



# 101 THINGS® TO DO WITH A SLOW COOKER

A home-cooked meal is never easier than with a slow cooker and this collection of simple yet delicious “throw and go” dishes!

### RECIPES INCLUDE:

- #13 Peanut Butter Fondue
- #20 Spicy Tomato Beef Soup
- #39 Lasagna
- #62 Lemonade Chicken
- #96 Cherry Biscuit Cobbler
- ... and 96 more!

\$12.99 U.S.

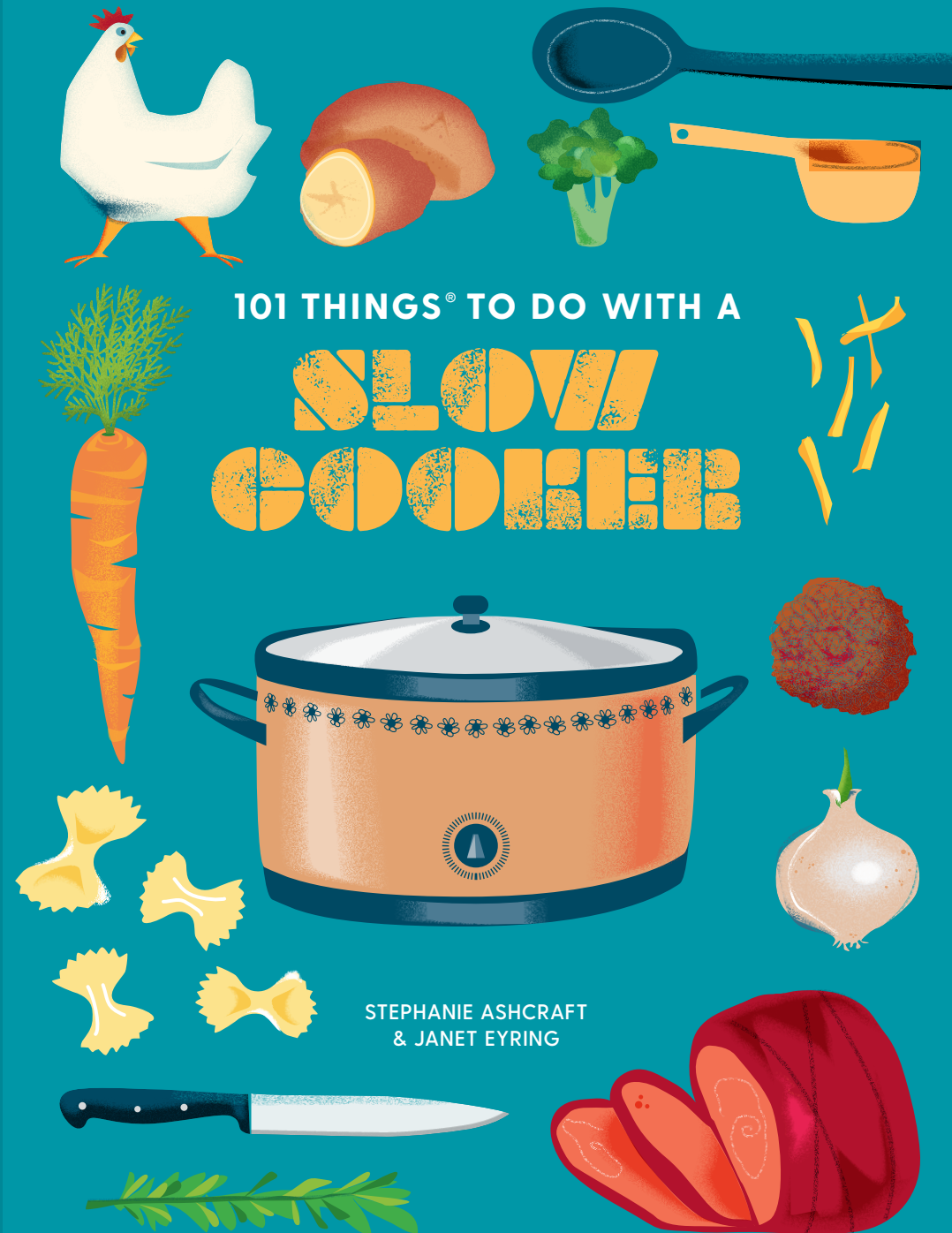


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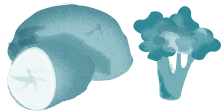
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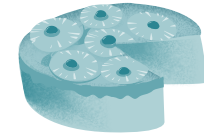
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# Helpful Hints

- 🔪 To make cleanup easier, spray the inside of a slow cooker with nonstick cooking spray before adding ingredients.
- 🔪 To test the cooking temperature of a slow cooker, fill it  $\frac{3}{4}$  full of water, cover, and turn on high heat for 4 hours. With an instant-read thermometer, test water temperature immediately after the lid is removed. The temperature should be at least 180 degrees. If the temperature is lower, we recommend replacing the slow cooker. If it is higher, check all recipes for doneness after 3 hours of cooking time.
- 🔪 As a general rule, lifting the lid off the slow cooker lengthens the cooking time by 30 minutes to 1 hour.
- 🔪 Stirring is generally not necessary until time to serve.
- 🔪 Your slow cooker should be at least  $\frac{1}{2}$  full to ensure proper cooking.
- 🔪 Recipes that contain raw poultry or beef should cook a minimum of 3 hours on high heat. Combinations of raw meat and fresh vegetables should cook at least 4 hours on high heat.
- 🔪 Adapting favorite oven recipes for a slow cooker:

CONVENTIONAL OVEN	SLOW COOKER	SLOW COOKER
Baking Time	High Cooking Time	Low Cooking Time
15–30 minutes	1½–2 hours	4–6 hours
35–40 minutes	3–4 hours	6–10 hours
50 minutes–3 hours	4–6 hours	8–18 hours

- 🔪 One hour on high heat is equal to 2½ hours on low heat. (High heat=275–300 degrees; low heat=200 degrees. Heat varies from brand to brand.)
- 🔪 If your stoneware is removable, never place it on a stovetop burner.
- 🔪 At cleanup, cool the stoneware liner somewhat before adding water; this will prevent cracking.
- 🔪 Ground beef should be browned and drained before adding to slow cooker.
- 🔪 Fresh milk, cream, sour cream, and cream cheese should be added during the last hour of cooking to prevent curdling. Evaporated milk does not curdle and can be substituted for fresh milk in most recipes.
- 🔪 Long-grain converted (parboiled) rice is recommended for rice dishes.
- 🔪 Root vegetables (onions, carrots, potatoes, turnips) take longer to cook than meat. Place vegetables on the bottom and around sides of slow cooker so they get the most direct heat.
- 🔪 Tough, inexpensive meat cuts work well. The moist, gentle heat slowly tenderizes these cuts as they cook.
- 🔪 Don't add more liquid than a recipe calls for, since liquid is retained.

#5

## Hot Spiced Cherry Cider

MAKES 10–15 SERVINGS

**3½ quarts** apple cider  
**2** cinnamon sticks  
**1 package (3 ounces)** cherry-flavored gelatin

To a 4- to 6-quart slow cooker, add apple cider and cinnamon sticks and stir. Cook on high 3 hours. Stir in gelatin. Cook on high heat 1 more hour, until gelatin dissolves, stirring once or twice. Turn to low heat to keep warm. Remove cinnamon sticks before serving.

For a more intense cherry flavor, add an additional package of gelatin.

#6

## Holiday Wassail

MAKES 12–15 SERVINGS

**3 sticks (3-inch pieces)** cinnamon  
**2 teaspoons** ground cloves  
**8 cups** water  
**¾ cup** frozen cranberry juice cocktail concentrate  
**¾ cup** frozen raspberry juice concentrate  
**¾ cup** frozen apple juice concentrate  
**½ cup** sugar  
**⅓ cup** lemon juice  
orange slices, optional

In 3½- to 5-quart slow cooker, combine all ingredients except orange slices. Cover and cook on high heat 2–3 hours or on low heat 5–6 hours. Float orange slices in slow cooker the last hour of cooking, if using.

#30

## Vegetable Cheese Soup

MAKES 4–6 SERVINGS

- 1 can (15 ounces)** cream-style corn
- 3 to 4** new or red potatoes, quartered
- ½ cup** shredded or julienned carrots
- ½ cup** chopped onion or ¼ cup dried minced onion
- ¼ teaspoon** pepper
- 2 cans (14 ounces each)** vegetable broth
- 1½ cups** shredded cheddar cheese

Combine all ingredients except cheese in greased 3½- to 5-quart slow cooker. Cover and cook on high heat 4–5 hours or on low heat 6–8 hours. Just before serving, stir in cheese until melted.

Serve with a salad of lettuce, thawed frozen green peas, sliced green onion, and crumbled bacon.

#31

## Chicken and Wild Rice Soup

MAKES 6–8 SERVINGS

- 1 can (10 ounces)** condensed cream of chicken soup
- 2 cups** cooked chicken, chopped
- 1 cup** shredded carrots
- 1 cup** celery, diced
- 2 packages (4 ounces each)** long-grain and wild rice mix, with seasoning packets, such as Rice A Roni brand
- 5 cups** chicken broth
- 5 cups** water

Combine all ingredients in greased 4½- to 6-quart slow cooker. Cover and cook on low heat 4–6 hours, or until rice is done. Do not overcook.

Serve with zucchini bread or applesauce muffins.

#42

## Sweet-and-Sour Beef

MAKES 4–6 SERVINGS

**2 pounds** stewing beef, cubed  
**1 bottle (10 ounces)** sweet-and-sour sauce  
**1 cup** shredded carrots  
**4 to 6 cups** hot cooked rice

Combine all ingredients in greased 2- to 3½-quart slow cooker. Cover and cook on low heat 6–8 hours. Ladle over hot cooked rice.

Serve with a vegetable stir-fry.

#43

## Unbelievably Simple Brisket

MAKES 6–8 SERVINGS

**4 to 5 pounds** fresh beef brisket  
**1 envelope** dry onion soup mix  
**1 can (4 ounces)** mushrooms, with liquid

Trim all excess fat from meat. In a medium bowl, combine soup mix with mushrooms and mushroom liquid. Place meat in greased 4½- to 6-quart slow cooker, cutting to fit if necessary. Spread onion soup mixture over brisket, moistening well. Cover and cook on low heat for 10–14 hours. Remove meat and cut across grain into thin slices. Serve with meat juices poured over top of slices.

Serve with baked sweet potatoes sprinkled with cinnamon-sugar.

#66

## Italian Chicken with Mushrooms

MAKES 4 SERVINGS

- 4 boneless, skinless chicken breasts**
- 1 envelope Italian salad dressing mix**
- ¼ cup water**
- 1 package (8 ounces) cream cheese, softened**
- 1 can (10 ounces) cream of chicken soup**
- 1 can (4 ounces) mushroom stems and pieces, drained**

Place chicken in greased 3½- to 5-quart slow cooker. In a small bowl, combine salad dressing mix and water; pour over chicken. Cover and cook on high heat 3 hours. In a small mixing bowl, beat cream cheese and soup until blended. Stir in mushrooms. Pour over chicken. Cook 2 hours longer on high heat, or until chicken juices run clear.

Serve over hot noodles. Accompany with a spinach salad.

#67

## Creamy Chicken Soft Tacos

MAKES 6–8 SERVINGS

- 4 frozen boneless, skinless chicken breasts**
- 1 jar (16 ounces) salsa**
- 1 cup sour cream**
- 6 to 8 flour tortillas**

Place chicken in greased 3½- to 4½-quart slow cooker. Pour salsa over the top. Cover and cook on high heat 6–8 hours or on low heat 10–12 hours. Shred chicken by pulling apart with two forks. During last hour of cooking, stir in sour cream. Fold chicken mix inside flour tortillas to serve.

Serve with toppings such as lettuce and grated cheddar cheese, if desired.

#87

## Pork Sausage Casserole

MAKES 2–4 SERVINGS

**1 pound** bulk sausage  
**1 envelope** dry chicken soup mix  
**1 cup** long-grain converted rice, uncooked  
**2 stalks** celery, diced  
**1/3 cup** slivered almonds  
**4 cups** water  
**1/2 teaspoon** salt

Combine all ingredients in greased 3½- to 5-quart slow cooker and stir well. Cover and cook on high heat for 3–4 hours or on low heat for 7–9 hours, until rice is tender.

Serve with a fresh sauté of Swiss chard or baby spinach, red onion, and crumbled bacon. Season with balsamic vinegar.

#88

## Ham and Potatoes

MAKES 4–6 SERVINGS

**1 package (32 ounces)** frozen hash brown potatoes  
**1 teaspoon** salt  
**1/2 teaspoon** pepper  
**1 can (10 ounces)** cream of chicken soup  
**1 can (12 ounces)** evaporated milk  
**1½ cups** cooked ham, chopped  
**2 cups** grated cheddar cheese, divided

Mix all ingredients except one cup cheddar cheese in greased 3½- to 5-quart slow cooker. Cover and cook on low heat 5–6 hours. Thirty minutes before serving, sprinkle reserved cheddar cheese over the top.

Serve with cold green beans and red peppers with vinaigrette dressing.



#96

## Cherry Biscuit Cobbler

MAKES 6–8 SERVINGS

**1/3 cup brown sugar**  
**1/2 teaspoon cinnamon**  
**1/3 cup melted butter or margarine**  
**2 packages (8 ounces each) refrigerator biscuits,**  
**separated and quartered**  
**1 can (21 ounces) cherry pie filling**

Mix together brown sugar, cinnamon, and melted butter in a small bowl. Mixture will be lumpy. In greased 3½- to 5-quart slow cooker, layer 1 package biscuits, half the cinnamon-sugar mixture, and then half the pie filling. Add the second package of biscuits; cover with the remaining half of the cinnamon-sugar mixture, and top with the remaining half of the pie filling. Cover and cook on high heat 2½–3 hours, or until biscuits are done in the center.

#97

## Easy Granola Apple Crisp

MAKES 6–8 SERVINGS

**2 cans (21 ounces each) apple pie filling**  
**2½ cups granola cereal**  
**1½ teaspoons cinnamon**  
**1/3 cup sugar**  
**1/3 cup melted butter or margarine**

Place pie filling on bottom of greased 3- to 4½-quart slow cooker. In the order listed above, sprinkle remaining ingredients over the pie filling. Cover and cook on low heat 3 hours.

Serve warm with vanilla ice cream or whipped topping.