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Plug in crockpot for St. Patrick's Day

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Q. I'm looking for a recipe for corned beef and cabbage that I can make in the crockpot. Can you help?

A. Here's a crockpot recipe for this St. Pat's Day favorite that includes carrots and potatoes. It's from www.recipe4living.com.

Corned Beef And Cabbage

Makes 8 servings.

6 to 8 medium potatoes, peeled and cut into thick (about ½-inch) slices

3 medium carrots, thinly sliced

2 ribs celery, thinly sliced

1 corned beef brisket, about 3 pounds

1 head cabbage, about 2 pounds

½ teaspoon pepper

1½ cups water

Lightly butter or spray 5- to 6-quart crockpot. Layer potato and carrot slices in bottom of pot. Place corned beef on vegetables. Slice cabbage into 8 wedges. Arrange around meat. Sprinkle with pepper. Add water. Cover. Cook on low setting for 7 to 8 hours or until meat and vegetables are tender. Remove meat to platter. Cover with foil. Let rest for 10 to 15 minutes before slicing.