



Hoganville Family Farms

ORIGINAL
SAUERKRAUT

CRISPY SLOW COOKER CORNED BEEF

Yield: 8 servings, Prep time: 5 minutes, Cook time: 9 hours

Author: Sabrina, <https://dinnerthendessert.com/crispy-slow-cooker-corned-beef/>

- 3 pounds corned beef with packet
 - 1 cups water, maybe less depending on size of slow cooker
 - 3 cloves garlic, minced
1. Add corned beef, fat side up, to the slow cooker.
 2. Add the minced garlic, spice packet, sugar and pepper to the top of the meat and rub on.
 3. Add the vinegar and bay leaf to the side of the corned beef and add just enough water to come up about 25% of the way to the top of the meat.

- 1 bay leaf
 - 2 tablespoons sugar
 - 2 tablespoons cider vinegar
 - 1/2 teaspoon ground black pepper
4. Cook on low for 8-9 hours.
 5. If for some reason the corned beef is not browned on top, or enough to your liking, put under a broiler (6-7 inches away) for 1-2 minutes.
 6. Leave the oven door open a bit so you can look in, this isn't something you can leave unattended.

Provided by:
www.hoganvillefamilyfarms.com

HOMEMADE THOUSAND ISLAND DRESSING

<https://www.kitchentreaty.com/homemadethousand-island-dressing/>

- 1/2 cup mayonnaise
 - 2 tablespoons ketchup
 - 2 tablespoons sweet pickle relish
 - 2 teaspoons finely diced onion
 - 1/4 teaspoon finely minced garlic (about half of a small clove)
 - 1 teaspoon white vinegar
 - 1/8 teaspoon kosher salt plus more to taste
 - 2-3 dashes Tabasco sauce (optional)
1. Add all ingredients to a small bowl and mix well. Taste and add additional salt if desired. Refrigerate for at least an hour to allow the flavors to meld. Serve.
 2. Keeps refrigerated for 3 – 4 days (probably longer, but for us it's long gone by then).