

Crock Pot Corned Beef with Guinness



A bite of Irish perfection— corned beef, roasted potatoes, and a brussel sprout.

Apparently I make corned beef in the crock pot every year and I've already posted multiple recipes, so here's a summary of past years and what I did for 2016. This attempt might be the easiest and my favorite!!

Quick summation of leprechauns past...

First recipe for [Crock Pot Corned Beef and Cabbage](#) is a full Saint Patrick's Day dinner in a pot. It includes the cabbage and the potatoes right in with the meat, making it an easy one-pot meal.

The next [Crock Pot Corned Beef and Cabbage](#) recipe is the easiest with very minimal ingredients, but still a great flavor. You can vary the taste by using different beers.

TODAY'S recipe is the most favorite yet, but still only uses

three ingredients. You will need to make the [Crock Pot Caramelized Onions](#) in advance, but they are delicious to have on hand and use in so many different meals!



This casserole shaped crock pot is so useful for a variety of meals!

I used my [Crock Pot Casserole Cooker](#) and it was the perfect shape for the beef– sometimes it's so frustrating to get a big corned beef and then not have it fit into an oval pot!! [This one](#) was exactly the right fit.

Hope you have a fabulous Saint Patrick's Day celebration this week. No matter if you were born with the luck of the Irish, married into the apostrophe, or are just enjoying being green... maybe it be a delicious day for all!

Crock Pot Corned Beef with Guinness

Prep Time: 2 minutes

Cook Time: 7-8 hours

1 5-lb. Corned Beef Brisket

1 pint Guinness beer

1/2 c. [Crock Pot Caramelized Onions](#)

Rinse meat before putting into the crock pot to remove the goo. Throw away the seasoning packet, if it was included. Put meat in, fat side up. Pour beer directly onto meat and then put caramelized onions into the liquid and onto the meat. Cook on low for 7-8 hours. Remove from liquid and let sit for 5 minutes, then remove top layer of fat and discard it. Slice meat against the grain and serve.

If you have leftovers, this meat makes great corned beef hash or reuben sandwiches, too! Enjoy!

Summer Series, Day Three: Crock Pot Low Country Boil



This meal requires no silverware— or plates!

Dinner tonight was epic. Seriously. I've been dreaming about a low country boil for weeks now, but not just the flavors fusing together, but enjoying it with the salty ocean air, the

sound of the waves, and the openness of a housetop porch. And indeed—my prophecy has come true!

After another fabulous day at [Ooh La La, our amazing beach house for the week](#), we enjoyed this one pot wonder just as the sun was setting. We started today at the [Avon Pier](#), watching skilled fisherman catch buckets of fish and even some shark! Yes, the North Carolina coast has been ridden with shark incidents in recent weeks, but this was intentional baiting and catching of these dangerous creatures. No joke— it was thrilling and terrifying to see even little ones brought to the surface and hauled up to within feet of us.

We attempted to go out for lunch today since dinner was already going and the pier really made us work up an appetite. Lunch was ok— but not the local fare I was hoping for; I'm not convinced that the "Catch of the Day" didn't arrive frozen in a box the week before. The kids didn't want to eat their fish sticks... because they didn't taste like the ones at home (well, duh!). So while we all enjoyed the air conditioning and endless fountain beverages, I'm not convinced it was worth it to go out to eat.

If the local restaurants aren't appealing, make sure you stop by the local seafood markets instead— you can get fresh (never frozen) fish and creatures that came directly from the ocean. The Outer Banks is a prime location for tuna, soft-shelled crabs, shrimp, and many other options... including the sharks I mentioned before.



It is totally worth the extra buck at the seafood market to have them peel and devein your shrimp instead! But if you do it yourself, click and buy the tool in the link provided!

We then returned “home” for another afternoon of swimming. I peeled and [deveined](#) the pound of shrimp I picked up at the seafood market to add as the last step of the low country boil. Mental note to self– it is totally worth the up-charge to have someone else [do this process](#). After removing the tubes of excrement from my crustaceans, I was no longer as excited to devour these treats of the sea. I mean, come on... I can't unsee or unfeel that. But fresh is always the best option and local is a total perk. You'll want your own [shrimp tool](#) to peel and devein in one swipe if you are getting fresh raw shrimp.

The Crock Pot Low Country Boil requires a few extra steps than you normally see in Dinner Is A Crock recipes, but since we were in and out of the house all day, it was not challenging at all. Again– the point of taking my [crock pot](#) to the beach

was so that we could eat well without interrupting our adventures. Dinner tonight was a total success and everyone ate well after our beautiful day in the Outer Banks. If you haven't checked out the house yet, be sure to [CLICK HERE](#) and see about planning your trip to Ooh La La.

Crock Pot Low Country Bowl

Serves 4

3 ears of yellow corn; peeled, cleaned and broken in half

8 baby red potatoes (golf-ball sized or smaller)

1/2 sweet onion, cut into chunks

4 stalks celery, cut into 3-inch sections

1/4 c. Old Bay Seasonings

3 springs fresh dill

1 12 oz. can of beer (I used Yeungling)

2 c. water

1 14 oz. package Hillshire Farms Lit'l Smokies or other cocktail links

1 lb. large fresh raw shrimp, peeled and deveined



Put all of the vegetables in the [crock pot](#) with the water, seasonings and fresh dill. Add the beer. Cook on low for four hours or until the potatoes are fork tender. Add smokies or

cocktail links and add another hour on low. Let the crock pot turn to the “keep warm” setting until you are close to dinner time. When ready, add the shrimp to the pot and set on high for 30 minutes– or just until the shrimp have turned pink. Drain crock pot into a strainer and shake out as much liquid as possible.

Pour the steaming awesomeness directly onto a table (covered in a plastic bag and layers of newspaper) and enjoy with your fingers. No silverware or condiments necessary.

Crock Pot Barbecue Beer Chicken



One of our local organic grocery stores ran a deal last month for free boneless, skinless chicken breasts so I made the trip and bought the meat. I brought it home and stuck it in the freezer and the pretty brown paper has been staring at me every day since then. You’ve read in my other posts that I’m not a huge fan of plain chicken breasts, but it was such a good deal, I couldn’t pass it up.

Living in North Carolina, barbecue here is done two different ways– sloppy, smokey and sweet OR vinegar-based and tart. I’m more a fan of the first, so it’s easy to go out and buy a barbecue dinner, but even more difficult to find a good bottled sauce to use at home. I’ve tried A BUNCH of store-

bought sauces and have found a few favorites.

My #1 choice above all else is [Montgomery Inn Barbecue Sauce](#), from Cincinnati, Ohio. It isn't distributed everywhere, but you can buy it online. It's smokey and just the right thickness and I love it on the meat on the grill or in the crock pot.

I also recently discovered Budweiser's Sweet Barbecue Sauce. It's sweet and sticky, but great flavor for pulled chicken sandwiches. I added some additional flavors in today's meal, but this sauce was delicious.

Make this recipe and then serve it on warmed sesame buns or in a wrap with some shredded cheddar cheese. You can vary the flavors by switching out what kind of beer and what kind of barbecue sauce you choose to use. Enjoy!

2 lbs boneless, skinless chicken breast

1/2 c. [caramelized onions](#)

6 oz. beer (your choice!)

1 28 oz. bottle Montgomery Inn Barbecue Sauce (or your favorite)

Put chicken in crock pot and pour beer over meat. Add caramelized onions on top of meat. Cook on low for 6 hours. Use a baster and remove the excess liquid from the pot and then shred the meat with a couple of forks. If cooked properly, the meat should fall apart very easily. Pour enough barbecue sauce over the meat that it coats it well but isn't soupy. (You can always add more, you can't really get it back out!) Cook on low for one additional hour.

Crock Pot Corned Beef and Cabbage



If you have survived your St. Patty's Day green beer hangover and still haven't had enough Irish fun, then go to the grocery store and get another corned beef and another head of cabbage— this recipe is SO EASY and is a total crowd pleaser. Honestly— you can't mess this up and it tastes so good. Try it with different beer... both IN the pot and IN your belly. The variety of beers will alter the flavor of the meat and the cabbage, so try it

light or dark, bitter or brown, cheap or expensive—beer and beef, what a great combination!

1 corned beef (I don't care what size, as long as it fits in your crock pot)

1 head of cabbage

2 bottles of beer

water

Put the corned beef in the crock pot and throw out the extra packet of seasonings. Pour in the bottles of beer and then add enough water to reach the top of the meat. Cook on high for three hours. Add cabbage and make sure it is immersed in the liquid. Cook on high for one hour more. Remove meat to a cutting board and let it rest for a few minutes. Slice it thin and remove the top inch of fat. Serve with the beer-and-beef-infused cabbage and a cold beer.

Crock Pot Drunk and Cheesy Sausages

There is something special about the first time we take the cover off the grill, fill the tank of gas and scrub off all the crisps from last season's leftovers still charred to the grill. But while we might be eager to welcome warmer weather, there are lots of great ways to enjoy grillable meats without having to unearth your outdoor kitchen. If you are still buried in snow or are out of gas for the grill, this recipe is a good way to try your brats in a new way.

When you pick your beer, think about the flavors and aftertaste that you get when you drink it. A heavy and bitter dark beer may taste smooth when cold, but it may become a little too intense when it cooks and evaporates. A light easy beer that reminds you of cheap nights in college isn't going to add much to your meat. I suggest trying an amber, a red or a seasonal beer. It doesn't make much of a difference if you use a can or a bottle, just as long as it isn't flat when you pour it in. There is something very unique about the effervescing smell of carbination bubbles soaking into freshly sliced onions and fresh sausages that just makes me think of summer BBQs, outdoor concerts and sitting in the stands at baseball games. Are you with me? Then "go team go" and enjoy your drunk and cheesy sausages!

6 italian sausages (hot, mild or sweet mild)

6 oz beer

1/2 onion, sliced

1 c. shredded cheddar cheese (at least)

Lay sausages flat in the crockpot and lay thinly sliced onions on top. Pour half a beer onto the meat and if it's after noon o'clock, drink the other half! Cook on high for 4 hours. Put one sausage and some onions on a bun and then sprinkle with lots of shredded cheese. Feel free to decorate your drunk and cheesy sausage with any variety of condiments.

(if you want more specific details– I made this yesterday with hot italian chicken sausages, Amstel Light beer and shredded mild cheddar up on top with a squirt of yellow mustard) □