

# Slow Cook Meals & More

Edited by Pamm Clark

# Contents

## Main Course

Crock Pot Fried Rice	6
Crock Pot Lasagna	7
Crock Pot Pizza	8
Crock Pot Tuna Noodle Casserole	9
Easy Chicken Soup	10
Easy Roast Beef	11
Ham And Cheese Strata	12
Spaghetti Bake	13
Super Easy Fajitas	14

## Meat

Apple Pork Chops	15
Applesauce Sausage Bites	16
Barbecue Pork Chops	17
Beef Taco Filling	18
Cheeseburger in the Crock Pot	19
Crock Pot Italian Beef	20
Crock Pot Meatloaf	21
Crock Pot Meatloaf II	22
Crock Pot Sloppy Joes	23
Easy Barbecue Pork Sandwiches	24
Easy Crock Pot Spaghetti Sauce	25
Pork (or Beef) on a Bun	26
Slow Cooked Pepper Steak	27
Super Tender Crock Pot Chops	28

## Other

Breakfast Cobbler	29
Crock Pot Apple Dumplings	30
Crock Pot Chex Mix	31
Crock Pot Mac n' Cheese	32
Crock Pot Play Dough	33
Crock Pot Rice Pudding	34
CrockPot Rice Krispies Treat	35
Crockpot Sausage and Egg Casserole	36
Easy Crock Pot Spaghetti Sauce	37
Easy Does It Spaghetti	38
Hardcooked Eggs	39
How to Make Baby Food in Your CrockPot	40
Macaroni And Cheese	41
Overnight Grits CrockPot	42
Overnight Oatmeal	43
Triple Chocolate Mess	44

## Poultry

Brown Rice And Chicken	45
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## Poultry ( ...continued )

Cheesy Crockpot Chicken	46
Chicken and Dumplings	47
Chicken Rice	48
Chicken Taco Filling	49
Chicken Teriyaki	50
Chicken Wings Appetizer	51
Crock Pot Chicken and Rice Casserole	52
Crock Pot Chicken and Stuffing	53
Crock Pot Chicken Nuggets	54
Crock Pot Cream Cheese Chicken	55
Crock Pot Pineapple Chicken	56
Garlic Chicken Alfredo	57
Hawaiian Chicken	58
Kid Friendly Orange Chicken	59
Lemon Chicken Chunks	60
Lemonade Chicken	61
Orange Chicken	62
Pineapple Ginger Chicken	63
Pull-Apart Chicken	64
Pulled Chicken Sandwiches	65
Scalloped Chicken	66
Slow Cooker Chicken Cola	67
Touch-of-the-Orient Chicken	68

## Reheat

Barb's Tomato Soup	69
Beans & Franks	70
Breakfast Sausage	71
Burritos	72
Hamburgers	73
Heat & Reheat	74
Hot Dogs	75
Meatballs	76
Vegetables	77
Vienna Sausage	78

## Side

Acorn Squash	79
Crock Pot Baked Potatoes	80
Crock Pot Corn on the Cob	81
Crock Pot Instant Mashed	82
Crock Pot Stuffing	83
Crock Pot Tators	84
Potato Casserole	85
Rice	86
Seasoned Potatoes	87
Spicy Crock Pot Sweet Potatoes	88
Sweet Potatoes and Apples	89



# Foreword

There are so many things you can prepare in the crockpot that you may not have thought about. I've known about soups, stews, roasts and casserole dishes, but I hadn't thought about vegetables, baked potatoes, meatballs, or rice. I hadn't thought about a crockpot as something to reheat in either.

I had thought about pre-making main courses, but hadn't thought about pre-making veggies for the toddlers in my child care. What a grand idea!

I had always thought of a crockpot as a dinner item. I only had one. Now, I have several slow cookers in all different sizes. You can find them at yard sales, through Craigslist, FreeCycle, and at thrift stores.

If you aren't a morning person, then maybe preparing these items in the evening and putting them in the fridge would be better for you than getting it together first thing in the morning. For me, as long as I have a plan, I can follow it, even when I'm not quite awake.

I have collected ideas and recipes to suit any lifestyle. Weather you are going to do errands and want a hot lunch ready when you return home, or if you work all day and want dinner prepared when you get back, or if you care for children and would like to do all the prep work for a meal in the morning to be done by lunch time; you will find something you can use in this book.

# Crock Pot Fried Rice

*By A Year of CrockPotting (blog)*

## Ingredients

2 cups leftover rice

3 T butter

2 T soy sauce

2 t worcestershire sauce

1/2 t black pepper

1/4 t kosher salt

1/2 diced yellow onion

1 cup of whatever frozen or fresh vegetables you have on hand.

leftover meat

1 egg

## Directions

Plop everything in the crockpot together. Mix it around, and cook on high for 2-3 hours, or on low for 3-4 hours. You are only heating everything up and cooking the egg.

## Servings

## Comments and Notes

# Crock Pot Lasagna

*By Pamm*

## Ingredients

spaghetti sauce  
uncooked lasagna noodles  
spaghetti sauce  
ricotta or cottage cheese  
mozzarella cheese

## Directions

Layer ingredients in an ice cream bucket or other container that will fit inside your crock pot. (Be careful not to layer too high.) Freeze.

TO SERVE: Run bucket under cold water and pop frozen lasagna in crockpot. Cook on high 1 hour and on low for the rest of the day.

## Servings

## Comments and Notes

# Crock Pot Pizza

*By Debra*

## Ingredients

- 1 1/2 pounds hamburger meat
- 1 jar spaghetti sauce (16 oz)
- 1 jar pizza sauce
- 1 bag wide egg noodles
- 1 package pepperoni or Canadian bacon
- 1 package shredded mozzarella cheese
- 1 package shredded swiss cheese

## Directions

Brown hamburger meat (can add chopped onion and/or bell pepper if you choose), drain. Add pizza and spaghetti sauce to hamburger and simmer. Cook noodles as directed (I add chicken bullion cube to the water to cook the noodles in, it adds flavor to the noodles). Lightly spray crock pot with cooking spray. Layer ingredients in crock pot in this order: hamburger mixture, noodles, cheese and pepperoni. Repeat layers until crock pot is full. Cook on low till cheese melts. (approximately 2 - 3 hours)

## Servings

## Comments and Notes

# Crock Pot Tuna Noodle Casserole

*By Michelle's Meals on a Budget*

## Ingredients

1 can of tuna fish, packed in water, drained  
1 can cream of mushroom soup  
16 oz. pasta of your choice  
2 c. water, more or less as needed  
Salt and pepper to taste

## Directions

Place ingredients in crock pot and cook on slow until noodles are soft, about 4 hours. You can also add chopped onions and substitute the Healthy Request soup for a low fat healthier version.

## Servings

## Comments and Notes

# Easy Chicken Soup

*By Pamm*

## Ingredients

Chicken broth  
vegetables  
cooked, chopped chicken  
prepared noodles

## Directions

Add to crockpot--chicken broth, canned or frozen vegetables, canned or leftover cooked & chopped chicken, prepared noodles.  
Heat on low 2-3 hours or on high 1-2 hours.

## Servings

## Comments and Notes

Use up your leftovers on this easy soup.

# Easy Roast Beef

*By ChefMom.com*

## Ingredients

1 Roast  
1 package of onion soup mix(Lipton's is good)  
1 cup of water  
Potatoes  
Carrots

## Directions

Place the roast in the slow cooker. Pour the soup mix over the roast. Pour the water over the roast. Cook on low for 7 hours. An hour before the roast is done, place the chopped up vegetables in the slow cooker.

## Servings

## Comments and Notes

# Ham And Cheese Strata

*By Pamm*

## Ingredients

1 tablespoon butter  
8 slices low-carb white bread; remove and save crusts  
6 ounces thinly sliced ham, roughly chopped  
8 ounces shredded Monterey Jack cheese, divided  
2 tablespoons dried minced onions, divided  
6 eggs, beaten  
3 1/4 cups half-and-half  
1/2 teaspoon kosher salt  
3/4 teaspoon black pepper  
1/4 teaspoon Tabasco sauce (about 2 shakes)

## Directions

Grease the slow cooker crock pot with the butter (leave excess in the crock pot).

Cut staled bread squares into 16 triangles, (cut up and leave out overnight, or toast briefly in a 250°\* oven)

Place 8 of the bread triangles into the bottom of the slow cooker; sprinkle in the trimmed-off crusts so that the bottom of the slow cooker is covered with bread.

Add the ham, sprinkling it over the bread to make a thick layer, then add all but 1/2 cup of the cheese.

Sprinkle 1 tablespoon of the onions over the cheese; top with remaining 8 bread triangles and set aside.

In a large mixing bowl, combine the eggs, half-and-half, salt, pepper and Tabasco sauce; whisk until blended. Pour the egg mixture over the bread triangles, then sprinkle with remaining onions.

Let mixture sit 15 minutes, then sprinkle on reserved 1/2 cup of cheese.

Cover and cook on LOW for 3 hours. Remove the slow cooker lid and let the strata rest for 10 minutes before cutting and serving.

## Servings

## Comments and Notes

# Spaghetti Bake

*By Pamm*

## Ingredients

1 lb. macaroni, uncooked  
1 lb. ground beef, browned  
1/2 cup water  
1 jar spaghetti sauce  
1 lb. mozzarella cheese, shredded

## Directions

Mix all ingredients but cheese. Put in ice cream bucket (or other container that will fit inside your crockpot) and freeze (I freeze the cheese separately in a baggie taped to the bucket).

TO SERVE: Loosen noodle mixture from the bucket by running cold water on bottom. Place in crockpot and top with cheese. Cook on high 1 hour, then on low 4-6 hours.

## Servings

## Comments and Notes

ANOTHER OPTION: Cook macaroni and mix as described above. Freeze in individual portions. Heat in microwave and serve.

# Super Easy Fajitas

*By A Year of CrockPotting (blog)*

## Ingredients

2 lbs of thin cut stir fry beef (you could use chicken)  
1 packet of fajita seasoning mix  
1 onion  
2 bell peppers, any color  
1/2 cup of water

## Directions

Dump your meat into the crockpot. It can be frozen or thawed.

Cut the onion and the peppers in strips, and add to the crock.

Add the seasoning and water.

Cover and cook on low for 8-9 hours, or high for 6.

The meat is done when it reaches desired tenderness. I like to cook on low for as long as possible, because I don't like to chew forever.

Serve with your favorite fajita fixens'. We really like squeezing some fresh lime over the top of the meat before doctoring it up.

## Servings

## Comments and Notes

# Apple Pork Chops

*By MomsBudget.com*

## Ingredients

4-6 boneless pork chops  
2 cups apple juice  
1/2 tsp cinnamon

## Directions

Place pork chops in slow cooker, then pour over mixture of apple juice & cinnamon. Cover and cook for ten hours on low. Serve!

## Servings

## Comments and Notes

# Applesauce Sausage Bites

*By Pamm*

## Ingredients

2 pounds smoked sausage, kielbasa or Little Smokies  
1 cup applesauce  
1 Tbs. minced onion

## Directions

Cut sausage into desired size pieces. In crock pot, combine applesauce and onion. Stir in sausage and toss to coat.

Cook on low for 3 hours.

## Servings

## Comments and Notes

# Barbecue Pork Chops

*By Pamm*

## Ingredients

Pork Chops  
Barbecue Sauce

## Directions

Place pork chops in crock pot. Pour barbecue sauce on the meat. Cook on low 4-6 hours.

## Servings

## Comments and Notes

NOTE: This trick works on just about any meat such as chicken or beef. Any sauce can be used, too.

# Beef Taco Filling

*By Pamm*

## Ingredients

1 packet taco seasoning  
1 cup beef broth  
1 pound round steak

## Directions

Dissolve seasoning into broth. Place beef in crock pot and pour broth over. Cover and cook on low 6-8 hours. Shred beef into bite sized pieces and serve in tortilla with cheese, lettuce, tomatoes, etc.

## Servings

## Comments and Notes

# Cheeseburger in the Crock Pot

*By Debbie*

## Ingredients

1 lb. extra lean ground beef  
3 Tbsp. ketchup  
2 tsp. yellow mustard  
2 cups cubed pasteurized process American cheese  
10 hamburger buns

## Directions

Cook ground beef in large skillet until thoroughly cooked, about 5 minutes. Stir frequently to break meat up into small pieces. Drain beef thoroughly. Combine in slow cooker with ketchup and mustard and mix well. Top with cubed cheese. Cover crockpot and cook on low for 3-4 hours. Stir beef mixture gently. Serve beef mixture in hamburger buns.

## Servings

## Comments and Notes

# Crock Pot Italian Beef

*By Pamm*

## Ingredients

4-5 lb. pot roast  
3 cups water  
1 tsp. salt  
1 tsp. pepper  
1 tsp. oregano  
1 tsp. onion salt  
1 tsp. garlic salt  
1 tsp. basil  
1 package Good Season salad dressing  
1 onion (optional)

## Directions

Place all ingredients in crock pot and cook all day on low.  
Shred beef and return to broth for 15 min. Serve on buns or over French bread.

## Servings

## Comments and Notes

# Crock Pot Meatloaf

*By Pamm*

## Ingredients

1 1/2 lb. ground beef  
1/2 cup dry bread crumbs  
1/2 cup tomato juice  
3 T. chopped onion  
1 egg, beaten  
2 tsp. salt  
1/4 tsp. thyme  
ketchup

## Directions

Using a fork, mix all ingredients, except ketchup. Shape into loaf and put into greased crockpot. Top with ketchup. Cover and cook high for 1 hour, then low 6-8 hours.

## Servings

## Comments and Notes

# Crock Pot Meatloaf II

*By Pamm*

## Ingredients

2 lbs ground beef (Or use 1 lb. ground beef and 1 lb ground pork)  
2 beaten eggs  
2/3 cup oats  
1/2 cup spaghetti sauce  
1 envelope onion soup mix

## Directions

Mix in bowl: ground beef and/or pork, eggs, oats, spaghetti sauce, and onion soup mix. Shape in a loaf and put in crockpot on low for 6-8 hours. I put ours on high and it was done in about 4-5 hours.

## Servings

## Comments and Notes

\*\*Notes: If you don't have onion soup mix, use chopped onions or dried onion flakes and other seasonings. If you don't have spaghetti sauce, use tomato sauce and add seasonings. If you don't have oats, use crushed saltines. If you only have one pound ground meat, cut the recipe in half. It's easy to improvise.

# Crock Pot Sloppy Joes

*By Pamm*

## Ingredients

- 2 lbs lean ground beef
- 1 small onion, chopped
- 1 green pepper, chopped small
- 2 (10 ounce) cans tomato soup
- 1 cup ketchup
- 2 tablespoons brown sugar
- 3 tablespoons mustard
- 1/4 teaspoon black pepper
- 1/4 teaspoon garlic powder

## Directions

Brown Beef with onions and peppers on the stove.

Drain

Add to crock pot with remaining ingredients.

Cook on low 4 Hours High 2.

## Servings

## Comments and Notes

# Easy Barbecue Pork Sandwiches

*By Pamm*

## Ingredients

1 boneless pork shoulder roast, about 2 1/2 to 3 pounds  
1 cup chopped onion  
1 bottle (12 ounces) barbecue sauce, your favorite  
3 to 4 tablespoons honey, or to taste  
dash hot pepper  
sandwich rolls  
coleslaw, optional

## Directions

Place pork roast in a lightly greased 3 1/2 to 5-quart slow cooker. Combine onion, barbecue sauce, honey, and hot pepper; pour over roast. Cover and cook on LOW setting for 7 to 9 hours. Serve on buns, topped with slaw, if desired. Delicious with beans and coleslaw!  
Serves 6.

## Servings

## Comments and Notes

# Easy Crock Pot Spaghetti Sauce

*By Pamm*

## Ingredients

1/2 pound Italian sausage  
1 pound lean ground beef  
2 cans (14.5 ounces each) crushed tomatoes with juice  
1 cup chopped onion  
1 can (8 ounces) tomato sauce  
1 can (6 ounces) tomato paste  
1 to 2 tablespoons sugar  
1 to 2 teaspoons salt, or to taste  
2 cloves garlic, crushed  
2 teaspoons dried leaf basil

## Directions

Brown sausage in skillet along with ground beef. Break up sausage and ground beef while browning; drain well.

Add sausage and beef to crockpot, along with all remaining ingredients. Cover and cook on LOW setting for 8 to 10 hours or HIGH for 4 to 5 hours. Serves 8 to 10. This sauce can be frozen.

## Servings

## Comments and Notes

# Pork (or Beef) on a Bun

By *FamilyFun.com*

## Ingredients

1 3- to 4-pound pork-butt roast or beef brisket  
Salt and pepper to taste  
2 medium onions, sliced  
1 16-ounce jar barbecue sauce  
Soft rolls

## Directions

1. Carefully trim the meat of visible fat and season it with salt and pepper. Place the onions in the bottom of the crock, then lay the meat on top of them. (You may have to cut the brisket in half and stack the pieces.)
2. Pour about a half cup of the barbecue sauce over the meat and flip it around to coat it. Cover and let it cook for 9 to 10 hours on low.
3. Carefully remove the cooked meat from the crock and pour out the fat and juices, retaining the onions. For the pork: Using two forks, shred the meat into stringy chunks, discarding any fat.
4. Put the meat back in the crock, mix in the remaining barbecue sauce, and let it cook another half hour or so. (You could eat it now, but it's better if it soaks awhile.)
5. For the beef: Slice the brisket across the grain and place it on a platter, discarding any fat. Cover it with sauce and let it sit for 10 minutes or so if you can bear it! Serve on soft rolls, onions on the side. Makes 8 to 10 servings.

## Servings

## Comments and Notes

# Slow Cooked Pepper Steak

*By Pamm*

## Ingredients

2 lb. round steak  
1/4 cup soy sauce  
1 cup chopped onion  
1 clove garlic, minced  
1 tsp. sugar  
1/4 tsp. pepper  
1/2 tsp. salt  
1/4 tsp. ground ginger  
1-16 oz. can tomatoes, undrained, cut-up  
2 large green pepper, cut into strips

## Directions

Cut beef into strips. Place in slow cooker. Combine the next 7 ingredients; pour over beef. Cover and cook on low for 5-6 hours or until meat is tender. Add tomatoes and green peppers; cook on low 1 hour longer. Serve over noodles or rice.

## Servings

## Comments and Notes

When I made this I put everything in the pot and cooked on low all day. It's very yummy.

# Super Tender Crock Pot Chops

By *easy-kid-recipes.com*

## Ingredients

4 lean pork chops  
2 tablespoons soy sauce  
2 tablespoons oil  
1 garlic clove (minced)  
1/2 cup chicken broth  
2 tablespoons brown sugar  
1 tablespoon cornstarch

## Directions

Combine all ingredients except chops in a large bowl and mix well. Place chops at bottom of crock pot and pour mixture over chops. Cover and cook on low for approximately 8 hours.

## Servings

## Comments and Notes

## Breakfast Cobbler

*By My-Crockpot-Recipes.com*

### Ingredients

4 medium-sized apples -- peeled and sliced  
1/4 cup honey  
1 tsp cinnamon  
2 tablespoons butter -- melted  
2 cups granola cereal

### Directions

Place apples in slow cooker and mix in remaining ingredients. Cover and cook on low 7-9 hours (overnight) or on high 2-3 hours. Serve with milk.

### Servings

4

### Comments and Notes

# Crock Pot Apple Dumplings

*By A Year of CrockPotting (blog)*

## Ingredients

2 cans refrigerated crescent rolls  
2 granny smith apples  
1 stick of butter  
1 cup white sugar  
1 t vanilla  
1 t cinnamon  
1 cup Mountain Dew

## Directions

Spray your crock insert with cooking spray.

Roll out the little triangles of crescent rolls and fill each one with an apple slice or two and roll it up.

Pile the crockpot high with all of your little dumpling guys.

Melt the stick of butter in the microwave, and stir in the cup of sugar, and the cinnamon and vanilla. Pour over the dumplings, making sure to get down in the nooks and crannies.

Then add 1 cup of Mountain Dew, the same way---pour it over the top. It will make a delightful bubbly sound!

Prop lid open with a wooden spoon or chopstick and cook on high for 4-5 hours, or until the dough is brown and cooked through.

## Servings

## Comments and Notes

# Crock Pot Chex Mix

*By Pamm*

## Ingredients

3 c. pretzels  
6 c. Chex Cereals  
1 c. mixed nuts  
1 tsp. garlic powder  
1 tsp. celery salt  
1/2 tsp. seasoned salt  
2 tbsp. Parmesan cheese  
1/4 c. melted butter  
2 tbsp. Worcestershire sauce

## Directions

Mix pretzels, cereal, and nuts in crock pot. In a small bowl, mix other ingredients. Pour over dry ingredients and stir well. Cook on high, uncovered, for 2 hours, then on low for 2 hours, stirring every 30 minutes.

## Servings

## Comments and Notes

# Crock Pot Mac n' Cheese

By [www.mealsmatter.org](http://www.mealsmatter.org)

## Ingredients

2 cups Macaroni, cooked  
3 cups Shredded cheese (reserve 1/3)  
8 oz. Block Velveeta, melted  
½ stick Butter, melted  
5 oz. Can evaporated milk  
1 ¾ cup Milk  
1 Egg  
Salt & pepper  
Paprika

## Directions

Cook macaroni. Melt Velveeta & butter. Grease crock pot.

Mix all ingredients together in crock pot, except paprika and 1/3 of the shredded cheese. Sprinkle remaining cheese on top of macaroni, and then sprinkle paprika on top of cheese.

Cook 3 hours on low or 1 ½ hours on high.

## Servings

## Comments and Notes

Cook's Notes: You can double the recipe to take to parties, church or any other function. I like to add the paprika in the dish instead of using it as a topping. Add ham and some veggies and make it a whole meal. Enjoy! Pamm's Notes: I left out the regular milk because I don't like it too soupy. I made a double recipe, cooked one and froze the other half. A few weeks later, I defrosted the second batch in the fridge, then cooked it in the crockpot. It turned out just as yummy!

# Crock Pot Play Dough

*By A Year of CrockPotting (blog)*

## Ingredients

2 cups flour  
1 cup corn starch  
1 cup salt  
1/4 cup cream of tartar  
2 cups hot water  
2 t cooking oil (not a typo! that's all the oil you need!)

## Directions

Plug in your crockpot and turn to low to warm up slowly.

Dump in your dry ingredients, stirring to evenly distribute.

Add the water and oil. Close the lid and switch the heat to high.

Set a timer and check your playdough every 30 minutes, stirring well each time. Our playdough took a little under 2 hours to make.

You will know it's done or close to done when the playdough begins to form a ball when you stir it.

When that happens, remove the stoneware insert from your crockpot and stir some more. Dump it out onto a smooth surface and begin to knead----be careful---- it's going to be hot. If your dough is overly sticky, add a bit of cornstarch; if overly dry, add a touch more hot water. Each time you make the dough, the water required will be a bit different, depending on the humidity in the air.

Separate the dough into manageable lumps and push a hole into the center for a few drops of food coloring--let the kids squish the dough around to distribute the desired color. Their hands will be a bit colored for a few hours...

## Servings

## Comments and Notes

# Crock Pot Rice Pudding

*By Homestyle-Recipes.com*

## Ingredients

1 1/2 cup of cooked white rice  
16 oz of Half and Half or light cream  
3/4 cup of dark raisins  
3 eggs  
1/2 tsp of nutmeg  
2/3 cup of sugar  
2 tsp of vanilla

## Directions

Grease crock pot with butter. In a separate bowl, beat Half and Half, eggs, sugar & vanilla. Stir in rice and raisins, mix well. Pour mixture into crock pot. Sprinkle nutmeg on top.

Cook on HIGH for 30 minutes.

## Servings

## Comments and Notes

# CrockPot Rice Krispies Treat

*By A Year of CrockPotting (blog)*

## Ingredients

3 Tbs. butter or margarine  
1-10 oz. package of marshmallows  
6 cups Rice Krispies

## Directions

--put the butter in the crockpot  
--cover with the marshmallows  
--cover with cereal  
--cook on high for 1 hour, stir all ingredients well.  
--If it doesn't look done, cook for another 20-30 minutes.  
--Spread into a greased prepared 9 x 11 pan or pyrex using a greased spatula.  
--cut into squares when fully cooled, or eat hot right out of the pan.

## Servings

## Comments and Notes

# Crockpot Sausage and Egg Casserole

By *FabulousFoods.com*

## Ingredients

1 dozen beaten eggs  
14 slices of bread  
2 1/4 C milk (lowfat or skim is OK)  
2 1/2 C grated cheddar or Monterey Jack cheese  
1 lb. sausage, cooked and drained  
1/2 tsp. salt  
1 tsp. pepper (more or less to taste)  
2 tsp. mustard, optional

## Directions

Grease the sides of the crock with butter.

If desired, spread mustard on one side of the bread and cut bread into large squares. Make layers in the Crockpot of bread, followed by sausage, followed by cheese, ending with a cheese layer.

Beat eggs, milk, salt and pepper together. Pour over crockpot mixture, cover and turn on low. Cook for 8-12 hours. Serves 12

## Servings

## Comments and Notes

# Easy Crock Pot Spaghetti Sauce

*By Pamm*

## Ingredients

1/2 pound Italian sausage  
1 pound lean ground beef  
2 cans (14.5 ounces each) crushed tomatoes with juice  
1 cup chopped onion  
1 can (8 ounces) tomato sauce  
1 can (6 ounces) tomato paste  
1 to 2 tablespoons sugar  
1 to 2 teaspoons salt, or to taste  
2 cloves garlic, crushed  
2 teaspoons dried leaf basil

## Directions

Brown sausage in skillet along with ground beef. Break up sausage and ground beef while browning; drain well.

Add sausage and beef to crockpot, along with all remaining ingredients. Cover and cook on LOW setting for 8 to 10 hours or HIGH for 4 to 5 hours. Serves 8 to 10. This sauce can be frozen.

## Servings

## Comments and Notes

# Easy Does It Spaghetti

*By Pamm*

## Ingredients

1 lb. ground chuck  
1/2 c. chopped onion  
2 cloves garlic, minced  
2 (8 oz each) cans tomato sauce  
1 to 1 1/2 tsp Italian seasoning  
1 (4 oz) can sliced mushrooms, drained  
3 c. tomato juice  
6 oz. dry spaghetti, broken into 4 to 5 inch pieces

## Directions

Brown ground chuck in skillet, drain and put in Crock-Pot. Add all remaining ingredients except dry spaghetti; stir well. Cover; cook on Low 6 to 8 hours (High: 3 to 5 hours). Turn to high last hour and stir in dry spaghetti. 4 servings.

## Servings

## Comments and Notes

# Hardcooked Eggs

*By Pamm*

## Ingredients

eggs

## Directions

Put 3 to 6 eggs (straight from the refrigerator) into the slow cooker and cover with lukewarm water (about 3 to 4 cups water in a 3 1/2-quart pot). Cover and cook on low for about 3 1/2 hours.

## Servings

## Comments and Notes

# How to Make Baby Food in Your CrockPot

*By A Year of CrockPotting (blog)*

## Ingredients

fresh or frozen fruit or vegetables  
water

## Directions

Wash your vegetables and peel the skin. Cut into chunks. Put the chunks into your crockpot and cover with the least amount of water you can to fully cook them.

Make baby food on a day that you are home to monitor the food. Each variety will cook differently, depending on the moisture content and the density of the fruit or vegetable. Generally, everything should be cooked fully within 3 hours.

When the veggies or fruit are quite tender, unplug your crockpot. Use an immersible blender, a real blender, or a food processor to puree the food. If you need to add a bit of water to make it thinner for your baby, do so in little drips.

Freeze in ice cube trays, then pop out and store in a freezer bag.

## Servings

## Comments and Notes

Frozen vegetables are quite good for you. They are picked at the exact right time and all of the nutrients are preserved perfectly in the freezing process.

# Macaroni And Cheese

*By Pamm*

## Ingredients

8 ounces elbow macaroni, cooked and drained  
4 cups(16 ounces) shredded sharp Cheddar Cheese  
1 can (12 ounces) evaporated milk  
1 1/2 cups milk  
2 eggs  
1 teaspoon salt  
1/2 teaspoonblack pepper

## Directions

Place the cooked macaroni in crockpot that has been sprayed with nonstick cooking spray. Add the remaining ingredients, all except 1 cup of the cheese, mix well. Sprinkle with the remaining 1 cup of cheese and then cover and cook on low setting for 5 to 6 hours or until the mixture is firm and golden around the edges. Do not remove the cover or stir until it has finished Cooking.

## Servings

## Comments and Notes

# Overnight Grits CrockPot

*By A Year of CrockPotting (blog)*

## Ingredients

1 cup grits  
5 cups of water  
1/4 cup butter  
1/2 t kosher salt

## Directions

Combine all of the ingredients. I didn't spray the stoneware, or bother to melt the butter. I just threw it all in (butter floats!).

Cook on low for 6-8 hours.

Add desired topping (cheese, preserves, fruit, etc.)

## Servings

## Comments and Notes

## Overnight Oatmeal

*By What A Crock! (blog)*

### Ingredients

2 cups milk  
1 cup old-fashioned oats, uncooked  
1 cup apple, cored, peeled and diced  
1/2 cup raisins  
1/2 cup chopped walnuts  
1/4 cup brown sugar, packed  
1 tablespoon butter, melted  
1/4 teaspoon salt  
1/2 teaspoon cinnamon

### Directions

Mix all ingredients in a slow cooker sprayed with non-stick vegetable spray.

Cover and cook on low setting for 8 to 9 hours. Serves 4 to 6.

### Servings

### Comments and Notes

# Triple Chocolate Mess

By *Homestyle-Recipes.com*

## Ingredients

1 package of chocolate cake mix  
1 pint of sour cream  
1 package of chocolate pudding  
1 bag of chocolate chips  
3/4 cup of oil  
4 eggs  
1 cup of water

## Directions

Spray crock pot with non-stick spray. In a separate bowl, mix all ingredients well and pour into crock pot.

Cook on LOW for 4-5 hours.

## Servings

## Comments and Notes

# Brown Rice And Chicken

*By Pamm*

## Ingredients

1 c. diced cooked chicken  
2 onions, chopped  
2 stalks celery, chopped  
2 c. cooked brown rice  
2 c. chicken broth

## Directions

Combine all ingredients in slow cooker. Cook on low 6 to 8 hours or on high 4 to 5 hours.

## Servings

## Comments and Notes

# Cheesy Crockpot Chicken

*By Debra*

## Ingredients

4-6 Boneless Skinless chicken breasts  
2 cans cream of chicken soup  
1 can cheddar cheese soup  
1/4 tsp. garlic powder  
1/4 tsp pepper

## Directions

Place chicken in bottom of crockpot. Combine all other ingredients well. Spoon over chicken breast and cook on low for 6-8 hours. Serve over a bed of rice or noodles.

## Servings

## Comments and Notes

# Chicken and Dumplings

*By Pamm*

## Ingredients

4 boneless skinless chicken breasts, cut in small chunks  
2 cans condensed cream of chicken soup  
1/4 cup onion, finely diced  
2 cups water  
2 (10 oz) packages refrigerated biscuits  
1 chicken bouillon cube

## Directions

Combine all ingredients, except biscuits, in crock pot. Cover and cook on low for 5 to 6 hours. Thirty to Sixty minutes before serving, tear biscuit dough into 1-inch pieces. Add to your crock pot; stirring gently. Cover and cook on HIGH for an additional 30-60 minutes or until biscuits are fluffed up and cooked through.

## Servings

## Comments and Notes

# Chicken Rice

*By MomsBudget.com*

## Ingredients

1 cup cooked rice

1 10oz can cream of chicken soup

1 cup chicken broth

4 chicken thighs or breasts, partially cooked

10 oz package frozen broccoli

## Directions

Combine all but broccoli in slow cooker. Cover and cook on low for 4 hours. Add broccoli for last hour of cooking.

## Servings

## Comments and Notes

# Chicken Taco Filling

*By Pamm*

## Ingredients

- 1 packet taco seasoning
- 1 cup Chicken broth
- 1 pound boneless, skinless chicken breasts

## Directions

Dissolve seasoning into broth. Place chicken in crock pot and pour broth over. Cover and cook on low 6-8 hours. Shred chicken into bite sized pieces and serve in tortilla with cheese, lettuce, tomatoes, etc.

## Servings

## Comments and Notes

# Chicken Teriyaki

*By Pamm*

## Ingredients

6-8 chicken pieces

1 (10 oz.) bottle teriyaki marinade sauce

## Directions

Place all in crockpot. Cook on low 8-10 hours.

## Servings

## Comments and Notes

# Chicken Wings Appetizer

*By Homestyle-Recipes.com*

## Ingredients

15 chicken wings  
1/3 cup of soy sauce  
1 tsp of ground ginger  
2 minced garlic cloves  
2 minced green onions  
2 tbsp of honey  
2 tsp of vegetable oil

## Directions

Combine all ingredients, except for chicken, in a separate bowl. Smother chicken in sauce and place in crock pot.

Cook on LOW for 7 hours.

## Servings

## Comments and Notes

# Crock Pot Chicken and Rice Casserole

*By Pamm*

## Ingredients

4 chicken breasts  
1 can cream of chicken soup  
1 can cream of celery soup  
1 can cream of mushroom soup  
1/2 c. diced celery  
1 c. Minute rice

## Directions

Mix in crock pot the 3 cans of soup and rice. Place the chicken on top of the mixture, then add the diced celery. Cook for 3 hours on high or 4 hours on low. Makes 4 servings. More rice, about 1/2 cup, and 2 more chicken breasts may be added to make 6 servings.

## Servings

## Comments and Notes

# Crock Pot Chicken and Stuffing

*By Pamm*

## Ingredients

4 bonless, skinless chicken breasts  
1 can cream of chicken soup  
1/3 cup milk  
1 pkg. Stove Top Stuffing  
1 2/3 cup water

## Directions

Place chicken in crockpot. Combine soup and milk and pour over chicken. Combine stuffing mix and water. Spoon over top. Cook on low 6 to 8 hours.

## Servings

## Comments and Notes

# Crock Pot Chicken Nuggets

*By A Year of CrockPotting (blog)*

## Ingredients

4 to 6 boneless, skinless chicken breast halves  
4 T butter or olive oil  
4 eggs  
breadcrumbs, or a mixture of cracker, cereal, tortilla chip, etc. crumbs.

## Directions

Make sure the chicken is fully thawed. Cut into child-size pieces.

In a bowl, mix the melted butter or oil with the egg. Blend up the cracker and cereal crumbs to make a fine bread crumb mixture and pour into a pie plate.

Spray your crockpot with cooking spray.

Dip each piece of chicken in the egg mixture, and then toss in the crumbs. Put a layer of battered chicken pieces in the bottom of the crock. When the bottom is full, add a piece of aluminum foil. Poke tiny holes in the foil to allow steam to escape. Make more layers until you're out of chicken.

Cover your crock, but vent the lid with a wooden spoon or chopstick. Cook on high for 2-4 hours.

## Servings

## Comments and Notes

These are great to make a lot of and freeze for later.

# Crock Pot Cream Cheese Chicken

*By Pamm*

## Ingredients

- 3 lbs chicken pieces
- 1 (2/3 ounce) package Italian salad dressing mix
- 4 tablespoons melted butter (divided)
- 1 small onion, chopped
- 1 garlic clove, chopped
- 1 (10 1/2 ounce) can cream of chicken soup
- 8 ounces cream cheese
- 1/2 cup chicken broth

## Directions

Place chicken pieces in crock pot and sprinkle Italian seasoning over chicken. Sprinkle with 2 tablespoons melted butter.

Cook on low for 4-6 hours.

Melt 2 tablespoons butter in a sauce pan and saute onion and garlic. Add Cream of Chicken Soup, cream cheese, and chicken broth. Stir until smooth.

Add this mixture to crock pot and cook on low for an additional hour.

## Servings

## Comments and Notes

# Crock Pot Pineapple Chicken

*By A Year of CrockPotting (blog)*

## Ingredients

enough chicken for 4  
20 oz can of pineapple chunks  
1/4 cup soy sauce  
1 t red pepper flakes

## Directions

Plop the chicken into the crockpot. Drain the pineapple, and add the chunks with the soy sauce and the red pepper flakes.

Cook on low for 4-6 hours, or on high for 3-4.

The cooking time will depend on how thick your pieces of chicken are, and if they are frozen or not.

Frozen breast tenders only needed to cook on low for 4 hours.

Serve over rice.

## Servings

## Comments and Notes

# Garlic Chicken Alfredo

*By Pamm*

## Ingredients

1 jar (16 ounces) Creamy Garlic Alfredo Sauce, or Alfredo Sauce  
4 to 6 boneless chicken breast halves  
1 can (4 ounces) sliced mushrooms, drained  
8 ounces spaghetti, hot cooked  
grated Parmesan cheese

## Directions

Pour about 1/3 of the sauce into the slow cooker. Place chicken in the slow cooker; top with mushrooms and remaining sauce. cover and cook on LOW setting for 6 to 8 hours. Serve with hot cooked spaghetti, Parmesan cheese and a tossed salad.  
Serves 4 to 6.

## Servings

## Comments and Notes

# Hawaiian Chicken

*By Pamm*

## Ingredients

2-4 skinless, boneless chicken breasts, cubed  
32 ounces canned pineapple slices and juice  
30 ounces canned mandarin oranges and juice  
1 1/2 ounce envelope stir-fry seasoning  
Cooked rice

## Directions

Combine all ingredients (except rice) in crock pot. Stir. Cover and cook on LOW for 6-8 hours or on HIGH for 3 hours. Serve over rice

## Servings

## Comments and Notes

# Kid Friendly Orange Chicken

*By Pamm*

## Ingredients

1 to 1 1/2 pounds boneless, skinless chicken breasts  
12 oz. can orange soda  
1/2 cup soy sauce  
1 tsp. onion powder  
1 tsp. garlic powder  
1 tsp. ground ginger

## Directions

Place chicken in crock pot. Combine orange soda, soy sauce and spices in medium bowl. Pour over chicken. Cover; cook on low 5 to 6 hours. Serve over rice or chow mein noodles. (Note: I have even served this over Ramen noodles minus the seasoning packet.)

## Servings

## Comments and Notes

# Lemon Chicken Chunks

*By Pamm*

## Ingredients

2 boneless, skinless chicken cut into bite-sized chunks  
1 Tbs. olive oil  
1 Tbs. lemon juice  
1 tsp. garlic powder  
dash of pepper

## Directions

Combine all ingredients in crockpot. Cook on low for 2-3 hours.

## Servings

## Comments and Notes

# Lemonade Chicken

*By Pamm*

## Ingredients

4 pieces chicken  
1 can frozen lemonade concentrate (6 oz.)  
2 T. brown sugar  
3 T. ketchup  
1 T. vinegar

## Directions

Arrange chicken in crockpot. Combine lemonade, brown sugar, ketchup, and vinegar. Pour over chicken and cover. Cook on high for 3-4 hours or low for 6-8 hours. Serve.

## Servings

## Comments and Notes

# Orange Chicken

*By Pamm*

## Ingredients

6 Chicken breasts -- boned and skinned  
1/2 teaspoon Ginger  
1 teaspoon Salt  
Pepper  
8 ounces Frozen concentrate orange juice  
1 1/2 cups Shredded coconut  
2 cups Orange segments or canned, mandarin oranges  
2 Green onions, chopped

## Directions

Put chicken, ginger, salt, pepper and frozen orange juice in crock pot and cook on low 6 hours. Serve chicken on hot cooked rice on platter. Top with coconut, orange segments and green onions. Serve chicken liquid in gravy boat, if desired.

## Servings

## Comments and Notes

# Pineapple Ginger Chicken

*By MomsBudget.com*

## Ingredients

4 to 5 boneless chicken breast halves, cubed  
1 bunch green onions in 1/2" slices  
1 8oz can crushed pineapple, undrained  
1 tablespoon finely chopped crystallized ginger  
2 tablespoons lemon juice  
2 tablespoons soy sauce  
3 tablespoons brown sugar or honey  
1/2 teaspoon garlic powder

## Directions

Add all ingredients to slow cooker, covering and cooking on low for 6-8 hours. Serve over fried or steamed rice.

## Servings

## Comments and Notes

# Pull-Apart Chicken

*By Pamm*

## Ingredients

3/4 pound bonless, skinless chicken (2-3 large)  
1/2 cup water  
1 tsp. vinegar  
1/2 tsp. onion powder  
1/2 tsp. garlic powder  
1 tsp. Italian seasoning  
1 tsp. sugar  
4 hamburger buns

## Directions

Place all ingredients (except buns) in the crock pot. Cover and cook on low for 8-10 hours. During the last two hours of cooking, use fork to shread chicken. Spoon over hamburger buns and serve.

## Servings

## Comments and Notes

Also good in a tortilla.

# Pulled Chicken Sandwiches

*By Pamm*

## Ingredients

- 1 medium onion, thinly sliced or 1/2 large onion, thinly sliced
- 3 boneless skinless chicken breasts

Sauce:

- 1 cup ketchup
- 2 tablespoons cider vinegar
- 2 tablespoons molasses
- 1 tablespoon yellow mustard
- 1/4 teaspoon black pepper
- 1 teaspoon onion powder
- 1/4 teaspoon cumin
- 1/2 teaspoon garlic powder
- 1/2 teaspoon Tabasco sauce
- 1 pinch salt

## Directions

Cut the onion in half and slice into thin half rings. Line the bottom of the crock pot with the onions.

Trim the chicken breasts and place on top of the bed of onions.

Mix all of the sauce ingredients together and pour on top of the chicken covering completely. (I make the sauce the night before so that it is a simple dump and run in the morning.)

Cook for 6 hours on low setting. The sauce thickens and turns into a dark rich brown during cooking. At the same time the onions dissolve into the sauce.

When the chicken is falling apart tender, take two forks and shred the chicken.

Serve on top of split buns. I like mine toasted so they hold up better to the weight of the shredded chicken.

Suggested sides include baked beans, corn on the cob, coleslaw or cucumber salad.

## Servings

## Comments and Notes

# Scalloped Chicken

*By Pamm*

## Ingredients

5 ounce package scalloped potatoes plus seasoning packet mix  
4 chicken breast halves or 6 legs  
2 cups water

## Directions

Put potatoes, seasoning mix, and chicken in slow cooker. Pour water over all. Cover. Cook on low 8 to 10 hours or high 4 hours.

## Servings

## Comments and Notes

# Slow Cooker Chicken Cola

*By Pamm*

## Ingredients

1 whole chicken  
1 cup ketchup  
1 cup cola

## Directions

Put all in crockpot and cook for 9 hours.

## Servings

## Comments and Notes

# Touch-of-the-Orient Chicken

*By Pamm*

## Ingredients

6 chicken drumsticks with thighs  
1/2 cup soy sauce  
1/4 cup packed brown sugar  
1 clove garlic-crushed  
1 8 oz. can tomato sauce

## Directions

Rinse chicken and pat dry with paper towels. Place chicken in slow cooker. In a medium bowl, combine soy sauce, brown sugar, garlic and tomato sauce. Pour sauce over chicken. Cover and cook on low about 5 hours. Remove to platter. Serve with rice.

## Servings

## Comments and Notes

## Barb's Tomato Soup

*By ~Barb in Ontario*

### Ingredients

2 cans tomato soup  
1/2 soup can water  
1 cup dry elbow noodles

### Directions

Combine all ingredients in small crockpot. Cook on low for three hours.

### Servings

### Comments and Notes

# Beans & Franks

*By Pamm*

## Ingredients

Hot Dogs  
Pork & Beans

## Directions

Add cut-up hot dogs to cans of pork and beans. Heat on low for 2 hours.

## Servings

## Comments and Notes

# Breakfast Sausage

*By Pamm*

## Ingredients

Breakfast Sausage

## Directions

Put thawed or frozen breakfast sausage links or patties in crockpot. Add a tablespoon of water. Cook on low for 3 to 4 hours.

## Servings

## Comments and Notes

We have breakfast foods for lunch or dinner, too. Yum!

# Burritos

*By Pamm*

## Ingredients

Frozen Burritos

## Directions

Put frozen burritos in crockpot and sprinkle the tops with a teaspoon or so of water or vegetable oil. Cook on low 2-3 hours.

## Servings

## Comments and Notes

# Hamburgers

*By Pamm Clark*

## Ingredients

Frozen hamburgers

## Directions

Place frozen hamburgers in crockpot. Cook on low 3 to 4 hours.

## Servings

## Comments and Notes

## Heat & Reheat

*By Pamm*

### Ingredients

Canned Stew  
Chunky Soups  
Canned Chili  
Spaghetti Sauce  
Hamburgers  
Meatballs  
Mashed Potatoes  
Fried Rice  
Mac 'N Cheese  
Ramen Noodles  
Baby Bottles of Breast Milk & Formula  
Any Left-Overs

### Directions

Use your mini crockpots to heat and reheat just about anything.

### Servings

### Comments and Notes

# Hot Dogs

*By Pamm*

## Ingredients

Hot Dogs

## Directions

Add hot dogs and a tablespoon of water to crockpot. Cook on low for 2 to 4 hours. They came out perfectly 'roasted'!

Because I worry about choking with the toddlers, I cut hot dogs length-wise, then into chunks, but for older kids you could leave them whole.

## Servings

## Comments and Notes

# Meatballs

*By Pamm*

## Ingredients

Meatballs, frozen

## Directions

Put frozen meatballs (either store bought or some that you've made ahead) in crockpot. If desired, add brown gravy or spaghetti sauce or just leave them plain. Cook on low 2 to 4 hours.

## Servings

## Comments and Notes

# Vegetables

*By Pamm*

## Ingredients

Canned or frozen vegetables

## Directions

Put canned (drain about 1/2 the water out) or frozen (add about 1/4 to 1/2 cup water) vegetables (carrots, corn, peas, green beans, yams, etc.) in your mini-crockpot. Add a pat of butter or margarine and season to taste. We like seasoning salt or celery salt. Cook on low for 2 to 4 hours.

## Servings

## Comments and Notes

# Vienna Sausage

*By Pamm*

## Ingredients

Vienna Sausage

## Directions

Drain off some liquid from Vienna sausage can and dump some liquid with the sausages into the crockpot. Cook on low for 2 hours.

## Servings

## Comments and Notes

# Acorn Squash

*By Pamm*

## Ingredients

1 acorn squash  
salt  
cinnamon  
butter

## Directions

Place whole, rinsed squash in slow cooker. Cover and cook on low 8-10 hours.

Split squash and remove seeds. Sprinkle each half with salt and cinnamon; dot with butter and serve.

## Servings

## Comments and Notes

# Crock Pot Baked Potatoes

*By Pamm*

## Ingredients

Baking Potatoes

## Directions

Prick potatoes with fork. Wrap them in foil. Fill Crock-Pot with 6 to 12 potatoes. Cover and cook on Low 8 to 10 hours (High: 2 1/2 to 4 hours). Come back. Do not add water.

## Servings

## Comments and Notes

## Crock Pot Corn on the Cob

*By A Year of CrockPotting (blog)*

### Ingredients

fresh corn  
aluminum foil

### Directions

Shuck the corn.

Wrap each ear in aluminum foil and place in the crockpot.

**DO NOT ADD WATER**

Cover and cook on high for 2 hours.

### Servings

### Comments and Notes

## Crock Pot Instant Mashed

*By A Year of CrockPotting (blog)*

### Ingredients

box of instant potatoes  
the stuff on the back of the box that they tell you to use: milk, water, and butter

### Directions

Follow the directions on the back of the box. I used my 1.5 qt mini crockpot and used the 1/3 of a cup proportions---which is supposed to be enough to feed 3-4 people as a side dish. They must be smufs, though. My kids ate it all for lunch and wanted more.

Cook on low for 1-2 hours---you will know the potatoes are done when you stir them and they look done.

### Servings

### Comments and Notes

# Crock Pot Stuffing

*By MomsBudget.com*

## Ingredients

16 oz box of herb seasoned stuffing mix  
1/2 cup chopped onion  
1 stalk celery, thinly sliced  
1 1/2 cups water  
1 10 oz can of condensed mushroom soup  
1 8oz container sour cream

## Directions

Combine stuffing mix, onion and celery in slow cooker. In a separate bowl, combine water, soup and sour cream, mixing well. Pour over mixture in crock pot, then stir to combine.

Cook on low for 5-6 hours or high for 2-1/2 to 3 hours.

For easier removal, spray with non-stick cooking spray before beginning.

## Servings

## Comments and Notes

# Crock Pot Tators

*By Pamm*

## Ingredients

2 pounds frozen hashbrowns  
2 cans cheddar cheese soup  
1 can evaporated milk  
2 tbs. onion flakes  
salt and pepper to taste

## Directions

Combine all ingredients and put in crock pot. Cover; cook on low for 8 hours or on high for 4 hours.

## Servings

## Comments and Notes

# Potato Casserole

*By My-Crockpot-Recipes.com*

## Ingredients

1 pkg frozen hash browns  
1 small carton Ranch Dip  
1 can Cream of Potato Soup  
salt, pepper  
dried onions to taste  
4-5 oz of grated cheddar cheese

## Directions

Mix 1st 4 ingredients. Put into slow cooker/Crock Pot. Place grated cheese on top. I cooked on high for about 4 hours. They were delicious. You could probably add ham or other meat, for a complete meal in one.

## Servings

## Comments and Notes

## Rice

*By A Year of CrockPotting (blog)*

### Ingredients

1T butter  
1 cup rice -- white, brown, Jasmine, etc.  
2 cups water  
pinch of salt

### Directions

--rub butter on the inside of your crockpot stoneware  
--put in rice  
--stir in water and salt  
--cover and cook on high for 2-3 hours, checking and stirring every 45 minutes or so.

### Servings

### Comments and Notes

## Seasoned Potatoes

*By Colleen*

### Ingredients

baking potatoes, cut into cubes  
water  
butter  
pepper  
crushed garlic  
season salt

### Directions

Placed cubed potatoes in crockpot with a small amount of water, some butter, pepper, crushed garlic, and some season salt. Cook on low 2 to 4 hours.

### Servings

### Comments and Notes

# Spicy Crock Pot Sweet Potatoes

*By Kalyn's Kitchen*

## Ingredients

3 lb. orange-fleshed sweet potatoes (3 large or 4 medium sweet potatoes, often called yams in U.S. stores)  
2 T olive oil  
non-stick spray for crockpot  
2 tsp. sweet potato spice mix (see below)  
fresh ground black pepper to taste  
sea salt to taste (I used a sea salt grinder)

Sweet Potato Spice Mix (grind herbs together with a mortar and pestle or spice grinder, then mix in salt)

2 T ground coriander  
1 T ground fennel  
1 T dried oregano  
1 T Aleppo Pepper (or use a smaller amount of cayenne pepper)  
2 T kosher salt

## Directions

Peel sweet potatoes and cut into pieces about 1 inch square. Put sweet potatoes into plastic Ziploc bag, add 2 T olive oil and 2 tsp. spice mix, seal bag and squeeze potatoes around until they're all coated with oil and spice mix is well-distributed.

Spray inside of Crockpot slow cooker with non-stick spray or olive oil. (I used a 3.5 quart crock pot for this recipe.) Put sweet potatoes in crockpot and cook on high, stirring a couple of times so they don't stick or get too browned on the bottom.

Sweet potatoes are done when they're completely softened and fragrant, about 3 hours. Mash slightly if desired, and season to taste with fresh ground black pepper and sea salt. Serve hot.

## Servings

## Comments and Notes

Make Ahead Tips: Sweet potatoes can be cut and mixed with olive oil and seasoning earlier in the day. Cooked sweet potatoes could be kept in the crockpot on low or warm for a few hours if needed.

# Sweet Potatoes and Apples

*By Pamm*

## Ingredients

5 medium sweet potatoes, peeled  
3 apples, peeled, cored and sliced  
1/4 teaspoon nutmeg  
1/4 teaspoon cinnamon  
1/4 cup maple syrup  
2 tablespoons butter, melted

## Directions

Slice the sweet potatoes into 1-inch slices. Lay them in the slow cooker, then layer the apple slices over them. In a small bowl, combine the spices, syrup, and butter. Drizzle over the apples and potatoes. Cover and cook on low for 6 hours.

## Servings

## Comments and Notes

## Wild Rice

*By Pamm*

### Ingredients

1 1/2 C uncooked long grain rice  
1/2 C uncooked wild rice  
1 envelope dry onion soup mix  
1 Tbsp parsley (optional)  
4 C water  
1 bunch green onions, chopped  
8 oz fresh or canned mushrooms, sliced  
1/4 C butter or margarine, melted

### Directions

Combine all ingredients. Pour into lightly greased slow cooker. Cover & cook on high 2 1/2 hours, stirring occasionally.

### Servings

### Comments and Notes

# Index

Acorn Squash	79
Apple Pork Chops	15
Applesauce Sausage Bites	16
Barb's Tomato Soup	69
Barbecue Pork Chops	17
Beans & Franks	70
Beef Taco Filling	18
Breakfast Cobbler	29
Breakfast Sausage	71
Brown Rice And Chicken	45
Burritos	72
Cheeseburger in the Crock Pot	19
Cheesy Crockpot Chicken	46
Chicken Rice	48
Chicken Taco Filling	49
Chicken Teriyaki	50
Chicken Wings Appetizer	51
Chicken and Dumplings	47
Crock Pot Apple Dumplings	30
Crock Pot Baked Potatoes	80
Crock Pot Chex Mix	31
Crock Pot Chicken Nuggets	54
Crock Pot Chicken and Rice Casserole	52
Crock Pot Chicken and Stuffing	53
Crock Pot Corn on the Cob	81
Crock Pot Cream Cheese Chicken	55
Crock Pot Fried Rice	6
Crock Pot Instant Mashed	82
Crock Pot Italian Beef	20
Crock Pot Lasagna	7
Crock Pot Mac n' Cheese	32
Crock Pot Meatloaf	21
Crock Pot Meatloaf II	22
Crock Pot Pineapple Chicken	56
Crock Pot Pizza	8
Crock Pot Play Dough	33
Crock Pot Rice Pudding	34
Crock Pot Sloppy Joes	23
Crock Pot Stuffing	83
Crock Pot Tators	84
Crock Pot Tuna Noodle Casserole	9
CrockPot Rice Krispies Treat	35
Crockpot Sausage and Egg Casserole	36
Easy Barbecue Pork Sandwiches	24
Easy Chicken Soup	10
Easy Crock Pot Spaghetti Sauce	25, 37
Easy Does It Spaghetti	38
Easy Roast Beef	11
Garlic Chicken Alfredo	57
Ham And Cheese Strata	12

Index ( ...continued )

Hamburgers	73
Hardcooked Eggs	39
Hawaiian Chicken	58
Heat & Reheat	74
Hot Dogs	75
How to Make Baby Food in Your CrockPot	40
Kid Friendly Orange Chicken	59
Lemon Chicken Chunks	60
Lemonade Chicken	61
Macaroni And Cheese	41
Meatballs	76
Orange Chicken	62
Overnight Grits CrockPot	42
Overnight Oatmeal	43
Pineapple Ginger Chicken	63
Pork (or Beef) on a Bun	26
Potato Casserole	85
Pull-Apart Chicken	64
Pulled Chicken Sandwiches	65
Rice	86
Scalloped Chicken	66
Seasoned Potatoes	87
Slow Cooked Pepper Steak	27
Slow Cooker Chicken Cola	67
Spaghetti Bake	13
Spicy Crock Pot Sweet Potatoes	88
Super Easy Fajitas	14
Super Tender Crock Pot Chops	28
Sweet Potatoes and Apples	89
Touch-of-the-Orient Chicken	68
Triple Chocolate Mess	44
Vegetables	77
Vienna Sausage	78
Wild Rice	90