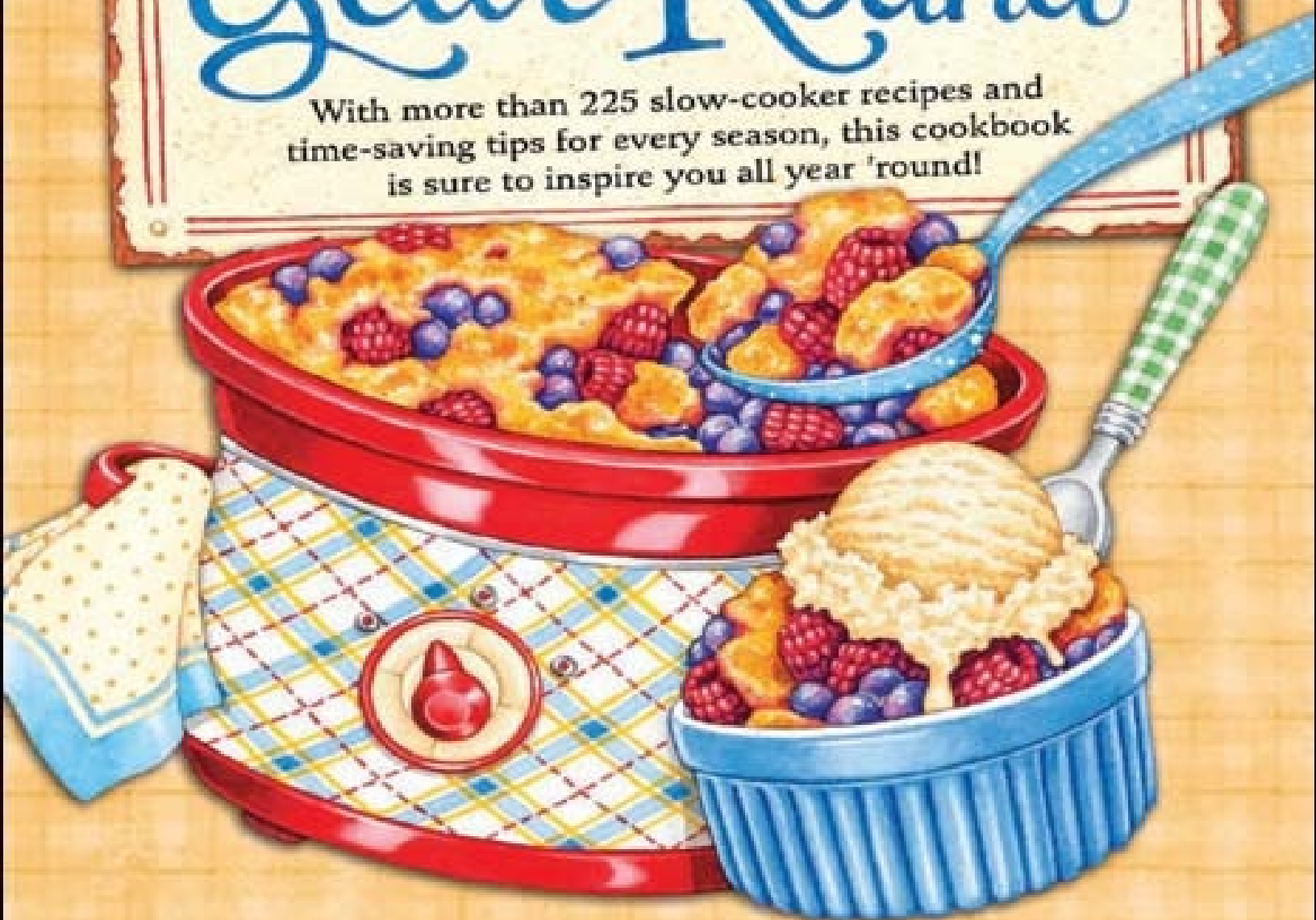


NATIONAL BEST-SELLING PUBLISHER!



# Slow Cooking ALL Year 'Round

With more than 225 slow-cooker recipes and time-saving tips for every season, this cookbook is sure to inspire you all year 'round!

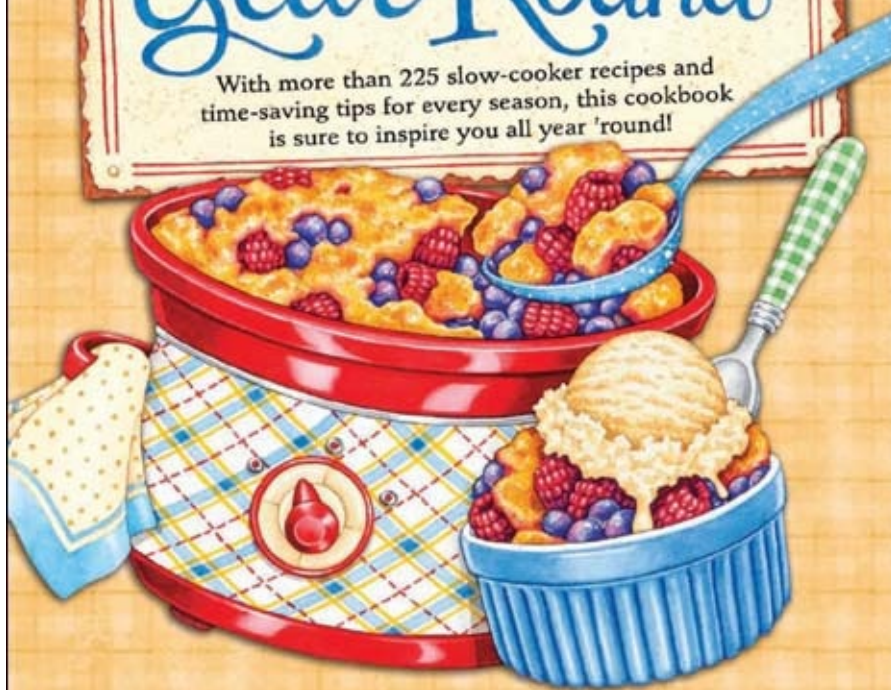


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With more than 225 slow-cooker recipes and time-saving tips for every season, this cookbook is sure to inspire you all year 'round!



*I recently stumbled upon your cookbooks and other great products, and I just wanted to let you know you're amazing! Cooking everyday for the family can become a daunting task, but you've made cooking easy & fun.*

*Megan Koudijs  
Fonthill, Ontario*

*I ran across your website not long ago, and I enjoy it so much. Every recipe I have tried has been so easy and turns out perfect. You guys are the best! Your website is more personal than other recipe websites I find when I search for new recipes. Thanks for the work you do to keep your website informative.*

*Karen Ryan  
Oak Hill, WV*

*I have to let you know that my culinary teacher gave everyone in our class two of your cookbooks as Christmas gifts: 101 Homestyle Favorites and Sunday Dinner at Grandma's. I just love these books. I had them at work, and I really had to guard them, not only from my co-workers but from customers. Your books are easy to follow and have lots of recipes that I will actually make. Thank you!*

*Faye Bruce  
Rising Sun, IN*

*What a warm and pleasant surprise it was to receive my own copy of Rush-Hour Recipes. It arrived on a cold, snowy January day that turned into a happy, delightful one when I saw the bright, beautiful and homey cover! I so look forward to making many of the grand recipes.*

*Arlene Smulski  
Lyons, IL*



*Dear Friend,*

*Is there anything more satisfying than coming home to a dinner that's ready to enjoy? Or waking up to breakfast that's ready to serve? In **Slow Cooking All Year 'Round**, you'll find the recipes and ideas that are the secret to these time-saving meals...smart cooks use them for every occasion and every season, from elegant entertaining to simple family meals!*

*Over 225 no-fuss recipes in this cookbook will have you rediscovering your slow cooker and putting it to use throughout the year! With inspiring recipes for mains, soups, appetizers, sides, beverages and even some slow-cooker desserts, it'll have you making the most of this popular kitchen helper in no time.*

*Cozy up to comforting dishes that make the holiday season stress-free in the Warming Winter Dishes chapter. Family & friends will love Mom's Holiday Ham, Amazing Brie Fondue and Eggnog Bread Pudding...you'll love having more time to spend with them, instead of in the kitchen!*

*Sunday dinners featuring Lemon Sage Chicken and Creamy Scalloped Potatoes mean springtime entertaining has never been easier. In the Simply Speedy Springtime chapter, you'll find these classics, plus lots of recipes for celebrating St. Patrick's Day and Easter as well.*

*Go ahead and play all summer long, because mealtime is simplified with recipes from the Slow & Easy Summer chapter. From barbecue favorites like Chuckwagon Beans, to dishes that make the most of your farmers' market finds like Garden Carrot Soup and Summer Berry Cobbler, you'll enjoy all the best of the season.*

*Fall is the season of busy weeknights, tailgating parties and Thanksgiving dinner...they're all a breeze, thanks to the recipes in the Hearty Harvest Favorites chapter! School Night Tater Tot Casserole, Italian Beef in a Bucket and Pumpkin Pie Pudding are all sure to become often-requested family favorites.*

*With **Slow Cooking All Year 'Round** and a trusty slow cooker (or two!), a*

*tasty home-cooked meal is never out of reach...even for the busiest families!*

*Dinner's ready when you are!*

*Jo Ann & Vickie*





# Slow Cooking All Year 'Round





*Gooseberry Patch  
2500 Farmers Dr., #110  
Columbus, OH 43235*

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

**1-800-854-6673**

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tip, craft or memory that you'd like to see featured in a **Gooseberry Patch** cookbook? Visit our website at [www.gooseberrypatch.com](http://www.gooseberrypatch.com) to share them with us instantly. If you'd rather jot them down by hand, use the handy form in the front of this book and send them to...

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Columbus, OH 43235*

Don't forget to include the number of servings your recipe makes, plus your name, address, phone number and email address. If we select your recipe, your name will appear right along with it...and you'll receive a **FREE** copy of the cookbook!



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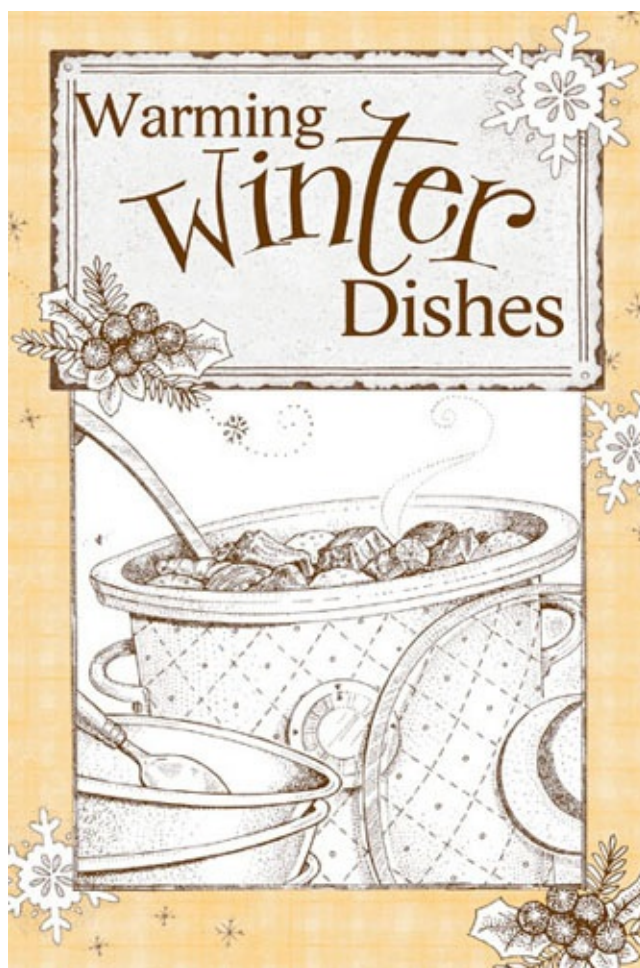
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## **Dedication**

For all the creative cooks who know that a comforting, home-cooked meal is never out of reach any time of year, this one's for you!

## *Appreciation*

A warm, hearty thank-you to all of our Gooseberry Patch family who've shared their all-time favorite slow-cooker recipes with us.





## Christmas Egg Brunch

Amy Ott  
Greenfield, IN

*This is a wonderful breakfast dish for holiday guests. Simply put all your ingredients in the slow cooker before bedtime, turn it on and go to sleep. When you wake up, breakfast is cooked and ready to go!*

## 6 to 8 slices bacon

32-oz. pkg. frozen hashbrowns with onions and peppers

1-1/2 c. shredded Cheddar cheese

1 doz. eggs

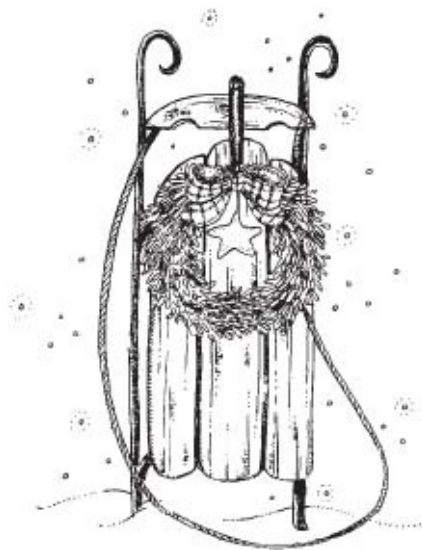
1 c. milk

1 t. dill weed

1/2 t. salt

1/2 t. pepper

In a skillet over medium heat, cook bacon until crisp; drain. Crumble bacon and set aside. Spray a slow cooker generously with non-stick vegetable spray. Place 1/3 of hashbrowns in slow cooker; top with 1/3 of bacon and 1/3 of cheese. Repeat layers twice more, ending with cheese. In a bowl, beat eggs, milk and seasonings. Pour over cheese. Cover and cook on low setting for 8 to 10 hours, until set. Serves 8 to 10.



A basket of greenery on the seat of an old rocking chair, a sled leaning against the rail and a pint-size evergreen in a child's red wagon...a pretty winter welcome for your porch!

## Mom's Holiday Ham

Jennifer Snyder  
Myerstown, PA

*We started hosting the traditional Christmas morning breakfast when my family moved to a new home. My mom was buying too many presents to drag to the big family get-together! I make the eggs in the morning, and she slow-cooks a ham overnight. It's a delicious and easy way to start the day.*

3-lb. boneless cooked ham  
1/2 c. water  
ground cloves to taste

Place ham in a slow cooker; pour water over top. Sprinkle with cloves. Cover and cook on low setting for 8 to 10 hours. Slice to serve. Serves 6 to 8.



Slow cookers are perfect when you're feeding a crowd! Use several set on low to keep sausage gravy, scrambled eggs or other breakfast foods warm and yummy for Christmas brunch.

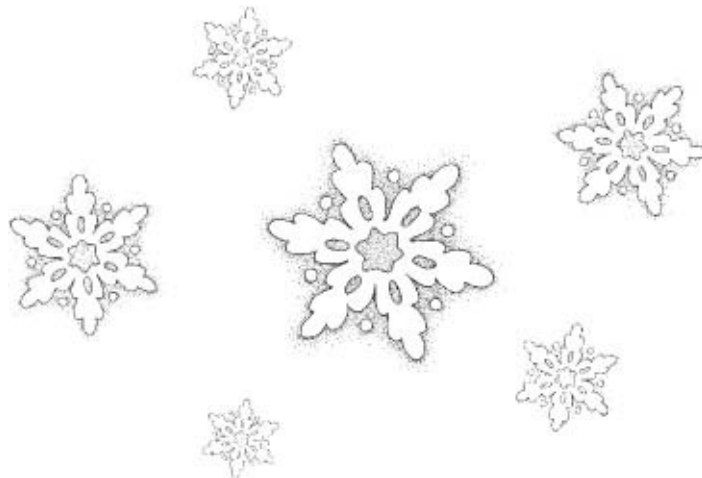
## Brown Sugar Oatmeal

Stacey Korner  
Wapwallopen, PA

*I started hosting a Christmas Eve brunch a few years ago for some of our close friends. I've been making this easy oatmeal since the very first one...it's definitely a keeper!*

1 c. steel-cut oats, uncooked  
4 c. water  
1/2 c. half-and-half  
1/2 c. brown sugar, packed  
2 T. vanilla extract  
Optional: chopped dried fruit or nuts

Add oats, water and half-and-half to a slow cooker; stir well. Cover and cook on low setting for 4 to 5 hours. About 30 minutes before serving, stir in brown sugar, vanilla and fruit or nuts, if using. Serves 8.



Make lacy snowflakes for your windows! Gather pretty paper doilies, white poster paint and a sponge. Tape your doilies to a pane of glass,

apply water-soluble paint with a sponge, then gently remove doilies.  
Best of all, these “snowflakes” wipe off with ease!



## Warm Fruit Compote

Betty Lou Wright  
Hendersonville, TN

*It's a tradition in my family to have breakfast foods on Christmas Eve night. This easy and delicious warm fruit goes so well with our hashbrown casserole, grits and sausage bake.*

29-oz. can sliced peaches, drained  
20-oz. can pineapple chunks, drained  
29-oz. can pear halves, drained  
24-1/2 oz. jar mandarin oranges, drained  
14-1/2 oz. jar spiced apple rings, drained  
1/2 c. margarine, melted  
24-oz. jar applesauce  
3/4 c. brown sugar, packed  
Garnish: cinnamon

Place fruit in a lightly greased slow cooker. In a bowl, combine margarine, applesauce and brown sugar; pour over fruit. Cover and cook on low setting for about 2 hours, until hot and bubbly. Before serving, sprinkle with cinnamon.  
Serves 10 to 12.



Make an ice wreath to hang from your outdoor tree branches... it will look so pretty sparkling in the sun! Just place greenery and some fresh cranberries inside a round gelatin mold, add about two inches of water and freeze. Fill the rest of the mold with water and freeze again.

Remove wreath from mold and hang from a length of jute.

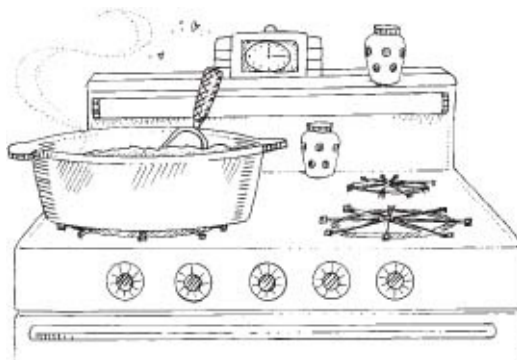
## Cheesy Hashbrown Casserole

Tina Butler  
Royse City, TX

*Why not let your slow cooker help prepare this popular cheesy potato casserole?  
I adapted this recipe as a time and space-saver for the busy holiday season.*

32-oz. pkg. frozen shredded hashbrowns  
8-oz. container sour cream  
10-3/4 oz. can cream of chicken soup  
1/4 c. onion, diced  
1-1/2 c. shredded Cheddar cheese  
1/2 c. butter, melted  
salt and pepper to taste

In a large bowl, combine all ingredients. Spoon mixture into a 4-quart slow cooker that has been sprayed with non-stick vegetable spray. Cover and cook on low setting for 4 to 5 hours, until hot and bubbly throughout and crisp on the sides. Serves 8.



If a recipe calls for cooking a dish covered in the oven or on the stovetop for a long, low simmer, it can probably be converted to a slow-cooker recipe. Two to 4 hours of stovetop or oven cooking time

will convert to 4 to 6 hours in the slow cooker on the high setting, or 7 to 9 hours on low. Layer root vegetables under meat and reduce the amount of liquid and seasonings used. Adjust seasonings toward the end of cooking time, if needed.

## Slow-Cooker Chai

JoAnn

*Your overnight holiday guests will love waking up to this pleasing hot morning drink!*

3-1/2 qts. water  
1/2 to 3/4 c. sugar  
15 slices fresh ginger, peeled  
36 whole cardamom seeds, pods discarded  
25 whole cloves  
5 4-inch cinnamon sticks  
3 whole black peppercorns



## **8 black teabags**

14-oz. can sweetened condensed milk

Pour water into a slow cooker. Stir in sugar and spices. Cover and cook on high setting for up to 8 hours. Shortly before serving, steep teabags in the hot liquid in the slow cooker for 5 minutes. Remove teabags; strain whole spices. Stir in milk; serve hot. Serves 8 to 10.

## **Hot Buttered Rum**

*Beth Bundy  
Long Prairie, MN*

*Perfect for holiday entertaining!*

2 c. brown sugar, packed  
1/2 c. butter  
1/8 t. salt  
4 4-inch cinnamon sticks

## 5 whole cloves

1/2 t. nutmeg

2 qts. hot water

2 c. rum

Garnish: whipped cream, nutmeg

Add brown sugar, butter, salt and spices to a slow cooker. Add hot water. Stir well. Cover and cook on low for 5 hours. Add rum; stir. Serve in warm mugs garnished with whipped cream and a sprinkle of nutmeg. Makes about 2 quarts.

Add a bit of sparkle and spice to holiday drinks...tie a little ornament or bauble onto a cinnamon stick. The cinnamon stick is a great stirrer, while the ornament dangles over your mug of hot cocoa, mulled cider or creamy eggnog.

## **Best-Ever Hot Cocoa**

*Crystal Faulkner  
Asheboro, NC*

*My whole family looks forward to my special hot cocoa made in the slow cooker. Everyone who has tried this recipe swears it's the best ever, and I have to agree!*

1-1/2 c. whipping cream  
14-oz. can sweetened condensed milk  
2 c. milk chocolate chips  
6 c. milk  
1 t. vanilla extract

Combine all ingredients in a slow cooker. Cover and cook on low setting for 2 hours, stirring occasionally. Ladle into mugs; serve warm. Serves 8 to 10.



The crackle of a warm, cozy fire brings everyone together. Enjoy a simple dinner of roasted hot dogs or toasty pie-iron sandwiches, then make s'mores and serve mugs of warm spiced cider.

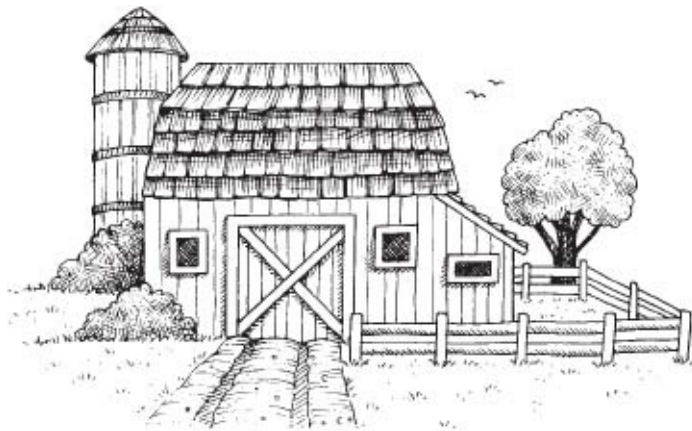
## Hot Lemonade

Michelle Marberry  
Valley, AL

*Not medicine, but it sure feels good on a scratchy winter throat.*

4 c. water  
juice of 14 lemons, or 3 c. lemon juice  
2 c. sugar  
1/4 c. honey  
Garnish: cinnamon sticks

Combine all ingredients except garnish in a slow cooker. Cover and cook on low setting for 3 hours. Whisk well. Ladle into mugs; serve with cinnamon sticks for stirring. Makes 9 servings.



The leaves fall, the wind blows, and the farm country slowly changes  
from the summer cottons into its winter wools.

– Henry Beston

## Chicken Pot Pie

Kimberly Adams  
Tacoma, WA

*Scoop into individual bowls and top with one or two flaky biscuits warm from the oven.*

32-oz. container chicken broth  
2 10-3/4 oz. cans cream of chicken soup  
2 c. milk  
3 boneless, skinless chicken breasts, cooked and cubed  
2 c. frozen peas and carrots  
1 t. salt  
1-1/2 t. pepper  
1-1/2 t. curry powder

Put all ingredients in a 6-quart slow cooker; stir to blend. Cover and cook on low setting for 6 to 7 hours, until hot and bubbly. Serves 6 to 8.



Enjoy a springtime bouquet during winter's frosty days! Fill a

galvanized pail with pebbles, then tuck in a variety of tulip, daffodil or hyacinth bulbs. Add just enough water to barely cover the pebbles, keep watered, and in a few weeks you'll have lots of springtime blossoms.

## Tasty Tamale Pie

Vickie

*It's so simple...authentic-tasting tamales without all the work! It's easy to double for a crowd too.*

1 lb. ground beef  
15-oz. can kidney beans, drained and rinsed  
10-oz. can enchilada sauce  
1-1/2 t. garlic powder  
8-1/2 oz. pkg. corn muffin mix  
1/3 c. milk  
1 egg, beaten  
2 T. butter, melted  
1/2 c. shredded Cheddar cheese  
Garnish: sour cream, additional shredded cheese, salsa, chopped tomatoes

In a skillet over medium heat, brown beef; drain and place in a slow cooker. Add beans, enchilada sauce and garlic powder; stir well. In a bowl, combine dry muffin mix with milk, egg and butter; stir until just mixed. Fold in cheese. Spoon batter mixture over beef mixture. Cover and cook on low setting for 5 hours, or until topping is cooked through and set. Garnish individual servings as desired. Serves 6.





Do your favorite slow-cooker recipes finish cooking a few hours before you get home? If your slow cooker doesn't have a timer setting, then you may want to think about preparing the ingredients the night before. If you refrigerate the filled crock overnight, it will take 2 to 3 hours longer to cook, which is perfect when you will be out & about all day!

## Spicy Shredded Beef Tostadas

Nikki Judd  
Charlotte, NC

*I have four kids who all like to eat different things. This is one of the few recipes they unanimously agree on! If you don't like spicy food, just use one can of peppers in adobo sauce.*

3 to 4-lb. beef chuck roast  
salt and pepper to taste  
1 to 2 T. canola oil  
1 to 2 7-oz. cans chipotle peppers in adobo sauce  
15-oz. can tomato sauce  
1 t. ground cumin  
1 t. coriander  
1 t. garlic powder  
2 t. dried, minced onion  
tostadas or taco shells  
Toppings: sour cream, shredded cheese, chopped tomatoes, shredded lettuce

Bring roast to room temperature; sprinkle with salt and pepper. Heat oil in a skillet over medium heat; add roast to skillet and brown on all sides. Place roast in a slow cooker. In a bowl, mix peppers with sauce, tomato sauce and seasonings. Pour mixture over beef. Cover and cook on low setting for 8 to 10 hours, or on high setting for about 6 hours. Shred roast with 2 forks; mix well with sauce in slow cooker. Serve on tostadas or taco shells, topped as desired. Serves 8 to 10.



Slow-cook a pot of creamy beans to serve with pork. Rinse and drain 1/2 pound dried navy beans. Place them in a slow cooker and stir in a chopped onion, a tablespoon of bacon drippings or butter and 5 cups boiling water. Cover and cook on high for 4 hours, stirring occasionally. Don't add salt until the beans are tender. So easy!

## Chicken Adobo

Vicki Snyder  
Santa Maria, CA

*When I was a girl growing up in Guadalupe, a farming community along the central coast of California, my mom made me this wonderful dish every year for my birthday. She never wrote the recipe down, so after she passed away, I was never able to recreate it. But then I got this recipe from my friend's daughter-in-law. It's very much like the one my mom used to make. Serve over sticky white rice.*

1 onion, sliced  
7 to 8 cloves garlic, pressed  
2 T. cracked pepper

## 2 bay leaves

3 to 3-1/2 lbs. chicken thighs and drumsticks

1 c. white vinegar

1 c. soy sauce

cooked short-grain white rice

Place onion in a slow cooker. Wrap garlic, pepper and bay leaves in cheesecloth and tie with kitchen string or place in a tea strainer. Add spice bundle to slow cooker. Add chicken. In a small bowl, mix vinegar and soy sauce. Pour over chicken. Cover and cook on low setting for 4 to 6 hours, stirring occasionally, until chicken juices run clear. Discard spice bundle before serving. Serve over rice. Serves 8.



Give Frosty a pair of rosy cheeks! Mix five drops red food coloring with a cup of water; pour into a spray bottle. Finely mist your snowman's cheeks for just the right touch of color.

## Beef Stroganoff

Amy Wagner  
Constantine, MI

*Serve over cooked rice or mashed potatoes instead of using noodles, if you wish!  
You can also make a chicken version by substituting four to six boneless, skinless  
chicken breasts for the beef.*

1-1/4 lbs. stew beef cubes  
1-1/2 c. sour cream  
10-3/4 oz. can cream of mushroom soup  
1.35-oz. pkg. onion soup mix  
16-oz. pkg. wide egg noodles, uncooked

Place beef in a slow cooker. In a bowl, combine sour cream, soup and soup mix; spoon over beef. Cover and cook on low setting for 4 hours. About 15 minutes before serving, cook noodles according to package directions; drain and stir into beef mixture. Warm through. Serves 6.



For a warm, cozy holiday fragrance, simmer cinnamon sticks, citrus peel, whole cloves and nutmeg in a mini slow cooker. Just add 2 to 3

cups of water and set on low.

## Easy Chicken à la King

Barbara Cebula  
Chicopee, MA

*I make this simple slow-cooker recipe whenever I'm on the go...it's so nice to come home to a hot meal. It's also tasty with some chopped green pepper, if you have one on hand.*

1-1/2 lbs. boneless, skinless chicken breasts, cubed  
10-3/4 oz. can cream of chicken soup  
3 T. all-purpose flour  
1/4 t. pepper  
9-oz. pkg. frozen peas and onions, thawed and drained  
2 T. chopped pimentos  
1/2 t. paprika

Place chicken in a slow cooker. In a bowl, combine soup, flour and pepper. Spoon over chicken; do not stir. Cover and cook on high setting for 2-1/2 hours, or on low setting for 5 to 5-1/2 hours. About 20 to 30 minutes before serving, stir in remaining ingredients. Cover and cook on high setting for 20 to 30 minutes longer. Makes 4 servings.



## Ropa Vieja de Cubano

Bren Rogers  
Atwood, CA

*This recipe is a favorite in our house! “Ropa vieja” translates literally to “old clothes,” and the children in our family love to ask for old clothes for dinner.*

2-lb. beef flank steak  
10-oz. can diced tomatoes with green chiles  
1 onion, diced  
2 t. chili powder  
1-1/2 t. ground cumin  
1 t. dried oregano

# **1 bay leaf**

2 c. salsa

Place steak in a slow cooker, trimming to fit if needed. Pour in tomatoes with juice; add remaining ingredients except salsa. Cover and cook on high setting for 3 hours, or on low setting for 6 hours, until steak is fork-tender. Shred steak using 2 forks. Stir in salsa. Cook, leaving lid slightly ajar, on high setting for 30 minutes longer, or until liquid has cooked down. Discard bay leaf before serving. Serves 8.

## Tessie's Lazy Pierogie

Donnalynn Dennis  
New Albany, IN

*I learned how to make this comfort-food dish from my grandmother. Now I make it for family get-togethers and whenever I miss home... I always think of Gramma's smile and her wise words. It's excellent served with Kielbasa sausage.*

16-oz. pkg. kluski egg noodles, uncooked  
1 onion, chopped  
2 to 3 t. oil  
14-1/2 oz. can sauerkraut, drained  
sugar to taste  
salt and pepper to taste  
10-3/4 oz. can cream of mushroom soup  
Optional: 1/2 c. milk

Cook noodles according to package directions, until just tender; drain and place in a slow cooker. In a skillet over medium heat, sauté onion in oil until translucent; add sauerkraut. Cook and stir until most of the liquid is gone. Add sugar, salt and pepper to taste. Add onion mixture to slow cooker; stir in soup. If desired, add milk for a creamier texture. Mix well. Cover and cook on low setting for 3 to 4 hours, until heated through. Serves 8 to 10.



For a simple winter centerpiece, arrange sparkly ornaments on a cake stand, dust with glittery mica snow, then cover with a glass cloche...charming!

## 4-Cheese Lasagna

Deedra Rogers  
Booneville, AR

*Since I have started making lasagna in the slow cooker, we eat it more often...the no-boil noodles make it so easy. I always use my largest slow cooker and a disposable liner. Clean-up is a cinch!*

1 lb. lean ground beef  
2 26-oz. jars chunky tomato, garlic & onion pasta sauce  
1/2 c. water  
1 T. Italian seasoning  
salt and pepper to taste  
2 T. grated Parmesan cheese  
16-oz. container small-curd cottage cheese  
8-oz. pkg. oven-ready lasagna noodles, uncooked  
4 c. shredded mozzarella cheese  
2 c. shredded Colby Jack cheese

In a skillet over medium heat, brown beef; drain and remove from heat. Stir in sauce, water and seasonings. In a bowl, combine Parmesan cheese and cottage cheese; set aside. In a large lightly greased slow cooker, spread some beef mixture; top with noodles, breaking them to fit in the slow cooker if needed. Top with some beef mixture, some cottage cheese mixture and some of both kinds of shredded cheese. Repeat layers 2 to 3 more times, ending with shredded cheese. Cover and cook on low setting for 3-1/2 to 4 hours, until noodles are tender. Turn off slow cooker; let stand for 10 minutes before serving. Serves 8 to 10.



A festive touch for your holiday table...a wreath of rolls! Arrange thawed dinner rolls in a ring on a parchment paper-lined baking sheet. Brush with butter, sprinkle with green herbs and bake as directed. Looks pretty on a cake stand!

## Donna's Green Chile Stew

Donna Wilson  
Chesapeake, VA

*My husband grew up in New Mexico. Being a military family, we've since moved all over the place. I created this recipe for him so he could enjoy all the favorite flavors of his home state. It's a regular at our dinner table.*

1 to 2-lb. boneless pork roast, cubed  
1 onion, diced  
1 T. oil  
2 15-1/2 oz. cans white hominy, drained  
28-oz. can green chile enchilada sauce  
4-oz. can diced green chiles  
2 to 3 cloves garlic, minced  
2 potatoes, peeled and diced  
2 carrots, peeled and thinly sliced  
salt and pepper to taste  
flour tortillas

In a skillet over medium heat, brown pork and onion in oil. Transfer to a large slow cooker; add remaining ingredients except tortillas. Mix well. Cover and cook on low setting for 6 to 8 hours. To serve, scoop mixture onto tortillas. Serves 8.



Need extra oven space? Try roasting veggies in the slow cooker...you won't even need to add any water or oil! The vegetables have enough of their own moisture to cook properly. So simple!



## Vegetarian Mexican Chili

Laura Witham  
Anchorage, AK

*I sampled this chili while visiting a friend of mine, and I loved it so much I asked for the recipe! I make it whenever I need an easy meal to feed a crowd.*

2 15-oz. cans ranch-style beans  
2 10-oz. cans diced tomatoes with green chiles  
15-1/2 oz. can white hominy, drained  
15-1/2 oz. can golden hominy, drained  
1-oz. pkg. ranch salad dressing mix  
3 c. vegetable broth  
Garnish: shredded Cheddar cheese, crushed tortilla chips

In a slow cooker, combine beans with liquid, tomatoes with juice and remaining ingredients except garnish. Cover and cook on low setting for 8 hours, or on high setting for 6 hours. Garnish as desired. Serves 6 to 8.



Spend a winter evening baking homemade dog biscuits and cat treats...your friends will be touched when you remember their pets with a small holiday gift!

## Sweet-and-Sour Beef

Ellie Brandel  
Milwaukie, OR

*This easy recipe is delicious on a cold day. I first made it in 1976 for my brother's wedding rehearsal dinner. It was a big hit, and a family favorite ever since! Serve on its own, or over rice or pasta.*

2 lbs. stew beef cubes  
2 T. oil  
2 c. carrots, peeled and thickly sliced  
2 onions, chopped  
1 green pepper, chopped  
20-oz. can pineapple chunks, drained and juice reserved  
15-oz. can tomato sauce  
1/2 c. vinegar  
1/2 c. light molasses  
1/4 c. sugar  
2 t. chili powder  
2 t. paprika  
1 t. salt  
Optional: 1/4 c. cornstarch

In a large skillet over medium heat, brown beef in oil; drain. Combine beef, carrots, onions, pepper and pineapple in a large slow cooker. Stir well. In the same skillet, combine remaining ingredients except cornstarch; cook and stir over medium heat until well blended and heated through. Pour over beef mixture in slow cooker, stirring to coat. Cover and cook on high setting for 4 hours, or on low setting for 6 to 7 hours. For a thicker sauce, about 15 minutes before serving, dissolve cornstarch in reserved pineapple juice. Stir into slow cooker; cook for 15 minutes longer, or until thickened. Serves 6 to 8.



A snowy winter afternoon is the perfect time to browse seed and plant catalogs and start planning your flower and vegetable gardens for spring.

## Winter Nights Chowder

Alyce Dixon  
Madison, WI

*This soup was inspired by traditional Finnish potato and salmon soup. Because of the soup's (and my own) Scandinavian heritage, I named it after the Nordic festival of Winter Nights.*

1/2 red onion, chopped  
2 T. butter  
salt-free herb blend to taste  
2 to 3 redskin potatoes, cubed  
2 c. cold water, divided

## 2 bay leaves

2 turnips, peeled and cubed  
2 parsnips, peeled and cubed  
1-1/2 c. baby carrots  
1 turnip, peeled, cooked and mashed  
1 baking potato, peeled, cooked and mashed  
1 c. broccoli flowerets  
16-oz. can kidney beans  
16-oz. can butter beans  
1 c. whipping cream or milk

In a skillet over medium heat, sauté onion with butter and herb blend until tender. Add redskin potatoes; sauté lightly. Transfer mixture to a large slow cooker. Return skillet to stovetop; increase heat to high. Pour one cup water into skillet. As the water comes to a boil, stir and scrape browned bits from the skillet using a spatula. Add remaining water; return to a boil. Pour water over mixture in slow cooker, adding more water to cover, if needed. Add bay leaves, uncooked turnips, parsnips and carrots. Cover and cook on high setting for one hour. About 30 minutes before serving time, add mashed turnip and potato, broccoli and beans with liquid; stir. About 10 minutes before serving time, stir in cream or milk. Add more herb blend if desired. Discard bay leaves before serving. Ladle into bowls to serve. Serves 6 to 8.



The first fall of snow is not only an event, but it is a magical event.

— J.B. Priestley

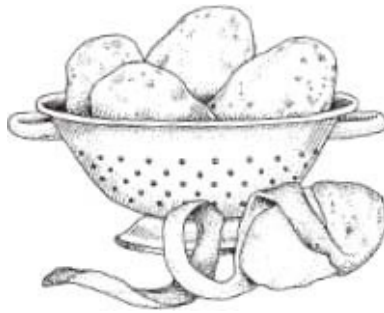
## Old-Fashioned Oxtail Soup

Janet Powell McKee  
Manteca, CA

*If it's cold and blustery outside, you will be warm and satisfied with our Grandma Nance's soup. It's a tradition for Thanksgiving and Christmas eves at our house.*

2 lbs. beef oxtails, cut into serving-size pieces  
1/2 c. onion, chopped  
2 to 3 T. oil  
1/2 c. red wine or beef broth  
1/2 head cabbage, chopped  
28-oz. can crushed tomatoes  
4 c. tomato juice  
4 c. water  
2 T. salt  
1 c. chopped vegetables, such as carrots, celery, onion and green beans  
16-oz. pkg. frozen corn  
16-oz. pkg. wide egg noodles, uncooked

In a skillet over medium heat, brown oxtails with onion in oil. Cook and stir until onion is tender. Pour in wine or broth. Increase heat to high; cook and stir, scraping browned bits from the skillet, until liquid is boiling. Carefully transfer contents of skillet to slow cooker. Add remaining ingredients except noodles. Cover and cook on low setting for 8 to 9 hours, stirring occasionally. About 15 minutes before serving, prepare noodles according to package directions; drain. Stir into soup. Serves 8 to 10.



Root vegetables like potatoes, carrots and onions grow tender and sweet with all-day slow cooking. Give sweet potatoes and parsnips a try too...delicious!

## Erin's Ham & Cheese Soup

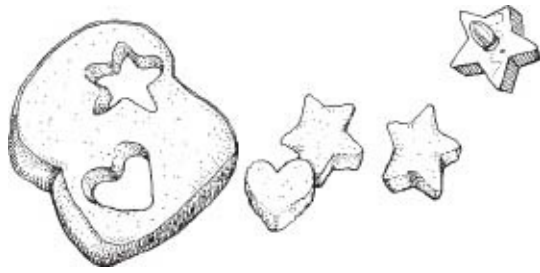
Erin Ho  
Renton, WA

*It was a dark stormy evening driving home from work. I wanted something comforting and cozy for dinner and I thought, "Why haven't I ever made ham and cheese soup?" The wheels started turning, and I created this. The recipe has been shared among family & friends. Everyone who's tried it has been very satisfied!*

- 1 red pepper, diced
- 1 white onion, diced
- 3 to 4 cloves garlic, minced
- 1 jalapeño pepper, finely chopped and seeds removed
- 3/4 lb. cooked ham, diced
- 2 10-3/4 oz. cans Cheddar cheese soup
- 2 10-3/4 oz. cans cream of potato soup
- 3 c. pasteurized process cheese spread, diced
- 8-oz. pkg. shredded Cheddar Jack cheese
- 4 c. milk
- 1 c. whipping cream
- 1 t. salt, or to taste
- 2 t. pepper
- 1 T. garlic herb seasoning

Combine all ingredients in a slow cooker; mix well. Cover and cook on low setting for 4 to 6 hours, or on high setting for 2 to 3 hours, until bubbly and cheese is melted. Serves 8 to 10.





A heartfelt Valentine's Day message! Butter bread slices and cut into heart shapes using mini cookie cutters. Bake at 425 degrees until crisp. Garnish filled soup bowls with toasts before serving.

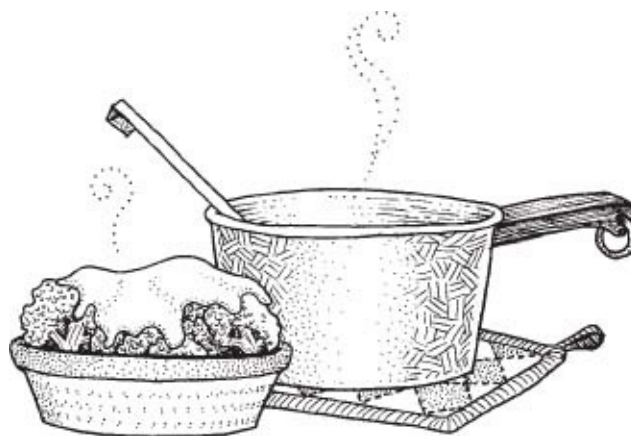
## Winter Steak Kabobs

Glenda Tolbert  
Moore, SC

*Toss everything in the slow cooker before you head out for your holiday shopping. Serve with a tossed salad and garlic bread when you get back! Who needs a grill?*

1-lb. beef sirloin tip steak, cubed  
2 14-1/2 oz. cans whole potatoes, drained  
salt and pepper to taste  
1 green pepper, sliced  
1 onion, sliced  
15-1/4 oz. can pineapple chunks, drained  
18-oz. bottle barbecue sauce

Place steak and potatoes in slow cooker; sprinkle with salt and pepper. Add pepper, onion and pineapple; cover with barbecue sauce. Cover and cook on low setting for 6 hours, or high setting for 4 hours, until steak and vegetables are tender. Serves 2 to 4.



For a quick and yummy cheese sauce for veggies, combine one cup

evaporated milk and 1/2 cup shredded cheese. Stir over low heat until smooth.

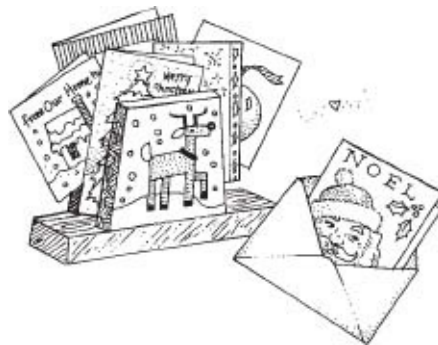
## Dreaming of Summer Melt-Away Ribs

Kristy Wells  
Candler, FL

*During the summer my husband usually gets “volunteered” to cook for various events. He has developed his own method for smoking mouthwatering ribs. My family dreams of these ribs in the winter, so I came up with a great slow-cooker adaptation. Here’s to you, honey...hope it does yours justice!*

2-lb. slab pork baby back ribs  
4 c. apple cider  
2 T. Greek seasoning  
2 T. smoke-flavored cooking sauce  
2 T. dried, minced onion  
2 T. cornstarch  
2 T. cold water

Section ribs by cutting along the bone with a very sharp knife to make individual ribs. In a large slow cooker, combine all ingredients except cornstarch and water. Cover and cook on high setting for 2 hours. Reduce heat to low; cook for one to 2 hours longer, until ribs are tender. Ladle 2 cups of liquid from the slow cooker into a small saucepan. Bring liquid to a boil over medium-high heat. In a small bowl, whisk together cornstarch and water; add to saucepan, stirring constantly until sauce thickens. Serve ribs with sauce spooned over top. Serves 6 to 8.



Place newly arrived Christmas cards in a vintage napkin holder, then take a moment every evening to share happy holiday greetings from family & friends over dinner.

## **Tasty Dipped Roast Beef**

*Marlene Murray  
Spanish Fork, UT*

*This is the easiest fix-it-and-go recipe, great for a day of winter fun. Place in the slow cooker before you leave home, and the delicious aroma will welcome you back!*

2 to 3-lb. beef rump roast

1 T. oil

10-3/4 oz. can cream of mushroom soup

## 4 cubes beef bouillon

sandwich buns or Texas toast bread

In a skillet over high heat, brown roast in oil on all sides. Place roast in a slow cooker. Pour soup over top; place bouillon cubes around roast. Cover and cook on low setting for 8 hours. Remove roast from slow cooker; let rest 5 minutes. Slice thinly; serve on buns or on Texas toast as open-face sandwiches. Use sauce from slow cooker for dipping. Serves 6.



For a crisp holiday scent, hollow out grapefruit and orange halves.  
Tuck a votive in the center of each and surround with fresh  
cranberries.

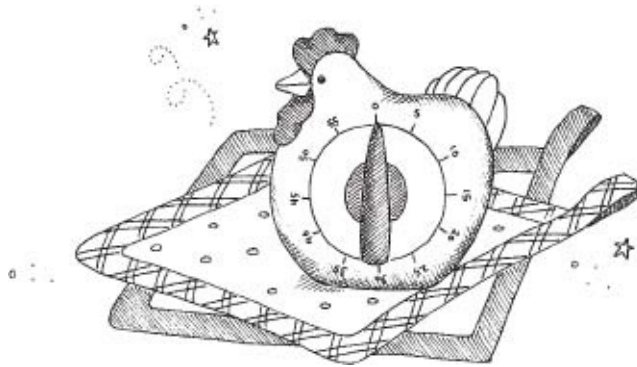
## Amy's Beef Stew

Amy Hauck  
Portland, OR

*I put this recipe together one winter morning and had a wonderful hearty stew by dinner! My husband raves about it, and it's so good with bread or rice.*

2 to 3-lb. beef chuck roast, cubed  
2 turnips, peeled and cubed  
2 rutabagas, peeled and cubed  
1 Yukon gold potato, peeled and cubed  
1 onion, cut into wedges  
2 10-3/4 oz. cans of cream of mushroom soup  
1.35-oz. pkg. onion soup mix

Place beef and vegetables in a slow cooker; stir to mix. In a bowl, combine soup and dry soup mix. Pour over mixture in slow cooker. Cover and cook on low setting for 8 to 10 hours. Serves 4 to 6.



Be sure all meats are thoroughly cooked! Slow cooker recipes that use raw poultry or beef should cook a minimum of three hours on high setting.



## Turnip Green Soup

Christy Bonner  
Bankston, AL

*This is a warming soup for a cold winter day. Mix up a pan of delicious cornbread and you have a hearty meal!*

1 lb. mild or hot ground pork sausage  
1 c. onion, chopped  
1-1/2 c. carrots, peeled and chopped  
27-oz. can seasoned turnip greens  
14-oz. can seasoned turnip greens  
10-oz. can diced tomatoes with green chiles  
2 15-oz. cans black-eyed peas, drained and rinsed  
1 t. red pepper flakes  
1/2 t. pepper

In a skillet over medium heat, brown sausage with onion and carrots. Transfer sausage mixture to a slow cooker; add greens, tomatoes with juice, peas and seasonings. Cover and cook on high setting for one to 2 hours. Serves 6 to 8.



Leftover bits of fabric can find new life as simple beverage charms.  
Trim fabric to a 4 to 5-inch strip and tie to a glass stem. Simply charming!

## Cream of Cauliflower Soup

*Paula Marchesi  
Lenhartsville, PA*

*When I was growing up, my mom always served soup with our holiday meals. I loved her creamy cauliflower soup...warm, delicious and oh-so satisfying. This soup is partly my mom's recipe and partly mine. I feel like with each spoonful we're together again, if only for a moment.*

1 head cauliflower, chopped  
2 c. chicken broth  
2 T. reduced-sodium chicken bouillon granules  
2 c. half-and-half  
2 c. milk  
1 carrot, peeled and shredded

## 2 bay leaves

1/4 t. garlic powder

1/2 c. instant mashed potato flakes

1 c. shredded Monterey Jack cheese

1 c. shredded Cheddar cheese

Garnish: paprika or minced fresh parsley

In a large saucepan, combine cauliflower, broth and bouillon. Bring to a boil. Reduce heat, cover and cook for 20 minutes, or until cauliflower is tender. Mash cauliflower in saucepan. Transfer entire contents of saucepan to a 3-quart slow cooker. Stir in half-and-half, milk, carrot, bay leaves and garlic powder. Cover and cook on low setting for 3 hours. Stir in potato flakes; cook 30 minutes longer, or until thickened. Discard bay leaves. Cool slightly. Using an immersion blender, process soup until smooth. Stir in cheeses. Cover and cook until soup is heated through and cheese is melted. Garnish servings with paprika or parsley. Serves 8.



Don't blow your top! When blending hot liquids, be sure to remove the stopper from the top of your blender so steam pressure doesn't build up inside. After removing the stopper, cover the hole with a clean, folded kitchen towel to prevent a mess before blending.

## Hearty Meatball Stew

Karen Swartz  
Woodville, OH

*Busy day ahead? Prepare the ingredients for this easy recipe the night before.  
For a special treat, serve it ladled into individual sourdough bread bowls.*

1 lb. new potatoes, cubed  
16-oz. pkg. baby carrots  
1 onion, sliced  
2 4-oz. cans sliced mushrooms, drained  
16-oz. pkg. frozen meatballs  
12-oz. jar beef gravy  
14-1/2 oz. can Italian-seasoned diced tomatoes  
3-1/4 c. water  
pepper to taste  
14-1/2 oz. can corn, drained

In a large slow cooker, layer all ingredients except corn in the order listed. Cover and cook on low setting for 8 to 10 hours. About one hour before serving, stir in corn. Serves 8.



Make spice-scented pine cones to heap in a bowl...so sweet-smelling. Simply dip pine cones in melted beeswax (old candle ends will work just fine!) and while still warm, roll them in ground cinnamon, cloves and nutmeg.

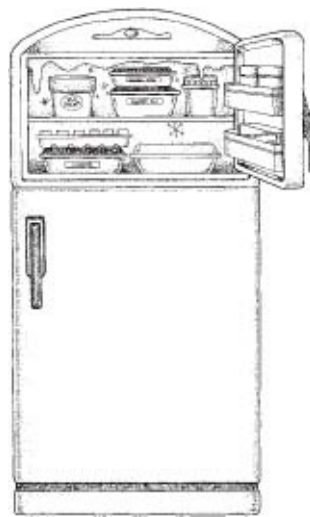
## Grammam Phyllis's Italian Meatballs

*Heather Eldredge  
Langhorne, PA*

*This quick & easy recipe has been handed down for generations. As the cooks get busier, the recipe's been made easier.*

- 1 lb. ground beef
- 1/2 c. Italian-flavored dry bread crumbs
- 1 t. grated Parmesan cheese
- 2 eggs, beaten
- 3 26-oz. jars favorite spaghetti sauce
- 16-oz. pkg. spaghetti, uncooked

In a large bowl, combine beef, bread crumbs, cheese and eggs; mix well. Form beef mixture into one-inch balls. Place meatballs in a slow cooker; cover with sauce. Cover and cook on low setting for 8 to 10 hours. About 15 minutes before serving, prepare spaghetti according to package directions; drain. Ladle sauce and meatballs over individual servings of spaghetti. Serves 6 to 8.



When cooking for Christmas, make use of your freezer. You can prepare soups weeks in advance and freeze them until you are ready to serve them, garnished with a swirl of fresh cream. They're an elegant yet simple appetizer for your holiday meal.

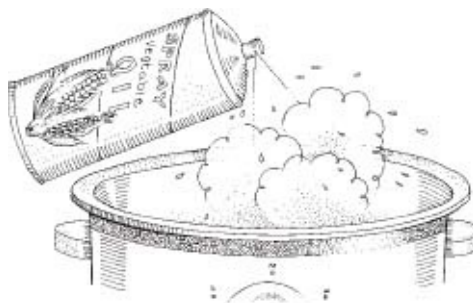
## Ribs & Kraut

Christine Takada  
Saint Paul, MN

*This dish is a longtime family favorite, easily modified for different sized crowds. Just brown the ribs, put everything into the slow cooker, and you're free to enjoy your day and not worry about what's for dinner!*

2 32-oz. pkgs. refrigerated Bavarian-style sauerkraut  
4 to 6 potatoes, peeled and cubed  
1 onion, cubed  
1 t. caraway seed  
2 to 4 lbs. boneless pork baby back ribs, cut into serving-size pieces  
2 to 3 T. oil  
1/4 c. brown sugar, packed  
Optional: brown mustard

Add sauerkraut with juice, potatoes and onion to a 6-quart slow cooker; sprinkle with caraway seed and stir to mix. In a skillet over medium-high heat, brown ribs on both sides in oil. Add ribs to slow cooker, pushing them down into the sauerkraut mixture so ribs are immersed. Sprinkle brown sugar over all. Cover and cook on high setting for 5 to 6 hours, stirring occasionally, until ribs are fork-tender and potatoes are cooked through. To serve, ladle into shallow bowls or plates, making sure each serving contains some ribs, sauerkraut and potatoes. If you like, garnish each plate with a dollop of mustard on the side. Serves 4 to 6.





To make clean-up a breeze, lightly spray the inside of a slow cooker with non-stick vegetable spray before adding recipe ingredients. What a time-saver!

## No-Fuss Sauerkraut & Pork

Gloria Kaufmann  
Orrville, OH

*This delicious, easy recipe from my daughter is great for a traditional German-inspired New Year's Day dinner. You can put your feet up and watch the Rose Bowl while dinner is cooking!*

3-lb. boneless pork roast  
32-oz. pkg. refrigerated sauerkraut, drained and rinsed  
2 apples, peeled, cored and sliced  
1/2 c. brown sugar, packed  
1 c. apple juice  
Optional: 1/2 to 1 t. caraway seed

Place roast in a large slow cooker; top with sauerkraut, apples and brown sugar. Pour juice over all and sprinkle with caraway seed, if using. Cover and cook on high setting for 4 to 5 hours, or low setting for 8 to 9 hours, until pork is fork-tender. Shred pork with 2 forks; combine with mixture in slow cooker before serving. Serves 8.



If your fireplace isn't used during the holidays, it can still look warm

and inviting. Fill an empty grate with cheerful wrapped packages, candles of every shape and size or snowy white birch logs accented by shiny ornaments.

## Red Beans & Rice

Beth Schlieper  
Lakewood, CO

*My friend Sharon made this yummy dish for our family about eight years ago, and I've made it ever since. Tastes great served with a side of coleslaw!*

16-oz. Kielbasa sausage ring, sliced into bite-size pieces  
4 to 5 15-oz. cans red beans, drained  
2 14-1/2 oz. cans diced tomatoes  
1 onion, chopped  
hot pepper sauce to taste  
salt, pepper and red pepper flakes to taste  
cooked white rice

Place all ingredients except rice in a slow cooker. Mix well. Cover and cook on low setting for 8 hours. Serve ladled over rice. Serves 8 to 10.



In southern Louisiana, it's traditional to serve King Cake during the Carnival season. It's a cinnamon roll-like cake topped with sugary icing tinted in the traditional Mardi Gras colors of purple, green and gold. A trinket, such as a plastic baby figurine, is often inserted in the

cake. The person who receives the trinket is declared King or Queen for the day!

## Jammin' Jambalaya

Valarie Dennard  
Palatka, FL

*This recipe has that lively Cajun flavor, but on a milder note so everyone can enjoy it. There are never any leftovers when I serve this dish!*

1 lb. boneless, skinless chicken breasts, cut into bite-size pieces  
1 lb. andouille sausage, sliced  
28-oz. can diced tomatoes  
1 onion, chopped  
1 green pepper, chopped  
1 c. celery, chopped  
1 c. chicken broth  
2 t. dried oregano  
2 t. dried parsley  
2 t. Cajun seasoning  
1 t. cayenne pepper  
1/2 t. dried thyme  
1 lb. frozen cooked shrimp, thawed  
cooked white rice

Place all ingredients except shrimp and rice in a slow cooker; mix well. Cover and cook on low setting for 7 to 8 hours, or on high setting for 3 to 4 hours. Add shrimp during the last 30 minutes of cooking time. Serve over hot cooked rice. Makes 10 to 12 servings.



No Mardi Gras celebration is complete without some tasty jambalaya...and don't forget to add plenty of colorful beads and a feathered Mardi Gras mask to the table!

## Yankee Beef Roast

Rebecca Apple  
Grannis, AR

*My grandmother often referred to certain foods as “Yankee” or sometimes “Irish.” This dish is my own take on her Yankee Beef Roast. I serve it over cooked rice.*

1/2 t. seasoned salt  
3 to 4-lb. beef chuck or rump roast  
14-1/2 oz. can stewed tomatoes  
10-3/4 oz. can cream of mushroom soup  
1-oz. pkg. onion soup mix

Spray a large slow cooker with non-stick vegetable spray. Sprinkle seasoned salt in slow cooker; place roast on top. In a microwave-safe bowl, combine tomatoes with juice and soup. Microwave on high setting for 3 minutes; stir well and pour over roast. Sprinkle with onion soup mix. Cover and cook roast on high setting for 5 to 6 hours, until tender. Serves 8 to 10.



## Old-Fashioned Pot Roast

Becky Butler  
Keller, TX

*This tastes just like the pot roast your grandmother used to make. Just put it all in the slow cooker and go! This recipe can also be used for a whole turkey breast...just substitute turkey gravy mix.*

2 to 3-lb. beef chuck or rump roast  
1/2 c. water  
1-oz. pkg. ranch salad dressing mix  
1-oz. pkg. Italian salad dressing mix  
1.2-oz. pkg. brown gravy mix

Place roast in a slow cooker; add water. Sprinkle dry seasoning mixes over roast. Cover and cook on low setting for 6 to 7 hours, or on high setting for 4 to 5 hours. Remove roast to a cutting board; let stand for 15 minutes. Slice roast thinly across the grain. Return sliced beef to juices in slow cooker. Serves 6 to 8.

## Slow-Cooker Barbacoa

Aimee Shugarman  
Liberty Township, OH

*My husband challenged me to create this spicy dish. Not only did I exceed his expectations, but I also ended up with a recipe that is so easy to prepare in the slow cooker! You can adjust the heat in the dish by increasing or decreasing amount of chipotle peppers you add. We like to serve it with cilantro-lime rice.*

3 to 4-lb. beef chuck roast

## **3 bay leaves**

1 c. cider vinegar

juice of 2 limes

3 chipotle peppers in adobo sauce, drained

## 4 cloves garlic

1 T. ground cumin

1 T. dried oregano

1-1/2 t. salt

1-1/2 t. pepper

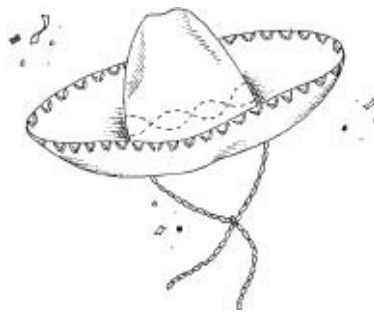
1/2 t. ground cloves

1 c. chicken broth

flour tortillas

Toppings: shredded Colby Jack cheese, shredded lettuce, guacamole

Place roast and bay leaves in a large slow cooker. In a food processor or blender, combine vinegar, lime juice, peppers, garlic and seasonings. Process on high until smooth. Pour vinegar mixture and broth over roast. Cover and cook on low setting for 6 to 8 hours, until roast is fork-tender. Shred beef with 2 forks; return to juices in slow cooker. Serve on tortillas with desired toppings. Serves 8.



Bored with tacos? Serve Mexican-style sandwiches for a tasty change!

Called tortas, they're hollowed-out crusty bread rolls stuffed with shredded beef or pork and cheese. Serve cold or toast like a panini sandwich...yum!

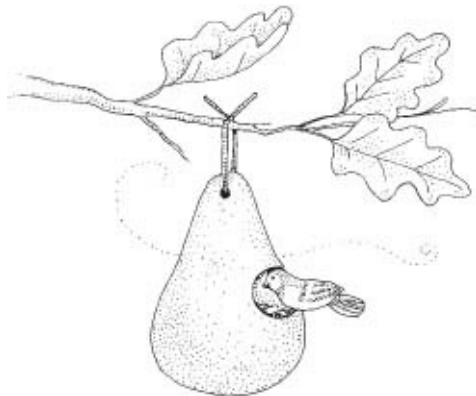
## Hobo Stew

Jessica Minor  
Lawrence, KS

*This warm and cozy recipe is a winter favorite in our home. I start this on Sunday mornings, and it's ready by the time we come home from church.*

1 lb. ground beef  
1-1/2 t. salt, divided  
1/2 t. pepper, divided  
4 potatoes, peeled and cubed  
4 carrots, peeled and cut into chunks  
1 onion, cut into chunks  
1 c. catsup  
1 c. water  
1 T. vinegar  
1/2 t. dried basil

In a bowl, combine beef, one teaspoon salt and 1/4 teaspoon pepper; mix well. Shape into one-inch balls. In a skillet over medium heat, brown meatballs on all sides; drain. Place potatoes, carrots and onion in a slow cooker; top with meatballs. In a small bowl, combine catsup, water, vinegar, basil and remaining salt and pepper; pour over meatballs. Cover and cook on high setting for 4 to 5 hours, until meatballs are cooked through and vegetables are tender. Serves 6.



Make gourd bird feeders for feathered friends to enjoy all winter long.

Cut a large opening in a bottle gourd with a craft knife, then drill a hanging hole in the top and a drainage hole in the bottom. Fill with a mix of sunflower seeds and millet to attract a variety of birds.

## Chicken & Wild Rice Soup

Valerie Cliff  
Millville, NJ

*I love making this recipe for chilly-weather meals, and everyone else loves eating it!*

1 lb. boneless, skinless chicken breasts or thighs, cubed  
1/2 c. onion, chopped  
1 c. celery, sliced  
1 c. carrot, peeled and diced  
6-oz. pkg. long-grain and wild rice mix  
3 14-1/2 oz. cans chicken broth  
2 c. water  
1/2 t. pepper  
1 T. dried parsley  
Optional: 2 t. white vinegar

In a slow cooker, combine all ingredients except vinegar; mix well. Cover and cook on low setting for 6 to 7 hours, or on high setting for 4 to 5 hours, until chicken is tender. Stir in vinegar, if desired. Sprinkle with parsley. Serves 9.



Put together a savory soup in your slow cooker, then enjoy some winter fun with your family. After a snowy hike or ice skating, a hot,

delicious dinner will be waiting for you...what could be cozier?



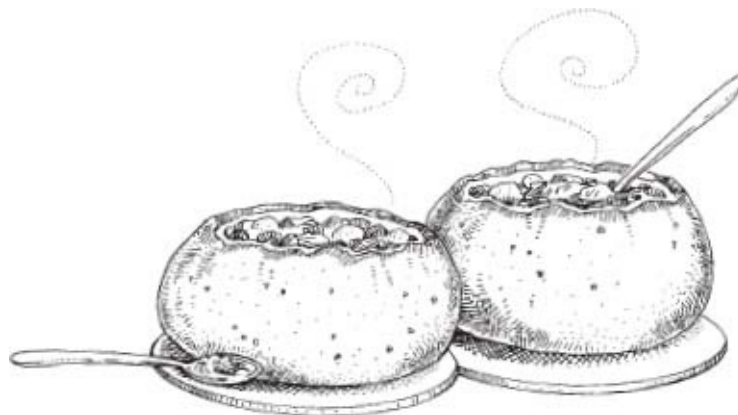
## Manhattan Clam Chowder

Helen Burns  
Raleigh, NC

*This zesty soup will help combat the winter doldrums!*

1/2 lb. bacon, chopped  
1 onion, sliced  
2 cloves garlic, minced  
28-oz. can whole tomatoes  
2 6-1/2 oz. cans minced clams  
8-oz. bottle clam juice  
1 T. dried thyme  
salt and pepper to taste  
10-oz. pkg. frozen soup vegetables  
1 to 2 potatoes, peeled and diced

Add bacon, onion and garlic to a skillet over medium heat; cook and stir until bacon is crisp and onion is tender. Drain; add to a slow cooker. Add remaining ingredients except frozen vegetables and potatoes. Cover and cook on high setting for 2 hours. Add vegetables and potatoes. Cover; reduce heat to low and cook for 3 to 4 hours longer, until vegetables are tender. Serves 4 to 6.



Serve steaming chowder in hollowed-out rounds of sourdough bread. To make yummy croutons, cut the scooped-out bread into one-inch cubes. Season to your liking; lightly toast in an oiled, hot skillet.

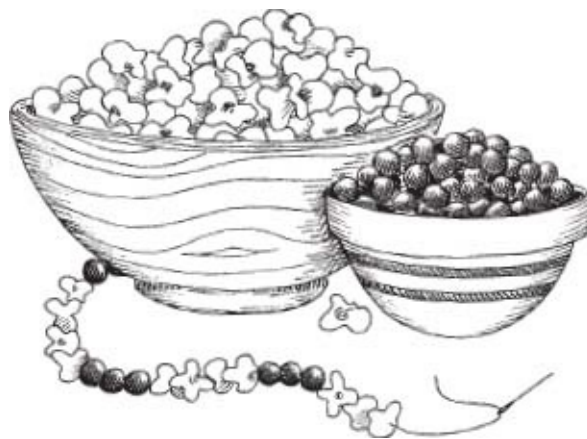
## Wendi's Veggie-Beef Soup

Wendi Bridwell  
Indianapolis, IN

*Pair this with some warm bread and sit down to a hearty meal after a busy day!  
I prep my meat and vegetables the night before. It makes it easy to toss  
everything together before I dash out the door.*

1 lb. beef round steak, cubed  
2 c. tomato juice  
4 c. water  
1/4 c. catsup  
3 T. beef bouillon granules  
1/4 t. pepper  
4 c. potatoes, peeled and diced  
2 c. carrots, peeled and diced  
2 c. green beans

Combine all ingredients in a slow cooker; stir. Cover and cook on high setting for 7 to 8 hours, adding more water if needed. Makes 8 servings.



If you've strung your Christmas tree with popcorn, be sure to hang the

garlands outside for the birds to enjoy after the tree comes down!

## Mom's Holiday Wings

Vena Oliver  
Vienna, IL

*My mom always made these wings for holiday gatherings. They are delicious!*

4 to 5 lbs. chicken wings  
3 T. oil  
1-1/2 c. soy sauce  
3/4 c. water  
2/3 c. brown sugar, packed  
1/2 t. garlic powder  
1/4 t. ground ginger

In a large skillet over medium-high heat, brown wings in oil; drain. Transfer to a large slow cooker. In a saucepan, combine remaining ingredients; cook and stir over medium heat until mixture is heated through. Pour over wings. Cover and cook on low setting for 3 to 4 hours, until chicken juices run clear when pierced. Serves 6 to 8.



Upgrade your glass of bubbly! To one flute of champagne or sparkling white grape juice, add your choice of one tablespoon pomegranate or grapefruit juice, a small scoop of mango sorbet or one teaspoon amaretto liqueur.

## Amazing Brie Fondue

Vivian Long  
Columbus, OH

*I make this rich fondue for all holidays and special events. It disappears quickly...I usually have to make at least a double batch! Spread some on a toasted baguette slice, top with cinnamon, red pepper flakes, herbs and crumbled sausage. It is also great drizzled over fresh and steamed vegetables, or used as a sauce for pasta dishes!*

8-oz. brie cheese round, rind removed  
8-oz. pkg. cream cheese, cubed  
1 c. butter, sliced

Cut brie into chunks. Combine all ingredients in a small slow cooker. Cover and cook on low setting for one hour, stirring occasionally, until all ingredients are blended and smooth. Be careful not to let fondue come to a boil. If slow cooker gets too hot, turn it off for about 5 to 8 minutes. Serves 6 to 8.



I plead for memories of olden times, and simple pleasures, and the making of the most delightful music in the world, the laughter of happy children...God bless us all and make us contented. Merry

Christmas!  
– A.M. Hopkins



## Holiday Hot Spiced Tea

*Rebecca Apple  
Grannis, AR*

*Our family always looks forward to sharing memories and sipping our  
traditional hot tea around the cozy fireplace at Mom's.*

4 c. water

## **2 family-size teabags**

1 c. sugar

1 c. brown sugar, packed

1 t. cinnamon

1/2 t. allspice

1/4 t. ground cloves

## **5 to 6 4-inch cinnamon sticks**

1 tart apple, cored and cut into large chunks

1 orange, sliced

1 lemon, cut in wedges

1/2 gal. apple juice or cranberry-apple juice

In a saucepan over high heat, bring water to a boil; remove from heat. Steep teabags in hot water for 6 minutes. Remove teabags; add sugars to saucepan, stirring until dissolved. Add tea and remaining ingredients to a large slow cooker. Cover and cook on high setting for one to 2 hours, until warmed through. Before serving, strain cinnamon sticks and fruit. Ladle into mugs; serve warm. Serves 12.

## Traditional Mulled Wine

*Tiffany Brinkley  
Bloomfield, CO*

*Classic holiday fare!*

2 750-ml. bottles dry red wine  
1 c. orange juice, or juice of 3 oranges  
1 orange, sliced  
3/4 c. sugar  
1/4 t. allspice  
1/4 t. cinnamon  
4 4-inch cinnamon sticks

## **4 whole cloves**

Add all ingredients to a 6-quart slow cooker; stir. Cover and cook on high setting for 2 hours. Before serving, strain cinnamon sticks and cloves. Ladle into mugs; serve warm. Serves 8.

## Cranberry Meatballs

*Lesleigh Robinson  
Brownsville, TN*

*This is a great appetizer for Christmas or anytime.*

28-oz. pkg. frozen meatballs  
2 3/4-oz. pkgs. brown gravy mix  
2 14-oz. cans whole-berry cranberry sauce  
2 T. whipping cream  
2 t. Dijon mustard  
2 18-oz. bottles barbecue sauce

Place meatballs in a slow cooker. In a bowl, prepare gravy mixes according to package directions; stir in cranberry sauce, cream and mustard. Pour over meatballs; stir. Cover and cook on low setting for 4 to 5 hours, or on high setting for 2 to 3 hours. Before serving, drain gravy mixture; return meatballs to slow cooker to keep warm. Stir in barbeque sauce. Serves 10 to 12.

## French Onion Meatballs

Katie Majeske  
Denver, PA

*Besides being so easy to make, these meatballs are so delicious!*

24-oz. pkg. plain or Italian frozen meatballs  
2 10-1/2 oz. cans French onion soup

Spray a slow cooker with non-stick vegetable spray. Add meatballs; pour soup over top. Cover and cook on low setting for 4 hours, or on high setting for 2 hours. Serves 8 to 10.



Don't pass up blue-tinted canning jars that can be filled with rock salt and flickering votive candles...they're perfect for adding color and sparkle to winter windowboxes.

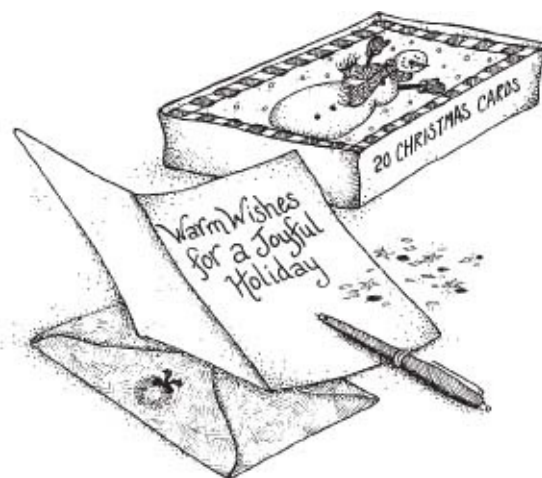
## Sticks & Stones

Jewel Sharpe  
Raleigh, NC

*A delicious and festive party appetizer...there are never any leftovers at our get-togethers!*

14-oz. Kielbasa sausage ring, cut into bite-size pieces  
32-oz. pkg. frozen mini meatballs, thawed  
10-oz. jar currant jelly  
10-oz. jar red pepper jelly  
1 T. Dijon mustard  
pretzel sticks or toothpicks

Add sausage and meatballs to a slow cooker. In a microwave-safe bowl, combine jellies and mustard; microwave on high setting until mixture is melted and well blended. Pour hot jelly mixture over kielbasa and meatballs. Cover and cook on low setting for one to 2 hours, until heated through. Serve with pretzel sticks or toothpicks. Serves 12 to 16.



Pick an evening for a family “card party.” Whip up some special



snacks and spend the evening at the kitchen table signing your Christmas cards. Keep one of your own signed Christmas cards in a holiday scrapbook...it's a joy to see the kids' signatures "grow up" over the years.

## Crockery Party Mix

Carolyn Deckard  
Bedford, IN

*We have made this party mix for years to give as gifts for our neighbors, friends, papergirl and mailman. We buy plastic jars that have green or red lids. To add a little color we use strips of Christmas fabric to tie around the lid. Sometimes we add an ornament...cute!*

3 c. thin pretzel sticks  
2 c. bite-size crispy wheat cereal  
2 c. bite-size crispy rice cereal  
2 c. doughnut-shaped oat cereal  
2 c. dry-roasted peanuts  
1 t. celery salt  
1 t. garlic salt  
1/2 t. salt  
2 T. grated Parmesan cheese  
1/2 c. butter, melted

In a large bowl, combine pretzels, cereal and peanuts. Sprinkle with seasonings and cheese; drizzle with butter. Toss lightly. Transfer mixture to a large slow cooker. Cover and cook on low setting for 3-1/2 hours. Uncover and cook 30 minutes longer, stirring occasionally. Serve immediately, or store in airtight containers. Serves 10 to 12.



This veggie-packed topiary will certainly “spruce” up your buffet table! Cover a 12-inch styrofoam cone with aluminum foil. Attach broccoli flowerets and cherry tomatoes by sticking one end of a toothpick into the veggie and the other end into the cone. Garnish with cheese “ornaments” cut out with mini cookie cutters...clever!

## White Chocolate-Peppermint Clusters

Gladys Kielar  
Perrysburg, OH

*Homemade candy makes a wonderful holiday gift for family & friends! This tasty concoction is also perfect for shower favors, take-home treats and even bake sales...just scoop into cellophane bags and tie with a festive ribbon.*

2 16-oz. pkgs. white melting chocolate, chopped  
12-oz. pkg. white chocolate chips  
6-oz. pkg. white baking chocolate, chopped  
3 T. shortening  
16-oz. pkg. pretzel sticks, broken into pieces  
8-oz. pkg. animal crackers  
1 c. peppermint candy, coarsely crushed

Combine chocolates and shortening in a 6-quart slow cooker. Cover and cook on low setting for 1-1/2 hours, or until chocolate looks very soft. Stir until smooth. Add pretzels, crackers and peppermint candy; mix well. Drop candy by tablespoons onto wax paper. Let stand one hour, or until firm. Store in an airtight container. Makes 8 dozen.



Set aside leftover candy canes for Valentine's Day decorations!  
Unwrap and arrange on parchment paper-lined baking sheets. Form pairs into hearts by placing them hook to hook and tail to tail. Bake at

350 degrees for 2 to 4 minutes, until they stick together when the ends are lightly pinched. Let cool, tie with ribbon and hang from windowpanes...so cheery!

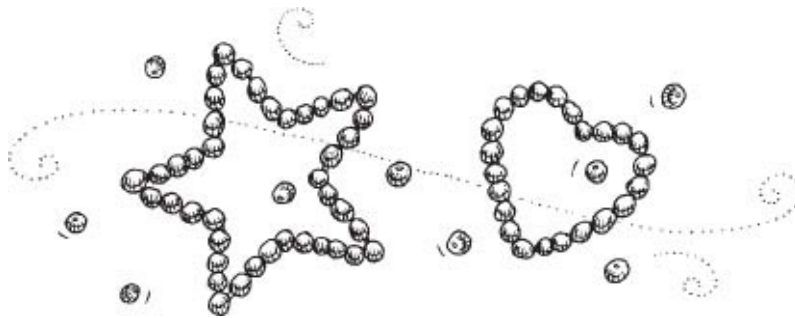
## Chocolate Peanut Clusters

Christi Assink  
South Haven, MI

*A tasty and easy recipe for seasonal gift giving! A cookie scoop makes the job go even faster.*

2 16-oz. jars salted dry-roasted peanuts  
32-oz. pkg. white melting chocolate, chopped  
4-oz. pkg. sweet baking chocolate, chopped  
12-oz. pkg. semi-sweet chocolate chips

Add all ingredients to a slow cooker. Cover and cook on low setting for 1-1/2 hours. Turn off slow cooker; let stand 20 minutes and then mix until blended. Drop by rounded tablespoonfuls onto wax paper. Let stand one hour, or until firm. Store in an airtight container. Makes 4 dozen.



String fresh cranberries onto wire and shape into a heart for a pretty gift jar tie-on.

## Ooey-Goey Chocolate Cake

Taylor Bielski  
Enfield, CT

*We have many chocoholics in our family, and everyone loves dessert, so this cake often appears whenever we all get together. During the holidays, we love to serve this warm pudding-like cake topped with seasonal ice cream flavors like mint, pumpkin or gingerbread.*

18-1/2 oz. pkg. chocolate cake mix  
3.9-oz. pkg. instant chocolate pudding mix  
12-oz. pkg. semi-sweet chocolate chips  
3/4 c. oil  
4 eggs, beaten  
16-oz. container sour cream  
1 c. water

Spray a slow cooker with non-stick vegetable spray. In a bowl, combine dry cake mix, dry pudding mix and remaining ingredients; stir well. Pour into slow cooker. Cover and cook on low setting for 4 to 5 hours. Scoop into bowls to serve. Serves 8 to 10.



Host a family valentine-making party after dinner's been cleared away. Serve heart-shaped cookies and pink punch, set out plenty of

paper crafting supplies, and invite everyone to make handmade cards for their special valentines.



## Eggnog Bread Pudding

Hope Comerford  
Clinton Township, MI

*This bread pudding has the delicious flavor of eggnog and just a hint of the yummy liqueur I soak the raisins in! It isn't too sweet, but just sweet enough. This recipe feeds lots of people, so halve it if you're cooking for a smaller gathering.*

## 2 loaves French bread

1 c. raisins

Optional: 1/2 c. Mexican coffee-flavored vodka-based liqueur

8 eggs, beaten

2 t. vanilla extract

1/4 t. ground nutmeg

1/2 t. salt

1/4 c. butter, melted

1 c. sugar

4 c. eggnog

Garnish: whipped cream

The day before preparing bread pudding, cut bread loaves into cubes and spread out to dry. The next day, soak raisins in liqueur, if using, until plump. Meanwhile, mix eggs, vanilla, nutmeg and salt in a very large bowl. Stir in butter, sugar and eggnog. Mix well. Add raisins, with or without liqueur; stir well. Slowly fold in dry bread cubes, stirring until all cubes are coated with egg mixture. Transfer mixture to a large slow cooker that has been sprayed with non-stick vegetable spray. Cover and cook on low setting for 4 to 6 hours, until a knife tip tests clean when inserted into the center. During the last hour of cooking time, place 2 paper towels under the lid to keep the top from getting soggy. Serve warm, topped with whipped cream. Serves 15 to 20.



Dress up dessert plates for a special occasion...before serving, drizzle fruity syrups along the edges or pipe on melted chocolate in fun designs and words.

## Gingerbread Pudding Cake

Carrie O'Shea  
Marina Del Rey, CA

*Delicious, old-fashioned flavor with the modern convenience of a slow cooker.*

1/4 c. butter, softened

1/4 c. sugar

## 1 egg white

1 t. vanilla extract  
1/2 c. molasses  
1 c. water  
1-1/4 c. all-purpose flour  
3/4 t. baking soda  
1/4 t. salt  
1/2 t. cinnamon  
1/2 t. ground ginger  
1/4 t. allspice  
1/8 t. nutmeg  
1/2 c. chopped pecans  
6 T. brown sugar, packed  
3/4 c. hot water  
2/3 c. butter, melted  
Garnish: whipped topping

In a large bowl, beat butter and sugar until light and fluffy. Beat in egg white and vanilla. In a separate small bowl, combine molasses and water. In another bowl, combine flour, baking soda, salt and spices. Gradually add flour mixture to butter mixture alternately with molasses mixture, beating well after each addition. Fold in pecans. Pour into a greased 3-quart slow cooker. Sprinkle with brown sugar. Combine hot water and butter; pour over brown sugar. Do not stir. Cover and cook on high setting for 2 to 2-1/2 hours, until a toothpick inserted near the center of cake tests clean. Turn off slow cooker; let stand for 15 minutes. Serve warm, scooped into bowls and garnished with whipped topping. Serves 6 to 8.



Be sure to pick up a pint or two of ice cream in peppermint, cinnamon and other delicious seasonal flavors when they're available. What a special touch for holiday desserts!

## Warm Fruited Pudding

Emily Martin  
Ontario, Canada

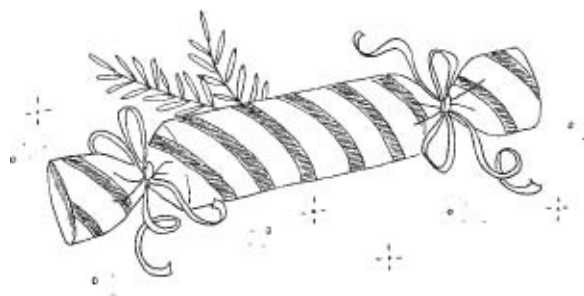
*Use your slow cooker to slowly steam this deliciously moist pudding. Displayed on a cake stand, it adds a pretty, festive touch to your holiday buffet!*

3/4 c. butter, softened  
3/4 c. sugar

## 2 eggs

1/2 c. orange or apple juice  
1 c. all-purpose flour  
3/4 t. baking powder  
1/2 t. baking soda  
1 t. salt  
1 t. cinnamon  
1/2 t. allspice  
1 c. dry bread crumbs  
2 c. raisins  
1-1/2 c. mixed candied fruit, chopped

In a large bowl, beat butter and sugar until fluffy. Beat in eggs, one at a time; stir in juice. In a separate bowl, combine remaining ingredients; mix well. Gradually add butter mixture to flour mixture; stir until moistened. Pour into a greased 8-cup pudding mold. Cover with greased aluminum foil. Place on a rack in a large slow cooker. Pour boiling water into slow cooker; fill to halfway up the sides of pudding pan. Cover and cook on high setting for 4 hours. Carefully remove pudding mold from slow cooker; invert onto a serving plate. Serves 16.



**Make fragrant fire starters from ingredients found around the kitchen!**

Mix together short cinnamon sticks, dried orange peel and whole cloves. Tuck inside a cardboard tube and wrap the roll with kraft or wrapping paper, securing the ends with twine. Toss several in a gift tote for gift-giving.

## Dad's Rice Pudding

Charla Sackmann  
Orange City, IA

*Creamy rice pudding for dessert, for breakfast or for a snack! My dad cooked his pudding on the stovetop, but otherwise it's just the same...a tasty warm treat for those cold winter months.*

1 c. long-cooking rice, uncooked  
8 c. milk  
1 c. sugar  
3 eggs, beaten  
1/4 c. whipping cream  
1/4 t. salt  
3/4 t. cinnamon  
2 t. vanilla extract  
1 c. raisins

Spray a 4-quart slow cooker with non-stick vegetable spray. Pour in rice, milk and sugar. Cover and cook on low setting for 4 hours. In a bowl, combine eggs, cream, salt, cinnamon and vanilla; stir well. From the slow cooker, scoop out 1/2 cup of hot rice mixture and add it to the egg mixture in the bowl. Continue scooping rice mixture, 1/2 cup at a time, and stirring it into egg mixture, until about half of rice mixture has been added. Return contents of bowl to the slow cooker and stir in raisins, mixing well. Cover and cook on high setting for one hour longer, until mixture is thick and creamy and rice is tender. Serves 6 to 8.





Save a few winter snowballs, wrapped in aluminum foil and stowed in the freezer, for the annual Fourth of July party. Your guests will be delighted!



## Top o' the Morning Irish Oats

Debi Gilpin  
Sharpsburg, GA

*You can use any combination of dried fruit in this wonderful overnight breakfast...try cranberries, cherries, blueberries and figs.*

1 c. Irish steel-cut oats, uncooked  
1 c. dried fruit, chopped  
4 c. water  
1/2 c. half-and-half  
Garnish: butter, brown sugar, cream or milk

Combine all ingredients except garnish in a slow cooker. Cover and cook on low setting for 8 to 9 hours. Stir well before serving. Garnish as desired. Serves 3 to 4.



Perk up morning place settings in a wink...fill pint-size jelly jars with cheery spring blooms.

## Shamrock Breakfast Bake

Julianne Saifullah  
Lexington, KY

*This overnight Southwestern-inspired breakfast bake, studded with green, is a fun way to greet the morning on St. Patrick's Day. This recipe can be doubled for a larger gathering...why not surprise your co-workers? They'll certainly feel lucky!*

1/2 lb. ground pork breakfast sausage, browned and crumbled  
4-oz. can diced green chiles, drained  
1/2 onion, diced  
1/2 green pepper, diced  
1-1/2 c. shredded Monterey Jack cheese  
10 eggs, beaten

Spray a slow cooker with non-stick vegetable spray. Add 1/3 of sausage to slow cooker; top with 1/3 each of chiles, onion, pepper and cheese. Repeat layers, ending with a layer of cheese. Pour eggs over top. Cover and cook on low setting for 7 to 8 hours, until cooked through. Serves 4 to 5.



Make the most of a warm spring morning...take breakfast outdoors!  
Toss a quilt over the table and serve some warm muffins with

homemade jam and fresh fruit.

## Tea Room Broccoli-Cheese Soup

Lisa Hardwick  
Plainfield, IN

*This recipe was inspired by a local tea room that I loved to visit with my family. Their soup was the best I had ever had! Sadly, the tea room closed, but my mother-in-law knew how much I loved the soup and she created this replica for me. It's really yummy, and the recipe means a lot to me because she took the time to make it just for me.*

1/2 c. margarine  
16-oz. pkg. frozen broccoli cuts  
2 10-3/4 oz. cans cream of chicken soup  
2 10-3/4 oz. cans cream of mushroom soup  
4 c. milk  
16-oz. pkg. pasteurized process cheese spread, cubed

In a skillet over medium heat, melt margarine. Add broccoli; cook and stir for 5 to 10 minutes. Add broccoli mixture to a slow cooker; stir in remaining ingredients. Cover and cook on low setting, stirring occasionally, for 3 to 4 hours. Serves 8 to 10.



A well-loved teapot that's been handed down makes a sweet spring centerpiece...just add fresh-cut tulips and daffodils from the garden.

## French Country Chicken

Teri Lindquist  
Gurnee, IL

*I am very proud to share my favorite slow-cooker recipe with you! This recipe is completely my own, and we really love it. It has a very fancy taste but takes only minutes to prepare. The wine in this recipe really makes this dish, but broth can be substituted.*

1 onion, chopped  
6 carrots, peeled and sliced on the diagonal  
6 celery stalks, sliced on the diagonal  
6 boneless, skinless chicken breasts  
1 T. fresh tarragon, chopped  
1 T. fresh thyme, chopped  
pepper to taste  
10-3/4 oz. can cream of chicken soup  
1-oz. pkg. onion soup mix  
2 T. cornstarch  
1/3 c. dry white wine or chicken broth  
cooked rice or mashed potatoes

Place onion, carrots and celery in a large slow cooker; arrange chicken on top. Sprinkle with herbs and pepper. In a bowl, combine soup and soup mix; spoon over chicken. Cover and cook on high setting for 4 hours, stirring after one hour. About 10 minutes before serving, whisk cornstarch into wine or broth until smooth. Pour over chicken; stir well. Cook, uncovered, for 10 minutes longer, or until sauce thickens. Serve over rice or mashed potatoes. Serves 6.





Make sure to use the right-size slow cooker...they work best when at least half of the crock is filled.

## **Brown Sugar-Honey Ham**

*Hope Comerford  
Clinton Township, MI*

*Baking your ham in the slow cooker is the perfect solution for busy holiday gatherings! You don't have to worry about changing oven temps or trying to squeeze something else in the oven. I've made this recipe with a boneless ham as well as a bone-in spiral-cut ham. Both were awesome!*

1 to 1-1/2 c. brown sugar, packed  
1/2 t. ground cloves  
6-lb. spiral-cut boneless or bone-in cooked ham  
2 to 3 T. honey

In a small bowl, combine brown sugar and cloves. Sprinkle about 1/4 cup of brown sugar mixture in a large slow cooker. Place ham in slow cooker, flat-side down. Drizzle honey over top. Pat remaining brown sugar mixture all over ham. Cover and cook on low setting for 4 hours. During the last hour of cooking time, baste ham with melted brown sugar mixture. Serves 10.

## Lemon-Lime Ham

*Pauletta Dove  
Williamson, WV*

*I've made this easy, crowd-pleasing ham for years...everyone always asks for it!  
Use your choice of a boneless or semi-boneless ham.*

6-lb. cooked ham  
20-oz. bottle lemon-lime soda

Place ham in a 5 to 6-quart slow cooker; pour soda over top. Cover and cook on low setting for 8 to 10 hours. Slice to serve. Serves 10.

If you're having trouble fitting your ham into the slow cooker, shave a bit off the side with your knife and lay it on its side. It's the perfect solution!

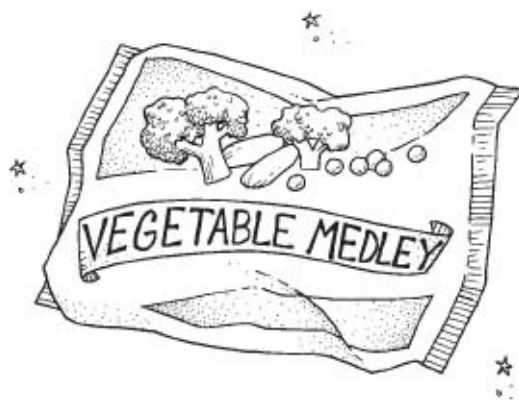
## Creamy Mac & Cheese

Paula Forman  
Lancaster, PA

*My daughter, now grown, always signed me up to make my slow-cooker macaroni for Girl Scouts, 4-H and many school events. She always came home with an empty crock! For an easy meal, just stir in some cooked shrimp or Kielbasa sausage.*

16-oz. pkg. elbow macaroni, uncooked  
1/4 c. margarine, sliced  
2 c. milk  
1 t. salt  
8-oz. pkg. pasteurized process cheese spread, cubed  
1 c. shredded Cheddar cheese

Cook macaroni according to package directions, until just barely tender; drain. Add macaroni and remaining ingredients to a slow cooker. Cover and cook on low setting for one hour, stirring occasionally. Serves 6 to 8.



It's easy to get more veggies into your family's meals. Keep frozen vegetable blends on hand to toss into scrambled eggs, soups or even mac & cheese for a lunch with a nutritional punch!

## Simple Sunday Roast

*Pam Massey  
Marshall, AR*

*There's nothing better any night of the week than a hearty beef roast with potatoes and carrots. It's simple, good food that brings back memories of Sunday dinners after church with family.*

3 to 4-lb. beef chuck roast  
1 T. oil  
salt and pepper to taste  
5 to 6 potatoes, quartered  
1 onion, sliced  
16-oz. pkg. baby carrots

## 2 cubes beef bouillon

1/4 c. hot water

Place roast in a large slow cooker; drizzle with oil and turn to coat. Add salt and pepper to taste. Place vegetables around roast. In a small bowl, dissolve bouillon in hot water. Pour over vegetables in slow cooker. Slowly add more water, until roast is just barely covered. Cover and cook on low setting for 6 to 8 hours, until roast reaches desired doneness. Remove roast and vegetables to a serving platter; slice roast to serve. Serves 8.



Don't forget the gravy! Reserve one to 1-1/2 cups of liquid from the slow cooker. Using one envelope of brown gravy mix, follow the instructions to whip up a delicious stovetop gravy in no time.

## Creamy Scalloped Potatoes

Stephanie Carlson  
Sioux Falls, SD

*Comfort food at its creamiest...these hot and bubbly scalloped potatoes are so easy to make in the slow cooker!*

14-1/2 oz. can chicken broth, warmed  
1/4 c. all-purpose flour  
1 c. whipping cream  
1 t. salt  
1/8 t. pepper  
1 onion, diced  
6 potatoes, peeled and thinly sliced

## 1 bay leaf

Spray a slow cooker with non-stick vegetable spray. In a bowl, whisk together broth and flour until smooth. Add cream, salt, pepper and onion; stir well. Arrange potato slices in slow cooker; pour broth mixture over top. Add bay leaf. Cover and cook on low setting for 6 to 8 hours, stirring occasionally. Discard bay leaf before serving. Serves 8 to 10.



It's a good idea to test new slow-cooker recipes by staying nearby and checking the dish often...but don't lift the lid! That way, you'll know exactly how long the recipe takes to cook in your slow cooker.



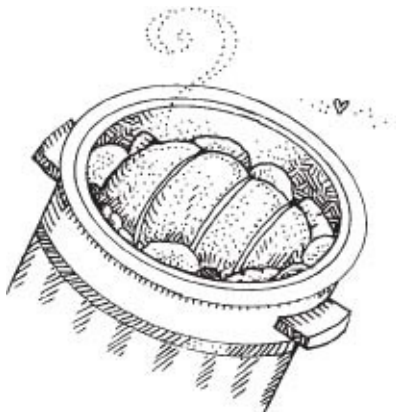
## Chicken & Spring Vegetables

Diana Chaney  
Olathe, KS

*When asparagus is finally in season, I can't wait to add it to all my favorite dishes. This stew is bursting with fresh flavors!*

- 1-1/2 lbs. boneless, skinless chicken thighs, cubed
- 2 c. baby carrots, halved lengthwise
- 1 leek, white and light green parts only, sliced
- 1 T. fresh tarragon, chopped
- 12-oz. jar chicken gravy
- 1/3 c. dry white wine or chicken broth
- 1 T. all-purpose flour
- 1/2 t. salt
- 1/2 lb. fresh asparagus, trimmed and cut into 2-inch lengths
- 1/3 c. frozen peas, thawed

Put chicken, carrots, leek and tarragon in a slow cooker. Pour gravy over top. In a small bowl, whisk together wine or broth, flour and salt. Pour into slow cooker; toss to coat. Cover and cook on low setting for 5 to 8 hours, until chicken and vegetables are tender. Turn to high setting. Add asparagus and peas. Cover and cook on high setting for 10 to 15 minutes, until asparagus is crisp-tender. Serves 6.



Fresh vegetables like potatoes, carrots and onions should be placed in the bottom and along the sides of a slow cooker, with the meat on top, as they generally take longer to cook.

## Split Pea Soup

Krista Marshall  
Fort Wayne, IN

*Even though I do 99 percent of the cooking in our house, it's nice to know that if for some reason I couldn't, our family wouldn't starve because my husband is a pretty amazing cook. He has a few recipes that are his "signature" dishes, and this is one of them.*

2 12-oz. pkgs. dry split peas  
1 lb. carrots, peeled and finely diced  
1 onion, finely diced  
1 lb. cooked ham, diced  
salt and pepper to taste

Add all ingredients to a slow cooker; add enough water to cover. Cover and cook on high setting for 6 to 8 hours, stirring occasionally, until peas cook down and soup becomes very thick. Add additional water to reach desired consistency, if needed. Serves 8 to 10.



Need to feed a few extra guests? It's easy to stretch a slow cooker full of soup! Some quick add-ins are orzo pasta, ramen noodles, instant rice or canned beans. Add cooked ingredients to slow cooker, and simmer for just a few minutes until heated through.

## Lemon-Sage Chicken

Kristen Queen  
Stillwater, OK

*I love to cook a whole chicken, and with my handy-dandy slow cooker, it's so easy! After you remove the chicken from the slow cooker, keep all those wonderful juices. Once they've cooled, strain and pour into a plastic container. Refrigerate for a few hours and skim fat from the surface. Easy chicken broth!*

4 to 5-lb. whole chicken, thawed if frozen  
dried sage and pepper to taste  
1/4 c. butter, sliced  
2 cloves garlic, coarsely chopped  
1 lemon, sliced  
additional dried sage to taste

Pat chicken dry. Place chicken in a large slow cooker, breast-side up. Sprinkle with pepper and sage; place butter and garlic inside the cavity. Sprinkle lemon slices with sage. Very carefully separate the chicken skin from the meat on the breast; slide lemon slices under the skin on each side. Pull legs together; tie with kitchen string. Rub chicken with additional sage. Cover and cook on low setting for 6 to 7 hours, until a meat thermometer inserted into the thickest part of the thigh registers 165 degrees. Carefully remove chicken to a platter. Let stand for 10 to 15 minutes before carving. Serves 4 to 6.



For golden, crispy skin, transfer your slow-cooked chicken to a rimmed baking dish when cooking time is complete. Bake at 500 degrees for 15 minutes. It's okay if your chicken is so moist and tender it falls apart into pieces...it will still be delicious!

## Spinach Soufflé

Nancy Wise  
Little Rock, AR

*Spice up this yummy spinach bake by substituting Mexican pepper cheese and stirring in some red pepper flakes and diced jalapeños!*

2 10-oz. pkgs. frozen chopped spinach, thawed and drained  
2 c. small-curd cottage cheese  
1 c. pasteurized process cheese spread, cubed  
3 eggs, beaten  
2 T. butter, diced  
1/4 c. all-purpose flour  
1/2 t. salt

In a 3-quart slow cooker, combine all ingredients; mix well. Cover and cook on low setting for 2-1/2 hours, or until set and cheese is melted. Serves 8.



Because slow cookers can sometimes dilute the intensity of seasonings over a long period of time, flavorful herbs and spices are best added near the end of cooking.

## St. Patrick's Day Corned Beef Dinner

Marilyn Morel  
Keene, NH

*Enjoy the heavenly aroma that will fill your house. This is sooo good! Serve with warm slices of buttered rye bread.*

2 onions, sliced  
2 cloves garlic, minced  
6 redskin potatoes, halved  
3 carrots, peeled and cut into chunks

## 2 bay leaves

1 head cabbage, quartered  
3 to 4-lb. corned beef brisket  
1 c. water  
1/2 c. brown sugar, packed  
1 T. mustard  
1/2 t. ground cloves

In a large slow cooker, layer onions, garlic, potatoes, carrots, bay leaves and cabbage. Place corned beef on top; add water. Cover and cook on low setting for 10 to 11 hours, or on high setting for 5 to 6 hours. During last hour of cooking, combine brown sugar, mustard and cloves; spread over beef. Cover and cook for one hour longer. Discard bay leaves before serving. Slice corned beef to desired thickness; serve with vegetables. Serves 8 to 10.



If you're making corned beef & cabbage for St. Patrick's Day, add some Irish whimsies to the dining table. Toss gold foil-covered chocolate coins around place settings, add a touch o' green with a shamrock plant centerpiece and play traditional Irish music during dinner.



## Slow-Cooker Irish Stew

Amy Shilliday  
Tampa, FL

*This traditional slow-cooked Irish stew makes a hearty meal when served over cooked barley, rice or steel-cut oats.*

1/2 c. all-purpose flour  
1 T. salt  
1 t. cracked pepper  
1 to 2 lbs. stew beef or lamb, cubed  
2 T. lard or shortening  
3 potatoes, peeled and diced  
2 carrots, peeled and diced  
1-oz. pkg. beefy onion soup mix  
2 10-oz. cans beef gravy  
1 c. Irish stout or beef broth  
additional salt and pepper to taste

Combine flour, salt and pepper in a large plastic zipping bag. Add meat; shake to coat. Place coated meat in a colander and shake over the sink to remove excess flour. Melt lard or shortening in skillet over medium-high heat. Brown meat in skillet; drain. Add meat and remaining ingredients to a slow cooker. Cover and cook on low setting for 6 to 8 hours, or until meat and vegetables are tender. Serves 6 to 8.



Mix up some lucky green popcorn balls for St. Patrick's Day!  
Combine one cup corn syrup and 1/2 cup sugar in a saucepan. Bring to a boil; boil for one minute. Remove from heat and stir in one small package of lime gelatin mix. Pour mixture over three to four quarts of popped popcorn in a large heatproof bowl. Butter your hands and form mixture into balls. Add a stick, if desired.

## **Reuben Bake**

*Dorothy McConnell  
Brooklyn, IA*

*Celebrate St. Patrick's Day with this easy slow-cooker casserole inspired by the classic Reuben deli sandwich!*

16-oz. pkg. wide egg noodles, cooked  
12-oz. can corned beef, drained and chopped  
3-1/2 c. sauerkraut

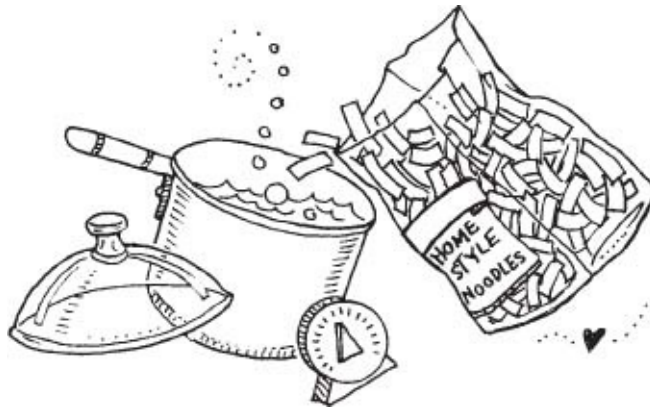
## **6 slices American cheese**

16-oz. container sour cream

10-3/4 oz. can cream of chicken soup

## 6 slices Swiss cheese

In a greased 4-quart slow cooker, layer half the noodles; top with half the corned beef. Top with all the sauerkraut and all the American cheese. Stir together sour cream and soup; spoon half of sour cream mixture over American cheese. Layer with remaining noodles, corned beef and sour cream mixture; top with Swiss cheese. Cover and cook on high setting for 2 hours, or until hot and bubbly. Reduce setting to low; cover and cook for one to 2 hours longer. Before serving, stir to combine layers. Serves 6 to 8.



The easiest-ever way to cook egg noodles...bring a big pot of water to a rolling boil, then add the noodles. Remove from heat, cover and let stand for 20 minutes, stirring twice. Perfect!

## Loaded Potato Soup

Kitra Ludlow  
Bloomington, IN

*Everyone asks for the recipe whenever I take this hearty soup to carry-ins.*

32-oz. pkg. frozen hashbrowns with onions and peppers, thawed  
8-oz. pkg cream cheese, diced  
10-3/4 oz. can cream of mushroom soup  
10-3/4 oz. can cream of celery soup  
10-3/4 oz. can cream of chicken soup  
1/4 c. onion, minced  
salt and pepper to taste  
Garnish: shredded Cheddar cheese, chopped green onions, crumbled bacon

Place hashbrowns in a slow cooker. Add remaining ingredients except garnish; stir. Cover and cook on high setting for 4 hours. Garnish individual servings with cheese, green onions and bacon. Serves 6 to 8.



For a change, spice up Loaded Potato Soup with crushed tortilla chips, shredded Pepper Jack cheese and chopped jalapeño peppers!

## Luck of the Irish Corned Beef & Cabbage

Pat Beach  
Fisherville, KY

*My dear friend Jennifer shared this incredible recipe with me many years ago.  
It's super-easy and also by far the best corned beef & cabbage you will ever eat!  
Serve with mashed potatoes on the side.*

2-1/2 to 3-lb. corned beef brisket with seasoning packet  
1 head cabbage, cut into large wedges  
2 12-oz. cans regular or non-alcoholic beer

Place corned beef in a large slow cooker, fat-side up. Place cabbage on top. Pour beer over cabbage and beef; sprinkle seasoning packet on top. Cover and cook on high setting for 8 to 10 hours, until beef and cabbage are very tender. Before serving, remove fat from beef; slice and serve with cabbage. Serves 6.



For each petal on the shamrock this brings a wish your way: Good health, good luck, and happiness for today and every day.

- Irish toast

## Reuben Dip

Jane Snider  
Somerset, OH

*I don't always have time to make everyone individual Reuben sandwiches, so I put this in the small slow cooker so people can enjoy it whenever they are ready!*

2 2-oz. pkgs. corned beef, chopped  
15-oz. can sauerkraut, drained  
8-oz. bottle Thousand Island salad dressing  
2 6-oz. pkgs. shredded Swiss cheese  
shredded wheat or rye crackers

Place all ingredients except crackers in a small slow cooker. Cover and cook on low setting for 2 hours, stirring once or twice, until bubbly and cheese is melted. Serve with crackers. Serves 6.



Celebrate spring by giving a good friend a garden in a can! Fill a vintage watering can with a variety of flower, vegetable and herb seeds...add some gloves, a few garden markers and a gardening magazine.



## Asian Pork & Noodles

Sandra Sullivan  
Aurora, CO

*This is weeknight cooking at its yum-yum best. You'll think you are at the best Asian restaurant!*

3 c. low-sodium chicken broth  
1/4 c. soy sauce  
1/4 c. Chinese rice wine, dry sherry or water  
3 T. brown sugar, packed  
4 cloves garlic, pressed  
2-inch piece fresh ginger, peeled and sliced

## 2 pieces star anise

1/2 t. kosher salt

3-lb. boneless pork shoulder roast

1 head bok choy, coarsely chopped

3-1/2 oz. pkg. rice vermicelli noodles or spaghetti, uncooked

Garnish: chopped fresh cilantro, red pepper flakes

In a large slow cooker, combine chicken broth, soy sauce, rice wine, sherry or water, brown sugar, garlic, ginger, star anise and salt. Add pork; cover and cook on low setting for 8 hours. Shred pork with 2 forks. Add bok choy to slow cooker. Cover and cook about 20 minutes longer. Add noodles to slow cooker, making sure they are fully submerged. Cover and cook for 10 minutes longer, or until tender. Divide pork, bok choy and noodles among 4 bowls and ladle in some of the broth. Sprinkle with cilantro and red pepper flakes. Serves 4 to 6.



Slow cooking keeps moisture inside, causing condensation to form on the lid. To avoid spilling into the crock, always lift the lid straight up, rather than tilting, when stirring or adding ingredients.

## Slow-Cooker Lettuce Wraps

Aimee Shugarman  
Liberty Township, OH

*A perfect dish that can serve as an appetizer or a main dish. And unlike most restaurant varieties, these lettuce wraps are mushroom-free...which makes them kid-friendly at our house!*

2 lbs. ground turkey  
1 onion, finely chopped  
3 stalks celery, finely chopped  
3/4 c. hoisin sauce, divided  
3/4 c. soy sauce  
1/4 c. water  
3 cloves garlic, minced  
1 T. fresh ginger, peeled and grated  
2 T. brown sugar, packed  
1 T. sesame oil  
1 T. hot chili oil  
5-oz. can bamboo shoots, drained and finely chopped  
8-oz. can water chestnuts, drained and finely chopped  
14-oz. can bean sprouts, drained  
1/4 c. fresh cilantro, snipped

## 12 leaves iceberg lettuce

In a skillet over medium heat, brown turkey with onion; drain. Transfer turkey mixture to a large slow cooker. Add celery, 1/2 cup hoisin sauce, soy sauce, water, garlic, ginger, brown sugar, sesame oil, chili oil, bamboo shoots and water chestnuts. Mix well. Cover and cook on low setting for 6 hours. Before serving, stir in bean sprouts and cilantro. Serve by scooping a generous spoonful onto each lettuce leaf; drizzle with remaining hoisin sauce. Makes 6 servings.



Watch yard sales for vintage glass or china items for decorating your garden. A glass globe perched in a birdbath or mismatched saucers bordering the flowerbed add character!

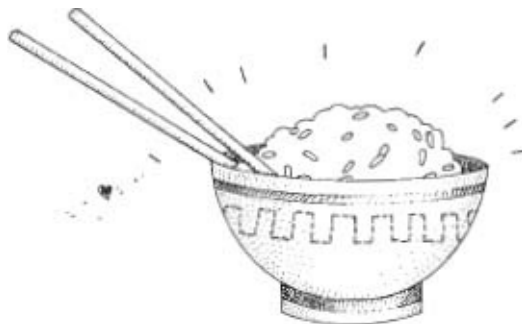
## Thai Peanut Chicken

Patricia Olinik  
Quebec, Canada

*I found this recipe one day when I was searching for something new to try. It has since become one of my staple recipes, and I always look forward to the next time I get to make it!*

3/4 c. salsa  
1/4 c. creamy peanut butter  
3/4 c. light coconut milk  
2 T. lime juice  
1 T. soy sauce  
1 t. sugar  
2 cloves garlic, finely chopped  
2 T. fresh ginger, peeled and grated, or 1 T. ground ginger  
2 lbs. boneless, skinless chicken thighs, each cut into 2 to 3 pieces  
cooked rice  
Garnish: chopped peanuts, chopped fresh cilantro

Combine salsa, peanut butter, coconut milk, lime juice, soy sauce, sugar, garlic and ginger in a slow cooker; mix well. Add chicken; stir to coat. Cover and cook on low setting for 8 hours, or until chicken is very tender and sauce has thickened. Serve over rice; garnish as desired. Serves 4.



You can make perfectly steamed, fluffy rice in the slow cooker too! Rub one tablespoon butter all over the inside of the slow cooker. Add one cup long-cooking rice, 2 cups water and salt to taste. Cover and cook on high setting for 2 to 2-1/2 hours, stirring once or twice.

## Chicken Parisienne

Brooke Sottosanti  
Brunswick, OH

*This easy dish is always a huge hit with my family... even my picky eater likes it!*

6 boneless, skinless chicken breasts  
salt and pepper to taste  
10-3/4 oz. can cream of mushroom soup  
1/2 c. white wine or chicken broth  
2 4-1/2 oz. cans sliced mushrooms, drained  
1 c. sour cream  
1/4 c. all-purpose flour  
1/4 t. paprika, or to taste  
cooked noodles or rice

Place chicken in a slow cooker; sprinkle with salt and pepper. In a bowl, mix together soup, wine or broth and mushrooms. In a separate small bowl, combine sour cream and flour. Add sour cream mixture to soup mixture; mix well. Spoon over chicken; sprinkle with paprika. Cover and cook on low setting for 6 to 8 hours. Serve over noodles or rice. Serves 6.



Slow cookers come in so many sizes, you might want to have more

than one! A 4-quart size is handy for recipes that will feed about four people, while a 5-1/2 to 6-quart one is just right for larger families and potluck-size recipes. Just have room for one? Choose an oval slow cooker... whole chickens and roasts will fit perfectly.



## Homey Chicken-Lentil Soup

Chandra Carver  
Danielsville, GA

*I created this recipe to use up some leftover rotisserie chicken and other odds & ends from the pantry. It's super-easy to modify it to fit your personal tastes!*

1-1/2 c. dried lentils  
14-1/2 oz. can fire-roasted Tex-Mex style diced tomatoes  
14-1/2 oz. can sliced carrots  
15-oz. can corn

## 2 cubes chicken bouillon

1 to 2 T. ground cumin  
1 t. red pepper flakes  
2 T. dried, minced onion  
2 cloves garlic, finely minced  
3 to 4-lb. deli roast chicken, boned and shredded

Add all ingredients to a slow cooker. Add water to slow cooker until ingredients are just covered. Cover and cook on low setting for 5 to 6 hours, until lentils are tender. Serves 6.



Plant a portable herb garden! Tuck several herb plants inside a vintage tin picnic basket...so easy to carry into the kitchen when it's time to snip fresh herbs. Try easy-to-grow herbs like parsley, chives, oregano and basil. They'll add delicious flavor to any meal.

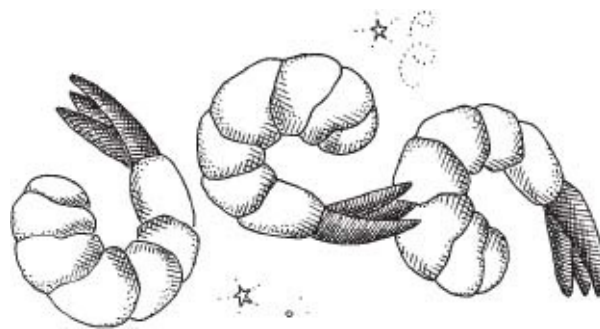
## Savory Shrimp Bisque

Sue Denson  
Bay Springs, MS

*Crawfish and crabmeat make tasty substitutions!*

2 10-3/4 oz. cans cream of potato soup  
10-3/4 oz. can of mushroom soup  
8-oz. pkg. cream cheese, cubed  
15-1/4 oz. can corn, drained  
1 to 2 T. Cajun seasoning  
1 lb. frozen small shrimp, thawed  
1 bunch green onions, chopped  
1/2 c. margarine  
1 qt. half-and-half

Mix soups, cream cheese, corn and seasoning in a slow cooker. Cover and cook on high setting for one to 2 hours, until heated through. In a skillet over medium heat, sauté shrimp and onions in margarine until shrimp are pink. Add shrimp mixture to slow cooker; stir in half-and-half. Cover and cook on low setting for one hour longer. Serves 4 to 6.



When cooking seafood in the slow cooker, add it during the last hour of cooking time, or it may overcook and have a rubbery texture.

## Wednesday Salmon Loaf

Robin Hill  
Rochester, NY

*Weeknights are busy for our family, so I depend on my slow cooker to help keep us out of the drive-thru lane! This easy recipe is one of our favorites. Just add a steamed veggie or tossed salad.*

2 15-oz. cans salmon, drained  
14-1/2 oz. can diced tomatoes  
4 c. dry bread crumbs  
1 green pepper, chopped  
1 t. lemon juice  
10-3/4 oz. can cream of onion soup  
4 eggs, beaten  
1 t. garlic powder  
1 t. Greek seasoning  
2 chicken bouillon cubes, crushed  
10-3/4 oz. can cream of celery soup  
1/4 to 1/2 c. milk

In a bowl, combine salmon, tomatoes with juice and remaining ingredients except cream of celery soup and milk. Mix well. Pour into a slow cooker that has been sprayed with non-stick vegetable spray. Cover and cook on low setting for 4 to 6 hours. Before serving, combine cream of celery soup and milk in a saucepan; cook and stir over medium heat until heated through. Spoon over individual servings. Serves 6.



Try slow-poaching salmon in your slow cooker. Add one cup water and 1/2 cup white wine to a slow cooker; cover and cook on high for 30 minutes. Add salmon fillets, one sliced onion, one sliced lemon, a sprig of fresh dill or 1/2 teaspoon dill weed, and salt and pepper to taste. Reduce heat to low; cover and cook for 20 minutes, or until salmon flakes easily with a fork.

## Easy Cheesy Veggies

Amy Hunt  
Traphill, NC

*Who can resist double-cheesy goodness?*

10-3/4 oz. can Cheddar cheese soup  
2 t. Worcestershire sauce  
20-oz. pkg. frozen new potato wedges  
16-oz. pkg. baby carrots  
1/4 c. celery, diced  
1-1/4 c. frozen peas  
1 c. shredded Cheddar cheese

In a bowl, combine soup and Worcestershire sauce; mix well and set aside. In a 4-quart slow cooker, combine all vegetables except peas; pour soup mixture over top. Cover and cook on low setting for 6 to 7 hours. Before serving, stir in peas and cheese. Cover and cook for 10 minutes longer, or until cheese is melted. Serves 6 to 8.



Hosting a ladies' luncheon? Impress your guests with a yummy slow-cooker brie! Add a round of brie cheese to a slow cooker, and top with 1/3 cup chopped candied pecans and 1/4 cup chopped sweetened dried

cranberries. Cover and cook on low setting for 4 hours, or on high setting for 2 hours. Serve with sliced apples, slices of crusty bread or crisp crackers.

## Scalloped Potatoes & Ham

Tina George  
El Dorado, AR

*Using my slow cooker all year 'round lets me focus on doing other things...and supper will still be ready on time! I could make a meal out of this dish alone. But my family wouldn't have that...so, I serve it up with fried okra, sweet corn and homemade dinner rolls.*

6 russet potatoes, sliced 1/4-inch thick  
1-1/2 lb. cooked ham steak, diced  
10-3/4 oz. can cream of mushroom soup  
1-1/4 c. water  
1 c. shredded Cheddar cheese  
grill seasoning to taste

Layer potatoes and ham in a slow cooker. In a bowl, combine soup, water, cheese and seasoning. Pour mixture over potatoes and ham. Cover and cook on high setting for 3-1/2 hours, until potatoes are fork-tender. Reduce heat to low. Cover and cook for one hour longer. Serves 4.



Try this easy substitution for canned cream soups. In a bowl, combine one tablespoon softened butter, 3 tablespoons flour, 1/2 cup low-fat



milk, 1/2 cup chicken broth and salt and pepper to taste. Use as you would one 10-3/4 ounce can of cream soup.

## **Penn Dutch Ham Potpie**

*Nicole Manley  
Great Lakes, IL*

*When I was in elementary school, our school cafeteria made a version of this. As I got older I decided it was time to recreate the memory! You can also substitute turkey or chicken.*

1-lb. cooked ham steak, diced  
6 c. water  
3 to 4 potatoes, peeled and cubed  
1 onion, chopped  
1/2 c. celery, chopped  
1/2 c. carrot, peeled and chopped  
1 T. dried parsley  
salt and pepper to taste

Add ham and water to a large slow cooker. Cover and cook on low setting for 5 hours. Add remaining ingredients. Cover and cook on low setting for 2 hours longer, or until vegetables are tender. About 15 minutes before serving, add Potpie Squares; stir. Cover and cook for 15 minutes longer, or until squares are fully cooked. Serves 6.

## Potpie Squares:

1 egg, beaten  
2 to 4 T. water  
pepper to taste  
1 c. all-purpose flour

In a large bowl, whisk together egg, water and pepper. Add flour, a little at a time, until a soft dough forms. On a floured surface, roll out dough 1/4-inch thick. With a sharp knife, cut into 2-inch squares.



Perk up a package of brown & serve dinner rolls! Before baking, brush tops with a little beaten egg and sprinkle with shredded Parmesan cheese and Italian seasoning.

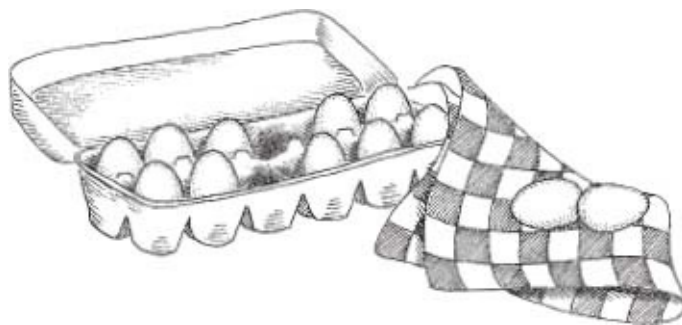
## Roasted Potatoes

*Krista Marshall  
Fort Wayne, IN*

*I love making these for holidays, parties or family gatherings. A great side to any meal that cooks while I'm spending time with guests instead of in the kitchen.*

6 potatoes, cut into wedges  
1/4 c. water  
1 t. salt  
1 t. pepper  
1 t. garlic powder  
1 t. dried, minced onion  
1 t. Italian seasoning  
1 t. dried parsley  
1/2 t. dill weed  
1/4 c. butter, diced

Place potatoes in a slow cooker. Sprinkle with water and seasonings. Stir to combine. Dot with butter. Cover and cook on low setting for 5 to 6 hours, until tender. Serves 4 to 6.



Make no-fuss hard-boiled eggs in your slow cooker! Cover six eggs with water in the slow cooker, cover and cook on low for 3-1/2 hours.

They'll be perfectly hard-boiled for use in egg salad sandwiches,  
tossed salad toppings and deviled eggs...or to dye for the Easter  
Bunny to hide!

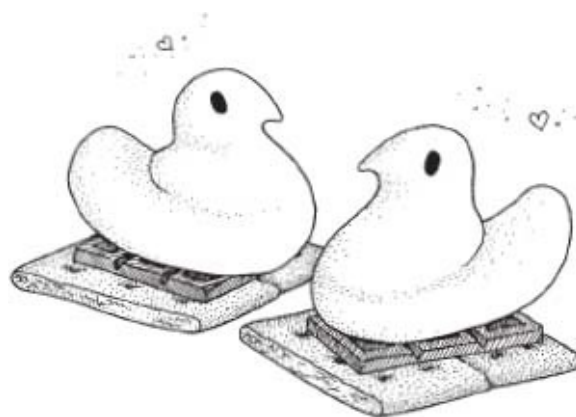
## Teriyaki Pork Roast

Lori Jodoin  
Novi, MI

*My all-time favorite slow-cooker recipe is for this delicious teriyaki-inspired pork roast. It never lets me down!*

3/4 c. apple juice  
2 T. sugar  
2 T. soy sauce  
1 T. vinegar  
1 t. ground ginger  
1/4 t. garlic powder  
3 lb. boneless pork loin  
2-1/2 T. cornstarch  
3 T. cold water

Combine all ingredients except pork, cornstarch and water in a lightly greased slow cooker. Add pork loin; turn to coat and place fat-side up. Cover and cook on low setting for 7 to 8 hours. Remove pork loin and keep it warm. In a large saucepan, combine cornstarch and cold water; stir until smooth. Stir in all the juices from roast. Bring to a boil over high heat. Cook and stir for 2 minutes, or until gravy thickens. Slice pork loin; serve with gravy. Serves 6.



A simply “tweet” Easter treat...marshmallow chick s’mores! Arrange graham crackers on a baking sheet; top each with a square of chocolate and a marshmallow chick. Place under a broiler just until marshmallows begin to soften. Remove from oven and top with another graham cracker. Yum!

## Sweet-and-Sour Chicken

Patricia Wissler  
Harrisburg, PA

*This yummy meal travels well. I often take it to new moms and recovering shut-ins.*

2 lbs. boneless, skinless chicken breasts or thighs, cubed  
2 12-oz. jars sweet-and-sour sauce  
16-oz. pkg. frozen stir-fry vegetable blend, thawed  
cooked rice

Combine chicken and sauce in a slow cooker. Cover and cook on low setting for 8 to 10 hours, until chicken is tender. About 10 minutes before serving, stir in vegetables. Cover and cook on high setting for 10 minutes, or until vegetables are crisp-tender. Serve over rice. Serves 6.



'Twas Easter Sunday. The full-blossomed trees Filled all the air with  
fragrance and with joy.

– Henry Wadsworth Longfellow



## Chicken with Potatoes & Spinach

Susan Styles  
Mishawaka, IN

*My children never liked plain cooked spinach, but they gobble up this yummy chicken dish almost as fast as I can serve it! We've enjoyed this recipe for years and it never fails to fill tummies.*

3 boneless, skinless chicken breasts  
salt and pepper to taste  
1 c. onion, chopped  
1 lb. new Yukon Gold or redskin potatoes, quartered  
8-oz. pkg. fresh baby spinach  
10-3/4 oz. can cream of celery soup, divided

Arrange chicken on a baking sheet lined with aluminum foil. Broil for 3 to 4 minutes on each side, or until very lightly golden. Cut chicken into one-inch cubes; season with salt and pepper. Layer onion, potatoes and spinach in a slow cooker. Add half the soup. Add chicken; top with remaining soup. Cover and cook on high setting for 3 to 4 hours, or on low setting for 6 to 8 hours, stirring once or twice. Serves 6.



Fresh, green salads are the perfect go-along to hearty slow-cooked

dinners. Keep it oh-so easy by picking up a bag of fresh spinach and tossing with toasted pecans and dried cranberries or apricots. Top with a splash of balsamic vinegar dressing...mmm!

## Chicken Lasagna Florentine

Nicole Draves  
Pembroke, MA

*My family just loves this creamy and different lasagna.*

10-oz. pkg. frozen chopped spinach, thawed and drained  
2 c. cooked chicken, diced  
2 10-3/4 oz. cans cream of chicken soup  
8-oz. container sour cream  
1 c. milk  
1/2 c. shredded Parmesan cheese  
1/3 c. onion, chopped  
1/2 t. salt  
1/4 t. pepper  
1/8 t. nutmeg  
9 lasagna noodles, uncooked  
1 c. shredded mozzarella cheese

In a large bowl, combine all ingredients except lasagna noodles and mozzarella cheese; stir well. Spray a 5-quart slow cooker with non-stick vegetable spray. Place 3 lasagna noodles in slow cooker, breaking noodles in half to fit. Spread 1/3 of spinach mixture over noodles; sprinkle with 1/3 cup mozzarella cheese. Repeat layers, ending with mozzarella cheese. Cover and cook on high setting for one hour. Reduce heat to low. Cover and cook on low setting for 5 hours longer, or until noodles are tender. Serves 8.



Hosting a Mothers' Day brunch or an afternoon tea? Dress up the table by tying pretty scarves around chair backs, then tuck a tulip in each knot.

## Feta Greek Chicken

Beth Bennett  
Stratham, NH

*I didn't know what to make for dinner, but I had some chicken in the freezer and I love Greek seasoning...so this is what I came up with. It turned out surprisingly good!*

8 to 10 boneless, skinless chicken breasts  
2 T. Greek seasoning  
1 c. water  
1-1/2 c. crumbled feta cheese  
2 14-1/2 oz. cans diced tomatoes with basil, garlic and oregano

Place chicken in a slow cooker; sprinkle with seasoning. In a bowl, combine water, cheese and tomatoes with juice. Pour over chicken. Cover and cook on high setting for 3 to 4 hours, until chicken is no longer pink. Serves 8 to 10.

## Chicken Cordon Bleu

Linda Harmon  
Garner, NC

*If you love traditional Chicken Cordon Bleu, give this easy slow-cooker version a try! Chicken, ham and Swiss cheese slow-simmered for hours in a creamy sauce...mmm.*

10-3/4 oz. can cream of chicken soup  
1 c. milk  
4 to 6 boneless, skinless chicken breasts  
1/4 lb. sliced deli ham  
1/4 lb. sliced Swiss cheese

In a bowl, combine soup and milk. Pour enough of soup mixture into a slow cooker to cover the bottom; arrange chicken over top. Cover chicken with slices of ham and cheese. Pour remaining soup mixture over cheese. Cover and cook on low setting for 4 to 6 hours, or on high setting for 2 to 3 hours, until chicken is done. Serves 4 to 6.

## Savory Turkey Loaf

Teri Eklund  
Olympia, WA

*My famous alternative to traditional meatloaf!*

2 lbs. ground turkey  
3/4 c. dry bread crumbs  
1/2 c. applesauce  
1 t. poultry seasoning  
2 cloves garlic, minced  
1/4 c. onion, minced  
1 egg, lightly beaten  
salt and pepper to taste  
1/4 t. paprika

In a large bowl, combine all ingredients except paprika. Mix well. Form into a loaf or a round shape; place in a slow cooker. Sprinkle with paprika. Cover and cook on low setting for 5 to 6 hours. Serves 8.

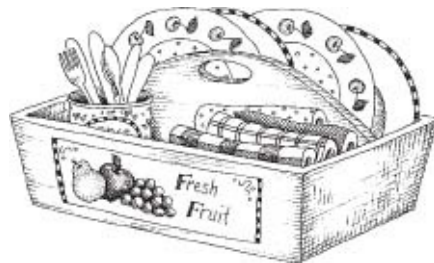
## Crockery Tuna Bake

Shannon Reents Loudonville, OH

*Another of my dear friend Grace's recipes...we adored sharing recipes. She sure had the love for cooking!*

3 5-oz. cans tuna, drained  
1/2 c. celery, chopped  
1/4 c. green pepper, chopped  
2 eggs, beaten  
1/2 c. milk  
1/2 t. salt  
1 c. old-fashioned oats, uncooked

In a bowl, combine all ingredients; mix well. Press mixture into a 9"x5" loaf pan; set pan inside a large oval slow cooker. Cover and cook on high setting for one to 2 hours. Remove pan from slow cooker; set on a wire rack to cool. Slice to serve. Serves 6 to 8.



Pick up some paper plates, cups and napkins in seasonal designs. They'll make dinner fun when time is short, plus clean-up will be a breeze.



## Tasty Green Beans

Stephanie Edgington  
West Milton, OH

*Our family loves this easy-to-make side...it doesn't require precious oven or stovetop space during big family gatherings!*

1/2 lb. bacon  
4 14-1/2 oz. cans cut green beans, drained  
2 14-oz. cans chicken broth  
1 onion, cut into wedges  
salt and pepper

In a skillet over medium heat, cook bacon until crisp. Drain, reserving 1/2 of drippings. Crumble bacon. Add bacon, reserved drippings and remaining ingredients to a slow cooker; stir. Cover and cook on low setting for 7 to 8 hours, or on high setting for 5 hours. Serves 6 to 8.

## Chunky Applesauce

*Lisa Ann Panzino DiNunzio  
Vineland, NJ*

*There's nothing like homemade applesauce, and it can't get any easier than this  
yummy slow-cooker version!*

10 to 12 apples, peeled, cored and cut into large chunks  
1/2 c. water  
3/4 c. sugar  
Optional: 1 t. cinnamon

Combine all ingredients in a slow cooker. Cover and cook on low setting for 8 to 10 hours, until apples break apart easily. Mash apples. Serve warm, or refrigerate in an airtight container. Serves 4 to 6.



Some recipes only call for half an onion, so save prep time on a future recipe... just chop and freeze the other half right away.

## Mexican Roast Pork Stew

Joanne Callahan  
Far Hills, NJ

*I like experimenting with low-fat recipes, and this one is a real crowd-pleaser!  
Served over brown rice, it makes an excellent and nutritious one-dish meal.*

4 to 6-lb. pork picnic roast, cut into bite-size pieces  
1/4 c. chili powder  
2 T. ground cumin  
1 T. coriander  
1 sweet onion, chopped  
2 cloves garlic, pressed  
1 T. oil  
2 28-oz. cans stewed tomatoes  
15-oz. can black beans, drained and rinsed  
2 dried poblano peppers, finely chopped and seeds removed  
2 c. apple juice or water  
cooked brown rice

Toss pork with seasonings. In a skillet over medium heat, sauté pork, onion and garlic in oil until browned on all sides. To a large slow cooker, add pork mixture, tomatoes with juice, beans, peppers and juice or water. Cover and cook on low setting for 9 hours. Serve ladled over rice. Serves 10 to 12.



Use thrift-store flatware to create clever garden markers. Slide a empty seed packet between the tines of a fork, or slip over an old spoon or knife.

## Southwest Meatloaf

Sharon Murray  
Lexington Park, MD

*Are you a meatloaf fan? This recipe includes salsa for a Southwest flair, so you can make it as spicy as you want! Try a mellow tomato salsa, or for a kick, a hot cilantro and garlic green sauce.*

2 lbs. ground beef  
1 c. onion, chopped  
1/4 t. salt  
1/4 t. pepper  
3 slices bread, torn  
1 egg, beaten  
1/2 c. catsup  
1/2 c. chunky salsa

Spray a slow cooker with non-stick vegetable spray. Combine all ingredients except catsup and salsa; shape mixture into a loaf. Place in slow cooker. Make a shallow indentation in the top of the meatloaf. In a small bowl, combine catsup and salsa; pour over meatloaf. Serves 6 to 8.



If you'd like to remove your meatloaf from the slow cooker before

serving it, here's a tip for creating an aluminum foil "sling." Tear off two lengths of foil long enough to fit in bottom of slow cooker and extend 3 inches over each side. Fold each foil strip lengthwise to form 2-inch wide strips. Arrange foil strips in criss-cross fashion in the slow cooker, pressing strips in the bottom and extending ends over sides. When the meatloaf is finished cooking, just lift the overhanging "handles" to remove the meatloaf!

## Porcupine Meatballs

JoAnn

*Tender, rice-filled meatballs in a tasty, tomatoey sauce... it's an oldie but a goodie!*

1-1/2 lbs. ground beef  
1/2 c. dry bread crumbs  
1/4 c. onion, minced  
2 T. green pepper, chopped  
1 c. long-cooking rice, uncooked  
1-1/2 t. salt  
1/2 t. pepper  
1 egg, slightly beaten  
10 3/4-oz. can tomato soup  
1 c. water  
1 T. Worcestershire sauce

In a large bowl, combine beef, bread crumbs, onion, green pepper, rice, salt, pepper and egg; mix well. Shape beef mixture into 24 meatballs, about 1-1/2 inches in diameter. Place meatballs in a slow cooker. In a separate bowl, combine soup, water and Worcestershire sauce. Pour over meatballs. Cover and cook on low setting for 7 to 8 hours, or on high setting for 4 to 5 hours. Makes 4 to 6 servings.



Long-cooking rice is best for slow-cooker recipes...it stays firm, while instant rice can overcook and become mushy.



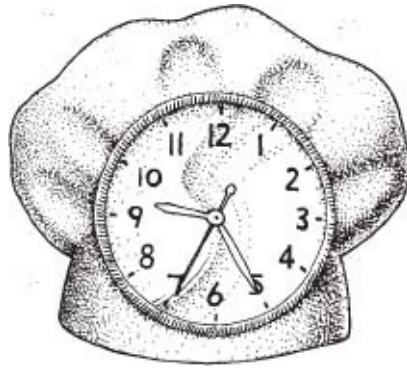
## Family-Favorite Swiss Steak

Kris Couveau  
Soldotna, AK

*I've been making this tender steak in yummy tomato gravy for more than 30 years. It's so delicious served with fluffy mashed potatoes!*

1 c. all-purpose flour  
salt and pepper to taste  
2 lbs. beef round steak, cut into serving-size pieces  
2 T. oil  
1 onion, diced  
1 c. celery, diced  
1 green pepper, diced  
10-1/2 oz. can tomato soup  
1/4 c. water  
1 T. cornstarch  
mashed potatoes

In a large plastic zipping bag, combine flour, salt and pepper. Add steak pieces, turning and pressing to coat well in flour mixture. In a skillet over medium-high heat, heat oil; brown steaks on both sides, but do not cook through. To a slow cooker, add onion, celery, green pepper and soup. Whisk together water and cornstarch; pour over top. Add steak pieces. Cover and cook on high setting for 6 to 8 hours, or on low setting for 10 to 12 hours. Stir before serving. Serve steak over mashed potatoes; top with tomato gravy from slow cooker. Serves 5 to 6.



Long, slow cooking is ideal for inexpensive cuts of meat because it provides plenty of time for tenderizing. Easy on the budget!

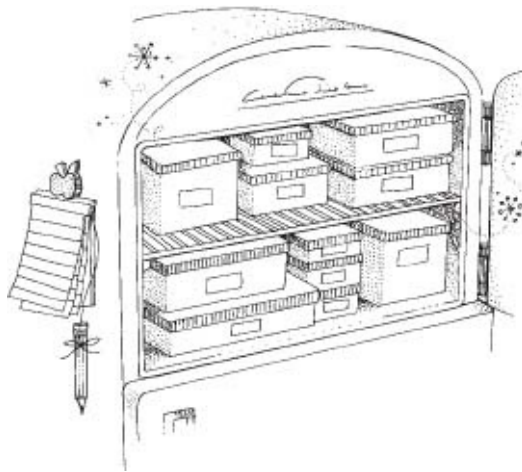
## “Rotisserie” Chicken

Sara Tatham  
Plymouth, NH

*This is a simple, delicious way to prepare chicken. It really does taste a lot like the rotisserie ones you can buy at the deli. You will have falling-off-the-bone, beautifully seasoned meat, plus a lot of good broth that you can freeze for later! I've also used bone-in chicken breasts instead of a whole chicken, with good results.*

3 to 4-lb. whole roasting chicken  
Montreal seasoning or lemon-pepper seasoning to taste

Pat chicken dry and place it in a large slow cooker. Sprinkle generously with seasoning. Cover and cook on low setting for 8 to 10 hours, or on high setting for 4 to 5 hours. Serves 4 to 6.



Don't toss the bones from a roast chicken! Turn them into delicious broth...it's oh-so-simple with a slow cooker. Combine bones with a big handful of chopped onion, carrot and celery. Add 6 cups water. Cover and cook on low setting for 8 to 10 hours. Strain, refrigerate

and skim fat, then freeze in one-cup portions. They'll be ready to use in your favorite recipes.

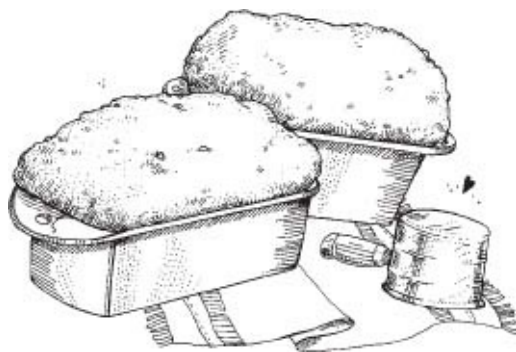
## Cheesy Corn for a Crowd

Jennifer Stacy  
Hamler, OH

*I make this yummy corn casserole every time my family gets together. My nieces & nephews can't get enough!*

4 15-1/4 oz. cans corn, drained  
4 15-oz. cans creamed corn  
8-oz. pkg. shredded Cheddar cheese  
8-oz. pkg. shredded mozzarella cheese  
2 8-1/2 oz. pkgs. corn muffin mix  
16-oz. container French onion dip  
4 eggs, beaten

Combine all ingredients in a large bowl. Prepare a 6-quart slow cooker by either spraying with non-stick vegetable spray or putting in a disposable liner. Pour mixture into slow cooker. Cover and cook on high setting for 4-1/2 hours, or on low setting for 9 hours. Serves 15 to 18.



You can even bake bread in your slow cooker! Rub butter generously over a 9"x5" loaf pan and a frozen bread loaf. Set the pan in an oval slow cooker and add the loaf. Cover and cook on low setting until the dough thaws and begins to rise, about 2 to 3 hours. Turn to high

setting and continue cooking for another 2 to 3 hours, until the loaf is golden and sounds hollow when tapped.

## Chicken & Dumplings

Wendy Lickteig  
Cresco, IA

*My boss and I trade recipes often, and this one was a huge hit at my home!*

4 boneless skinless chicken breasts, cubed  
2 10-3/4 oz. cans cream of chicken soup  
1/4 c. onion, finely chopped  
2 c. water

## 1 cube chicken bouillon

2 10-oz. tubes refrigerated biscuits

Combine all ingredients except biscuits in a slow cooker. Cover and cook on low setting for 5 to 6 hours. About 30 minutes before serving, tear biscuit dough into one-inch pieces. Add to slow cooker, stirring gently. Increase setting to high. Cover and cook on high setting for 30 minutes longer, or until biscuits are fluffy and cooked through. Serves 4.



Tender baked potatoes from your slow cooker...it's easy! Pierce 6 baking potatoes with a fork and wrap each in aluminum foil. Stack in a slow cooker. Cover and cook on low setting 8 to 10 hours, or on high setting for 2-1/2 to 4 hours.



## Pork & Rice in Tomato Sauce

Connie Wagner  
Manchester, PA

*My husband and my father both really love this meal.*

30-oz. can tomato sauce

15-oz. can stewed tomatoes

1-3/4 to 2 c. water

1-1/2 c. long-cooking rice, uncooked

## **4 pork chops**

**salt and pepper to taste**

Combine tomato sauce, stewed tomatoes with juice, water and rice in a slow cooker; mix well. Sprinkle chops with salt and pepper; add to slow cooker, pressing them down into the liquid. If they are not covered, add more water. Cover and cook on low setting for 6 to 8 hours, adding more water if needed. Serves 4.

## **Papaya-Tomato Chicken**

*Rowena Sjovall  
Lithia, FL*

*A very simple and flavorful slow-cooker recipe using papaya jelly and zesty  
canned tomatoes.*

## **4 chicken leg quarters**

**salt and pepper to taste**

1 c. papaya jelly

10-oz. can diced tomatoes with green chiles

Pat chicken dry; sprinkle with salt and pepper. Place in a slow cooker. In a bowl, combine jelly and tomatoes with juice. Pour over chicken. Cover and cook on low setting for 6 hours. Serves 4.

If there's too much liquid in the slow cooker at the end of cooking time, spoon the excess liquid into a small saucepan. In a small bowl, blend one tablespoon of cooking liquid and 2 teaspoons cornstarch. Whisk back into saucepan. Bring mixture to a boil; reduce heat and simmer until thickened. Stir into the slow cooker before serving.

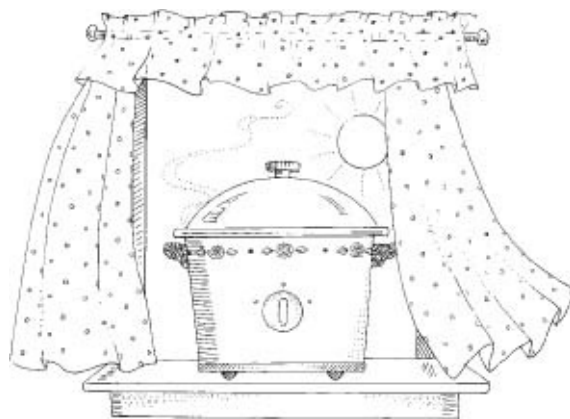
## The Preacher's Mushroom Steak

Sherry Nagel  
Brook, IN

*The old joke that everyone fed the preacher chicken when he came to visit prompted my mother to make this steak using our own farm-raised beef. Serve with mashed potatoes or rice, a chopped garden salad and warm dinner rolls.*

1-1/2 lbs. beef round steak, cut into serving-size pieces  
1 T. oil  
10-3/4 oz. can cream of mushroom soup  
4-oz. can mushroom stems and pieces, drained  
2 c. water  
1 t. seasoned salt  
1/2 t. pepper

In a skillet over medium-high heat, brown steak on both sides in oil. Place steak in slow cooker; add remaining ingredients in the order given. Cover and cook on high setting for 6 to 8 hours, or on low setting for 9 to 10 hours. Serves 4 to 6.



When spring cleaning time rolls around, slow-cooker dishes make mealtime a breeze. Add all the ingredients, turn it on and forget about

it. Now, throw open the windows and air out the quilts with no worries about what's for dinner!

## Orange & Ginger Beef Ribs

Lee Beedle  
Church View, VA

*I always thought beef ribs and marmalade would go together perfectly in the slow cooker. When I tried this recipe, I knew right away it was a keeper...even my picky son raved about it! I sometimes toss in chunks of onions and peppers for variety.*

1/3 c. soy sauce  
3 T. brown sugar, packed  
3 T. white vinegar  
2 cloves garlic, minced  
1/2 t. chili powder  
1 T. fresh ginger, peeled and minced  
3 lbs. boneless beef short ribs  
1/3 c. orange marmalade

In a large plastic zipping bag, combine all ingredients except ribs and marmalade. Add ribs to bag; turn to coat well. Refrigerate at least 2 hours to overnight. Drain ribs, reserving marinade. Place ribs in a large slow cooker. Add marmalade to reserved marinade; mix well and pour over ribs. Cover and cook on high setting for 4 hours, or on low setting for 6 to 8 hours. Serves 6.



To thicken a slow-cooker recipe, remove the lid and cook on high setting for the final 30 minutes of cooking time.



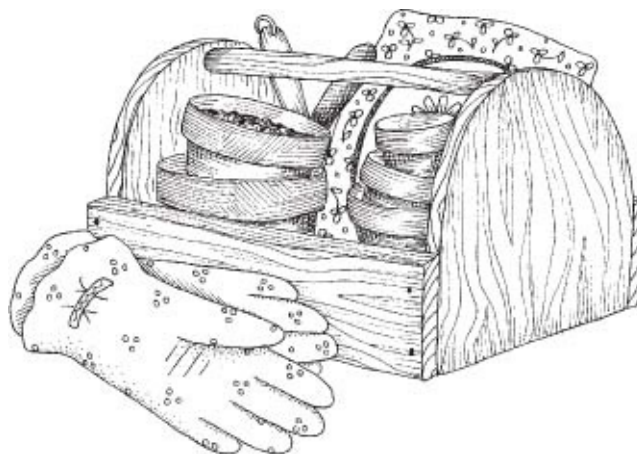
## Lemon Poppy Seed Upside-Down Cake

Rogene Rogers  
Bemidji, MN

*This cake makes its own custard-like topping...mmm!*

15.6-oz. pkg. lemon poppy seed quick bread mix  
1 egg, beaten  
8-oz. container light sour cream  
1-1/4 c. water, divided  
1 T. butter  
1/2 c. sugar  
juice of 1 lemon

In a bowl, mix dry bread mix, egg, sour cream and 1/2 cup water until well moistened. Spread batter in a lightly greased 3-1/2 quart slow cooker. Combine remaining water and other ingredients in a saucepan; bring to a boil. Pour boiling mixture over batter; do not stir. Cover and cook on high setting for 2 to 2-1/2 hours, until edges are lightly golden. Turn off slow cooker; let stand for about 30 minutes with lid slightly ajar. When stoneware is cool enough to handle, invert cake onto a serving plate. Serves 10 to 12.



A garden party is the perfect occasion for swapping seeds and cuttings. Treat your guests to a pair of new garden gloves, and share a little potted cutting as a party favor.

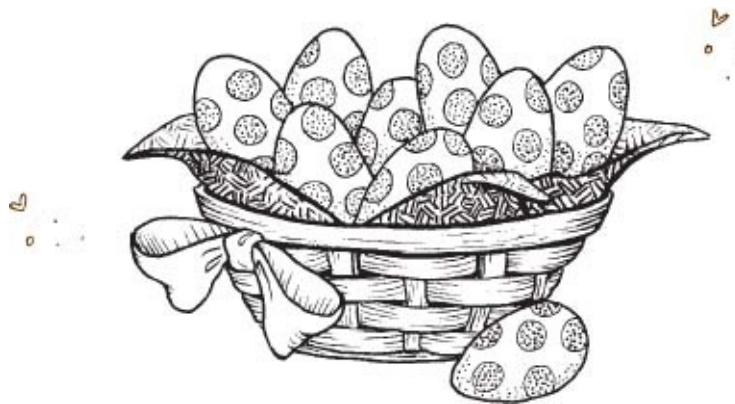
## Cherry Delight

Kathy Grashoff  
Fort Wayne, IN

*This scrumptious warm dessert is delicious topped with vanilla ice cream or whipped cream. You can also use apple or blueberry pie filling instead of cherry!*

21-oz. can cherry pie filling  
18-1/4 oz. pkg. yellow cake mix  
1/2 c. butter, melted  
1/3 c. chopped walnuts

Place pie filling in a slow cooker. In a bowl, combine dry cake mix and butter. Mixture will be crumbly. Sprinkle over filling; top with walnuts. Cover and cook on low setting for 2 to 3 hours. Serves 10 to 12.



For easy, no-dye decorated Easter eggs, just attach double-sided adhesive dots to hard-boiled eggs and roll in glitter. So cute!

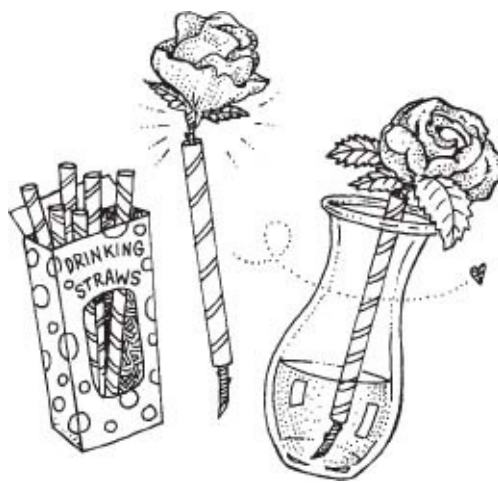
## **Bananas Foster**

Audrey Lett  
Newark, DE

*Go bananas with this fun new way to make a classic dessert!*

4 bananas, sliced  
1/4 c. butter, melted  
1 c. brown sugar, packed  
1/4 c. rum or 2 t. rum extract  
1 t. vanilla extract  
1/2 t. cinnamon  
1/4 c. chopped walnuts  
1/4 c. sweetened flaked coconut  
vanilla ice cream

Layer sliced bananas in a slow cooker. Combine butter, brown sugar, rum or rum extract, vanilla and cinnamon in a small bowl; sprinkle over bananas. Cover and cook on low setting for 2 hours. About 30 minutes before serving, top bananas with walnuts and coconut. Cover and cook on low setting for 30 minutes longer. Serve over scoops of vanilla ice cream. Serves 4.



Keep your blooms standing tall in a floral centerpiece. Just slip stems into clear drinking straws and they'll keep their heads up all day!

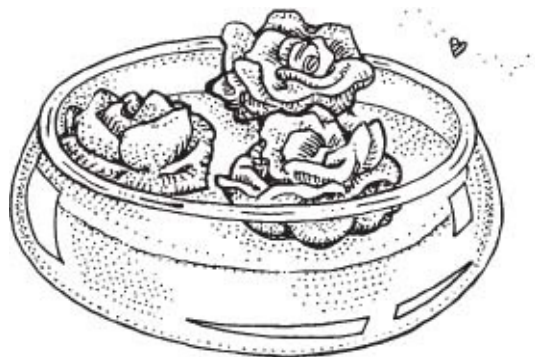
## Chocolate Mocha Bread Pudding

Kay Marone  
Des Moines, IA

*It's the perfect dessert if you love coffee or chocolate...or both!*

1 loaf hearty white bread, cubed  
4 c. milk  
1/4 c. whipping cream  
6 eggs, beaten  
1 T. vanilla extract  
1 c. sugar  
1 c. brown sugar, packed  
1/4 c. baking cocoa  
1 T. instant espresso powder  
1 c. semi-sweet chocolate chips

Spray a large slow cooker with non-stick vegetable spray. Place bread cubes in slow cooker. In a bowl, whisk together milk, cream, eggs and vanilla. In a separate bowl, combine sugars, cocoa and espresso powder; add to milk mixture, stirring well. Pour milk mixture over bread cubes. Stir and press bread cubes into milk mixture until they are fully coated. Sprinkle with chocolate chips. Cover and cook on high setting for 2 to 3 hours, or until set. Serves 8 to 10.



What could be more perfect for a tea party than tea roses? Float blossoms in shallow glass bowls filled with water, or arrange them in single-color or mixed bouquets all around the house.

## Coconut-Mango Rice Pudding

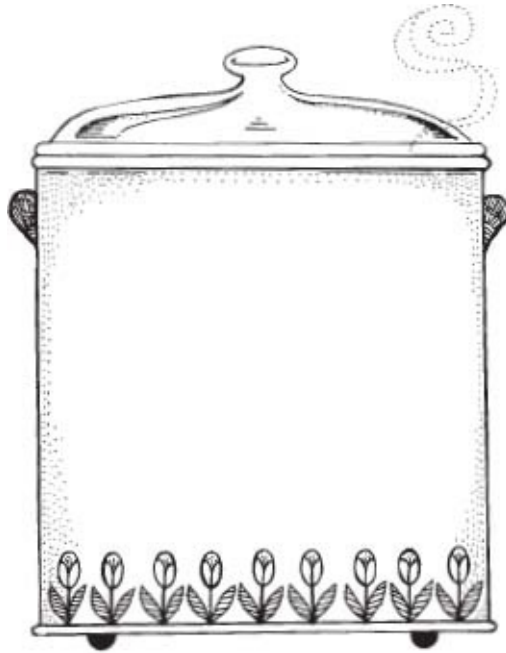
Vickie

*A delectably different dessert for your springtime gathering.*

1 c. long-cooking white rice, uncooked  
1-1/2 t. cinnamon  
4 slices fresh ginger, peeled and diced  
15-oz. can coconut milk  
4 c. milk  
1 c. sugar  
2 t. vanilla extract  
2 T. sesame seed  
1 mango, peeled and diced  
honey to taste

Place rice, cinnamon and ginger in a slow cooker. In a bowl, whisk together milks, sugar and vanilla. Pour over rice. Cover and cook on high setting for 3 to 3 -1/2 hours, stirring once or twice, until rice is fully cooked and milk is absorbed. Just before serving, toast sesame seed in a dry skillet over medium heat until just golden. Serve individual portions of rice pudding topped with diced mango, honey and sesame seed. Makes 8 to 10 servings.





The world's favorite season is the spring. All things seem possible in  
May.

—Edwin Way Teale

Slow & Easy

# Summer



## Down-On-the-Farm Breakfast Cobbler

Bev Westfall  
Berlin, NY

*This easy apple dish is wonderful! Cook it overnight while you sleep or after you wake up in the morning. Either way, it's delicious and so convenient to make.*

8 tart apples, peeled, cored and sliced  
2 c. granola  
1/4 c. butter, melted  
1/4 c. sugar  
1 T. cinnamon  
juice of 1 lemon

Combine all ingredients in a lightly greased slow cooker; mix well. Cover and cook on low setting for 7 to 9 hours, or on high setting for 2 to 3 hours. Serves 6 to 8.



Summer breeze so softly blowing In my garden pinks are growing, If  
you'll go and send the showers, You may come and smell my flowers.

– Vintage children’s book

## Slow-Cooked Stone Fruit

Jean Tonkin  
Sydney, Australia

*This is such a practical way of using beautiful summer stone fruit when there is a lot of it around. It doesn't matter if it's marked or slightly damaged. If using dark-skinned peaches and plums, the fruit will turn a dark rich crimson color. Delicious!*

2 lbs. peaches, plums, nectarines or apricots  
4-inch cinnamon stick  
1/2 c. orange or apple juice  
Garnish: Greek yogurt or whipping cream

Cut fruit in half; remove pits. Do not peel. Lay fruit skin-side down in a single layer in a large slow cooker. It's fine to have a few pieces of fruit in a second layer. Push cinnamon stick into the fruit. Add juice (more juice will be created during the cooking). Cover and cook on low setting for 6 to 8 hours. Remove cinnamon stick before serving. Serve topped with yogurt or cream. Serves 4 to 6.

## Very Berry Sauce

Ann McMaster  
Portland, OR

*Got bushels of berries? Cook up some of this yummy topping. Use it to top pancakes, yogurt, ice cream...or whatever you like!*

6 c. fresh or frozen strawberries, blueberries or blackberries  
1/2 c. sugar  
2 T. quick-cooking tapioca, uncooked

Combine all ingredients in a slow cooker. Cover and cook on low setting for 4 hours, or on high setting for 2 hours, stirring occasionally. Makes 8 to 10 servings.

Need to peel peaches, pears or tomatoes in a hurry? Simply drop them into boiling water, then submerge them in cold water...the skins will slip right off.

## Hot Diggity Dogs

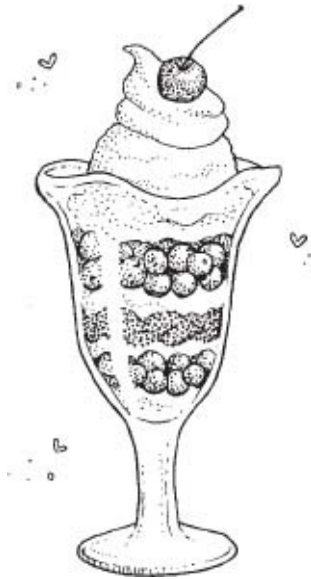
*Lynn Mabe  
Norwood, NC*

*My mom makes these saucy dogs for her grandchildren.*

16-oz. pkg. hot dogs  
3/4 c. catsup  
Worcestershire sauce to taste  
1/4 c. barbecue sauce  
1/2 c. brown sugar, packed

## 10 hot dog buns

Cut hot dogs into thirds. Place all ingredients into a small slow cooker; stir. Cover and cook on low setting for 4 hours. Serve on buns; top with some sauce from the slow cooker. Serves 6 to 8.



A quick & easy summertime treat...layer blueberries, strawberry preserves and vanilla ice cream in a parfait glass. Top with whipped cream and a cherry. Perfect for the Fourth of July!



## Sweet-and-Sour Kielbasa

*Doreen Bolduc  
Chaplin, CT*

*Great for get-togethers! This recipe can easily be tripled, but use just one cup of catsup.*

1 onion, diced  
2 T. butter  
14-oz. Kielbasa sausage ring, cut into serving-size pieces  
1/2 c. brown sugar, packed  
1 T. mustard  
Worcestershire sauce to taste  
1/2 c. catsup

In a small skillet over medium heat, sauté onion in butter. Transfer to a slow cooker; add remaining ingredients. Cover and cook on low setting for 6 hours. Serves 4 to 6.

## **Daddy's Favorite Dinner**

Sara Voges  
Washington, IN

*This is one of our summertime favorites, when the just-picked green beans turn up at the farmers' market!*

14-oz. smoked turkey sausage ring, cut into serving-size pieces  
1/2 onion, cut into chunks

## **10 new redskin potatoes**

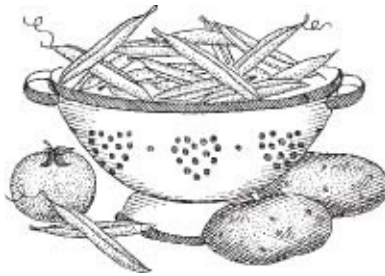
2 lbs. fresh green beans, trimmed and snapped

salt and pepper to taste

1 to 2 T. olive oil

Optional: 2 T. butter, sliced

Place all ingredients in a slow cooker; stir well. Cover and cook on high setting for 5 hours, or on low setting for 8 to 10 hours. Serves 4 to 6.



## **Fresh Green Beans & Potatoes**

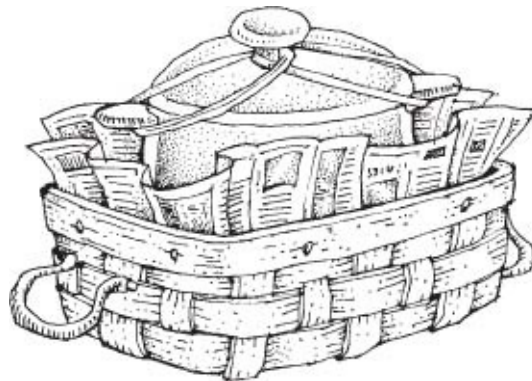
*Kathy Grashoff  
Fort Wayne, IN*

*Such a yummy way to use up your garden's crop of beans...a perfect summer supper!*

## 6 to 8 new redskin potatoes

2 lbs. fresh green beans, trimmed and snapped  
1/4 lb. smoked bacon or cooked ham, chopped, or 1 smoked ham hock  
2 onions, chopped  
2 c. water  
2 t. salt

Add potatoes and beans to a slow cooker; top with ham or bacon. Spread onions over top. Add water and salt. Cover and cook on low setting for 8 to 9 hours, until beans are tender. Serves 6.



When toting a slow-cooker dish to a potluck, wrap a rubber band around one handle, bring it up over the lid and secure it over the other handle...the lid stays on nice and tight!

## Caramelized Onions

*Jill Ball  
Highland UT*

*I love caramelized onions! They are a great topping for anything off the grill...hamburgers, steak or chicken. Making them in the slow cooker is sooo easy.*

8 onions, thickly sliced  
1/4 c. butter  
1/4 c. olive oil  
1/2 T. sugar  
salt to taste

Add all ingredients to a slow cooker; stir to combine. Cook, uncovered, on low setting for 6 to 8 hours, stirring and scraping sides of crock often. Makes 12 servings.

## Hot Dog Topping

*Tina Hockensmith  
Canton, OH*

*This tasty topping is a “must” at our cookouts!*

1 lb. ground beef, browned and drained  
32-oz. pkg. refrigerated sauerkraut, drained  
2 c. tomato juice  
1/2 c. brown sugar, packed  
salt and pepper to taste

Add all ingredients to a slow cooker; stir well. Cover and cook on low to medium setting for 2 hours, or until heated through. Serves 6 to 8.



Serve up summer salad dressings in Mason jars with a vintage serving spoon...a pretty country touch for any table.

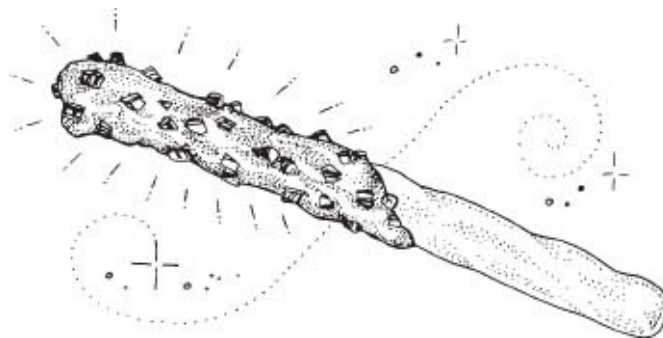
## BBQ Beef Sandwiches

*Karol Cloutier  
Alberta, Canada*

*A great meal for a day when it's just too hot to cook.*

2-1/2 to 3-lb. lean beef chuck roast or round steak  
1-1/2 c. catsup  
1/4 c. brown sugar, packed  
1/4 c. wine vinegar  
2 T. spicy or Dijon mustard  
1 T. Worcestershire sauce  
1 t. smoke-flavored cooking sauce  
1/2 t. salt  
1/4 t. pepper  
1/2 t. garlic powder  
12 sandwich buns, toasted

Place beef in a slow cooker. In a bowl, combine remaining ingredients except buns; pour over beef. Cover and cook on low setting for 8 to 10 hours. Shred beef with 2 forks; stir well. Spoon beef mixture onto toasted sandwich buns; top with additional sauce from slow cooker, if desired. Makes 12 servings.



For an easy themed party treat, dip pretzel rods in melted semi-sweet



or white chocolate and roll them in multicolored sprinkles.

## Debbie's Sloppy Joes

Debbie Kraus  
Indian Harbor Beach, FL

*This easy recipe is perfect for feeding a hungry crowd!*

4 lbs. ground beef  
1 c. yellow onion, chopped  
1 c. green pepper, chopped  
2 10-3/4 oz. cans tomato soup  
15-oz. can tomato sauce  
8-oz. can tomato sauce  
3/4 c. brown sugar, packed  
1/4 c. catsup  
3 T. Worcestershire sauce  
1 T. mustard  
1 T. dry mustard  
1 t. chili powder  
1 t. garlic salt  
24 sandwich buns, split

In a large skillet over medium heat, brown beef with onion and green pepper; drain. Add beef mixture to a large slow cooker. Add remaining ingredients except buns; stir well. Cover and cook on low setting for 6 to 8 hours, stirring occasionally. Serve on buns. Makes 24 servings.



A quick go-with for a slow-cooker meal...toss steamed green beans, broccoli or zucchini with a little olive oil and chopped fresh herbs.

## Chris's Chuckwagon Beans

Christina Mendoza  
Alamogordo, NM

*I combined three or four of my favorite recipes to create this one. We always serve these meaty beans with a side of hot cornbread.*

1 lb. dried navy or pinto beans, rinsed  
1 lb. ground beef  
1 onion, chopped  
1 clove garlic, minced  
1 green pepper, chopped  
6 c. water  
salt to taste  
1/2 t. dried oregano  
1/4 t. cayenne pepper, or to taste  
8-oz. can tomato sauce

Add beans to a large kettle; cover with water. Bring to boiling; boil, covered, for 2 minutes. Remove from heat and let stand for one hour. Drain. Add beans to a large slow cooker. In a skillet, brown beef with onion, garlic and green pepper. Drain. Add beef mixture to beans in slow cooker; stir in 6 cups water and remaining ingredients. Add more water, if necessary, so that bean mixture is covered. Cover and cook on low setting for 10 hours, or on high setting for 6 hours, until beans are tender. Serves 6 to 8.



Serve up Chuckwagon Beans cowboy-style. Spoon stew into enamelware bowls, add a side of cornbread and keep bandannas on hand for fun lap-size napkins.

## Warm 3-Bean Salad

Svea Miller  
Poultney, VT

*This is an old Pennsylvania Dutch recipe that my mother often made for family gatherings.*

16-oz. can kidney beans, drained  
15-oz. can cannellini beans, drained  
14-1/2 oz. can cut green beans, drained  
14-1/2 oz. can diced tomatoes, drained  
15-1/4 oz. can corn, drained  
1 t. pickling spice, finely ground  
1/4 t. mustard seed  
1/2 c. white onion, diced  
1/2 c. white vinegar  
1-1/2 c. water  
hot pepper sauce to taste

Combine all ingredients in a slow cooker; stir well. Cover and cook on low setting for 4 to 6 hours. Add more water if needed. Serve warm. Serves 4 to 6.



Safety first! Keep hot foods hot, cold foods cold, and don't let any picnic foods sit out longer than 2 hours, even if the food looks just fine.

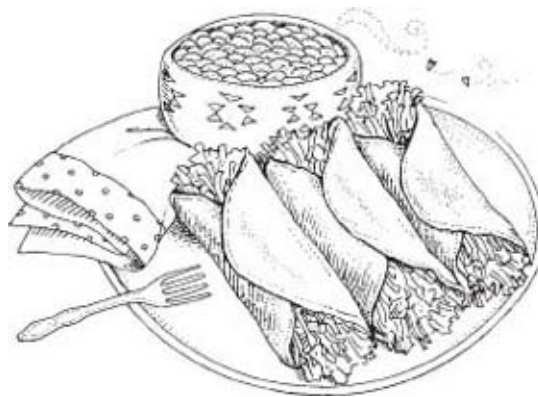
## Vegetable Chili

Michelle Taggart  
Parker, CO

*I created this recipe one day when I was trying to make chili healthier for my family. It's chock-full of veggies!*

1 lb. ground beef, browned and drained  
2 14-1/2 oz. cans diced tomatoes  
1 onion, diced  
2 zucchini, diced  
3 carrots, peeled and diced  
2 15-oz. cans black-eyed peas, drained and rinsed  
15-oz. can pinto beans, drained and rinsed  
15-1/4 oz. can corn, drained  
1-1/4 oz. pkg. chili seasoning mix  
Garnish: shredded Cheddar cheese

Add beef, tomatoes with juice and remaining ingredients except cheese to a slow cooker; mix well. Cover and cook on low setting for 3 to 4 hours. To serve, ladle into bowls and sprinkle with cheese. Serves 8 to 10.



There's no such thing as too much chili! Top hot dogs and baked



potatoes with extra chili...spoon into flour tortillas and sprinkle with shredded cheese for quick burritos.

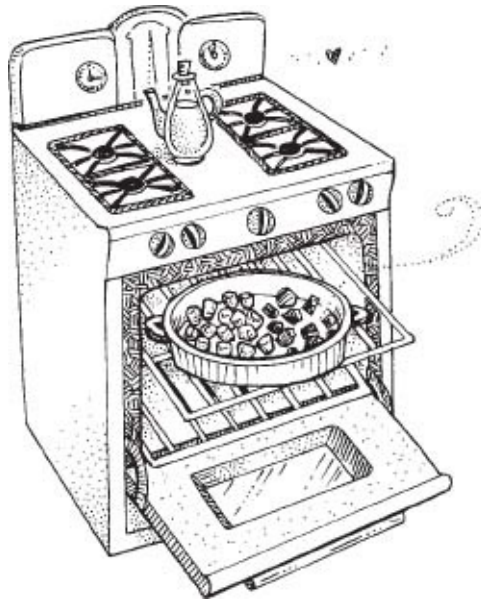
## Poblano Corn Chowder

Joshua Logan  
Victoria, TX

*You'll love this kicked-up corn chowder...a great way to use the hot peppers that seem to multiply overnight in your backyard garden!*

4 c. chicken broth  
1 T. sugar  
2 14-1/2 oz. cans creamed corn  
2 c. potato, peeled and diced  
2 to 3 poblano chiles, diced and seeds removed  
10-oz. pkg. frozen corn, thawed  
1 lb. boneless, skinless chicken breasts or thighs, cubed  
1/2 lb. chorizo pork sausage, diced  
1 c. whipping cream  
1/4 c. fresh cilantro, chopped

In a 6-quart slow cooker, combine all ingredients except cream and cilantro. Cover and cook on low setting for 7 to 8 hours, until chicken is cooked through. Before serving, stir in cream and cilantro; warm through. Serves 8.



To enhance the flavor of Poblano Corn Chowder, roast the chiles and thawed corn before adding to the slow cooker. Place chiles and corn in a single layer in a roasting pan. Drizzle with one tablespoon olive oil; toss to coat. Bake at 375 degrees for 30 minutes.

## Steak Diane

Jennie Gist  
Gooseberry Patch

*If it's too hot to grill outside, you can still enjoy a great steak...from your slow cooker!*

1 lb. beef tenderloin, sliced 1/4-inch thick  
2 T. butter  
1 c. sliced mushrooms  
1/2 c. beef broth  
1 t. fresh chives, chopped  
1 t. fresh parsley, minced  
1 t. salt  
1/4 t. pepper  
Optional: 2 t. brandy

In a skillet over medium-high heat, brown beef in butter for one minute on each side. Place in a slow cooker. Add remaining ingredients except brandy. Cover and cook on low setting for 6 to 8 hours, or on high setting for 4 to 5 hours. During the last 30 minutes of cooking, stir in brandy, if using. Serves 4.



The easiest-ever iced tea! Fill up a 2-quart pitcher with water and drop in 6 to 8 teabags. Refrigerate overnight. Discard teabags and add ice cubes and sugar to taste.

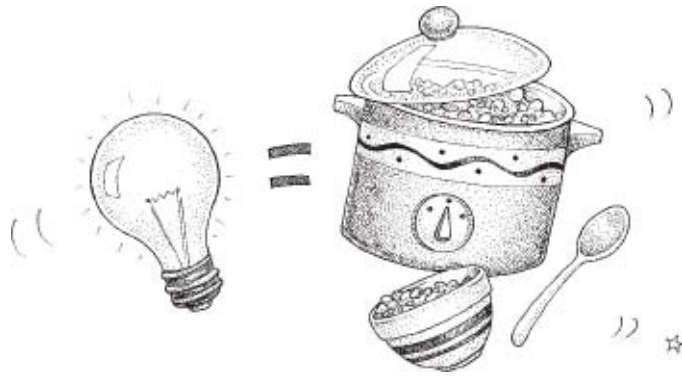
## Summer Vegetable Fettuccine

Vickie

*Try this meatless pasta dish and discover a new favorite way to use up your summertime abundance of zucchini and yellow squash.*

2 T. butter  
1 zucchini, sliced  
1 yellow squash, sliced  
2 carrots, peeled and thinly sliced  
1-1/2 c. sliced mushrooms  
1 lb. broccoli, chopped  
4 green onions, sliced  
2 to 3 cloves garlic, minced  
1/2 t. dried basil  
1/4 t. salt  
1/2 t. pepper  
1 c. grated Parmesan cheese  
12-oz. pkg. fettuccine pasta, uncooked  
1 c. shredded mozzarella cheese  
1 c. whipping cream  
2 egg yolks, beaten

Use butter to grease the inside of a slow cooker. Place vegetables, seasonings and Parmesan cheese in slow cooker. Cover and cook on high setting for 2 hours, or until vegetables are tender. Cook pasta according to package directions; drain. Add pasta, mozzarella cheese, cream and egg yolks to slow cooker. Stir to blend well. Cover and cook on high setting for 30 minutes longer, or until heated through. Serves 6.



A properly working slow cooker uses about as much electricity as a light bulb, making it more economical...and cooler...than using the stove!

## Creamy Cheesy Corn

Lynda Valley  
Decorah, IA

*My family always looks for this yummy, cheesy corn at our annual family reunions.*

3 16-oz. pkgs. frozen corn  
8-oz. pkg. cream cheese, cubed  
5 slices American cheese, chopped  
3 T. butter, sliced  
3 T. milk  
3 T. sugar

Spray a slow cooker with non-stick vegetable spray. Add all ingredients; stir to mix. Cover and cook on low setting for 4 hours, or until cheese is melted and corn is heated through. Stir once after cheese melts. Serves 10 to 12.



Oh-so clever! Alongside each slow cooker, use wooden alphabet tiles to spell out recipe names. Guests will know just what's inside, and it's a fun twist on the traditional table tent.



## Pineapple Baked Beans

*Katie Cooper  
Chubbuck, ID*

*This is my mother's recipe...it makes the most scrumptious baked beans.*

28-oz. can baked beans  
14-oz. bottle catsup  
1-1/2 c. brown sugar, packed  
15-1/4 oz. pineapple chunks, drained  
1/2 lb. bacon, chopped  
2 T. Worcestershire sauce  
1 T. soy sauce

Add all ingredients to a slow cooker; stir well. Cover and cook on low setting for 3 to 5 hours. Serves 10 to 15.

## Baked Beans with Sausage

Kerry Fountain  
Ionia, MI

*This is a quick & easy hearty baked bean dish!*

1 lb. ground pork sausage, browned and drained  
48-oz. jar Great Northern beans, drained  
1 c. brown sugar, packed  
1 onion, chopped

Combine all ingredients in a slow cooker. Cover and cook on low setting for 4 to 6 hours. Serves 4 to 6.



Look for old wooden boxes with partitions...they were often used to hold beverage bottles separately. They make great containers for herb gardens or a sampling of annuals.

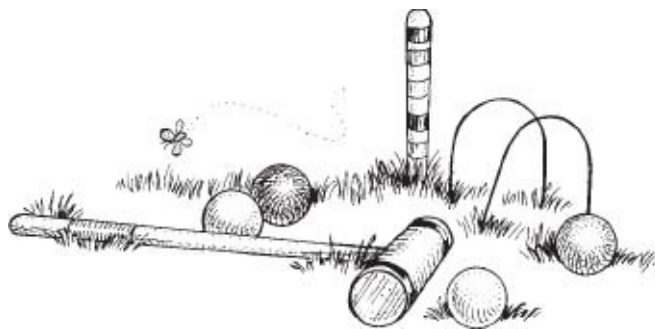
## Bacon Cheeseburger Dip

Amy Hunt  
Traphill, NC

*All the tastes of a great cheeseburger in one tasty dip!*

6-oz. pkg. real bacon bits, divided  
1/2 lb. lean ground beef or turkey  
8-oz. pkg. cream cheese, cubed  
2 c. shredded Cheddar cheese  
10-oz. can diced tomatoes with green chiles  
1 t. dried parsley  
assorted dippers, such as mini bagel chips, tortilla chips and sliced green and red peppers

Reserve 2 tablespoons bacon bits; set aside. In a large skillet over medium heat, brown beef or turkey; drain. Reduce heat to low and stir in cheeses, tomatoes with juice and remaining bacon bits. Cook and stir until heated through. Pour mixture into a 2-quart slow cooker. Cover and cook on low setting for 2 to 3 hours. Before serving, stir in parsley and sprinkle with remaining bacon bits. Serve with assorted dippers. Serves 10 to 12.



Slow cookers make family reunion dinners so easy! While dinner cooks, families can enjoy a game of baseball, croquet or hide & seek,

or just sit in the shade catching up with one another.

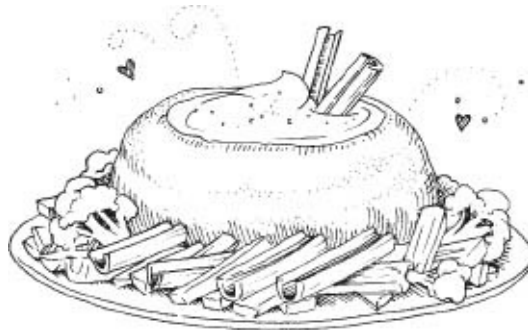
## Hot Crab Rangoon Dip

*Karen Schmidt  
Racine, WI*

*This is so easy to mix up for a party, and it always brings loads of compliments.*

2 8-oz. pkgs. cream cheese, softened  
2 6-oz. cans crabmeat, drained and flaked  
10-3/4 oz. can cream of shrimp soup  
1 T. green onion, finely chopped  
1 t. lemon juice  
2 t. soy sauce  
1 t. Worcestershire sauce  
rice crackers

Combine all ingredients except crackers in a 3 to 4-quart slow cooker; mix well. Cover and cook on low setting for 2 to 3 hours. Serve with crackers. Serves 10 to 12.



Watching fireworks at a friend's house this year? Tote along a stoneware crock full of this warm, tasty dip. Surround it with red cherry tomatoes and snowy white cauliflower flowerets. Add some slices of crunchy carrot, zucchini and radish cut into star shapes with mini cookie cutters.

## Hearty Carrot Soup

Kimberly Ascroft  
Merritt Island, FL

*When left with a late-season garden full of carrots, I make carrot soup! It's a great way to use 'em up...everybody loves it.*

32-oz. container sodium-free beef broth  
2-1/2 lbs. carrots, peeled and sliced  
1/4 c. onion, diced  
2 cloves garlic, minced  
2 T. brown sugar, packed  
1 T. ground ginger  
1/4 c. whipping cream

In a slow cooker, combine broth, carrots, onion and garlic. Cover and cook on high setting for 5 hours, or on low setting for 8 hours, until carrots break apart easily. Working in batches, transfer contents of slow cooker to a blender or food processor, or use an immersion blender. Blend soup for about one minute, or until desired consistency is reached. Stir in remaining ingredients. Serve warm. Serves 6.



Old-fashioned Mason jars make lovely lanterns for backyard

gatherings! Nestle a tea light inside and hang with wire from tree branches or fenceposts. Look for citronella candles to keep mosquitoes away.

## Papa's Favorite Cheesy Corn Soup

*Kristina Hodgdon  
Marco Island, FL*

*My dad loves this hearty soup, so I named it after him!*

1 c. green pepper, chopped  
1 c. onion, chopped  
6 cloves garlic, minced  
1/4 c. butter  
2 8-oz. pkgs. cream cheese, cubed  
2 c. milk



## 2 cubes chicken bouillon

2 c. boiling water

2 8-oz. cans corn, drained

2 8-oz. cans creamed corn

6 baking potatoes, peeled and cubed

1 t. salt

pepper to taste

Optional: 1 lb. white fish, such as haddock or tilapia, or other seafood such as clams, crab, shrimp or scallops

Garnish: oyster crackers

In a skillet, sauté green pepper, onion and garlic in butter. Add cream cheese and milk. Cook and stir until cream cheese melts. Add to a slow cooker. Dissolve bouillon in boiling water. Stir into slow cooker. Add remaining ingredients except seafood, if using, and garnish. Cover and cook on high setting for 2 to 3 hours. If using, seafood may be added during the last hour of cooking time. Garnish with crackers. Serves 10 to 12.



Crusty bread is a must-have alongside hearty soups. Heat an oven-safe stoneware bowl and tuck slices inside to keep them toasty at the table.

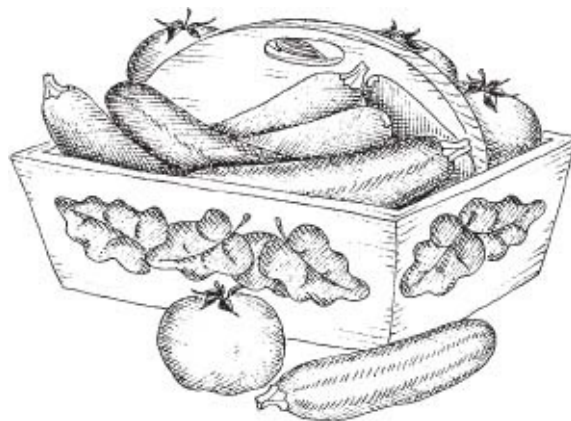
## Zucchini Parmesan

Muriel Vlahakis  
Sarasota, FL

*Everyone in our family loves my eggplant Parmesan. I thought I would try this alternative for one summer family gathering, because we all love Italian food. It was a big hit!*

10 zucchini, thinly sliced  
2 T. oil  
garlic powder to taste  
26-oz. jar spaghetti sauce  
8-oz. pkg. shredded mozzarella cheese  
1 to 1-1/2 c. shredded Parmesan cheese

Heat oil in a skillet over medium heat. Working in batches, sauté zucchini until tender. Layer 1/4 of zucchini in a slow cooker; sprinkle with garlic powder. Spoon 1/4 of sauce over top; sprinkle with 1/4 of cheeses. Repeat layers 3 times, ending with cheeses. Cover and cook on low setting for 2 to 4 hours, until cheese melts. Serves 10 to 12.



Make your favorite slow-cooker recipe healthier by sneaking in a few

more chopped veggies! Adjust seasonings to taste.

## Veggie-Stuffed Burritos

*Jen Licon-Conner  
Gooseberry Patch*

*It's easy to get the kids to eat their veggies when you serve these healthy veggie burritos with all the trimmings!*

2 T. chili powder  
2 t. dried oregano  
1-1/2 t. ground cumin  
1 sweet or russet potato, peeled and diced  
15-oz. can black beans or pinto beans, drained and rinsed  
4 cloves garlic, minced  
1 onion, halved and thinly sliced  
1 jalapeño pepper, seeded and chopped  
1 green pepper, chopped  
1 c. corn  
3 T. lime juice  
1 T. fresh cilantro, chopped  
8-oz. pkg. shredded Cheddar Jack cheese

## 8 to 10 flour tortillas

### Garnish: sour cream

Combine spices in a small bowl; set aside. In a slow cooker, layer potato, beans, half of spice mixture, garlic, onion, peppers, remaining spice mixture and corn. Cover and cook on low setting for 5 hours, or until potato is tender. Stir in lime juice and cilantro. To assemble burritos, spoon some cheese into the center of each tortilla. Top with one cup of veggie mixture from the slow cooker. Wrap and place burritos seam-side down on an ungreased baking sheet. Cover with aluminum foil; bake at 350 degrees for 20 minutes. Serve topped with sour cream. Serves 8 to 10.



Have an overabundance of tomatoes, zucchini or peppers in your garden? Set veggies out in bushel baskets at an end-of-summer party along with paper sacks...invite guests to fill the sacks and take 'em home as party favors!

## Stuffed Green Peppers

Ann Presley  
Science Hill, KY

*On busy days, I can whip up this easy dinner in no time!*

6 green peppers, tops and seeds removed  
salt to taste  
1 lb. ground beef chuck  
1/2 c. onion, chopped  
1/3 c. long-cooking rice, uncooked  
1/2 t. salt  
1-1/4 c. water, divided  
1-1/4 c. catsup, divided

Sprinkle insides of peppers with salt; set aside. In a bowl, combine uncooked beef, onion, uncooked rice, salt, 2/3 cup water and 1/4 cup catsup. Mix well. Fill green peppers 2/3 full with beef mixture. Arrange stuffed peppers in a slow cooker, stacking peppers if needed. Combine remaining water and catsup; drizzle over peppers. Cover and cook on low setting for 6 to 8 hours, or on high setting for 3 hours. Makes 6 servings.



Green peppers are so versatile...stuff them with shrimp, ground beef and rice, ham & cheese or Italian sausage.

## Cabbage Patch

Jennifer Crisp  
Abingdon, IL

*Old-fashioned comfort food at its best, and this recipe feeds a crowd! Leftovers, if you have any, freeze wonderfully.*

1-1/2 lbs. ground beef  
1 onion, diced  
2 14-1/2 oz. cans diced tomatoes  
2 15-oz. cans kidney beans, drained and rinsed  
2 14-oz. cans beef broth  
3 stalks celery, diced  
3 potatoes, peeled and diced  
4 carrots, peeled and diced  
1 head cabbage, chopped  
1 T. sugar  
ground cumin, garlic powder, pepper and onion salt to taste

In a skillet over medium heat, brown beef and onion; drain. Add beef mixture to a slow cooker; add tomatoes with juice and remaining ingredients. Mix well. Cover and cook on low setting for 4 to 5 hours, until vegetables are soft. Serves 10.





If I had my way, I'd remove January from the calendar altogether and have an extra July instead.  
— Roald Dahl

## Slow-Cooker Chicken Fajitas

Karen Campbell  
Canton, IL

*Serve with a side of black beans & rice and corn chips for a flavorful south-of-the-border feast!*

3 green, yellow or red peppers, sliced  
2 onions, sliced  
2 T. garlic, finely minced  
8 boneless, skinless chicken breasts, cut into thin strips  
2 1-1/4 oz. pkgs. taco seasoning mix  
1 t. coarse salt, divided  
1/2 c. olive oil

## 8 to 12 flour tortillas

Toppings: salsa, guacamole, sour cream, shredded Colby Jack cheese, chopped black olives, diced tomatoes, shredded lettuce

Layer half each of peppers, onions, garlic and chicken in a slow cooker; sprinkle with one package taco seasoning and 1/2 teaspoon salt. Repeat layering; drizzle with oil. Cover and cook on low setting for 4 to 6 hours, until chicken is fully cooked and juices run clear. Stir to combine. To serve, spoon chicken mixture onto tortillas, adding desired toppings. Serves 4 to 6.



Summer's bounty of delicious red and yellow peppers can be preserved for winter enjoyment. Fill ice cube trays with diced peppers and water, then freeze. Toss frozen cubes right into simmering dishes for a burst of flavor and color.

## Lemon Garlic Chicken

Kimberly Marlatt  
Yuma, AZ

*This dish is so versatile, super-easy to make and pleasing to even the pickiest of palates. For a side, you can cook up some stir-fry veggies with a bit of the sauce and serve everything over hot rice...yummy!*

6 to 8 boneless, skinless chicken thighs  
2/3 c. soy sauce  
1/3 c. lemon or lime juice  
2 T. Worcestershire sauce  
2 t. rice wine vinegar  
1-1/2 t. garlic powder  
1 t. sugar  
1/2 t. pepper  
1/2 t. dry mustard  
Optional: 1 to 2 T. cornstarch, 1 to 2 T. cold water

Spray a 6-quart slow cooker with non-stick vegetable spray; add chicken. In a bowl, combine remaining ingredients except cornstarch and water. Pour over chicken; stir. Cover and cook on high setting for one hour. Reduce heat to low; cook for 3 to 4 hours. To thicken sauce, combine cornstarch and water; stir into slow cooker. Cover and cook for 10 minutes longer, or until sauce thickens. Serves 6 to 8.

## Orange Chicken

*Rachel Rice  
Danville, IL*

*This simple chicken satisfies our craving for Chinese food without having to call for take-out!*

4 boneless, skinless chicken breasts  
2 12-oz. cans regular or diet orange soda  
1/2 c. soy sauce  
cooked rice

Place chicken in a slow cooker. Pour orange soda and soy sauce over top. Cover and cook on low setting for 4 to 5 hours. Serve over rice. Serves 4.

## Savory Low-Country Shrimp & Cheese Grits

Sharon Candler  
Charleston, SC

*Serve this classic low-country favorite with some warm, crusty bread and a fresh spinach salad.*

6 c. chicken broth  
3/4 t. salt  
1-1/2 c. long-cooking grits, uncooked  
1 green pepper, chopped  
1/2 red pepper, chopped  
6 green onions, chopped  
2 cloves garlic, minced  
1-1/2 lb. uncooked small shrimp, peeled  
2 T. butter  
1-1/2 c. shredded sharp Cheddar cheese  
1-1/2 c. shredded Monterey Jack cheese  
2 10-oz. cans diced tomatoes with green chiles, drained  
1/4 t. cayenne pepper, or to taste

Combine broth, salt and grits in a slow cooker; stir well. Cover and cook on low setting for 8 to 10 hours. About 2 hours before serving, in a skillet over medium heat, sauté peppers, onions, garlic and shrimp in butter until shrimp turn pink. Add pepper mixture to slow cooker along with cheeses, tomatoes and cayenne pepper. Stir well. Cover and cook on high setting for 2 hours longer. Serves 6 to 8.



Fill your summertime picnic table with whimsies...watch tealights sparkle in Mason jars filled with sea glass and serve fruit or tossed salads in new sand pails.

## Bayou Gumbo

Sue Neely  
Greenville, IL

*A warm summer night is the perfect setting for enjoying this mouthwatering gumbo from deep in the heart of swamp country.*

3 T. oil  
3 T. all-purpose flour  
14-1/2 oz. can diced tomatoes  
1/2 lb. smoked pork sausage, cut into 1/2-inch slices  
2 c. frozen cut okra  
1 onion, chopped  
1 green pepper, chopped  
3 cloves garlic, minced  
1/4 t. cayenne pepper  
12-oz. pkg. frozen cooked medium shrimp, thawed  
cooked rice

In a small saucepan over medium heat, combine oil and flour. Cook, stirring constantly, for 5 minutes. Reduce heat; cook, stirring constantly, about 10 minutes longer, or until mixture turns reddish-brown. Place flour mixture in a 3-1/2 to 4-quart slow cooker. Stir in tomatoes with juice and remaining ingredients except shrimp and rice. Cover and cook on low setting for 7 to 9 hours. Add shrimp to slow cooker; mix well. Cover and cook on low setting for 20 minutes longer, or until heated through. Serve gumbo ladled over rice. Serves 6.





Liven up summer beverages by adding frozen slices of lemon or lime. Use them instead of an ice cube to chill your drink... no more watered-down drinks, plus enjoy a refreshing hint of citrus! To make, just lay lemon or lime slices flat on a tray and freeze.

## Chicken-Zucchini Parmesan

Brenda Delucia  
Poland, NY

*This recipe has been a family favorite ever since I created it on a day when the garden was overflowing with fresh vegetables. It is very easy to prepare in the slow cooker.*

2 boneless skinless chicken breasts, cubed  
1 red pepper, chopped  
1 green pepper, chopped  
1 onion, chopped  
2 zucchini, diced  
2 yellow squash, diced  
1 T. Italian seasoning  
1 t. salt  
1/2 t. pepper  
2 c. spaghetti sauce  
2 T. oil  
1/4 c. shredded Parmesan cheese  
1 c. shredded mozzarella cheese

Add all ingredients except cheeses to a slow cooker; mix well. Cover and cook on low setting for 6 to 8 hours. Add cheeses; turn off slow cooker. Serve when cheese is melted. Serves 6 to 8.



Keep camping meals easy with one-skillet and one-pot recipes. Don't forget to pack a slow cooker in the RV too...dinner will practically cook itself!

## Easy Cabbage Rolls

Beth Griffith  
Orient, OH

*It really doesn't take very long to assemble these cabbage rolls... comfort food  
just like Mom used to make!*

1 lb. ground beef chuck  
1/2 c. instant rice, uncooked  
1 onion, chopped  
1 t. salt  
1/4 t. pepper  
1/4 t. garlic salt  
48-oz. can tomato juice, divided

## 1 head cabbage

In a bowl, combine uncooked beef, uncooked rice, onion, seasonings and one cup tomato juice; mix well. Pour 1/2 cup remaining tomato juice into a slow cooker; spread to cover bottom. To assemble rolls, tear off one cabbage leaf; place a large spoonful of beef mixture on top. Roll up leaf; place it in the slow cooker, seam-side down. Repeat until all beef mixture is used. Pour remaining tomato juice over rolls. Cover and cook on high setting for 6 hours, or until cooked through. Serves 4 to 6.



Light and fizzy...the perfect drink for brunch! Combine one cup sugar, 6 cups chilled pineapple juice and one cup lime juice. Stir in 2 liters sparkling water and serve over crushed ice.

## Crockery Chicken Tagine

Grace Smith  
British Columbia, Canada

*This Moroccan-inspired stew features richly spiced chicken and squash...give it a try using your fresh-picked tomatoes!*

1 butternut squash, peeled and cut into 2-inch cubes  
2 tomatoes, coarsely chopped  
1 onion, chopped  
2 cloves garlic, pressed  
15-oz. can garbanzo beans, drained and rinsed  
1 c. chicken broth  
1/3 c. raisins  
2 t. coriander  
2 t. ground cumin  
1/2 t. cinnamon  
1/2 t. salt  
1/4 t. pepper  
3 lbs. skinless chicken thighs  
10-oz. pkg. couscous, uncooked  
1/2 c. green olives

In a large slow cooker, combine squash, tomatoes, onion, garlic, beans, broth and raisins. In a small bowl, combine spices, salt and pepper. Rub spice mixture over chicken; place chicken on top of vegetable mixture. Cover and cook on low setting for 8 hours, or on high setting for 4 hours. About 10 minutes before serving, prepare couscous according to package directions. Stir olives into chicken mixture. Serve chicken mixture ladled over couscous. Serves 6.



For fresh-from-the-garden tasting tomatoes, always store them at room temperature.

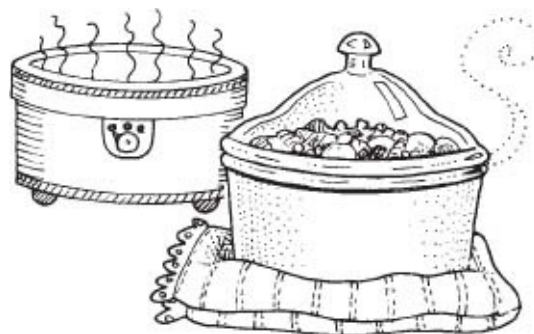
## Garden Chicken Pasta

Sharon Metzger  
Lititz, PA

*One summer, a friend gave me some squash, and I decided to try something different. Now my youngest daughter always requests this recipe when she comes home from college.*

3 boneless, skinless chicken breasts  
16-oz. bottle Italian salad dressing  
12-oz. pkg. tri-color rotini pasta, uncooked  
2 zucchini, sliced  
2 yellow squash, sliced  
Garnish: grated Parmesan cheese, sliced black olives

Place chicken in a slow cooker; pour salad dressing over top. Cover and cook on low setting for 6 to 8 hours. About 15 minutes before serving, cook pasta according to package directions; drain. Meanwhile, in a skillet over medium heat, sauté squash using some of the liquid from the slow cooker until tender. Remove chicken from slow cooker; cut into cubes. Add pasta to a large serving bowl; top with chicken and squash. Toss before serving, adding more liquid from the slow cooker, if needed. Garnish with Parmesan cheese and olives. Serves 6.



The ceramic insert in a slow cooker may crack if exposed to abrupt



temperature shifts. Don't set a hot crock directly on a cold counter; always put a tea towel down first. Likewise, don't put a crock straight from the refrigerator into a preheated base.

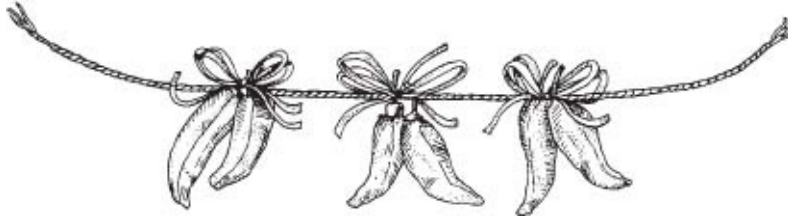
## Chile Verde

Kathryn Harris  
Valley Center, KS

*My family loves Mexican food, and I've long searched for a recipe to duplicate our beloved chile verde at home. I think the flavor of this recipe comes very close, and since it cooks in the slow cooker, it's really easy to make!*

3 to 5-lb. boneless pork roast  
14-1/2 oz. can stewed or fire-roasted diced tomatoes  
28-oz. can crushed tomatoes  
22-oz. can tomato sauce  
5 4-oz. cans diced green chiles  
2 c. onion, chopped  
1-1/2 T. jalapeño pepper, seeded and diced  
1/2 c. fresh cilantro or parsley, chopped  
2 T. ground cumin  
1 T. garlic powder  
1 T. sugar  
1/4 t. ground cloves  
1/4 t. salt  
1/4 c. lemon juice  
4 c. hot water  
20 to 24 corn or flour tortillas  
Garnish: guacamole, sour cream, queso fresco, tortilla chips

To a large slow cooker, add pork, tomatoes with juice and remaining ingredients except tortillas and garnish. Cover and cook on high setting for 4 hours, or on low setting for 6 hours. Before serving, shred pork with 2 forks; stir into mixture in slow cooker. Skim off fat, if needed. Fill tortillas with pork mixture; add toppings as desired. Serves 10 to 12.



If you love super-spicy chili, give New Mexico chili powder a try. Sold at Hispanic and specialty food stores, it contains pure ground red chili peppers, unlike regular chili powder which is a blend of chili, garlic and other seasonings.

## Chicken Cacciatore

*Helen Burns  
Raleigh, NC*

*This simple recipe is one of my favorite ways to use the best of the summer's ripe red tomatoes.*

1 onion, sliced  
3 cloves garlic, sliced  
1 T. butter  
4 boneless, skinless chicken breasts, cut into thirds  
8 tomatoes, chopped  
2 stalks celery, sliced  
1/2 green pepper, sliced  
1/4 c. burgundy cooking wine or chicken broth  
4-1/2 oz. jar sliced mushrooms, drained  
1 T. dried basil  
salt and pepper to taste  
1 T. cornstarch  
1/4 c. cold water  
cooked rice or pasta

In a skillet over medium heat, cook onion and garlic in butter until tender and golden, about 5 minutes. Transfer to a slow cooker; add remaining ingredients except cornstarch, water and rice or pasta. Cover and cook on low setting for 5 hours. If desired, thicken sauce by dissolving cornstarch in cold water; stir into mixture. Set slow cooker to high setting and cook for 15 to 20 minutes, until thickened. Serve chicken and sauce ladled over rice or pasta. Serves 4 to 6.



Keep bugs away from your cool glasses of lemonade...simply poke a hole through a paper cupcake liner, add a straw, flip it upside-down and use it as a beverage cap. So clever!

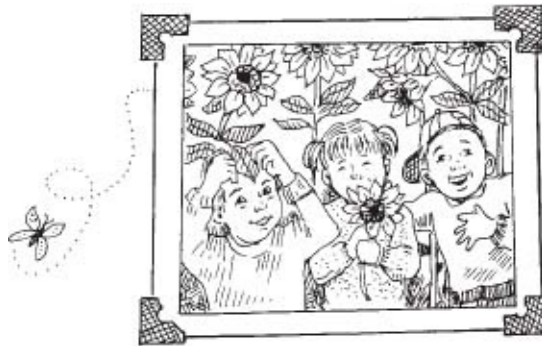
## Tummy-Pleasing Pizza Pasta

Margie Kirkman  
High Point, NC

*I tossed this together because I wanted something a little different...and something that wouldn't heat up the house!*

1-1/2 lbs. ground beef  
1 onion, chopped  
16-oz. pkg. rigatoni pasta, cooked  
4 c. shredded mozzarella cheese  
2 14-oz. cans pizza sauce  
Optional: 1 c. sliced mushrooms  
8-oz. pkg. sliced pepperoni

In a skillet over medium heat, brown beef with onion; drain. In a slow cooker, alternate layers of beef mixture, pasta, cheese, sauce, mushrooms, if using, and pepperoni. Cover and cook on low setting for 4 to 5 hours. Serves 6.



Summer afternoon ... summer afternoon; to me those have always been the two most beautiful words in the English language.

— Henry James

## **Fettuccine & Pepperoni**

*Jean Yeager  
New Castle, PA*

*I often make this recipe when we're camping...I just use a can of evaporated milk in place of the cream. We love this simple and budget-friendly dish!*

## 4 eggs

1/4 c. whipping cream or 5-oz. can evaporated milk

16-oz. pkg. fettuccine pasta, cooked

1/2 c. butter, softened

8-oz. pkg. sliced pepperoni

1 c. grated Parmesan cheese

1/4 c. fresh parsley, chopped

In a bowl, beat together eggs and cream or milk until well blended. In a slow cooker, toss warm pasta with butter and pepperoni. Pour egg mixture over top; stir. Cover and cook on low setting for 4 to 6 hours, until set. Before serving, sprinkle with Parmesan cheese and parsley. Serves 6 to 8.



Mmm...fresh air always makes us hungry! Slow-cooker suppers are perfect for RV camping. Save time by chopping the veggies at home, or choose a recipe with mostly canned ingredients. Don't forget the can opener!



## **Fiesta Chicken Tacos**

*Lynnette Jones  
East Flat Rock, NC*

*This simple recipe is so easy...you just put everything in the slow cooker and let it go!*

2 boneless, skinless chicken breasts  
1-1/4 oz. pkg. taco seasoning mix  
2 10-oz. cans diced tomatoes with green chiles  
15-oz. can black beans, drained and rinsed

## **10 flour tortillas**

Garnish: shredded cheese, sliced jalapeño peppers, shredded lettuce, diced tomatoes

Place chicken in a slow cooker; sprinkle with seasoning. Add tomatoes with juice and beans. Cover and cook on low setting for 6 to 8 hours. Shred chicken with 2 forks; stir to combine with mixture in slow cooker. Fill tortillas with chicken mixture; add desired toppings. Serves 4 to 6.

## Chicken & Black Beans

Marissa Gurganious  
Moreno Valley, CA

*I wanted to share a recipe that my husband and I just love!*

4 to 5 boneless, skinless chicken breasts  
15-oz. can black beans, drained and rinsed  
15-oz. can corn, drained  
16-oz. jar salsa  
8-oz. pkg. cream cheese, cubed

Place chicken in a slow cooker. Add beans and corn; pour salsa over top. Cover and cook on high setting for 4 hours. Add cream cheese. Cover and cook on high for 30 minutes longer, or until cream cheese melts. Stir sauce before serving. Serves 4 to 5.

For high-altitude cooking, add an additional 30 minutes for each hour of time specified in a slow-cooker recipe. Dried beans can take up to twice as long to cook as they would at sea level.

## Skinny Italian Creamy Chicken

Julie Pak  
Henryetta, OK

*My family loves cream cheese, so I'm constantly experimenting with it in my recipes. They also love any dish we can serve over rice or noodles. This is a huge hit in our house!*

6 boneless, skinless chicken breasts  
.7-oz. pkg. Italian salad dressing mix  
1/3 c. warm water  
8-oz. pkg. reduced-fat cream cheese, softened  
1/2 c. plain yogurt  
10-3/4 oz. can reduced-fat cream of chicken soup  
1/2 c. shredded Parmesan cheese  
cooked rice or pasta

Spray a large slow cooker with non-stick vegetable spray. Place chicken in slow cooker. In a small bowl, whisk together salad dressing mix and warm water; pour over chicken. In a separate bowl, beat together cream cheese, yogurt and soup; spoon over chicken. Sprinkle with Parmesan cheese. Cover and cook on low setting for 6 to 8 hours. Serve over rice or pasta. Serves 6.



Set a plump pillar candle in an old-fashioned punched tin lantern, and  
enjoy a soft glow on a warm summer night.

## Crockery Minestrone

Denise Webb  
Savannah, GA

*We love soup...and this one is so easy, so delicious and makes the house smell so good while it cooks. It's one of our favorites!*

1/2 lb. sweet Italian pork sausage links, sliced  
1 t. olive oil  
28-oz. can diced tomatoes  
15-oz. can cannellini beans, drained and rinsed  
15-oz. can kidney beans, drained and rinsed  
6 carrots, peeled and chopped  
4 stalks celery, chopped  
1 onion, chopped

**6 sprigs fresh thyme**

1/2 t. dried sage

## 2 bay leaves

1/2 t. salt

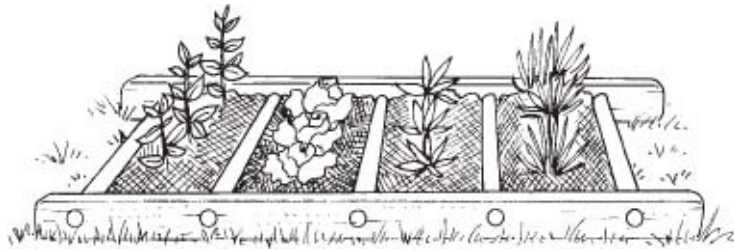
1/2 t. pepper

8 c. chicken broth

2 c. ditalini pasta, uncooked

Garnish: grated Parmesan cheese

In a skillet over medium heat, brown sausage in oil. Add sausage to a slow cooker; add tomatoes with juice and remaining ingredients except pasta. Cover and cook on low setting for 7 to 8 hours. About 20 minutes before serving, cook pasta according to package directions; drain. Add pasta to slow cooker. Cover and cook for 20 to 30 minutes longer. Remove bay leaves before serving. Ladle soup into bowls; garnish with Parmesan cheese. Serves 12 to 15.



I have never had so many good ideas day after day as when I worked  
in the garden.

— John Erskine



## Rose Ciccone's Spaghetti Gravy

Diane Tracy  
Lake Mary, FL

*This is my mom's recipe that I've adapted for the slow cooker. She and my dad raised four daughters. My mom definitely knew how to make yummy food on a tight budget. It wasn't until I became a mom of five that I learned just how far a pound of spaghetti goes!*

2 28-oz. cans whole tomatoes  
12-oz. can tomato paste  
1/2 green pepper, diced  
1/2 red onion, diced  
2 cloves garlic, diced  
1-1/2 t. dried oregano  
1 t. dried basil

**2 bay leaves**

**salt and pepper to taste**

1 T. brown sugar, packed

Place tomatoes with juice in a slow cooker; crush tomatoes with a potato masher until they are pulpy. Add remaining ingredients. Cover and cook on low setting for 5 to 8 hours. Remove bay leaf before serving. Serves 8 to 10.

## Hearty Vegetarian Pasta Sauce

Meredith Martin  
Austin, MN

*I use carrots and zucchini fresh from the garden in this recipe, but the sweet potato baby food is the secret to this great sauce. If you are trying to disguise the high vegetable content, peel the zucchini before you grate it. It will just disappear!*

2 28-oz. jars pasta sauce  
4-oz. jar strained sweet potato baby food  
1 c. carrot, peeled and grated  
1 c. zucchini, grated  
garlic powder, Italian seasoning and cayenne pepper to taste

Add pasta sauce and baby food to a slow cooker; stir to mix. Add remaining ingredients. Cover and cook on low setting for 2 to 4 hours. Serves 10.

Grate extra zucchini and freeze it in 2-cup portions...it'll be ready to add to your favorite recipes all winter long!

## Spicy Bean & Turkey Sausage Stew

Ronda Hauss  
Louisville, KY

*This recipe is perfect for putting in the slow cooker in the morning and spending all day out boating on the lake. When we come back to the camp, dinner is done!*

1 lb. smoked turkey sausage, halved lengthwise and sliced  
16-oz. can kidney beans, drained and rinsed  
15-oz. can Great Northern beans, drained and rinsed  
15-oz. can black beans, drained and rinsed  
1 onion, chopped  
3 cloves garlic, minced  
1 red pepper, chopped  
1-1/2 c. frozen corn  
16-oz. jar salsa  
1 c. water  
1 t. ground cumin  
1/2 t. pepper  
hot pepper sauce to taste

In a 5-quart slow cooker, combine all ingredients. Cover and cook on low setting for 6 to 8 hours. Stir before serving. Serves 6.



Dairy products like sour cream, milk and yogurt tend to break down during extended cooking. To prevent this, add them during the last 15 minutes of cooking.

## **Last-Resort Chicken Legs**

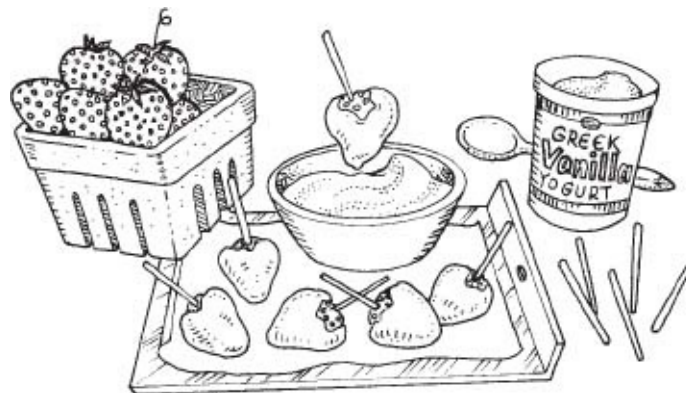
*Teri Tarrant  
Newfoundland, Canada*

*Give the grill a break, and whip up these spicy, saucy barbecued chicken legs in the slow cooker!*

## 6 to 10 chicken drumsticks

1/2 c. butter, sliced  
1 T. onion salt or onion powder  
1 T. garlic salt or garlic powder  
1 t. pepper  
1/4 c. hot pepper sauce  
3/4 c. barbecue sauce  
1/2 c. water

Place drumsticks in a deep skillet, cover with water. Over high heat, simmer drumsticks until just cooked; drain. Transfer to a slow cooker; add remaining ingredients. Cover and cook on high setting for 2 hours, stirring once or twice. Reduce heat to low. Cover and cook on low setting for up to 2 hours longer, or until ready to serve. Serves 2 to 3.



A summer snack that's oh-so refreshing...dip hulled strawberries in thick Greek yogurt, then place on a baking sheet lined with parchment or wax paper. Freeze until solid.

## **Barbecued Beef Brisket**

Judy Weyer  
Cincinnati, OH

*Tender slices of slow-cooked beef brisket are topped with a sweet and savory sauce...yum! It's a perfect recipe for when you're craving barbecue but want to take a break from the grill.*

3-lb. beef brisket  
1-1/2 t. coarse salt  
3/4 t. pepper  
1 T. oil  
1-1/2 c. onion, coarsely chopped  
1-1/2 T. garlic, minced  
1/2 c. dark beer or beef broth  
1 T. Worcestershire sauce  
2 T. lemon juice  
3 T. honey  
1/2 c. catsup  
1 t. paprika  
12 kaiser sandwich rolls, split

Rub brisket with salt and pepper on all sides. Heat oil in a large skillet over medium-high heat. Add brisket; brown on all sides. Transfer to a large slow cooker. In a bowl, combine remaining ingredients except rolls; spoon over brisket. Cover and cook on low setting for 8 hours, or until brisket is very tender. Remove brisket from slow cooker. Place on a cutting board; let it rest for 15 minutes. Slice brisket thinly; divide it among rolls. Top with some sauce from the slow cooker. Serve warm. Serves 8 to 10.





Cooking for a crowd? Roasting meats can easily be doubled in a large slow cooker. Add only half as much seasoning for the doubled portion, not twice as much...otherwise flavors may be too strong.

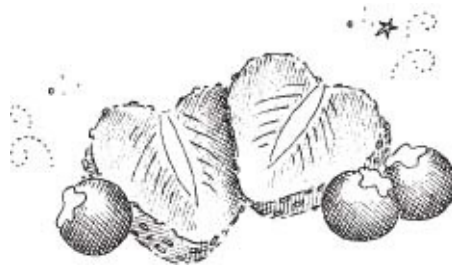
## Summer Berry Cobbler

JoAnn

*Serve warm topped with whipped cream or ice cream...a delectable summer dessert best enjoyed on the front porch at the day's end, listening to a chorus of crickets for entertainment.*

5 c. mixed berries, such as raspberries, blueberries, blackberries or strawberries  
1 c. sugar, divided  
2-3/4 c. biscuit baking mix, divided  
1/4 c. butter, melted  
1/2 c. milk  
2 t. cinnamon

Spray a slow cooker with non-stick vegetable spray. In a large bowl, toss together berries, 1/2 cup sugar and 1/2 cup baking mix. Transfer mixture to slow cooker. In another bowl, stir together remaining baking mix, 1/4 cup remaining sugar, melted butter and milk until a soft dough forms. Using your hands, drop dollops of dough on top of berries in the slow cooker. In a small bowl, stir together remaining sugar and cinnamon; sprinkle over dough. Do not stir. Cover and cook on high setting for 2 to 2-1/2 hours, until dough is puffy and fruit is bubbly. Serves 8 to 10.



It's easy to save summer's fresh berries to enjoy later. Simply arrange berries in a single layer on a baking sheet and freeze, then store in plastic freezer bags. Frozen this way, it's convenient to remove just

the amount of berries you need. Frozen berries may be added directly to a baked recipe...just increase the baking time by about 10 minutes.

## Slow Peach Cobbler

Laurel Perry  
Loganville, GA

*This is a great dessert to share at potlucks! People won't believe that it was made in a slow cooker.*

1/3 c. sugar  
1/2 c. brown sugar, packed  
3/4 c. biscuit baking mix  
2 eggs, beaten  
2 t. vanilla extract  
2 t. butter, melted  
3/4 c. evaporated milk  
3 to 4 peaches, peeled, chopped and lightly mashed  
3/4 t. cinnamon

Spray a slow cooker with non-stick vegetable spray. In a large bowl, combine sugars and baking mix. Add eggs, vanilla, butter and milk; stir well. Fold in peaches and cinnamon. Pour into slow cooker. Cover and cook on low setting for 6 to 8 hours, or on high setting for 3 to 4 hours. Serve warm. Serves 6 to 8.



Think flea-market fresh when decorating the kitchen for summer. Fill an enamelware colander with fresh fruit or veggies from the garden...a vintage child-size watering can is the perfect size for just-picked garden blooms.

## Easy-Peasy Berry Cobbler

Jessica Zelkovich  
Hamilton, IL

*You'll love this super-simple and delicious dessert... there's only four ingredients!*

16-oz. pkg. frozen mixed berries  
1/2 c. sugar  
12-oz. tube refrigerated biscuits  
cinnamon to taste

Pour frozen berries into a slow cooker; stir in sugar. Arrange biscuits on top; sprinkle with cinnamon. Cover and cook on high setting for 3 hours. Serve warm. Serves 6 to 8.

## Easy Blueberry Dessert

Susan Bick  
Ballwin, MO

*Just as delicious if you substitute cherry or apple pie filling!*

21-oz. can blueberry pie filling  
18-1/2 oz. pkg. yellow cake mix  
1/2 c. butter, melted  
1/3 c. chopped walnuts  
Garnish: vanilla ice cream

Place pie filling in a lightly greased slow cooker. In a bowl, combine dry cake mix and butter. Mixture will be crumbly. Sprinkle over pie filling. Sprinkle with walnuts. Cover and cook on low setting for 4 hours, or on high setting for 2 hours. Allow to cool slightly. To serve, scoop into bowls and top with ice cream. Serves 10 to 12.



## Hot Fudge Sundae Cake

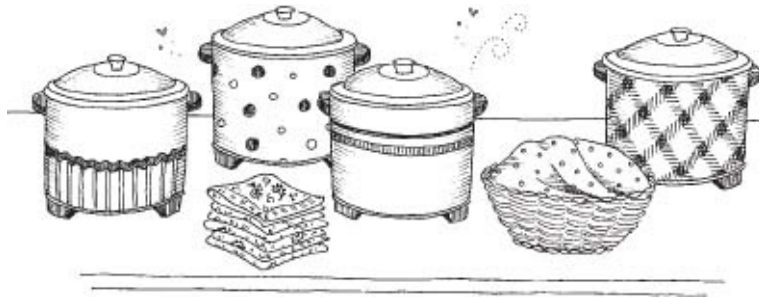
Gloria Robertson  
Midland, TX

*Surprise! This cake creates its own gooey hot fudge sauce. Scoop it up and enjoy.*

1 c. all-purpose flour  
1/2 c. sugar  
6 T. baking cocoa, divided  
2 t. baking powder  
1/2 t. salt  
1/2 c. milk  
2 T. oil  
1 t. vanilla extract  
1/2 c. chopped nuts  
3/4 c. brown sugar, packed  
1-1/2 c. hot water

Spray a 2 to 3-quart slow cooker with non-stick vegetable spray. In a bowl, stir together flour, sugar, 2 tablespoons baking cocoa, baking powder and salt. Stir in milk, oil and vanilla. Fold in nuts. Spread batter evenly in slow cooker. In a separate bowl, combine brown sugar and remaining baking cocoa; stir in hot water until smooth. Pour evenly over batter in slow cooker. Do not stir. Cover and cook on high setting for 2 to 2-1/2 hours, until a toothpick inserted in center comes out clean. Turn off slow cooker. Let cake stand, uncovered, for 30 to 40 minutes before serving. Spoon warm cake into dessert dishes; spoon sauce from slow cooker over top. Serves 6 to 8.





Slow cookers are perfect party helpers! Just plug them in and they'll keep food bubbly and yummy with no effort at all.

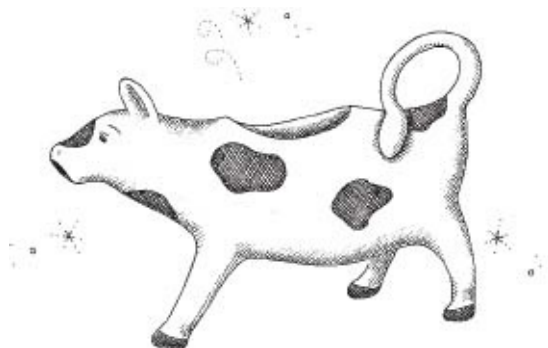
## Kathy's Favorite Chocolate Sauce

Teisha Priest  
Lee, ME

*This is my mom's favorite recipe for homemade chocolate sauce. Mom made hers in a double boiler, but I make mine in my trusty slow cooker. The large batch makes it easy to give some away and still have plenty for your own family to enjoy. It keeps very well in the fridge.*

1 c. butter, sliced  
6 1-oz. sqs. unsweetened baking chocolate  
5 c. sugar, divided  
2 12-oz. cans evaporated milk  
1 t. salt  
2 t. vanilla extract

Add butter and chocolate to a slow cooker. Cook, uncovered, on high setting until butter and chocolate melt, stirring constantly. Gradually add sugar, 1/2 cup at a time, stirring well after each addition. Gradually stir in evaporated milk; mix well. Stir in salt and vanilla. Cover and cook on low setting for 1-1/2 to 2 hours. Refrigerate in a covered container. Makes 2 quarts.



Add a touch of whimsy...use Mom's old cow-shaped milk pitcher to top desserts with chocolate sauce or cream.

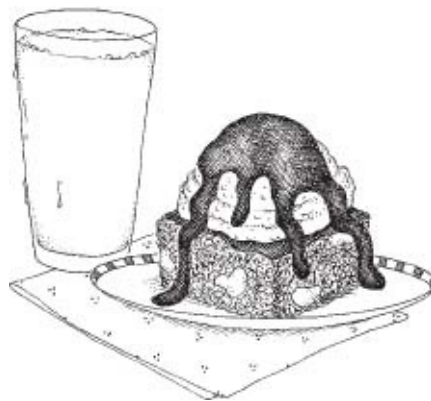
## Chocolate Pudding Cake

Darcy Ericksen  
Independence, MO

*This is such an easy treat to whip up...and I almost always have the ingredients on hand.*

3 c. milk  
3.4-oz. pkg. cook & serve chocolate pudding mix  
18-1/2 oz. pkg. chocolate cake mix  
Garnish: frozen whipped topping, thawed

In a bowl, whisk together milk and dry pudding mix. Pour into a slow cooker that has been sprayed with non-stick vegetable spray; set aside. Prepare cake mix according to package directions; carefully pour batter into slow cooker. Do not stir. Cover and cook on high setting for 2-1/2 hours, or until cake is set. Serve warm with whipped topping. Makes 8 to 12 servings.



Serving ice cream at your backyard gathering? Here's an easy no-drip solution. Before the guests arrive, place individual scoops in a muffin tin lined with paper baking cups. Transfer to the freezer for up to several hours. So easy!

## Chocolate Raspberry Strata

Jill Ross  
Pickerington, OH

*Rich chocolate and red raspberries always make a winning combination. Save a few fresh raspberries to garnish individual servings...so elegant!*

6 c. brioche or challah bread, cubed  
1-1/2 c. semi-sweet chocolate chips  
1/2 pt. fresh raspberries  
1/2 c. whipping cream  
1/2 c. milk  
4 eggs, beaten  
1/4 c. sugar  
1 t. vanilla extract

Place half of bread cubes in a slow cooker. Sprinkle with half of chocolate chips and raspberries. Repeat layering. In a bowl, whisk together remaining ingredients; pour over top. Cover and cook on high setting for 1-1/2 to 2 hours. Serves 10.



A festive table runner for any occasion can be as simple as a roll of

gift wrapping paper. Just unroll along the table's length; secure ends if needed. At the party's end, just throw it away!

## Mock Apple Butter

Patricia Coulter  
Canmer, KY

*An Amish friend shared this recipe with me after hearing me comment about the abundance of zucchini we had last summer. Now I make this version instead of using my backyard apples...I save those for apple pie filling and applesauce!*

8 c. zucchini, peeled, seeded and diced  
12-oz. can frozen apple juice concentrate  
1 c. sugar  
1 t. cinnamon  
1/2 c. red cinnamon candies  
5 1-pint canning jars and lids, sterilized

Combine all ingredients in a slow cooker; mix well. Cover and cook on low setting for 8 to 10 hours. Transfer mixture to a blender or food processor; purée until smooth. Ladle hot mixture into hot sterilized jars, leaving 1/2-inch headspace. Wipe rims; secure with lids and rings. Process in a boiling water bath for 10 minutes. Set jars on a towel to cool; check for seals. Makes about 5 pints.



Enamelware is often cast off if it has a rusty hole in the bottom. But before tossing those colorful pieces, give them a new life! Filled with

potting soil and colorful summertime annuals, they bring a touch of whimsy to any porch.

Hearty  
**Harvest**  
Favorites





## Special-Morning Oatmeal

Gladys Kielar  
Perrysburg, OH

*Breakfast is ready when you wake up! My mother made this tummy-warming oatmeal for our birthday breakfasts and other special occasions. We always looked forward to it.*

- 1/3 c. brown sugar, packed
- 2 t. cinnamon
- 1 t. nutmeg
- 2 apples, peeled, cored and thinly sliced
- 3/4 c. sweetened dried cranberries
- 1/4 c. butter, sliced
- 2 c. old-fashioned oats, uncooked
- 2 c. water
- 1 c. apple juice
- 1 c. cranberry juice cocktail

In a bowl, mix brown sugar, cinnamon and nutmeg. Add apples and cranberries; toss to coat. Transfer to a slow cooker; dot with butter. Combine oats, water and juices; pour over fruit mixture in slow cooker. Do not stir. Cover and cook on low setting for 8 hours. Stir before serving. Serves 4.



Cook up a crock of overnight grits...creamy and perfect every time! Following the package directions, add the desired amount of grits to a slow cooker (long-cooking grits work best) and twice the amount of water as specified. Sprinkle with salt. Cover and cook on low setting for 7 to 8 hours, stirring in more water toward the end of cooking time, if needed. Top with butter, shredded cheese or a splash of cream.

## Cinnamon-Ginger Pears

JoAnn

*Tender, slow-cooked pears are delicious paired with rich vanilla Greek yogurt.*

3 c. boiling water

1 c. sugar

1/4 c. fresh ginger, peeled and chopped

## 2 4-inch cinnamon sticks

zest and juice of 2 lemons

5 to 6 pears, peeled, halved and cored

Garnish: vanilla Greek yogurt

Pour boiling water into a slow cooker; stir in sugar, ginger, cinnamon sticks, lemon zest and juice. Place pears into hot liquid in the slow cooker. Cover and cook on low setting for 3 to 4 hours, or on high setting for one to 2 hours, until pears are tender. Discard lemon zest and cinnamon sticks. Serve pears over a serving of yogurt; drizzle with some sauce from the slow cooker. Makes 5 to 6 servings.



Always turn your slow cooker off, unplug it from the electrical outlet and allow it to cool before cleaning. The outside of the heating base may be cleaned with a soft cloth and warm soapy water.

## Grandma's Old-Fashioned Fruit Compote

Debrah Veronese  
Bend, OR

*This warm fruit is delicious spooned over yogurt or oatmeal. Served over ice cream, it's yummy enough for dessert, too!*

4 apples, peeled, cored and cut into chunks  
4 pears, peeled, cored and cut into chunks  
1 c. raisins  
1 c. fresh cranberries  
1 c. fresh or frozen blackberries  
1 c. sugar  
2 t. cinnamon  
1 t. nutmeg  
1 t. cardamom  
1/2 c. water  
13-1/2 oz. can sliced peaches in syrup  
15-oz. can apricot halves in juice  
14-1/2 oz. can pitted sweet cherries, drained

Place all ingredients except canned fruits in a slow cooker; stir well. Cover and cook on low setting for 4 to 6 hours. Add canned fruits with syrup and juice; cover and cook for one additional hour. Stir well before serving. Serve warm. Makes 20 to 24 servings.



October is crisp days and cool nights, a time to curl up around the dancing flames and sink into a good book.

– John Sinor

## Harvest Apple Butter

Lisa Ann Panzino DiNunzio  
Vineland, NJ

*My mom makes this apple butter often. It's the most delicious apple butter I've ever had. It goes quickly...so, before you know it, she's making another batch!*

14 to 16 Granny Smith apples, peeled, cored and quartered  
1/2 c. dark brown sugar, packed  
1/2 c. apple cider  
1 T. cinnamon  
1 T. lemon juice  
1/8 t. ground cloves

Add all ingredients to a slow cooker; mix well. Cover and cook on low setting for 8 hours. Uncover; mash apples and cook, uncovered, for 2 hours longer, stirring occasionally. Allow mixture to cool; store in an airtight container in the refrigerator. Makes about 3 cups.



Host a backyard bonfire weenie roast in the fall when the weather

turns cool & crisp. Fill a couple of slow cookers with hearty baked beans and simmering spiced cider. Don't forget the s'more fixin's!



## Game-Day Sausage Rolls

Renee Bailey  
Tomah, WI

*My mom always made this game-day favorite, and it's still a favorite with my family today! It's a perfect sandwich to enjoy on those cool-weather football Sundays.*

6 smoked pork bratwursts, cut into thirds  
6 smoked hot Italian pork sausages, cut into thirds  
1 onion, sliced  
1 to 2 green peppers, sliced  
2 4-oz. cans sliced mushrooms, drained  
26-oz. jar spaghetti sauce  
12 hot dog buns or sub rolls, split  
2 c. shredded mozzarella cheese

Pan-fry or grill sausages until lightly browned. Add sausages, onion, peppers, mushrooms and sauce to a slow cooker. Cover and cook on low setting for 4 to 6 hours, until vegetables are tender. Serve on buns; top with cheese. Makes 12 servings.



No peeking! Lifting the lid on the slow cooker allows heat and

moisture to escape and can delay cooking time by 15 to 20 minutes. Just remove the lid when stirring and adding ingredients as specified by the recipe.

## Club Sandwich Dip

Patricia Stagich  
Elizabeth, NJ

*I like to serve this tasty dip with rye toast points... just like a good deli sandwich!*

1 lb. deli turkey, chopped  
1/2 lb. deli ham, chopped  
1/2 lb. sliced Swiss or American cheese, chopped  
8-oz. pkg. cream cheese, cubed  
1 c. mayonnaise  
2 t. Dijon mustard  
6 slices bacon, crisply cooked and crumbled  
1/2 c. cherry or grape tomatoes, chopped  
toast points and assorted cut veggies

In a 4-quart slow cooker, combine turkey, ham, cheeses, mayonnaise and mustard. Cover and cook on high setting for one to 2 hours, until cheeses are melted, stirring after one hour. Before serving, stir in half of the bacon; garnish with remaining bacon and tomatoes. Serve warm with toast points and veggies. Serves 20.



Serve up a Bucket O'Bones at your next tailgate party! Press a mini marshmallow into each end of a pretzel stick and roll in melted white chocolate.

## **Buffalo Chicken Dip**

Donna Lewis  
Ostrander, OH

*It just wouldn't be a party without everyone's favorite dip!*

2 8-oz. pkgs. cream cheese  
1 c. ranch salad dressing  
1 c. buffalo wing sauce  
3 boneless, skinless chicken breasts, cooked and shredded  
1 c. shredded Mexican-blend cheese  
tortilla chips

In a slow cooker, combine cream cheese, salad dressing and wing sauce. Cover and cook on high setting for one to 2 hours. When cream cheese is melted and mixture is creamy, stir in chicken and shredded cheese. Cover and cook until heated through. Before serving, turn slow cooker to low setting. Serve warm with tortilla chips. Serves 10 to 12.

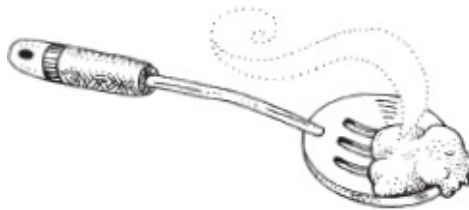
## Easy Chicken Chili

Mary Little  
Franklin, TN

*Our family loves to enjoy this dish on a chilly Tennessee evening.*

2 to 3 5-oz. cans chicken  
3 15-oz. cans Great Northern beans  
2 15-1/2 oz. cans hominy  
16-oz. jar salsa  
2 8-oz. pkgs. shredded Monterey Jack cheese

Combine all ingredients in a slow cooker, including liquid from cans. Cover and cook on low setting for 8 hours. Serves 8 to 10.



## Penny Social Pulled Pork

*Karen Couch  
Palm Bay, FL*

*I make this very easy and tasty pulled pork every time we have a Penny Social fundraising event at our school. It's always a favorite.*

1 yellow onion, chopped  
3-lb. boneless pork loin  
2 T. garlic, minced  
32-oz. container beef broth  
18-oz. bottle barbecue sauce

## 16 sandwich buns

Place onion, pork, garlic and broth in a large slow cooker. Cover and cook on high setting for 6 to 7 hours, until pork is fork-tender. Drain slow cooker; shred pork with 2 forks. Add barbecue sauce, a little at a time, until you have it as saucy as you want. Reduce temperature to low setting. Serve on buns with additional sauce, if desired. Makes 16 servings.



Rolls and buns filled with juicy, slow-cooked meat will drip less if they're toasted first.



## **Italian Beef in a Bucket**

Carol Bobeng  
Raleigh, NC

*This is a family favorite and is a “must” at every gathering. My son makes it, my daughter makes it and last time, my oldest grandson prepared it. Hope it becomes a favorite in your family, too!*

3-1/2 to 4-lb. beef rump roast  
12-oz. jar Italian giardiniera mix, mild or hot, drained  
12-oz. jar pepperoncini  
.7-oz. pkg. zesty Italian salad dressing mix  
10-1/2 oz. can beef broth

## 12 to 18 crusty Italian rolls

Place beef roast in a large slow cooker. In a bowl, combine remaining ingredients except rolls; do not drain pepperoncini. Pour mixture over roast. Cover and cook on low setting for 10 to 12 hours, until meat is very tender. Shred with 2 forks; stir into mixture in slow cooker. Serve on rolls; top with some of the giardiniera mixture from the slow cooker. Makes 12 to 18 servings.



Serve up hot & tasty sandwiches at your next tailgating party...right out of a slow cooker! Plug it into a power inverter that draws from your car battery.

## Kimmy's Amazing Black Bean Chili-Cheese Dip

Kim Ralston  
Murfreesboro, TN

*This festive dip is my go-to dip for any get-together! It freezes wonderfully too, so you can make it in advance.*

1 lb. ground beef  
1 lb. ground pork sausage  
32-oz. pkg. pasteurized process cheese spread, cubed  
8-oz. pkg. cream cheese, cubed  
2 15-1/2 oz. cans black beans, drained and rinsed  
3 14-1/2 oz. cans fire-roasted diced tomatoes  
6 T. taco seasoning mix  
1-oz. pkg. fiesta ranch dip mix  
assorted dippers, such as tortilla chips, corn chips and cut veggies

In a skillet over medium heat, brown beef and sausage until crumbled and no longer pink; drain. To a 6 to 7-quart slow cooker, add cheeses, beans and tomatoes with juice. Add beef mixture. Sprinkle with seasoning mixes; stir well. Cover and cook on low setting for 2 hours, stirring every 20 minutes, until cheeses are melted and dip is warmed through. Turn slow cooker to warm setting; serve with dippers. Serves 24.



For an easy weeknight dinner or perfect party fare, just combine one

jar spaghetti sauce, one cup water and one pound frozen meatballs in a slow cooker. Cover and cook on low setting for 6 to 8 hours. Serve meatballs on toasted rolls; top with shredded mozzarella cheese. Yum!

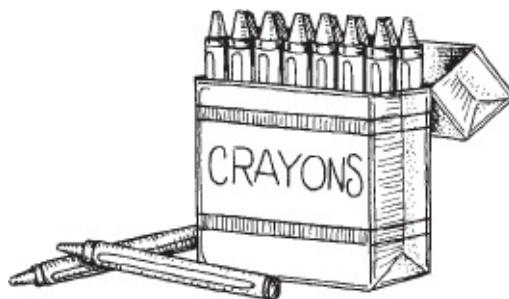
## Pleasing Pizza Dip

Jennifer Crisp  
Abingdon, IL

*This recipe goes so fast that I have to put out two slow cookers for our family gatherings! You can toss in any of your favorite pizza toppings, and it will be delicious.*

1 c. ground Italian pork sausage, browned and drained  
1 c. pepperoni, diced  
2 8-oz. pkgs. cream cheese, cubed  
2 c. shredded Cheddar cheese  
1-1/2 c. sour cream  
2-1/2 c. pizza sauce  
2 to 3 T. dried oregano  
2 t. garlic powder  
tortilla chips

Combine all ingredients except tortilla chips in a slow cooker. Cover and cook on low setting for 2 hours, stirring occasionally, until dip is smooth and warmed through. Serve warm with tortilla chips. Serves 10 to 12.



Muffin-tin crayons...a fun rainy day activity for kids! Gather some broken crayons and a mini muffin tin or candy mold that will fit in your slow cooker. Remove wrappers and break crayons into small

pieces. Mound up pieces in muffin cups and place tin in slow cooker. Cover and cook on high setting for one to 2 hours, until wax is completely melted. Turn off slow cooker; let stand until wax begins to harden. Transfer to refrigerator and cool for 30 minutes longer.

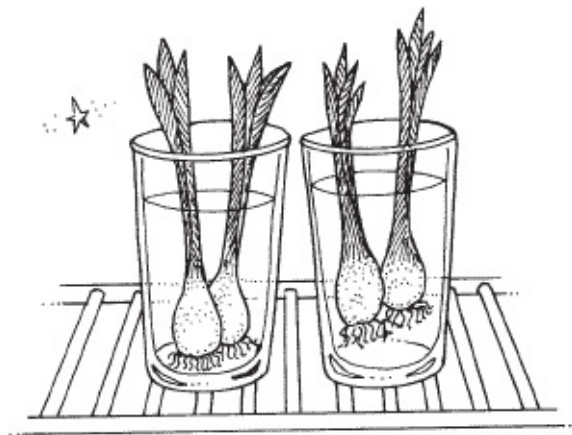
## Party Corn Dip

Whitney Burgess  
Florence, AL

*This is my go-to recipe for any party. It's so simple, fast and always a crowd-pleaser!*

3 15-oz. cans shoepeg corn  
3 10-oz. cans diced tomatoes with green chiles  
3 8-oz. pkgs. cream cheese, cubed  
corn chips

Partially drain each can of corn and tomatoes, leaving about half the liquid in each can. Pour corn and tomatoes with remaining liquid into a slow cooker; add cream cheese. Cover and cook on low setting for one to 2 hours, stirring occasionally, until cream cheese is melted and dip is warmed through. Serve warm with corn chips for dipping. Serves 8 to 10.



Keep green onions fresh longer by storing them bulb-ends down in a half-full glass of water in the refrigerator. Change the water every few days.

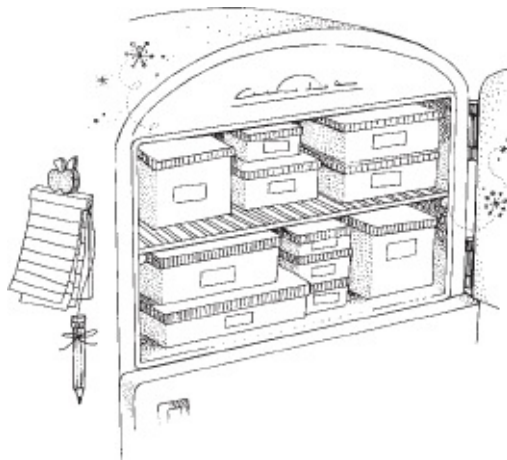
## Honey-Chipotle Pulled Pork

Carol Patterson  
Deltona, FL

*This slow-cooker pulled pork is easy and delicious. Chipotle peppers in adobo sauce combined with honey create a delicious sweet-heat combination that is guaranteed to be a hit!*

3 lbs. boneless pork chops or pork roast  
1 c. catsup  
3/4 c. honey  
2 canned chipotle peppers in adobo sauce, chopped

Place pork in a lightly greased slow cooker. Cover and cook on low setting for 8 hours. Drain liquid and remove fat, if needed. Shred pork with 2 forks. In a bowl, combine catsup, honey and chipotle peppers; pour over pork. Stir to combine; warm through. Serves 8 to 10.



Got leftovers? Transfer cooked food to smaller storage containers before you refrigerate it. Because the ceramic insert is so thick and dense, the food won't cool down quickly enough for safety.



## Rockin' Ribs

Susan Buetow  
Du Quoin, IL

*I never used to like ribs, so I never made them. On the other hand, my husband has always loved ribs. One year, I decided to make him the best ribs ever for his birthday. They were so good, I even converted myself into a rib lover! My husband and kids all love this recipe, and so does anyone else who tries it.*

1 c. brown sugar, packed  
6 cloves garlic, minced  
1/4 c. smoke-flavored cooking sauce  
3 slabs pork baby back ribs, each cut into thirds  
1 onion, thinly sliced  
1 ltr. cola  
Garnish: favorite-flavor barbecue sauce

In a bowl, mix brown sugar, garlic and cooking sauce. Coat each rib piece with brown sugar mixture; stack in a large slow cooker, laying onion slices between ribs. Spoon any remaining brown sugar mixture over top; pour cola over everything. Cover and cook on high setting for 6 to 8 hours, until ribs are tender. Serve with barbecue sauce. Serves 4 to 6.



No need to heat up the kitchen on a warm Indian summer day. Did you know you can bake potatoes in your slow cooker? In the morning, simply pierce potatoes with a fork and wrap in aluminum foil. Cover and cook on low setting for 8 to 10 hours...ready by dinnertime!

## Spinach-Artichoke Dip

Denise Winder  
Old Fort, TN

*This dip was a favorite of all the girls I worked with. It's truly a no-fail recipe...you'll love it!*

2 8-oz. pkgs. cream cheese, softened  
1/3 c. grated Parmesan cheese  
3/4 c. whipping cream  
1/4 t. garlic powder  
16-oz. pkg. frozen chopped spinach, thawed and drained  
14-oz. can artichoke hearts, drained and chopped  
2/3 c. shredded Monterey Jack cheese  
tortilla chips

In a bowl, combine cream cheese, Parmesan cheese, cream and garlic powder; mix well. Fold in spinach and artichokes. Transfer mixture to a slow cooker that has been sprayed with non-stick vegetable spray. Spread evenly. Cover and cook on high setting for one to 1-1/2 hours, until bubbly around the edges. Sprinkle with shredded cheese. Cover and cook on low setting for 15 minutes longer, or until cheese is melted. Serve warm with tortilla chips. Serves 10.



Cayenne pepper and hot pepper sauce tend to become bitter if cooked for long periods of time. Use small amounts and add toward the end of

the cooking time.

## Aunt Barb's Dip

Brittney Green  
Frederick, CO

*This dip has been a favorite in our family for years...everyone just loves it! It's perfect for fall football parties. You can easily double the recipe, and you very well may need to.*

1-1/2 lbs. ground beef  
1 onion, chopped  
1 green pepper, chopped  
1 T. chili powder  
14-1/2 oz. can stewed tomatoes  
15-oz. can ranch-style pinto beans with jalapeños  
10-3/4 oz. can cream of chicken soup  
10-3/4 oz. can cream of mushroom soup  
16-oz. pkg. pasteurized process cheese spread, cubed  
tortilla chips

In a skillet over medium heat, brown beef with onion and green pepper; drain. Sprinkle with chili powder. Transfer beef mixture to a large slow cooker; add undrained tomatoes, undrained beans and remaining ingredients except tortilla chips. Stir well. Cover and cook on low setting for 4 hours, stirring occasionally, until cheese melts and dip is warmed through. Serve warm with tortilla chips. Serves 20.



Your slow cooker makes a great server for hot beverages or dips. Keep it on the low setting to maintain the proper serving temperature.

## Slow-Cooker Turkey Chili

Barbie Hall  
Salisbury, MD

*My husband and I quickly invented this chili recipe one morning when we knew we had a very busy day ahead of us. He arrived home in time to make some cornbread muffins too. What a wonderful meal to come home to!*

2 lbs. ground turkey  
2 onions, chopped  
3 cloves garlic, minced  
28-oz. can diced tomatoes  
28-oz. can tomato purée  
15-1/2 oz. can kidney beans, drained and rinsed  
15-1/2 oz. can chili beans  
2-1/2 T. chili powder  
1 T. ground cumin  
1/2 t. cayenne pepper  
1 t. salt

In a skillet over medium heat, brown turkey; drain. Transfer to a slow cooker, reserving 2 tablespoons drippings in the skillet. In the same skillet, cook onions until translucent. Add garlic; cook for one minute longer. Add onion mixture and remaining ingredients to slow cooker; stir to combine. Cover and cook on low setting for 6 to 8 hours. Serves 8.



Share the warmth. With winter on the way, autumn is a perfect time to pull outgrown coats, hats and mittens out of closets and donate them to a local charity.



## Ultimate White Chicken Chili

Sonda Huhta  
Loveland, CO

*I often make this recipe for the annual harvest party at my daughter's elementary school. It's enjoyed by teachers, parents and children alike!*

2 14-1/2 oz. cans chicken broth  
4 c. chicken, cooked and chopped  
2 4-oz. cans chopped green chiles  
3 15-oz. cans Great Northern beans, drained and rinsed  
2 c. shredded Monterey Jack cheese  
1/8 t. cayenne pepper  
1 t. dried oregano  
2-1/2 t. ground cumin  
16-oz. container sour cream

Add all ingredients except sour cream to a slow cooker. Cover and cook on low setting for 6 to 8 hours. Shortly before serving, stir in sour cream; heat through. Serves 8.



Bright yellow, red, and orange, The leaves come down in hosts; The trees are Indian princes, But soon they'll turn to ghosts.

– William Allingham

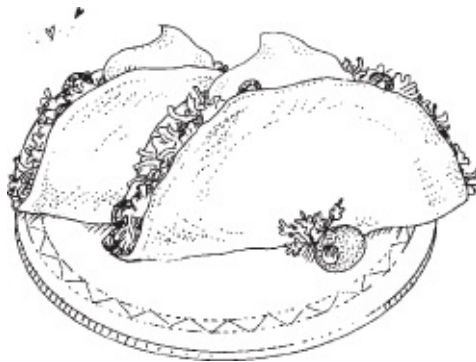
## Basic Mexican Chicken

Julie Saifullah  
Lexington, KY

*I make this chicken often because it is so versatile. You can use it to make all kinds of Mexican dishes, like tacos, enchiladas, burritos, rice bowls, nachos or even chicken tortilla soup!*

6 boneless, skinless chicken breasts  
1-1/4 oz. pkg. taco seasoning mix  
16-oz. jar salsa

Place chicken in a slow cooker; sprinkle with taco seasoning. Pour salsa over top; do not stir. Cover and cook on low setting for 8 hours. Shred chicken with 2 forks; mix well with sauce in slow cooker. Serves 6 to 8.



Try some shredded beef for tacos! Slow-cook a beef chuck roast with some chopped onion and Montreal steak seasoning on low setting for 8 hours. Shred with two forks and stir with sauce in slow cooker before serving.

## Hot Turkey & Stuffing Sandwiches

Kendall Hale  
Lynn, MA

*All the comforting flavors of Thanksgiving in a warm, satisfying sandwich! This is a great way to use up leftover turkey too.*

2 to 3 boneless, skinless turkey thighs, cubed  
1 onion, chopped  
1 stalk celery, chopped  
1 carrot, peeled and chopped  
14-oz. pkg. stuffing mix  
2 c. chicken broth  
12 sandwich buns, split

Add all ingredients except buns to a 3-1/2 to 4-quart slow cooker; stir well. Cover and cook on low setting for 8 to 9 hours. To serve, scoop about 1/2 cup turkey mixture onto each bun. Makes 12 servings.



Mini versions of favorite hot sandwiches are oh-so appealing on party platters...they help food stretch farther too! Try using small sandwich

rolls or brown & serve dinner rolls instead of full-size buns.

## Cheesy Sausage Dip

Debra Collins  
Gaylesville, AL

*This is an awesome dip for any party!*

1 lb. ground pork sausage  
8-oz. pkg. cream cheese, cubed  
8-oz. container sour cream  
10-oz. can diced tomatoes with green chiles  
1 c. shredded Cheddar cheese  
10-oz. pkg. frozen spinach, thawed and drained  
1/2 t. garlic powder

In a skillet over medium heat, brown sausage; drain and set aside. In a slow cooker, combine cream cheese, sour cream, tomatoes with juice and Cheddar cheese. Cover and cook on low setting for one hour, or until cheeses are melted. Stir in spinach, sausage and garlic powder. Cover and cook on low setting for one to 2 hours longer, until dip is smooth and warmed through. Serves 10 to 15.

## Hot Tomato-Cheese Dip

Beth Bennett  
Stratham, NH

*The mushroom soup is the “secret” ingredient...it really makes a difference.*

16-oz. pkg. pasteurized process cheese spread, cubed  
10-oz. can diced tomatoes with green chiles  
10-3/4 oz. can cream of mushroom soup  
assorted dippers, such as corn chips or sliced veggies

Combine all ingredients except dippers in a slow cooker. Cover and cook on low setting for one to 2 hours, until dip is smooth and warmed through. Serve warm with corn chips or veggies for dipping. Serves 10 to 12.

Cooking on low heat takes about twice as long as cooking on high heat. A general rule of thumb is that “low heat” means about 200 degrees and “high heat” is about 300 degrees.

## Hot Apple Punch

*Michelle Tucker  
Hamilton, OH*

*What a wonderful warm drink for autumn. Plus, it makes your home smell  
simply delightful!*

2 qts. apple juice  
1-1/2 c. cranberry juice cocktail  
1/2 c. brown sugar, packed  
1/2 t. salt  
4 4-inch cinnamon sticks



## 2 whole cloves

Garnish: 1 orange, sliced

Combine all ingredients except orange slices in a slow cooker. Cover and cook on low setting for 2 hours, or until brown sugar is dissolved and mixture is hot. Strain cinnamon sticks and cloves before serving; top with orange slices. Serves 12.



Sprinkle the inside of your Jack-o'-Lantern with some pumpkin pie spice. It will smell delicious when the candle is lit!

## Caramel Apple Cider

Michelle Marberry  
Valley, AL

*Tailgaters and trick-or-treaters love this drink on a crisp fall night!*

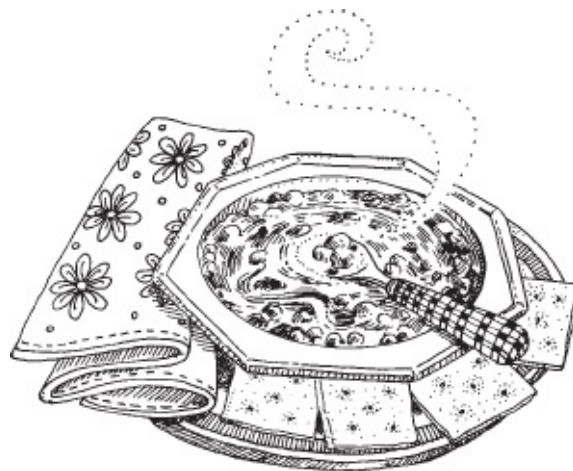
64-oz. bottle apple cider

1/2 c. caramel ice cream topping

1/2 t. cinnamon

Garnish: whipped cream, cinnamon, additional caramel topping, cinnamon sticks

Combine all ingredients except garnish in a slow cooker. Cover and cook on low setting for 3 to 4 hours. Ladle hot cider into mugs; top with a dollop of whipped cream, a sprinkle of cinnamon and a drizzle of caramel topping. Serve with a cinnamon stick for stirring. Makes 8 servings.



Start your own Halloween dinner tradition! In the morning, put on a slow cooker of chili, beef stew or vegetable soup to simmer all day. It will be easy for everyone to grab a bowlful before putting on costumes or in between handing out treats.

## Bacon-Wrapped Chicken

Jana Bailey  
Zeeland, MI

*My house smells so good while this chicken is cooking away in the slow cooker!  
Make sure your chicken is fully wrapped in the bacon.*

1 lb. bacon, divided  
1 lb. Brussels sprouts, peeled and chopped  
1 c. baby carrots, chopped  
1 c. celery, chopped  
6 redskin potatoes, cubed  
1 Granny Smith apple, cored and chopped  
poultry seasoning and cracked pepper to taste  
3 to 3-1/2 lb. whole chicken

In a skillet over medium heat, cook 4 slices bacon until crisp; drain, crumble and set aside. In a large bowl, combine vegetables, apple, herbs and pepper; stir in crumbled bacon. Stuff chicken with some of the vegetable mixture. Add remaining vegetable mixture to a large slow cooker; place stuffed chicken on top. Cover entire chicken with remaining slices of uncooked bacon. Cover and cook on low or medium setting for 8 to 9 hours, until chicken juices run clear when pierced with a fork. Serves 4 to 6.



On clear, crisp autumn days, freshen household quilts and blankets for winter. Simply shake them out and spread over a porch rail or fence. Sunshine and fresh air will quickly chase away any mustiness that they've picked up in storage.

## Quick Pork Chops & Gravy

Carol Hickman  
Kingsport, TN

*This is a stand-by dinner for those busy days when I just don't have the time to put together a made-from-scratch meal. I toss the pork chops in the slow cooker before I leave for work, and when I get home I just heat up some green beans, frozen mashed potatoes and brown & serve dinner rolls for a stick-to-your-ribs meal in minutes!*

2 12-oz. jars pork gravy

10-3/4 oz. can cream of mushroom soup

1.35-oz. pkg. onion soup mix

## 8 boneless pork chops

**salt and pepper to taste**

In a slow cooker, stir together gravy, soup and soup mix. In a large skillet generously sprayed with non-stick cooking spray, brown pork chops on both sides over medium-high heat; season with salt and pepper. Do not cook through. Place chops in slow cooker; press down until covered with gravy mixture. Cover and cook on high setting for 3 to 4 hours, or on low setting for 6 to 8 hours. Remove lid for the last hour of cooking to allow gravy to thicken. Makes 8 servings.



With work, school and after-school activities, dinner can be a challenge. Now's the time to get out that slow cooker! Other than a quick chop of a few ingredients, recipes are usually a simple matter of tossing everything into the pot.

## Harvest Stew

Cindy Wilsey  
Marinette, WI

*This recipe was shared by a friend of my mom's who lived on a family dairy farm. She used her slow cooker often...it made coordinating mealtimes on a busy farm a little bit easier!*

1 lb. lean ground turkey, beef or chicken

# 1 acorn squash

14-1/2 oz. can diced tomatoes  
16-oz. can kidney beans, drained and rinsed  
4 c. chicken broth  
1 yellow onion, chopped  
3 cloves garlic, chopped  
1 sweet potato, peeled and chopped  
3 redskin potatoes, peeled and chopped  
Optional: 1/4 t. allspice  
salt and pepper to taste

In a skillet over medium heat, brown meat; drain and set aside. Microwave whole squash on high setting for 2 minutes; peel and chop. Add squash, meat, tomatoes with juice and remaining ingredients to a 6-1/2 quart slow cooker; stir well. Cover and cook on low setting for 7 to 9 hours. Serves 6 to 8.



Jump-start tomorrow's dinner! Chop and assemble ingredients tonight...refrigerate meat and veggies in separate containers.



## Creamy Butternut Squash Soup

Hope Comerford  
Clinton Township, MI

*I think you'll love the creamy and smooth texture of this soup...it's naturally sweet and savory at the same time. It's perfect accompanied by some hearty sourdough bread!*

1-1/2 lbs. butternut squash, peeled and cubed  
1 onion, quartered  
1 carrot, peeled and cubed  
1 sweet potato, peeled and cubed  
1/2 t. sugar  
1/4 t. cinnamon  
1/8 t. nutmeg  
1/4 t. salt  
1/8 t. pepper  
1/8 t. ground ginger

## 3 cubes chicken bouillon

3 c. water

1 c. whipping cream or half-and-half

Add all ingredients except cream or half-and-half to a slow cooker. Cover and cook on low setting for 8 to 10 hours, or on high setting for 4 to 5 hours. Using an immersion blender, purée squash mixture in the slow cooker, or carefully purée in batches using a blender. Return contents back to slow cooker. In a small bowl, combine cream or half-and-half with about 1/4 cup of puréed mixture. Pour cream mixture into slow cooker; mix well. Serves 4 to 6.



Turn a bowl of cream soup into spiderweb soup...eek! Spoon several tablespoons of sour cream into a plastic zipping bag. Snip off one corner and pipe the sour cream in circles on the soup. To create a web effect, pull a toothpick across the circles, starting in the center.

## Spaghetti Bolognese

Chad Rutan  
Gooseberry Patch

*Using the slow cooker is a great way to slowly develop the flavors of this easy-to-make meat sauce.*

6 slices bacon, cut into 1/2-inch pieces  
1 c. onion, diced  
3 cloves garlic, minced  
2 lbs. ground beef  
4 c. spaghetti sauce  
1 c. milk  
16-oz. pkg. spaghetti, uncooked  
Garnish: grated Parmesan cheese

In a skillet over medium-high heat, cook bacon until crisp. Remove bacon from skillet and drain, reserving one tablespoon drippings. Add onion; cook and stir until tender. Add garlic and beef; cook until beef is well browned. Drain. To a 6-quart slow cooker, add bacon, beef mixture, sauce and milk; stir. Cover and cook on high setting for 4 to 5 hours. About 10 minutes before serving, prepare spaghetti as directed by package; drain. Serve sauce ladled over spaghetti; garnish with Parmesan cheese. Serves 8.



Be sure to reheat leftovers in the microwave or on the stove.  
Reheating in the slow cooker is unsafe, as it takes too long for the  
food to reach the desired internal temperature.

## Yummy Pizza Soup

*Karen Hart  
Franklin, TN*

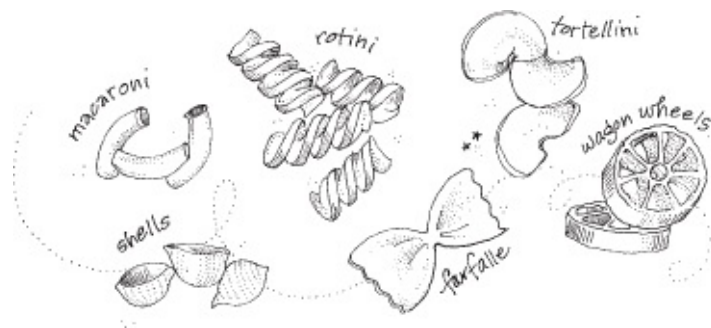
*Serve with garlic bread and a tossed green salad for a complete meal.*

1 lb. ground beef  
1 lb. ground Italian pork sausage  
1 onion, chopped  
8-oz. pkg. sliced pepperoni  
28-oz. can crushed tomatoes  
2 8-oz. cans tomato sauce  
4-1/4 oz. can chopped black olives, drained

## 3 cubes chicken bouillon

2 c. water  
1 t. dried oregano  
1 t. dried basil  
1 t. garlic powder  
16-oz. pkg. medium shell pasta, uncooked  
Garnish: 2 c. shredded mozzarella cheese

In a large skillet over medium heat, brown beef, sausage and onion; drain. Add beef mixture and remaining ingredients except pasta and cheese to a slow cooker. Cover and cook on low setting for 4 to 6 hours. About 15 minutes before serving, cook pasta according to package directions; drain. Serve soup ladled over pasta in individual bowls; top with cheese. Serves 8 to 10.



Did you know that you can cook pasta in the slow cooker? If you're adding dry pasta to a recipe, be sure the sauce is fairly watery, because the pasta will absorb a lot of the water as it cooks. Add pasta towards the end of cooking time and stir well. Serve as soon as pasta reaches desired tenderness, about 20 to 30 minutes.

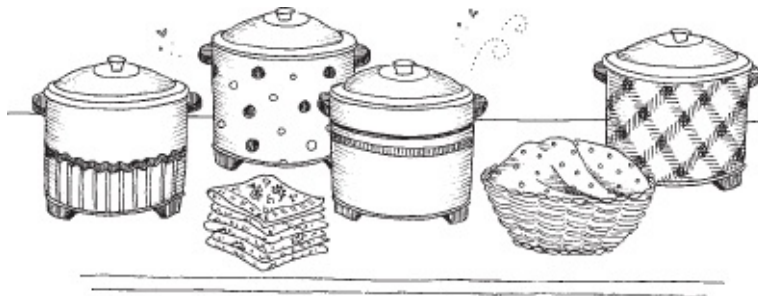
## Kimberly's Taco Soup

Kimberly Adams  
Tacoma, WA

*I created this recipe on a cold fall day. It's perfect if you love tacos but want something warm and comforting!*

1 lb. ground pork sausage  
1 lb. ground beef  
1 yellow onion, diced  
2 14-1/2 oz. cans diced tomatoes  
2 15-oz. cans black beans, drained and rinsed  
2 15-oz. cans red beans, drained and rinsed  
10-3/4 oz. can tomato soup  
4 to 6 c. water  
2 t. dried oregano  
2 t. ground cumin  
2 t. garlic powder  
salt, pepper and cayenne pepper to taste  
Garnish: sour cream, tortilla chips

In a large skillet over medium heat, brown sausage and beef; add onion. Cook and stir until meat is no longer pink and onion is tender; drain. Transfer mixture to a slow cooker. Add tomatoes with juice and remaining ingredients except garnish. Cover and cook on low setting for 4 to 6 hours. Garnish individual servings with sour cream and tortilla chips. Serves 6 to 8.



A soup supper menu doesn't need to be fussy, and the serving style is "help yourself!" A variety of soups kept warm in slow cookers, along with some rolls and a crock of creamery butter, is all that's needed. No kitchen duty at this gathering... just relax and enjoy each other's company.



## Fajita Rice Bowls

Kristin Turner  
Fuquay-Varina, NC

*My husband loves Tex Mex-inspired food, but he's a very picky eater. I devised this recipe by combining a couple of recipes that featured his favorite things. It's perfect for a crisp fall evening.*

1 lb. ground beef  
salt and pepper to taste  
1 onion, chopped  
1 green pepper, chopped  
1/4 to 1/2 c. chipotle-lime marinade  
16-oz. can crushed tomatoes  
8-oz. can tomato sauce  
1 c. beef broth  
cooked rice  
Garnish: sour cream, shredded cheese, tortilla chips

In a skillet over medium heat, brown beef with salt and pepper; drain. Place beef in a slow cooker. In the same skillet, sauté onion and green pepper in marinade for 5 minutes, or until tender. Add to slow cooker; pour in tomatoes with juice, tomato sauce and broth. Season with more salt and pepper, if desired. Cover and cook on low setting for 2 to 4 hours, until heated through. Serve over rice; top with sour cream, cheese and tortilla chips, if desired. Serves 2 to 4.



If you're buying ground beef or turkey in large quantities, why not use your slow cooker to brown it all at once? It will be ready for recipes whenever you need it! Just add up to 5 pounds of freshly ground meat to a large slow cooker; add some chopped onion if desired. Cover and cook on high setting for 2 to 2-1/2 hours, or until brown, stirring every so often. Drain in a colander; cool and divide into freezer-ready portions.

## Crockery Chicken Parmigiana

*Diane Tracy  
Lake Mary, FL*

*This chicken is incredibly delicious and so tender you won't need a knife.  
Everyone is incredulous...chicken parmigiana in the slow cooker? Then they try  
it and they are sold!*

## 1 egg

1/2 c. milk  
salt and pepper to taste  
1 to 1-1/2 c. Italian-flavored dry bread crumbs  
1/2 t. garlic powder  
1/2 t. dried oregano  
1/2 t. dried basil  
4 boneless, skinless chicken breasts  
2 T. oil  
26-oz. jar spaghetti sauce, divided  
1 c. shredded mozzarella cheese

Whisk together egg and milk in a shallow bowl; sprinkle with salt and pepper. In a separate shallow bowl, combine bread crumbs and seasonings. Dip each piece of chicken in egg mixture, then dredge in bread crumb mixture until well coated. In a skillet over medium heat, brown chicken in oil until crust is deeply golden. Do not cook through. Spread one cup sauce in a slow cooker; add chicken. Top with remaining sauce. Cover and cook on low setting for 6 to 8 hours. About 15 minutes before serving, sprinkle with cheese. Cover and cook on low setting for 15 minutes, or until cheese melts. Serves 4.



A spine-chilling accent for your Halloween party punch bowl. Fill a plastic surgical glove with water; tie tightly and freeze. Remove from

glove to reveal an icy, ghostly hand.

## ABC Meatloaf

Lauren Williams  
Kewanee, MO

*This is the only meatloaf that my family will eat. It's fun to use the alphabet vegetable soup!*

1-1/2 lbs. ground beef chuck  
10-1/2 oz. can vegetarian vegetable soup  
1 egg, lightly beaten  
1 c. old-fashioned oats, uncooked  
salt and pepper to taste

In a bowl, combine all ingredients until well blended. Shape mixture into a flattened loaf. Place in a lightly greased slow cooker. Cover and cook on low setting for 8 hours. Serves 4 to 6.

## Easy Veggie-Beef Soup

Sara Huntley  
Dodge Center, MN

*I've been making this soup in the slow cooker since my kids were little! Serve with warm biscuits for a comforting meal on a chilly night.*

1 lb. beef chuck roast, cut into bite-size pieces  
16-oz. pkg. frozen soup vegetables  
3 to 4 potatoes, peeled and cubed  
1/2 lb. baby carrots, cut into bite-size pieces  
4 c. beef broth

Combine all ingredients in a slow cooker. Cover and cook on low setting for 8 to 10 hours. Serves 10.



## Enchilada Bake

Laurie Harris  
College Station, TX

*This recipe is perfect for busy nights when my family eats at different times. The enchiladas stay hot and ready in the slow cooker...no need to reheat!*

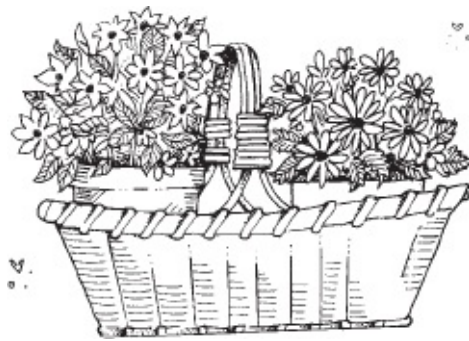
1 lb. lean ground beef  
1/2 c. onion, chopped  
1 green pepper, chopped  
1 T. oil  
15-oz. can ranch-style beans, drained  
10-oz. can mild diced tomatoes with green chiles, drained  
1 t. chili powder  
1/2 t. ground cumin  
1/2 t. salt  
1/4 t. pepper  
1/4 t. garlic powder



## 8 flour tortillas

2 c. shredded Colby Jack cheese, divided  
15-oz. can red enchilada sauce

In a skillet over medium heat, brown beef; drain. Transfer beef to a large bowl. In the same skillet, sauté onion and pepper in oil until tender; drain and add to beef. Add beans, tomatoes and seasonings to beef mixture; mix well. In a slow cooker, place 2 tortillas side-by-side, overlapping if necessary. Top evenly with 1/4 of beef mixture and 1/2 cup of cheese. Repeat layers 3 times. Pour enchilada sauce over top. Cover and cook on low setting for 2 to 2-1/2 hours, until heated through. Serves 8.



Still too warm for a fire? Give your fireplace a welcoming autumn glow...fill it with pots of flame-colored orange and yellow mums.

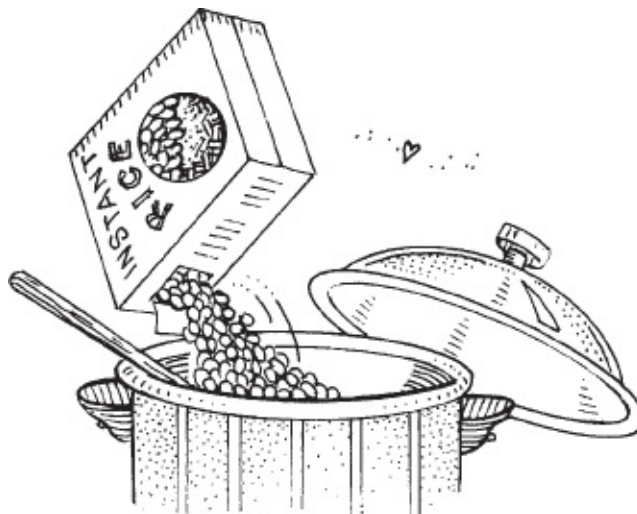
## Slow-Cooker Spanish Rice

Wendy Ramsey  
Alliance, OH

*It's hard to imagine how this tasty rice could be any easier to make!*

2 lbs. ground beef  
2 14-1/2 oz. cans petite diced tomatoes  
1 onion, chopped  
1 green pepper, chopped  
29-oz. can tomato sauce  
1 c. instant rice, uncooked

In a large skillet over medium heat, brown beef; drain. Place beef, tomatoes with juice and remaining ingredients in a slow cooker. Stir well. Cover and cook on high setting for 3 hours, or until rice is tender. Stir in a little bit of water if rice seems too dry. Serves 8 to 10.



Don't overfill your slow cooker...it should be one-half to two-thirds full. If it's too full, it will take too long to start simmering. If it's not

full enough, the food may be overcooked.

## Un-Chili

Tara Horton  
Delaware, OH

*My family really enjoys my chili recipe made with red beans and tomato sauce. To make it more special, the first pot of chili for the season is always served on October 1st and the last hurrah is Opening Day for the Cincinnati Reds. One September, we had a hankering for my chili, but I wasn't allowed to make it yet...so this slightly different "un-chili" recipe was created!*

1 lb. ground beef  
1 clove garlic, minced  
14-1/2 oz. can black beans, drained and rinsed  
1 c. beef broth  
14-1/2 oz. can petite diced tomatoes  
1/4 t. sugar  
1 T. chili powder  
1-1/2 t. cumin  
salt and pepper to taste  
1/4 to 1/2 c. water  
1/4 c. frozen corn  
Garnish: shredded Cheddar cheese, corn chips

In a skillet over medium heat, cook beef until almost browned. Add garlic and stir until beef is cooked through; drain. In a slow cooker, combine beef mixture, beans, broth, tomatoes with juice, sugar, seasonings and water. Cover and cook on high setting for 2 hours, or on low setting for 4 hours. Stir in corn for the last 15 minutes of cooking time. Garnish as desired. Serves 4 to 6.



Instead of soaking, dried beans can be slow-cooked overnight on low. Cover with water and add a teaspoon of baking soda. In the morning, simply drain and they're ready to use.

## **Pumpkin & Black Bean Chili**

*Michèle Tungett  
Rochester, IL*

*This unusual dish has become a family-favorite recipe. The kids especially love it! The addition of pumpkin may sound strange at first, but no one even knows it's there unless you tell them.*

1 to 2 T. olive oil  
1 lb. ground turkey  
1 yellow onion, diced  
3 cloves garlic, minced  
14-1/2 oz. can diced tomatoes with green chiles  
3 c. low-sodium chicken broth  
2 15-oz. cans black beans, drained and rinsed  
15-oz. can pumpkin  
2 t. chili powder  
2 t. dried parsley  
1-1/2 t. dried oregano  
1-1/2 t. ground cumin  
1/4 t. paprika  
1/4 t. salt  
1/4 t. pepper

Heat oil in a skillet over medium heat. Brown turkey with onion and garlic until fully cooked; drain if needed. Add turkey mixture to a 5-quart slow cooker; stir in tomatoes with juice and remaining ingredients. Cover and cook on low setting for 4 to 5 hours. Serves 8 to 10.



If there seems to be a bit too much liquid inside the slow cooker and it's almost dinnertime, tilt the lid and turn the slow cooker to its high setting. Soon the liquid will begin to evaporate.

## One-Pot Chicken & Dressing

Debbie Moore  
Fort Worth, TX

*This recipe is a longtime favorite in our house for Sunday lunch. Upon our return from church, our two little girls always close their eyes, inhale deeply and say, "Mmm. It smells like Thanksgiving."*

2 T. butter  
1/2 c. onion, diced  
2 stalks celery, diced  
10-3/4 oz. cream of chicken soup  
14-1/2 oz. can chicken broth  
1 c. water  
2 6-oz. pkgs. stuffing mix  
3 to 4-lb. herb-seasoned deli roast chicken, boned and cubed

In a skillet over medium heat, combine butter, onion and celery. Cook and stir until onion becomes translucent; set aside. In a large bowl, combine soup, broth and water. Stir in dry stuffing mix, onion mixture and chicken. Mix well. Transfer to a slow cooker. Cover and cook on low setting for 3 to 4 hours. Serves 4 to 6.





Do you have lots of leftover turkey? It freezes well for up to three months. Cut turkey into bite-size pieces, place in plastic freezer bags and pop in the freezer...ready to stir into hearty casseroles or soups whenever you are!

## Potato Puff Casserole

Jennifer Knouse  
New Oxford, PA

*This a great meal for activity-filled school nights...I load up the slow cooker before the kids get home from school. Then, off to sports practices and scout meetings. Finally, back home to a hot meal!*

1 lb. ground beef or turkey  
10-3/4 oz. can cream of mushroom soup  
1/4 c. milk  
1 T. dried, minced onion  
1/2 t. salt  
1/4 t. pepper  
2 14-1/2 oz. cans cut green beans, drained  
32-oz. pkg. frozen potato puffs  
Garnish: shredded Cheddar cheese

In a large skillet over medium heat, brown meat; drain. Add remaining ingredients except potato puffs and garnish; mix well. Line a slow cooker with frozen potato puffs. Spread meat mixture over potatoes. Cover and cook on high setting for 3 hours. Sprinkle individual servings with cheese. Serves 6.

## Buttery Mushrooms

Wendy Wright  
New London, WI

*My family loves these buttery one-bite mushrooms! So simple and easy. We serve them at all of our get-togethers.*

16-oz. pkg. whole mushrooms  
1/2 c. butter, melted  
1-oz. pkg. ranch salad dressing mix

Place mushrooms in a 3-1/2 qt. slow cooker. In a small bowl, whisk together butter and salad dressing mix. Pour over mushrooms. Cover and cook on low setting for 3 hours. Serves 6.



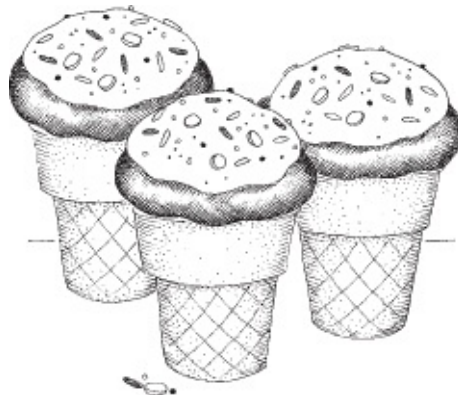
## Camper's Chicken Chili

Carolyn Deckard  
Bedford, IN

*This is a nice cool-weather soup to fix when we are camping in the fall. Last year I won the campground-wide chili cook-off with this recipe!*

2 14-1/2 oz. cans stewed tomatoes with garlic and onions  
2 15-oz. cans pinto beans  
10-oz. can enchilada sauce  
1-3/4 lbs. boneless, skinless chicken breasts  
1 onion, chopped  
2 stalks celery, sliced  
2 t. chili powder  
1 t. ground cumin  
Garnish: scoop-style corn chips, sour cream, chopped fresh cilantro

Spray a 4 to 5-quart slow cooker with non-stick vegetable spray. Pour in tomatoes with juice and beans with liquid; add remaining ingredients except garnish. Cover and cook on low setting for 7 to 8 hours. Shred chicken with 2 forks; stir into mixture in slow cooker. Garnish individual servings as desired. Serves 6 to 8.



Bake up some ice cream cone cupcakes for a back-to-school party. Prepare a cake mix and fill 24 flat-bottom cones 2/3 full of batter. Set the cones in muffin tins and bake as package directs for cupcakes. Cool, then add frosting and lots of candy sprinkles.

## Creamy Corn Pudding

Diane Tibbott  
Northern Cambria, PA

*Warm and delicious...a perfect addition to a ham, chicken or turkey dinner in our house.*

8-oz. pkg. cream cheese, softened  
2 eggs, beaten  
1/2 c. sugar  
8-1/2 oz. pkg. corn muffin mix  
2-1/2 c. frozen corn  
16-oz. can creamed corn  
1 c. milk  
2 T. butter, melted  
1 t. seasoned salt  
1/4 t. nutmeg

Lightly grease a slow cooker. In a bowl, blend cream cheese, eggs and sugar. Stir in dry muffin mix and remaining ingredients; mix well. Transfer mixture to slow cooker. Cover and cook on high setting for 3 to 4 hours. Serves 8.



A hollowed-out pumpkin makes a fun flower vase...try other hard

winter squashes too! Cut an opening at the top of the squash and slip in a small plastic cup or a floral tube. Fill with flowers and add water to keep them fresh.

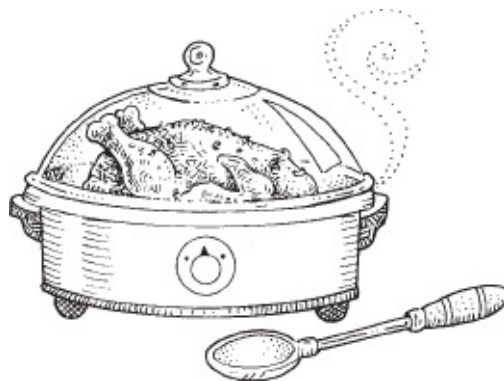
## Slow-Cooker Turkey

Margo Sloan  
Ontario, Canada

*I made this for the first time last winter...it was so nice to come home to!*

1 T. oil  
1 onion, chopped  
2 T. apple jelly  
6-oz. pkg. stuffing mix  
3/4 c. water  
2-lb. boneless, skinless turkey breast  
salt and pepper to taste

Heat oil in a skillet over medium heat. Add onion and cook, stirring frequently, for 5 minutes, or until golden. Add jelly; cook and stir for one minute longer. Spray a 4 to 6-quart slow cooker with non-stick vegetable spray. Add dry stuffing mix; drizzle with water and stir to moisten. Sprinkle turkey with salt and pepper; place on top of stuffing mix. Spoon onion mixture over turkey. Cover and cook on low setting for 5 to 6 hours, until turkey juices run clear when pierced. Serves 4.



Put a slow cooker to work turning the leftovers of the holiday bird



into flavorful broth for soup. Place the bones in a large slow cooker, breaking to fit if necessary. Add onion, celery, carrots and enough water to fill 2/3 full. Cover and cook on low for about 10 hours. Strain broth with a colander and refrigerate or freeze.

## Homestyle Stuffing

Lori Rosenberg  
University Heights, OH

*Honestly, this stuffing recipe tastes just like the one my mom used to make...but she spent hours fussing over hers!*

2 c. celery, chopped  
2 c. onion, chopped  
1/4 c. fresh parsley, minced  
1 T. margarine  
24-oz. pkg. bread cubes for stuffing  
1-1/2 t. salt  
1-1/2 t. dried sage  
1 t. poultry seasoning  
1/2 t. dried thyme  
1/2 t. seasoned salt  
1/2 t. pepper  
2 eggs, well beaten  
32-oz. container chicken broth

In a large skillet over medium heat, sauté celery, onion and parsley in margarine until vegetables are tender. In a large bowl, toss together bread cubes and seasonings. In a small bowl, whisk together eggs and broth; pour over bread mixture. Add celery mixture; mix well. Transfer to a greased slow cooker. Cover and cook on low setting for 5 hours. Serves 10 to 12.



Start a Thanksgiving tradition! Lay a blank card on each dinner plate and invite guests to write down what they are most thankful for this year. Later, bind the cards together with a ribbon to create a sweet gratitude book.

## Apple Cider Pork Chops

Vicki Walsh  
Kansas City, MO

*This recipe has become a favorite of ours, especially in the fall. It makes the whole house smell of apples and cinnamon.*

## 4 to 6 thin pork chops

1 c. chicken broth  
2 c. apple cider or apple juice  
1/4 t. celery seed  
1/4 c. brown sugar, packed  
1 t. cinnamon  
1 apple, sliced

Arrange pork chops in a single layer in a slow cooker. Pour broth over chops. Add apple cider or juice; sprinkle with celery seed. Cover and cook on low setting for 5 to 6 hours, until chops are tender. Add brown sugar, cinnamon and apple. Cover and cook on high setting for 30 to 45 minutes longer. Makes 4 servings.



For an easy Thanksgiving centerpiece, pile Jack-be-Little and Baby Boo pumpkins along with acorn and dumpling squash on your favorite cake stand.

## Sweet Potato Casserole

Bethi Hendrickson  
Danville, PA

*This yummy dish is a must for any fall brunch!*

6 c. sweet potatoes, cooked and mashed  
1/3 c. butter, melted  
2 T. sugar  
3 T. brown sugar, packed  
1 T. orange juice  
2 eggs, beaten  
1/2 c. fat-free half-and-half or milk  
2 t. cinnamon  
1 t. nutmeg

In a large bowl, blend potatoes, butter and sugars. Stir in remaining ingredients. Transfer mixture to a lightly greased slow cooker, spreading evenly. Spoon Pecan Topping evenly over top, pressing down lightly. Cover and cook on high setting for 3 to 4 hours. Serves 8.

## Pecan Topping:

1/3 c. chopped pecans, toasted  
1/3 c. brown sugar, packed  
2 T. all-purpose flour  
2 T. butter, melted

In a bowl, combine all ingredients.



Show your spirit...dress up a garden scarecrow in a hometown football jersey. Go Team!

## Cranberry Pork Roast

Debbie Blundi  
Kunkletown, PA

*I love to cook and try new things. I have a captive audience in my husband, who loves to eat and is more than willing to taste-test anything I make. This pork roast was a winner!*

1-1/2 to 2-lb. boneless pork roast  
16-oz. can whole-berry cranberry sauce  
2 16-oz. cans diced pears in light syrup  
1-1/2 oz. pkg. beef stew seasoning mix  
Optional: 1 to 2 T. cornstarch

Place pork in a 5 to 7-quart slow cooker; add remaining ingredients except cornstarch. Cover and cook on high setting for 6 to 8 hours. Remove pork from slow cooker. If desired, add cornstarch to drippings left in the slow cooker to make gravy; whisk well and cook until thickened. Serves 4 to 6.



## Apple Pie Pork Roast

Georgianne Keenan  
Chino, CA

*This is a quick & easy four-ingredient recipe that everyone loves!*

4-lb. boneless pork roast  
2 21-oz. cans apple pie filling  
1 onion, chopped  
1/2 c. butter, sliced

Place pork roast in a large slow cooker that has been sprayed with non-stick vegetable spray. Pour pie filling over roast; sprinkle with onion. Dot with butter. Cover and cook on high setting for 8 hours, or until pork is tender and no longer pink in the center. Serves 8.

Get a head start on holiday festivities! Soon after the leaves begin to fall, check your local newspaper or city's website for once-a-year events like craft bazaars, storytelling, caroling and the lighting of the Christmas tree in Town Square.

## Spicy Sweet Potatoes

Vickie

*Looking for something a little different this Thanksgiving? Your guests will be pleasantly surprised by these sweet potatoes with a little kick!*

1/3 c. oil  
1/4 c. brown sugar, packed  
2 t. chili powder  
1/4 t. chipotle chili powder  
1/4 t. salt  
3 lbs. sweet potatoes, peeled and cut into large chunks

In a large bowl, combine oil, brown sugar and seasonings; add sweet potatoes and toss to coat. Transfer to a 6-quart slow cooker. Cover and cook on high setting for 2 to 3 hours, until potatoes are tender and golden. Serves 4 to 6.



Not what we say about our blessings, but how we use them, is the true measure of our thanksgiving.

— W.T. Purkiser

## **Best Canadian Turkey Stuffing**

*Lorna MacDonald  
Ontario, Canada*

*My turkey stuffing is a hit at every Thanksgiving and Christmas dinner...and it's  
made in a slow cooker!*

1 loaf sourdough bread, cubed  
1 loaf whole-grain bread, cubed  
1 loaf raisin bread, cubed  
poultry seasoning, salt and pepper to taste  
1 sweet onion, diced  
3 stalks celery, diced  
8-oz. pkg. sliced mushrooms  
1/4 c. butter  
1 c. sweetened dried cranberries

The day before preparing stuffing, place bread cubes in a very large roasting pan; season generously with poultry seasoning, salt and pepper. Toss every few hours, until bread is dry. In a large skillet, sauté onion, celery and mushrooms in butter until tender. Stir in cranberries; pour in Giblet Broth. Stir well. Remove from heat; cool. Pour Giblet Broth mixture over bread cubes, a little at a time; mix thoroughly, until just moistened. Place bread mixture in a large slow cooker. Cover and cook on low setting for 3 to 4 hours, stirring occasionally. Serves 18 to 20.

## Giblet Broth:

turkey giblets

32-oz. container chicken broth

Place giblets in a saucepan, cover with water and bring to a boil. Reduce heat; simmer 2 hours. Remove giblets from saucepan. Remove any bones or skin; chop meat and return to water in saucepan. Add chicken broth; return to a simmer.



Paperwhite narcissus bulbs are easy to plant and fast-growing too! Plant four to six weeks before Christmas and you'll enjoy their tiny white flowers on your holiday table.

## Cinnamon-Cranberry Applesauce

Suzanne Satterlee  
Oak Park, IL

*Homemade applesauce is one of my favorite comfort foods. It's easy. It's healthy. It fills my home with lovely autumnal aromas while cooking. And it's inexpensive, but feels fancy and tastes rich...in fact, we usually have it for dessert!*

5 to 6 apples, peeled, cored and coarsely chopped  
1 T. lemon juice  
1/4 c. water  
1 t. vanilla extract  
1/2 t. cinnamon  
1 T. brown sugar, packed  
1/4 c. sweetened dried cranberries

Place apples in a 3-1/2 to 4-quart slow cooker. Add remaining ingredients except cranberries; stir to combine. Cover and cook on low setting for 4 to 6 hours, until apples are fork-tender. Mash apples; stir in cranberries. Cover and cook on low setting for 15 to 30 minutes longer, until cranberries are plumped. Serve warm or cold. Serves 4 to 5.



Fill a bushel basket with a jar of Cinnamon-Cranberry Applesauce, a gallon of cider and fresh-baked scones... give to a friend to help celebrate autumn.

## Girl Scout Apples

Jackie Garvin  
Valrico, FL

*Baked apples have always been “Girl Scout apples” to me, because I learned to make them in Girl Scouts, just like I did Toad-in-the-Hole. Out of all the activities we did in Girl Scouts, the cooking memories have stayed with me the most.*

1/2 c. brown sugar, packed

1/2 c. butter, softened

1 t. cinnamon

1/2 t. vanilla extract

Optional: 2 to 3 drops lemon extract

1-1/2 oz. pkg. raisins

4 Granny Smith apples, cored with stem ends reserved

In a bowl, combine all ingredients except apples. Stuff each apple with 1/4 of the brown sugar mixture. Plug the stem end back in. Place apples upright in a slow cooker. Cover and cook on high setting for 3 to 4 hours, until apples are tender but not falling apart. Makes 4 servings.



## Crispy Rice Treats

Lori Rosenberg  
University Heights, OH

*This recipe yields the same great results as the traditional method of making crispy rice bars, but with a lot less mess in the kitchen, which makes it a winner in my book!*

3 T. butter, sliced  
4 c. mini marshmallows  
6 c. crispy rice cereal

Place butter in a slow cooker; add marshmallows and cereal. Cover and cook on high setting for one hour. Stir well. If needed, cover and cook for 15 to 20 minutes longer, until marshmallows are fully melted. Butter a 11"×9" glass baking pan. Transfer mixture from slow cooker to baking pan; press mixture firmly into pan, using a buttered spatula or your hands. Cool; cut into squares. Serves 12.



## Pumpkin Butter

Laura Williams  
Evansville, TN

*My husband calls this “Pumpkin Pie in a Jar.” If you don’t have fresh pumpkin, you can substitute a 15-ounce can of pumpkin. You can easily double or triple this recipe. It’s wonderful to keep on hand for making homemade pumpkin pies or bread.*

2 c. fresh pumpkin, cooked and puréed  
1 c. sugar  
1 c. brown sugar, packed  
1 t. cinnamon  
1/4 t. nutmeg  
1/2 t. ginger  
1/8 t. ground cloves  
4 1/2-pint canning jars and lids, sterilized

Combine all ingredients in a slow cooker; mix well. Cover and cook on high setting for 3 hours, stirring occasionally to prevent scorching. It will thicken as it cooks. Ladle hot mixture into hot sterilized jars, leaving 1/4-inch headspace. Wipe rims; secure with lids and rings. Process in a boiling water bath for 40 minutes or pressure canner at 10 pounds of pressure for 20 minutes. Set jars on a towel to cool; check for seals. Makes about four 1/2-pint jars.

## **Pumpkin Butter Pies:**

3 1/2-pt. jars Pumpkin Butter

2 eggs, beaten

12-oz. can evaporated milk

## 2 9-inch pie crusts

Combine pumpkin butter, eggs and milk. Divide mixture between two 9" pie crusts. Bake, uncovered, at 425 degrees for 15 minutes; reduce heat to 350 degrees and bake for 45 minutes longer, or until pies test done. Makes 2 pies.



Old quilts, buffalo check blankets and blanket-stitched throws make the best spreads for an outdoor autumn picnic or tailgating party!

## Pumpkin Pie Pudding

Hollie Moots  
Marysville, OH

*You can garnish individual bowls of this delicious dessert with crumbled gingersnap cookies or baked pie crust cut-outs...yum! This pie is so simple to put together and makes the house smell wonderful while it cooks.*

15-oz. can pumpkin  
12-oz. can evaporated milk  
3/4 c. brown sugar, packed  
1/2 c. all-purpose flour  
1/4 t. salt  
1/2 t. baking powder  
2 eggs, beaten  
2 T. butter, melted  
2 t. pumpkin pie spice  
Garnish: whipped cream

In a bowl, combine all ingredients except garnish; mix well. Transfer to a 3 to 4-quart slow cooker that has been sprayed with non-stick vegetable spray. Cover and cook on low setting for 4 to 6 hours, until set. Serve warm or cooled, spooned into bowls and garnished as desired. Serves 6 to 8.



It's easy to make pie crust garnishes! Just use tiny cookie cutters to cut shapes from a homemade or store-bought pie crust. Arrange cut-

outs on a baking sheet lined with parchment paper. Lightly spritz with non-stick vegetable spray and sprinkle with cinnamon. Bake at 350 degrees for about 6 minutes, or until golden. Cool.

## Slow-Cooker Apple Pie

Diana Krol  
Nickerson, KS

*This is a wonderful dessert to take to potluck dinners or tailgating parties...especially in the fall when the apples are at their peak.*

8 c. apples, peeled, cored and sliced  
1-1/4 t. cinnamon  
1/4 t. nutmeg  
2 eggs, beaten  
3/4 c. milk  
2 t. vanilla extract  
3/4 c. sugar  
5 T. butter, softened and divided  
1-1/2 c. biscuit baking mix, divided  
1/3 c. brown sugar, packed  
Garnish: whipped cream or vanilla ice cream

In a large bowl, toss together apples, cinnamon and nutmeg; transfer to a greased slow cooker. In a bowl, blend eggs, milk, vanilla, sugar, 2 tablespoons butter and 3/4 cup baking mix. Spoon batter over apples. In a small bowl, combine brown sugar and remaining baking mix; cut in remaining butter until mixture resembles coarse crumbs. Spoon brown sugar mixture over batter. Do not stir. Cover and cook on low setting for 6 to 7 hours. Serve warm, spooned into individual bowls and topped with whipped cream or ice cream. Serves 8 to 10.



Make a trip to the apple orchard a family event this year. You'll bring home baskets of crisp apples and jugs of tangy apple cider...perfect for fall slow cooking.

## **Cinnamon-Raisin Bread Pudding**

*Terri Kearney  
Maple Hill, NC*

*My husband, my best friend and my mother-in-law can all agree on on one  
thing...they love this warm and hearty bread pudding!*

4 c. cinnamon-raisin bread, toasted and cubed



## 2 eggs

3/4 c. sugar

2-1/2 c. milk, heated to boiling and cooled

2 T. butter, melted

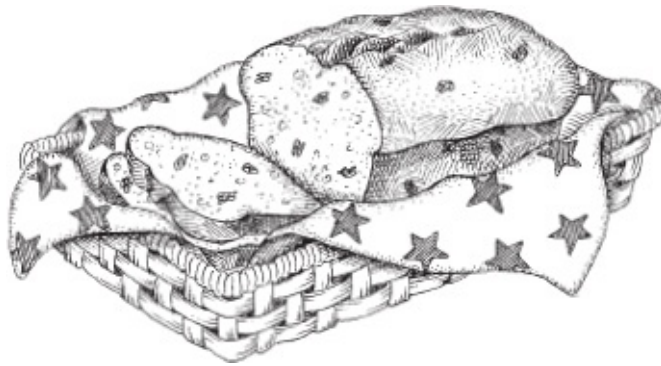
1 t. vanilla extract

1/8 t. nutmeg

1/8 t. salt

Garnish: whipped cream

Add bread cubes to a slow cooker that has been sprayed with non-stick vegetable spray. In a bowl, beat eggs and sugar; whisk in remaining ingredients except garnish. Pour over bread cubes, mixing well and pressing down so bread will soak up milk mixture. Cover and cook on low setting for 6 hours. Spoon into individual bowls; serve warm topped with whipped cream. Makes 8 servings.



Bread pudding is a scrumptious way to use up day-old bread. Try French bread, raisin bread or even left over cinnamon buns or doughnuts for an extra-tasty dessert!

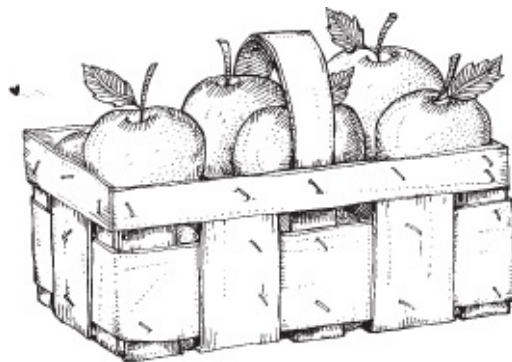
## Apple Spice Cake

Angie McCabe  
Monticello, IL

*Warm apple spice cake makes the whole house smell like grandma's kitchen on a cold fall day...mmm!*

21-oz. can apple pie filling  
18-1/4 oz. pkg. spice cake mix  
1/2 c. butter  
Garnish: vanilla ice cream

Spray a slow cooker generously with non-stick vegetable spray. Spread pie filling in slow cooker; sprinkle evenly with dry cake mix. Do not stir. Dot with butter. Cover and cook on high setting for 2 to 3 hours, until center has risen and edges are bubbly. Spoon into individual bowls; serve warm, topped with ice cream. Serves 8.



Celebrate Johnny Appleseed's birthday on September 26... it's a tasty reason to enjoy an apple treat of any kind!

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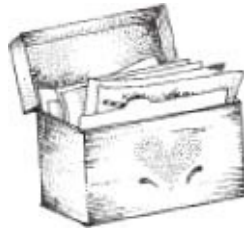
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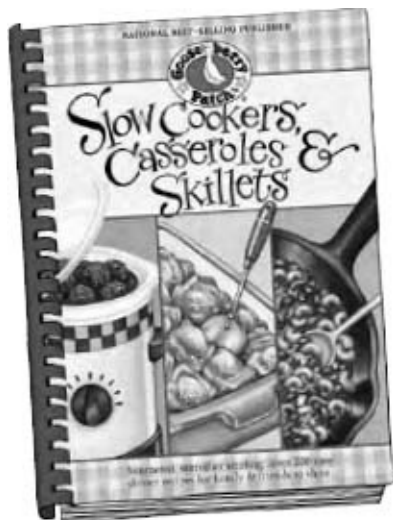
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## **U.S. to Canadian recipe equivalents**

# Volume Measurements

1/4 teaspoon	1 mL
1/2 teaspoon	2 mL
1 teaspoon	5 mL
1 tablespoon = 3 teaspoons	15 mL
2 tablespoons = 1 fluid ounce	30 mL
1/4 cup	60 mL
1/3 cup	75 mL
1/2 cup = 4 fluid ounces	125 mL
1 cup = 8 fluid ounces	250 mL
2 cups = 1 pint = 16 fluid ounces	500 mL
4 cups = 1 quart	1 L

## Weights

1 ounce	30 g
4 ounces	120 g
8 ounces	225 g
16 ounces = 1 pound	450 g

## Oven Temperatures

300° F	150° C
325° F	160° C
350° F	180° C
375° F	190° C
400° F	200° C
450° F	230° C

## Baking Pan Sizes

### *Square*

8x8x2 inches	2 L = 20x20x5 cm
9x9x2 inches	2.5 L = 23x23x5 cm

### *Rectangular*

13x9x2 inches	3.5 L = 33x23x5 cm
---------------	--------------------

### *Loaf*

9x5x3 inches	2 L = 23x13x7 cm
--------------	------------------

### *Round*

8x1-1/2 inches 1.2 L = 20x4 cm

9x1-1/2 inches 1.5 L = 23x4 cm



*Back in 1984, we were next-door neighbors raising our families in the little town of Delaware, Ohio. Two moms with small children, we were looking for a way to do what we loved and stay home with the kids too. We had always shared a love of home cooking and making memories with family & friends and so, after many a conversation over the backyard fence, Gooseberry Patch was born.*

*We put together our first catalog at our kitchen tables, enlisting the help of our loved ones wherever we could. From that very first mailing, we found an immediate connection with many of our customers and it wasn't long before we began receiving letters, photos and recipes from these new friends. In 1992, we put together our very first cookbook, compiled from hundreds of these recipes and, the rest, as they say, is history.*

*Hard to believe it's been over 25 years since those kitchen-table days! From that original little Gooseberry Patch family, we've grown to include an amazing group of creative folks who love cooking, decorating and creating as much as we do. Today, we're best known for our homestyle, family-friendly cookbooks, now recognized as national bestsellers.*

*One thing's for sure, we couldn't have done it without our friends all across the country. Each year, we're honored to turn thousands of your recipes into our collectible cookbooks. Our hope is that each book captures the stories and heart of all of you who have shared with us. Whether you've been with us since the beginning or are just discovering us, welcome to the Gooseberry Patch family!*



*Jo Ann & Vickie*

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