



GINGER-INFUSED SILVERSIDE

Get your taste-buds dancing with this family favourite.



EASY



5 MINS



8 HOURS



8

Ingredients

- 2.5kg Corned Silverside, fat removed, rinsed
- 1.25L Ginger Ale
- 1½ tbsp lightly dried ginger
- ½ tsp peppercorns

Instructions

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.