

**Pressure Cooker Corned Beef Dinner**

**Ingredients**

4-5 pounds corned beef brisket with seasoning packet (we like the flat cut)

2-3 pounds red potatoes, cut into chunks

1 pound large carrots cut diagonally into 2 inch pieces

1 head of cabbage cut into quarter wedges (keep root intact to keep wedges from falling apart

1 can of Irish Stout or 2 cups of apple cider

3 cloves of garlic minced

2 tablespoons of brown sugar

2 tablespoons apple cider vinegar

1 teaspoon black pepper

**Instructions**

Prepare ingredients as instructed above.

Layer potatoes, carrots and cabbage in the cooking pot. Add beer, garlic, apple cider vinegar and black pepper on top of vegetables.

Rub seasoning packet and brown sugar on top of corned beef. Add seasoned corned beef on top of the vegetables.

Secure the lid in the sealed position.

Depending on which pressure cooker you have, press Meat/Stew or Manual High Pressure and adjust time to 2 hours. Check to be sure steam release valve is in the sealed (closed) position. Press Start.

Once cooking time is complete, let pressure release naturally.



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