Appetizers & Side Dishes

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

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

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

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 walnutsized balls. Bake the meatballs in a shallow baking dish at 350º 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

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

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

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

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

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

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 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

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

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

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

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

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

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

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

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

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

Warning

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