

Silverside

INGREDIENTS

1.5 kg Silverside
1 peeled onion
3 garlic cloves
2 bay leaves
1/2 cup malt vinegar or red wine vinegar
1 Tbsp of brown sugar

METHOD

Remove silverside from the bag, Pierce silverside in 3 places and insert cloves of garlic. Place silverside in slow cooker, place dry ingredients around it, pour in malt vinegar and then cold water until it just covers the silverside, mix thoroughly.

Leave on low for 8-10 hours. I usually put this on at 10 am and it's perfect for dinner around 6 pm.

Served with white sauce, boiled or mashed potatoes, cauliflower and peas.

