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How to cook corned beef on slow cooker

Instructions Checklist Step 1 In a 5-to-6-quart slow cooker, place celery, carrots, onion, potatoes, and thyme. Place corned beef, fat side up, on top of vegetables and sprinkle with pickling spice; add enough water to almost cover meat (4 to 6 cups). Cover and cook on high until corned beef is tender, 4 1/4 hours (or 8 1/2 hours on low). Arrange cabbage over corned beef, cover, and continue cooking until cabbage is tender, 45 minutes (or 1 1/2 hours on low). Thinly slice corned beef against the grain and serve with vegetables, cooking liquid, and grainy mustard. 2063 Ratings 5 star values: 358 4 star values: 413 3 star values: 759 2 star values: 417 1 star values: 116 05/11/2020 I thought this recipe was very easy to follow, and my corned beef turned out very tender! I did not have celery or thyme the first time I made it so adding both this week when I make it again. 03/17/2020 The video example puts the flat cut brisket in fat side down...instructions say fat side up. 02/27/2020 07/31/2019 This was fabulous, the beef came out perfectly. I did overcook the cabbage a bit but it was delicious. I don't use celery as I don't like overcooked celery. I also don't use potatoes as I am trying to keto. 03/18/2019 I found a 2.85 lb. "flat" corned beef brisket on sale at walmart and ended up on this site trying to figure out how exactly to cook it. I don't like cabbage so I just put baby carrots, onions, and potatoes in the bottom of the crock, put the brisket (unrinsed) on top fat side up with some baby carrots shoved down along the sides. I filled with water so it was almost to the top of the brisket and sprinkled in the little packet of spices that came with it. I also sprinkled a little dried thyme, fresh cracked black pepper, and put a bay leaf in. Cooked with the crock pot on low for a little over 8 hours and OMG was it so tender and good. Definitely cooking this again!!! 03/18/2019 Followed directions exactly, using 3 lb corned beef (In bag with juices), rinsed well and put in slow cooker on top of vegetables, covered with 6 cups water so it was almost completely covered, 5 hours on high and it was too tough to eat! What did I do wrong?! So disappointed because we were really looking forward to it for 5 hours! 03/17/2019 So good! I didn't have an onion and put the cabbage on top st the beginning. Everything was done after about 6 hours on high. Added a little celery salt and a bay leaf. Delicious! Just as good as any other corned beef and cabbage that I've had before maybe even better! 03/16/2019 I would rate this as five stars. It was just delicious. Easy to make. My husband loved it! 03/09/2019 It did not have enough salt or other flavorings. Very bland. 03/21/2018 I followed the directions to the letter in my new All-Clad, beautiful crock pot. Cooked it on low 9 hours because my cabbage was in two hours and not done. I put it in the microwave to finish up and it was still a little undercooked. I did use regular cabbage because we love it. Not sure if the Savoy cabbage would be different. Also the meat wasn't as tender as when I cook corned beef on the stove. This recipe will not be made again in the crock pot. 03/19/2018 I followed used written and video instructions and some reviews as a guideline. I put meat on the bottom, carrots and onions, and thyme on top. Added a bay leaf, and a sprig of very finely chopped rosemary along with seasoning packet. I poured in a bottle of beer and then water. Cooked on high for 6 hours. Halfway through I added the cabbage. An hour and a half before end of cooking time I added in whole baby potatoes. Turned our delicious. 03/19/2018 The written instructions worked perfectly! My dad said it was the best Corned Beef he ever had. 03/18/2018 Used 7 qt crock pot, all vegetables in bottom except cabbage, baby carrots, small yukon potatoes, water, corned beef, cabbage (sliced in half) After 6 hrs on low, things weren't looking good, turned up to high for next 1.5 hrs and I had the juiciest, fall apart corned beef ever. NONE of the vegetables, including the potatoes were mushy at all. Next time, I'll do 5 hrs on low and 3 hrs on high. 03/16/2018 This is bad advice regarding cooking time. If you want a "fall apart" corned beef it will need 8 hours on high. I tried this on low and had to cancel plans for dinner to let it cook another 4 hours. I used a WholeFoods pre-brined corned beef and have done this before and loved it but never tried this method. I wouldn't have put the potatoes in so early had I know it was going to be this long. Bad, bad advice. 03/14/2018 I make it exactly how the recipe is written above. I find it interesting that the video is done opposite of how she has it written. She says in recipe place veggies in crock, put corned beef on top fat side up and sprinkle with spices. Then in the video, she puts the meat in fat side down first, places veggies around and then the spices. Hmmm. Anyway, the written recipe is correct. Plus, I cut my cabbage in half, the place it cut side down on board to make wedges, much safer and uniform that way. 01/11/2018 I think the recipe is great. I think a lot of you don't know that when adding the corn beef you put everything including the juice from the bag in your crock pot that is the brine from the meat it adds flavor. I do also add a couple cloves of chopped garlic and instead of sliced carrots I put a handful of baby carrots and I put extra celery a sprinkle of celery seed and a bay leaf. And if your meat did not come with seasoning the recipe says to adding pickling spice which is the same that comes with the meat a must add to get the great flavor. 07/19/2017 I made this when I invited a friend over, and it was great! I did add some extra veggies and two small turnips. We both love veggies. I kept the cabbage to one smallish head. My tiny town didn't have (or know what) Savoy cabbage was, so I had to use what they had. But it was the best corned beef and cabbage I have ever made! Thanks for this recipe! 05/15/2017 Mustard sauce is great with corned brisket. I use the following recipe: 1 egg, 1/4 cup sugar & 1 heaped Tbsp flour whisked together. Add 1 cup of cooking liquid and simmer until thickened, then add 1/4 cup of vinegar and heat through. 03/24/2017 Hmmm. Kinda bland. Glad I read another recipe that recommended serving w creme fraiche which helped a lot. I cooked veggies from the beginning and they were perfect. Used tri-color bag of carrots! Pretty! Loved adding thyme. Could have used rosemary and salt. 03/18/2017 The meat turns out very moist but the recipe is bland. It wasn't till I was done cooking that I remembered my mom always added rosemary. I think that would make this better. 03/14/2017 one thing that i would never do is add my potatoes that early in 4 to 8 hrs over cooked i add mine 35 minutes before its done 03/13/2017 Instead of water use a bottle of Lager beer. Makes a huge difference. 03/12/2017 This was the best. So juicy and tender. My mom always bought the round. And it always seemed alittle dry. I wanted to try the brisket. It was wonderful! Thank you. I so enjoyed it! 03/07/2017 This will be my first time cooking Corned Beef! And I love It. I will be giving it a try, and it looks good. Ill let you know if i like it, and ill follow up your recipes in the future. Thanks 12/30/2016 OMG! I tried it! It was SO Delicious and Tender! My family asked me when are you going to make it again! I'm looking forward to cooking another one myself!!!! 03/12/2016 I love that Redhead-I love her videos, her attitude, her whole package...but I see rings on her ring finger-I do not want or intend to offend anyone. -RS 03/23/2015 The written directions are the TOTAL opposite from the video. I followed the written directions but wish I had seen the video first. I think I would have followed those instructions. I would expect someone somewhere in Martha's operation would "proof read" what is put on the website. 03/17/2015 Haven't tried it yet, as it is still cooking. But the video and recipe don't match. recipe calls for veg in first and meat fat side up. video meat in first fat side down. and the link on how to slice corn beef just takes you to the recipe again. 03/17/2015 Question: Would doubling this recipe require any changes in cooking time? 03/15/2015 This was very tasty but took way longer than 4.5 hours in the slow cooker, even on high. It took another two hours boiling the meat on the stove before it was edible. 03/15/2015 We made this yesterday (by we I mean my husband). Truly the best boiled dinner we've had in 45 years. We used an average-quality brisket (store brand) and regular cabbage (on sale) and the meat was very tender and yummy. In fact, everything was extremely tender. Make sure you use the flavor packet that comes with the corned beef and the fresh thyme. 03/14/2015 important question~ if I'm cooking on low (well either way I guess), it says to cook the beef & veggies for 8 1/2 hours then add the cabbage for 1 1/2 hours.... so would it be a total of 10 hours or do I tack the 90 mins for the cabbage on to the end of the 8 1/2 hours for the beef? Don't want to be screwing up the corned beef! :) 03/13/2015 Actually eating this right now, as is my husband, and we love it! I think that next time, I'll put the cabbage in a little longer, but otherwise, it's perfect...and easy enough to instruct my husband on how to do it. Thanks, Martha Stewart! 03/12/2015 I have cooked corned beef in the slow cooker using very little liquid (1/2 cup). 6 hours on high, but this depends on the size of your roast. It turns out great and has excellent flavor. 03/11/2015 It's a little misleading to claim that this recipe saves on prep work. It's the exact same as with any traditional boiled dinner, only by using the slow cooker it takes twice as long to cook as when done on the stovetop. The only real benefit would appear to be the opportunity to leave the house with dinner cooking. 03/18/2014 I think this recipe depends on the type of beef you use. I bought a high quality corned beef already marinating in the spices. Turned out awesome! I cooked my potatoes separate and did not add the cabbage. Also, so important to cut against the grain. I cooked mine only 6 hours on low. 03/18/2014 The recipe was easy and it smelled great while it was cooking...and like the previous review, that's where my compliments stop. My mom usually makes our St. Patrick's day meal, but it was a busy day for us so I decided to try it & use this crock pot recipe so nobody had to be home standing over the stove or oven all day. This meal went on our plates then right in the trash! No flavor at all and I even added extra thyme and garlic salt. The meat was a little tough and just plain! Disappointed! 03/16/2014 Just made this. Great recipe. Beef was extremely tender. Vegetables had good flavor. Easy prep. 03/16/2014 This is my go to recipe for corned beef on St. Patrick's Day. It is my third year using it and the result is always the same...delicious! 03/16/2014 I followed this recipe with the exception of adding some fresh garlic and cooked it in my crockpot for 8 hours on low. Our house smelled wonderful all day. That is where my compliments stop! This was terrible, there was no flavor in this dish. In the 8 years that my husband and I have been together, this is the first dinner that went in the trash! I am extremely disappointed!!! 02/16/2014 It was very good considering three things. The corned beef didn't come with the spice packet. I used herbs, as specified in recipe, and added dill weed (good 4 your health). I didn't have celery on hand, so I substituted celery salt. (I forgot the water but, it made its own juices and it was tasty! A little salty but, edible). I will definitely have it for "Saint Patrick's Day" and add water next time. 2 important steps to do B-4 recipe. Please remind us to "wash hands" and "vegetables" . 03/15/2013 OH MY I love this dish last year I made it for patties day and everyone loved it and it was so simple went online to find it again. A must for St. Patties day!!!! 03/14/2013 © Copyright 2022 Martha Stewart. All rights reserved. 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