



**PREP TIME: 10 MINUTES**  
**COOK TIME: 7 HOURS**  
**TOTAL TIME: 7 HOURS 10 MINUTES**  
**SERVINGS: 8 SLIDERS**

## INGREDIENTS

- 1 corned beef brisket with spice package
- 4 cups water
- 2 tbsp sugar
- 2 tbsp apple cider vinegar
- 1 cup potatoes diced
- 1 cup white onion sliced
- ½ cup carrots diced
- ½ cup celery diced
- ½ cup dijon mustard
- 2 tbsp honey mustard
- 2 tbsp Guinness or stout beer
- 1 tsp dark brown sugar
- 8 sweet rolls cut in half to make buns (King's Hawaiian are a great option!)
- 1 cup prepared coleslaw



# Slow Cooker Corned Beef and Cabbage Sliders

## INSTRUCTIONS

1. Place water, sugar, and vinegar in a large slow cooker on high heat. Add brisket and spice packet to mixture. Place potatoes, carrots, onion, and celery on all sides of brisket. Cook on high for 4 hours.
2. Whisk together both mustards, Guinness, and brown sugar. Set aside.
3. When brisket is fully cooked, slice into 1/4 inch slices.
4. Stack 3-4 brisket slices on bottom half of bun, topped with coleslaw. Spread mustard on top part of bun to complete your slider.



## NEW POND VILLAGE

*A Benchmark Lifecare Community*

### Thank you very much for joining us on our “worldwide tour” at New Pond Village!

While enjoying the flavors of Mexico, Ireland and Japan, I hope you also got a hint of the flavor of life here in our community! If you spoke with any of our residents, you learned social gatherings like this are what make life here so enjoyable. You won't find a friendlier or more welcoming group of people than New Pond Village residents. We are fortunate to have them as ambassadors.

To learn more about everyday life at our community and additional details on how to become a resident please schedule a personal tour.

Our Director of Sales and Marketing, Patrick McShane, will be more than happy to accommodate you.

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Thank you again for visiting us today. If you submitted your completed passport, I wish you luck in winning the grand prize!



With warm appreciation,

**Adam Manchester**  
Campus Executive Director



**A Lifecare Community** | Independent Living | Assisted Living | Memory Care