

March being the month of St. Patty's Day, the Hungry Rabbit thought it was a good idea to maybe share a really good no fuss recipe for Corned Beef.

#### Corned Beef & Cabbage (Slow Cooker)

1 medium onion cut into wedges  
4 medium potatoes, peeled and quartered  
1 lb. Baby carrots  
3 cups water  
3 garlic cloves, minced  
1 bay leaf  
2 tablespoons sugar  
2 tablespoons cider vinegar  
½ teaspoon pepper  
1 (3 pound) corned beef brisket  
With spice packet, cut in half  
1 small head cabbage cut into wedges

Place the onion, potatoes and carrots in a 5-qt. slow cooker.  
Combine water, garlic, bay leaf, sugar, vinegar, pepper and contents of spice packet:  
Pour over vegetables.  
Top with Brisket and Cabbage. Cover and cook on low for 8-9 hours or until meat and vegetables are tender. Remove bay leaf before serving.

#### One Skillet Corned Beef Hash( It's great with spinach on the side, or Fried eggs)

2 tablespoons vegetable oil  
2 onions, chopped  
4 potatoes, peeled and chopped  
leftover Corned Beef  
1 tablespoon ground black pepper  
2 tablespoons cider vinegar

Heat oil in a large skillet over medium high heat.  
Sauté onions & potatoes until slightly browned, then stir in corned beef.  
Season with pepper, and add vinegar 1 tbs. At a time, cooking for 3 to 5 minutes in between each addition  
Partially cover skillet, reduce heat to medium low and cook, stirring occasionally, for about 20 minutes or until potatoes are tender.