



## Crock Pot Corned Beef

### Ingredients

- 4-5 pounds beef brisket, trimmed

### For the brine:

- 2 quarts (8 cups) water
- 1 cup fine sea salt
- 1 tablespoon whole mustard seeds
- 1 tablespoon ground mustard seed
- 1 tablespoon whole black peppercorns
- 1 tablespoon ground ginger
- 1 teaspoon whole cloves

### To cook:

- 32 ounces (4 cups) beef broth
- 1 tablespoon whole mustard seeds
- 1 teaspoon whole black peppercorns
- 2 bay leaves

### Instructions

1. Prepare the brisket simply by rinsing it with water. Place it in a large glass bowl or (if you prefer) a 2-gallon Ziploc bag.
2. To prepare the brine, bring the water to a simmer. Pour in the salt and whisk until the salt is dissolved. Let the water cool until it's safe to touch. Add the rest of the brine seasons, whisk to combine and pour over the brisket. If you're bringing the brisket in a bowl, note that the brisket will likely float. You want to try to keep the meat submerged at all time – placing a small plate or weighted bowl on top can help you accomplish this! If you're using a bag to brine, make sure that you remove all air before sealing. Let the brisket sit in the brine for 36 to 48 hours (two days).
3. At the end of the brine, pull the brisket from the brine and rinse thoroughly with water.
4. Place the brisket in the slow cooker, adding the mustard seeds, peppercorn, bay leaves and broth. Cook on high for 4 hours or low for 8 hours.
5. To carve, pull the brisket out of the slow cooker, blot dry and carve or shred as you like! Separate any extra fat at this point in time.



**ENJOY!!!**