Ingredients:

1 ½- 2 kg piece of Corned Beef...
2 Bay Leaves
1 Large Onion
1 large carrot
1 stalk celery
4 cloves
2 Tablespoon Brown sugar
1 cup of Balsamic vinegar
1 Tablespoon of wholegrain mustard
½ Tablespoon peppercorns
Enough Water to cover the corned beef

Method

Place all the ingredients into the large inner pot.
Add enough hot water to fill the pot 75% full and bring to the boil, stirring intermittently.
Cover with lid and reduce to a gentle boil for 20 minutes, stirring intermittently.
Transfer to the QAP (outer pot) for the recommended cooking time of 3 – 4 hours minimum.

Adding vegetables – You can add vegetables i.e carrots and potatoes to the inner pot at the simmering stage or alternatively
Cook them separately and serve them when the corned beef is ready to serve.