

Corned Beef Dinner

Recipe courtesy of *Company's Coming*

momlogic.com

Ingredients:

- 1 lb. baby carrots
- 1 lb. red baby potatoes, larger ones cut in half
- Medium yellow turnip, cut into 1-inch cubes
- 2 cups chopped onion
- 2 lbs. corned beef brisket
- 4 cups water
- 2 bay leaves
- 1 tbsp. whole black peppercorns

Directions:

Layer the first 4 ingredients, in the order given, in a 5- to 7-quart slow cooker. Place the corned beef over the onion, fat-side up.

Pour water over corned beef. Add bay leaves and peppercorns. Cook, covered, on low for 8 to 10 hours or on high for 4 to 5 hours. Discard bay leaves. Transfer corned beef to a large serving platter. Cut into thin slices. Transfer vegetables to a serving bowl, using a slotted spoon. Serve with beef. Discard any remaining liquid in slow cooker. Serves 6.