

Ginger-infused Silverside



Get your taste-buds dancing with this family favourite.

Ingredients

2 1/2 kg IGA Corned Silverside, fat removed, rinsed

1 1/4 L ginger ale

1 1/2 tbsp lightly dried ginger

1/2 tsp peppercorns

Method:

1. Pop the meat into the slow cooker.
2. Sprinkle with lightly dried ginger. Season with cracked pepper. Pour over ginger ale.
3. Cover and cook on low for 8 hours or until silverside is deliciously tender.