

Corned Beef

Ingredients

1 kg corned beef

2 bay leaves

½ cup malt vinegar

1 tablespoon brown sugar

1 onion, peeled

10 cloves

Instructions

1. Stud the onion with the cloves
2. Place the beef in deep pot; add onion, sugar, bay leaves and vinegar
3. Cover with water
4. Bring beef to boil and simmer for approximately 1 and ¾ hours

Slow cooker: cook for 10 hours on low or 6 hours on high.

5. Serve with corn cobs and a side salad or mixed vegetables
6. Use sauces such as tomato, horseradish for the adult or Dijon mustard