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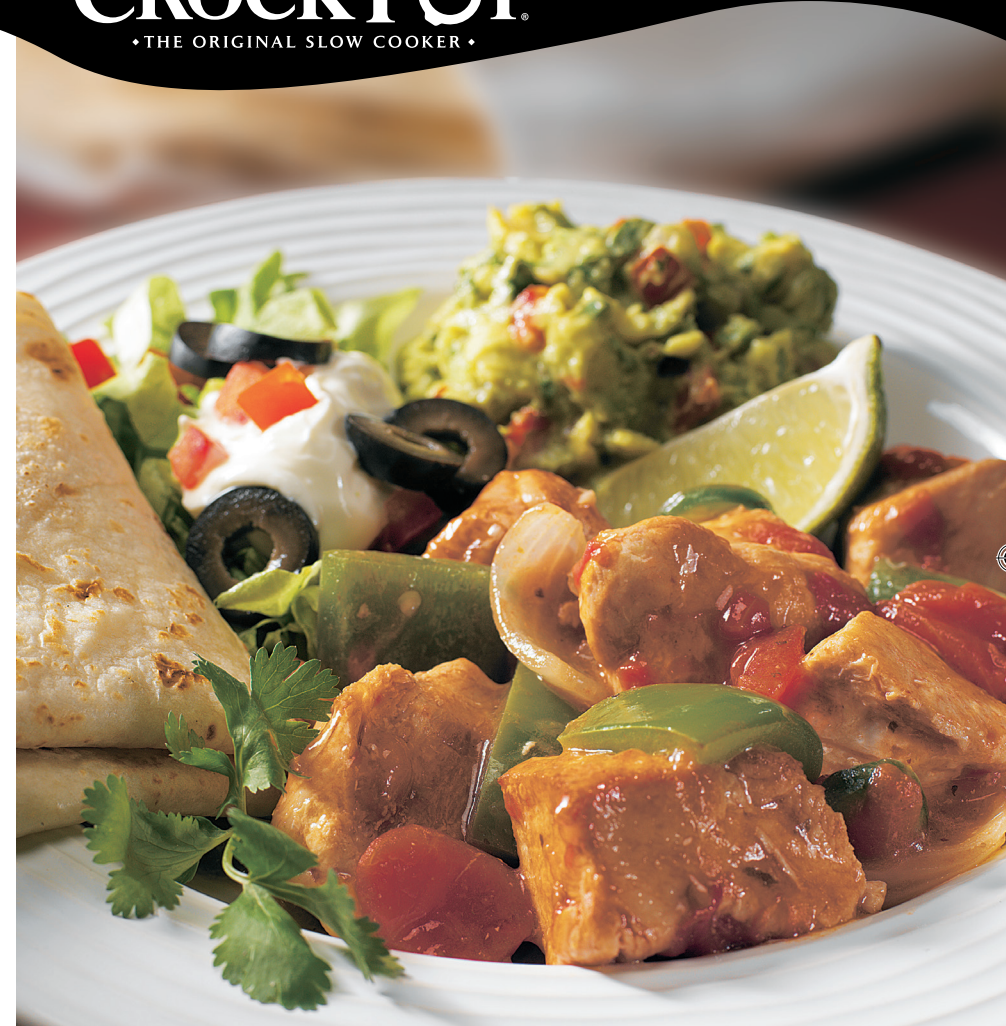


WILD MUSHROOM BEEF STEW



JAMBALAYA

Features a variety of dishes including appetizers, main courses, soups and stews, vegetarian specialties and desserts.



Cookbook and Owner's Manual

Read and Keep These Instructions
www.crockpot.com

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

1. Read all instructions before using this product.
2. This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid.
4. This appliance is not to be used by children or by persons with reduced physical, sensory or mental capabilities.
5. Close supervision is necessary when any appliance is used near children. Children should not play with the appliance.
6. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning. To disconnect, turn any control to OFF, then unplug power cord from outlet. Do not disconnect by pulling on cord.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Do not attempt to replace or splice a damaged cord. Return appliance to the manufacturer (see warranty) for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors or for commercial purposes.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

13. The heating base is subject to residual heat from cooking cycle. Do not touch heating base immediately after removing stoneware. Allow to cool before handling.
14. Use caution when opening the lid during or after a cooking cycle. Escaping steam can cause burns.
15. Do not use appliance for other than intended use. Misuse can cause injuries.
16. Intended for household countertop use only. Keep 6 inches (152 mm) clear from the wall and on all sides. Always use appliance on a dry, stable, level surface.
17. Avoid sudden temperature changes, such as adding refrigerated foods or cold liquids into a heated pot.
18. The slow cooker lid is made of tempered glass. Always inspect the lid for chips, cracks or any other damage. Do not use the glass lid if it is damaged, as it may shatter during use.
19. **CAUTION:** To protect against electrical shock and product damage, do not cook directly in the heating base. Cook only in the stoneware provided.
20. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
- For appliances with locking lids:**
21. Never attempt to lift or carry this appliance by the lid handle. Always use the handles located at each side on the base of the appliance.
22. Do not lock the lid while cooking. Locking the glass lid while cooking may lead to glass breakage, which can cause injuries.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

NORTH AMERICAN MODELS WITH POLARIZED PLUGS:



POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

POWER CORD INSTRUCTIONS:

A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.

NOTICES:

1. Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing a hot pad or trivet under your slow cooker to prevent possible damage to the surface.
2. During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.
3. Please use caution when placing your stoneware on a ceramic or smooth glass cook top stove, countertop, table or other surface. Due to the nature of the stoneware, its rough bottom may scratch some surfaces if caution is not used. Always place heat resistant protective padding under the stoneware before setting on a table, countertop or other surface.

Important Notes

IMPORTANT NOTES:

- Please refer to your Crock-Pot® slow cooker owner's manual for directions on using your specific slow cooker.
- To avoid over or under cooking, always fill the stoneware ½ to ¾ full and conform to recommended cook time. To prevent spillover do not fill higher than ¾ full.
- Cook times are based on the approximate amount of time required to cook the recipe. Times may vary among recipes and unit sizes. Always ensure food is cooked thoroughly before consuming.

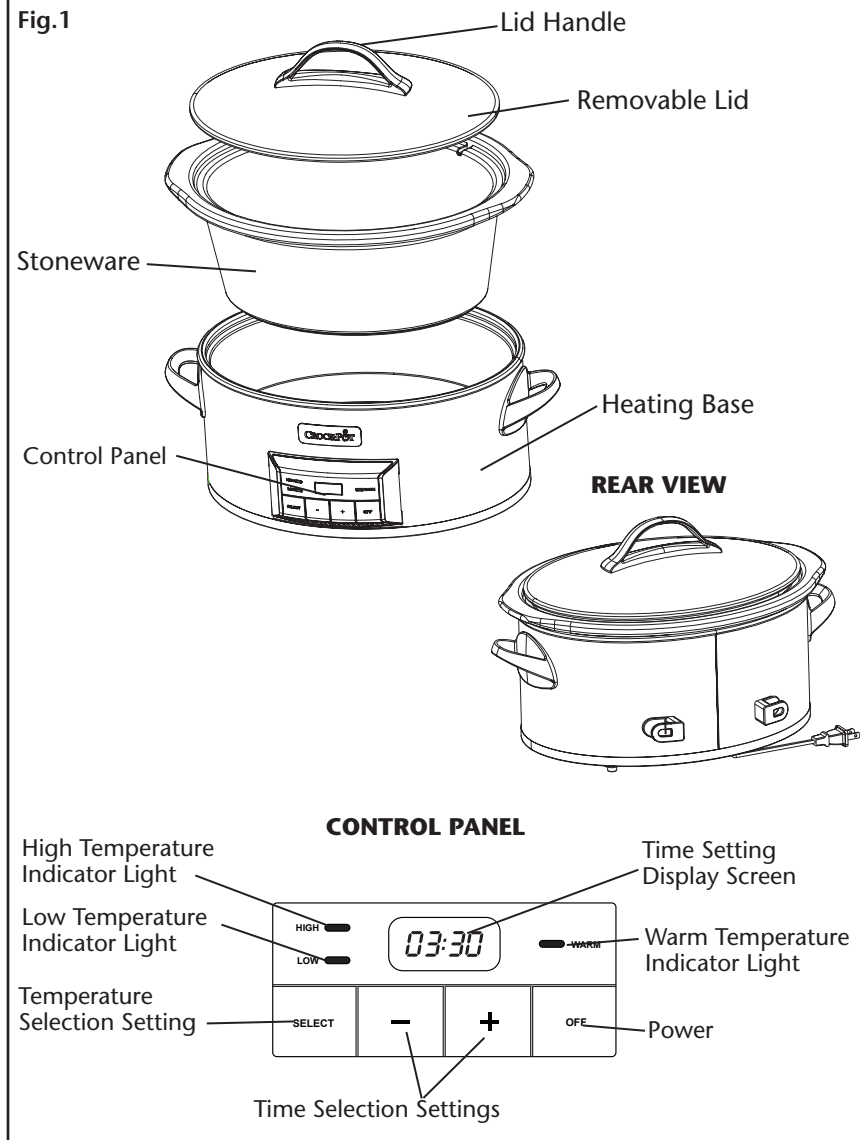
Visit the Crock-Pot® slow cooker website at www.crockpot.com for additional recipes, hints, tips, and more.

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SLOW COOKER COMPONENTS



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PREPARING YOUR SLOW COOKER FOR USE

Before you use your slow cooker, remove all packaging components and wash the lid and stoneware with warm soapy water and dry thoroughly.

Assembly

1. Place stoneware into the heating base.
2. Lower the lid horizontally down onto the stoneware.

HOW TO USE YOUR SLOW COOKER

1. Add your ingredients to the stoneware and cover with the lid.
2. Plug in your Crock-Pot® slow cooker.
3. Select temperature setting (high or low).

NOTE: WARM is ONLY for keeping already cooked food at the perfect serving temperature. DO NOT cook on the WARM setting.
4. Press the "Time" arrows to scroll through the timed cooking options. The time can be set in increments of 30 minutes up to 20 hours. Select the time based on the length of time indicated in the recipe. The time will begin to count down in one minute increments.
5. When the cooking time has completed, the Crock-Pot® slow cooker automatically shifts to the WARM setting and the WARM light illuminates.

NOTE: We do not recommend using the WARM setting for more than 4 hours.
6. To turn the Crock-Pot® slow cooker off, press the OFF button and unplug the unit from the outlet.

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HOW TO USE YOUR SLOW COOKER (CONT.)

USAGE NOTES:

- If there is a power outage, the display and lights blink when the power is restored. All slow cooker settings have been cleared and must be reset. As a result, the food may be unsafe to eat. If you are unaware of how long the power was out, we suggest you discard the food inside.
- For recipes that require a range of times, select the time in the middle of the range. For instance, to cook a recipe calling for a cooking time of 7 to 9 hours on LOW, set your Crock-Pot® slow cooker to 8 hours.
- If desired, you can manually switch to WARM when your recipe is done cooking.
- To avoid over or undercooking, always fill the stoneware $\frac{1}{2}$ to $\frac{3}{4}$ full and conform to the recommended cook times (unless guided otherwise in our slow cooker recipes).
- Do not overfill stoneware. To prevent spillover, do not fill stoneware higher than $\frac{3}{4}$ full.
- Always cook with the lid on for the recommended time. Do not remove the lid during the first two hours of cooking to allow the heat to build up efficiently.
- Always wear oven mitts when handling the lid or stoneware.
- Unplug when cooking is done and before cleaning.
- Removable stoneware is ovenproof and microwave safe. Do not use removable stoneware on gas or electric burner or under broiler. Refer to chart below.

Part	Dishwasher Safe	Oven Safe	Microwave Safe	Stovetop Safe
Lid	Yes	No	No	No
Stoneware	Yes	Yes, but not in the broiler	Yes	No

HOW TO CLEAN YOUR SLOW COOKER

- ALWAYS turn your slow cooker off, unplug it from the electrical outlet, and allow it to cool before cleaning.
 - The lid and stoneware can be washed in the dishwasher or with hot, soapy water. Do not use abrasive cleaning compounds or scouring pads. A cloth, sponge, or rubber spatula will usually remove residue. To remove water spots and other stains, use a non-abrasive cleaner or vinegar.
 - As with any fine ceramic, the stoneware and lid will not withstand sudden temperature changes. Do not wash the stoneware or lid with cold water when they are hot.
 - The outside of the heating base may be cleaned with a soft cloth and warm, soapy water. Wipe dry. Do not use abrasive cleaners.
- CAUTION:** Never immerse the heating base in water or other liquid.
- No other servicing should be performed.
 - This appliance has no user serviceable parts. Any servicing beyond that described in the Cleaning Section should be performed by an Authorized Service Representative only. See Warranty Section.

SERVICE INSTRUCTIONS

1. Do NOT attempt to repair or adjust any electrical or mechanical functions on this unit. Doing so will void the Warranty.
2. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are returning the unit more than 30 days after the date of purchase, please see the enclosed Warranty.
3. If you have any questions or comments regarding this unit's operation or believe any repair is necessary, please call our Consumer Service Department at 1-800-323-9519 or visit our website at www.crockpot.com.

1 YEAR LIMITED WARRANTY

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively "JCS") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on JCS's Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service

In the U.S.A.

If you have any questions regarding this warranty or would like to obtain warranty service, please call 1-800-323-9519 and a convenient service center address will be provided to you.

In Canada

If you have any questions regarding this warranty or would like to obtain warranty service, please call 1-800-323-9519 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department. **PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.**

Hints And Tips

PASTA AND RICE

- For best rice results, use long grain converted rice or a specialty rice as the recipe suggests. If the rice is not cooked completely after the suggested time, add an extra 1 to 1 ½ cups (237 to 355ml) of liquid per cup of cooked rice and continue cooking for 20 to 30 minutes.
- For best pasta results, first partially cook the pasta in a pot of boiling water until just tender. Add the pasta to the Crock-Pot® slow cooker during the last 30 minutes of cook time.

BEANS

- Beans must be softened completely before combining with sugar and/or acidic foods. Sugar and acid have a hardening effect on beans and will prevent softening.
- Dried beans, especially red kidney beans, should be boiled before adding to a recipe.
- Fully cooked canned beans may be used as a substitute for dried beans.

VEGETABLES

- Many vegetables benefit from slow cook times and low temperatures and are able to develop their full flavor, specifically those with roots. They tend not to overcook in your slow cooker as they might in your oven or on your stovetop.
- When cooking recipes with rooted vegetables and meat, place vegetables in slow cooker before meat. Rooted vegetables usually cook slower than meat in the slow cooker.
- Place rooted vegetables near the sides or bottom of the stoneware to facilitate cooking. Stir in chopped or sliced vegetables with other ingredients.

Hints And Tips

HERBS AND SPICES

- Fresh herbs add flavor and color, but should be added at the end of the cooking cycle as the flavor will dissipate over long cook times.
- Ground and/or dried herbs and spices work well in slow cooking and may be added at the beginning.
- The flavor power of all herbs and spices can vary greatly depending on their particular strength and shelf life. Use herbs sparingly, taste at end of cook cycle and adjust seasonings just before serving.

MILK

- Milk, cream, and sour cream break down during extended cooking. When possible, add during the last 15 to 30 minutes of cooking.
- Condensed soups may be substituted for milk and can cook for extended times.

SOUPS

- Some soup recipes call for large amounts of water. Add other soup ingredients to the slow cooker first then add water only to cover. If thinner soup is desired, add more liquid at serving time.

MEATS

- Trim fat, rinse well, and pat meat dry with paper towels.
- Browning meat in a separate skillet or broiler allows fat to be drained off before slow cooking and also adds greater depth of flavor.
- Meat should be positioned so that it rests in the stoneware without touching the lid.
- For smaller or larger cuts of meat, alter the amount of vegetables or potatoes so that the stoneware is always $\frac{1}{2}$ to $\frac{3}{4}$ full.
- The size of the meat and the recommended cook times are just estimates and can vary depending upon the specific cut, type, and bone structure. Lean meats such as chicken or pork tenderloin tend to cook faster than meats with more connective tissue and fat such as beef chuck or pork shoulder. Cooking meat on the bone versus boneless will increase required cook times.

Hints And Tips

- Cut meat into smaller pieces when cooking with precooked foods such as beans or fruit, or light vegetables such as mushrooms, diced onion, eggplant, or finely minced vegetables. This enables all food to cook at the same rate.
- When cooking frozen meats, at least 1 cup (237ml) of warm liquid must first be added. The liquid will act as a “cushion” to prevent sudden temperature changes. An additional 4 hours on LOW or 2 hours on HIGH is typically required. For larger cuts of frozen meat, it may take much longer to defrost and tenderize.

FISH

- Fish cooks quickly and should be added at the end of the cooking cycle during last fifteen minutes to hour of cooking.

LIQUID

- For best results and to prevent food from drying or burning, always ensure an adequate amount of liquid is used in the recipe.
- Ensure the stoneware is always filled a minimum of $\frac{1}{2}$ full and a maximum of $\frac{3}{4}$ full, and conform to recommended cook times.

Visit the Crock-Pot® slow cooker website at www.crockpot.com for additional hints, tips and recipes or call 1-800-323-9519.

Appetizers & Side Dishes

Classic Cheese Fondue

*5 cups white wine
6 cloves garlic, finely minced
32 oz. Gruyere cheese, grated
32 oz. Swiss cheese, grated
6 tbs. flour
6 tbs. Kirsch (or cherry brandy)
½ tsp. ground nutmeg*

In a large saucepan, heat the wine and garlic to simmer. Combine the Gruyere and Swiss cheese and flour in a large bowl and slowly add the mixture to the wine. Stir constantly until the cheeses are completely integrated and melted. Add the Kirsch (or cherry brandy) and stir. Pour the saucepan contents into the Crock-Pot® Slow Cooker and sprinkle with the nutmeg. Cover; cook on High for 1 hour. Thoroughly mix the fondue, cover and cook on Low for 2 hours.

Recommended Unit Size: 3 - 6 Quarts

Appetizers & Side Dishes

Chicken Wings in BBQ Sauce

*3 lbs. chicken wings (about 16 wings) salt and pepper to taste
1 ½ cups barbecue sauce
¼ cups honey
2 tsp. prepared mustard
2 tsp. Worcestershire sauce
Tabasco® sauce, to taste*

Rinse chicken and pat dry. Cut off and discard wing tips. Cut each wing at the joint to make two sections. Sprinkle the wings with salt and pepper and place on a broiler pan. Broil 4 to 5 inches away from the heat for 20 minutes, turning once during the middle of broiling. Transfer the chicken to the Crock-Pot® Slow Cooker. For sauce, combine barbecue sauce, honey, mustard, Worcestershire sauce and Tabasco® sauce in a mixing bowl. Pour over chicken wings and cover and cook on Low for 4 to 5 hours or on High for 2 to 2 ½ hours.

Recommended Unit Size: 3 - 6 Quarts.

Appetizers & Side Dishes

Zesty Italian Barbecue Meatballs

Meatballs:

3 lbs. ground beef

2 cups pecorino romano cheese

1 ½ cups breadcrumbs

1 bunch fresh Italian parsley, minced

Kosher salt and pepper

Sauce:

2 28-ounce cans plum tomatoes

1 bulb garlic, peeled and coarsely chopped

2 tbs. sugar

1 large bunch basil, stemmed and torn

Kosher salt and pepper



In a mixing bowl, combine the meatball ingredients. Form into walnut-sized balls. Bake the meatballs in a shallow baking dish at 350° F for 20 minutes or until browned. Drain off any fat. Transfer meatballs to Crock-Pot® Slow Cooker. In a separate mixing bowl, combine all sauce ingredients and mix thoroughly. Pour sauce over the meatballs in the stoneware. Cover; cook on Low for 4-6 hours or on High for 2-4 hours. Stir once in the middle of cooking to baste the meatballs with the sauce. Remove the meatballs from the sauce to serve.

Recommended Unit Size: 3 - 6 Quarts.

Appetizers & Side Dishes

Boston Baked Beans

1 pound bacon, fried and crumbled

3 32-ounce cans baked beans, drained

2 green peppers, chopped

2 medium onions, chopped

2 tbs. prepared mustard

2 cups ketchup

2 cups barbecue sauce

2 cups brown sugar (packed)

Mix all ingredients in the Crock-Pot® Slow Cooker. Cover and cook on Low for 8 to 12 hours or on High for 3 to 4 hours.

Recommended Unit Size: 3 - 6 Quarts.



Appetizers & Side Dishes

Scalloped Potatoes

1 cup margarine or butter, melted
1 cup onion, chopped
2 16 oz. packages frozen hash brown potatoes
2 10 ¾ oz. cans cream of mushroom soup
3 cups milk
2 cups cheddar cheese, shredded
2 small green peppers, chopped
2 cups cheese cracker crumbs, divided

Lightly grease the Crock-Pot® Slow Cooker. Stir together the margarine, onions, hash brown potatoes, cream of mushroom soup, milk, cheese, green pepper, black pepper and ½ cup cracker crumbs. Transfer to the stoneware and top with remaining cracker crumbs. Cover and cook on High for 3 to 4 hours.

Recommended Unit Size: 4 - 6 Quarts.

Appetizers & Side Dishes

Spiked and Spiced Almonds

4 tablespoons melted butter
2 pounds almonds (shelled)
¼ cup cinnamon and sugar blend

ADDITIONAL SEASONINGS OPTIONS

¼ cup seasoned salt with 1 tablespoon curry powder
¼ cup sugar with 2 tablespoons vanilla
¼ cup seasoned salt with 2 tablespoons hot sauce
¼ cup spiced rum then roll in ¼ cup brown sugar
¼ cup taco seasonings

In a skillet placed on stove top set to medium heat, melt butter and sauté almonds for 15-20 minutes. Remove from stove top. In a separate bowl, mix and coat nuts with your favorite combination of seasoning and place in small ramekin baking dishes. Save remaining spice mixture for later use. Stack baking cups into stoneware, cover, and cook on Low for 4 hours. Before serving, sprinkle remaining mixture onto each cup and cook on High for 1-2 hours.

Recommended Unit Size: 3 - 6 Quarts.

Appetizers & Side Dishes

Spinach and Artichoke dip

16 ounces cream cheese, softened
¾ cup light cream
½ cup Parmesan cheese, grated
¼ teaspoon garlic powder
16 ounces frozen cut leaf spinach, thawed and well drained
13 ¾ quartered artichoke hearts, rinsed
¾ cup Monterey Jack cheese, shredded
1 cup prepared salsa mixture, canned or fresh

Combine all ingredients in slow cooker. Cover and cook on Low for 2 hours or until cheese is thoroughly melted.

Appetizers & Side Dishes

Hot Crab Dip

12 ounces cream cheese, cubed
¼ cup heavy whipping cream
1 cup Parmesan cheese
13 ounces lump crabmeat, canned
1 envelope dry onion soup mix
1 tablespoon Worcestershire sauce
2 cloves garlic, minced
1 teaspoon lemon juice
salt, to taste
fresh chives, minced, for garnish

Combine the cream cheese and whipping cream in the Crock-Pot® slow cooker. Cover and heat on High until the cheese is melted, about 45 minutes. Add the Parmesan cheese, crabmeat, onion soup mix, Worcestershire sauce, and garlic and stir thoroughly. Cover, cook on High for 30 minutes. Shortly before serving, add the lemon juice and mix thoroughly. Salt to taste. Sprinkle the dip with fresh minced chives as garnish.

Appetizers & Side Dishes

Slow cooker Mac and Cheese

1 box elbow macaroni
2 ½ cups Velveeta cheese cubed
½ cup sour cream
½ teaspoon salt and onion salt
2 cups half and half
½ teaspoon black pepper
Toasted bread crumbs fresh parsley

Boil macaroni until al dente, about 6 minutes. Mix butter and cheese in a saucepan until the cheese melts. In the slow cooker, mix butter and cheese mixture, sour cream, salt and onion salt, half and half, pepper and mix well. Mix in cooked macaroni and. Set the slow cooker on low setting and cook for 3 hours, or on high for 1.5 hours, stirring once in a while. Top with bread crumbs and fresh parsley!

Slow Cooker Green Bean Casserole

2 - 10 oz. Bags of Frozen Green Beans
1 can - Cream of Mushroom Soup
⅓ c. Milk
¼ tsp. Salt
¼ tsp. Pepper
1 2.8 oz. can French-fried onions

1. Combine the green beans, soup and milk and place in a slow cooker.
2. Sprinkle with salt and pepper and half of the French-fried onions.
3. Cover & Cook on LOW for 5 to 6 hours.
4. Top with remaining onions just before serving.

Beef and Pork

Favorite Chili

½ lb. dried pinto beans
3 14 ¼ oz. cans tomatoes
3 lbs. ground chuck, browned and drained
2 green peppers, chopped
2 onions, chopped
4 cloves garlic, minced
4-5 tbs. chili powder
1 tsp. pepper
2 tsp. cumin
2 tsp. salt
sour cream (optional)
shredded cheddar cheese (optional)

Completely soften beans by cooking in boiling water on the stove. Drain the water off of the beans. Put all ingredients in Crock-Pot® Slow Cooker in the order listed and stir. Cover and cook on Low for 10 to 12 hours or on High for 5 to 6 hours. Top with sour cream and cheese if desired.

Recommended Unit Size: 3 - 6 Quarts.

Beef and Pork

French Beef Burgundy

½ cup flour
1 tsp. salt
4 lbs. boneless beef chuck, cut into 1-inch cubes
1 tsp. pepper
4 tbs. olive oil
2 onion, sliced
16 button mushrooms, sliced
1 cup fresh parsley, minced
6 cloves garlic, minced
4 bay leaves
2 cups burgundy wine
1 cup beef broth

Combine the flour, salt and black pepper. Dredge the beef cubes in the flour mixture and brown in the olive oil in a medium skillet. Place the beef and remaining ingredients into the Crock-Pot® Slow Cooker and mix thoroughly to combine. Cover; cook on Low for 4 to 6 hours or on High for 2 to 3 hours.

Recommended Unit Size: 3 - 6 Quarts.

Beef and Pork

Swiss Steak

2 tbs. oil
2 lbs. beef round steak, cut into serving pieces
½ cup flour
3 to 4 potatoes, peeled and quartered
4 carrots, sliced
2 onions, sliced
½ tsp. salt
½ tsp. pepper
1 14 ½ oz. can diced tomatoes
1 8 oz. can tomato sauce

Heat the oil in a skillet, then coat the steak with flour and brown in the oil. Remove the steak from the skillet and drain. Place the potatoes, carrots and onion in the bottom of the Crock-Pot® Slow Cooker. Place the steak on top of the vegetables and sprinkle with salt and pepper. Pour the tomatoes and tomato sauce over the meat. Cover; cook on Low for 10 hours or on High for 6 hours.

Recommended Unit Size: 3 - 6 Quarts.

Beef and Pork

Classic Marinara Sauce

1 lb. ground beef
½ lb. Italian sausage
1 cup onion, chopped
2 garlic cloves, minced
2 16 oz. can chopped tomatoes
2 16 oz. cans tomato sauce
20 button mushrooms, chopped
1 cup green pepper, chopped
2 bay leaves
1 tsp. oregano
½ tsp. basil
¼ tsp. pepper
salt to taste



In a skillet, cook the ground beef, sausage, onion and garlic until the meat is brown and onion is tender; drain off the fat. In the Crock-Pot® Slow Cooker, combine the tomatoes, tomato sauce, mushrooms, green pepper, bay leaf, oregano, basil, pepper and salt. Stir in the meat mixture. Cover; cook on Low for 10 to 12 hours or on High for 5 to 6 hours. Remove bay leaves and serve over hot spaghetti.

Recommended Unit Size: 3 - 6 Quarts.

Beef and Pork

America's Favorite Pot Roast

3 ½ to 4 lbs. boneless pot roast
¼ cup flour
2 tsp. salt
⅛ tsp. pepper
3 carrots, chopped
3 potatoes, peeled and quartered
2 small onions, sliced
1 stalk celery, chopped
10 button mushrooms, sliced

Trim all excess fat from the roast, brown and drain. Combine ¼ cup flour, salt and pepper and coat meat with the flour mixture. Place all vegetables except mushrooms in the Crock-Pot® Slow Cooker and top with the roast. Spread mushrooms evenly over the top of the roast. Cover and cook on Low for 10 to 12 hours or on High for 4-6 hours.

Recommended Unit Size: 4 - 7 Quarts.

Beef and Pork

All American Meat Loaf

3 lbs. lean ground beef
4 cups bread crumbs
2 cups ketchup
1 cup onion, chopped
4 eggs, beaten
2 tsp. salt
2 tsp. black pepper
4 tbs. tomato paste
16 slices cheddar or American cheese, cut into strips

In a large mixing bowl, combine all the ingredients, except for the cheese and tomato paste. Shape half of the meat mixture into a loaf. Arrange 8 cheese strips on the meat, and top with the remaining meat, pressing edges together to seal. Place in the Crock-Pot® Slow Cooker. Top with the tomato paste and remaining cheese slices. Cover; cook on Low for 6 to 8 hours or on High for 3 to 4 hours.

Recommended Unit Size: 4 - 6 Quarts.

Beef and Pork

Rosemary Pork and Mushrooms with Shallots

1 tbs. oil
1 cup shallots, chopped
2 lbs. boneless pork shoulder, sliced into ½ inch slices
2 cups mushrooms, sliced
1 tbs. fresh rosemary
1 tsp. salt
1 tsp. black pepper
1 14 oz. can diced tomatoes

Heat the oil in a skillet and brown the pork. Remove and drain excess oil and place the pork in the Crock-Pot® Slow Cooker. Add the remaining ingredients and stir. Cover and cook on Low for 8 hours or on High for 4 hours.

Recommended Unit Size: 3 - 6 Quarts.

Beef and Pork

Carolina Barbecued Pork

2 onions, quartered
2 tbs. brown sugar
1 tbs. paprika
2 tsp. salt
½ tsp. pepper
1 4-6 lb. boneless pork butt or shoulder roast
¾ cup cider vinegar
4 tsp. Worcestershire sauce
1 ½ tsp. crushed red pepper flakes
1 ½ tsp. sugar
½ tsp. dry mustard
½ tsp. garlic salt
¼ tsp. cayenne pepper
Hamburger buns

Place the onions in the Crock-Pot® Slow Cooker. Combine the brown sugar, paprika, salt and pepper and rub the mixture over the roast. In a bowl, combine the vinegar, Worcestershire sauce, red pepper flakes, sugar, mustard, garlic salt and cayenne pepper. Mix well. Drizzle ½ of vinegar mixture over the roast. Cover and refrigerate the remaining vinegar mixture. Cover; cook on Low for 10 hours or on High for 6 hours. Remove the meat and onions and drain. Chop or shred the meat and chop the onions. Serve the meat and onions on buns. Use the remaining vinegar mixture to drizzle over the sandwiches.

Recommended Unit Size: 6 - 7 Quarts.

Beef and Pork

Spicy Beef Roast

3 lb. round tip roast
1 tbs. cracked black peppercorns
3 cloves garlic, minced
3 tbs. Balsamic vinegar
¼ cup soy sauce
2 tbs. Worcestershire sauce
2 tsp. dry mustard

Rub the cracked pepper and garlic into the roast. Place the roast in the Crock-Pot® Slow Cooker and make several shallow slits in the top of the roast. In a small bowl, combine the remaining ingredients and pour over the meat. Cover; cook on Low for 8 to 10 hours or on High for 4 to 5 hours.

Recommended Unit Size: 3 - 6 Quarts.

Beef and Pork

Caribbean Pork Chops

2 tsp. ground allspice
2 tsp. black pepper
2 tsp. ground cinnamon
2 tsp. ground nutmeg
4 tsp. dried thyme
1 cup scallions, finely chopped
6 tbs. soy sauce
4 tbs. fresh ginger, grated
2 Habanero chili peppers, seeded and minced
4 tbs. garlic, minced
4 tsp. sugar
2 tsp. salt
8 lean pork chops, 1-inch thick



In a food processor, combine all of the herbs and spices with the scallions, soy sauce, fresh ginger, chili pepper, garlic, sugar and salt, and process to a coarse paste. Coat the pork chops with this paste and place in the Crock-Pot® Slow Cooker. Cover; cook on Low for 7 to 9 hours or on High for 4 to 5 hours.

Recommended Unit Size: 3 - 6 Quarts.

Beef and Pork

Herb Roasted Lamb

4 large potatoes cut into cubes
1 tsp. salt
6 cloves garlic, peeled and crushed
Zest of 1 lemon
4 sprigs fresh rosemary
1 boneless leg of lamb (about 4 lbs.), trimmed and tied
2 tbs. olive oil
½ cup dry white wine

Place the potatoes in the bottom of the Crock-Pot® Slow Cooker. In a small bowl, mix the salt, garlic, lemon zest and rosemary together and rub the mixture all over the lamb. Heat the oil in a large frying pan and brown the lamb evenly on all sides. Place the browned lamb in the stoneware and pour in the wine. Cook on Low for 10 to 12 hours or on High for 5 to 6 hours.

Recommended Unit Size: 4 - 7 Quarts.

Beef and Pork

Lamb Chops L'Orange

*8 lamb chops
2 tbs. vegetable oil
½ cup orange juice
3 tbs. honey
2 tsp. salt
2 tbs. cornstarch
1 tsp. grated orange peel*

In a skillet, brown lamb chops in oil and drain well. Combine the orange juice, honey, salt, cornstarch and orange peel. Brush the lamb chops with the orange mixture and place them in the Crock-Pot® Slow Cooker. Cover and cook on Low for 10 to 12 hours or on High for 5 to 6 hours. If thicker sauce is desired, add the cornstarch.



Recommended Unit Size: 3 - 6 Quarts.

Beef and Pork

Stuffed Lamb Roast

*3 lb. lamb roast, de-boned
1 onion, finely chopped
⅛ cup unsalted butter
½ cup unseasoned bread crumbs
1 egg, beaten
1 tsp. salt
1 tsp. black pepper
1 tbs. fresh rosemary, minced
1 tbs. fresh mint, minced
1 tbs. lemon zest, grated
1 tbs. extra virgin olive oil
3 cloves garlic, minced
2 stalks celery, sliced
1 medium carrot, finely chopped
salt and pepper to taste*

Remove excess fat from the lamb roast. In a medium mixing bowl, combine the remaining ingredients for a stuffing. Stuff the lamb with this mixture. Roll the lamb and fasten with skewers or string and season with salt and pepper. Place the roast in the Crock-Pot® Slow Cooker and cook on High for 1 hour, then turn to Low for 10 to 12 hours. Let the lamb rest for 15 minutes before slicing. Pour the natural juices over the roast and serve.

Recommended Unit Size: 3 - 6 Quarts.

Beef and Pork

Smoked Sausage Gumbo

3 cups chicken broth
3 14 ½ oz. cans diced tomatoes
¾ cup flour
2 Polish sausages, cut into ½ inch pieces
2 onions, diced
2 green peppers, diced
4 stalks celery, chopped
1 tsp. dried oregano
1 tsp. dried whole thyme leaves
½ tsp. ground red pepper
2 cups uncooked long-grain white rice

Combine the chicken broth and tomatoes in the Crock-Pot® Slow Cooker. Add the flour, sausage, onion, pepper, celery, carrot, oregano, thyme and ground red pepper to the stoneware and stir well. Cover and cook on Low for 8 to 10 hours.

Recommended Unit Size: 3 - 6 Quarts.

Beef and Pork

Smoked Sausage with Cabbage and Apples

1 ½ lbs. smoked sausage, cut into 2 inch lengths
3 cooking apples, thickly sliced
½ head of red cabbage, shredded
1 onion, sliced
½ cup brown sugar
1 tsp. salt
½ tsp. black pepper
½ cup apple juice

Layer the sausage, apples, cabbage and onion in the Crock-Pot® Slow Cooker in the order listed above. Sprinkle the brown sugar, salt and black pepper on top. Pour the apple juice over all the other ingredients, do not stir. Cover; cook on Low for 6 to 8 hours or on High for 3 to 4 hours.

Recommended Unit Size: 3 - 6 Quarts.

Beef and Pork

Mushroom Veal Roast

2 oz. dried porcini mushrooms
1 cup hot water
2 14 ½ oz. cans chicken broth
6 tbs. dry sherry
4 1 ½ oz. packages cream of mushroom soup mix
1 lb. button mushrooms, sliced
2 red peppers, diced
2 small leeks, trimmed and thinly sliced
3-4 lb. veal shoulder or round bone roast

Soak the dried mushrooms in a bowl filled with water for 20 minutes, or until soft. Stir in the broth, sherry and soup mix and stir well. Place the roast in the Crock-Pot® Slow Cooker and add the mixture, mushrooms and leeks. Cook on Low for 8 to 9 hours or on High for 4-5 hours.

Recommended Unit Size: 3 - 6 Quarts.

Beef and Pork

Coq Au Vin

5 slices bacon, diced
⅔ cup green onion, sliced
6 chicken breast halves
1 onion, chopped
¼ lb. whole mushrooms
8 small new potatoes
1 clove garlic, minced
1 tsp. salt
½ tsp. pepper
½ tsp. dried thyme
½ cup chicken broth
½ cup Burgundy wine

In a large skillet, sauté the diced bacon and green onions until the bacon is crisp. Remove and drain well, then add the chicken breast to the skillet and brown them well on both sides. Remove the chicken and set it aside. Put the onion, mushrooms, potatoes and garlic in the Crock-Pot® Slow Cooker. Add the browned chicken pieces, bacon and green onions, salt, pepper, thyme and chicken broth. Cover and cook on Low for 8 hours or on High for 4 hours. Add the Burgundy wine during the last hour of cooking.

Recommended Unit Size: 5 - 7 Quarts.

Beef and Pork

Slow Cooker Beef and Broccoli

1 ½ lb. flank steak
3 garlic cloves, minced
½ c. carrots, shredded
½ c. soy sauce
¼ c. white wine
¼ c. cooking sherry
1 tsp. sesame oil
1 tsp. maple syrup or honey
1 tsp. dried ginger
1 tsp. red chili pepper flakes
½ T. peanut butter
3 T. brown sugar
2 cups of frozen chopped broccoli
Salt & Pepper, to taste

1. Cut flank steak evenly into 5 pieces.
2. Place steak in slow cooker.
3. Mix all other ingredients other than the broccoli and pour over steak in slow cooker.
4. Cover, and cook on LOW 6 hours.
5. The last hour of cooking, stir in chopped broccoli.
6. Sir well to combine the sauce, meat, and broccoli.
7. Cover and cook one hour longer or until broccoli is tender.
8. Slice into bite-sized pieces and serve with white rice.

Beef and Pork

Spicy Asian Short Ribs

3-4 lbs. beef short ribs
½ cup soy sauce
⅓ cup brown sugar
¼ cup rice vinegar
1 tsp. garlic, minced
1 tsp. ground ginger
1 tsp. sesame oil
½ teaspoon crushed red pepper flakes
1 cup carrots cut into 1 inch chunks
½ head of cabbage, cut into quarters
2 tbsp. cornstarch
¼ cup green onions, coarsely chopped

Trim excess fat from ribs and place on top of vegetables. Mix together the soy sauce, sugar, vinegar, garlic, ginger, sesame oil and red pepper. Pour over ribs in slow cooker. Place carrots and cabbage on top. Cook on low for 7 to 8 hours. Transfer the cabbage, short ribs, and carrots to plate and cover with foil. Skim the fat from the cooking liquid and discard. Turn the slow cooker to high. In a small bowl, whisk together the cornstarch with ¼ cup of water until smooth. Whisk into the cooking liquid and cook until thickened. Spoon the sauce over the short ribs and vegetables and sprinkle with the green onions.

Chicken and Turkey

Chicken Paprikash

1 3 ½ to 4 lb. chicken
1 ½ tsp. salt
1 ½ tsp. red pepper flakes
2 tsp. paprika
2 chicken bouillon cubes
4 eggs
½ tsp. salt
1 ⅓ cups flour

Place the chicken, salt, red pepper flakes and paprika in the Crock-Pot® Slow Cooker. Fill the stoneware ¾ of the way full with water. Cover; cook on Low for 9 hours or on High for 3 to 4 hours. Remove the chicken from the slow cooker and turn the temperature to High. Add water until ⅔ to ¾ full. Add the bouillon cubes and cover. Remove the chicken meat from the bone and cut into bite-sized pieces. Add the chicken to the slow cooker, stir well and cover. In a small bowl, beat the eggs and salt. Stir in the flour until stiff and sticky. Drop rounded teaspoons of mixture into the broth in the stoneware. Cover, cook on High for 1 hour.

Recommended Unit Size: 4 - 7 Quarts.

Chicken and Turkey

Chicken Enchiladas

1 tbs. vegetable oil
3 onions, sliced
3 cloves garlic, minced
3 jalapeno peppers, sliced
1 28 oz. can diced tomatoes
1 tsp. salt
1 ½ cups tomato juice
12 flour tortillas
4 cups cooked chicken, shredded
½ cup green onions, finely chopped
3 cups Monterey Jack cheese, grated
fresh cilantro, finely chopped
shredded lettuce
salsa
sour cream

In a large skillet, cook the onions in the oil until translucent. Add the garlic, jalapeno peppers, tomatoes and salt and cook for about 5 minutes or until sauce thickens slightly. Meanwhile, pour the tomato juice into a large bowl. One at a time, dip the tortillas in the juice, ensuring all parts are moistened. Lay tortillas on a plate and spread about ⅓ cup of chicken over them. Sprinkle with 1 teaspoon of the green onion and 2 tablespoons of grated cheese. Fold ends over and roll up. Place the tortilla in the stoneware. Repeat the procedure to fill the remaining tortillas. Pour the sauce over the tortillas and sprinkle with the remaining cheese and green onions. Cover; cook on Low for 6 to 8 hours or on High for 3 to 4 hours. Garnish with cilantro, lettuce, salsa and sour cream.

Recommended Unit Size: 3 - 6 Quarts.

Chicken and Turkey

Dilled Chicken and Potatoes

1 14 ½ oz. can chicken broth, ¼ cup set aside
¼ cup cornstarch
1 tbs. prepared mustard
1 tsp. salt
½ tsp. pepper
1 onion, sliced
1 lb. small red potatoes, quartered
1 10 oz. pkg. frozen green beans, thawed and drained
2 tbs. oil
6 to 8 boneless, skinless chicken breast halves
1 tbs. fresh dill, chopped

In a large bowl, combine ¼ cup chicken broth, cornstarch, mustard, salt and pepper and set aside. Place the onion, potatoes and green beans in the bottom of the Crock-Pot® Slow Cooker. In a skillet, brown the chicken breasts in the oil, then remove and drain. Place the chicken in the stoneware and pour the remaining chicken broth into the skillet and bring to a boil. Stir the broth and cornstarch mixture and slowly pour it into the boiling broth. Cook stirring constantly for 1 minute. Pour the liquid into the stoneware and stir. Cover; cook on Low for 8 hours or on High for 4 hours.

Recommended Unit Size: 4 - 7 Quarts.

Chicken and Turkey

Spicy Chicken Chow Mein

1 tbs. oil
4 carrots, thinly sliced
1 ½ lbs. skinless, boneless chicken breast cut into 1-inch pieces
4 green onions, sliced
3 stalks celery, sliced
1 cup chicken broth
1 tbs. sugar
⅓ cup soy sauce
¼ tsp. crushed red pepper flakes
¼ tsp. ground ginger
1 clove garlic, minced
8 oz. bean sprouts
1 8 oz. can water chestnuts, drained
¼ cup cornstarch
¼ cup water

In a large skillet, heat the oil and brown the chicken pieces. Place the chicken in the Crock-Pot® Slow Cooker and add the remaining ingredients, except for the cornstarch and water. Stir to combine. Cover; cook on Low for 6 to 8 hours. In a small bowl, stir cornstarch into cold water until dissolved. Stir the liquid into the stoneware. Place the cover slightly ajar on the stoneware and cook until thickened (about 15 to 30 minutes). Serve the chow mein with noodles or rice.

Recommended Unit Size: 3 - 6 Quarts.

Chicken and Turkey

Chicken & Shrimp Casserole

1 ¼ cups raw converted rice
½ cup melted butter
2 ½ to 3 cups chicken broth
3 to 4 cups cooked chicken, cut into 1 inch pieces.
½ lb. button mushrooms, sliced
⅓ cup soy sauce
1 lb. shelled and de-veined shrimp
8 green onions, chopped
⅔ cup slivered almonds

Mix rice with melted butter in the Crock-Pot® Slow Cooker, stir to coat the rice thoroughly. Add all of the remaining ingredients, except the slivered almonds and green onions. Cover and cook on Low for 8 to 10 hours or on High for 4 to 5 hours. Sprinkle the almonds and green onions over the top before serving.

Recommended Unit Size: 3 ½ - 7 Quarts.

Chicken and Turkey

Fiesta Chicken

1 tbs. oil
3 lbs. boneless chicken breasts, cut into 1-inch pieces
1 onion, chopped
1 green pepper, chopped
3 cloves garlic, minced
1 jalapeno pepper, chopped
1 14 oz. can Mexican style diced tomatoes
¼ tsp. cumin
1 tsp. oregano

In a large skillet, heat the oil and cook the chicken pieces until browned. Remove and drain. Place the onion, green pepper, garlic and jalapeno pepper in the skillet, and sauté until slightly cooked. Add all of the ingredients to the Crock-Pot® Slow Cooker and stir. Cover; cook on Low for 8 hours or on High for 4 hours.

Recommended Unit Size: 4 - 7 Quarts.

Chicken and Turkey

Chicken Casablanca

1 onion, sliced
1 tsp. fresh ginger, grated
2 cloves garlic, minced
3 large carrots, diced
2 large potatoes, peeled and diced
1 medium zucchini, sliced 1-inch thick
1 15 oz. can garbanzo beans, drained
3 lbs. boneless, skinless chicken breasts
½ tsp. cumin
½ tsp. turmeric
½ tsp. salt
½ tsp. pepper
¼ tsp. cinnamon
¼ tsp. cayenne pepper
1 14 ½ oz. can chopped tomatoes
2 tbs. parsley
1 tbs. cilantro, chopped

Combine the first eight ingredients in the Crock-Pot® Slow Cooker. In a small bowl, combine the spices and sprinkle them over the food in the stoneware. Add the chopped tomatoes. Cover; cook on Low for 8 hours or on High for 4 hours. Stir in parsley and cilantro before serving.

Recommended Unit Size: 5 - 7 Quarts.

Chicken and Turkey

Rosemary Chicken with White Beans

2 tbs. oil
4 to 6 chicken breast halves
1 cup carrots, sliced
½ cup celery, sliced
1 15 oz. can Great Northern or other white beans, drained and rinsed
½ tsp. salt
½ tsp. pepper
1 tsp. rosemary
⅓ cup Italian dressing

In a large skillet, heat the oil and brown the chicken breast. Remove and drain. Place the carrots, celery and beans in the bottom of the Crock-Pot® Slow Cooker and add the chicken breasts. In a medium bowl, combine the salt, pepper, rosemary and Italian dressing and pour over the food in the stoneware. Stir to combine. Cover; cook on Low for 8 hours or on High for 4 hours.

Recommended Unit Size: 3 - 6 Quarts.

Chicken and Turkey

Chicken Breast with Wild Mushrooms

2 lb skinless, boneless chicken breasts
2 tsp. lemon juice
2 tsp. black pepper
2 tsp. salt
2 tsp. garlic powder
2 10 ³/₄ oz. cans cream of chicken soup
2 10 ³/₄ oz. cans cream of mushroom soup
16 cremini mushrooms, sliced
4 shiitake mushrooms, sliced
4 tbs. dried porcini mushrooms
2 tbs. fresh Italian parsley, minced
2 garlic cloves, minced
2 16 oz. packages eggless noodles, cooked al dente and drained



Rinse the chicken well and pat dry; remove any excess fat. Season the chicken breast with the lemon juice, pepper, salt and garlic powder. Place in the Crock-Pot® Slow Cooker. In a medium bowl, combine the soups, mushrooms, parsley and garlic. Pour the sauce over the chicken breast in the stoneware. Cover; cook on Low for 6 to 8 hours or on High for 3 to 4 hours. Serve over a bed of noodles.

Recommended Unit Size: 3 - 6 Quarts.

Chicken and Turkey

Lemon Roasted Chicken

3 to 4 lb. chicken
½ cup onion, chopped
2 tbs. butter
Juice of 1 lemon
1 tbs. fresh parsley
¼ tsp. salt
¼ tsp. thyme
¼ tsp. paprika

Rinse the chicken well and pat dry; remove any excess fat. Place the onion in the cavity of the chicken and rub the skin with the butter. Place the chicken in the Crock-Pot® Slow Cooker. Squeeze the lemon juice over the chicken and sprinkle with the remaining seasonings. Cover and cook on Low for 10 hours or on High for 6 hours.

Recommended Unit Size: 4 - 7 Quarts.

Chicken and Turkey

Swiss Chicken Casserole

6 boneless, skinless chicken breasts
6 slices Swiss cheese
1 10 ¼ oz can cream of mushroom soup
¼ cup milk
2 cups herb stuffing mix
½ cup butter, melted
non-stick cooking spray

Spray the Crock-Pot® Slow Cooker with cooking spray. Arrange the chicken breasts in the stoneware. Top with the cheese, layering if necessary. Combine the soup, butter and milk and stir well. Spoon the soup, butter and milk mixture over the cheese and sprinkle with the stuffing mix. Cover; cook on Low for 8 to 10 hours or on High for 4 to 6 hours.

Recommended Unit Size: 3 - 6 Quarts.

Chicken and Turkey

Chicken and Sausage Cassoulet

2 15 oz. cans navy beans
2 cups tomato juice
4 carrots, chopped
2 stalks celery, chopped
1 cup onion, chopped
2 garlic cloves, minced
2 bay leaves
2 tsp. instant chicken bouillon granules
1 tsp. dried basil
1 tsp. dried oregano
8 chicken drumsticks
8 oz. sausage of your choice

In the Crock-Pot® Slow Cooker, combine the undrained beans, tomato juice, carrots, celery, onion, garlic, bay leaf, bouillon granules, basil and oregano. Place the chicken and sliced sausage on top of the bean mixture. Cover; cook on Low for 10 to 13 hours or on High for 5 to 6 hours. Remove the bay leaves before serving.

Recommended Unit Size: 3 - 6 Quarts.

Chicken and Turkey

Mediterranean Turkey and Tomato Rice Bake

2 cups uncooked converted long-grain rice

2 cups chicken broth

1 ½ lbs. skinless turkey breasts, cut into bite-sized chunks

¼ cup Italian parsley, chopped

¼ cup black olives, sliced

¼ cup onion, chopped

1 clove garlic, minced

1 tsp. lemon zest, grated

1 tbs. lemon juice

1 14 ½ oz. can stewed tomatoes, undrained

¼ cup Parmesan cheese, grated

Combine all ingredients in the Crock-Pot® Slow Cooker except for Parmesan cheese. Mix thoroughly. Cover and cook on Low for 6 to 8 hours or on High for 3 to 4 hours. Sprinkle with Parmesan cheese before serving.

Recommended Unit Size: 3 ½ - 7 Quarts.

Chicken and Turkey

Cranberry-Apple Turkey Breast

2 tsp. melted butter

½ cup chicken broth

1 large apple, cored and chopped

½ cup onion, chopped

1 stalk celery, chopped

1 cup whole berry cranberry sauce

¾ tsp. poultry seasoning

2 cups seasoned crumb-style stuffing

2 to 3 lbs. turkey breast cutlets

In a large bowl, combine butter, chicken broth, apple, onion, celery, cranberry sauce and poultry seasoning. Place 3 tbs. stuffing mix on each turkey cutlet. Roll up and tie, and place in the Crock-Pot® Slow Cooker. Cover; cook on Low for 8 hours or on High for 4 hours.

Recommended Unit Size: 3 - 6 Quarts.

Chicken and Turkey

Chicken Cacciatore

*1 medium onion, thinly sliced
4 lbs. chicken, cut up
2 cans (6-oz. each) tomato paste
1 can (4-oz.) sliced mushrooms, drained
1 tsp. salt
½ tsp. pepper
2 cloves garlic, minced
2 tsp. oregano leaves
½ tsp. basil leaves
½ tsp. celery seed
1 bay leaf
½ cup dry white wine
cooked spaghetti*



Place sliced onion in bottom of stoneware. Add chicken pieces. In a bowl, stir together tomato paste, mushrooms, salt, pepper, herbs and white wine. Pour over chicken. Cover; cook on Low for 8 hours or on High for 4 hours. Serve chicken pieces over spaghetti.

Recommended Unit Size: 3 - 6 Quarts.

Chicken and Turkey

Chicken Cordon Bleu Rolls

*6 chicken breasts, pounded to ¼ inch thickness
6 pieces prosciutto
6 slices swiss cheese
salt and pepper to taste
½ can (10 1/2 oz.) cream of mushroom soup
¼ cup milk
¼ cup white wine*

On each chicken breast, place one piece of prosciutto and cheese. Roll up each chicken breast and secure with a toothpick. Season each roll with salt and pepper. Place in the Crock-Pot® Slow Cooker. In a small bowl, whisk together the soup, milk and white wine. Pour this mixture over the chicken breast rolls. Cover; cook on Low 4 to 6 hours or on High for 3 to 4 hours. Makes 6 servings.

Recommended Unit Size: 3 - 6 Quarts.

Chicken and Turkey

African Style Turkey on Couscous

4 lbs. boneless, skinless turkey breasts, cut into slices
2 onions, chopped
8 cloves garlic, minced
1 tsp. crushed red pepper flakes
2 tsp. fresh ginger, minced
2 tsp. salt
1 tsp. pepper
½ cup lime juice
cooked couscous

Combine all ingredients, except couscous in the Crock-Pot® Slow Cooker. Cover; cook on Low for 8 hours or on High for 4 hours. Serve over the couscous.



Recommended Unit Size: 3 - 6 Quarts.

Chicken and Turkey

Taco Chicken Chili

1 onion, chopped
1 16-oz can black beans
1 16-oz can kidney beans
1 8-oz can tomato sauce
10 oz package frozen corn kernels
2 14.5-oz cans diced tomatoes w/chilies
1 packet taco seasoning
1 tbsp cumin
1 tbsp chili powder
24 oz (3-4) boneless skinless chicken breasts
chili peppers, chopped (optional)
¼ cup chopped fresh cilantro

Combine beans, onion, chili peppers, corn, tomato sauce, cumin, chili powder and taco seasoning in a slow cooker. Place chicken on top and cover. Cook on low for 10 hours or on high for 6 hours. Half hour before serving, remove chicken and shred. Return chicken to slow cooker and stir in. Top with fresh cilantro. Also try it with low fat cheese and sour cream.



Chicken and Turkey

Chicken Parmesan

*1 envelope onion soup mix
21 ½ ounces cream of mushroom soup, canned
28 ounces crushed tomatoes, canned
1 cup white wine
1 cup converted white rice, uncooked
6 chicken breasts
6 tablespoons butter
1 tablespoon basil
salt and pepper
Parmesan cheese, grated*

Combine the onion soup mix, cream of mushroom soup, basil, tomatoes, wine and rice in slow cooker. Add chicken. Top each chicken breast with 1 tablespoon butter. Pour soup mixture over chicken. Add salt and pepper to taste. Sprinkle with grated Parmesan. Cover; cook on Low 8-10 hours or on High 4-6 hours.

Chicken and Turkey

Caribbean Chicken Stew

*1 ½ lb Chicken Breast
1 Tbls Extra Virgin Olive Oil
1 ¼ tsp Salt
1 tsp Pepper
1 tsp Cumin
1 tsp Dried Thyme
½ tsp Allspice
1 Bay Leaf
1 Cup Onion, chopped
1 Jalapeño, minced
2 Garlic Cloves, minced
1 Can Coconut Milk
1 ½ Cups Chicken Stock, unsalted
2 Sweet Potatoes, peeled and cubed
1 Can Chickpeas, drained and rinsed
1 lime, juiced
⅓ Cup Cilantro, chopped*

1. Season chicken with ½ tsp salt, ½ tsp pepper, ½ tsp cumin, ½ tsp thyme, and ¼ tsp allspice. Sear on each side for 2 minutes in oil over medium high heat.
2. Place chicken in Crock-pot along with remaining seasonings, onion, jalapeño, garlic, coconut milk, and chicken stock. Cook on high for 3 hours, or on low for 7 hours.
3. Remove chicken and shred, then add shredded chicken back in along with the sweet potatoes and chickpeas, cook on high for 30 min or low for 1 hour.
4. Right before serving, add in lime juice and cilantro, enjoy!

Chicken and Turkey

Slow Cooked Chicken Tacos

3 seasoned and cooked boneless skinless chicken breasts
32 ounces of your favorite salsa
3 ears of shucked and trimmed corn
1 small diced small red onion
1 seeded and small diced jalapeño
2 seeded and small diced tomatoes
1 tablespoon of olive oil
4 cups of cooked white rice
2 cans of strained, rinsed, and cooked pinto beans
16 corn tortillas
Dutch Farms Sour Cream
Dutch Farms Mexican Cheese blend
2 seeded and small-diced avocados
2 limes cut into 16 wedges
1 cup of cilantro leaves
Kosher salt and fresh cracked pepper to taste

1. Place the 3 cooked chicken breasts along with 32 ounces of your favorite salsa into a slow cooker and cook on low for 8 hours. Once it is finished cooking, pull the chicken apart using 2 forks.
2. In a large sauté pan on high heat with 1 tablespoon of olive oil add in the corn, onion, jalapeño and tomatoes and sauté for 3 to 4 minutes to make a corn salsa. Season with salt and pepper and keep warm.
3. Assembly: Lay down 1 corn tortilla and add in a small amount of pulled cooked chicken, corn salsa, cooked rice, cooked pinto beans, Dutch Farms sour cream, Dutch Farms Mexican Cheese blend, diced avocados, cilantro leaves and serve with a lime.

Seafood

Spanish Seafood Paella

1 cup long grain white rice
2 cups water
1 onion, diced
1 tomato, diced
pinch of ground saffron
3 cloves garlic, minced
¼ tsp. cayenne pepper
1 tsp. salt
1 tsp. black pepper
½ lb. fresh mild fish fillets, cut into 1-inch pieces
½ lb. fresh medium shrimp, shelled and tails removed
½ lb. fresh sea scallops, cleaned
1 8 oz. bag frozen peas, thawed and drained
1 lemon cut into wedges

Place the rice, water, onion, tomato, saffron, garlic, cayenne pepper, salt and pepper in the Crock-Pot® Slow Cooker and mix thoroughly. Cook on High for 2 to 3 hours. Add the fish fillets, sea scallops, shrimp and peas to the paella and cook on High for 30 minutes to 1 hour, or until fish is cooked through. Serve with lemon wedges as a garnish.

Recommended Unit Size: 3 - 6 Quarts.

Seafood

Shrimp Jambalaya

12 oz. boneless, skinless chicken breast
8 oz. smoked sausage of your choice
8 oz. smoked ham, diced
1 green pepper, chopped
1 onion, chopped
2 stalks celery, chopped
4 cloves garlic minced
1 14 ½ oz. can whole tomatoes
⅓ cup tomato paste
1 cup chicken broth
1 tbs. dried parsley
1 ½ tsp. dried basil leaves
½ tsp. dried oregano leaves
1 ½ tsp. prepared hot sauce
1 ½ tsp. cayenne pepper
1 tsp. black pepper
salt to taste
1 lb. fresh shrimp, shelled and cleaned
4 cups cooked rice

Cut the chicken into bite-sized pieces. Add all the remaining ingredients, except the shrimp and rice to the Crock-Pot® Slow Cooker. Cover; cook on Low for 8 to 10 hours or on High for 3 to 4 hours. Add the shrimp during the last 30 minutes of cooking. Pour the Shrimp Jambalaya over the rice when ready to serve.

Recommended Unit Size: 3 - 6 Quarts.

Seafood

Halibut in Lemon Wine Sauce

3-4 packages (12 oz. each) frozen or fresh halibut steaks, thawed
4 tbs. flour
2 tbs. sugar
1 tsp. salt
½ cup butter
⅓ cup dry white wine
1 ⅓ cup heavy cream
½ cup butter
1 tsp. fresh ground pepper
lemon wedges

Pat the halibut steaks dry and place them in the Crock-Pot® Slow Cooker. In a small bowl, combine the flour, pepper, sugar and salt. In a saucepan, melt the butter, and stir in the flour mixture. When well blended, add the lemon, wine and cream and cook over medium heat until thickened, stirring constantly. Allow sauce to boil for 1 minute while stirring. Pour the sauce over the fish. Cover and cook on High for 2 ½ to 3 hours, or until fish is cooked through. Garnish with lemon wedges.

Recommended Unit Size: 4 - 6 Quarts.

Seafood

Shrimp Creole

4 tbs. butter
2/3 cup onion, chopped
4 tbs. buttermilk biscuit mix
3 cups water
2 6 oz. cans tomato paste
2 tsp. salt
dash pepper
1/2 tsp. sugar
2 bay leaves
1 cup celery, chopped
1 cup green pepper, chopped
4 lbs. frozen shrimp, thawed shelled and cleaned
cooked rice



In a large skillet, melt the butter, add the onion and cook slightly. Add the biscuit mix and stir until well blended. Combine the remaining ingredients, except the shrimp and rice, and add with onion to the Crock-Pot® Slow Cooker and stir well. Cover and cook on Low for 7 to 9 hours. At the end of cooking, gently stir in the shrimp and cook for 15 to 30 minutes until just cooked through. Remove the bay leaf before serving and serve over cooked rice.

Recommended Unit Size: 3 - 6 Quarts.

Seafood

Salmon and Parmesan Rice

2 cups long-grain converted white rice, uncooked
16 ounces canned salmon, drained and flaked
1 cup cauliflower florets
1 cup Parmesan cheese, grated
1 cup dry white wine
1 cup milk
1 cup water
1 tablespoon fresh tarragon
1 teaspoon Dijon mustard
1 1/2 teaspoons salt
1/2 teaspoon freshly ground black pepper
1 cup fresh tomatoes, diced
1/2 cup green onions, thinly sliced

Combine all ingredients, except for the tomatoes and green onions, in the Crock-Pot® slow cooker. Mix thoroughly to blend. Cover; cook on High for 1 hour, then on Low for 6 to 8 hours (or on High for 3 to 4 hours). Before serving, stir in the tomatoes and green onions.

Seafood

Halibut with Tomato lime Tapenade

2 12-ounce packages frozen or fresh halibut steaks, or any other firm white fish
½ teaspoon salt
½ teaspoon freshly ground black pepper
¼ cup fresh lime juice
2 medium ripe tomatoes, chopped
1 teaspoon lemon zest, grated
2 tablespoons fresh basil leaves, chopped
2 tablespoons fresh Italian parsley, minced
1 tablespoon extra-virgin olive oil
2 tablespoons capers, drained
2 cloves garlic, chopped

Lightly coat the Crock-Pot® slow cooker with cooking spray. Season the halibut with the salt and pepper, and place in the stoneware. In a small bowl, combine the lime juice, tomatoes, lemon zest, basil, parsley, olive oil, capers and garlic. Pour the sauce over the halibut. Cover; cook on Low 2 to 3 hours.

Soups, Stews and Chowders

Wild Mushroom Beef Stew

3-4 lbs. beef stew meat, cut into 1-inch cubes
¼ cup flour
1 tsp. salt
1 tsp. pepper
3 cups beef broth
2 tsp. Worcestershire sauce
2 garlic cloves, minced
2 bay leaves
2 tsp. paprika
8 shiitake mushrooms, sliced
4 carrots, sliced
4 medium potatoes, diced
2 onions, chopped
2 stalks celery, chopped

Put the beef in the Crock-Pot® Slow Cooker. Mix together the flour, salt and pepper and pour over the meat, stirring to coat each piece of meat with flour. Add the remaining ingredients and stir to mix well. Cover; cook on Low for 10 to 12 hours or on High for 4 to 6 hours. Stir the stew thoroughly before serving.

Recommended Unit Size: 3 - 6 Quarts.

Soups, Stews and Chowders

Chicken Noodle Soup with Sweet Potatoes

*6 to 8 boneless, skinless chicken thighs,
cut into 1-inch pieces
2 sweet potatoes, peeled and diced
1 onion, chopped
1 ½ tsp. salt
½ tsp. dried thyme
¼ tsp. marjoram
⅛ tsp. pepper
1 bay leaf
1 14 ½ oz. can chicken broth
8 oz. egg noodles, cooked*

Combine all ingredients except the egg noodles in the Crock-Pot® Slow Cooker. Cover; cook on Low for 8 to 10 hours or on High for 4 to 5 hours. Stir in cooked egg noodles before serving.

Recommended Unit Size: 4 - 7 Quarts.

Soups, Stews and Chowders

Potato and Leek Soup

*4 cups chicken broth
3 potatoes, peeled and diced
1 ½ cups cabbage, chopped
1 leek, diced
1 onion, chopped
2 carrots, chopped
¼ cup parsley, chopped
2 tsp. salt
2 tsp. black pepper
½ tsp. caraway seeds
1 bay leaf
½ cup sour cream
1 lb. bacon, cooked and crumbled*

In a large bowl, combine the chicken broth, potatoes, cabbage, leek, onion, carrots and parsley. Pour the mixture into the Crock-Pot® Slow Cooker. Stir in the salt, pepper, caraway seeds and bay leaf. Cover and cook on Low for 8 to 10 hours or on High for 4 to 5 hours. Remove bay leaf before serving. Combine liquid from stoneware with sour cream in a small bowl. Add the mixture to the slow cooker and stir in the bacon.

Recommended Unit Size: 3 - 6 Quarts.

Soups, Stews and Chowders

French Onion Soup

½ cup butter
4 red onions, thinly sliced
4 yellow onions, thinly sliced
1 tsp. salt
1 tsp. black pepper
½ cup white wine
5 ⅓ cups beef broth
4 cups water
½ tsp. dried thyme
12-14 slices French bread
olive oil
6 cups Swiss cheese, shredded



In a skillet, melt the butter. Add the onions and sauté them until tender. Stir in the sugar, salt and pepper and cook for 20 minutes, stirring occasionally. Transfer the onions to the Crock-Pot® Slow Cooker. Stir in the white wine, beef broth, water and thyme. Cover; cook on Low for 6 to 8 hours or on High for 3 to 4 hours. Ladle the soup into ovenproof bowls and top with bread and cheese. Broil in oven until cheese is melted.

Recommended Unit Size: 3 - 6 Quarts.

Soups, Stews and Chowders

Potato and Mushroom Chowder

½ cup onion, chopped
¼ cup butter
2 tbs. flour
1 tsp. salt
½ tsp. black pepper
2 cups water
3 cups mushrooms, sliced
1 cup celery, chopped
2 cups potatoes, peeled and diced
1 cup carrots, chopped
2 cups milk
½ cup Parmesan cheese, grated



In a skillet, sauté the onion and celery in the butter until the onion is translucent. Remove from heat and add the flour, salt and pepper. Stir and place in the Crock-Pot® Slow Cooker. Add the water and then stir in the potatoes, mushrooms and carrots. Cover and cook on Low for 6 to 8 hours or on High for 3 to 4 hours. When cooking time is finished, add the milk and Parmesan cheese and cook for 30 minutes on High.

Recommended Unit Size: 3 - 6 Quarts.

Soups, Stews and Chowders

New England Clam Chowder

3 slices bacon, cut up
2 6 ½ oz. cans minced clams
3 medium potatoes, peeled and diced
1 cup onion, chopped
1 carrot, shredded
1 10 ¾ oz. can cream of mushroom soup
¼ tsp. pepper
2 12 oz. can evaporated milk

In a skillet, cook the bacon and drain. Drain the clams, reserving the liquid and add water to the liquid equal to 1 ½ cups. Cover the clams and chill. In the Crock-Pot® Slow Cooker, combine reserved clam liquid, potatoes, onion and carrot. Stir in the cream of mushroom soup and the pepper. Cover, cook on Low for 9 to 11 hours or on High for 4 to 5 hours. When the cook time is finished, add the evaporated milk and cook on High for 1 hour.

Recommended Unit Size: 3 - 6 Quarts.

Soups, Stews and Chowders

Butternut Squash Soup

2 cups onion, finely chopped
1 (3 lb) butternut squash, peeled and cubed
4 cups chicken broth
1 ½ cups apple sauce
1 ½ tsp. salt
¼ tsp. ground white pepper
¼ tsp. ground nutmeg
¼ tsp. ground cloves
¼ tsp. curry powder
¼ tsp. ground coriander
¼ tsp. cinnamon

In a large skillet, cook the onions until transparent, then place the onions in the Crock-Pot® Slow Cooker. Add the squash, chicken broth, applesauce, salt, pepper, nutmeg, cloves, curry powder, coriander and cinnamon. Cover; cook on Low for 4 to 6 hours (or until squash is tender).

If desired, in a food processor, process in small batches until smooth. Return soup to the slow cooker. Cook on Low for an additional 2 to 4 hours.

Recommended Unit Size: 3 - 6 Quarts.

Soups, Stews and Chowders

Minestrone

1 onion, chopped
2 carrots, sliced
1 zucchini, diced
1 cup cabbage, shredded
2 cloves garlic, minced
2 15 oz. cans kidney beans, drained
2 14 ½ oz. cans beef broth
1 28 oz. can crushed tomatoes
1 tsp. dried basil
½ tsp. dried oregano
½ tsp. salt
¼ tsp. black pepper
2 cups cooked elbow macaroni
¼ cup Parmesan cheese, grated



Combine all of the ingredients in the Crock-Pot® Slow Cooker except the macaroni and Parmesan cheese. Cover; cook on Low for 7 to 9 hours or on High for 4 to 5 hours. Stir in the macaroni and Parmesan cheese.

Recommended Unit Size: 3 ½ - 7 Quarts.

Soups, Stews and Chowders

Pasta Fagioli Soup

1 15 ½ oz. can Great Northern beans
1 lb. ground beef, browned and drained
1 onion, chopped
1 stalk celery, chopped
2 cloves garlic, minced
2 10 ½ oz. cans condensed beef broth
2 14 ½ cans whole tomatoes
½ tsp. black pepper
¼ tsp. dried marjoram
¼ tsp. cayenne
¼ tsp. hot pepper sauce
1 tsp. dried basil
3 cups pasta of your choice, cooked

Combine all ingredients in the Crock-Pot® Slow Cooker except the pasta. Cover; cook on Low for 8 to 10 hours or on High for 4 to 5 hours. Add the pasta and serve.

Recommended Unit Size: 3 ½ - 7 Quarts.

Soups, Stews and Chowders

Chicken Provencal Stew

1 whole chicken, 3-5 lbs cut into pieces
4 medium potatoes, cubed
2 onions, sliced
2 cloves garlic, minced
1 green pepper, chopped
1 14 ½ oz. can plum tomatoes
½ cup red wine
2 tsp. Italian seasoning
1 tsp. parsley flakes

Place the chicken and potatoes in the Crock-Pot® Slow Cooker. In a large bowl, combine the onion, garlic, green peppers, tomatoes, wine and Italian seasoning. Pour the mixture into the stoneware. Cover; cook on Low for 8 to 10 hours or on High for 4 to 5 hours.

Recommended Unit Size: 4 - 7 Quarts.

Soups, Stews and Chowders

Tex Mex Split Pea Soup

1 16 oz package dried split peas, rinsed
1 5 oz package Canadian Bacon, diced
3 carrots, peeled and sliced
1 onion, chopped
2 cloves garlic, chopped
2 bay leaves
3 chopped canned chipotle peppers in adobo sauce
2 Tablespoons adobo sauce from chills
⅓ cup parsley, chopped
1 tablespoon seasoned salt
1 teaspoon ground pepper
1 ½ quarts water
Croutons, sour cream, cheese, chipotle peppers, adobo sauce and Canadian Bacon to garnish

Layer the peas, Canadian Bacon, carrots, onion, garlic, bay leaf, parsley, chipotle peppers and adobo sauce, seasoned salt and pepper in the Crock-Pot® slow cooker and add water. Cook on low for 8 hours or high for 4 hours. Garnish as desired and serve hot.

Soups, Stews and Chowders

Buffalo Chicken Soup

*2.5 pounds of skinless boneless Chicken breast
2 bottles Louisiana Supreme Chicken Wing Sauce (Dollar Stores)
1 lbs Shredded Sharp Cheddar cheese
1 quart Half & half
8 table spoons butter
8 table spoons flour.
32 oz Chicken stock
½ cup chopped red onion
Celery and blue cheese as much as you like.*

Take the chicken and place in a pan that has a cover. Take one bottle of wing sauce and add it to the chicken. Simmer this until the chicken is cooked. Remove chicken, let chicken cool and when cooled, shred with fork and add to Crock-Pot® slow cooker. Take the liquid that cooked the chicken and pour that in with the chicken. Take the same pan and melt butter, add the flour to make a roux. While on low heat, stir until you get a nice nutty smell coming from the mixture. Do not let it get too brown, a nice light roux works well. Once you have a nice roux, add the half and half and stir. Now start to add the cheese until completely melted. When it starts to thicken remove from heat and add to the slow cooker. Pour the chicken stock into the slow cooker and mix. Add the red onion. Do not use any salt when making this. The cheese will add a lot to it. Now take the second bottle of wing sauce and add as needed. I like it warm so I use the whole bottle. Cover and cook on Low for 1- 2 hours.

Soups, Stews and Chowders

Chicken Tortilla Soup

*4 boneless, skinless chicken thighs
4 ounces chopped green chilies, canned, drained (hot or mild,
depending on preference)
2 cloves garlic, minced
1 yellow onion, diced
30 ounces diced tomatoes, canned, including juice
½ to 1 cup chicken broth
1 tablespoon cumin
salt and pepper
2 tablespoons cilantro, chopped
1 lime
4 corn tortillas, sliced into 1/4-inch strips
½ cup Monterey jack cheese, shredded
1 avocado, diced and tossed with lime juice to prevent browning*

Place chicken in Crock-Pot® slow cooker. In a separate bowl, combine chilies, garlic, onion, tomatoes, ½ c chicken broth and cumin. Blend and pour over chicken. Cook on high for 3 hours. When chicken is tender, use the tines of 2 forks to shred. Adjust seasoning and add additional chicken broth if necessary. Just before serving, add tortillas and cilantro to slow cooker. Stir to incorporate. Adjust seasoning to taste. Serve in soup bowls, topping each with shredded cheese, diced avocado and a squeeze of lime.

Vegetarian

Macaroni and Cheese

3 cups cooked macaroni
1 tbs. butter
2 cups evaporated milk
3 cups cheddar cheese, shredded
¼ cup green pepper, finely chopped
¼ cup onion, chopped
1 tsp. salt
¼ tsp. pepper
non-stick cooking spray

In a large bowl, toss the macaroni with the butter and then add the remaining ingredients. Add the mixture to a lightly greased Crock-Pot® Slow Cooker. Cover; cook on High for 2 to 3 hours, stirring once during cooking.

Recommended Unit Size: 3 - 6 Quarts.

Vegetarian

Red Beans and Rice

1 lb. dry red beans
1 onion, chopped
1 green pepper, chopped
2 ribs celery, chopped
3 cloves garlic, minced
2 14 ½ oz. cans vegetable broth
2 cups water
1 tsp. salt
½ tsp. cumin
½ tsp. hot pepper sauce
3 cups cooked rice

In a large pot, cover the beans with three times their volume of water and bring to a boil. Boil for 10 minutes and then remove from heat. Cover and let stand for 1 hour and then drain. Combine all of the ingredients in the Crock-Pot® Slow Cooker except the rice. Cover; cook on Low for 10 hours or on High for 6 hours. Serve over the hot cooked rice.

Recommended Unit Size: 3 - 6 Quarts.

Vegetarian

Creole Black Beans

6 15 oz. cans black beans, drained
3 cups onion, chopped
2 cups green pepper, chopped
8 cloves garlic, minced
4 tsp. dried thyme
3 tsp. dried oregano
3 tsp. white pepper
½ tsp. black pepper
½ tsp. cayenne pepper
2 vegetable bouillon cubes
10 bay leaves
2 8 oz. can tomato sauce
2 cup water



Combine the ingredients in the Crock-Pot® slow cooker. Cover; cook on Low for 8 hours or on High for 4 hours. Remove the bay leaves before serving and serve over cooked rice.

Recommended Unit Size: 3 - 6 Quarts.

Vegetarian

Chunky Vegetable Chili

4 15 oz. cans Great Northern beans, rinsed and drained
2 cups frozen corn
2 onions, chopped
4 ribs celery, chopped
2 6 oz. cans tomato paste
2 4 oz. cans diced green chilies, undrained
2 carrots, diced
6 cloves garlic, minced
2 tbs. chili powder
4 tsp. dried oregano
2 tsp. salt
2 cup water

In the Crock-Pot® Slow Cooker, combine the beans, corn, onion, celery, tomato paste, green chilies, carrot, garlic, chili powder, oregano and salt. Stir in the water. Cover; cook on Low for 5 ½ to 6 hours, or until the vegetables are tender.

Recommended Unit Size: 3 - 6 Quarts.

Vegetarian

Roasted Pepper and Bean Chili

2 green peppers
2 red peppers
1 onion, chopped
1 zucchini, quartered and sliced
2 cloves garlic
2 tbs. chili powder
1 tsp. dried oregano
½ tsp. cumin
1 14 ½ oz. can crushed tomatoes
1 10 oz. can diced tomatoes
1 15 oz. can garbanzo beans, drained
1 15 oz. can pinto beans, drained
1 15 oz. can black beans, drained



Cut the peppers in half and remove the seeds. Slash the edges so that the peppers will lay flat. Place the pepper skin side up on a baking sheet. Broil the peppers until blackened, about 15 minutes. Seal in a plastic food bag. Allow to stand for 15 minutes and then rub the skin from the peppers and chop them. Combine the peppers with the remaining ingredients in the Crock-Pot® Slow Cooker. Cover; cook on Low for 8 to 10 hours or on high for 4 to 5 hours.

Recommended Unit Size: 3 - 6 Quarts.

Vegetarian

Baked Eggplant

2 ½ lbs. eggplant, cut into 1-inch cubes
4 onions, thinly sliced
4 ribs celery, sliced
2 tbs. olive oil
2 16 oz. can diced tomatoes, undrained
6 tbs. tomato sauce
1 cup pitted olives, cut in half
4 tbs. balsamic vinegar
2 tbs. sugar
2 tbs. capers, drained
2 tsp. dried oregano
2 tsp. dried basil
salt and pepper to taste

Combine the eggplant, onions, celery, oil, tomatoes and tomato sauce in the Crock-Pot® Slow Cooker. Cover; cook on Low for 3 ½ to 4 hours or until eggplant is tender. Stir in the olives, vinegar, sugar, capers, oregano, and basil. Season with salt and pepper. Cover; cook for 45 minutes to 1 hour on High, or until heated through.

Recommended Unit Size: 3 - 6 Quarts.

Vegetarian

Vegetable Curry

4 potatoes, peeled and diced
1 onion, chopped
1 red pepper, chopped
2 carrots, diced
2 large tomatoes, chopped
1 6 oz. can tomato paste
¾ cup water
2 tbs. curry powder
2 tsp. cumin seeds
½ tsp. garlic powder
½ tsp. salt
3 cups cauliflower florets
1 10 oz. package frozen peas, thawed



Place the potatoes, onion, pepper, carrots and tomatoes in the Crock-Pot® Slow Cooker. Stir in the tomato paste, water, curry powder, cumin seeds, garlic powder and salt. Mix well and add the cauliflower florets. Cover; cook on Low for 8 to 9 hours or on Low for 4 to 5 hours. Stir in peas just before serving.

Recommended Unit Size: 4 - 7 Quarts.

Vegetarian

Stuffed Green Bell Peppers

15 ounces red kidney beans, canned, drained and rinsed
10 ounces frozen corn
4 ½ ounces diced tomatoes, canned
¼ cup salsa
¼ cup onion, chopped
1 ½ cups rice, cooked
1 teaspoon Worcestershire sauce
¼ teaspoon salt
½ teaspoon ground black pepper
2 cups reduced-fat Cheddar cheese, shredded
5 green bell peppers, tops removed and seeded

Combine all ingredients, except ¼ cup cheese and green peppers. Stuff peppers with this mixture. Arrange peppers in stoneware. Cover and cook on LOW 6-8 hours (HIGH: 3-4 hours). Sprinkle with remaining cheese during last 30 minutes of cooking.



Vegetarian

Vegetable Ziti

1 pound ziti pasta, uncooked
1 large zucchini, grated, about 2 cups
1 large carrot, grated, about 1 cup
1 red bell pepper, diced, about 1 cup
1 small onion, finely diced, about 1 cup
1 garlic clove, minced
1 28-ounce can diced tomatoes
1 15-ounce can tomato puree (or sauce without seasonings)
1 teaspoon salt
½ cup grated parmesan cheese
3 cups grated mozzarella cheese, divided

1. In your Crock-Pot® slow cooker, combine all the ingredients, except 1 cup of the mozzarella cheese, and stir to mix well.
2. Sprinkle the remaining 1 cup mozzarella cheese evenly over the top of the pasta mixture.
3. Cover and cook on high for 3 hours, or low for 6 hours.

Desserts

Cinnamon Ginger Pears

3 cups water
1 cup granulated sugar
10 to 12 slices fresh ginger
2 whole cinnamon sticks
6 pears, peeled and cored
1 tbs. candied ginger, minced, for garnish

In the Crock-Pot® Slow Cooker, combine the water, sugar, fresh ginger and cinnamon sticks. Place the pears in this mixture. Cover; cook on Low for 4 to 6 hours or on High for 1 ½ to 2 hours. Remove the pears from the sauce and let them cool. Turn the slow cooker to High and heat uncovered for about 30 minutes to allow the liquid to reduce to a thick syrup. Drizzle this syrup over the pears. Garnish with the candied ginger.

Recommended Unit Size: 6 - 7 Quarts.

Desserts

Candied Bananas Foster

6 bananas, peeled and cut into quarters
½ cup flaked coconut
½ tsp. cinnamon
¼ tsp. salt
½ cup dark corn syrup
⅓ cup unsalted butter
1 tsp. lemon zest, grated
3 tbs. lemon juice
1 tsp. rum
12 slices pound cake, each about 1-inch thick
1 qt French vanilla ice cream, softened
confectioner's sugar, for garnish



Combine the bananas and coconut in the Crock-Pot® Slow Cooker. In a mixing bowl, combine the cinnamon, salt, corn syrup, butter, lemon zest, lemon juice and rum. Pour over the banana and coconut mixture. Cover; cook on Low for 1 to 2 hours. To create individual servings, place one scoop of the French vanilla ice cream between two slices of pound cake, like a sandwich. Ladle the bananas and sauce over each ice cream sandwich, and dust each with confectioners sugar.

Recommended Unit Size: 3 - 6 Quarts.

Desserts

Bread Pudding

8 eggs, beaten
4 cups milk
⅔ cup sugar
1 tsp. cinnamon
1 tsp. vanilla
6 cups dry French bread cubes
⅓ cup raisins

In a mixing bowl, beat together the eggs, milk, sugar, cinnamon and vanilla. Place the dry bread cubes in the Crock-Pot® Slow Cooker. Pour the egg mixture over the bread. Cover; cook on High for 2 ½ to 3 hours.

Recommended Unit Size: 3 - 6 Quarts.

Carrot Cake

2 eggs
1 cup sugar
⅓ cup oil
1 ½ cups flour
1 teaspoon baking soda
½ teaspoon salt
1 teaspoon cinnamon
¾ cup carrots, grated
½ cup nuts, chopped
14 ounces pineapple, canned
1 teaspoon vanilla

Combine all ingredients in slow cooker. Cover; cook on High 3-4 hours.

Desserts

Homestyle Apple Brown Betty

12 cups apples, peeled, cored and sliced
8 cups white bread, cubed
2 teaspoons cinnamon
2 teaspoons nutmeg
¼ teaspoon salt
1 ½ cups brown sugar
1 cup butter, melted

Place apples in slow cooker. Combine bread crumbs, cinnamon, nutmeg, salt, brown sugar, and butter. Spread over apples. Cover; cook on Low 3-4 hours.

Triple Chocolate Surprise

1 envelope chocolate cake mix
8 ounces sour cream
1 envelope instant chocolate pudding mix
1 cup chocolate chip morsels
¾ cup oil
4 eggs
1 cup water

Spray the stoneware with nonstick cooking spray or lightly grease. Mix cake mix, sour cream, pudding mix, chocolate chips, oil, eggs and water in bowl. Pour into Stoneware. Cover and cook on Low 6-8 hours or on High 3-4 hours.

Beverages

Hot Spiced Wine

3-4 bottles dry red wine
6 apples, cored and thinly sliced
6 whole cloves
4 cinnamon sticks
1 cup sugar
2 tsp. lemon juice

Combine all ingredients in the Crock-Pot® Slow Cooker and stir well. Cover and cook on Low for 4 to 5 hours or on High for 1 to 2 hours.

Recommended Unit Size: 3 - 6 Quarts.

Chai Tea

4 quarts water
16 bags black tea
1 tsp. sugar
32 whole cloves
32 whole cardamom seeds, pods removed
10 whole cinnamon sticks
16 slices fresh ginger
2 cups milk

Combine water, tea, sugar, cloves, cardamom, cinnamon, and ginger in the slow cooker. Cook on High for 2 – 2 ½ hours or Low 3-5 hours. Strain mixture and discard solids. (May be covered and refrigerated for up to 3 days.) Stir in milk just before serving. Serve warm or chilled.

Recommended Unit Size: 4 - 7 Quarts.

Beverages

Hot Cranberry Punch

4 cups unsweetened pineapple juice
4 cups cranberry juice
½ cup brown sugar (packed)
1 cup water
1 tsp. whole cloves
1 cinnamon stick tied in cheesecloth
1-2 cups Vodka (optional)

Combine all ingredients except Vodka in the stoneware. Cover and cook on Low for 4-6 hours. Add Vodka before serving.

Recommended Unit Size: 3 - 6 Quarts.

Hot Mulled Cider

1 gallon apple cider
1 cup brown sugar
1 ½ tsp. cider vinegar
2 tsp. vanilla
2 cinnamon sticks
12 whole cloves
1 cup bourbon

Combine all ingredients in the slow cooker. Cover and cook on Low 4-6 hours. Discard the cinnamon stick and cloves before serving.

Recommended Unit Size: 4 ½ - 7 Quarts.

Beverages

Hot Spiced Cherry Cider

3 ½ quarts apple cider
2 cinnamon sticks
2 3-oz packages of cherry-flavored gelatin

Mix together the apple cider and cinammon sticks in the stoneware. Cook on High for 3 hours. Stir in cherry-flavored gelatin. Cook on High 1 more hour and allow gelatin to dissolve. Serve directly from the stoneware.

Recommended Unit Size: 4 - 7 Quarts.

Malted Mint

24 chocolate covered mint patties
½ gallon milk
2 cups crushed malted milk balls
1 cup chocolate peppermint patty candies
1 tbs. vanilla extract
2 cups whipping cream or non-dairy topping
1 tsp. peppermint extract

Combine all ingredients (except whipping cream) in stone ware. Cover and cook on Low for 2 hours. Whip with hand mixer to froth. Spoon in whipping cream and serve from stoneware.

Recommended Unit Size: 4 - 6 Quarts.

Beverages

Mulled Apple Cider

*1 cup light brown sugar
4 quarts apple cider
2 tsp. whole allspice
3 tsp. whole cloves
6 whole cinnamon sticks
4 large oranges, sliced*

Combine all ingredients in the slow cooker. Stir until the brown sugar is well dissolved. Cover and cook on Low for 2 to 4 hours. Strain spices before serving.

Recommended Unit Size: 4 - 6 Quarts.

Orange Cider Punch

*2 cups sugar
4 cinnamon sticks
2 tsp. nutmeg
2 cups apple cider
12 cups orange juice*

Combine ingredients in slow cooker. Cover and cook on Low for 4-6 hours or on High 2-3 hours.

Recommended Unit Size: 4 - 6 Quarts.

Beverages

Mulled Cranberry Tea

*4 tea bags
2 cups boiling water
2 bottles (48 ounces each) cranberry juice
1 cup dried cranberries (optional)
2/3 cup sugar
2 large lemons, cut into 1/4 -inch slices
8 cinnamon sticks
10-12 whole cloves
Additional thin lemon slices
Additional cinnamon sticks*

Place tea bags in the Crock-Pot® slow cooker. Pour boiling water over the tea bags; cover and let stand 5 minutes. Remove and discard tea bags. Stir in cranberry juice, cranberries (if desired) sugar, lemon slices, cinnamon sticks and cloves. Cover and cook on Low for 2 to 3 hours or on High for 1 to 2 hours or until done. Remove and discard the lemon slices, cinnamon sticks, and cloves. Serve in warm mugs with additional fresh lemon slices and cinnamon sticks.

Recommended Unit Size: 4 1/2 - 7 Quarts.

Beverages

Spiced Coffee

1 gallon coffee
½ cup chocolate syrup
⅔ cup sugar
6 cinnamon sticks
3 tsp. whole cloves
1 tsp. anise flavoring
1 tsp. orange zest
1 tsp. lemon zest
2 cups whipped cream or non-dairy topping
4 tbs. vanilla extract
¼ cup cocoa powder
¼ cup spiced rum (optional)



Combine all ingredients (except whipped cream and vanilla) in stoneware. Cover and cook on Low for 3-4 hours. In a bowl, combine whipped cream and vanilla and refrigerate. When ready to serve, ladle into coffee cups and top with a dollop of whipped vanilla cream and dust with cocoa powder.

Recommended Unit Size: 4 ½ - 7 Quarts.

Beverages

Tropical Tea

1 gallon hot water
12 tea bags (strings and labels removed)
⅔ cup sugar
6 tbs. honey
1 mango sliced
2 ½ cups pineapple juice
1 orange, sliced (½-inch thick slices)
1 can sliced pineapple
1 star fruit, sliced (½-inch thick slices)
1 bunch fresh mint leaves

Dice mango and pineapple, then combine all ingredients (except mint leaves) in stoneware. Cover and cook on Low for 4 hours. Serve from slow cooker with mint leaves as garnish.

Recommended Unit Size: 4 ½ - 7 Quarts.

Beverages

Warm Fruit Punch

8 cups water
1 12-oz can frozen cranberry-raspberry juice concentrate, thawed
1 6-oz can frozen lemonade concentrate, thawed
½ cup sugar
4 cinnamon sticks
¼ tsp. whole cloves
¼ tsp. whole allspice

Combine all of the ingredients in the stoneware. The spices can be tied in a cheesecloth and placed in the punch if desired. Cover heat on High for 3 hours, then turn to Low. Remove the spices from the punch with a small strainer or slotted spoon. Serve directly from the slow cooker.

Recommended Unit Size: 3 - 6 Quarts.

Little Dipper® Warmer Recipes

Bean and Olive Dip

1 7 oz. can chili with beans
1 3 oz. package cream cheese, diced
¼ cup ripe olives, sliced
2 tbs. green chilies, diced
Green onions, sliced

Combine the chili, cream cheese, olives and chilies in the Little Dipper® warmer. Cover and heat until cheese melts (about 1 hour). Stir gently to mix ingredients. Sprinkle with onions.

Fiesta Dip

1 8 oz. can of refried beans
½ cup shredded Cheddar cheese
¼ cup Mexican salsa
⅓ green chili pepper, chopped (optional)

Combine all ingredients and place in the Little Dipper® warmer. Cover and heat 30 to 60 minutes or until cheese is melted. Serve with tortilla chips or corn chips.

Artichoke Dip

1 6 oz. jar marinated artichoke hearts
2 tbs. green chilies, diced
¼ cup mayonnaise
1 cup cheddar cheese, shredded

Drain the artichokes, reserve the marinade. Chop the artichokes. Combine artichokes, chilies, mayonnaise and cheese in the Little Dipper® warmer. Cover and heat until the cheese is melted. Stir to mix ingredients, then blend in 1 tbs. of reserved marinade.