



Slow Cookin' Magic

28 Scrumptious Slow Cooker Recipes



"OOH IT'S SO GOOD!!"

A Free eCookbook from the Mr. Food Test Kitchen



Slow Cookin' Magic: 28 Scrumptious Slow Cooker Recipes

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Dear Friends,

You might say that a slow cooker is a busy cook's best friend. At the Mr. Food Test Kitchen, we sure think so! We just love the idea of throwing our ingredients in, and letting it do the work for us. Whether we're busy at work or with the kids all day, there's nothin' better than coming home to a ready-made, homestyle meal that can be eaten right away.

We've always looked forward to slow cookin' during the cooler months because they're perfect for warming pot roasts and comforting chicken – but with these great recipes, you can look forward to slow cooked meals all year-round.

We've got superb side dishes, like **Corn on the Cob with Bacon and Herbed Butter** and **Green Bean Casserole**. Now you can free up oven space and make delicious sides at the same time. Whether it's winter or summer, it's always nice to have a "helping hand" in the kitchen!

We've even got yummy starters and finishers. Let your slow cooker prepare an effortless appetizer for you and your guests. Everyone will love chatting over some **Restaurant-Style Queso Blanco** or **Hot Parmesan Artichoke Dip**. And while you're eating dinner, the slow cooker will keep workin' to make you some tasty **Blueberries 'n' Dumplings** or **Brownie Cream Cheese Pudding Cake!**

You'll also find plenty of comforting roasts, as well as some all-time favorites like our **Slow Cooked Meat Loaf and Potatoes** and **Simple Turkey One Pot**. No matter what time of year, we've got slow cooker recipes you and your entire family will love for years to come.

So get out that slow cooker, and get ready to hear the...

"OOH IT'S SO GOOD!!®"
Kelly Howard Patty



P.S. Enjoy this eCookbook filled with 28 easy slow cooker recipes. Remember our *Slow Cookin' Magic* eCookbook is available FREE, with many others also available on www.mrfood.com.

Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!



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Slow Cooker Sweet and Sour Meatballs

For this crowd-pleasing appetizer, all you do is mix together flavorings with prepared frozen meatballs, turn on the slow cooker, and let it go. And when you use a slow cooker liner, there isn't even any cleanup!

Serves: 12

Cook Time: 4 Hr

What You'll Need:

- 1 plastic slow cooker liner
- 1 (9- to 10-ounce) jar sweet and sour sauce
- 1/4 cup light brown sugar
- 3 tablespoons soy sauce
- 1/2 teaspoon garlic powder
- 1/2 teaspoon black pepper
- 2-1/2 pounds frozen meatballs
- 1 red bell pepper, chopped
- 1 (20-ounce) can pineapple chunks, drained



What To Do:

1. Place liner in a slow cooker bowl, fitting it snugly against bottom and sides of bowl; pull top of liner over bowl rim.
2. Place all ingredients in slow cooker; stir gently then cover with lid. Cook on low setting for 7 to 8 hours, or on high setting for 4 to 5 hours, until done.
3. Carefully remove lid to allow steam to escape. Serve directly from slow cooker (see Note).

Note:

- To avoid injury, do not lift or transport the liner with food in it, and allow the slow cooker to cool completely before removing and discarding the liner.



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Hot Parmesan Artichoke Dip

What could be easier than serving Hot Parmesan Artichoke Dip straight from the slow cooker? Well, not much! This appetizer is a sure crowd-pleaser, and it's a breeze to make. Now you can add delicious appetizer to your dinner menu with little effort. We like to serve it with crusty bread or crackers.

Yields: 6 cups

Cook Time: 3 Hr 30 Min

What You'll Need:

1-1/2 cups mayonnaise

2 (12-ounce) jars marinated and quartered artichokes, drained and chopped

1/2 teaspoon hot sauce

2 cups freshly grated Parmesan cheese

4 cloves garlic, minced

Toasted baguette slices or assorted crackers

What To Do:

1. Stir together first 5 ingredients. Spoon into a 3-quart slow cooker.
2. Cover and cook on LOW setting 3-1/2 hours, or until light golden. Stir well before serving. Serve with baguette slices or assorted crackers.

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Restaurant-Style Queso Blanco

Want the secret to bringing your favorite Mexican flavors to your kitchen? The trick is this Restaurant Style Queso Blanco -- when your guests dig into this cheesy dip, they'll be ready for the fiesta!

What You'll Need:

- 1 small onion, diced
- 1-1/2 teaspoons prepared minced garlic
- 1 (14.5-ounce) can petite cut diced tomatoes with jalapenos, drained
- 1 (4.5-ounce) can chopped green chilies, undrained
- 1 cup milk
- 1-1/2 teaspoons salt-free Mexican seasoning
- 1/2 teaspoon coarsely ground black pepper
- 2 pounds white American cheese (from the deli)
- Tortilla chips

Yields: 6 cups

Cook Time: 2 Hr



What To Do:

1. Place onion in a medium-sized microwave-safe bowl; cover loosely with heavy-duty plastic wrap. Microwave at HIGH 2 minutes.
2. Combine onion, garlic, and next 5 ingredients in a 4-quart slow cooker. Tear cheese slices into large pieces. Add cheese to slow cooker, stirring until blended.
3. Cover and cook on LOW setting 2 hours (do not overcook). Stir cheese dip before serving; keep warm. Serve with tortilla chips.

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Caponata

Chock-full of vegetables and fruit, this versatile Sicilian eggplant dish is hearty and healthy. We like to serve our Caponata recipe as a dip with crusty bread or as a relish with fish or meat. It's a fancy dish that we've made simple, and everyone will appreciate and enjoy such a flavorful dinner addition!

Yields: 3-3/4 cups

Cook Time: 3 Hr

What You'll Need:

- 1 large eggplant, diced
- 1/2 teaspoon salt
- 2 tablespoons olive oil
- 1 large Rome apple, cut into 1/2-inch cubes
- 1/2 (12-ounce) jar roasted red bell peppers, drained and coarsely chopped
- 1/2 cup pitted kalamata olives, coarsely chopped
- 1/2 cup chopped red onion
- 1 clove garlic, pressed
- 3/4 teaspoon dried oregano
- 3/4 teaspoon ground cumin
- 3/4 teaspoon capers
- 2 tablespoons chopped fresh parsley or 2 teaspoons dried parsley
- 2 tablespoons apple cider vinegar

What To Do:

1. Place eggplant in a medium-sized microwave-safe bowl, and toss with salt. Microwave at HIGH 8 minutes; gently toss with olive oil.
2. Stir together eggplant, apple, and next 8 ingredients in a 3-quart slow cooker. Cover and cook on HIGH setting 3 hours or on LOW setting 6 hours or until apples are tender. Stir in vinegar.

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Pot Roast Cacciatore

Our twist on traditional cacciatore makes pot roast the star of your recipe. Pot Roast Cacciatore has a saucy flavor combo that's sure to tempt your family to ask for seconds.

Serves: 4

Cook Time: 8 Hr

What You'll Need:

- 1 red bell pepper, seeded and cut into 1/2-inch strips
- 1 green bell pepper, seeded and cut into 1/2-inch strips
- 2 small onions, quartered with segments separated
- 1 (3-1/2-pound) bottom round roast
- 1 (8-ounce) package fresh mushrooms, sliced
- 1 (24-ounce) jar spaghetti sauce
- 1/4 cup water
- 3 garlic cloves, chopped
- 1/2 teaspoon dried basil
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper



What To Do:

1. Place bell pepper strips and onions in a 6-quart slow cooker. Place roast over vegetables. Place mushrooms over roast then pour spaghetti sauce and water over top.
2. Add garlic, basil, salt, and pepper. Stir gently, cover, and cook on low setting for 8 hours, or until meat is fork-tender.

Easy Cook Pot Roast

Wait 'til your gang gets a whiff of this roast cooking in your slow cooker! This is one-step cooking at its finest, with the vegetables and gravy teaming perfectly with the eye of round roast and making any day a special day!

What You'll Need:

Serves: 4
Cook Time: 7 Hr

- 4 potatoes, peeled and quartered
- 3 carrots, cut into 2-inch chunks
- 1 onion, sliced
- 1/4 cup all-purpose flour
- 2 teaspoons salt
- 1/2 teaspoon black pepper
- 1 (3-pound) beef eye of the round roast, trimmed
- 1 (4-ounce) can mushrooms, drained
- 1 (10-1/4-ounce) can beef gravy
- 1-1/2 teaspoons browning and seasoning sauce

What To Do:

1. Place potatoes, carrots, and onion in a 6-quart slow cooker.
2. In a shallow dish, combine flour, salt, and pepper. Coat beef on all sides with flour mixture and place over vegetables. Place mushrooms over roast then pour gravy over the top. Cover and cook on low setting 7 to 8 hours.
3. One hour before removing roast from slow cooker, remove cover and turn roast over; replace cover and continue cooking.
4. When roast has finished cooking, remove it to a cutting board. Add browning and seasoning sauce to slow cooker and stir gently. Slice roast and serve with vegetables and sauce..



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Cola Pot Roast

Our slow cooker version of Cola Pot Roast comes swimming in a rich tasting sauce, thanks to one of our favorite soft drinks. Yes, surprisingly it's the cola, that adds a special flair to this tender, flavorful pot roast.

Serves: 6

Cook Time: 7 Hr

What You'll Need:

- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon garlic powder
- 1 (3-1/2- to 4-1/2-pound) boneless beef bottom round roast
- 4 carrots, peeled and sliced
- 1 large onion, cut into half-moons
- 1 (12-ounce) can cola
- 1 (12-ounce) bottle chili sauce
- 2 tablespoons Worcestershire sauce
- 2 tablespoons hot pepper sauce



What To Do:

1. Sprinkle salt, pepper, and garlic powder evenly over entire roast then place roast in a 6-quart slow cooker. Place carrots and onion around roast.
2. In a medium bowl, combine remaining ingredients; mix well then pour over roast.
3. Cover and cook on low setting 7 to 8 hours, or until fork-tender. Slice and serve topped with sauce and vegetables.

Slow Cooked Italian Pot Roast

Put a new spin on your everyday pot roast with our Slow Cooked Italian Pot Roast. It only takes 4-ingredients to make this fork-tender beef smothered in a rich and zesty sauce -- what's not to love? We like to serve it with fluffy buttered rice or home-style smashed potatoes. Just make sure to spoon some slow cooked sauce on top!

Serves: 5

Cook Time: 6 Hr

What You'll Need:

- 1 (24-ounce) jar sweet pepper pasta sauce
- 1 (2-1/2-pound) boneless beef chuck roast
- 3 large carrots, cut into 1-1/2-inch chunks
- 1 large onion, cut into half-moons

What To Do:

1. Place the sauce, chuck roast, carrots, and onion halves in a 5-quart or larger slow cooker; stir gently.
2. Cook on high setting for 6 hours, or low setting for 8 hours.



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Tamale Pie

Slow cooker recipes allow us to come home to a family dinner that's ready to serve, and our south-of-the-border recipe for Tamale Pie is a zesty all-in-one meal that's sure to please!

Serves: 6

Cook Time: 3 Hr

What You'll Need:

- 2 pounds ground beef, cooked and drained
- 2 (28-ounce) cans diced tomatoes, drained
- 2 cups frozen whole kernel corn
- 1 (2-1/4-ounce) can sliced black olives, drained
- 1 medium-sized onion, diced
- 1 (1.25-ounce) package taco seasoning mix
- 1 (16-ounce) package cornbread mix
- 1 cup shredded Cheddar cheese



What To Do:

1. In a large bowl, combine cooked beef, diced tomatoes, corn, olives, onion, and taco seasoning; mix well then pour into a 6-quart slow cooker.
2. Prepare cornbread mix according to package directions then spoon over beef mixture. Sprinkle with cheese.
3. Cover and cook on high setting for 3 hours or low setting for 6 hours.



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Slow Cooked Chili

Thick and chunky chili is the heartiest kind, and flavorful recipe proves it. With plenty of beefy goodness and that classic, down-home smoky taste, you'll be fighting over the last bowl of this yummy Slow Cooked Chili!.

Serves: 5

Cook Time: 5 Hr

What You'll Need:

- 2 pounds boneless beef chuck or round, cut into 1/2-inch pieces
- 2 (15-1/2-ounce) cans black beans, drained and rinsed
- 1 (10-ounce) can diced tomatoes with green chilies
- 1 (15-ounce) can tomato sauce
- 1 onion, chopped
- 2 teaspoons chili powder
- 1 teaspoon salt
- 2 teaspoons ground cumin
- 1/2 teaspoon black pepper
- 1 cup thick and chunky salsa

What To Do:

1. In a 4-1/2- to 5-1/2-quart slow cooker, combine all ingredients except salsa; mix well. Cover and cook on high setting 5 to 5-1/2 hours, or on low setting 8 to 9 hours, or until the beef is tender.
2. Just before serving, stir in the salsa; cook 2 to 3 minutes, or until heated through.

Note:

- Top off each bowl of chili with any or all of these: shredded Cheddar cheese, diced onion, and a dollop of sour cream.



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Slow Cooker Corned Beef and Cabbage

This version of our Slow Cooker Corned Beef and Cabbage recipe literally cooks itself, so we can come home to one of our favorite Irish dishes. This recipe is a traditional favorite that's sure to act as a welcome reminder of home-cooked meals growing up. It'll keep you feeling comfy 'n' cozy no matter what time of year it is.

Serves: 4

Cook Time: 7 Hr

What You'll Need:

- 4 large carrots, peeled and cut into 2-inch chunks
- 4 large potatoes, peeled and cut into quarters
- 1 (3- to 4-pound) corned beef brisket (seasoning packet included)
- 1 green cabbage, cut into 1-inch wedges
- 1-1/2 cups apple juice
- 1-1/2 cups water



What To Do:

1. Place carrots and potatoes in a 5-quart or larger slow cooker. Place corned beef on top and sprinkle with seasoning packet. Add apple juice, and water.
2. Cover and cook on low setting 6 hours. Add cabbage and continue cooking another 1 to 2 hours, or until beef and cabbage are tender. Remove beef, potatoes, and vegetables to a platter and season with salt and pepper to taste. Serve immediately.

Slow Cooked Meat Loaf and Potatoes

This Slow Cooked Meat Loaf and Potatoes couldn't be any easier! It's mixed in one bowl, and cooked up in a slow cooker, so you can just throw it together and forget about it until it's ready.

Serves: 6

Cook Time: 6 Hr

What You'll Need:

- 2 potatoes, peeled and cut into 1-inch cubes
- 2 pounds ground beef (see Notes)
- 1/2 pound hot Italian turkey sausage, casings removed
- 1 large onion, finely chopped
- 1-1/2 cups ketchup, divided
- 3/4 cup crushed butter-flavored crackers
- 2 eggs
- 2 teaspoons salt
- 1/3 cup packed light brown sugar
- 1/2 teaspoon prepared yellow mustard



What To Do:

1. Place potatoes in bottom of a 3-1/2-quart (or larger) slow cooker.
2. In a large bowl, combine beef, sausage, onion, 3/4 cup ketchup, cracker crumbs, eggs, and salt; mix well. Place over potatoes and shape to form a loaf.
3. In the same bowl, combine brown sugar, mustard, and the remaining ketchup; mix well. Spread over top of loaf, cover, and cook on the low setting 6 to 10 hours. Drain off excess liquid, and serve.

Note:

- We recommend using lean ground beef to minimize the amount of excess fat.



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Slow Cooker Country Pork

We take boneless pork butt and slow cook it in a flavorful creamy Dijon mushroom sauce for an insanely yummy, effortless, and budget-friendly meal. It's so great and low-stress it'll become a family favorite!

Serves: 6

Cook Time: 6 Hr

What You'll Need:

3 to 4 pounds boneless pork butt
1/4 teaspoon salt
1/4 teaspoon black pepper
1/2 teaspoon garlic powder
1 tablespoon vegetable oil
1/4 cup white wine
1 (8-ounce) package sliced fresh mushrooms
1 onion, chopped
1 (10.75-ounce) can condensed cream of mushroom soup
1/4 cup sour cream
2 tablespoons Dijon mustard



What To Do:

1. Season pork with salt, pepper, and garlic powder. In a large skillet, heat oil over medium-high heat; brown pork on all sides, about 5 to 6 minutes.
2. In a 5-quart slow cooker, combine wine, mushrooms, and onion; mix well. Place browned pork over vegetables. In a medium bowl, combine soup, sour cream, and mustard; mix well then pour over pork.
3. Cover and cook on low setting 6 to 8 hours, or until pork is tender.
4. Cut pork into large chunks. Serve with sauce from slow cooker.

Note:

- For a delicious down-home meal, serve this tender, tasty pork over cooked egg noodles.

Asian Chicken

East meets West in our tasty Asian Chicken made with budget-friendly boneless chicken thighs. This Asian-style chicken cooks up rich and flavorful in our slow cookers, so it's also a super time-saver.

Serves: 4

Cook Time: 6 Hr

What You'll Need:

- 2 pounds boneless, skinless chicken thighs, cut into strips
- 1/2 teaspoon ground ginger
- 1/2 teaspoon garlic powder
- 1/4 teaspoon black pepper
- 1 (19-ounce) can pineapple chunks, undrained
- 1 (8-ounce) can sliced water chestnuts, drained
- 1 medium-sized red bell pepper, cut into 1/4-inch strips
- 1 cup chicken broth
- 2 tablespoons soy sauce
- 1 tablespoon white vinegar
- 1/4 cup cornstarch
- 4 scallions (green onions), sliced diagonally

What To Do:

1. In a 4-quart electric slow cooker, combine chicken, ginger, garlic powder, and black pepper; mix well. Stir in pineapple chunks with juice, the drained water chestnuts, bell pepper strips, and chicken broth.
2. Cover, and cook on low setting for 6 hours.
3. In a small bowl, combine soy sauce, vinegar, and cornstarch; mix until smooth then stir into chicken mixture. Add scallions, and serve.



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Simple Turkey One-Pot

Why wait for Thanksgiving to enjoy those comfort tastes we all love? Toss everything together in your slow cooker and you'll have a complete one-pot turkey dinner without any work.

Serves: 4

Cook Time: 7 Hr

What You'll Need:

- 1 (8-ounce) package stuffing cubes
- 1/2 cup hot water
- 2 tablespoons butter, softened
- 1 small onion, chopped
- 1 (4-ounce) can sliced mushrooms, drained
- 1/4 cup sweetened dried cranberries
- 1 (3-pound) boneless turkey breast
- 1/4 teaspoon dried basil
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 6 carrots, cut into 1-inch chunks



What To Do:

1. Coat a 3-1/2-quart (or larger) slow cooker with cooking spray.
2. Place stuffing cubes in cooker and add water, butter, onion, mushrooms, and cranberries; mix well. Sprinkle turkey breast with basil, salt, and pepper.
3. Place turkey over stuffing mixture then place carrots around turkey. Cover and cook on low setting 7 to 8 hours.
4. Remove turkey to a cutting board, and slice. Place carrots on a serving platter. Stir stuffing until thoroughly mixed and allow to sit 5 minutes. Spoon onto platter with carrots and serve with sliced turkey.

Slow Cooked Pork Stew

Slow Cooked Pork Stew is a hearty, mealtime delight packed with fresh potatoes, carrots, and onions. It's even got a special secret ingredient that's the perfect compliment to a juicy pork dish. Try it for dinner tonight!

Serves: 6

Cook Time: 4 Hr

What You'll Need:

- 3 medium-sized potatoes, peeled and cut into 1-inch chunks
- 3 carrots, peeled and cut into 1-inch chunks
- 1 medium-sized onion, cut into wedges
- 1 beef bouillon cube
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 pounds boneless pork roast or butt, cut into 1-1/2-inch chunks
- 1 (24-ounce) jar applesauce
- 2 teaspoons browning and seasoning sauce

What To Do:

1. In a 3-1/2-quart (or larger) slow cooker, combine the potatoes, carrots, onions, bouillon cube, salt, and pepper. Place pork over vegetables and pour applesauce over the top.
2. Cover and cook on high setting for 4 to 5 hours. Stir in the browning and seasoning sauce, and serve.



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Slow Cooked Chicken and Rice

Our Slow Cooked Chicken and Rice is great for busy days, 'cause this easy, throw-together, all-in-one dish cooks while you're away. Now you can have a complete and satisfying dinner ready when you need it.

Serves: 4

Cook Time: 4 Hr 30 Min

What You'll Need:

- 1-1/2 pounds boneless, skinless chicken breasts, cut into 1-inch cubes
- 2-1/2 cups water
- 1 (10-3/4-ounce) can condensed broccoli cheese soup
- 1 medium-sized onion, finely chopped
- 2 cups broccoli florets (fresh or frozen)
- 2 (6-ounce) packages wild and long-grain converted rice mix with seasoning packets
- 2 cups shredded sharp Cheddar cheese



What To Do:

1. In a 4-quart (or larger) slow cooker, combine chicken, water, soup, and onion; mix well. Cover and cook on low setting for 4 hours.
2. Add broccoli and rice; cover and cook for an additional hour.
3. Stir in cheese and serve.



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Chicken Cobbler Pie

Betcha didn't know you can make Chicken Cobbler Pie in your slow cooker! A flaky biscuit topping covers this hearty, veggie-packed chicken dish for the ultimate comfort food feast.

Serves: 6

Cook Time: 6 Hr

What You'll Need:

- 1 (16-ounce) package frozen mixed vegetables (see Note)
- 1 (10-3/4-ounce) can cream of chicken soup, undiluted
- 1 (10-3/4-ounce) can cream of potato soup, undiluted
- 2 cups chopped cooked chicken
- 1 cup milk
- 1/4 teaspoon poultry seasoning
- 1/4 teaspoon black pepper
- 1-1/2 cups biscuit mix
- 1 tablespoon sugar
- 3 tablespoons butter
- 1 (8-ounce) container sour cream



What To Do:

1. Combine first 7 ingredients in a 4- to 5-quart slow cooker.
2. Combine biscuit mix and sugar. Cut in butter with a pastry blender or 2 forks until crumbly; add sour cream, stirring until dry ingredients are moistened and a soft dough forms. Drop dough by large spoonfuls on top of chicken mixture.
3. Cover and cook on LOW setting 6 hours or until topping is lightly browned.

Note:

- There are dozens of frozen mixed vegetable combinations found in the freezer section of your grocer. For this comfort food classic, we like the mix containing carrots, corn, green beans, peas, and lima beans.

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Corn on the Cob with Bacon and Herbed Butter

Bring home the bacon and wrap some corn on the cob with the smoky flavors that are all the rage today. Our novel-tasting Corn on the Cob with Bacon and Herbed Butter will have everyone smiling from ear to ear!

Serves: 12

Cook Time: 3 Hr

What You'll Need:

6 tablespoons butter, softened
4 garlic cloves, pressed
1/2 teaspoon dried dillweed
1 teaspoon freshly ground black pepper
1/2 teaspoon salt
6 ears fresh corn, husks removed
12 fully cooked slices bacon
1/2 cup chicken broth
1 red bell pepper, chopped



What To Do:

1. In a small bowl, combine butter, garlic, dillweed, black pepper, and salt. Rub butter mixture evenly over ears of corn. Cut each ear in half.
2. Wrap each half with 1 slice of bacon, and secure with wooden toothpicks. Place corn in a single layer in a 5-quart slow cooker (see Note). Add broth and bell pepper.
3. Cover and cook on LOW setting 3 hours or until corn is tender. Remove bacon before serving, if desired.

Note:

- If all the ears of corn won't fit in a single layer in your slow cooker, it's okay to stack a few; they'll still cook.

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Hillbilly Baked Beans

Nothing is more down-home than the wonderful flavors of country cooking, so it's no wonder this recipe is so popular for summer potluck dinners. They can even be reheated on a grill for a smoky taste that can't be beat!

Serves: 8

Cook Time: 4 Hr

What You'll Need:

- 1/2 pound ground chuck
- 1/2 cup chopped onion
- 1-1/2 cups barbecue sauce
- 1/3 cup packed light brown sugar
- 1/2 cup water
- 1 (15-ounce) can kidney beans, drained
- 1 (15-1/2-ounce) can butter beans, drained
- 1 (16-ounce) can pork and beans, not drained
- 1/2 cup crumbled cooked bacon



What To Do:

1. In a 5-quart slow cooker, combine meat, onion, barbecue sauce, brown sugar, and water; mix well. Stir in remaining ingredients and cover.
2. Cook on HIGH 4 hours or on LOW 6 hours. Serve immediately.

Note:

- If you're having a backyard barbecue, you can serve or reheat these in a foil pan or cast iron skillet on your grill. And you can make these in the oven, too. Just put the mixture in a 3-quart casserole dish, cover, and cook in a 350 degree oven about 1-1/2 hours, or until hot and bubbly.



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Rustic Homestyle Potatoes

Our hearty Rustic Homestyle Potatoes are stick-to-your-ribs delicious. When you want to welcome your family home to some true comfort, this is the go-along for you.

Serves: 8

Cook Time: 5 Hr

What You'll Need:

- 1 (30-ounce) package frozen country-style hash browns
- 1 (10-3/4-ounce) can cream of potato soup, undiluted (see note)
- 1-1/3 cups milk
- 1 tablespoon butter
- 1/2 teaspoon salt
- 3/4 teaspoon black pepper
- 1 cup (4 ounces) shredded sharp Cheddar cheese



What To Do:

1. In a 5-quart slow cooker that's been coated with cooking spray, combine all ingredients except cheese.
2. Cover and cook on LOW setting 5 hours. Stir in cheese, and serve immediately.

Note:

- We like these best with cream of potato soup, but the dish would be just as delicious using cream of celery or mushroom soup. Use whichever flavor you prefer or have on hand.

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Green Bean Casserole

Imagine saving oven space during the holidays, and still being able to make a classic homemade dish. Our slow-cooker version of the famous Green Bean Casserole everyone loves, will save the day.

Serves: 8

Cook Time: 2 Hr 30 Min

What You'll Need:

- 2 (14.5-ounce) cans cut green beans, drained
- 1 (10-3/4-ounce) can cream of mushroom soup, undiluted
- 1 (8-ounce) package shredded Cheddar cheese
- 2 (4.5-ounce) jars sliced mushrooms, drained
- 1 cup milk
- 1 tablespoon Worcestershire sauce
- 1/4 teaspoon black pepper
- 1 (6-ounce) can French-fried onion rings, divided

What To Do:

1. In a large bowl, combine all ingredients except onion rings; stir in half the onion rings. Spoon casserole mixture into a 2- to 3-quart slow cooker that has been coated with cooking spray.
2. Cover and cook on LOW setting 2 hours.
3. Sprinkle remaining onion rings over top of casserole. Cover and cook on LOW setting 30 more minutes.

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S'mores Fondue

S'mores Fondue, made in a slow cooker? That's right! You'll please everyone with this classic flavor combination, presented in a new and exciting way.

Serves: 24

Cook Time: 1 Hr 30 Min

What You'll Need:

- 1 (14-ounce) can sweetened condensed milk
- 2 teaspoons ground allspice
- 1/2 cup fat-free caramel topping
- 1 (16-ounce) package chocolate-flavored bark candy coating, broken into chunks
- 1/4 cup dark chocolate chips
- Graham cracker sticks
- Marshmallows (see Note)



What To Do:

1. Combine first 3 ingredients in a 3-quart slow cooker; add chocolate-flavored bark candy coating and chocolate chips.
2. Cover and cook on LOW setting 1-1/2 hours. Stir and serve fondue with graham cracker sticks and marshmallows.

Note:

- To make more traditional s'mores, "toast" marshmallows by broiling them 1 to 2 minutes, or until light golden. Place 1 marshmallow on a graham cracker sheet, and spoon fondue over it. Place another graham cracker sheet over marshmallow to form a sandwich.

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Crispy Chocolate Chip Treats

Remember those crispy marshmallow-rice cereal treats we all grew up on? Here they are, with chocolate chips. Mmm! And what's even better about these Crispy Chocolate Chip Treats? They're made in the slow cooker!

What You'll Need:

1/4 cup butter
2 tablespoons light brown sugar
1/2 teaspoon vanilla extract
1 (10-ounce) bag marshmallows
6 cups crisp rice cereal
1/2 cup semisweet chocolate chips

Yields: 3 dozen
Cook Time: 1 Hr 5 Min



What To Do:

1. Combine first 4 ingredients in a 3- to 4-quart slow cooker.
2. Cover and cook on LOW setting 1 hour. Stir marshmallow mixture (see Note). Add cereal and chocolate chips, stirring well to coat.
3. Drop cereal mixture by heaping tablespoonfuls onto wax paper. Let stand until firm or, if you can't wait for the candies to harden at room temperature, try popping them in the fridge for a quick cool down. Store in an airtight container.

Note:

- You can also press cereal mixture into a 9- x 13-inch pan and cut into desired pieces, or scoop out mixture with a cookie scoop. Use cooking spray on spoons, scoops, and hands to help minimize the stickiness.

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Brownie Cream Cheese Pudding Cake

This Brownie Cream Cheese Pudding Cake is sure to steal the show at your next gathering. Just be sure to save some of this decadent dessert for yourself, because there won't be any left after the gang starts eating it!

Serves: 6

Cook Time: 5 Hr 30 Min

What You'll Need:

- 1 (18-ounce) package brownie mix
- 2 large eggs
- 1/4 cup vegetable oil
- 2 tablespoons water
- 1 (8-ounce) package cream cheese, softened
- 1/4 cup butter, softened
- 1/2 cup sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 tablespoons all-purpose flour
- 1/2 cup milk chocolate chips



What To Do:

1. In a medium bowl, stir together first 4 ingredients until batter is smooth. Spoon half of brownie batter into a lightly greased 3-quart slow cooker.
2. Beat cream cheese and butter with an electric beater on medium speed until creamy; gradually add sugar, beating well. Add 2 eggs, 1 at a time, beating until blended. Stir in vanilla. Fold in flour and chocolate chips. Pour cream cheese mixture over brownie batter in slow cooker. Dollop remaining brownie batter over cream cheese mixture; swirl mixture gently with a knife.
3. Cover and cook on LOW setting 5-1/2 hours, or until set. Carefully remove slow cooker insert from heat element; let stand 45 minutes before serving.

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Apple Crunch Cobbler

This Brownie Cream Cheese Pudding Cake is sure to steal the show at your next gathering. Just be sure to save some of this decadent dessert for yourself, because there won't be any left after the gang starts eating it!

Serves: 8

Cook Time: 6 Hr 5 Min

What You'll Need:

4	Granny Smith apples, peeled and sliced
2	cups granola cereal
1/2	cup golden raisins
1/4	cup honey
1/4	cup packed brown sugar
2	tablespoons butter, melted
1	teaspoon vanilla extract
1	teaspoon ground cinnamon
1/4	teaspoon ground nutmeg
1/8	teaspoon ground cloves
8	cups vanilla ice cream



What To Do:

1. Place apples in a lightly greased 4-quart slow cooker. In a medium bowl, combine granola cereal and remaining ingredients except ice cream; sprinkle over apples. Cover and cook on LOW setting 6 hours.
2. Serve apples over ice cream.

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Blueberries 'n' Dumplings

Enjoy Blueberries 'n' Dumplings all year 'round with this sensational slow cooker recipe. Frozen blueberries are always in season, and the biscuits cook right on top for a bubbling treat that's sure to satisfy any sweet tooth.

Serves: 6

Cook Time: 3 Hr 15 Min

What You'll Need:

- 1 1/4 cups plus 2 tablespoons sugar, divided
- 3 tablespoons all-purpose flour
- 2 teaspoons grated lemon rind
- 2 (16-ounce) packages frozen blueberries
- 1 1/2 cups biscuit mix
- 3 tablespoons butter
- 1 (8-ounce) container sour cream



What To Do:

1. In a 3-quart saucepan, stir together 1-1/4 cups sugar, flour and lemon rind until blended.
2. Stir in blueberries. Cook, stirring constantly, over medium heat until sugar dissolves. Increase heat to medium-high, and bring mixture to a boil, stirring often. Cook about 5 minutes or until thickened, stirring often.
3. Meanwhile, combine biscuit mix and remaining 2 tablespoons sugar in a medium bowl. Cut in butter with a pastry blender or 2 forks until crumbly; add sour cream, stirring until dry ingredients are moistened and a soft dough forms.
4. Pour hot blueberry filling into a 5-quart round slow cooker. Carefully drop dough in 6 large spoonfuls on top of filling.
5. Cover and cook on LOW setting 3 hours, or until dumplings are golden (see Note).

Note:

- Remove slow-cooker lid carefully to prevent condensation from dripping onto dumplings and making them soggy. Remember that some slow cookers have hot spots. To ensure that the dumplings become an even golden color, without removing the lid, rotate the insert a half turn about halfway through cooking.

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Cinnamon-Raisin Bread Pudding

We love making bread pudding in the slow cooker, and this Cinnamon-Raisin Bread Pudding is no exception! Butterscotch chips and pecans add an extra-special touch that's sure to please.

Serves: 6

Cook Time: 2 Hr 30 Min

What You'll Need:

- 3 large eggs
- 1/2 cup packed light brown sugar
- 1/2 teaspoon ground nutmeg
- 1 cup milk
- 1 cup whipping cream
- 1 teaspoon vanilla extract
- 1/4 cup butter, melted
- 1 (1-pound) cinnamon-raisin bread loaf, cut into 1-inch cubes
- 1/2 cup butterscotch chips (see Note)
- 1/2 cup chopped pecans, toasted
- Sweetened whipped cream (optional)



What To Do:

1. Whisk together first 3 ingredients in a large bowl; stir in milk and next 3 ingredients. Add bread cubes, stirring until moistened. Stir in butterscotch chips and pecans. Pour into a lightly greased 4-quart round slow cooker.
2. Cover and cook on LOW setting 2 hours or until center is set. Carefully remove slow cooker insert from heat element. Let stand, covered, 30 minutes. Serve pudding warm with whipped cream, if desired.

Note:

- For more cinnamon flavor, you can substitute an equal amount of cinnamon chips for the butterscotch chips. Cinnamon chips tend to be a seasonal item -- available only during the holiday months -- so, if you love 'em, stock up.

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