

## Corned Silverside-Cooked in Slow Cooker

Serves: 4-6

Prep time: 5 Minutes

Slow Cooker: 8 hours

### Ingredients:

- 1(1.5kg) piece corned silverside
- 1 large brown onion
- 1 tablespoon brown sugar
- 1 large carrot
- 1 stick celery
- sprig of thyme
- 1 bayleaf
- 6 peppercorns
- 1 teaspoon salt



*Tasty and Easy*

### Method:

- Remove the plastic wrap and rinse the corned silverside under cold running water
- Place in small slow cooker add enough water to cover the meat
- Place the remainder of ingredients in the slow cooker and set on low cook for 8 hours or until the meat is tender when pierced with a sharp knife
- Remove from cooker, drain and slice.
- **Serve with [my white mustard sauce](#) and vegetables of choice**

### Note:

- You can cook the above on stove top in large heavy based saucepan for 2 - 2 ½ hours