

**CROCK·POT®**  
• THE ORIGINAL SLOW COOKER •



WILD MUSHROOM BEEF STEW



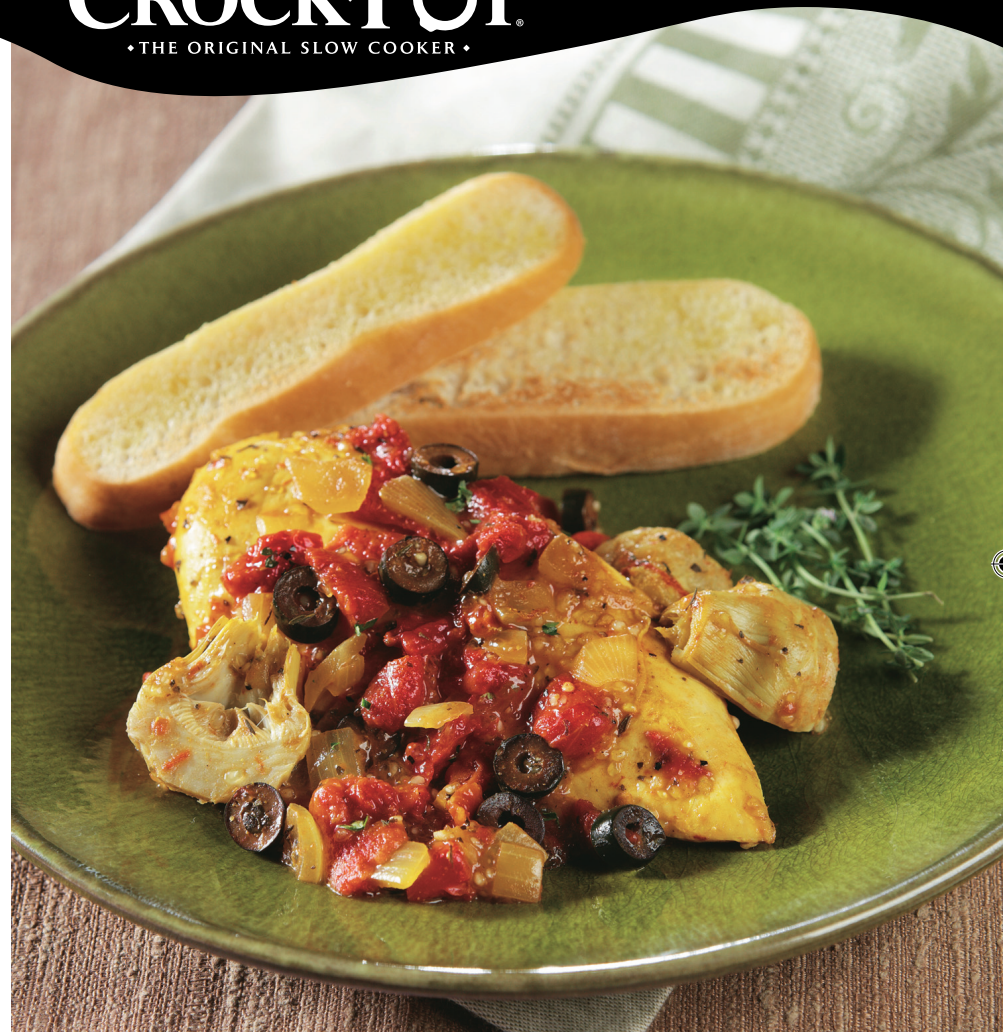
SPINACH ARTICHOKE DIP



JAMBALAYA

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

**CROCK·POT®**  
• THE ORIGINAL SLOW COOKER •





**Crock-Pot® Slow Cooker with Touchscreen Technology**  
**Cookbook and Owner's Manual**

Read and Keep These Instructions  
[www.crockpot.com](http://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.


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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.

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## Important Notes

- To avoid over or under cooking, always fill the stoneware  $\frac{1}{2}$  to  $\frac{3}{4}$  full and conform to recommended cook time. To prevent spillover do not fill higher than  $\frac{3}{4}$  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](http://www.crockpot.com) for additional recipes, hints, tips, and more.

## 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](http://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

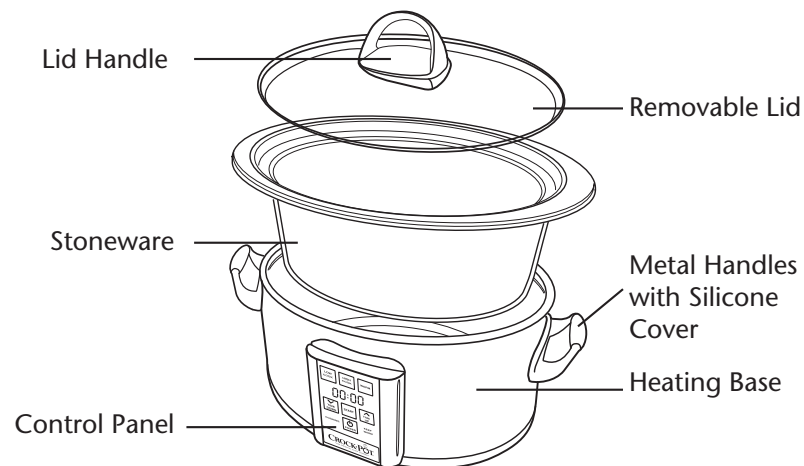
If you have any questions regarding this warranty or would like to obtain warranty service, please call 1-800-323-9519 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located at 2381 Executive Center Drive, 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 call our Consumer Service Department. **PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.**

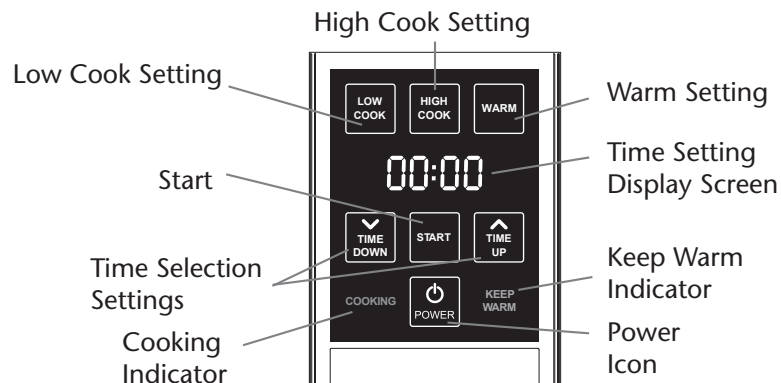
To register your product, please visit us online at [www.crockpot.com](http://www.crockpot.com).

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## CROCK-POT® SLOW COOKER WITH TOUCHSCREEN TECHNOLOGY



### CONTROL PANEL



## PREPARING YOUR CROCK-POT® SLOW COOKER WITH TOUCHSCREEN TECHNOLOGY

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.
3. Remove the static clings from the control panel and heating base.

## HOW TO USE YOUR CROCK-POT® SLOW COOKER WITH TOUCHSCREEN TECHNOLOGY

1. Add your ingredients to the stoneware and cover with the lid.
2. Plug in your Crock-Pot® slow cooker.
3. Touch POWER Icon. A beep will sound.
4. Select HIGH COOK or LOW COOK setting .  
**NOTE:** WARM is ONLY for keeping already cooked food at the perfect serving temperature. DO NOT cook on the WARM setting.
5. Touch the TIME UP setting to scroll through the timed cooking options. If you press the setting too many times touch the TIME DOWN setting to decrease the time. 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.  
**NOTE:** To quickly scroll to your desired cook time, keep your finger pressed on the TIME UP or TIME DOWN Setting
6. Once you have programmed the desired heat setting and cook time, touch the START button to begin cooking. A beep will sound. If you fail to touch the START button, it will begin to blink to signify that it must be touched in order to proceed.  
**NOTE:** Once this unit shifts to the WARM setting it will begin counting up for a maximum of 6 hours. Unit will then shut off after 6 hours.
7. The time will begin to count down in one minute increments, and the cooking light will pulse.  
**NOTE:** Once this unit shifts to the WARM setting it will begin counting up for a maximum of 6 hours. Unit will then shut off after 6 hours.

## HOW TO USE YOUR CROCK-POT® SLOW COOKER WITH TOUCHSCREEN TECHNOLOGY (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 COOK, set your Crock-Pot® slow cooker to 8 hours.
- 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.
- If you desire to change your settings during the cooking cycle, you must press power off and then power back on to set a different cooking setting.

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 CROCK-POT® SLOW COOKER WITH TOUCHSCREEN TECHNOLOGY

- 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.

## *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 cooking and are able to develop their full flavor. They tend not to overcook in your slow cooker as they might in your oven or on your stovetop.
- When cooking recipes with vegetables and meat, place vegetables in slow cooker before meat. Vegetables usually cook slower than meat in the slow cooker.
- Place vegetables near the sides or bottom of the stoneware to facilitate cooking.

## *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 ½ to ¾ full.

## *Hints And Tips*

- 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.
- 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 ½ full and a maximum of ¾ full, and conform to recommended cook times.

**Visit the Crock-Pot® slow cooker website at  
[www.crockpot.com](http://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 - 6.5 Quarts.



## *Appetizers & Side Dishes*

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### **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 - 6.5 Quarts.

## *Appetizers & Side Dishes*

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### **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 - 6.5 Quarts.

## *Appetizers & Side Dishes*

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### **Sausage and Meatballs**

*3-5 pounds sausage and meatballs, uncooked*

*6 cloves garlic, peeled and chopped*

*1 28-ounce can crushed tomatoes*

*1-2 28-ounce cans plum tomatoes in juice, chopped coarsely*

*1 bunch fresh basil*

*Cooked pasta*

*Grated cheese*

Brown sausage and meatballs in a skillet on stovetop (optional). Add all ingredients to Crock-Pot® slow cooker except pasta and grated cheese. Cover and cook on Low for 7- 8 hours or on High for 4 - 5 hours. Serve with cooked pasta and grated cheese.

Recommended Unit Size: 4 - 7 Quarts.

## *Appetizers & Side Dishes*

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### **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 -12 hours or on High for 5 - 6 hours. Remove bay leaves and serve over hot spaghetti.

Recommended Unit Size: 3 - 6 Quarts.

## *Appetizers & Side Dishes*

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### **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: 4 - 7 Quarts.

### **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 - 7 Quarts.

## *Appetizers & Side Dishes*

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### **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 1/4 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: 4 - 7 Quarts.

## *Beef and Pork*

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### **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: 4 - 7 Quarts.

## *Beef and Pork*

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### **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: 5 - 7 Quarts.

## *Beef and Pork*

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### **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*

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### **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*

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### **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*

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### **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*

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### **Beef Bourguignon**

*3 tablespoons flour*  
*Kosher salt and pepper*  
*3 pounds beef chuck, cut into 1-inch cubes*  
*3 large carrots, peeled and sliced*  
*1 medium onion, sliced*  
*6 strips cooked bacon, cut into 1-2 inch pieces*  
*1 10-ounce can beef broth*  
*2 cups red or Burgundy wine*  
*1 tablespoon tomato paste*  
*2 cloves garlic, minced*  
*3 sprigs fresh thyme, stemmed*  
*1 bay leaf*  
*1 pound fresh mushrooms, sliced*  
*2 large potatoes, cut into 1-inch pieces*

Coat beef in flour seasoned with salt and pepper. Sear beef in a skillet on stovetop (optional). Place meat in Crock-Pot® slow cooker and add remaining ingredients. Cover and cook on Low for 8 -10 hours or on High for 5 -7 hours, or until meat is tender.

Recommended Unit Size: 4 - 7 Quarts.

## *Beef and Pork*

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### **Rosemary Pork and Mushrooms with Shallots**

*1 tbs. oil*  
*1 cup shallots, chopped*  
*2 lbs. boneless pork shoulder, sliced into 1/2 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*

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### **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 1/2 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*

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### **BBQ Pulled Pork**

*2 ½-5 pound pork loin, trimmed of fat*  
*2- 4 cups barbecue sauce*  
*2- 3 onions, chopped*  
*6- 8 hamburger buns or hard rolls*

Place pork loin in Crock-Pot® slow cooker. Top with onion and barbecue sauce. Cover and cook on Low Cook for 7- 9 hours or on High for 4 - 5 hours, or until meat is tender. Remove pork from Crock-Pot® slow cooker and shred with a fork. Add pork back into Crock-Pot® slow cooker and coat with sauce. Serve BBQ pulled pork on hamburger buns or hard rolls.

Recommended Unit Size: 4 - 7 Quarts.

## *Beef and Pork*

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### **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 7-9 hours or on High for 4 - 5 hours.

Recommended Unit Size: 4 - 7 Quarts.

## *Beef and Pork*

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### **Baby Back Ribs**

*2- 4 racks of baby back ribs, cut into 3-4 pieces each  
2- 4 cups barbecue sauce  
2-3 onions, chopped*

Place ribs in Crock-Pot® slow cooker. Top with onion and barbecue sauce. Cover and cook on Low for 7- 9 hours or on High for 4 -5 hours, or until meat is tender. To serve, cut ribs between bones and coat with extra sauce as desired.

Recommended Unit Size: 4 - 7 Quarts.

## *Beef and Pork*

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### **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 10-12 hours or on High for 5 - 6 hours.

Recommended Unit Size: 4 - 7 Quarts.

## *Beef and Pork*

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### **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 10-12 hours or on High for 5- 6 hours. If thicker sauce is desired, add the cornstarch.

Recommended Unit Size: 4 - 7 Quarts.



## *Beef and Pork*

### **Stuffed Lamb Roast**

3 lb. lamb roast, de-boned  
1 onion, finely chopped  
⅓ 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 10-12 hours. Let the lamb rest for 15 minutes before slicing. Pour the natural juices over the roast and serve.

Recommended Unit Size: 4 - 7 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 1/2 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 8-10 hours.

Recommended Unit Size: 4 - 7 Quarts.

## *Beef and Pork*

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### **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 - 8 hours or on High for 3 - 4 hours.

Recommended Unit Size: 4 - 7 Quarts.

## *Beef and Pork*

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### **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: 4 - 7 Quarts.

## *Beef and Pork*

### **Coq Au Vin**

*5 slices bacon, diced*  
*2/3 cup green onion, sliced*  
*6 chicken breast halves*  
*1 onion, chopped*  
*1/4 lb. whole mushrooms*  
*8 small new potatoes*  
*1 clove garlic, minced*  
*1 tsp. salt*  
*1/2 tsp. pepper*  
*1/2 tsp. dried thyme*  
*1/2 cup chicken broth*  
*1/2 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.

## *Chicken and Turkey*

### **Chicken Paprikash**

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

Place the chicken, salt, red pepper flakes and paprika in the Crock-Pot® Slow Cooker. Fill the stoneware 3/4 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 2/3 to 3/4 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: 4 - 7 Quarts.

## *Chicken and Turkey*

### **Dilled Chicken and Potatoes**

*1 14 ½ oz. can chicken broth, 1/4 cup set aside  
1/4 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 1/4 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: 4 - 7 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 ¾ oz. cans cream of chicken soup  
2 10 ¾ 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*

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### **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*

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### **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: 4 - 7 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 10-13 hours or on High for 5 - 6 hours. Remove the bay leaves before serving.

Recommended Unit Size: 4 - 7 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*

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### **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*

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### **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*

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### **Chicken Cordon Bleu Rolls**

*6 chicken breasts, pounded to 1/4 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 -6 hours or on High for 3 - 4 hours. Makes 6 servings.

Recommended Unit Size: 4 - 7 Quarts.

## *Chicken and Turkey*

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### **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: 4 - 7 Quarts.

## 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: 4 - 7 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 -10 hours or on High for 3 -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: 4 - 7 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*  
*2/3 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 1/2 - 3 hours, or until fish is cooked through. Garnish with lemon wedges.

Recommended Unit Size: 4 - 6 Quarts.

## Seafood

### Shrimp Creole

*4 tbs. butter*  
*⅔ cup onion, chopped*  
*4 tbs. buttermilk biscuit mix*  
*3 cups water*  
*2 6 oz. cans tomato paste*  
*2 tsp. salt*  
*dash pepper*  
*½ 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- 9 hours. At the end of cooking, gently stir in the shrimp and cook for 15-30 minutes until just cooked through. Remove the bay leaf before serving and serve over cooked rice.

Recommended Unit Size: 3 - 6 Quarts.



## *Soups, Stews and Chowders*

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### **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 10-12 hours or on High for 4 - 6 hours. Stir the stew thoroughly before serving.

Recommended Unit Size: 4 - 7 Quarts.

## *Soups, Stews and Chowders*

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### **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 -10 hours or on High for 4- 5 hours. Stir in cooked egg noodles before serving.

Recommended Unit Size: 4 - 7 Quarts.

## *Soups, Stews and Chowders*

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### **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: 4 - 7 Quarts.

## *Soups, Stews and Chowders*

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### **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 - 8 hours or on High for 3 - 4 hours. Ladle the soup into ovenproof bowls and top with bread and cheese. Broil in oven until cheese is melted.

Recommended Unit Size: 4 - 7 Quarts.

## *Soups, Stews and Chowders*

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### **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 - 8 hours or on High for 3 - 4 hours. When cooking time is finished, add the milk and Parmesan cheese and cook for 30 minutes on High.

Recommended Unit Size: 4 - 7 Quarts.

## *Soups, Stews and Chowders*

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### **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: 4 - 7 Quarts.

## *Soups, Stews and Chowders*

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### **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*

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### **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- 9 hours or on High for 4 - 5 hours. Stir in the macaroni and Parmesan cheese.

Recommended Unit Size: 3 ½ - 7 Quarts.

## *Soups, Stews and Chowders*

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### **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*

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### **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  
1/2 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 -10 hours or on High for 4 - 5 hours.

Recommended Unit Size: 4 - 7 Quarts.

## *Vegetarian*

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### **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 - 3 hours, stirring once during cooking.

Recommended Unit Size: 3 - 6 Quarts.

## *Vegetarian*

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### **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: 4 - 7 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: 4 - 7 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: 4 - 7 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 - 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 - 1 hour on High, or until heated through.

Recommended Unit Size: 4 - 7 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 - 9 hours or on Low for 4 -5 hours. Stir in peas just before serving.

Recommended Unit Size: 4 - 7 Quarts.

## *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*  
*⅔ 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.

## *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: 4 - 7 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: 4 - 7 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 cinnamon 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 - 7 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 - 7 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 - 7 Quarts.

## *Beverages*

### **Mulled Cranberry Tea**

*4 tea bags*  
*2 cups boiling water*  
*2 bottles (48 ounces each) cranberry juice*  
*1 cup dried cranberries (optional)*  
*¾ 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 - 3 hours or on High for 1- 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 ½ - 7 Quarts.

## *Beverages*

### **Spiced Coffee**

*1 gallon coffee*  
*½ cup chocolate syrup*  
*¾ 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: 4 - 7 Quarts.