



Corned Beef and Cabbage Black Dog Style

1 Corned Beef for every 6 people (We like the Corned beef from Albertson's best)
¼ Can of a Dark Beer (Guinness preferred) per corned beef
1 head of Cabbage sliced

Put corned beef in a casserole dish sprinkle spice packet included with corned beef over top. Pour ¼ can of beer in bottom of casserole dish. Cover cook at 200 degrees for 8-10 hours. 3-4 hours before you want to eat lift the corned beef out of the dish put the cabbage into the casserole dish and then place the corned beef back on top of the cabbage. Cover and finish cooking. If you like crispy cabbage, decrease the cabbage cooking time to 2-3 hours.