

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

# *Cook Book*



**FIESTA CHICKEN**

[www.crockpot.com](http://www.crockpot.com)

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## **IMPORTANT NOTES:**

- Please refer to your Crock-Pot® slow cooker instruction book for directions on using your specific slow cooker.
- To avoid over or under cooking, always fill the stoneware 1/2 to 3/4 full and conform to recommended cook time. To prevent spillover do not fill higher than 3/4 full.
- Cook times are based on the approximate amount of time required to cook the recipe. Times may vary among recipes and unit sizes. Always ensure food is cooked thoroughly before consuming.

Visit the Crock-Pot® website at [www.crockpot.com](http://www.crockpot.com) for additional recipes, hints, tips, and more.

# *Appetizers & Side Dishes*

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## **Hot Crab Dip**

*12 oz. cream cheese, cubed*  
*1/4 cup heavy whipping cream*  
*1 cup Parmesan cheese*  
*2 6 1/2 oz. cans lump crabmeat*  
*1 envelope dry onion soup mix*  
*1 tbs. Worcestershire sauce*  
*2 cloves garlic, minced*  
*1 tsp. lemon juice*  
salt to taste  
fresh chives, minced, for garnish

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

Recommended Unit Size: 1 1/2 - 2 1/2 Quarts

# *Appetizers & Side Dishes*

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## **Spinach and Artichoke Dip**

*2 8 oz. packages of cream cheese, (softened)*

*3/4 cup half and half*

*1 tbs. onion, finely chopped*

*1 clove garlic, minced*

*1/2 cup Parmesan cheese, grated*

*1 10 oz. bag frozen cut spinach, thawed and well drained*

*1 13 oz. can quartered artichoke hearts, rinsed, drained and chopped*

*2/3 cup Monterey Jack cheese, shredded*

Combine the cream cheese and half and half in a bowl until well blended. Add the remaining ingredients and stir well. Pour the mixture into the Crock-Pot® Slow Cooker. Cover; cook on High for 1 1/2 to 2 hours or until warm.

Recommended Unit Size: 2 - 4 Quarts

# *Appetizers & Side Dishes*

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## **Classic Cheese Fondue**

*2 1/2 cups white wine  
3 cloves garlic, finely minced  
16 oz. Gruyere cheese, grated  
16 oz. Swiss cheese, grated  
3 tbs. flour  
3 tbs. Kirsch (or cherry brandy)  
1/4 tsp. ground nutmeg*

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

Recommended Unit Size: 2 1/2 - 5 Quarts

# *Appetizers & Side Dishes*

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## **Chicken Wings in BBQ Sauce**

*3 lbs. chicken wings (about 16 wings) salt and pepper to taste*

*1 1/2 cups barbecue sauce*

*1/4 cups honey*

*2 tsp. prepared mustard*

*2 tsp. Worcestershire sauce*

*Tabasco® sauce, to taste*

Rinse chicken and pat dry. Cut off and discard wing tips. Cut each wing at the joint to make two sections. Sprinkle the wings with salt and pepper and place on a broiler pan. Broil 4 to 5 inches away from the heat for 20 minutes, turning once during the middle of broiling. Transfer the chicken to the Crock-Pot® Slow Cooker. For sauce, combine barbecue sauce, honey, mustard, Worcestershire sauce and Tabasco® sauce in a mixing bowl. Pour over chicken wings and cover and cook on Low for 4 to 5 hours or on High for 2 to 2 1/2 hours.

Recommended Unit Size: 3 - 6 Quarts

# *Appetizers & Side Dishes*

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## **Zesty Italian Barbecue Meatballs**

*Meatballs:*

*2 lbs. ground beef  
1 medium onion, chopped  
1 cup breadcrumbs  
1/4 cup fresh Italian parsley, minced  
2 cloves garlic, minced  
1/2 tsp. black pepper  
1/2 tsp. dry mustard  
2 eggs, beaten*

*Sauce:*

*1 1/2 cups bottled barbecue sauce  
3/4 cup tomato paste  
1/3 cup ketchup  
1/3 cup brown sugar  
1/2 cup water, as needed  
1 tsp. liquid smoke (optional)*

In a mixing bowl, combine the meatball ingredients. Form into walnut-sized balls. Bake the meatballs in a shallow baking dish at 350° F for 20 minutes or until browned.

Drain off any fat. Transfer meatballs to Crock-Pot® Slow Cooker. In a separate mixing bowl, combine all sauce ingredients and mix thoroughly. Pour over the meatballs in the stoneware. Cover; cook on Low for 4 hours or on High for 2 hours. Stir once in the middle of cooking to baste the meatballs with the sauce. Remove the meatballs from the sauce to serve.

Recommended Unit Size: 2 1/2 - 5 Quarts

# *Appetizers & Side Dishes*

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## **Boston Baked Beans**

*5 slices bacon, crisply fried and crumbled*

*2 16 oz. cans baked beans, drained*

*1/2 green pepper, chopped*

*1/2 medium onion, chopped*

*1 1/2 tsp. prepared mustard*

*1/2 cup ketchup*

*1/2 cup barbecue sauce*

*1/2 cup brown sugar (packed)*

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

Recommended Unit Size: 2 - 4 Quarts



# *Appetizers & Side Dishes*

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## **Sweet Potato Casserole**

*2 lbs. sweet potatoes, peeled and cooked*

*1/2 cup margarine or butter, melted*

*2 tbs. sugar*

*2 tbs. brown sugar*

*1 tbs. orange juice*

*2 eggs, beaten*

*1/2 cup milk*

*1/3 cup pecans, chopped*

*1/3 cup brown sugar*

*2 tbs. flour*

*2 tbs. margarine or butter, melted*

Lightly grease the Crock-Pot® Slow Cooker. In a large bowl, mix the sweet potatoes, 1/3 cup margarine, sugar and brown sugar. Beat in the orange juice, eggs and milk. Transfer to the stoneware.

Combine pecans, 1/3 cup brown sugar, flour and 2 tbs. margarine and spread over the potatoes. Cover and cook on High for 3 to 4 hours.

Recommended Unit Size: 2 - 4 Quarts

# *Appetizers & Side Dishes*

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## **Scalloped Potatoes**

- 1/2 cup margarine or butter, melted*
- 1/2 cup onion, chopped*
- 1 16 oz. package frozen hash brown potatoes*
- 1 10 3/4 oz. can cream of mushroom soup*
- 1 1/2 cups milk*
- 1 cup cheddar cheese, shredded*
- 1 small green pepper, chopped*
- 1 cup cheese cracker crumbs, divided*

Lightly grease the Crock-Pot® Slow Cooker. Stir together the margarine, onions, hash brown potatoes, cream of mushroom soup, milk, cheese, green pepper, black pepper and 1/2 cup cracker crumbs. Transfer to the stoneware and top with remaining cracker crumbs. Cover and cook on High for 3 to 4 hours.

Recommended Unit Size: 2 1/2 - 5 Quarts

# Beef and Pork

## **Favorite Chili**

*1/4 lb. pinto beans*  
*2 14 1/4 oz. cans tomatoes*  
*2 lbs. ground chuck, browned and drained*  
*1 green pepper, chopped*  
*1 onion, chopped*  
*2 cloves garlic, minced*  
*2 to 3 tbs. chili powder*  
*1 tsp. pepper*  
*1 tsp. cumin*  
*1 tsp. salt*  
*sour cream (optional)*  
*shredded cheddar cheese (optional)*

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

Recommended Unit Size: 2 1/2 - 5 Quarts

# *Beef and Pork*

## **French Beef Burgundy**

*1/4 cup flour*

*1/2 tsp. salt*

*2 lbs. boneless beef chuck, cut into 1-inch cubes*

*1/2 tsp. pepper*

*2 tbs. olive oil*

*1 onion, sliced*

*8 button mushrooms, sliced*

*1/2 cup fresh parsley, minced*

*3 cloves garlic, minced*

*2 bay leaves*

*1 cup burgundy wine*

*1/2 cup beef broth*

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

Recommended Unit Size: 2 - 4 Quarts

# Beef and Pork

## **Steak Rolls Florentine**

*2 lbs. top round, cut 1/2 inch thick*

*1 tbs. fat-free Italian dressing*

*1 10 oz. package frozen spinach, chopped, drained and squeezed dry*

*1/3 cup onion, chopped*

*1 clove garlic, minced*

*1 tbs. fresh basil leaves*

*2 tbs. Romano cheese, grated*

*1 14 oz. can stewed tomatoes*

Cut steak into 2 pieces, each about 10 x 4 inches. Place steak on cutting board and brush with dressing. Combine spinach, onion, garlic, basil and cheese in a small bowl. Stir in 1 cup of tomatoes. Spoon one cup of spinach mixture over each steak, spreading to cover steak evenly. Roll up in jelly-roll fashion. Tie rolls with string. Place the meat rolls in the Crock-Pot® Slow Cooker and pour the remaining tomatoes and spinach over the meat. Cover; cook on Low for 8 to 10 hours or on High for 4 to 5 hours.

Recommended Unit Size: 2 1/2 - 5 Quarts

# Beef and Pork

## **Swiss Steak**

*2 tbs. oil*

*2 lbs. beef round steak, cut into serving pieces*

*1/2 cup flour*

*3 to 4 potatoes, peeled and quartered*

*4 carrots, sliced*

*2 onions, sliced*

*1/2 tsp. salt*

*1/2 tsp. pepper*

*1 14 1/2 oz. can diced tomatoes*

*1 8 oz. can tomato sauce*

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

Recommended Unit Size: 3 - 6 Quarts

# *Beef and Pork*

## **Classic Marinara Sauce**

*1/2 lb. ground beef*  
*1/4 lb. Italian sausage*  
*1/2 cup onion, chopped*  
*1 clove garlic, minced*  
*1 16 oz. can chopped tomatoes*  
*1 16 oz. can tomato sauce*  
*10 button mushrooms, chopped*  
*1/2 cup green pepper, chopped*  
*1 bay leaf*  
*1/2 tsp. oregano*  
*1/4 tsp. basil*  
*1/8 tsp. pepper*  
*salt to taste*  
*cooked spaghetti*

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

Recommended Unit Size: 2 1/2 - 5 Quarts

# Beef and Pork

## **America's Favorite Pot Roast**

*3 1/2 to 4 lbs. boneless pot roast*

*1/4 cup flour*

*2 tsp. salt*

*1/8 tsp. pepper*

*3 carrots, chopped*

*3 potatoes, peeled and quartered*

*2 small onions, sliced*

*1 stalk celery, chopped*

*10 button mushrooms, sliced*

Trim all excess fat from the roast, brown and drain. Combine 1/4 cup flour, salt and pepper and coat meat with the flour mixture. Place all vegetables except mushrooms in the Crock-Pot® Slow Cooker and top with the roast. Spread mushrooms evenly over the top of the roast. Cover and cook on Low for 10 to 12 hours or on High for 4-6 hours.

Recommended Unit Size: 4 - 7 Quarts



# *Beef and Pork*

## **All American Meat Loaf**

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

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

Recommended Unit Size: 2 - 4 Quarts

# *Beef and Pork*

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

*1 tbs. oil*

*1 cup shallots, chopped*

*2 lbs. boneless pork shoulder, sliced into 1/2 inch slices*

*2 cups mushrooms, sliced*

*1 tbs. fresh rosemary*

*1 tsp. salt*

*1 tsp. black pepper*

*1 14 oz. can diced tomatoes*

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

Recommended Unit Size: 3 - 6 Quarts

# *Beef and Pork*

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## **Carolina Barbecued Pork**

*2 onions, quartered*

*2 tbs. brown sugar*

*1 tbs. paprika*

*2 tsp. salt*

*1/2 tsp. pepper*

*1 4-6 lb. boneless pork butt or shoulder roast*

*3/4 cup cider vinegar*

*4 tsp. Worcestershire sauce*

*1 1/2 tsp. crushed red pepper flakes*

*1 1/2 tsp. sugar*

*1/2 tsp. dry mustard*

*1/2 tsp. garlic salt*

*1/4 tsp. cayenne pepper*

*Hamburger buns*

Place the onions in the Crock-Pot® Slow Cooker. Combine the brown sugar, paprika, salt and pepper and rub the mixture over the roast. In a bowl, combine the vinegar, Worcestershire sauce, red pepper flakes, sugar, mustard, garlic salt and cayenne pepper. Mix well. Drizzle 1/2 of vinegar mixture over the roast. Cover and refrigerate the remaining vinegar mixture. Cover; cook on Low for 10 hours or on High for 6 hours. Remove the meat and onions and drain. Chop or shred the meat and chop the onions. Serve the meat and onions on buns. Use the remaining vinegar mixture to drizzle over the sandwiches.

Recommended Unit Size: 6 - 7 Quarts

# Beef and Pork

## **Spicy Beef Roast**

*3 lb. round tip roast*

*1 tbs. cracked black peppercorns*

*3 cloves garlic, minced*

*3 tbs. Balsamic vinegar*

*1/4 cup soy sauce*

*2 tbs. Worcestershire sauce*

*2 tsp. dry mustard*

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

Recommended Unit Size: 3 - 6 Quarts

# *Beef and Pork*

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## **Caribbean Pork Chops**

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

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

Recommended Unit Size: 2 - 4 Quarts

# *Beef and Pork*

## **Herb Roasted Lamb**

*4 large potatoes cut into cubes*

*1 tsp. salt*

*6 cloves garlic, peeled and crushed*

*Zest of 1 lemon*

*4 sprigs fresh rosemary*

*1 boneless leg of lamb (about 4 lbs.), trimmed and tied*

*2 tbs. olive oil*

*1/2 cup dry white wine*

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

Recommended Unit Size: 4 - 7 Quarts

# Beef and Pork

## **Lamb Chops L'Orange**

*8 lamb chops*

*2 tbs. vegetable oil*

*1/2 cup orange juice*

*3 tbs. honey*

*2 tsp. salt*

*2 tbs. cornstarch*

*1 tsp. grated orange peel*

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

Recommended Unit Size: 2 1/2 - 5 Quarts

# Beef and Pork

## **Stuffed Lamb Roast**

*3 lb. lamb roast, de-boned*  
*1 onion, finely chopped*  
*1/8 cup unsalted butter*  
*1/2 cup unseasoned bread crumbs*  
*1 egg, beaten*  
*1 tsp. salt*  
*1 tsp. black pepper*  
*1 tbs. fresh rosemary, minced*  
*1 tbs. fresh mint, minced*  
*1 tbs. lemon zest, grated*  
*1 tbs. extra virgin olive oil*  
*3 cloves garlic, minced*  
*2 stalks celery, sliced*  
*1 medium carrot, finely chopped*  
*salt and pepper to taste*

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

Recommended Unit Size: 3 - 6 Quarts



# *Beef and Pork*

## **Smoked Sausage Gumbo**

*1 cup chicken broth*  
*1 14 1/2 oz. can diced tomatoes*  
*1/4 cup flour*  
*2 tbs. olive oil*  
*3/4 cup Polish sausage, cut into 1/2 inch pieces*  
*1 onion, diced*  
*1 green pepper, diced*  
*2 ribs celery, chopped*  
*2 tsp. oregano*  
*2 tsp. thyme*  
*1/8 tsp. ground red pepper*  
*1 cup uncooked long-grain white rice*

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

Recommended Unit Size: 2 - 4 Quarts

# *Beef and Pork*

## **Smoked Sausage with Cabbage and Apples**

*1 1/2 lbs. smoked sausage, cut into 2 inch lengths*

*3 cooking apples, thickly sliced*

*1/2 head of red cabbage, shredded*

*1 onion, sliced*

*1/2 cup brown sugar*

*1 tsp. salt*

*1/2 tsp. black pepper*

*1/2 cup apple juice*

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

Recommended Unit Size: 3 - 6 Quarts

# *Beef and Pork*

## **Mushroom Veal Roast**

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

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

Recommended Unit Size: 2 1/2 - 5 Quarts

# Beef and Pork

## **Coq Au Vin**

*5 slices bacon, diced*

*2/3 cup green onion, sliced*

*6 chicken breast halves*

*1 onion, chopped*

*1/4 lb. whole mushrooms*

*8 small new potatoes*

*1 clove garlic, minced*

*1 tsp. salt*

*1/2 tsp. pepper*

*1/2 tsp. dried thyme*

*1/2 cup chicken broth*

*1/2 cup Burgundy wine*

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

Recommended Unit Size: 5 - 7 Quarts

# Chicken and Turkey

## **Chicken Paprikash**

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

Place the chicken, salt, red pepper flakes and paprika in the Crock-Pot® Slow Cooker. Fill the stoneware 3/4 of the way full with water. Cover; cook on Low for 9 hours or on High for 3 to 4 hours. Remove the chicken from the slow cooker and turn the temperature to High. Add water until 2/3 to 3/4 full. Add the bouillon cubes and cover. Remove the chicken meat from the bone and cut into bite-sized pieces. Add the chicken to the slow cooker, stir well and cover. In a small bowl, beat the eggs and salt. Stir in the flour until stiff and sticky. Drop rounded teaspoons of mixture into the broth in the stoneware. Cover, cook on High for 1 hour.

Recommended Unit Size: 4 - 7 Quarts

# *Chicken and Turkey*

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## **Chicken Enchiladas**

*1 tbs. vegetable oil  
3 onions, sliced  
3 cloves garlic, minced  
3 jalapeno peppers, sliced  
1 28 oz. can diced tomatoes  
1 tsp. salt  
1 1/2 cups tomato juice  
12 flour tortillas  
4 cups cooked chicken, shredded  
1/2 cup green onions, finely chopped  
3 cups Monterey Jack cheese, grated  
fresh cilantro, finely chopped  
shredded lettuce  
salsa  
sour cream*

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

Recommended Unit Size: 3 - 6 Quarts

# Chicken and Turkey

## **Dilled Chicken and Potatoes**

*1 14 1/2 oz. can chicken broth, 1/4 cup set aside*  
*1/4 cup cornstarch*  
*1 tbs. prepared mustard*  
*1 tsp. salt*  
*1/2 tsp. pepper*  
*1 onion, sliced*  
*1 lb. small red potatoes, quartered*  
*1 10 oz. pkg. frozen green beans, thawed and drained*  
*2 tbs. oil*  
*6 to 8 boneless, skinless chicken breast halves*  
*1 tbs. fresh dill, chopped*

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

Recommended Unit Size: 4 - 7 Quarts

# *Chicken and Turkey*

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## **Spicy Chicken Chow Mein**

*1 tbs. oil*

*4 carrots, thinly sliced*

*1 1/2 lbs. skinless, boneless chicken breast cut into 1-inch pieces*

*4 green onions, sliced*

*3 stalks celery, sliced*

*1 cup chicken broth*

*1 tbs. sugar*

*1/3 cup soy sauce*

*1/4 tsp. crushed red pepper flakes*

*1/4 tsp. ground ginger*

*1 clove garlic, minced*

*8 oz. bean sprouts*

*1 8 oz. can water chestnuts, drained*

*1/4 cup cornstarch*

*1/4 cup water*

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

Recommended Unit Size: 3 - 6 Quarts



# Chicken and Turkey

## **Chicken & Shrimp Casserole**

*1 1/4 cups raw converted rice*

*1/2 cup melted butter*

*2 1/2 to 3 cups chicken broth*

*3 to 4 cups cooked chicken, cut into 1 inch pieces.*

*1/2 lb. button mushrooms, sliced*

*1/3 cup soy sauce*

*1 lb. shelled and de-veined shrimp*

*8 green onions, chopped*

*2/3 cup slivered almonds*

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

Recommended Unit Size: 3 1/2 - 7 Quarts

# Chicken and Turkey

## **Fiesta Chicken**

*1 tbs. oil*

*3 lbs. boneless chicken breasts, cut into 1-inch pieces*

*1 onion, chopped*

*1 green pepper, chopped*

*3 cloves garlic, minced*

*1 jalapeno pepper, chopped*

*1 14 oz. can Mexican style diced tomatoes*

*1/4 tsp. cumin*

*1 tsp. oregano*

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

Recommended Unit Size: 4 - 7 Quarts

# *Chicken and Turkey*

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## **Chicken Casablanca**

- 1 onion, sliced*
- 1 tsp. fresh ginger, grated*
- 2 cloves garlic, minced*
- 3 large carrots, diced*
- 2 large potatoes, peeled and diced*
- 1 medium zucchini, sliced 1-inch thick*
- 1 15 oz. can garbanzo beans, drained*
- 3 lbs. boneless, skinless chicken breasts*
- 1/2 tsp. cumin*
- 1/2 tsp. turmeric*
- 1/2 tsp. salt*
- 1/2 tsp. pepper*
- 1/4 tsp. cinnamon*
- 1/4 tsp. cayenne pepper*
- 1 14 1/2 oz. can chopped tomatoes*
- 2 tbs. parsley*
- 1 tbs. cilantro, chopped*

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

Recommended Unit Size: 5 - 7 Quarts

# Chicken and Turkey

## **Rosemary Chicken with White Beans**

*2 tbs. oil*

*4 to 6 chicken breast halves*

*1 cup carrots, sliced*

*1/2 cup celery, sliced*

*1 15 oz. can Great Northern or other white beans, drained and rinsed*

*1/2 tsp. salt*

*1/2 tsp. pepper*

*1 tsp. rosemary*

*1/3 cup Italian dressing*

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

Recommended Unit Size: 3 - 6 Quarts

# *Chicken and Turkey*

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## **Chicken Breast with Wild Mushrooms**

*1 lb skinless, boneless chicken breasts*

*1 tsp. lemon juice*

*1 tsp. black pepper*

*1 tsp. salt*

*1 tsp. garlic powder*

*1 10 3/4 oz. can cream of chicken soup*

*1 10 3/4 oz. can cream of mushroom soup*

*8 cremini mushrooms, sliced*

*2 shiitake mushrooms, sliced*

*2 tbs. dried porcini mushrooms*

*1 tbs. fresh Italian parsley, minced*

*1 clove garlic, minced*

*1 16 oz. package eggless noodles, cooked al dente and drained*

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

Recommended Unit Size: 2 - 4 Quarts

# Chicken and Turkey

## **Lemon Roasted Chicken**

*3 to 4 lb. chicken*

*1/2 cup onion, chopped*

*2 tbs. butter*

*Juice of 1 lemon*

*1 tbs. fresh parsley*

*1/4 tsp. salt*

*1/4 tsp. thyme*

*1/4 tsp. paprika*

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

Recommended Unit Size: 4 - 7 Quarts

# *Chicken and Turkey*

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## **Swiss Chicken Casserole**

*6 boneless, skinless chicken breasts  
6 slices Swiss cheese  
1 10 1/4 oz can cream of mushroom soup  
1/4 cup milk  
2 cups herb stuffing mix  
1/2 cup butter, melted  
non-stick cooking spray*

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

Recommended Unit Size: 3 - 6 Quarts

# *Chicken and Turkey*

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## **Chicken and Sausage Cassoulet**

- 1 15 oz. can navy beans*
- 1 cup tomato juice*
- 2 carrots, chopped*
- 1 stalk celery, chopped*
- 1/2 cup onion, chopped*
- 1 clove garlic, minced*
- 1 bay leaf*
- 1 tsp. instant chicken bouillon granules*
- 1/2 tsp. dried basil*
- 1/2 tsp. dried oregano*
- 4 chicken drumsticks*
- 4 oz. sausage of your choice*

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

Recommended Unit Size: 2 1/2 - 5 Quarts



# *Chicken and Turkey*

## **Mediterranean Turkey and Tomato Rice Bake**

*2 cups uncooked converted long-grain rice*

*2 cups chicken broth*

*1 1/2 lbs. skinless turkey breasts, cut into bite-sized chunks*

*1/4 cup Italian parsley, chopped*

*1/4 cup black olives, sliced*

*1/4 cup onion, chopped*

*1 clove garlic, minced*

*1 tsp. lemon zest, grated*

*1 tbs. lemon juice*

*1 14 1/2 oz. can stewed tomatoes, undrained*

*1/4 cup Parmesan cheese, grated*

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

Recommended Unit Size: 3 1/2 - 7 Quarts

# *Chicken and Turkey*

## **Cranberry-Apple Turkey Breast**

*2 tsp. melted butter*

*1/2 cup chicken broth*

*1 large apple, cored and chopped*

*1/2 cup onion, chopped*

*1 stalk celery, chopped*

*1 cup whole berry cranberry sauce*

*3/4 tsp. poultry seasoning*

*2 cups seasoned crumb-style stuffing*

*2 to 3 lbs. turkey breast cutlets*

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

Recommended Unit Size: 3 - 6 Quarts

# Chicken and Turkey

## **Chicken Cacciatore**

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

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

Recommended Unit Size: 2 1/2 - 5 Quarts

# Chicken and Turkey

## **Chicken Cordon Bleu Rolls**

*6 chicken breasts, pounded to 1/4 inch thickness*

*6 pieces prosciutto*

*6 slices swiss cheese*

*salt and pepper to taste*

*1/2 can (10 1/2 oz.) cream of mushroom soup*

*1/4 cup milk*

*1/4 cup white wine*

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

Recommended Unit Size: 3 - 6 Quarts

# *Chicken and Turkey*

## **African Style Turkey on Couscous**

*2 lbs. boneless, skinless turkey breasts, cut into slices*

*1 onion, chopped*

*4 cloves garlic, minced*

*1/2 tsp. crushed red pepper flakes*

*1 tsp. fresh ginger, minced*

*1 tsp. salt*

*1/2 tsp. pepper*

*1/4 cup lime juice*

*cooked couscous*

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

Recommended Unit Size: 2 1/2 - 5 Quarts

# Seafood

## **Spanish Seafood Paella**

*1 cup long grain white rice*

*2 cups water*

*1 onion, diced*

*1 tomato, diced*

*pinch of ground saffron*

*3 cloves garlic, minced*

*1/4 tsp. cayenne pepper*

*1 tsp. salt*

*1 tsp. black pepper*

*1/2 lb. fresh mild fish fillets, cut into 1-inch pieces*

*1/2 lb. fresh medium shrimp, shelled and tails removed*

*1/2 lb. fresh sea scallops, cleaned*

*1 8 oz. bag frozen peas, thawed and drained*

*1 lemon cut into wedges*

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

Recommended Unit Size: 3 - 6 Quarts

# Seafood

## **Shrimp Jambalaya**

*12 oz. boneless, skinless chicken breast*

*8 oz. smoked sausage of your choice*

*8 oz. smoked ham, diced*

*1 green pepper, chopped*

*1 onion, chopped*

*2 stalks celery, chopped*

*4 cloves garlic minced*

*1 14 1/2 oz. can whole tomatoes*

*1/3 cup tomato paste*

*1 cup chicken broth*

*1 tbs. dried parsley*

*1 1/2 tsp. dried basil leaves*

*1/2 tsp. dried oregano leaves*

*1 1/2 tsp. prepared hot sauce*

*1 1/2 tsp. cayenne pepper*

*1 tsp. black pepper*

*salt to taste*

*1 lb. fresh shrimp, shelled and cleaned*

*4 cups cooked rice*

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

Recommended Unit Size: 3 - 6 Quarts

# Seafood

## **Halibut in Lemon Wine Sauce**

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

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

Recommended Unit Size: 2 - 4 Quarts



# Seafood

## **Shrimp Creole**

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

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

Recommended Unit Size: 2 - 5 Quarts

# *Soups, Stews and Chowders*

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## **Wild Mushroom Beef Stew**

*1 1/2 to 2 lbs. beef stew meat, cut into 1-inch cubes*

*1/8 cup flour*

*1/2 tsp. salt*

*1/2 tsp. pepper*

*1 1/2 cups beef broth*

*1 tsp. Worcestershire sauce*

*1 clove garlic, minced*

*1 bay leaf*

*1 tsp. paprika*

*4 shiitake mushrooms, sliced*

*2 carrots, sliced*

*2 medium potatoes, diced*

*1 onion, chopped*

*1 stalk celery, chopped*

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

Recommended Unit Size: 2 1/2 - 5 Quarts

# *Soups, Stews and Chowders*

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## **Chicken Noodle Soup with Sweet Potatoes**

*6 to 8 boneless, skinless chicken thighs,  
cut into 1-inch pieces*

*2 sweet potatoes, peeled and diced*

*1 onion, chopped*

*1 1/2 tsp. salt*

*1/2 tsp. dried thyme*

*1/4 tsp. marjoram*

*1/8 tsp. pepper*

*1 bay leaf*

*1 14 1/2 oz. can chicken broth*

*8 oz. egg noodles, cooked*

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

Recommended Unit Size: 4 - 7 Quarts

# *Soups, Stews and Chowders*

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## **Potato and Leek Soup**

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

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

Recommended Unit Size: 3 - 6 Quarts

# *Soups, Stews and Chowders*

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## **French Onion Soup**

*1/4 cup butter*  
*2 red onions, thinly sliced*  
*2 yellow onions, thinly sliced*  
*1/2 tsp. salt*  
*1/2 tsp. black pepper*  
*1/4 cup white wine*  
*2 2/3 cups beef broth*  
*2 cups water*  
*1/4 tsp. dried thyme*  
*8-10 slices French bread*  
*olive oil*  
*3 cups Swiss cheese, shredded*

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

Recommended Unit Size: 2 - 4 Quarts

# *Soups, Stews and Chowders*

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## **Potato and Mushroom Chowder**

*1/2 cup onion, chopped*

*1/4 cup butter*

*2 tbs. flour*

*1 tsp. salt*

*1/2 tsp. black pepper*

*2 cups water*

*3 cups mushrooms, sliced*

*1 cup celery, chopped*

*2 cups potatoes, peeled and diced*

*1 cup carrots, chopped*

*2 cups milk*

*1/2 cup Parmesan cheese, grated*

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

Recommended Unit Size: 3 - 6 Quarts

# *Soups, Stews and Chowders*

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## **New England Clam Chowder**

*3 slices bacon, cut up*

*2 6 1/2 oz. cans minced clams*

*3 medium potatoes, peeled and diced*

*1 cup onion, chopped*

*1 carrot, shredded*

*1 10 3/4 oz. can cream of mushroom soup*

*1/4 tsp. pepper*

*2 12 oz. can evaporated milk*

In a skillet, cook the bacon and drain. Drain the clams, reserving the liquid and add water to the liquid equal to 1 1/2 cups. Cover the clams and chill. In the Crock-Pot® Slow Cooker, combine reserved clam liquid, potatoes, onion and carrot. Stir in the cream of mushroom soup and the pepper. Cover, cook on Low for 9 to 11 hours or on High for 4 to 5 hours. When the cook time is finished, add the evaporated milk and cook on High for 1 hour.

Recommended Unit Size: 3 - 6 Quarts

# *Soups, Stews and Chowders*

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## **Butternut Squash Soup**

*2 cups onion, finely chopped*

*1 (3 lb) butternut squash, peeled and cubed*

*4 cups chicken broth*

*1 1/2 cups apple sauce*

*1 1/2 tsp. salt*

*1/4 tsp. ground white pepper*

*1/4 tsp. ground nutmeg*

*1/4 tsp. ground cloves*

*1/4 tsp. curry powder*

*1/4 tsp. ground coriander*

*1/4 tsp. cinnamon*

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

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

Recommended Unit Size: 3 - 6 Quarts



# *Soups, Stews and Chowders*

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## **Minestrone**

*1 onion, chopped*  
*2 carrots, sliced*  
*1 zucchini, diced*  
*1 cup cabbage, shredded*  
*2 cloves garlic, minced*  
*2 15 oz. cans kidney beans, drained*  
*2 14 1/2 oz. cans beef broth*  
*1 28 oz. can crushed tomatoes*  
*1 tsp. dried basil*  
*1/2 tsp. dried oregano*  
*1/2 tsp. salt*  
*1/4 tsp. black pepper*  
*2 cups cooked elbow macaroni*  
*1/4 cup Parmesan cheese, grated*

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

Recommended Unit Size: 3 1/2 - 7 Quarts

# *Soups, Stews and Chowders*

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## **Pasta Fagioli Soup**

- 1 15 1/2 oz. can Great Northern beans*
- 1 lb. ground beef, browned and drained*
- 1 onion, chopped*
- 1 stalk celery, chopped*
- 2 cloves garlic, minced*
- 2 10 1/2 oz. cans condensed beef broth*
- 2 14 1/2 cans whole tomatoes*
- 1/2 tsp. black pepper*
- 1/4 tsp. dried marjoram*
- 1/4 tsp. cayenne*
- 1/4 tsp. hot pepper sauce*
- 1 tsp. dried basil*
- 3 cups pasta of your choice, cooked*

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

Recommended Unit Size: 3 1/2 - 7 Quarts

# *Soups, Stews and Chowders*

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## **Chicken Provencal Stew**

*1 whole chicken, 3-5 lbs cut into pieces*

*4 medium potatoes, cubed*

*2 onions, sliced*

*2 cloves garlic, minced*

*1 green pepper, chopped*

*1 14 1/2 oz. can plum tomatoes*

*1/2 cup red wine*

*2 tsp. Italian seasoning*

*1 tsp. parsley flakes*

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

Recommended Unit Size: 4 - 7 Quarts

# Vegetarian

## **Macaroni and Cheese**

*3 cups cooked macaroni*

*1 tbs. butter*

*2 cups evaporated milk*

*3 cups cheddar cheese, shredded*

*1/4 cup green pepper, finely chopped*

*1/4 cup onion, chopped*

*1 tsp. salt*

*1/4 tsp. pepper*

*non-stick cooking spray*

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

Recommended Unit Size: 2 1/2 - 5 Quarts

# Vegetarian

## **Red Beans and Rice**

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

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

Recommended Unit Size: 2 1/2 - 5 Quarts

# Vegetarian

## **Creole Black Beans**

*3 15 oz. cans black beans, drained*

*1 1/2 cup onions, chopped*

*1 cup green pepper, chopped*

*4 cloves garlic, minced*

*2 tsp. dried thyme*

*1 1/2 tsp. dried oregano*

*1 1/2 tsp. white pepper*

*1/4 tsp. black pepper*

*1/4 tsp. cayenne pepper*

*1 vegetable bouillon cube*

*5 bay leaves*

*1 8 oz. can tomato sauce*

*1 cup water*

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

Recommended Unit Size: 2 1/2 - 5 Quarts

# Vegetarian

## **Chunky Vegetable Chili**

*2 15 oz. cans Great Northern beans, rinsed and drained*  
*1 cup frozen corn*  
*1 onion, chopped*  
*2 ribs celery, chopped*  
*1 6 oz. can tomato paste*  
*1 4 oz. can diced green chilies, undrained*  
*1 carrot, diced*  
*3 cloves garlic, minced*  
*1 tbs. chili powder*  
*2 tsp. dried oregano*  
*1 tsp. salt*  
*1 cup water*

In the Crock-Pot® Slow Cooker, combine the beans, corn, onion, celery, tomato paste, green chilies, carrot, garlic, chili powder, oregano and salt. Stir in the water. Cover; cook on Low for 5 1/2 to 6 hours, or until the vegetables are tender.

Recommended Unit Size: 2 1/2 - 5 Quarts

# Vegetarian

## **Roasted Pepper and Bean Chili**

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

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

Recommended Unit Size: 3 - 6 Quarts



# Vegetarian

## **Baked Eggplant**

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

Combine the eggplant, onions, celery, oil, tomatoes and tomato sauce in the Crock-Pot® Slow Cooker. Cover; cook on Low for 3 1/2 to 4 hours or until eggplant is tender. Stir in the olives, vinegar, sugar, capers, oregano, and basil. Season with salt and pepper. Cover; cook for 45 minutes to 1 hour on High, or until heated through.

Recommended Unit Size: 2 1/2 - 5 Quarts

# Vegetarian

## **Vegetable Curry**

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

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

Recommended Unit Size: 4 - 7 Quarts

# *Desserts*

## **Cinnamon Ginger Pears**

*3 cups water*

*1 cup granulated sugar*

*10 to 12 slices fresh ginger*

*2 whole cinnamon sticks*

*6 pears, peeled and cored*

*1 tbs. candied ginger, minced, for garnish*

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

Recommended Unit Size: 6 - 7 Quarts

# Desserts

## **Candied Bananas Foster**

*6 green-tipped bananas, peeled and cut into quarters*

*1/2 cup flaked coconut*

*1/2 tsp. cinnamon*

*1/4 tsp. salt*

*1/2 cup dark corn syrup*

*1/3 cup unsalted butter*

*1 tsp. lemon zest, grated*

*3 tbs. lemon juice*

*1 tsp. rum*

*12 slices pound cake, each about 1-inch thick*

*1 qt French vanilla ice cream, softened*

*confectioner's sugar, for garnish*

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

Recommended Unit Size: 2 - 4 Quarts

# *Desserts*

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## **Bread Pudding**

*8 eggs, beaten*

*4 cups milk*

*2/3 cup sugar*

*1 tsp. cinnamon*

*1 tsp. vanilla*

*6 cups dry French bread cubes*

*2/3 cup raisins*

In a mixing bowl, beat together the eggs, milk, sugar, cinnamon and vanilla. Place the dry bread cubes in the Crock-Pot® Slow Cooker. Pour the egg mixture over the bread. Cover; cook on High for 2 1/2 to 3 hours.

Recommended Unit Size: 3 - 6 Quarts

## **Hot Spiced Wine**

*2 bottles dry red wine*

*3 apples, cored and thinly sliced*

*3 whole cloves*

*2 cinnamon sticks*

*1/2 cup sugar*

*1 tsp. lemon juice*

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

Recommended Unit Size: 2 1/2 - 5 Quarts

# CROCK·POT®

• THE ORIGINAL SLOW COOKER •



WILD MUSHROOM BEEF STEW



SPINACH ARTICHOKE DIP



JAMBALAYA

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