



## Corned Beef with Vegetables and Mustard-Dill Sauce

**Prep: 15 minutes**

**Cook: 6 hours • Serves: 8**

- 1 (3- to 4-pound) corned beef brisket with seasoning packet, fat trimmed
- 4 cups apple juice or cider
- 2 cups water
- 4 tablespoons chopped fresh dill (about ½ bunch)
- 4 large Yukon gold potatoes, skin on, each cut into 4 wedges
- 4 medium carrots, each cut lengthwise in half, then crosswise into 2½-inch pieces
- 2 medium yellow onions, each cut into 6 wedges
- 1 large green cabbage, cut into 8 wedges
- 1 cup mayonnaise
- 1 cup sour cream
- ½ cup coarse ground mustard

**1.** In 7- to 8-quart slow cooker, combine seasoning packet, apple juice, water and 1 tablespoon dill. Add corned beef. Cover and cook on high 5 to 6 hours. Corned beef is done when a fork slides easily into corned beef when pierced. Transfer corned beef to cutting board and loosely cover with foil.

**2.** Add potatoes, carrots, onions and cabbage to slow cooker. Cover and cook on high 1 to 2 hours, or until vegetables are tender, returning corned beef to slow cooker during last 30 minutes of cooking to reheat.

**3.** Meanwhile, in small bowl, whisk together mayonnaise, sour cream, mustard and remaining 3 tablespoons dill.

**4.** To serve, slice corned beef across grain. Serve with vegetables and mustard sauce.

*Approximate nutritional values per serving:*

*797 Calories, 51g Fat (14g Saturated), 108mg Cholesterol, 609mg Sodium, 50g Carbohydrates, 6g Fiber, 31g Protein*