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Throw it in and go!

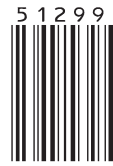
Don't let your stomach suffer because you're short on time—use *200 Slow Cooker Creations* to create an easy, mouthwatering meal without all the hassle. Just toss a few ingredients in the good ol' slow cooker in the morning and, come dinnertime, your meal will be ready! Try the chicken cordon bleu, sweet pork ribs, or easy flank steak for dinner; pizza fondue or broccoli cheese soup for a snack; or have some cherry biscuit cobbler, caramel fondue, or hot fudge brownie cake for dessert!

COOKBOOK

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200 Slow Cooker Creations

Ashcraft
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200 Slow Cooker Creations



Stephanie Ashcraft
and Janet Eyring

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Fall Harvest Chowder

Makes 8–10 servings

½ pound ground beef, browned and drained
½ cup chopped onion or ¼ cup dried minced onion
4 cups water
1 cup diced carrots
1 cup diced celery
1 cup peeled and cubed potatoes
1 (28-ounce) can diced tomatoes
1 (8-ounce) can tomato puree
1 teaspoon salt
¼ teaspoon black pepper
¼ teaspoon crushed bay leaves
1½ teaspoons Italian seasoning

Combine all ingredients in a greased 4½- to 6-quart slow cooker. Cover and cook on low heat for 6–8 hours or on high heat for 3–4 hours. For a thicker soup, cook on low heat for 8–10 hours.

Chicken Cordon Bleu

Makes 4–6 servings

4–6 slices ham
4–6 slices Swiss or mozzarella cheese
4–6 boneless, skinless chicken breasts, flattened to ¼ inch
1 (10.75-ounce) can cream of chicken soup, condensed
½ cup milk
½ cup Italian seasoned breadcrumbs

Roll a slice of ham and cheese inside each flattened chicken breast. Secure with a toothpick. Place chicken rolls in a greased 2½- to 3½-quart slow cooker. Combine the soup and milk and then pour over the chicken. Sprinkle breadcrumbs over top. Cover and cook on low heat for 6–8 hours.

Hot Fudge Brownie Cake

Makes 8-10 servings

Bottom layer:

2 cups brownie mix
1 egg
1 tablespoon vegetable oil
¼ cup water
⅓ cup chocolate chips

Topping:

½ cup brown sugar
2 tablespoons baking
cocoa
¾ cup boiling water

Vanilla ice cream
Hot fudge
Chopped nuts

In a bowl, mix together all of the bottom layer ingredients. Spread batter into a greased 2½- to 3-quart slow cooker.

In a separate bowl, mix together all of the topping ingredients until the sugar and cocoa are completely dissolved. Pour mixture over the batter. Cover and cook on high heat for 2 hours. Turn off slow cooker and let cake sit 30 minutes.

Spoon into bowls and serve with a scoop of ice cream on top. Drizzle with hot fudge and sprinkle with nuts.