

SLOW COOKED CORNED BEEF / SILVERSIDE

INGREDIENTS:

- CORNED BEEF / SILVERSIDE
- 1 CUP WHITE VINEGAR
- WATER

METHOD:

1. Place corned beef / silverside & vinegar into the slow cooker.
2. Add water until the meat is covered.
3. Cook on LOW for roughly 6-8 hours or HIGH for 4-6 hours (dependent on slow cooker).
4. Using a fork, test to see if the beef is tender.
5. Take beef out of the slow cooker & allow to rest for 10 minutes before eating.