



ST. PATTY'S SLOW COOKER BEEF & CABBAGE WITH POTATOES & CARROTS



Ingredients

- 1 3/4 teaspoons salt, divided
- 3/4 teaspoon freshly ground black pepper, divided
- 2 tablespoons brown sugar
- 2 teaspoons ground mustard
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 1 (2-pound) beef brisket, trimmed
- 1 cup unsalted beef stock (such as Swanson)
- 3 tablespoons cider vinegar
- 2 teaspoons Worcestershire sauce
- 2 medium onions cut into wedges
- 4 garlic cloves, crushed
- 2 bay leaves
- 1 head Savoy cabbage, halved
- 2 pounds small red potatoes, quartered
- 1 pound trimmed baby carrots
- 1 tablespoon unsalted butter, melted

Instructions

1. Combine 1 1/2 teaspoons salt, 1/2 teaspoon pepper, and next 5 ingredients (through cloves) in a small bowl. Rub mixture over all sides of brisket. Place brisket in a 5- to 6-quart slow cooker. Add stock and next 5 ingredients (through bay leaves). Arrange cabbage halves over top. Cook on low for 8 hours or until beef is very tender. Transfer beef to a cutting board; discard bay leaves.
2. Place potatoes and carrots in a large saucepan; add cold water to cover potatoes by 1 inch. Bring to a boil; cook 8 to 10 minutes or until tender. Drain. Toss with remaining 1/4 teaspoon salt, remaining 1/4 teaspoon pepper, and butter. Cut brisket across the grain into thin slices. Cut each cabbage half into 4 wedges. Serve brisket with onions, cabbage, potatoes, carrots, and jus.



IRISH TEA CAKE



Ingredients

- 1/2 cup butter, softened
- 1 cup white sugar
- 2 eggs
- 1 1/2 teaspoons vanilla extract
- 1 3/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 1/4 cup confectioners' sugar for dusting

Instructions

1. Preheat oven to 350 degrees F. Grease and flour a 9-inch round pan.
2. In a medium bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs, one at a time, mixing until fully incorporated; stir in the vanilla. Combine the flour, baking powder and salt; stir into the batter alternately with the milk. If the batter is too stiff, a tablespoon or two of milk may be added. Spread the batter evenly into the prepared pan.
3. Bake for 30 to 35 minutes in the preheated oven, until a toothpick inserted into the center comes out clean. Cool in pan on a wire rack, and then turn out onto a serving plate. Dust with confectioners' sugar right before serving.