



FUN IDEA FOR MARCH 2019 by **huflixPrime** Editors **SLOW COOKER CORNED BEEF AND CABBAGE!**

Hey, Happy March! We love March! Forget about February; it's gone. You may have missed our big list of "February Festivals" last month, if so, and you're still jonesing for an outdoor festival to attend, we've listed a few ideas for March fun **HERE**.

Now, forward to Saint Patrick's Day! Lá fhéile Pádrig! Saint Patrick's Day is our favorite holiday! As we may have mentioned, we love it so much, that we often get it mixed up with "Thanksgiving" (usually due to the consumption of too much green beer and or Irish Whiskey). Our uncle Jimmy had an old Irish saying he loved to say on Saint Patrick's Day: **"May you be in heaven a half an hour before the devil knows you're dead!"** (we hope that holds for every day and not just Saint Patrick's Day).

Anyhow, this month, we're giving you a traditional Corned Beef and Cabbage recipe. Enjoy!

YOUR SHOPPING LIST (INGREDIENTS)

- 1 1/2 Pounds baby red potatoes, halved
- 1 Large onion (cut into 1-inch wedges)
- 4 or 5 carrots, cut into slices (2-Inch slices)
- 2 stalks celery, cut into slices (2-Inch Slices)
- 2 to 3 sprigs fresh thyme
- 1 4-pound piece corned beef brisket, rinsed
- 12 Ounces stout beer (we suggest Guinness)
- 2 tablespoons McCormick Pickling Spice
- 1/2 head of green cabbage, cut into wedges
- 1/2 cup sour cream
- 1/4 cup horseradish
- 2 tablespoons Maille Whole-Grain mustard
- 3 tablespoons unsalted butter
- Kosher salt and freshly ground black pepper
- 1/2 cup chopped parsley leaves

COOKING DIRECTIONS:

Place the potatoes, carrots, onions, celery, and thyme on the bottom of a 6-quart slow cooker. Place the Corned beef brisket on top of the vegetables and pour the beer over the brisket. Add the pickling spice and enough water to cover the brisket. Cover and cook on low until the corned beef and vegetables are tender, about 7 to 8 hours.

At the 7 or 8 hour mark, place the cabbage over the corned beef in the slow cooker (Don't worry if it seems crowded), cover and cook until the cabbage is soft and wilted, about 45 minutes to 1 hour.

Mix up your sour cream, horseradish, and mustard in a small bowl (use a whisk, it's easier).

Remove the cabbage from the slow cooker and place it in a large bowl. Add 1 tablespoon of butter to the cabbage and toss gently (add black pepper to your liking). Remove the remaining vegetable from the slow cooker and strain (save some of the cooking broth to serve on the side). Toss the vegetables with the parsley and add the remaining 2 tablespoons of butter (add salt and pepper to your liking).

Slice the corned beef (against the grain) and serve with the vegetables, horseradish sauce and side of broth.