

# The Slow Cooker Cookbook

980 Recipes

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# Mushroom Lentil Barley Stew

## Ingredients

2 quarts vegetable broth  
2 cups sliced fresh button mushrooms  
1 ounce dried shiitake mushrooms, torn into pieces  
3/4 cup uncooked pearl barley  
3/4 cup dry lentils  
1/4 cup dried onion flakes  
2 teaspoons minced garlic  
2 teaspoons dried summer savory  
3 bay leaves  
1 teaspoon dried basil  
2 teaspoons ground black pepper  
salt to taste

## Directions

In a slow cooker, mix the broth, button mushrooms, shiitake mushrooms, barley, lentils, onion flakes, garlic, savory, bay leaves, basil, pepper, and salt.

Cover, and cook 4 to 6 hours on High or 10 to 12 hours on Low. Remove bay leaves before serving.

# Hearty Pork N Beans

## Ingredients

1 pound ground beef  
1 medium green pepper, chopped  
1 small onion, chopped  
1 (1 pound) package smoked sausage, halved lengthwise and thinly sliced  
1 (16 ounce) can pork and beans, undrained  
1 (15 ounce) can lima beans, rinsed and drained  
1 (15 ounce) can pinto beans, rinsed and drained  
1 cup ketchup  
1/2 cup packed brown sugar  
1 teaspoon salt  
1/2 teaspoon garlic powder  
1/4 teaspoon pepper

## Directions

In a skillet, cook beef, green pepper and onion over medium heat until meat is no longer pink; drain. In a slow cooker, combine the remaining ingredients. Stir in beef mixture. Cover and cook on high for 4-5 hours or until heated through.

# Slow Cooker Mediterranean Stew

## Ingredients

1 butternut squash - peeled, seeded, and cubed  
2 cups cubed eggplant, with peel  
2 cups cubed zucchini  
1 (10 ounce) package frozen okra, thawed  
1 (8 ounce) can tomato sauce  
1 cup chopped onion  
1 ripe tomato, chopped  
1 carrot, sliced thin  
1/2 cup vegetable broth  
1/3 cup raisins  
1 clove garlic, chopped  
1/2 teaspoon ground cumin  
1/2 teaspoon ground turmeric  
1/4 teaspoon crushed red pepper  
1/4 teaspoon ground cinnamon  
1/4 teaspoon paprika

## Directions

In a slow cooker, combine butternut squash, eggplant, zucchini, okra, tomato sauce, onion, tomato, carrot, broth, raisins, and garlic. Season with cumin, turmeric, red pepper, cinnamon, and paprika.

Cover, and cook on Low for 8 to 10 hours, or until vegetables are tender.

# Mushroom Slow Cooker Roast Beef

## Ingredients

1 pound sliced fresh mushrooms  
1 (4 pound) standing beef rib roast  
1 (1.25 ounce) envelope onion  
soup mix  
1 (12 fluid ounce) bottle beer  
ground black pepper

## Directions

Place the mushrooms in the bottom of a slow cooker; set the roast atop the mushrooms; sprinkle the onion soup mix over the beef and pour the beer over everything; season with black pepper. Set slow cooker to LOW; cook 9 to 10 hours until the meat is easily pulled apart with a fork.

# Slow Cooker Adobo Chicken

## Ingredients

1 small sweet onion, sliced  
8 cloves garlic, crushed  
3/4 cup low sodium soy sauce  
1/2 cup vinegar  
1 (3 pound) whole chicken, cut  
into pieces

## Directions

Place chicken in a slow cooker. In a small bowl mix the onion, garlic, soy sauce, and vinegar, and pour over the chicken. Cook on Low for 6 to 8 hours.

# Texas Black Bean Soup

## Ingredients

2 (15 ounce) cans black beans,  
rinsed and drained  
1 (14.5 ounce) can stewed  
tomatoes  
1 (14.5 ounce) can diced  
tomatoes, or diced tomatoes with  
green chilies  
1 (14.5 ounce) can chicken broth  
1 (11 ounce) can Mexicorn,  
drained  
2 (4 ounce) cans chopped green  
chilies  
4 green onions, thinly sliced  
2 tablespoons chili powder  
1 teaspoon ground cumin  
1/2 teaspoon dried minced garlic

## Directions

In a slow cooker, combine all ingredients. Cover and cook on high for 4-5 hours or until heated through.

# Angel Chicken

## Ingredients

4 ounces PHILADELPHIA Cream Cheese, softened  
1 (10.75 ounce) can reduced-sodium condensed cream of mushroom soup  
1/4 cup KRAFT Tuscan House Italian Dressing and Marinade  
1/4 cup dry white wine  
1 1/2 pounds boneless skinless chicken thighs, cut into bite-size pieces  
1/2 pound angel hair pasta, uncooked  
2 tablespoons chopped fresh parsley

## Directions

Beat cream cheese, soup, dressing and wine with whisk until blended; pour over chicken in slow cooker. Cook on LOW 4 to 5 hours (or on HIGH 2 to 3 hours).

Cook pasta as directed on package about 15 min. before chicken is done; drain. Serve topped with chicken mixture and parsley.

# Slow Cooker Beef Stew II

## Ingredients

2 pounds stew meat, trimmed and cubed  
3 (10.75 ounce) cans condensed cream of chicken soup  
1 (16 ounce) package egg noodles

## Directions

Spray the inside of a slow cooker with the vegetable cooking spray. Add the meat and the soups to the slow cooker.

Cook on low setting for 8 to 10 hours.

Prepare noodles according to package directions.

When stew is ready, pour over the noodles and serve hot.

# Slow-Cooked Broccoli

## Ingredients

2 (10 ounce) packages frozen  
chopped broccoli, partially thawed  
1 (10.75 ounce) can condensed  
cream of celery soup, undiluted  
1 1/2 cups shredded sharp  
Cheddar cheese, divided  
1/4 cup chopped onion  
1/2 teaspoon Worcestershire  
sauce  
1/4 teaspoon pepper  
1 cup crushed butter-flavored  
crackers  
2 tablespoons butter

## Directions

In a large bowl, combine broccoli, soup, 1 cup cheese, onion, Worcestershire sauce and pepper. Pour into a 3-qt. greased slow cooker. Sprinkle crackers on top; dot with butter. Cover and cook on high for 2-1/2 to 3 hours. Sprinkle with remaining cheese. Cook 10 minutes longer or until the cheese is melted.

# Slow Cooker Tomato Chicken

## Ingredients

5 (6 ounce) skinless, boneless chicken breast halves  
1 (16 ounce) can diced tomatoes with basil  
2 tablespoons minced garlic  
2 tablespoons soy sauce  
1 tablespoon dry mustard  
1/2 (10 ounce) package frozen peas

## Directions

Place the chicken breasts in a slow cooker. Stir together the tomatoes, garlic, soy sauce, and dry mustard; pour over the chicken breasts.

Cook on Low 7 hours; stir in peas and cook 1 hour more.

# Bacon Wrapped Smokies

## Ingredients

1 pound sliced bacon, cut into thirds  
1 (14 ounce) package beef cocktail wieners  
3/4 cup brown sugar, or to taste

## Directions

Preheat the oven to 325 degrees F (165 degrees C).

Refrigerate 2/3 of the bacon until needed. It is easier to wrap the wieners with cold bacon. Wrap each cocktail wiener with a piece of bacon and secure with a toothpick. Place on a large baking sheet. Sprinkle brown sugar generously over all.

Bake for 40 minutes in the preheated oven, until the sugar is bubbly. To serve, place the wieners in a slow cooker and keep on the low setting.

# Quick and Easy Clam Chowder

## Ingredients

1 (10.75 ounce) can condensed cream of celery soup  
1 (10.75 ounce) can condensed cream of potato soup  
1 (10.75 ounce) can New England clam chowder  
2 (6.5 ounce) cans minced clams  
1 quart half-and-half cream  
1 pint heavy whipping cream

## Directions

Mix cream of celery soup, cream of potato soup, clam chowder, 1 can undrained clams, 1 can drained clams, half-and-half cream, and whipping cream into a slow cooker.

Cover, and cook on low for 6 to 8 hours.

# Slow-Cooked Autumn Brisket

## Ingredients

1 (3 pound) boneless beef brisket  
1 small head cabbage, cut into wedges  
1 large sweet potato, peeled and cut into 1-inch pieces  
1 large onion, cut into wedges  
1 medium Granny Smith apple, cored and cut into wedges  
2 (10.75 ounce) cans Campbell's® Condensed Cream of Celery Soup (Regular or 98% Fat Free)  
1 cup water  
2 teaspoons caraway seeds (optional)

## Directions

Place the brisket in a 6-quart slow cooker. Top with the cabbage, sweet potato, onion and apple. Stir the soup, water and caraway seed, if desired, in a small bowl. Pour the soup mixture over the brisket and vegetable mixture.

Cover and cook on LOW for 8 to 9 hours\* or until the brisket is fork-tender. Season as desired.

# Tender Pork Roast

## Ingredients

1 (3 pound) boneless pork roast  
1 (8 ounce) can tomato sauce  
3/4 cup soy sauce  
1/2 cup sugar  
2 teaspoons ground mustard

## Directions

Cut roast in half; place in a 5-qt. slow cooker. Combine remaining ingredients; pour over roast. Cover and cook on low for 8-9 hours or until a meat thermometer reads 160 degrees F-170 degrees F. Remove roast to a serving platter and keep warm. If desired, skim fat from pan juices and thicken for gravy.

# Krista's Queso

## Ingredients

1 (16 ounce) package bulk pork breakfast sausage  
1 (16 ounce) package processed cheese food, cubed  
1 (4 ounce) jar mushrooms, drained  
1 (14 ounce) can diced tomatoes with green chile peppers, drained

## Directions

Cook the sausage in a large skillet over medium heat until completely browned; drain.

Combine the cooked sausage, cheese, mushrooms, and diced tomatoes with green chile peppers in a slow cooker. Set slow cooker to Low. Cook until the cheese melts completely, stirring occasionally, 30 to 40 minutes.

# Chili Cheese Dip I

## Ingredients

60 ounces chili with beans  
2 (8 ounce) packages cream  
cheese, softened  
2 cups shredded Cheddar cheese

## Directions

In a slow cooker, combine chili, cream cheese, and Cheddar cheese. Set the slow cooker to a low temperature, and let the dip cook until all of the cheeses have melted. Serve warm.

# Colonial Hot Buttered Rum

## Ingredients

2 cups brown sugar  
1/2 cup butter  
1 pinch salt  
2 quarts hot water  
3 cinnamon sticks  
6 whole cloves  
2 cups rum  
1 cup sweetened whipped cream  
ground nutmeg to taste

## Directions

Combine the brown sugar, butter, salt and hot water in 5 quart slow cooker. Add cinnamon sticks and cloves. Cover and cook on Low for 5 hours. Stir in rum.

Ladle from the slow cooker into mugs, and top with whipped cream and a dusting of nutmeg.

# Red Beans and Rice

## Ingredients

2 cups dried red beans  
1/2 teaspoon dried minced garlic  
1 tablespoon dried minced onion  
2 teaspoons salt  
1 bay leaf  
1 teaspoon white sugar  
1/4 teaspoon ground cayenne pepper  
1 teaspoon celery seed  
1 teaspoon ground cumin  
1/4 teaspoon crushed red pepper flakes  
1 ham hock  
1 pound smoked sausage, sliced

## Directions

Pick over the dried beans, and soak them in water overnight.

The next day, drain off the soaking water, and place the beans in a large pot or slow cooker. Cover with water, and stir in the dried garlic and onion, salt, bay leaf, sugar, cayenne pepper, celery seed, cumin, and crushed red pepper flakes. Push the ham hock down into the beans. Bring to a boil, reduce the heat, and simmer over low heat for 3 to 4 hours.

Stir in the smoked sausage, simmer for 20 more minutes, and serve.

# Turkey with Mushroom Sauce

## Ingredients

1 (3 pound) boneless turkey breast, halved  
2 tablespoons butter or margarine, melted  
2 tablespoons dried parsley flakes  
1/2 teaspoon dried tarragon  
1/2 teaspoon salt (optional)  
1/8 teaspoon pepper  
1 (4.5 ounce) jar sliced mushrooms, drained  
1/2 cup white wine or chicken broth  
2 tablespoons cornstarch  
1/4 cup cold water

## Directions

Place the turkey, skin side up, in a slow cooker. Brush with butter. Sprinkle with parsley, tarragon, salt if desired and pepper. Top with mushrooms. Pour wine or broth over all.

Cover and cook on low for 7-8 hours.

Remove turkey and keep warm. Skim fat from cooking juices.

In a saucepan, combine cornstarch and water until smooth. Gradually add cooking juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with the turkey.

# Fisherman's Catch Chowder

## Ingredients

1 1/2 pounds cod fillets, cubed  
1 (16 ounce) can whole peeled tomatoes, mashed  
1 (8 ounce) jar clam juice  
1/2 cup chopped onion  
1/2 cup chopped celery  
1/2 cup chopped carrots  
1/2 cup dry white wine  
1/4 cup chopped fresh parsley  
1/4 teaspoon dried rosemary  
1 teaspoon salt  
3 tablespoons all-purpose flour  
3 tablespoons butter, melted  
1/3 cup light cream

## Directions

In a slow cooker, stir together the cod, tomatoes, clam juice, onion, celery, carrots, wine, parsley, rosemary, and salt. Cover, and cook on Low 7 to 8 hours or on High 3 to 4 hours.

One hour prior to serving, mix flour, butter, and light cream in a small bowl. Stir into the slow cooker until the fish mixture is thickened.

# Slow Cooker Roast Beef

## Ingredients

3 pounds beef chuck roast  
1/3 cup soy sauce  
1 (1 ounce) package dry onion  
soup mix  
2 teaspoons freshly ground black  
pepper

## Directions

Pour the soy sauce and dry onion soup mix into the slow cooker. Mix well. Place chuck roast into slow cooker. Add water until the top 1/2 inch of the roast is not covered. Add the fresh ground pepper over the top.

Cover and cook on low for 22 hours.

# Sweet-And-Sour Smokies

## Ingredients

2 (16 ounce) packages miniature  
smoked sausages  
2 (21 ounce) cans cherry pie filling  
1 (20 ounce) can pineapple  
chunks, drained  
3 tablespoons brown sugar

## Directions

Place sausages in a slow cooker. In a bowl, combine the pie filling, pineapple and brown sugar; pour over sausages. Cover and cook on low for 4 hours.

# Sleeper Heater Lentil Soup

## Ingredients

3 cups brown lentils  
1/4 cup chopped fresh parsley  
1/4 cup curry paste  
1 tablespoon grated fresh ginger  
root  
2 tablespoons chopped fresh  
oregano  
2 cloves garlic, chopped  
1 tablespoon all-purpose flour  
1 teaspoon paprika

## Directions

Place the lentils, parsley, curry paste, ginger, oregano, garlic, flour and paprika into a 2.5 quart (5 liter) slow cooker. Mix until blended. Fill with water to within 1/2 inch of the top. Cover, and cook on high for 4 hours, or longer if you can.

# Smokey Black Beans

## Ingredients

1 pound dry black beans, soaked overnight  
4 teaspoons bacon drippings  
1 onion, chopped  
2 teaspoons hickory-flavored liquid smoke  
2 tablespoons dark molasses  
1/2 cup packed brown sugar  
4 slices pickled jalapeno peppers

## Directions

Drain the black beans from their soaking water and place in a slow cooker. Fill with enough fresh water to cover them. Cover and set to High.

Heat bacon drippings in a skillet over medium heat. Add onions; cook and stir until tender. Stir this into the beans along with the brown sugar, liquid smoke, molasses and jalapeno slices. Stir to blend, then cover and cook on High for 5 to 6 hours, or until beans are tender.

# Slow Cooker Cranberry Roast

## Ingredients

1 (1 ounce) envelope dry onion soup mix  
1 (3 pound) beef chuck roast  
1 (16 ounce) can jellied cranberry sauce  
2 tablespoons butter  
2 tablespoons all-purpose flour

## Directions

Place onion soup mix in the bottom of a slow cooker. Place roast in the slow cooker, and top with cranberry sauce.

Cover, and cook 8 hours on Low.

Remove roast, and set aside. Set slow cooker to High. Whisk together butter and flour, and slowly mix into the liquid remaining in the slow cooker to create a thick gravy. Serve with the roast.

# Rogan Josh, Lamb Shanks

## Ingredients

2/3 cup sour cream  
1 tablespoon all-purpose flour  
1/2 teaspoon chili powder  
1 teaspoon ground coriander  
1/2 teaspoon ground ginger  
2 cubes chicken bouillon  
4 whole cardamom pods, broken  
1 (14.5 ounce) can diced tomatoes  
1 cup water  
ground nutmeg to taste  
salt and ground black pepper to taste  
2 tablespoons cornstarch  
1/4 cup water  
1 large onion, cut into wedges  
3 lamb shanks  
1 (15 ounce) can carrots, drained  
1 (15 ounce) can whole new potatoes, drained  
1/2 pound button mushrooms, quartered (optional)

## Directions

Stir the sour cream and all-purpose flour together in a small bowl until smooth and set aside. In a separate small bowl, mix together the cornstarch and water to make a paste.

Combine the chili powder, coriander, ginger, bouillon cubes, cardamom, tomatoes, water, nutmeg, salt and pepper in a medium saucepan; bring to a boil over high heat. Slowly add the cornstarch paste to the tomato mixture, stirring constantly; simmer for 2 minutes. Remove the saucepan from the heat and slowly stir in the sour cream and flour mixture.

Arrange the onions across the bottom of a slow cooker, lay the shanks on top of the onions and pour the prepared tomato mixture over the meat. Place the carrots, potatoes and mushrooms on top of the sauce.

Cover and cook in the slow cooker on High for 8 hours.

# Kielbasa Made Easy

## Ingredients

2 (16 ounce) packages kielbasa  
sausage, cut into 1 inch pieces  
2 (16 ounce) cans whole cranberry  
sauce  
1 (18 ounce) bottle barbecue  
sauce

## Directions

Brown the kielbasa in a large skillet over medium high heat.

Place the browned kielbasa, cranberry sauce and barbeque sauce in a slow cooker set on low. Allow the mixture to simmer at least 1 hour before serving warm.

# Black Bean Chili

## Ingredients

1 1/2 pounds boneless pork, cut into 1/2-inch cubes  
2 (15.5 ounce) cans black beans, drained  
1 cup chopped onion  
1 cup chopped yellow bell pepper  
1 cup thick and chunky salsa  
1 (15 ounce) can canned diced tomatoes  
2 cloves garlic, minced  
1 teaspoon chili powder  
1/2 teaspoon cumin  
1/4 teaspoon crushed red pepper  
Garnish: sour cream, shredded Cheddar cheese (optional)

## Directions

Combine all ingredients except garnishes in 3 1/2-quart slow cooker. Cover and cook on low heat setting 7 to 8 hours. Top individual bowls with sour cream and Cheddar cheese.

# Sauerkraut and Smokies

## Ingredients

8 apples - peeled, cored and sliced  
1 (32 ounce) package sauerkraut with juice  
4 (16 ounce) packages cocktail-size smoked link sausages  
1 (12 fluid ounce) can cola-flavored carbonated beverage  
1 1/2 cups apple juice  
1/2 cup brown sugar, or to taste

## Directions

Place the apples, sauerkraut with juice, and smoked sausages into a slow cooker.

In a bowl, stir together the cola, apple juice, and brown sugar until the sugar dissolves. Pour the cola mixture into the slow cooker. Stir to combine, cook on High for 2 hours, then on Low for 6 to 8 hours.

# Beer-Baked Irish Beef

## Ingredients

6 slices bacon, diced  
1/3 cup all-purpose flour  
1 teaspoon salt  
1/2 teaspoon ground black pepper  
1 teaspoon ground allspice  
2 1/2 pounds cubed beef stew meat  
4 carrots, peeled and cut diagonally into 1-inch pieces  
4 large onions, cut into eighths  
2 cloves garlic, chopped  
1/4 cup minced fresh parsley  
1 teaspoon dried rosemary, crushed  
1 teaspoon dried marjoram  
1 bay leaf  
1 (12 fluid ounce) can or bottle Irish stout beer

## Directions

Place the bacon in a large nonstick skillet, and cook over medium heat until crisp and brown. Remove the bacon pieces and set aside, leaving the drippings in the skillet.

Place the flour, salt, black pepper, and allspice in a large plastic zipper bag, and shake a few times to combine. Place the beef stew meat into the bag, and shake to coat the meat with flour mixture. Place the meat pieces in the skillet with the bacon drippings, and cook the meat until brown on all sides.

Remove the browned meat to a slow cooker, and add the carrots, onions, garlic, parsley, rosemary, marjoram, and bay leaf to the cooker.

Pour the beer into the skillet, and bring to a boil over medium-low heat, scraping all the browned bits of flavor from the bottom of the skillet. Pour the beer into the slow cooker, over the meat and vegetables. Cover, and cook on Medium setting until the meat is very tender, 4 to 5 hours.

Before serving, remove the bay leaf, and sprinkle the stew with the reserved bacon pieces.

# Peking Pork Chops

## Ingredients

6 thick cut pork chops (1 inch)  
1/4 cup brown sugar  
1 teaspoon ground ginger  
1/2 cup soy sauce  
1/4 cup ketchup  
1 clove garlic, crushed  
salt and pepper to taste

## Directions

Trim excess fat from pork chops and place in slow cooker. Mix brown sugar, ginger, soy sauce, ketchup, garlic, salt and pepper in small bowl and pour over meat. Cover, turn to low and cook 4 to 6 hours, or until tender. Season with salt and pepper, if needed.

# Amazing Pork Tenderloin in the Slow Cooker

## Ingredients

1 (2 pound) pork tenderloin  
1 (1 ounce) envelope dry onion  
soup mix  
1 cup water  
3/4 cup red wine  
3 tablespoons minced garlic  
3 tablespoons soy sauce  
freshly ground black pepper to  
taste

## Directions

Place pork tenderloin in a slow cooker with the contents of the soup packet. Pour water, wine, and soy sauce over the top, turning the pork to coat. Carefully spread garlic over the pork, leaving as much on top of the roast during cooking as possible. Sprinkle with pepper, cover, and cook on low setting for 4 hours. Serve with cooking liquid on the side as au jus.

# Bean and Sausage Soup

## Ingredients

12 ounces dry mixed beans  
1 1/2 pounds Italian turkey  
sausage links  
1 (29 ounce) can diced tomatoes  
2 (14 ounce) cans chicken broth  
1 cup white wine  
1 red bell pepper, chopped  
1 onion, chopped  
2 stalks celery, chopped  
2 large carrots, chopped  
2 cups frozen green peas, thawed

## Directions

Pick through and rinse beans. Place in a 4 quart pot, and cover with at least 2 inches of water. Bring to a boil for 2 to 3 minutes. Cover, and let stand in the refrigerator overnight.

Drain and rinse beans. Place beans in slow cooker with canned tomatoes, broth, white wine, and vegetables. Cover, and cook on low for 7 to 8 hours.

In a skillet, cook the sausage over medium heat until done. Slice links into 1/2 inch pieces. Add meat to slow cooker, and cook soup another 30 to 60 minutes.

# Beer Chops I

## Ingredients

1 onion, sliced  
2 pork chops butterfly cut  
1 (12 fluid ounce) can or bottle  
beer  
2 cubes chicken bouillon

## Directions

Arrange onion slices on bottom of slow-cooker. Cut butterfly chops in half and place on top of onions. Pour in beer and add chicken bouillon cubes. Cover and cook on low 6 to 8 hours.

# Swiss Steak Stew

## Ingredients

1/4 cup all-purpose flour  
1/2 teaspoon salt  
1 1/2 pounds boneless round  
steak, cut into bite size pieces  
1 (14.5 ounce) can Italian-style  
diced tomatoes  
3/4 cup water  
3 cups peeled and quartered new  
red potatoes  
1 onion, diced  
1 cup sweet corn

## Directions

In medium bowl combine flour and salt mix well. Add beef and coat well.

Coat a nonstick skillet with cooking spray and heat over medium heat. Add beef and cook until browned.

In a slow cooker layer potatoes, beef and onion. Stir tomatoes with juice, water and any remaining flour mixture together. Pour over top. Cover and cook on low setting for 7 to 8 hours or until beef is tender. Add corn, cover and cook an additional 25 minutes.

# Pork Roast with Sauerkraut and Kielbasa

## Ingredients

1 (2 pound) boneless pork loin  
roast  
2 tablespoons olive oil  
2 sprigs fresh thyme leaves  
salt and pepper to taste  
4 pounds sauerkraut  
1 pound kielbasa, cut into 3-inch  
pieces

## Directions

Preheat the oven broiler. Place the roast in a roasting pan, brush with olive oil, sprinkle with thyme leaves, and season with salt and pepper. Place under the broiler for 10 minutes, until lightly browned in several places.

Place 2 pounds sauerkraut in a slow cooker. Arrange kielbasa pieces around the edges of the slow cooker pot, and place the roast in the center. Cover with remaining sauerkraut.

Cover slow cooker, and cook roast 6 hours on High.

# Red Zone Chili

## Ingredients

1 (12 ounce) package Hebrew National<sup>®</sup> Beef Franks, sliced  
1/2 pound ground sirloin beef, uncooked  
1 (28 ounce) can Hunt's<sup>®</sup> Petite Diced Tomatoes, undrained  
1 (15 ounce) can Ranch Style<sup>®</sup> Black Beans  
1 (15 ounce) can Ranch Style<sup>®</sup> Pinto Beans  
1 (8 ounce) can Hunt's<sup>®</sup> Tomato Sauce-No Salt Added  
1 cup finely chopped onion  
1 cup finely chopped poblano chile with seeds  
2 tablespoons finely chopped jalapeno chile with seeds  
2 tablespoons Gebhardt<sup>®</sup> Chili Powder  
1 tablespoon ancho chile powder  
1 tablespoon brown sugar  
1 tablespoon minced garlic  
2 teaspoons ground cumin

## Directions

Place all ingredients in 4-quart slow cooker; stir to combine thoroughly.

Cook on LOW setting 6-1/2 hours or until vegetables are tender.

# Chicken and Corn Chili

## Ingredients

4 skinless, boneless chicken breast halves  
1 (16 ounce) jar salsa  
2 teaspoons garlic powder  
1 teaspoon ground cumin  
1 teaspoon chili powder  
salt to taste  
ground black pepper to taste  
1 (11 ounce) can Mexican-style corn  
1 (15 ounce) can pinto beans

## Directions

Place chicken and salsa in the slow cooker the night before you want to eat this chili. Season with garlic powder, cumin, chili powder, salt, and pepper. Cook 6 to 8 hours on Low setting.

About 3 to 4 hours before you want to eat, shred the chicken with 2 forks. Return the meat to the pot, and continue cooking.

Stir the corn and the pinto beans into the slow cooker. Simmer until ready to serve.

# Yankee Beans

## Ingredients

1 pound dried great Northern beans, soaked overnight  
1 teaspoon canola oil  
1 large onion, chopped  
1/2 pound bacon, diced  
3 cloves garlic, minced  
1 teaspoon dried thyme  
1 pinch red pepper flakes  
1/4 cup pure maple syrup  
1/4 cup tomato puree  
2 tablespoons Worcestershire sauce  
1 tablespoon mustard powder  
1 ham bone with some meat  
3 cups boiling water, or as needed  
1 bay leaf  
1 1/2 tablespoons apple cider vinegar  
1 dash hot pepper sauce, or to taste  
salt and pepper to taste

## Directions

Heat oil in a large skillet over medium-high heat. Add onions and bacon, and cook until onions are tender and golden, about 5 minutes. Add garlic, thyme and red pepper flakes to the skillet, and cook for a minute to blend flavors.

Place the soaked beans in a 3 1/2 quart or larger slow cooker. Stir in the onion and bacon mixture, maple syrup, tomato puree, Worcestershire sauce, and mustard powder. Bury the ham bone in the beans, and fill the slow cooker with enough hot water to cover the beans. Add bay leaves to the top.

Cover and cook for 5 hours on High, or 10 to 11 hours on Low. Remove bay leaves, and season with vinegar, hot sauce, salt and pepper before serving.

# Slow Cooker Ham and Bean Stew

## Ingredients

1 (15 ounce) can black-eyed peas, undrained  
1 (15 ounce) can black beans, undrained  
1 (15 ounce) can garbanzo beans, drained  
1 (16 ounce) can chili beans in sauce  
1 large onion, chopped  
1 pound cooked ham, cubed  
1 clove garlic, minced, or to taste  
1 tablespoon sour cream

## Directions

Stir the black-eyed peas, black beans, garbanzo beans, chili beans, onion, ham, and garlic together in a slow cooker. Cook on Low for 5 hours. Top with sour cream to serve.

# Slow Cooker Spicy Black-Eyed Peas

## Ingredients

6 cups water  
1 cube chicken bouillon  
1 pound dried black-eyed peas,  
sorted and rinsed  
1 onion, diced  
2 cloves garlic, diced  
1 red bell pepper, stemmed,  
seeded, and diced  
1 jalapeno chile, seeded and  
minced  
8 ounces diced ham  
4 slices bacon, chopped  
1/2 teaspoon cayenne pepper  
1 1/2 teaspoons cumin  
salt, to taste  
1 teaspoon ground black pepper

## Directions

Pour the water into a slow cooker, add the bouillon cube, and stir to dissolve. Combine the black-eyed peas, onion, garlic, bell pepper, jalapeno pepper, ham, bacon, cayenne pepper, cumin, salt, and pepper; stir to blend. Cover the slow cooker and cook on Low for 6 to 8 hours until the beans are tender.

# Quick Chick!

## Ingredients

3 boneless, skinless chicken breast halves  
1 (12 ounce) jar turkey gravy  
1/2 teaspoon paprika  
1/2 teaspoon salt-free herb seasoning blend  
1 teaspoon soy sauce

## Directions

Place chicken and gravy into a slow cooker. Season with paprika, seasoning blend and soy sauce. Cook on high for 4 hours or for 6 to 8 hours on medium. Tear chicken into pieces. Serve over rice, noodles or potatoes.

# Slow Cooker Tipsy Chicken

## Ingredients

1 tablespoon butter  
8 chicken thighs  
salt and pepper to taste  
1 (10.75 ounce) can condensed cream of celery soup  
1 (10.75 ounce) can condensed cream of mushroom soup  
1 (5 ounce) jar pimento-stuffed green olives  
1 (8 ounce) package sliced fresh mushrooms  
1 1/4 cups Chablis wine  
1 tablespoon all-purpose flour

## Directions

Melt the butter in a large skillet over medium-high heat. Season the chicken with salt and pepper, and brown for 2 to 3 minutes each side. Place in a slow cooker.

In a saucepan over medium heat, blend the cream of mushroom soup and cream of celery soup. Pour over the chicken in the slow cooker, then add olives, mushrooms, wine, and flour.

Cover, and cook on Low for 8 hours.

# Campbell's® Slow Cooker Hearty Beef and Bean

## Ingredients

1 1/2 pounds ground beef  
1 large onion, chopped  
2 cloves garlic, minced  
1 (10.75 ounce) can Campbell's®  
Condensed Tomato Soup  
(Regular or 25% Less Sodium)  
1 (14.5 ounce) can diced tomatoes  
1/2 cup water  
2 (15 ounce) cans kidney beans,  
rinsed and drained  
1/4 cup chili powder  
2 teaspoons ground cumin

## Directions

Cook the beef in a 12-inch skillet over medium-high heat until it's well browned, stirring often. Pour off any fat.

Stir the beef, onion, garlic, soup, tomatoes, water, beans, chili powder and cumin in a 3 1/2-quart slow cooker.

Cover and cook on LOW for 8 to 9 hours.\*

# Slow Cooker Spaghetti Sauce I

## Ingredients

5 (29 ounce) cans tomato sauce  
3 (6 ounce) cans tomato paste  
3 cloves garlic, minced  
1 onion, chopped  
3 tablespoons dried rosemary  
3 tablespoons dried oregano  
3 tablespoons dried thyme  
3 tablespoons dried parsley  
1 bay leaf  
1 pinch crushed red pepper flakes

## Directions

In a large slow cooker combine tomato sauce, tomato paste, garlic, onion, rosemary, oregano, thyme, parsley, bay leaf and red pepper. Cook on high for 3 to 4 hours, stir frequently.

# Jambalaya I

## Ingredients

2 cups diced ham  
2 onion, chopped  
2 stalks celery, diced  
1 green bell pepper, chopped  
2 (14.5 ounce) cans stewed tomatoes  
1/4 cup tomato paste  
3 cloves garlic, minced  
1 tablespoon minced fresh parsley  
1/2 teaspoon dried thyme  
2 whole cloves  
2 tablespoons vegetable oil  
1 cup converted long-grain white rice  
1 pound medium shrimp - peeled and deveined

## Directions

In a slow cooker combine and thoroughly mix the ham, onions, celery, bell pepper, tomatoes, tomato paste, garlic, parsley, thyme leaves, cloves, salad oil and rice. Cover and cook on low for 8 to 10 hours.

One hour before serving, turn slow cooker to high. Stir in the uncooked shrimp. Cover and cook until the shrimp are pink and tender.

# Grandma Maul's Italian Beef

## Ingredients

1 (4 pound) boneless beef chuck roast  
1/2 cup all-purpose flour  
salt and ground black pepper to taste  
2 tablespoons olive oil  
2 cloves garlic, minced  
1 cup water  
1 tablespoon anise seed  
1 tablespoon sesame seed  
1 large green bell pepper, julienned

## Directions

Rinse and pat dry the roast. Coat the roast evenly with the flour; season with salt and pepper.

Heat the olive oil in a skillet over medium-high heat. Add the garlic to the hot oil; sear the beef in the oil until all sides are slightly browned. Transfer the roast to a slow cooker. Pour the water over the roast.

Cook on Low for 5 hours. Add the anise seed and sesame seed to the slow cooker and cook another 4 hours. Add the green bell pepper and continue cooking until the meat is tender and easily pulled apart, about 1 hour more.

# Chicken Soup with Drop-In Noodles

## Ingredients

2 skinless, boneless chicken breasts  
2 1/2 tablespoons mixed vegetable flakes  
1 bay leaf  
1 teaspoon dried parsley  
1/4 teaspoon dried tarragon  
3/4 teaspoon celery salt  
1 onion, chopped  
1/2 cup frozen diced carrots  
2 (14.5 ounce) cans chicken broth  
2 teaspoons chicken bouillon powder  
salt to taste  
2 cups all-purpose flour  
1 tablespoon shredded Cheddar cheese  
2 eggs  
1 tablespoon milk

## Directions

Place chicken breasts in a large slow cooker and cover with cold water, 3/4 of the way full. Add vegetable flakes, bay leaf, parsley, tarragon, celery salt and onion. Cook on high at least 6 hours or on low for 8 hours. 1 hour prior to serving add carrots, chicken bouillon, chicken broth and start making drop-in noodles.

In a large stock pot bring 4 to 6 quarts of salted water to a boil. In a mixing bowl combine flour and cheese. In the center of flour mixture make a well and drop in eggs and milk. Mix with a fork until dough crumbles and looks like peas (if too dry add milk; if too moist add flour). Drop pea size dough pieces into boiling water and cook for twenty minutes. Drain and rinse the noodles with cold water.

Once noodles are finished and vegetables in soup are tender ladle soup into serving bowls, drop in noodles and serve.

# Slow-Cooked Oriental Chicken

## Ingredients

1 (3 1/2) pound broiler-fryer chicken, cut up  
2 tablespoons vegetable oil  
1/3 cup soy sauce  
2 tablespoons brown sugar  
2 tablespoons water  
1 garlic clove, minced  
1 teaspoon ground ginger  
1/4 cup slivered almonds

## Directions

In a large skillet over medium heat, brown the chicken in oil on both sides. Transfer to a slow cooker. Combine the soy sauce, brown sugar, water, garlic and ginger; pour over chicken. Cover and cook on high for 1 hour. Reduce heat to low; cook 4-5 hours longer or until the meat juices run clear. Remove chicken to a serving platter sprinkle with almonds. Spoon juices over chicken or thicken if desired.

# Easy Cheesy Chicken I

## Ingredients

6 skinless, boneless chicken breast halves  
salt and pepper to taste  
1 teaspoon garlic powder  
1 (10.75 ounce) can condensed cream of chicken soup  
1 (10.75 ounce) can condensed cream of mushroom soup  
1 (11 ounce) can condensed cream of Cheddar cheese soup  
1 (8 ounce) container sour cream

## Directions

Rinse chicken, and pat dry. Sprinkle with salt, pepper and garlic powder. Place in slow cooker.

In a medium bowl, mix together cream of chicken soup, cream of mushroom soup and cream of Cheddar cheese soup.

Cook on Low for 6 to 8 hours. Stir in sour cream just before serving.

# Slow Cooker Guisado Verde

## Ingredients

2 tablespoons vegetable oil  
2 pounds boneless pork shoulder  
1 large onion, coarsely chopped  
3 cloves garlic, chopped  
2 (12 ounce) cans tomatillos,  
drained and chopped  
1 (7 ounce) can diced green chile  
peppers  
2 fresh jalapeno peppers, sliced  
1/2 cup fresh chopped cilantro  
1 teaspoon dried oregano  
salt and pepper to taste  
1 quart water  
1 cup shredded Monterey Jack  
cheese  
1/4 cup sour cream  
4 sprigs fresh cilantro, for garnish

## Directions

Heat the oil in a large skillet over medium heat, and brown the pork on all sides. Reserving the juices in the skillet, transfer the pork to a slow cooker.

In the skillet with the pork juices over medium heat, saute the onion and garlic about 1 minute. Transfer to the slow cooker, along with skillet juices.

Mix the tomatillos, green chile peppers, jalapeno peppers, and cilantro into the slow cooker. Season with oregano, salt, and pepper. Pour in 1 quart water, or enough to cover all ingredients. Cover, and cook on High for 6 to 7 hours.

Shred the cooked pork with a fork. Spoon the slow cooker mixture into bowls, and top with Monterey Jack cheese, sour cream, and fresh cilantro sprigs to serve.

# Creamy Chicken and Wild Rice

## Ingredients

2 (10.75 ounce) cans  
Campbell's® Condensed Cream  
of Chicken Soup (Regular or 98%  
Fat Free)  
1 1/2 cups water  
4 large carrots, thickly sliced  
1 (6 ounce) package uncooked  
seasoned long-grain and wild rice  
mix  
8 skinless, boneless chicken  
breast halves

## Directions

Stir the soup, water, carrots, rice and seasoning packet in a 3 1/2-quart slow cooker. Add the chicken and turn to coat.

Cover and cook on LOW for 7 to 8 hours\* or until the chicken is cooked through.

# Duck Cassoulet

## Ingredients

1 pound pork sausage links, sliced  
1 tablespoon whole cloves  
1 whole onion, peeled  
3 sprigs fresh parsley  
1 sprig fresh thyme  
1/2 pound bacon  
1 sprig fresh rosemary  
1 pound dry navy beans, soaked overnight  
1 bay leaf  
3 carrots, peeled and sliced  
3 cloves garlic, minced  
1 pound skinned, boned duck breast halves, sliced into thin strips.  
1 fresh tomato, chopped

## Directions

In a large skillet, brown the sliced sausage over medium heat.

Insert whole cloves into onion. Roll bacon up, and tie with a string. Tie together parsley, thyme, and rosemary.

In a large slow cooker, place soaked beans, sausage, bacon, onion studded with cloves, fresh herbs, bay leaf, carrots, minced garlic, and duck. Add enough water to cover the other ingredients. Cook for 1 hour on HIGH. Reduce heat to LOW, and continue cooking for 6 to 8 hours.

Remove onion, bacon, and herbs. Stir in chopped tomatoes. Continue cooking for 1/2 hour. Serve.

# Slow Cooker Oatmeal

## Ingredients

1 cup oats  
3 cups water  
1 pinch salt  
1 cup half-and-half cream  
1/4 cup brown sugar, or to taste

## Directions

Just before going to bed, combine the oats and water in a slow cooker. Set on Low, cover, and let cook overnight. In the morning, stir in the salt and half-and-half. Scoop into bowls, and sprinkle brown sugar over the top.

# Vegetable-Stuffed Peppers

## Ingredients

2 (14.5 ounce) cans diced tomatoes, undrained  
1 (16 ounce) can kidney beans, rinsed and drained  
1 1/2 cups cooked rice  
2 cups shredded Cheddar cheese, divided  
1 (10 ounce) package frozen corn, thawed  
1/4 cup chopped onion  
1 teaspoon Worcestershire sauce  
3/4 teaspoon chili powder  
1/2 teaspoon pepper  
1/4 teaspoon salt  
6 medium green bell peppers

## Directions

In a large bowl, combine the tomatoes, beans, rice, 1-1/2 cups cheese, corn, onion, Worcestershire sauce, chili powder, pepper and salt; mix well. Remove and discard tops and seeds of green peppers. Fill each pepper with about 1 cup of the vegetable mixture. Place in a 5-qt. slow cooker. Cover and cook on low for 8 hours.

Sprinkle with remaining cheese. Cover and cook 15 minutes longer or until peppers are tender and cheese is melted.

# Garlic Pork Roast

## Ingredients

1 tablespoon vegetable oil  
1 (2 pound) boneless pork roast  
salt and pepper to taste  
4 sweet potatoes, quartered  
1 onion, quartered  
6 cloves garlic  
1 (14.5 ounce) can chicken broth

## Directions

Heat oil in large heavy skillet. Season meat with salt and pepper, and brown in oil.

In a slow cooker, layer sweet potatoes, onion and garlic. Place browned roast on top of vegetables, and pour in chicken broth.

Cover, and cook on low setting for 6 hours.

# Sweet-Sour Beef

## Ingredients

2 pounds boneless round or chuck steak, cut into 1-inch cubes  
2 tablespoons vegetable oil  
2 (8 ounce) cans tomato sauce  
2 cups sliced carrots  
2 cups pearl onions  
1 large green pepper, cut into 1-inch pieces  
1/2 cup molasses  
1/3 cup vinegar  
1/4 cup sugar  
2 teaspoons chili powder  
2 teaspoons paprika  
1 teaspoon salt  
Shell macaroni and snipped chives (optional)

## Directions

In a skillet, brown steak in oil; transfer to a slow cooker.

Add the next 10 ingredients; stir well.

Cover and cook on low for 7-8 hours or until meat is tender. Thicken if desired. Serve over macaroni and garnish with chives if desired.

# Easy Slow Cooker French Dip

## Ingredients

4 pounds rump roast  
1 (10.5 ounce) can beef broth  
1 (10.5 ounce) can condensed  
French onion soup  
1 (12 fluid ounce) can or bottle  
beer  
6 French rolls  
2 tablespoons butter

## Directions

Trim excess fat from the rump roast, and place in a slow cooker. Add the beef broth, onion soup and beer. Cook on Low setting for 7 hours.

Preheat oven to 350 degrees F (175 degrees C).

Split French rolls, and spread with butter. Bake 10 minutes, or until heated through.

Slice the meat on the diagonal, and place on the rolls. Serve the sauce for dipping.

# Tender N Tangy Ribs

## Ingredients

3/4 cup vinegar  
1/2 cup ketchup  
2 tablespoons sugar  
2 tablespoons Worcestershire sauce  
1 garlic clove, minced  
1 teaspoon ground mustard  
1 teaspoon paprika  
1/2 teaspoon salt  
1/8 teaspoon pepper  
2 pounds pork spareribs  
1 tablespoon vegetable oil

## Directions

Combine the first nine ingredients in a slow cooker. Cut ribs into serving-size pieces; brown in a skillet in oil. Transfer to slow cooker. Cover and cook on low for 4-6 hours or until tender.

# Easy Cheesy Crawfish Dip

## Ingredients

2 pounds processed cheese food (such as Velveeta®), cubed  
1 teaspoon condensed cream of mushroom soup

1/2 cup butter, divided  
2 onions, chopped  
1 green bell pepper, chopped  
1 tablespoon minced garlic  
3 pounds peeled crawfish tails  
1 teaspoon cayenne pepper, or to taste  
salt and ground black pepper to taste  
1 (10 ounce) can diced tomatoes with green chile peppers (such as RO\*TELB®)

## Directions

Place the processed cheese and 1 teaspoon of cream of mushroom soup into a slow cooker. Turn the slow cooker to High and set aside.

Melt half of the butter in a large skillet over medium heat. Stir in the onion and green pepper; cook and stir until the onion has softened and turned translucent, about 10 minutes. Scrape the onion mixture into a bowl and set aside. Melt the remaining butter in the skillet along with the garlic. Once the garlic begins to sizzle and is aromatic, add the crawfish tails, and season with cayenne pepper, salt and pepper. Cook and stir until the crawfish is hot, then stir into the onion and pepper mixture.

Place the crawfish mixture into a food processor, and process until the mixture is finely ground, or to your desired consistency. Stir the crawfish mixture into the slow cooker along with the can of diced tomatoes. Cover, and continue to cook 45 minutes, stirring occasionally. Once hot, set the slow cooker to Low until ready to serve.

# Baked Slow Cooker Chicken

## Ingredients

1 (2 to 3 pound) whole chicken  
salt and pepper to taste  
1 teaspoon paprika

## Directions

Wad three pieces of aluminum foil into 3 to 4 inch balls, and place them in the bottom of the slow cooker.

Rinse the chicken, inside and out, under cold running water. Pat dry with paper towels. Season the chicken with the salt, pepper and paprika, and place in the slow cooker on top of the crumbled aluminum foil.

Set the slow cooker to High for 1 hour, then turn down to Low for about 8 to 10 hours, or until the chicken is no longer pink and the juices run clear.

# Marmalade-Glazed Carrots

## Ingredients

2 pounds baby carrots  
1/2 cup orange marmalade  
3 tablespoons cold water, divided  
2 tablespoons brown sugar  
1 tablespoon butter, melted  
1/2 teaspoon ground cinnamon  
1/4 teaspoon salt  
1/4 teaspoon ground nutmeg  
1/8 teaspoon pepper  
1 tablespoon cornstarch

## Directions

In a 3-qt. slow cooker, combine the carrots, marmalade, 1 tablespoon water, brown sugar, butter and seasonings. Cover and cook on low for 5-6 hours or until carrots are tender.

Combine cornstarch and remaining water until smooth; stir into carrot mixture. Cover and cook on high for 30 minutes or until thickened. Serve with a slotted spoon.

# Slow Cooker Pumpkin Soup

## Ingredients

- 1 tablespoon olive oil
- 1 medium sugar pumpkin, seeded and cubed
- 1 medium onion, chopped
- 3 cups chicken stock, or as needed
- 1 sprig fresh rosemary
- 1 sprig fresh thyme
- 1 sprig fresh sage
- 2 small cinnamon sticks
- 2 bay leaves
- 1/2 cup heavy cream

## Directions

Heat the olive oil in a large skillet over medium-high heat. Add pumpkin and onion; cook and stir until lightly browned. Transfer to a slow cooker. Pour in enough chicken broth to cover the pumpkin. Tie the rosemary, thyme, sage, cinnamon, and bay leaves into a piece of cheesecloth, and place in the slow cooker. Cover and cook on Low for 4 hours.

After 4 hours, remove the herb sachet. Stir in the cream, and puree the soup with a hand blender until smooth. Serve.

# Cheesy Italian Tortellini

## Ingredients

1/2 pound ground beef  
1/2 pound Italian sausage,  
casings removed  
1 (16 ounce) jar marinara sauce  
1 (4.5 ounce) can sliced  
mushrooms  
1 (14.5 ounce) can Italian-style  
diced tomatoes, undrained  
1 (9 ounce) package refrigerated  
or fresh cheese tortellini  
1 cup shredded mozzarella  
cheese  
1/2 cup shredded Cheddar  
cheese

## Directions

Crumble the ground beef and Italian sausage into a large skillet. Cook over medium-high heat until browned. Drain.

Combine the ground meats, marinara sauce, mushrooms, and tomatoes in a slow cooker. Cover, and cook on LOW heat for 7 to 8 hours.

Stir in the tortellini, and sprinkle the mozzarella and cheddar cheese over the top. Cover and cook for 15 more minutes on LOW, or until the tortellini is tender.

# Slow-Cooked Short Ribs

## Ingredients

2/3 cup all-purpose flour  
2 teaspoons salt  
1/2 teaspoon pepper  
4 pounds boneless beef short ribs  
1/4 cup butter  
1 large onion, chopped  
1 1/2 cups beef broth  
3/4 cup red wine vinegar  
3/4 cup packed brown sugar  
1/2 cup chili sauce  
1/3 cup ketchup  
1/3 cup Worcestershire sauce  
5 cloves garlic, minced  
1 1/2 teaspoons chili powder

## Directions

In a large resealable plastic bag, combine the flour, salt and pepper. Add ribs in batches and shake to coat. In a large skillet, brown ribs in butter.

Transfer to a 6-qt. slow cooker. In the same skillet, combine the remaining ingredients. Cook and stir until mixture comes to a boil; pour over ribs. Cover and cook on low for 9-10 hours or until meat is tender.

# Warm Mexican Corn Dip

## Ingredients

2 (8 ounce) packages cream cheese, softened  
1 cup butter, softened  
2 (15.25 ounce) cans white corn, drained  
2 (14 ounce) cans diced tomatoes with green chile peppers

## Directions

Combine the cream cheese, butter, corn, and tomatoes with green chile peppers in a slow cooker. Set the slow cooker to Low. Cook until the cream cheese and butter melt completely, about 1 hour.

# Shredded Barbecue Beef

## Ingredients

1 teaspoon celery salt  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1 (3 pound) fresh beef brisket\*, halved  
3 tablespoons liquid smoke (optional)  
1 tablespoon hot pepper sauce  
1 (18 ounce) bottle barbecue sauce  
12 sandwich rolls, split

## Directions

Combine the celery salt, garlic powder and onion powder; rub over brisket. Place in a 5-qt. slow cooker. Combine liquid smoke if desired and hot pepper sauce; pour over brisket. Cover and cook on low for 6-8 hours or until the meat is tender.

Remove roast and cool slightly. Strain cooking juices, reserving 1/2 cup. Shred meat with two forks; place in a large saucepan. Add the barbecue sauce and reserved cooking juices; heat through. Serve about 1/3 cup meat mixture on each roll.

# Texas Black Bean Soup

## Ingredients

2 (15 ounce) cans black beans, rinsed and drained  
1 (14.5 ounce) can stewed tomatoes, or Mexican stewed tomatoes, cut up  
1 (14.5 ounce) can diced tomatoes, or diced tomatoes with green chilies  
1 (14.5 ounce) can chicken broth  
1 (11 ounce) can Mexicorn, drained  
2 (4 ounce) cans chopped green chilies  
4 green onions, thinly sliced  
3 tablespoons chili powder  
1 teaspoon ground cumin  
1/2 teaspoon dried minced garlic

## Directions

In a slow cooker, combine all ingredients. Cover and cook on high for 4-5 hours or until heated through.

# Shredded Beef

## Ingredients

1 pound rump roast  
1 cup water  
1/4 cup barbeque sauce  
2 tablespoons honey  
1 tablespoon steak seasoning  
1 teaspoon cumin  
1/2 teaspoon onion powder  
1/2 teaspoon garlic powder

## Directions

Place the rump roast and water in a slow cooker. Cover, and cook 5 hours on High.

Remove the roast from slow cooker, and shred using two forks. Discard fat.

In the slow cooker, mix the barbeque sauce, honey, steak seasoning, cumin, onion powder, and garlic powder. Stir in the shredded beef.

Cook 1 hour on Low. Allow to sit for 10 minutes before serving.

# Slow Cooker Posole with Pork and Chicken

## Ingredients

1 canned chipotle pepper in adobo sauce  
1/4 cup water  
1/2 pound boneless pork loin roast  
1/2 pound skinless, boneless chicken breast halves  
1 (15.5 ounce) can white hominy, drained  
1 (4 ounce) can chopped green chilies  
1 medium onion, chopped  
1 clove garlic, minced  
2 (14.5 ounce) cans chicken broth  
1 teaspoon dried oregano  
1 teaspoon ground cumin  
1/4 teaspoon ground black pepper to taste  
1 bay leaf

## Directions

Place the chipotle chile and water into a blender, and puree until smooth. Pour into a slow cooker, and add the pork, chicken, hominy, green chilies, onion, garlic, and chicken broth. Season with oregano, cumin, pepper, and the bay leaf.

Cover, and cook on Low 6 to 7 hours until the meats are tender. Remove the bay leaf before serving.

# Fruity Pork Chops

## Ingredients

4 bone-in pork loin chops, 1 inch thick  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/8 teaspoon dried rosemary, crushed  
1/8 teaspoon dill weed  
1/8 teaspoon ground ginger  
2 tablespoons vegetable oil  
1 (15.25 ounce) can fruit cocktail  
2 tablespoons red wine vinegar or cider vinegar  
1 tablespoon prepared mustard  
1/4 teaspoon grated orange peel  
2 tablespoons cornstarch  
2 tablespoons cold water

## Directions

Sprinkle pork chops with salt, pepper, rosemary, dill and ginger. In a skillet, brown chops on both sides in oil; transfer to a slow cooker. Drain fruit cocktail. In a bowl, combine the vinegar, mustard, orange peel and reserved fruit juice. Pour over pork. Cover and cook on low for 7-8 hours or until meat is tender.

Remove chops and keep warm. Strain the cooking liquid into a small saucepan. Combine the cornstarch and water until smooth; stir into the cooking liquid. bring to a boil; cook and stir for 2 minutes or until thickened and bubbly. Add fruit cocktail; heat through. Serve over pork chops.

# Candied Kielbasa

## Ingredients

1 cup packed brown sugar  
1/2 cup ketchup  
1/4 cup prepared horseradish  
2 pounds kielbasa sausage, sliced thin

## Directions

In a slow cooker combine the sugar, ketchup and horseradish. Add the sausage, and mix well. Cook on High until it starts to boil. Reduce heat to Low, and cook until sauce thickens, about 45 minutes to 1 hour.

# Craig's Mystic Wings

## Ingredients

1 (18 ounce) bottle honey teriyaki barbeque sauce  
1/2 cup Worcestershire sauce  
1/4 cup honey  
3 dashes liquid smoke flavoring  
1 1/2 tablespoons grated fresh ginger  
6 cloves crushed garlic  
8 habanero peppers, seeded and minced  
4 green chile peppers, chopped  
3 tablespoons finely grated raw horseradish  
18 chicken wings, separated at joints, tips discarded

## Directions

In a medium saucepan mix together barbeque sauce, Worcestershire sauce, honey, liquid smoke, ginger, garlic, habanero peppers, green chile peppers, and horseradish. Simmer 1 hour over low heat, stirring occasionally.

Place chicken wings in a large bowl, and coat with 3/4 of the sauce. Cover, and refrigerate for at least 6 hours.

Preheat grill for low heat.

Lightly oil grate. Discard marinade, and place chicken on the grill. Cook over low heat for 45 minutes to 1 hour, turning occasionally, until juices run clear. Transfer chicken to a slow cooker for serving, and stir in the remaining sauce. Set to the Low setting to keep chicken warm while serving.

# Chicken Broth in a Slow Cooker

## Ingredients

2 1/2 pounds bone-in chicken pieces  
6 cups water  
2 stalks celery, chopped  
2 carrots, chopped  
1 onion, quartered  
1 tablespoon dried basil

## Directions

Place the chicken pieces, water, celery, carrots, onion, and basil in a slow cooker.

Cook on Low setting for 8 to 10 hours. Strain before using, and discard vegetables. Chicken may be removed from the bones, and used in soup.

# Slow Cooker Blackberry Pork Tenderloin

## Ingredients

1 (2 pound) pork tenderloin  
1 teaspoon salt  
1 teaspoon ground black pepper  
1 tablespoon dried rubbed sage  
1 tablespoon crushed dried rosemary, or to taste  
1 (16 ounce) jar seedless blackberry jam  
1/4 cup honey  
2 tablespoons dry red wine (such as Cabernet Sauvignon, Merlot, or a blend)  
  
1/2 cup dry red wine (such as Cabernet Sauvignon, Merlot, or a blend)  
2 tablespoons honey  
1 cup fresh blackberries

## Directions

Season the pork tenderloin on all sides with salt, pepper, sage, and rosemary. Place the tenderloin into a slow cooker, and spoon the blackberry jam, 1/4 cup honey, and 2 tablespoons of red wine over the pork. Set the cooker to Low, and cook until very tender, 4 to 5 hours.

About 15 minutes before serving time, pour 1/2 cup red wine, 2 tablespoons of honey, and the fresh blackberries into a saucepan. Bring to a boil over medium-low heat, and simmer until the sauce thickens slightly and some of the berries burst, about 15 minutes.

To serve, slice the tenderloin and spoon blackberry-wine sauce over slices.

# Slow Cooker Venison Stroganoff Meal

## Ingredients

- 3 tablespoons olive oil
- 1 pound venison stew meat
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 tablespoon all-purpose flour
- 1 cup water
- 1 (10.75 ounce) can condensed cream of mushroom soup
- 1 (16 ounce) package uncooked egg noodles

## Directions

Heat the olive oil in a large skillet over medium-high heat. Toss the cubed venison with salt, pepper, garlic powder, and onion powder. Cook the venison in the hot oil until browned on all sides, about 8 minutes. Once browned, remove from the skillet and place into a slow cooker, leaving the remaining oil in the skillet.

Reduce the heat to medium-low, and stir the flour into the remaining olive oil. Cook and stir until the flour has turned golden brown, about 5 minutes. Stir in the water and bring to a simmer, then pour into the slow cooker along with the cream of mushroom soup. Cover, and cook on Low for 4 hours, or until the venison is tender.

Bring a large pot of lightly salted water to a boil. Add the egg noodles, and cook until al dente, 8 to 10 minutes; drain. Spoon the Stroganoff over the egg noodles to serve.

# Original Homemade Italian Beef

## Ingredients

3 pounds beef chuck roast  
3 (1 ounce) packages dry Italian salad dressing mix  
1 cup water  
1 (16 ounce) jar pepperoncini peppers  
8 hamburger buns, split

## Directions

Place the roast into a slow cooker, and season with Italian dressing mix. Pour in the water. Cover, and cook on High for 6 to 7 hours. During the last hour, shred the meat with two forks - if it does not shred easily, cook longer. Add the peppers, and as much of the juice as you like for additional flavor. Serve on buns.

# Slow-Cooked White Chili

## Ingredients

3/4 pound skinless, boneless chicken breast halves - cubed  
1 medium onion, chopped  
1 garlic clove, minced  
1 tablespoon vegetable oil  
1 1/2 cups water  
1 (15 ounce) can white kidney or cannellini beans, rinsed and drained  
1 (15 ounce) can garbanzo beans, rinsed and drained  
1 (11 ounce) can whole kernel corn, drained  
1 (4 ounce) can chopped green chilies  
1 teaspoon chicken bouillon granules  
1 teaspoon ground cumin

## Directions

In a large skillet, saute chicken, onion and garlic in oil until onion is tender. Transfer to a slow cooker. Stir in the remaining ingredients. Cover and cook on low for 7-8 hours or until chicken juices run clear and flavors are blended.

# Authentic Cochinita Pibil (Spicy Mexican Pulled

## Ingredients

1 red onion, sliced thin  
3 habanero peppers, sliced  
10 limes, juiced  
salt to taste  
B  
3 ounces dried guajillo chile  
peppers, seeded and deveined  
1 tablespoon vegetable oil  
salt and pepper to taste  
3 pounds boneless pork shoulder,  
cut into 1-inch cubes  
3 cups fresh orange juice  
1 cup white vinegar  
1 bulb garlic, peeled  
7 1/2 ounces achiote paste

## Directions

Combine the onion, habanero peppers, lime juice, and salt in a bowl; cover and refrigerate while preparing and cooking the pork. Use rubber gloves when preparing the habanero peppers and avoid touching your eyes, nose, or skin while slicing peppers.

Place the guajillo peppers in a bowl; pour enough hot water over the peppers to cover. Allow to soak until the peppers are softened, about 10 minutes.

Heat the oil in a large skillet at medium-high heat. Season pork with salt and pepper; cook in the hot oil until completely browned, 15 to 20 minutes. Transfer the pork to a slow cooker.

Combine the guajillo peppers, orange juice, vinegar, garlic, and achiote paste in a blender; blend until smooth. Pour the sauce over the pork cubes in the slow cooker.

Cook on High until the pork easily falls apart, 6 to 8 hours. Remove the pork to a serving dish and shred with 2 forks. Pour the achiote sauce over the shredded pork. To serve, top with the onion-habanero salsa.

# Italian Turkey Sandwiches

## Ingredients

1 (5 1/2 pound) bone-in turkey breast, skin removed  
1/2 cup chopped green pepper  
1 medium onion, chopped  
1/4 cup chili sauce  
3 tablespoons white vinegar  
2 tablespoons dried oregano or Italian seasoning  
4 teaspoons beef bouillon granules  
11 kaiser or hard rolls, split

## Directions

Cut turkey breast in half along the bone. Place the turkey breast, green pepper and onion in a 5-qt. slow cooker coated with nonstick cooking spray. Combine the chili sauce, vinegar, oregano and bouillon; pour over turkey and vegetables. Cover and cook on low for 5-6 hours or until meat juices run clear and vegetables are tender.

Remove turkey, reserving cooking liquid. Shred the turkey with two forks; return to cooking juices. Spoon 1/2 cup onto each roll.

# Slow Cooker Chicken Cacciatore

## Ingredients

6 skinless, boneless chicken breast halves  
1 (28 ounce) jar spaghetti sauce  
2 green bell pepper, seeded and cubed  
8 ounces fresh mushrooms, sliced  
1 onion, finely diced  
2 tablespoons minced garlic

## Directions

Put the chicken in the slow cooker. Top with the spaghetti sauce, green bell peppers, mushrooms, onion, and garlic.

Cover, and cook on Low for 7 to 9 hours.

# Hearty Pasta Tomato Soup

## Ingredients

1 pound bulk Italian sausage  
6 cups beef broth  
1 (28 ounce) can stewed tomatoes  
1 (15 ounce) can tomato sauce  
2 cups sliced zucchini  
1 large onion, chopped  
1 cup sliced carrots  
1 cup sliced fresh mushrooms  
1 medium green pepper, chopped  
1/4 cup minced fresh parsley  
2 teaspoons sugar  
1 teaspoon dried oregano  
1 teaspoon dried basil  
1 garlic clove, minced  
2 cups frozen cheese tortellini  
grated Parmesan cheese

## Directions

In a skillet, cook the sausage over medium heat until no longer pink; drain. Transfer to a 5-qt. slow cooker; add the next 13 ingredients. Cover and cook on high for 3-4 hours or until the vegetables are tender.

Cook tortellini according to package directions; drain. Stir into slow cooker; cover and cook 30 minutes longer. Serve with Parmesan cheese if desired.

# Barbecue Pork On Buns

## Ingredients

1 (2 pound) boneless pork loin  
1 onion, chopped  
3/4 cup cola carbonated beverage  
3/4 cup barbecue sauce  
8 sandwich buns

## Directions

Combine all ingredients except buns in a 4-quart slow-cooker; cook, covered, on high for 5-6 hours, until very tender.

Drain and slice or shred pork; serve on buns with additional barbecue sauce, if desired.

# Hamburger Soup II

## Ingredients

1 1/2 pounds lean ground beef  
2 large potatoes, sliced  
2 stalks celery, sliced  
salt and pepper to taste  
2 onions, thinly sliced  
1 (15 ounce) can peas  
3 small carrots, sliced  
1 (10.75 ounce) can condensed tomato soup  
1 1/4 cups water

## Directions

Place ground beef in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside.

Place the potatoes in a layer to cover the bottom of the slow cooker. Sprinkle the celery over the potatoes, and cover with a layer of ground beef. Season each layer with salt and pepper. Throw in the carrots, onions and peas. Mix together the tomato soup and water, and pour over the top. Cover, and set to low for 6 to 8 hours.

# Slow Cooker Tamale Pie

## Ingredients

1 pound ground beef  
1 (15 ounce) can kidney beans,  
drained and rinsed  
1 (10 ounce) can enchilada sauce  
1 1/2 teaspoons garlic powder  
1 (8.5 ounce) package corn  
bread/muffin mix  
1/3 cup milk  
1 egg  
2 tablespoons melted butter  
1/2 cup shredded Cheddar  
cheese

## Directions

Place the ground beef in a skillet over medium heat, and cook and stir the beef until it is browned, about 10 minutes, breaking up the meat as it cooks. Drain the beef, and place it into the slow cooker. Stir in the kidney beans, enchilada sauce, and garlic powder.

In a bowl, combine the corn bread mix with milk, egg, and butter, and stir until just mixed. Stir in the Cheddar cheese. Spoon the corn bread mixture over the beef mixture in the slow cooker.

Set the cooker to Low, cover, and cook until the corn bread topping is cooked through and set, about 5 hours.

# Wassail Punch

## Ingredients

2 quarts apple cider  
2 cups orange juice  
1/2 cup lemon juice  
12 whole cloves  
4 cinnamon sticks  
1 pinch ground ginger  
1 pinch ground nutmeg

## Directions

In a slow-cooker or a large pot over low heat, combine apple cider, orange juice and lemon juice. Season with cloves, ginger and nutmeg. Bring to a simmer. If using a slow cooker, allow to simmer all day. Serve hot.

# Chops With Fruit Stuffing

## Ingredients

6 (1/2 inch thick) pork loin chops  
1 tablespoon vegetable oil  
1 (6 ounce) package herb stuffing mix  
2 celery ribs, chopped  
1 medium tart apple, peeled and chopped  
1 cup dried cherries or cranberries  
1/2 cup chopped onion  
2/3 cup chicken broth  
1/4 cup butter, melted

## Directions

In a large skillet, brown pork chops in oil on both sides. In a large bowl, combine the remaining ingredients. Place half of the stuffing mixture in a 3-qt. slow cooker. Top with pork and remaining stuffing mixture. Cover and cook on low for 3 hours or until a meat thermometer reads 160 degrees F.

# Kevin's Sausage Dip

## Ingredients

1 pound fresh, ground pork  
sausage  
1/2 pound fresh, ground spicy  
pork sausage  
1 (8 ounce) package cream  
cheese  
1 (14.5 ounce) can diced tomatoes  
with green chile peppers

## Directions

In a large skillet, brown sausage. Drain excess fat.

Cut cream cheese blocks into small cubes. Place the cream cheese, tomatoes and sausage into a slow cooker. Heat over a medium heat. Stir continually. Serve as soon as cream cheese melts completely.

# Cheesy Taco Dip

## Ingredients

1 pound lean ground beef  
3/4 cup water  
1 (1.25 ounce) package taco seasoning mix  
1 (16 ounce) can crushed tomatoes  
1 (1 pound) loaf processed cheese, shredded

## Directions

In a large skillet, brown ground beef. Drain fat. Stir in seasoning packet and water. Bring to a boil, reduce heat to simmer. Let cook for 5 minutes, stir occasionally.

Place ground beef mixture into a slow cooker. Add tomatoes and cheese to the slow cooker.

Cook on low for 1 hour.

# October Dinner Fondue

## Ingredients

1 (10.75 ounce) can  
Campbell'sB® Condensed Cream  
of Chicken Soup (Regular or 98%  
Fat Free)  
3/4 cup milk  
1/2 teaspoon chili powder  
1/2 teaspoon ground cumin  
1 cup shredded Cheddar cheese  
2 tablespoons chopped fresh  
cilantro leaves  
Suggested Dippers: chicken  
nuggets, tortellini, mini ravioli,  
steamed broccoli and/or  
cauliflower

## Directions

Heat the soup and milk in a 2-quart saucepan over medium heat until the mixture is hot and bubbling, stirring occasionally. Stir in the chili powder, cumin and cheese. Cook and stir until the cheese is melted. Stir in the cilantro.

Pour the soup mixture into a fondue pot or slow cooker. Serve warm with the Suggested Dippers.

# Slowly Deviled Beef

## Ingredients

2 pounds chuck roast  
1 onion, chopped  
1 (6 ounce) can tomato paste  
3/4 cup water  
1 (1.3 ounce) envelope sloppy joe seasoning  
2 tablespoons cider vinegar

## Directions

Place the beef, onion, tomato paste, water, sloppy Joe seasoning mix and vinegar in a slow cooker.

Cook on low setting for 10 hours OR on high setting for 5 hours.

# Simple Slow Cooker Meatloaf

## Ingredients

1 pound Bob Evans® Original  
Recipe Sausage Roll  
1 pound ground beef  
1 cup ketchup, divided  
1 (1.25 ounce) envelope dry onion  
soup mix  
1/2 cup dry bread crumbs  
2 eggs

## Directions

In large bowl, combine sausage, beef, 1/2 cup ketchup, soup mix, bread crumbs and eggs. When well combined, shape into loaf to fit your slow cooker (round or oval). Place into slow cooker.

Cover and cook on low heat 4-6 hours. Spread remaining 1/2 cup ketchup on top of meatloaf 30 minutes before serving. Cover and continue cooking on low heat for 30 minutes.

# BBQ Pork for Sandwiches

## Ingredients

1 (14 ounce) can beef broth  
3 pounds boneless pork ribs  
1 (18 ounce) bottle barbeque sauce

## Directions

Pour can of beef broth into slow cooker, and add boneless pork ribs. Cook on High heat for 4 hours, or until meat shreds easily. Remove meat, and shred with two forks. It will seem that it's not working right away, but it will.

Preheat oven to 350 degrees F (175 degrees C). Transfer the shredded pork to a Dutch oven or iron skillet, and stir in barbeque sauce.

Bake in the preheated oven for 30 minutes, or until heated through.

# Sweet Barbeque Beans

## Ingredients

- 6 slices bacon, chopped
- 1 pound ground beef
- 2 (16 ounce) cans baked beans with pork
- 1 (15.5 ounce) can navy beans, rinsed and drained
- 1 (15 ounce) can kidney beans, rinsed and drained
- 3/4 cup ketchup
- 3/4 cup packed brown sugar
- 3 tablespoons distilled white vinegar
- 2 tablespoons honey garlic sauce
- 2 tablespoons sweet and sour sauce
- 1 teaspoon onion powder
- 1 teaspoon garlic salt
- 1 teaspoon ground mustard
- 1 teaspoon Worcestershire sauce

## Directions

Fry the bacon pieces in a large skillet until browned and crisp, remove from the pan and set aside. Crumble the ground beef into the pan; cook and stir until no longer pink, then drain off grease. Transfer the ground beef and bacon to a slow cooker.

Pour the baked beans, navy beans, kidney beans, ketchup, brown sugar and vinegar into the slow cooker. Season with honey garlic sauce, sweet and sour sauce, onion powder, garlic salt, mustard powder and Worcestershire sauce. Stir until everything is distributed evenly. Cover, and cook on High heat for 1 hour before serving.

# Cantonese Dinner

## Ingredients

2 pounds pork steak, cut into strips  
2 tablespoons vegetable oil  
1 onion, thinly sliced  
1 (4.5 ounce) can mushrooms, drained  
1 (8 ounce) can tomato sauce  
3 tablespoons brown sugar  
1 1/2 teaspoons distilled white vinegar  
1 1/2 teaspoons salt  
2 tablespoons Worcestershire sauce

## Directions

In a large heavy skillet, heat oil over medium-high heat. Brown pork in oil. Drain off excess fat.

Place pork, onion, mushrooms, tomato sauce, brown sugar, vinegar, salt and Worcestershire sauce in a slow cooker. Cook on High for 4 hours, or on Low for 6 to 8 hours.

# Salmon with Spinach Sauce

## Ingredients

1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry  
3/4 cup mayonnaise  
1 tablespoon Dijon mustard  
2 teaspoons lemon juice  
1/4 teaspoon garlic salt  
1 1/2 cups water  
2 (6 ounce) salmon fillets  
1/2 teaspoon lemon-pepper seasoning  
4 slices lemon

## Directions

In a small bowl, combine the spinach, mayonnaise, mustard, lemon juice and garlic salt; cover and refrigerate until serving.

Pour water into a pressure cooker. Place salmon on rack; sprinkle with lemon-pepper and top with lemon slices. Close cover securely; place pressure regulator on vent pipe. Bring cooker to full pressure over high heat. Reduce heat to medium-high and cook for 2 minutes. (Pressure regulator should maintain a slow steady rocking motion; adjust heat if needed.)

Remove from the heat. Immediately cool according to manufacturers directions until pressure is completely reduced. Discard lemon slices. Serve salmon with spinach sauce.

# Slow Cooker Chile Verde

## Ingredients

3 tablespoons olive oil  
1/2 cup onion, chopped  
2 cloves garlic, minced  
3 pounds boneless pork shoulder, cubed  
5 (7 ounce) cans green salsa  
1 (4 ounce) can diced jalapeno peppers  
1 (14.5 ounce) can diced tomatoes

## Directions

Heat the oil in a large skillet or Dutch oven over medium heat. Add the onion and garlic; cook and stir until fragrant. Add the cubed pork, and cook until browned on the outside. Transfer the pork, onions, and garlic to a slow cooker, and stir in the green salsa, jalapeno peppers, and tomatoes.

Cover, and cook on High for 3 hours. Reduce the setting to Low, and cook for 4 to 5 more hours.

# Ten Bean Soup II

## Ingredients

1 (16 ounce) package dry mixed beans  
1 (15 ounce) can tomato sauce  
1 (14.5 ounce) can diced tomatoes with green chile peppers  
3 stalks celery, diced  
4 carrots, diced  
16 ounces smoked turkey sausage, diced  
salt to taste  
ground black pepper to taste  
1/4 teaspoon poultry seasoning  
1/2 teaspoon onion powder  
2 1/2 teaspoons minced garlic

## Directions

Soak bean mix in water overnight.

Place drained soaked beans, tomato sauce, tomatoes and chilies, celery, carrots and sausage in slow cooker. Add enough water to cover all ingredients and season soup to taste with salt, pepper, chicken seasoning, onion powder, and garlic. Simmer on low for 8 to 10 hours until beans are tender.

# Apple Butter I

## Ingredients

8 apples - peeled, cored and chopped  
4 cups white sugar  
4 teaspoons ground cinnamon  
1/4 teaspoon ground cloves  
1/4 teaspoon salt

## Directions

Fill a slow cooker with diced apples, sugar, cinnamon, cloves and salt. Cover, and cook on high for 1 hour. Reduce heat. Simmer, stirring occasionally, for 12 hours, or until thick and dark golden in color.

Pack into small, freezer-safe containers leaving 3/4 inch space at the top. Store in the freezer.

# Chicken Delicious

## Ingredients

10 skinless, boneless chicken breast halves  
1 teaspoon fresh lemon juice  
salt and pepper to taste  
1/8 teaspoon celery salt  
1 teaspoon paprika  
1 (10.75 ounce) can condensed cream of mushroom soup  
1 (10.75 ounce) can condensed cream of celery soup  
1/3 cup dry sherry  
1/4 cup grated Parmesan cheese

## Directions

Rinse the chicken breasts and pat dry. Season with the lemon juice, salt, pepper, celery salt and paprika to taste. Place in a slow cooker.

In a medium size bowl mix the mushroom and celery soups with the sherry/wine. Pour mixture over the chicken breasts and sprinkle with grated Parmesan cheese.

Cook on LOW setting for 8 to 10 hours, OR on HIGH setting for 4 to 5 hours.

# Slow Cooker Squirrel and Liver

## Ingredients

- 1 tablespoon olive oil
- 2 squirrels - skinned, gutted, and cut into pieces
- 2 pounds beef liver, sliced into thin strips
- 2 large sweet onions, chopped
- 4 carrots, sliced
- 1 green bell pepper, seeded and sliced into strips
- 6 cloves garlic, minced
- 2 cups tomato juice
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 teaspoon dried oregano
- 1 teaspoon crushed dried thyme
- 1 bay leaf

## Directions

Heat the olive oil in a large skillet over medium heat. Sear the squirrel and liver until browned on the outside. Transfer to a slow cooker. Add the onions, carrots, bell pepper and garlic. Stir in the tomato juice. Season with salt, pepper, oregano, thyme and bay leaf. Cover, and cook on High for 6 hours.

# Daria's Slow Cooker Beef Stroganoff

## Ingredients

1 1/2 pounds top round steak, cut into strips  
salt and pepper to taste  
1/2 onion, chopped  
1 (10.75 ounce) can condensed cream of mushroom soup  
1 (8 ounce) can canned mushrooms  
1/4 cup water  
1 tablespoon dried chives  
1 clove garlic, minced  
1 teaspoon Worcestershire sauce  
1 cube beef bouillon  
1/4 cup white wine  
1 tablespoon all-purpose flour  
1 (16 ounce) container sour cream  
1/2 cup chopped fresh parsley

## Directions

Place the beef in the bottom of a slow cooker, and season with salt and pepper to taste. Place onion on top of beef, and then add mushroom soup, mushrooms, and water. Season with chives, garlic, Worcestershire sauce, and bouillon.

In a small bowl, mix together the wine with the flour. Pour over the beef.

Cover, and cook on Low for 6 to 7 hours. Stir in the sour cream and parsley, and continue cooking for 1 hour.

# Sauerkraut-Stuffed Slow-Cooked Pork Roast

## Ingredients

1 (3 pound) boneless pork roast  
1 (14.5 ounce) can sauerkraut,  
drained

## Directions

Place pork roast on a cutting board. With a sharp knife, cut a 5-inch slit into the top of the roast, being careful not to cut clear through to the bottom of the roast. Spoon the sauerkraut into the pork roast, pressing it into the slit with the bottom of the spoon.

Place the roast in the slow cooker, and cook on Low for 8 to 9 hours.

# Creamy Slow Cooker Marsala Pork

## Ingredients

1 cup flour  
1 tablespoon minced fresh rosemary  
1 teaspoon dry mustard powder  
1 teaspoon salt  
1 teaspoon garlic powder  
1/2 teaspoon ground black pepper  
6 (4 ounce) pork chops  
2 tablespoons vegetable oil  
1 onion, sliced  
1 (4 ounce) package sliced mushrooms  
1 clove garlic, minced  
1 (10.75 ounce) can condensed cream of mushroom soup  
1/2 cup Marsala wine

## Directions

Stir together the flour, rosemary, mustard, salt, garlic powder, and pepper in a bowl. Dredge the pork chops in the seasoned flour, shake off excess, and set aside. Heat the vegetable oil in a large skillet over medium-high heat. Add the pork chops and cook until golden brown on both sides, about 4 minutes per side.

Place the onion, mushrooms, and garlic into a slow cooker. Add the seared pork chops, then pour in the cream of mushroom soup and Marsala wine. Cover, and cook on Low until the chops are tender, 6 to 8 hours.

# Barbecue Chicken Wings

## Ingredients

3 pounds whole chicken wings  
2 cups ketchup  
1/2 cup honey  
2 tablespoons lemon juice  
2 tablespoons vegetable oil  
2 tablespoons soy sauce  
2 tablespoons Worcestershire sauce  
1 tablespoon paprika  
4 garlic cloves, minced  
1 1/2 teaspoons curry powder  
1/2 teaspoon pepper  
1/8 teaspoon hot pepper sauce

## Directions

Cut chicken wings into three sections; discard wing tips. Place wings in a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 35-40 minutes or until juices run clear.

In a bowl, combine the remaining ingredients. Pour 1/2 cup into a 3-qt. slow cooker. Drain chicken wings; add to slow cooker. Drizzle with remaining sauce. Cover and cook on low for 1 hour, basting occasionally.

# Slow Cooker Chicken Curry with Quinoa

## Ingredients

1 1/2 pounds diced chicken breast meat  
3/4 cup chopped onion  
1 1/4 cups chopped celery  
1 3/4 cups chopped Granny Smith apples  
1 cup chicken broth  
1/4 cup nonfat milk  
1 tablespoon curry powder  
1/4 teaspoon paprika  
1/3 cup quinoa

## Directions

Place the chicken, onion, celery, apple, chicken broth, milk, curry powder, and paprika into a slow cooker; stir until mixed. Cover, and cook on Low for 4 to 5 hours. Stir in the quinoa during the final 35 minutes of cooking. Serve when quinoa is tender.

# Citrus Pork Roast

## Ingredients

1 (3 pound) boneless pork loin  
roast  
1/2 teaspoon garlic powder  
1/2 teaspoon dried thyme  
1/2 teaspoon ground ginger  
1/4 teaspoon pepper  
1 tablespoon vegetable oil  
1 cup chicken broth  
2 tablespoons sugar  
2 tablespoons lemon juice  
2 tablespoons soy sauce  
1 1/2 teaspoons grated orange  
peel  
3 tablespoons cornstarch  
1/2 cup orange juice

## Directions

Cut roast in half. In a small bowl, combine the garlic powder, thyme, ginger and pepper; rub over roast. In a large skillet over medium heat, brown roast on all sides in oil.

Place roast in a 5-qt. slow cooker. In a small bowl, combine the broth, sugar, lemon juice, soy sauce and orange peel; pour over roast. Cover and cook on low for 4 hours or until a meat thermometer reads 160 degrees F. Remove roast and keep warm. In a saucepan, combine the cornstarch and orange juice until smooth; stir in cooking juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with the roast.

# Hot Crab Spread

## Ingredients

1 1/2 cups chopped green onions  
6 garlic cloves, minced  
1 tablespoon butter  
1 tablespoon mayonnaise  
8 cups shredded Monterey Jack cheese  
4 (6 ounce) cans crabmeat - drained, flaked and cartilage removed  
Assorted crackers

## Directions

In a skillet, saute onions and garlic in butter until tender. Transfer to a 3-qt. slow cooker; add mayonnaise. Stir in cheese. Cover and cook on low for 30 minutes or until cheese is melted, stirring occasionally.

Stir in crab; cover and cook 1 hour longer or until heated through. Serve spread warm with crackers.

# Slow Cooker Lime Chicken with Rice

## Ingredients

1 1/4 pounds skinless, boneless chicken breast halves  
1/3 cup lime juice  
2 cups chicken broth  
1 clove garlic, minced  
1/2 teaspoon dried thyme leaves  
1/4 teaspoon ground black pepper  
2 tablespoons butter  
2 cups uncooked instant rice

## Directions

Place the chicken breasts into a slow cooker; pour in the lime juice and chicken stock. Add the garlic, thyme, pepper, and butter.

Cover, and cook on Low until the chicken is very tender, 8 to 10. Stir in the rice during the last 15 minutes of cooking time.

# Colorado Buffalo Chili

## Ingredients

1 pound ground buffalo  
1 1/2 teaspoons ground cumin  
1/2 teaspoon ground cumin  
1 (10 ounce) can diced tomatoes with green chiles  
1 (10.75 ounce) can tomato soup  
1 (14.5 ounce) can kidney beans, drained  
1 (14.5 ounce) can black beans, drained  
1/2 medium onion, chopped  
1/2 teaspoon minced garlic  
1 Anaheim chile pepper, chopped  
1 poblano chile pepper, chopped  
2 tablespoons chili powder  
1 teaspoon red pepper flakes  
salt and pepper to taste

## Directions

Brown the buffalo in a skillet over medium heat; season with 1/2 teaspoon cayenne pepper and 1/2 teaspoon cumin; drain.

Combine the buffalo, tomatoes with green chiles, tomato soup, kidney beans, black beans, onion, garlic, Anaheim chile pepper, poblano chile pepper, chili powder, red pepper flakes, black pepper, and salt in a slow cooker. Cover and cook on Low overnight or 8 hours.

# Our Favorite Olive Beef

## Ingredients

2 pounds boneless chuck roast  
2 (14.5 ounce) cans stewed tomatoes, chopped  
1 (8 ounce) jar pitted green olives, chopped, 1/3 of liquid reserved  
8 kaiser rolls

## Directions

Place chuck roast, stewed tomatoes, and green olives with the reserved liquid into a slow cooker.

Cook 6 hours on Low, until the roast falls apart easily. Serve over kaiser rolls.

# Slow Cooker Sausage with Sauce

## Ingredients

8 (4 ounce) links fresh Italian sausage  
1 (26 ounce) jar spaghetti sauce  
1 green bell pepper, seeded and sliced into strips  
1 onion, sliced

## Directions

Place the Italian sausage links, spaghetti sauce, green pepper and onion into a slow cooker. Stir to coat everything in sauce. Cover, and cook on Low for 6 hours. Serve on hoagie rolls, or over rice.

# Keon's Slow Cooker Curry Chicken

## Ingredients

1 tablespoon butter  
1 onion, chopped  
1 (10.75 ounce) can condensed cream of mushroom soup  
1 (10.75 ounce) can condensed cream of chicken soup  
1 (14 ounce) can coconut milk  
1 packet dry onion soup mix (such as Knorr® French Onion Soup Mix)  
3 tablespoons curry powder, or to taste  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper  
2 teaspoons ground cayenne pepper, or to taste  
3 large skinless, boneless chicken breast halves -- trimmed and cut into 1-inch pieces  
1 cup green peas  
2 cups sliced fresh mushrooms

## Directions

Set the slow cooker to the High setting.

Heat the butter in a skillet over medium heat, and cook and stir the onion until browned, 5 to 10 minutes. Set the onion aside.

In a large bowl, stir together cream of mushroom soup, cream of chicken soup, coconut milk, dry soup mix, curry powder, salt, pepper, and cayenne pepper until the mixture is thoroughly combined. Place the chicken into the bottom of the slow cooker, and pour the mixture over the chicken. Stir in onion, peas and mushrooms.

Cook on High setting for 1 1/2 hours, then reduce heat to Low and cook an additional 1 1/2 to 2 hours.

# Easy Slow Cooker Ham

## Ingredients

1 (6 pound) bone-in country ham  
30 whole cloves  
3 cups apple cider, or as needed  
1 cup brown sugar  
1 cup maple syrup  
2 tablespoons ground cinnamon  
1 tablespoon ground nutmeg  
2 teaspoons ground ginger  
2 tablespoons ground cloves  
1 tablespoon vanilla extract  
(optional)  
1 orange's peel

## Directions

Press whole cloves into the ham so they are evenly distributed. You may score the ham for easier insertion if you wish. Place the ham in a slow cooker. Pour in apple cider until only about 2 inches of ham is above the surface. Pack the brown sugar on top of the ham, pressing into the cloves. This will get washed away in the next step but any that stays on is a bonus.

Pour the maple syrup over the ham. Season the apple cider with cinnamon, nutmeg, ginger, ground cloves and vanilla. Add the orange peel to the pot. Fill the slow cooker as full as you can with apple cider without going over the fill line. Cover and set to Low. Cook for 8 to 10 hours.

# Pork Chops a la Slow Cooker

## Ingredients

1/2 cup all-purpose flour  
1 teaspoon dry mustard  
1 teaspoon seasoning salt  
4 thick cut pork chops  
2 tablespoons olive oil  
1 (10.5 ounce) can condensed  
chicken with rice soup

## Directions

In a pie plate or shallow dish, mix flour, dry mustard, and seasoned salt. Trim fat from pork chops.

Heat oil in a skillet over medium heat. Dredge chops in flour mixture, then place them in the skillet, and brown both sides.

Place in chops into a slow cooker, and pour the chicken and rice soup over them. Cover, and cook on Low about 8 hours.

# Pork Chalupas

## Ingredients

1 (4 pound) pork shoulder roast  
1 pound dried pinto beans  
3 (4 ounce) cans diced green chile peppers  
2 tablespoons chili powder  
2 tablespoons ground cumin  
2 tablespoons salt  
2 tablespoons dried oregano  
2 tablespoons garlic powder  
12 flour tortillas

## Directions

Place the roast inside a slow cooker coated with cooking spray. In a separate bowl, stir together the beans, 2 cans of the chile peppers, chili powder, cumin, salt, oregano, and garlic powder. Pour the whole mixture over the roast, and add enough water so that the roast is mostly covered. Jiggle the roast a little to get some of the liquid underneath.

Cover, and cook on Low for 8 to 9 hours. Check after about 5 hours to make sure the beans have not absorbed all of the liquid. Add more water if necessary 1 cup at a time. Use just enough to keep the beans from drying out.

When the roast is fork-tender, remove it from the slow cooker, and place on a cutting board. Remove any bone and fat, then shred with forks. Return to the slow cooker, and stir in the remaining can of green chilies. Heat through, and serve with flour tortillas and your favorite toppings.

# Slow Cooker Venison Stroganoff

## Ingredients

1 tablespoon canola oil  
1 1/2 pounds venison stew meat,  
cut into 1 inch cubes  
1 bay leaf  
1 small onion, thinly sliced  
1 (8 ounce) jar sliced mushrooms,  
drained  
2 (14 ounce) cans low-sodium  
beef broth  
Salt and pepper to taste  
1/2 (16 ounce) package whole  
wheat noodles  
1 (8 ounce) container sour cream

## Directions

Heat canola oil in a large skillet over medium-high heat. Add the venison cubes and fry on all sides until well browned, then place into a slow cooker.

Add the bay leaf, onion, and mushroom to the slow cooker. Pour in the beef broth, and season to taste with salt and pepper.

Set slow cooker on Low, and cook for 8 to 10 hours.

Add the noodles, and water or additional beef broth if needed. Cover and cook for 30 minutes. Once the noodles are done, stir in the sour cream and serve.

# Melt-In-Your-Mouth Meat Loaf

## Ingredients

2 eggs  
3/4 cup milk  
2/3 cup seasoned bread crumbs  
2 teaspoons dried minced onion  
1 teaspoon salt  
1/2 teaspoon rubbed sage  
1 1/2 pounds ground beef  
1/4 cup ketchup  
2 tablespoons brown sugar  
1 teaspoon ground mustard  
1/2 teaspoon Worcestershire sauce

## Directions

In a large bowl, combine the first six ingredients. Crumble beef over mixture and mix well (mixture will be moist.) Shape into a round loaf; place in a 5-qt. slow cooker. Cover and cook on low for 5-6 hours or until a meat thermometer reads 160 degrees F.

In a small bowl, whisk the ketchup, brown sugar, mustard and Worcestershire sauce. Spoon over the meat loaf. Cook 15 minutes longer or until heated through. Let stand for 10-15 minutes before cutting.

# Hungarian Noodle Side Dish

## Ingredients

1 (16 ounce) package wide egg noodles  
3 cubes chicken bouillon  
1/4 cup water  
1 (10.75 ounce) can condensed cream of mushroom soup  
1/2 cup chopped onion  
2 tablespoons Worcestershire sauce  
1 tablespoon poppy seeds  
1/4 teaspoon garlic powder  
1/4 teaspoon hot pepper sauce  
2 cups cottage cheese  
2 cups sour cream  
1/4 cup grated Parmesan cheese  
1 pinch paprika

## Directions

Cook egg noodles in a large pot with boiling salted water. Drain well.

In a large bowl dissolve chicken bouillon cube in boiling water. Mix in the cream of mushroom soup, chopped onion, Worcestershire sauce, poppy seeds, garlic powder, and hot pepper sauce. Stir in cottage cheese, sour cream, and cooked egg noodles.

Transfer to lightly greased slow cooker and sprinkle the top with parmesan cheese and paprika.

Cover and cook on high for 3 to 4 hours. Serve immediately.

# Italian Beef Hoagies

## Ingredients

1 (4 pound) boneless sirloin tip roast, halved  
2 (.7 ounce) packages Italian salad dressing mix  
2 cups water  
1 (16 ounce) jar mild pepper rings, undrained  
18 hoagie buns, split

## Directions

Place roast in a 5-qt. slow cooker. Combine the salad dressing mix and water; pour over roast. Cover and cook on low for 8 hours or until meat is tender.

Remove meat; shred with a fork and return to slow cooker. Add pepper rings; heat through. Spoon 1/2 cup meat mixture onto each bun.

# Slow Cooker Macaroni and Cheese II

## Ingredients

2 cups evaporated milk  
1/2 teaspoon paprika  
1 teaspoon salt  
1 egg, beaten  
2 tablespoons butter  
3 1/2 cups cubed Cheddar cheese  
1 (8 ounce) package macaroni

## Directions

Combine in slow cooker: evaporated milk, paprika, salt, egg, butter and cheese; stir. Cook on high for 1 hour.

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain.

Stir cooked macaroni into cheese sauce, reduce temperature to low and cook for 3 to 5 hours.

# Slow Cooker Mussaman Curry

## Ingredients

2 potatoes, cut into large chunks  
1 small onion, coarsely chopped  
2 tablespoons butter  
1 1/4 pounds beef chuck, cut into 1-inch cubes  
3 cloves garlic, minced  
1 (14 ounce) can coconut milk  
1/4 cup peanut butter  
3 tablespoons curry powder  
3 tablespoons Thai fish sauce  
3 tablespoons brown sugar  
2 cups beef broth  
1/2 cup unsalted, dry-roasted peanuts

## Directions

Place the potatoes and onion in a slow cooker.

Melt the butter in a skillet over medium-high heat. Cook the beef and garlic together in the melted butter until the beef is browned on all sides. Transfer the beef and garlic to the slow cooker while keeping the beef drippings in the skillet.

Return the skillet to the medium-high heat. Stir the coconut milk, peanut butter, and curry powder into the reserved beef drippings; cook and stir until the peanut butter melts. Pour the coconut milk mixture into the slow cooker. Turn the slow cooker on to Low; stir the fish sauce, brown sugar, and beef broth into the slow cooker.

Cook on Low until the beef is fork-tender, 4 to 6 hours. Stir the peanuts into the curry about 30 minutes before serving.

# Spicy Beef Curry Stew for the Slow Cooker

## Ingredients

1 tablespoon olive oil  
1 pound beef stew meat  
salt and pepper to taste  
2 cloves garlic, minced  
1 teaspoon chopped fresh ginger  
1 fresh jalapeno peppers, diced  
1 tablespoon curry powder  
1 (14.5 ounce) can diced tomatoes with juice  
1 onion, sliced and quartered  
1 cup beef broth

## Directions

Heat the olive oil in a skillet over medium heat, and brown the beef on all sides. Remove from skillet, reserving juices, and season with salt and pepper. Cook and stir the garlic, ginger, and jalapeno in the skillet for 2 minutes, until tender, and season with curry powder. Mix in the diced tomatoes and juice.

Place the onion in the bottom of a slow cooker, and layer with the browned beef. Scoop the skillet mixture into the slow cooker, and mix in the beef broth.

Cover, and cook 6 to 8 hours on Low.

# Deer Chop Hurry

## Ingredients

2 pounds deer chops (venison)  
1 cup ketchup  
1/2 cup water  
1 medium onion, chopped  
1/2 cup packed brown sugar  
1 (1 ounce) envelope dry onion  
soup mix

## Directions

Thinly slice the deer chops and brown them in a heavy skillet over medium-high heat. Transfer the meat to a slow cooker. Mix in the ketchup, water, onion, brown sugar, and dry onion soup mix. Cook on LOW for 6 hours or until tender. If you want to cook it in a roaster, bake at 350 degrees F, for 1 hour.

# Slow Cooker Spaghetti Sauce II

## Ingredients

1 pound ground beef  
1 onion, finely chopped  
2 cloves garlic, chopped  
2 (28 ounce) cans tomato puree  
2 (6 ounce) cans tomato paste  
1 teaspoon white sugar  
2 teaspoons Italian seasoning  
salt to taste

## Directions

Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown. Stir in onion and garlic; cook 1 to 2 minutes.

In a slow cooker combine ground beef mixture, tomato puree, tomato paste, sugar, Italian seasoning and salt. Cook on low for 4 hours.

# Vegetable Cheese Soup II

## Ingredients

1 (16 ounce) package frozen mixed vegetables  
2 (10.75 ounce) cans condensed cream of chicken soup  
2 1/2 cups water  
1 tablespoon minced onion  
1/4 tablespoon garlic powder  
salt to taste  
ground black pepper to taste  
32 ounces processed cheese food, cubed

## Directions

In a large microwave bowl, cook vegetables in microwave for 10 minutes on high. Stir and rotate midway.

On a large slow cooker, mix soup and water. Add onions, vegetables, and garlic, salt, and pepper to taste, and mix. Add cheese and mix. Simmer approximately 2 hours or until soup is creamy and cheese is melted.

# Moist Poultry Dressing

## Ingredients

2 (4.5 ounce) jars sliced mushrooms, drained  
4 celery ribs, chopped  
2 medium onions, chopped  
1/4 cup minced fresh parsley  
3/4 cup butter, cubed  
1 1/2 pounds day old bread, crusts removed and cubed  
1 1/2 teaspoons salt  
1 1/2 teaspoons rubbed sage  
1 teaspoon poultry seasoning  
1 teaspoon dried thyme  
1/2 teaspoon pepper  
2 eggs  
1 (14.5 ounce) can chicken broth

## Directions

In a large skillet, saute the mushrooms, celery, onions and parsley in butter until the vegetables are tender. In a large bowl, toss the bread cubes with salt, sage, poultry seasoning, thyme and pepper. Add the mushroom mixture. Combine eggs and broth; add to the bread mixture and toss.

Transfer to 5-qt. slow cooker. Cover and cook on low for 4-5 hours or until a meat thermometer reads 160 degrees F.

# Old-Fashioned Peach Butter

## Ingredients

14 cups coarsely chopped peeled  
fresh or frozen peaches  
2 1/2 cups sugar  
4 1/2 teaspoons lemon juice  
1 1/2 teaspoons ground cinnamon  
3/4 teaspoon ground cloves  
1/2 cup quick-cooking tapioca

## Directions

In a large bowl, combine the peaches, sugar, lemon juice, cinnamon and cloves; mix well. Transfer to a 5-qt. slow cooker. Cover and cook on low for 8-10 hours or until peaches are very soft, stirring occasionally.

Stir in tapioca. Cook, uncovered, on high for 1 hour or until thickened. Pour into jars or freezer containers; cool to room temperature, about 1 hour. Refrigerate or freeze.

# Corned Beef and Cabbage

## Ingredients

1 medium onion, cut into wedges  
4 medium potatoes, peeled and quartered  
1 pound baby carrots  
3 cups water  
3 garlic cloves, minced  
1 bay leaf  
2 tablespoons sugar  
2 tablespoons cider vinegar  
1/2 teaspoon pepper  
2 1/2 pounds corned beef brisket with spice packet, cut in half  
1 small head cabbage, cut into wedges

## Directions

Place the onion, potatoes and carrots in a 5-qt. slow cooker. Combine water, garlic, bay leaf, sugar, vinegar, pepper and contents of spice packet; pour over the vegetables. Top with brisket and cabbage. Cover and cook on low for 8-9 hours or until the meat and vegetables are tender. Remove bay leaf before serving.

# Hot Chili Cheese Dip

## Ingredients

1 medium onion, finely chopped  
2 garlic cloves, minced  
2 teaspoons vegetable oil  
2 (15 ounce) cans chili without beans  
2 cups salsa  
2 (3 ounce) packages cream cheese, cubed  
2 (2.25 ounce) cans sliced ripe olives, drained  
Tortilla chips

## Directions

In a skillet, saute onion and garlic in oil until tender. Transfer to a slow cooker. Stir in the chili, salsa, cream cheese and olives. Cover and cook on low for 4 hours or until heated through, stirring occasionally. Stir before serving with tortilla chips.

# Grandma B's Bean Soup

## Ingredients

1 pound dry navy beans  
3 carrots, peeled and shredded  
2 medium potatoes, peeled and diced  
3 stalks celery, sliced  
1 medium onion, diced  
2 cups cubed cooked ham

## Directions

Place the beans in a slow cooker with enough water to cover, and soak 6 to 8 hours, or overnight.

Drain the beans, and return to the slow cooker. Cover with water, and mix in the carrots, potatoes, celery, onion, and ham.

Cover slow cooker, and cook soup on High for 3 1/2 hours. Switch to Low, and continue cooking at least 6 1/2 hours. The longer it cooks the more flavorful it becomes.

# Pareve Cholent

## Ingredients

1 cup dry kidney beans  
1/2 cup dry white beans  
1/2 cup barley  
2 large potatoes, peeled and cubed  
1 large sweet potato, peeled and cubed  
1 large onion, cut into chunks  
2 cloves garlic, minced  
2/3 cup ketchup  
1/4 cup barbeque sauce  
1/4 cup soy sauce  
1/4 cup brown sugar  
2 teaspoons garlic powder  
2 teaspoons onion powder  
2 teaspoons paprika  
2 teaspoons ground black pepper  
1 tablespoon salt  
4 cups water, or more as needed to cover

## Directions

Place kidney beans, white beans, barley, potatoes, sweet potato, onion, garlic, ketchup, barbeque sauce, soy sauce, brown sugar, garlic powder, onion powder, paprika, pepper, salt, and water in a slow cooker. Mix well. Cook on High for 3 hours, then reduce heat to Low and continue cooking overnight until the beans are tender.

# Minestrone Stew

## Ingredients

1 pound ground beef  
1 small onion, chopped  
1 (19 ounce) can minestrone soup  
1 (15 ounce) can pinto beans,  
rinsed and drained  
1 (14.5 ounce) can stewed  
tomatoes  
1 (11 ounce) can whole kernel  
corn, drained  
1 (4 ounce) can chopped green  
chilies  
1 teaspoon salt  
1/2 teaspoon garlic powder  
1/2 teaspoon onion powder

## Directions

In a skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Transfer to a slow cooker. Add the remaining ingredients; mix well. Cover and cook on low for 4-6 hours or until heated through.

# Swiss-Style Veal and Mushrooms

## Ingredients

1 3/4 cups Swanson® Chicken Stock  
1 (10.75 ounce) can Campbell's® Condensed Cream of Potato Soup  
1 teaspoon dried thyme leaves, crushed  
1 1/2 pounds veal for stew  
1 (8 ounce) package sliced mushrooms  
8 green onions, sliced  
2 tablespoons all-purpose flour  
1/4 cup water  
1 cup shredded Swiss cheese  
Hot cooked egg noodles  
Freshly ground black pepper

## Directions

Stir the stock, soup, thyme, veal, mushrooms and green onions in a 3 1/2-quart slow cooker. Cover and cook on LOW for 7 to 8 hours or until the veal is fork-tender.

Stir the flour and water in a small bowl until the mixture is smooth. Stir the flour mixture in the cooker. Turn the heat to HIGH. Cover and cook for 5 minutes or until the mixture boils and thickens.

Stir in the cheese. Serve over the noodles. Season with the black pepper.

# Spaghetti Pork Chops

## Ingredients

3 (8 ounce) cans tomato sauce  
1 (10.75 ounce) can condensed tomato soup, undiluted  
1 small onion, finely chopped  
1 bay leaf  
1 teaspoon celery seed  
1/2 teaspoon Italian seasoning  
6 (1 inch thick) bone-in pork chops  
2 tablespoons olive or vegetable oil  
Hot cooked spaghetti

## Directions

In a 5-qt. slow cooker, combine the tomato sauce, soup, onion, bay leaf, celery seed and Italian seasoning. In a large skillet, brown pork chops in oil. Add to the slow cooker. Cover and cook on low for 6-8 hours or until meat is tender. Discard bay leaf. Serve chops and sauce over spaghetti.

# Slow Cooker Cider Pork Roast

## Ingredients

1 large onion, roughly chopped  
1 apple, peeled and roughly chopped  
3 cloves garlic  
2 cups apple cider  
1 1/2 cups water  
salt and pepper to taste  
1/2 teaspoon ground ginger  
1/4 cup all-purpose flour  
1 (3 pound) pork loin roast  
2 teaspoons vegetable oil  
1 stalk celery, roughly chopped  
4 large carrots, roughly chopped

## Directions

Combine 1/4 of the onion, 1/2 of the apple, and the garlic in the bowl of a food processor. Process until smooth. Transfer to slow cooker along with the apple cider and water.

Combine the salt, pepper, ginger and flour in a shallow container. Gently press the roast onto the flour mixture to coat all sides. Brush off any excess flour. Heat the oil in a large, heavy skillet. Brown the pork in the hot oil, turning until golden on all sides. Place the browned roast in the slow cooker and scatter the celery and the remaining onion and apple on top. Cook on low for 4 hours, then add carrots. Cook for an additional 3 hours.

Remove the cooked roast to a heated platter, arrange carrots around roast and serve with the strained juices from the slow cooker.

# Slow Cooker Vegetable Soup

## Ingredients

1 pound boneless round steak,  
cut into 1/2 inch cubes  
1 (14.5 ounce) can diced  
tomatoes, undrained  
3 cups water  
2 medium potatoes, peeled and  
cubed  
2 medium onions, diced  
3 celery ribs, sliced  
2 carrots, sliced  
3 beef bouillon cubes  
1/2 teaspoon dried basil  
1/2 teaspoon dried oregano  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 1/2 cups frozen mixed  
vegetables

## Directions

In a slow cooker, combine the first 12 ingredients. Cover and cook on high for 6 hours. Add vegetables; cover and cook on high 2 hours longer or until the meat and vegetables are tender.

# Home-Style Ribs

## Ingredients

4 pounds boneless pork  
spareribs, cut into pieces  
1 medium onion, thinly sliced  
1 cup ketchup  
1/2 cup water  
1/4 cup packed brown sugar  
1/4 cup cider vinegar  
2 tablespoons Worcestershire  
sauce  
2 teaspoons ground mustard  
1 1/2 teaspoons salt  
1 teaspoon paprika

## Directions

Place half of the ribs in a slow cooker; top with half of the onion. Repeat layers. Combine the remaining ingredients; pour over all. Cover and cook on low for 8-9 hours or until ribs are tender.

# Slow Cooker Chops

## Ingredients

1 (10.75 ounce) can condensed  
cream of mushroom soup  
1/4 cup water  
1 1/2 pounds boneless pork  
chops  
1 teaspoon ground black pepper  
1 (14.5 ounce) can green beans  
4 potatoes, peeled and cubed

## Directions

Pour soup into slow cooker. Stir in water to thin soup slightly. Season each pork chop with a dash of pepper, and place chops in slow cooker. Cover, and cook on Low for 7 to 8 hours.

Add green beans and potatoes, and cook on High for 2 to 2 1/2 hours. Stir, remove from heat, and serve.

# Easy Beer and Ketchup Meatballs

## Ingredients

1 (28 ounce) bottle ketchup  
24 fluid ounces beer  
1 1/2 pounds ground beef  
2 teaspoons garlic powder  
1 onion, chopped

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Place the beer and ketchup in a slow cooker on high setting and allow to simmer..

Meanwhile, in a large bowl, combine the ground beef, garlic powder and onion, mixing well. Form mixture into meatballs about 3/4 inch in diameter. Place meatballs in a 9x13 inch baking dish.

Bake at 400 degrees F (200 degrees C) for 20 minutes.

Transfer meatballs to the slow cooker with the beer and ketchup and simmer for 3 hours; sauce will thicken.

# Slow-Cooked Sweet 'n' Sour Pork

## Ingredients

2 1/2 tablespoons paprika  
2 1/2 pounds boneless pork loin  
roast, cut into 1-inch strips  
1 tablespoon canola oil  
1 (20 ounce) can unsweetened  
pineapple chunks  
1 medium onion, chopped  
1 medium green pepper, chopped  
1/4 cup cider vinegar  
3 tablespoons brown sugar  
3 tablespoons reduced-sodium  
soy sauce  
1 tablespoon Worcestershire  
sauce  
1/2 teaspoon salt  
2 tablespoons cornstarch  
1/4 cup cold water  
Hot cooked rice

## Directions

Place paprika in a large resealable plastic bag. Add pork, a few pieces at a time, and shake to coat. In a nonstick skillet, brown pork in oil in batches over medium-high heat. Transfer to a 3-qt. slow cooker.

Drain pineapple, reserving juice; refrigerate the pineapple. Add the pineapple juice, onion, green pepper, vinegar, brown sugar, soy sauce, Worcestershire sauce and salt to slow cooker; mix well. Cover and cook on low for 6-8 hours or until meat is tender.

Combine cornstarch and water until smooth; stir into pork mixture. Add pineapple. Cover and cook 30 minutes longer or until sauce is thickened. Serve over rice if desired.

# Cranberry Apple Cider

## Ingredients

4 cups water  
4 cups apple juice  
1 (12 ounce) can frozen apple  
juice concentrate, thawed  
1 medium apple - peeled, cored  
and diced  
1 cup fresh or frozen cranberries  
1 medium orange, peeled and  
sectioned  
1 cinnamon stick

## Directions

In a 5-qt. slow cooker, combine all ingredients. Cover and cook on low for 2 hours or until cider reaches desired temperature. Discard cinnamon stick. If desired, remove fruit with a slotted spoon before serving.

# Slow Cooker Thai Pork with Peppers

## Ingredients

1 cup chicken broth  
1/3 cup soy sauce  
1/3 cup creamy peanut butter  
3 tablespoons honey  
6 cloves garlic, minced  
2 tablespoons minced fresh ginger root  
1 teaspoon crushed red pepper flakes  
2 red bell peppers, thinly sliced and cut into bite-size lengths  
1 pound boneless pork chops

## Directions

Place the chicken broth, soy sauce, peanut butter, honey, garlic, ginger, crushed red pepper flakes, red bell peppers, and pork chops into a slow cooker, stir together, and set the cooker on Low. Cook for 5 to 6 hours until the pork is tender, and remove the pork from the sauce. Shred the pork, return to the sauce, let cook until hot, and serve.

# Corn Spoon Bread

## Ingredients

1 (8 ounce) package cream cheese, softened  
1/3 cup sugar  
1 cup milk  
1/2 cup egg substitute  
2 tablespoons butter, melted  
1 teaspoon salt  
1/4 teaspoon ground nutmeg  
Dash pepper  
2 1/3 cups frozen corn, thawed  
1 (14.75 ounce) can cream-style corn  
1 (8.5 ounce) package corn bread/muffin mix

## Directions

In a large mixing bowl, beat cream cheese and sugar until smooth. Gradually beat in milk. Beat in the egg substitute, butter, salt, nutmeg and pepper until blended. Stir in corn and cream-style corn. Stir in corn bread mix just until moistened. Pour into a greased 3-qt. slow cooker. Cover and cook on high for 3-4 hours or until center is almost set.

# Slow-Cooked Flank Steak

## Ingredients

1 (1 1/2-pound) flank steak, cut in half  
1 tablespoon vegetable oil  
1 large onion, sliced  
1/3 cup water  
1 (4 ounce) can chopped green chilies  
2 tablespoons vinegar  
1 1/4 teaspoons chili powder  
1 teaspoon garlic powder  
1/2 teaspoon sugar  
1/2 teaspoon salt  
1/8 teaspoon pepper

## Directions

In a skillet, brown steak in oil; transfer to a slow cooker. In the same skillet, saute onion for 1 minute. Gradually add water, stirring to loosen browned bits from pan. Add remaining ingredients; bring to a boil. Pour over the flank steak. Cover and cook on low for 7-8 hours or until the meat is tender. Slice the meat; serve with onion and pan juices.

# Mexican Beef and Bean Stew

## Ingredients

1 1/2 pounds beef for stew, cut in 1 inch pieces  
2 tablespoons all-purpose flour  
1 tablespoon vegetable oil  
1 (10.5 ounce) can Campbell's® Condensed Beef Consomme  
1 cup Pace® Thick & Chunky Salsa  
1 large onion, coarsely chopped  
1 (15 ounce) can pinto beans, rinsed and drained  
1 (16 ounce) can whole kernel corn, drained  
2 tablespoons chili powder  
1 teaspoon ground cumin  
1/4 teaspoon garlic powder

## Directions

Coat the beef with flour. Heat the oil in a 12-inch skillet over medium-high heat. Add the beef and cook in 2 batches until it's well browned, stirring often.

Stir the beef, consomme, salsa, onion, beans, corn, chili powder, cumin and garlic powder in a 3 1/2-quart slow cooker.

Cover and cook on LOW for 8 to 9 hours\* or until the beef is fork-tender.

# Slow Cooker Country-Style Spareribs

## Ingredients

4 pounds pork spareribs  
salt and pepper to taste  
1 onion, chopped  
1 green bell pepper, chopped  
2 stalks celery, chopped  
2 (8 ounce) cans tomato sauce  
3 tablespoons brown sugar  
2 tablespoons white wine vinegar  
1/4 cup lemon juice  
2 tablespoons Worcestershire sauce

## Directions

Season ribs with salt and pepper to taste. In a large skillet, over medium-high heat, brown ribs on all sides.

Place half of the onion, green pepper, and celery in the bottom of a slow cooker. Place half of the ribs on top the vegetables, then repeat layering with the remaining vegetables and ribs. In a medium bowl, stir together the tomato sauce, brown sugar, vinegar, lemon juice, and Worcestershire sauce. Pour mixture over the top of the ribs.

Cover, and cook on High for 1 hour. Reduce to Low, and cook for another 8 to 9 hours.

# Dee's Special Chicken

## Ingredients

4 skinless, boneless chicken breast halves  
salt and pepper to taste  
1 teaspoon dried rosemary  
1 teaspoon dried sage  
1 teaspoon dried thyme  
6 cloves garlic  
1 (12 fluid ounce) can or bottle beer  
2 sprigs fresh parsley, for garnish

## Directions

Salt and pepper the chicken breasts and broil them until golden brown.

Place the chicken in a slow cooker with the rosemary, sage, thyme, garlic and beer. Cook on high for 3 to 4 hours. Remove the chicken breasts, garnish with parsley and serve.

# Slow Cooker Mock-Roast

## Ingredients

1 pound beef sirloin roast  
1 pinch seasoned salt, or to taste  
1 pinch ground black pepper, or to taste  
1 teaspoon vegetable oil  
3/4 cup chopped onion  
1/4 cup chopped carrot  
1/4 cup chopped celery  
4 large potatoes, cubed  
6 carrots, cut into bite-size pieces  
2 teaspoons dried Italian herb seasoning  
2 teaspoons dried parsley  
1/4 teaspoon celery salt  
1 (12 fluid ounce) can or bottle caffeinated citrus-flavored soda (such as Mountain Dew®)  
4 1/2 teaspoons steak sauce (such as A1 Steak Sauce®)

## Directions

Sprinkle the beef with seasoned salt and black pepper to taste. Heat the vegetable oil in a skillet over medium heat, and brown the roast on all sides, about 3 minutes per side. Place the browned roast into a slow cooker, and sprinkle the onion, chopped carrot, and celery over the meat. Scatter the potatoes and carrot pieces over the other ingredients, sprinkle on the Italian seasoning, parsley, and celery salt, and pour the can of soda over everything. Sprinkle the steak sauce on top.

Cover, and cook on Low setting for 8 hours.

# Wildfire Pulled Pork Sandwiches

## Ingredients

3 1/2 pounds pork roast  
1/4 cup water  
1 cup Bob Evans® Wildfire BBQ  
Sauce  
1 small red pepper, thinly sliced  
1 teaspoon chili powder  
12 sandwich buns

## Directions

Place pork roast into slow cooker. Add 1/4 cup water. Combine Wildfire sauce, red pepper and chili powder. Pour over pork. Cover and heat on low for 6 to 8 hours. Remove pork from slow cooker and shred with 2 forks. Combine with sauce in slow cooker. Serve on buns.

# Slow Cooker Butter Chicken

## Ingredients

- 2 tablespoons butter
- 2 tablespoons vegetable oil
- 4 large skinless, boneless chicken thighs, cut into bite-sized pieces
- 1 onion, diced
- 3 cloves garlic, minced
- 2 teaspoons curry powder
- 1 tablespoon curry paste
- 2 teaspoons tandoori masala
- 1 teaspoon garam masala
- 1 (6 ounce) can tomato paste
- 15 green cardamom pods
- 1 (14 ounce) can coconut milk
- 1 cup plain yogurt
- salt to taste

## Directions

Melt the butter and vegetable oil in a large skillet over medium heat. Stir in the chicken, onion, and garlic. Cook and stir until the onion has softened and turned translucent, about 10 minutes. Stir in the curry powder, curry paste, tandoori masala, garam masala, and tomato paste until no lumps of tomato paste remain. Pour into a slow cooker, and stir in the cardamom pods, coconut milk, and yogurt. Season to taste with salt.

Cook on High 4 to 6 hours, or on Low 6 to 8 hours until the chicken is tender and the sauce has reduced to your desired consistency. Remove and discard the cardamom pods before serving.

# Old Virginia Wassail Cider

## Ingredients

2 quarts apple cider  
2 cups orange juice  
1 (46 fluid ounce) can pineapple juice  
2 (3 inch) cinnamon sticks  
1 tablespoon whole cloves  
1/2 cup honey

## Directions

In a large stock pot over medium heat, combine the apple cider, orange juice, pineapple juice, cinnamon sticks, cloves and honey. Bring to a boil, then simmer over low heat, or transfer to a slow cooker to keep warm while serving. Strain out cinnamon sticks and cloves before serving if desired.

# Slow Cooker Salisbury Steak

## Ingredients

2 pounds lean ground beef  
1 (1 ounce) envelope dry onion soup mix  
1/2 cup Italian seasoned bread crumbs  
1/4 cup milk  
1/4 cup all-purpose flour  
2 tablespoons vegetable oil  
2 (10.75 ounce) cans condensed cream of chicken soup  
1 (1 ounce) packet dry au jus mix  
3/4 cup water

## Directions

In a large bowl, mix together the ground beef, onion soup mix, bread crumbs, and milk using your hands. Shape into 8 patties.

Heat the oil in a large skillet over medium-high heat. Dredge the patties in flour just to coat, and quickly brown on both sides in the hot skillet. Place browned patties into the slow cooker stacking alternately like a pyramid. In a medium bowl, mix together the cream of chicken soup, au jus mix, and water. Pour over the meat. Cook on the Low setting for 4 or 5 hours, until ground beef is well done.

# Slow Cooker Chicken Dinner

## Ingredients

6 medium red potatoes, cut into chunks  
4 medium carrots, cut into 1/2 inch pieces  
4 boneless, skinless chicken breast halves  
1 (10.75 ounce) can condensed cream of chicken soup, undiluted  
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted  
1/8 teaspoon garlic salt  
2 tablespoons mashed potato flakes (optional)

## Directions

Place potatoes and carrots in a slow cooker. Top with chicken. Combine the soups and garlic salt; pour over chicken. Cover and cook on low for 8 hours. To thicken if desired, stir potato flakes into the gravy and cook 30 minutes longer.

# BBQ Meatballs

## Ingredients

1 (16 ounce) package frozen meatballs  
1 (18 ounce) bottle barbecue sauce  
1/4 cup ketchup

## Directions

Place prepared meatballs, barbeque sauce, and ketchup in a slow cooker. Let cook on a low heat for 4 hours, stirring occasionally.

# All-Day Meatballs

## Ingredients

1 cup milk  
3/4 cup quick-cooking oats  
3 tablespoons finely chopped onion  
1 1/2 teaspoons salt  
1 1/2 pounds ground beef  
1 cup ketchup  
1/2 cup water  
3 tablespoons vinegar  
2 tablespoons sugar

## Directions

In a bowl, combine the first four ingredients. Crumble beef over the mixture and mix well. Shape into 1-in. balls. Place in a slow cooker. In a bowl, combine the ketchup, water, vinegar and sugar; mix well. Pour over meatballs. Cover and cook on low for 6-8 hours or until the meat is no longer pink.

# Italian Style Beef Sandwiches

## Ingredients

2 1/2 cups water  
1 packet dry onion soup mix  
2 tablespoons Worcestershire sauce  
1 teaspoon garlic powder  
1 teaspoon dried marjoram  
1 teaspoon dried thyme  
1 teaspoon dried oregano  
4 pounds chuck roast  
1 (10 ounce) package frozen bell pepper stir-fry mix

## Directions

In a slow cooker combine the water, soup mix, Worcestershire sauce, garlic powder, marjoram, thyme and oregano.

Add the meat and the stir-fry mix. Cook for half a day on high setting or all day on low setting, or until the meat falls apart. Pull the meat apart and stir all together.

# Vegetarian Southwest One-Pot Dinner

## Ingredients

1 1/2 cups dried black-eyed peas, soaked overnight  
1 green bell pepper, diced  
1 onion, chopped  
garlic cloves, chopped  
1 (10 ounce) can sweet corn, drained  
1 (28 ounce) can diced tomatoes  
1/4 cup chili powder  
2 teaspoons ground cumin  
2 cups cooked rice  
1/2 cup shredded Cheddar cheese

## Directions

Drain and rinse black-eyed peas thoroughly. Place peas, green pepper, onion, garlic, corn, and tomatoes, in slow cooker. Season with chili powder, and cumin; stir until well blended.

Cover and cook on high for 2 hours. Stir in rice, and cheese. Continue to cook for a further 30 minutes.

# Slow Cooker Taco Soup

## Ingredients

1 pound ground beef  
1 onion, chopped  
1 (16 ounce) can chili beans, with liquid  
1 (15 ounce) can kidney beans with liquid  
1 (15 ounce) can whole kernel corn, with liquid  
1 (8 ounce) can tomato sauce  
2 cups water  
2 (14.5 ounce) cans peeled and diced tomatoes  
1 (4 ounce) can diced green chile peppers  
1 (1.25 ounce) package taco seasoning mix

## Directions

In a medium skillet, cook the ground beef until browned over medium heat. Drain, and set aside.

Place the ground beef, onion, chili beans, kidney beans, corn, tomato sauce, water, diced tomatoes, green chile peppers and taco seasoning mix in a slow cooker. Mix to blend, and cook on Low setting for 8 hours.

# Slow Cooker Apple-Scented Venison Roast

## Ingredients

1 tablespoon olive oil  
3 pounds boneless venison roast  
1 large apple, cored and quartered  
2 small onions, sliced  
4 cloves crushed garlic  
1 cup boiling water  
1 cube beef bouillon

## Directions

Spread the olive oil on the inside of a slow cooker. Place the venison roast inside, and cover with apple, onions, and garlic. Turn to Low, and cook until the roast is tender, about 6 to 8 hours.

When the roast has cooked, remove it from the slow cooker, and place onto a serving platter. Discard the apple. Stir the water and bouillon into the slow cooker until the bouillon has dissolved. Serve this as a sauce with the roast.

# Gone-All-Day Casserole

## Ingredients

1 cup uncooked wild rice, rinsed and drained  
1 cup chopped celery  
1 cup chopped carrots  
2 (4 ounce) cans mushroom stems and pieces, drained  
1 large onion, chopped  
1 garlic clove, minced  
1/2 cup slivered almonds  
3 beef bouillon cubes  
2 1/2 teaspoons seasoned salt  
2 pounds boneless round steak, cut into 1-inch cubes  
3 cups water

## Directions

Place ingredients in order listed in a slow cooker (do not stir). Cover and cook on low for 6-8 hours or until rice is tender. Stir before serving.

# Cousin David's Slow Cooker Brisket

## Ingredients

1 (3 pound) beef brisket  
2 (12 ounce) bottles chili sauce  
1 (1 ounce) envelope dry onion  
soup mix  
2 teaspoons garlic powder

## Directions

Place the beef brisket into a slow cooker. In a medium bowl, mix together the chili sauce, onion soup mix, and garlic powder. Pour over the brisket. Cover, and cook on the Low setting for 8 to 10 hours. Slice the brisket against the grain, and pour the gravy over the slices.

# Savory Slow Cooker Squash and Apple Dish

## Ingredients

1 (3 pound) butternut squash -  
peeled, seeded, and cubed  
4 apples - peeled, cored and  
chopped  
3/4 cup dried cranberries  
1/2 white onion, diced (optional)  
1 tablespoon ground cinnamon  
1 1/2 teaspoons ground nutmeg

## Directions

Combine the squash, apples, cranberries, onion, cinnamon, and nutmeg in a slow cooker. Cook on HIGH for 4 hours or until the squash is tender and cooked through. Stir occasionally while cooking.

# Slow Cooker Pork Chops

## Ingredients

4 pork chops  
16 ounces sauerkraut with juice

## Directions

Place the chops in the bottom the slow cooker and pour the sauerkraut over the top. Cook on low for 8 to 9 hours or on high for 4 to 5 hours.

# Chicken in Mushroom Sauce

## Ingredients

4 boneless, skinless chicken breast halves  
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted  
1 cup sour cream  
4 bacon strips, cooked and crumbled

## Directions

Place chicken in a slow cooker. Combine soup and sour cream; pour over chicken. Cover and cook on low for 4-5 hours or until chicken is tender. Sprinkle with bacon.

# Beef 'N' Bean Starter

## Ingredients

2 1/2 pounds beef stew meat, cut into 1 inch cubes  
2 (14.5 ounce) cans diced tomatoes with oil, garlic and onions, undrained  
1 (16 ounce) can kidney beans, rinsed and drained  
1 (15.5 ounce) can great northern beans, rinsed and drained  
1 teaspoon salt  
1/2 teaspoon pepper

## Directions

In a slow cooker, combine all ingredients; mix well. Cover and cook on low for 8-9 hours or until beef is tender. Cool. Transfer to two freezer bags or containers, 4 cups in each. May be frozen for up to 3 months.

# Slow Cooker Bean Casserole AKA Sweet Chili

## Ingredients

1/2 cup ketchup  
1/4 cup molasses  
1 teaspoon dry mustard  
1 (16 ounce) can baked beans  
with pork  
1 teaspoon salt  
1/2 teaspoon ground black  
pepper  
4 slices bacon  
1 large green bell pepper,  
chopped  
1 1/2 pounds ground beef

## Directions

In a slow cooker, mix together ketchup, molasses, mustard, pork and beans, salt, and pepper.

Cook bacon and bell pepper in a large skillet over medium heat for about 5 to 7 minutes, then add to the slow cooker. In same skillet, brown beef, and stir into the slow cooker.

Cover, and cook on High setting for 1 hour.

# Amazing Hawaiian Chicken Chili

## Ingredients

2 pounds skinless, boneless chicken breast halves  
1 cup barbeque sauce  
2 tablespoons butter, divided  
1 large onion, diced  
2 cloves garlic, minced  
1 large roasted red pepper, chopped  
1 (6 ounce) can tomato paste  
3 tablespoons chili powder  
1 tablespoon ancho chile powder  
1 tablespoon ground cumin  
1 teaspoon ground ginger  
1 tablespoon vanilla extract  
1/2 teaspoon white sugar  
1 (20 ounce) can pineapple chunks  
1 (15 ounce) can kidney beans, drained  
1 (15 ounce) can black beans, drained  
1 (28 ounce) can chopped tomatoes, drained  
1 (24 ounce) jar chipotle salsa  
salt and pepper to taste

## Directions

Place the chicken breasts and barbecue sauce in a gallon-sized zip top bag and allow to marinate for 30 minutes in the refrigerator.

Melt 1 tablespoon of butter in a large skillet placed over high heat, and add the chicken. Cook the chicken until it is browned and almost cooked through, about 5 minutes per side. Remove chicken from skillet, chop into 1 inch pieces, and place in the crock of a slow cooker.

Heat the remaining 1 tablespoon of butter in the skillet over medium-high heat, add the diced onion, garlic, and roasted red pepper, and cook and stir until the onion is softened, about 5 minutes. Stir in the tomato paste, chili powder, ancho chile powder, ground cumin, ground ginger, vanilla, and sugar. Cook, stirring, until blended, about 2 minutes. Transfer the mixture to the slow cooker.

Drain the canned pineapple and reserve the fruit. Stir the pineapple juice, kidney beans, black beans, tomatoes, and chipotle salsa into the ingredients in the slow cooker and set the heat to High. Allow the chili to cook on High until it begins to bubble, about 20 minutes. Turn the slow cooker to Low and cook for 1 additional hour.

Stir the reserved pineapple into the chili and continue to cook until the pineapple is warm, about 15 minutes. Salt and pepper the chili to taste and serve piping hot.

# Hot Cranberry Citrus Punch

## Ingredients

2 quarts cranberry juice cocktail  
3 cups orange juice  
1/4 cup white sugar  
1/4 cup brown sugar  
2 tablespoons fresh lemon juice  
1 pinch salt  
2 (3 inch) cinnamon sticks

## Directions

In a 4 quart or larger slow cooker, combine the cranberry juice, orange juice, white sugar, brown sugar, lemon juice, salt and cinnamon sticks. Stir to dissolve sugar. Cook on High for 4 to 6 hours. Turn heat to Low and keep warm for serving.

# Cocktail Meatballs

## Ingredients

1 pound lean ground beef  
1 egg  
2 tablespoons water  
1/2 cup bread crumbs  
3 tablespoons minced onion  
  
1 (8 ounce) can jellied cranberry sauce  
3/4 cup chili sauce  
1 tablespoon brown sugar  
1 1/2 teaspoons lemon juice

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the ground beef, egg, water, bread crumbs, and minced onion. Roll into small meatballs.

Bake in preheated oven for 20 to 25 minutes, turning once.

In a slow cooker or large saucepan over low heat, blend the cranberry sauce, chili sauce, brown sugar, and lemon juice. Add meatballs, and simmer for 1 hour before serving.

# Hearty Split Pea Soup

## Ingredients

16 ounces dried split peas  
2 cups diced fully cooked lean ham  
1 cup diced carrots  
1 medium onion, chopped  
2 garlic cloves, minced  
2 bay leaves  
1/2 teaspoon salt  
1/2 teaspoon pepper  
5 cups boiling water  
1 cup hot milk

## Directions

In a slow cooker, layer the first nine ingredients in order listed (do not stir). Cover and cook on high for 4-5 hours or until vegetables are tender. Stir in milk. Discard bay leaves before serving.

# Slow Cooker Italian Moose Roast Sandwiches

## Ingredients

1 (4 pound) moose roast  
10 cloves garlic  
10 cubes beef bouillon  
1 (16 ounce) jar sliced pepperoncini peppers, with liquid  
2 tablespoons Worcestershire sauce  
1 (.7 ounce) package dry Italian salad dressing mix  
12 (6 inch) hard-crustured French rolls

## Directions

Cut 20 small, deep slits all over the roast; stuff the slits with garlic and bouillon cubes, and place into a slow cooker. Drain half of the liquid from the peppers, then pour the remaining peppers and liquid over the roast. Season with Worcestershire sauce, and sprinkle the Italian dressing mix ovetop.

Cook on Low for 10 to 12 hours until the meat can easily be pulled apart. Shred the meat finely, and serve mounded on French rolls; dip into juices if desired.

# Chicken Tagine

## Ingredients

2 tablespoons olive oil  
8 skinless, boneless chicken thighs, cut into 1-inch pieces  
1 eggplant, cut into 1 inch cubes  
2 large onions, thinly sliced  
4 large carrots, thinly sliced  
1/2 cup dried cranberries  
1/2 cup chopped dried apricots  
2 cups chicken broth  
2 tablespoons tomato paste  
2 tablespoons lemon juice  
2 tablespoons all-purpose flour  
2 teaspoons garlic salt  
1 1/2 teaspoons ground cumin  
1 1/2 teaspoons ground ginger  
1 teaspoon cinnamon  
3/4 teaspoon ground black pepper  
1 cup water  
1 cup couscous

## Directions

Heat olive oil in a skillet over medium-high heat. Place the chicken pieces and eggplant in the heated oil; stir and cook until the chicken is browned on all sides but not cooked through. Remove the skillet from the heat.

Place the browned chicken and eggplant on the bottom of a slow cooker. Layer the onion, carrots, dried cranberries, and apricots over the chicken.

Whisk together the chicken broth, tomato paste, lemon juice, flour, garlic salt, cumin, ginger, cinnamon, and ground black pepper in a bowl. Pour the broth mixture into the slow cooker with the chicken and vegetables.

Cook on High setting for 5 hours, or on Low setting for 8 hours.

Bring water to boil in a saucepan. Stir in couscous, and remove from heat. Cover, and let stand about 5 minutes, until liquid has been absorbed. Fluff with a fork.

# Slow Cooker Ham

## Ingredients

2 cups packed brown sugar  
1 (8 pound) cured, bone-in picnic ham

## Directions

Spread about 1 1/2 cups of brown sugar on the bottom of the slow cooker crock. Place the ham flat side down into the slow cooker - you might have to trim it a little to make it fit. Use your hands to rub the remaining brown sugar onto the ham. Cover, and cook on Low for 8 hours.

# Minister's Delight

## Ingredients

1 (21 ounce) can cherry or apple pie filling  
1 (18.25 ounce) package yellow cake mix  
1/2 cup butter, melted  
1/3 cup chopped walnuts

## Directions

Place pie filling in a 1-1/2 qt. slow cooker. Combine dry cake mix and butter (mixture will be crumbly); sprinkle over filling. Sprinkle with walnuts if desired. Cover and cook on low for 2-3 hours. Serve in bowls.

# Southern Pulled Pork

## Ingredients

- 1 tablespoon butter
- 2 pounds boneless pork roast
- 1 tablespoon Cajun seasoning
- 1 medium onion, chopped
- 4 cloves garlic, crushed
- 4 cups water
- 1 tablespoon liquid smoke flavoring

## Directions

Cut the pork roast into large chunks. Season generously with the Cajun seasoning. Melt butter in a large skillet over medium-high heat. Add pork, and brown on all sides. Remove from the skillet, and transfer to a slow cooker.

Add the onion and garlic to the skillet, and cook for a few minutes until tender. Stir in the water scraping the bottom to include all of the browned pork bits from the bottom of the pan, then pour the whole mixture into the slow cooker with the pork. Stir in liquid smoke flavoring.

Cover, and cook on High for 6 hours, or until meat is falling apart when pierced with a fork. Remove pieces of pork from the slow cooker, and shred. Return to the slow cooker to keep warm while serving.

# Christmas Morning Oatmeal

## Ingredients

1/3 cup brown sugar  
2 teaspoons ground cinnamon  
1 teaspoon ground nutmeg  
2 Granny Smith apples - peeled, cored, and sliced 1/4 inch thick  
3/4 cup dried cranberries  
1/4 cup butter, cut into pieces  
2 cups regular rolled oats  
2 cups water  
1 cup apple juice  
1 cup cranberry juice  
1/4 teaspoon salt  
3/4 cup candied walnuts (optional)

## Directions

Mix the brown sugar, cinnamon, and nutmeg together in a bowl. Add the apples and cranberries, tossing to coat evenly with the sugar mixture. Pour into a slow cooker. Top with butter pieces.

Mix the oatmeal together with the water, apple juice, cranberry juice, and salt in a bowl, and pour over the apple mixture in the slow cooker. Do not stir. Cover, and cook on Low for 8 hours.

Stir before serving. Spoon into bowls and top with candied walnuts, if desired.

# Meat Loaf Burgers

## Ingredients

- 1 large onion, sliced
- 1 celery rib, chopped
- 2 pounds lean ground beef
- 1 1/2 teaspoons salt, divided
- 1/4 teaspoon pepper
- 2 cups tomato juice
- 4 garlic cloves, minced
- 1 tablespoon ketchup
- 1 bay leaf
- 1 teaspoon Italian seasoning
- 6 hamburger buns, split

## Directions

Place onion and celery in a slow cooker. Combine beef, 1 teaspoon salt and pepper; shape into six patties. Place over onion mixture. Combine tomato juice, garlic, ketchup, bay leaf, Italian seasoning and remaining salt. Pour over the patties. Cover and cook on low for 7-9 hours or until meat is tender. Discard bay leaf. Separate patties with a spatula if necessary; serve on buns.

# Slow-Cooked Pulled Pork Shoulder

## Ingredients

1 (3 pound) pork shoulder  
4 cups water, or as needed  
8 cups white vinegar, or as needed  
1/4 cup kosher salt  
1 large onion, cut into 8 wedges  
1 tablespoon ground cumin  
1 tablespoon ground mustard  
1 tablespoon chili powder  
1/2 cup brown sugar

## Directions

Place the pork shoulder into the ceramic bowl of a slow cooker. Pour enough water and white vinegar into the slow cooker to assure the pork is completely covered, maintaining a 2-to-1 ratio of vinegar to water. Add the salt. Put the ceramic bowl in the refrigerator and allow the pork to marinate at least 12 hours and up to 24 hours.

Drain enough of the liquid from the ceramic bowl until about 1/2-inch of pork is left exposed. Add the onion to the remaining liquid. Season the exposed surface of the pork with the cumin, mustard, chili powder, and brown sugar. Place the bowl into the base of the slow cooker and cook on High until the pork is tender and falls apart easily, 8 to 10 hours.

Carefully remove the pork to a cutting board; shred the meat into strands using a pair of forks. Remove and discard any excess fat.

# Hot Chicken Sandwiches I

## Ingredients

12 eggs  
1 (1 pound) loaf white bread,  
cubed  
3 (2 to 3 pound) boiler chickens  
salt to taste  
ground black pepper to taste

## Directions

Boil the chickens until done, and let cool. When the chicken meat is completely cool to the touch, pick the chicken meat from the bones; set aside. Reserve a little of the broth for later.

Cube the loaf of bread, and put it in a large bowl. Mix in the 12 eggs with the cubed bread. Add the chicken meat you picked from the bone and enough broth from the chicken to moisten. Add salt and pepper to your own taste. Mix well.

Spread mixture into a lightly greased casserole dish, and bake in a preheated 350 degrees F (175 degrees C) oven for 30 minutes. Or spray a slow cooker with cooking spray to prevent sticking, and pour in the chicken mixture. Let cook on low for about 6 hours. Serve by scooping onto buns.

# Meatballs and Sauce

## Ingredients

5 pounds Italian meatballs  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
3/4 cup water  
2 cups sour cream

## Directions

Combine meatballs, mushroom soup, water, and sour cream. Cover and refrigerate overnight so that the meatballs can absorb the flavors.

Pour the mixture into a slow cooker and heat until the meatballs are heated through. Serve hot.

# Asian Style Country Ribs

## Ingredients

1/4 cup lightly packed brown sugar  
1 cup soy sauce  
1/4 cup sesame oil  
2 tablespoons olive oil  
2 tablespoons rice vinegar  
2 tablespoons lime juice  
2 tablespoons minced garlic  
2 tablespoons minced fresh ginger  
1 teaspoon Sriracha hot pepper sauce  
12 boneless country-style pork ribs

## Directions

Stir together the brown sugar, soy sauce, sesame oil, olive oil, rice vinegar, lime juice, garlic, ginger, and Sriracha in the crock of a slow cooker. Add the ribs; cover and refrigerate. Allow ribs to marinate in the refrigerator for 8 hours or overnight.

Before cooking, drain marinade and discard. Cook on Low for 9 hours. Drain cooked meat and shred, using 2 forks.

# Spicy Chicken Thai Noodle Soup

## Ingredients

5 cups chicken broth  
1 cup white wine  
1 cup water  
1 onion, chopped  
3 green onions, chopped  
3 cloves garlic, chopped  
4 large carrots, cut into 1 inch pieces  
4 large stalks celery, cut into 1 inch pieces  
1/2 teaspoon salt  
1 teaspoon ground black pepper  
1 tablespoon curry powder  
1/2 tablespoon dried sage  
1/2 tablespoon poultry seasoning  
1/2 tablespoon dried oregano  
1 teaspoon ground cayenne pepper  
2 tablespoons vegetable oil  
3 skinless, boneless chicken breast halves - cut into 1 inch cubes  
1 fresh red chile pepper, seeded and chopped  
1/2 (12 ounce) package dried rice noodles

## Directions

In a slow cooker on low heat, combine chicken broth, wine, water, onion, green onion, garlic, carrots, celery, salt, black pepper, curry, sage, poultry seasoning, oregano and cayenne.

In a skillet over medium heat, cook chicken in oil until brown. Stir into slow cooker.

Cook soup 8 hours on low or 5 hours on high.

About halfway through the cooking time, stir in the red pepper. 15 minutes prior to serving, stir in the noodles.

# Italian Sausage Dip

## Ingredients

1 pound ground Italian sausage  
2 tomatoes, chopped  
2 chopped green bell peppers  
2 onions, chopped  
2 (4 ounce) cans chopped green chile peppers  
1 (16 ounce) container sour cream  
1 (8 ounce) package cream cheese

## Directions

Place Italian sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

In a large bowl, mix together sausage, tomatoes, green bell peppers, onions, green chile peppers, sour cream and cream cheese.

Transfer mixture to a slow cooker. Cook on high heat approximately 1 hour, or until vegetables are soft. Reduce heat and simmer until serving.

# Slow Cooked Apple Peach Sauce

## Ingredients

10 Macintosh apples, cored and chopped  
4 fresh peaches, pitted and chopped  
1 tablespoon ground cinnamon

## Directions

Put fruit into a slow-cooker; sprinkle with cinnamon. Turn slow-cooker to high. Cover, and cook for 3 hours on high, then switch to low for 2 hours. Stir before serving.

# Slow Cooker Northern White Bean Bacon

## Ingredients

1 1/2 cups dried great Northern beans, rinsed  
2 cups water  
6 slices bacon  
1 carrot, chopped  
1 stalk celery, chopped  
1 onion, chopped  
1 potato - peeled and cubed  
1 teaspoon Italian-style seasoning  
1/8 teaspoon ground black pepper  
3 (14.5 ounce) cans low-sodium chicken broth  
1 cup milk

## Directions

Place beans in a large bowl with the water, cover, and soak overnight.

In a large skillet over medium to medium high heat, fry the bacon until crispy. Drain the bacon fat and crumble the bacon; set aside.

In a slow cooker, combine the carrot, celery, onion, potato, Italian-style seasoning, ground black pepper, reserved beans and crumbled bacon. Pour the broth over all.

Cover and cook on low setting for 7 1/2 to 9 hours, or until beans are crisp to tender.

Transfer 2 cups at a time to a blender or food processor and puree until smooth. Return all to slow cooker, add the milk, cover and heat on high for about 10 to 15 minutes, or until heated through.

# Easy Slow Cooker Carne Guisada

## Ingredients

3 pounds chuck roast, cut into 1 1/2-inch cubes  
3 medium potatoes, unpeeled and diced  
1 medium onion, chopped  
2 red bell peppers, cut into strips  
3 cloves garlic, crushed  
1/4 cup all-purpose flour  
1/4 cup chili powder  
1 teaspoon cumin  
1 teaspoon salt  
3 cups beef broth

## Directions

Combine beef, potatoes, onion, peppers, and garlic in a large bowl. In a small bowl, mix together the flour, chili powder, cumin, and salt. Toss the beef mixture with the flour mixture until evenly coated. Place the mixture into a slow cooker, and pour in enough beef broth to barely cover the meat. If you don't have quite enough, you can fill the rest of the way with water.

Cook on Low until the beef is tender, 6 to 8 hours.

# Easiest BBQ Pork Chops

## Ingredients

1 (10.75 ounce) can condensed  
cream of mushroom soup  
1 cup ketchup  
1 tablespoon Worcestershire  
sauce  
1/2 cup chopped onion  
6 pork chops

## Directions

Combine soup, ketchup, Worcestershire sauce, and onions in slow cooker. Add pork chops.

Cover, and cook on Low for 6 hours.

# Smoked Beef Brisket

## Ingredients

2 1/2 pounds beef brisket  
1 tablespoon liquid smoke  
flavoring  
1 teaspoon salt  
1/2 teaspoon pepper  
1/2 cup chopped onion  
1/2 cup ketchup  
2 teaspoons Dijon mustard  
1/2 teaspoon celery seed

## Directions

Cut the brisket in half; rub with Liquid Smoke, salt and pepper. Place in a 3-qt. slow cooker. Top with onion. Combine the ketchup, mustard and celery seed; spread over meat. Cover and cook on low for 8-9 hours. Remove brisket and keep warm. Transfer cooking juices to a blender; cover and process until smooth. Serve with brisket.

# BBQ Cola Meatballs

## Ingredients

1 1/2 pounds lean ground beef  
1 1/4 cups dry bread crumbs  
1 egg  
3 tablespoons grated onion  
1 (1 ounce) package dry Ranch-style dressing mix  
  
1 cup ketchup  
2 tablespoons apple cider vinegar  
3/4 cup cola-flavored carbonated beverage  
1/2 cup chopped onion  
1/2 cup chopped green bell pepper  
1 teaspoon seasoning salt  
1/2 teaspoon ground black pepper  
1 tablespoon Worcestershire sauce

## Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, mix together the ground beef, bread crumbs, egg, grated onion and Ranch dressing mix until well blended. Shape into 1 inch meatballs, and place on a 10x15 inch jellyroll pan, or any baking sheet with sides to catch the grease.

Bake for 30 minutes in the preheated oven, turning them over half way through. While the meatballs are roasting, mix together the ketchup, cider vinegar, cola, chopped onion and green pepper in a slow cooker. Season with seasoning salt, pepper, and Worcestershire sauce.

Remove meatballs from the baking sheet, and place into the sauce in the slow cooker. Cover and cook on Low for 3 hours, then remove the lid and cook for an additional 15 minutes before serving.

# Meat-Lover's Slow Cooker Spaghetti Sauce

## Ingredients

2 tablespoons olive oil  
2 small onions, chopped  
1/4 pound bulk Italian sausage  
1 pound ground beef  
1 teaspoon dried Italian herb seasoning  
1 teaspoon garlic powder  
1/2 teaspoon dried marjoram  
1 (29 ounce) can tomato sauce  
1 (6 ounce) can tomato paste  
1 (14.5 ounce) can Italian-style diced tomatoes  
1 (14.5 ounce) can Italian-style stewed tomatoes  
1/4 teaspoon dried thyme leaves  
1/4 teaspoon dried basil  
1/2 teaspoon dried oregano  
2 teaspoons garlic powder  
1 tablespoon white sugar

## Directions

Heat olive oil in a skillet over medium heat; cook and stir onions and Italian sausage until the sausage is browned, about 10 minutes. Transfer the sausage and onions to a slow cooker. In the same skillet, cook and stir the ground beef, Italian seasoning, 1 teaspoon of garlic powder, and marjoram, breaking the meat up as it cooks, until the meat is browned, about 10 minutes. Transfer the ground beef into the slow cooker.

Stir in the tomato sauce, tomato paste, diced tomatoes, stewed tomatoes, thyme, basil, oregano, and 2 teaspoons of garlic powder. Set the cooker on Low, and cook the sauce for 8 hours. About 15 minutes before serving, stir in the sugar. Serve hot.

# Rachael's Superheated Cajun Boiled Peanuts

## Ingredients

1 pound raw peanuts, in shells  
1 (3 ounce) package dry crab boil  
(such as Zatarain's® Crab and  
Shrimp Boil)  
1/2 cup chopped jalapeno  
peppers  
1 tablespoon garlic powder  
1/2 cup salt  
2 tablespoons Cajun seasoning  
1/2 cup red pepper flakes

## Directions

Place peanuts, crab boil, jalapenos, garlic powder, salt, Cajun seasoning, and red pepper flakes into a slow cooker. Pour in water to cover the peanuts and stir to combine. Cover and cook on Low until peanuts are soft, at least 24 hours. Stir occasionally, and add water as needed to keep peanuts covered. Drain; serve hot or cold.

# Sloppied Flank Steak Sandwiches

## Ingredients

1 1/2 pounds beef flank steak  
1 tablespoon steak seasoning  
(such as Montreal Steak  
Seasoning®)  
1 tablespoon olive oil  
1/4 cup brown sugar  
1 small onion, chopped  
1 small red bell pepper, chopped  
1 tablespoon apple cider vinegar  
1 tablespoon Worcestershire  
sauce  
2 cups tomato sauce  
2 tablespoons tomato paste  
6 hamburger buns, split and  
toasted

## Directions

Sprinkle the beef flank steak with steak seasoning on both sides. Heat olive oil in a skillet over medium heat until the oil shimmers, and place the flank steak into the hot oil. Quickly brown the steak on both sides, about 5 minutes per side. Set the beef aside.

Stir brown sugar, onion, red bell pepper, apple cider vinegar, Worcestershire sauce, tomato sauce, and tomato paste together in a slow cooker until the brown sugar dissolves. Place the flank steak into the slow cooker, immersing it in the sauce. Set the cooker on High and cook 4 hours, or set on Low and cook 8 hours.

To serve, shred the meat with 2 forks, or remove the meat, chop, and return to the sauce. Toast buns, and serve the sloppy steak on the toasted buns.

# Slow Cooker Sweet and Sour Kielbasa

## Ingredients

6 tablespoons butter  
2 large onions, sliced  
1 cup packed brown sugar  
1/2 (28 ounce) bottle ketchup  
3 tablespoons cider vinegar  
1 1/2 teaspoons spicy brown mustard  
1 tablespoon Worcestershire sauce  
2 teaspoons hot pepper sauce  
1 pound kielbasa sausage, cut into 1 inch pieces

## Directions

Melt butter in a large skillet over medium heat. Saute onions until tender. Stir in brown sugar, ketchup, vinegar, mustard, Worcestershire sauce and pepper sauce. Simmer, stirring occasionally, for 20 minutes.

Place sausage in a slow cooker with the sauce and onions. Cook on low for 4 to 5 hours. The longer it simmers the better!

# Manhattan Clam Chowder

## Ingredients

3 celery ribs, sliced  
1 large onion, chopped  
1 (14.5 ounce) can sliced potatoes, drained  
1 (14.5 ounce) can sliced carrots, drained  
2 (6.5 ounce) cans chopped clams  
2 cups tomato juice  
1 1/2 cups water  
1/2 cup tomato puree  
1 tablespoon dried parsley flakes  
1 1/2 teaspoons dried thyme  
1 teaspoon salt  
1 bay leaf  
2 whole black peppercorns

## Directions

In a slow cooker, combine all ingredients; stir. Cover and cook on low for 8-10 hours or until the vegetables are tender. Remove bay leaf and peppercorns before serving.

# Party Kielbasa

## Ingredients

2 pounds kielbasa sausage  
2 cups ketchup  
2 cups grape jelly

## Directions

Slice kielbasa into strips or circles.

Pour ketchup and jelly into a slow cooker. Turn the heat to a medium temperature, stir occasionally while the jelly and ketchup melt together. When the mixture forms into a thin glaze, add the kielbasa and cook until the kielbasa is hot.

# Kona Chicken

## Ingredients

2 (2 pound) broiler chickens,  
quartered  
1/2 cup chopped green onion  
1/2 cup soy sauce  
1/4 cup dry white wine  
1/2 cup water  
1/2 cup honey  
ground black pepper to taste

## Directions

Place chicken quarters into a slow cooker. Stir together the green onion, soy sauce, white wine, water, honey and pepper in a cup or small bowl. Pour over the chicken. Cover, and cook on high for 4 hours.

# Jennie's Heavenly Slow Cooker Chicken

## Ingredients

2 tablespoons butter  
1 (.7 ounce) package dry Italian-style salad dressing mix  
1 (10.75 ounce) can condensed golden mushroom soup  
1 (8 ounce) container chive and onion cream cheese  
1/2 cup dry white wine  
4 skinless, boneless chicken breast halves

## Directions

Melt the butter in a saucepan over medium heat, and stir in the salad dressing mix, mushroom soup, cream cheese, and wine until the sauce mixture is hot, smooth and well combined. Place the chicken breasts into the bottom of a slow cooker, and pour the sauce mixture over the chicken. Cover and cook on Low setting until chicken is tender, about 4 hours.

# Mushroom Potatoes

## Ingredients

7 medium potatoes, peeled and thinly sliced  
1 medium onion, sliced  
4 garlic cloves, minced  
2 green onions, chopped  
1 (8 ounce) can mushroom stems and pieces, drained  
1/4 cup all-purpose flour  
2 teaspoons salt  
1/2 teaspoon pepper  
1/4 cup butter or margarine, cubed  
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted  
1 cup shredded Colby-Monterey Jack cheese

## Directions

In a slow cooker, layer half of the potatoes, onion, garlic, green onions, mushrooms, flour, salt, pepper and butter. Repeat layers. Pour soup over the top. Cover and cook on low for 6-8 hours or until potatoes are tender; sprinkle with cheese during the last 30 minutes of cooking time.

# Slow Cooker Beef Barley Soup

## Ingredients

1 1/2 pounds boneless lean beef, cubed  
3 tablespoons vegetable oil  
1 teaspoon salt  
1 teaspoon ground black pepper  
2 teaspoons garlic powder  
3 (10.5 ounce) cans beef broth  
6 cups water  
4 stalks celery, chopped  
6 carrots, chopped  
6 green onions, chopped  
1/2 cup chopped fresh parsley  
1 cup barley  
1 teaspoon dried thyme

## Directions

In a skillet over medium heat, saute the beef in the oil for 5 minutes, or until browned. Stir in the salt, pepper and garlic powder and place seasoned meat in a slow cooker. Add a little water to the skillet and stir to pick up the browned bits. Add to the slow cooker.

Add the broth, water, celery, carrots, green onions, parsley and barley. Cover and cook on low setting for 6 to 8 hours, or until the vegetables and barley are tender. Add the thyme just before serving.

# Cajun Roast Beef

## Ingredients

2 teaspoons garlic, minced  
1/2 teaspoon prepared horseradish  
1 teaspoon hot pepper sauce  
1 teaspoon dried thyme  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper  
2 teaspoons Cajun seasoning  
2 tablespoons olive oil  
2 tablespoons malt vinegar  
2 pounds beef eye of round roast

## Directions

Stir the garlic, horseradish, hot pepper sauce, thyme, salt, pepper, Cajun seasoning, olive oil, and malt vinegar together in a bowl until thoroughly blended.

Pierce the beef roast all over with a meat fork. Place the roast in a large, resealable plastic bag. Spoon in the marinade and turn the roast so it's well coated. Refrigerate overnight, turning occasionally if desired.

When ready to cook, place the roast in a slow cooker along with any remaining marinade. Do not add water. Roast on Low for 8 to 10 hours, or until desired doneness. For medium-rare, a meat thermometer should read 135 degrees F (57 degrees C). Remove from the slow cooker to a serving plate, and allow to rest 15 minutes before slicing across the grain.

# Honey Mustard Beer Brats

## Ingredients

- 10 fresh bratwurst sausages
- 1 green bell pepper, sliced into long strips
- 1 red bell pepper, sliced into long strips
- 1 large sweet onion, sliced into rings and separated
- 2 cloves garlic, sliced
- 2 bay leaves
- 1 teaspoon liquid smoke flavoring
- 2 cups honey mustard barbecue sauce
- 1 (12 fluid ounce) can beer, or as needed
- 10 hoagie rolls, split lengthwise

## Directions

Place half of the bratwurst in the bottom of a 5 quart slow cooker. Arrange half of the green pepper, red pepper, and onion over them. Layer the remaining bratwurst over the top, and top with the remaining red and green bell peppers and onion. Throw in the garlic and bay leaves. In a separate bowl, mix together HALF of the honey mustard sauce, liquid smoke and beer. Pour into the slow cooker. Add more beer if necessary to cover everything in the pot. Cover, and cook on Low for 4 to 5 hours.

Preheat an outdoor grill for high heat, and lightly oil grate. Remove bratwurst from the slow cooker, but leave onions and peppers inside. Place bratwurst on the grill and baste with some of the remaining honey mustard sauce. Turn occasionally until slightly charred.

Place bratwurst on rolls, and use tongs to pull out a few of the onions and peppers from the slow cooker and drape them over the sausage. The onions and peppers are very tasty so don't forget this part!

# Slow-Cooker Pork and Apple Curry

## Ingredients

2 pounds boneless pork loin roast, cut into 1-inch cubes  
1 medium tart apple, peeled and chopped  
1 small onion, chopped  
1/2 cup orange juice  
1 tablespoon curry powder  
1 teaspoon chicken bouillon granules  
1 garlic clove, minced  
1/2 teaspoon salt  
1/2 teaspoon ground ginger  
1/4 teaspoon ground cinnamon  
2 tablespoons cornstarch  
2 tablespoons cold water  
Hot cooked rice  
1/4 cup raisins  
1/4 cup flaked coconut, toasted

## Directions

In a 3-qt. slow cooker, combine the first 10 ingredients. Cover and cook on low for 5-6 hours or until meat is tender. Increase heat to high. In a small bowl, combine cornstarch and water until smooth; stir into slow cooker. Cover and cook for 30 minutes or until thickened, stirring once. Serve over rice if desired. Sprinkle with raisins and coconut.

# Moist N Tender Wings

## Ingredients

25 whole chicken wings  
1 (12 ounce) bottle chili sauce  
1/4 cup lemon juice  
1/4 cup molasses  
2 tablespoons Worcestershire sauce  
6 garlic cloves, minced  
1 tablespoon chili powder  
1 tablespoon salsa  
1 teaspoon garlic salt  
3 drops hot pepper sauce

## Directions

Cut chicken wings into three sections; discard wing tips. Place the wings in a 5-qt. slow cooker. In a bowl, combine the remaining ingredients; pour over chicken. Stir to coat. Cover and cook on low for 8 hours or until chicken is tender.

# Tangy Barbecue Sandwiches

## Ingredients

3 cups chopped celery  
1 cup chopped onion  
1 cup ketchup  
1 cup barbecue sauce  
1 cup water  
2 tablespoons vinegar  
2 tablespoons Worcestershire sauce  
2 tablespoons brown sugar  
1 teaspoon chili powder  
1 teaspoon salt  
1/2 teaspoon pepper  
1/2 teaspoon garlic powder  
1 (3 pound) boneless chuck roast, trimmed and cut in half  
14 hamburger buns, split

## Directions

In a slow cooker, combine the first 12 ingredients; mix well. Add roast. Cover and cook on high for 1 hour. Reduce heat to low and cook 7-8 hours longer or until meat is tender. Remove roast; cool. Shred meat and return to sauce; heat through. Use a slotted spoon to serve on buns.

# Tangy Vegan Crockpot Corn Chowder

## Ingredients

2 (12 ounce) cans whole kernel corn  
3 cups vegetable broth  
3 potatoes, diced  
1 large onion, diced  
1 clove garlic, minced  
2 red chile peppers, minced  
1 tablespoon chili powder  
2 teaspoons salt  
1 tablespoon parsley flakes  
black pepper to taste  
1 3/4 cups soy milk  
1/4 cup margarine  
1 lime, juiced

## Directions

Place the corn, vegetable broth, potatoes, onion, garlic, red chile peppers, chili powder, salt, parsley, and black pepper in a slow cooker; cover. Cook on Low for 7 hours.

Pour the vegetable mixture into a blender, filling the pitcher no more than halfway full. Hold the lid of the blender with a folded kitchen towel and carefully start the blender using a few quick pulses before leaving it on to puree. Puree in batches until smooth and pour into a clean pot. Alternately, you can use a stick blender and puree the mixture in the cooking pot. Once everything has been pureed, return it to the slow cooker. Stir the soy milk and margarine to the mixture; cook on Low for 1 hour more. Add the lime juice to serve.

# Super Sunday Salsa Wings

## Ingredients

2 pounds chicken wings  
1 (16 ounce) jar Newman's Own  
All-Natural Bandito Salsa, Medium  
1/2 cup apple juice  
1/4 cup prepared mustard  
1/2 cup firmly packed brown  
sugar

## Directions

Cut wings into 3 sections, discarding wing tips. Combine all ingredients in a 2-quart slow cooker. Cook on low for 4 to 6 hours.

# Slow Cooker Fifteen Bean Soup

## Ingredients

1 large, meaty ham hock  
4 slices bacon, diced  
3 onions, chopped  
3 carrots, diced  
1 small head cabbage, shredded  
3 tablespoons chili powder  
1 clove garlic, minced  
1 (8 ounce) package 15 bean mixture, soaked overnight  
1 (28 ounce) can crushed tomatoes  
1 teaspoon chopped fresh sage  
salt and pepper to taste

## Directions

Place the ham hock in a 5 to 6 quart slow cooker, and fill half way full with water. Set to High.

Heat a large skillet over medium heat. Cook the bacon for a few minutes, then add onions, carrots, and cabbage. Cook, stirring frequently for about 5 minutes. Stir in chili powder and garlic; cook for 2 more minutes. Transfer the mixture to the slow cooker, and add beans, tomatoes, and sage.

Cover, and cook 2 hours on High. Reduce heat to Low, and cook for 6 to 7 hours, or until beans are tender. Transfer ham hock to a cutting board, remove meat from bone, and return meat to slow cooker. Season with salt and fresh ground pepper to taste.

# Elaine's Sweet and Tangy Loose Beef BBQ

## Ingredients

7 pounds boneless chuck roast  
1 cup water  
3 tablespoons white vinegar  
4 tablespoons brown sugar  
2 teaspoons dry mustard  
4 tablespoons Worcestershire sauce  
3 cups ketchup  
2 teaspoons salt  
3/4 teaspoon ground black pepper  
1/4 teaspoon cayenne pepper  
6 cloves garlic, minced

## Directions

Place the roast into a slow cooker along with the water. Cover, and cook on LOW for 2 to 4 hours, or until beef can be easily shredded with a fork.

Shred the beef, removing fat as you go. Remove 1/2 cup of the broth from the slow cooker, and reserve for later. Add the vinegar, brown sugar, dry mustard, Worcestershire sauce and ketchup. Mix in the salt, pepper, cayenne, and garlic. Stir so that the meat is well coated.

Cover, and continue to cook beef on LOW for an additional 4 to 6 hours. Add the reserved broth only if necessary to maintain moisture. Serve on toasted buns. The meat can be frozen for future use.

# Slow-Cooker Posole

## Ingredients

1 tablespoon canola oil  
1 (2 pound) boneless pork loin  
roast, cut into 1-inch cubes  
2 (14.5 ounce) cans enchilada  
sauce  
2 (15.5 ounce) cans white hominy,  
drained  
1 onion, sliced  
1/2 cup green chilies, diced  
4 cloves garlic, minced  
1/2 teaspoon cayenne pepper, or  
to taste  
2 teaspoons dried oregano  
1/4 cup cilantro, chopped  
1/2 teaspoon salt

## Directions

Heat the canola oil in a skillet over high heat. Add the pork; cook and stir just until meat is browned on all sides, about 5 minutes.

Place the meat in a 4 quart slow cooker. Pour the enchilada sauce over the meat. Top with the hominy, onion, chilies, garlic, cayenne pepper, and oregano. Pour in enough water to fill the slow cooker.

Cover, and cook on High for 6 to 7 hours. Stir in the cilantro and salt. Cook on Low for 30 minutes more.

# Teddy's Duck Gumbo

## Ingredients

2 (3 to 3 1/2 pound) domestic whole ducklings, dressed  
3 cups water  
2 (8 ounce) cans diced tomatoes with green chilies, undrained  
6 cloves garlic, minced  
1 1/2 cups chopped onion  
1 1/2 cups chopped celery  
1 1/2 cups chopped green bell pepper  
2 bay leaves  
1 (4.5 ounce) package gumbo base, as in Zatarian's  
2 pounds frozen sliced okra  
1 (16 ounce) package frozen cooked shrimp (peeled and deveined)  
1 pound smoked sausage, cut into 1/2 inch slices

## Directions

Place the ducks in a slow cooker, fill with enough water to cover, and cook on Low until juices run clear, about 8 hours. Remove, reserving 3 cups of duck broth, and debone, discarding bones.

Place the water and 3 cups of duck broth into a slow cooker. Add the tomatoes, garlic, onion, celery, bell pepper, bay leaves, and gumbo base mix. Cook on High until the mixture boils. Reduce heat, and stir in the duck meat, okra, shrimp, and sausage. Cook until thickened, about 30 minutes. Serve hot.

# Sauerkraut Soup II

## Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup  
1 (10.75 ounce) can condensed cream of chicken soup  
2 1/2 cups water  
4 cups chicken broth  
1/2 pound sauerkraut  
1 onion, finely diced  
1 (15 ounce) can carrots, drained  
1 (15 ounce) can sliced potatoes, drained  
1 pound smoked sausage of your choice, sliced  
1 teaspoon dried dill weed  
1 teaspoon minced garlic (optional)  
salt and pepper to taste

## Directions

In a 4 to 6 quart slow cooker, blend the cream of mushroom soup, cream of chicken soup, water, and chicken broth. Stir in sauerkraut, onion, carrots, potatoes, and sausage. Season with dill and garlic.

Cover, and cook on High for 4 hours, or Low for up to 8 hours. Taste, and season with salt and pepper to your liking.

# Slow Cooker Stuffing

## Ingredients

- 1 cup butter
- 2 cups chopped onion
- 2 cups chopped celery
- 1/4 cup fresh parsley
- 12 ounces fresh mushrooms, sliced
- 12 1/2 cups dry bread cubes
- 1 teaspoon poultry seasoning
- 1 1/2 teaspoons dried sage
- 1 teaspoon dried thyme
- 1/2 teaspoon dried marjoram
- 1 1/2 teaspoons salt
- 1/2 teaspoon ground black pepper
- 4 1/2 cups chicken broth
- 2 eggs, beaten

## Directions

Melt butter or margarine in a skillet over medium heat. Cook onion, celery, mushroom, and parsley in butter, stirring frequently.

Spoon cooked vegetables over bread cubes in a very large mixing bowl. Season with poultry seasoning, sage, thyme, marjoram, and salt and pepper. Pour in enough broth to moisten, and mix in eggs. Transfer mixture to slow cooker, and cover.

Cook on High for 45 minutes, then reduce heat to Low, and cook for 4 to 8 hours.

# Simple Hot Spiced Apple Cider

## Ingredients

1 (64 fluid ounce) bottle apple  
cider  
3 cinnamon sticks  
1 teaspoon whole allspice  
1 teaspoon whole cloves  
3 tablespoons SLENDA® Brown  
Sugar Blend

## Directions

In a slow cooker, combine apple cider and cinnamon sticks. Wrap allspice and cloves in a small piece of cheesecloth, and add to pot. Stir in SLENDA® Brown Sugar Blend. Bring to a boil over high heat. Reduce heat, and keep warm.

# Chicken Wild Rice Soup III

## Ingredients

1 cup uncooked wild rice  
3 cups diced, cooked chicken breast meat  
2 tablespoons chicken bouillon granules  
1 onion, chopped  
5 cups water  
4 potatoes, cubed  
1 1/2 cups milk  
2 tablespoons all-purpose flour

## Directions

In a large saucepan over medium-high heat, bring rice, chicken, bouillon, onion and water to a boil. Remove from heat and pour into slow cooker. Stir in potatoes. Combine milk and flour and stir until smooth. Stir into soup mixture. Cook 6 to 8 hours, until rice and potatoes are tender and flavors are well blended.

# Potato Sausage Supper

## Ingredients

4 medium potatoes, peeled and sliced  
1 pound fully cooked kielbasa or Polish sausage, cut into 1/2-inch pieces  
2 medium onions, sliced, separated into rings  
1 (10.75 ounce) can condensed cheddar cheese soup, undiluted  
1 (10.75 ounce) can condensed cream of celery soup, undiluted  
1 (10 ounce) package frozen peas, thawed

## Directions

In a greased 5-qt. slow cooker; layer a third of the potatoes, sausage, onions and cheese soup. Repeat layers twice.

Pour cream of celery soup over the top. Cover and cook on low for 5-1/2 hours or until the potatoes are tender. Add the peas and cook 30 minutes longer.

# SwansonB® Greek-Style Beef Stew

## Ingredients

2 pounds boneless beef bottom round roast or chuck pot roast, cut into 1-inch pieces  
1 (16 ounce) bag frozen whole small white onions  
1 (16 ounce) package fresh or frozen whole baby carrots  
2 tablespoons all-purpose flour  
1 3/4 cups SwansonB® Beef Broth (Regular, 50% Less Sodium or Certified Organic)  
1 (5.5 ounce) can Campbell'sB® V8B® 100% Vegetable Juice  
1 tablespoon packed brown sugar  
Bouquet Garni  
Hot cooked egg noodles

## Directions

Place the beef, onions and carrots into a 3 1/2- to 6-quart slow cooker. Sprinkle with the flour and toss to coat.

Stir the broth, vegetable juice and brown sugar in a medium bowl. Pour the broth mixture over the beef and vegetables. Submerge the Bouquet Garni into the broth mixture.

Cover and cook on LOW for 8 to 9 hours\* or until the beef is fork-tender. Remove the Bouquet Garni. Serve the beef mixture over the noodles.

# Slow Cooker Beef Roast

## Ingredients

- 1 (2 pound) beef round roast
- 2 large carrots, chopped
- 1 large onion, thinly sliced
- 2 stalks celery, chopped
- 1 teaspoon garlic powder
- ground black pepper to taste
- 1/2 cup Worcestershire sauce
- 1/2 cup barbeque sauce

## Directions

Place beef round roast in slow cooker, then add carrots, onion, and celery. Season with garlic powder and black pepper. Pour Worcestershire and barbeque sauce over meat and vegetables. Cook on Low until the meat is tender, 6 to 8 hours.

# Island Kielbasa in a Slow Cooker

## Ingredients

2 pounds kielbasa sausage, sliced  
into 1/2 inch pieces  
2 cups ketchup  
2 cups brown sugar  
1 (15 ounce) can pineapple  
chunks, undrained

## Directions

Place the sausage, ketchup, sugar and pineapple in the slow cooker and mix together.

Cook on low setting for 5 to 6 hours, until sausage is cooked through.

# Slow Cooker Pork Chops II

## Ingredients

1/4 cup olive oil  
1 cup chicken broth  
2 cloves garlic, minced  
1 tablespoon paprika  
1 tablespoon garlic powder  
1 tablespoon poultry seasoning  
1 teaspoon dried oregano  
1 teaspoon dried basil  
4 thick cut boneless pork chops  
salt and pepper to taste

## Directions

In a large bowl, whisk together the olive oil, chicken broth, garlic, paprika, garlic powder, poultry seasoning and basil. Pour into the slow cooker. Cut small slits in each pork chop with the tip of a knife, and season lightly with salt and pepper. Place pork chops into the slow cooker, cover, and cook on High for 4 hours. Baste periodically with the sauce.

# Spicy Slow Cooker Black Bean Soup

## Ingredients

1 pound dry black beans, soaked overnight  
4 teaspoons diced jalapeno peppers  
6 cups chicken broth  
1/2 teaspoon garlic powder  
1 tablespoon chili powder  
1 teaspoon ground cumin  
1 teaspoon cayenne pepper  
3/4 teaspoon ground black pepper  
1/2 teaspoon hot pepper sauce

## Directions

Drain black beans, and rinse.

Combine beans, jalapenos, and chicken broth in a slow cooker. Season with garlic powder, chili powder, cumin, cayenne, pepper, and hot pepper sauce.

Cook on High for 4 hours. Reduce heat to Low, and continue cooking for 2 hours, or until you are ready to eat.

# Chocolate Pudding Cake IV

## Ingredients

1 (18.25 ounce) package  
chocolate cake mix  
1 (3.9 ounce) package instant  
chocolate pudding mix  
2 cups sour cream  
4 eggs  
1 cup water  
3/4 cup vegetable oil  
1 cup semisweet chocolate chips

## Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in sour cream, eggs, water and oil. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in chocolate chips. Pour batter into prepared pan.

Bake in the preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a serving plate. Serve warm.

Alternate cooking directions: Pour batter into a 5 quart slow cooker that has been coated with non stick cooking spray. Cover and cook on low for 6 hours. Spoon into individual dishes.

# Slow Cooker Pheasant with Mushrooms and

## Ingredients

3/4 cup all-purpose flour  
salt  
1/4 teaspoon ground black pepper  
2 pheasants, rinsed, patted dry, and cut into pieces  
2 tablespoons olive oil  
1 onion, sliced into rings  
1 cup sliced crimini mushrooms  
1 tablespoon chopped garlic  
1 cup white wine  
1 cup chicken broth  
1/2 cup sliced black olives

## Directions

Place the flour, salt, and pepper into a resealable plastic bag; shake to mix. Place the pheasant pieces into the flour mixture, and shake until evenly coated.

Heat the olive oil in a large skillet over medium-high heat. Shake any excess flour off of the pheasant pieces, and place them in the hot oil. Cook until the pheasant is brown on both sides, about 3 minutes per side. Place the pheasant into a slow cooker, reserving the oil in the skillet. Cook the onion in the remaining oil until they soften, about 3 minutes. Stir in the mushrooms and garlic, and continue cooking and stirring until the mushrooms have softened and the garlic has mellowed, about 5 minutes more.

Pour the wine into the skillet and bring to a boil. Boil for 5 minutes, then pour in the chicken broth and return to a boil. Pour the mushroom mixture into the slow cooker, and sprinkle with sliced black olives.

Cover, and cook on High for 4 hours, or Low for 7 hours.

# Bill and Annette's One Pot Kraut Special

## Ingredients

2 Granny Smith apples - peeled,  
cored and diced  
1 large onion, diced  
1 (3 pound) boneless pork loin  
1/4 cup brown sugar  
1 (32 ounce) jar sauerkraut,  
drained  
1 (20 ounce) bottle peach-flavored  
iced tea

## Directions

Place apples and onion into a slow cooker. Set the pork loin on top, then add the sugar, sauerkraut, and iced tea. Cover and cook on High 6 to 8 hours until the pork is tender.

# Slow Cooker Chicken Tetrazzini

## Ingredients

6 skinless, boneless chicken breast halves  
2 tablespoons melted butter  
1 (.7 ounce) package dry Italian-style salad dressing mix  
2 tablespoons butter  
1 small onion, sliced and separated into rings  
3 cloves garlic, minced  
1 (10.75 ounce) can condensed cream of chicken soup  
1/2 cup chicken broth  
1 (8 ounce) package cream cheese, softened

## Directions

Place chicken in the slow cooker crock. Top with 2 tablespoons melted butter; sprinkle with Italian dressing mix.

Cover, and cook on High for 3 hours.

Heat the remaining 2 tablespoons of butter in a large skillet over medium heat. Stir in onion and garlic; cook and stir until onion is soft, about 5 minutes. Mix in the cream of chicken soup, chicken broth, and cream cheese. Pour mixture over the cooked chicken in the slow cooker.

Cover, and continue to cook on Low until chicken is fork tender and the sauce has thickened, about 1 additional hour.

# Bourbon-Mango Pulled Pork

## Ingredients

2 mangos  
1 (4 pound) pork shoulder roast  
2 tablespoons ground black pepper  
1 teaspoon kosher salt  
1 teaspoon chipotle chile powder  
1/4 cup balsamic vinegar  
2 cups water

1 teaspoon chipotle chile powder  
2 teaspoons honey  
1 (1.5 fluid ounce) jigger bourbon whiskey  
2 (12 ounce) bottles barbeque sauce

## Directions

Peel the mangos and remove the pits. Place the pits into a slow cooker, then roughly chop the mango and set aside. Place the pork shoulder into the slow cooker, and season with the black pepper, kosher salt, and 1 teaspoon chipotle powder; pour in the balsamic vinegar and water.

Cover, and cook on Low 5 to 8 hours until the meat is very tender. Once done, drain the pork, discarding the cooking liquid and mango pits, and shred with two forks.

While the pork is cooking, puree the chopped mango in a blender until smooth, then pour into a saucepan along with the honey, 1 teaspoon chipotle powder, and whiskey. Bring to a simmer. Reduce heat to medium-low, and simmer, stirring frequently until the mango has reduced and darkened slightly, about 10 minutes. Stir in the barbeque sauce, and remove from the heat.

Return the shredded pork to the slow cooker, and stir in the mango barbeque sauce. Cover, and cook on High 1 to 2 hours until the pork absorbs the barbeque sauce.

# Easy Peasy Venison Stew

## Ingredients

2 pounds venison, cut into cubes  
salt and pepper to taste  
1 kiwi, peeled and sliced  
1 1/2 cups red wine

1/4 cup all-purpose flour  
extra-virgin olive oil  
2 cloves garlic, minced  
1 onion, cut into chunks  
1 sprig rosemary leaves, minced  
1 sprig thyme leaves, minced  
balsamic vinegar  
1/2 cup beef stock  
5 potatoes, peeled and cubed  
1 carrots, cut into 1/2 inch pieces  
1 parsnips, cut into 1/2 inch pieces  
1 (8 ounce) package sliced fresh mushrooms

## Directions

Season the venison with salt and pepper, and place into a bowl. Stir in the kiwi slices and red wine until evenly mixed. Cover, and marinate in the refrigerator overnight.

Drain the venison, reserving the red wine marinade. Pick out the pieces of kiwi from the venison, and place them with the red wine marinade. Squeeze as much marinade from the venison as you can.

Heat the olive oil in a large skillet or saucepan over medium-high heat. Place the floured venison cubes in the hot oil, and cook until browned on all sides, 5 to 10 minutes. Remove the venison cubes to a slow cooker. Stir the garlic, onion, rosemary, and thyme into the skillet, and cook until the edges of the onion begins to soften, about 3 minutes. Pour in the balsamic vinegar and the reserved red wine marinade. Bring to a boil and cook for 5 minutes. Pour the onion mixture into the slow cooker, and stir in the beef stock, potatoes, carrots, parsnips, and mushrooms until evenly mixed. Add water if needed to just cover the vegetables.

Cover the slow cooker, and set to LOW. Cook until the venison is easily pulled apart with a fork and the vegetables are tender, about 4 hours. Season to taste with salt and pepper before serving.

# Texas Deer Chili

## Ingredients

2 tablespoons vegetable oil  
2 1/2 pounds venison, cut into cubes  
1 large onion, chopped  
1 clove garlic, minced  
1 (4 ounce) can diced green chile peppers  
2 (15 ounce) cans kidney beans, drained and rinsed  
2 (10.5 ounce) cans beef broth  
2 teaspoons dried oregano  
2 teaspoons ground cumin  
1/2 teaspoon salt  
1 1/2 teaspoons paprika

## Directions

In a large skillet over medium heat, cook venison, onion and garlic in oil until meat is browned. Transfer to a slow cooker and stir together with chiles, beans, broth oregano, cumin, salt and paprika. Cook on medium 4 to 5 hours.

# Slow Cooker Venison Stew

## Ingredients

3 stalks celery, diced  
1/2 cup chopped onion  
2 cloves garlic, minced  
1 tablespoon chopped fresh parsley  
2 tablespoons vegetable oil  
2 pounds venison stew meat  
salt and pepper to taste  
dried oregano to taste  
dried basil to taste  
1 cup tomato sauce  
1/2 cup dry red wine  
1/2 cup water

## Directions

Place the celery, onion, garlic, and parsley in the bottom of a slow cooker. Heat the oil in a large frying pan over medium-high heat. Brown the venison well in two batches, and add to the slow cooker.

Season to taste with salt, pepper, oregano, and basil. Pour in the tomato sauce, red wine, and water. Cook on Low for 7 to 10 hours.

# Slow Cooker Cheesy Chicken and Tortillas

## Ingredients

4 skinless, boneless chicken breast halves  
1 (1 ounce) package mild taco seasoning mix  
5 1/4 cups Swanson® Chicken Stock  
2 tablespoons butter  
2 (10.75 ounce) cans Campbell's® Condensed Cream of Chicken Soup (Regular or 98% Fat Free)  
10 fajita-size flour tortillas (10-inch), cut into 1-inch pieces  
4 cups shredded Mexican cheese blend  
Hot cooked regular long-grain white rice

## Directions

Place the chicken into a 3 1/2-quart slow cooker. Top with all but 2 tablespoons of the taco seasoning. Pour 3 1/2 cups of the stock over the chicken.

Cover and cook on LOW for 4 to 5 hours or until the chicken is cooked through. Remove the chicken to a cutting board. Using 2 forks, shred the chicken.

Heat the oven to 350 degrees F.

Heat the butter in a 3-quart saucepan over medium heat. Stir the remaining taco seasoning, stock and soup in the saucepan. Stir in the chicken.

Layer half of the chicken mixture, tortillas, and cheese in a 3-quart shallow baking dish. Repeat the layer. Bake for 30 minutes or until the mixture is hot and bubbling. Serve over the rice.

# Ham and Chickpea Slow Cooker Soup

## Ingredients

1 pound dry garbanzo beans  
1 meaty ham bone  
10 new potatoes, halved  
5 carrots, chopped  
1/2 cup frozen corn  
ground black pepper to taste

## Directions

Place the garbanzo beans into a large container and cover with several inches of cool water; let stand 8 hours to overnight.

The next day, rinse the soaked beans and place them into a slow cooker; place the ham bone in the cooker, and pour in enough water to cover the beans and ham bone by several inches. Set the cooker to Low, and cook for 8 hours.

Skim any foam from the top of the soup, and remove the ham bone. Strip as much meat as possible from the ham bone, and return the meat to the slow cooker; discard the bone. Stir in potatoes, carrots, frozen corn, and black pepper to taste. Set the cooker on Low, and cook for 1 hour; then turn the heat up to High and cook 1 more hour (10 hours total cooking time).

# Mexican Pintos With Cactus

## Ingredients

2 cups dry pinto beans, rinsed  
3 tablespoons salt, divided  
3 slices bacon, chopped  
2 large flat cactus leaves (nopales)  
1 jalapeno pepper, seeded and  
chopped  
2 slices onion

## Directions

Place the pinto beans into a slow cooker, and fill to the top with hot water. Add the bacon, 2 tablespoons of salt, jalapeno and onion. Cover, and cook on High for 3 to 4 hours, adding water as needed, until beans are tender.

Remove any thorns from the cactus leaves, and slice into small pieces. Place in a saucepan with 1 tablespoon of salt, and fill with enough water to cover. Bring to a boil, and cook for 15 minutes. Drain and rinse with cold water for 1 minute. Add to the beans when they are soft, and cook for 15 more minutes on High.

# Portuguese Chourico and Peppers

## Ingredients

2 pounds chorizo sausage,  
casings removed and crumbled  
2 green bell peppers, seeded and  
chopped  
2 sweet onion, peeled and  
chopped  
1 (6 ounce) can tomato paste  
1 cup red wine  
1 cup water  
2 tablespoons crushed garlic

## Directions

In a slow cooker, combine the sausage, green pepper, onion, tomato paste, wine, water, and crushed garlic. Stir so that everything is evenly distributed. Cover, and set on Low. Cook for 8 hours. Uncover the pot, and cook an additional 2 hours to allow some of the liquid to evaporate. Serve over rice, or with Portuguese rolls.

# Slow Cooker German-Style Pork Roast with

## Ingredients

6 white potatoes, peeled and quartered  
1 tablespoon minced garlic  
salt and pepper to taste  
1 (3 pound) boneless pork loin roast  
1 (32 ounce) jar sauerkraut with liquid  
2 teaspoons caraway seeds

## Directions

Place the potatoes, garlic, salt, and pepper in a slow cooker; stir to coat. Season the pork roast with salt and pepper; lay atop the potatoes. Pour the sauerkraut over the roast; sprinkle with caraway seeds.

Cook in slow cooker on Low 8 to 10 hours.

# Spicy Kielbasa Soup

## Ingredients

1/2 pound reduced-fat smoked turkey kielbasa, sliced  
1 medium onion, chopped  
1 medium green pepper, chopped  
1 celery ribs with leaves, thinly sliced  
4 garlic cloves, minced  
2 (14.5 ounce) cans reduced sodium chicken broth  
1 (15.5 ounce) can great northern beans, rinsed and drained  
1 (14.5 ounce) can stewed tomatoes, cut up  
1 small zucchini, sliced  
1 medium carrot, shredded  
1 tablespoon dried parsley flakes  
1/4 teaspoon crushed red pepper flakes  
1/4 teaspoon pepper

## Directions

In a nonstick skillet, cook kielbasa over medium heat until lightly browned. Add the onion, green pepper, celery and garlic. Cook and stir for 5 minutes or until vegetable are tender. Transfer to a slow cooker. Stir in the remaining ingredients. Cover and cook on low for 8-9 hours.

# A Nice Slow-Cooked Pork

## Ingredients

1 (3 pound) pork shoulder roast  
1 quart vegetable broth  
1 cup sherry  
3 cups peeled, chopped potatoes  
2 cups pearl onions  
2 cups sliced fresh mushrooms  
1 tablespoon dried rosemary  
1 teaspoon ground black pepper  
salt to taste

## Directions

Place the pork roast in a slow cooker. Pour in the vegetable broth and sherry. Mix in the potatoes, onions, mushrooms, rosemary, and pepper.

Cover, and cook on Low at least 8 hours, to an internal temperature of 160 degrees F (70 degrees C). Season with salt to taste.

# Amelia's Slow Cooker Brunswick Stew

## Ingredients

1 tablespoon vegetable oil  
1 pound country style pork ribs  
1 onion, chopped  
1 roasted chicken, deboned and shredded  
1 (28 ounce) can diced tomatoes  
3/4 cup ketchup  
1/2 (10 fluid ounce) bottle steak sauce  
1/2 cup cider vinegar  
2 tablespoons Worcestershire sauce  
1 tablespoon hot sauce  
1 lemon, juiced  
2 cubes chicken bouillon  
1/2 tablespoon ground black pepper  
1 (15 ounce) can whole kernel corn, undrained  
1 cup frozen lima beans, thawed

## Directions

Heat the vegetable oil in a skillet over medium heat, and brown the ribs on all sides. Transfer to a slow cooker. Place onion in the skillet, cook until tender, and transfer to the slow cooker.

Place the chicken in the slow cooker, and mix in tomatoes, ketchup, steak sauce, cider vinegar, Worcestershire sauce, hot sauce, lemon, chicken bouillon, and pepper.

Cover, and cook 6 hours on High. Remove ribs, discard bones, and shred. Return meat to slow cooker. Mix in corn and lima beans, cover, and continue cooking 2 hours on High.

# Slow Cooker Kielbasa Stew

## Ingredients

2 pounds kielbasa sausage, cut into 1 inch pieces  
1 1/2 pounds sauerkraut, drained and rinsed  
2 Granny Smith apples - peeled, cored and sliced into rings  
3/4 onion, sliced into rings  
2 pounds red potatoes, quartered  
1 1/2 cups chicken broth  
1/2 teaspoon caraway seeds  
1/2 cup shredded Swiss cheese

## Directions

Place half the sausage in a slow cooker, and top with the sauerkraut. Cover with the remaining sausage, apples, and onion. Top with the potatoes. Pour chicken broth over all, and sprinkle with caraway seeds.

Cover, and cook on High 4 hours, or until potatoes are tender. Top each serving with Swiss cheese.

# Slow Cooker Moose Roast

## Ingredients

2 tablespoons vegetable oil  
4 pounds moose roast  
2 cups apple juice  
1 (1 ounce) envelope dry onion  
soup mix

## Directions

Heat oil in a large skillet over medium-high heat. Brown the roast on all sides in the hot oil. Remove, and transfer to a slow cooker.

Sprinkle onion soup mix over the roast, then pour in the apple juice. Cover and cook on MEDIUM for 6 to 8 hours, or until meat is very tender. Check occasionally to make sure there is sufficient liquid, and add more juice if necessary. Serve roast with juices, or thicken them for a tasty gravy.

# Easy and Delicious Chicken

## Ingredients

6 skinless, boneless chicken breast halves  
1 (8 ounce) bottle Italian-style salad dressing  
1 (10.75 ounce) can condensed cream of chicken soup  
1 cup chicken broth  
1 (8 ounce) package cream cheese  
1/2 teaspoon dried basil  
1/2 teaspoon dried thyme  
salt and pepper to taste

## Directions

In a slow cooker, combine the chicken breasts and Italian-style dressing.

Cover, and cook on Low for 6 to 8 hours.

Drain off the juices, and shred the chicken meat. In a medium bowl, mix the soup, broth, cream cheese, basil, thyme, salt, and pepper. Pour over the chicken in the slow cooker. Continue cooking on Low for 1 hour.

# Slow Cooker Thanksgiving Turkey

## Ingredients

5 slices bacon  
1 (5 1/2 pound) bone-in turkey breast, skin removed  
1/2 teaspoon garlic pepper  
1 (10.5 ounce) can turkey gravy  
2 tablespoons all-purpose flour  
1 tablespoon Worcestershire sauce  
1 teaspoon dried sage

## Directions

Place bacon in a skillet over medium-high heat, and cook until evenly brown. Drain and crumble.

Spray a slow cooker with cooking spray. Place turkey in the slow cooker. Season with garlic pepper. In a bowl, mix the bacon, gravy, flour, Worcestershire sauce, and sage. Pour over turkey in the slow cooker.

Cover slow cooker, and cook turkey 8 hours on Low.

# Ham and Bean Stew

## Ingredients

2 (16 ounce) cans baked beans  
2 medium potatoes, peeled and cubed  
2 cups cubed fully cooked ham  
1 celery rib, chopped  
1/2 cup water

## Directions

In a slow cooker, combine all ingredients; mix well. Cover and cook on low for 7 hours or until the potatoes are tender.

# Chicken and Fresh Tomato Slow Cooker Stew

## Ingredients

5 potatoes, peeled and cubed  
1 1/2 cups chopped fresh tomato  
1 cup sliced carrot  
1 onion, chopped  
2 bay leaves  
3 large skinless boneless chicken breast halves  
2 (8 ounce) cans tomato sauce  
1 (14.5 ounce) can chicken broth  
1 1/2 teaspoons Italian seasoning  
1/4 teaspoon red pepper flakes  
water, as needed

## Directions

Combine the potatoes, tomato, carrot, onion, and bay leaves in a slow cooker. Place the chicken breasts atop the vegetables. Stir the tomato sauce, chicken broth, and Italian seasoning in a bowl; pour over the chicken breasts. Add water as needed to assure the chicken is completely covered. Cook on Low for 6 hours. Remove the chicken breasts and cut into bite sized chunks and return to slow cooker. Continue cooking until the vegetables are tender, another 1 to 2 hours.

# Lots-A-Veggies Stew

## Ingredients

- 1 pound ground beef
- 1 medium onion, diced
- 2 garlic cloves, minced
- 1 (16 ounce) can baked beans, undrained
- 1 (16 ounce) can kidney beans, rinsed and drained
- 1 (15 ounce) can butter beans, rinsed and drained
- 1 (14.5 ounce) can beef broth
- 1 (11 ounce) can whole kernel corn, undrained
- 1 (10.5 ounce) can condensed vegetable soup, undiluted
- 1 (6 ounce) can tomato paste
- 1 medium green pepper, diced
- 1 cup sliced carrots
- 1 cup sliced celery
- 2 tablespoons chili powder
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- 1 teaspoon salt
- 1/2 teaspoon dried marjoram
- 1/2 teaspoon pepper

## Directions

In a skillet, cook beef, onion and garlic over medium heat until meat is no longer pink; drain. Transfer to a 5-qt. slow cooker. Add the remaining ingredients and mix well. Cover and cook on low for 5 hours or until vegetables are tender.

# Zesty Slow-Cooker Italian Pot Roast

## Ingredients

4 medium potatoes, cut into quarters  
2 cups fresh or frozen whole baby carrots  
1 stalk celery, cut into 1-inch pieces  
1 medium Italian plum tomato, diced  
2 1/2 pounds beef bottom round roasts or beef chuck pot roast  
1/2 teaspoon ground black pepper  
1 (10.75 ounce) can Campbell's® Condensed Tomato Soup  
1/2 cup water  
1 tablespoon chopped roasted garlic\* or chopped fresh garlic  
1 teaspoon dried basil leaves, crushed  
1 teaspoon dried oregano leaves, crushed  
1 teaspoon dried parsley flakes, crushed  
1 teaspoon vinegar

## Directions

Place potatoes, carrots, celery and tomato in 3 1/2-quart slow cooker. Season roast with pepper and place on top.

Mix soup, water, pepper, garlic, basil, oregano, parsley and vinegar. Pour over all.

Cover and cook on LOW 10 to 12 hour or until done.\*\*

# The Spiced Cider Project

## Ingredients

2 oranges  
60 whole cloves  
2 (6 ounce) cans frozen apple  
juice concentrate, thawed  
3 1/2 cups water  
4 (2 inch) sticks cinnamon sticks

## Directions

Cut each orange into 10 slices. Place 3 cloves into each slice.

Combine apple juice concentrate and water in a slow cooker. Add oranges and cinnamon sticks. Cook on HIGH for 25 minutes, or until warm.

# Shrimp Marinara

## Ingredients

1 (14.5 ounce) can Italian diced tomatoes, undrained  
1 (6 ounce) can tomato paste  
1/2 cup water  
2 garlic cloves, minced  
2 tablespoons minced fresh parsley  
1 teaspoon salt (optional)  
1 teaspoon dried oregano  
1/2 teaspoon dried basil  
1/4 teaspoon pepper  
1 pound fresh or frozen shrimp, cooked, peeled and deveined  
1 pound spaghetti, cooked and drained  
shredded Parmesan cheese (optional)

## Directions

In a slow cooker, combine the first nine ingredients. Cover and cook on low for 3-4 hours.

Stir in shrimp. Cover and cook 20 minutes longer or just until shrimp are heated through. Serve over spaghetti. Garnish with Parmesan cheese if desired.

# Creamy Drunken Mushroom Pork Chops

## Ingredients

4 thick cut bone-in pork chops  
1 (10.75 ounce) can reduced-fat,  
reduced-sodium cream of  
mushroom soup  
1 (3 ounce) can chopped  
mushrooms, drained  
1/3 cup red wine  
2 cloves garlic, minced  
ground black pepper to taste

## Directions

Place the pork chops in the bottom of a slow cooker. Stir the mushroom soup, mushrooms, red wine, garlic, and pepper together in a bowl; pour over the pork chops. Cover and cook on Low 6 to 8 hours.

# White Bean with Fennel Soup

## Ingredients

4 cups Swanson® Vegetable Broth (Regular or Certified Organic)  
1/8 teaspoon ground black pepper  
1 small bulb fennel, trimmed and sliced  
1 medium onion, chopped  
2 cloves garlic, minced  
1 (10 ounce) package frozen leaf spinach, thawed  
1 (14.5 ounce) can diced tomatoes, undrained  
1 (16 ounce) can white kidney beans (cannellini), undrained

## Directions

Stir the broth, black pepper, fennel, onion and garlic in a 5 1/2- to 6-quart slow cooker.

Cover and cook on LOW for 6 to 7 hours.

Add the spinach, tomatoes and beans. Turn the heat to HIGH. Cover and cook for 1 hour or until the vegetables are tender.

# Chili Verde

## Ingredients

3 tablespoons Worcestershire sauce  
1 tablespoon garlic pepper  
3 pounds pork picnic roast  
1 large onion, diced  
1 (14.5 ounce) can chicken broth  
2 (4 ounce) cans diced green chilies, drained  
3 (7 ounce) cans green salsa  
2 (15.5 ounce) cans great Northern beans, drained (optional)

## Directions

Pour half of the Worcestershire sauce into the pan of a slow cooker, and half of the garlic pepper. Place the roast in the pan, and sprinkle remaining Worcestershire sauce and garlic pepper over the top. Add the onions, and chilies, and pour in the chicken broth. Cover, and cook on Low for 8 to 10 hours.

When the roast is tender enough to pull apart with a fork, add the green salsa, and the beans, if desired. Continue cooking until heated through. Serve as soup or over chimichangas.

# Mulled Cranberry Cider

## Ingredients

2 quarts cranberry juice  
2 oranges, zested  
14 whole cloves  
1 1/2 cups dried cranberries  
1 teaspoon vanilla extract  
1 1/3 cups honey  
2 cinnamon sticks

## Directions

Pour cranberry juice into a slow cooker; set on high. To the juice add the zest from the oranges, cloves, cranberries, vanilla extract, honey and cinnamon sticks. Heat, stirring occasionally, until hot and steamy, about 20 minutes.

# Zippy Slow-Cooked Chili

## Ingredients

- 1 pound lean ground beef
- 1 (28 ounce) can diced tomatoes, undrained
- 1 medium onion, chopped
- 1 medium green pepper, chopped
- 1 (15 ounce) can fat-free vegetarian chili
- 1 (8 ounce) can tomato sauce
- 2 tablespoons chili powder
- 2 tablespoons minced fresh parsley
- 1 tablespoon dried basil
- 2 teaspoons ground cumin
- 4 garlic cloves, minced
- 1 teaspoon dried oregano
- 3/4 teaspoon pepper
- 1/8 teaspoon hot pepper sauce
- 6 tablespoons shredded reduced-fat Cheddar cheese
- 1 tablespoon minced chives

## Directions

In a nonstick skillet, cook beef over medium heat until no longer pink; drain. Transfer to a 3-qt. slow cooker. Add the tomatoes, onion, green pepper, chili, tomato sauce, chili powder, parsley, basil, cumin, garlic, oregano, pepper and hot pepper sauce. Cover and cook on low for 6-8 hours. Sprinkle with cheese and chives before serving.

# Slow Cooker Lemon Garlic Chicken I

## Ingredients

6 skinless, boneless chicken breasts  
3 cups white wine  
1 1/2 cups lemon juice  
1 medium head garlic, crushed  
4 drops hot pepper sauce  
2 teaspoons poultry seasoning  
2 teaspoons salt

## Directions

Combine the white wine, lemon juice, crushed garlic, pepper sauce, poultry seasoning and salt. Mix well.

Place chicken in slow cooker. Pour lemon/garlic mixture over chicken. Cook on low for 8 to 10 hours.

# Funky Cholent

## Ingredients

- 2 teaspoons vegetable oil
- 1 large onion, chopped
- 2 cloves garlic, chopped
- 1 pound beef stew meat, cubed
- 5 large potatoes, cubed
- 1 sweet potato, cubed
- 1 (16 ounce) can baked beans
- 1 tablespoon ketchup
- 1 tablespoon barbecue sauce
- 1 tablespoon prepared yellow mustard
- 2 teaspoons dry onion soup mix
- 2 teaspoons seasoned salt
- 1 teaspoon steak seasoning
- 1/2 cup pearl barley

## Directions

Heat the oil in a large soup pot over medium heat; cook and stir the onion and garlic until the onion is translucent, about 5 minutes. Add the beef stew meat, and quickly brown the pieces on all sides. Stir in the potatoes, sweet potato, baked beans, ketchup, barbecue sauce, mustard, onion soup mix, seasoned salt, and steak seasoning, and pour in enough water to cover. Bring the mixture to a boil, reduce to a simmer, and cook on low heat until the beef is tender, 1 1/2 to 2 hours, stirring occasionally.

Stir in the pearl barley, and transfer the stew to a slow cooker set on Low until the barley is tender, about 12 hours.

# Slow-Cooked Swiss Steak

## Ingredients

1 tablespoon all-purpose flour  
1/4 teaspoon salt  
1/8 teaspoon pepper  
3/4 pound boneless top round steak, cut in half  
1/2 medium onion, cut into 1/4 inch slices  
1/3 cup chopped celery  
1 (8 ounce) can tomato sauce

## Directions

In a large resealable plastic bag, combine the flour, salt and pepper. Add beef; seal bag and shake to coat.

Place onion in a 3-qt. slow cooker coated with nonstick cooking spray. Layer with the beef, celery and tomato sauce. Cover and cook on low for 8 hours or until meat is tender.

# Sweet Sausage 'n' Beans

## Ingredients

1/2 cup thinly sliced carrots  
1/2 cup chopped onion  
2 cups frozen lima beans, thawed  
2 cups frozen cut green beans  
1 pound smoked sausage, cut into  
1/4 inch slices  
1 (16 ounce) can baked beans  
1/2 cup ketchup  
1/3 cup packed brown sugar  
1 tablespoon cider vinegar  
1 teaspoon prepared mustard

## Directions

In a slow cooker, layer carrots, onion, lima beans, green beans, sausage and baked beans. Combine ketchup, brown sugar, vinegar and mustard; pour over beans. Cover and cook on high for 4 hours or until vegetables are tender. Stir before serving.

# Slow Cooker Corn Chowder

## Ingredients

5 potatoes, peeled and cubed  
2 onions, chopped  
2 cups diced ham  
3 stalks celery, chopped  
1 (15.25 ounce) can whole kernel corn, undrained  
2 tablespoons margarine  
salt and pepper to taste  
2 cubes chicken bouillon  
1 (12 fluid ounce) can evaporated milk

## Directions

In a slow cooker, place the potatoes, onions, ham, celery, corn, butter or margarine and salt and pepper to taste. Add water to cover and two bouillon cubes.

Cook on low setting for 8 to 9 hours and then stir in the evaporated milk. Cook for 30 more minutes.

# Spiced Slow Cooker Applesauce

## Ingredients

8 apples - peeled, cored, and  
thinly sliced  
1/2 cup water  
3/4 cup packed brown sugar  
1/2 teaspoon pumpkin pie spice

## Directions

Combine the apples and water in a slow cooker; cook on Low for 6 to 8 hours. Stir in the brown sugar and pumpkin pie spice; continue cooking another 30 minutes.

# Beezie's Black Bean Soup

## Ingredients

1 pound dry black beans  
1 1/2 quarts water  
1 carrot, chopped  
1 stalk celery, chopped  
1 large red onion, chopped  
6 cloves garlic, crushed  
2 green bell peppers, chopped  
2 jalapeno pepper, seeded and minced  
1/4 cup dry lentils  
1 (28 ounce) can peeled and diced tomatoes  
2 tablespoons chili powder  
2 teaspoons ground cumin  
1/2 teaspoon dried oregano  
1/2 teaspoon ground black pepper  
3 tablespoons red wine vinegar  
1 tablespoon salt  
1/2 cup uncooked white rice

## Directions

In a large pot over medium-high heat, place the beans in three times their volume of water. Bring to a boil, and let boil 10 minutes. Cover, remove from heat and let stand 1 hour. Drain, and rinse.

In a slow cooker, combine soaked beans and 1 1/2 quarts fresh water. Cover, and cook for 3 hours on High.

Stir in carrot, celery, onion, garlic, bell peppers, jalapeno pepper, lentils, and tomatoes. Season with chili powder, cumin, oregano, black pepper, red wine vinegar, and salt. Cook on Low for 2 to 3 hours. Stir the rice into the slow cooker in the last 20 minutes of cooking.

Puree about half of the soup with a blender or food processor, then pour back into the pot before serving.

# Pork Chile Rojo (Pulled Pork with Red Chile Sauce)

## Ingredients

1 (4 pound) boneless pork  
shoulder roast, trimmed  
3 tablespoons chili powder  
1 cup chopped onions  
4 cups water  
2 (16 ounce) jars salsa  
2 (10 ounce) cans diced tomatoes  
with green chilies, undrained

## Directions

Place the pork roast into an oven roasting bag set inside a slow cooker. Sprinkle the chili powder over the roast and arrange onions on top of the roast. Loosely close the top of the bag with a nylon tie. Use scissors to cut 3 vents, 1-inch long in the top of the bag. Pour the water into the bottom of the slow cooker, around the bag, so that it is at least 1 inch deep.

Cover and cook the pork on Low for 6 to 8 hours.

Remove the pork and onions from the bag and place in a large Dutch oven; reserve 3/4 cup of liquid from the bag. Shred the pork by pulling it apart using two forks. Stir the salsa, tomatoes, and cooking liquid in with the shredded pork.

Bring to a boil over high heat, then reduce the heat to low. Cover and simmer for 1 hour, stirring occasionally.

# Simmered Smoked Links

## Ingredients

2 (16 ounce) packages miniature  
smoked sausage links  
1 cup packed brown sugar  
1/2 cup ketchup  
1/4 cup prepared horseradish

## Directions

Place sausages in a slow cooker. Combine brown sugar, ketchup and horseradish; pour over sausages. Cover and cook on low for 4 hours.

# Corny Ham and Potato Scallop

## Ingredients

5 potatoes, peeled and cubed  
1 1/2 cups cubed cooked ham  
1 (15 ounce) can whole kernel corn, drained  
1/4 cup chopped green bell pepper  
2 teaspoons instant minced onion  
1 (10.75 ounce) can condensed Cheddar cheese soup  
1/2 cup milk  
3 tablespoons all-purpose flour

## Directions

In a slow cooker, combine potatoes, ham, corn, green pepper, and onion. In a small bowl, stir together soup, milk, and flour until smooth. Pour soup mixture over ham and vegetables, and stir gently to coat.

Cover, and cook on Low for about 8 hours, or until potatoes are tender.

# Swink's Chili

## Ingredients

2 pounds ground beef  
1 onion, chopped  
1 (1.25 ounce) package chili seasoning mix  
2 cups water  
1 (6 ounce) can tomato paste  
1 (16 ounce) can chili beans, undrained  
1 (16 ounce) can baked beans  
1 (10.75 ounce) can condensed tomato soup  
1 (10 ounce) can diced tomatoes with green chile peppers

## Directions

In a large skillet over medium heat, cook beef and onion until beef is brown. Stir in chili seasoning and water.

Pour beef mixture into a slow cooker and stir in tomato paste, chili beans, baked beans, tomato soup and diced tomatoes with green chiles. Cook on low 2 hours.

# Awesome Slow Cooker Pot Roast

## Ingredients

2 (10.75 ounce) cans condensed  
cream of mushroom soup  
1 (1 ounce) package dry onion  
soup mix  
1 1/4 cups water  
5 1/2 pounds pot roast

## Directions

In a slow cooker, mix cream of mushroom soup, dry onion soup mix and water. Place pot roast in slow cooker and coat with soup mixture.

Cook on High setting for 3 to 4 hours, or on Low setting for 8 to 9 hours.

# Creamy Blush Sauce with Turkey and Penne

## Ingredients

4 turkey thighs, skin removed  
1 (25.75 ounce) jar Prego®  
Chunky Garden Mushroom &  
Green Pepper Italian Sauce  
1/2 teaspoon crushed red pepper  
1/2 cup half-and-half  
Hot cooked penne pasta  
Grated Parmesan cheese

## Directions

Place the turkey into a 3 1/2- to 5-quart slow cooker. Pour the sauce over the turkey and sprinkle with the red pepper.

Cover and cook on LOW for 7 to 8 hours\* or until the turkey is cooked through. Remove the turkey from the cooker to a cutting board. Let stand for 10 minutes. Remove the turkey meat from the bones.

Stir the turkey meat and the half-and-half into the cooker. Spoon the turkey mixture over the pasta. Sprinkle with the cheese.

# Rich French Onion Soup

## Ingredients

6 large onions, chopped  
1/2 cup butter or margarine  
6 (10.5 ounce) cans condensed  
beef broth, undiluted  
1 1/2 teaspoons Worcestershire  
sauce  
3 bay leaves  
10 slices French bread, toasted  
Shredded Parmesan and  
mozzarella cheeses

## Directions

In a large skillet, saute onions in butter until crisp-tender.

Transfer to an ungreased 5-qt. slow cooker. Add the broth, Worcestershire sauce and bay leaves.

Cover and cook on low for 5-7 hours or until the onions are tender.

Discard bay leaves. Top each serving with French bread and cheeses.

# Crabmeat and Asparagus Soup

## Ingredients

1 (10 ounce) can asparagus tips,  
drained  
2 (6 ounce) cans crabmeat,  
drained and flaked  
2 tablespoons fish sauce  
1 tablespoon oyster sauce  
1 cup chopped fresh spinach  
1 cup diced firm tofu  
2 teaspoons dried oregano  
1 clove garlic, crushed

## Directions

In a slow cooker, combine the asparagus, crabmeat, fish sauce, spinach, tofu, oregano and garlic. Fill with enough water to cover by about 2 inches. Cover, and cook on High for 45 minutes, or until you smell the aroma and the spinach has cooked down dramatically.

# Marinated Pot Roast

## Ingredients

1 cup dry white wine or beef broth  
1/3 cup reduced-sodium soy sauce  
1 tablespoon olive oil  
4 garlic cloves, minced  
2 green onions, thinly sliced  
1 1/2 teaspoons ground ginger  
1/4 teaspoon pepper  
4 whole cloves  
1 (4 pound) boneless beef top round roast  
5 teaspoons cornstarch  
5 teaspoons cold water

## Directions

In a gallon-size resealable plastic bag, combine the first eight ingredients. Cut roast in half; add to marinade. Seal bag and turn to coat; refrigerate overnight.

Place roast and marinade in a 5-qt. slow cooker. Cover and cook on low for 8-10 hours or until meat is tender. remove roast to a serving platter and keep warm. Pour cooking juices into a 2-cup measuring cup; discard whole cloves

In a saucepan, combine cornstarch and cold water until smooth; stir in 1-1/2 cups cooking juices. bring to a boil; cook and stir for 2 minutes or until thickened. Serve with the roast.

# Flank Steak Roll-Up

## Ingredients

1 (4 ounce) can mushroom stems and pieces, undrained  
2 tablespoons butter or margarine, melted  
1 (6 ounce) package seasoned stuffing mix  
1 3/4 pounds beef flank steak  
1 (.75 ounce) packet dry brown gravy mix  
1/4 cup chopped green onion  
1/4 cup dry red wine or beef broth

## Directions

In bowl, toss the mushrooms, butter and dry stuffing mix. Spread over steak to within 1 in. of edges. Roll up jelly-roll style, starting with a long side; tie with kitchen string. Place in a slow cooker.

Prepare gravy mix according to package directions; add onions and wine or broth. Pour over meat. Cover and cook on low for 8-10 hours. Remove meat to a serving platter and keep warm. Strain cooking juices and thicken if desired. Remove string from roll-up; slice and serve with gravy.

# Wheat Salad

## Ingredients

1 1/2 cups whole wheat berries  
1 (8 ounce) package cream cheese, softened  
1 (15.25 ounce) can crushed pineapple in juice, drained  
2 tablespoons lemon juice  
1 (3.4 ounce) package instant vanilla pudding mix  
1 (8 ounce) tub frozen whipped topping, thawed

## Directions

Soak wheat berries in a bowl of water for at least 5 hours or overnight. Drain and place in a slow cooker with enough water to cover by one inch. Cover, and cook on Low setting for 5 to 6 hours, until tender. Add more water if needed. When tender, drain, and rinse under cold water to chill.

In a large bowl, stir together the cream cheese, pineapple and lemon juice. Stir in the dry pudding mix until smooth. Stir in the wheat berries until evenly coated. Fold in whipped topping just before serving. Refrigerate any leftovers.

# Greek Chicken Pitas

## Ingredients

1 medium onion, diced  
3 cloves garlic, minced  
1 pound skinless, boneless  
chicken breast halves - cut into  
strips  
1 teaspoon lemon pepper  
1/2 teaspoon dried oregano  
1/4 teaspoon allspice  
1/4 cup plain yogurt  
1/4 cup sour cream  
1/2 cup cucumber, peeled and  
diced  
4 pita bread rounds, cut in half

## Directions

Place onion and garlic in a slow cooker. Season chicken with lemon pepper, oregano, and allspice; place on top of onions.

Cover, and cook on High for 6 hours.

In a small bowl, stir together yogurt, sour cream, and cucumber. Refrigerate until chicken is done cooking.

When chicken is done, fill pita halves with chicken, and top with the yogurt sauce.

# Slow Cooker Veggie-Beef Soup with Okra

## Ingredients

1 pound ground beef  
1/4 cup onion, chopped  
1 (14.5 ounce) can diced tomatoes, drained  
1 (14.5 ounce) can Italian diced tomatoes, drained  
1 (16 ounce) package frozen mixed vegetables  
1 cup sliced fresh or frozen okra  
2 potatoes, peeled and chopped  
1 tablespoon ketchup  
salt and pepper to taste

## Directions

In a skillet over medium heat, cook the ground beef and onion until beef is evenly brown and onion is tender. Drain grease.

In a slow cooker, mix the beef and onion, diced tomatoes, Italian diced tomatoes, vegetables, okra, potatoes, ketchup, salt, and pepper. Pour in enough water to cover.

Cover slow cooker, and cook 4 hours on Low.

# Pumpkin Soup the Easy Way

## Ingredients

- 1 tablespoon butter
- 1 cup chopped onion
- 2 teaspoons minced garlic
- 2 pounds cubed fully cooked ham
- 3 (29 ounce) cans pumpkin puree
- 1 (32 ounce) carton chicken broth
- 2/3 cup cream
- 1 teaspoon fresh thyme
- 1 teaspoon ground black pepper
- 1/2 teaspoon fresh rosemary

## Directions

Melt the butter in a skillet over medium heat. Cook the onion and garlic in the butter until soft.

Combine the onion, garlic, ham, pumpkin puree, chicken broth, cream, thyme, pepper, and rosemary in a slow cooker set to Low; cook 8 to 10 hours.

# Slow Cooker Sauerkraut and Sausage

## Ingredients

1 (20 ounce) can sauerkraut  
1/4 cup brown sugar  
1 1/2 pounds ground pork  
sausage  
1 onion, sliced

## Directions

In a medium bowl, combine the sauerkraut and brown sugar. then place in slow cooker. Arrange the sausage and onion over the sauerkraut.

Cook on high for two hours, check for dryness, adding some water if necessary, then reduce to low setting, and cook on low for two more hours.

# Slow Cooker Barbeque

## Ingredients

1 (3 pound) boneless chuck roast  
1 teaspoon garlic powder  
1 teaspoon onion powder  
salt and pepper to taste  
1 (18 ounce) bottle barbeque sauce

## Directions

Place roast into slow cooker. Sprinkle with garlic powder and onion powder, and season with salt and pepper. Pour barbeque sauce over meat. Cook on Low for 6 to 8 hours.

Remove meat from slow cooker, shred, and return to slow cooker. Cook for 1 more hour. Serve hot.

# Honey Ribs

## Ingredients

1 (10.5 ounce) can beef broth  
3 tablespoons honey mustard  
1/4 cup honey  
1/2 cup water  
1/4 cup honey barbeque sauce  
1/4 cup soy sauce  
1/4 cup maple syrup  
3 pounds baby back pork ribs

## Directions

In the crock of a slow cooker, mix together the beef broth, honey mustard, honey, water, barbeque sauce, soy sauce, and maple syrup. Slice ribs apart, leaving an even amount of meat on each side of the bone. Place them into the slow cooker so that they are covered by the sauce. If there is not enough sauce, you may add a little water or beef broth to compensate.

Cover, and cook on High for 5 hours, or until the meat falls easily from the bones.

# Harvey Ham Sandwiches

## Ingredients

1 (6 pound) bone-in ham  
1 (8 ounce) jar yellow mustard  
1 pound brown sugar  
24 dinner rolls, split

## Directions

Place the ham in a large pot or slow cooker, and fill with enough water to cover. Bring to a boil, then reduce the heat to low, and simmer for 8 to 10 hours. Remove the meat from the water, and allow to cool. If it has cooked long enough, it will fall into pieces as you pick it up.

Pull the ham apart into shreds once it is cool enough to handle. It doesn't have to be tiny shreds. Place the shredded ham into a slow cooker. Stir in the mustard and brown sugar, cover, and set to Low. Cook just until heated. Serve on dinner rolls. We don't use any other sandwich toppings with it, but that is a personal choice.

# Pork Chops with Apples, Sweet Potatoes, and

## Ingredients

4 (1 inch thick) boneless pork chops  
2 medium sweet potatoes, peeled and sliced 1/2 inch thick  
1 medium onion, sliced  
2 apples - peeled, cored and sliced  
1 tablespoon brown sugar  
1/2 teaspoon ground nutmeg  
1/4 teaspoon salt  
freshly ground black pepper to taste  
1 (16 ounce) can sauerkraut, drained

## Directions

Heat a skillet over medium-high heat and coat with cooking spray. Quickly brown the pork chops on each side. Set aside.

Arrange sweet potato slices in the bottom of a 3 to 4 quart slow cooker. Cover with the onion slices, then the apple slices. Sprinkle brown sugar, nutmeg and salt over the apples, and grind a little pepper. Place the pork chops on top of the pile, and cover with sauerkraut. Cover, and cook on Low for about 5 hours. It can go an extra hour without drying out though.

Serve pork and vegetables with juice from the slow cooker spooned over them.

# Pork and Vinegar

## Ingredients

6 carrots, peeled and cut in half  
6 potatoes, washed but not peeled  
1 (2 1/2 pound) pork shoulder roast  
1 large white onion, sliced  
3 cloves garlic, chopped  
1 1/2 teaspoons crushed red pepper flakes, or to taste  
1 bay leaf  
1 (15 ounce) can tomato sauce  
3/4 cup distilled white vinegar  
salt and pepper to taste

## Directions

Place the carrots and potatoes into the bottom of a slow cooker, and place the pork roast on top. Add the onion, garlic, bay leaf, and red pepper flakes, and pour the tomato sauce and vinegar over everything. Set the cooker to Low, and cook for 8 hours. Season to taste with salt and pepper. Slice the pork, and serve with carrots, potatoes, and some of the sauce spooned over each portion.

# Bold Vegan Chili

## Ingredients

1 (12 ounce) package vegetarian  
burger crumbles  
3 (15.25 ounce) cans kidney  
beans  
1 large red onion, chopped  
4 stalks celery, diced  
2 red bell peppers, chopped  
4 bay leaves  
2 tablespoons hot chili powder  
3 tablespoons molasses  
1 cube vegetable bouillon  
1 tablespoon chopped fresh  
cilantro  
1 teaspoon hot pepper sauce  
salt and pepper to taste  
1 cup water  
3 tablespoons all-purpose flour  
1 cup hot water

## Directions

In a slow cooker combine vegetarian crumbles, kidney beans, onion, celery, bell pepper, bay leaves, chili powder, molasses, bouillon, cilantro, hot sauce, salt, pepper and 1 cup water. Cook on high for 3 hours.

Dissolve flour in 1 cup hot water. Pour into chili and cook 1 more hour.

# Drunken Sailors

## Ingredients

1 (14 ounce) bottle ketchup  
1 (12 ounce) bottle barbeque sauce  
1/2 cup brown sugar  
1/2 cup whiskey  
1 (16 ounce) package kielbasa sausage, sliced into 1/2 inch pieces  
1 box toothpicks

## Directions

Pour the ketchup and barbecue sauce into a slow cooker. Stir in the brown sugar, whiskey, and sausage. Set on Low, and cook for 6 hours. Serve hot with toothpicks.

# Easy Green Chile Chicken Enchiladas

## Ingredients

4 skinless, boneless chicken breast halves  
2 (19 ounce) cans green enchilada sauce  
24 corn tortillas  
1 cup 2% shredded Mexican style cheese  
1 large zucchini, shredded

## Directions

Place the chicken breasts in a slow cooker along with one can of enchilada sauce. Cook on High until tender and no longer pink, about 3 hours. Shred using two forks and return to the slow cooker.

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Pour the remaining can of enchilada sauce into a shallow dish. Dip tortillas in the sauce; fill each with 1/3 cup shredded chicken, a sprinkle of Mexican style cheese, and a bit of grated zucchini. Roll up and place in the prepared baking dish, seam side down. Top enchiladas with any leftover sauce and remaining cheese.

Cover dish and bake in preheated oven for 20 minutes. Remove cover; continue to bake until the cheese has melted, and enchiladas are hot, about 10 additional minutes.

# Pork Chops for the Slow Cooker

## Ingredients

6 boneless pork chops  
1/4 cup brown sugar  
1 teaspoon ground ginger  
1/2 cup soy sauce  
1/4 cup ketchup  
2 cloves garlic, crushed  
salt and pepper to taste

## Directions

Place pork chops in slow cooker. Combine remaining ingredients and pour over pork chops.

Cook on Low setting for 6 hours, until internal temperature of pork has reached 160 degrees F (70 degrees C).

# Fall French Onion Soup

## Ingredients

4 large onions, thinly sliced  
2 Granny Smith apples - peeled, cored and chopped  
1/2 cup butter, divided  
2 tablespoons olive oil  
4 cups chicken broth  
1 1/2 cups apple cider  
2 tablespoons brandy (optional)  
1 tablespoon ground cinnamon  
1 tablespoon white sugar  
1/2 cup shredded Gouda cheese  
6 French bread

## Directions

Set a slow cooker on Low, and put in half of the butter to melt. Add the onions and apples; cover and cook on Low for 6 to 8 hours.

After the cooking time is up and apples and onions are soft, pour in the brandy, chicken broth and apple cider. Set the slow cooker to High and cook for 1 to 2 hours, until simmering.

Preheat the oven broiler. Mix together the cinnamon, sugar and remaining butter. Spread onto one side of each slice of bread. Place bread cinnamon side up on a baking sheet, and broil until toasted, about 3 minutes. Remove from the oven, flip the slices over so the cinnamon is on the bottom. Sprinkle Gouda cheese on the top and return to the broiler until the cheese is melted.

Ladle soup into serving bowls and top with slices of toast, cheese side up to serve.

# French Beef Stew

## Ingredients

3 medium potatoes, peeled and cut into 1/2-inch cubes  
2 pounds beef stew meat  
4 medium carrots, sliced  
2 medium onions, sliced  
3 celery ribs, sliced  
2 cups tomato juice  
1 cup water  
1/3 cup quick-cooking tapioca  
1 tablespoon sugar  
1 tablespoon salt  
1 teaspoon dried basil  
1/2 teaspoon pepper

## Directions

Place the potatoes in a greased 5-qt. slow cooker. Top with the beef, carrots, onions and celery. In a bowl, combine the remaining ingredients. Pour over the vegetables. Cover and cook on low for 9-10 hours or until vegetables and beef are tender.

# Delicious Beef Tongue Tacos

## Ingredients

1 beef tongue  
1/2 white onion, sliced  
5 cloves garlic, crushed  
1 bay leaf  
salt to taste

3 tablespoons vegetable oil  
5 Roma tomatoes  
5 serrano peppers  
salt to taste  
1/2 onion, diced  
2 (10 ounce) packages corn tortillas

## Directions

Place the beef tongue in a slow cooker and cover with water. Add the onion slices, garlic, and bay leaf. Season with salt. Cover and cook on Low overnight or 8 hours. Remove the tongue and shred the meat into strands.

Heat the oil in a skillet over medium heat. Cook the tomatoes and peppers in the hot oil until softened on all sides. Remove the tomatoes and peppers in a blender, keeping the oil on the heat; season with salt. Blend briefly until still slightly chunky. Cook the diced onion in the skillet until translucent; stir in the tomato mixture. Cook another 5 to 6 minutes. Build the tacos by placing shredded tongue meat into a tortilla and spooning salsa over the meat.

# CB's Black Eyed Peas

## Ingredients

4 slices bacon, chopped  
1 pound dry black-eyed peas  
6 cups water  
1 onion, chopped  
1 (14.5 ounce) can diced tomatoes, undrained  
1 jalapeno pepper, finely chopped  
1 clove garlic, minced  
1 tablespoon chili powder  
salt to taste

## Directions

Place the bacon in a large, deep skillet, and cook over medium heat, stirring occasionally, until evenly browned, about 10 minutes.

Place the dried peas, water, onion, tomatoes, jalapeno pepper, garlic, and chili powder into a slow cooker, and stir to combine. Stir in the bacon and bacon grease, and set the cooker on High. Cook until peas are tender, about 4 hours. Season to taste with salt, and serve.

# Italian Beef in a Bucket

## Ingredients

3 1/2 pounds rump roast  
1 (12 ounce) jar pickled mixed vegetables  
1 (16 ounce) jar pepperoncini  
1 (.7 ounce) package dry Italian-style salad dressing mix  
1 (10.5 ounce) can beef broth

## Directions

Place the roast in a 3 1/2 quart slow-cooker, and add the pickled mixed vegetables, pepperoncini, Italian dressing mix, and beef broth. Stir to blend, cover, and cook on low for 18 hours (yes, 18 hours - a light timer works well if you don't want to stay up until midnight to turn it on).

To serve, remove roast from the slow cooker. If necessary, slice it for sandwiches, but it usually just falls apart. Place the pickled vegetables and pepperoncini in a bowl to serve along with the meat.

# Slow Cooker Spare Ribs

## Ingredients

1 (10.75 ounce) can condensed tomato soup  
1 onion, chopped  
3 cloves garlic, minced  
1 tablespoon brown sugar  
1 tablespoon Worcestershire sauce  
2 tablespoons soy sauce  
2 pounds pork spareribs  
1 teaspoon cornstarch (optional)  
1/4 cup cold water (optional)

## Directions

Place ribs in a large stock pot, and cover with water. Bring to a boil, and cook for 15 minutes.

In a mixing bowl, mix together soup, onion, garlic, brown sugar, Worcestershire sauce, and soy sauce. Remove ribs from water, and transfer to a slow cooker. Pour sauce over ribs.

Cover, and cook on Low for 6 to 8 hours, or until ribs are tender.

If sauce is too thin when cooking time is done, drain sauce from ribs, and pour into a sauce pan. Combine 1 teaspoon cornstarch with a small amount of cold water, stir into sauce, and bring sauce to boil. Cook until sauce has reached desired thickness.

# Slow Cooker Barbequed Pork for Sandwiches

## Ingredients

2 1/2 pounds boneless pork roast  
salt and ground black pepper to taste  
2 cups strong brewed coffee  
2 tablespoons Worcestershire sauce  
2 tablespoons bourbon whiskey  
10 cloves garlic  
3 cups beef broth  
1 cup water  
1 small onion, diced  
1 pinch crushed red pepper flakes  
2 (12 ounce) bottles barbeque sauce

## Directions

Season the roast with salt and pepper. Place the seasoned roast, coffee, Worcestershire sauce, bourbon whiskey, garlic, beef broth, water, onion, and red pepper flakes in a slow cooker set to LOW. Cook 3 to 4 hours. Scoop garlic cloves out of the cooker and mash with a fork; return the mashed garlic to the slow cooker. Cook another 3 to 4 hours.

Transfer roast to a large cutting board, and discard liquid. Shred the roast into strands using two forks, and return meat to the slow cooker. Stir in the barbeque sauce, and continue cooking on LOW for 1 to 3 hours.

# Easy Marinated Mushrooms

## Ingredients

2 cups soy sauce  
2 cups water  
1 cup butter  
2 cups white sugar  
4 (8 ounce) packages fresh mushrooms, stems removed

## Directions

In a medium saucepan over low heat, mix soy sauce, water and butter. Stir until the butter has melted, then gradually mix in the sugar until it is completely dissolved.

Place mushrooms in a slow cooker set to low, and cover with the soy sauce mixture. Cook 8 to 10 hours, stirring approximately every hour. Chill in the refrigerator until serving.

# Best Italian Sausage Soup

## Ingredients

1 1/2 pounds sweet Italian sausage  
2 cloves garlic, minced  
2 small onions, chopped  
2 (16 ounce) cans whole peeled tomatoes  
1 1/4 cups dry red wine  
5 cups beef broth  
1/2 teaspoon dried basil  
1/2 teaspoon dried oregano  
2 zucchini, sliced  
1 green bell pepper, chopped  
3 tablespoons chopped fresh parsley  
1 (16 ounce) package spinach  
fettuccine pasta  
salt and pepper to taste

## Directions

In a large pot, cook sausage over medium heat until brown. Remove with a slotted spoon, and drain on paper towels. Drain fat from pan, reserving 3 tablespoons.

Cook garlic and onion in reserved fat for 2 to 3 minutes. Stir in tomatoes, wine, broth, basil, and oregano. Transfer to a slow cooker, and stir in sausage, zucchini, bell pepper, and parsley.

Cover, and cook on Low for 4 to 6 hours.

Bring a pot of lightly salted water to a boil. Cook pasta in boiling water until al dente, about 7 minutes. Drain water, and add pasta to the slow cooker. Simmer for a few minutes, and season with salt and pepper before serving.

# Hot Chicken Sandwiches II

## Ingredients

1 (50 ounce) can whole cooked chicken, drained, bones and skin removed  
2 (10.75 ounce) cans condensed cream of chicken soup  
1 1/8 cups water  
1 (8 ounce) package dry bread stuffing mix  
6 hamburger buns, split

## Directions

Shred chicken, and place in a large pot or slow cooker. Stir in soup and water. Stir in the seasoning mix from the stuffing, and then stir in the dry stuffing mix. Cook over medium heat until heated through. Spoon onto buns, and serve.

# Italian Beef Hoagies

## Ingredients

1 (4 pound) boneless sirloin tip roast, halved  
2 (.7 ounce) packages Italian salad dressing mix  
2 cups water  
1 (16 ounce) jar mild pepper rings, undrained  
18 hoagie buns, split

## Directions

Place roast in a 5-qt. slow cooker. Combine the salad dressing mix and water; pour over roast. Cover and cook on low for 8 hours or until meat is tender. Remove meat; shred with a fork and return to slow cooker. Add pepper rings; heat through. Spoon 1/2 cup meat mixture onto each bun.

# Great-Aunt Nina's Noodles and Chicken

## Ingredients

2 carrots, sliced  
2 onions, sliced  
2 stalks celery, cut into 1 inch pieces  
1 (4 pound) whole chicken  
1 teaspoon salt  
1/2 teaspoon ground black pepper  
1/2 cup white wine  
1/4 teaspoon dried basil  
2 eggs, beaten  
1/4 cup water  
1 pinch salt  
2 tablespoons shortening  
1 cup all-purpose flour, or as needed  
2 quarts low salt chicken broth

## Directions

Place the carrots, onions and celery in the bottom of a slow cooker. Place the whole chicken on top of the vegetables and season with salt and pepper. Pour in the white wine and sprinkle basil over the top. Cover and cook on Low setting for 8 to 10 hours.

In a medium bowl, stir together the eggs, water, salt, shortening and flour to form a stiff dough. After I've mixed in as much flour as possible using a fork, I knead the dough with my hand in the bowl to incorporate as much flour as possible. Let the dough rest for a few minutes.

Roll the dough out on a well-greased board to 1/8 inch thickness. Use a pizza cutter or pie crust cutter to cut into strips about 1/2 inch wide and 3 inches long. Dust lightly with flour, and leave to dry for a few hours while the chicken cooks.

When the chicken is done, remove the meat and vegetables to a platter. Transfer the juices to a large pot and stir in 2 quarts of chicken broth. Bring to a boil and add the noodles. Cook for about 10 minutes, until tender. Meanwhile, remove the meat from the chicken and shred. Discard bones and skin. When the noodles are done, return the vegetables to the pot and add shredded chicken meat. Serve.

# Gram's Irish Stew

## Ingredients

1 teaspoon vegetable oil  
4 pounds cubed beef stew meat  
2 teaspoons sage  
10 potatoes, peeled and cubed  
4 carrots, diced  
1 (4 ounce) can sliced mushrooms, drained  
1 small onion, chopped  
1 teaspoon celery seed  
1 teaspoon Worcestershire sauce  
1 teaspoon ground black pepper  
1 cube beef bouillon  
salt to taste  
water to cover  
1 tablespoon cornstarch, or as needed  
1/4 cup warm water

## Directions

Heat the oil in a skillet over medium-high heat. Add the beef to the oil and season with the sage; cook the beef until browned on all sides; drain.

Place beef, potatoes, carrots, mushrooms, onion, celery seed, Worcestershire sauce, pepper, and beef bouillon in a slow cooker; season with salt. Pour enough water over the mixture to cover. Set slow cooker to HIGH and cover. Cook for 4 to 5 hours, stirring occasionally.

Whisk together the cornstarch and warm water in a small bowl until smooth; stir through the stew. Allow the stew to cook until thickened, 15 to 20 minutes.

# Smoked Paprika Goulash for the Slow Cooker

## Ingredients

1 tablespoon vegetable oil  
3 onions, sliced  
3 cloves garlic, chopped  
1/4 cup smoked Spanish paprika  
2 teaspoons kosher salt  
1 teaspoon coarsely ground black pepper  
3 pounds lean beef stew meat, cut into 1-inch cubes  
3 tablespoons vegetable oil, divided  
1 1/2 cups water  
1 (6 ounce) can tomato paste  
1 (10 ounce) package egg noodles  
1/2 cup sour cream (optional)  
8 sprigs fresh parsley (optional)

## Directions

Heat 1 tablespoon oil in a large skillet over medium-high heat. Cook and stir onions until they soften and begin to brown at the edges, 8 to 10 minutes. Add the garlic and cook for one minute. Transfer mixture to a slow cooker. Cover and set cooker to Low.

Mix together paprika, salt, and pepper in a large bowl. Toss the meat cubes in the paprika mixture until evenly coated.

Heat one tablespoon of the oil in the skillet over medium-high heat. Put a third of the beef cubes into the skillet and cook until nicely browned on all sides. Transfer to the slow cooker. Pour 2 tablespoons of water into the skillet and scrape the browned bits from the pan; pour liquid into the slow cooker. This prevents the paprika from burning when you brown the next batches of beef. Add another tablespoon of oil to the skillet and cook the next batch the same way; repeat for the third batch.

Stir the tomato paste and the rest of the water into the slow cooker; cover. Cook on High for 4 to 5 hours (or on Low for 6 to 9 hours).

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the egg noodles, and cook uncovered, stirring occasionally, until the noodles have cooked through, but are still firm to the bite, about 5 minutes. Drain.

Serve goulash over noodles with a dollop of sour cream and a sprig of parsley.

# Authentic, No Shortcuts, Louisiana Red Beans and

## Ingredients

1 pound dried red beans, soaked overnight  
10 cups water  
1 pound andouille sausage, sliced into rounds  
1 large sweet onion, chopped  
1 green bell pepper, chopped  
1 jalapeno pepper, seeded and chopped (optional)  
8 cloves garlic, chopped  
1 teaspoon ground black pepper  
1 teaspoon Creole seasoning, or to taste  
6 fresh basil leaves, chopped  
1 ham hock  
4 cups cooked rice

## Directions

Place the beans and water into a slow cooker. Heat a skillet over medium-high heat. Brown the sausage in the skillet; remove from the skillet with a slotted spoon and transfer to the slow cooker. Reserve drippings. Add onion, green pepper, jalapeno pepper and garlic to the drippings; cook and stir until tender, about 5 minutes. Transfer everything from the skillet to the slow cooker.

Season the mixture with pepper and Creole seasoning. Add the fresh basil leaves and ham hock. Cover and cook on low for about 8 hours, or until beans are tender. If the bean mixture seems too watery, take the lid off the slow cooker and set heat to High to cook until they reach a creamy texture.

## Ingredients

2 pounds ground beef  
2 green bell peppers, seeded and diced  
1 (1/4 inch x 3 inch) strip red bell pepper, seeded and diced  
1 medium yellow onion, chopped  
1 medium red onion, chopped  
2 (6 ounce) cans tomato paste  
1 1/2 cups water  
1 teaspoon red pepper flakes, or to taste  
8 torpedo rolls, split

## Directions

Place the ground beef in a large skillet over medium-high heat. Add the green pepper, red pepper, yellow onion and red onion to the skillet, and cook until meat is evenly browned and vegetables are tender. Drain excess grease from the pan.

Transfer the mixture to a slow cooker, and stir in tomato paste, water and red pepper flakes. Cover, and cook at the Low setting for at least 4 hours. I usually let it go for 12. The longer it simmers, the spicier it gets! Spoon into torpedo rolls and serve.

# Stroganoff Soup

## Ingredients

1 (16 ounce) package dry egg noodles  
1 1/2 pounds round steak, cut into small pieces  
1 small yellow onion, diced  
2 (10.75 ounce) cans condensed cream of mushroom soup  
2 2/3 cups water  
1 (16 ounce) container sour cream  
1 teaspoon steak sauce

## Directions

Bring a large pot of lightly salted water to a boil. Add egg noodles and cook for 8 to 10 minutes, or until al dente; drain and rinse under hot water.

In a slow cooker, combine the soup, 2 2/3 cup (or 2 soup cans) of water, sour cream and steak sauce. Mix until smooth. Add cooked steak pieces, onions and cooked noodles. Cook on low for 2 hours, or to desired taste and consistency.

In a large skillet, brown the round steak pieces with the onion to desired doneness.

# Parmesan Chicken I

## Ingredients

6 tablespoons butter  
1 (1 ounce) package dry onion  
soup mix  
1 cup converted long-grain white  
rice  
1/4 cup grated Parmesan cheese  
for topping  
6 skinless, boneless chicken  
breasts  
1 1/2 cups milk  
2 (10.75 ounce) cans condensed  
cream of mushroom soup  
salt to taste  
ground black pepper to taste

## Directions

Mix together onion soup mix, milk, cream of mushroom soup, and rice in a medium bowl.

Lay chicken breasts in the bottom of a lightly greased slow cooker. Place one tablespoon margarine on each chicken breast and pour soup mixture over all. Season with salt and pepper to taste and sprinkle with grated Parmesan cheese.

Cook on Low for 8 to 10 hours, or on High for 4 to 6 hours.

# Slow Cooker Potato Broccoli Soup

## Ingredients

4 potatoes, peeled and cubed  
2 potatoes, peeled and diced  
1 head broccoli, diced  
1 onion, minced  
7 cups milk  
2 tablespoons garlic powder  
2 tablespoons minced fresh chives  
2 cups instant potato flakes  
1/4 cup dry bread crumbs

## Directions

Combine the cubed potatoes, diced potatoes, broccoli, onion, milk, garlic powder, and chives in a slow cooker; cover, and cook on High for 4 hours.

Stir the instant potato flakes and bread crumbs into the soup. Reduce heat to Low and simmer another 30 minutes. Serve hot.

# Green Chile Beef Tacos

## Ingredients

5 pounds boneless beef chuck  
roast  
1 (1 ounce) packet taco seasoning  
mix  
1 (16 ounce) jar green salsa  
2 cups beef broth, or more if  
needed

## Directions

Lay the chuck roast into the bottom of a slow cooker with a tight-fitting lid. Sprinkle the taco seasoning mix over the beef. Pour the green salsa over the beef, followed by the beef broth.

Cook on Low for 4 hours. Add more beef broth if needed. Remove the beef from the slow cooker and shred with two forks. Return the shredded beef to the slow cooker; mix with the liquid. Serve hot.

# Slow Cooker Sausage Florentine

## Ingredients

1 pound Bob Evans®  
Original/Regular Recipe Sausage  
Roll  
1 (10 ounce) package frozen  
chopped spinach, thawed and  
squeezed dry  
1 (8 ounce) can sliced  
mushrooms, drained  
6 eggs  
3/4 cup milk  
1/2 cup shredded Cheddar  
cheese

## Directions

Spray interior of slow cooker with non-stick vegetable spray.

In medium skillet over medium heat, crumble and cook sausage until brown. Place sausage in slow cooker. Add spinach and mushrooms. Stir to combine.

In small bowl, beat eggs and milk until mixed. Pour over sausage mixture. Cover and cook on low 4 to 6 hours. Five minutes before serving, top with Cheddar cheese. Recover to melt cheese.

# Slow-Cooked Round Steak

## Ingredients

1/4 cup all-purpose flour  
1/2 teaspoon salt  
1/8 teaspoon pepper  
2 pounds beef round steak, cut  
into serving-size pieces  
6 teaspoons vegetable oil, divided  
1 medium onion, thinly sliced  
1 (10.75 ounce) can condensed  
cream of mushroom soup,  
undiluted  
1/2 teaspoon dried oregano  
1/4 teaspoon dried thyme

## Directions

In a large resealable plastic bag, combine the flour, salt and pepper. Add beef, a few pieces at a time, and shake to coat. In a large skillet, brown meat on both sides in 4 teaspoons oil. Place in a 5-qt. slow cooker.

In the same skillet, saute onion in remaining oil until lightly browned; place over beef. Combine the soup, oregano and thyme; pour over onion. Cover and cook on low for 7-8 hours or until meat is tender.

# Tex-Mex Pork

## Ingredients

1 (8 ounce) can tomato sauce  
1 cup barbeque sauce  
1 onion, chopped  
2 (4 ounce) cans diced green chile peppers  
1/4 cup chili powder  
1 teaspoon ground cumin  
1 teaspoon dried oregano  
1/4 teaspoon ground cinnamon  
2 1/2 pounds boneless pork loin roast, trimmed  
1/2 cup chopped fresh cilantro

## Directions

In a 3 quart or larger slow cooker, mix tomato sauce, barbeque sauce, onion, green chile peppers, chili powder, cumin, oregano, and cinnamon. Place pork in slow cooker, and spoon sauce over to coat. the meat.

Cover, and cook on Low 8 to 10 hours, or until pork is tender.

Remove pork to a cutting board. Using 2 forks, pull meat into shreds. Pour sauce into a serving dish; stir in cilantro and shredded pork.

# Slow Cooker Collard Greens

## Ingredients

4 bunches collard greens - rinsed, trimmed and chopped  
1 pound ham shanks  
4 pickled jalapeno peppers, chopped  
1/2 teaspoon baking soda  
1 teaspoon olive oil  
ground black pepper to taste  
garlic powder to taste

## Directions

Fill a large pot about 1/2 full with water. Place the ham shanks into the water, and as many of the greens as you can fit. Bring to a gentle boil.

As soon as the greens begin wilting, start transferring the greens to the slow cooker. Alternate layers of greens with the ham shanks and jalapeno until the slow cooker is full. Stir in the baking soda, olive oil, pepper and garlic powder. Cover, and bring to a boil on High. Reduce heat to Low, and cook for 8 to 10 hours.

# Slow Cooker Scalloped Potatoes with Ham

## Ingredients

3 pounds potatoes, peeled and thinly sliced  
1 cup shredded Cheddar cheese  
1/2 cup chopped onion  
1 cup chopped cooked ham  
1 (10.75 ounce) can condensed cream of mushroom soup  
1/2 cup water  
1/2 teaspoon garlic powder  
1/4 teaspoon salt  
1/4 teaspoon black pepper

## Directions

Place sliced potatoes in slow cooker. In a medium bowl, mix together shredded cheese, onion and ham. Mix with potatoes in slow cooker. Using the same bowl, mix together condensed soup and water. Season to taste with garlic powder, salt and pepper. Pour evenly over the potato mixture.

Cover, and cook on High for 4 hours.

# Slow Cooker Maple Country Style Ribs

## Ingredients

1 1/2 pounds country style pork ribs  
1 tablespoon maple syrup  
1 tablespoon soy sauce  
2 tablespoons dried minced onion  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/4 teaspoon ground allspice  
1/2 teaspoon garlic powder  
1 dash ground black pepper

## Directions

Combine ribs, maple syrup, soy sauce, minced onion, cinnamon, ginger, allspice, garlic powder and pepper in a slow cooker. Cover and cook on Low for 7 to 9 hours.

# Sausage Barley Soup

## Ingredients

1 pound Italian sausage  
1/2 cup diced onion  
1 tablespoon minced garlic  
1/2 teaspoon Italian seasoning  
1 (48 fluid ounce) can chicken broth  
1 large carrot, sliced  
1 (10 ounce) package frozen chopped spinach  
1/4 cup uncooked pearl barley

## Directions

In a skillet over medium heat, cook the sausage, onion, and garlic until the sausage is evenly brown. Season with Italian seasoning. Remove from heat, and drain.

In a slow cooker, mix the sausage mixture, chicken broth, carrot, spinach, and barley.

Cover, and cook 4 hours on High or 6 to 8 hours on Low.

## Ingredients

2 (10.75 ounce) cans condensed tomato soup  
2 (15 ounce) cans tomato sauce  
2 (6 ounce) cans tomato paste  
1 pound turkey sweet Italian sausages, casings removed  
1 pound turkey hot Italian sausages, casings removed  
1 1/2 (16 ounce) packages mostaccioli pasta  
1/2 cup milk  
2 (16 ounce) packages shredded mozzarella cheese

## Directions

Pour the tomato soup, tomato sauce and tomato paste into a slow cooker, and stir to blend. Crumble in the sweet and hot Italian sausages. Cover, and cook on low for 4 to 6 hours, stirring occasionally until the meat is cooked through, and the sauce is flavorful.

When the tomato sauce is almost done, bring a large pot of lightly salted water to a boil. Add the mostaccioli pasta, and cook for 8 to 10 minutes, until tender. Drain and rinse.

Preheat the oven to 375 degrees F (190 degrees C). Coat a 9x13 inch baking dish and an 8x8 inch baking dish with cooking spray. Layer the noodles and cheese in the two dishes to an even depth ending with cheese on the top, splash a little bit of the milk over each layer of cheese as you go except for the top layer.

Bake for 15 minutes, or until cheese is melted and a little brown on the top. Cut into wedges, and spoon the sauce over them to serve.

# Campbell's® Golden Chicken with Noodles

## Ingredients

2 (10.75 ounce) cans Campbell's®  
Condensed Cream of Chicken  
Soup (Regular or 98% Fat Free)  
1/2 cup water  
1/4 cup lemon juice  
1 tablespoon Dijon-style mustard  
1 1/2 teaspoons garlic powder  
8 large carrots, thickly sliced  
8 skinless, boneless chicken  
breast halves  
4 cups hot cooked egg noodles  
Chopped fresh parsley

## Directions

Stir the soup, water, lemon juice, mustard, garlic powder and carrots in a 3 1/2-quart slow cooker. Add the chicken and turn to coat.

Cover and cook on LOW for 7 to 8 hours\* or until the chicken is cooked through. Serve with the noodles. Sprinkle with the parsley.

# Slow Cooker Beef Au Jus

## Ingredients

3 pounds boneless beef rump roast  
1 large onion, sliced  
3/4 cup reduced-sodium beef broth  
1 (1 ounce) package au jus gravy mix  
2 cloves garlic, halved  
1/4 teaspoon pepper

## Directions

Cut roast in half. In a large nonstick skillet coated with nonstick cooking spray, brown meat on all sides over medium-high heat. Place onion in a 5-qt. slow cooker. Top with meat. Combine the broth, gravy mix, garlic and pepper; pour over meat. Cover and cook on low for 6-7 hours or until meat and onion are tender.

Remove meat to a cutting board. Let stand for 10 minutes. Thinly slice meat and return to the slow cooker; serve with pan juices and onion.

# Hot Buttered Apple Cider

## Ingredients

1 (16 ounce) bottle apple cider  
1/2 cup pure maple syrup  
1/2 cup butter, softened  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground allspice

## Directions

In slow cooker over low heat, cook apple cider with maple syrup for 20 minutes or until steaming hot.

In a small bowl, combine butter, nutmeg and allspice. Mix well.

Pour cider into mugs and top with a teaspoon of spice butter.

# Slow Cooker Beef and Mushrooms

## Ingredients

1 1/2 pounds cubed beef stew meat  
1 (10.75 ounce) can condensed golden mushroom soup  
1 (4.5 ounce) can sliced mushrooms, undrained  
1 (1 ounce) package dry onion soup mix  
1/4 cup red wine (optional)  
1 pinch black pepper to taste  
1 cup uncooked white rice  
2 cups water

## Directions

Combine the stew meat, mushroom soup, mushrooms with their liquid, and onion soup mix in the crock of a slow cooker. Pour in red wine, if desired. Season with pepper.

Cook on Low for 8 to 10 hours, or on High for 4 to 6 hours.

In the last half hour of cooking time, bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

# Tender Barbecued Chicken

## Ingredients

1 broiler/fryer chicken (3 to 4 pounds), cut up  
1 medium onion, thinly sliced  
1 medium lemon, thinly sliced  
1 (18 ounce) bottle barbeque sauce\*  
3/4 cup regular cola

## Directions

Place chicken in a slow cooker. Top with onion and lemon slices. Combine barbecue sauce and cola; pour over all. Cover and cook on low for 8-10 hours or until chicken juices run clear.

# Classic Chulent

## Ingredients

1/2 pound cubed beef brisket  
6 potatoes, diced  
1/4 cup dry kidney beans  
1/2 cup barley  
1 onion, chopped  
2 cloves garlic, minced  
2 tablespoons honey  
1 tablespoon ketchup  
1 tablespoon barbeque sauce  
1 tablespoon soy sauce  
1 tablespoon onion soup mix  
1 tablespoon salt  
1/4 teaspoon ground black pepper  
1/2 teaspoon paprika

## Directions

Combine the beef brisket, potatoes, kidney beans, barley, onion, garlic, honey, ketchup, barbeque sauce, soy sauce, onion soup mix, salt, pepper, and paprika in a 6-quart slow cooker. Cook on High for 1 hour. Then, turn to Low and continue cooking for another 7 hours.

# Harvest Apple Cider

## Ingredients

8 whole cloves  
4 cups apple cider  
4 cups pineapple juice  
1/2 cup water  
1 (3 inch) cinnamon stick  
1 tea bag

## Directions

Place cloves on a double thickness of cheesecloth; bring up corners of cloth and tie with kitchen string to form a bag. Place the remaining ingredients in a slow cooker; add spice bag. Cover and cook on low for 2 hours or until cider reaches desired temperature. Discard spice bag, cinnamon stick and tea bag before serving.

# Slow Cooker Creamy Potato Soup

## Ingredients

6 slices bacon, cut into 1/2 inch pieces  
1 onion, finely chopped  
2 (10.5 ounce) cans condensed chicken broth  
2 cups water  
5 large potatoes, diced  
1/2 teaspoon salt  
1/2 teaspoon dried dill weed  
1/2 teaspoon ground white pepper  
1/2 cup all-purpose flour  
2 cups half-and-half cream  
1 (12 fluid ounce) can evaporated milk

## Directions

Place bacon and onion in a large, deep skillet. Cook over medium-high heat until bacon is evenly brown and onions are soft. Drain off excess grease.

Transfer the bacon and onion to a slow cooker, and stir in chicken broth, water, potatoes, salt, dill weed, and white pepper. Cover, and cook on Low 6 to 7 hours, stirring occasionally.

In a small bowl, whisk together the flour and half-and-half. Stir into the soup along with the evaporated milk. Cover, and cook another 30 minutes before serving.

# German Lentil Soup

## Ingredients

2 cups dried brown lentils, rinsed and drained  
3 cups chicken stock  
1 bay leaf  
1 cup chopped carrots  
1 cup chopped celery  
1 cup chopped onion  
1 cup cooked, cubed ham  
1 teaspoon Worcestershire sauce  
1/2 teaspoon garlic powder  
1/4 teaspoon freshly grated nutmeg  
5 drops hot pepper sauce  
1/4 teaspoon caraway seed  
1/2 teaspoon celery salt  
1 tablespoon chopped fresh parsley  
1/2 teaspoon ground black pepper

## Directions

Place lentils in a 5 to 6 quart slow cooker. Add chicken stock, bay leaf, carrots, celery, onion, and ham. Season with Worcestershire sauce, garlic powder, nutmeg, hot pepper sauce, caraway seed, celery salt, parsley, and pepper.

Cover, and cook on Low for 8 to 10 hours. Remove bay leaf before serving.

# Slow Cooker Orange Chicken

## Ingredients

1 pound skinless, boneless  
chicken breast halves  
12 fluid ounces orange-flavored  
carbonated beverage  
1/2 cup soy sauce  
1 cup uncooked long grain white  
rice  
2 cups water

## Directions

Place the chicken in a slow cooker, and pour in the orange-flavored carbonated beverage and soy sauce.

Cover slow cooker, and cook chicken on Low 5 to 6 hours.

In a saucepan, bring the rice and water to a boil. Reduce heat to low, cover, and simmer 20 minutes. Serve cooked chicken over the rice.

# Buffet Meatballs

## Ingredients

1 cup grape juice  
1 cup apple jelly  
1 cup ketchup  
1 (8 ounce) can tomato sauce  
4 pounds frozen Italian meatballs

## Directions

In a small saucepan, combine the juice, jelly, ketchup and tomato sauce. Cook and stir over medium heat until jelly is melted; remove from the heat.

Place meatballs in a 5-qt. slow cooker. Pour sauce over the top and gently stir to coat. Cover and cook on low for 4 hours or until heated through.

# Manhattan Clam Chowder

## Ingredients

3 celery ribs, sliced  
1 large onion, chopped  
1 (14.5 ounce) can sliced potatoes, drained  
1 (14.5 ounce) can sliced carrots, drained  
2 (6.5 ounce) cans chopped clams  
2 cups tomato juice  
1 1/2 cups water  
1/2 cup tomato puree  
1 tablespoon dried parsley flakes  
1 1/2 teaspoons dried thyme  
1 teaspoon salt  
1 bay leaf  
2 whole black peppercorns

## Directions

In a slow cooker, combine all ingredients; stir. Cover and cook on low for 8-10 hours or until the vegetables are tender. Remove bay leaf and peppercorns before serving.

# Cola Beans

## Ingredients

4 (28 ounce) cans baked beans,  
drained  
1/2 pound bacon  
1 cup brown sugar  
1 (12 fluid ounce) can cola-  
flavored carbonated beverage

## Directions

In a slow cooker, alternately layer the baked beans, bacon, and brown sugar. Pour in some of the cola with each layer, until all has been used.

Cover, and cook 8 to 10 hours on Low or 4 to 6 hours on High.

# Slow Cooker Borscht

## Ingredients

1 pound beef stew meat, cut into 1/2 inch pieces  
4 beets, peeled and chopped  
1 (28 ounce) can diced tomatoes  
2 potatoes, peeled and chopped  
1 cup baby carrots, cut into 1/2 inch pieces  
1 onion, chopped  
3 cloves garlic, minced  
2 cups beef broth, or more  
1 (6 ounce) can tomato paste  
6 tablespoons red wine vinegar  
3 tablespoons brown sugar  
1 1/2 teaspoons dried dill weed  
1 tablespoon dried parsley  
1 bay leaf  
1 teaspoon salt  
1/2 teaspoon ground black pepper  
3 cups shredded green cabbage  
1 cup sour cream, as garnish

## Directions

Place beef, beets, tomatoes, potatoes, carrots, onion, and garlic in a slow cooker. Whisk together the beef broth, tomato paste, vinegar, brown sugar, dill weed, parsley, bay leaf, salt, and pepper. Pour mixture over the beef and vegetables, adding more broth to cover as needed.

Cover and cook on Low for 8 1/2 hours, or High for 4 hours.

Set heat to High, then stir in the shredded cabbage. Cover and continue cooking until the cabbage tender, about 30 minutes. Remove bay leaf. Serve in a bowl with a dollop of sour cream.

# Patsy's Best Barbeque Beef

## Ingredients

1 bunch celery, chopped  
3 large onions, chopped  
1 medium green bell pepper, chopped  
1 1/4 cups ketchup  
1/2 cup water  
3 tablespoons barbeque sauce  
3 tablespoons cider vinegar  
1/8 teaspoon hot pepper sauce  
2 teaspoons chili powder  
2 tablespoons salt  
1 teaspoon pepper  
6 pounds boneless beef chuck roast, trimmed and chopped

## Directions

In a large bowl, mix the celery, onions, green pepper, ketchup, water, barbeque sauce, vinegar, and hot pepper sauce. Season with chili powder, salt, and pepper.

Place the roast in a slow cooker, and cover with the sauce mixture. Cover, and cook on Low for approximately 12 hours.

Shred the meat with a fork. Increase cooking temperature to High, and continue cooking until most of the liquid has been reduced.

# Egg Noodle Lasagna

## Ingredients

6 1/2 cups uncooked wide egg noodles  
3 tablespoons butter  
1 1/2 pounds ground beef  
2 1/4 cups spaghetti sauce  
6 ounces process cheese (eg. Velveeta), cubed  
3 cups shredded mozzarella cheese

## Directions

Cook noodles according to package directions; drain. Add butter; toss to coat.

In a large skillet, cook beef over medium heat until no longer pink; drain. Spread a fourth of the spaghetti sauce into an ungreased 5-qt. slow cooker. Layer with a third of the noodles, a third of the beef, a third of the remaining sauce and a third of the cheeses. Repeat layers twice.

Cover and cook on low for 4 hours or until cheese is melted and lasagna is heated through.

# Middle Eastern White Beans

## Ingredients

1 1/2 cups dried white kidney beans, soaked overnight  
3 tablespoons tomato paste  
1 tablespoon red pimento sauce  
3 cloves garlic, chopped  
3 medium onions, chopped  
1 tablespoon lemon juice  
1 teaspoon ground cumin  
2 tablespoons olive oil  
salt and pepper to taste  
1 (14.5 ounce) can beef broth

## Directions

In a slow cooker combine the beans, tomato paste, pimento sauce, garlic, onions, cumin, lemon juice, olive oil, salt and pepper. Mix until the beans are coated. Pour in beef broth, and top off with enough water to completely cover the beans.

Cover, and cook on High for 6 hours, or until the beans are tender and the liquid is thickened. It should not be soupy.

# Slow Cooker Corned Beef-Style Brisket

## Ingredients

1 small onion, minced  
3 cloves garlic, minced  
1/2 cup Dijon mustard  
2 tablespoons apple cider vinegar  
3 bay leaves, crumbled  
8 whole black peppercorns,  
crushed  
1 tablespoon pickling salt  
1 teaspoon chopped fresh parsley  
1 teaspoon celery seed  
1 (4 pound) beef brisket  
1 cup water  
4 carrots, peeled and cut into 1-  
inch chunks  
1/2 small head cabbage, sliced  
into strips

## Directions

Stir together the onion, garlic, mustard, vinegar, bay leaves, peppercorns, salt, parsley, and celery seed in a bowl. Cover, and refrigerate for 24 hours.

Rub the brisket with the mixture, wrap tightly, and refrigerate overnight.

To cook the brisket, place it into a slow cooker along with the water. Cover, and cook on low for 5 hours. Add the carrots, and cabbage, and continue cooking until the brisket is tender, about 3 hours more.

# Lauren's Cincinnati Chili

## Ingredients

2 pounds extra lean ground beef  
2 onions, finely chopped  
1 quart water  
4 cloves garlic, minced  
1 teaspoon ground cumin  
2 teaspoons ground cinnamon  
1 1/2 teaspoons ground allspice  
1 1/2 teaspoons ground cloves  
1 1/2 teaspoons salt  
2 teaspoons black pepper  
1/2 teaspoon cayenne pepper  
2 tablespoons apple cider vinegar  
1 tablespoon Worcestershire sauce  
2 bay leaves  
1 (15 ounce) can tomato sauce  
1/2 ounce unsweetened baking chocolate

## Directions

Cook the beef and onion in a large skillet over medium high heat, breaking up beef into tiny pieces, just until meat is no longer pink. Drain and place in a large Dutch oven or slow cooker. Stir in the water, garlic, cumin, cinnamon, allspice, cloves, salt, pepper, cayenne pepper, cider vinegar, Worcestershire sauce, bay leaves, tomato sauce, and chocolate. Simmer over medium low heat for 3 to 5 hours.

# Super Bowl Salsa Dip

## Ingredients

1 (2 pound) loaf processed cheese, cubed  
1 cup milk  
1 (12 ounce) package ground pork sausage  
1 white onion, chopped  
1 (24 ounce) jar medium salsa  
1/2 (15 ounce) can black beans, drained and rinsed  
1 bunch green onions, chopped  
1 (12 ounce) package tortilla chips

## Directions

In a slow cooker set to high heat, place the processed cheese and milk. Cover and, stirring occasionally, cook until the cheese has melted and is well blended with the milk.

Place ground pork sausage in a medium skillet. Cook over medium high heat until evenly brown. Mix in white onion. Cook and stir until onion is translucent. Remove from heat and drain.

Stir sausage mixture into the cheese mixture. Reduce heat to low. Mix in salsa and black beans. Continue cooking, stirring occasionally, approximately 1 hour.

Garnish with green onions and serve with tortilla chips.

# Southwest Style Creamy Corn Chowder

## Ingredients

1/4 cup white sugar  
4 cups fresh corn kernels  
1 (8 ounce) package cream cheese  
1/2 cup shredded Mexican cheese blend  
1/2 cup 2% low-fat milk  
1 cup chicken broth  
2 stalks celery, thinly sliced  
1 tablespoon minced garlic  
2 slices bacon, cut into 1 inch pieces  
2 tablespoons ground black pepper

## Directions

Place sugar, corn, cream cheese, Mexican cheese, milk, chicken broth, celery, garlic, bacon, and pepper into a slow cooker. Cook on High for 1 hour, then reduce heat to Low and cook for an additional 2 1/2 hours.

# Sweet Pork for Burritos

## Ingredients

3 pounds pork shoulder roast  
2 cups salsa  
1 (12 fluid ounce) can or bottle  
cola-flavored carbonated  
beverage  
2 cups brown sugar  
1/2 (1.27 ounce) packet fajita  
seasoning  
2 tablespoons taco seasoning mix  
1 (7 ounce) can chopped green  
chilies

## Directions

Place pork roast in the crock of a slow cooker, and add 4 cups water. Cook on High for 5 hours.

Remove pork from the slow cooker and drain liquid. Cut the pork into 4 pieces, and set aside. Puree salsa in blender. Combine the pureed salsa, cola, brown sugar, fajita seasoning, taco seasoning, and green chilies in the crock of the slow cooker. Add the pork, and cook on High for an additional 3 hours.

Remove the pork, and shred with 2 forks. Serve.

# Spanish Chicken

## Ingredients

2 pounds boneless chicken thighs  
1 quart boiling water  
1/2 teaspoon salt  
5 onions, cut into 2 inch pieces  
5 large green bell peppers, cut into 2 inch pieces  
1 (8 ounce) jar chili sauce  
1 (15 ounce) can tomato sauce  
1 cup ketchup

## Directions

Place chicken in a large slow cooker. Pour in enough boiling water to completely cover the chicken, and add 1/2 teaspoon salt. Cover, and set slow cooker to HIGH. Cook until the chicken meat turns white.

Add the peppers and onions. Simmer until peppers and onions get a little tender, about 10 minutes. Stir in tomato sauce, chili sauce, and ketchup. Cover, set slow cooker to LOW, and cook for about 6 hours.

# Roast Beef Hash Casserole

## Ingredients

- 1 pound boneless beef roast
- 2 cups water
- 3 drops Worcestershire sauce
- 2 cups milk
- 1 (10.75 ounce) can condensed cream of chicken soup
- 1/2 cup shredded Cheddar cheese
- 2 cups frozen hash brown potatoes
- 1 tablespoon curry powder
- 1 tablespoon salt
- 1 teaspoon garlic powder
- 1 teaspoon seasoned salt
- 1/4 teaspoon paprika
- 1 pinch ground black pepper

## Directions

Place the beef roast in a slow cooker with water and Worcestershire sauce. Cover, and cook 6 to 7 hours on Low. Remove beef from slow cooker, and shred.

Preheat oven to 375 degrees F (190 degrees C).

Mix milk and soup in a saucepan, and bring to a boil. Stir Cheddar cheese into the mixture until melted. Remove from heat, and mix in shredded beef and hash browns. Season with curry powder, salt, garlic powder, seasoned salt, paprika, and pepper. Transfer to a casserole dish.

Bake 35 minutes in the preheated oven. Let stand 5 minutes before serving.

# Brown Sugar Spice Cake

## Ingredients

vegetable cooking spray  
1 (10.75 ounce) can Campbell's®  
Condensed Tomato Soup  
(Regular or B Healthy Request®)  
1/2 cup water  
2 eggs  
1 (18.25 ounce) package spice  
cake mix  
1 1/4 cups hot water  
3/4 cup packed brown sugar  
1 teaspoon ground cinnamon  
vanilla ice cream

## Directions

Spray the inside of a 4-quart slow cooker with the cooking spray.

Combine the soup, water, eggs and cake mix in a medium bowl and mix according to the package directions. Pour the batter into the cooker.

Stir the water, brown sugar and cinnamon in a small bowl. Pour over the batter.

Cover and cook on HIGH for 2 hours or until a knife inserted in the center comes out clean.

Spoon the cake into bowls, spooning the sauce from the bottom of the cooker. Serve warm with the ice cream.

# Slow Cooker Squirrel and Veggies

## Ingredients

1 onion, cut into chunks  
2 cups baby carrots  
4 large potatoes, cut into small chunks  
1 large green bell pepper, cut into chunks  
2 cloves garlic  
4 cubes chicken bouillon  
salt and pepper to taste  
3 squirrels - skinned, gutted, and cut into pieces  
water to cover  
2 tablespoons flour

## Directions

Place the onion, carrots, potatoes, bell pepper, garlic, chicken bouillon, salt, and pepper in a slow cooker. Lay the squirrel meat on top of the vegetable mixture. Pour enough water over the mixture to cover completely. Cover and cook on HIGH 6 hours. Stir the flour into the mixture and cook another 2 hours.

# Sausage Pepper Sandwiches

## Ingredients

5 (4 ounce) links Italian sausage  
1 medium green pepper, cut into  
1-inch pieces  
1 large onion, cut into 1 inch  
pieces  
1 (8 ounce) can tomato sauce  
1/8 teaspoon pepper  
6 hoagie or submarine sandwich  
buns, split

## Directions

In a large skillet, brown sausage links over medium heat. Cut into 1/2-inch slices; place in a slow cooker. Stir in the peppers, onion, tomato sauce and pepper. Cover and cook on low for 8 hours or until sausage is no longer pink and vegetables are tender. Use a slotted spoon to serve on buns.

# Slow Cooker Chili II

## Ingredients

1 pound ground beef  
3/4 cup diced onion  
3/4 cup diced celery  
3/4 cup diced green bell pepper  
2 cloves garlic, minced  
2 (10.75 ounce) cans tomato puree  
1 (15 ounce) can kidney beans with liquid  
1 (15 ounce) can kidney beans, drained  
1 (15 ounce) can cannellini beans with liquid  
1/2 tablespoon chili powder  
1/2 teaspoon dried parsley  
1 teaspoon salt  
3/4 teaspoon dried basil  
3/4 teaspoon dried oregano  
1/4 teaspoon ground black pepper  
1/8 teaspoon hot pepper sauce

## Directions

Place the beef in a skillet over medium heat, and cook until evenly brown. Drain grease.

Place the beef in a slow cooker, and mix in onion, celery, green bell pepper, garlic, tomato puree, kidney beans, and cannellini beans. Season with chili powder, parsley, salt, basil, oregano, black pepper, and hot pepper sauce.

Cover, and cook 8 hours on Low.

# Slow Cooker Apple Butter

## Ingredients

12 pounds Golden Delicious  
apples - peeled, cored and sliced  
1/2 cup apple cider vinegar  
3 cups white sugar  
1 cup brown sugar  
1 tablespoon ground cinnamon  
1/4 teaspoon ground cloves  
1 teaspoon ground allspice

## Directions

Place apples and vinegar into a large slow cooker, and place lid on top. Set on High, and cook for 8 hours, then turn to Low, and continue cooking 10 hours more.

After 18 hours, stir in white sugar, brown sugar, cinnamon, clove, and allspice, and cook 4 hours more.

# Fragrant Lemon Chicken

## Ingredients

1 apple - peeled, cored and quartered  
1 stalk celery with leaves, chopped  
1 (3 pound) whole chicken  
salt to taste  
ground black pepper to taste  
1 onion, chopped  
1/2 teaspoon dried rosemary, crushed  
1 lemon, zested and juiced  
1 cup hot water

## Directions

Rub salt and pepper into the skin of the chicken, and then place apple and celery inside the chicken. Place chicken in slow cooker. Sprinkle chopped onion, rosemary, and lemon juice and zest over chicken. Pour 1 cup hot water into the slow cooker.

Cover, and cook on High for 1 hour. Switch to Low, and cook for 6 to 8 hours, basting several times.

# Hearty Wild Rice

## Ingredients

1 pound ground beef  
1/2 pound bulk pork sausage  
6 celery ribs, diced  
2 (10.5 ounce) cans condensed beef broth, undiluted  
1 1/4 cups water  
1 medium onion, chopped  
1 cup uncooked wild rice  
1 (4 ounce) can mushroom stems and pieces, drained  
1/4 cup soy sauce

## Directions

In a large skillet, cook beef and sausage over medium heat until no longer pink; drain.

Transfer to a 5-qt. slow cooker. Add the celery, broth, water, onion, rice, mushrooms and soy sauce; mix well. Cover and cook on high for 1 hour. Reduce heat to low; cover and cook for 4 hours or until the rice is tender.

# Hot Crab Dip II

## Ingredients

1/2 cup milk  
1/3 cup salsa  
3 (8 ounce) packages cream cheese  
1 pound imitation crabmeat, flaked  
1 cup chopped green onions  
1 (4 ounce) can diced green chiles

## Directions

In a small bowl, combine milk and salsa. Coat a slow cooker with non-stick cooking spray. Transfer the milk and salsa mixture into the slow cooker. Stir in cream cheese, crab, onions, and chilies.

Cover and cook on low for 3 to 4 hours, stirring every 30 minutes.

# Mensaf (Jordanian Lamb Stew)

## Ingredients

4 tablespoons olive oil  
2 pounds boneless lamb shoulder,  
cut into 2 inch pieces  
8 cups water  
2 cups uncooked white rice  
1/4 cup pine nuts  
6 pita bread rounds  
1 cup salted goat's milk (jameed  
el-kasih)

## Directions

Place 1 tablespoon olive oil into a pressure cooker over medium-high heat. Add the lamb and cook until evenly browned on all sides. Remove the lamb. Add cooking rack; place lamb on rack. Pour in 4 cups water. Close cover securely; place pressure regulator on vent pipe. Bring cooker to full pressure over high heat. Reduce heat to medium-high; cook for 40 minutes. (Pressure regulator should maintain a slow steady rocking motion; adjust heat if needed.)

Remove pressure cooker from heat, and allow pressure to drop on its own. Remove lamb, separate meat from bones, and keep warm. Discard bones. Pour pan broth into a bowl, and set aside.

Meanwhile, place remaining four cups water, 1 tablespoon olive oil, and rice into a saucepan; bring to a boil over medium-high heat. Stir, reduce heat, cover, and simmer until all moisture is absorbed, about 20 minutes.

Place remaining 2 tablespoons olive oil into a skillet over medium heat. Stir in the pine nuts; cook and stir until deep brown, about 5 minutes.

Pour 2 cups of the reserved broth into a large pan. Pour in the goat's milk. Add the lamb to the milk mixture. Simmer over medium heat allowing the lamb to absorb some of the liquid, about 30 minutes.

To serve, arrange the pita bread over the bottom of a large platter. Spoon rice over the bread. Place the lamb on top of the rice, and drizzle with any remaining milk mixture. Sprinkle pine nuts over the top.

# Beef Barley Lentil Soup

## Ingredients

1 pound lean ground beef  
1 medium onion, chopped  
2 cups cubed red potatoes (1/4 inch pieces)  
1 cup chopped celery  
1 cup diced carrots  
1 cup dry lentils, rinsed  
1/2 cup medium pearl barley  
8 cups water  
2 teaspoons beef bouillon granules  
1 teaspoon salt  
1/2 teaspoon lemon-pepper seasoning  
2 (14.5 ounce) cans stewed tomatoes

## Directions

In a nonstick skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Transfer to a 5-qt. slow cooker. Layer with the potatoes, celery, carrots, lentils and barley. Combine the water, bouillon, salt and lemon-pepper; pour over vegetables. Cover and cook on low for 6 hours or until vegetables and barley are tender. Add the tomatoes; cook 2 hours longer.

# Budget-Friendly Hearty Winter Soup

## Ingredients

2 sweet potatoes, peeled and chopped  
1/2 head cabbage, coarsely chopped  
1 cup chopped carrots  
1 pound turkey bratwurst, sliced  
1/2 teaspoon salt  
1/2 teaspoon dried thyme  
1/2 teaspoon dried rosemary  
1/2 teaspoon ground white pepper  
1/2 cup dry white wine  
3 cups chicken broth

## Directions

Place the sweet potatoes, cabbage, and carrots into a slow cooker, then place the bratwurst slices on top of the vegetables. Sprinkle with the salt, thyme, rosemary, and pepper. Pour the wine and chicken broth over the vegetables.

Cook on Low until the sweet potatoes are easily pierced with a fork, 5 to 6 hours.

# Smoky Bean Stew

## Ingredients

- 1 (16 ounce) package miniature smoked sausage links
- 1 (16 ounce) can baked beans
- 2 cups frozen cut green beans
- 2 cups frozen lima beans
- 1/2 cup packed brown sugar
- 1/2 cup thinly sliced fresh carrots
- 1/2 cup chopped onion
- 1/2 cup ketchup
- 1 tablespoon cider vinegar
- 1 teaspoon prepared mustard

## Directions

In a 3-qt. slow cooker, combine all ingredients. cover and cook on high for 4-5 hours or until vegetables are tender.

# Easy Slow Cooker Pork Chops

## Ingredients

4 (1 inch thick) pork chops  
1 tablespoon vegetable oil  
1 cup sliced onions  
2 tablespoons chicken soup base  
1 (20 ounce) can apple pie filling  
2 large sweet potatoes, peeled  
and cut into large chunks

## Directions

In a large skillet, heat oil over medium-high heat. Season pork chops with salt and pepper, and then brown them in the hot skillet. Remove from heat.

Spray the inside surface of a slow cooker with cooking spray. Arrange sliced onions in the bottom, and place pork chops on top of onions. Sprinkle with chicken base, and top with apple pie filling. Cook on Low for 5 to 6 hours, adding sweet potatoes during the last 1 1/2 hours of cooking.

# Easy Slow Cooker Chicken

## Ingredients

4 skinless, boneless chicken  
breast halves  
1 (10.75 ounce) can condensed  
cream of chicken soup  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
1 (10.75 ounce) can condensed  
cream of celery soup  
1 cup white rice

## Directions

Cut chicken breasts into large chunks.

Place the chicken breasts, cream of chicken soup, cream of mushroom soup, cream of celery soup and the rice in a slow cooker. Cook on high for 3 hours or low for 4 hours.

# Outrageous Warm Chicken Nacho Dip

## Ingredients

1 (14 ounce) can diced tomatoes with green chile peppers (such as RO\*TEL®), drained  
1 (1 pound) loaf processed cheese food (such as Velveeta®), cubed  
2 large cooked skinless, boneless chicken breast halves, shredded  
1/3 cup sour cream  
1/4 cup diced green onion  
1 1/2 tablespoons taco seasoning mix  
2 tablespoons minced jalapeno pepper, or to taste (optional)  
1 cup black beans, rinsed and drained

## Directions

Place the diced tomatoes, processed cheese, chicken meat, sour cream, green onion, taco seasoning, and jalapeno pepper into a slow cooker. Cook on High, stirring occasionally until the cheese has melted and the dip is hot, 1 to 2 hours. Stir in the black beans, and cook 15 more minutes to reheat.

# Creamy Bratwurst Stew

## Ingredients

4 medium potatoes, cubed  
2 medium carrots, coarsely chopped  
2 celery ribs, chopped  
1 cup chopped onion  
3/4 cup chopped green pepper  
2 pounds fresh bratwurst links, cut into 1-inch slices  
1/2 cup chicken broth  
1 teaspoon salt  
1 teaspoon dried basil  
1/2 teaspoon pepper  
2 cups half-and-half cream  
3 tablespoons cornstarch  
1 tablespoon cold water

## Directions

In a 5-qt. slow cooker, combine the potatoes; carrots, celery, onion and green pepper. Top with bratwurst slices. Combine the broth, salt, basil and pepper; pour over top. Cover and cook on low for 7 hours or until vegetables are tender and sausage is no longer pink.

Stir in cream. Combine cornstarch and water until smooth; stir into stew. Cover and cook on high for 30 minutes or until gravy is thickened.

# Slow-Cooked Orange Chicken

## Ingredients

1 (3 pound) broiler-fryer chicken,  
cut up and skin removed  
3 cups orange juice  
1 cup chopped celery  
1 cup chopped green pepper  
1 (4 ounce) can mushroom stems  
and pieces, drained  
4 teaspoons dried minced onion  
1 tablespoon minced fresh parsley  
1/2 teaspoon salt  
1/4 teaspoon pepper  
3 tablespoons cornstarch  
3 tablespoons cold water  
Hot cooked rice

## Directions

Combine the first nine ingredients in a slow cooker. Cover and cook on low for 4 hours or until meat juices run clear. Combine cornstarch and water until smooth; stir into cooking juices. Cover and cook on high for 30-45 minutes or until thickened. Serve over rice if desired.

# Creole Chicken I

## Ingredients

8 chicken thighs  
1/4 pound cooked ham, cut into one inch cubes  
1 (16 ounce) can diced tomatoes  
1 green bell pepper, chopped  
6 green onions, chopped  
1 (6 ounce) can tomato paste  
1 teaspoon salt  
2 dashes hot pepper sauce  
2 cups water  
1 cup uncooked long grain white rice  
1/2 pound Polish sausage, sliced diagonally

## Directions

In a slow cooker, place the chicken, ham, tomatoes, bell pepper, green onions, tomato paste, salt, and hot pepper sauce. Cover, and cook on Low for 4 to 5 hours.

Combine water and rice in a medium saucepan. Bring to a boil. Reduce heat, cover, and simmer for 20 minutes.

Mix the cooked rice and sausage into the slow cooker. Cover, and cook on High for 15 to 20 minutes, or until the sausage is heated through.

# Slow Cooker Ground Beef

## Ingredients

2 pounds ground beef  
1/2 cup chopped onion  
1 1/2 cups ketchup  
1/4 cup SPLENDA® No Calorie Sweetener, Granulated  
1/4 cup white vinegar  
1/4 cup prepared yellow mustard  
1/2 teaspoon celery seed  
3/4 teaspoon Worcestershire sauce  
1/2 teaspoon ground black pepper  
3/4 teaspoon salt

## Directions

Place the ground beef and onion in a large skillet over medium-high heat. Cook, stirring to crumble, until beef is browned. Drain.

Transfer the beef and onion to a slow cooker and stir in the ketchup, SPLENDA® Granulated Sweetener, vinegar and mustard. Season with celery seed, Worcestershire sauce, pepper and salt.

Cover and simmer on Low setting for a few hours before serving.

# Slow Cooker Beef Stroganoff I

## Ingredients

1 pound cubed beef stew meat  
1 (10.75 ounce) can condensed  
golden mushroom soup  
1/2 cup chopped onion  
1 tablespoon Worcestershire  
sauce  
1/4 cup water  
4 ounces cream cheese

## Directions

In a slow cooker, combine the meat, soup, onion, Worcestershire sauce and water.

Cook on Low setting for 8 hours, or on High setting for about 5 hours. Stir in cream cheese just before serving.

# Seasoned Short Ribs

## Ingredients

1 1/2 cups tomato juice  
1/2 cup maple syrup  
1/4 cup chopped onion  
3 tablespoons cider vinegar  
1 tablespoon Worcestershire sauce  
1 tablespoon Dijon mustard  
2 teaspoons minced garlic  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground cloves  
4 pounds beef short ribs  
1 teaspoon pepper  
1 tablespoon cornstarch  
2 tablespoons cold water

## Directions

In a small bowl, combine the first nine ingredients; set aside. Cut ribs into serving-size pieces; place on a broiler pan. Sprinkle with pepper. Broil 4-6 in. from the heat for 3-5 minutes on each side or until browned; drain on paper towels.

Place ribs in a 5-qt. slow cooker; top with tomato juice mixture. Cover and cook on low for 6-7 hours or until meat is tender.

In a small bowl, combine cornstarch and cold water until smooth. Pour 1 cup cooking liquid into a small saucepan; skim off fat. Bring to a boil; stir in cornstarch mixture. Return to a boil; cook and stir for 2 minutes or until thickened. Serve over ribs.

# Rustic Slow Cooker Stew

## Ingredients

3 pounds beef stew meat  
salt and pepper to taste  
2 (14 ounce) cans beef broth  
1 (10.5 ounce) can condensed beef consomme  
2 cups Burgundy wine  
1 cup water  
1 teaspoon ground mustard seed  
1 teaspoon dried thyme  
5 red potatoes, cut into chunks  
1/2 pound baby carrots  
1/2 pound pearl onions, peeled  
2 tablespoons cornstarch (optional)  
1 tablespoon water (optional)

## Directions

Season the beef with salt and pepper, and place in a skillet over medium heat. Cook until evenly brown, and drain.

In a slow cooker, mix the beef broth, condensed beef consomme, wine, water, mustard, and thyme. Place beef into the liquid, and stir in the potatoes, carrots, and onions.

Cover, and cook 6 hours on Low or 4 hours on High. If you prefer a thick stew, mix the cornstarch and water together and stir into the slow cooker about 30 minutes before the end of the cooking time. Stir occasionally until thickened.

# Slow Cooked Squirrel

## Ingredients

2 squirrels - skinned, gutted, and cut into pieces  
4 large potatoes, quartered  
1 pound carrots, chopped  
1 green bell pepper, chopped  
4 onions, sliced  
2 cups water  
1/4 medium head cabbage  
1 teaspoon salt  
1 teaspoon ground black pepper

## Directions

In a slow cooker, place the squirrel meat, potatoes, carrots, green bell pepper, onions, water, cabbage, salt and ground black pepper.

Cover and cook on low setting for 8 hours.

# Shipwreck Stew

## Ingredients

2 pounds ground beef  
2 (10.75 ounce) cans condensed tomato soup  
2 medium onions, chopped  
5 large potatoes, cubed  
2 (15.25 ounce) cans kidney beans, undrained

## Directions

Crumble the ground beef into a large skillet over medium-high heat. Cook and stir until browned. Drain grease, and transfer beef to a slow cooker. Mix in the tomato soups (undiluted), onions, potatoes, and beans.

Cover, and cook on the Low setting for 4 to 5 hours, until stew is thick and potatoes are tender.

# Slow Cooker Lasagna II

## Ingredients

1 (16 ounce) package lasagna noodles  
1 pound lean ground beef  
1 1/2 (26 ounce) jars spaghetti sauce  
2 cups shredded mozzarella cheese  
1/2 cup grated Parmesan cheese  
1 (8 ounce) container ricotta cheese  
2 eggs  
2 cups shredded mozzarella cheese

## Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the lasagna noodles, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta is slightly tender but not cooked through, about 7 minutes. Drain well in a colander set in the sink.

Cook and stir ground beef in a large skillet over medium-high heat until beef is browned; drain, then stir in sauce. Set aside. Combine 2 cups of mozzarella cheese, Parmesan cheese, ricotta cheese, and eggs in a separate bowl.

Pour about 1/2 cup of the sauce mixture in the bottom of a slow cooker and cover with a layer of noodles. Sprinkle about 1/4 of the cheese mixture over the noodles, then ladle about 1/4 of the remaining sauce over the cheese. Repeat layering, ending with a layer of sauce and topping with the remaining 2 cups of mozzarella cheese. Cook on High setting for 2 to 3 hours, or on Low setting for 8 to 9 hours.

# Marinated Chicken Wings

## Ingredients

20 whole chicken wings\*  
2 cups soy sauce  
1/2 cup white wine or chicken  
broth  
1/2 cup vegetable oil  
2 cloves garlic cloves, minced  
2 tablespoons sugar  
2 teaspoons ground ginger

## Directions

Cut chicken wings into three sections; discard wing tips. Place wings in a large resealable heavy-duty plastic bag or 12-in. x 9-in. x 2-in. baking dish. In a bowl, combine remaining ingredients; mix well. Pour half of the sauce over chicken; turn to coat. Seal or cover the chicken and remaining sauce; refrigerate overnight. Drain chicken, discarding the marinade. Place chicken in a 5-qt. slow cooker; top with reserved sauce. Cover and cook on low for 3-1/2 to 4 hours or until chicken juices run clear. Transfer wings to a serving dish; discard cooking juices.

# GrannyLin's Barbeque Ribs Made Easy

## Ingredients

1 large onion, sliced  
1 (4 pound) package country style  
pork ribs  
Salt and ground black pepper  
1 (18 ounce) bottle barbeque  
sauce  
1/2 cup water

## Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source. Set slow cooker on Medium, add the sliced onions and cover.

Place the ribs on a baking sheet, season with salt and ground black pepper, and place under the preheated broiler until brown, about 5 minutes. Place the browned ribs into the preheated slow cooker with the onion. Cover and cook for 4 hours.

After 4 hours, pour the entire bottle of barbeque sauce over the ribs and onions, pour water into the barbeque sauce bottle, shake and pour into the slow cooker to prevent sticking. Stir gently to combine the water and barbeque sauce. Cover and cook until tender, about another 4 hours.

# Kyle's Favorite Beef Stew

## Ingredients

3 pounds cubed beef stew meat  
1/4 cup all-purpose flour  
1/2 teaspoon salt  
3 tablespoons olive oil  
3 tablespoons Worcestershire sauce  
1 pound carrots, peeled and cut into 2-inch pieces  
4 large potatoes, cubed  
1 tablespoon dried parsley  
1 1/2 teaspoons ground black pepper  
2 cups boiling water  
2 (1 ounce) envelopes onion soup mix  
3 tablespoons butter  
3 large onions, quartered  
2 tablespoons minced garlic  
1/2 cup burgundy wine  
2 (6 ounce) packages fresh button mushrooms, halved  
1/4 cup warm water  
3 tablespoons cornstarch

## Directions

Toss the beef, flour, and salt in a sealable bag until the beef is coated.

Heat the oil in a large skillet over medium-high heat. Combine the beef and Worcestershire sauce in the skillet; cook until the beef is evenly browned on all sides; transfer to a slow cooker, but do not clean the skillet. Add the carrots, potatoes, parsley, and pepper to the slow cooker.

Combine the boiling water and soup mix in a small bowl; add to slow cooker.

Melt the butter in the skillet over medium-high heat. Cook the onion and garlic in the melted butter until soft; transfer the onion and garlic to the slow cooker and return the skillet to the heat. Combine the wine and mushrooms to the skillet; cook until the mushrooms begin to absorb the wine; pour the mixture into the slow cooker.

Place the cover on the slow cooker and set to High; cook for one hour. Reduce heat to Low and cook until the beef is fork-tender, 6 to 8 hours. Whisk together the warm water and cornstarch; stir into the stew; cook uncovered until stew thickens, about 15 minutes.

# Five Star Venison Stew

## Ingredients

2 pounds cubed venison  
1/2 (16 ounce) bottle French salad dressing (such as Wishbone®)  
seasoned salt to taste  
1 pinch salt and black pepper to taste (optional)  
2 tablespoons all-purpose flour  
1/4 cup vegetable oil

1 (6 ounce) can tomato paste  
2 (14 ounce) cans beef broth  
2/3 cup water  
3 tablespoons brown sugar  
1 tablespoon Worcestershire sauce  
1/4 teaspoon mustard powder  
1/4 teaspoon paprika  
1 clove garlic, minced  
1 (1 ounce) package dry onion soup mix  
4 potatoes, peeled and cut into 1-inch pieces  
4 carrots, peeled and cut in chunks  
3 stalks celery, sliced  
1 large onion, chopped  
1 (10 ounce) package frozen peas, thawed  
1 (10 ounce) package frozen Brussels sprouts, thawed (optional)

## Directions

Combine the venison and French salad dressing in a non-metallic bowl until the venison is evenly coated. Cover the bowl with plastic wrap and marinate in the refrigerator overnight.

Remove the venison from the marinade, squeeze off excess, and place the venison cubes into a clean bowl. Discard the remaining marinade. Season the venison with seasoned salt, salt, and pepper; sprinkle with the flour and toss to coat.

Heat the vegetable oil in a large skillet over medium-high heat. Add the venison cubes, and cook until golden brown on all sides, about 10 minutes. While the venison cubes are browning, whisk together the tomato paste and beef broth in a slow cooker until the tomato paste has dissolved. Stir in the water, brown sugar, Worcestershire sauce, mustard powder, paprika, garlic, onion soup mix, potatoes, carrots, celery, chopped onion, peas, Brussels sprouts, and the browned venison cubes.

Cover and cook on Low until the venison, potatoes, and carrots are tender, 10 to 12 hours.

# Andy's Spicy Green Chile Pork

## Ingredients

1 white onion, chopped  
salt and pepper to taste  
2 1/2 pounds pork shoulder roast  
1 (16 ounce) jar green salsa (such as Frontera®)  
1/2 cup chopped fresh cilantro  
2 serrano chile peppers, or to taste

## Directions

Layer the chopped onion into the bottom of a slow cooker. Season the pork shoulder with salt and pepper; place atop the chopped onion. Pour the green salsa over the pork. Sprinkle the the cilantro over the salsa and pork. Drop the serrano chile peppers into the slow cooker.

Cook on Low until the meat falls apart easily, about 8 hours. Gently remove the pork to a cutting board. Strain and discard about half the remaining liquid from the slow cooker, reserving the rest. Discard the onions, peppers, and cilantro if desired.

Shred the pork shoulder with a pair of forks. Mix the pork with the reserved liquid from the slow cooker to serve.

# Parmesan Red Potatoes

## Ingredients

4 medium unpeeled red potatoes,  
quartered  
1/3 cup grated Parmesan cheese  
3 teaspoons garlic powder  
1 (14.5 ounce) can chicken broth  
2 tablespoons minced fresh  
parsley

## Directions

Place potatoes in a 6-qt. pressure cooker. Sprinkle with Parmesan cheese and garlic powder; add broth. Close cover securely; place pressure regulator on vent pipe. Bring cooker to full pressure over high heat. Reduce heat to medium-high; cook for 6 minutes. (Pressure regulator should maintain a slow steady rocking motion; adjust heat if needed.)

Remove from the heat; immediately cool according to manufacturer's directions until pressure is completely reduced. Sprinkle with parsley.

# Mother's Pot Roast

## Ingredients

2 1/2 pounds tip round roast  
1 (15 ounce) can tomato sauce  
1 onion, cut into thin strips  
2 bay leaves  
3 tablespoons all-purpose flour  
salt and pepper to taste

## Directions

Spray slow cooker with non-stick cooking spray. Place meat in pot with fat side up. Pour tomato sauce over roast. Place onion rings over all. Toss in bay leaves. Cover and cook 1 hour on high.

After 1 hour reduce heat to low and cook 6 to 8 more hours. Carefully lift meat out of pot and remove to a warm platter.

Pour drippings through strainer into medium sized saucepan and discard material in strainer. Whisk in flour to liquid. Cook, stirring constantly over medium heat until thickened. Season to taste with salt and pepper, serve alongside roast.

# Unbelievably Easy Slow Cooker Black Forest Cake

## Ingredients

1/2 cup butter  
1 (8 ounce) can crushed  
pineapple, drained and juice  
reserved  
1 (21 ounce) can cherry pie filling  
1 (18.25 ounce) package  
chocolate cake mix

## Directions

Melt the butter in a small saucepan, and mix with reserved juice from the can of pineapple. Set the mixture aside.

Spread the crushed pineapple in a layer on the bottom of a slow cooker. Spoon the cherry pie filling in an even layer on top of the pineapple, and empty the dry cake mix into the slow cooker on top of the cherry filling. Stir the butter and pineapple juice mixture, and pour it over the dry cake mix.

Set the slow cooker to Low, and cook for 3 hours. Spoon the dessert into bowls, and let cool about 5 minutes to cool the hot pie filling before eating.

# Spicy Chipotle Black-Eyed Peas

## Ingredients

2 tablespoons olive oil  
1 tablespoon balsamic vinegar  
1 cup chopped orange bell pepper  
1 cup chopped celery  
1 cup chopped carrot  
1 cup chopped onion  
1 teaspoon minced garlic  
2 (16 ounce) packages dry black-eyed peas  
4 cups water  
4 teaspoons vegetable bouillon base (such as Better Than Bouillon® Vegetable Base)  
1 (7 ounce) can chipotle peppers in adobo sauce, chopped, sauce reserved  
2 teaspoons liquid mesquite smoke flavoring  
2 teaspoons ground cumin  
1/2 teaspoon ground black pepper

## Directions

Heat the olive oil and balsamic vinegar in a skillet; cook and stir the orange bell pepper, celery, carrot, onion, and garlic in the hot oil until the onion is translucent, 5 to 8 minutes. Transfer the mixture to a slow cooker; mix in the black-eyed peas, water, and vegetable base, stirring to dissolve the vegetable base. Stir in the chipotle peppers, about 1 tablespoon of the reserved adobo sauce (or to taste), liquid smoke, cumin, and black pepper.

Cook in the slow cooker on Low until the black-eyed peas are very tender and the flavors are blended, about 8 hours.

# Mushroom Wild Rice

## Ingredients

2 1/4 cups water  
1 (10.5 ounce) can condensed  
beef consomme, undiluted  
1 (10.5 ounce) can condensed  
French onion soup, undiluted  
3 (4 ounce) cans mushroom stems  
and pieces, drained  
1/2 cup butter or margarine,  
melted  
1 cup uncooked brown rice  
1 cup uncooked wild rice

## Directions

In a slow cooker, combine all ingredients; stir well. Cover and cook on low for 7-8 hours or until rice is tender.

# Slow Cooker Sweet and Sour Pork Chops

## Ingredients

1 large onion, cut into 1-inch cubes  
1 large carrot, peeled and diced  
2 stalks celery, cut into 1/2 inch pieces  
1 small green bell pepper, cut into 1 inch pieces  
1 (4 ounce) jar whole mushrooms, drained  
1 cup canned diced pineapple in juice, drain juice and reserve  
2 1/2 pounds large boneless pork chops or cubed pork loin

1 cup reserved pineapple juice from the can  
2 tablespoons sherry wine  
2 tablespoons apple cider vinegar  
2 tablespoons low-sodium soy sauce  
1 teaspoon cornstarch  
2 tablespoons brown sugar  
1/4 teaspoon ground white pepper  
1/4 teaspoon minced fresh ginger root  
1/4 teaspoon mustard powder  
1/4 teaspoon minced garlic  
1 pinch salt and ground black pepper to taste  
2 dashes hot pepper sauce, or to taste  
1 (6 ounce) can tomato paste

## Directions

Place the onions in the bottom of a 5 quart slow cooker. Layer carrots over the onions, followed by layers of celery, mushrooms, and pineapple. Season pork chops with salt and pepper. Place them on top of the vegetables. If you like, you may brown them in a hot skillet first.

In a medium bowl, stir together the pineapple juice, sherry, cider vinegar, and soy sauce. Stir in the cornstarch until dissolved. Mix in the brown sugar, white pepper, ginger, mustard powder, garlic, salt, pepper, hot pepper sauce and tomato paste. Pour this over the pork chops and vegetables. The sauce will taste less sharp after a few hours in the slow cooker. Cover, and cook on Low for 6 to 8 hours, or on High for 3 to 4 hours.

# Bandito Beans

## Ingredients

1 pound mild pork sausage  
1 (15 ounce) can wax beans, drained  
1 (15 ounce) can cut green beans, drained  
1 (15 ounce) can lima beans, drained  
1 (15 ounce) can black beans, drained  
1/2 (28 ounce) can barbeque baked beans, with liquid  
1 (15 ounce) can chili beans, with liquid  
1 (6 ounce) can tomato paste  
1 cup packed light brown sugar  
1/4 cup barbeque sauce  
1 small green bell pepper, diced  
1 small yellow onion, diced  
1 teaspoon fennel seed

## Directions

Place sausage in a skillet over medium heat, and cook until evenly brown. Drain grease, and transfer sausage to a slow cooker.

Into the slow cooker with the sausage, mix wax beans, green beans, lima beans, and black beans. Mix in baked beans with liquid and chili beans with liquid. Stir in the tomato paste, brown sugar, barbeque sauce, green bell pepper, onion, and fennel seed.

Cover slow cooker. Cook on Low at least 5 hours.

# Beef Barley Vegetable Soup

## Ingredients

1 (3 pound) beef chuck roast  
1/2 cup barley  
1 bay leaf  
2 tablespoons oil  
3 carrots, chopped  
3 stalks celery, chopped  
1 onion, chopped  
1 (16 ounce) package frozen mixed vegetables  
4 cups water  
4 cubes beef bouillon cube  
1 tablespoon white sugar  
1/4 teaspoon ground black pepper  
1 (28 ounce) can chopped stewed tomatoes  
salt to taste  
ground black pepper to taste

## Directions

In a slow cooker, cook chuck roast until very tender (usually 4 to 5 hours on High, but can vary with different slow cookers). Add barley and bay leaf during the last hour of cooking. Remove meat, and chop into bite-size pieces. Discard bay leaf. Set beef, broth, and barley aside.

Heat oil in a large stock pot over medium-high heat. Saute carrots, celery, onion, and frozen mixed vegetables until tender. Add water, beef bouillon cubes, sugar, 1/4 teaspoon pepper, chopped stewed tomatoes, and beef/barley mixture. Bring to boil, reduce heat, and simmer 10 to 20 minutes. Season with additional salt and pepper to taste.

# Slow Cooker Nacho Chicken and Rice Wraps

## Ingredients

2 (10.75 ounce) cans  
Campbell's® Condensed Cheddar  
Cheese Soup  
1 cup water  
2 cups Pace® Picante Sauce  
1 1/4 cups uncooked regular long-  
grain white rice  
2 pounds skinless, boneless  
chicken breasts, cut into cubes  
10 flour tortillas (10-inch)

## Directions

Stir the soup, water, picante sauce, rice and chicken in a 4-quart slow cooker.

Cover and cook on LOW for 7 to 8 hours or until chicken is cooked through.

Spoon about 1 cup chicken mixture down the center of each tortilla. Fold the tortilla around the filling.

# Sunday Chicken Supper

## Ingredients

4 medium carrots, cut into 2-inch pieces  
1 medium onion, chopped  
1 celery rib, cut into 2 inch pieces  
2 cups fresh green beans (2-inch pieces)  
5 small red potatoes, quartered  
1 (3 pound) broiler/fryer chicken cut up  
4 bacon strips, cooked and crumbled  
1 1/2 cups hot water  
2 teaspoons chicken bouillon granules  
1 teaspoon salt  
1/2 teaspoon dried thyme  
1/2 teaspoon dried basil  
1 pinch pepper

## Directions

In a 5-qt. slow cooker, layer the first seven ingredients in order listed.

In a bowl, combine the remaining ingredients; pour over the top. Do not stir. Cover and cook on low for 6-8 hours or until vegetables are tender and chicken juices run clear.

Remove chicken and vegetables. Thicken juices for gravy if desired.

# Slow Cooker Sausage Vegetable Soup

## Ingredients

1 pound Bob Evans®  
Original/Regular Recipe Sausage  
Roll  
3 (14.5 ounce) cans reduced  
sodium chicken broth  
1 (20 ounce) package Bob  
Evans® Home Fries diced  
potatoes  
1 (16 ounce) package frozen  
mixed vegetables  
1 (8 ounce) can tomato sauce

## Directions

In medium skillet over medium heat, crumble and cook sausage until brown. Place in slow cooker. Add remaining ingredients. Cover and cook on low 6 to 8 hours.

# Slow Cooker Teriyaki Pork Tenderloin

## Ingredients

2 tablespoons olive oil  
2 pounds pork tenderloin  
1/2 cup teriyaki sauce  
1 cup chicken broth  
1/4 cup brown sugar  
4 cloves garlic, chopped  
3 fresh red chile pepper, finely chopped  
1/2 large onion, sliced  
1/4 teaspoon black pepper

## Directions

Heat the olive oil in a skillet over medium-high heat. Brown tenderloins on all sides, about 10 minutes. Meanwhile, mix together teriyaki sauce, chicken broth, and brown sugar in a bowl. Stir in garlic, red chile pepper, onion, and black pepper.

Put browned tenderloins into slow cooker, cover with the teriyaki sauce mixture. Cook on High for about 4 hours, turning 2 to 3 times during the cooking time to ensure even doneness.

Remove tenderloins from the slow cooker and let rest for 5 minutes before slicing. If desired, spoon liquid over slices when serving.

# Red Bean Vegetable Soup

## Ingredients

3 large sweet red peppers  
3 celery ribs, chopped  
2 medium onions, chopped  
4 (16 ounce) cans red kidney beans, rinsed and drained  
4 cups chicken broth  
2 bay leaves  
1/2 teaspoon salt  
1/2 teaspoon Cajun seasoning  
1/2 teaspoon pepper  
1/4 teaspoon hot pepper sauce

## Directions

In a 5-qt. slow cooker, combine the peppers, celery, onions and beans. Stir in the remaining ingredients. Cover and cook on low for 6 hours or until vegetables are tender. Discard bay leaves before serving.

# Mijo's Slow Cooker Shredded Beef

## Ingredients

5 pounds chuck roast  
3 cloves garlic, crushed  
1 tablespoon paprika  
1 tablespoon celery salt  
1 tablespoon garlic powder  
1 tablespoon dried parsley  
1/2 tablespoon ground black pepper  
1/2 tablespoon chili powder  
1/2 tablespoon cayenne pepper  
1/2 teaspoon seasoned salt  
1/2 teaspoon mustard powder  
1/2 teaspoon dried tarragon  
4 fluid ounces beer  
1 1/2 tablespoons Worcestershire sauce  
4 tablespoons hot pepper sauce  
2 teaspoons liquid smoke flavoring  
1 large onion, chopped  
1 green bell pepper, chopped  
2 jalapeno chile peppers, chopped

## Directions

Using a sharp knife, poke several 1 inch deep holes in the roast. Insert the garlic slivers into the holes.

In a small bowl, combine the paprika, celery salt, garlic powder, parsley, ground black pepper, chili powder, cayenne pepper and seasoned salt. Mix together well and rub over the meat.

In a separate small bowl, combine the beer OR cola, Worcestershire sauce, hot pepper sauce and liquid smoke and mix well. Place the roast in a slow cooker and pour this mixture over the meat.

Add the onion, green bell pepper and jalapeno chile peppers to the slow cooker.

Cook on low setting for 10 hours, or more, if desired.

# Mediterranean Fish Soup

## Ingredients

1 onion, chopped  
1/2 green bell pepper, chopped  
2 cloves garlic, minced  
1 (14.5 ounce) can diced tomatoes, drained  
2 (14 ounce) cans chicken broth  
1 (8 ounce) can tomato sauce  
2 1/2 ounces canned mushrooms  
1/4 cup sliced black olives  
1/2 cup orange juice  
1/2 cup dry white wine  
2 bay leaves  
1 teaspoon dried basil  
1/4 teaspoon fennel seed, crushed  
1/8 teaspoon ground black pepper  
1 pound medium shrimp - peeled and deveined  
1 pound cod fillets, cubed

## Directions

Place onion, green bell pepper, garlic, tomatoes, chicken broth, tomato sauce, mushrooms, olives, orange juice, wine, bay leaves, dried basil, fennel seeds, and pepper into a slow cooker. Cover, and cook on low 4 to 4 1/2 hours or until vegetables are crisp tender.

Stir in shrimp and cod. Cover. Cook 15 to 30 minutes, or until shrimp are opaque. Remove and discard bay leaves. Serve.

# Super Easy Slow Cooker Chicken

## Ingredients

1 (10.75 ounce) can condensed low fat cream of chicken and herbs soup  
1 (4 ounce) can mushroom pieces, drained  
1/2 red onion, chopped  
1 1/2 pounds skinless, boneless chicken breast halves - cut into strips  
1 dash Marsala wine

## Directions

Combine soup, mushroom pieces, onion, chicken, and wine in slow cooker.

Cook on Low setting for 2 1/2 to 3 hours.

# Lemon Salmon Soup

## Ingredients

2 pounds potatoes, peeled and cubed  
1 pound salmon fillets  
water to cover  
2 tablespoons butter  
1 tablespoon lemon zest  
1 1/2 teaspoons salt  
ground black pepper to taste  
1 pinch dried oregano  
1 pinch dried thyme  
1 pinch dried basil  
2 cups milk

## Directions

Layer the potatoes and salmon into the bottom of a slow cooker. Pour enough water into the slow cooker to cover. Add the butter, lemon zest, salt, pepper, oregano, thyme, and basil. Loosely cover and cook on Low for 4 to 5 hours. Stir in the milk and cover tightly; cook another 1 to 2 hours.

# Old Fashioned Beef Stew

## Ingredients

2 pounds cubed beef stew meat  
4 cups boiling water  
1 tablespoon lemon juice  
1 teaspoon Worcestershire sauce  
1 clove garlic, crushed  
1 onion, diced  
1 bay leaf  
1 tablespoon salt  
1 teaspoon sugar  
1/2 teaspoon ground black pepper  
1/2 teaspoon paprika  
1/8 teaspoon ground allspice  
6 potatoes, cubed  
2 carrots, sliced  
1/2 cup whole kernel corn

## Directions

In a slow cooker, combine the stew meat, boiling water, lemon juice, Worcestershire sauce and garlic. Stir in the onion, bay leaf, salt, sugar, ground pepper, paprika and allspice. Add the potatoes, carrots and corn.

Cook on HIGH for 2 hours.

Switch the slow cooker to LOW and cook for another 3 1/2 hours. Remove bay leaves before serving.

# Savory Chicken Sandwiches

## Ingredients

4 bone-in chicken breast halves  
4 chicken thighs  
1 envelope onion soup mix  
1/4 teaspoon garlic salt  
1/4 cup prepared Italian salad dressing  
1/4 cup water  
14 hamburger buns, split

## Directions

Remove skin from chicken if desired. Place chicken in a 5-qt. slow cooker. Sprinkle with soup mix and garlic salt. Pour dressing and water over chicken. Cover and cook on low for 8-9 hours. Remove chicken; cool slightly. Skim fat from cooking juices. Remove chicken from bones; cut into bite-size pieces and return to slow cooker. Serve with a slotted spoon on buns.

# Sausage Spanish Rice

## Ingredients

1 pound fully cooked kielbasa or Polish sausage, cut into 1/4-inch slices  
2 (14.5 ounce) cans diced tomatoes, undrained  
2 cups water  
1 1/2 cups uncooked parboiled (converted) rice  
1 cup salsa  
1 medium onion  
1/2 cup chopped green pepper  
1/2 cup chopped sweet red pepper  
1 (4 ounce) can chopped green chilies  
1 (1.25 ounce) package taco seasoning

## Directions

In a slow cooker, combine all ingredients; stir to blend. Cover and cook on low for 5-6 hours or until rice is tender.

# Slow Cooker Kielbasa and Beer

## Ingredients

2 pounds kielbasa sausage, cut  
into 1 inch pieces  
1 (12 fluid ounce) can or bottle  
beer  
1 (20 ounce) can sauerkraut,  
drained

## Directions

In a slow cooker combine sausage, beer and sauerkraut. Cook on low for 5 to 6 hours, until the meat is tender and plump.

# Slow Cooker Chicken Mole

## Ingredients

1 cup chopped onion  
1/3 cup golden raisins  
1/3 cup currants  
2 cloves garlic, minced  
1 1/2 teaspoons ancho chile powder  
2 tablespoons toasted sesame seeds  
3/4 teaspoon ground cumin  
3/4 teaspoon ground cinnamon  
5 teaspoons cocoa powder  
1/4 teaspoon hot pepper sauce, or to taste  
1 (14.5 ounce) can diced tomatoes  
1 cup tomato sauce  
1 cup chicken broth  
3 pounds skinless, boneless chicken breast halves  
1/4 cup slivered almonds, for garnish

## Directions

Place the onion, raisins, currants, garlic, chile powder, sesame seeds, cumin, cinnamon, cocoa powder, hot sauce, tomatoes, tomato sauce, and chicken broth into a slow cooker; stir to mix. Add the chicken breasts, and stir to cover with sauce.

Cover and cook on Low 6 hours, then increase heat to High, and continue cooking until the chicken is tender, about 3 hours more. Or cook on Low for 11 to 12 hours.

Once the chicken is tender, remove, shred, and stir it back into the mole. Serve sprinkled with slivered almonds.

# Bourbon Barbecue Slow Cooker Beans

## Ingredients

1 (16 ounce) package dry 15 bean mix for soup  
1 bay leaf  
1 pound bacon  
1 pound ground beef  
1 pound kielbasa sausage, sliced  
1 onion, chopped  
1 green bell pepper, chopped  
1 red bell pepper, chopped  
2 (10.5 ounce) cans chicken broth  
1 (16 ounce) bottle hickory flavored barbeque sauce (such as Open Pit®)  
1 1/2 teaspoons Worcestershire sauce  
1/3 cup honey  
1/4 cup real maple syrup  
2/3 cup bourbon whiskey  
3 tablespoons coarse-grain mustard

## Directions

Rinse the beans, and place in a very large pot. Cover beans with water, add the bay leaf, and bring to a boil. Simmer until all of the water is absorbed, 45 minutes to 1 hour. Remove the bay leaf.

Place the chopped bacon in a large, deep skillet; cook over medium-high heat, stirring, until evenly browned, about 5 minutes. Drain the bacon on a paper towel-lined plate. Return the skillet to the heat, and add the ground beef; cook until the beef is cooked through and browned, about 5 minutes. Drain fat.

Combine the beans, bacon, ground beef, sliced kielbasa, onion, green pepper, red pepper, chicken broth, barbeque sauce, Worcestershire sauce, honey, maple syrup, bourbon, and mustard in the crock of a slow cooker, and stir well to combine. Turn the slow cooker to Low heat, and cook until the beans are tender, 8 to 10 hours.

# Julie's Sheperd's Pie

## Ingredients

3 medium potatoes, coarsely chopped  
1 cup coarsely chopped fresh cauliflower  
1/2 cup milk  
1 beef bouillon cube  
1/4 cup warm water  
1 pound beef stew meat, cut into small pieces  
3 strips bacon, chopped  
3/4 cup chopped carrot  
1/4 cup chopped onion  
2 cloves garlic, minced  
1 tomato, chopped  
1/2 cup shredded Cheddar cheese

## Directions

Bring a pot of water to a boil; add the potatoes and cauliflower and cook at a boil until soft, about 20 minutes. Drain and transfer to a large bowl. Pour the milk over the mixture and mash with a potato masher until smooth.

Crumble the beef bouillon cube into the water; whisk until the bouillon is dissolved. Pour into a slow cooker. Add the stew meat, bacon, carrot, onion, garlic, and tomato to the slow cooker. Spread the mashed cauliflower and potato mixture over the meat and vegetable mixture. Sprinkle the Cheddar cheese over the top.

Set the slow cooker to Low and cook for 8 hours, or, if you prefer, at High for 4 hours.

# Molly's Chicken

## Ingredients

3 1/2 pounds chicken drumsticks,  
skin removed  
1/2 cup soy sauce  
1/4 cup packed brown sugar  
2 cloves garlic, minced  
1 (8 ounce) can tomato sauce

## Directions

Place drumsticks in a slow cooker. In a medium bowl, stir together soy sauce, brown sugar, garlic, and tomato sauce. Pour sauce over chicken.

Cover, and cook on Low heat 8 hours.

# Slow Cooker Garlic Mashed Potatoes

## Ingredients

2 pounds red potatoes, diced with peel  
1/4 cup water  
1/4 cup butter  
1 1/4 teaspoons salt  
1/2 teaspoon garlic powder  
1/4 teaspoon ground black pepper  
1/2 cup milk, or as needed

## Directions

Place the potatoes, water, and butter into a slow cooker. Season with salt, garlic powder, and pepper. Cover, and cook on Low for 7 hours, or High for 4 hours.

Mash potatoes with a masher or electric beater, adding the desired amount of milk to achieve a creamy consistency. Keep warm on low until serving.

# Pork Barbeque

## Ingredients

1/2 cup white wine  
1 teaspoon white pepper  
2 teaspoons liquid smoke  
flavoring  
4 cloves garlic  
2 teaspoons freshly ground black  
pepper  
2 tablespoons hot pepper sauce  
3 tablespoons Worcestershire  
sauce  
5 pounds boneless pork chops  
2 tablespoons barbeque sauce  
2 medium onions, finely chopped  
1 medium green bell pepper, finely  
chopped  
1 medium red bell pepper, finely  
chopped  
1 medium yellow bell pepper,  
finely chopped

## Directions

In a bowl, mix the wine, white pepper, liquid smoke, garlic, black pepper, pepper sauce, and Worcestershire sauce. Place pork in a slow cooker, and cover with the sauce mixture. Cover, and cook 4 to 5 hours on Low, or until the meat shreds easily.

Shred the pork with a fork. Mix in the barbeque sauce, onion, green bell pepper, red bell pepper, and yellow bell pepper. Continue cooking 30 minutes, or until vegetables are tender.

Place pork in a strainer to remove excess liquid, pushing down with a large spoon to extract as much moisture as possible. Liquid may be reserved as a dipping sauce.

# Shredded French Dip

## Ingredients

1 (3 pound) boneless beef chuck  
roast, trimmed  
1 (10.5 ounce) can condensed  
French onion soup, undiluted  
1 (10.5 ounce) can condensed  
beef consomme, undiluted  
1 (10.5 ounce) can condensed  
beef broth, undiluted  
1 teaspoon beef bouillon granules  
8 French or Italian rolls, split

## Directions

Halve roast and place in a 3-qt. slow cooker. Combine the soup, consomme, broth and bouillon; pour over roast. Cover and cook on low for 6-8 hours or until meat is tender.

Remove meat and shred with two forks. Serve on rolls. Skim fat from cooking juices and serve as a dipping sauce.

# Slow Cooker Thai Peanut Pork

## Ingredients

2 red bell pepper, seeded and sliced into strips  
4 (8 ounce) boneless pork loin chops  
1/2 cup teriyaki sauce  
1/4 cup creamy peanut butter  
2 tablespoons rice vinegar  
1 teaspoon crushed red pepper flakes  
2 cloves garlic, minced  
  
1/2 cup chopped green onions  
1/4 cup chopped roasted peanuts  
2 limes, cut into wedges

## Directions

Coat a slow cooker with cooking spray. Place the bell pepper strips and pork chops into the slow cooker. Pour the teriyaki sauce, vinegar, red pepper flakes, and garlic over the pork chops.

Cover and cook on Low until the pork is very tender, 8 to 9 hours. Once tender, remove the pork from the slow cooker, and whisk in the peanut butter until smooth. Return the pork to the slow cooker, and cook 10 minutes more.

Pour into a serving dish and sprinkle with green onions and peanuts to garnish. Decorate with lime wedges to serve.

# Creamy Chipped Beef Fondue

## Ingredients

1 1/3 cups milk  
2 (8 ounce) packages cream cheese, softened  
3 (2.5 ounce) packages thinly sliced dried beef, chopped  
1/4 cup chopped green onions  
2 teaspoons ground mustard  
1 (1 pound) loaf French bread, cubed

## Directions

In a saucepan, heat milk and cream cheese over medium heat; stir until smooth. Stir in beef, onions and mustard; heat through. Transfer to a fondue pot or slow cooker; keep warm. Serve with bread cubes.

# Slow Cooker Apple Crisp

## Ingredients

1 cup all-purpose flour  
1/2 cup light brown sugar  
1/2 cup white sugar  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1 pinch salt  
1/2 cup butter, cut into pieces  
1 cup chopped walnuts

1/3 cup white sugar, or to taste  
1 tablespoon cornstarch  
1/2 teaspoon ground ginger  
1/2 teaspoon ground cinnamon  
6 cups apples - peeled, cored and chopped  
2 tablespoons lemon juice

## Directions

Mix flour, brown sugar, 1/2 cup of white sugar, 1/2 teaspoon cinnamon, nutmeg, and salt together in a bowl. Combine butter with the flour mixture using fingers or a fork until coarse crumbs form. Stir in walnuts and set aside.

Whisk together 1/3 cup sugar, cornstarch, ginger, and 1/2 teaspoon cinnamon. Place the apples in a slow cooker, stir in the cornstarch mixture; toss with lemon juice. Sprinkle the walnut crumb topping on top. Cover and cook on High for 2 hours or Low for 4 hours, until apples are tender. Partially uncover the slow cooker to allow the topping to harden, about 1 hour.

# Creamy Vegetable Soup

## Ingredients

1 onion, chopped  
1/4 cup butter, melted  
3 sweet potatoes, peeled and diced  
3 zucchini, chopped  
1 1/2 cups fresh broccoli, chopped  
3 (14 ounce) cans chicken broth  
2 potatoes, peeled and shredded  
1/2 teaspoon celery seed  
2 teaspoons salt  
1 teaspoon ground cumin  
2 cups milk

## Directions

In a slow cooker stir together the onion, butter or margarine, sweet potatoes, zucchini and broccoli. Pour in the chicken broth and stir. Add the potatoes, celery seed, salt and ground cumin and stir.

Cover and cook on low for 8 to 10 hours. Add the milk and cook for 30 minutes to 1 hour. Serve.

# Slow Cooker Party Mix

## Ingredients

4 cups Wheat Chex® cereal  
4 cups Cheerios® cereal  
3 cups pretzel sticks  
1 (12 ounce) can salted peanuts  
1/4 cup butter or margarine,  
melted  
2 tablespoons grated Parmesan  
cheese  
1 teaspoon celery salt  
1/2 teaspoon seasoned salt

## Directions

In a 5-qt. slow cooker, combine cereals, pretzels and peanuts. Combine butter, Parmesan cheese, celery salt and seasoned salt; drizzle over cereal mixture and mix well. Cover and cook on low for up to 3 hours, stirring every 30 minutes. Serve warm or at room temperature.

# Beer Chops II

## Ingredients

1 onion, chopped  
2 pork chops butterfly cut  
1 (12 fluid ounce) can or bottle  
beer  
2 cubes chicken bouillon

## Directions

Arrange chopped onions in bottom of slow cooker. Lay butterfly chops on top, separating if you wish. Pour in beer and drop in chicken bouillon cubes. Cook on low for 6 to 8 hours.

# Lazy Golumbkis

## Ingredients

1 pound ground beef  
1 onion, diced  
1 cup uncooked white rice  
1 small head cabbage, shredded  
1 (28 ounce) can canned tomato sauce  
1 tablespoon chopped fresh parsley  
salt and pepper to taste

## Directions

In a slow cooker, combine ground beef, onion, rice and cabbage. Pour in tomato sauce. Season with parsley, salt and pepper. Mix well, and cook on low, for 6 to 8 hours.

# Hearty Beef Vegetable Stew

## Ingredients

1 (28 ounce) can crushed tomatoes, undrained  
3 tablespoons quick-cooking tapioca  
2 tablespoons dried basil  
1 tablespoon sugar  
1/2 teaspoon salt  
1/8 teaspoon pepper  
1 1/2 pounds red potatoes, cut into 1-inch cubes  
3 medium carrots, cut into 1-inch slices  
1 medium onion, chopped  
1/2 cup chopped celery  
1 1/2 pounds lean chuck roast, cut into 1-inch cubes  
2 teaspoons canola oil

## Directions

In a bowl, combine the tomatoes, tapioca, basil, sugar, salt and pepper; let stand for 15 minutes. Place the potatoes, carrots, onion and celery in a 5-qt. slow cooker.

In a large nonstick skillet, brown meat in oil over medium heat. Drain and transfer meat to slow cooker. Pour tomato mixture over the top. Cover and cook on high for 5-6 hours or until meat and vegetables are tender.

# Country Cooking Slow Cooker Neck Bones

## Ingredients

3 pounds pork neck bones  
1 small onion, chopped  
3 cloves garlic, minced, or more to taste  
1 teaspoon salt (optional)  
1 teaspoon dried thyme leaves  
1 tablespoon distilled white vinegar  
4 cups water

## Directions

Place the neck bones into a slow cooker. Sprinkle in the onion, garlic, salt, and thyme leaves. Pour in the vinegar and water.

Cover and cook on High until the meat is tender, about 4 hours.

# Campbell's® Slow-Cooker Chicken and

## Ingredients

1 1/2 pounds skinless, boneless chicken breasts, cut into 1-inch pieces  
2 medium Yukon Gold potatoes, cut into 1-inch pieces  
2 cups whole baby carrots  
2 stalks celery, sliced  
2 (10.75 ounce) cans Campbell's® Condensed Cream of Chicken Soup (Regular or 98% Fat Free)  
1 cup water  
1 teaspoon dried thyme leaves, crushed  
1/4 teaspoon ground black pepper  
2 cups all-purpose baking mix  
2/3 cup milk

## Directions

Place the chicken, potatoes, carrots and celery into a 6-quart slow cooker.

Stir the soup, water, thyme and black pepper in a small bowl. Pour the soup mixture over the chicken and vegetables.

Cover and cook on LOW for 7 to 8 hours\* or until the chicken is cooked through.

Stir the baking mix and milk in a medium bowl. Spoon the batter over the chicken mixture. Turn the heat to HIGH. Tilt the lid to vent and cook for 30 minutes or until the dumplings are cooked in the center.

# Southwestern Style Fifteen Bean Soup

## Ingredients

1 (8 ounce) package 15 bean soup mix  
12 cups water  
1 pound bacon  
2 (4 ounce) cans canned green chile peppers, chopped  
1 tablespoon chili powder  
1 tablespoon crushed red pepper flakes  
1 onion, chopped  
2 cloves garlic, minced

## Directions

Rinse and sort the beans in the mix. Place them in a slow cooker on low setting with the water. Cook overnight. The next morning, add the ham, chile peppers, chili powder, crushed red pepper, onion and garlic and continue to cook on low for 8 hours.

# Shredded Beef Sandwiches

## Ingredients

3 pounds beef stew meat, cut into  
1 inch cubes  
3 medium green peppers, diced  
2 large onions, diced  
1 (6 ounce) can tomato paste  
1/2 cup packed brown sugar  
1/4 cup cider vinegar  
3 tablespoons chili powder  
2 teaspoons salt  
2 teaspoons Worcestershire sauce  
1 teaspoon ground mustard  
14 sandwich buns, split

## Directions

In a 6-qt. slow cooker, combine the beef, green peppers and onions. In a small bowl, combine tomato paste, brown sugar, vinegar, chili powder, salt, Worcestershire sauce and mustard. Stir into meat mixture. Cover and cook on high for 7-8 hours or until meat is tender.

Skim fat from cooking juices. Shred beef, using two forks. With a slotted spoon, place about 1/2 cup beef mixture on each bun.

# Rice Pudding in a Slow Cooker

## Ingredients

1 cup uncooked glutinous white rice  
1 cup white sugar  
2 (12 fluid ounce) cans evaporated milk  
1 teaspoon vanilla extract  
1 ounce cinnamon stick  
1 teaspoon ground nutmeg

## Directions

Place the rice, sugar, evaporated milk, vanilla, cinnamon stick, and nutmeg into a slow cooker. Cover, and cook on Low for 1 1/2 hours, stirring occasionally. Remove cinnamon stick, and serve warm.

# Slow Cooker Chicken Tortilla Soup

## Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Chicken Soup (Regular or 98% Fat Free)  
1 (10.75 ounce) can Campbell's® Condensed Fiesta Nacho Cheese Soup  
2 (10.75 ounce) cans milk\*  
1 (4 ounce) can chopped green chilies  
2 skinless, boneless chicken breasts halves, cooked and diced  
tortilla chips

## Directions

Mix soups, milk, chilies and chicken in 3 1/2-qt. slow cooker.

Cover and cook on LOW 5 to 6 hours.

Place a few tortilla chips in each serving bowl. Ladle hot soup over chips. Serve immediately.

# Savory Pork Stew

## Ingredients

1 tablespoon extra virgin olive oil  
2 pounds cubed pork stew meat  
salt to taste  
ground black pepper to taste  
garlic powder to taste  
2 tablespoons cornstarch, or as needed  
8 red potatoes  
1 green bell pepper, chopped  
1 red bell pepper, chopped  
1 sweet onion, diced  
1 (11 ounce) can whole kernel corn  
1 (14 ounce) can stewed tomatoes  
1 (10.75 ounce) can cream of mushroom soup  
1 1/4 cups milk  
1 (14 ounce) can beef broth  
1 tablespoon Italian seasoning

## Directions

Heat the olive oil in a skillet over medium heat. Sprinkle pork on all sides with salt, pepper, and garlic powder, and lightly coat with cornstarch. Place pork in the skillet, and cook until lightly browned but not done. Transfer to a slow cooker. Place potatoes, green bell pepper, red bell pepper, onion, and corn in the slow cooker.

In a bowl, mix the tomatoes, cream of mushroom soup, milk, broth, and Italian seasoning. Pour into the slow cooker.

Cover, and cook 1 hour on High. Reduce heat to Low, and continue cooking at least 1 hour.

# Slow Cooker Corned Beef and Cabbage

## Ingredients

4 large carrots, peeled and cut into matchstick pieces  
10 baby red potatoes, quartered  
1 onion, peeled and cut into bite-sized pieces  
4 cups water  
1 (4 pound) corned beef brisket with spice packet  
6 ounces beer  
1/2 head cabbage, coarsely chopped

## Directions

Place the carrots, potatoes, and onion into the bottom of a slow cooker, pour in the water, and place the brisket on top of the vegetables. Pour the beer over the brisket. Sprinkle on the spices from the packet, cover, and set the cooker on High.

Cook the brisket for about 8 hours. An hour before serving, stir in the cabbage and cook for 1 more hour.

# Uncle Bob's Soybean Bread

## Ingredients

1 cup bread flour  
2 cups warm water (110 degrees F)  
1 (.25 ounce) package active dry yeast  
1/2 cup dried soybeans  
1 1/2 teaspoons salt  
3 cups bread flour  
2 tablespoons quinoa  
1 tablespoon olive oil

## Directions

In a large bowl or crock pot, dissolve yeast and 1 cup flour in water. Cover with plastic wrap or a pot lid and let stand for 2 hours.

Coarsely grind the soybeans in a food processor or blender. Stir soy beans and 1 cup flour into the yeast mixture. Let stand for 2 hours.

Stir in the salt and remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out of the slow cooker and knead 1 1/2 tablespoons quinoa into the dough. Form into a loaf and place in a lightly greased 9x5 inch loaf pan. Sprinkle the remaining quinoa on top of the loaf. Brush or drizzle on the olive oil. Cover and let rise until loaf is just above the top of the loaf pan. Meanwhile, preheat oven to 400 degrees F (200 degrees C).

Bake in preheated oven for 45 minutes, or until loaf sounds hollow when tapped on the bottom. Let cool before slicing.

# Slow Cooked Venison

## Ingredients

- 1 tablespoon olive oil
- 1/2 onion, diced
- 2 teaspoons minced garlic
- 1 pound boneless venison roast
- 1/2 cup ketchup
- 1/4 cup Worcestershire sauce
- 1/4 cup soy sauce
- 1/4 cup chile-garlic sauce
- 1/4 teaspoon liquid smoke
- 1/3 cup water
- 2 teaspoons salt
- 1 tablespoon pepper

## Directions

Heat olive oil in a skillet over medium heat. Stir in onion and cook until softened, about 3 minutes. Stir in garlic and cook 2 more minutes until softened.

Place venison roast into a slow cooker, and sprinkle with onion mixture. Stir together ketchup, Worcestershire sauce, soy sauce, chile-garlic sauce, water, salt, and pepper. Pour over the venison.

Cover and cook on Low until tender and no longer pink, 4 to 5 hours.

# All Day Apple Butter

## Ingredients

5 1/2 pounds apples - peeled,  
cored and finely chopped  
4 cups white sugar  
2 teaspoons ground cinnamon  
1/4 teaspoon ground cloves  
1/4 teaspoon salt

## Directions

Place the apples in a slow cooker. In a medium bowl, mix the sugar, cinnamon, cloves and salt. Pour the mixture over the apples in the slow cooker and mix well.

Cover and cook on high 1 hour.

Reduce heat to low and cook 9 to 11 hours, stirring occasionally, until the mixture is thickened and dark brown.

Uncover and continue cooking on low 1 hour. Stir with a whisk, if desired, to increase smoothness.

Spoon the mixture into sterile containers, cover and refrigerate or freeze.

# Sweet-n-Sour Kielbasa

## Ingredients

2 pounds kielbasa sausage, cut into 1/4-inch slices  
1 (12 ounce) bottle tomato-based chili sauce (such as Heinz®)  
1 (12 ounce) jar red currant jelly  
1 tablespoon crushed red pepper flakes  
1/2 cup water

## Directions

Stir the sausage slices, chili sauce, red currant jelly, red pepper flakes, and water together in a slow cooker, cover, and set the cooker to Low. Cook at least 4 hours, stirring once every hour.

# V-Eight Vegetable Beef Soup

## Ingredients

1 pound lean ground beef  
48 ounces tomato-vegetable juice  
cocktail  
2 (16 ounce) packages frozen  
mixed vegetables

## Directions

Place ground beef in a Dutch oven or slow cooker. Cook over medium-high heat until evenly brown. Drain excess fat, and crumble. Add juice cocktail and mixed vegetables.

In a Dutch oven, simmer for 30 minutes.

In a slow cooker, cook 1 hour on High. Then reduce heat to Low and simmer 6 to 8 hours.

# Chicken With Orange Sauce

## Ingredients

1 broiler/fryer chicken (3 to 4 pounds), cut up  
2 tablespoons vegetable oil  
1 large onion, halved and sliced  
1/2 medium green pepper, julienned  
1/2 medium sweet yellow pepper, julienned  
1 garlic clove, minced  
1/2 teaspoon grated orange peel  
2 1/2 cups water  
ORANGE SAUCE:  
2 tablespoons cornstarch  
3/4 cup orange juice  
1/4 cup sherry, or chicken broth  
1/4 cup teriyaki sauce  
3 tablespoons brown sugar  
1 tablespoon butter or margarine  
1/4 teaspoon ground ginger  
1/2 cup slivered almonds, toasted

## Directions

In a pressure cooker, brown chicken in oil over medium-high heat; drain. Remove chicken to a 30-in. x 18-in. piece of heavy-duty foil. Top with onion, peppers, garlic and orange peel. Wrap tightly.

Place on a rack in pressure cooker; add water. Close over securely; place pressure regulator on vent pipe. Bring cooker to full pressure over high heat. Reduce heat to medium-high; cook for 12 minutes. (Pressure regulator should maintain a slow steady rocking motion; adjust heat if needed.)

Immediately cool according to manufacturer's directions until pressure is completely reduced. In a small saucepan, combine cornstarch and orange juice until smooth. Stir in the sherry or broth, teriyaki sauce, brown sugar, butter and ginger. Bring to a boil; cook and stir for 1 minute or until thickened.

Remove chicken and vegetables to a serving platter. Top with sauce; sprinkle with almonds.

# Potato Minestrone

## Ingredients

2 (14.5 ounce) cans chicken broth  
1 (28 ounce) can crushed tomatoes  
1 (16 ounce) can kidney beans, rinsed and drained  
1 (15 ounce) can garbanzo beans (chickpeas)  
1 (14.5 ounce) can beef broth  
2 cups frozen cubed hash brown potatoes, thawed  
1 tablespoon dried minced onion  
1 tablespoon dried parsley flakes  
1 teaspoon salt  
1 teaspoon dried oregano  
1/2 teaspoon garlic powder  
1/2 teaspoon dried basil  
1/2 teaspoon dried marjoram  
1 (10 ounce) package frozen chopped spinach, thawed and drained  
2 cups frozen peas and carrots, thawed

## Directions

In a slow cooker, combine the first 13 ingredients. Cover and cook on low for 8 hours. Stir in the spinach, peas and carrots; heat thorough.

# Mom's Easy Roast

## Ingredients

1 (3 pound) bottom round roast  
salt and pepper to taste  
2 medium baking potatoes,  
quartered  
4 carrots, cut into thirds  
1 (1 ounce) envelope dry onion  
soup mix  
1 cup water

## Directions

Season the roast with salt and pepper, and place in the bottom of a slow cooker. Sprinkle half of the onion soup mix over it, and pour in half of the water. Put in the potatoes, followed by carrots. Season with the remaining soup mix, then pour in the rest of the water. Cover, and cook on High for 6 to 8 hours.

# Slow-Cooked Tamale Casserole

## Ingredients

- 1 pound ground beef
- 1 egg
- 1 1/2 cups milk
- 3/4 cup cornmeal
- 1 (15.25 ounce) can whole kernel corn, drained
- 1 (14.5 ounce) can diced tomatoes, undrained
- 1 (2.25 ounce) can sliced ripe olives, drained
- 1 (1.25 ounce) package chili seasoning mix
- 1 teaspoon seasoned salt
- 1 cup shredded Cheddar cheese

## Directions

In a skillet, cook beef over medium heat until no longer pink; drain. In a bowl, combine the egg, milk and cornmeal until smooth. Add corn, tomatoes, olives, chili seasoning, seasoned salt and beef. Transfer to a greased slow cooker. Cover and cook on high for 3 hours and 45 minutes. Sprinkle with cheese; cover and cook 15 minutes longer or until cheese is melted.

# All-Day Apple Butter

## Ingredients

5 1/2 pounds apples - peeled,  
cored and finely chopped  
4 cups sugar  
2 teaspoons ground cinnamon  
1/4 teaspoon ground cloves  
1/4 teaspoon salt

## Directions

Place apples in a slow cooker. Combine sugar, cinnamon, cloves and salt; pour over apples and mix well. Cover and cook on high for 1 hour. Reduce heat to low; cover and cook for 9-11 hours or until thickened and dark brown, stirring occasionally (stir more frequently as it thickens to prevent sticking). Uncover and cook on low 1 hour longer. If desired, stir with a wire whisk until smooth. Spoon into freezer containers, leaving 1/2-in. headspace. Cover and refrigerate or freeze.

# Tangy Slow Cooker Pork Roast

## Ingredients

1 large onion, sliced  
2 1/2 pounds boneless pork loin roast  
1 cup hot water  
1/4 cup white sugar  
3 tablespoons red wine vinegar  
2 tablespoons soy sauce  
1 tablespoon ketchup  
1/2 teaspoon black pepper  
1/2 teaspoon salt  
1/4 teaspoon garlic powder  
1 dash hot pepper sauce, or to taste

## Directions

Arrange onion slices evenly over the bottom of the slow cooker, and then place the roast on top of the onion. In a bowl, mix together water, sugar, vinegar, soy sauce, ketchup, black pepper, salt, garlic powder, and hot sauce; pour over roast.

Cover, and cook on Low for 6 to 8 hours, or on High for 3 to 4 hours.

# Slow Cooker Beef Stew IV

## Ingredients

3 pounds cubed beef stew meat  
1/4 cup all-purpose flour  
1/2 teaspoon salt, or to taste  
3 tablespoons olive oil  
1 cup baby carrots  
4 large potatoes, cubed  
1 tablespoon dried parsley  
1 teaspoon ground black pepper  
2 cups boiling water  
1 (1 ounce) package dry onion soup mix  
3 tablespoons butter  
3 onions, sliced  
1/4 cup red wine  
1/4 cup warm water  
2 tablespoons all-purpose flour

## Directions

Place meat in a large plastic bag. Combine 1/4 cup flour with 1/2 teaspoon salt; pour into the bag with the meat, and shake to coat.

Heat olive oil in a large skillet over medium-high heat. Add stew meat, and cook until evenly browned on the outside. Transfer to a slow cooker along with the carrots, potatoes, parsley, and pepper. In a small bowl, stir together 2 cups of boiling water and dry soup mix; pour into the slow cooker.

In the same skillet, melt butter and saute onions until softened; remove to the slow cooker. Pour red wine into the skillet, and stir to loosen browned bits of food on the bottom. Remove from heat, and pour into the slow cooker.

Cover, and cook on High for 30 minutes. Reduce heat to Low, and cook for 6 hours, or until meat is fork tender. In a small bowl or cup, mix together 2 tablespoons flour with 1/4 cup warm water. Stir into stew, and cook uncovered for 15 minutes, or until thickened.

# Spicy Slow Cooker Mac-n-Cheese

## Ingredients

2 (11 ounce) cans condensed Cheddar cheese soup  
2 3/4 cups water  
1 (16 ounce) package uncooked shell pasta  
1/2 pound andouille sausage, sliced into rounds  
1 cup sour cream  
1 cup shredded Cheddar cheese  
1 cup shredded mozzarella cheese  
salt and black pepper to taste

## Directions

Stir the condensed soup and water together in a slow cooker until smooth. Add the shell pasta and andouille sausage. Set the slow cooker to High; cook 2 hours, stirring frequently to prevent sticking.

Once the pasta is tender, stir in the sour cream, Cheddar, and mozzarella until the cheeses melt. Season to taste with salt and pepper. Remove from heat, and allow to rest 15 minutes before serving.

# Bob's Slow Cooker Braciole

## Ingredients

2 (26 ounce) jars marinara sauce  
2 eggs, beaten  
1/2 cup dry bread crumbs  
1 (1 1/2-pound) flank steak,  
pounded to 1/4 inch  
1 teaspoon kosher salt  
ground black pepper  
5 slices bacon  
1 cup shredded Italian cheese  
blend  
2 tablespoons vegetable oil

## Directions

Pour the marinara sauce into the slow cooker and set on High to warm.

Combine the eggs and the breadcrumbs in a small bowl. Sprinkle both sides of the meat with salt and pepper. Pat the breadcrumb mixture over one side of the flank steak, leaving about a one inch border around edges. Top breadcrumbs with the bacon slices; sprinkle with shredded cheese. Starting from one long side, tightly roll flank steak into a log. Use string or toothpicks to secure the log in 4 or 5 places.

Heat oil in a heavy skillet. Sear the stuffed flank steak in the hot oil until well browned on all sides, about 10 minutes. Transfer the meat to the warm sauce in the slow cooker. Spoon sauce over meat to cover.

Turn slow cooker to Low; cook meat until very tender, 6 to 8 hours. Remove string/toothpicks before slicing. Serve with marinara.

# Cabbage Rolls II

## Ingredients

12 leaves cabbage  
1 cup cooked white rice  
1 egg, beaten  
1/4 cup milk  
1/4 cup minced onion  
1 pound extra-lean ground beef  
1 1/4 teaspoons salt  
1 1/4 teaspoons ground black pepper  
1 (8 ounce) can tomato sauce  
1 tablespoon brown sugar  
1 tablespoon lemon juice  
1 teaspoon Worcestershire sauce

## Directions

Bring a large pot of water to a boil. Boil cabbage leaves 2 minutes; drain.

In large bowl, combine 1 cup cooked rice, egg, milk, onion, ground beef, salt, and pepper. Place about 1/4 cup of meat mixture in center of each cabbage leaf, and roll up, tucking in ends. Place rolls in slow cooker.

In a small bowl, mix together tomato sauce, brown sugar, lemon juice, and Worcestershire sauce. Pour over cabbage rolls.

Cover, and cook on Low 8 to 9 hours.

# Hot Mint Malt

## Ingredients

6 chocolate-covered peppermint  
patties  
5 cups milk  
1 teaspoon vanilla extract  
6 tablespoons whipped topping

## Directions

Combine the peppermint patties, milk, and vanilla extract in a slow cooker set to LOW. Cook 2 hours. Transfer the mixture to a blender and blend until frothy. Pour into 6 mugs; top each with 1 tablespoon of whipped topping.

# Taco Bean Dip

## Ingredients

2 (11.5 ounce) cans condensed  
bean with bacon soup  
1 (1 ounce) package taco  
seasoning mix  
8 ounces sour cream  
1/4 cup salsa  
1/2 cup shredded Cheddar  
cheese

## Directions

Place the soup, seasoning mix, sour cream, and salsa in a slow cooker and mix together. Top with cheese and heat on low until cheese melts, about 1 hour.

# It's Chili by George!!

## Ingredients

2 pounds lean ground beef  
1 (46 fluid ounce) can tomato juice  
1 (29 ounce) can tomato sauce  
1 (15 ounce) can kidney beans,  
drained and rinsed  
1 (15 ounce) can pinto beans,  
drained and rinsed  
1 1/2 cups chopped onion  
1/4 cup chopped green bell  
pepper  
1/8 teaspoon ground cayenne  
pepper  
1/2 teaspoon white sugar  
1/2 teaspoon dried oregano  
1/2 teaspoon ground black  
pepper  
1 teaspoon salt  
1 1/2 teaspoons ground cumin  
1/4 cup chili powder

## Directions

Place ground beef in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, and crumble.

In a large pot over high heat combine the ground beef, tomato juice, tomato sauce, kidney beans, pinto beans, onions, bell pepper, cayenne pepper, sugar, oregano, ground black pepper, salt, cumin and chili powder. Bring to a boil, then reduce heat to low. Simmer for 1 1/2 hours. (Note: If using a slow cooker, set on low, add ingredients, and cook for 8 to 10 hours.)

# Slow Cooker Chicken Creole

## Ingredients

4 skinless, boneless chicken breast halves  
salt and pepper to taste  
Creole-style seasoning to taste  
1 (14.5 ounce) can stewed tomatoes, with liquid  
1 stalk celery, diced  
1 green bell pepper, diced  
3 cloves garlic, minced  
1 onion, diced  
1 (4 ounce) can mushrooms, drained  
1 fresh jalapeno pepper, seeded and chopped

## Directions

Place chicken breasts in slow cooker. Season with salt, pepper, and Creole-style seasoning to taste. Stir in tomatoes with liquid, celery, bell pepper, garlic, onion, mushrooms, and jalapeno pepper.

Cook on Low for 10 to 12 hours, or on High for 5 to 6 hours.

# Hamburger Salad

## Ingredients

1 pound ground beef  
1 pound bacon  
1 cup chopped onion  
1/2 cup ketchup  
2 tablespoons white vinegar  
3/4 cup brown sugar  
1/2 cup white sugar  
1 teaspoon mustard powder  
1 (15 ounce) can baked beans  
with pork  
3 (15 ounce) cans pinto beans,  
drained

## Directions

Fry the bacon in a large skillet over medium heat until crisp, turning as needed. Remove to paper towels and drain off the grease from the skillet . Crumble the ground beef into the same skillet; cook and stir over medium heat until evenly browned. Add the onions and cook just until wilted.

Transfer the beef, onions and bacon to a slow cooker, crumbling the bacon as you put it in. Pour in the baked beans and pinto beans. Stir in the ketchup, vinegar, brown sugar, white sugar and mustard powder. Cover and heat on Low setting for 5 to 6 hours before serving.

# Steak Burritos

## Ingredients

2 flank steaks (1 pound each)  
2 (1.25 ounce) packages taco seasoning  
1 medium onion, chopped  
1 (4 ounce) can chopped green chilies  
1 tablespoon vinegar  
10 (8 inch) flour tortillas  
1 1/2 cups shredded Monterey Jack cheese  
1 1/2 cups chopped, seeded plum tomatoes  
3/4 cup sour cream

## Directions

Cut steaks in half; rub with taco seasoning. Place in a slow cooker coated with nonstick cooking spray. Top with onion, chilies and vinegar. Cover and cook on low for 8-9 hours or until meat is tender. Remove steaks and cool slightly; shred meat with two forks. (Turn to page 51 for a tip on shredding meat.) Return to slow cooker; heat through. Spoon about 1/2 cup meat mixture down the center of each tortilla. Top with cheese, tomato and sour cream. Fold ends and sides over filling.

# Wildfire BBQ Beef on Buns

## Ingredients

3 pounds chuck roast or round steak  
1 small onion, thinly sliced  
1 cup Bob Evans® Wildfire BBQ Sauce  
1/2 cup apricot preserves  
2 tablespoons Dijon mustard  
12 rolls or buns

## Directions

Place beef and onion into slow cooker. Combine Wildfire sauce, preserves and mustard and pour into slow cooker. Cover and heat on low for 8 to 10 hours or until meat is tender. Remove meat and shred with 2 forks. Combine shredded meat with sauce and serve on buns.

# Slow Cooker Ham and Beans

## Ingredients

1 pound dried great Northern beans, soaked overnight  
1/2 pound cooked ham, chopped  
1/2 cup brown sugar  
1 tablespoon onion powder  
1 tablespoon dried parsley  
1/2 teaspoon garlic salt  
1/2 teaspoon black pepper  
1/4 teaspoon cayenne pepper  
water to cover

## Directions

Combine the beans, ham, brown sugar, onion powder, parsley, garlic salt, black pepper, and cayenne pepper in a slow cooker. Pour enough water into the slow cooker to cover the mixture by about 2 inches. Set slow cooker to Low; simmer 12 hours, stirring occasionally.

# Chicken Paprika

## Ingredients

4 bone-in chicken breast halves,  
with skin  
1 medium onion, chopped  
2 tablespoons all-purpose flour  
1 cup chicken broth  
1 tablespoon tomato paste  
1 clove garlic, minced  
1 tablespoon paprika  
1/2 teaspoon salt  
1/2 teaspoon dried thyme  
1 dash hot pepper sauce  
1 cup sour cream

## Directions

Place chicken in a pressure cooker; top with onion. In a small bowl, combine flour and broth until smooth. Whisk in the tomato paste, garlic, paprika, salt, thyme and hot pepper sauce. Pour over the chicken.

Close cover securely; place pressure regulator on vent pipe. Bring cooker to low pressure over high heat. Reduce heat to medium-high; cook for 12 minutes. (Pressure regulator should maintain a slow steady rocking motion or release of steam; adjust heat if needed.)

Remove from the heat. Immediately cool according to manufacturer's directions until pressure is completely reduced. Remove chicken and keep warm. Stir sour cream into cooking juices; serve over chicken.

# SwansonB® Slow-Cooker Chicken Cacciatore

## Ingredients

1 3/4 cups SwansonB® Chicken Broth (regular, Natural GoodnessB, or Certified Organic)  
1 teaspoon garlic powder  
2 (14.5 ounce) cans diced Italian-style tomatoes  
4 cups mushrooms, cut in half  
2 large onions, chopped  
3 pounds chicken parts, skin removed  
10 cups hot cooked spaghetti, cooked without salt

## Directions

Mix broth, garlic powder, tomatoes, mushrooms and onions in 3 1/2-quart slow cooker. Add chicken and turn to coat.

Cover and cook on LOW 7 to 8 hours\* or until done. Serve over spaghetti.

# Charley's Slow Cooker Mexican Style Meat

## Ingredients

- 1 (4 pound) chuck roast
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 2 tablespoons olive oil
- 1 large onion, chopped
- 1 1/4 cups diced green chile pepper
- 1 teaspoon chili powder
- 1 teaspoon ground cayenne pepper
- 1 (5 ounce) bottle hot pepper sauce
- 1 teaspoon garlic powder

## Directions

Trim the roast of any excess fat, and season with salt and pepper. Heat olive oil in a large skillet over medium-high heat. Place meat in hot skillet, and brown meat quickly on all sides.

Transfer the roast to a slow cooker, and sprinkle onion over meat. Season with chile peppers, chili powder, cayenne pepper, hot pepper sauce, and garlic powder. Add enough water to cover 1/3 of the roast.

Cover, and cook on High for 6 hours, checking to make sure there is always at least a small amount of liquid in the bottom. Reduce heat to Low, and continue cooking for 2 to 4 hours, or until meat is totally tender and falls apart.

# Savory Cheese Soup

## Ingredients

3 (14.5 ounce) cans chicken broth  
1 small onion, chopped  
1 large carrot, chopped  
1 celery rib, chopped  
1/4 cup chopped sweet red pepper  
2 tablespoons butter or margarine  
1 teaspoon salt  
1/2 teaspoon pepper  
1/3 cup all-purpose flour  
1/3 cup cold water  
1 (8 ounce) package cream cheese, cubed and softened  
2 cups shredded Cheddar cheese  
1 (12 fluid ounce) can beer (optional)  
Optional toppings: croutons, popcorn, cooked crumbled bacon, sliced green onions

## Directions

In a slow cooker, combine the first eight ingredients. Cover and cook on low for 7-8 hours.

Combine flour and water until smooth; stir into soup. Cover and cook on high 30 minutes longer or until soup is thickened.

Stir in cream cheese and cheddar cheese until blended. Stir in beer if desired. Cover and cook on low until heated through. Serve with desired toppings.

# Slim's Bad Attitude Nacho Sauce

## Ingredients

7 (15 ounce) jars nacho cheese dip  
3 pounds ground beef  
3 (1.25 ounce) packages dry Mexican or taco seasoning  
1 yellow onion, diced  
1 teaspoon chili powder  
4 (10 ounce) cans diced tomatoes with green chilies, drained  
water (optional)

## Directions

Pour the cheese sauce into a large slow cooker. Cover, and set to High.

Place a large skillet over medium heat. Cook the ground beef until completely browned; stir in the taco seasoning. Reserving the fat in the skillet, use a slotted spoon to transfer the beef to the slow cooker and stir into the cheese.

Return the skillet to medium heat. Combine the onion and chili powder in the skillet; cook until the onion softens. Stir in the tomatoes with green chiles. Add to the cheese mixture and stir through. If sauce is too thick, stir in up to 1/2 cup water.

# Sweet and Sour Meatballs

## Ingredients

1 (12 fluid ounce) can or bottle  
chile sauce  
2 teaspoons lemon juice  
9 ounces grape jelly  
  
1 pound lean ground beef  
1 egg, beaten  
1 large onion, grated  
salt to taste

## Directions

Whisk together the chili sauce, lemon juice and grape jelly. Pour into slow cooker and simmer over low heat until warm.

Combine ground beef, egg, onion and salt. Mix well and form into 1 inch balls. Add to sauce and simmer for 1 1/2 hours.

# Slow Cooker Buffalo Brisket

## Ingredients

- 1 teaspoon olive oil
- 1 (3 pound) buffalo brisket
- 1 small onion, chopped
- 2 teaspoons chopped garlic
- 1 teaspoon dried basil
- salt and pepper to taste
- 2 cups chicken broth
- 1 cup water

## Directions

Lightly coat the inside of a slow cooker with olive oil and place the brisket in the bottom of the cooker. Sprinkle in the onion, garlic, and basil; season with salt and pepper.

Pour the chicken broth and water. Cook on LOW, covered, until brisket is tender, 6 to 10 hours, basting meat several times to moisten.

# Vegetable Beef Stew

## Ingredients

3/4 pound lean beef stew meat,  
cut into 1/2-inch cubes  
2 teaspoons canola oil  
1 (14.5 ounce) can beef broth  
1 (14.5 ounce) can stewed  
tomatoes, cut up  
1 1/2 cups peeled and cubed  
butternut squash  
1 cup frozen corn, thawed  
6 dried apricot or peach halves,  
quartered  
1/2 cup chopped carrot  
1 teaspoon dried oregano  
1/4 teaspoon salt  
1/4 teaspoon pepper  
2 tablespoons cornstarch  
1/4 cup water  
2 tablespoons minced fresh  
parsley

## Directions

In a nonstick skillet, brown beef in oil over medium heat. Transfer to a slow cooker. Add the broth, tomatoes, squash, corn, apricots, carrot, oregano, salt and pepper. Cover and cook on high for 5-6 hours or until vegetables and meat are tender.

Combine cornstarch and water until smooth; stir into stew. Cover and cook on high for 30 minutes or until gravy is thickened. Stir in parsley.

# Slow Cooker Pork Cacciatore

## Ingredients

- 2 tablespoons olive oil
- 1 onion, sliced
- 4 boneless pork chops
- 1 (28 ounce) jar pasta sauce
- 1 (28 ounce) can diced tomatoes
- 1 green bell pepper, seeded and sliced into strips
- 1 (8 ounce) package fresh mushrooms, sliced
- 2 large cloves garlic, minced
- 1 teaspoon Italian seasoning
- 1/2 teaspoon dried basil
- 1/2 cup dry white wine
- 4 slices mozzarella cheese

## Directions

In a large skillet, brown chops over medium-high heat. Transfer to slow cooker.

In the same pan, cook onion in oil over medium heat until browned. Stir in mushrooms and bell pepper, and cook until these vegetables are soft. Mix in pasta sauce, diced tomatoes, and white wine. Season with Italian seasoning, basil, and garlic. Pour over pork chops in slow cooker.

Cook on Low for 7 to 8 hours. To serve, place a slice of cheese over each chop, and cover with sauce.

# Beer Beef Stew II

## Ingredients

2 tablespoons vegetable oil  
3 1/2 pounds beef stew meat, cut  
into 1 1/2 inch pieces  
1 cup all-purpose flour  
2 large potatoes, chopped  
1 cup chopped carrots  
3/4 cup chopped celery  
3/4 cup chopped onion  
3 cloves garlic, chopped  
1 tablespoon dried basil  
1 tablespoon dried thyme  
1 cup chili sauce  
1 cup beer  
1/4 cup brown sugar

## Directions

Heat the oil in a skillet over medium heat. Place the beef stew meat and flour in a large resealable plastic bag, and shake to coat. Transfer coated meat to the skillet, and cook about 1 minute, until browned.

Mix the potatoes, carrots, celery, onion, and garlic in a slow cooker. Place browned beef over the vegetables, and season with basil and thyme.

In a bowl, mix the chili sauce, beer, and brown sugar, and pour over meat in the slow cooker.

Cover slow cooker, and cook 8 hours on Low or 2 hours on High.

# Cream of Leek Soup

## Ingredients

4 bacon strips, diced  
3 medium leeks (white portion only), sliced  
1 medium onion, chopped  
4 large potatoes, peeled and sliced  
4 cups chicken broth  
2 cups half-and-half cream  
2 tablespoons minced fresh parsley  
salt and pepper to taste

## Directions

In a pressure cooker, cook bacon over medium heat until crisp. Remove with a slotted spoon to paper towels. In the drippings, saute leeks and onion until tender. Add potatoes and broth. Close cover securely; place pressure regulator on vent pipe.

Bring cooker to full pressure over high heat. Reduce heat to medium-high and cook for 5 minutes. (Pressure regulator should maintain a slow steady rocking motion; adjust heat if needed.)

Remove from the heat. Immediately cool according to manufacturer's directions until pressure is completely reduced. Uncover; cool soup slightly. In a blender, process soup in batches until smooth. return all to the pan. Add cream and parsley; heat through over medium-low heat (do not boil). Season with salt and pepper. Garnish with bacon.

# Jeanne's Slow Cooker Spaghetti Sauce

## Ingredients

1 (28 ounce) can crushed tomatoes  
1 (28 ounce) can diced tomatoes  
1 (6 ounce) can tomato paste  
1 (10 ounce) can tomato sauce  
1/2 pound turkey kielbasa, chopped  
1/4 cup extra light olive oil  
3 onions, chopped  
6 yellow squash, diced  
1 small green bell pepper, minced  
3 cloves garlic, pressed  
1/2 pound extra lean ground beef  
1/2 pound extra-lean ground turkey breast  
5 bay leaves  
15 whole black peppercorns  
1 1/2 teaspoons dried basil  
1 teaspoon dried marjoram  
2 teaspoons dried thyme  
1/2 teaspoon dried oregano

## Directions

In a slow cooker, combine crushed tomatoes, diced tomatoes, tomato paste, tomato sauce, and kielbasa. Set slow cooker to High.

Heat olive oil in a large, deep skillet over medium heat. Cook onions, squash, green pepper, and garlic in oil until onions are translucent. Transfer vegetables to the slow cooker.

Place ground beef and ground turkey in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble finely, and transfer to slow cooker. Season with bay leaves, peppercorns, basil, marjoram, thyme, and oregano.

Cover, and cook on High for 2 hours. Remove lid, and cook 1 hour more.

# Cheese Dip II

## Ingredients

1 (2 pound) loaf processed cheese, cubed  
1 1/2 pounds ground beef  
2/3 cup water  
1 (1.25 ounce) package taco seasoning mix  
1 (16 ounce) jar picante sauce

## Directions

Melt processed cheese in a slow cooker set for high heat. Stir occasionally to avoid burning.

Place ground beef in a large skillet. Cook over medium high heat until evenly brown. Drain beef, and mix in water and taco seasoning mix. Cook and stir 2 to 4 minutes.

Stir seasoned beef into the melted processed cheese. Mix in salsa. Cook and stir until well blended. Serve warm.

# Hungarian Goulash II

## Ingredients

2 pounds beef chuck roast, cubed  
1 large onion, diced  
1/2 cup ketchup  
2 tablespoons Worcestershire sauce  
1 tablespoon brown sugar  
2 teaspoons salt  
2 teaspoons Hungarian sweet paprika  
1/2 teaspoon dry mustard  
1 1/4 cups water, divided  
1/4 cup all-purpose flour

## Directions

Place beef in slow cooker, and cover with onion. In a medium bowl, stir together ketchup, Worcestershire sauce, brown sugar, salt, paprika, mustard, and 1 cup water. Pour mixture over beef and onions.

Cover, and cook on Low for 9 to 10 hours, or until meat is tender.

Mix 1/4 cup water with flour to form a paste, and stir into goulash. Cook on High for 10 to 15 minutes, or until sauce thickens.

# Slow Cooker Pepper Steak

## Ingredients

2 pounds beef sirloin, cut into 2 inch strips  
garlic powder to taste  
3 tablespoons vegetable oil  
1 cube beef bouillon  
1/4 cup hot water  
1 tablespoon cornstarch  
1/2 cup chopped onion  
2 large green bell peppers, roughly chopped  
1 (14.5 ounce) can stewed tomatoes, with liquid  
3 tablespoons soy sauce  
1 teaspoon white sugar  
1 teaspoon salt

## Directions

Sprinkle strips of sirloin with garlic powder to taste. In a large skillet over medium heat, heat the vegetable oil and brown the seasoned beef strips. Transfer to a slow cooker.

Mix bouillon cube with hot water until dissolved, then mix in cornstarch until dissolved. Pour into the slow cooker with meat. Stir in onion, green peppers, stewed tomatoes, soy sauce, sugar, and salt.

Cover, and cook on High for 3 to 4 hours, or on Low for 6 to 8 hours.

# Slow-Cooked Pork Barbecue

## Ingredients

1 (3 pound) boneless pork loin  
roast  
1 1/2 teaspoons seasoned salt  
1 teaspoon garlic powder  
1 cup barbecue sauce  
1 cup regular cola  
8 sandwich rolls, split

## Directions

Cut roast in half; place in a slow cooker. Sprinkle with seasoned salt and garlic powder. Cover and cook on low for 4 hours or until meat is tender.

Remove meat; skim fat from cooking juices. Shred meat with a fork and return to the slow cooker. Combine barbecue sauce and cola; pour over meat. Cover and cook on high for 1-2 hours or until sauce is thickened. Serve on rolls.

# Chicken and Two Bean Chili

## Ingredients

2 chicken breasts, cut into chunks  
1 tablespoon olive oil  
1/3 red onion, chopped  
3 cloves garlic, minced  
1 (15 ounce) can black beans, drained  
1 (14.5 ounce) can great Northern beans, drained  
2 (14.5 ounce) cans diced tomatoes with green chile peppers  
1 (14 ounce) can tomato sauce  
1/2 cup chicken stock  
1/2 cup brown sugar  
1/2 cup frozen corn  
1/4 cup white vinegar  
3 tablespoons chili powder  
3 tablespoons ground cumin  
2 tablespoons dried cilantro  
Dash of salt  
1 pinch cayenne pepper  
1/2 green bell peppers, diced  
1/2 red bell pepper, diced  
1/2 yellow bell pepper, diced

## Directions

Fill a large pot with lightly-salted water and bring to a boil. Boil the chicken until no longer pink in the center and the juices run clear, 7 to 10 minutes. Drain the chicken and place in a slow cooker.

Heat the olive oil in a skillet over medium heat. Brown the onion and garlic in the hot oil, 5 to 7 minutes; scrape into the slow cooker.

Add the black beans, great Northern beans, tomatoes with green chiles, tomato sauce, chicken stock, brown sugar, corn, vinegar, chili powder, cumin, cilantro, salt, and cayenne pepper to the slow cooker. Cook on High until the beans are tender, 3 to 4 hours. Stir the diced green, red, and yellow bell peppers into the chili and cook another 20 minutes.

# Slow Cooker Carrot Chicken

## Ingredients

4 pounds skinless, boneless chicken breast meat  
1 medium head cabbage, quartered  
1 pound carrots, cut into 1 inch pieces  
water to cover  
4 cubes chicken bouillon  
1 teaspoon poultry seasoning  
1/4 teaspoon Greek-style seasoning  
2 tablespoons cornstarch  
1/4 cup water

## Directions

Rinse chicken and place in slow cooker. Rinse cabbage and place on top of chicken, then add carrots. Add enough water to almost cover all. Add bouillon cubes and sprinkle liberally with poultry seasoning. Add Greek seasoning to taste (as you would salt and pepper). Cook on low for 8 hours OR on high for 4 hours.

To Make Gravy: When you're nearly ready to eat, pour off some of the juice and place in a saucepan. Bring to a boil. Dissolve cornstarch in about 1/4 cup water (depending on how thick you like your gravy). Add to saucepan and simmer all together until thick. If desired, season with additional Greek seasoning. Serve gravy over chicken and potatoes, if desired.

# Warm Fruit Compote

## Ingredients

2 (29 ounce) cans sliced peaches,  
drained  
2 (29 ounce) cans pear halves,  
drained and sliced  
1 (20 ounce) can pineapple  
chunks, drained  
1 (15 ounce) can apricot halves,  
drained and sliced  
1 (21 ounce) can cherry pie filling

## Directions

In a 5-qt. slow cooker, combine the peaches, pears, pineapple and apricots. Top with pie filling. Cover and cook on high for 2 hours or until heated through. Serve with a slotted spoon.

# Bavarian Style Meatballs

## Ingredients

12 fluid ounces tomato-based chili sauce  
1 (16 ounce) can whole cranberry sauce  
27 ounces Bavarian-style sauerkraut, undrained  
1 cup water  
1 cup packed brown sugar  
1 (16 ounce) package frozen meatballs

## Directions

In a medium size mixing bowl, combine chili sauce, cranberry sauce, sauerkraut, water, and brown sugar. Mix well. Pour sauce and meatballs in a slow cooker, stir.

Cook, covered, at a medium temperature for 4 hours. Stir occasionally to coat meatballs.

# Easy Slow Cooker Meatballs

## Ingredients

1 1/2 pounds ground beef  
1 1/4 cups Italian seasoned bread crumbs  
1/4 cup chopped fresh parsley  
2 cloves garlic, minced  
1 medium yellow onion, chopped  
1 egg, beaten  
1 (28 ounce) jar spaghetti sauce  
1 (16 ounce) can crushed tomatoes  
1 (14.25 ounce) can tomato puree

## Directions

In a bowl, mix the ground beef, bread crumbs, parsley, garlic, onion, and egg. Shape the mixture into 16 meatballs.

In a slow cooker, mix the spaghetti sauce, crushed tomatoes, and tomato puree. Place the meatballs into the sauce mixture. Cook on Low for 6 to 8 hours.

# Spicy Beef Vegetable Stew

## Ingredients

1 pound ground beef  
1 cup chopped onion  
1 (30 ounce) jar meatless spaghetti sauce  
3 1/2 cups water  
1 (16 ounce) package frozen mixed vegetables  
1 (10 ounce) can diced tomatoes and green chilies  
1 cup sliced celery  
1 teaspoon beef bouillon granules  
1 teaspoon pepper

## Directions

In a skillet over medium heat, cook beef and onion until meat is no longer pink; drain. Transfer to a slow cooker. Stir in the remaining ingredients. Cover and cook on low for 8 hours or until the vegetables are tender.

# Slow Cooker Balsamic Beef and Onions

## Ingredients

1 tablespoon olive oil  
1 large yellow onion, quartered  
and sliced  
1 1/2 pounds boneless beef rump  
roast  
4 cloves garlic, thinly sliced  
1/4 cup balsamic vinegar, or more  
to taste  
3 tablespoons tomato paste  
1/2 cup water  
salt and pepper to taste

## Directions

Drizzle olive oil into the bottom of a slow cooker, and arrange half the onion slices over the oil. Lay the beef roast on top of the onion, and sprinkle the rest of the onion slices and the garlic around the roast. Sprinkle the balsamic vinegar, tomato paste, and water around the roast. Cover the slow cooker, set to High, and cook until the meat is tender, about 6 hours. Shred the meat into bite-size pieces with two forks, and season with salt and pepper. Serve with the juices from the slow cooker.

# Sour Cream Pork Chops

## Ingredients

6 pork chops  
salt and pepper to taste  
garlic powder to taste  
1/2 cup all-purpose flour  
1 large onion, sliced 1/4 inch thick  
2 cubes chicken bouillon  
2 cups boiling water  
2 tablespoons all-purpose flour  
1 (8 ounce) container sour cream

## Directions

Season pork chops with salt, pepper, and garlic powder, and then dredge in 1/2 cup flour. In a skillet over medium heat, lightly brown chops in a small amount of oil.

Place chops in slow cooker, and top with onion slices. Dissolve bouillon cubes in boiling water and pour over chops. Cover, and cook on Low 7 to 8 hours.

Preheat oven to 200 degrees F (95 degrees C).

After the chops have cooked, transfer chops to the oven to keep warm. Be careful, the chops are so tender they will fall apart. In a small bowl, blend 2 tablespoons flour with the sour cream; mix into meat juices. Turn slow cooker to High for 15 to 30 minutes, or until sauce is slightly thickened. Serve sauce over pork chops.

# Slow-Cooked, Texas-Style Beef Brisket

## Ingredients

8 pounds untrimmed beef brisket  
1 cup strong black coffee  
1 (14 ounce) bottle ketchup  
1 (12 fluid ounce) can cola  
carbonated beverage  
3 tablespoons Worcestershire  
sauce  
3 tablespoons prepared yellow  
mustard  
2 tablespoons liquid smoke  
flavoring  
2 tablespoons brown sugar,  
packed

## Directions

Place the beef brisket in a large slow cooker with the fat side up. Pour the coffee over the meat. Cook the brisket on LOW for 24 hours.

Meanwhile, stir together the ketchup, cola beverage, Worcestershire sauce, mustard, liquid smoke, and brown sugar in a bowl until well blended. Refrigerate until needed.

After 24 hours, remove and discard any fat from the brisket. Use a fork to pull apart and shred the meat. Pour the sauce over the meat, stirring to coat evenly, and cook 1 hour longer.

# Barbecued Country Ribs

## Ingredients

1/3 cup all-purpose flour  
1/4 teaspoon garlic powder  
1/4 teaspoon salt  
1/8 teaspoon pepper  
1 1/2 pounds boneless country-style ribs, cut into 2-inch chunks  
1 tablespoon vegetable oil  
1 cup hot water  
1/2 cup ketchup  
1/4 teaspoon chili powder  
1/8 teaspoon hot pepper sauce  
1 small onion, halved and sliced

## Directions

In a large resealable plastic bag, combine the flour, garlic powder, salt and pepper. Add rib pieces; shake to coat. In a pressure cooker, brown meat on all sides in oil; drain. Combine the water, ketchup, chili powder and hot pepper sauce; pour over ribs. Add onion. Close cover securely; place pressure regulator on vent pipe. Bring cooker to full pressure over high heat. Reduce heat to medium-high and cook for 15 minutes. (Pressure regulator should maintain a slow steady rocking motion; adjust heat if needed.) Remove from the heat; allow pressure to drop on its own. Skim fat from sauce if necessary and serve with ribs if desired.

# Apple Butter IV

## Ingredients

6 (16 ounce) jars applesauce  
6 cups apple juice  
8 cups white sugar  
2 tablespoons ground cinnamon  
2 teaspoons ground cloves  
2 teaspoons ground nutmeg

## Directions

In a Dutch oven or slow cooker, bring to a boil the applesauce and apple juice. Reduce heat and simmer 1 hour.

In a small bowl, mix the sugar, cinnamon, cloves and nutmeg. Stir the mixture into the simmering applesauce. Continue simmering 2 hours more, creating a thick, rich butter. Ladle the apple butter into sterile jars and refrigerate.

# Cranberry Pot Roast

## Ingredients

3 cups beef broth  
1 cup water  
2 (14.5 ounce) cans cranberry sauce  
  
1 (4 pound) beef chuck roast  
salt and ground black pepper to taste  
3 tablespoons all-purpose flour  
2 tablespoons vegetable oil  
1 large sweet onion, chopped

## Directions

Bring the beef broth and water to a boil in a saucepan over high heat. Stir in the cranberry sauce until dissolved. Pour the sauce into a slow cooker set to High.

Meanwhile, season the beef roast with salt and pepper, then sprinkle evenly with the flour. Heat the vegetable oil in large skillet over medium heat. Cook the roast in the hot oil until brown on all sides, about 2 minutes per side. Transfer the roast to the slow cooker along with the chopped onion.

Cook until the roast easily pulls apart with a fork, about 4 hours.

# The Ultimate Chili

## Ingredients

1 pound lean ground beef  
salt and pepper to taste  
3 (15 ounce) cans dark red kidney beans  
3 (14.5 ounce) cans Mexican-style stewed tomatoes  
2 stalks celery, chopped  
1 red bell pepper, chopped  
1/4 cup red wine vinegar  
2 tablespoons chili powder  
1 teaspoon ground cumin  
1 teaspoon dried parsley  
1 teaspoon dried basil  
1 dash Worcestershire sauce  
1/2 cup red wine

## Directions

In a large skillet over medium-high heat, cook ground beef until evenly browned. Drain off grease, and season to taste with salt and pepper.

In a slow cooker, combine the cooked beef, kidney beans, tomatoes, celery, red bell pepper, and red wine vinegar. Season with chili powder, cumin, parsley, basil and Worcestershire sauce. Stir to distribute ingredients evenly.

Cook on High for 6 hours, or on Low for 8 hours. Pour in the wine during the last 2 hours.

# Slow Cooker Venison Chili for the Big Game

## Ingredients

1 pound boneless venison steak, cubed  
1 pound pork sausage  
1 onion, chopped  
2 cloves garlic, minced  
1 (6 ounce) can tomato paste  
hot pepper sauce to taste  
salt and ground black pepper to taste  
1 (15.5 ounce) can cannellini beans, drained  
1 (10 ounce) can diced tomatoes with green chiles  
3 tablespoons chili powder, or to taste  
1 cup shredded Cheddar cheese for garnish

## Directions

Place the venison and sausage in a large skillet and cook, breaking up with a wooden spoon as necessary, over medium heat until no longer pink and evenly browned. Drain grease. Stir in the onions and garlic, and cook until aromatic, about 3 minutes. Drain, and mix in the tomato paste. Season to taste with hot pepper sauce, salt, and pepper.

Pour the cannellini beans and tomatoes into a slow cooker. Stir in the venison mixture. Cover, and cook 8 to 10 hours on Low, or 5 hours on High. Sprinkle each serving with shredded Cheddar cheese.

# Slow Cooker Clam Chowder

## Ingredients

1 (6 ounce) can minced clams  
4 slices bacon, cut into small pieces  
3 potatoes, peeled and cubed  
1 cup chopped onion  
1 carrot, grated  
1 (10.75 ounce) can condensed cream of mushroom soup  
1/4 teaspoon ground black pepper  
2 (12 fluid ounce) cans evaporated milk

## Directions

In a small bowl, drain the clams and reserve the juice. Add water to the juice as needed to total 1 3/4 cups liquid. Cover the clams and put in refrigerator for later.

In a slow cooker combine the bacon, potatoes, onion, carrot, soup, ground black pepper, evaporated milk and reserved clam juice with water. Cover and cook on low setting for 9 to 11 hours OR on high setting for 4 to 5 hours. Add the clams and cook on high setting for another hour.

# Spicy Seafood Stew

## Ingredients

2 pounds potatoes, peeled and diced  
1 pound carrots, sliced  
1 (26 ounce) jar spaghetti sauce  
2 (6 ounce) jars sliced mushrooms, drained  
1 1/2 teaspoons ground turmeric  
1 1/2 teaspoons minced garlic  
1 teaspoon cayenne pepper  
3/4 teaspoon salt  
1 1/2 cups water  
1 pound sea scallops  
1 pound uncooked medium shrimp, peeled and deveined

## Directions

In a 5-qt. slow cooker, combine the first eight ingredients. Cover and cook on low for 4-1/2 to 5 hours or until potatoes are tender.

Stir in the water, scallops and shrimp. Cover and cook for 15-20 minutes or until scallops are opaque and shrimp turn pink.

# Slow-Cooked German Short Ribs

## Ingredients

2 tablespoons all-purpose flour  
1 teaspoon salt  
1/8 teaspoon ground black pepper  
3 pounds beef short ribs  
2 tablespoons olive oil  
1 slice onion, sliced  
1/2 cup dry red wine  
1/2 cup chile sauce  
3 tablespoons packed brown sugar  
3 tablespoons vinegar  
1 tablespoon Worcestershire sauce  
1/2 teaspoon dry mustard  
1/2 teaspoon chili powder  
2 tablespoons all-purpose flour  
1/4 cup water

## Directions

In a small bowl, combine 2 tablespoons flour, salt, and pepper. Coat the short ribs with the flour mixture.

In a large skillet, heat the olive oil over medium-high heat. Brown short ribs in olive oil.

In a slow cooker, combine onions, wine, chili sauce, brown sugar, vinegar, Worcestershire sauce, mustard, and chili powder. Mix thoroughly. Transfer the short ribs from the skillet to the slow cooker.

Cover, and cook on Low for 6 to 8 hours.

Remove ribs, and turn the slow cooker control to High. Mix the remaining 2 tablespoons of flour with 1/4 cup water, and stir into the sauce. Cook for 10 minutes, or until slightly thickened.

# Luscious Lima Bean Soup II

## Ingredients

3 slices bacon  
4 cups frozen lima beans  
1 (15 ounce) can butter beans, undrained  
2 potatoes, diced  
2 stalks celery, chopped  
2 small onions, chopped  
3 carrots, sliced  
1/4 cup butter  
1/2 tablespoon dried marjoram  
1 teaspoon salt  
1/2 teaspoon pepper  
3 (14 ounce) cans chicken broth

## Directions

Cook the bacon in a skillet over medium heat until evenly brown and crisp. Drain and crumble.

In a slow cooker, mix the cooked bacon, lima beans, butter beans and liquid, potatoes, celery, onions, carrots, and butter. Season with marjoram, salt, and pepper. Pour in the chicken broth.

Cover slow cooker, and cook soup 7 hours on Low.

# The Sarge's Goetta - German Breakfast Treat

## Ingredients

3 quarts water  
2 tablespoons salt  
2 teaspoons ground black pepper  
5 cups steel cut oats  
2 pounds ground beef  
2 pounds ground pork sausage  
2 large onions, finely chopped  
1/4 cup cooking oil

## Directions

Bring water, salt, and pepper to boil in a slow cooker set to High. Stir in steel cut oats, cover, and cook 90 minutes.

In a large bowl, mix beef, pork, and onions. Stir into the oat mixture, and reduce heat to Low. Cover, and continue cooking 3 hours, stirring occasionally.

Transfer the mixture to a medium baking pan, and cool until semi-solid. Turn out onto wax paper, and chill 1 hour in the refrigerator, or until firm.

Heat oil in a large, heavy skillet over medium high heat. Cut the refrigerated mixture into thin slices. Cook slices one at a time in the heated oil until evenly brown.

# Roast Beef and Gravy

## Ingredients

1 (3 pound) boneless beef chuck  
roast  
2 (10.75 ounce) cans condensed  
cream of mushroom soup,  
undiluted  
1/3 cup sherry, wine or beef broth  
1 envelope onion soup mix

## Directions

Cut roast in half; place in a slow cooker. In a bowl, combine the remaining ingredients; pour over roast. Cover and cook on low for 8-9 hours or until meat is tender.

# Diego's Special Beef Stew

## Ingredients

1 pound cubed beef stew meat  
1 tablespoon all-purpose flour  
2 tablespoons olive oil  
2 teaspoons butter  
1 medium yellow onion, thinly sliced  
1/4 cup red wine  
1 beef bouillon cube  
1 cup hot water  
1 large potato, cubed  
1/2 cup baby carrots  
1/2 teaspoon rosemary  
1/2 teaspoon dried thyme  
1/2 tablespoon garlic powder  
1/2 teaspoon ground black pepper  
1/4 cup water  
2 dashes Worcestershire sauce

## Directions

Place cubed beef and flour in a resealable plastic bag. Seal and shake to evenly coat beef with flour. Heat the oil in a skillet over medium heat, and brown beef on all sides. Transfer to a slow cooker.

Melt the butter in the skillet over medium heat, and cook onion until tender. Transfer to the slow cooker with the beef. Pour wine into the skillet to deglaze, then pour wine into slow cooker.

Dissolve the beef bouillon cube in 1 cup hot water, and pour into slow cooker. Place potato and carrots in slow cooker, and season with rosemary, thyme, garlic powder, and pepper. Mix in remaining water and Worcestershire sauce. Add more water if needed to cover all ingredients.

Cover slow cooker, and cook stew 7 to 8 hours on Low.

# Better Slow Cooker Robust Chicken

## Ingredients

1 1/2 pounds skinless, boneless chicken breast halves - cut into 1 inch strips  
2 tablespoons bacon bits  
1/4 cup chopped green olives  
1 (14.5 ounce) can diced tomatoes, drained  
1 (4.5 ounce) can sliced mushrooms, drained  
1 (1.25 ounce) envelope dry chicken gravy mix  
1/2 cup red wine  
3 tablespoons Dijon mustard  
1/4 cup balsamic vinegar

## Directions

In a slow cooker, combine the chicken, bacon bits, olives, tomatoes, mushrooms, gravy mix, wine, mustard, and vinegar. Mix together.

Cover slow cooker, and cook on Low setting for 6 to 8 hours.

# Easiest Pot Roast Ever

## Ingredients

3 pounds beef roast  
6 potatoes  
1 1/2 cups baby carrots  
1 yellow onion  
2 stalks celery  
3 cubes beef bouillon  
1/2 cup water

## Directions

Cut up potatoes, onions, and celery in to fairly large chunks and place in a slow cooker. Put roast on top of vegetables. Place 3 bouillon cubes randomly on top of roast and pour in water.

Cover, and cook on low for 6 to 8 hours or High for 4 to 5 hours.

# Slow Cooker Chicken Pot Pie Stew

## Ingredients

4 large skinless, boneless chicken breast halves, cut into cubes  
10 medium red potatoes, quartered  
1 (8 ounce) package baby carrots  
1 cup chopped celery  
2 (26 ounce) cans condensed cream of chicken soup  
6 cubes chicken bouillon  
2 teaspoons garlic salt  
1 teaspoon celery salt  
1 tablespoon ground black pepper  
1 (16 ounce) bag frozen mixed vegetables

## Directions

Combine the chicken, potatoes, carrots, celery, chicken soup, chicken bouillon, garlic salt, celery salt, and black pepper in a slow cooker; cook on High for 5 hours.

Stir the frozen mixed vegetables into the slow cooker, and cook 1 hour more.

# Hash Brown Casserole for the Slow Cooker

## Ingredients

2 cups sour cream  
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted  
2 cups shredded processed cheese  
1/2 cup chopped onion  
1/4 teaspoon salt  
1/4 teaspoon pepper  
1 (32 ounce) package frozen hash brown potatoes, thawed

## Directions

In a large bowl, stir together the sour cream, cream of mushroom soup, cheese, onion, salt and pepper. Gradually mix in the hash browns until evenly coated.

Coat the inside of a slow cooker with cooking spray or butter. Spoon the hashbrown mixture into the slow cooker. Cover, and cook on High for 1 1/2 hours, then reduce heat to Low, and cook for an additional 2 1/2 hours.

# Cream of Mushroom and Soy Sauce Pork Chops

## Ingredients

1/4 cup brown sugar  
6 pork chops  
1 (5 ounce) bottle soy sauce  
1 (10.75 ounce) can condensed  
cream of mushroom soup

## Directions

Rub brown sugar into pork chops. Place chops in shallow dish and pour soy sauce over. Cover and refrigerate. Allow to marinate for one hour.

Pour the cream of mushroom soup into the crock of a slow cooker. Remove chops from the soy sauce and place on top of soup.

Cover, and cook on Low until very tender, 6 to 8 hours.

# Cocktail Meatballs III

## Ingredients

3 pounds ground beef  
2 (1 ounce) packages dry onion soup mix  
3 slices white bread  
2 tablespoons half-and-half  
1 (28 ounce) bottle ketchup  
1 cup packed dark brown sugar  
2 tablespoons Worcestershire sauce

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Remove the crusts from the white bread and tear into small bread crumbs. In a medium size mixing bowl, combine beef, soup mix, white bread crumbs and half-and-half cream. Roll mixture into 1 inch balls and arrange in 9x13 inch baking dishes (as many baking dishes as it takes or bake the meatballs in shifts).

Bake 10 to 15 minutes; or until browned.

In a slow cooker with the temperature set to high, mix together ketchup, brown sugar and Worcestershire sauce. Cook until the mixture comes to a boil, then reduce temperature to low until you are ready to serve the meatballs.

Place the meatballs in the sauce and serve.

# Mexican Style Shredded Pork

## Ingredients

1 (3 pound) boneless pork loin  
roast, cut into 2 inch pieces  
1/2 teaspoon salt  
2 (4 ounce) cans diced green chile  
peppers  
3 cloves garlic, crushed  
1/4 cup chipotle sauce  
3 1/4 cups water, divided  
1 1/2 cups uncooked long grain  
white rice  
1/4 cup fresh lime juice  
1/4 cup chopped cilantro

## Directions

Place the roast in a slow cooker, and season with salt. Place chile peppers and garlic on top of roast. Pour in the chipotle sauce and 1/2 cup water.

Cover, and cook 7 hours on Low.

In a pot, bring remaining 2 3/4 cups water and rice to a boil. Mix in the lime juice and cilantro. Reduce heat to low, cover, and simmer 20 minutes.

Remove roast from the slow cooker, and use two forks to shred. Return pork to the slow cooker, and allow to sit 15 minutes to absorb some of the liquid. Serve over the cooked rice.

# Vegetarian Buffalo Chicken Dip

## Ingredients

1 (8 ounce) package seasoned chicken-style vegetarian strips (such as Morningstar Farms® Chik'n Strips), diced  
2 (8 ounce) packages reduced fat cream cheese, softened  
1 (16 ounce) bottle reduced-fat ranch salad dressing  
1 (12 fluid ounce) bottle hot buffalo wing sauce (such as Frank's® REDHOT Buffalo Wing Sauce)  
1 cup Colby-Monterey Jack cheese blend

## Directions

Place the diced vegetarian chicken strips, cream cheese, ranch dressing, and buffalo wing sauce into a slow cooker. Cook on Low, stirring occasionally, until the cheese has melted and the dip is hot, 1 to 2 hours. Stir in the shredded cheese and serve.

# Anna's Amazing Easy Pleasy Meatballs over

## Ingredients

2 (10.75 ounce) cans condensed cream of celery soup  
2 (10.5 ounce) cans condensed French onion soup  
1 (16 ounce) container sour cream  
6 pounds frozen Italian-style meatballs  
2 (16 ounce) packages uncooked egg noodles  
1/2 cup butter

## Directions

In a large slow cooker, mix together the cream of celery soup, French onion soup, and sour cream. Stir in the meatballs. Cook on high heat for 3-4 hours.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. In a large bowl, toss the pasta with butter. Serve meatballs and sauce over the cooked pasta.

# Crock Pot Cheesy Mushroom Chicken

## Ingredients

6 skinless, boneless chicken breast halves  
1 (10.75 ounce) can condensed cream of chicken soup  
1 (10.75 ounce) can condensed cream of mushroom soup  
1/2 cup cooking sherry  
1 teaspoon minced garlic  
1 teaspoon celery flakes  
1/2 teaspoon paprika  
1/2 cup grated Parmesan cheese  
1 (8 ounce) can mushroom pieces, drained

## Directions

Place the chicken breasts into a slow cooker. Whisk the cream of chicken soup, cream of mushroom soup, sherry, garlic, celery flakes, and paprika in a mixing bowl. Stir in the Parmesan cheese and mushroom pieces; pour over the chicken.

Cook on Low for 8 hours until the chicken is tender, and the sauce has reduced slightly.

# Bean and Beef Shaloupias

## Ingredients

1 pound pinto beans, boiled  
according to package directions  
2 cubes beef bouillon  
water to cover  
1 1/2 pounds ground beef  
1/4 teaspoon salt  
1/4 teaspoon ground black  
pepper  
1/2 onion, diced  
10 (6 inch) corn tortillas  
3 cups shredded Mexican-style  
cheese

## Directions

In slow cooker, combine boiled pinto beans with bouillon cubes and enough water to almost fill cooker. Let simmer on Low setting for 8 hours.

In a large skillet, brown beef with salt, pepper and onion. Drain well and set aside.

Assemble as follows: Top each tortilla with beef mixture, cheese and a ladel of beans with juice from slow cooker. Top with preferred garnishes as desired and serve.

# Sweet N Sour Beans

## Ingredients

8 bacon strips, diced  
2 medium onions, halved and thinly sliced  
1 cup packed brown sugar  
1/2 cup cider vinegar  
1 teaspoon salt  
1 teaspoon ground mustard  
1/2 teaspoon garlic powder  
1 (28 ounce) can baked beans, undrained  
1 (16 ounce) can kidney beans, rinsed and drained  
1 (15.5 ounce) can pinto beans, rinsed and drained  
1 (15 ounce) can lima beans, rinsed and drained  
1 (15.5 ounce) can black-eyed peas, rinsed and drained

## Directions

In a large skillet, cook bacon over medium heat until crisp. Remove with slotted spoon to paper towels. Drain, reserving 2 tablespoons drippings. Saute onions in the drippings until tender. Add brown sugar, vinegar, salt, mustard and garlic powder. Bring to a boil.

In a 5-qt. slow cooker, combine beans and peas. Add onion mixture and bacon; mix well. Cover and cook on high for 3-4 hours or until heated through.

# Nacho Rice Dip

## Ingredients

1 (6.8 ounce) package Spanish rice and vermicelli mix  
2 tablespoons butter or margarine  
2 cups water  
1 (14.5 ounce) can diced tomatoes, undrained  
1 pound ground beef  
1 pound process American cheese, cubed  
1 (14.5 ounce) can stewed tomatoes  
1 (8 ounce) jar process cheese sauce  
Tortilla chips

## Directions

In a large saucepan, cook rice mix in butter until golden. Stir in water and diced tomatoes; bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until rice is tender.

Meanwhile, in a skillet, cook beef until no longer pink. Drain and add to the rice. Stir in cheese, stewed tomatoes and cheese sauce; cook and stir until cheese is melted. Transfer to a slow cooker; cover and keep warm on low. Serve with tortilla chips.

# Pork Chops to Live For

## Ingredients

2 tablespoons shortening  
4 pork chops  
1 egg, beaten  
1/2 cup all-purpose flour  
1 large onion, sliced  
2 (10.75 ounce) cans condensed  
cream of mushroom soup  
2 cups milk

## Directions

Melt shortening in a large skillet over medium-high heat. Dip pork chops in beaten egg, then dredge in flour. Cook in hot skillet, turning once to brown both sides.

Place pork chops into a slow cooker, and arrange sliced onions over meat. Pour soup and milk over the meat and onions.

Cover, and cook on High for 4 to 5 hours, or on Low for 8 to 10 hours.

# Slow-Cooked Sirloin

## Ingredients

- 1 (1 1/2-pound) boneless beef sirloin steak
- 1 medium onion, cut into 1-inch chunks
- 1 medium green bell pepper, cut into 1 inch pieces
- 1 (14.5 ounce) can reduced-sodium beef broth
- 1/4 cup Worcestershire sauce
- 1/4 teaspoon dill weed
- 1/4 teaspoon dried thyme
- 1/4 teaspoon pepper
- 1 dash crushed red pepper flakes
- 2 tablespoons cornstarch
- 2 tablespoons water

## Directions

In a large nonstick skillet coated with nonstick cooking spray, brown beef on both sides. Place onion and green pepper in a 3-qt. slow cooker. Top with beef. Combine the broth, Worcestershire sauce, dill, thyme, pepper and pepper flakes; pour over beef. Cover and cook on high for 3-4 hours or until meat reaches desired doneness and vegetables are crisp-tender.

Remove beef and keep warm. Combine cornstarch and water until smooth; gradually stir into cooking juices. Cover and cook about 30 minutes longer or until slightly thickened. Return beef to the slow cooker; heat through.

# Barbecued Beans

## Ingredients

- 1 pound dry navy beans
- 1 pound sliced bacon, cooked and crumbled
- 1 (32 fluid ounce) bottle tomato juice
- 1 (8 ounce) can tomato sauce
- 2 cups chopped onion
- 2/3 cup packed brown sugar
- 1 tablespoon soy sauce
- 2 teaspoons garlic salt
- 1 teaspoon Worcestershire sauce
- 1 teaspoon ground mustard

## Directions

Place beans in a 3-qt. saucepan; cover with water. Bring to a boil; boil for 2 minutes. Remove from the heat; let stand for 1 hour. Drain beans and discard liquid. In a 5-qt. slow cooker, combine remaining ingredients; mix well. Add the beans. Cover and cook on high for 2 hours. Reduce heat to low and cook 8-10 hours longer or until beans are tender.

# Homemade Potato Soup

## Ingredients

6 medium white potatoes, peeled and chopped  
2 onions, chopped  
1 carrot, peeled and diced  
3 stalks celery, diced  
1 tablespoon oil-packed minced garlic  
4 cubes chicken bouillon  
1 quart water  
1 tablespoon parsley flakes  
1 tablespoon salt-free herb seasoning blend  
1 tablespoon Italian seasoning  
1 1/2 cups soy milk  
2 cups chopped broccoli

## Directions

In a slow cooker, place the potatoes, onions, carrot, celery, oil-packed garlic, and bouillon cubes. Pour in the water, and season with parsley, herb seasoning blend, and Italian seasoning.

Cover slow cooker, and cook soup 3 to 4 hours on High, or 10 to 12 hours on Low. Stir in soy milk during the final 30 minutes of cook time.

Place broccoli over boiling water in a pot fitted with a steamer basket, and steam 5 minutes, or until tender but firm. Spoon into the soup to serve.

# Trout Chowder

## Ingredients

1 medium onion, chopped  
1 tablespoon butter or margarine  
2 cups milk  
1 cup Ranch salad dressing  
1 pound skinless, boneless trout fillets  
1 (10 ounce) package frozen broccoli cuts, thawed  
1 cup cubed or shredded Cheddar cheese  
1 cup cubed or shredded Monterey Jack cheese  
1/4 teaspoon garlic powder  
Paprika

## Directions

In a skillet, saute onion in butter until tender. Transfer to a slow cooker; add milk, dressing, fish, broccoli, cheeses and garlic powder. Cover and cook on high for 1-1/2 to 2 hours or until soup is bubbly and fish flakes easily with a fork. Sprinkle with paprika if desired.

# Slow Cooker Macaroni and Cheese I

## Ingredients

1/2 pound elbow macaroni  
4 cups shredded Cheddar cheese,  
divided  
1 (12 fluid ounce) can evaporated  
milk  
1 1/2 cups milk  
2 eggs  
1 teaspoon salt  
1/2 teaspoon ground black  
pepper

## Directions

Coat the inside of the slow cooker with cooking spray.

In a large bowl, beat eggs with fresh and evaporated milks. Mix in uncooked macaroni and 3 cups shredded cheese. Transfer to slow cooker, and sprinkle remaining cheese on top.

Cook on low for 5 to 6 hours. Do not stir or remove lid while cooking.

# Slow Cooker Buffalo Chicken Sandwiches

## Ingredients

4 skinless, boneless chicken breast halves  
1 (17.5 fluid ounce) bottle buffalo wing sauce, divided  
1/2 (1 ounce) package dry ranch salad dressing mix  
2 tablespoons butter  
6 hoagie rolls, split lengthwise

## Directions

Place the chicken breasts into a slow cooker, and pour in 3/4 of the wing sauce and the ranch dressing mix. Cover, and cook on Low for 6 to 7 hours.

Once the chicken has cooked, add the butter, and shred the meat finely with two forks. Pile the meat onto the hoagie rolls, and splash with the remaining buffalo wing sauce to serve.

# Currant Jelly Wiener Sauce

## Ingredients

1 cup red currant jelly  
1 cup prepared Dijon-style mustard  
1/4 cup ketchup  
3/4 cup brown sugar  
4 (16 ounce) packages little smokie sausages

## Directions

In a slow cooker over medium low heat, mix the red currant jelly, Dijon-style mustard, ketchup and brown sugar. Place little smokie sausages into the mixture and simmer at least 2 hours before serving with toothpicks.

# Chicken and Rice Soup II

## Ingredients

1/2 cup chopped celery  
1 pound boneless chicken breast halves, cooked and diced  
3 (14.5 ounce) cans chicken broth  
1/2 cup water  
2 cups frozen mixed vegetables  
3/4 cup converted long-grain white rice  
1 tablespoon dried parsley  
2 teaspoons lemon and herb seasoning

## Directions

Combine celery, chicken pieces, chicken broth, water, mixed vegetables, rice, parsley and herb seasoning in a slow cooker. Cover, and cook on low 6 to 8 hours. If soup is too thick, add more water to dilute and allow 15 minutes of additional cooking time.

# Slow Cooker Chicken with Mushroom Wine Sauce

## Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup  
1 teaspoon dried minced onion  
1 teaspoon dried parsley  
1/4 cup white wine  
1/4 teaspoon garlic powder  
1 tablespoon milk  
1 (4 ounce) can mushroom pieces, drained  
salt and pepper to taste  
4 boneless, skinless chicken breast halves

## Directions

In a slow cooker, mix together the soup, onion, parsley, wine, garlic powder, milk, and mushroom pieces. Season with salt and pepper. Place chicken in the slow cooker, covering with the soup mixture.

Cook on Low setting for 5 to 6 hours, or on High setting for 3 to 4 hours.

# Hobo Beef and Vegetable Soup

## Ingredients

1 (32 fluid ounce) container beef broth, or more if needed  
3 carrots, cut into bite-size pieces  
1 large stalk celery, cut into bite-size pieces  
1 1/2 tablespoons chopped fresh parsley  
1/2 teaspoon celery seed  
2 bay leaves  
  
1 pound lean ground beef  
1 onion, chopped  
1 clove garlic, minced, or to taste  
1 (14.5 ounce) can stewed tomatoes  
2 potatoes, peeled and cut into bite-size pieces  
1 (15.25 ounce) can whole kernel corn, drained  
1 (15 ounce) can green beans, drained  
1 (15 ounce) can peas, drained

## Directions

Stir the beef broth, carrots, celery, parsley, celery seed, and bay leaves into a slow cooker set on High, cover, and cook until the vegetables are tender, about 2 hours.

Place the ground beef, onion, and garlic into a skillet over medium heat. Cook, stirring frequently to break the beef into small pieces, until the onion is translucent and the beef is browned and no longer shows pink areas, 10 to 15 minutes. Drain off fat, and stir the stewed tomatoes into the beef mixture. Bring to a boil over medium heat, and cook, stirring frequently, until the tomatoes are broken up into small pieces.

Stir the potatoes, corn, green beans, and peas into the soup in the slow cooker, and add the beef mixture. Stir everything together, cover, and set the slow cooker on High. Cook for 4 hours.

# Easy Slow Cooker Chicken Wings

## Ingredients

5 1/2 pounds chicken wings, split and tips discarded  
1 (12 fluid ounce) can or bottle chile sauce  
1/4 cup fresh lemon juice  
1/4 cup molasses  
2 tablespoons Worcestershire sauce  
3 drops hot pepper sauce  
1 tablespoon salsa  
2 1/2 teaspoons chili powder  
1 teaspoon garlic powder  
2 teaspoons salt

## Directions

Place chicken in slow cooker. In a medium bowl combine the chile sauce, lemon juice, molasses, Worcestershire sauce, hot pepper sauce, salsa, chili powder, garlic powder and salt. Mix together and pour mixture over chicken.

Cook in slow cooker on Medium Low setting for 5 hours.

# Busy Day Barbeque Brisket

## Ingredients

1 tablespoon dried thyme leaves  
1 tablespoon paprika  
2 teaspoons freshly ground black pepper  
2 teaspoons salt  
1 teaspoon onion powder  
1/2 teaspoon garlic powder  
1/2 teaspoon cayenne pepper  
1/2 teaspoon ground cumin  
3 pounds beef brisket, trimmed of fat  
1/2 teaspoon liquid smoke flavoring  
2 tablespoons Worcestershire sauce  
1 1/2 cups barbeque sauce

## Directions

Combine thyme, paprika, pepper, salt, onion powder, garlic powder, cayenne, and cumin in a small bowl; set aside. Rub brisket all over with liquid smoke, then rub with spice mixture.

Pour Worcestershire and barbeque sauces into a slow cooker; place beef on top. Cover, and cook on LOW 8 to 10 hours, until fork tender.

# Apricot Glazed Pork Roast

## Ingredients

1 (10.5 ounce) can Campbell's®  
Condensed Chicken Broth  
1 (18 ounce) jar apricot preserves  
1 large onion, chopped  
2 tablespoons Dijon-style mustard  
4 pounds boneless pork loin roast

## Directions

Mix broth, preserves, onion and mustard in 3 1/2-qt. slow cooker.  
Cut pork to fit. Add to cooker.

Cover and cook on LOW 8 to 9 hr.\* or until done.

# Hearty Beef Stew

## Ingredients

1 pound cubed beef stew meat  
1/4 cup all-purpose flour  
1 tablespoon paprika  
salt and pepper to taste  
2 cups beef broth  
1 1/2 tablespoons teriyaki sauce  
1 onion, chopped  
3 carrots, sliced  
1 stalk celery, sliced  
2 potatoes, cubed  
1/2 pound mushrooms, quartered  
2 cloves garlic, minced  
1 bay leaf

## Directions

Place beef stew meat into a slow cooker. In a small bowl, mix together flour, paprika, salt, and pepper; sprinkle over beef stew meat, stirring to coat. Stir in beef broth, teriyaki sauce, onion, carrots, celery, potatoes, mushrooms, garlic and bay leaf.

Cover, and cook on Low 6 hours, stirring occasionally.

# Jenny's Cuban-Style Slow-Cooker Chicken

## Ingredients

1 large onion, chopped  
6 cloves garlic, chopped  
1/2 green bell pepper, chopped  
8 small whole peeled potatoes  
1 (8 ounce) can tomato sauce  
1/2 cup dry white wine  
1/2 tablespoon cumin  
1 leaf fresh sage  
salt and pepper to taste  
2 pounds chicken leg quarters

## Directions

In a medium bowl, combine onion, garlic, bell pepper, and potatoes. Stir in tomato sauce and wine; season with cumin, sage leaf, and salt and pepper. Place chicken legs in slow cooker, and pour mixture over chicken. Cover, and cook on Low heat until juices run clear, about 6 to 8 hours.

# Slow Cooker Sweet and Tangy Chicken

## Ingredients

2 (18 ounce) bottles barbeque sauce  
1 (15 ounce) can pineapple chunks  
1 green bell pepper, chopped  
1 onion, chopped  
2 cloves garlic, minced  
8 boneless, skinless chicken breast halves

## Directions

In a large bowl, mix together barbecue sauce, pineapple with juice, green bell pepper, onion, and garlic.

Arrange 4 of the chicken breasts in the bottom of a slow cooker. Pour half of the barbecue sauce over the chicken. Place remaining chicken in slow cooker, and pour remaining sauce over the top.

Cover, and cook on Low for 8 to 9 hours.

# Slower Cooker Meatloaf

## Ingredients

2 pounds lean ground beef  
2 eggs, beaten  
3 tablespoons ketchup  
3 tablespoons dry onion soup mix  
3 tablespoons steak seasoning  
3 tablespoons ketchup

## Directions

In a medium bowl, mix together the ground beef, eggs, 3 tablespoons ketchup, onion soup mix and steak seasoning using your hands. Pat lightly into the bottom of a slow cooker. Spread remaining ketchup over the top. Cover, and cook for 6 to 8 hours on Low, or 4 hours on High.

# Hot Caramel Apples

## Ingredients

4 large tart apples, cored  
1/2 cup apple juice  
1/2 cup packed brown sugar  
12 red-hot candies  
1/4 cup butter  
8 caramels  
1/4 teaspoon ground cinnamon  
Whipped cream

## Directions

Peel about 3/4 in. off the top of each apple; place in a 3-qt. slow cooker. Pour juice over apples. Fill the center of each apple with 2 tablespoons of sugar, three red-hots, 1 tablespoon butter and two caramels. Sprinkle with cinnamon.

Cover and cook on low for 4-6 hours or until the apples are tender. Serve immediately with whipped cream if desired.

# Spanish Hominy

## Ingredients

4 (15.5 ounce) cans hominy,  
rinsed and drained  
1 (14.5 ounce) can diced  
tomatoes, undrained  
1 (10 ounce) can diced tomatoes  
and green chilies, undrained  
1 (8 ounce) can tomato sauce  
3/4 pound sliced bacon, diced  
1 large onion, chopped  
1 medium green pepper, chopped

## Directions

In a slow cooker, combine the hominy, tomatoes and tomato sauce. In a skillet, cook bacon until crisp; remove with a slotted spoon to paper towels. Drain, reserving 1 tablespoon drippings. Saute onion and green pepper in drippings until tender. Stir onion mixture and bacon into hominy mixture. Cover and cook on low for 6-8 hours or until heated through.

# Maple and Ginger Baked Beans

## Ingredients

1 1/2 pounds dry great Northern beans  
1 large onion, cut into wedges  
4 ounces salt pork, diced  
3/4 cup real maple syrup  
1/4 cup molasses  
1/4 cup brown sugar  
1 teaspoon ground ginger  
1 teaspoon mustard powder  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper  
2 cups boiling water

## Directions

Soak the dried beans in a large pot of water overnight, then drain. Refill the pot with water, and bring to a boil. Simmer until beans are tender, about 1 hour.

While the beans are cooking, mix together the maple syrup, molasses, brown sugar, ginger, mustard powder, salt, pepper and water. Set aside.

Place onion wedges into the bottom of a 3 quart or larger slow cooker. Place salt pork cubes over the onion. Drain the beans, and transfer to the slow cooker. Pour the maple syrup mixture over the beans. If there is not enough liquid to cover the beans, add a little more hot water.

Cover, and cook on the Low setting for 10 to 12 hours, or cook on High for 5 to 6 hours. If cooking the beans on High, you will want to check occasionally in case they need a little bit more water. If the beans are too juicy for your liking, leave the lid off for the last 30 minutes to steam off some of the liquid.

# Ham and Beans and More

## Ingredients

1 pound dried Great Northern beans, sorted and rinsed  
4 cups water  
1/4 cup celery, chopped  
1 small onion, chopped  
2 bay leaves  
1/4 teaspoon ground cumin  
1/2 teaspoon garlic powder  
1 teaspoon dried parsley  
1 tablespoon butter  
1 tablespoon olive oil  
2 leeks (bulb only), cut in half lengthwise  
1 pound cooked ham, cut into bite-size pieces  
5 slices bacon  
4 cups chicken stock  
1 pinch sea salt to taste  
1 pinch fresh ground black pepper to taste

## Directions

Place the beans into a large container and cover with several inches of cool water; let stand 8 hours to overnight. Drain and rinse before using.

Combine the soaked beans, 4 cups of water, celery, onion, bay leaves, cumin, garlic powder, and parsley into a slow cooker.

Melt the butter with the olive oil in a skillet over medium heat; cook and stir the leeks in the butter mixture until tender and the smaller pieces start to brown, 8 to 10 minutes. Transfer the leeks to the slow cooker. In the same pan, cook and stir the ham until the edges start to brown; stir into the soup. Place the bacon into the hot skillet, and pan-fry until the bacon is crisp, about 10 minutes. Cut the bacon into bite-size pieces and stir into the soup. Pour the chicken stock into the hot skillet, and stir to dissolve any brown flavor bits from the skillet; pour the chicken stock into the soup. Season with sea salt and pepper.

Set the cooker to Low cook the soup until the beans are very tender, 6 to 8 hours. Roughly mash about half the beans with a potato masher to thicken the soup.

# Slow Cooker Chicken Dressing

## Ingredients

5 skinless, boneless chicken breast halves  
1 (9x9 inch) pan cornbread, cooled and crumbled  
8 slices day-old bread, torn into small pieces  
4 eggs, beaten  
1 onion, chopped  
1 teaspoon salt  
1 teaspoon ground black pepper  
2 teaspoons dried sage  
2 (14.5 ounce) cans chicken broth  
2 (10.75 ounce) cans condensed cream of chicken soup  
2 tablespoons margarine

## Directions

Place chicken in a pot with water to cover, and bring to a boil over medium heat. Boil 20 minutes, or until cooked through. Cool, and cut into pieces.

In a slow cooker, stir together chicken, cornbread, bread, eggs, onion, salt, pepper, sage, chicken broth, and chicken soup. Stir until well blended. Dot with margarine.

Cover, and cook on Low for 3 to 4 hours. Remove lid, and fluff with fork. Let rest 15 minutes before serving.

# Slow Cooker Pork Tenderloin with Beer and

## Ingredients

1 (2 pound) pork tenderloin  
6 fluid ounces lager-style beer  
(such as Molson Canadian ®)  
2 tablespoons white wine vinegar  
2 potatoes, quartered  
2 carrots, quartered  
6 button mushrooms  
2 cloves garlic  
1/2 small onion, cut into chunks  
1 1/2 teaspoons salt  
1 teaspoon whole black  
peppercorns  
1 teaspoon dried sage

## Directions

Combine the pork tenderloin, beer, vinegar, potatoes, carrots, mushrooms, garlic, onion, salt, peppercorns, and sage in a slow cooker. Cover and cook on low for 4 hours.

# Lazy-Day Cranberry Relish

## Ingredients

2 cups sugar  
1 cup orange juice  
1 teaspoon grated orange peel  
4 cups fresh or frozen cranberries

## Directions

In a slow cooker, combine sugar, orange juice and peel; stir until sugar is dissolved. Add the cranberries. Cover and cook on low for 6 hours. Mash the mixture. Chill several hours or overnight.

# Sweet and Sour Meatballs I

## Ingredients

2 pounds ground beef  
1 egg  
1 onion, chopped  
1 pinch salt  
1 (12 fluid ounce) can or bottle  
chili sauce  
2 teaspoons lemon juice  
1 cup grape jelly

## Directions

In a large bowl, combine beef, egg, onion and salt. Mix together, then shape into little balls.

In a slow cooker combine chili sauce, lemon juice and grape jelly. Stir in meatballs and cook on high for 4 to 5 hours.

# Slow-Simmered Chicken Rice Soup

## Ingredients

1/2 cup uncooked wild rice  
1/2 cup uncooked regular long-grain white rice  
1 tablespoon vegetable oil  
5 1/4 cups Swanson® Chicken Broth (regular, Natural Goodness®, or Certified Organic)  
2 teaspoons dried thyme leaves, crushed  
1/4 teaspoon crushed red pepper  
2 stalks celery, coarsely chopped  
1 medium onion, chopped  
1 pound skinless, boneless chicken breast, cut into cubes  
sour cream  
chopped green onion

## Directions

Stir the wild rice, white rice and oil in a 3 1/2-quart slow cooker. Cover and cook on HIGH for 15 minutes.

Add the broth, thyme, red pepper, celery, onion and chicken to the cooker. Turn the heat to LOW. Cover and cook for 7 to 8 hours (or on HIGH for 4 to 5 hours) or until the chicken is cooked through.

Serve with the sour cream and green onions, if desired.

# PHILLY Slow-Cooker Beef Stroganoff

## Ingredients

1 pound cubed stewing beef  
1 cup chopped onions  
1 cup chopped mushrooms  
1/2 cup beef broth  
1/2 cup PHILADELPHIA Herb &  
Garlic Cream Cheese Spread  
1 tablespoon flour  
225 grams fettuccine, cooked,  
drained

## Directions

Mix meat, onions and mushrooms in slow cooker.

Add broth; stir. Cover. Cook on LOW for 6 to 8 hours (or on HIGH for 3 to 4 hours).

Combine cream cheese spread and flour. Add to meat mixture just before serving; stir until cream cheese is completely melted and mixture is well blended. Add to hot pasta; toss to coat.

# Slow-Cooked Ham 'N' Broccoli

## Ingredients

3 cups cubed fully cooked ham  
1 (10 ounce) package frozen  
chopped broccoli, thawed  
1 (10.75 ounce) can condensed  
cream of mushroom soup,  
undiluted  
1 (8 ounce) jar process cheese  
sauce  
1 (8 ounce) can sliced water  
chestnuts, drained  
1 1/4 cups instant rice  
1 cup milk  
1 celery rib, chopped  
1 medium onion, chopped  
1/8 teaspoon pepper  
1/2 teaspoon paprika

## Directions

In a slow cooker, combine the first 10 ingredients; mix well. Cover and cook on high for 2-3 hours or until the rice is tender. Let stand for 10 minutes before serving. Sprinkle with paprika.

# Sweet and Savory Ribs

## Ingredients

1 large onion, sliced and  
separated into rings  
2 1/2 pounds boneless country-  
style pork ribs  
1 (18 ounce) bottle honey  
barbecue sauce  
1/3 cup maple syrup  
1/4 cup spicy brown mustard  
1/2 teaspoon salt  
1/4 teaspoon pepper

## Directions

Place onion in a 5-qt. slow cooker. Top with the ribs. Combine the barbecue sauce, syrup, mustard, salt and pepper; pour over ribs. Cover and cook on low for 8-9 hours or until the meat is tender.

# Easy Spicy Thai Slow Cooker Chicken

## Ingredients

1 (16 ounce) bottle Asian-style  
toasted sesame salad dressing  
(such as Kraft® Asian Toasted  
Sesame Dressing & Marinade)  
1 tablespoon Thai chili paste, or  
more to taste  
1 tablespoon ginger garlic paste  
2 tablespoons peanut butter  
6 pieces skinless, boneless  
chicken (such as breast halves  
and thighs)

## Directions

Stir together the sesame salad dressing, Thai chili paste, ginger garlic paste, and peanut butter in a bowl until the mixture is well combined. Dip chicken pieces in the mixture, and place into a slow cooker. Pour the remaining sauce over the chicken. Set the cooker to Low, and cook 4 to 6 hours, until the chicken is very tender.

# Apple and Onion Beef Pot Roast

## Ingredients

1 (3 pound) boneless beef sirloin  
tip roast, cut in half  
1 cup water  
1 teaspoon seasoned salt  
1/2 teaspoon reduced sodium soy  
sauce  
1/2 teaspoon Worcestershire  
sauce  
1/4 teaspoon garlic powder  
1 large tart apple, quartered  
1 large onion, sliced  
2 tablespoons cornstarch  
2 tablespoons cold water  
1/8 teaspoon browning sauce

## Directions

In a large nonstick skillet coated with nonstick cooking spray, brown roast on all sides. Transfer to a 5-qt. slow cooker. Add water to the skillet, stirring to loosen any browned bits; pour over roast. Sprinkle with seasoned salt, soy sauce, Worcestershire sauce and garlic powder. Top with apple and onion. Cover and cook on low for 5-6 hours or until the meat is tender.

Remove roast and onion; let stand for 15 minutes before slicing. Strain cooking liquid into a saucepan, discarding apple. Bring liquid to a boil; cook until reduced to 2 cups, about 15 minutes. Combine cornstarch and cold water until smooth; stir in browning sauce. Stir into cooking liquid. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve over beef and onion.

# Pressure Cooker Italian Chicken Soup

## Ingredients

2 teaspoons olive oil  
4 Italian turkey sausage links,  
casings removed  
1 medium onion, diced  
3 cloves garlic, minced  
1/2 cup pearl barley  
1 cup green lentils  
1 bone-in chicken breast half, skin  
removed  
1/2 cup chopped fresh parsley  
3 cups chicken stock  
1 (15 ounce) can chickpeas  
(garbanzo beans), drained  
1 (16 ounce) bag fresh spinach  
leaves, chopped  
1 cup mild salsa

## Directions

heat 1 teaspoon olive oil in a pressure cooker over medium heat. Add sausage meat, and cook until browned, breaking it into crumbles. Remove sausage to a plate and drain oil. Add another 1 teaspoon of olive oil to pressure cooker; cook onion and garlic until onion is transparent. Add barley and stir 1 minute. Return sausage to pressure cooker. Add lentils, chicken, parsley, and chicken stock to cooker, adding enough stock to completely cover chicken. Close cover securely; place pressure regulator on vent pipe. Bring pressure cooker to full pressure over high heat (this may take 15 minutes). Reduce heat to medium high; cook for 9 minutes. Pressure regulator should maintain a slow steady rocking motion; adjust heat if necessary.

Remove pressure cooker from heat; use quick-release following manufacturer's instructions or allow pressure to drop on its own. Open cooker and remove chicken; shred meat and return to soup. Add garbanzo beans, spinach and salsa; stir to blend and heat through before serving.

# Cider Cheese Fondue

## Ingredients

3/4 cup apple cider or apple juice  
2 cups shredded Cheddar cheese  
1 cup shredded Swiss cheese  
1 tablespoon cornstarch  
1/8 teaspoon pepper  
1 (1 pound) loaf French bread,  
cubed

## Directions

In a large saucepan, bring cider to a boil. Reduce heat to medium-low. Toss the cheeses with cornstarch and pepper; stir into cider. Cook and stir for 3-4 minutes or until cheese is melted. Transfer to a small ceramic fondue pot or slow cooker; keep warm. Serve with bread cubes.

# Amazing Ribs

## Ingredients

6 pounds pork baby back ribs  
1 pinch black pepper  
1 pinch salt  
1 pinch crushed red pepper  
4 cups barbecue sauce  
2 (12 ounce) bottles porter beer,  
room temperature

## Directions

Cut ribs into small portions of 2 or 3 bones each. Bring a large pot of water to a boil. Season water a pinch each of salt, black pepper, and crushed red pepper to the water. Boil ribs in seasoned water for 20 minutes. Drain, and let the ribs sit for about a half an hour.

Meanwhile, preheat an outdoor grill for high heat.

Lightly coat the ribs with barbecue sauce. Cook the ribs over high heat for a 5 to 10 minutes on each side to get a nice grilled look to them.

Place grilled ribs in a slow cooker. Pour remaining barbecue sauce and one bottle of beer over the ribs; this should cover at least half of the ribs. Cover, and cook on High for 3 hours. Check ribs every hour or so, and add more beer if needed to dilute sauce. Stir to get the ribs on top into the sauce. The ribs are done when the meat is falling off the bone. The ribs were cooked completely in the first process, the rest is about flavor and texture.

# Easy North Carolina Barbeque

## Ingredients

1 (5 pound) pork butt roast  
2 cups white vinegar  
1 cup butter, melted  
2 tablespoons salt  
2 tablespoons lemon juice  
2 tablespoons crushed red pepper flakes  
1 tablespoon hot sauce  
1 tablespoon ground black pepper  
2 tablespoons white sugar

## Directions

Trim the fat from the roast; place in slow cooker and cook on Low overnight, at least 8 hours.

To make the sauce, whisk together the vinegar, melted butter, salt, lemon juice, crushed red pepper, hot sauce, black pepper, and sugar in a bowl.

Carefully remove the roast to a cutting board. Pull the meat from the bone with a fork. Return the pork to the slow cooker. Pour the sauce over the pulled pork. Simmer for 1 hour more.

# Slow Cooker Vegetable Chili

## Ingredients

1 (28 ounce) can whole peeled tomatoes with juice  
1 (15 ounce) can garbanzo beans, drained  
2 zucchini, thinly sliced  
1 onion, chopped  
2 carrots, sliced  
2 stalks celery, sliced  
1 red bell pepper, chopped  
1/3 cup chili powder  
1 (4 ounce) can chopped green chile peppers  
2 cloves garlic, minced  
1 tablespoon dried oregano  
2 teaspoons ground cumin  
1 teaspoon salt

## Directions

In a slow cooker, combine the tomatoes, chickpeas, zucchini, onion, carrots, celery, red bell pepper, green bell pepper, chili powder, green chile peppers, garlic, oregano, cumin and salt.

Cover and cook on low for 6 to 8 hours OR on high for 3 to 4 hours.

# Slow Cooker Pineapple Pork Roast

## Ingredients

1 (3 pound) boneless pork roast  
2 teaspoons seasoned salt  
1 teaspoon ground black pepper  
1 (20 ounce) can pineapple chunks, undrained  
1 1/2 cups chopped dried cranberries

## Directions

Rub the pork roast on all sides with salt and pepper, and place in a slow cooker. Pour in the pineapple chunks and juice, and sprinkle in the cranberries.

Cover, and cook 7 hours on Low.

# Tender Beef Brisket

## Ingredients

1 (3 pound) beef brisket\*, trimmed and cut in half  
1 cup ketchup  
1 small onion, chopped  
2 tablespoons cider vinegar  
1 tablespoon prepared horseradish  
1 tablespoon prepared mustard  
1 teaspoon sugar  
1/2 teaspoon pepper

## Directions

Place the brisket in a 3-qt. slow cooker. In a bowl, combine the remaining ingredients. Pour over brisket. Cover and cook on low for 6 hours or until tender.

Remove the beef; set aside. Pour the sauce into a saucepan; cook, uncovered, over low heat for 13-15 minutes or until reduced and thickened, stirring occasionally. Slice the meat across the grain; serve with sauce.

# Lamb for Lovers

## Ingredients

2 tablespoons olive oil  
2 (7 bone) racks of lamb, trimmed, fat reserved  
salt and pepper to taste  
4 cloves garlic, minced  
1 large onion, diced  
4 carrots, diced  
1 cup celery tops  
1 cup port wine  
1 cup red wine  
1 (14.5 ounce) can low-sodium chicken broth  
5 sprigs fresh spearmint  
3 sprigs fresh rosemary  
1 cup mint apple jelly  
2 tablespoons olive oil  
salt and pepper to taste  
1 tablespoon garlic, minced  
1/4 cup panko bread crumbs  
2 tablespoons olive oil  
4 sprigs fresh mint

## Directions

To Make Demi-Glace: Heat 2 tablespoons olive oil in a medium skillet over medium heat, and add trimmings from lamb. Season with salt and pepper. Brown the fat, reduce heat, and add 4 cloves minced garlic, onion, carrots, celery leaves, port, red wine, and chicken broth. Transfer the mixture to a slow cooker, and simmer on Low 8 hours, or overnight.

Strain the slow cooker mixture into a saucepan over medium-low heat. Mix in the spearmint, rosemary, and mint jelly, and simmer, adding more port, wine, or broth as needed, until mixture leaves a syrup-like coating on the back of a spoon. Strain once more, and keep warm while lamb roasts.

To Roast Lamb: Place a cast iron or oven-proof skillet in the oven, and preheat to 450 degrees F (230 degrees C). Rub lamb with 2 tablespoons olive oil, salt, pepper, and garlic. Coat with panko bread crumbs.

Carefully remove the heated skillet from the oven, warm 2 tablespoons olive oil in the skillet, and sear lamb on both sides. Return the skillet with the lamb to the preheated oven, and continue cooking 5 to 10 minutes, to an internal temperature of 145 degrees F (63 degrees C).

Pour a small amount of the demi-glace on platter and arrange lamb criss-crossed. Drizzle with more demi-glace, and garnish with fresh mint to serve.

# Cheesy Creamed Corn

## Ingredients

3 (16 ounce) packages frozen corn  
1 (8 ounce) package cream  
cheese, cubed  
1 (3 ounce) package cream  
cheese, cubed  
1/4 cup butter or margarine,  
cubed  
3 tablespoons water  
3 tablespoons milk  
2 tablespoons sugar  
6 slices American cheese

## Directions

Combine all ingredients in a slow cooker; mix well.

Cover and cook on low for 4 hours or until heated through and the cheese is melted. Stir well before serving.

# Slow Cooker Western Omelet

## Ingredients

1 (2 pound) package frozen shredded hash brown potatoes  
1 pound diced cooked ham  
1 onion, diced  
1 green bell pepper, seeded and diced  
1 1/2 cups shredded Cheddar cheese  
12 eggs  
1 cup milk  
salt and pepper to taste

## Directions

Lightly grease a 4 quart or larger slow cooker. Place 1/3 of the hash brown potatoes in a layer on the bottom. Layer 1/3 of the ham, onion, green pepper, and Cheddar cheese. Repeat layers two more times. In a large bowl, whisk together eggs and milk, and season with salt and pepper. Pour over the contents of the slow cooker.

Cover, and cook on Low for 10 to 12 hours.

# Red Wine Flavored Beef

## Ingredients

1 cup red wine  
1 cup water  
4 pounds beef roast  
1/2 (1 ounce) envelope dry onion  
soup mix

## Directions

Place the red wine, water, and beef roast in a slow cooker. Season with dry onion soup mix.

Cover, and cook 5 hours on Low.

# Slow Cooker Chicken Taco Soup

## Ingredients

1 onion, chopped  
1 (16 ounce) can chili beans  
1 (15 ounce) can black beans  
1 (15 ounce) can whole kernel corn, drained  
1 (8 ounce) can tomato sauce  
1 (12 fluid ounce) can or bottle beer  
2 (10 ounce) cans diced tomatoes with green chilies, undrained  
1 (1.25 ounce) package taco seasoning  
3 whole skinless, boneless chicken breasts  
shredded Cheddar cheese (optional)  
sour cream (optional)  
crushed tortilla chips (optional)

## Directions

Place the onion, chili beans, black beans, corn, tomato sauce, beer, and diced tomatoes in a slow cooker. Add taco seasoning, and stir to blend. Lay chicken breasts on top of the mixture, pressing down slightly until just covered by the other ingredients. Set slow cooker for low heat, cover, and cook for 5 hours.

Remove chicken breasts from the soup, and allow to cool long enough to be handled. Stir the shredded chicken back into the soup, and continue cooking for 2 hours. Serve topped with shredded Cheddar cheese, a dollop of sour cream, and crushed tortilla chips, if desired.

# Slow Cooker BBQ Chicken

## Ingredients

4 large skinless, boneless chicken breast halves  
1 cup ketchup  
2 tablespoons mustard  
2 teaspoons lemon juice  
1/4 teaspoon garlic powder  
1/2 cup maple syrup  
2 tablespoons Worcestershire sauce  
1/2 teaspoon chili powder  
1/8 teaspoon cayenne pepper  
2 dashes hot pepper sauce, or to taste (optional)  
8 sandwich rolls, split

## Directions

Place the chicken breasts into the bottom of a slow cooker. In a bowl, stir together the ketchup, mustard, lemon juice, garlic powder, maple syrup, Worcestershire sauce, chili powder, cayenne pepper, and hot sauce until the mixture is well blended.

Pour the sauce over the chicken, set the cooker to Low, and cook for 6 hours. Shred the chicken with two forks, and cook for 30 more minutes. Serve the chicken and sauce spooned into the sandwich rolls.

# Slow Cooker Casserole

## Ingredients

1/2 cup butter  
1 (16 ounce) package frozen mixed vegetables, thawed  
2 (10.75 ounce) cans condensed cream of chicken soup  
2 (10.75 ounce) cans condensed cream of mushroom soup  
3 teaspoons garlic powder  
3 teaspoons onion powder  
3 (3 ounce) packages chicken flavored ramen noodles  
6 skinless, boneless chicken breast halves, cut into bite size pieces

## Directions

Cut butter or margarine into small chunks and put chunks in the bottom of the slow cooker. Add the vegetables, cream of chicken soups and cream of mushroom soups. Stir. Sprinkle with the garlic powder, onion powder and seasoning packets from the ramen noodle packages. Put chicken pieces in slow cooker. Cover and cook for 6 hours on LOW.

Break each ramen noodle packet into quarters (4 'pieces'). Put noodles in slow cooker and stir to cover noodles. Cook 1 hour on HIGH. Reduce heat and let simmer until ready to serve.

# Slow Cooker Beef Stew III

## Ingredients

4 carrots, chopped  
2 potatoes, peeled and cubed  
1 cup sliced fresh mushrooms  
1 onion, chopped  
3 stalks celery, chopped  
3 pounds cubed stew meat  
1 packet dry onion soup mix  
1 (10.75 ounce) can condensed  
golden mushroom soup  
1 3/4 cups water

## Directions

Place the carrots, potatoes, mushrooms, onion and celery in the slow cooker. Place the stew meat over the vegetables.

In a medium bowl, combine the soup mix with the can of soup. Add the water and mix together well. Pour this in the slow cooker over the meat and vegetables.

Add water as needed so that the liquid comes just to the bottom of the meat.

Cook on low setting overnight, adding more water as necessary in the morning. Allow to cook all day.

# Campbell's® Slow Cooker Savory Pot Roast

## Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or Healthy Request)  
1 (2 ounce) pouch Campbell's® Dry Onion Soup and Recipe Mix  
6 small red potatoes, halved  
6 medium carrots, cut into 2-inch pieces  
1 (3 pound) boneless beef bottom round roast or chuck pot roast

## Directions

Stir the soup, onion soup mix, potatoes and carrots in a 4 1/2-quart slow cooker. Add the beef and turn to coat.

Cover and cook on LOW for 8 to 9 hours\* or until the beef is fork-tender.

# Slow Cooker Chicken Continental

## Ingredients

2 (8 ounce) jars dried beef  
6 skinless, boneless chicken  
breast halves  
1 cup sour cream  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
1/4 cup all-purpose flour

## Directions

Lightly grease slow cooker, and line with dried beef. Place 2 to 3 chicken breasts in the slow cooker. In a mixing bowl, stir together sour cream, soup, and flour; pour 1/2 of mixture over chicken. Layer with the dried beef and chicken breasts, and pour in the remaining sour cream mixture. Top with the remaining dried beef.

Cook in slow cooker on LOW for 8 hours, or on HIGH for 4 hours.

# Slow Cooker Carolina BBQ

## Ingredients

1 (5 pound) bone-in pork shoulder  
roast  
1 tablespoon salt  
ground black pepper  
1 1/2 cups apple cider vinegar  
2 tablespoons brown sugar  
1 1/2 tablespoons hot pepper  
sauce  
2 teaspoons cayenne pepper  
2 teaspoons crushed red pepper  
flakes

## Directions

Place the pork shoulder into a slow cooker and season with salt and pepper. Pour the vinegar around the pork. Cover, and cook on Low for 12 hours. Pork should easily pull apart into strands.

Remove the pork from the slow cooker and discard any bones. Strain out the liquid, and save 2 cups. Discard any extra. Shred the pork using tongs or two forks, and return to the slow cooker. Stir the brown sugar, hot pepper sauce, cayenne pepper, and red pepper flakes into the reserved sauce. Mix into the pork in the slow cooker. Cover and keep on Low setting until serving.

# Sweet-and-Sour Chicken

## Ingredients

1 1/4 pounds boneless skinless chicken breasts, cut into 1-inch strips  
1 tablespoon vegetable oil  
salt and pepper to taste  
1 (8 ounce) can pineapple chunks  
1 (8 ounce) can sliced water chestnuts, drained  
2 medium carrots, sliced  
2 tablespoons soy sauce  
4 teaspoons cornstarch  
1 cup sweet and sour sauce  
1/4 cup water  
1 1/2 teaspoons ground ginger  
3 green onions cut into 1-inch pieces  
1 1/2 cups fresh snow peas  
Hot cooked rice

## Directions

In a large skillet, saute chicken in oil for 4-5 minutes; drain. Sprinkle with salt and pepper. Drain pineapple, reserving juice; set pineapple aside. In a 5-qt. slow cooker, combine the chicken, water chestnuts, carrots, soy sauce and pineapple juice. Cover and cook on low for 3 hours.

In a small bowl, combine the cornstarch, sweet-and-sour sauce, water and ginger until smooth. Stir into the slow cooker. Add onions and pineapple; cover and cook on high for 15 minutes or until thickened. Add peas; cook 5 minutes longer. Serve with rice.

# Rump Roast Au Jus

## Ingredients

1 tablespoon ground black pepper  
1 tablespoon paprika  
2 teaspoons chili powder  
1/2 teaspoon celery salt  
1/2 teaspoon ground cayenne pepper  
1/2 teaspoon garlic powder  
1/4 teaspoon mustard powder  
1 (4 pound) rump roast  
1/2 cup water

## Directions

In a small bowl, mix together black pepper, paprika, chili powder, celery salt, cayenne pepper, garlic powder, and mustard powder. Rub mixture over the surface of the meat. Place roast in a slow cooker, and add 1/2 cup water.

Cover, and cook on Low for 8 to 10 hours. When meat is tender and well done, transfer roast to a serving platter. Skim fat from juices, and strain; serve with meat.

# Slow Cooker Root Vegetable Tagine

## Ingredients

1 pound parsnips, peeled and diced  
1 pound turnips, peeled and diced  
2 medium onions, chopped  
1 pound carrots, peeled and diced  
6 dried apricots, chopped  
4 pitted prunes, chopped  
1 teaspoon ground turmeric  
1 teaspoon ground cumin  
1/2 teaspoon ground ginger  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground cayenne pepper  
1 tablespoon dried parsley  
1 tablespoon dried cilantro  
1 (14 ounce) can vegetable broth

## Directions

In a slow cooker, toss together the parsnips, turnips, onions, carrots, apricots, and prunes. Season with turmeric, cumin, ginger, cinnamon, cayenne pepper, parsley, and cilantro. Pour in the vegetable broth.

Cover, and cook 9 hours on Low.

# Slow Cooker Calico Bean Soup

## Ingredients

1 (16 ounce) package dried navy beans  
1 meaty beef roast bone  
2 (14.5 ounce) cans peeled and diced tomatoes  
1 1/2 cups red wine  
3 tablespoons dried minced onion flakes  
1 tablespoon dried parsley  
1 teaspoon paprika  
1 tablespoon celery seed  
2 bay leaves  
1 teaspoon seasoned salt  
1 tablespoon garlic powder  
1 teaspoon white sugar  
1/2 teaspoon ground black pepper  
1 pinch crushed red pepper flakes  
water to cover

## Directions

Soak the beans in water overnight, rinse well and drain.

In a slow cooker, combine the soaked beans, meat bones, tomatoes, red wine, parsley, paprika, celery seed, bay leaves, seasoned salt, garlic powder, sugar, ground black pepper and crushed red pepper flakes. Add water to cover.

Cook on low setting for 3 to 4 hours, or until beans are tender. Remove the bones and strip and shred any meat from the bones. Discard the bones and return the meat to the slow cooker. Allow to heat through.

# Asian Tomato Beef

## Ingredients

2 (10.75 ounce) cans  
Campbell's® Condensed  
Tomato Soup  
1/3 cup soy sauce  
1/3 cup vinegar  
1 1/2 teaspoons garlic powder  
1/4 teaspoon ground black  
pepper  
1 (3 pound) boneless beef round  
steak, cut into strips  
6 cups broccoli flowerets  
Hot cooked rice

## Directions

Stir the soup, soy sauce, vinegar, garlic powder, black pepper and beef in a 3 1/2-quart slow cooker.

Cover and cook on LOW for 7 to 8 hours\* or until the beef is fork-tender.

Stir in the broccoli. Increase the heat to HIGH. Cover and cook for 15 minutes or until the broccoli is tender-crisp. Serve the beef mixture with the rice.

# Slow Cooker Turkey Breast

## Ingredients

1 (6 pound) bone-in turkey breast  
1 (1 ounce) envelope dry onion  
soup mix

## Directions

Rinse the turkey breast and pat dry. Cut off any excess skin, but leave the skin covering the breast. Rub onion soup mix all over outside of the turkey and under the skin. Place in a slow cooker. Cover, and cook on High for 1 hour, then set to Low, and cook for 7 hours.

# No-Peek Beef Stew

## Ingredients

2 pounds beef stew meat, cut into  
1 inch cubes  
1 (10.5 ounce) can condensed  
French onion soup  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
1 (4.5 ounce) can mushrooms,  
drained  
1/2 cup dry red wine

## Directions

Place beef stew meat, condensed French onion soup, condensed cream of mushroom soup, mushrooms and dry red wine into a slow cooker. Cover and cook on low for 8 hours.

# Sweet Pork Slow Cooker Chili

## Ingredients

2 pounds ground pork  
2 vine-ripened tomatoes, diced small  
1 yellow bell peppers, diced  
1 (20 ounce) can pineapple chunks, drained  
1 (15.5 ounce) can black beans, drained  
1 (11 ounce) can whole kernel corn, drained  
1 (12 ounce) can tomato paste  
3/4 cup chopped green onions  
1 cup chopped baby corn  
1 1/4 cups hard apple cider  
4 cloves garlic, minced  
2 tablespoons brown sugar  
2 teaspoons salt  
1 tablespoon Hungarian sweet paprika  
1 teaspoon ground black pepper  
1 tablespoon molasses  
1/4 teaspoon ground ancho chile pepper  
1/4 teaspoon dried sage  
3/4 teaspoon curry powder  
1 pinch ground cinnamon  
1 1/2 teaspoons honey  
1 tablespoon white vinegar

## Directions

Cook the ground pork in a skillet over medium heat until completely browned; drain.

Combine the cooked pork, tomato, bell pepper, pineapple, beans, kernel corn, tomato paste, onion, baby corn, cider, garlic, brown sugar, salt, paprika, pepper, molasses, ancho chile pepper, sage, curry powder, cinnamon, honey, and vinegar in a large slow cooker; stir.

Set slow cooker to High. Cook at least 4 hours.

# Cheesy Spinach

## Ingredients

2 (10 ounce) packages frozen  
chopped spinach, thawed, well  
drained  
2 cups small curd cottage cheese  
1 1/2 cups cubed process  
American cheese  
3 eggs, lightly beaten  
1/4 cup butter or margarine,  
cubed  
1/4 cup all-purpose flour  
1 teaspoon salt

## Directions

In a large bowl, combine all ingredients. Pour into a greased slow cooker. Cover and cook on high for 1 hour. Reduce heat to low; cook 4-5 hours longer or until a knife inserted near the center comes out clean.

# Vegetarian Cassoulet

## Ingredients

2 tablespoons olive oil  
1 onion  
2 carrots, peeled and diced  
1 pound dry navy beans, soaked overnight  
4 cups mushroom broth  
1 cube vegetable bouillon  
1 bay leaf  
4 sprigs fresh parsley  
1 sprig fresh rosemary  
1 sprig fresh lemon thyme, chopped  
1 sprig fresh savory  
1 large potato, peeled and cubed

## Directions

Heat a small amount of oil in a skillet over medium heat. Cook and stir onion and carrots in oil until tender.

In a slow cooker, combine beans, carrots and onion, mushroom broth, bouillon, and bay leaf. Pour in water if necessary to cover ingredients with water. Tie together parsley, rosemary, thyme, and savory, and add to the pot. Cook on Low for 8 hours.

Stir in potato, and continue cooking for 1 hour. Remove herbs before serving.

# Spiced Apricot Cider

## Ingredients

2 (12 ounce) cans apricot nectar  
2 cups water  
1/4 cup lemon juice  
1/4 cup sugar  
2 whole cloves  
2 cinnamon sticks (3 inches)

## Directions

In a slow cooker, combine all ingredients; mix well. Cover and cook on low for 2 hours or until cider reaches desired temperature. Remove cloves and cinnamon sticks before serving.

# Sensational Steak Sandwich

## Ingredients

2 tablespoons olive oil  
1 pound thinly sliced sirloin steak strips  
8 ounces sliced fresh mushrooms  
1 green bell pepper, seeded and cut into strips  
1 medium onion, sliced  
10 slices provolone cheese  
1 loaf French bread  
1 (14 ounce) can beef broth  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper  
1/2 teaspoon garlic powder  
2 tablespoons Worcestershire sauce  
1/8 teaspoon red pepper flakes  
1/4 cup Pinot Noir or other dry red wine  
1/2 cup prepared horseradish (optional)  
1/2 cup brown mustard (optional)

## Directions

Heat the oil in a large skillet over medium heat. Add the beef, and cook until browned. Add the mushrooms, bell pepper and onion; cook and stir until starting to become tender, about 5 minutes.

In a slow cooker, combine the beef broth, salt, pepper, Worcestershire sauce, red pepper flakes and red wine. Transfer the beef and vegetables to the slow cooker, and stir to blend. Cover, and cook on High for 3 to 4 hours, until beef is extremely tender.

Preheat the oven to 425 degrees F (220 degrees C). Drain the liquid from the slow cooker, and save for dipping. Slice the French bread loaf lengthwise like a submarine sandwich. Mix together the horseradish and mustard; spread onto the inside of the loaf. Place slices of provolone cheese on both sides of the loaf, then fill with the beef and vegetables. Close the loaf, and wrap the entire sandwich with aluminum foil.

Bake for 10 to 15 minutes in the preheated oven. For crunchier bread, you can bake it without the aluminum foil. Slice into servings, and serve with the juices from the slow cooker for dipping.

## Ingredients

4 pounds ground beef  
1 (1 ounce) envelope dry onion  
soup mix  
1 1/2 (10.5 ounce) cans  
condensed French onion soup  
16 hamburger buns, split

## Directions

Crumble the ground beef into a large skillet over medium-high heat. Cook and stir until evenly browned, crumbling even more as it cooks. Drain off the grease. Stir in the onion soup mix and French onion soup. Cover, and simmer over low heat for about 2 hours, or you may transfer to a slow cooker for this part.

To serve, spoon onto hamburger buns like a sloppy Joe.

# Taco Soup VIII

## Ingredients

1 pound lean ground beef  
1 small onion, chopped  
1 (1 ounce) package taco seasoning mix  
1 (15 ounce) can tomato sauce  
1 (15 ounce) can whole kernel corn, drained  
2 (15 ounce) cans kidney beans, drained  
6 cups corn tortilla chips  
1 cup shredded Cheddar cheese  
1/2 cup chopped green onion

## Directions

In a skillet over medium heat, cook beef and onion until beef is browned; drain. Place beef mixture in slow cooker with taco seasoning, tomato sauce, corn, and beans.

Cover, and cook on Low 2 hours. To serve, put a handful of corn chips in each bowl, and top with soup, cheese, and green onions.

# Hearty Broccoli Dip

## Ingredients

1 pound ground beef  
1 pound process American  
cheese, cubed  
1 (10.75 ounce) can condensed  
cream of mushroom soup,  
undiluted  
1 (10 ounce) package frozen  
chopped broccoli, thawed  
2 tablespoons salsa  
Tortilla chips

## Directions

In a large skillet, cook beef over medium heat until no longer pink; drain. Transfer to a 3-qt. slow cooker. Add cheese, soup, broccoli and salsa; mix well. Cover and cook on low for 2-3 hours or until heated through, stirring after 1 hour. Serve with tortilla chips.

# Campbell'sB® Beef Bourguignonne

## Ingredients

1 (10.75 ounce) can  
Campbell'sB® Condensed  
Golden Mushroom Soup  
1 cup Burgundy or other dry red  
wine  
2 cloves garlic, minced  
1 teaspoon dried thyme leaves,  
crushed  
2 cups small whole mushrooms  
2 cups fresh or thawed frozen  
whole baby carrots  
1 cup frozen small onions, thawed  
1 1/2 pounds beef top round  
steak, 1 1/2-inches thick, cut into  
1-inch pieces

## Directions

Stir the soup, wine, garlic, thyme, mushrooms, carrots, onions and beef in a 3 1/2-quart slow cooker.

Cover and cook on LOW for 8 to 9 hours\* or until the beef is fork-tender.

# Slow Cooker Beef Vegetable Soup

## Ingredients

1 pound cubed beef stew meat  
1 (15.25 ounce) can whole kernel corn, undrained  
1 (15 ounce) can green beans  
1 (15 ounce) can carrots with juice  
1 (15 ounce) can sliced potatoes with juice  
1 (28 ounce) can crushed tomatoes  
1 (1.25 ounce) package beef with onion soup mix  
salt and pepper to taste

## Directions

Place meat, corn, green beans, carrots, potatoes, tomatoes, soup mix, and salt and pepper to taste into the slow cooker; stir to combine.

Cook on LOW for at least 6 hours. Add water if necessary.

# Mediterranean Chicken with Pepperoncini and

## Ingredients

12 pepperoncini peppers, rinsed and drained  
1 cup sliced pitted kalamata olives  
8 cloves minced garlic  
3 1/2 pounds chicken leg quarters  
1 1/2 teaspoons paprika  
1/4 teaspoon salt  
1/4 teaspoon fresh ground pepper  
1/2 teaspoon grated lemon zest  
1/2 cup fresh-squeezed lemon juice  
1 cup sour cream  
1/2 teaspoon paprika

## Directions

Layer whole pepperoncini on the bottom of a slow cooker. Sprinkle the olive slices and garlic on top of the peppers.

Rinse chicken and pat dry. Place on top of pepperoncini mixture. Sprinkle chicken with 1 1/2 teaspoons paprika, the salt, pepper and lemon zest. Slowly pour in lemon juice.

Cover and cook on low 6 to 6 1/2 hours or until meat easily pulls away from bone. Remove chicken to a warm plate and cover to keep warm.

Turn slow cooker on high. Skim fat from cooking liquid. Whisk in sour cream until blended. Cover and simmer on high until heated through 8 to 10 minutes depending on your cooker. Stir in pepper and paprika.

# Reuben Spread

## Ingredients

2 1/2 cups cubed cooked corned beef  
1 (16 ounce) jar sauerkraut, rinsed and well drained  
2 cups shredded Swiss cheese  
2 cups shredded Cheddar cheese  
1 cup mayonnaise  
Snack rye bread

## Directions

In a slow cooker, combine the first five ingredients and mix well. Cover and cook on low for 3 hours, stirring occasionally. Serve warm with rye bread.

# Slow Cooker Beef and Mushroom Stew

## Ingredients

1 (1 1/2) pound beef bottom round roast or chuck pot roast, cut into 1-inch pieces  
ground black pepper  
1/4 cup all-purpose flour  
2 tablespoons vegetable oil  
1 (10.5 ounce) can Campbell's® Condensed French Onion Soup  
1 cup Burgundy or other dry red wine  
2 cloves garlic, minced  
1 teaspoon Italian seasoning, crushed  
10 ounces mushrooms, cut in half  
3 medium carrots, cut into 2-inch pieces  
1 cup frozen whole small white onions  
1/4 cup water

## Directions

Season the beef with the black pepper. Coat the beef with 2 tablespoons flour. Heat the oil in a 12-inch skillet over medium-high heat. Add the beef and cook until well browned, stirring often.

Stir the beef, soup, wine, garlic, Italian seasoning, mushrooms, carrots and onions in a 3 1/2-quart slow cooker.

Cover and cook on LOW for 10 to 11 hours\* or until the beef is fork-tender.

Stir the remaining flour and water in a small bowl until the mixture is smooth. Stir the flour mixture in the cooker. Increase the heat to HIGH. Cover and cook for 15 minutes or until the mixture boils and thickens.

# Slow Cooker Lemon Garlic Chicken II

## Ingredients

1 teaspoon dried oregano  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper  
2 pounds skinless, boneless chicken breast halves  
2 tablespoons butter  
1/4 cup water  
3 tablespoons fresh lemon juice  
2 cloves garlic, minced  
1 teaspoon chicken bouillon granules  
1 teaspoon chopped fresh parsley

## Directions

In a bowl, mix the oregano, salt, and pepper. Rub the mixture into chicken. Melt the butter in a skillet over medium heat. Brown chicken in butter for 3 to 5 minutes on each side. Place chicken in a slow cooker.

In the same skillet, mix the water, lemon juice, garlic, and bouillon. Bring the mixture to boil. Pour over the chicken in the slow cooker.

Cover, and cook on High for 3 hours, or Low for 6 hours. Add the parsley to the slow cooker 15 to 30 minutes before the end of the cook time.

# Veggie Meatball Soup

## Ingredients

3 cups beef broth  
2 cups frozen mixed vegetables,  
thawed  
1 (14.5 ounce) can stewed  
tomatoes  
15 frozen cooked meatballs,  
thawed  
3 bay leaves  
1/4 teaspoon pepper  
1 cup spiral pasta, cooked and  
drained

## Directions

In a slow cooker, combine the first six ingredients. Cover and cook on low for 4-5 hours. Just before serving, stir in pasta; heat through. Discard bay leaves.

# Campbell's Jambalaya

## Ingredients

2 cups Swanson® Chicken Broth (regular, Natural Goodness® or Certified Organic)  
1 tablespoon Creole seasoning  
1 large green pepper, diced  
1 large onion, diced  
2 large stalks celery, diced  
1 (14.5 ounce) can diced tomatoes  
1 pound kielbasa, diced  
3/4 pound skinless, boneless chicken thigh, cut into cubes  
1 cup (uncooked) regular long-grain white rice  
1/2 pound fresh medium shrimp, shelled and deveined

## Directions

Mix broth, Creole seasoning, pepper, onion, celery, tomatoes, kielbasa, chicken and rice in 3 1/2- to 6-qt. slow cooker.

Cover and cook on LOW for 7 to 8 hr.\*.

Add shrimp. Cover and cook for 40 min. or until done.

# Squash Stuffing Casserole

## Ingredients

1/4 cup all-purpose flour  
1 (10.75 ounce) can condensed  
cream of chicken soup, undiluted  
1 cup sour cream  
2 yellow summer squash, cut into  
1/2-inch slices  
1 small onion, chopped  
1 cup shredded carrots  
1 (8 ounce) package instant  
stuffing mix  
1/2 cup butter or margarine,  
melted

## Directions

In a bowl, combine the flour, soup and sour cream until blended. Add the vegetables and gently stir to coat. Combine the stuffing mix and butter; sprinkle half into a 5-qt. slow cooker. Top with vegetable mixture and remaining stuffing mixture. Cover and cook on low for 4-5 hours or until vegetables are tender.

# Slow Cooker Baked Beans

## Ingredients

1 pound dry great Northern beans  
8 cups water  
4 ounces diced salt pork  
1 cup chopped onion  
1/2 cup molasses  
1/3 cup packed brown sugar  
1 teaspoon dry mustard  
1/8 teaspoon ground black pepper

## Directions

The night before, combine the Great Northern Beans and water in a large saucepan. Bring to a boil, and cook for 1 1/2 hours. Pour beans and their liquid into a bowl, cover and refrigerate overnight.

In the morning, drain off liquid, reserving 1 cup. Pour beans and the reserved liquid into the crock of a slow cooker. Stir in the salt pork, onion, molasses, brown sugar, mustard and pepper. Cover, and cook on Low for 12 to 14 hours. Stir before serving.

# Chicken-Fried Chops

## Ingredients

1/2 cup all-purpose flour  
2 teaspoons salt  
1 1/2 teaspoons ground mustard  
1/2 teaspoon garlic powder  
6 pork loin chops (3/4 inch thick),  
trimmed  
2 tablespoons vegetable oil  
1 (10.75 ounce) can condensed  
cream of chicken soup, undiluted  
1/3 cup water

## Directions

In a shallow bowl, combine flour, salt, mustard and garlic powder; dredge pork chops. In a skillet, brown the chops on both sides in oil. Place in a slow cooker. Combine soup and water; pour over chops. Cover and cook on low for 6-8 hours or until meat is tender. If desired, thicken pan juices and serve with the pork chops.

# Bull Riders All Beef Chili

## Ingredients

- 1 tablespoon olive oil
- 1 1/2 pounds cubed beef stew meat
- 1 large eggplant, diced
- 5 tablespoons mild chili powder
- 1/4 cup dried oregano
- 1 teaspoon paprika
- 1 teaspoon ground black pepper
- 2 cups water
- 3 cubes beef bouillon
- 1 (6 ounce) can tomato paste
- 3 tablespoons all-purpose flour
- 1 teaspoon sea salt

## Directions

Heat a large cast-iron skillet over medium-high heat until it begins to smoke slightly. Pour in the olive oil, and tip the pan to coat. Add beef cubes; cook and stir to brown on all sides. When the meat is pretty much browned, season with chili powder, oregano, paprika and pepper. Stir the beef to coat with all of the spices, and continue browning until spices become fragrant. Scrape all of the beef out of the pan, and into a 3 1/2 quart slow cooker.

Pour the water into the skillet, and watch out! It will sizzle. Stir in the beef bouillon, and scrape all of the bits of beef and spice off of the bottom of the pan. When the bouillon is dissolved, and the bottom of the pan is clear, pour the liquid into the slow cooker. Mix the eggplant and tomato paste into the chili. Adjust the amount of liquid in the slow cooker if necessary by adding water until it is within 1/2 inch of the top.

Cover, and cook on Low for 6 to 8 hours, or on High for 3 to 4 hours. Low heat is preferred if you have the time. Twenty minutes before serving, sift in the flour, and stir in along with the salt. Allow to cook until thickened. Serve with your favorite chili toppings.

# Frijoles a la Charra

## Ingredients

1 pound dry pinto beans  
5 cloves garlic, chopped  
1 teaspoon salt  
1/2 pound bacon, diced  
1 onion, chopped  
2 fresh tomatoes, diced  
1 (3.5 ounce) can sliced jalapeno peppers  
1 (12 fluid ounce) can beer  
1/3 cup chopped fresh cilantro

## Directions

Place pinto beans in a slow cooker, and completely cover with water. Mix in garlic and salt. Cover, and cook 1 hour on High.

Cook the bacon in a skillet over medium high heat until evenly brown, but still tender. Drain about half the fat. Place onion in the skillet, and cook until tender. Mix in tomatoes and jalapenos, and cook until heated through. Transfer to the slow cooker, stirring into the beans.

Cover slow cooker, and continue cooking 4 hours on Low. Mix in the beer and cilantro about 30 minutes before the end of the cook time.

# Busy Day Chicken

## Ingredients

1 (4 pound) whole chicken  
1 1/2 cups prepared barbecue  
sauce

## Directions

Put chicken, legs up, into slow cooker. Pour sauce over and inside the chicken. Cover.

Cook for 8 to 10 hours on low setting. It is not a good idea to check it, as steam escapes and it takes quite awhile to reheat.

# Slow Cooker Coq Au Vin

## Ingredients

1 (10 ounce) package sliced mushrooms  
1 (16 ounce) bag frozen whole small white onions  
1 sprig fresh rosemary leaves  
2 pounds skinless, boneless chicken breast half and/or thighs, cut into 1-inch strips  
1/4 cup cornstarch  
1 (10.75 ounce) can Campbell's® Condensed Golden Mushroom Soup  
1 cup Burgundy or other dry red wine

## Directions

Hot mashed or oven-roasted potatoes.

Place the mushrooms, onions, rosemary and chicken into a 3 1/2-quart slow cooker.

Stir the cornstarch, soup and wine in a small bowl. Pour over the chicken and vegetables.

Cover and cook on LOW for 8 to 9 hours\*. Remove and discard the rosemary. Serve the chicken mixture with the mashed potatoes.

# Tarragon Mushroom Chicken

## Ingredients

6 (4 ounce) skinless, boneless  
chicken breast halves  
1 (10.75 ounce) can condensed  
cream of chicken soup, undiluted  
1 (4.5 ounce) jar sliced  
mushrooms, drained  
1/2 cup sherry or chicken broth  
2 tablespoons butter, melted  
1 teaspoon dried tarragon  
1 teaspoon Worcestershire sauce  
1/4 teaspoon garlic powder  
1/4 cup all-purpose flour

## Directions

Place the chicken in a 5-qt. slow cooker. In a small bowl, combine the soup, mushrooms, sherry or broth, butter, tarragon, Worcestershire sauce and garlic powder; pour over chicken. Cover and cook on low for 4-5 hours or until chicken juices run clear.

Remove chicken and keep warm. Place the flour in a small saucepan; gradually whisk in cooking liquid until blended. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve over chicken.

# Easy Venison Stew

## Ingredients

2 pounds venison stew meat  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
1 (10.75 ounce) can condensed  
golden mushroom soup  
1/2 onion, chopped  
4 carrots, cut into 1 inch pieces

## Directions

In a slow cooker, combine venison, cream of mushroom soup, golden mushroom soup, onion and carrots. Cover and cook on low setting for 6 to 8 hours.

# Slow Cooker Lentil Rice Soup

## Ingredients

2 cups dry lentils  
2 cups uncooked long grain brown rice  
1 cup chopped carrots  
1/2 cup chopped celery  
1/2 onion, chopped  
8 cups water  
1 cup vegetable broth  
1 teaspoon garlic powder  
1/2 teaspoon ground black pepper  
1 tablespoon salt  
1 cup sliced fresh mushrooms

## Directions

Place the lentils, rice, carrots, celery, onion, water, broth, garlic powder, ground black pepper and salt in a slow cooker.

Cover and cook on low setting for 7 to 8 hours. Stir in the mushrooms 1 hour before serving.

# Easy Creamy Pork Tenderloin

## Ingredients

1 1/2 pounds pork tenderloin  
ground black pepper to taste  
2 (10.75 ounce) cans condensed  
cream of celery soup

## Directions

Season pork tenderloin with pepper, and place in slow cooker. Pour undiluted celery soup onto tenderloin, covering meat completely.

Cover, and cook on Low for 8 hours.

# Hearty Hash Brown Dinner

## Ingredients

3 cups frozen hash brown potatoes, thawed  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 pound ground beef  
1/2 cup chopped onion  
1 (16 ounce) package frozen California blend vegetables  
1 (10.75 ounce) can condensed cream of chicken soup, undiluted  
1 cup milk  
12 ounces process cheese (eg. Velveeta), cubed  
1 (2.8 ounce) can French-fried onions

## Directions

Place potatoes in a lightly greased 5-qt. slow cooker; sprinkle with salt and pepper. In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Spoon over potatoes. Top with vegetables. Combine soup and milk; pour over vegetables. Cover and cook on low for 4 to 4-1/2 hours.

Top with cheese; cover and cook 30 minutes longer or until cheese is melted. Just before serving, sprinkle with french-fried onions.

# Beef 'n' Black Bean Soup

## Ingredients

- 1 pound ground beef
- 2 (14.5 ounce) cans chicken broth
- 1 (14.5 ounce) can diced tomatoes, undrained
- 8 green onions, thinly sliced
- 3 medium carrots, thinly sliced
- 2 celery ribs, thinly sliced
- 2 garlic cloves, minced
- 1 tablespoon sugar
- 1 1/2 teaspoons dried basil
- 1/2 teaspoon salt
- 1/2 teaspoon dried oregano
- 1/2 teaspoon ground cumin
- 1/2 teaspoon chili powder
- 2 (15 ounce) cans black beans, rinsed and drained
- 1 1/2 cups cooked rice

## Directions

In a skillet over medium heat, cook beef until no longer pink; drain. Transfer to a slow cooker. Add the next 12 ingredients. Cover and cook on high for 1 hour. Reduce heat to low; cook for 4-5 hours or until vegetables are tender. Add the beans and rice; cook 1 hour longer or until heated through.

# Slow Cooker Green Beans, Ham and Potatoes

## Ingredients

2 pounds fresh green beans,  
rinsed and trimmed  
1 large onion, chopped  
3 ham hocks  
1 1/2 pounds new potatoes,  
quartered  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1 teaspoon seasoning salt  
1 tablespoon chicken bouillon  
granules  
ground black pepper to taste

## Directions

Halve beans if they are large, place in a slow cooker with water to barely cover, and add onion and ham hocks. Cover, and cook on High until simmering. Reduce heat to Low, and cook for 2 to 3 hours, or until beans are crisp but not done.

Add potatoes, and cook for another 45 minutes. While potatoes are cooking, remove ham hocks from slow cooker, and remove meat from bones. Chop or shred meat, and return to slow cooker. Season with garlic powder, onion powder, seasoning salt, bouillon, and pepper. Cook until potatoes are done, then adjust seasoning to taste.

To serve, use a slotted spoon to put beans, potatoes, and ham into a serving dish with a little broth.

# Slow Cooker Venison Burritos

## Ingredients

1 1/2 pounds boneless venison round steak  
1 (16 ounce) jar salsa  
1 (15 ounce) can black beans  
1 (15.25 ounce) can Mexicorn, drained  
1 (3 ounce) package cream cheese, cubed  
8 (12 inch) flour tortillas, warmed  
1 (8 ounce) package shredded Mexican cheese blend

## Directions

Place the venison steaks into the bottom of a slow cooker; cover with the salsa. Discard half of the liquid from the black beans, then pour the beans into the slow cooker along with the Mexicorn.

Set the slow cooker on LOW, and cook 6 to 8 hours until the venison pulls apart easily with a fork.

Break up the meat into bite sized pieces, then stir in the cream cheese cubes until melted. Place a tortilla onto your work surface, then spoon some of the filling halfway between the bottom edge and the center of the tortilla. Flatten the filling into rectangle shape with the back of a spoon. Sprinkle some of the Mexican cheese blend over the filling. Fold the bottom of the tortilla snugly over the filling, then fold in the left and right edges. Roll the burrito up to the top edge, forming a tight cylinder. Repeat with the remaining ingredients.

# Amazing Slow Cooker Orange Chicken

## Ingredients

2 tablespoons vegetable shortening  
1/4 cup all-purpose flour  
1 (10.75 ounce) can condensed cream of chicken soup  
1/2 teaspoon seasoned salt  
1/4 teaspoon pepper  
1/4 teaspoon salt  
4 skinless, boneless chicken breast halves

1/2 cup chicken broth  
2 teaspoons brown sugar  
1/3 cup frozen orange juice concentrate

## Directions

Heat the shortening in a skillet over medium-high heat. In a bowl, mix the flour, condensed soup, seasoned salt, pepper, and salt. Dip chicken in the mixture to coat, and fry in the skillet until golden brown.

Place chicken in a slow cooker. Mix the chicken broth, brown sugar, and orange juice concentrate in a bowl, and pour over chicken in the slow cooker.

Cover, and cook 2 to 3 hours on Low or 1 to 2 hours on High.

# Slow Cooked Pork Barbeque

## Ingredients

4 pork chops  
1 (18 ounce) bottle barbeque  
sauce  
salt and pepper to taste

## Directions

Put the chops in the slow cooker and pour a bottle of your favorite barbeque sauce over. With your hands, mix the sauce all over the chops making sure the are coated very well. Cover and cook on low for 8 hours.

# Cranberry-Stuffed Apples

## Ingredients

1/3 cup dried cranberries or raisins  
1/3 cup orange juice  
4 large tart apples  
1/4 cup chopped walnuts  
2 tablespoons brown sugar  
1/2 teaspoon ground cinnamon  
1 dash ground nutmeg  
1 tablespoon butter  
1 1/2 cups water

## Directions

In a small bowl, combine cranberries and orange juice; let stand for 20 minutes. Core apples, leaving bottoms intact; peel tops of apples. Place each on a 12-in. square piece of foil. Drain cranberries; add the walnuts, brown sugar, cinnamon and nutmeg. Stuff into apples; dot with butter. Bring corners of foil up around each apple and twist to seal.

Place on a rack in a pressure cooker; add water. Close cover securely; place pressure regulator on vent pipe. Bring cooker to full pressure over high heat. Reduce heat to medium-high; cook for 10 minutes. (Pressure regulator should maintain a slow steady rocking motion; adjust heat if needed.)

Remove from the heat. Immediately cool according to manufacturer's directions until pressure is completely reduced. Remove apples from foil; serve warm or at room temperature.

# Weekday Pot Roast and Vegetables

## Ingredients

1 (2 pound) boneless beef bottom round roast or chuck pot roast  
1 teaspoon garlic powder  
1 tablespoon vegetable oil  
1 pound potato, cut into wedges  
3 cups fresh or frozen whole baby carrots  
1 medium onion, thickly sliced  
2 teaspoons dried basil leaves, crushed  
2 (10.25 ounce) cans Campbell'sB® Beef Gravy

## Directions

Season the beef with the garlic powder. Heat the oil in a 10-inch skillet over medium-high heat. Add the beef and cook until it's well browned on all sides.

Place the potatoes, carrots and onion in a 3 1/2-quart slow cooker. Sprinkle with the basil. Add the beef. Pour the gravy over the beef and vegetables.

Cover and cook on LOW for 10 to 11 hours\* or until the beef is fork-tender.

Remove the beef from the cooker and let it stand for 10 minutes. Serve the beef with the vegetables and gravy.

# Zesty Slow Cooker Chicken Barbecue

## Ingredients

6 frozen skinless, boneless  
chicken breast halves  
1 (12 ounce) bottle barbeque  
sauce  
1/2 cup Italian salad dressing  
1/4 cup brown sugar  
2 tablespoons Worcestershire  
sauce

## Directions

Place chicken in a slow cooker. In a bowl, mix the barbeque sauce, Italian salad dressing, brown sugar, and Worcestershire sauce. Pour over the chicken.

Cover, and cook 3 to 4 hours on High or 6 to 8 hours on Low.

# Grandma's Slow Cooker Vegetarian Chili

## Ingredients

1 (19 ounce) can black bean soup  
1 (15 ounce) can kidney beans,  
rinsed and drained  
1 (15 ounce) can garbanzo beans,  
rinsed and drained  
1 (16 ounce) can vegetarian baked  
beans  
1 (14.5 ounce) can chopped  
tomatoes in puree  
1 (15 ounce) can whole kernel  
corn, drained  
1 onion, chopped  
1 green bell pepper, chopped  
2 stalks celery, chopped  
2 cloves garlic, chopped  
1 tablespoon chili powder, or to  
taste  
1 tablespoon dried parsley  
1 tablespoon dried oregano  
1 tablespoon dried basil

## Directions

In a slow cooker, combine black bean soup, kidney beans, garbanzo beans, baked beans, tomatoes, corn, onion, bell pepper and celery. Season with garlic, chili powder, parsley, oregano and basil. Cook for at least two hours on High.

# Cheddar Spirals

## Ingredients

1 (16 ounce) package spiral pasta  
2 cups half-and-half cream  
1 (10.75 ounce) can condensed  
Cheddar cheese soup  
1/2 cup butter, melted  
4 cups shredded Cheddar cheese

## Directions

Cook pasta according to package directions; drain. In a 5-qt. slow cooker, combine the cream, soup and butter until smooth; stir in the cheese and pasta. Cover and cook on low for 2-1/2 hours or until cheese is melted.

# Slow Cooker Homemade Beans

## Ingredients

3 cups dry navy beans, soaked overnight or boiled for one hour  
1 1/2 cups ketchup  
1 1/2 cups water  
1/4 cup molasses  
1 large onion, chopped  
1 tablespoon dry mustard  
1 tablespoon salt  
6 slices thick cut bacon, cut into 1 inch pieces  
1 cup brown sugar

## Directions

Drain soaking liquid from beans, and place them in a Slow Cooker.

Stir ketchup, water, molasses, onion, mustard, salt, bacon, and brown sugar into the beans until well mixed.

Cover, and cook on LOW for 8 to 10 hours, stirring occasionally if possible, though not necessary.

# Spiced Acorn Squash

## Ingredients

3/4 cup packed brown sugar  
1 teaspoon ground cinnamon  
1 teaspoon ground nutmeg  
2 acorn squash, halved and seeded  
3/4 cup raisins  
4 tablespoons butter or margarine  
1/2 cup water

## Directions

Combine brown sugar, cinnamon and nutmeg; spoon into the squash halves. Sprinkle with raisins. Top each with 1 tablespoon of butter. Wrap each squash half individually in heavy-duty foil; seal tightly. Pour water into a slow cooker. Place the squash, cut side up, in slow cooker (packets may be stacked). Cover and cook on high for 4 hours or until the squash is tender. Open foil packets carefully to allow steam to escape.

# Easy and Quick Swiss Steak

## Ingredients

1 tablespoon vegetable oil  
2 cups all-purpose flour  
salt and pepper to taste  
paprika to taste  
2 pounds beef cube steaks  
3 green bell pepper, sliced into rings  
3 red bell pepper, sliced into rings  
4 onions, sliced into rings  
4 (14.5 ounce) cans crushed tomatoes

## Directions

Heat the oil in a skillet over medium heat. In a bowl, mix the flour, salt and pepper, and paprika. Dredge the steaks in the flour mixture, and place in the skillet. Brown steaks on both sides, and remove from heat.

In a slow cooker, alternate layers of steak, green bell pepper, red bell pepper, onion, and tomatoes.

Cover, and cook 6 to 8 hours on Low, until steaks are very tender.

# Slow Cooker Cranberry Pork

## Ingredients

1 (16 ounce) can cranberry sauce  
1/3 cup French salad dressing  
1 onion, sliced  
1 (3 pound) boneless pork loin  
roast

## Directions

In a medium bowl, stir together the cranberry sauce, salad dressing, and onion. Place pork in a slow cooker, and cover with the sauce mixture.

Cover, and cook on High for 4 hours, or on Low for 8 hours. Pork is done when the internal temperature has reached 160 degrees F (70 degrees C).

# Slow Cooker Beef Stew

## Ingredients

2 pounds beef stew meat, diced into 1 inch pieces  
1 tablespoon Worcestershire sauce  
1 teaspoon no salt herb seasoning  
5 potatoes  
4 carrots  
1 yellow onion  
3/4 cup tomato juice  
1 (14.5 ounce) can stewed tomatoes  
2 fresh jalapeno peppers, sliced into rings

## Directions

The night before, cut up potatoes and carrots and slice onions. Put all the vegetables in a plastic container filled with water overnight.

Also the night before, marinate the stew meat with Worcestershire sauce and herb seasoning in a plastic storage bag. Place in the refrigerator.

In the morning, put the raw beef in the bottom of your slow cooker. Drain the vegetables, and pour in on top of the beef. Pour in the stewed tomatoes and tomato juice. If you like your stew a little spicy, add a chopped jalapeno pepper or two.

Turn the slow cooker on high for 1 hour. Then, set your slow cooker to low for 6-8 hours. The beef will cook completely, and will be very tender.

# Buffalo Chicken Dip

## Ingredients

2 (10 ounce) cans chunk chicken, drained  
2 (8 ounce) packages cream cheese, softened  
1 cup Ranch dressing  
3/4 cup pepper sauce (such as Frank's Red Hot®)  
1 1/2 cups shredded Cheddar cheese  
B  
1 bunch celery, cleaned and cut into 4 inch pieces  
1 (8 ounce) box chicken-flavored crackers

## Directions

Heat chicken and hot sauce in a skillet over medium heat, until heated through. Stir in cream cheese and ranch dressing. Cook, stirring until well blended and warm. Mix in half of the shredded cheese, and transfer the mixture to a slow cooker. Sprinkle the remaining cheese over the top, cover, and cook on Low setting until hot and bubbly. Serve with celery sticks and crackers.

# Chad's Slow Cooker Taco Soup

## Ingredients

1 pound ground beef  
1 pound bulk hot pork sausage  
1 (28 ounce) can crushed tomatoes  
1 (15.25 ounce) can whole kernel corn with red and green bell peppers (such as Mexicorn®), drained and rinsed  
1 (14.5 ounce) can black beans, rinsed and drained  
1 (14 ounce) can kidney beans, rinsed and drained  
1 (1 ounce) package ranch dressing mix  
1 (1 ounce) package taco seasoning mix  
1 onion, chopped  
1 green bell pepper, chopped  
1 red bell pepper, chopped  
1 (14.5 ounce) can diced tomatoes with green chile peppers (such as RO\*TEL®), undrained  
1/2 cup chili sauce  
2 fresh jalapeno peppers, diced  
1 (12 fluid ounce) can or bottle dark beer  
ground black pepper to taste

## Directions

Brown the ground beef completely in a large skillet over medium heat; drain. Transfer the beef to a slow cooker.

Brown the sausage completely in a large skillet over medium heat; drain. Transfer the beef to a slow cooker.

Add the crushed tomatoes, corn, black beans, kidney beans, ranch dressing mix, taco seasoning mix, onion, green bell pepper, red bell pepper, diced tomatoes with green chile peppers, chili sauce, jalapeno peppers, beer, and black pepper to the slow cooker. Set slow cooker to Low and cook 8 to 10 hours, or, if you prefer, on High for 4 to 6 hours.

# Onion Meat Loaf

## Ingredients

2 eggs  
1/2 cup ketchup  
3/4 cup quick-cooking oats  
1 envelope onion soup mix  
2 pounds ground beef

## Directions

In a large bowl, combine the eggs, ketchup, oats and soup mix. Crumble beef over mixture; mix well. Shape into a round loaf.

Cut three 20-in. x 3-in. strips of heavy-duty aluminum foil. Crisscross the strips so they resemble the spokes of a wheel. Place meat loaf in the center of the strips; pull the strips up and bend the edges to form handles. Grasp the foil handles to transfer loaf to a 3-qt. slow cooker. (Leave the foil in while meat loaf cooks.)

Cover and cook on low for 5-6 hours or until a meat thermometer reaches 160 degrees F. Using foil strips, lift meat loaf out of slow cooker.

# Slow Cooker Lemon and Thyme Chicken

## Ingredients

2 tablespoons olive oil  
1 (3 pound) whole chicken  
salt and pepper to taste  
2 lemons  
1 onion, coarsely chopped  
1 teaspoon dried thyme  
1/2 cup dry white wine  
1 teaspoon crushed garlic

## Directions

Heat the olive oil in a large skillet over medium-high heat. Season the chicken with salt and pepper, then fry in the hot oil until browned on all sides.

Meanwhile, chop one of the lemons into chunks and place into a slow cooker along with the onion, thyme, white wine and garlic. Cut the remaining lemon into quarters and stuff into the cavity of the chicken. Place the chicken into the slow cooker breast side down on top of the onion and lemon mixture. Cover and cook on Low for 6 hours, or for 3 hours on High. Chicken is done when the legs move easily in their sockets and the internal temperature of the breast has reached 160 degrees F (70 degrees C).

# Colleen's Slow Cooker Jambalaya

## Ingredients

1 pound skinless, boneless chicken breast halves - cut into 1 inch cubes  
1 pound andouille sausage, sliced  
1 (28 ounce) can diced tomatoes with juice  
1 large onion, chopped  
1 large green bell pepper, chopped  
1 cup chopped celery  
1 cup chicken broth  
2 teaspoons dried oregano  
2 teaspoons dried parsley  
2 teaspoons Cajun seasoning  
1 teaspoon cayenne pepper  
1/2 teaspoon dried thyme  
1 pound frozen cooked shrimp without tails

## Directions

In a slow cooker, mix the chicken, sausage, tomatoes with juice, onion, green bell pepper, celery, and broth. Season with oregano, parsley, Cajun seasoning, cayenne pepper, and thyme.

Cover, and cook 7 to 8 hours on Low, or 3 to 4 hours on High. Stir in the shrimp during the last 30 minutes of cook time.

# Shredded Beef for Tacos

## Ingredients

1 (4 pound) frozen rump roast  
1 cup white wine  
2 (7.75 ounce) cans Mexican style hot tomato sauce  
3 tablespoons crushed garlic  
salt and ground black pepper to taste  
1 bunch green onions, chopped  
1 cup chopped fresh cilantro

## Directions

Place the frozen roast in the slow cooker. Pour the wine and Mexican style hot tomato sauce over the top. Season with garlic, and salt and pepper to taste.

Cover, and cook on Low for 9 hours. When done, the roast should shred easily with a fork. Shred the roast into the juices, and mix in the chopped green onions and cilantro.

# Slow Cooker Rosemary and Red Pepper Chicken

## Ingredients

1 small onion, thinly sliced  
1 medium red bell pepper, seeded and thinly sliced  
4 cloves garlic, minced  
2 teaspoons dried rosemary  
1/2 teaspoon dried oregano  
8 ounces turkey Italian sausages, casings removed  
8 (4 ounce) skinless, boneless chicken breast halves  
1/4 teaspoon coarsely ground pepper  
1/4 cup dry vermouth  
1 1/2 tablespoons cornstarch  
2 tablespoons cold water  
salt to taste  
1/4 cup chopped fresh parsley

## Directions

In a 5 to 6 quart slow cooker, combine onion, bell pepper, garlic, rosemary, and oregano. Crumble sausages over onion mixture. Rinse chicken and pat dry; arrange in a single layer over sausage. Sprinkle with pepper. Pour in vermouth. Cover, and cook on Low setting for 5 to 7 hours, or until chicken is tender and cooked through when pierced.

Transfer chicken to a warm, deep platter, and cover to keep warm.

In a small bowl, stir together cornstarch and cold water. Stir into cooking liquid in slow cooker. Increase heat to High, and cover. Cook, stirring 2 to 3 times, until sauce is thickened (about 10 more minutes). Season to taste with salt. Spoon sauce over chicken, and sprinkle with parsley.

# Golden Mushroom Pork & Apples

## Ingredients

2 (10.75 ounce) cans  
Campbell's® Condensed Golden  
Mushroom Soup  
1/2 cup water  
1 tablespoon brown sugar  
1 tablespoon Worcestershire  
sauce  
1 teaspoon dried thyme leaves,  
crushed  
8 boneless pork chops, 3/4-inch  
thick  
4 large Granny Smith apples,  
sliced  
2 large onions, sliced

## Directions

Mix soup, water, sugar, Worcestershire and thyme in slow cooker.  
Add pork, apples and onions.

Cover and cook on LOW 8 to 9 hours or until done.

# Sauerkraut with Pigtails

## Ingredients

4 pounds sauerkraut - rinsed and drained  
5 (14 ounce) cans chicken broth  
1 tablespoon caraway seeds  
2 1/4 cups water  
1 cup milk  
1 tablespoon (1 stick) margarine, melted  
2 1/4 cups instant mashed potato flakes  
2 eggs  
1 tablespoon baking powder  
3 cups all-purpose flour, or as needed  
salt and pepper to taste

## Directions

Pour the sauerkraut into a slow cooker with one can of the chicken broth and the caraway seeds. Cover, and cook on Low for 2 hours.

Pour the remaining cans of chicken broth into a large pot, and bring to a rapid boil.

In another saucepan, bring water, milk and margarine to a boil. Mix in instant potato flaked until well blended, remove from heat, and stir in the eggs, baking powder, and enough flour so that the dough is firm but not sticky.

Pour the remaining cans of chicken broth into a large pot, and bring to a rapid boil. Pinch off pieces of the potato dough, and roll them into long thin dumplings (like pigtails). Drop the tails into the boiling chicken broth, and cook for 15 to 20 minutes.

Strain the dumplings from the broth, and add them to the sauerkraut in the slow cooker. Season with salt and pepper.

# Buffalo Chicken Wing Soup

## Ingredients

6 cups milk  
3 (10.75 ounce) cans condensed  
cream of chicken soup, undiluted  
3 cups shredded cooked chicken  
1 cup sour cream  
1/4 cup hot pepper sauce

## Directions

Combine all ingredients in a slow cooker. Cover and cook on low for 4-5 hours.

# Bavarian Pot Roast

## Ingredients

1 (4 pound) boneless beef top round roast, halved  
1 1/2 cups apple juice  
1 (8 ounce) can tomato sauce  
1 small onion, chopped  
2 tablespoons white vinegar  
1 tablespoon salt  
2 teaspoons ground cinnamon  
3/4 teaspoon ground ginger  
1/4 cup cornstarch  
1/2 cup water

## Directions

In a Dutch oven coated with nonstick cooking spray, brown roast on all sides over medium-high heat; drain. transfer to a 5-qt. slow cooker. In a bowl, combine the juice, tomato sauce, onion, vinegar, salt, ginger and cinnamon; pour over roast. Cover and cook on high for 5-7 hours.

In a small bowl, combine cornstarch and water until smooth; stir into cooking juices until well combined. Cover and cook 1 hour longer or until the meat is tender and gravy begins to thicken.

# Slow Cooker Barbecue Ribs

## Ingredients

4 pounds pork baby back ribs  
salt and pepper to taste  
2 cups ketchup  
1 cup chili sauce  
1/2 cup packed brown sugar  
4 tablespoons vinegar  
2 teaspoons dried oregano  
2 teaspoons Worcestershire sauce  
1 dash hot sauce

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Season ribs with salt and pepper. Place in a shallow baking pan. Brown in oven 15 minutes. Turn over, and brown another 15 minutes; drain fat.

In a medium bowl, mix together the ketchup, chili sauce, brown sugar, vinegar, oregano, Worcestershire sauce, hot sauce, and salt and pepper. Place ribs in slow cooker. Pour sauce over ribs, and turn to coat.

Cover, and cook on Low 6 to 8 hours, or until ribs are tender.

# Slow Cooker Chicken Alfredo

## Ingredients

4 skinless, boneless chicken breast halves - cubed  
2 (16 ounce) jars Alfredo pasta sauce  
4 slices Swiss cheese  
3 tablespoons grated Parmesan cheese  
1 teaspoon garlic powder  
salt and pepper to taste

## Directions

In the crock of a slow cooker, stir together the chicken cubes and Alfredo sauce. Cover, and cook on Low for 2 hours. Add Parmesan cheese and Swiss cheese; cover and cook for another 30 minutes, or until chicken is cooked through. Season with garlic powder, salt and pepper and stir in cheeses before serving.

# Slow Cooker Shepherd's Pie

## Ingredients

1 pound Bob Evans®  
Original/Regular Recipe Sausage  
Roll  
2 cups frozen peas and carrots  
1 (24 ounce) package Bob  
Evans® Mashed Potatoes  
1 (12 ounce) jar beef gravy

## Directions

In medium skillet over medium heat, crumble and cook sausage until brown. Place in slow cooker. Add peas and carrots. Top with mashed potatoes. Pour gravy on top of potatoes. Cover and cook on low 4 to 6 hours.

# Orange Chicken with Green Onions and Walnuts

## Ingredients

1 1/2 cups SwansonB® Chicken Broth (regular, Natural GoodnessB „ý or Certified Organic)  
1/4 cup teriyaki sauce  
3 cloves garlic, minced  
3/4 cup orange marmalade  
4 green onions, sliced  
2 tablespoons cornstarch  
8 skinless chicken thighs  
1/2 cup walnut pieces  
Hot cooked regular long-grain white rice

## Directions

Mix broth, teriyaki sauce, garlic, marmalade, 1/4 cup green onions and cornstarch in 6-quart slow cooker. Add chicken and turn to coat.

Cover and cook on LOW 8 to 9 hours\* or until chicken is no longer pink. Sprinkle with walnuts and remaining green onions before serving. Serve with rice.

# Super-Easy Drumstick Casserole

## Ingredients

1 turkey drumstick, skin removed  
1 cup celeriac (celery root),  
chopped  
1 cup diced rutabaga  
1 cup Brussels sprouts  
1 sweet potato, chopped  
2 1/4 cups chicken stock

## Directions

Combine turkey, celeriac, rutabaga, Brussels sprouts, sweet potato, and chicken stock in a slow cooker. Set slow cooker to Medium. Cook for 8 hours.

# Slow Cooker Porcupine Meatballs With Peppers

## Ingredients

2 pounds lean ground beef  
2/3 cup uncooked white rice  
1/2 cup milk  
1 beaten egg  
2 cloves garlic, minced  
1 teaspoon dried basil  
1 teaspoon salt  
1 tablespoon olive oil

1 (14 ounce) jar spaghetti sauce  
1 (14.5 ounce) can diced tomatoes  
1 1/2 cups beef broth  
1/2 cup red wine  
1 teaspoon dried basil  
1/2 teaspoon ground cayenne pepper  
2 bay leaves  
3 cloves garlic, minced  
1 (16 ounce) package frozen pepper and onion stir fry vegetable blend

## Directions

Thoroughly combine ground beef, rice, milk, egg, garlic, basil, and salt in a bowl. Form the mixture into about 16 1-1/2 inch meatballs.

Heat olive oil in a skillet over medium heat, and brown the meatballs well on all sides, about 15 minutes.

Place the spaghetti sauce, diced tomatoes, beef broth, red wine, basil, cayenne pepper, bay leaves, and 3 minced garlic cloves in slow cooker, and stir to combine. Put the meatballs into the slow cooker, and stir gently to cover with sauce. Shake the frozen vegetables over the sauce, without stirring, and cook on Low, covered, for 6 to 8 hours, until the meatballs are tender and the vegetables are cooked.

About an hour before serving, gently stir the sauce, being careful not to break the meatballs, and remove the bay leaves. Cook for 1 more hour to blend the flavors and thicken the sauce.

# Frijoles II

## Ingredients

1 1/2 cups dry pinto beans  
1/2 teaspoon white sugar  
1 teaspoon minced garlic  
2 tablespoons finely chopped onion  
2 slices smoked bacon  
2 cups water  
salt to taste

## Directions

Place the beans, sugar, garlic, onion, and bacon into a slow cooker. Pour in the water, cover, and cook on High for 6 hours. Drain off 2/3 of the liquid, and discard bacon. Use a potato masher to mash beans to a chunky consistency. Season with salt to taste, and serve hot.

# Slow Cooker Swiss Steak

## Ingredients

1/4 cup all-purpose flour  
salt and pepper to taste  
1 1/2 pounds round steak, cut into small pieces  
3 tablespoons vegetable oil  
3 stalks celery, chopped  
1 onion, chopped  
3 carrots, shredded  
2 (14.5 ounce) cans diced tomatoes with juice  
1 tablespoon Worcestershire sauce  
2 tablespoons brown sugar, or to taste

## Directions

In a shallow bowl, mix the flour, salt, and pepper. Lightly coat the round steak pieces in the flour mixture.

Heat the oil in a skillet over medium heat, and saute the celery, onion, and carrots about 5 minutes, until tender. Remove from heat, and set aside. Mix in the round steak pieces, and cook until lightly browned.

Place the vegetables and steak in a slow cooker. Mix in the tomatoes with juice, Worcestershire sauce, and brown sugar.

Cover, and cook 8 to 10 hours on Low, until the round steak is very tender.

# Baby Back Ribs

## Ingredients

2 1/2 pounds pork baby back ribs,  
cut into serving size pieces  
5 cups water  
1 medium onion, sliced  
2 celery ribs, cut in half  
2 teaspoons minced garlic,  
divided  
1 teaspoon whole peppercorns  
1/2 cup barbecue sauce  
1/4 cup plum sauce  
1 dash hot pepper sauce

## Directions

Place the ribs in a 5-qt. slow cooker. Add the water, onion, celery, 1 teaspoon garlic and peppercorns. Cover and cook on low for 6 hours or until meat is tender.

In a small saucepan, combine the barbecue sauce, plum sauce, hot pepper sauce and remaining garlic. Cook and stir over medium heat for 5 minutes or until heated through. Remove ribs. Discard cooking juices and vegetables.

Coat grill rack with nonstick cooking spray before starting the grill. Brush ribs with sauce. Grill, uncovered, over medium-low heat for 8-10 minutes or until browned, turning occasionally and brushing with remaining sauce.

# Aunt Ro's Baked Beans

## Ingredients

8 ounces bacon  
1 pound ground beef  
1/2 cup chopped onion  
2 (12 ounce) cans pinto beans,  
drained and rinsed  
2 (15.5 ounce) cans canned butter  
beans, drained and rinsed  
2 (15 ounce) cans canned baked  
beans with pork  
1 cup barbeque sauce  
1 cup ketchup  
1 cup brown sugar, packed

## Directions

Place the bacon in a large, deep skillet and cook over medium-high heat until evenly brown. Drain on paper towels, crumble, and set aside. Drain bacon fat from the skillet.

Using the same skillet, cook the ground beef and onion over medium heat, stirring until the meat is no longer pink, 5 to 7 minutes. Drain.

Transfer the ground beef to a slow cooker. Add the pinto beans, butter beans, baked beans with pork, barbeque sauce, ketchup, and brown sugar to the ground beef mixture; stir to blend well. Cover and cook for 4 hours on High. Top each serving with crumbled bacon.

# Slow Cooker Pulled Pork

## Ingredients

1 (2 pound) pork tenderloin  
1 (12 fluid ounce) can or bottle  
root beer  
1 (18 ounce) bottle your favorite  
barbecue sauce  
8 hamburger buns, split and lightly  
toasted

## Directions

Place the pork tenderloin in a slow cooker; pour the root beer over the meat. Cover and cook on low until well cooked and the pork shreds easily, 6 to 7 hours. Note: the actual length of time may vary according to individual slow cooker. Drain well. Stir in barbecue sauce. Serve over hamburger buns.

# Creamy Ham and Potatoes

## Ingredients

4 medium red potatoes, thinly sliced  
2 medium onions, finely chopped  
1 1/2 cups cubed fully cooked ham  
2 tablespoons butter or margarine  
2 tablespoons all-purpose flour  
1 teaspoon ground mustard  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1 (10.75 ounce) can condensed cream of celery soup, undiluted  
1 1/3 cups water  
1 cup shredded Cheddar cheese

## Directions

In a slow cooker, layer potatoes, onions and ham. In a saucepan, melt butter. Stir in flour, mustard, salt and pepper until smooth. Combine soup and water; gradually stir into flour mixture. Bring to a boil; cook and stir for 2 minutes or until thickened and bubbly. Pour over ham. Cover and cook on low for 8-9 hours or until potatoes are tender. If desired, sprinkle with cheese before serving.

# Steph's Zesty Sweet and Sour Meatballs

## Ingredients

1 (15 ounce) can pineapple chunks, drained with juice reserved  
1 tablespoon soy sauce  
1/3 cup apple cider vinegar  
1/2 cup dark brown sugar  
1 tablespoon cornstarch  
  
1 pound lean ground beef  
1 egg  
1 teaspoon Worcestershire sauce  
1/4 cup milk  
1/2 cup Italian dry bread crumbs  
2 tablespoons dried minced onion  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper  
  
1 green bell pepper, chopped

## Directions

Heat a slow cooker to Medium-High; stir the reserved liquid from the pineapple chunks, soy sauce, vinegar, and brown sugar together in the slow cooker. Whisk the cornstarch into the mixture until dissolved.

Mix the ground beef, egg, Worcestershire sauce, milk, bread crumbs, onion, salt, and pepper together in a bowl; form into 1-inch balls.

Heat a large skillet over medium heat; cook the meatballs in the hot skillet until browned on all sides, about 5 minutes. Place the meatballs into the slow cooker. Add the reserved pineapple chunks and green bell pepper.

Cover and cook until the meatballs are no longer pink in the center, about 1 hour.

# Slow Cooker Chicken and Noodles

## Ingredients

4 skinless, boneless chicken breast halves  
6 cups water  
1 onion, chopped  
2 stalks celery, chopped (optional)  
salt and pepper to taste  
1 (12 ounce) package frozen egg noodles

## Directions

Place chicken, water, onion and salt and pepper to taste into a slow cooker. Add celery if desired. Set temperature to low and cook for 6 to 8 hours.

When chicken is tender, remove from the slow cooker and tear or chop into bite-sized pieces. Set aside in a small casserole dish to keep warm. Turn the slow cooker up to high heat and stir in the frozen egg noodles. Cook until noodles are tender then return the chicken pieces to the broth. Adjust seasonings to taste.

# Pumpkin Pie Pudding

## Ingredients

1 (15 ounce) can solid pack pumpkin  
1 (12 fluid ounce) can evaporated milk  
3/4 cup white sugar  
1/2 cup biscuit/baking mix  
2 eggs, beaten  
2 tablespoons butter or margarine, melted  
2 1/2 teaspoons pumpkin pie spice  
2 teaspoons vanilla extract  
Whipped Topping (optional)

## Directions

In a large bowl, combine the first eight ingredients. Transfer to a slow cooker coated with nonstick cooking spray.

Cover and cook on low for 6-7 hours or until a thermometer reads 160 degrees. Serve in bowls with whipped topping if desired.

# Slow Cooker Dump and Go Cheesy Chicken

## Ingredients

6 skinless, boneless chicken breast halves  
2 (11 ounce) cans condensed cream of Cheddar cheese soup  
1/2 cup milk  
salt and pepper to taste  
1 teaspoon garlic powder

## Directions

Spray slow cooker with cooking spray. Place chicken breasts inside. In a medium bowl mix together soup and milk, and pour mixture over chicken. Season with salt and pepper to taste and garlic powder.

Cook on High for about 6 hours. Note: Do not lift lid while cooking!

# Jammin' Beef Stew

## Ingredients

Crisco® Original No-Stick Cooking Spray  
2 pounds beef stew meat, cut into 1-inch pieces  
1/4 cup Pillsbury BEST® All Purpose Flour  
1 1/2 teaspoons salt  
1/4 teaspoon ground black pepper  
1 cup chopped yellow onions  
3 carrots, cleaned and sliced on a diagonal  
2 bay leaves (optional)  
1 tablespoon Worcestershire sauce  
1 (14.5 ounce) can diced tomatoes  
1/2 cup Smucker's® Concord Grape Jam or Reduced Sugar Concord Grape Jam (optional)  
1 (14.5 ounce) can beef broth or water  
6 new potatoes, quartered  
2 tablespoons chopped fresh parsley

## Directions

**STOVE TOP METHOD:** Spray a 4-1/2 quart Dutch oven with no-stick spray.

Place meat in pot. Combine flour, salt and pepper. Toss with meat to coat evenly. Add onions, carrots, bay leaves, Worcestershire sauce, tomatoes, grape jam, broth or water. Mix to combine ingredients.

Bring to a boil, then reduce to a simmer. Cover and simmer 1 hour, stirring occasionally. Add potatoes, simmering 30 minutes more or until meat and potatoes are fork-tender. Remove bay leaves. Add chopped parsley, stirring to combine gravy. Season to taste with salt and pepper.

**SLOW COOKER METHOD:** Spray slow cooker with no-stick spray.

Place meat in cooker. Combine flour, salt and pepper. Toss with meat to coat evenly. Add onions, carrots, bay leaves, Worcestershire sauce, tomatoes, grape jam, broth or water and potatoes. Mix to combine ingredients.

Cover and cook on LOW 8 to 10 hours (or on HIGH 5 to 6 hours) or until meat is fork-tender. Remove bay leaves. Add chopped parsley, stirring to combine gravy. Season to taste with salt and pepper.

# Slow Cooker Tomato Sauce

## Ingredients

10 roma (plum) tomatoes - peeled, seeded and crushed  
1/2 small onion, chopped  
1 teaspoon minced garlic  
1/4 cup olive oil  
1 teaspoon dried oregano  
1 teaspoon dried basil  
1 teaspoon ground cayenne pepper  
1 teaspoon salt  
1 teaspoon ground black pepper  
1 pinch cinnamon

## Directions

Place tomatoes, onion, garlic, and olive oil in a slow cooker. Season with oregano, basil, cayenne pepper, salt, black pepper, and cinnamon.

Cover, and cook 10 to 15 hours on Low. The longer you simmer it the more flavorful it becomes. At 10 hours it's really good, but at 15 its even better.

# Slow Cooker Chicken Stroganoff

## Ingredients

4 skinless, boneless chicken breast halves - cubed  
1/8 cup margarine  
1 (.7 ounce) package dry Italian-style salad dressing mix  
1 (8 ounce) package cream cheese  
1 (10.75 ounce) can condensed cream of chicken soup

## Directions

Put chicken, margarine and dressing mix in slow cooker; mix together and cook on low for 5 to 6 hours.

Add cream cheese and soup, mix together and cook on high for another 1/2 hour or until heated through and warm.

# Slow Cooker Chicken Stew

## Ingredients

3 pounds skinless, boneless chicken breast meat - cut into bite-size pieces  
1/2 teaspoon olive oil  
3 cloves garlic, crushed  
1/2 cup water  
1 (10.75 ounce) can condensed cream of celery soup  
1/2 teaspoon ground black pepper  
1/2 teaspoon salt  
1/2 teaspoon Italian-style seasoning  
1 apple - peeled, cored and cut into eighths  
3 small red potatoes, cut into eighths  
1 onion, cut into eighths  
1 (1.25 ounce) envelope dry onion gravy mix

## Directions

Heat oil in a large skillet over medium high heat. Saute garlic and chicken until lightly browned.

Place chicken and garlic in slow cooker; add water, soup, pepper, salt, seasoning, apple, potatoes, onion and gravy mix. Mix all together.

Set heat on Low setting and simmer slowly for 6 to 8 hours.

# Pressure-Cooked Beef Stew

## Ingredients

1 (2 pound) boneless beef chuck roast  
1 tablespoon vegetable oil  
5 cups water, divided  
8 medium potatoes, peeled and quartered  
4 medium carrots, halved  
1 medium onion, quartered  
1 teaspoon minced garlic  
3/4 teaspoon salt  
1/2 teaspoon pepper  
1/2 teaspoon dried thyme  
2 bay leaves  
2 tablespoons cornstarch  
1/4 cup cold water

## Directions

In a pressure cooker, brown roast in oil on all sides. Remove roast. Add cooking rack; place roast on rack. Add 4 cups of water. Close cover securely; place pressure regulator on vent pipe. Bring cooker to full pressure over high heat. Reduce heat to medium-high; cook for 40 minutes. (Pressure regulator should maintain a slow steady rocking motion; adjust heat if needed.)

Remove from the heat; allow pressure to drop on its own. Remove meat and keep warm. Pour pan juices into a bowl; skim fat. Remove rack from cooker. Add potatoes, carrots, onion, garlic, salt, pepper, thyme, bay leaves, pan juices and remaining water to cooker. Cover securely; return cooker to full pressure. Reduce heat; cook for 8 minutes.

Immediately cool according to manufacturer's directions until pressure is completely reduced. With a slotted spoon, remove vegetables and keep warm. Discard bay leaves. Combine cornstarch and cold water until smooth; stir into pan juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with beef and vegetables.

# Spinach Dip II

## Ingredients

2 cups bechamel sauce  
2 (8 ounce) packages cream  
cheese, softened  
1/4 teaspoon cayenne pepper  
1 pinch seasoning salt  
1 onion, chopped  
2 cups grated Parmesan cheese  
1/2 pound shredded Cheddar  
cheese  
2 (12 fluid ounce) cans spinach,  
drained

## Directions

In a large saucepan, melt together the Bechamel sauce, cream cheese, cayenne pepper, salt, onion, Parmesan cheese, and Cheddar cheese. Stir in the spinach.

Transfer the mixture to a slow cooker and keep warm over medium heat.

# Throw-Together Short Ribs

## Ingredients

- 1/3 cup water
- 1/4 cup tomato paste
- 3 tablespoons brown sugar
- 1 tablespoon prepared mustard
- 2 teaspoons seasoned salt
- 2 teaspoons cider vinegar
- 1 teaspoon Worcestershire sauce
- 1 teaspoon beef bouillon granules
- 2 pounds beef short ribs
- 1 small tomato, chopped
- 1 small onion, chopped
- 1 tablespoon cornstarch
- 1 tablespoon cold water

## Directions

In a 3-qt. slow cooker, combine the first eight ingredients. Add the ribs, tomato and onion. Cover and cook on low for 4-5 hours or until meat is tender.

In a small bowl, combine cornstarch and cold water until smooth; gradually stir into cooking juices. Cover and cook for 10-15 minutes or until thickened.

# Bacon Wrapped Pork Chops in Zesty Sauce

## Ingredients

6 (4 ounce) pork chops  
12 slices bacon  
1 (12 ounce) bottle tomato-based chili sauce  
3 tablespoons brown sugar  
2 tablespoons Dijon mustard  
1 (8 ounce) can pineapple chunks, drained

## Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.

Wrap each pork chop in 2 bacon slices to completely cover the pork chop, and secure with toothpicks. Place the wrapped chops onto a broiler pan, and broil until browned, about 5 minutes per side.

Mix together the chili sauce, brown sugar, and Dijon mustard in a bowl. Place the browned pork chops into the bottom of a slow cooker, and pour the chili sauce mixture over the chops. Spread pineapple chunks over the chops, set the cooker to Low, and cook until very tender, about 6 hours.

# Barbeque Pork Two Ways

## Ingredients

2 1/2 pounds pork shoulder  
1/2 cup chopped onion  
1 clove garlic, minced  
1/4 cup brown sugar  
1 teaspoon dry mustard  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper  
2 cups ketchup  
1/4 cup Worcestershire sauce

## Directions

Cut boneless pork shoulder crosswise into 1/4 inch slices. Partially freezing it will make slicing easier.

In the slow cooker, combine sliced pork, onion, garlic, brown sugar, dry mustard, salt, pepper, ketchup, and Worcestershire sauce; mix well, and cover. Cook on Low, stirring occasionally, for 6 to 8 hours or until the meat is tender.

OR : In a Dutch oven or large saucepan, combine pork, onion, garlic, brown sugar, dry mustard, salt, pepper, ketchup, and Worcestershire sauce; mix well. Bring to a boil, reduce heat, and cover. Simmer, stirring occasionally, for 2 1/2 to 3 hours or until pork is tender.

# Shrimp Marinara

## Ingredients

1 (14.5 ounce) can Italian diced tomatoes, undrained  
1 (6 ounce) can tomato paste  
1/2 cup water  
2 garlic cloves, minced  
2 tablespoons minced fresh parsley  
1 teaspoon salt  
1 teaspoon dried oregano  
1/2 teaspoon dried basil  
1/4 teaspoon pepper  
1 pound fresh or frozen shrimp, cooked, peeled and deveined  
1 pound spaghetti, cooked and drained  
Shredded Parmesan cheese

## Directions

In a slow cooker, combine the first nine ingredients. Cover and cook on low for 3-4 hours. Stir in shrimp. Cover and cook 20 minutes longer or just until shrimp are heated through. Serve over spaghetti. Garnish with Parmesan cheese if desired.

# Barbecued Beef

## Ingredients

- 1 1/2 cups ketchup
- 1/4 cup packed brown sugar
- 1/4 cup red wine vinegar
- 2 tablespoons prepared Dijon-style mustard
- 2 tablespoons Worcestershire sauce
- 1 teaspoon liquid smoke flavoring
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon garlic powder
- 1 (4 pound) boneless chuck roast

## Directions

In a large bowl, combine ketchup, brown sugar, red wine vinegar, Dijon-style mustard, Worcestershire sauce, and liquid smoke. Stir in salt, pepper, and garlic powder.

Place chuck roast in a slow cooker. Pour ketchup mixture over chuck roast. Cover, and cook on Low for 8 to 10 hours.

Remove chuck roast from slow cooker, shred with a fork, and return to the slow cooker. Stir meat to evenly coat with sauce. Continue cooking approximately 1 hour.

# Slow Cooker Venison Roast

## Ingredients

3 pounds boneless venison roast  
1 large onion, sliced  
1 tablespoon soy sauce  
1 tablespoon Worcestershire sauce  
1 tablespoon garlic salt  
1/4 teaspoon ground black pepper  
1 (1 ounce) package dry onion soup mix  
1 (10.75 ounce) can condensed cream of mushroom soup

## Directions

Put cleaned meat in slow cooker and cover with onion. Sprinkle with soy sauce, Worcestershire sauce, garlic salt and pepper.

In a small bowl combine the soup mix and the soup; mix together and pour mixture over venison. Cook on Low setting for 6 hours.

# Ropa Vieja in a Slow Cooker

## Ingredients

1 (2 pound) beef chuck pot roast  
3 cloves garlic  
2 red bell peppers, cut into large wedges  
2 green bell peppers, cut into large wedges  
1 yellow onion, cut into wedges  
1 sweet onion, cut into wedges  
1/2 (6 ounce) can tomato paste, or to taste  
1/4 cup red wine vinegar  
1/8 teaspoon garlic powder, or to taste  
1/8 teaspoon seasoned salt, or to taste  
salt and ground black pepper to taste

## Directions

Pierce the beef roast to tenderize it and let the flavors in, and place it into a slow cooker with the garlic, red bell peppers, green bell peppers, yellow onions and sweet onions. Stir in the tomato paste and red wine vinegar. Sprinkle with the garlic powder, seasoned salt, salt, and ground black pepper.

Cover, and cook on Low until the beef is tender, 7 to 8 hours. Remove beef, and shred into long strands using two forks. Return the meat to the slow cooker and combine with the vegetables.

Cook on Low until the meat and vegetables are very tender, about 30 minutes.

# Little Smokies

## Ingredients

1 (18 ounce) bottle barbeque sauce  
1 cup packed brown sugar  
1/2 cup ketchup  
1 tablespoon Worcestershire sauce  
1/3 cup chopped onion  
2 (16 ounce) packages little wieners

## Directions

Stir together barbecue sauce, brown sugar, ketchup, Worcestershire sauce, onion, and wieners in the bowl of a slow cooker. Cook on LOW for 2 hours, or until ready to serve.

# Spicy Chunks of Stewed Beef Soup

## Ingredients

1 cup dry mixed beans  
1 1/2 pounds cubed beef stew meat  
5 cups beef broth  
1 cup red wine  
1 (28 ounce) can whole peeled tomatoes  
4 large carrots, cut into 2 inch pieces  
3 stalks celery, cut into 2 inch pieces  
3 potatoes, peeled and cubed  
3 cloves garlic, minced  
4 green onions, chopped  
1 teaspoon salt  
1 teaspoon ground black pepper  
1 teaspoon ground cayenne pepper  
1/2 teaspoon crushed red pepper flakes  
1 tablespoon dried oregano  
1 tablespoon ground dry mustard  
1 dash hot sauce

## Directions

Rinse and pick through beans and place in a medium saucepan with water to cover by 2 inches. Bring to a boil for 10 minutes, then remove from heat, cover and let soak 2 hours. Drain and rinse.

In a 5 quart slow cooker, combine beans, stew meat, broth, wine, tomatoes, carrots, celery, potatoes, garlic and onions. Season with salt, pepper, cayenne, red pepper flakes, oregano, mustard and hot sauce. Cover and cook on low 10 to 12 hours.

# Cabbage Beef Soup

## Ingredients

2 tablespoons vegetable oil  
1 pound ground beef  
1/2 large onion, chopped  
5 cups chopped cabbage  
2 (16 ounce) cans red kidney beans, drained  
2 cups water  
24 ounces tomato sauce  
4 beef bouillon cubes  
1 1/2 teaspoons ground cumin  
1 teaspoon salt  
1 teaspoon pepper

## Directions

Heat oil in a large stockpot over medium high heat. Add ground beef and onion, and cook until beef is well browned and crumbled. Drain fat, and transfer beef to a slow cooker. Add cabbage, kidney beans, water, tomato sauce, bouillon, cumin, salt, and pepper. Stir to dissolve bouillon, and cover.

Cook on high setting for 4 hours, or on low setting for 6 to 8 hours. Stir occasionally. Enjoy!

# Becca's Barbequed Beans

## Ingredients

1 1/2 pounds lean ground beef  
1/4 cup chopped onion  
1/4 teaspoon ground black pepper  
2/3 cup barbeque sauce  
1/4 cup diced dill pickles  
1 teaspoon Worcestershire sauce  
2 (15 ounce) cans pork and beans

## Directions

Preheat oven to 350 degrees F (175 degrees C)

In a large skillet or saucepan, brown ground beef and onion together with pepper, and drain well.

In a large casserole dish, combine beef mixture, barbeque sauce, pickles, Worcestershire sauce, and pork and beans. Cover with lid or foil, and bake in preheated oven for 40 to 45 minutes, until hot and bubbly. If you prefer, you can place the mixture in a slow cooker at high heat, and simmer for 1 hour, or until hot.

# Emma's Slow Cooker Clam Chowder

## Ingredients

1/4 pound bacon, diced  
1 (28 ounce) can diced tomatoes with juice  
2 (6.5 ounce) cans chopped clams with juice  
3 large potatoes, diced  
1 large onion, chopped  
2 carrots, thinly sliced  
3 stalks celery with leaves, thinly sliced  
1 tablespoon chopped fresh parsley  
1 1/2 teaspoons salt  
1 1/2 teaspoons ground black pepper  
1 teaspoon dried thyme leaves  
1 bay leaf

## Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, stirring occasionally, until evenly browned, about 10 minutes. Pour off the bacon fat, and place the drained bacon pieces in a slow cooker.

Stir the tomatoes, clams, potatoes, onion, carrots, celery, parsley, salt, pepper, thyme, and bay leaf into the slow cooker, cover, and set the cooker on Low. Cook until the vegetables are tender and the flavors are well blended, 8 to 10 hours.

# Tangy Bean Soup

## Ingredients

2 (14.5 ounce) cans chicken broth  
1 (16 ounce) package frozen mixed vegetables  
1 (15 ounce) can black beans, rinsed and drained  
1 (15 ounce) can pinto beans, rinsed and drained  
1 (14.5 ounce) can diced tomatoes, undrained  
1 medium onion, chopped  
1 tablespoon chili powder  
1 tablespoon minced fresh cilantro  
4 garlic cloves, minced  
1/4 teaspoon pepper  
CORNMEAL DUMPLINGS:  
1/2 cup all-purpose flour  
1/2 cup shredded Cheddar cheese  
1/3 cup cornmeal  
1 tablespoon sugar  
1 teaspoon baking powder  
1 egg  
2 tablespoons milk  
2 teaspoons vegetable oil

## Directions

In a slow cooker, combine the first 10 ingredients. Cover and cook on high for 4-5 hours.

For dumplings, combine the flour, cheese, cornmeal, sugar and baking powder in a bowl. In another bowl, combine the egg, milk and oil; add to dry ingredients just until moistened (batter will be stiff). Drop by heaping tablespoons onto soup. Cover and cook on high 30 minutes longer (without lifting cover) or until a toothpick inserted in a dumpling comes out clean.

# Casserole in the Cooker

## Ingredients

1 (16 ounce) package frozen  
broccoli cuts, thawed and drained  
3 cups cubed fully cooked ham  
1 (10.75 ounce) can condensed  
cream of mushroom soup,  
undiluted  
1 (8 ounce) jar process cheese  
sauce  
1 cup milk  
1 cup uncooked instant rice  
1 celery rib, chopped  
1 small onion, chopped

## Directions

In a slow cooker, combine the broccoli and ham. Combine the soup, cheese sauce, milk, rice, celery and onion; stir into the broccoli mixture. Cover and cook on low for 4-5 hours or until rice is tender.

# Mom's Shredded Elk Sandwiches

## Ingredients

1 1/2 cups ketchup  
3 tablespoons brown sugar  
1 tablespoon dry mustard powder  
1 tablespoon lemon juice  
1 tablespoon liquid smoke  
flavoring  
1 teaspoon onion powder  
1 teaspoon garlic powder  
2 teaspoons celery salt  
2 teaspoons ground black pepper  
2 teaspoons Worcestershire sauce  
1/8 teaspoon ground nutmeg  
3 drops hot pepper sauce  
1 (4 pound) elk roast, cut in half  
10 hamburger buns, split

## Directions

Whisk together the ketchup, brown sugar, mustard powder, lemon juice, liquid smoke, onion powder, garlic powder, celery salt, black pepper, Worcestershire sauce, nutmeg, and hot pepper sauce in a bowl. Place the elk roast into a large slow cooker, and pour the sauce overtop.

Cover, and cook on High until the meat shreds easily with a fork, about 5 hours. Shred, and serve on the hamburger buns.

# Stephanie's Freezer Spaghetti Sauce

## Ingredients

4 onions, chopped  
4 cloves garlic, minced  
1 green bell pepper, chopped  
1/2 cup vegetable oil  
16 cups chopped tomatoes  
2 tablespoons dried oregano  
2 tablespoons dried basil  
1/4 cup chopped parsley  
1/4 cup white sugar  
2 tablespoons salt  
3/4 teaspoon ground black pepper  
1 (6 ounce) can tomato paste

## Directions

In a slow cooker saute together the onion, garlic, green pepper, and vegetable oil. Cook until onion is transparent.

Add the chopped tomatoes, oregano, basil, parsley, sugar, salt, and ground black pepper. Cook for 2 to 3 hours on low heat. Stir frequently.

Let sauce cool. Pour sauce into quart size freezer containers. Store in freezer.

When ready to use sauce, stir in can of tomato paste.

# Pollo (Chicken) Fricassee from Puerto Rico

## Ingredients

1 pound chicken drumsticks  
1 tablespoon adobo seasoning  
1/2 (.18 ounce) packet sazón seasoning  
1/2 teaspoon salt  
5 large red potatoes, peeled and thickly sliced  
1 large red bell pepper, seeded and chopped  
1 large green bell pepper, seeded and chopped  
1 large onion, chopped  
5 cloves garlic, minced  
1 bunch fresh cilantro, chopped  
2 tablespoons olive oil  
1/2 cup dry red wine  
1 teaspoon ground cumin  
1 teaspoon dried oregano  
2 fresh or dried bay leaves

## Directions

Wash the chicken and pat dry; place into a large bowl. Season with adobo seasoning, sazón seasoning, and salt. Place the legs into a slow cooker, and cover with the potato slices.

Puree the red pepper, green pepper, onion, garlic, cilantro, olive oil, wine, cumin, and oregano in a blender. Pour over the chicken and add the bay leaves.

Cook on Low for 6 to 8 hours, until the chicken is easily removed from the bone.

# Nikki's Creamy Crock Pot Potato Soup

## Ingredients

3 slices bacon, cooked and crumbled  
4 red potatoes, peeled and cut into 1/2 inch chunks  
1/4 cup butter  
1/2 onion, chopped  
3 cloves garlic, coarsely chopped  
1/2 cup milk  
1/4 cup all-purpose flour  
3 cups milk  
1 cup sour cream  
1/4 cup shredded Cheddar cheese  
1/4 cup grated Parmesan cheese  
2 tablespoons seasoned salt  
1 tablespoon chopped fresh parsley  
1 tablespoon crushed red pepper flakes  
1/2 teaspoon celery salt  
1/2 teaspoon dried basil  
chives for garnish (optional)

## Directions

Preheat a large slow cooker by turning it to the High setting and covering with the lid.

Place the cut-up potatoes in a microwave safe bowl, and microwave on High for about 8 minutes, until the potatoes are cooked and steaming hot.

While the potatoes are cooking, place the butter in the preheated slow cooker, and cook and stir the onions and garlic for about 5 minutes, until the onions turn golden. Stir in 1/2 cup of milk, and whisk in the flour until smooth. Gradually whisk in the remaining 3 cups of milk, and let the mixture come to a simmer in the slow cooker. Simmer for about 10 minutes, until the soup begins to thicken.

Stir in the hot cooked potatoes, crumbled bacon, sour cream, Cheddar cheese, Parmesan cheese, seasoned salt, parsley, red pepper flakes, celery salt, and dried basil. Stir to mix the soup well, reduce the slow cooker setting to Low, cover, and cook for 3 hours, stirring occasionally. Sprinkle with chives and serve.

# Slow Cooker Shredded Venison for Tacos

## Ingredients

1 (1.25 ounce) package taco seasoning mix  
1/4 cup all-purpose flour  
3 pounds venison roast  
2 teaspoons cayenne pepper, or to taste  
2 tablespoons vegetable oil  
1 1/2 cups water

## Directions

Mix half the taco seasoning with the flour and cayenne pepper to taste and coat the meat with this mixture. Heat the oil in a large skillet over medium high heat. Place the roast in the oil and brown well on all sides.

Place the meat in a slow cooker with the water and cook on low setting for 8 hours or on high setting for 5 hours. When meat is done, shred with a fork and season to your taste.

# Southwest Stew

## Ingredients

2 pounds ground beef  
1 onion, chopped  
1 (14.5 ounce) can peeled and diced tomatoes  
1 (15 ounce) can pinto beans, drained and rinsed  
1 (15.25 ounce) can whole kernel corn, drained  
4 potatoes, cubed  
1 cup medium salsa  
2 cups water  
1 teaspoon ground cumin  
salt to taste  
ground black pepper to taste  
1/2 teaspoon garlic powder  
1/2 cup shredded Cheddar cheese

## Directions

Cook ground beef and onion until done.

In a large pan add beef, onion, tomatoes, beans, corn, potatoes, picante sauce, water, cumin, salt and pepper to taste, and garlic powder. Simmer, covered, for 45 minutes. I like to use slow cooker and let it simmer all day. Serve; top with cheese.

# Jerre's Black Bean and Pork Tenderloin Slow

## Ingredients

1 1/2 pounds pork tenderloin, cut into 2 inch strips  
1 small onion, coarsely chopped  
1 small red bell pepper, coarsely chopped  
3 (15 ounce) cans black beans  
1 (16 ounce) jar salsa  
1/2 cup chicken broth  
1 teaspoon dried oregano  
1 teaspoon ground cumin  
2 teaspoons chili powder

## Directions

Combine pork tenderloin, onion, red pepper, black beans, salsa, chicken broth, oregano, cumin, and chili powder in a slow cooker. Set to Low and cook for 8 to 10 hours.

Break up pieces of cooked pork to thicken the chili before serving.

# Spicy Pumpkin Chili

## Ingredients

1 pound ground beef  
1/2 teaspoon crushed red pepper flakes, or to taste  
1 teaspoon minced garlic  
1/2 large onion, diced  
1 green bell pepper, chopped  
1 red bell pepper, chopped  
1 (15 ounce) can kidney beans, rinsed and drained  
1 (15 ounce) can black beans, rinsed and drained  
1 (15 ounce) can Great Northern beans, drained and rinsed  
1 (8 ounce) can tomato sauce  
1 (4 ounce) can tomato sauce with garlic and onions  
2 (14.5 ounce) cans petite diced tomatoes  
1 (14.5 ounce) can fire roasted diced tomatoes  
1 (15 ounce) can pumpkin puree  
2 teaspoons pumpkin pie spice  
2 teaspoons chili powder  
1 teaspoon ground cumin  
1 teaspoon salt, or to taste

## Directions

Heat a large skillet over medium-high heat; cook and stir the beef in the skillet until crumbly and no longer pink, about 5 minutes. Stir in the red pepper flakes, garlic, and onion; continue cooking until the beef has browned and the onion has softened and turned translucent. Add the green and red bell pepper and cook 5 minutes more.

While the beef is cooking, combine the kidney beans, black beans, Great Northern beans, tomato sauce, tomato sauce with garlic and onions, petite diced tomatoes, fire roasted diced tomatoes, and pumpkin puree in a large slow cooker. Season with pumpkin pie spice, chili powder, cumin, and salt. Stir in the ground beef mixture.

Cook on Low until the chili is hot, 1 to 2 hours.

# Slow Cooker Baked Beans

## Ingredients

24 ounces dry white beans  
1 pound ham hocks  
1 onion, chopped  
1/2 cup packed brown sugar  
1/2 cup maple syrup  
1 teaspoon salt  
1 cup water  
1/2 cup ketchup  
2 tablespoons prepared mustard

## Directions

In a large pot over high heat, combine the beans with water to cover and bring to a boil for 10 minutes. Remove from heat but let sit for 1 hour. Drain beans and place them in a slow cooker. Add the ham hocks, onion, brown sugar, maple syrup, salt and water.

Mix well, cover and cook on high setting for 4 to 5 hours, stirring occasionally. During the final hour of cooking, add the ketchup and mustard, remove the ham from the hocks and discard the hocks. Mix well and serve.

# Slow Cooker Wieners in Wiener BBQ Sauce

## Ingredients

2 pounds hot dogs  
1 (18 ounce) jar grape jelly  
1 (8 ounce) jar prepared mustard  
1 tablespoon brown sugar  
1 tablespoon apple cider vinegar

## Directions

Place the wieners in a slow cooker. In a medium bowl, combine the grape jelly, mustard, brown sugar and cider vinegar. Mix well and pour over the wieners.

Cook on low setting for at least 1 hour before serving.

# Slow Cooker Barbecue Beef

## Ingredients

3 tablespoons all-purpose flour  
3 pounds chuck roast  
15 ounces tomato sauce  
1/2 cup chopped onion  
1/3 cup brown sugar  
2 cubes beef bouillon  
1 1/2 teaspoons chili powder  
1 clove garlic, minced  
1 teaspoon mustard powder

## Directions

Rub the flour into the roast. Place roast in bottom of slow cooker. Pour in the tomato sauce, onion, brown sugar, bouillon, chili powder, garlic and mustard powder. Mix well.

Cover slow cooker and cook on high setting for 8 hours OR on low setting for 14 to 16 hours.

# Deli Style Brisket

## Ingredients

4 pounds beef brisket  
1 tablespoon garlic powder  
1/4 cup ketchup  
1 large onion, thinly sliced  
1 tablespoon all-purpose flour  
1/4 cup water

## Directions

Place brisket fat side up into slow cooker, sprinkle garlic powder on top and rub ketchup generously into brisket. Add onion slices all around and on top of meat, add enough water to coat the bottom of the cooker.

Cook on Low, all day, for the most tender brisket you will ever eat.

For gravy, remove brisket from the slow cooker, and increase temperature to High. Mix flour with 1/4 cup water, add to pot, and bring to a boil, stirring constantly.

# Pepperoncini Beef

## Ingredients

1 (3 pound) beef chuck roast  
4 cloves garlic, sliced  
1 (16 ounce) jar pepperoncini

## Directions

Make small cuts in roast, and insert garlic slices in cuts. Place roast in the slow cooker, and pour the entire contents of the jar of pepperoncini, including liquid, over meat.

Cover, and cook on Low for 6 to 8 hours.

# Citrus Turkey Roast

## Ingredients

3 pounds frozen boneless turkey  
roast, thawed  
1 tablespoon garlic powder  
1 tablespoon paprika  
1 tablespoon olive oil  
2 teaspoons Worcestershire sauce  
1/2 teaspoon salt  
1/2 teaspoon pepper  
8 cloves garlic, peeled  
1 cup chicken broth, divided  
1/4 cup water  
1/4 cup white wine, or additional  
chicken broth  
1/4 cup orange juice  
1 tablespoon lemon juice  
2 tablespoons cornstarch

## Directions

Cut roast in half. Combine the garlic powder, paprika, oil, Worcestershire sauce, salt and pepper; rub over turkey. Place in a 5-qt. slow cooker. Add the garlic, 1/2 cup broth, water, wine or additional broth, orange juice and lemon juice. Cover and cook on low for 5-6 hours or until a meat thermometer reads 170 degrees F.

Remove turkey and keep warm. Discard garlic cloves. For gravy, combine cornstarch and remaining broth until smooth; stir into cooking juices. Cover and cook on high for 15 minutes or until thickened. Slice turkey; serve with gravy.

# Jamaican Turkey Sandwich

## Ingredients

### Pulled Turkey:

- 1/2 cup chopped celery
- 1/3 cup chopped green onion
- 1 (2 pound) skinless, boneless turkey breast, cut into 8 ounce chunks
- 1/2 cup juice from canned pineapple
- 1/4 cup sweet chile sauce
- 3 tablespoons distilled white vinegar
- 2 tablespoons water
- 1 tablespoon beef bouillon granules
- 2 teaspoons garlic powder
- 6 canned pineapple rings

### Coleslaw Topping:

- 1/4 cup mayonnaise
- 1 tablespoon lemon juice
- 2 tablespoons chopped fresh parsley
- 1/2 cup chopped onion
- 2 cups chopped cabbage
- 1 cup shredded Cheddar cheese
- salt and black pepper to taste
- 6 Kaiser rolls, split

## Directions

Sprinkle the celery and green onions into the bottom of a slow cooker; place the turkey chunks on top. Combine the pineapple juice, sweet chile sauce, vinegar, water, beef bouillon, and garlic powder; pour over the turkey. Place the pineapple rings on the turkey chunks.

Cook on Low until the turkey pulls apart easily, 6 to 7 hours.

Meanwhile, make the coleslaw by stirring the mayonnaise, lemon juice, parsley, and onion together in a mixing bowl. Add the cabbage and Cheddar cheese; season to taste with salt and pepper. Cover, and refrigerate while the turkey cooks.

Once the turkey is tender, shred using two forks. Pile some of the shredded turkey and a pineapple ring onto a Kaiser roll; top with coleslaw to serve.

# Scalloped Taters

## Ingredients

1 (2 pound) package frozen cubed hash brown potatoes  
1 (10.75 ounce) can condensed cream of chicken soup, undiluted  
1 1/2 cups milk  
1 cup shredded Cheddar cheese  
9 tablespoons butter, melted and divided  
1/4 cup dried minced onion  
1/2 teaspoon salt  
1/8 teaspoon pepper  
3/4 cup crushed cornflakes

## Directions

In a large bowl, combine the hash browns, soup, milk, cheese, 1/2 cup butter, onion, salt and pepper. Pour into a greased 5-qt. slow cooker. Cover and cook on low for 4-1/2 to 5 hours or until potatoes are tender.

Just before serving, combine the cornflake crumbs and remaining butter in a pie plate. Bake at 350 degrees F for 4-6 minutes or until golden brown. Stir the potatoes; sprinkle with crumb topping.

# Slow-Cooked Corn Chowder

## Ingredients

2 1/2 cups milk  
1 (14.75 ounce) can cream-style corn  
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted  
1 3/4 cups frozen corn  
1 cup frozen shredded hash brown potatoes  
1 cup cubed fully cooked ham  
1 large onion, chopped  
2 tablespoons butter or margarine  
2 teaspoons dried parsley flakes  
salt and pepper to taste

## Directions

In a slow cooker, combine all ingredients. Cover and cook on low for 6 hours.

# Vegetable Cheese Soup I

## Ingredients

1 (15 ounce) can creamed corn  
1 cup peeled and cubed potatoes  
1 cup chopped carrots  
1/2 onion, chopped  
1 teaspoon celery seed  
1/2 teaspoon ground black pepper  
2 (14.5 ounce) cans vegetable broth  
1 (16 ounce) jar processed cheese sauce

## Directions

In a slow cooker, combine corn, potatoes, carrots, onion, celery seeds and pepper. Add broth and cover, cook on low 8 to 10 hours.

Stir in cheese and cook 30 to 60 minutes or until cheese is melted and blended with vegetables.

# Slow-Cooker Chicken Tortilla Soup

## Ingredients

1 pound shredded, cooked chicken  
1 (15 ounce) can whole peeled tomatoes, mashed  
1 (10 ounce) can enchilada sauce  
1 medium onion, chopped  
1 (4 ounce) can chopped green chile peppers  
2 cloves garlic, minced  
2 cups water  
1 (14.5 ounce) can chicken broth  
1 teaspoon cumin  
1 teaspoon chili powder  
1 teaspoon salt  
1/4 teaspoon black pepper  
1 bay leaf  
1 (10 ounce) package frozen corn  
1 tablespoon chopped cilantro  
7 corn tortillas  
vegetable oil

## Directions

Place chicken, tomatoes, enchilada sauce, onion, green chiles, and garlic into a slow cooker. Pour in water and chicken broth, and season with cumin, chili powder, salt, pepper, and bay leaf. Stir in corn and cilantro. Cover, and cook on Low setting for 6 to 8 hours or on High setting for 3 to 4 hours.

Preheat oven to 400 degrees F (200 degrees C).

Lightly brush both sides of tortillas with oil. Cut tortillas into strips, then spread on a baking sheet.

Bake in preheated oven until crisp, about 10 to 15 minutes. To serve, sprinkle tortilla strips over soup.

# Pressure Cooker Pork Tenderloin

## Ingredients

1/4 cup fresh cilantro leaves  
1/4 cup olive oil  
1/4 cup lime juice  
2 cloves garlic, sliced  
1/2 teaspoon red pepper flakes, or to taste  
1/4 teaspoon salt, or to taste  
1 pound pork tenderloin  
3/4 cup chicken broth  
1/4 cup lemon juice

## Directions

Blend the cilantro, olive oil, lime juice, garlic, red pepper flakes, and salt in a blender until smooth; pour into a large resealable plastic bag. Add the pork tenderloin to the bag and manipulate to assure it's covered with the marinade. Remove as much air from the bag as possible before sealing. Marinate in refrigerator 8 hours to overnight.

Stir the chicken broth and lemon juice together in the bottom of a pressure cooker. Lay the tenderloin into the liquid in the slow cooker. Pour the remaining marinade from the bag over the tenderloin.

Seal and lock pressure cooker and cook over high heat to build pressure until the indicator sounds. Reduce heat to medium and cook for 25 minutes. Remove from heat and let stand for 5 minutes. Run under cold water to help release the pressure before unsealing the lid. Slice the tenderloin into medallions to serve.

# Slow Cooked Teriyaki Venison

## Ingredients

1 (2 pound) venison roast  
1 cup packed brown sugar  
1/3 cup unsweetened apple juice  
1/3 cup soy sauce  
1/2 teaspoon salt  
3 tablespoons cold water  
2 tablespoons cornstarch

## Directions

Cut venison roast in half and rub with brown sugar. Place roast into a slow cooker and add the apple juice, soy sauce, and salt. Cover and cook on Low setting for 6 hours or until meat is tender. Remove meat from slow cooker, cover, and let stand for 15 minutes.

Pour drippings through strainer into medium sized bowl, return juices to slow cooker and discard material in strainer. In a small bowl, combine water and cornstarch until smooth; stir into cooking juices until well combined. Cover and cook on High until thickened, about 15 minutes. Slice meat and serve with gravy.

# Ez's Slow Cooker Hot Chili

## Ingredients

- 1 onion, chopped
- 1 green bell pepper, chopped
- 1 clove garlic, minced
- 2 tablespoons olive oil
- 2 pounds ground beef
- 4 (11.5 ounce) cans tomato-vegetable juice cocktail
- 1 (10.75 ounce) can condensed tomato soup
- 1 (16 ounce) can chili beans, drained
- 1/8 teaspoon cayenne pepper
- 3 tablespoons chili powder
- 1 tablespoon soy sauce
- 1 cup water

## Directions

In a large skillet over medium heat, saute the onion, green bell pepper and garlic in the oil for 5 minutes, or until tender. Stir in the beef and cook until brown. Transfer these ingredients to a slow cooker.

Then, to the slow cooker, add tomato-vegetable juice, soup, chili beans, cayenne pepper, chili powder, soy sauce and water.

Cover slow cooker and cook on low setting for 2 hours.

# Slow-Cooked Parmesan Chicken

## Ingredients

Vegetable cooking spray  
6 skinless, boneless chicken breast halves  
6 tablespoons butter or margarine  
1 (2 ounce) pouch Campbell's® Dry Onion Soup and Recipe Mix  
2 (10.75 ounce) cans Campbell's® Condensed Cream of Mushroom Soup  
1 1/2 cups milk  
1 cup converted long-grain white rice  
1/4 cup grated Parmesan cheese

## Directions

Spray the inside of a 4-quart slow cooker with the cooking spray. Place the chicken into the cooker. Place 1 tablespoon of butter onto each chicken breast half.

Stir the onion soup mix, mushroom soup, milk and rice in a medium bowl. Pour over the chicken. Sprinkle with the cheese.

Cover and cook on LOW for 8 to 9 hours\* or until the chicken is cooked through.

# Rich Spinach Casserole

## Ingredients

2 (10 ounce) packages frozen chopped spinach, thawed, well drained  
2 cups small curd cottage cheese  
1 cup cubed process cheese (Velveeta)  
3/4 cup egg substitute  
2 tablespoons butter or margarine, cubed  
1/4 cup all-purpose flour  
1/2 teaspoon salt

## Directions

In a 3-qt. slow cooker, combine all ingredients; mix well. Cover and cook on low for 2-1/2 hours or until the cheese is melted.

# Stuffing for Slow Cooker

## Ingredients

- 1 cup butter
- 2 cups chopped celery
- 2 cups chopped onion
- 1/4 cup chopped parsley
- 2 (8 ounce) cans mushrooms, drained
- 12 cups white bread, cut into cubes
- 1 teaspoon poultry seasoning
- 1 teaspoon dried thyme
- 1 1/2 teaspoons sage
- 1/2 teaspoon ground black pepper
- 1 1/2 teaspoons salt
- 1/2 teaspoon dried marjoram (optional)
- 2 eggs, beaten
- 4 cups chicken broth

## Directions

In a large skillet over medium heat, melt the butter. Sauté the celery, onion, parsley and mushrooms until onions are soft.

In a large bowl, combine the bread cubes and vegetables. Add the poultry seasoning, thyme, sage, pepper, salt and marjoram. Toss together well. Add egg and enough broth to moisten.

Lightly pack into slow cooker; cover and cook on high for 45 minutes. Reduce to low and cook for 4 to 8 hours.

# Slow Cooker Lancaster County Pork and

## Ingredients

1 (4 pound) pork loin roast  
1 teaspoon caraway seeds  
salt and pepper to taste  
2 cups sauerkraut with liquid

## Directions

Cut pork loin, if necessary, to fit in the slow cooker. Season with caraway seeds, and salt and pepper to taste. Pour sauerkraut over the roast.

Cook on High for 1 hour, then cook on Low for 5 to 6 hours. Internal temperature of the roast should be at least 160 degrees F (70 degrees C).

# Slow Cooker Parsley Chicken

## Ingredients

1/2 cup butter, softened  
4 bone-in chicken breast halves  
12 small red potatoes, halved  
1 small onion, coarsely chopped  
12 whole mushrooms  
1 (8 ounce) package cream cheese, cubed  
1 bunch fresh parsley, coarsely chopped  
1 lemon, juiced  
1/2 cup soy sauce  
1 teaspoon salt  
1 teaspoon ground black pepper

## Directions

Divide butter into 4 equal portions and spread between the skin and meat of each chicken breast. Place chicken breasts, potatoes, onion, mushrooms, cream cheese, parsley, lemon juice, soy sauce, salt, and pepper in a slow cooker. Cook on Low for 8 to 10 hours.

# Dilly Beef Sandwiches

## Ingredients

1 (3 pound) boneless beef chuck  
roast  
1 (16 ounce) jar whole dill pickles,  
undrained  
1/2 cup chili sauce  
2 garlic cloves, minced  
10 hamburger buns, split

## Directions

Cut roast in half and place in a slow cooker. Add pickles with juice, chili sauce and garlic. Cover and cook on low for 8-9 hours or until beef is tender. Discard pickles. Remove roast. When cool enough to handle, shred the meat. Return to the sauce and heat through. Using a slotted spoon, fill each bun with about 1/2 cup meat mixture.

# Turkey Meatballs

## Ingredients

2 (1 ounce) envelopes dry onion soup mix  
water as needed  
2 pounds ground turkey  
1 (6.8 ounce) package beef flavored instant rice mix (e.g. Rice A Roni)  
2 eggs, beaten

## Directions

In slow cooker, combine onion soup mix with enough water to fill slow cooker halfway. Set slow cooker to 350 degrees F (175 degrees C) until soup boils.

Meanwhile, to make meatballs: In a large bowl combine turkey with rice and flavoring mix and mix together; then add egg beat and mix well. Form mixture into 2 inch balls and brown in a large skillet over medium high heat.

Once soup is boiling, add browned meatballs to slow cooker and cook for 3 hours on medium setting, 6 hours on low setting.

# Slow Cooker Italian Turkey

## Ingredients

4 beef bouillon cubes  
1 quart water, or as needed  
1 skinless, boneless turkey breast half  
1/4 cup white vinegar  
1 medium onion, chopped  
1 green bell pepper, seeded and cut into strips  
2 cloves garlic, minced  
1 teaspoon dried oregano  
1 tablespoon Worcestershire sauce  
1 (.75 ounce) packet brown gravy mix  
1/2 cup water

## Directions

Dissolve the beef bouillon cubes in 1 quart water, and pour into a slow cooker. Place turkey in slow cooker, adding more water to cover if needed.

Cover, and cook 8 to 10 hours on Low. Two hours before end of cook time, mix the vinegar, onion, green bell pepper, garlic, oregano, and Worcestershire sauce into slow cooker.

Blend the brown gravy mix and water in a small bowl, and stir into the slow cooker, continue cooking 20 minutes.

# Creamy Hash Browns

## Ingredients

1 (2 pound) package frozen cubed hash brown potatoes  
2 cups cubed or shredded process American cheese  
2 cups sour cream  
1 (10.75 ounce) can condensed cream of celery soup, undiluted  
1 (10.75 ounce) can condensed cream of chicken soup, undiluted  
1 pound sliced bacon, cooked and crumbled  
1 large onion, chopped  
1/4 cup butter or margarine, melted  
1/4 teaspoon black pepper

## Directions

Place potatoes in an ungreased 5-qt. slow cooker. In a bowl, combine the remaining ingredients. Pour over potatoes and mix well.

Cover and cook on low for 4-5 hours or until potatoes are tender and heated through.

# Southwestern Chicken and White Bean Soup

## Ingredients

1 tablespoon vegetable oil  
1 pound skinless, boneless chicken breast, cut into 1-inch pieces  
1 3/4 cups Swanson® Chicken Broth (Regular, Natural Goodness®, or Certified Organic)  
1 cup Pace® Thick & Chunky Salsa  
3 cloves garlic, minced  
2 teaspoons ground cumin  
1 (16 ounce) can small white beans, rinsed and drained  
1 cup frozen whole kernel corn  
1 large onion, chopped

## Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the chicken and cook until it's well browned, stirring often.

Stir the chicken, broth, salsa, garlic, cumin, beans, corn and onion in a 3 1/2-quart slow cooker. Add the chicken.

Cover and cook on LOW for 8 to 9 hours\* or until the chicken is cooked through.

# Spinach Noodle Casserole

## Ingredients

8 ounces dry spinach noodles  
2 tablespoons vegetable oil  
1 1/2 cups sour cream  
1/3 cup all-purpose flour  
1 1/2 cups cottage cheese  
4 green onions, minced  
2 teaspoons Worcestershire sauce  
1 dash hot pepper sauce  
2 teaspoons garlic salt

## Directions

Cook noodles in a large pot of salted boiling water until barely tender. Drain and rinse with cold water. Toss with vegetable oil.

While noodles are cooking, combine sour cream and flour in a large bowl. Mix well, then stir in cottage cheese, green onions, Worcestershire sauce, hot pepper sauce, and garlic salt. Stir noodles into mixture. Generously grease the inside of a slow cooker and pour in noodle mixture. Cover and cook on high for 1 1/2 to 2 hours.

# Southwestern Style Chalupas

## Ingredients

1 (4 pound) pork roast  
1 pound dried pinto beans  
1 (4 ounce) can chopped green  
chile peppers  
2 tablespoons chili powder  
2 teaspoons cumin seed  
1 teaspoon dried oregano  
salt and pepper to taste  
1 quart water  
1 (16 ounce) package corn chips

## Directions

In a slow cooker, combine pork roast, pinto beans, chile peppers, chili powder, cumin seed, oregano, salt, pepper, and water. Cover, and simmer on Low for 4 hours.

Shred meat, removing any bones and fat. Cover, and continue cooking for 2 to 4 more hours. Add more water if necessary.

Place corn chips on serving plates. Spoon pork mixture over chips, and serve with desired toppings.

# Slow Cooker Cassoulet

## Ingredients

2 pounds skinless, boneless chicken breast halves, cut into chunks  
1 onion, quartered and thinly sliced  
2 large cloves garlic, minced  
1/4 cup chopped fresh parsley  
1/2 teaspoon salt  
1/4 teaspoon black pepper  
2 (15 ounce) cans cannellini beans, drained and rinsed  
1 pound turkey kielbasa, cut into 1/2-inch slices  
1/3 cup dry white wine

## Directions

Place the chicken into the bottom of a slow cooker. Stir together the onion, garlic, parsley, salt, pepper, cannellini beans, and turkey kielbasa in a large bowl. Pour the mixture over the chicken in the slow cooker, and pour the wine over all the ingredients. Cover, set the cooker to Low, and cook until the chicken is very tender and the cassoulet is thickened, 5 to 6 hours.

# Golden Peach Pork Chops

## Ingredients

1 (29 ounce) can peach halves,  
drained  
5 bone-in pork loin chops (1 inch  
thick)  
1 tablespoon vegetable oil  
salt and pepper to taste  
1/4 cup packed brown sugar  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground cloves  
1 (8 ounce) can tomato sauce  
1/4 cup cider vinegar

## Directions

Drain peaches, reserving 1/4 cup juice (discard remaining juice or save for another use); set fruit and juice aside. In a large skillet, brown pork chops on both sides in oil; transfer to a slow cooker. Sprinkle with salt and pepper.

In a bowl, combine the brown sugar, cinnamon and cloves; mix well. Add the tomato sauce, vinegar and reserved peach juice. Pour over the chops. Arrange peach halves on top. Cover and cook on low for 6-8 hours or until the meat is tender.

# Slow Cooker Italian Chicken Alfredo

## Ingredients

cooking spray  
4 (4 ounce) skinless, boneless  
chicken breast halves  
1/4 cup water  
1 (.7 ounce) package dry Italian-  
style salad dressing mix  
1 clove garlic, pressed  
1 (8 ounce) package cream  
cheese, softened  
1 (10.75 ounce) can condensed  
cream of chicken soup  
1 (4.5 ounce) can chopped  
canned mushrooms  
1 (8 ounce) package spaghetti  
1 tablespoon chopped fresh  
parsley

## Directions

Spray the crock of a slow cooker with non-stick cooking spray. Place chicken breasts in crock. Combine Italian dressing mix, and water in a small bowl. Pour over chicken; sprinkle with garlic, cover, and cook on Low 4 hours.

After 4 hours, whisk softened cream cheese and cream of chicken soup together in a bowl. Pour over chicken; stir in mushrooms. Cover and cook on Low for 1 additional hour.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

To serve, spoon chicken and sauce over hot cooked pasta and sprinkle with parsley.

# Slow Cooker Chicken Cordon Bleu

## Ingredients

6 skinless, boneless chicken breast halves  
1 (10.75 ounce) can condensed cream of chicken soup  
1 cup milk  
4 ounces sliced ham  
4 ounces sliced Swiss cheese  
1 (8 ounce) package herbed dry bread stuffing mix  
1/4 cup butter, melted

## Directions

Mix together the cream of chicken soup and milk in a small bowl. Pour enough of the soup into a slow cooker to cover the bottom. Layer chicken breasts over the sauce. Cover with slices of ham and then Swiss cheese. Pour the remaining soup over the layers, stirring a little to distribute between layers. Sprinkle the stuffing on top, and drizzle butter over stuffing. Cover, and cook on Low for 4 to 6 hours, or 2 to 3 hours on High.

# Cuban Ropa Vieja

## Ingredients

- 1 tablespoon vegetable oil
- 2 pounds beef flank steak
- 1 cup beef broth
- 1 (8 ounce) can tomato sauce
- 1 small onion, sliced
- 1 green bell pepper, seeded and sliced into strips
- 2 cloves garlic, chopped
- 1 (6 ounce) can tomato paste
- 1 teaspoon ground cumin
- 1 teaspoon chopped fresh cilantro
- 1 tablespoon olive oil
- 1 tablespoon white vinegar

## Directions

Heat vegetable oil in a large skillet over medium-high heat. Brown the flank steak on each side, about 4 minutes per side.

Transfer beef to a slow cooker. Pour in the beef broth and tomato sauce, then add the onion, bell pepper, garlic, tomato paste, cumin, cilantro, olive oil and vinegar. Stir until well blended. Cover, and cook on High for 4 hours, or on Low for up to 10 hours. When ready to serve, shred meat and serve with tortillas or rice.

# Dog Food Dip

## Ingredients

2 pounds lean ground beef  
1 onion, chopped  
1 (10.75 ounce) can condensed cream of mushroom soup  
1 pound processed cheese food, cubed  
1 (12 ounce) jar sliced jalapeno peppers, drained

## Directions

Place lean ground beef and onion in a large, deep skillet over medium high heat. Cook until beef is evenly brown and onion is soft. Drain and turn heat to medium low.

Pour in condensed cream of mushroom soup. Mix in processed cheese food and desired amount of jalapeno peppers. Cook and stir until all ingredients are well blended, about 10 minutes.

Transfer the mixture to a medium bowl. Cover and chill in the refrigerator 8 hours, or overnight.

Reheat the mixture in a slow cooker, mixing in about 1 tablespoon of water to thin if necessary, before serving.

# Hearty Beans with Beef

## Ingredients

1 pound ground beef  
1 medium onion, chopped  
1 (16 ounce) can baked beans,  
undrained  
1 (15.5 ounce) can butter beans,  
rinsed and drained  
1/2 cup ketchup  
1/3 cup packed brown sugar  
1 tablespoon barbecue sauce  
1/4 teaspoon Worcestershire  
sauce

## Directions

In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Transfer to slow cooker. Stir in the remaining ingredients. Cover and cook on high for 3-4 hours or until heated through.

# Cranberry Pork Roast

## Ingredients

1 (3 pound) boneless rolled pork loin roast  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 (16 ounce) can whole berry cranberry sauce  
1/4 cup honey  
1 teaspoon grated orange peel  
1/8 teaspoon ground cloves  
1/8 teaspoon ground nutmeg

## Directions

Cut roast in half and place in a slow cooker; sprinkle with salt and pepper. Combine the remaining ingredients; pour over roast. Cover and cook on low for 4-5 hours or until a meat thermometer reads 160 degrees F. Let stand 10 minutes before slicing.

# Sauerbraten II

## Ingredients

15 gingersnaps  
4 1/2 pounds rump roast  
7 potatoes, peeled and quartered  
6 carrots, cut into 1 inch pieces  
6 stalks celery, cut into 2 inch pieces  
1 onion, quartered  
2 cubes beef bouillon  
1/2 teaspoon freshly ground black pepper

## Directions

Line the bottom of a large Dutch oven or slow cooker with the gingersnaps. Place the roast on the cookies and cover with water. Place the potatoes, carrots, celery and onion on top of the meat, and crumble the bouillon cubes into the water. Bring to a boil, reduce heat and simmer 3 to 6 hours (or 8 hours on low in a slow cooker), until meat is tender.

# Chicken with Sausage and Dried Fruit

## Ingredients

- 4 skinless, boneless chicken breast halves
- 1 (6 inch) smoked turkey sausage link, sliced
- 1 green bell pepper, seeded and chopped
- 1 small onion, chopped
- 3 cloves garlic, minced
- 3/4 cup chopped dried apples
- 1/2 cup sweetened dried cranberries
- 1 tablespoon dried parsley
- 2 teaspoons dried chives
- 1 cup chicken stock
- 1 pinch salt and pepper to taste

## Directions

Place the chicken breasts in the bottom of a slow cooker. They can still be frozen if you have those on hand. Layer the sausage, green pepper, onion, garlic, apples, and cranberries over the chicken. Sprinkle with parsley and chives. Pour the chicken stock over everything, and season with salt and pepper. Cover, and cook on Low for 8 to 9 hours.

# Keilbasa Appetizer

## Ingredients

1 pound kielbasa, cut into 1/4-inch slices  
1 onion, chopped  
1/2 cup mustard  
1 (10 ounce) jar prepared jalapeno pepper jelly

## Directions

Combine the kielbasa, onion, mustard, and jalapeno jelly in a slow cooker; stir.

Set slow cooker to high. Cook until completely heated, about 30 minutes.

# McIntire's Lamb Stew

## Ingredients

1 pound boneless lamb shoulder, cut into 2 inch pieces  
2 cups diced carrots  
5 large potatoes, peeled and diced  
1/2 sweet yellow onion, chopped  
3 cloves garlic, minced  
2 cups beef stock  
1 pinch seasoned salt (such as LAWRY'S®), or to taste  
ground black pepper to taste  
1 pinch paprika, or to taste  
1 pinch dried thyme, or to taste  
1 (1.5 fluid ounce) jigger Irish whiskey (such as Jameson®)  
1 cup frozen peas

## Directions

Place lamb shoulder, carrots, potatoes, onion, garlic, beef stock, seasoned salt, pepper, paprika, thyme, and Irish whiskey in a slow cooker. Cook on Low for 6 to 7 hours. Add peas about 15 minutes before serving.

# Creamy Pheasant and Noodle

## Ingredients

2 cups sliced carrots  
1 1/2 cups chopped onion  
1 cup sliced celery  
2 tablespoons chopped fresh parsley  
1 bay leaf  
2 pounds cubed pheasant meat  
2 (10.75 ounce) cans reduced fat reduced sodium condensed cream of mushroom soup  
1/2 cup water  
1 teaspoon dried thyme leaves, crushed  
1/4 teaspoon ground black pepper  
1 cup frozen peas  
salt and pepper to taste  
paprika to taste  
1 (10 ounce) package dried egg noodles

## Directions

Place carrot, onion, celery, parsley, and bay leaf into a large (4-quart) slow cooker. Add cubed pheasant meat, then stir together cream of mushroom soup, water, thyme, and 1/4 teaspoon pepper; pour over pheasant. Cover and cook on Low for 8 to 9 hours, or on High for 4 to 4 1/2 hours.

Stir frozen peas into pheasant and season to taste with salt, pepper, and paprika. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Serve creamy pheasant on a bed of noodles.

# Turkey in a Pot

## Ingredients

1 (3 pound) boneless turkey breast, halved  
1 (16 ounce) can whole berry cranberry sauce  
1/2 cup sugar  
1/2 cup apple juice  
1 tablespoon cider vinegar  
2 garlic cloves, minced  
1 teaspoon ground mustard  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground cloves  
1/4 teaspoon ground allspice  
2 tablespoons all-purpose flour  
1/4 cup cold water  
1/4 teaspoon browning sauce (optional)

## Directions

Place the turkey skin side up in a 5-qt. slow cooker. Combine the cranberry sauce, sugar, apple juice, vinegar, garlic, mustard, cinnamon, cloves and allspice; pour over turkey. Cover and cook on low for 5-6 hours or until a meat thermometer reads 170 degrees F.

Remove turkey to a cutting board; keep warm. Strain cooking juices. In a saucepan, combine flour and water until smooth; gradually stir in strained juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in browning sauce if desired. Serve with sliced turkey.

# Noodles Napoli

## Ingredients

1 pound lean ground beef  
1/2 pound Italian sausage  
1 onion, chopped  
1 clove crushed garlic  
1 (8 ounce) package wide egg noodles  
1 (4 ounce) jar diced pimento peppers, drained  
1 (16 ounce) can crushed tomatoes  
1 (8 ounce) can tomato sauce  
2 cups water  
1 cup shredded Cheddar cheese

## Directions

Mix beef and sausage into 1 or 2 flat patties. In a large skillet over medium to medium-high heat, salt patties and brown well on each side. Remove meat and set aside.

Saute onion and garlic in the drippings. Remove with a slotted spoon and add to the platter with the meat.

In the drippings, carefully brown a single layer of the raw noodles until golden, remove and do another layer until all are done.

Return all the noodles to the skillet with the garlic, onions, peppers, crushed tomatoes, tomato sauce and water. Break the meat patty into large chunks, gently stir all together and simmer 1/2 hour or so. Add a little water as the noodles absorb the juices. This should not be soupy, just thick and dry. Stir in the grated cheese and let it melt into the sauce. It sticks easily at this point, so don't overcook. This reheats well in a slow cooker or casserole.

# Pot Roast Caribe

## Ingredients

2 tablespoons vegetable oil  
1 (3 pound) boneless beef chuck roast  
2 cloves garlic, crushed  
1 cup chopped onion  
1 teaspoon salt  
2 (8 ounce) cans tomato sauce  
2 tablespoons white sugar  
1 tablespoon all-purpose flour  
1 teaspoon unsweetened cocoa powder  
1 teaspoon chili powder  
1 teaspoon dried oregano  
1 teaspoon ground cumin  
1 teaspoon ground coriander  
1/4 teaspoon ground cinnamon  
1 teaspoon grated orange zest  
2 large potatoes, cut into large chunks  
3 carrots, sliced  
1 stalk celery, chopped  
1/2 cup sliced almonds

## Directions

Heat the oil in a large skillet over medium-high heat. Place the roast into the hot oil and cook, turning frequently, until browned on all sides. Remove from the skillet and place in a slow cooker.

Cook garlic and onions in the skillet in the meat drippings until tender. Stir in the salt and tomato sauce. Combine the sugar, flour, cocoa powder, chili powder, oregano, cumin, coriander, cinnamon, and orange zest; stir into the tomato sauce. Pour the tomato sauce over the roast in the slow cooker. Add potatoes, carrots and celery. Cover, and cook on Low for 6 to 8 hours, or until meat is tender. Garnish with sliced almonds before serving.

# Slow Cooker Vegetable Beef Soup

## Ingredients

1 pound ground beef  
2 cloves garlic, minced  
1 small onion, diced  
1 green bell pepper, diced  
3 stalks celery, diced  
1 (29 ounce) can Italian-style stewed tomatoes, drained  
1 (15 ounce) can mixed vegetables, drained  
2 quarts beef broth  
3 tablespoons soy sauce  
2 tablespoons Worcestershire sauce  
3/4 teaspoon paprika  
salt and pepper to taste  
6 ounces dry fusilli pasta

## Directions

Place the beef in a skillet over medium heat. Mix in garlic, onion, and green bell pepper. Cook and stir until beef is evenly brown and vegetables are tender. Drain grease, and transfer to a slow cooker.

Mix celery, Italian-style stewed tomatoes, and mixed vegetables into the slow cooker. Pour in beef broth, soy sauce, and Worcestershire sauce. Season with paprika, salt, and pepper.

Cover, and cook 7 hours on High. Mix pasta into the slow cooker during the last 15 minutes of cook time.

# Slow Cooker London Broil

## Ingredients

2 pounds flank steak  
1 (10.75 ounce) can condensed cream of mushroom soup  
1 (10.75 ounce) can condensed tomato soup  
1 (1 ounce) package dry onion soup mix

## Directions

Place meat in the bottom of the slow cooker; if necessary, slice meat to make it fit!

In a medium bowl, mix together mushroom and tomato soup. Pour mixture over beef. Sprinkle dry onion soup mix over top.

Cover, and cook on Low for 8 to 10 hours.

# Pork Chops and Beans

## Ingredients

4 (1/2-inch thick) pork loin chops  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 tablespoon vegetable oil  
2 medium onions, chopped  
2 garlic cloves, minced  
1/4 cup chili sauce  
1 1/2 teaspoons brown sugar  
1 teaspoon prepared mustard  
1 (16 ounce) can kidney beans,  
rinsed and drained  
1 (15 ounce) can lima beans,  
drained and rinsed

## Directions

Sprinkle pork chops with salt if desired and pepper. In a skillet, brown chops in oil; transfer chops to a slow cooker. Reserve 1 tablespoon drippings in the skillet; saute onions and garlic until tender. Stir in chili sauce, brown sugar and mustard. Pour over chops. Cover and cook on low for 7-8 hours. Stir in beans. Cover and cook 1 to 1-1/2 hours longer or until meat juices run clear and beans are heated through.

# Slow Cooker Spanish Roast

## Ingredients

1 tablespoon vegetable oil  
1 (4 pound) beef chuck roast  
salt and pepper to taste  
1 cube vegetable bouillon  
1 cup boiling water  
1 (4 ounce) package sliced pepperoni  
1 medium onion, quartered and thinly sliced  
1 (15 ounce) can whole black olives, drained  
2 tablespoons chopped fresh garlic  
1 (14.5 ounce) can stewed tomatoes

## Directions

Heat the oil in a skillet over medium heat, and brown the roast on all sides. Season with salt and pepper, and transfer to a slow cooker.

Dissolve the vegetable bouillon in the boiling water, and pour into the slow cooker. Mix the pepperoni, onion, black olives, garlic, and tomatoes into the slow cooker.

Cover, and cook 4 hours on High or 8 hours on Low.

# Old-Fashioned Onion Soup

## Ingredients

3 pounds onions, sliced  
1/2 cup butter, melted  
7 slices French or Italian-style  
bread  
4 1/2 cups chicken broth

## Directions

Place sliced onions and butter into slow cooker, and mix until onions are thoroughly coated. Stir in bread and chicken broth.

Cover, and cook on LOW for 10 to 18 hours or on HIGH 4 to 5 hours, stirring occasionally. Stir well during last hour.

# Creamy Red Potatoes

## Ingredients

2 pounds small red potatoes,  
quartered  
1 (8 ounce) package cream  
cheese, softened  
1 (10.75 ounce) can condensed  
cream of potato soup, undiluted  
1 (1 ounce) package ranch salad  
dressing mix

## Directions

Place potatoes in a slow cooker. In a small mixing bowl, beat cream cheese, soup and salad dressing mix until blended. Stir in potatoes. Cover and cook on low for 8 hours or until potatoes are tender.

# Slow Cooker Turkey Stew

## Ingredients

1 (28 ounce) can canned stewed tomatoes  
1/4 cup white wine  
6 cubes chicken bouillon  
1/4 cup dried onion flakes  
1/2 teaspoon lemon pepper seasoning  
1/2 teaspoon dried Italian seasoning  
1/4 teaspoon garlic powder  
1/4 teaspoon dried thyme leaves  
3 pounds turkey thigh meat, cubed

## Directions

Pour tomatoes and wine into slow cooker. Stir in bouillon cubes, onion flakes, lemon pepper, Italian seasoning, garlic powder, and thyme; add turkey.

Cover and cook on Low for 8 to 10 hours until the turkey meat pulls apart easily.

# Kathy's Delicious Whole Slow Cooker Chicken

## Ingredients

1 (3 pound) whole chicken, skin removed  
1/2 cup chicken broth  
1/3 cup soy sauce  
1/3 cup olive oil  
1/4 cup honey  
1 teaspoon Worcestershire sauce  
2 teaspoons balsamic vinegar  
2 teaspoons lemon juice  
1 teaspoon sesame oil  
2 tablespoons minced garlic

## Directions

Remove skin from chicken, and empty inner cavity of contents within. Pat chicken dry with a paper towel, and place inside the slow cooker.

In a bowl, stir together the chicken broth, soy sauce, olive oil, honey, Worcestershire sauce, balsamic vinegar, lemon juice, sesame oil, and minced garlic. Pour mixture over chicken, and cover.

Cook chicken on low setting for 8 hours, or 4 hours on high setting.

# A Slow Cooker Thanksgiving

## Ingredients

5 cups dry bread cubes  
1/4 cup instant stuffing mix  
1 cup sliced fresh mushrooms  
1/2 cup chopped onion  
1/2 cup chopped celery  
1/4 cup olive oil  
1 teaspoon poultry seasoning  
1/2 teaspoon salt  
1/4 teaspoon dried sage  
1/4 teaspoon ground black pepper  
1 (12 ounce) jar turkey gravy  
1 (10.75 ounce) can condensed cream of mushroom soup  
1/2 (16 ounce) can cranberry sauce  
4 skinless, boneless chicken breast halves - cubed

## Directions

Toss together 2 1/2 cups dry bread cubes and 2 tablespoons instant stuffing mix; set aside. Combine the remaining bread cubes, instant stuffing mix, mushrooms, onion, celery, olive oil, poultry seasoning, salt, sage, pepper, gravy, condensed soup, and cranberry sauce in a large bowl.

Place the reserved bread crumbs and stuffing mix into the bottom of the slow cooker. Add the chicken and top with the vegetable, bread, and gravy mixture. Cover, and cook on Low for 4 to 6 hours.

# Southwest Stew

## Ingredients

2 pounds ground beef  
1 onion, chopped  
1 (14.5 ounce) can peeled and diced tomatoes  
1 (15 ounce) can pinto beans, drained and rinsed  
1 (15.25 ounce) can whole kernel corn, drained  
4 potatoes, cubed  
1 cup medium salsa  
2 cups water  
1 teaspoon ground cumin  
salt to taste  
ground black pepper to taste  
1/2 teaspoon garlic powder  
1/2 cup shredded Cheddar cheese

## Directions

Cook ground beef and onion until done.

In a large pan add beef, onion, tomatoes, beans, corn, potatoes, picante sauce, water, cumin, salt and pepper to taste, and garlic powder. Simmer, covered, for 45 minutes. I like to use slow cooker and let it simmer all day. Serve; top with cheese.

# Korean Slow Cooker Pork Chops

## Ingredients

3 cloves garlic, pressed  
1/2 cup chicken broth  
1 tablespoon Korean chile bean  
paste  
1/2 cup soy sauce  
6 pork chops  
salt and pepper to taste

## Directions

In the crock of a slow cooker, stir together the garlic, chicken broth, bean paste and soy sauce. Season the pork chops with salt and pepper, and place them in the crock. Turn to coat with sauce. Cover, and cook for 5 hours on the Low setting.

# Easy Pork and Sauerkraut

## Ingredients

1 pound pork roast, cut into 1 inch cubes  
1 (32 ounce) jar sauerkraut with juice  
1/2 (12 fluid ounce) can or bottle beer  
1/2 apple, peeled and cored  
1 tablespoon minced garlic  
1/2 tablespoon fresh dill weed  
1 teaspoon onion salt  
1 teaspoon dry mustard

## Directions

Combine all ingredients in a slow cooker and stir well. Submerge the apple under the other ingredients.

Cook on High for one hour, reduce heat to Low and continue cooking for 5 hours or until pork is cooked through. Discard apple and serve.

# Meaty Spaghetti Sauce

## Ingredients

- 1 pound ground beef
- 1 pound bulk Italian sausage
- 1 medium green pepper, chopped
- 1 medium onion, chopped
- 8 cloves garlic, minced
- 3 (14.5 ounce) cans Italian diced tomatoes, drained
- 2 (15 ounce) cans tomato sauce
- 2 (6 ounce) cans tomato paste
- 1/3 cup sugar
- 2 tablespoons Italian seasoning
- 1 tablespoon dried basil
- 2 teaspoons dried marjoram
- 1 teaspoon salt
- 1/2 teaspoon pepper
- Hot cooked spaghetti

## Directions

In a large skillet over medium heat, cook beef and sausage until no longer pink; drain. Transfer to a 5-qt. slow cooker. Stir in green pepper, onion, garlic, tomatoes, tomato sauce, paste, sugar and seasonings; mix well. Cover and cook on low for 8 hours or until bubbly. Serve over spaghetti.

# Best Cocktail Meatballs

## Ingredients

1 pound lean ground beef  
2/3 cup evaporated milk  
2 (1 ounce) packages dry onion soup mix  
1/4 cup Worcestershire sauce  
1 cup ketchup  
1/2 cup packed brown sugar

## Directions

Preheat oven to broil.

In a medium-sized mixing bowl, combine hamburger, milk, onion soup mix, and Worcestershire sauce. Roll the mixture into small balls. Arrange meatballs on a cookie sheet. Broil for 10 minutes, or until cooked through.

In a small bowl, mix ketchup and brown sugar. Transfer mixture to a slow cooker. Add the meatballs to the slow cooker.

Cook meatballs on high for approximately 30 minutes.

# Slow Cooked Apple Brown Betty

## Ingredients

3 cups apples - peeled, cored and diced  
10 slices bread, cubed  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/8 teaspoon salt  
3/4 cup brown sugar  
1/2 cup butter, melted

## Directions

Place apples into the crock of a slow cooker. In a medium bowl, toss together the bread cubes, cinnamon, nutmeg, salt and brown sugar. Place on top of the apples and drizzle with melted butter. Cover and cook on Low for 3 hours, or until apples are tender.

# Lemonade Chicken

## Ingredients

6 (4 ounce) skinless, boneless  
chicken breast halves  
3/4 cup lemonade concentrate  
3 tablespoons ketchup  
2 tablespoons brown sugar  
1 tablespoon cider vinegar  
2 tablespoons cornstarch  
2 tablespoons cold water

## Directions

Place chicken in a 5-qt. slow cooker. Combine the lemonade, ketchup, brown sugar and vinegar; pour over chicken. Cover and cook on low for 2-1/2 hours or until chicken juices run clear.

Remove chicken and keep warm. For gravy, combine cornstarch and water until smooth; stir into cooking juices. Cover and cook on high for 30 minutes or until thickened. Return chicken to the slow cooker; heat through.

# Mark's Nearly Famous Sloppy Joes

## Ingredients

2 1/2 pounds ground beef  
1 large onion, chopped  
1/4 green bell pepper, chopped  
2 stalks celery, chopped  
1 (10.75 ounce) can condensed chicken gumbo soup  
1 (6 ounce) can tomato paste  
2 tablespoons brown sugar  
4 tablespoons lemon juice  
1 1/2 tablespoons yellow mustard  
1/2 cup ketchup  
1/2 cup barbecue sauce  
6 tablespoons white vinegar  
2 tablespoons Worcestershire sauce  
1 teaspoon liquid smoke flavoring  
1/2 teaspoon dried parsley  
1/2 teaspoon black pepper  
1 teaspoon salt

## Directions

In a large heavy skillet, cook ground beef until evenly brown; drain well.

In a slow cooker, combine onion, bell pepper, celery, condensed gumbo soup, tomato paste and brown sugar. Stir in lemon juice, mustard, ketchup, barbeque sauce and vinegar. season with Worcestershire sauce, liquid smoke, parsley, black pepper and salt. Stir in browned beef.

Cover, and cook on low for 4 to 6 hours, stirring occasionally. Skim off excess fat.

# Brisket with Cranberry Gravy

## Ingredients

2 1/2 pounds beef brisket  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 (16 ounce) can whole berry  
cranberry sauce  
1 (8 ounce) can tomato sauce  
1/2 cup chopped onion  
1 tablespoon prepared mustard

## Directions

Rub brisket with salt and pepper; place in a 5-qt. slow cooker. Combine the cranberry sauce, tomato sauce, onion and mustard; pour over brisket. Cover and cook on low for 8-10 hours or until meat is tender. Remove brisket; thinly slice across the grain. Skim fat from cooking juices; serve with brisket.

# Slow Cooker Barbecue Beans

## Ingredients

1 pound lean ground beef  
3/4 cup chopped raw bacon  
1 small onion, finely chopped  
2 (16 ounce) cans baked beans with pork  
1 (15.25 ounce) can red kidney beans, with liquid  
1 (15 ounce) can lima beans, partially drained  
1 cup ketchup  
1 tablespoon liquid smoke flavoring  
1 tablespoon salt  
1 tablespoon hot sauce  
1/4 tablespoon garlic powder

## Directions

Place beef in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

In a slow cooker combine ground beef, bacon, onion, baked beans, kidney beans, lima beans, ketchup, liquid smoke, salt, hot sauce and garlic powder. Cook on low for 4 to 6 hours.

# Chicken Livers Fandango

## Ingredients

1/2 cup all-purpose flour for coating  
1 teaspoon salt  
1/4 teaspoon pepper  
1 pound chicken livers, trimmed and cut into bite sized pieces  
3 slices bacon  
3 green onions, chopped  
1 cup chicken stock  
1 (10.75 ounce) can condensed golden mushroom soup  
1 (4.5 ounce) can sliced mushrooms, drained  
1/4 cup dry white wine

## Directions

In a medium bowl, mix together the flour, salt and pepper. Place chicken livers into the seasoned flour, and toss to coat.

Place bacon in a large skillet over medium-high heat. Fry until browned and crisp. Remove to paper towels to drain. Shake off excess flour from the livers, and fry in the bacon grease along with the green onions until lightly browned on the outside. Pour the chicken stock into the skillet, and stir to scrape up any bits of goodness from the bottom.

Transfer the mixture to a slow cooker, and crumble in the bacon. Stir in the golden mushroom soup, mushrooms and white wine. Cover, and cook on Low for 4 to 6 hours. Thicken the gravy with flour if desired before serving.

# Pot Roast Dips

## Ingredients

1 cup water, or as needed  
1 (.9 ounce) package dry onion soup mix  
1 (1 ounce) packet dry au jus mix  
1 (2 pound) beef chuck roast  
12 hoagie rolls, split lengthwise  
1 (8 ounce) package shredded mozzarella cheese

## Directions

Stir together water, onion soup mix, and au jus mix in a slow cooker. Add beef, cover, and cook on High for 5 hours, or until tender. When the beef is tender, shred the meat with two forks, and continue cooking on Low 1 to 2 hours.

To serve, open the hoagie buns, and spoon meat mixture into the center. Sprinkle with mozzarella cheese and serve.

# After-Work Beef Pot Roast Dinner

## Ingredients

1 (3 pound) boneless beef chuck shoulder pot roast or bottom round rump roast  
1 (.7 ounce) package Italian dressing mix  
2 large onions, each cut into 8 wedges  
2 cloves garlic, peeled  
2 red bell peppers, cut into 1-1/2 inch pieces  
1/2 cup ready-to-serve beef broth  
2 zucchini, cut into 1/4-inch thick slices  
2 1/2 tablespoons cornstarch dissolved in 2 tablespoons water  
Salt and pepper

## Directions

Press dressing mix evenly onto all surfaces of beef pot roast. Place onions and garlic in 4-1/2 to 5-1/2-quart slow cooker; top with pot roast. Add bell peppers and broth. Cover and cook on HIGH 5 hours, or on LOW 8 hours. Add zucchini. Continue cooking, covered, 30 minutes or until pot roast is fork-tender.

Remove pot roast and vegetables. Strain cooking liquid; skim fat. Combine 2 cups cooking liquid and cornstarch mixture in medium saucepan. Bring to a boil, stirring constantly; cook and stir 1 minute or until thickened.

Carve pot roast into slices; season with salt and pepper, as desired. Serve with vegetables and gravy.

# New Mexico Green Chile Stew

## Ingredients

1 pound beef tenderloin, cubed  
1 pound boneless pork loin, cubed  
1/4 cup masa harina  
1 tablespoon olive oil  
1 red onion, chopped  
3 cups chopped fresh tomatoes  
2 cups diced green chile peppers  
2 cups low-sodium beef broth  
1 tablespoon ground cumin  
1 large potato, cubed  
3 cloves garlic, minced  
2 teaspoons chopped fresh oregano  
2 teaspoons chopped fresh cilantro  
1 dash cayenne pepper (optional)  
salt to taste  
ground white pepper to taste

## Directions

Place the beef tenderloin cubes, pork loin cubes, and masa harina in a plastic bag, and shake to coat the meat. Heat the olive oil in a large skillet over medium-high heat, and cook and stir the meat cubes until evenly browned, about 10 minutes.

Place the meat, red onion, tomatoes, green chile peppers, beef broth, cumin, potato, garlic, oregano, cilantro, cayenne pepper, salt and white pepper in a slow cooker. Cook on Low until the meat is tender, about 8 hours.

# All Day Macaroni and Cheese

## Ingredients

8 ounces elbow macaroni  
4 cups shredded sharp Cheddar cheese  
1 (12 fluid ounce) can evaporated milk  
1 1/2 cups milk  
2 eggs  
1 teaspoon salt  
1/2 teaspoon ground black pepper

## Directions

In a large pot, cook the macaroni in boiling water 10 minutes, or until al dente, and drain.

In a large bowl, mix the cooked macaroni, 3 cups of the sharp Cheddar cheese, evaporated milk, milk, eggs, salt, and pepper. Transfer to a slow cooker that has been coated with non-stick cooking spray. Sprinkle with the remaining 1 cup of shredded sharp Cheddar cheese.

Cover, and cook on Low for 5 to 6 hours, or until the mixture is firm and golden around the edges. Do not remove the cover or stir the mixture until the mixture has finished cooking. Serve warm.

# French Dip Sandwiches

## Ingredients

1 (3 pound) boneless beef chuck roast  
1 teaspoon dried oregano  
1 teaspoon dried rosemary, crushed  
1/2 teaspoon seasoned salt  
1/4 teaspoon pepper  
3 cups beef broth  
1 bay leaf  
1 clove garlic, peeled  
sliced French bread

## Directions

Place roast on a rack in a pressure cooker; sprinkle with oregano, rosemary, seasoned salt and pepper. Add broth, bay leaf and garlic. Close cover securely; place pressure regulator on vent pipe.

Bring cooker to full pressure over high heat. Reduce heat to medium-high and cook for 1 hour. (Pressure regulator should maintain a slow steady rocking motion; adjust heat if needed.)

Remove from the heat. Immediately cool according to manufacturer's directions until pressure is completely reduced. remove beef; shred with two forks. Discard bay leaf and garlic from broth. Serve shredded beef on French bread with broth for dipping.

# Kid's Favorite Pea Soup

## Ingredients

2 cloves garlic, minced  
1 onion, chopped  
2 stalks celery, chopped  
3 tablespoons olive oil  
1 3/4 cups dried split peas  
2 (14.5 ounce) cans chicken broth  
1 bay leaves  
2 ounces bacon  
3 potatoes, peeled and cubed  
2 carrots, chopped  
2 teaspoons dried chervil  
salt and pepper to taste

## Directions

In a pressure cooker over medium heat, saute the garlic, onion and celery in the olive oil for 5 minutes, or until onion is translucent. Add the peas, broth, bay leaf and ham. Cook under pressure for 10 to 12 minutes. (Note: If you do not have a pressure cooker, cook the peas over low heat for 3 to 4 hours or use a slow cooker.)

Once the peas are soft, stir in the potatoes, carrots and chervil and simmer for 15 minutes, or until potatoes are tender. Season with salt and pepper to taste. Add water as needed to adjust the thickness of the soup.

# Chicken Tagine with Couscous

## Ingredients

1 3/4 pounds skinless, boneless chicken breast halves - cut into 1 inch pieces  
2 large onions, thinly sliced  
1/2 cup coarsely chopped dried apricots  
1/3 cup raisins  
1 1/4 cups low-sodium chicken broth  
2 tablespoons tomato paste  
2 tablespoons lemon juice  
2 tablespoons all-purpose flour  
1 1/2 teaspoons ground ginger  
1 1/2 teaspoons ground cumin  
1 teaspoon ground cinnamon  
1/2 teaspoon black pepper  
1/4 teaspoon curry powder (optional)  
1/8 teaspoon cayenne pepper (optional)  
  
1 cup couscous  
1 cup boiling water

## Directions

Place the chicken, onions, apricots, and raisins into a slow cooker. In a bowl, whisk together the chicken broth, tomato paste, lemon juice, flour, ginger, cumin, cinnamon, black pepper, curry powder, and cayenne. Pour the mixture over the chicken in the cooker. Cover, set the cooker to High, and cook 2 1/2 hours; or set the cooker to Low and cook for 5 hours.

Place the couscous into a saucepan, stir in the boiling water, cover, and let stand until the water is absorbed and the couscous is tender, about 5 minutes. Fluff the pasta with a fork. Scoop onto plates, and serve with chicken tagine.

# Slow Cooker Machaca

## Ingredients

3 pounds beef rump roast  
3 pounds pork loin roast  
2 teaspoons salt  
1 teaspoon ground black pepper  
2 (14.5 ounce) cans green  
enchilada sauce  
2 (4 ounce) cans diced green  
chiles

## Directions

Season beef roast and pork loin with the salt and pepper. Place seasoned beef and pork in a slow cooker.

Set slow cooker to Low. Cover, and cook overnight or 8 to 10 hours. Drain the juices and shred the meat into strands. Return the meat to the slow cooker; pour the enchilada sauce and green chiles in with the shredded meat and cook on Low another 4 to 8 hours.

# Pea Roast

## Ingredients

1 (2 pound) beef roast  
1 (36 ounce) bottle ketchup  
1 (15 ounce) can sweet peas, with liquid  
1/2 cup chopped onion  
8 small potatoes, peeled and quartered

## Directions

Place the roast in a slow cooker. Mix in the ketchup, sweet peas with liquid, onion, and potatoes.

Cover, and cook 6 to 8 hours on Low, until meat is tender and easily shredded.

# Hearty Italian Sandwiches

## Ingredients

1 1/2 pounds lean ground beef  
1 1/2 pounds bulk Italian sausage  
2 large onions, sliced  
2 large green peppers, sliced  
2 large sweet red peppers, sliced  
1 teaspoon salt  
1 teaspoon pepper  
1/4 teaspoon crushed red pepper flakes  
8 sandwich rolls, split  
shredded Monterey Jack cheese (optional)

## Directions

In a skillet, brown beef and sausage; drain.

Place a third of the onions and peppers in a slow cooker; top with half of the meat mixture. Repeat layers of vegetables and meat, then top with remaining vegetables. Sprinkle with salt, pepper and pepper flakes. Cover and cook on low for 6 hours or until vegetables are tender.

With a slotted spoon, serve about 1 cup of meat and vegetables on each roll. Top with cheese if desired. Use pan juices for dipping if desired.

# Kathy's Roast and Vegetables

## Ingredients

1 (3 pound) bottom round roast  
ground black pepper to taste  
garlic powder to taste  
1 tablespoon vegetable oil  
2 (10.75 ounce) cans condensed  
cream of mushroom soup  
1 (1 ounce) package dry onion  
soup mix  
5 carrots, peeled and sliced into 1  
inch pieces  
6 small new potatoes, halved

## Directions

Season roast with black pepper and garlic powder. In a large pot, heat the oil over medium heat. Brown the roast on all sides for 20 minutes.

Mix together the mushroom soup and the onion soup mix in the slow cooker. Place roast into the slow cooker, and arrange carrots and potatoes around the meat.

Cover, and cook on low for 6 to 8 hours, stirring occasionally.

# Slow-Cooked Country Ribs in Gravy

## Ingredients

3 pounds country style pork ribs  
1 cup water  
1/2 cup ketchup  
1 medium onion, chopped  
2 tablespoons vinegar  
1 tablespoon sugar  
4 teaspoons Worcestershire sauce  
1 teaspoon salt  
1 teaspoon ground mustard  
1 beef bouillon cube  
1/4 teaspoon paprika  
1/4 teaspoon pepper

## Directions

Place ribs in a slow cooker. Combine remaining ingredients and pour over ribs. Cover and cook on high for 1 hour; reduce heat to low and cook 3-4 hours longer. Remove ribs to serving platter and keep warm. Thicken cooking liquid for gravy.

# Bacon Wrapped Hotdogs

## Ingredients

10 hot dogs, cut into thirds  
15 slices bacon, cut in half  
1/2 cup packed brown sugar

## Directions

Wrap 1/2 slice of bacon around each piece of hot dog. Secure the bacon with a toothpick.

Place hot dogs into a slow cooker on low heat. Pour brown sugar over hot dogs, let cook for 5 to 6 hours; until the bacon is cooked.

# Pumpkin Pie Pudding

## Ingredients

1 (15 ounce) can solid pack pumpkin  
1 (12 ounce) can evaporated milk  
3/4 cup sugar  
1/2 cup biscuit/baking mix  
2 eggs, beaten  
2 tablespoons butter or margarine, melted  
2 1/2 teaspoons pumpkin pie spice  
2 teaspoons vanilla extract  
whipped topping

## Directions

In a large bowl, combine the first eight ingredients. Transfer to a slow cooker coated with nonstick cooking spray. Cover and cook on low for 6-7 hours or until a thermometer reads 160 degrees F. Serve in bowls with whipped topping if desired.

## Ingredients

1 1/2 cups converted long-grain white rice  
1/3 cup chopped onion  
2 cloves garlic, chopped  
2 (14 ounce) cans chicken broth  
1/3 cup water  
3/4 teaspoon Italian seasoning  
1/2 teaspoon dried basil  
1/2 cup frozen green peas, thawed  
1/4 cup grated Parmesan cheese  
1/4 cup pine nuts, toasted

## Directions

Combine rice, onion, and garlic in bowl of a slow cooker. Pour chicken broth and water into a small saucepan and bring to a boil over high heat.

Stir boiling liquid, Italian seasoning, and basil into rice mixture. Cover and cook on low setting for 2 to 3 hours, until liquid is absorbed. Stir in peas. Cover and cook 1 hour. Stir in cheese. Spoon into a serving dish and sprinkle with pine nuts.

# Mock Duck

## Ingredients

1 1/2 pounds beef round steaks,  
pounded to 1/8 inch thickness  
6 slices bacon, cut into thirds  
2 onions, cut into wedges  
1 tablespoon vegetable oil  
1 tablespoon pickling spice  
2 tablespoons cornstarch  
1/4 cup cold water

## Directions

Slice the beef into 1x6 inch strips. Roll up one wedge of onion in a piece of bacon, then roll a slice of beef around the whole thing. Secure with a toothpick. Repeat with remaining beef, bacon and onion.

Heat the oil in a large skillet over medium-high heat. Sear the meat rolls in the hot oil, just until browned on the outside. Transfer the rolls to a Dutch oven or slow cooker, and pour in just enough water to cover. Tie the pickling spice in a square of cheesecloth, and place in the water. Bring to a boil, then simmer over low heat for 1 hour.

In a small jar with a tight fitting lid, combine the cornstarch and water. Shake until no lumps remain. Remove the spice bag from the simmering broth, and discard. Stir in the cornstarch slurry. Cover, and simmer for 2 more hours.

To serve, spoon the Mock Duck onto a plate, and remove the toothpicks. Spoon the gravy over. Happy Eating!

# Slow Cooker Split Pea Sausage Soup

## Ingredients

1 pound dried split peas  
10 cups water  
1 pound smoked sausage of your choice, sliced  
5 cubes chicken bouillon  
1 1/2 cups chopped carrot  
1 cup chopped celery  
2 potatoes, peeled and chopped  
1/2 teaspoon garlic powder  
1/2 teaspoon dried oregano  
2 bay leaves  
1 onion, chopped

## Directions

In a 5 quart slow cooker, combine the peas, water, sausage, bouillon, carrot, celery, potatoes, garlic powder, oregano, bay leaves, and onion.

Cover, and cook on High for 4 to 5 hours. Remove bay leaves before ladling into bowls.

# Spicy Hot Chicken Legs

## Ingredients

12 chicken drumsticks  
1 (5 ounce) bottle hot red pepper sauce  
1/4 cup butter, cubed  
1/2 teaspoon garlic powder  
1/2 teaspoon onion powder  
salt and pepper to taste  
1 1/2 cups blue cheese salad dressing

## Directions

Place the drumsticks in a slow cooker, and sprinkle evenly with pieces of butter. Pour the hot sauce over the chicken, then season with garlic powder, onion powder, salt and pepper. Cover, and cook on High for 3 hours, or until tender. Serve chicken legs with blue cheese dressing on the side.

# Pozole in a Slow Cooker

## Ingredients

2 pasilla chile peppers - stems, seeds, and veins removed  
2 ancho chile peppers - stems, seeds, and veins removed  
2 guajillo chile peppers - stems, seeds, and veins removed  
water, to cover  
1 teaspoon cumin seeds  
2 cloves garlic  
1/2 white onion, chopped  
5 Roma tomatoes, chopped  
1 (3 1/2) pound pork shoulder, cut into several large pieces  
salt to taste  
2 bay leaves  
4 cups chicken stock  
2 (15.5 ounce) cans white hominy, rinsed and drained

## Directions

Toast the cumin in a small pot over medium-high heat until fragrant, being careful not to burn, 1 to 2 minutes. Add the pasilla chile peppers, ancho chile peppers, and guajillo chile peppers to the pot. Pour enough water into the pot to cover the peppers completely. Place the garlic cloves, onion, and tomatoes atop the chiles. Cover the pot with a lid, reduce heat to low, and simmer the mixture for 10 minutes. Remove from heat and allow the mixture to cool. Pour the cooled mixture into a blender; puree until smooth.

Put the pork in the bottom of a slow cooker; season generously with salt. Add the bay leaves to the slow cooker and pour the pureed chile pepper mixture over the pork.

Cook on Low for 8 to 9 hours or overnight. Skim as much fat from the surface as possible. Remove the pork to a cutting board or bowl and shred with two forks. Return the shredded pork to the slow cooker and mix with the sauce.

Combine the shredded pork with sauce, chicken stock, and hominy in a large pot over medium heat; cook until the stock is hot, 10 to 15 minutes. Serve hot.

# Teriyaki Pulled Pork Sandwiches

## Ingredients

1 (3 pound) boneless pork shoulder roast, trimmed  
2 teaspoons olive oil  
1 cup finely chopped onion  
1 cup teriyaki sauce, divided  
1/2 cup unsweetened pineapple juice  
3 tablespoons all-purpose flour  
8 whole wheat hamburger buns, split  
1 (20 ounce) can sliced pineapple, drained

## Directions

In a large skillet, brown roast in oil over medium-high heat. Cut in half; place in a 5-qt. slow cooker. Add the onion, 1/2 cup teriyaki sauce and pineapple juice. Cover and cook on low for 7-8 hours or until meat is tender.

Remove roast; set aside. In a small bowl, combine the flour and remaining teriyaki sauce until smooth; stir into cooking juices. Cover and cook on high for 30-40 minutes or until thickened. Shred meat with two forks; return to the slow cooker and heat through. Spoon 1/2 cup onto each bun; top with a slice of pineapple.

# Anne's Hot Ham and Swiss Dip

## Ingredients

1 pound thinly sliced deli ham,  
sliced into thin strips  
1 (8 ounce) package cream  
cheese, cut into cubes  
1 (10.75 ounce) can condensed  
cream of mushroom soup,  
undiluted  
1 (10.75 ounce) can condensed  
cream of celery soup, undiluted  
2 cups shredded Swiss cheese  
2 (1 pound) loaves cocktail rye  
bread

## Directions

In a slow cooker, combine the ham, cream cheese, cream of mushroom soup and cream of celery soup. Stir in the Swiss cheese. Cover, and cook on Low until cheese is melted, about 2 hours, stirring occasionally. Serve on cocktail rye slices.

# Kalua Pig in a Slow Cooker

## Ingredients

1 (6 pound) pork butt roast  
1 1/2 tablespoons Hawaiian sea salt  
1 tablespoon liquid smoke flavoring

## Directions

Pierce pork all over with a carving fork. Rub salt then liquid smoke over meat. Place roast in a slow cooker.

Cover, and cook on Low for 16 to 20 hours, turning once during cooking time.

Remove meat from slow cooker, and shred, adding drippings as needed to moisten.

# Slow Cooker Mashed Potatoes

## Ingredients

5 pounds red potatoes, cut into chunks  
1 tablespoon minced garlic, or to taste  
3 cubes chicken bouillon  
1 (8 ounce) container sour cream  
1 (8 ounce) package cream cheese, softened  
1/2 cup butter  
salt and pepper to taste

## Directions

In a large pot of lightly salted boiling water, cook the potatoes, garlic, and bouillon until potatoes are tender but firm, about 15 minutes. Drain, reserving water. In a bowl, mash potatoes with sour cream and cream cheese, adding reserved water as needed to attain desired consistency.

Transfer the potato mixture to a slow cooker, cover, and cook on Low for 2 to 3 hours. Just before serving, stir in butter and season with salt and pepper to taste.

# Slow Cooker Pork Chops and Rice

## Ingredients

4 boneless, center cut pork chops  
1/3 cup uncooked brown rice  
2/3 cup uncooked white rice  
1/2 cup chopped onion  
1/4 cup butter  
8 ounces green peas  
1 (5 ounce) can sliced water chestnuts, drained  
4 ounces fresh mushrooms, sliced  
1/2 cup water  
10 ounces beef broth  
1 tablespoon Worcestershire sauce  
1 (1 ounce) envelope dry onion soup mix  
1/2 teaspoon pepper

## Directions

In a large skillet over medium heat, brown pork chops on both sides.

Lightly spray the slow cooker with cooking spray. Then place brown and white rice, onion, butter, peas, water chestnuts, and mushrooms in the slow cooker. Pour in water, broth, and Worcestershire sauce. Stir in onion soup mix, season with pepper, and top with pork chops.

Cover, and cook on Low setting for 7 to 9 hours, or on High setting for 4 to 5 hours.

# Delightful Indian Coconut Vegetarian Curry in the

## Ingredients

5 russet potatoes, peeled and cut into 1-inch cubes  
1/4 cup curry powder  
2 tablespoons flour  
1 tablespoon chili powder  
1/2 teaspoon red pepper flakes  
1/2 teaspoon cayenne pepper  
1 large green bell pepper, cut into strips  
1 large red bell pepper, cut into strips  
1 (1 ounce) package dry onion soup mix (such as Lipton®)  
1 (14 ounce) can coconut cream water, as needed  
1 1/2 cups matchstick-cut carrots  
1 cup green peas (optional)  
1/4 cup chopped fresh cilantro

## Directions

Place the potatoes into the bottom of a slow cooker.

Mix the curry powder, flour, chili powder, red pepper flakes, and cayenne pepper together in a small bowl; sprinkle over the potatoes. Stir the potatoes to coat evenly. Add the red bell pepper, green bell pepper, onion soup mix, and coconut milk; stir to combine.

Cover the slow cooker and cook on Low until the mixture is bubbling, adding water as needed to keep moist, 3 to 4 hours. Add the carrots to the mixture and cook another 30 minutes. Stir the peas into the mixture and cook until the vegetables are tender to your liking, about 30 minutes. Garnish individual portions with cilantro to serve.

# Peppered Meatballs

## Ingredients

1/2 cup sour cream  
2 teaspoons grated Parmesan or Romano cheese  
2 teaspoons pepper  
1 teaspoon salt  
1 teaspoon dry bread crumbs  
1/2 teaspoon garlic powder  
1 1/2 pounds ground beef

### SAUCE:

1 cup sour cream  
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted  
2 teaspoons dill weed  
1/2 teaspoon sugar  
1/2 teaspoon pepper  
1/4 teaspoon garlic powder

## Directions

In a bowl, combine sour cream and Parmesan cheese. Add pepper, salt, bread crumbs and garlic powder. Crumble meat over mixture and mix well. Shape into 1-in. balls. Place in a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 20-25 minutes or until no longer pink.

Transfer meatballs to a slow cooker. Combine the sauce ingredients; pour over meatballs. Cover and cook on high for 2 hours or until heated through.

# Sweet and Tangy Slow Cooker Bar-B-Q Pork

## Ingredients

- 1 cup ketchup
- 2 tablespoons chili sauce
- 1/4 cup water
- 2 tablespoons red wine vinegar
- 1 tablespoon lemon juice
- 1 teaspoon Worcestershire sauce
- 1/4 teaspoon hot sauce
- 2 teaspoons Dijon mustard
- 1 teaspoon chili powder
- 1 teaspoon garlic powder
- 1/2 teaspoon celery seed
- 1/4 teaspoon ground black pepper
- 3 tablespoons brown sugar
- 2 pounds country style pork ribs
- 1 onion, sliced into rings
- 1 red bell pepper, cut into rings

## Directions

In a bowl, mix the ketchup, chili sauce, water, red wine vinegar, lemon juice, Worcestershire sauce, hot sauce, Dijon mustard, chili powder, garlic powder, celery seed, black pepper, and brown sugar.

Place the pork ribs in a slow cooker, and layer with onion and red bell pepper. Pour sauce into the slow cooker.

Cover, and cook 8 hours on Low.

# Southwestern Black Bean Stew

## Ingredients

1 pound ground beef  
1 (1.25 ounce) package taco seasoning mix  
1 (15 ounce) can whole kernel corn, drained  
1 (15 ounce) can black beans, undrained  
1 (6 ounce) can tomato paste  
1 1/2 cups water  
1/2 cup sour cream  
2 (8 ounce) packages shredded Cheddar cheese

## Directions

In a large skillet over medium high heat, saute the ground beef and drain the excess fat. Add taco seasoning, and stir. Reduce heat to low, cover and simmer for 10 minutes.

In a slow cooker over low heat, combine the corn, beans, tomato paste and water. Mix well. Add the seasoned meat and the sour cream. Raise heat to high setting and simmer for 20 minutes. Pour into individual bowls and garnish with shredded cheddar cheese.

# Shredded Venison Sandwiches

## Ingredients

- 4 pounds boneless venison roast
- 1 1/2 cups ketchup
- 3 tablespoons brown sugar
- 1 tablespoon ground mustard
- 1 tablespoon lemon juice
- 1 tablespoon soy sauce
- 1 tablespoon liquid smoke
- flavoring (optional)
- 2 teaspoons celery salt
- 2 teaspoons pepper
- 2 teaspoons Worcestershire sauce
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/8 teaspoon ground nutmeg
- 3 drops hot pepper sauce
- 14 hamburger buns, split

## Directions

Cut venison roast in half; place in a 5-qt. slow cooker. In a large bowl, combine the ketchup, brown sugar, mustard, lemon juice, soy sauce, Liquid Smoke if desired and seasonings. Pour over venison. Cover and cook on high for 4-1/2 to 5 hours or until meat is tender.

Remove the roast; set aside to cool. Strain sauce and return to slow cooker. Shred meat, using two forks; stir into sauce and heat through. Using a slotted spoon, spoon meat mixture onto each bun.

# Slow Cooker Bolognese

## Ingredients

2 tablespoons olive oil  
1 cup finely chopped baby carrots  
1 onion, finely chopped  
2 cloves garlic, minced  
1 pound lean ground beef  
1 cup whole milk  
1 (28 ounce) can crushed tomatoes  
1 (6 ounce) can tomato paste  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper  
1 teaspoon dried basil  
1 teaspoon dried oregano  
1/4 teaspoon crushed red pepper flakes  
1/2 cup whole milk  
1/4 cup grated Parmesan cheese

## Directions

Heat the olive oil in a large skillet over medium heat, and cook and stir the carrots, onion, and garlic until tender, about 10 minutes. Place the ground beef into the skillet and cook and stir, breaking up the meat as it cooks, until browned. Drain off excess fat from the skillet, and pour in 1 cup milk. Bring to a simmer, reduce heat to medium-low, and simmer until the milk is absorbed, about 15 minutes.

Place the beef mixture into a slow cooker, and set the cooker to High. Stir in crushed tomatoes, tomato paste, salt, pepper, basil, oregano, and red pepper flakes, and cook for 2 hours. Mix in 1/2 cup milk and Parmesan cheese, stir well, and cook for 2 more hours.

# Slow Cooker Bananas Foster

## Ingredients

4 bananas, peeled and sliced  
4 tablespoons butter, melted  
1 cup packed brown sugar  
1/4 cup rum  
1 teaspoon vanilla extract  
1/2 teaspoon ground cinnamon  
1/4 cup chopped walnuts  
1/4 cup shredded coconut

## Directions

Layer sliced bananas in the bottom of a slow cooker.

Combine butter, brown sugar, rum, vanilla and cinnamon in a small bowl; pour over bananas.

Cover and cook on Low for 2 hours. Top bananas with walnuts and coconut during the last 30 minutes of cooking.

# Slow-Simmered Kidney Beans

## Ingredients

6 bacon strips, diced  
1/2 pound fully cooked Polish sausage or kielbasa, chopped  
4 (16 ounce) cans kidney beans, rinsed and drained  
1 (28 ounce) can diced tomatoes, drained  
2 medium sweet red peppers, chopped  
1 large onion, chopped  
1 cup ketchup  
1/2 cup packed brown sugar  
1/4 cup honey  
1/4 cup molasses  
1 tablespoon Worcestershire sauce  
1 teaspoon salt  
1 teaspoon ground mustard  
2 medium unpeeled red apples, cored and cut into 1/2-inch pieces

## Directions

In a skillet, cook bacon until crisp. Remove with a slotted spoon to paper towels.

Add sausage to drippings; cook and stir for 5 minutes. Drain and set aside.

In an ungreased 5-qt. slow cooker, combine the beans, tomatoes, red peppers, onion, ketchup, brown sugar, honey, molasses, Worcestershire sauce, salt and mustard. Stir in the bacon and sausage. Cover and cook on low for 4-6 hours.

Stir in apples. Cover and cook 2 hours longer or until bubbly.

# Pirate Stew

## Ingredients

1 pound beef stew meat, cut into 1-inch pieces  
3 tablespoons all-purpose flour  
salt and ground black pepper to taste  
2 tablespoons olive oil  
1 small sweet potato, chopped  
4 small potatoes, chopped  
1 celery rib, chopped  
1 turnip, chopped  
2 parsnips, chopped  
2 tablespoons balsamic vinegar  
1 tablespoon butter  
1 small onion, chopped  
3/4 cup pineapple juice  
1 tablespoon Worcestershire sauce  
1/4 cup brown sugar  
1 teaspoon crushed garlic  
1 cube beef bouillon  
3 tablespoons rum

## Directions

Combine the beef, flour, salt, and pepper in a resealable plastic bag; shake to evenly coat the beef.

Heat the olive oil in a skillet over medium heat. Brown the beef in the olive oil. Transfer the meat into the bottom of a slow cooker and return the skillet to the heat. Add the sweet potato, potato, celery, turnip, and parsnip. Pour the vinegar into the hot skillet to deglaze the pan, scraping loose the particles from the bottom with a spatula; empty into the slow cooker. Return the skillet to the heat and melt the butter. Cook and stir the onion in the melted butter until softened; scrape into the slow cooker.

Combine the pineapple juice, Worcestershire sauce, brown sugar, garlic, beef bullion, and rum in a small saucepan; cook until the bouillon cube dissolves. Pour into the slow cooker.

Turn the slow cooker on to High; cook for 1 hour. Switch heat to Low and cook an additional 6 hours.

# Hearty Mixed Bean Stew with Sausage

## Ingredients

3/4 pound sweet Italian pork sausage, casing removed  
10 cups Swanson® Chicken Broth (regular, Natural Goodness® or Certified Organic)  
1/4 teaspoon ground black pepper  
2 medium carrots, chopped  
1 stalk celery, chopped  
4 ounces dried pinto beans  
4 ounces dried navy beans  
4 ounces dry kidney bean  
6 sun-dried tomatoes in oil, drained and thinly sliced  
Grated Parmesan cheese

## Directions

Cook the sausage in a 10-inch skillet over medium-high heat until it's well browned, stirring frequently to separate meat. Pour off fat.

Stir the sausage, broth, black pepper, carrots, celery and beans in a 5-quart slow cooker. Cover and cook on LOW for 7 to 8 hours.\* Stir in the tomatoes. Cover and cook for 1 hour or until the beans are tender. Sprinkle with the cheese.

# Fruited Chicken

## Ingredients

1 large onion, sliced  
6 boneless, skinless chicken breast halves  
1/3 cup orange juice  
2 tablespoons soy sauce  
2 tablespoons Worcestershire sauce  
2 tablespoons Dijon mustard  
1 tablespoon grated orange peel  
2 garlic cloves, minced  
1/2 cup chopped dried apricots  
1/2 cup dried cranberries  
Hot cooked rice

## Directions

Place onion and chicken in a 5-qt. slow cooker. Combine the orange juice, soy sauce, Worcestershire sauce, mustard, orange peel and garlic; pour over chicken. Sprinkle with apricots and cranberries. Cover and cook on low for 7-8 hours or until chicken juices run clear. Serve over rice.

# London Broil for the Slow Cooker

## Ingredients

1 1/2 pounds London broil  
2 cloves garlic, minced  
1 (10.75 ounce) can cream of mushroom soup  
1/2 cup water  
1/2 teaspoon dried basil  
1/2 teaspoon dried oregano  
1/2 teaspoon salt

## Directions

Place the London broil in a slow cooker; add the garlic, mushroom soup, water, basil, oregano, and salt; cover; cook on low 6 to 7 hours.

# Hot Mexican Dip

## Ingredients

1 (15 ounce) can chili without beans  
1 (8 ounce) jar salsa  
1 (8 ounce) jar taco sauce  
2 chopped green chile peppers  
crushed red pepper to taste  
2 pounds processed cheese, cubed

## Directions

In a slow cooker set for low heat, place chili without beans, salsa, taco sauce, green chile peppers, crushed red pepper and processed cheese. Stirring occasionally, heat until processed cheese is melted and all ingredients are well blended.

# Garlic Top Sirloin Pot Roast

## Ingredients

1 teaspoon salt  
1 teaspoon freshly ground black pepper  
1 teaspoon paprika  
1 (3 pound) top sirloin roast  
6 cloves garlic, slivered  
6 Yukon Gold potatoes, peeled and quartered  
4 carrots, cut into 2 inch pieces  
2 large sweet onions, peeled and chopped  
1/2 cup water  
1/2 cup beef broth  
3 cubes beef bouillon  
1 bay leaf  
2 large green bell peppers, cut into 2 inch pieces

## Directions

Rub salt, pepper and paprika into the meat. With a small knife, make slits in the roast. Press the garlic slivers into the roast.

Place the potatoes, carrots, and onions in a large slow cooker. Place meat on top of the vegetables. Pour in water and beef broth, and add bouillon cubes and bay leaf.

Place lid on slow cooker, and cook for 6 hours on High, or 8 hours on Low. During the last half hour of cooking, add the green peppers.

# Easy Slow Cooker Pulled Pork

## Ingredients

2 teaspoons Cajun seasoning  
1 (3 pound) pork shoulder roast  
1/2 (16 ounce) jar golden  
pepperoncini, undrained  
2 teaspoons adobo sauce  
1 yellow onion, chopped  
3 cloves garlic  
1/2 cup fresh cilantro leaves  
water as needed

## Directions

Rub the Cajun seasoning into the pork shoulder; place in the bottom of a slow cooker. Pour the pepperoncini with the juice, and the adobo sauce over the pork. Top with the onion, garlic, and cilantro. Pour enough water into the slow cooker to cover the bottom half of the pork shoulder.

Cook on Low until the meat begins to fall apart, 6 to 8 hours. Shred meat with two forks inside the slow cooker before serving.

# Dorm Room Pheasant

## Ingredients

1 cup long grain white rice  
2 cups 1% milk  
1 (14.5 ounce) can chicken broth  
2 pheasant breast halves, cleaned  
and patted dry  
salt and pepper to taste

## Directions

Combine the rice, milk and chicken broth in a slow cooker. Season the pheasant breast with salt and pepper; place into the slow cooker. Cover and cook on Low setting for 6 to 8 hours.

# Mom's Italian Beef Barley Soup

## Ingredients

2 pounds cubed beef chuck roast  
5 cups water  
4 cubes beef bouillon, crumbled  
1/2 onion, chopped  
1 (8 ounce) can tomato sauce  
3/4 cup uncooked pearl barley  
salt and pepper to taste

## Directions

In a slow cooker, combine beef, water, bouillon, onion, tomato sauce, barley, salt and pepper.

Cover, and cook on Low for 5 hours.

# Chuckwagon Stew

## Ingredients

1 1/2 pounds cubed beef stew meat  
1/2 pound smoked sausage of your choice, sliced  
1 medium onion, chopped  
3 potatoes, scrubbed and cubed  
1 (28 ounce) can barbeque baked beans

## Directions

Place the beef stew meat, sausage, onion, and potatoes into a slow cooker, and stir to distribute evenly. Spoon the baked beans evenly over the mixture. Cover, and cook on Low for 8 to 10 hours, or cook on High for 4 to 5 hours.

# Spiced Apricot Cider

## Ingredients

2 (12 ounce) cans apricot nectar  
2 cups water  
1/4 cup lemon juice  
1/4 cup sugar  
2 whole cloves  
2 cinnamon sticks (3 inches)

## Directions

In a slow cooker, combine all ingredients; mix well. Cover and cook on low for 2 hours or until cider reaches desired temperature. Remove cloves and cinnamon sticks before serving.

# Slow Cooker Honey Garlic Chicken

## Ingredients

1 tablespoon vegetable oil  
10 boneless, skinless chicken thighs  
3/4 cup honey  
3/4 cup lite soy sauce  
3 tablespoons ketchup  
2 cloves garlic, crushed  
1 tablespoon minced fresh ginger root  
1 (20 ounce) can pineapple tidbits, drained with juice reserved  
2 tablespoons cornstarch  
1/4 cup water

## Directions

Heat oil in a skillet over medium heat, and cook chicken thighs just until evenly browned on all sides. Place thighs in a slow cooker.

In a bowl, mix honey, soy sauce, ketchup, garlic, ginger, and reserved pineapple juice. Pour into the slow cooker.

Cover, and cook 4 hours on High. Stir in pineapple tidbits just before serving.

Mix the cornstarch and water in a small bowl. Remove thighs from slow cooker. Blend the cornstarch mixture into remaining sauce in the slow cooker to thicken. Serve sauce over the chicken.

# Slow Cooker Cranberry Pork

## Ingredients

1 (3 pound) boneless rolled pork loin roast, halved  
2 tablespoons vegetable oil  
1 (16 ounce) can whole berry cranberry sauce  
3/4 cup sugar  
3/4 cup cranberry juice  
1 teaspoon ground mustard  
1 teaspoon pepper  
1/4 teaspoon ground cloves  
1/4 cup cornstarch  
1/4 cup cold water  
salt to taste

## Directions

In a Dutch oven, brown roast in oil on all sides over medium-high heat. Transfer to a 5-qt. slow cooker. Combine the cranberry sauce, sugar, cranberry juice, mustard, pepper and cloves; pour over roast. Cover and cook on low for 6-8 hours or until a meat thermometer reads 160 degrees F. Remove roast and keep warm.

In a saucepan, combine cornstarch, water and salt until smooth; stir in cooking juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with roast.

# Pork and Veggie Soup

## Ingredients

2 pounds boneless pork loin, cubed  
2 tablespoons vegetable oil  
2 cups water  
4 medium carrots, cut into 1 inch pieces  
1 (14.5 ounce) can diced tomatoes, undrained  
1 1/2 cups frozen corn  
1 1/2 cups frozen cut green beans  
1 large onion, chopped  
1 (8 ounce) jar salsa  
1 (4 ounce) can chopped green chilies  
1 tablespoon minced fresh parsley  
2 garlic cloves, minced  
2 teaspoons beef bouillon granules  
2 teaspoons ground cumin  
1/2 teaspoon salt  
1/2 teaspoon pepper

## Directions

In a large skillet, brown pork in oil over medium heat; drain. Transfer to a slow cooker. Stir in the remaining ingredients. Cover and cook on low for 7-8 hours or until meat juices run clear and vegetables are tender.

# Mexican Dip

## Ingredients

1 pound ground beef  
1 (16 ounce) jar salsa  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
2 pounds processed cheese food,  
cubed

## Directions

Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown.

Drain beef and place in a slow cooker or crock pot with salsa, condensed cream of mushroom soup and processed cheese food. Cook on high until cheese is melted. Lower heat and simmer until serving.

# Slow-Cooked Cherry Pork Chops

## Ingredients

6 (3/4 inch) thick bone-in pork loin chops  
1/8 teaspoon salt  
Dash pepper  
1 cup canned cherry pie filling  
2 teaspoons lemon juice  
1/2 teaspoon chicken bouillon granules  
1/8 teaspoon ground mace

## Directions

In a skillet coated with nonstick cooking spray, brown the pork chops over medium heat on both sides. Season with salt and pepper.

In a slow cooker, combine pie filling, lemon juice, bouillon and mace. Add pork chops. Cover and cook on low for 3-4 hours or until meat is no longer pink.

# Slow Cooker Spaghetti Chicken

## Ingredients

1 (16 ounce) package spaghetti, cooked and drained  
1 (10.75 ounce) can condensed cream of chicken soup  
1 (10.75 ounce) can condensed cream of mushroom soup  
1 (14.5 ounce) can diced tomatoes with green chile peppers  
8 ounces processed cheese food  
4 skinless, boneless chicken breast halves - boiled and cut into bite-size pieces

## Directions

Bring a large pot of lightly salted water to a boil. Add spaghetti and cook for 8 to 10 minutes or until al dente; drain and set aside.

Put chicken soup, mushroom soup, tomatoes with green chile peppers and cheese in slow cooker over medium heat. Stir together and cook until cheese has melted.

Stir cooked chicken and spaghetti into cheese mixture and heat through. Reduce heat to medium low and cook for about 40 minutes.

# Smoked Sausage and Red Beans

## Ingredients

3 pounds smoked sausage, cut into bite-sized pieces  
8 (15 ounce) cans dark red kidney beans, drained and rinsed  
1 large onion, chopped  
6 tablespoons minced garlic  
2 cups uncooked white rice  
4 cups water  
2 tablespoons Cajun seasoning  
4 dashes hot pepper sauce, or to taste  
1 teaspoon salt, or to taste  
1 bay leaf

## Directions

In a 6 quart or larger slow cooker, combine the smoked sausage, kidney beans, onion, garlic, rice and water. Season with Cajun seasoning, hot pepper sauce, salt and bay leaf. Cover and set on High. Once it gets heated through, stir to distribute everything evenly. Cover and cook on Low for 6 hours or on High for 4 hours.

# Slow Cooker Delight

## Ingredients

1 pound ground beef  
4 large russet potatoes, cubed  
1 (11 ounce) can creamed corn  
1 cup peas  
1 cup barley  
3 (8 ounce) cans tomato sauce  
4 green onions, chopped  
1/4 cup fresh chives  
ground black pepper to taste  
1 cup water (optional)

## Directions

Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown. Drain excess fat.

In a slow cooker, combine beef, potatoes, corn, peas, and barley. Stir in tomato sauce, green onions, and chives. Season with black pepper.

Cover and cook on low setting for 4 hours. Stir occasionally, and add water if necessary.

# Hawaiian Hot Dog Surprise

## Ingredients

2 (16 ounce) packages hot dogs,  
cut into pieces  
2 (8 ounce) cans pineapple  
chunks, undrained  
2 cups brown sugar  
1 cup white sugar  
2 (16 ounce) cans baked beans

## Directions

Place hot dog pieces, pineapple, brown sugar, white sugar and baked beans into a slow cooker. Cook on high for 15 minutes, turn down to low, and let simmer for another 15 minutes, or until ready to serve. This dish can be kept on low all day.

# Corned Beef and Cabbage

## Ingredients

1 medium onion, cut into wedges  
4 medium potatoes, peeled and quartered  
1 pound baby carrots  
3 cups water  
3 garlic cloves, minced  
1 bay leaf  
2 tablespoons sugar  
2 tablespoons cider vinegar  
1/2 teaspoon pepper  
1 (3 pound) corned beef brisket with spice packet, cut in half  
1 small head cabbage, cut into wedges

## Directions

Place the onion, potatoes and carrots in a 5-qt. slow cooker. Combine water, garlic, bay leaf, sugar, vinegar, pepper and contents of spice packet; pour over vegetables. Top with brisket and cabbage. Cover and cook on low for 8-9 hours or until meat and vegetables are tender. Remove bay leaf before serving.

# Easy Apple Cider

## Ingredients

1 (64 fluid ounce) bottle apple  
cider  
3 cinnamon sticks  
1 teaspoon whole allspice  
1 teaspoon whole cloves  
1/3 cup brown sugar

## Directions

In a slow cooker, combine apple cider and cinnamon sticks. Wrap allspice and cloves in a small piece of cheesecloth, and add to pot. Stir in brown sugar. Bring to a boil over high heat. Reduce heat, and keep warm.

# Tender 'n' Tangy Ribs

## Ingredients

3/4 cup vinegar  
1/2 cup ketchup  
2 tablespoons sugar  
2 tablespoons Worcestershire sauce  
1 garlic clove, minced  
1 teaspoon ground mustard  
1 teaspoon paprika  
1/2 teaspoon salt  
1/8 teaspoon pepper  
2 pounds pork spareribs  
1 tablespoon vegetable oil

## Directions

Combine the first nine ingredients in a slow cooker.

Cut ribs into serving-size pieces; brown in a skillet in oil. Transfer to slow cooker.

Cover and cook on low for 4-6 hours or until tender

# King-Size Drumsticks

## Ingredients

1 (10 ounce) can enchilada sauce  
1 (4 ounce) can chopped green  
chilies, drained  
1 teaspoon dried oregano  
1/2 teaspoon garlic salt  
1/2 teaspoon ground cumin  
6 turkey drumsticks  
3 tablespoons cornstarch  
3 tablespoons cold water

## Directions

In a bowl, combine the enchilada sauce, chilies, oregano, garlic salt and cumin. Place the drumsticks in a 5-qt. slow cooker; top with sauce. Cover and cook on low for 8-10 hours or until a meat thermometer reads 180 degrees F.

Remove turkey and keep warm. Strain sauce into a saucepan. Combine the cornstarch and water until smooth; stir into the pan. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with turkey.

# Autumn Beef Stew

## Ingredients

12 small red potatoes, halved  
1 pound carrots, cut into 1-inch pieces  
1 large onion, cut into wedges  
2 pounds lean beef stew meat, cut into 1-inch cubes  
1/3 cup butter or stick margarine  
1 tablespoon all-purpose flour  
1 cup water  
1 teaspoon salt  
1 teaspoon dried parsley flakes  
1/2 teaspoon celery seed  
1/2 teaspoon dried thyme  
1/8 teaspoon pepper

## Directions

Place potatoes, carrots and onion in a 5-qt. slow cooker. In a large skillet, brown beef in butter. Transfer beef to slow cooker with a slotted spoon.

Stir flour into the pan drippings until blended; cook and stir until browned. Gradually add water. Bring to a boil; cook and stir for 2 minutes or until thickened. Add salt, parsley, celery seed, thyme and pepper; pour over beef. Cover and cook on low for 8-9 hours or until meat and vegetables are tender.

# Pork Balls and Sauerkraut

## Ingredients

1 1/2 pounds ground pork  
1 onion, chopped  
3/4 cup uncooked white rice  
1 egg  
1 teaspoon salt  
1/2 teaspoon ground black pepper  
2 (20 ounce) cans sauerkraut with juice, divided

## Directions

In a large bowl, combine the pork, onion, rice, egg, salt and ground black pepper. Mix well and form into 2 inch balls.

For stove: Place one jar of the sauerkraut in a large pot over medium low heat. Then add the pork balls and cover with the other jar of sauerkraut. Simmer over medium low heat for 1 to 1 1/2 hours.

For slow cooker: Place one jar of sauerkraut in the bottom of the slow cooker. Add the pork balls and top with the other jar of sauerkraut. Cook on low setting for 8 to 10 hours.

# Southwestern Chicken Soup

## Ingredients

1 1/4 pounds boneless, skinless chicken breast, cut into thin strips  
1 tablespoon canola oil or vegetable oil  
2 (14.5 ounce) cans chicken broth  
1 (16 ounce) package frozen corn, thawed  
1 (14.5 ounce) can diced tomatoes, undrained  
1 medium onion, chopped  
1 medium green pepper, chopped  
1 medium sweet red pepper, chopped  
1 (4 ounce) can chopped green chilies  
1 1/2 teaspoons seasoned salt  
1 teaspoon ground cumin  
1/2 teaspoon garlic powder

## Directions

In a large skillet, saute the chicken in oil until lightly browned. Transfer to a 5-qt. slow cooker with a slotted spoon. Stir in the remaining ingredients. Cover and cook on low for 7-8 hours. Stir before serving.

# Meaty Tomato Soup

## Ingredients

1 (28 ounce) can diced tomatoes, undrained  
2 (8 ounce) cans tomato sauce  
2 cups water  
1/2 pound ground beef, cooked and drained  
1/2 pound bulk pork sausage, cooked and drained  
2 tablespoons dried minced onion  
2 chicken bouillon cubes  
3/4 teaspoon garlic salt  
3/4 cup uncooked elbow macaroni  
Shredded Cheddar cheese

## Directions

In a slow cooker, combine the first eight ingredients; mix well. Cover and cook on low for 8 hours. Add macaroni and mix well. Cover and cook 15 minutes longer or until macaroni is tender. Garnish with cheese if desired.

# Karen's Slow Cooker Pizza Chicken

## Ingredients

4 skinless, boneless chicken breast halves - cut into bite size pieces  
1 onion, chopped  
1 green bell pepper, chopped  
2 stalks celery, sliced  
1 (10.75 ounce) can condensed tomato soup  
1 (10.75 ounce) can condensed cream of mushroom soup  
2 tablespoons tomato paste  
1/2 cup water  
1 tablespoon dried parsley  
1 tablespoon dried oregano  
1 tablespoon dried basil  
1 bay leaf  
salt and pepper to taste

## Directions

Place chicken, onion, bell pepper and celery in a slow cooker. In a medium bowl combine the tomato soup, cream of mushroom soup, tomato paste, water, parsley, oregano, basil, salt and pepper. Mix well and pour mixture over chicken and vegetables in slow cooker. Stir to coat and add bay leaf.

Cook on Low setting for 8 hours, until chicken and vegetables are tender.

# Chicken-Fried Chops

## Ingredients

1/2 cup all-purpose flour  
2 teaspoons salt  
1 1/2 teaspoons ground mustard  
1/2 teaspoon garlic powder  
6 pork loin chops (3/4 inch thick),  
trimmed  
2 tablespoons vegetable oil  
1 (10.75 ounce) can condensed  
cream of chicken soup, undiluted  
1/3 cup water

## Directions

In a shallow bowl, combine flour, salt, mustard and garlic powder; dredge pork chops.

In a skillet, brown chops on both sides in oil. Place in a slow cooker. Combine soup and water; pour over chops. Cover and cook on low for 6-8 hours or until meat is tender. If desired, thicken pan juices and serve with the chops.

# Chicken Stew with Pepper and Pineapple

## Ingredients

1 pound skinless, boneless chicken breast halves - cut into cubes  
4 cups carrots, cut into 1 inch pieces  
1/2 cup chicken broth  
1 tablespoon minced fresh ginger root  
1 tablespoon packed brown sugar  
2 tablespoons soy sauce  
1/2 teaspoon ground allspice  
1/2 teaspoon hot pepper sauce  
1 tablespoon cornstarch  
1 (8 ounce) can pineapple chunks, juice reserved  
1 red bell pepper, diced

## Directions

Mix chicken, carrots, broth, ginger root, brown sugar, soy sauce, allspice and pepper sauce in 1 1/2- to 4-quart crock pot slow cooker. Cover and cook on low heat setting 7 to 8 hours or until vegetables are tender and chicken is no longer pink in center.

Mix cornstarch and reserved pineapple juice; gradually stir into chicken mixture. Stir in pineapple and bell pepper. Cover and cook on high heat setting about 15 minutes longer or until slightly thickened and bubbly.

# Honey Wheat Bread IV

## Ingredients

2 cups scalded milk  
2 tablespoons vegetable oil  
1/4 cup honey  
3/4 teaspoon salt  
1 (.25 ounce) package active dry yeast  
3 cups whole wheat flour  
1 cup all-purpose flour

## Directions

Heat the milk in a small saucepan until it bubbles, then remove from heat. Mix in the vegetable oil, honey and salt; let cool until lukewarm. Preheat a 3 1/2 or 5 quart slow cooker and lightly grease the appropriate baking dish.

Pour the lukewarm milk mixture into a large bowl. Dissolve the yeast in the milk. Mix in the all-purpose flour and whole wheat flour in 1 cup at a time. Beat well until the dough has pulled together. Place dough into prepared baking dish. Let stand for 5 minutes.

Place dish in slow cooker, cover and cook on high for 2 to 3 hours, or until loaf sounds hollow when tapped on the bottom. Place on wire rack to cool before serving.

# Slow Cooker Creamed Spinach

## Ingredients

2 (10 ounce) packages frozen  
chopped spinach , thawed,  
drained and squeezed dry  
2 cups cottage cheese  
1/2 cup butter, cubed  
3 eggs, beaten  
1 1/2 cups cubed process  
American cheese  
1/4 cup all-purpose flour  
1 teaspoon salt

## Directions

Grease a 4 1/2 quart slow cooker. In a large bowl, mix together the spinach, cottage cheese, butter, American cheese, eggs, flour and salt until everything is evenly distributed. Transfer to the greased slow cooker.

Cook on high for one hour, then reduce heat to low, and continue to cook for 4 to 5 hours.

# Yummy Beef

## Ingredients

1/2 cup butter  
2 tablespoons garlic, minced  
2 bay leaves  
2 onions, sliced  
1 green bell pepper, chopped  
4 pounds lean steak, cut into one inch cubes  
1 (14.5 ounce) can crushed tomatoes

## Directions

Preheat oven to 325 degrees F (165 degrees C).

Melt the butter or margarine in a large skillet over medium heat. Add the garlic, bay leaves, onion and green bell pepper and saute for about 5 minutes. Add the meat and saute until slightly browned on all sides.

Transfer mixture to a 2 quart casserole dish and pour the tomatoes over the mixture.

Cover and bake at 325 degrees F (165 degrees C) for about 2 hours. (Note: Also can be done in a slow cooker on low setting for 6 to 8 hours.)

# Slow Cooker Italian Beef

## Ingredients

1 pound thinly sliced roast beef  
1 (.7 ounce) package dry Italian-style salad dressing mix  
1 (16 ounce) jar pepperoncini, sliced  
1 (10.5 ounce) can beef broth

## Directions

Combine roast beef, dry dressing mix, pepperoncini and beef broth in a slow cooker. Cook over medium-high heat until hot, about 1 hour

# Slow-Cooked Chowder

## Ingredients

5 cups water  
5 teaspoons chicken bouillon granules  
8 medium potatoes, cubed  
2 medium onions, chopped  
1 medium carrot, thinly sliced  
1 celery rib, thinly sliced  
1/4 cup butter or margarine, cubed  
1 teaspoon salt  
1/4 teaspoon pepper  
1 (12 ounce) can evaporated milk  
1 tablespoon minced fresh parsley

## Directions

In a 5-qt. slow cooker, combine the first nine ingredients. Cover and cook on high for 1 hour. Reduce heat to low; cover and cook for 5-6 hours or until vegetables are tender. Stir in milk and parsley; heat through.

# Wisconsin Slow Cooker Brats

## Ingredients

8 bratwurst  
2 (12 fluid ounce) cans or bottles  
beer  
1 onion, sliced  
3/4 cup ketchup

## Directions

Place bratwurst, beer, onion, and ketchup in a slow cooker. Pour water over mixture until everything is covered. Set slow cooker to HIGH and cook for 4 hours.

Preheat an outdoor grill for high heat and lightly oil grate.

Grill bratwurst on preheated grill until they are browned, about 5 minutes.

# Vegan Taco Chili

## Ingredients

- 1 tablespoon olive oil
- 1 pound sliced fresh mushrooms
- 2 cloves garlic, minced
- 1 small onion, finely chopped
- 2 stalks celery, chopped
- 1 (29 ounce) can tomato sauce
- 1 (6 ounce) can tomato paste
- 3 (15 ounce) cans kidney beans
- 1 (11 ounce) can Mexican-style corn

## Directions

Heat the oil in a large skillet. Sauté the mushrooms, garlic, onion and celery until tender. Transfer them to a stock pot or slow cooker. Stir in the tomato sauce, tomato paste, beans and Mexican-style corn. Cook for at least an hour to blend the flavors.

# Slow-Cooked Meat Loaf

## Ingredients

- 1 egg
- 1/4 cup milk
- 2 slices day-old bread, cubed
- 1/4 cup finely chopped onion
- 2 tablespoons finely chopped green pepper
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 1/2 pounds lean ground beef
- 1/4 cup ketchup
- 8 medium carrots, cut into 1-inch chunks
- 8 small red potatoes

## Directions

In a bowl, beat egg and milk. Stir in the bread cubes, onion, green pepper, salt and pepper. Add the beef and mix well. Shape into a round loaf. Place in a 5-qt. slow cooker. Spread ketchup on top of loaf. Arrange carrots around loaf. Peel a strip around the center of each potato; place potatoes over carrots. Cover and cook on high for 1 hour. Reduce heat to low; cover and cook 7-8 hours longer or until no pink remains in the meat and the vegetables are tender.

# Slow Cooker Creamed Corn

## Ingredients

1 1/4 (16 ounce) packages frozen corn kernels  
1 (8 ounce) package cream cheese  
1/2 cup butter  
1/2 cup milk  
1 tablespoon white sugar  
salt and pepper to taste

## Directions

In a slow cooker, combine corn, cream cheese, butter, milk, and sugar. Season with salt and pepper to taste.

Cook on High for 2 to 4 hours, or on Low for 4 to 6 hours.

# Ham Bone Soup

## Ingredients

1 ham bone with some meat  
1 onion, diced  
1 (14.5 ounce) can peeled and  
diced tomatoes with juice  
1 (15.25 ounce) can kidney beans  
3 potatoes, cubed  
1 green bell pepper, seeded and  
cubed  
4 cups water  
6 cubes chicken bouillon

## Directions

Place the ham bone, onion, tomatoes, kidney beans, potatoes, and green pepper into a 3 quart or larger slow cooker. Dissolve the bouillon cubes in water, and pour into the slow cooker.

Cover, and cook on High until warm. Reduce heat to Low, and continue to cook for 5 to 6 hours.

# No-Fuss Chicken

## Ingredients

2/3 cup all-purpose flour  
1 teaspoon dried sage  
1 teaspoon dried basil  
1 teaspoon seasoned salt  
1 (2 to 3 pound) broiler/fryer  
chicken cut up  
1/4 cup butter or margarine  
2 cups chicken broth

## Directions

In a shallow bowl, combine flour, sage, basil and seasoned salt; coat chicken. Reserve remaining flour mixture. In a large skillet, melt butter; brown chicken on all sides. Transfer to a slow cooker. Add 1/4 cup reserved flour mixture to the skillet (discarding the rest); stir until smooth. When mixture begins to bubble, stir in chicken broth and bring to a boil; boil for 1 minute. Pour over chicken. Cover and cook on high for 2 to 2-1/2 hours or until chicken juices run clear.

# Slow Cooker Taco Soup

## Ingredients

1 pound ground beef  
1 (1.25 ounce) package taco seasoning mix  
1 (1 ounce) package ranch dressing mix  
1 (14.5 ounce) can diced tomatoes and green chiles, undrained  
1 (15.5 ounce) can corn, undrained  
1 (15.5 ounce) can black beans, undrained  
1 (15 ounce) can sliced black olives  
1 onion, diced  
1 green bell pepper, diced  
1 cup tomato juice

## Directions

Heat a large skillet over medium-high heat; cook and stir beef until crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Transfer beef to a slow cooker and sprinkle with the taco seasoning mix and ranch dressing mix.

Add the diced tomatoes and green chiles, corn, and black beans, all with their liquid, to the slow cooker. Stir the black olives, onion, bell pepper, and tomato juice into the ground beef mixture. Cook on Low until the vegetables are completely tender, about 5 hours.

# Easy Slow Cooker Apple Pork Roast

## Ingredients

6 apples with peel, cored and cut into 8 wedges  
1 large red onion, roughly chopped  
1/4 teaspoon ground cinnamon, or to taste  
7 pounds pork shoulder roast  
1/2 teaspoon salt, or to taste  
1/2 teaspoon ground black pepper, or to taste  
1 (24 ounce) jar cinnamon-flavored applesauce  
1/4 teaspoon ground cinnamon, or to taste

## Directions

Place the apples and onion into the bottom of a slow cooker, and sprinkle with 1/4 teaspoon cinnamon.

Rub the pork roast with salt and pepper, and place it on the layer of apples and onions in the slow cooker. Pour the applesauce over the roast, and dust the top with 1/4 teaspoon cinnamon.

Cook on High setting for 8 hours. Serve the roast topped with the sauce, apples, and onions.

# Monterey Spaghetti

## Ingredients

4 ounces spaghetti, broken into pieces  
1 egg  
1 cup sour cream  
1/4 cup grated Parmesan cheese  
1/8 teaspoon crushed garlic  
3 cups shredded Monterey Jack cheese  
1 (10 ounce) package frozen chopped spinach, thawed and drained  
1/2 (6 ounce) can French fried onions

## Directions

In a large pot with boiling salted water cook spaghetti until al dente. Drain.

In a large bowl mix together the sour cream, grated Parmesan cheese, and minced garlic. After beating the egg in a small bowl, transfer to the large bowl and blend together. Transfer to a greased slow cooker.

Mix cooked and drained spaghetti, 2 cups grated Monterey Jack cheese, thawed spinach, and half of the French fried onions to the slow cooker. Stir contents of slow cooker until just blended.

Cover and cook on low for 6 to 8 hours or high heat for 3 to 4 hours.

In last 30 minutes of cooking, turn to high if cooking on low and add remainder of grated Monterey Jack cheese and French fried onions to top of casserole. Serve when cheese is melted.

# Ting-Town Barbeque Beef Sandwich

## Ingredients

3 stalks celery, sliced thin  
1 large onion, coarsely chopped  
4 cloves garlic, minced  
1 cup ketchup  
1 cup barbeque sauce  
1 tablespoon prepared yellow mustard  
1 cup beer  
2 tablespoons cider vinegar  
2 tablespoons Worcestershire sauce  
2 tablespoons brown sugar, packed  
1 teaspoon chili powder  
1 teaspoon salt  
1 teaspoon ground black pepper  
4 pounds boneless beef chuck roast, trimmed of fat  
16 hamburger buns, split

## Directions

To make the sauce, combine the celery, onion, garlic, ketchup, barbeque sauce, mustard, beer, cider vinegar, Worcestershire sauce, brown sugar, chili powder, salt, and pepper in a bowl; stir until well blended.

Place the chuck roast in a slow cooker. Pour the sauce evenly over the meat. Cover and cook the roast on HIGH for 3 hours. Reduce heat to LOW, and continue cooking until very tender, about 4 hours more.

About 1/2 hour before serving, remove the chuck roast from the slow cooker and shred the meat with a large fork. Return the meat to the slow cooker, and cook uncovered so the sauce thickens, on LOW for 20 minutes.

To serve, dip the flat sides of hamburger buns into the sauce and top with meat.

# Sweet Ham Recipe

## Ingredients

1 (7 pound) canned ham  
2 cups orange juice  
1/2 cup water  
1 (20 ounce) can crushed  
pineapple  
3 tablespoons brown sugar

## Directions

Place ham in the slow cooker. Pour orange juice, water, and pineapple over the top of the ham. Sprinkle brown sugar along the top and sides. Cover, and cook on Low for 8 hours.

# Slow Cooker Lasagna

## Ingredients

1 pound lean ground beef  
1 onion, chopped  
2 teaspoons minced garlic  
1 (29 ounce) can tomato sauce  
1 (6 ounce) can tomato paste  
1 1/2 teaspoons salt  
1 teaspoon dried oregano  
1 (12 ounce) package lasagna noodles  
12 ounces cottage cheese  
1/2 cup grated Parmesan cheese  
16 ounces shredded mozzarella cheese

## Directions

In a large skillet over medium heat cook the ground beef, onion, and garlic until brown. Add the tomato sauce, tomato paste, salt, and oregano and stir until well incorporated. Cook until heated through.

In a large bowl mix together the cottage cheese, grated Parmesan cheese, and shredded mozzarella cheese.

Spoon a layer of the meat mixture onto the bottom of the slow cooker. Add a double layer of the uncooked lasagna noodles. Break to fit noodles into slow cooker. Top noodles with a portion of the cheese mixture. Repeat the layering of sauce, noodles, and cheese until all the ingredients are used.

Cover, and cook on LOW setting for 4 to 6 hours.

# Texas-Style Baked Beans

## Ingredients

1 pound ground beef  
4 (16 ounce) cans baked beans with pork  
1 (4 ounce) can canned chopped green chile peppers  
1 small Vidalia onion, peeled and chopped  
1 cup barbeque sauce  
1/2 cup brown sugar  
1 tablespoon garlic powder  
1 tablespoon chili powder  
3 tablespoons hot pepper sauce (e.g. Tabasco<sup>®</sup>), or to taste

## Directions

In a skillet over medium heat, brown the ground beef until no longer pink; drain fat, and set aside.

In a 3 1/2 quart or larger slow cooker, combine the ground beef, baked beans, green chiles, onion and barbeque sauce. Season with brown sugar, garlic powder, chili powder and hot pepper sauce. Cook on HIGH for 2 hours, or low for 4 to 5 hours.

# Carrie's Southern Queso

## Ingredients

2 (14.5 ounce) cans diced tomatoes with mild green chiles  
1 pound processed cheese food, cubed

## Directions

Combine the tomatoes with chiles and cheese food in a slow cooker; cook on High setting until melted, stirring occasionally, about 1 hour.

# Pineapple Baked Beans

## Ingredients

- 1 pound ground beef
- 1 (28 ounce) can baked beans
- 1 (8 ounce) can pineapple tidbits, drained
- 1 (4.5 ounce) jar sliced mushrooms, drained
- 1 large onion, chopped
- 1 large green pepper, chopped
- 1/2 cup barbecue sauce
- 2 tablespoons soy sauce
- 1 garlic clove, minced
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

## Directions

In a skillet, brown beef; drain. Transfer to a 5-qt. slow cooker. Add remaining ingredients and mix well. Cover and cook on low for 4-8 hours or until bubbly. Serve in bowls.

# Old Style BBQ Sauce

## Ingredients

- 1 (28 ounce) bottle ketchup
- 1 (12 fluid ounce) can beer
- 1 small onion, diced
- 1 1/2 cups dark brown sugar
- 1/2 cup prepared mustard
- 3 tablespoons barbeque seasoning
- 2 tablespoons distilled white vinegar
- 1 teaspoon black pepper
- 1 teaspoon garlic powder

## Directions

In a slow cooker, combine ketchup, beer, onion, brown sugar, mustard, barbecue seasoning, vinegar, pepper, and garlic powder. Simmer on low setting for 12 hours or overnight.

# Meatiest Vegetarian Chili from your Slow Cooker

## Ingredients

1/2 cup olive oil  
4 onions, chopped  
2 green bell peppers, seeded and chopped  
2 red bell peppers, seeded and chopped  
4 cloves garlic, minced  
1 (14 ounce) package firm tofu, drained and cubed  
4 (15.5 ounce) cans black beans, drained  
2 (15 ounce) cans crushed tomatoes  
2 teaspoons salt  
1/2 teaspoon ground black pepper  
2 teaspoons ground cumin  
6 tablespoons chili powder  
2 tablespoons dried oregano  
2 tablespoons distilled white vinegar  
1 tablespoon liquid hot pepper sauce, such as Tabasco, etc.

## Directions

Heat the olive oil in a large skillet over medium-high heat. Add the onions; cook and stir until they start to become soft. Add the green peppers, red peppers, garlic and tofu; cook and stir until vegetables are lightly browned and tender, the whole process should take about 10 minutes.

Pour the black beans into the slow cooker and set to Low. Stir in the vegetables and tomatoes. Season with salt, pepper, cumin, chili powder, oregano, vinegar and hot pepper sauce. Stir gently and cover. Cook on LOW for 6 to 8 hours.

# Maverick Moose Chili

## Ingredients

1 pound ground moose  
1 (28 ounce) can diced tomatoes with green chile peppers  
2 (15 ounce) cans chili beans, undrained  
2 (14 ounce) cans kidney beans, rinsed and drained  
2 (14.5 ounce) cans pinto beans, rinsed and drained  
2 (2.25 ounce) cans sliced black olives  
1 white onion, chopped  
1 green bell pepper, chopped  
1 (1.25 ounce) package chili seasoning mix

## Directions

Brown the ground moose in a large skillet over medium-high heat.

Combine the moose, diced tomatoes, chili beans, kidney beans, pinto beans, olives, onion, and bell pepper in a slow cooker; stir in the chili seasoning. Set the slow cooker to Low; cook 8 to 12 hours.

# Savory Glazed Meatballs

## Ingredients

1 pound ground beef  
1/2 cup fine dry bread crumbs  
1/2 cup minced onion  
1/4 cup milk  
2 eggs, beaten  
1 teaspoon salt  
1/2 teaspoon Worcestershire sauce  
1/4 teaspoon pepper  
1/4 cup CRISCO® Vegetable Oil  
1 (12 ounce) jar SMUCKER'S® Concord Grape Jelly  
1 (12 ounce) bottle chili sauce

## Directions

Combine first eight ingredients, mixing well; shape into 36 one-inch meatballs.

Cook in oil over medium heat for 10 to 15 minutes or until browned. Drain on paper towels.

Combine grape jelly and chili sauce in a large skillet. Cook over medium heat, stirring until well combined, about 3 minutes.

Place cooked or thawed meatballs in a single layer in skillet coating each meatball evenly with sauce. Cover; simmer 10 minutes stirring occasionally, until sauce is bubbly and meatballs are heated through.

Transfer glazed meatballs to a chafing dish or slow cooker. Serve with frilly toothpicks.

# Hearty Italian Sandwiches

## Ingredients

- 1 1/2 pounds lean ground beef
- 1 1/2 pounds bulk Italian sausage
- 2 large onions, sliced
- 2 large green peppers, sliced
- 2 large sweet red peppers, sliced
- 1 teaspoon salt
- 1 teaspoon pepper
- 1/4 teaspoon crushed red pepper flakes
- 8 sandwich rolls, split
- Shredded Monterey Jack cheese

## Directions

In a skillet, brown beef and sausage; drain. Place a third of the onions and peppers in a slow cooker; top with half of the meat mixture. Repeat layers of vegetables and meat, then top with remaining vegetables. Sprinkle with salt, pepper and pepper flakes. Cover and cook on low for 6 hours or until vegetables are tender. With a slotted spoon, serve about 1 cup of meat and vegetables on each roll. Top with cheese if desired. Use pan juices for dipping if desired.

# Slow Cooker Cherry Cobbler

## Ingredients

1 (21 ounce) can cherry pie filling  
1 cup all-purpose flour  
1/4 cup white sugar  
1 1/2 teaspoons baking powder  
1/4 teaspoon salt  
1/4 cup butter, melted  
1/2 cup milk  
1/2 teaspoon vanilla extract

## Directions

Coat the inside of your slow cooker with cooking spray. Pour in the cherry pie filling. In a medium bowl, stir together the flour, sugar, baking powder, and salt. Make a well in the center, and pour in the melted butter, milk, and vanilla. Mix until well blended. Spread evenly over the cherry pie filling. Cover, and cook on High for 1 1/2 to 2 hours, or until a toothpick inserted into the topping comes out clean.

# Slow Cooker Spinach Marinara Sauce

## Ingredients

1/4 cup olive oil  
1 onion, chopped  
5 cloves garlic, minced  
1/3 cup grated carrot  
1 (10 ounce) package frozen  
chopped spinach, thawed and  
drained  
2 2/3 (6 ounce) cans tomato paste  
1 (4.5 ounce) can sliced  
mushrooms, drained  
2 tablespoons salt  
2 tablespoons dried oregano  
2 tablespoons dried basil  
2 1/2 tablespoons crushed red  
pepper  
2 bay leaves  
1 (28 ounce) can peeled and  
crushed tomatoes, with liquid

## Directions

In a 5 quart slow cooker, combine olive oil, onion, garlic, carrot, spinach, tomato paste, mushrooms, salt, oregano, basil, crushed red pepper, bay leaves and tomatoes.

Cover and cook on high for 4 hours. Stir, reduce heat to low and cook for 1 to 2 hours more.

# Italian Bow Tie Supper

## Ingredients

1 1/2 pounds ground beef  
1 medium onion, chopped  
1 garlic clove, minced  
2 (8 ounce) cans tomato sauce  
1 (14.5 ounce) can stewed tomatoes, cut up  
1 teaspoon dried oregano  
1 teaspoon Italian seasoning  
salt and pepper to taste  
1 (16 ounce) package bow tie pasta, cooked and drained  
1 (10 ounce) package frozen chopped spinach, thawed and well drained  
1 1/2 cups shredded mozzarella cheese  
1/2 cup grated Parmesan cheese

## Directions

In a skillet, cook beef, onion and garlic over medium heat until meat is no longer pink; drain. Transfer to a slow cooker. stir in the tomato sauce, tomatoes and seasonings. Cover and cook on low for 7-8 hours or until bubbly.

Increase heat to high; stir in pasta, spinach and cheeses. Cover and cook for 10 minutes or until heated through and cheese is melted.

# Slow Cooker Chili

## Ingredients

1 pound ground beef  
1 onion, chopped  
2 green bell peppers, chopped  
5 (15 ounce) cans kidney beans with liquid  
1 (28 ounce) can whole peeled tomatoes, with liquid  
1/4 teaspoon chili powder

## Directions

In a large skillet over medium high heat, saute the ground beef for 5 to 10 minutes, or until browned. Transfer to a slow cooker. Then add the onion, green bell peppers, beans and tomatoes to the slow cooker. Season with chili powder to taste. Cook on high setting for 4 hours, or until all vegetables are tender.

# Pork Chop Dinner

## Ingredients

6 pork loin chops (3/4 inch thick), trimmed  
1 tablespoon vegetable oil  
1 large onion, sliced  
1 medium green pepper, chopped  
1 (4 ounce) can mushroom stems and pieces, drained  
1 (8 ounce) can tomato sauce  
1 tablespoon brown sugar  
2 teaspoons Worcestershire sauce  
1 1/2 teaspoons cider vinegar  
1/2 teaspoon salt  
Hot cooked rice

## Directions

In a skillet, brown pork chops on both sides in oil; drain. Place chops in a slow cooker. Add the onion, green pepper and mushrooms. In a bowl, combine the tomato sauce, brown sugar, Worcestershire sauce, vinegar and salt. Pour over meat and vegetables. Cover and cook on low for 4-5 hours or until meat is tender. Serve with rice if desired.

# Slow Cooker Pepper Steak II

## Ingredients

2 tablespoons olive oil  
3 pounds beef sirloin, sliced into strips  
1 tablespoon minced garlic  
1 onion, chopped  
1/2 cup soy sauce  
1 teaspoon salt  
1/2 teaspoon ground black pepper  
2 teaspoons white sugar  
3 green bell peppers, cut into strips  
1 tablespoon cornstarch  
1/4 cup cold water

## Directions

Heat the oil in a large skillet over medium heat. Add the steak strips, and quickly brown on both sides, adding the garlic to the steak while it cooks. Transfer the steak and its juices to a slow cooker. Add the onion, soy sauce, salt, pepper and sugar. Cover, and cook on Low for 6 to 8 hours, until the meat is fork tender.

One hour before the end of the cooking time, add the green peppers. Stir together the cornstarch and cold water. Pour into the slow cooker during the last few minutes, and cook until the sauce has thickened.

# Sausage Potato Bake

## Ingredients

8 cups cubed potatoes  
1 pound smoked sausage, sliced  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
1 (10.75 ounce) can condensed  
vegetable beef soup

## Directions

For oven: Preheat oven to 350 degrees F (175 degrees C).

In a 4 quart casserole dish, combine the potatoes, kielbasa OR sausage, mushroom soup and vegetable beef soup. Mix together well.

Bake at 350 degrees F (175 degrees C) for 1 1/2 hours.

For slow cooker: Place the potatoes, kielbasa OR sausage, mushroom soup and vegetable soup in a slow cooker.

Cook on low setting for 6 to 8 hours.

# Anna's Linguica and Potato Stew

## Ingredients

6 slices bacon  
1 large onion, sliced  
2 cloves garlic, chopped  
1 pound linguica sausage, sliced  
3 pounds potatoes, cubed  
4 small zucchini, sliced  
2 (8 ounce) cans tomato sauce  
1/2 cup red wine  
1/4 cup chopped fresh parsley  
1 tablespoon dried basil  
salt and pepper to taste

## Directions

In a skillet over medium-high heat, cook the bacon until crisp and evenly brown. Drain, reserving juices, and break into bite-size pieces. Place the pieces in a slow cooker. Cook the onion and garlic in the reserved bacon juices over medium heat until tender. Drain, and place in the slow cooker. Quickly brown the linguica sausage in the skillet over medium-high heat, and place in the slow cooker.

Add the potatoes, zucchini, tomato sauce, and red wine to the slow cooker, and season with parsley, basil, salt, and pepper. Stir to evenly distribute ingredients. Cover, and cook 2 1/2 hours on High, stirring occasionally, until the potatoes are tender.

# Slow Cooker Italian Sausage Subs

## Ingredients

1 (19 ounce) package Bob Evans® Italian Sausage  
1 red pepper, sliced  
1 green pepper, sliced  
1 small onion, sliced  
1 (26 ounce) jar tomato pasta sauce  
5 sub buns  
5 slices provolone cheese

## Directions

In nonstick skillet over medium heat, cook sausage until brown. Place in slow cooker. Add peppers and onion. Top with pasta sauce. Cover and cook on low 4 to 6 hours until sausage is fully cooked. Place sausage in buns; top with peppers, onions, pasta sauce and cheese.

# Texas Beef Soup

## Ingredients

2 tablespoons olive oil  
1 pound lean beef stew meat  
1 tablespoon seasoning salt, or to taste  
1/2 teaspoon ground black pepper  
1 small onion, finely chopped  
1/2 green bell pepper, finely chopped  
2 1/2 cups beef broth  
1 (15 ounce) can mixed vegetables  
1 (11.5 fl oz) can spicy vegetable juice cocktail

## Directions

Heat the olive oil in a large heavy skillet. Season the stew meat with seasoning salt and pepper. Cook meat in the oil along with onion and bell pepper until browned. Transfer to a slow cooker, and stir in the beef broth.

Cook on Low for 6 to 8 hours, or until meat is tender. During the last 30 minutes, stir in the mixed vegetables and vegetable juice cocktail.

# Spiced Plum Pork Chops

## Ingredients

4 (3/4 inch thick) boneless pork chops  
4 ripe plums, pitted and quartered  
3/4 cup pineapple juice  
2 tablespoons balsamic vinegar  
3 tablespoons brown sugar  
1 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/4 teaspoon ground nutmeg

## Directions

Place the pork chops, and plums into a slow cooker. Mix together the pineapple juice, balsamic vinegar, brown sugar, cinnamon, ginger, and nutmeg in a bowl, stirring to dissolve the sugar, and pour the mixture over the pork chops and plums. Cook on Low for 8 hours.

# Lemony Turkey Breast

## Ingredients

1 (5 1/2 pound) bone-in turkey breast, halved  
1 medium lemon, halved  
1 teaspoon salt-free lemon pepper seasoning  
1 teaspoon garlic salt  
4 teaspoons cornstarch  
1/2 cup reduced-sodium chicken broth

## Directions

Remove skin from turkey. Pat turkey dry with paper towels; spray turkey with nonstick cooking spray. Place breast side up in a slow cooker. Squeeze half of the lemon over turkey; sprinkle with lemon-pepper and garlic salt. Place lemon halves under turkey. Cover and cook on low for 5-7 hours or until meat is no longer pink and a meat thermometer reads 170 degrees F. Remove turkey and keep warm. Discard lemon.

For gravy, pour cooking liquid into a measuring cup; skim fat. In a saucepan, combine cornstarch and broth until smooth. Gradually stir in cooking liquid. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with turkey.

# Cranberry Meatballs

## Ingredients

2 eggs, beaten  
1 cup dry bread crumbs  
1/3 cup minced fresh parsley  
2 tablespoons finely chopped onion  
1 1/2 pounds lean ground beef  
1 (16 ounce) can jellied cranberry sauce  
1 (12 ounce) bottle chili sauce  
1/3 cup ketchup  
2 tablespoons brown sugar  
1 tablespoon lemon juice

## Directions

In a large bowl, combine the eggs, bread crumbs, parsley and onion. Crumble beef over mixture and mix well. Shape into 1-1/2-in. balls. Place in a 3-qt. slow cooker.

In a small bowl, combine the cranberry sauce, chili sauce, ketchup, brown sugar and lemon juice; mix well. Pour over meatballs. Cover and cook on low for 6 hours or until meat is no longer pink.

# Hot as Hell Hickory Beans

## Ingredients

1 pound dried pinto beans  
4 cups water  
1 (7 ounce) can sliced jalapeno peppers, drained  
1 (14.5 ounce) can diced tomatoes  
1 1/2 teaspoons salt  
1/2 teaspoon ground black pepper  
1/4 teaspoon onion powder  
1/4 teaspoon garlic powder  
1/4 teaspoon liquid smoke flavoring  
1/4 cup barbeque sauce

## Directions

Place the pinto beans into a large container and cover with several inches of cool water; let stand overnight to soak.

Drain and rinse the following day, then place beans into a slow cooker along with 4 cups of water, the jalapenos, tomatoes, salt, pepper, onion powder, garlic powder, liquid smoke, and barbeque sauce; stir well.

Set the slow cooker to High and cook for 4 hours. Stir the beans again, and turn the slow cooker to Low, and continue cooking until the sauce has thickened and the beans are tender, about 3 hours more.

# Maine Venison Stew

## Ingredients

2 pounds venison stew meat  
8 medium potatoes, peeled and cubed  
3 medium onions, diced  
3 stalks celery, diced  
8 large carrots, peeled and diced  
3 cubes beef bouillon  
2 (14.5 ounce) cans beef broth  
2 tablespoons browning and seasoning sauce  
2 cups frozen green peas (optional)  
2 cups fresh mushrooms, sliced (optional)  
salt and pepper to taste  
1/2 cup cornstarch  
1 cup water

## Directions

Combine the venison, potatoes, onions, celery, carrots, bouillon, broth, and seasoning sauce in a slow cooker. Pour in just enough water to cover. Turn to High and cook until the stew comes to a boil. Reduce heat to Low and continue cooking until the venison is tender, about 8 to 10 hours.

Ladle off any fat which has collected on the surface, then stir in the peas and mushrooms if using. Season to taste with salt and pepper. Whisk together the cornstarch and water. Stir this into the stew, increase heat to High, and cook until the stew has thickened and the peas have warmed through.

# Slow Cooker Creole Black Beans and Sausage

## Ingredients

2 pounds smoked sausage, cut into 1 inch slices  
3 (15 ounce) cans black beans, rinsed and drained  
1 1/2 cups chopped onion  
1 1/2 cups chopped celery  
1 1/2 cups chopped green pepper  
1 cup water  
1 (8 ounce) can tomato sauce  
4 cloves garlic, minced  
2 teaspoons dried thyme  
1 teaspoon chicken bouillon granules  
1 teaspoon white pepper  
1/4 teaspoon cayenne pepper  
2 bay leaves

## Directions

Place a large skillet over medium heat, and add sausage. Cook, stirring, until sausage is browned, about 5 minutes. Drain fat, and transfer sausage to slow cooker.

Stir the black beans, onion, celery, green pepper, water, tomato sauce, garlic, thyme, bullion granules, white pepper, cayenne pepper, and bay leaves into the sausage in the slow cooker. Cover, and cook on Low until vegetables are tender, about 6 hours. Remove bay leaves before serving.

# Slow Cooker Cheesy Potatoes

## Ingredients

1 (32 ounce) package frozen Southern-style hash brown potatoes  
2 (10.75 ounce) cans condensed Cheddar cheese soup  
1 (12 fluid ounce) can evaporated milk  
1 (2.8 ounce) can French fried onions, divided

## Directions

Grease your slow cooker with cooking spray or shortening. In a large bowl, stir together the hash browns, cheese soup, evaporated milk, and half of the French fried onions. Pour into the slow cooker. Cover, and cook on High for 4 hours, or Low for 8 hours. Top with remaining onions just before serving.

# Slow Cooker Escalloped Chicken

## Ingredients

4 skinless, boneless chicken breast halves - boiled  
1 cup chopped onion  
1 cup butter  
13 cups white bread cubes, baked until slightly dry  
1 teaspoon poultry seasoning  
1 1/4 teaspoons salt  
1/2 teaspoon dried sage  
1/2 teaspoon ground black pepper  
2 1/2 cups reserved cooking liquid from chicken  
1 (10.75 ounce) can condensed cream of mushroom soup  
1 cup chopped celery

## Directions

FOR DRESSING: Combine the onion, butter or margarine, bread cubes, poultry seasoning, salt, sage, pepper, reserved cooking liquid, mushroom soup and celery. Mix well.

In a slow cooker, layer the cooked chicken and dressing mixture. Cook on low for 4 to 8 hours. Serve.

# Slow Cooker Enchiladas

## Ingredients

1 pound lean ground beef  
10 (6 inch) corn tortillas, quartered  
1 (1 ounce) package taco seasoning mix  
1 1/4 cups water  
1 (12 ounce) jar chunky salsa  
1 (10.75 ounce) can condensed cream of mushroom soup  
1 (10.75 ounce) can condensed cream of chicken soup  
4 cups shredded Mexican cheese blend

## Directions

Crumble the ground beef into a skillet over medium-high heat. Cook and stir until evenly browned. Add taco seasoning and water; simmer for 15 minutes over low heat.

In a medium bowl, stir together the salsa, cream of mushroom soup and cream of chicken soup. Mix in most of the cheese, reserving 3/4 cup for later.

Place a layer of tortillas covering the bottom of a slow cooker. Scoop a layer of the ground beef over that, and then spoon a layer of the cheese mixture. Repeat the layers until you run out of stuff, ending with a layer of tortillas on the top. Top with remaining cheese.

Cover, and cook on High for 45 minutes to 1 hour.

# Slow Cooker BBQ Meatballs and Polish Sausage

## Ingredients

1 (16 ounce) package kielbasa sausage  
1 (16 ounce) jar salsa  
1 (10 ounce) jar grape jelly  
1 cup water  
1 tablespoon lemon juice  
  
2 eggs  
1 small onion, chopped  
2 pounds ground beef  
1 teaspoon salt  
1 teaspoon ground black pepper  
1/2 cup cornflakes cereal, crushed

## Directions

Fill a large pot with lightly-salted water and bring to a rolling boil over high heat. Stir in the kielbasa and return to a boil. Cook until hot, 8 to 10 minutes; drain and cut into bite sized pieces. Place the kielbasa into a slow cooker; stir in the salsa, grape jelly, water, and lemon juice.

Meanwhile, beat the eggs in a mixing bowl; mix in the onion, ground beef, salt, pepper, and crushed cornflakes. Mix with your hands until evenly incorporated. Roll the mixture into balls the size of a large walnut; place into the slow cooker.

Set the slow cooker on High and cook until the meatballs are no longer pink in the center, about 1 hour.

# Miller's Marinara

## Ingredients

1/4 cup canola oil  
1 medium onion, chopped  
1 (28 ounce) can crushed tomatoes  
1 (8 ounce) can tomato sauce  
1 (10.75 ounce) can tomato puree  
2 1/2 tablespoons garlic powder  
2 tablespoons dried oregano  
2 tablespoons dried basil  
2 tablespoons salt  
2 tablespoons white sugar  
2 teaspoons ground black pepper

## Directions

Heat the canola oil in a skillet over medium heat, and saute the onion until tender.

In a slow cooker, mix the onion and remaining oil, crushed tomatoes, tomato sauce, tomato puree, garlic powder, oregano, basil, salt, sugar, and pepper.

Cover slow cooker, and cook sauce 8 hours on Low.

# Terri's Chicken Carcass Stew

## Ingredients

1 1/2 cups shredded, cooked chicken meat  
1/2 onion, chopped  
2 tomatoes, chopped  
2 (15 ounce) cans white hominy, drained  
1 (15 ounce) can ranch-style beans  
1 (7 ounce) can diced green chiles  
1/2 teaspoon chili powder  
1/4 teaspoon ground black pepper  
1 pinch dried oregano  
4 cups chicken broth  
2 1/2 tablespoons dry potato flakes

## Directions

Place chicken, onion, tomatoes, hominy, undrained pinto beans, green chili peppers, oregano, chili powder and pepper into a slow cooker. Add enough chicken broth to cover ingredients and cook on low for 6 hours. An hour prior to serving add potato flakes and let thicken.

# Fiesta Pork Sandwiches

## Ingredients

1 (4 pound) boneless pork  
shoulder roast  
1/3 cup lime juice  
2 tablespoons grapefruit juice  
2 tablespoons water  
1 bay leaf  
6 garlic cloves, minced  
1/2 teaspoon salt  
1/2 teaspoon dried oregano  
1/2 teaspoon chili powder  
2 tablespoons olive or vegetable  
oil  
1 large onion, thinly sliced  
12 sandwich rolls, split

## Directions

Cut the roast in half; pierce several times with a fork. Place in a large resealable plastic bag or shallow glass container. Combine the next eight ingredients; pour over roast. Cover and refrigerate overnight, turning occasionally. Drain, reserving marinade. In a skillet over medium heat, brown the roast in oil on all sides. Place onion, roast and marinade in a slow cooker. Cover and cook on high for 2 hours. Reduce heat to low; cook 6-8 hours longer or until the meat is tender. Remove roast; shred or thinly slice. Discard the bay leaf. Skim fat from cooking juices and transfer to a saucepan; bring to a rolling boil. Serve pork on rolls with juices as a dipping sauce.

# Cheesy Brat Stew for the Slow Cooker

## Ingredients

6 bratwurst links, browned and cut into 1/2 inch slices  
4 medium potatoes, peeled and cubed  
1 tablespoon dried minced onion  
1 (15 ounce) can green beans, drained  
1 small red bell pepper, seeded and chopped  
2 cups shredded Cheddar cheese  
1 (10.75 ounce) can cream of mushroom soup  
2/3 cup water

## Directions

Place the bratwurst, potatoes, minced onion, green beans, red pepper, Cheddar cheese, mushroom soup and water into a slow cooker. Cover, and cook on medium for 3 hours, or until potatoes are fork-tender.

# Sweet and Sour Meatballs III

## Ingredients

1 (16 ounce) can sauerkraut  
1 (16 ounce) can jellied cranberry sauce  
1/2 cup packed brown sugar  
1/2 (16 ounce) jar spaghetti sauce  
3 pounds small meatballs

## Directions

In a medium bowl, mix sauerkraut, jellied cranberry sauce, brown sugar and spaghetti sauce.

Place meatballs in a slow cooker set to low. Cover with the sauerkraut mixture. Cook 3 to 4 hours, stirring occasionally.

# Slow Cooker Chai

## Ingredients

3 1/2 quarts water  
15 slices fresh ginger, peeled  
15 green cardamom pods, split  
open and seeded  
25 whole cloves  
3 cinnamon sticks  
3 whole black peppercorns  
8 black tea bags  
1 (14 ounce) can sweetened  
condensed milk

## Directions

Pour water into the crock of a slow cooker. Stir in the ginger, cardamom pods, cloves, cinnamon sticks, and peppercorns. Turn to High; simmer for 8 hours.

Steep tea bags in the hot spiced water for 5 minutes. Strain tea into a clean container. Stir in sweetened condensed milk; serve hot.

# Shredded Steak Sandwiches

## Ingredients

3 pounds boneless beef round steak, cut into large pieces  
2 large onions, chopped  
3/4 cup thinly sliced celery  
1 1/2 cups ketchup  
1/2 cup water  
1/3 cup lemon juice  
1/3 cup Worcestershire sauce  
3 tablespoons brown sugar  
3 tablespoons cider vinegar  
2 teaspoons salt  
2 teaspoons prepared mustard  
1 1/2 teaspoons paprika  
1 teaspoon chili powder  
1/2 teaspoon pepper  
1/8 teaspoon hot pepper sauce  
12 sandwich rolls, split

## Directions

Place meat in a 5-qt. slow cooker. Add onions and celery. In a bowl, combine the ketchup, water, lemon juice, Worcestershire sauce, brown sugar, vinegar, salt, mustard, paprika, chili powder, pepper and hot pepper sauce. Pour over meat. Cover and cook on high for 6-8 hours.

Remove meat; cool slightly. Shred with a fork. Return to the sauce and heat through. Serve on rolls.

# Fat Boy Nacho Cheese Dip

## Ingredients

1 (2 pound) loaf processed cheese food, cubed  
1 pound spicy pork sausage  
1 (10.75 ounce) can condensed nacho cheese soup  
1 (4 ounce) can diced green chile peppers, drained  
1 (14.5 ounce) package corn tortilla chips

## Directions

Place processed cheese into a slow cooker and set to Low. Stir occasionally until melted.

Meanwhile, cook sausage in a large skillet over medium-high heat until evenly browned. Stir frequently and break into small crumbles. Drain the grease, and stir into the cheese in the slow cooker. Mix in the cheese soup and green chilies. Keep warm in the slow cooker, and serve with tortilla chips.

# Colorful Pork and Noodles

## Ingredients

1 medium green pepper, cut into 1-inch pieces  
1 tablespoon vegetable oil  
2 pounds boneless pork, cut into 1 1/2-inch cubes  
1 (10.5 ounce) can condensed chicken broth, undiluted  
1 medium onion, chopped  
3/4 cup white wine or chicken broth  
2 garlic cloves, minced  
1/2 teaspoon pepper  
1 (16 ounce) package wide egg noodles  
1 medium tomato, seeded and chopped  
6 tablespoons all-purpose flour  
1/2 cup cold water  
1/4 cup sour cream  
1/2 teaspoon browning sauce

## Directions

In a pressure cooker, saute green pepper in oil until crisp-tender. Remove with a slotted spoon; set aside. Brown pork in pressure cooker over medium-high heat; drain. Stir in the broth, onion, wine or broth, garlic and pepper.

Close cover securely; place pressure regulator on vent pipe. Bring cooker to full pressure over high heat. Reduce heat to medium-high heat. Reduce heat to medium-high and cook for 12 minutes. (Pressure regulator should maintain a slow steady rocking motion; adjust heat if needed.)

Remove from the heat; immediately cool according to a manufacturer's directions until pressure is completely reduced. Meanwhile, cook noodles according to package directions. Stir tomato and reserved green pepper into the pork mixture. Combine flour and cold water until smooth; stir into pork mixture.

Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat to low; stir in sour cream and browning sauce if desired. Drain noodles; serving with pork mixture.

# Cozy Cottage Beef Stew Soup

## Ingredients

3/4 pound beef stew meat, cut into 1 inch cubes  
2 onions, diced  
3 cloves garlic, minced  
1 large stalk celery, minced  
2 carrots, finely chopped  
1/4 pound green beans, cut into 1 inch pieces  
8 ounces fresh mushrooms, coarsely chopped  
3 potatoes, peeled and diced  
1 (14.5 ounce) can crushed tomatoes  
1 (8 ounce) can tomato sauce  
1 bay leaf  
1/2 teaspoon ground black pepper  
1/2 teaspoon dried thyme  
1/4 teaspoon dried marjoram  
2 (14.5 ounce) cans fat-free chicken broth  
1/2 cup all-purpose flour  
2 (10.5 ounce) cans beef consomme

## Directions

In a slow cooker, combine beef, onions, garlic, celery, carrots, green beans, mushrooms, and potatoes. Pour in the tomatoes and tomato sauce. Season with bay leaf, pepper, thyme, and marjoram. Stir together chicken broth and flour. Pour chicken broth mixture and beef consomme into slow cooker, and stir.

Cover, and cook on Low 6 to 10 hours. Remove bay leaf before serving.

# Chicken in Creamy Sun-Dried Tomato Sauce

## Ingredients

2 (10.75 ounce) cans  
Campbell's® Condensed Cream  
of Chicken with Herbs Soup or  
Campbell's® Condensed Cream  
of Chicken Soup  
1 cup Chablis or other dry white  
wine \*  
1/4 cup coarsely chopped pitted  
kalamata or oil-cured olives  
2 tablespoons drained capers  
2 cloves garlic, minced  
1 (14 ounce) can artichoke hearts,  
drained and chopped  
1 cup drained and coarsely  
chopped sun-dried tomatoes  
8 (4 ounce) skinless, boneless  
chicken breast halves  
1/2 cup chopped fresh basil  
leaves (optional)  
Hot cooked rice, egg noodles or  
mashed potatoes

## Directions

Stir the soup, wine, olives, capers, garlic, artichokes and tomatoes in a 3 1/2-quart slow cooker. Add the chicken and turn to coat.

Cover and cook on LOW for 7 to 8 hours\*\* or until the chicken is cooked through. Sprinkle with the basil, if desired. Serve with the rice.

# Cheesy Pizza Fondue

## Ingredients

1 (30 ounce) jar meatless spaghetti sauce  
2 cups shredded mozzarella cheese  
1/4 cup shredded Parmesan cheese  
2 teaspoons dried oregano  
1 teaspoon dried minced onion  
1/4 teaspoon garlic powder  
1 (1 pound) loaf unsliced Italian bread, cut into cubes

## Directions

In a 1-1/2-qt. slow cooker, combine the spaghetti sauce, cheeses, oregano, onion and garlic powder. Cook for 4-6 hours or until cheese is melted and sauce is hot. Serve with bread cubes.

# Slow Cooker Stuffing

## Ingredients

- 1 cup butter or margarine
- 2 cups chopped onion
- 2 cups chopped celery
- 1/4 cup chopped fresh parsley
- 12 ounces sliced mushrooms
- 12 cups dry bread cubes
- 1 teaspoon poultry seasoning
- 1 1/2 teaspoons dried sage
- 1 teaspoon dried thyme
- 1/2 teaspoon dried marjoram
- 1 1/2 teaspoons salt
- 1/2 teaspoon ground black pepper
- 4 1/2 cups chicken broth, or as needed
- 2 eggs, beaten

## Directions

Melt butter or margarine in a skillet over medium heat. Cook onion, celery, mushroom, and parsley in butter, stirring frequently.

Spoon cooked vegetables over bread cubes in a very large mixing bowl. Season with poultry seasoning, sage, thyme, marjoram, and salt and pepper. Pour in enough broth to moisten, and mix in eggs. Transfer mixture to slow cooker, and cover.

Cook on High for 45 minutes, then reduce heat to Low, and cook for 4 to 8 hours.

# Campbell's® Slow-Cooked Pulled Pork

## Ingredients

1 tablespoon vegetable oil  
3 1/2 pounds boneless pork  
shoulder roast, netted or tied  
1 (10.5 ounce) can Campbell's®  
Condensed French Onion Soup  
1 cup ketchup  
1/4 cup cider vinegar  
3 tablespoons packed brown  
sugar  
12 round sandwich rolls or  
hamburger rolls, split

## Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the pork and cook until it's well browned on all sides.

Stir the soup, ketchup, vinegar and brown sugar in a 5-quart slow cooker. Add the pork and turn to coat.

Cover and cook on LOW for 8 to 9 hours\* or until the pork is fork-tender.

Remove the pork from the cooker to a cutting board and let stand for 10 minutes. Using 2 forks, shred the pork. Return the pork to the cooker.

Divide the pork and sauce mixture among the rolls.

# No Time to Cook Chicken

## Ingredients

4 skinless, boneless chicken  
breast halves  
1 (10.75 ounce) can condensed  
cream of chicken soup  
1 (10.75 ounce) can condensed  
cream of celery soup  
1/2 cup sour cream

## Directions

Place chicken breasts in a slow cooker. In a medium bowl, mix the cream of chicken soup and cream of celery soup until smooth. Pour over the chicken, making sure it is well coated.

Cover, and cook on Low heat for 7 to 8 hours. Stir in the sour cream about 1/2 hour before serving.

# Tender Taters

## Ingredients

3 pounds Yukon Gold potatoes,  
peeled and diced  
1 pinch ground black pepper  
1 (2.64 ounce) package country  
gravy mix  
1/3 cup water  
1 (12 fluid ounce) can evaporated  
skim milk  
1/2 cup butter

## Directions

Place potatoes into a slow cooker, and sprinkle with black pepper. Stir together the gravy mix and water in a measuring cup until well blended. Pour this over the potatoes, then pour in the evaporated milk. Stir to blend. Cover, and cook for 4 hours on Low. When finished, drain any excess liquid. Mash potatoes with a potato masher, and stir in the butter.

# Sweet and Sour Kielbasa

## Ingredients

2 cups ketchup  
1/2 cup packed brown sugar  
2 tablespoons Worcestershire sauce  
6 tablespoons butter  
1/2 cup chopped onion  
4 tablespoons lemon juice  
1/2 cup water  
salt and pepper to taste  
1 pound kielbasa sausage

## Directions

In a slow cooker set for low heat, mix the ketchup, brown sugar, Worcestershire sauce, butter, onion, lemon juice, water, salt and pepper. Place the kielbasa sausage in the mixture. Cook 30 minutes, until the onions are soft, or as desired.

# Miner's Chili

## Ingredients

- 1 pound lean ground beef
- 1 onion, chopped
- 3 stalks celery, diced
- 1 green bell pepper, chopped
- 3 (14.5 ounce) cans peeled and diced tomatoes
- 2 (15 ounce) cans dark red kidney beans
- 1 (15 ounce) can light red kidney beans
- 1 (16 ounce) jar hot salsa
- 4 teaspoons white sugar
- 1/2 teaspoon cayenne pepper
- 2 tablespoons chili powder
- 1 1/2 teaspoons dried basil
- 1 1/2 teaspoons dried oregano

## Directions

In a large skillet over medium heat, cook beef until brown. Stir in onion, celery and bell pepper and cook until vegetables are tender.

Combine beef mixture with tomatoes, kidney beans and salsa in a slow cooker. Season with sugar, cayenne, chili powder, basil and oregano. Cook 8 hours on low. Then refrigerate 8 hours or overnight before reheating and serving.

# Ham with Vegetables

## Ingredients

4 medium potatoes, cut into 1 inch cubes  
4 cups fresh green beans (2-inch pieces)  
4 medium carrots, halved  
1 cup chicken broth  
1 teaspoon dried minced onion  
1/2 teaspoon salt  
1 pound fully cooked ham steak

## Directions

Place cooking rack in pressure cooker. Add the potatoes, beans, carrots, broth, onion and salt. Place ham over vegetables. Close cover securely; place pressure regulator on vent pipe.

Bring cooker to full pressure over high heat. Reduce heat to medium-high and cook for 4 minutes. (Pressure regulator should maintain a slow steady rocking motion; adjust heat if needed.) Immediately cool according to manufacturer's directions until pressure is completely reduced.

# Chinese Pork Ribs

## Ingredients

1/4 cup soy sauce  
1/3 cup orange marmalade  
3 tablespoons ketchup  
2 garlic cloves, minced  
3 pounds bone-in country style  
pork ribs

## Directions

In a bowl, combine the soy sauce, marmalade, ketchup and garlic. Pour half into a slow cooker. Top with ribs; drizzle with remaining sauce. Cover and cook on low for 6 hours or until tender. Thicken cooking juices if desired.

# Sesame Pork Roast

## Ingredients

1 (4 pound) boneless pork  
shoulder roast, trimmed  
2 cups water  
1/2 cup soy sauce  
1/4 cup sesame seeds, toasted  
1/4 cup molasses  
1/4 cup cider or white vinegar  
4 green onions, sliced  
2 teaspoons garlic powder  
1/4 teaspoon cayenne pepper  
3 tablespoons cornstarch  
1/4 cup cold water

## Directions

Cut roast in half; place in large resealable plastic bag or glass dish. In a bowl, combine the water, soy sauce, sesame seeds, molasses, vinegar, onions, garlic powder and cayenne. Pour half over the roast. Cover the pork and remaining marinade; refrigerate overnight. Drain pork, discarding marinade. Place roast in a 5-qt. slow cooker; add the reserved marinade. Cover and cook on high for 1 hour. Reduce temperature to low; cook 8-9 hours longer or until meat is tender. Remove the roast and keep warm. In a saucepan, combine cornstarch and cold water until smooth; stir in cooking juices. Bring to a boil; boil and stir for 2 minutes. Serve with the roast.

# Slow Cooker Venison Sloppy Joes

## Ingredients

1/4 pound bacon  
2 pounds venison stew meat  
1 large yellow onion, chopped  
1/2 cup brown sugar  
1/4 cup wine vinegar  
1 tablespoon ground cumin  
1 teaspoon chili powder  
2 tablespoons minced garlic  
1 tablespoon prepared Dijon-style mustard  
1 cup ketchup  
salt and pepper to taste

## Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Remove from skillet, crumble and set aside. Brown stew meat in bacon grease for flavor.

Put onion, sugar, vinegar, cumin, chili powder, garlic, mustard, ketchup, salt and pepper in slow cooker and mix well. Add bacon and venison and stir together.

Cook for a minimum of 8 hours on Low setting. Use a fork to separate the meat into a thick and yummy Sloppy Joe-style barbecue.

# Leftover Roast Brunswick Stew

## Ingredients

1 1/2 pounds cooked, shredded  
beef chuck roast  
2 (10 ounce) cans mixed  
vegetables, with liquid  
2 1/2 cups barbeque sauce  
2 tablespoons Worcestershire  
sauce  
1 (10.5 ounce) can beef broth  
(optional)

## Directions

Place the shredded roast in a slow cooker. Mix in the vegetables with liquid, barbeque sauce, Worcestershire sauce, and beef broth.

Cover, and cook at least 1 hour on High.

# On Wisconsin Beer Brats

## Ingredients

2 (19.8 ounce) packages fresh bratwurst links  
1/2 cup butter  
3 (12 ounce) cans light beer  
4 onions, chopped  
1/2 teaspoon cayenne pepper  
1 tablespoon garlic powder  
2 cloves garlic, minced  
2 tablespoons brown sugar  
1 cup sauerkraut, drained (optional)  
10 (6 inch) bratwurst buns

## Directions

In a slow cooker, combine the bratwurst links, butter, beer, onions, cayenne pepper, garlic powder, garlic and brown sugar. Cover and set to High. Cook for 4 hours, stirring once per hour. Add sauerkraut and continue cooking for another hour.

Serve bratwurst on buns with onions and top with your favorite condiments.

# Slow Cooker Pozole

## Ingredients

1 dried chile negro (pasilla) soaked in boiling water for 30 minutes, and drained  
2 (14.5 ounce) cans chicken broth  
1 (14.5 ounce) can beef broth  
3/4 pound pork tenderloin, cubed  
3/4 pound skinless, boneless chicken breast halves - cut into 2 inch pieces  
2 cups chopped onion  
1 1/2 teaspoons crushed garlic  
1 (4 ounce) can diced green chiles  
1 (15 ounce) can white hominy, drained  
1 (15 ounce) can yellow hominy, drained  
1 bay leaf  
2 teaspoons dried Mexican oregano  
2 tablespoons ground cumin

## Directions

Remove the stem from the rehydrated chile pepper. Combine with 1 can of chicken broth in a blender or food processor, and puree until smooth. Pour into a 5 or 6 quart slow cooker.

Pour in the remaining can of chicken broth, and add the beef broth, pork, chicken, onion, garlic, green chilies, and white and yellow hominy. Season with the bay leaf, oregano, and cumin. Cover, and cook on High for 4 to 5 hours, or on Low for 6 to 7 hours. Remove the bay leaf before serving.

# Gringo Posole

## Ingredients

1 cup water, or more as needed to cover  
1 tablespoon vegetable oil, or as needed  
1/2 pound pork stew meat, cut into 1-inch pieces  
1 green bell pepper, coarsely chopped  
1 red bell pepper, coarsely chopped  
1 onion, finely chopped  
2 cloves garlic, minced  
2 cubes beef bouillon  
2 (10 ounce) cans diced tomatoes with green chile peppers (such as RO\*TEL®), undrained  
1 (15.5 ounce) can white hominy, undrained  
1 (15.5 ounce) can yellow hominy, undrained  
1 tablespoon ground cumin  
1 teaspoon ground red pepper  
1 teaspoon ground black pepper

## Directions

Pour water into slow cooker, and set the cooker to High to preheat. Heat the vegetable oil in a large skillet over medium heat, and brown the pork on all sides, stirring occasionally, about 10 minutes. Place the browned pork into the hot water in the slow cooker, leaving oil in the skillet. Cook and stir the green and red bell peppers, onion, and garlic in the hot skillet over medium-low heat until the onion is translucent, about 5 minutes. Transfer the vegetables into the slow cooker. Drop in the bouillon cubes. Add water if necessary to barely cover the ingredients, set the cooker to Medium, and cook until the vegetables are tender, 1 1/2 to 2 hours.

Pour in the diced tomatoes with chiles, and stir to combine. Cook for 1 more hour; stir in the hominy with liquid, cumin, red pepper, and black pepper, and cook 1 additional hour.

# Thai-Style Brisket

## Ingredients

1 (3 pound) beef brisket, cut in half  
3 tablespoons olive oil, divided  
1 cup chunky peanut butter  
2/3 cup soy sauce  
4 teaspoons sesame oil  
1 tablespoon minced fresh cilantro  
1 tablespoon lemon juice  
1 teaspoon garlic powder  
1 teaspoon crushed red pepper flakes  
1 teaspoon pepper  
1 tablespoon cornstarch  
1 cup water  
1 1/4 cups julienned carrots  
1 medium red bell pepper, sliced  
1 medium green pepper, sliced  
1/2 cup chopped green onions  
1 cup unsalted peanuts  
Hot cooked rice

## Directions

In a large skillet over medium-high heat, brown brisket on both sides in 2 tablespoons olive oil. Transfer meat and drippings to a 5-qt. slow cooker. Combine the peanut butter, soy sauce, sesame oil, cilantro, lemon juice, garlic, pepper flakes and pepper; pour over brisket. Cover and cook on low for 8-9 hours or until meat is tender.

Remove brisket and keep warm. Combine cornstarch and water until smooth; stir into cooking juices. Cover and cook on high for 30 minutes or until thickened. Meanwhile, in a large skillet or wok, stir-fry the carrots, peppers and onions in remaining olive oil until crisp-tender. Add peanuts if desired. Stir cooking juices and stir into vegetable mixture.

Thinly slice meat across the grain. Place rice on a large serving platter; top with meat and vegetable mixture.

# Cranberry Pork Chops

## Ingredients

6 bone-in pork loin chops  
1 (16 ounce) can jellied cranberry sauce  
1/2 cup cranberry or apple juice  
1/4 cup sugar  
2 tablespoons spicy brown mustard  
2 tablespoons cornstarch  
1/4 cup cold water  
1/2 teaspoon salt  
Dash pepper

## Directions

Place pork chops in a slow cooker. Combine cranberry sauce, juice, sugar and mustard until smooth; pour over chops. Cover and cook on low for 7-8 hours or until meat is tender. Remove chops; keep warm. In a saucepan, combine cornstarch and cold water until smooth; gradually stir in cooking juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in salt and pepper. Serve over chops.

# Mushroom Wild Rice

## Ingredients

2 1/4 cups water  
1 (10.5 ounce) can condensed  
beef consomme, undiluted  
1 (10.5 ounce) can condensed  
French onion soup, undiluted  
3 (4 ounce) cans mushroom stems  
and pieces, drained  
1/2 cup butter or margarine,  
melted  
1 cup uncooked brown rice  
1 cup uncooked wild rice

## Directions

In a slow cooker, combine all ingredients; stir well. Cover and cook on low for 7-8 hours or until rice is tender.

# Thunderbird Stew

## Ingredients

2 pounds chuck roast  
1 (1 ounce) package dry onion soup mix  
1 (.75 ounce) packet dry brown gravy mix  
1 1/2 cups apple juice

## Directions

Slow Cooker instructions: Place stew beef, onion soup mix, brown gravy mix, and apple juice into a slow cooker, and cook on Low for 5 to 8 hours.

Oven instructions: Mix together the apple juice, onion soup mix, and brown gravy mix in a casserole dish. Add stew beef, and cook covered for 2 1/2 to 3 hours in a 325 degree oven.( 165 degrees C)

# Melt-In-Your-Mouth Short Ribs

## Ingredients

3 pounds beef short ribs, cut into serving-sized pieces  
2 tablespoons packed brown sugar  
3 cloves garlic, minced  
1 teaspoon dried thyme leaves, crushed  
1/4 cup all-purpose flour  
1 (10.5 ounce) can Campbell's® Condensed French Onion Soup  
1 (12 fluid ounce) bottle dark ale or beer  
Hot mashed potatoes or egg noodles

## Directions

Place the beef into a 3 1/2- to 6-quart slow cooker. Add the brown sugar, garlic, thyme and flour. Toss to coat. Stir the soup and ale in a small bowl. Pour over the beef.

Cover and cook on LOW for 8 to 9 hours\* or until the beef is fork-tender. Serve with the mashed potatoes.

# Verenike Casserole for the Slow Cooker

## Ingredients

1 (24 ounce) carton cottage cheese  
3 eggs, beaten  
1 cup sour cream  
2 cups evaporated milk  
2 cups cubed cooked ham  
1 teaspoon salt  
1/2 teaspoon ground black pepper  
7 uncooked lasagna noodles, or as needed

## Directions

Mix together the cottage cheese, eggs, sour cream, evaporated milk, ham, salt, and pepper in a bowl until thoroughly combined. Pour about half of the mixture into the bottom of a slow cooker. Layer the noodles over the cottage cheese mixture, breaking as needed to fit; top with the remaining cottage cheese mixture.

Cook on Low until the noodles are cooked through, 5 to 6 hours.

# Slow Cooker Beef Stroganoff II

## Ingredients

2 tablespoons vegetable oil  
1 1/2 pounds round steak, cubed  
1/4 cup all-purpose flour for coating  
2 (10.75 ounce) cans condensed golden mushroom soup  
3 1/2 cups water  
3 cubes beef bouillon  
1 cup sour cream  
1 (16 ounce) package egg noodles

## Directions

Heat oil in a large skillet over medium high heat. Roll the beef in flour and saute in the hot oil until well browned, about 5 minutes.

Transfer the meat to the slow cooker and top with the soup, water and bouillon.

Cook on high setting for 8 hours. Stir in the sour cream during the last 30 minutes.

Cook the egg noodles according to package directions. Serve the meat over the noodles.

# Sarge's EZ Pulled Pork BBQ

## Ingredients

1 (5 pound) pork butt roast  
salt and pepper to taste  
1 (14 ounce) can beef broth  
1/4 cup brewed coffee

## Directions

Cut roast in half. Rub each half with salt and pepper, and place in the slow cooker. Pour broth and coffee over the meat.

Turn the slow cooker to Low, and cover. Cook for 6 to 8 hours, or until the roast is fork tender.

Carefully remove the roast to a cutting board. Pull the meat off the bone with a fork. You may also chop it with a cleaver afterwards, if you like it really finely cut.

# Game Day Jalapeno Cheese Dip

## Ingredients

1 pound ground beef  
1 pound bulk spicy pork sausage  
2 pounds American cheese, cut  
into 1 inch cubes  
1 (15 ounce) can tomato sauce  
1 (6 ounce) can tomato paste  
1 (4 ounce) can canned diced  
green chiles, drained  
1 (4 ounce) can canned diced  
jalapeno peppers, drained

## Directions

Brown ground beef and sausage in a large skillet over medium-high heat. Drain fat. Stir in the cheese cubes; cook over medium heat until melted, stirring constantly. Mix in the tomato sauce, tomato paste, green chiles, and jalapeno peppers. Stir well.

Transfer dip to a slow cooker set to Low to serve.

# Chili Cumin Stuffed Chicken Breasts

## Ingredients

1/2 cup shredded Cheddar cheese  
1/4 cup chopped green bell pepper  
1/4 cup chopped red bell pepper  
1/4 cup minced cilantro  
1/4 cup diced tomatoes  
1/2 teaspoon chili powder  
1/2 teaspoon ground cumin  
1/8 teaspoon salt  
4 skinless, boneless chicken breast halves - pounded to 1/4 inch thickness  
toothpicks

## Directions

In a bowl, mix the shredded Cheddar cheese, green pepper, red pepper, cilantro, and tomatoes. Season with chili powder, cumin, and salt. Cover one side of the chicken breasts with enough cheese mixture to coat. Roll breasts over mixture, and secure with toothpicks.

Place the chicken breasts in a slow cooker. Pour in the remaining cheese mixture. Cover, and cook 3 hours on High.

# Slow Cooker Pernil Pork

## Ingredients

- 4 cloves garlic
- 1 large onion, quartered
- 2 tablespoons chopped fresh oregano
- 1 tablespoon ground cumin
- 2 teaspoons ground ancho chile pepper
- 2 teaspoons salt
- 2 teaspoons ground black pepper
- olive oil
- 1 tablespoon white wine vinegar
- 1 (3 pound) boneless pork loin roast
- 1 lime, cut into wedges

## Directions

Place the garlic, onion, oregano, cumin, chile pepper, salt, and pepper into a blender. Pour in the olive oil and vinegar. Puree until smooth. Spread this mixture all over the pork loin, and place into a slow cooker.

Cook on Low until the pork is fork tender, 6 to 8 hours. When ready, cut the pork into chunks, or shred; garnish with lime wedges to serve.

# Meatball Stew

## Ingredients

3 medium potatoes, peeled and cut into 1/2-inch cubes  
1 (16 ounce) package fresh baby carrots, quartered  
1 large onion, chopped  
3 celery ribs, sliced  
1 (14 ounce) package frozen fully cooked meatballs  
1 (10.75 ounce) can condensed tomato soup, undiluted  
1 (10.5 ounce) can beef gravy  
1 cup water  
1 envelope onion soup mix  
2 teaspoons beef bouillon granules

## Directions

Place the potatoes, carrots, onion, celery and meatballs in a 5-qt. slow cooker. In a bowl, combine the remaining ingredients. Pour over meatball mixture. Cover and cook on low for 9-10 hours or until the vegetables are crisp-tender.

# Slow Cooker BBQ Flat Iron Steak Sandwiches

## Ingredients

1/2 cup ketchup  
1/2 cup Italian dressing  
2 tablespoons soy sauce  
1 tablespoon molasses  
2 pounds flat iron steak, cubed  
1 tablespoon dried chopped onion  
4 hoagie rolls, split lengthwise and toasted  
1 cup prepared coleslaw (optional)

## Directions

Mix the ketchup, Italian dressing, soy sauce, and molasses in a small bowl. Place the steak in slow cooker, sprinkle with onions, and pour the ketchup mixture over the steak.

Turn the slow cooker to High and cook for 1 hour. Reduce the heat to Low and continue cooking until the meat is tender, about 4 hours. Serve on hoagie buns and top with 1/4 cup coleslaw, if desired, for a southern bbq flavor.

# Slow Cooker Chicken Curry

## Ingredients

1 pound cubed skinless, boneless chicken breast meat  
2 large potatoes, cubed  
1 (10.5 ounce) can condensed chicken broth  
2 1/2 cups water  
2 tablespoons curry powder  
1/2 (10 ounce) package frozen mixed stir-fry vegetables  
1 tablespoon cornstarch

## Directions

Combine chicken, potatoes, broth, water and curry powder in slow cooker.

Cook on Low setting for 8 hours (or on High setting for 4 hours).

During last hour of cooking (last 1/2 hour if cooking on High), add vegetables. Immediately after stirring in vegetables, dissolve cornstarch into some of the cooking broth and stir in. Cover and continue cooking to completion.

# Slow Cooker Lentils and Sausage

## Ingredients

1 (16 ounce) package dry lentils  
1 (16 ounce) can diced tomatoes, drained  
2 (14 ounce) cans beef broth  
3 cups water  
1 carrot, chopped  
2 pounds kielbasa (Polish) sausage, cut into 1/2 inch pieces  
1 stalk celery, chopped

## Directions

Rinse and drain lentils, but do not soak. In a slow cooker, stir together the lentils, tomatoes, broth, water, carrot, sausage, and celery.

Cover, and cook on High for 3 hours, or Low for 6 to 7 hours. Stir well before serving.

# Slow Cooker Spaghetti Bolognaise Sauce

## Ingredients

2 cups dried soybeans  
4 large tomatoes, cut into wedges  
1 large onion, chopped  
1 pound okra, chopped  
1 cup pitted green olives  
1 cup pitted black olives  
2 (6 ounce) cans tomato paste  
3 (14.5 ounce) cans peeled and diced tomatoes  
3/4 cup grated Parmesan cheese  
1 cup red wine  
1/4 cup olive oil  
1 (11 ounce) can whole kernel corn, drained  
2 tablespoons dried oregano  
2 tablespoons dried basil  
4 tablespoons Italian seasoning  
salt to taste  
1/2 teaspoon pepper

## Directions

Cover soybeans with water and soak for several hours, or overnight.

In a slow cooker combine soybeans, tomatoes, onion, okra, green olives, black olives, tomato paste, chopped tomatoes, Parmesan cheese, wine, olive oil, corn, oregano, basil, Italian seasoning, salt and pepper. Mix well.

Cook on low for 12 to 24 hours, stirring occasionally.

# Slow Cooker Barbecue Goose Sandwich

## Ingredients

2 tablespoons butter  
1 clove garlic, minced  
1 small yellow onion, sliced  
1 goose breast  
1 1/2 tablespoons Worcestershire sauce  
2 cups chicken broth

## Directions

Melt butter in a large saucepan over medium heat. Add garlic and onion and saute for 5 minutes. Add goose breast and brown on both sides for about 5 minutes, or until browned.

Place goose breast in slow cooker and add Worcestershire sauce. Add chicken broth to cover (approximately 2 cups) and cook on High setting for 6 to 8 hours, or until meat falls off bone. Shred with a fork and mix with your favorite barbecue sauce.

# Slow Cooker Ginger Pork

## Ingredients

1 pound boneless pork shoulder, cubed  
2 teaspoons grated fresh ginger root  
2 (3 ounce) packages chicken flavored ramen noodles with seasoning packets  
3 cups water  
1 1/2 cups sugar snap peas  
3 green onions, chopped  
1 tablespoon soy sauce  
2 teaspoons cornstarch

## Directions

Place the pork and ginger into a slow cooker, and sprinkle the seasoning packets from the ramen noodles over them. Pour in the water. Cover, and cook on Low for 6 to 8 hours.

About 10 minutes before you are ready to eat, turn the slow cooker up to High. Break the ramen noodle bundles into quarters, and place them into the slow cooker along with the sugar snap peas and green onions. In a small cup, stir together the soy sauce and cornstarch. Stir into the slow cooker. Cover, and cook for about 5 more minutes. Serve immediately.

# Three Packet Slow Cooker Roast

## Ingredients

1 cup water  
1 (.7 ounce) package dry Italian-style salad dressing mix  
1 (1 ounce) package ranch dressing mix  
1 (.75 ounce) packet dry brown gravy mix  
1 (3 pound) boneless beef chuck roast

## Directions

Whisk together the water, Italian dressing mix, ranch dressing mix, and brown gravy mix together in a bowl until smooth. Place the beef roast into a slow cooker, and pour the sauce over top.

Cook on Low until the roast is easily pierced by a fork, 6 to 8 hours.

# Slow Cooker Texas Pulled Pork

## Ingredients

- 1 teaspoon vegetable oil
- 1 (4 pound) pork shoulder roast
- 1 cup barbeque sauce
- 1/2 cup apple cider vinegar
- 1/2 cup chicken broth
- 1/4 cup light brown sugar
- 1 tablespoon prepared yellow mustard
- 1 tablespoon Worcestershire sauce
- 1 tablespoon chili powder
- 1 extra large onion, chopped
- 2 large cloves garlic, crushed
- 1 1/2 teaspoons dried thyme
- 8 hamburger buns, split
- 2 tablespoons butter, or as needed

## Directions

Pour the vegetable oil into the bottom of a slow cooker. Place the pork roast into the slow cooker; pour in the barbecue sauce, apple cider vinegar, and chicken broth. Stir in the brown sugar, yellow mustard, Worcestershire sauce, chili powder, onion, garlic, and thyme. Cover and cook on High until the roast shreds easily with a fork, 5 to 6 hours.

Remove the roast from the slow cooker, and shred the meat using two forks. Return the shredded pork to the slow cooker, and stir the meat into the juices.

Spread the inside of both halves of hamburger buns with butter. Toast the buns, butter side down, in a skillet over medium heat until golden brown. Spoon pork into the toasted buns.

# Slow Cooker Lentil and Ham Soup

## Ingredients

- 1 cup dried lentils
- 1 cup chopped celery
- 1 cup chopped carrots
- 1 cup chopped onion
- 2 cloves garlic, minced
- 1 1/2 cups diced cooked ham
- 1/2 teaspoon dried basil
- 1/4 teaspoon dried thyme
- 1/2 teaspoon dried oregano
- 1 bay leaf
- 1/4 teaspoon black pepper
- 32 ounces chicken broth
- 1 cup water
- 8 teaspoons tomato sauce

## Directions

In a 3 1/2 quart or larger slow cooker combine the lentils, celery, carrots, onion, garlic and ham. Season with basil, thyme, oregano, the bay leaf and pepper. Stir in the chicken broth, water and tomato sauce. Cover and cook on Low for 11 hours. Discard the bay leaf before serving.

# Bloody Mary Chicken

## Ingredients

4 skinless, boneless chicken breast halves  
1 (32 ounce) bottle bottled Bloody Mary mix

## Directions

Wash, skin and remove fat from chicken breasts and place in a slow cooker.

Pour Bloody Mary mix over the chicken breasts, turn slow cooker to low and cook on low for 8 hours.

# Grandpa's Classic Coney Sauce

## Ingredients

2 pounds ground beef  
1/2 cup chopped onion  
1 1/2 cups ketchup  
1/4 cup white sugar  
1/4 cup white vinegar  
1/4 cup prepared yellow mustard  
1/2 teaspoon celery seed  
3/4 teaspoon Worcestershire  
sauce  
1/2 teaspoon ground black  
pepper  
3/4 teaspoon salt

## Directions

Place the ground beef and onion in a large skillet over medium-high heat. Cook, stirring to crumble, until beef is browned. Drain. Transfer the beef and onion to a slow cooker and stir in the ketchup, sugar, vinegar and mustard. Season with celery seed, Worcestershire sauce, pepper and salt. Cover and simmer on Low setting for a few hours before serving.

# Mexican Chocolate Chili

## Ingredients

1 pound ground round  
1 cup chopped onion  
1 cup hot water  
2 (14.5 ounce) cans diced tomatoes with garlic, undrained  
1 (15 ounce) can kidney beans, rinsed and drained  
1 (15 ounce) can black beans, rinsed and drained  
1 (14.5 ounce) can whole kernel corn, drained  
1/3 cup semisweet chocolate chips  
2 teaspoons chili powder  
1 tablespoon ground cumin  
1/2 teaspoon dried oregano  
1 teaspoon salt

## Directions

Combine ground round and onion in a large saucepan over medium-high heat. Cook, stirring, until beef is browned, about 5 minutes.

Transfer cooked beef and onions to slow cooker. Stir in water, tomatoes, kidney beans, black beans, corn, chocolate chips, chili powder, cumin, oregano, and salt. Cook on High until chili begins to bubble, about 20 minutes. Reduce heat to Low, and cook until thick, about 2 hours.

# Carnitas with Pico De Gallo

## Ingredients

1 tablespoon olive oil  
6 pounds boneless pork shoulder  
1 cup ground cumin  
4 dried New Mexico chiles,  
seeded and cut into 1/2 inch  
pieces  
1 onion, quartered  
6 cloves garlic, halved  
1 jalapeno pepper, seeded and  
minced  
6 cups water  
  
6 tomatoes, chopped  
1 onion, chopped  
2 tomatillos, husked and chopped  
2 jalapeno pepper, seeded and  
minced  
1/3 cup lime juice  
1 tablespoon salt  
1/4 teaspoon ground black  
pepper

## Directions

Heat the olive oil in a large skillet over medium-high heat. Sear the pork in the hot oil until browned on all sides, about 10 minutes. Place into a slow cooker along with the cumin, New Mexico chiles, quartered onion, garlic, and 1 minced jalapeno pepper. Pour in the water, cover, and cook on High for 6 to 8 hours, then reduce heat to Low and cook until the pork is tender and easily shredded, 12 to 16 hours more. Once cooked, remove the pork and vegetables to a large bowl and shred finely with two forks. Mix in enough cooking liquid to moisten the meat to your taste.

Prepare the pico de gallo 2 to 6 hours before the carnitas will be ready. Combine the tomatoes, onion, tomatillos, and 2 minced jalapeno peppers in a mixing bowl. Season with lime juice, salt, and pepper. Mix well, and refrigerate until ready to serve.

# Mushroom Chicken Cacciatore

## Ingredients

4 (6 ounce) boneless, skinless chicken breast halves  
2 tablespoons vegetable oil  
1 (15 ounce) can tomato sauce  
2 (4 ounce) cans sliced mushrooms, drained  
1 medium onion, chopped  
1/4 cup red wine or chicken broth  
2 garlic cloves, minced  
1 1/4 teaspoons dried oregano  
1/2 teaspoon dried thyme  
1/8 teaspoon salt  
1/8 teaspoon pepper  
Hot cooked spaghetti

## Directions

In a large skillet, brown chicken in oil on both sides. Transfer to a slow cooker. In a bowl, combine the tomato sauce, mushrooms, onion, wine or broth, garlic, oregano, thyme, salt and pepper; pour over chicken. Cover and cook on low for 4-5 hours or until chicken juices run clear. Serve over spaghetti.

# Shrimp Jambalaya

## Ingredients

1 pound boneless, skinless chicken thighs, cut into 2-inch pieces  
2 stalks celery, thinly sliced  
1 medium green bell pepper, cut into 1 inch pieces  
1 medium onion, chopped  
2 cloves garlic, minced  
1 (28 ounce) can crushed tomatoes, with liquid  
1 tablespoon white sugar  
1/2 teaspoon salt  
1/2 teaspoon dried Italian seasoning  
1/4 teaspoon cayenne pepper  
1 bay leaf  
1 cup uncooked orzo pasta  
1 pound cooked shrimp, peeled and deveined

## Directions

In a slow cooker, mix chicken, celery, green bell pepper, onion, garlic, tomatoes with liquid, sugar, salt, Italian seasoning, cayenne pepper, and bay leaf. Cover, and cook on Low 7 to 9 hours.

Remove bay leaf from the chicken mixture, and stir in orzo. Increase heat to High. Cook 15 minutes, until orzo is tender.

Stir in shrimp, and cook 2 minutes, until shrimp are heated through.

# Slow Cooker Pizza

## Ingredients

1 1/2 pounds ground beef  
1 (8 ounce) package rigatoni pasta  
1 (16 ounce) package shredded mozzarella cheese  
1 (10.75 ounce) can condensed cream of tomato soup  
2 (14 ounce) jars pizza sauce  
1 (8 ounce) package sliced pepperoni sausage

## Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and set aside. Brown the ground beef in a skillet over medium-high heat. Drain off grease.

In slow cooker, alternate layers of ground beef, noodles, cheese, soup, sauce and pepperoni.

Cook on Low setting for 4 hours.

# Slow Cooker Pork

## Ingredients

3 pounds pork shoulder  
2 (1 ounce) packages taco  
seasoning mix  
chili powder to taste  
crushed red pepper to taste

## Directions

Place pork shoulder in a slow cooker with taco seasoning. If desired, add chili powder and/or red pepper flakes. Add water until meat is covered. Place lid on pot and cook on low for 8 hours.

Remove pork shoulder from pot and shred.

# Slow Cooker Moscow Chicken

## Ingredients

6 chicken thighs  
6 slices bacon  
2 cloves garlic, roughly chopped  
2 green onions, chopped  
1/2 teaspoon grated ginger root  
1 (10 fluid ounce) bottle Russian-style salad dressing  
salt and pepper to taste

## Directions

Heat a large skillet over medium-high heat. Cook chicken until well browned on both sides. Allow chicken to cool slightly.

Wrap each thigh in a piece of bacon, and place in slow cooker. Sprinkle garlic and ginger over the chicken; top with Russian dressing. Cook on Low heat for 5 to 6 hours. Season to taste with salt and pepper.

# Pork Chop 'n' Kraut Dinner

## Ingredients

6 (1/2-inch thick) bone-in pork chops  
2 tablespoons vegetable oil  
1/2 teaspoon salt  
1/4 teaspoon pepper  
2 (14 ounce) cans Bavarian sauerkraut, drained  
2 tablespoons brown sugar  
6 medium potatoes, peeled  
1 1/2 cups water

## Directions

In a pressure cooker, cook pork chops in oil until lightly browned on each side; drain. Remove chops; sprinkle with salt and pepper. Add sauerkraut to cooker; sprinkle with brown sugar. place pork chops and potatoes over sauerkraut; add water.

Close cover securely; place pressure regulator on vent pipe. Bring cooker to full pressure over high heat. Reduce heat to medium and cook for 15 minutes. (Pressure regulator should maintain a slow steady rocking motion or release of steam; adjust heat if needed.) Remove from the heat. Immediately cool according to manufacturer's directions until pressure is completely reduced.

# Burgundy Lamb Shanks

## Ingredients

4 (20 ounce) lamb shanks  
salt and pepper to taste  
2 tablespoons dried parsley flakes  
2 teaspoons minced garlic  
1/2 teaspoon dried oregano  
1/2 teaspoon grated lemon peel  
1/2 cup chopped onion  
1 medium carrot, chopped  
1 teaspoon olive oil  
1 cup Burgundy wine or beef  
broth  
1 teaspoon beef bouillon granules

## Directions

Sprinkle lamb with salt and pepper. Place in a 5-qt. slow cooker. Sprinkle with the parsley, garlic, oregano and lemon peel.

In a small saucepan, saute the onion and carrot in oil for 3-4 minutes or until tender. Stir in wine or broth and bouillon. Bring to a boil, stirring occasionally. Pour over lamb. Cover and cook on low for 8 hours or until meat is tender.

Remove lamb and keep warm. Strain cooking juices and skim fat. In a small saucepan, bring juices to a boil; cook until liquid is reduced by half. Serve with lamb.

# Bachelor's Stew

## Ingredients

2 pounds lean beef chuck,  
trimmed and cut into 1 inch cubes  
1/3 cup dried bread crumbs  
1 teaspoon salt  
1/8 teaspoon ground black  
pepper  
1 yellow onion  
3 carrots, cut into thick strips  
4 stalks celery, chopped  
1 teaspoon dried basil  
1/3 cup quick-cooking tapioca  
1 (4.5 ounce) can sliced  
mushrooms  
1 teaspoon soy sauce  
2 (10.75 ounce) cans condensed  
tomato soup  
1 cup beef broth

## Directions

Combine bread crumbs with salt and pepper and toss with beef. Place coated beef cubes into a slow cooker and add onion, carrots, celery, basil, tapioca, mushrooms, soy sauce, tomato soup and broth. Stir well, cover and cook on low for 10 to 12 hours, or on high for 3 to 5 hours.

# Four-Bean Medley

## Ingredients

8 bacon strips, diced  
2 medium onions, quartered and sliced  
3/4 cup packed brown sugar  
1/2 cup vinegar  
1 teaspoon salt  
1 teaspoon ground mustard  
1/2 teaspoon garlic powder  
1 (16 ounce) can baked beans, undrained  
1 (16 ounce) can kidney beans, rinsed and drained  
1 (15.5 ounce) can butter beans, rinsed and drained  
1 (14.5 ounce) can cut green beans, drained

## Directions

In a skillet, cook bacon until crisp. Drain, reserving 2 tablespoons drippings; set bacon aside.

Saute onions in drippings until tender. Stir in brown sugar, vinegar, salt, mustard and garlic powder. Simmer, uncovered, for 15 minutes or until onions are golden brown.

Combine the beans in a slow cooker. Add onion mixture and bacon; mix well. Cover and cook on low for 6-7 hours or until the beans are tender. Serve with a slotted spoon.

# Slow Cooker Sweet Chicken Chili

## Ingredients

6 skinless, boneless chicken breast halves  
1 (15 ounce) can dark red kidney beans, undrained  
1 (15 ounce) can pinto beans, undrained  
1 (15 ounce) can black beans, undrained  
2 onions, cut into chunks  
1 green bell pepper, coarsely chopped  
1 (6 ounce) can tomato paste  
1/3 cup brown sugar  
2 tablespoons seasoned rice vinegar  
1 tablespoon Asian chili black bean sauce  
1/2 teaspoon sea salt  
1/2 cup shredded Cheddar cheese

## Directions

Place the chicken breasts into a slow cooker, and pour in the kidney beans, pinto beans, black beans, onions, green bell pepper, tomato paste, brown sugar, rice vinegar, chili black bean sauce, and sea salt. Stir to combine all ingredients, and set the cooker to High. Cook for 1 hour; stir again, and set the cooker to Low. Cook for 4 more hours.

Remove the chicken breasts, shred with 2 forks, and stir the shredded chicken back into the chili. Sprinkle the top of the chili with Cheddar cheese, and serve.

# Slow Cooker New England Boiled Dinner

## Ingredients

1 pound whole turkey ham  
1 cup baby carrots  
4 large red potatoes, cubed  
6 cloves garlic  
1/2 head cabbage, cut into 6 wedges  
2 cups low-sodium chicken broth, as needed  
12 pearl onions

## Directions

Place turkey ham flat-side down over a bed of baby carrots and red potatoes in a slow cooker. Drop the garlic in and place the cabbage wedges over the turkey ham. Pour enough chicken broth to cover.

Cook on Low for 8 hours, then stir in the pearl onions, cooking until the onions are tender, about 30 more minutes.

# Slow Cooker Mongolian Beef

## Ingredients

1 pound flank steak, cut into bite-size pieces  
1/4 cup cornstarch  
  
2 teaspoons olive oil  
1 onion, thinly sliced  
1 tablespoon minced garlic  
3 large green onions, sliced diagonally into 1/2 inch pieces  
1/2 cup soy sauce  
1/2 cup water  
1/2 cup brown sugar  
1/2 teaspoon minced fresh ginger root  
1/2 cup hoisin sauce

## Directions

Place flank steak and cornstarch into a resealable plastic bag. Shake the bag to evenly coat the flank steak with the cornstarch. Allow to steak rest for 10 minutes.

Heat olive oil in a large skillet over medium-high heat. Cook and stir steak until evenly browned, 2 to 4 minutes. Place onion, garlic, flank steak, green onions, soy sauce, water, brown sugar, ginger, and hoisin sauce in a slow cooker. Cook on Low setting for about 4 hours.

# Marie's Easy Slow Cooker Pot Roast

## Ingredients

4 pounds chuck roast  
salt and pepper to taste  
1 packet dry onion soup mix  
1 cup water  
3 carrots, chopped  
1 onion, chopped  
3 potatoes, peeled and cubed  
1 stalk celery, chopped

## Directions

Take the chuck roast and season with salt and pepper to taste. Brown on all sides in a large skillet over high heat.

Place in the slow cooker and add the soup mix, water, carrots, onion, potatoes and celery.

Cover and cook on low setting for 8 to 10 hours.

# Ginger Beef Curry (Slow Cooker Version)

## Ingredients

1/4 cup all-purpose flour  
2 1/2 pounds lean boneless beef chuck, cut into 1/2 by 2 inch strips  
2/3 cup water  
1/3 cup tomato paste  
2 large onions, finely chopped  
3 tablespoons grated fresh ginger  
6 cloves garlic, minced  
1 (2 inch) piece cinnamon stick  
1 teaspoon ground turmeric  
1 teaspoon ground paprika  
2 tablespoons ground cumin  
1 tablespoon ground coriander  
1 teaspoon ground cardamom  
1/2 teaspoon ground cloves  
1/2 teaspoon ground cayenne pepper  
1/4 teaspoon ground nutmeg  
salt to taste  
1/3 cup chopped fresh cilantro

## Directions

Place beef and flour in a large, resealable plastic bag. Shake to coat beef with flour. In a small bowl, mix tomato paste and water.

In a large slow cooker, combine onions, ginger, garlic, cinnamon stick, turmeric, and paprika. Place beef on onions, and sprinkle with cumin, coriander, cardamom, cloves, cayenne pepper, and nutmeg. Pour tomato paste mixture over meat. Cover, and cook on LOW setting until beef is very tender, about 8 to 9 hours.

When ready to serve, season to taste with salt, and stir in cilantro.

# Slow Cooker Potato Soup

## Ingredients

8 pounds potatoes, peeled and cubed  
1 small onion, chopped  
2 tablespoons butter  
2 cubes chicken bouillon  
2 tablespoons dried parsley  
6 cups water  
2 cups milk  
1/2 cup all-purpose flour

## Directions

Place the potatoes, onion, butter, chicken bouillon cubes, parsley and water into a slow cooker. Set on low and let cook for 6 to 8 hours.

At least half an hour before serving, stir together the milk and flour until no lumps remain, and mix into the soup. Cook for 30 minutes or until the soup is thickened.

# Slow Cooker Fruit, Nuts, and Spice Oatmeal

## Ingredients

2 cups steel cut oats  
2 cups diced apple  
1 cup dried cranberries  
1/2 cup slivered almonds  
1/2 cup chopped pecans  
3 cups water  
1 cup milk  
1 tablespoon ground cinnamon  
1 teaspoon pumpkin pie spice  
2 teaspoons butter

## Directions

Combine the oats, apple, cranberries, almonds, pecans, water, milk, cinnamon, pumpkin pie spice, and butter in a slow cooker. Cook on Low overnight or 8 hours.

# Beef and Beans

## Ingredients

1 1/2 pounds boneless round steak  
1 tablespoon prepared mustard  
1 tablespoon chili powder  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 garlic clove, minced  
2 (14.5 ounce) cans diced tomatoes, undrained  
1 medium onion, chopped  
1 beef bouillon cube, crushed  
1 (16 ounce) can kidney beans, rinsed and drained  
Hot cooked rice

## Directions

Cut steak into thin strips. Combine mustard, chili powder, salt if desired, pepper and garlic in a bowl; add steak and toss to coat. Transfer to a slow cooker; add tomatoes, onion and bouillon. Cover and cook on low for 6-8 hours. Stir in beans; cook 30 minutes longer. Serve over rice.

# Irish Beef Stew

## Ingredients

- 2 tablespoons olive oil
- 3 tablespoons all-purpose flour
- 2 pounds beef chuck, cut into 1 1/2-inch cubes
- 1 pound carrots, peeled and cut into 1-inch chunks
- 6 large potatoes, peeled and cut into large chunks
- 1 white onion, cut into large chunks
- 2 cloves garlic, minced
- 2 cups beef broth
- 1 (6 ounce) can tomato paste
- 1 (12 fluid ounce) can or bottle Irish stout beer (e.g. Guinness®)
- 1 tablespoon cold water
- 1 tablespoon cornstarch

## Directions

Heat the oil in a large skillet over medium heat. Toss beef cubes with flour to coat, then fry in the hot oil until browned. Place the carrots, potatoes, onion and garlic in a large slow cooker. Place the meat on top of the vegetables. Mix together the beef broth and tomato paste and pour into the slow cooker along with the beer.

Cover and cook on High for 6 hours or Low for 8 hours. During the last hour before serving, dissolve the cornstarch in cold water and then stir into the broth. Simmer on the High setting for a few minutes to thicken.

# Snow Flake Cocoa

## Ingredients

2 cups whipping cream  
6 cups milk  
1 teaspoon vanilla  
1 (12 ounce) package white chocolate chips  
Garnish:  
Whipped cream  
Candy canes

## Directions

Stir together the whipping cream, milk, vanilla, and white chocolate chips in a slow cooker.

Cover and cook on low for 2 to 2 1/2 hours, stirring occasionally, until mixture is hot and chocolate chips are melted. Stir again before serving. Garnish with whipped cream and candy canes, as desired.

# The Best Sweet and Sour Meatballs

## Ingredients

5 pounds bulk Italian sausage  
2 (8 ounce) cans water chestnuts,  
drained and chopped  
2 bunches green onion, chopped  
1/2 cup soy sauce  
3 eggs, beaten  
2 teaspoons garlic powder  
2 1/2 cups fine dry bread crumbs

### Sweet and Sour Sauce

1 1/4 cups white sugar  
6 tablespoons cornstarch  
2 cups white vinegar  
1 cup pineapple juice  
1 cup ketchup  
soy sauce to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the sausage in a large bowl and mix in the chestnuts, green onion, 1/2 cup of soy sauce, eggs, garlic powder, and breadcrumbs. Roll the mixture into 1 to 1 1/2 inch balls and place on a broiler pan. Bake in the oven for 1 hour. When done, place the meatballs in a slow cooker.

While meatballs are cooking, prepare the sweet and sour sauce by stirring together the sugar and cornstarch in a large saucepan. Pour in vinegar, pineapple juice, ketchup, and soy sauce to taste. Bring to a boil over medium-high heat, then reduce heat to low, and simmer until thickened. Pour sauce over meatballs, and keep warm in the slow cooker.

# Slow-Cooked Habanero Chili

## Ingredients

3 tablespoons olive oil  
1 pound lean ground turkey  
1 cup red bell pepper, chopped  
3 cloves garlic, minced  
1 (16 ounce) can kidney beans, rinsed and drained  
1 (16 ounce) can black beans, rinsed and drained  
1 cup rinsed and drained canned black-eyed peas  
1 (15 ounce) can low sodium tomato sauce  
1 dried habanero pepper, chopped  
1 cup frozen corn kernels  
1 tablespoon packed brown sugar  
1 teaspoon Worcestershire sauce  
1 tablespoon dried basil  
1 teaspoon dried sage  
salt to taste

## Directions

Heat 1 tablespoon of olive oil in a large skillet over medium-high heat. Add the ground turkey and cook until no longer pink and evenly browned, about 10 minutes. Using a slotted spoon, place the cooked meat into a slow cooker, and drain any oil from the skillet.

Using the same skillet, heat the remaining 2 tablespoons of olive oil over medium-high heat. Stir in the red pepper and garlic; cook until tender, about 3 minutes. Stir into the slow cooker with the turkey.

Stir the kidney beans, black beans, black-eyed peas, tomato sauce, and habanero pepper into the slow cooker with the turkey and onion mixture. Set on High and cook for 3 hours, or on Low for 7 hours.

One hour before the time is up, stir in the corn, brown sugar, Worcestershire sauce, basil, and sage. Continue cooking the chili for the remaining hour. Season to taste with salt.

# Pupu Balls

## Ingredients

1 pound ground beef  
1 small onion, chopped  
1/2 cup seasoned bread crumbs  
1/2 cup water  
1/2 cup soy sauce  
2 cloves garlic, crushed  
1 (1.5 fluid ounce) jigger whiskey

## Directions

In a medium bowl, mix ground beef, onion and seasoned bread crumbs. Form the mixture into bite-sized balls.

In a large skillet over medium high heat, cook the balls until evenly brown throughout.

In a large bowl, mix water, soy sauce, garlic and whiskey. Place the balls into the mixture. Cover and chill in the refrigerator at least 1 hour.

Transfer the balls and sauce mixture to a slow cooker set to low heat. Cook at least 30 minutes before serving.

# Colorful Veggie Medley

## Ingredients

1 1/2 pounds ground beef,  
cooked and drained  
1 (10 ounce) package frozen cut  
green beans, thawed  
1 (10 ounce) package frozen peas,  
thawed  
1 (6 ounce) package frozen pea  
pods, thawed  
1 (14.5 ounce) can diced  
tomatoes, undrained  
1 1/2 cups thinly sliced carrots  
2 celery ribs, sliced  
1 (8 ounce) can sliced water  
chestnuts, drained  
1/2 cup chopped green pepper  
3 tablespoons butter or margarine  
3 tablespoons sugar  
3 tablespoons quick-cooking  
tapioca  
1 1/2 teaspoons salt  
1/2 teaspoon pepper

## Directions

In a 5-qt. slow cooker, combine all of the ingredients and mix well. Cover and cook on low for 4 hours or until heated through.

# Best Beef Dip Ever

## Ingredients

4 pounds beef chuck roast  
1 tablespoon minced garlic  
1 tablespoon dried rosemary  
3 bay leaves  
1 cup soy sauce  
6 cups water

## Directions

Place roast in slow cooker. Season with garlic, rosemary, and bay leaves. Pour in soy sauce and water. Cook on low setting for 6 to 10 hours. Unlike most roasts, the longer the better.

# Butter Beef

## Ingredients

3 pounds cubed beef stew meat  
1/2 cup butter  
1 (1 ounce) envelope dry onion  
soup mix

## Directions

Place the beef and butter into a slow cooker. Sprinkle the onion soup mix over. Cover, and cook on Low for 8 hours, or High for 4 to 5 hours. Stir once or twice.

# Slow Cooker Manly Stew

## Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup  
1 (10.75 ounce) can condensed Cheddar cheese soup  
1 (1.25 ounce) package beef with onion soup mix  
3 pounds beef stew meat

## Directions

Pour the cream of mushroom soup, cheese soup and onion soup mix into a slow cooker, and mix well. Add beef, cover and cook on Low for 8 hours, or on High for 4 to 5 hours.

# Goose and Kraut

## Ingredients

1 (10 pound) whole, skinned  
goose  
2 cups shredded potatoes  
2 (32 ounce) jars sauerkraut with  
liquid  
2 cups applesauce  
1/4 cup brown sugar

## Directions

Preheat oven to 350 degrees F (175 degrees C). Clean goose under cold running water, paying special attention to the cavity. Poke holes all over the goose using a paring knife. This allows some of the fat to escape while cooking. Place breast-side up onto a broiler pan or roasting rack, and cover loosely with aluminum foil.

Bake for about 1 hour in the preheated oven, or until very tender. Remove from oven and allow to cool.

Combine the shredded potatoes, sauerkraut, applesauce, and brown sugar in a slow-cooker. Remove as much meat from the goose as you can, leaving meat in large pieces. Add them to the mixture in the slow cooker. Place the lid on the cooker and cook on HIGH for 3 to 4 hours.

# Slow-Cooked Chili

## Ingredients

2 pounds ground beef  
2 (16 ounce) cans kidney beans,  
rinsed and drained  
2 (14.5 ounce) cans diced  
tomatoes, undrained  
1 (8 ounce) can tomato sauce  
2 medium onions, chopped  
1 green pepper, chopped  
2 cloves garlic, minced  
2 tablespoons chili powder  
2 teaspoons salt  
1 teaspoon pepper  
Shredded Cheddar cheese

## Directions

In a skillet, cook beef over medium heat until no longer pink; drain. Transfer to a slow cooker. Add the next nine ingredients. Cover and cook on low for 8-10 hours or on high for 4 hours. Garnish individual servings with cheese if desired.

# Onion Elk Roast Stroganoff

## Ingredients

- 1 1/2 pounds elk roast
- 1 1/2 tablespoons steak seasoning
- 1 teaspoon rubbed sage
- 1 small onion, chopped
- 4 cloves garlic, chopped
- 1 (10.75 ounce) can cream of onion soup
- 1 cup water
- 1 cup sour cream

## Directions

Season the elk roast with the steak seasoning and sage, and place into a slow cooker along with the onion, garlic, cream of onion soup, and water. Cover, and cook on Low until the elk is easily shredded with a fork, 5 to 7 hours. Stir in the sour cream, and cook 30 minutes more. Shred the meat before serving.

# Slow Cooker Tuscan Beef Stew

## Ingredients

1 (10.75 ounce) can Campbell's® Condensed Tomato Soup (Regular or 25% Less Sodium)  
1 (10.5 ounce) can Campbell's® Condensed Beef Broth  
1/2 cup Burgundy wine or other dry red wine or water  
1 teaspoon dried Italian seasoning, crushed  
1/2 teaspoon garlic powder  
1 (14.5 ounce) can diced tomatoes with Italian herbs  
3 large carrots, cut into 1-inch pieces  
2 pounds beef for stew, cut into 1-inch pieces  
2 (16 ounce) cans white kidney beans (cannellini), rinsed and drained

## Directions

Stir the soup, broth, wine, Italian seasoning, garlic powder, tomatoes, carrots and beef in a 3 1/2-quart slow cooker.

Cover and cook on LOW for 8 to 9 hours\* or until the beef is fork-tender.

Stir in the beans. Turn the heat to HIGH. Cook for 10 minutes or until the mixture is hot.

# Apple Chicken Stew

## Ingredients

4 medium potatoes, cubed  
4 medium carrots, cut into 1/4-inch slices  
1 medium red onion, halved and sliced  
1 celery rib, thinly sliced  
1 1/2 teaspoons salt  
3/4 teaspoon dried thyme  
1/2 teaspoon pepper  
1/4 teaspoon caraway seeds  
2 pounds boneless, skinless chicken breasts, cubed  
2 tablespoons olive or vegetable oil  
1 large tart apple, peeled and cubed  
1 1/4 cups apple cider or apple juice  
1 tablespoon cider vinegar  
1 bay leaf  
Minced fresh parsley

## Directions

In a slow cooker, layer potatoes, carrots, onion and celery. Combine salt, thyme, pepper and caraway; sprinkle half over vegetables. In a skillet, saute chicken in oil until browned; transfer to slow cooker. Top with apple. Combine apple cider and vinegar; pour over chicken and apple. Sprinkle with remaining salt mixture. Top with bay leaf.

Cover and cook on high for 4-5 hours or until vegetables are tender and chicken juices run clear. Discard bay leaf. Stir before serving. Sprinkle with parsley.

# Crock Pot Portobello Chicken

## Ingredients

4 frozen bone-in chicken breast halves  
8 portobello mushroom caps  
1 (8 ounce) bottle Italian-style salad dressing  
1 (8 ounce) package angel hair pasta

## Directions

Place the frozen chicken breasts into a slow cooker, and arrange the mushroom caps on top of the chicken so that about half the mushrooms are facing up. Drizzle the dressing over the chicken and mushroom caps.

Place the lid on the slow cooker, turn it to the Low setting, and cook until the chicken breasts are no longer pink at the bone and the juices run clear, about 6 hours.

A few minutes before serving, fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the angel hair pasta, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, 4 to 5 minutes. Drain well in a colander set in the sink.

Divide the hot, cooked pasta among four plates, top each plate with a chicken breast and two mushroom caps, and drizzle sauce over the top.

# Slow Cooker Cocktail Smokies

## Ingredients

2 (16 ounce) packages miniature  
smoked sausage links  
1 (8 ounce) jar grape jelly  
1 (12 ounce) bottle barbeque  
sauce

## Directions

Combine grape jelly and barbeque sauce in a slow cooker. Stir in the miniature smoked sausage links. Cook on High, until heated through, 2 to 3 hours.

# Cochinita Pibil

## Ingredients

2 pounds pork butt roast with bone  
2 tablespoons achiote paste  
1/3 cup orange juice  
2/3 cup fresh-squeezed lemon juice  
2 habanero peppers, seeded and chopped  
1 teaspoon ground cumin  
1 teaspoon paprika  
1 teaspoon chili powder  
1 teaspoon ground coriander  
salt and pepper to taste  
1/2 cup red wine vinegar  
2 red onions, sliced into rings

## Directions

Poke holes all over the pork with a fork. Rub achiote paste all over the pork, and set aside. In a large bowl, mix together the orange juice, lemon juice, and habanero peppers. Mix in the cumin, paprika, chili powder, coriander, salt and pepper. Place pork in the mixture, cover, and refrigerate overnight, turning two or three times.

Preheat the oven to 325 degrees F (165 degrees C). Wrap the pork and marinade in aluminum foil or banana leaves that have been soaked in water for 30 minutes. Place into a casserole dish, and cover.

Bake for about 2 hours, until the meat falls off the bone. The slower you cook it, the better it is. You could also bake it in a 200 degrees F (95 degrees C) oven for 4 or 5 hours, or in a slow cooker without the foil or leaves.

While the pork is cooking, make the sauce. Bring the red wine vinegar to a boil in a small saucepan. Add onions, reduce heat to medium-low, and simmer until tender. Pour sauce over pork, and serve with white rice and corn tortillas. Each person can make tacos or fajitas with the pork, the rice and the sauce.

# Awesome Roast Beef

## Ingredients

3 pounds rump roast  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
1 (10.5 ounce) can condensed  
beef broth

## Directions

Place rump roast in a slow cooker. Pour in condensed cream of mushroom soup and condensed beef broth. Cook on LOW for about 8 hours.

# Four-Bean Medley

## Ingredients

8 bacon strips, diced  
2 medium onions, quartered and sliced  
3/4 cup packed brown sugar  
1/2 cup vinegar  
1 teaspoon salt  
1 teaspoon ground mustard  
1/2 teaspoon garlic powder  
1 (16 ounce) can baked beans, undrained  
1 (16 ounce) can kidney beans, rinsed and drained  
1 (15.5 ounce) can butter beans, rinsed and drained  
1 (14.5 ounce) can cut green beans, drained

## Directions

In a skillet, cook bacon until crisp. Drain, reserving 2 tablespoons drippings; set bacon aside. Saute onions in drippings until tender. Stir in brown sugar, vinegar, salt, mustard and garlic powder. Simmer, uncovered, for 15 minutes or until onions are golden brown. Combine the beans in a slow cooker. Add onion mixture and bacon; mix well. Cover and cook on low for 6-7 hours or until the beans are tender. Serve with a slotted spoon.

# Easiest Slow Cooker French Dip

## Ingredients

3 pounds beef sirloin roast  
1 (1 ounce) packet dry au jus mix  
1 cup water  
8 (1 ounce) slices provolone cheese  
8 hoagie rolls, split lengthwise

## Directions

Place the beef roast into a slow cooker. Stir together the water and au jus mix; pour over the roast. Cover and cook on Low for 6 to 8 hours.

Remove the roast from the slow cooker and shred or slice. Open the hoagie rolls and top with beef and provolone cheese. Serve with small bowls of the hot au jus from the slow cooker.

# Slow Cooker Thai Pork with Rice

## Ingredients

1 (3 pound) pork shoulder roast  
2 red bell peppers, julienned  
2 teaspoons minced garlic  
1/3 cup low-sodium teriyaki sauce  
3 tablespoons rice wine vinegar  
1/2 teaspoon red pepper flakes  
3 cups uncooked long grain white rice  
6 cups water  
1/4 cup unsalted peanut butter  
1 cup chopped unsalted peanuts  
1 bunch green onions, sliced

## Directions

Place the pork roast, red bell peppers, garlic, teriyaki sauce, and rice wine vinegar in a slow cooker. Sprinkle with red pepper flakes.

Cover, and cook 8 hours on Low.

In a pot, bring the rice and water to a boil. Reduce heat to low, cover, and cook 20 minutes.

Remove meat from slow cooker, and shred. Stir the peanut butter into the slow cooker. Return shredded meat to slow cooker, and mix with the sauce to coat. Serve over the cooked rice with a sprinkling of peanuts and green onions.

# Creamy Homemade Chicken Stew

## Ingredients

1 cup lowfat evaporated milk  
1/4 cup all-purpose flour  
1 1/2 pounds chicken leg meat  
3/4 pound small fresh button mushrooms  
2 potatoes, peeled and cubed  
2 cups pearl onions  
2 large carrots, coarsely chopped  
2 1/4 cups frozen green peas, thawed  
1 cup chicken broth  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper  
1/2 teaspoon dried marjoram  
1/4 teaspoon dried rosemary  
1/4 cup chopped fresh parsley

## Directions

In a small bowl stir together evaporated milk and flour until smooth. Place chicken, mushrooms, potatoes, onions, carrots and peas in slow cooker. Pour in milk mixture and broth. Season with salt, pepper, marjoram and rosemary. Cook on low 6 hours. Stir in parsley just before serving.

# Shipwreck Stew

## Ingredients

2 pounds ground beef  
2 (10.75 ounce) cans condensed tomato soup  
2 medium onions, chopped  
5 large potatoes, cubed  
2 (15.25 ounce) cans kidney beans, undrained

## Directions

Crumble the ground beef into a large skillet over medium-high heat. Cook and stir until browned. Drain grease, and transfer beef to a slow cooker. Mix in the tomato soups (undiluted), onions, potatoes, and beans.

Cover, and cook on the Low setting for 4 to 5 hours, until stew is thick and potatoes are tender.

# Slow Cooker Chicken Parisienne

## Ingredients

6 skinless, boneless chicken breast halves  
salt and pepper to taste  
paprika to taste  
1/2 cup dry white wine  
1 (10.75 ounce) can condensed cream of mushroom soup  
1 (4.5 ounce) can sliced mushrooms, drained  
1 cup sour cream  
1/4 cup all-purpose flour

## Directions

Sprinkle chicken breasts lightly with salt, pepper, and paprika to taste. Place in slow cooker.

In a mixing bowl, combine the wine, condensed soup, and mushrooms. In another bowl, mix together sour cream and flour. Stir sour cream mixture into the mushrooms and wine. Pour over chicken in slow cooker. Sprinkle with additional paprika, if desired.

Cover, and cook on Low for 6 to 8 hours.

# Cyndee's Best Slow Cooker Italian Pot Roast

## Ingredients

3 1/2 pounds top round steak  
1 large onion, diced  
2 celery ribs, finely chopped  
1 red bell pepper, seeded and diced  
1 green bell pepper, seeded and diced  
1 (1 ounce) packet dry au jus mix  
4 cups water, or amount to cover

## Directions

Place the pot roast in a slow cooker. Add the onion, celery, red and green bell peppers, au jus mix, and enough water to cover the meat. Cover and cook on Low for 8 hours, or until tender.

# Slow-Cooked Vegetables

## Ingredients

4 celery ribs, cut into 1-inch pieces  
4 small carrots, cut into 1 inch pieces  
2 medium tomatoes, cut into chunks  
2 medium onions, thinly sliced  
2 cups fresh green beans, cut into 1 inch pieces  
1 medium green pepper, cut into 1-inch pieces  
1/4 cup butter or margarine, melted  
3 tablespoons quick-cooking tapioca  
1 tablespoon sugar  
2 teaspoons salt  
1/8 teaspoon pepper

## Directions

Place the vegetables in a slow cooker. Combine butter, tapioca, sugar, salt if desired and pepper; pour over vegetables and stir well. Cover and cook on low for 7-8 hours or until vegetables are tender. Serve with a slotted spoon.

# Adrienne's Overnight Barbecued Beef Sandwiches

## Ingredients

- 1 large onion, chopped
- 1/2 cup brown sugar
- 1 teaspoon ground black pepper
- 1/4 teaspoon salt
- 1 teaspoon chili powder
- 1 teaspoon paprika
- 1 teaspoon dried oregano
- 2 cloves garlic, minced
- 1 cup ketchup
- 1/2 cup water
- 1/2 cup white vinegar
- 2 tablespoons canola oil
- 2 tablespoons Worcestershire sauce
- 3 drops liquid smoke flavoring
- 1 (3 pound) beef brisket
- 2 teaspoons cornstarch
- 10 whole-wheat buns

## Directions

Combine the onion, brown sugar, pepper, salt, chili powder, paprika, oregano, garlic, ketchup, water, white vinegar, canola oil, Worcestershire sauce, and liquid smoke in a slow cooker; stir. Lay the beef pieces into the sauce. Cook on LOW for 10 hours.

Remove the beef from the sauce, keeping the sauce in the slow cooker, and shred with two forks. Remove 1/4 cup of the sauce from the slow cooker and pour into a bowl. Whisk the cornstarch into the sauce; stir the mixture back into the slow cooker. Add the shredded beef; stir. Serve hot on the whole-wheat buns.

# Sweet & Hot Apple Slow Cooker Pork

## Ingredients

Non-stick cooking spray  
2 chipotle chile peppers in adobo sauce, chopped\*  
1/2 teaspoon salt  
1/2 teaspoon ground black pepper  
1/2 teaspoon smoked paprika  
1 (2 1/2 pound) boneless pork shoulder roast  
3 medium sweet potatoes, peeled and cut in 1-inch cubes  
1 large onion, chopped  
1 (21 ounce) can LUCKY LEAF® Apple Pie Filling  
3 tablespoons all-purpose flour

## Directions

Lightly coat a 5- to 6-quart slow cooker with nonstick cooking spray. In a small bowl, combine chipotle peppers, salt, pepper, and paprika. Rub mixture over the pork. Place pork in the slow cooker. Top with sweet potatoes, onion and pie filling.

Cover; cook on low-heat setting for 6 to 8 hours or on high-heat setting for 3 to 4 hours. Remove pork and apple mixture from slow cooker. Cover with foil and let stand 10 minutes. Transfer cooking liquid to a medium saucepan. Stir together 1/4 cup water and 3 tablespoons flour. Add to saucepan. Cook over medium-high heat until mixture is thickened and bubbly; cook and stir 1 minute more. Slice pork and serve with apple mixture and thickened sauce.

# Slow Cooker Sweet Potato Casserole

## Ingredients

2 (29 ounce) cans sweet potatoes, drained and mashed  
1/3 cup butter, melted  
2 tablespoons white sugar  
2 tablespoons brown sugar  
1 tablespoon orange juice  
2 eggs, beaten  
1/2 cup milk  
1/3 cup chopped pecans  
1/3 cup brown sugar  
2 tablespoons all-purpose flour  
2 teaspoons butter, melted

## Directions

Lightly grease a slow cooker.

In a large bowl, blend sweet potatoes, 1/3 cup butter, white sugar and 2 tablespoons brown sugar. Beat in orange juice, eggs and milk. Transfer this mixture to the prepared casserole dish.

In a small bowl, combine pecans, 1/3 cup brown sugar, flour and 2 tablespoons butter. Spread the mixture over the sweet potatoes. Cover the slow cooker and cook on HIGH for 3 to 4 hours.

# Slow-Cooked Steak Fajitas

## Ingredients

1 (1 1/2-pound) beef flank steak  
1 (14.5 ounce) can diced tomatoes with garlic and onion, undrained  
1 jalapeno pepper, seeded and chopped\*  
2 garlic cloves, minced  
1 teaspoon ground coriander  
1 teaspoon ground cumin  
1 teaspoon chili powder  
1/2 teaspoon salt  
1 medium onion, sliced  
1 medium green pepper, julienned  
1 medium sweet red pepper, julienned  
1 tablespoon minced fresh cilantro  
2 teaspoons cornstarch  
1 tablespoon water  
12 (6 inch) flour tortillas, warmed  
3/4 cup fat-free sour cream  
3/4 cup salsa

## Directions

Thinly slice steak across the grain into strips; place in a 5-qt. slow cooker. Add tomatoes, jalapeno, garlic, coriander, cumin, chili powder and salt. Cover and cook on low for 7 hours. Add onion, peppers and cilantro. Cover and cook 1-2 hours longer or until meat is tender.

Combine cornstarch and water until smooth; gradually stir into slow cooker. Cover and cook on high for 30 minutes or until slightly thickened. Using a slotted spoon, spoon about 1/2 cup meat mixture down the center of each tortilla. Add 1 tablespoon each sour cream and salsa. Fold bottom of tortilla over filling and roll up.

# Sweet and Savory Slow Cooker Pulled Pork

## Ingredients

1 (4.5 pound) bone-in pork shoulder roast  
1 cup root beer

2 1/2 tablespoons light brown sugar  
2 teaspoons kosher salt  
1/2 teaspoon ground black pepper  
1 1/2 teaspoons ground paprika  
1/2 teaspoon dry mustard  
1/2 teaspoon onion powder  
1/4 teaspoon garlic salt  
1/4 teaspoon celery salt  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/4 teaspoon ground nutmeg

1/3 cup balsamic vinegar  
1 1/2 cups root beer  
1 1/2 fluid ounces whiskey  
1/4 cup brown sugar

1 tablespoon olive oil  
3/4 cup prepared barbecue sauce  
10 hamburger buns, split

## Directions

Place the pork shoulder roast into a large plastic bag, pour 1 cup of root beer over the meat, and squeeze out all the air from the bag. Seal the bag closed, and refrigerate 6 hours to overnight.

The next day, mix together the light brown sugar, kosher salt, black pepper, paprika, dry mustard, onion powder, garlic salt, celery salt, cinnamon, ginger, and nutmeg in a bowl.

Remove the meat from the marinade, and shake off the excess. Rub the meat all over with the spice mixture, wrap in plastic wrap, and refrigerate for 30 minutes to 2 hours.

Mix together the balsamic vinegar, 1 1/2 cups of root beer, whiskey, and brown sugar in a bowl, and stir until the sugar dissolves.

Heat the olive oil in a skillet over medium-high heat, and sear the meat on all sides until the meat develops a brown crust, about 3 minutes per side. Place the seared meat into a slow cooker. Pour the balsamic vinegar-root beer mixture over the meat, set the slow cooker to High, and cook for 6 to 8 hours.

Remove the roast from the slow cooker, and shred with 2 forks. Discard the bones and all but 1 cup of the liquid in the slow cooker. Return the shredded meat to the cooker, mix in the barbecue sauce, and let sit on Low until ready to serve. Serve piled on buns.

# Cajun Boiled Peanuts

## Ingredients

5 pounds raw peanuts, in shells  
1 (6 ounce) package dry crab boil  
1 (4 ounce) can sliced jalapeno  
peppers, with liquid

## Directions

Place peanuts in a slow cooker. Sprinkle with dry crab boil. Cover with water. Stir in sliced jalapeno peppers and their liquid. Cover the slow cooker, and cook the peanuts on low 8 hours, or overnight, until peanuts float to the top of the water.

# Sweet Bacon Dogs

## Ingredients

1 (16 ounce) package hot dogs  
16 slices bacon, cut into thirds  
2 cups packed brown sugar

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Spread about 1/3 of the brown sugar in the bottom of a 9x13 inch baking dish. Slice each hot dog into 6 pieces and wrap each piece with 1/3 slice of bacon. Secure with toothpicks. Arrange half of the bacon wrapped dogs in a single layer over the sugar in the baking dish. Sprinkle another 1/3 of the sugar over them. Top with another layer of bacon dogs, followed by the remaining sugar. Cover the dish with aluminum foil.

Bake for 45 to 60 minutes in the preheated oven, stirring a few times. Once the bacon is crisp, remove the dish from the oven and transfer the contents to a slow cooker. Set on high for about 10 minutes, then set to low to keep warm while serving.

# Mushroom Round Steak

## Ingredients

1/2 cup all-purpose flour  
1 teaspoon salt  
1/4 teaspoon pepper  
2 pounds boneless beef round steak, cut into serving-size pieces  
2 tablespoons vegetable oil  
1 (10.5 ounce) can condensed French onion soup, undiluted  
1 (8 ounce) can mushroom stems and pieces, drained  
3/4 cup water  
1/4 cup ketchup  
1 tablespoon Worcestershire sauce  
2 tablespoons cornstarch  
1/4 cup cold water  
1 cup sour cream

## Directions

In a large resealable plastic bag, combine the flour, salt and pepper. Add beef, a few pieces at a time, and shake to coat. In a large skillet, brown the beef in batches in oil. Transfer meat to a slow cooker with a slotted spoon. In a bowl, combine the soup, mushrooms, water, ketchup and Worcestershire sauce. Pour over meat. Cover and cook on low for 8 hours or until meat is tender.

Remove beef with a slotted spoon; keep warm. Transfer cooking liquid to a saucepan. Combine cornstarch and cold water until smooth; gradually stir into cooking liquid. bring to a boil; cook and store for 1-2 minutes or until thickened. Stir a small amount of hot liquid into sour cream. Return all to the pan; cook on low until heated through. Serve over meat.

# Western-Style Baked Beans

## Ingredients

- 1 pound ground beef
- 2 (28 ounce) cans baked beans with pork
- 1 pound bacon, cooked and crumbled
- 1/2 pound cooked ham, chopped
- 2 tablespoons minced onion
- 1 tablespoon chili powder
- 1/4 cup ketchup
- 1/4 cup packed brown sugar
- 1 tablespoon molasses
- 1/4 cup water (optional)

## Directions

Crumble the ground beef in a large skillet over medium-high heat. Cook and stir until no longer pink, 5 to 10 minutes. Drain off grease and transfer the beef to a 4 quart or larger slow cooker. Stir in the baked beans, bacon, ham, onion, chili powder, ketchup, brown sugar and molasses. If it seems thick, stir in the water. Cover and cook on High for 3 hours or cook for 6 to 8 hours on Low.

# Belly Burner Chili

## Ingredients

3 pounds ground spicy pork  
sausage  
2 cups chopped onion  
3 (15 ounce) cans tomato sauce  
3/4 cup water  
1/2 cup chopped black olives  
1/2 cup chopped green olives  
1/2 teaspoon ground black  
pepper  
1 tablespoon soy sauce  
2 teaspoons chili powder  
1 (15 ounce) can kidney beans

## Directions

In a large skillet over medium-high heat, cook sausage until brown. Drain and crumble.

In a slow cooker, combine sausage, onion, tomato sauce, water, black and green olives, pepper, soy sauce, chili powder and beans. Cover and cook on low 8 hours.

# Atomic Canuck Chili

## Ingredients

2 pounds lean ground beef  
1/2 large onion, diced  
1 tablespoon crushed red pepper  
3 tablespoons garlic powder  
1 tablespoon seasoned pepper  
2 (4 ounce) cans mushroom pieces, drained  
1 (28 ounce) can baked beans  
2 (15.25 ounce) cans kidney beans with liquid  
2 (6 ounce) cans tomato paste  
1/4 cup white sugar  
3 carrots, sliced  
3 stalks celery, sliced  
1 green bell pepper, diced  
1 red bell pepper, diced  
2 jalapeno chile peppers, diced  
1/4 cup Canadian beer  
2 tablespoons crushed red pepper  
hot sauce  
1/4 cup barbeque sauce

## Directions

In a large skillet over medium heat, brown ground beef together with onion, crushed red pepper, garlic powder, and seasoned pepper. Drain off the fat, and place the mixture into a slow cooker.

Stir mushrooms, baked beans, kidney beans with liquid, tomato paste, sugar, carrots, celery, peppers, beer, and barbeque sauce into the slow cooker. Season with hot sauce and more crushed red pepper.

Cover, and cook on Low for 4 to 5 hours.

# Momma OB's Chicken Chili

## Ingredients

2 pounds skinless, boneless chicken breast meat - cubed  
1/2 tablespoon olive oil  
1 tablespoon Italian seasoning  
2 (28 ounce) cans whole peeled tomatoes  
1 (16 ounce) can chili beans, drained and rinsed  
1 (15 ounce) can kidney beans, drained and rinsed  
1 (1.25 ounce) package chili seasoning mix  
1 (4 ounce) can diced green chile peppers  
1 onion, minced  
3 cloves garlic, minced  
1/2 cup water

## Directions

Heat oil in a skillet over medium heat, and add the chicken and half of the Italian seasoning. Cook, stirring frequently, until chicken is cooked through and evenly browned.

Place the remaining Italian seasoning, tomatoes, chili beans, kidney beans, chili seasoning, chile peppers, onion, garlic, and water in a slow cooker. Stir in chicken and juices

Cover, and cook on High for three hours.

# Beef Stew II

## Ingredients

2 pounds cubed beef stew meat  
1/2 cup all-purpose flour  
3 tablespoons margarine  
1 onion, chopped  
4 carrots, sliced  
3 stalks celery, sliced  
1 clove garlic, minced  
2 bay leaves  
1 teaspoon salt  
1 teaspoon white sugar  
1/2 teaspoon ground black pepper  
1/2 teaspoon paprika  
1/8 teaspoon ground cloves  
1 teaspoon lemon juice  
1 teaspoon Worcestershire sauce  
4 cups water

## Directions

Dredge beef cubes in flour until evenly coated.

Melt butter in a skillet, and cook coated beef cubes until evenly browned.

Transfer beef to slow cooker and add onions, carrots, celery, garlic, bay leaves, salt, sugar, pepper, paprika, cloves, lemon juice and Worcestershire sauce. Pour in water and stir.

Cover and cook on LOW 10 to 12 hours or on HIGH 5 to 6 hours.  
Serve hot!!

# Amy's Po' Man Green Beans and Sausage Dish

## Ingredients

2 pounds fresh green beans,  
trimmed  
1 teaspoon salt, or to taste  
1 pound smoked sausage, cut into  
bite-sized pieces  
8 potatoes, peeled and quartered

## Directions

Place the green beans in a large saucepan with a lid or a slow cooker. Pour water over the beans to cover; stir in salt. Bring to a boil over medium heat, reduce heat to low, cover, and simmer until the beans are very tender, 3 to 4 hours; add water throughout the cooking time as needed to keep moist.

Add the smoked sausage and potatoes; cover and simmer until the potatoes are very tender and the beans and potatoes have absorbed the smoky flavor of the sausage, about 2 more hours.

# Spicy Turkey Chili

## Ingredients

2 (5 ounce) cans turkey meat,  
drained  
2 (15 ounce) cans kidney beans  
2 (14.5 ounce) cans Italian-style  
stewed tomatoes  
2 (1.25 ounce) packages chili  
seasoning mix  
1 (4 ounce) can green chile  
peppers  
1 (8 ounce) can tomato sauce  
1 onion, diced  
1 cup water

## Directions

In a slow cooker, combine turkey, beans, tomatoes, chili seasoning, chile peppers, tomato sauce, onion and water. Cook on low 3 to 4 hours. Serve hot.

# Slow-Cooked Spaghetti Sauce

## Ingredients

1 pound bulk Italian sausage  
1/4 teaspoon cayenne pepper  
1 small onion, sliced  
1 medium green peppers, cut into strips  
1 (28 ounce) jar spaghetti sauce  
Hot cooked spaghetti

## Directions

In a skillet over medium heat, brown sausage and cayenne for about 5 minutes. Add enough water to cover; bring to a boil. Reduce heat; cover and simmer for 10 minutes. Drain; transfer to a slow cooker. add onion and green pepper. Pour spaghetti sauce on top. Cover and cook on high for 1 hour. Reduce heat to low and cook 2-3 hours longer. Serve over spaghetti.

# Hunter's Roast

## Ingredients

4 pounds venison rump roast  
2 (12 fluid ounce) cans or bottles  
beer  
1 (16 ounce) jar pepperoncini

## Directions

Remove all fat and gristle from venison; place in slow cooker. Pour in enough beer to cover roast. Cover with pepperoncini.

Cover, and cook on low setting for 8 hours, or until meat is tender and falling apart.

# Hot German Potato Salad

## Ingredients

8 medium potatoes, cut into 1/4-inch slices  
2 celery ribs, chopped  
1 large onion, chopped  
1 cup water  
2/3 cup cider vinegar  
1/3 cup sugar  
2 tablespoons quick-cooking tapioca  
1 teaspoon salt  
3/4 teaspoon celery seed  
1/4 teaspoon pepper  
6 bacon strips, cooked and crumbled  
1/4 cup minced fresh parsley

## Directions

In a slow cooker, combine potatoes, celery and onion. In a bowl, combine water, vinegar, sugar, tapioca, salt, celery seed and pepper. Pour over potatoes; stir gently to coat. Cover and cook on high for 4-5 hours or until potatoes are tender. Just before serving, sprinkle with bacon and parsley.

# Emily's Chipotle Chili

## Ingredients

1 pound bulk hot Italian sausage  
2 pounds ground beef  
5 tablespoons chili powder  
1 tablespoon ground cumin  
1 teaspoon ground coriander  
2 cloves garlic, minced  
1 large onion, diced  
1 (28 ounce) can diced tomatoes  
1 (15 ounce) can tomato sauce  
1 (14 ounce) can kidney beans (optional)  
2 teaspoons minced chipotle peppers in adobo sauce  
1 teaspoon salt  
ground black pepper  
1 (6 ounce) can tomato paste

## Directions

Cook sausage and ground beef in a large pot over medium-high heat until lightly browned and crumbly. When the meat has released its grease, and has begun to brown, drain off accumulated grease, and season with chili powder, cumin, and coriander. Cook and stir for 1 minute until fragrant, then stir in the garlic and onion. Cook until the onion has softened and turned translucent, about 4 minutes.

Stir in the diced tomatoes, tomato sauce, kidney beans, chipotle peppers, salt, and pepper. Bring to a simmer, then pour the chili into a slow cooker. Cover, and cook on Low for 8 to 10 hours. Stir in tomato paste an hour before the chili is done.

# Cheesy Chili Dip I

## Ingredients

1/2 pound finely chopped pork  
16 ounces processed cheese  
food, cubed  
1 (10 ounce) can diced tomatoes  
with green chile peppers, drained  
1 cup condensed cream of  
mushroom soup  
1 (15 ounce) can chili  
1 (14.5 ounce) package tortilla  
chips

## Directions

Place pork in a medium skillet. Cook over medium heat until evenly brown. Drain and set aside.

In a crockpot or slow cooker over medium heat, combine the processed cheese food, diced tomatoes with green chile peppers, cream of mushroom soup, chili and cooked pork. Heat until all the cheese is melted. Serve with tortilla chips.

## Ingredients

2 pounds ground beef  
1 onion, chopped  
2 (16 ounce) cans chili beans  
1 (15 ounce) can tomato sauce  
1 (10 ounce) can diced tomatoes  
with green chile peppers  
1 (14.5 ounce) can peeled and  
diced tomatoes  
11 1/2 fluid ounces tomato juice  
1 (4 ounce) can diced green chiles  
1 (1.25 ounce) package chili  
seasoning mix

## Directions

Cook ground beef and onion until done.

In slow cooker or Dutch oven add all ingredients together. Simmer several hours.

# Plum-Glazed Cornish Game Hens

## Ingredients

3 (1 1/2 pound) Cornish game hens  
1/2 teaspoon crushed red pepper flakes  
3/4 cup plum jam  
1 (1.25 ounce) envelope dry onion soup mix  
2 kiwifruit, peeled and sliced, for garnish

## Directions

Place the game hens in a slow cooker. Sprinkle with red pepper flakes.

Mix the plum jam and onion soup mix together in a bowl until well blended. Remove 1/4 cup of the jam mixture and refrigerate until needed. Brush the remaining jam mixture over the hens.

Set the slow cooker on Low for 7 hours. Brush the reserved glaze over the hens. Cook on Low 1 hour more. Place hens on serving plates and garnish with kiwifruit slices.

# Beef and Barley Soup I

## Ingredients

2 beef soup bones  
2 tablespoons kosher salt  
5 stalks celery  
1 onion, quartered  
1/2 teaspoon ground black pepper  
2 'bouquet garni' spice balls  
1/2 pound baby carrots  
1/4 cup fresh parsley  
11 cloves garlic, peeled  
1 cup barley

## Directions

Place beef bones in a large size slow cooker. Add salt, celery stalks, onion, bouquets garnis, pepper, carrots, parsley and garlic. Fill slow cooker within 2 inches of the top with hot water and cook for 6 hours, covered on high heat, stirring occasionally.

Add barley and cook for 2 more hours stirring occasionally or until meat can easily be removed from bones.

Remove and discard onion, bouquets garnis, celery, and parsley.

Transfer bones to a dish and remove meat from bones, being careful not to take off cartilage or gristle. Place meat back into soup, stir, and serve.

# Slow Cooker Cashew Chicken

## Ingredients

1 1/2 pounds chicken thighs  
6 cloves garlic, minced  
3 tablespoons fish sauce  
3 tablespoons oyster sauce  
2 tablespoons white sugar  
1/4 teaspoon white pepper  
1 bunch scallions, chopped  
1/2 white onion, chopped  
water to cover  
1 pound raw cashews

## Directions

Place the chicken thighs in a slow cooker. Add the garlic, fish sauce, oyster sauce, sugar, pepper, scallions, and white onion to the slow cooker. Pour enough water over the mixture to cover everything. Cook on High for 5 hours. Sprinkle the cashews over the mixture and cook another 30 minutes. Serve hot.

# Wild Rice Casserole I

## Ingredients

2 onions, finely chopped  
3 celery, thinly sliced  
2 (6 ounce) packages dry instant  
long grain and wild rice mix  
2 1/2 cups water  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
1/2 cup butter  
1/2 pound processed American  
cheese  
1/2 cup sliced fresh mushrooms

## Directions

In a slow cooker, place onions, celery, rice mix, water, condensed cream of mushroom soup, butter, American cheese and mushrooms. Cover, and cook on Low 6 to 10 hours or on High 2 to 4 hours.

# Chicken with Vegetables

## Ingredients

1 cup sliced fresh mushrooms  
4 chicken drumsticks, skin removed  
4 chicken thighs, skin removed  
4 celery ribs, sliced  
1 cup sliced zucchini  
1 cup sliced carrots  
1 medium onion, sliced  
1 cup tomato juice  
1/2 cup chicken broth  
1 garlic clove, minced  
1/4 teaspoon paprika  
pepper to taste  
3 tablespoons cornstarch  
3 tablespoons cold water  
Hot cooked rice

## Directions

Place mushrooms and chicken in a slow cooker. Add the celery, zucchini, carrots, onion, tomato juice, broth, garlic, paprika and pepper. Cover and cook on low for 5 hours or until meat juices run clear.

Remove chicken and vegetables and keep warm. Transfer cooking juices to a saucepan; skim fat. Combine the cornstarch and water until smooth; add to the juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Pour over chicken and vegetables; serve over rice.

# Slow Cooker Italian Beef for Sandwiches

## Ingredients

- 3 cups water
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1 teaspoon onion salt
- 1 teaspoon dried parsley
- 1 teaspoon garlic powder
- 1 bay leaf
- 1 (.7 ounce) package dry Italian-style salad dressing mix
- 1 (5 pound) rump roast

## Directions

Combine water with salt, ground black pepper, oregano, basil, onion salt, parsley, garlic powder, bay leaf, and salad dressing mix in a saucepan. Stir well, and bring to a boil.

Place roast in slow cooker, and pour salad dressing mixture over the meat.

Cover, and cook on Low for 10 to 12 hours, or on High for 4 to 5 hours. When done, remove bay leaf, and shred meat with a fork.

# Slow ' N' Easy Chili

## Ingredients

1/2 pound ground beef, cooked and drained  
1/2 pound bulk pork sausage, cooked and drained  
1 (28 ounce) can crushed tomatoes  
1 (15 ounce) can chili beans, undrained  
1 (10.75 ounce) can condensed tomato soup, undiluted  
1 large onion, chopped  
2 (1.25 ounce) packages chili seasoning mix  
Shredded Cheddar cheese

## Directions

In a slow cooker, combine the first seven ingredients and mix well. Cover and cook on low for 6-8 hours or until thickened and heated through, stirring occasionally. Garnish with cheese if desired.

## Ingredients

2 pounds ground beef  
1 onion, chopped  
2 (16 ounce) cans chili beans  
1 (15 ounce) can tomato sauce  
1 (10 ounce) can diced tomatoes  
with green chile peppers  
1 (14.5 ounce) can peeled and  
diced tomatoes  
1 1/2 fluid ounces tomato juice  
1 (4 ounce) can diced green chiles  
1 (1.25 ounce) package chili  
seasoning mix

## Directions

Cook ground beef and onion until done.

In slow cooker or Dutch oven add all ingredients together. Simmer several hours.

# Parmesan Fondue

## Ingredients

1 1/2 cups milk  
2 (8 ounce) packages cream cheese, cubed  
1 1/2 cups grated Parmesan cheese  
1/2 teaspoon garlic salt  
1 (1 pound) loaf French bread, cubed

## Directions

In a large saucepan, cook and stir the milk and cream cheese over low heat until cheese is melted. Stir in Parmesan cheese and garlic salt; cook and stir until heated through. Transfer to a fondue pot or mini slow cooker; keep warm. Serve with bread cubes.

## Ingredients

- 2 pounds ground beef
- 2 green bell peppers, chopped
- 2 onions, chopped
- 2 (15.25 ounce) cans kidney beans, rinsed and drained
- 1 (15 ounce) can black beans
- 1 (8 ounce) can tomato sauce
- 2 (14.5 ounce) cans diced tomatoes
- 1 tablespoon minced garlic
- 2 1/2 tablespoons chili powder
- 1 1/2 teaspoons paprika
- 1 tablespoon dried oregano
- 1 teaspoon dried rosemary
- 1 teaspoon ground coriander
- 1 teaspoon garlic powder
- 1 1/2 teaspoons salt
- 2 tablespoons ground cumin
- 1/4 cup chopped fresh cilantro
- 2 bay leaves

## Directions

Place a large skillet over medium-high heat. Cook the ground beef in the hot skillet until completely browned, 7 to 10 minutes; drain.

Combine the drained beef in a slow cooker with the bell peppers, onions, kidney beans, black beans, tomato sauce, and diced tomatoes. Cook on High for 30 minutes. Stir the garlic, chili powder, paprika, oregano, rosemary, coriander, garlic powder, salt, cumin, cilantro, and bay leaves into the beef mixture. Reduce heat to Low and cook another 6 1/2 hours.

# Turkey Enchiladas

## Ingredients

2 turkey thighs or drumsticks  
1 (8 ounce) can tomato sauce  
1 (4 ounce) can chopped green chilies  
1/3 cup chopped onion  
2 tablespoons Worcestershire sauce  
1 tablespoon chili powder  
1/4 teaspoon garlic powder  
8 flour tortillas (7 inches)  
Optional toppings: chopped green onions, sliced ripe olives, chopped tomatoes, shredded cheddar cheese, sour cream and/or shredded lettuce

## Directions

Remove skin from turkey. Place in a 5-qt. slow cooker. Combine tomato sauce, chilies, onion, Worcestershire sauce, chili powder and garlic powder; pour over turkey. Cover and cook on low for 6-8 hours or until turkey is tender.

Remove turkey; shred meat with a fork and return to the slow cooker. Heat through.

Spoon about 1/2 cup of turkey mixture down the center of each tortilla. Fold bottom of tortilla over filling and roll up. Add toppings of your choice.

# Coffee Roasted Beef Chuck

## Ingredients

2 tablespoons butter  
1 tablespoon vegetable oil  
4 pounds beef chuck roast  
2 large yellow onions, chopped  
2 cloves garlic, minced  
freshly ground pepper, to taste  
6 cups brewed coffee  
2 cups sliced fresh mushrooms  
3 tablespoons cornstarch  
salt to taste  
1/2 cup sour cream

## Directions

In a large pot, heat the butter and oil over medium/high heat. Place the roast in the pot and sear it on all sides until well browned. Remove the roast and set aside.

In the same pot, saute the onions for 5 minutes, scraping loose the brown roast bits on the bottom of the pot. Add the garlic and pepper and saute for 1 minute. Return the meat to the pot and pour in the coffee and add the mushrooms.

Over high heat, bring to a boil. Reduce heat to low and simmer for 5 hours, turning the meat over halfway through the cooking time. A slow cooker may be used for cooking the roast, if desired.

To make the gravy: When the roast is done, remove it from the pot. Take 1/2 cup of the coffee sauce mixture from the pot and stir in the cornstarch to make a slurry. Mix well. Return the slurry to the pot, stirring until the sauce thickens slightly. Stir in the sour cream then salt to taste.

# Slow Cooker Tender and Yummy Round Steak

## Ingredients

3 potatoes, peeled and quartered  
1 onion, chopped  
6 carrots, peeled and sliced into 1 inch pieces  
2 pounds boneless round steak  
1 (1 ounce) package dry onion soup mix  
1 (10.75 ounce) can condensed cream of mushroom soup  
3/4 cup water

## Directions

Place the potatoes, onion, and carrots in slow cooker. Cut steak into six pieces, then place the meat on top of vegetables. In a mixing bowl, combine the soup mix, soup, and water; pour over beef.

Cover, and cook on Low for 7 to 10 hours.

# Slow Cooker BBQ Pork Chops

## Ingredients

8 pork chops  
1 (18 ounce) bottle barbecue  
sauce

## Directions

Spread a thin layer of barbeque sauce on the bottom of a slow cooker. Alternately layer pork chops with barbeque sauce, pouring the remainder of the bottle over the top of the final layer of chops.

Cook on HIGH setting for 3 to 4 hours, or all day on LOW setting.

# Hot Fruit Salad

## Ingredients

1 (20 ounce) jar chunky applesauce  
1 (21 ounce) can cherry pie filling  
1 (15 ounce) can sliced peaches, drained  
1 (11 ounce) can mandarin orange segments, drained  
1 (8 ounce) can pineapple chunks  
1/2 cup brown sugar  
1 teaspoon ground cinnamon

## Directions

Pour the applesauce, cherry pie filling, sliced peaches, mandarin oranges, pineapple, brown sugar and cinnamon into a slow cooker. Cover, and cook on Low setting for 90 minutes.

# Slow Cooker Tapioca Pudding

## Ingredients

4 cups milk  
2/3 cup white sugar  
1/2 cup small pearl tapioca  
2 eggs, lightly beaten

## Directions

Stir together the milk, sugar, tapioca, and eggs in a slow cooker. Cover, and cook on Medium for 3 hours, or on Low for 6 hours, stirring occasionally. Serve warm.

# Cowboy Mexican Dip

## Ingredients

12 beef tamales, husked and  
mashed  
1 (15 ounce) can chili without  
beans  
1 (14.5 ounce) can diced tomatoes  
and green chiles  
1 (1 pound) loaf processed  
cheese, cubed

## Directions

Place the tamales, chili, diced tomatoes, and processed cheese into a slow cooker. Set heat on high, and cook, stirring occasionally until cheese is melted. Reduce heat to low to keep the dip warm while serving. Serve with corn chips or tortilla chips.

# Slow-Cooker Beef and Vegetable Soup

## Ingredients

1 pound beef for stew, cut into 1-inch cubes  
Ground black pepper  
2 tablespoons all-purpose flour  
2 tablespoons vegetable oil  
3 large onions, chopped  
12 small red potatoes, cut into quarters  
2 medium carrots, sliced  
4 cloves garlic, minced  
1 tablespoon chopped fresh thyme leaves  
2 tablespoons tomato paste  
1 1/2 teaspoons instant coffee crystals  
4 cups SwansonB® Beef Broth  
Sour cream (optional)  
Chopped green onion (optional)

## Directions

Season the beef with black pepper and coat with flour. Heat the oil in a skillet. Add the beef and cook until browned.

Place the onions, potatoes, carrots, garlic and thyme in a 3 1/2-quart slow cooker. Top with the beef. Mix the tomato paste, coffee and 1 cup broth. Pour the coffee mixture and the remaining broth into the slow cooker. Cover and cook on LOW 8 to 10 hours.\* or until done. Serve with the sour cream and chopped green onions, if desired.

# Slow Cooked Wildfire Beans

## Ingredients

1 (18 ounce) bottle Bob Evans® Wildfire BBQ Sauce  
1 (55 ounce) can baked beans  
2 (16 ounce) cans light red kidney beans, drained  
2 tablespoons molasses  
2 tablespoons prepared mustard  
1 (2.1 ounce) package Bob Evans® Express Bacon  
1 small onion, chopped

## Directions

Combine all ingredients in slow cooker. Stir well. Cover and cook on low heat for 6 - 8 hours.

# Slow Cooker Reuben Dip

## Ingredients

1 (16 ounce) jar sauerkraut,  
drained  
1 (8 ounce) package cream  
cheese, softened  
2 cups shredded Swiss cheese  
2 cups shredded cooked corned  
beef  
1/4 cup thousand island dressing

## Directions

In a slow cooker, combine the sauerkraut, cream cheese, Swiss cheese, corned beef and thousand island dressing. Cover, and cook on high for 45 minutes if you're in a hurry, low for longer if you're not, or just until hot and cheese is melted. Stir occasionally while cooking. Serve with cocktail rye or crackers.

# Roast Beef with Coffee

## Ingredients

4 pounds chuck roast  
5 cloves garlic, minced  
1 1/2 cups prepared strong coffee  
2 tablespoons cornstarch  
1/2 cup water

## Directions

Preheat slow cooker to low setting OR preheat oven to 350 degrees F (175 degrees C).

Using a sharp knife, make 5 or 6 deep slits around the top and side of the roast. Push the whole cloves of garlic down into the slits. Place the meat in a slow cooker OR a 10x15 inch roasting pan and pour the coffee over the meat.

Cook in slow cooker on low setting for 6 to 8 hours OR bake at 350 degrees F (175 degrees C) for 2 to 3 hours.

When roast is done, remove from slow cooker OR oven, and pour the drippings into a small saucepan over medium low heat. In a separate small bowl, combine the cornstarch and water. Mix well and add slowly to the drippings, stirring constantly. Simmer until thickened.

# Venison and Barbequed Bean Bake

## Ingredients

1 (2 pound) boneless venison roast  
1 liter ginger ale  
1 (32 ounce) carton chicken broth  
1 teaspoon ground cumin  
1/4 teaspoon black pepper  
1/8 teaspoon crushed red pepper flakes  
1 (15 ounce) can pork and beans  
1 (14 ounce) can black beans, drained and rinsed  
1 (15.5 ounce) can red kidney beans, drained and rinsed  
1 (14 ounce) can baked beans  
1 (14.5 ounce) can diced tomatoes  
1 large green bell pepper, coarsely chopped  
1 large Vidalia or other sweet onion, coarsely chopped  
1 (18 ounce) bottle barbeque sauce  
1/3 cup brown sugar  
1/4 cup molasses  
1 teaspoon ground cumin  
1/8 teaspoon crushed red pepper flakes, or to taste  
2 tablespoons chili powder  
Hot pepper sauce, to taste  
Salt and pepper to taste  
5 bacon slices

## Directions

Place venison roast, ginger ale, chicken broth, 1 teaspoon cumin, pepper, and 1/8 teaspoon red pepper flakes into a slow cooker. Cover and cook on Low until the venison is tender enough to be pulled apart with a fork, about 10 hours. Drain meat, and shred.

Preheat oven to 350 degrees F (175 degrees C).

Place shredded pork into a large mixing bowl and mix with pork and beans, black beans, kidney beans, baked beans, tomatoes, green pepper, and onion. Pour in barbeque sauce, brown sugar, and molasses. Season with 1 teaspoon cumin, 1/8 teaspoon red pepper flakes, chili powder, hot pepper sauce, salt and pepper. Mix until well combined, then pour into a deep 9x13-inch glass baking dish. Place bacon strips in a single layer over top.

Bake in preheated oven for 30 to 40 minutes until bacon has cooked and begins to crisp.

# German Potato Salad

## Ingredients

6 bacon strips, diced  
7 medium unpeeled red potatoes, cubed  
2 medium onions, thinly sliced  
1/3 cup cider vinegar  
1/3 cup water  
2 tablespoons sugar  
3 tablespoons minced fresh parsley, divided  
1 teaspoon salt  
1 teaspoon prepared mustard  
1/4 teaspoon pepper

## Directions

In a pressure cooker, cook bacon over medium heat until crisp; drain. Add potatoes and onions. In a bowl, combine the vinegar, water, sugar, 2 tablespoons of parsley, salt, mustard and pepper; pour over potatoes.

Close cover securely; place pressure regulator on vent pipe. Bring cooker to full pressure over high heat. Reduce heat to medium and cook for 5 minutes. (Pressure regulator should maintain a slow steady rocking motion or release of steam; adjust heat if needed.) Remove from the heat. Immediately cool according to manufacturer's directions until pressure is completely reduced. Just before serving, sprinkle with remaining parsley.

# Barbecued Beef Brisket

## Ingredients

1 teaspoon salt  
1 teaspoon chili powder  
1/2 teaspoon garlic powder  
1/4 teaspoon onion powder  
1/4 teaspoon celery seed  
1/4 teaspoon pepper  
2 1/2 pounds fresh beef brisket\*,  
trimmed  
SAUCE:  
1/2 cup ketchup  
1/2 cup chili sauce  
1/4 cup packed brown sugar  
2 tablespoons cider vinegar  
2 tablespoons Worcestershire  
sauce  
1 teaspoon liquid smoke flavoring  
1/2 teaspoon ground mustard

## Directions

Combine the first six ingredients; rub over brisket. Place in a slow cooker. In a bowl, combine the sauce ingredients. Pour half over the brisket; set the remaining sauce aside. Cover and cook on high for 4-5 hours or until meat is tender. Serve with the reserved sauce.

# Crock Pot or Slow Cooked Flank Steak

## Ingredients

3 pounds flank steak  
salt and ground black pepper to taste  
1 large carrot, chopped  
1 large onion, chopped  
1/4 teaspoon ground dried thyme  
1 bay leaf  
1/2 cup water

## Directions

Season the flank steak with salt and pepper and place into a slow cooker. Add the carrot and onion; season with thyme and bay. Pour in the water.

Cook on High for 4 hours; turn the steak over and press down into the liquid. Continue cooking until a fork easily passes through the meat, about 4 hours more.

# Sausage Sauerkraut Supper

## Ingredients

4 carrots, cut into 2 inch pieces  
4 cups red potato chunks  
2 (14 ounce) cans sauerkraut,  
drained and rinsed  
2 1/2 pounds fresh Polish  
sausage, cut into 3 inch pieces  
1 medium onion, thinly sliced  
3 garlic cloves, minced  
1 1/2 cups dry white wine or  
chicken broth  
1 teaspoon pepper  
1/2 teaspoon caraway seed

## Directions

In a 5-qt. slow cooker, layer carrots, potatoes and sauerkraut. In a skillet, brown the sausage; transfer to the slow cooker (slow cooker will be full). Reserve 1 tablespoon drippings in a skillet; saute onion and garlic until tender.

Gradually add wine or broth. Bring to a boil; stir to loosen browned bits. Stir in pepper and caraway. Pour over sausage. Cover and cook on low for 8-9 hours or until vegetables are tender and sausage is no longer pink.

# Ground Beef Stew

## Ingredients

1 pound ground beef  
6 medium potatoes, peeled and cubed  
1 (16 ounce) package baby carrots  
3 cups water  
2 tablespoons dry onion soup mix  
1 garlic clove, minced  
1 teaspoon Italian seasoning  
1 teaspoon salt  
1/4 teaspoon garlic powder  
1/4 teaspoon pepper  
1 (10.75 ounce) can condensed tomato soup, undiluted  
1 (6 ounce) can Italian tomato paste

## Directions

In a large skillet, cook beef over medium heat until no longer pink; drain. In a 5-qt. slow cooker, combine the next nine ingredients. Stir in the beef. Cover and cook on high for 4-5 hours. Stir in soup and tomato paste; cover and cook for 1 hour longer or until heated through.

# Slow Cooker Chicken and Sausage Chili

## Ingredients

3 (14.5 ounce) cans stewed tomatoes, chopped  
1/2 cup beer  
1/4 teaspoon hot sauce  
2 beef bouillon cubes  
1 tablespoon brown sugar  
1/2 teaspoon chili powder  
1/2 teaspoon paprika  
1/4 teaspoon dried oregano  
1/4 teaspoon garlic powder  
1/8 teaspoon cayenne pepper

1 teaspoon olive oil  
1/2 red onion, chopped  
1 pound ground chicken  
3/4 pound bulk Italian sausage  
2 (6 ounce) cans tomato paste  
1 (15 ounce) can kidney beans, rinsed and drained

## Directions

Combine the stewed tomatoes, beer, hot sauce, bouillon cubes, brown sugar, chili powder, paprika, oregano, garlic powder, and cayenne pepper in a slow cooker; cook on High for 1 hour.

Heat the olive oil in a skillet over medium heat; cook the red onion in the hot oil until tender. Stir in the ground chicken; cook and stir until completely browned. Transfer the mixture to the slow cooker and return the skillet to the heat. Fry the sausage in the reheated skillet until completely browned and crumbly; add to the slow cooker. Mix the tomato paste and kidney beans into the chili. Continue cooking on High another 2 hours. Switch the heat to Low and simmer 4 hours more.

# Slow Cook Thai Chicken

## Ingredients

6 skinless, boneless chicken breast halves - cut into 1/2 inch strips  
1 large red bell pepper, seeded and sliced into strips  
1 large onion, coarsely chopped  
1/2 cup chicken broth  
1/4 cup soy sauce  
1 tablespoon ground cumin  
3 cloves garlic, minced  
1/2 teaspoon red pepper flakes  
salt and pepper to taste  
2 tablespoons cornstarch  
2/3 cup creamy peanut butter  
1 tablespoon soy sauce  
1/4 cup lime juice  
3 green onion, chopped  
1/4 cup chopped fresh cilantro  
1/2 cup chopped roasted peanuts

## Directions

Place the chicken breast strips, bell pepper and onion into a slow cooker. Pour in the chicken broth and 1/4 cup of soy sauce, then season with cumin, garlic, red pepper flakes, salt and pepper. Stir to blend, then cover and cook on Low for 4 1/2 to 5 hours.

Remove 1 cup of the liquid from the slow cooker, and mix this with the cornstarch, peanut butter, 1 tablespoon of soy sauce and lime juice. This should blend into a fairly thick sauce. Stir the sauce back into the slow cooker, and place the lid on the pot.

Cook on High for 30 minutes. Garnish with green onions, cilantro and peanuts before serving.

# Cabbage Kielbasa Supper

## Ingredients

8 cups shredded cabbage  
3 medium potatoes, cut into 1/2 inch cubes  
1 medium onion, chopped  
1 3/4 teaspoons salt  
1/4 teaspoon pepper  
1 (14.5 ounce) can chicken broth  
2 pounds fully cooked kielbasa or Polish sausage, cut into serving size pieces

## Directions

In a 5-qt. slow cooker, combine the cabbage, potatoes, onion, salt and pepper. Pour broth over all. Place sausage on top (slow cooker will be full, but cabbage will cook down). Cover and cook on low for 8-9 hours or until vegetables are tender and sausage is heated through.

# Slow Cooker Latin Chicken

## Ingredients

1 tablespoon olive oil  
3 pounds skinless chicken thighs  
salt and ground black pepper to taste  
1/4 cup loosely packed cilantro leaves  
2 large sweet potatoes, cut into chunks  
1 red bell pepper, cut into strips  
2 (15.5 ounce) cans black beans, rinsed and drained  
1/2 cup chicken broth  
1/4 cup loosely packed cilantro leaves  
1 cup hot salsa  
2 teaspoons ground cumin  
1/2 teaspoon ground allspice  
3 large cloves garlic, chopped  
lime wedges, for garnish

## Directions

Heat the olive oil in a large skillet; season the chicken thighs with salt and pepper. Sprinkle 1/4 cup cilantro over the chicken thighs; brown the chicken in the frying pan, 3 to 5 minutes each side.

Arrange the chicken in the bottom of a slow cooker. Place the sweet potatoes, red bell pepper, and black beans on top of the chicken. Mix together the chicken broth, 1/4 cup cilantro leaves, salsa, cumin, allspice, and garlic together in a bowl; pour into the slow cooker. Set slow cooker to LOW and cook for 4 hours. Garnish with lime wedges to serve.

# Erica's Delicious Slow Cooker Beef Roast

## Ingredients

2 pounds boneless beef roast  
1 teaspoon vegetable oil  
salt and pepper to taste  
1 onion, quartered  
16 baby carrots  
1 (10.75 ounce) can condensed  
cream of mushroom soup  
4 cloves garlic, minced  
2 tablespoons chopped fresh  
parsley

## Directions

In a large skillet over medium high heat, saute the roast in the oil for 15 minutes, or until all sides are well browned. Season with salt and pepper to taste and set aside.

Place the onion, carrots, garlic and parsley in the bottom of a slow cooker. Place the roast on top of the vegetables and pour the soup over the roast and the vegetables.

Cover the slow cooker and cook on low setting for 8 to 10 hours, stirring once.

Transfer roast to a serving platter and place the vegetables around it. Pour the roast gravy from the slow cooker into a gravy boat.

# Slow Cooker Marmalade Curry Chicken

## Ingredients

5 (6 ounce) boneless skinless  
chicken breasts  
salt and pepper, to taste  
1 (12 ounce) jar orange  
marmalade  
1/2 cup chicken stock  
1 1/2 teaspoons curry powder  
1/2 teaspoon ground cayenne  
pepper  
1 pinch ground ginger

## Directions

Season the chicken breasts with salt and pepper, and place into a slow cooker. Whisk together the marmalade, chicken stock, curry powder, cayenne pepper, and ground ginger in a bowl. Pour over chicken breasts.

Cover, and cook on High for 3 to 4 hours, or on Low for 5 to 7 hours. Make sure to flip over the chicken breasts once during cooking.

# Refried Beans Without the Refry

## Ingredients

1 onion, peeled and halved  
3 cups dry pinto beans, rinsed  
1/2 fresh jalapeno pepper, seeded and chopped  
2 tablespoons minced garlic  
5 teaspoons salt  
1 3/4 teaspoons fresh ground black pepper  
1/8 teaspoon ground cumin, optional  
9 cups water

## Directions

Place the onion, rinsed beans, jalapeno, garlic, salt, pepper, and cumin into a slow cooker. Pour in the water and stir to combine. Cook on High for 8 hours, adding more water as needed. Note: if more than 1 cup of water has evaporated during cooking, then the temperature is too high.

Once the beans have cooked, strain them, and reserve the liquid. Mash the beans with a potato masher, adding the reserved water as needed to attain desired consistency.

# Porcupine Meatballs

## Ingredients

1 egg, lightly beaten  
1/2 cup uncooked instant rice  
2 tablespoons finely chopped onion  
1 tablespoon minced fresh parsley  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 pound lean ground beef  
1 (10.75 ounce) can condensed tomato soup, undiluted  
1 cup water  
1 teaspoon Worcestershire sauce

## Directions

In a bowl, combine the egg, rice, onion, parsley, salt and pepper. Crumble beef over mixture and mix well. Shape into 1-1/2-in. balls. Place on the rack in a pressure cooker. Combine the soup, water and Worcestershire sauce; pour over meatballs.

Close cover securely; place pressure regulator on vent pipe. Bring cooker to full pressure over high heat. Reduce heat to medium; cook for 10 minutes. (Pressure regulator should maintain a slow steady rocking motion or release of steam; adjust heat if needed.) Remove from the heat. Immediately cool according to manufacturer's directions until pressure is completely reduce.

# Chicken with Stuffing

## Ingredients

4 (4 ounce) boneless, skinless  
chicken breast halves  
1 (10.75 ounce) can condensed  
cream of chicken soup, undiluted  
1 1/4 cups water  
1/4 cup butter or margarine,  
melted  
1 (6 ounce) package corn bread  
stuffing mix

## Directions

Place chicken in a greased slow cooker. Top with soup. In a bowl, combine the water, butter and stuffing mix; spoon over the chicken. Cover and cook on low for 4 hours or until chicken juices run clear.

# Warm Heart Stew

## Ingredients

6 bratwursts, chopped  
4 carrots, chopped  
1 onion, chopped  
2 (14 ounce) cans chicken stock  
1 (14 ounce) can beef broth  
1 1/2 cups sauerkraut  
1 (15 ounce) can pinto beans,  
drained  
1 (15 ounce) can kidney beans,  
drained  
1 (15 ounce) can navy beans,  
drained  
1/4 cup chopped fresh basil  
leaves  
1 tablespoon parsley  
salt to taste

## Directions

Place the bratwursts, carrots, and onion in a slow cooker. Pour in chicken stock and beef broth. Mix in sauerkraut, pinto beans, kidney beans, navy beans, basil, parsley, and salt.

Cover, and cook 4 hours on High.

# The Best Slow Cooker Cream Corn

## Ingredients

4 (16 ounce) packages frozen corn kernels  
3 (8 ounce) packages cream cheese, cubed  
1 cup butter, cut into pieces  
1/2 cup white sugar  
6 slices American cheese  
1/2 cup whole milk

## Directions

In a 6 quart slow cooker, combine the corn, cream cheese, butter, sugar, American cheese and milk. Cover and set to Low. Cook for about 3 hours, stirring every 30 minutes. Cheese and milk burn easily, so I would not recommend cutting the time and using the High setting.

# Slow Cooker Chicken with Leek Soup Mix

## Ingredients

1 onion, chopped  
6 skinless, boneless chicken breast halves  
1 (1.8 ounce) package dry leek soup mix  
1 (10.75 ounce) can condensed cream of mushroom soup  
1 (10.75 ounce) can condensed cream of chicken soup

## Directions

Evenly spread onion in the bottom of a slow cooker. Place chicken on top of onion, and sprinkle with dry leek soup mix. Mix the cream of mushroom soup and cream of chicken soup in a bowl, and pour into the slow cooker.

Cover, and cook 7 to 8 hours on Low.

# Slow Cooker Hoppin' John Chowder

## Ingredients

1 1/2 cups instant white rice  
1 pound ground beef sirloin  
1/2 cup chopped green bell pepper  
1 cup chopped onion  
3 (15.5 ounce) cans black-eyed peas with liquid  
1 (10.5 ounce) can condensed beef broth  
2 (10 ounce) cans diced tomatoes and green chiles  
1/2 cup water, or as needed

## Directions

Prepare rice according to package instructions, and set aside. Meanwhile, combine the ground sirloin, green pepper and onion in a large skillet over medium-high heat. Cook, stirring frequently, and crumbling beef until no longer pink. Drain off grease.

Place the rice and beef mixture into a 5 quart slow cooker. Add the black-eyed peas, beef broth, diced tomatoes with green chilies and enough water to cover everything.

Cover, and cook on Low for 4 to 6 hours.

# Carne Adovada

## Ingredients

3/4 cup New Mexico red chile powder  
1 teaspoon cornstarch  
2 tablespoons fresh lemon juice  
3 cups water  
4 pounds beef roast, cut into cubes

## Directions

In a medium bowl, combine the chili powder, cornstarch, lemon juice and water. Mix together well. Place the meat in a resealable plastic bag with the marinade and turn to coat thoroughly. Marinate in the refrigerator for 6 to 16 hours.

Place in a slow cooker and cook on high setting for about 4 hours, or until the meat is completely cooked and shreds easily.

# Slow Cooked Baked Beans

## Ingredients

2 cups kidney beans  
5 cups water  
1 onion, chopped  
1 1/2 teaspoons salt  
4 ounces cured pork  
1/4 cup molasses  
4 tablespoons brown sugar  
1 teaspoon dry mustard  
1/4 cup ketchup

## Directions

In a slow cooker place beans, water, onion, salt and pork. Cover the pot and cook on low for 9 to 10 hours.

Drain beans, saving the liquid. Add molasses, brown sugar, dry mustard, ketchup and 1 cup of the bean liquid. Cover and cook on low for 1 hour.

# Spicy Beef Brisket

## Ingredients

2 pounds beef brisket  
1 (10.5 ounce) can beef broth  
1/4 cup white wine  
2 tablespoons olive oil  
2 teaspoons seasoning salt, or to taste  
1 teaspoon ground allspice  
2 tablespoons whole black peppercorns  
5 cloves garlic, minced  
1/4 cup dried onion flakes  
1 tablespoon red pepper flakes  
1 bay leaf  
2 tablespoons cornstarch  
1/4 cup cold water

## Directions

Trim the brisket of most of the visible fat, and place in a slow cooker. Pour in beef broth, white wine and olive oil. Season with seasoning salt, allspice, peppercorns, garlic, onion flakes, red pepper flakes and the bay leaf. Cover, and cook on Low for 3 to 4 hours or until the roast is fork tender.

Remove the roast to a serving platter. Stir together the cornstarch and cold water; mix into the juices in the slow cooker. Set to High, and cook for just a few minutes until thickened. Remove bay leaf, and serve as a gravy over the roast.

# Alison's Slow Cooker Vegetable Beef Soup

## Ingredients

1 1/2 pounds cubed beef stew meat  
2 cups water  
1 small onion, chopped  
1 (28 ounce) can crushed tomatoes  
1 (16 ounce) package frozen mixed vegetables  
2 potatoes, peeled and cubed  
10 cubes beef bouillon, crumbled  
2 teaspoons ground black pepper  
1 tablespoon salt  
1 tablespoon dried basil

## Directions

Place beef in a slow cooker. Pour in water. Stir in onion, tomatoes, mixed vegetables and potatoes. Season with bouillon, pepper, salt and basil. Cook on low 8 hours.

# Slow Cooker Cream of Potato Soup

## Ingredients

8 potatoes, chopped  
3 leeks, white and light green  
parts only, cut into 1/4-inch  
rounds  
1 onion, diced  
3 tablespoons margarine  
2 chicken bouillon cubes  
1 tablespoon salt  
1/2 teaspoon ground black  
pepper  
1 (12 ounce) can evaporated milk

## Directions

Place the potatoes, leeks, onion, margarine, chicken bouillon, salt, and pepper in a slow cooker. Pour enough water over mixture to cover. Cook on High 4 hours.

Stir in the evaporated milk. Ladle soup into a blender and blend until smooth. Serve hot.

# Slow Cooker Mexican Casserole

## Ingredients

1 pound Bob Evans® Zesty Hot Sausage Roll  
3/4 cup cornmeal  
1 1/2 cups milk  
1 egg  
1 (14.5 ounce) can diced tomatoes and green chilies  
1 cup frozen corn  
1 (1.25 ounce) package taco seasoning mix  
1 cup shredded Mexican blend cheese

## Directions

Spray interior of slow cooker with non-stick vegetable spray. In medium skillet over medium heat, crumble and cook sausage until brown. Place sausage in slow cooker.

In small bowl, combine cornmeal, milk and egg. Stir into sausage. Add tomatoes, corn and seasoning mix. Stir well. Cover and cook on low 4 to 6 hours. Top with cheese 5 minutes before serving. Recover to melt cheese.

# Slow Cooker Lasagna

## Ingredients

1 (1 pound) package Bob Evans® Italian Sausage Roll  
1 (9 ounce) package no-boil lasagna noodles, broken into 2 pieces  
12 ounces ricotta cheese  
3 cups shredded mozzarella cheese, divided  
2 (26 ounce) jars pasta sauce  
1 tablespoon dried parsley

## Directions

Spray interior of slow cooker with non-stick vegetable spray.

In medium skillet over medium heat, crumble and cook sausage until brown. Place in slow cooker. Add noodles, ricotta, 2 cups mozzarella, pasta sauce and parsley. Stir gently to combine.

Cover and cook on low for 4 to 6 hours. 5 minutes before serving, top with remaining 1 cup mozzarella cheese. Cover to melt cheese.

# Slow Cooker Chicken and Dumplings

## Ingredients

4 skinless, boneless chicken breast halves  
2 tablespoons butter  
2 (10.75 ounce) cans condensed cream of chicken soup  
1 onion, finely diced  
2 (10 ounce) packages refrigerated biscuit dough, torn into pieces

## Directions

Place the chicken, butter, soup, and onion in a slow cooker, and fill with enough water to cover.

Cover, and cook for 5 to 6 hours on High. About 30 minutes before serving, place the torn biscuit dough in the slow cooker. Cook until the dough is no longer raw in the center.

# White Chicken Enchilada Slow-Cooker Casserole

## Ingredients

15 boneless, skinless chicken thighs or breasts  
1 (26 ounce) can condensed cream of chicken soup  
2 cloves garlic, chopped (optional)  
1 (16 ounce) container sour cream  
1 (7 ounce) can diced green chile peppers  
15 flour tortillas  
3 1/2 cups shredded Monterey Jack cheese  
1 (10 ounce) can sliced black olives (optional)  
chives for garnish (optional)  
black pepper to taste

## Directions

Place chicken in a pot, cover with water, and bring to a boil over high heat. Continue to boil until the chicken is done, about 10 minutes. Drain, allow chicken to cool, and cut into small pieces.

Place chicken pieces in a large bowl. Stir in soup, garlic, sour cream, and green chiles.

Spray the inside of slow cooker lightly with non-stick cooking spray.

Tear tortillas into pieces, and arrange half of the pieces in one overlapping layer across the bottom of the slow cooker. Arrange half of the chicken, half of the soup, and half of the cheese on top. Repeat with remaining tortillas, chicken, soup, and cheese. Top with black olives.

Cook on Low setting for 3 to 4 hours. Top with chives.

# Cherry Pork Chops

## Ingredients

1 (21 ounce) can cherry pie filling  
4 pork chops

## Directions

Pour cherry pie filling into slow cooker. Add pork chops and stir to coat with filling. Cover and cook on low all day. Cook until meat is no longer pink inside and thermometer reads 160 to 170 degrees F (71 to 77 degrees C).

# French Dip Sandwiches

## Ingredients

1 (4 pound) boneless beef roast  
1/2 cup soy sauce  
1 beef bouillon cube  
1 bay leaf  
3 whole black peppercorns  
1 teaspoon dried rosemary,  
crushed  
1 teaspoon dried thyme  
1 teaspoon garlic powder  
20 slices French bread

## Directions

Remove and discard all visible fat from the roast. Place trimmed roast in a slow cooker.

In a medium bowl, combine soy sauce, bouillon, bay leaf, peppercorns, rosemary, thyme, and garlic powder. Pour mixture over roast, and add enough water to almost cover roast. Cover, and cook on Low heat for 10 to 12 hours, or until meat is very tender.

Remove meat from broth, reserving broth. Shred meat with a fork, and distribute on bread for sandwiches. Used reserved broth for dipping.

# Hot Chili Dip

## Ingredients

1 (24 ounce) jar salsa  
1 (15 ounce) can chili with beans  
2 (2.25 ounce) cans sliced ripe  
olives, drained  
12 ounces process American  
cheese, cubed  
Tortilla chips

## Directions

In a small slow cooker, combine the salsa, chili and olives. Stir in cheese. Cover and cook on low for 1-2 hours or until cheese is melted, stirring halfway through. Serve with chips.

# Creamy Slow Cooker Potato Cheese Soup

## Ingredients

1/4 cup butter  
1/2 white onion, chopped  
1/4 cup all-purpose flour  
2 cups water  
2 large carrots, diced  
4 stalks celery, diced  
1 tablespoon dried, minced garlic  
salt and pepper to taste  
1 cup milk  
2 tablespoons chicken soup base  
1 cup warm water  
5 pounds russet potatoes, peeled and cubed  
1 bay leaf  
1 cup shredded Cheddar cheese  
6 slices crisp cooked bacon, crumbled

## Directions

Melt butter in a large saucepan over medium heat. Cook onion in butter until translucent. Stir in flour until smooth, then gradually stir in 2 cups water, carrots, celery, garlic, salt, and pepper. Heat through, then stir in milk. Dissolve chicken base in 1 cup warm water, and pour into vegetable mixture.

Place potatoes in slow cooker, and pour heated vegetable mixture into potatoes. Place bay leaf in pot.

Cover, and cook 5 hours on High, or 8 hours on Low.

Remove bay leaf. Puree about 4 cups of the soup in a blender or food processor, and then stir pureed soup into contents of slow cooker. Stir in cheese and bacon until cheese is melted.

# Not Your Gramma's Kugel

## Ingredients

Vegetable cooking spray  
1 (12 ounce) package uncooked  
medium egg noodles  
1/2 cup currants  
1 (10.75 ounce) can  
Campbell'sB® Condensed  
Cheddar Cheese Soup  
1 cup cottage cheese  
3/4 cup sugar  
1 teaspoon grated orange zest  
2 eggs

## Directions

Spray the inside of a 3 1/2-quart slow cooker with the cooking spray.

Cook the noodles according to the package directions until they're almost tender. Drain and place them in the cooker. Sprinkle with the currants.

Beat the soup, cottage cheese, sugar, orange zest and eggs in a medium bowl with a fork. Pour over the noodles and stir to coat.

Cover and cook on LOW for 2 to 2 1/2 hours or until it's set. Serve warm.

# Sweet and Sour Beans

## Ingredients

1 pound bacon  
3 onions, chopped  
1 teaspoon garlic powder  
1/2 teaspoon dry hot mustard  
1/2 cup white wine vinegar  
1 cup packed brown sugar  
1 (15 ounce) can kidney beans,  
drained  
1 (15 ounce) can lima beans,  
drained  
1 (15 ounce) can butter beans  
2 (15 ounce) cans baked beans

## Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Reserve 2 tablespoons bacon fat.

Add onions to fat in pan, and saute until soft. Stir in garlic powder, dry mustard, wine vinegar, and brown sugar. Simmer for 20 minutes.

In a large pot or slow cooker combine bacon and onion mixture with the kidney beans, lima beans, butter beans, and baked beans. Mix together, and simmer for 70 minutes.

# Slow Cooker Carnitas

## Ingredients

1 teaspoon salt  
1 teaspoon garlic powder  
1 teaspoon ground cumin  
1/2 teaspoon crumbled dried oregano  
1/2 teaspoon ground coriander  
1/4 teaspoon ground cinnamon  
1 (4 pound) boneless pork shoulder roast  
2 bay leaves  
2 cups chicken broth

## Directions

Mix together salt, garlic powder, cumin, oregano, coriander, and cinnamon in a bowl. Coat pork with the spice mixture. Place the bay leaves in the bottom of a slow cooker and place the pork on top. Pour the chicken broth around the sides of the pork, being careful not to rinse off the spice mixture.

Cover and cook on Low until the pork shreds easily with a fork, about 10 hours. Turn the meat after it has cooked for 5 hours. When the pork is tender, remove from slow cooker, and shred with two forks. Use cooking liquid as needed to moisten the meat.

# Laura's Quick Slow Cooker Turkey Chili

## Ingredients

1 tablespoon vegetable oil  
1 pound ground turkey  
2 (10.75 ounce) cans low sodium tomato soup  
2 (15 ounce) cans kidney beans, drained  
1 (15 ounce) can black beans, drained  
1/2 medium onion, chopped  
2 tablespoons chili powder  
1 teaspoon red pepper flakes  
1/2 tablespoon garlic powder  
1/2 tablespoon ground cumin  
1 pinch ground black pepper  
1 pinch ground allspice  
salt to taste

## Directions

Heat the oil in a skillet over medium heat. Place turkey in the skillet, and cook until evenly brown; drain.

Coat the inside of a slow cooker with cooking spray, and mix in turkey, tomato soup, kidney beans, black beans and onion. Season with chili powder, red pepper flakes, garlic powder, cumin, black pepper, allspice and salt.

Cover, and cook 8 hours on Low or 4 hours on High.

# Slow Cooker Beef Stew I

## Ingredients

2 pounds beef stew meat, cut into  
1 inch cubes  
1/4 cup all-purpose flour  
1/2 teaspoon salt  
1/2 teaspoon ground black  
pepper  
1 clove garlic, minced  
1 bay leaf  
1 teaspoon paprika  
1 teaspoon Worcestershire sauce  
1 onion, chopped  
1 1/2 cups beef broth  
3 potatoes, diced  
4 carrots, sliced  
1 stalk celery, chopped

## Directions

Place meat in slow cooker. In a small bowl mix together the flour, salt, and pepper; pour over meat, and stir to coat meat with flour mixture. Stir in the garlic, bay leaf, paprika, Worcestershire sauce, onion, beef broth, potatoes, carrots, and celery.

Cover, and cook on Low setting for 10 to 12 hours, or on High setting for 4 to 6 hours.