

# CORNERD BEEF, POTATOES, + SAUERKRAUT

## Ingredients

- 1 cornerd beef brisket (about 2 1/2 pounds)
- 2 medium onions, quartered
- 1 bag (about 32 ounces) refrigerated sauerkraut,  
drained and rinsed
- 2 pounds small round potatoes, red-skin or golden, halved
- Ground black pepper
- 1/4 tsp ground allspice
- 1 can (about 12 ounces) beer
- 1 bay leaf
- Spicy brown mustard or horseradish (optional)

## Directions

1. Place the cornerd beef, fat side down, in a 5- to 6-quart slow cooker. Add the onions, sauerkraut, and potatoes in even layers. Season with pepper to taste and allspice, pour the beer over all, and nestle a bay leaf in the center. Cover the cooker and cook for 4 to 5 hours on high, or 8 to 10 hours on low, until the cornerd beef and potatoes are tender. Discard the bay leaf and onion quarters.
2. Lift the potatoes with tongs or a slotted spoon and arrange around the perimeter of the serving platter. Mound the sauerkraut in the center. Carefully transfer the cornerd beef to a cutting board and cut across the grain into thick slices. Arrange on top of the sauerkraut, and spoon some of the cooking liquid over the meat. Serve with spicy brown mustard or horseradish, if desired.

Serves 6 to 8

Source: *Art of the Slow Cooker* (Schloss)