 pounds Cattlemen's Ranch Flat Cut Corned Beef Brisket
- 4 cloves garlic, smashed
- 1 onion, quartered
- 1 head cabbage, cut into 8 wedges, divided
- 2 cups baby organic rainbow carrots
- 2 sticks celery, cut into thirds
- 6 small red potatoes, halved
- 1/2 cup Burman's Mayonnaise
- 1/2 cup Friendly Farms Light Sour Cream
- 1/4 cup Burman's Spicy Brown Deli Mustard

Directions:

1. Place corned beef, garlic, onion, and 4 wedges of cabbage into slow cooker. Cook for 4 hours on high.
2. Add carrots, celery and potatoes. Continue cooking on high for 2 hours. Add remaining 4 wedges of cabbage and cook for 30 minutes.
3. Meanwhile, make the mustard sauce. In a small bowl, combine mayonnaise, sour cream and mustard. Mix until combined and reserve.
4. Transfer corned beef and vegetables to serving platter, serve with spicy mustard sauce.



Recipe Courtesy of:
ALDI Test Kitchen