

# Slow-Cooker Recipe Collection

*by Ginger Hack*

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## *Dips*

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### *Artichoke Cheese Dip*

1 lb. mozzarella cheese, shredded  
1 cup Parmesan cheese, grated  
1 cup mayonnaise  
1 cup artichoke hearts, drained and chopped  
1 red pepper, seeded and finely chopped  
(or a 4-ounce can chopped Anaheim green peppers)  
2 cloves garlic, minced

Slow-Cooker

3 - 3.5 quart

4 - 4.5 quart

Directions:

1. Add all the ingredients to the slow cooker and mix thoroughly.
2. Cover; cook about 1 to 2 hours on low.
3. Serve on baguettes or with sourdough bread.

-Recipe adapted from Rival Product's website, <http://www.crockpot.com>

## *Classic Swiss Fondue*

1 garlic clove, halved  
1 1/2 cup dry white wine  
1 tablespoon lemon juice  
1 pound natural Swiss cheese, grated  
3 tablespoons all-purpose flour  
1/8 teaspoon pepper  
1/8 teaspoon ground nutmeg

Slow-Cooker

3 - 3.5 quart

4 - 4.5 quart

Directions:

1. Rub inside of stoneware with garlic; discard garlic.
2. In a saucepan, heat wine until hot but not boiling. Add the lemon juice
3. Thoroughly mix the flour into grated cheese. Drop cheese mixture by handfuls into hot wine while stirring constantly. Add pepper and nutmeg.
4. Place cheese mixture into stoneware and heat on high for 30 minutes. Decrease heat to low.
5. Serve fondue by spearing chunks of bread into cheese using long forks.

-Recipe adapted from Rival Product's website, <http://www.crock-pot.com>

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## *Main Dishes*

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### *Mexican-Style Pot Roast*

- 1 tablespoon salad oil
- 3 medium garlic cloves
- 1 3-pound beef chuck or rump roast
- 4 medium, hot red or hot green peppers, diced
- 2 medium onions, diced
- 1 16-ounce can tomato puree
- 1/4 cup red wine vinegar
- 1 tablespoon sugar
- 2 teaspoons salt
- 1 teaspoon oregano
- 4 medium green peppers, cut into quarters
- 1 10-ounce packages frozen whole-kernel corn

Slow- Cooker

5 - 5.5 quart

6 - 6.5 quart

Directions:

In a large skillet, heat the salad oil. Add roast to skillet and brown on all sides. Remove meat to a plate and set aside. In the same skillet, add onions and hot peppers and cook until tender.

Combine all ingredients (except for the frozen corn) into the slow-cooker. Cook on low for 8 - 10 hours, or high for 5 - 6 hours. Add frozen corn during the last few minutes off cooking time.

-Recipe adapted from *Good Housekeeping Illustrated Cookbook*.

## *Chicken Cacciatore*

A 4-pound chicken, cut into individual pieces  
2 to 3 tablespoons flour  
1/4 cup olive oil  
2 tablespoons chopped shallots  
1 minced garlic clove  
1/4 cup Italian tomato paste  
1/2 cup dry white wine  
1 teaspoon salt  
1/4 teaspoon white pepper  
3/4 cup chicken stock  
1/2 bay leaf  
1/8 teaspoon thyme  
1/2 teaspoon basil  
1/8 teaspoon sweet marjoram  
1 cup sliced mushrooms

Slow-cooker

5 - 5.5 quarts

6 - 6.5 quarts

Directions:

Dredge chicken pieces into flour. Heat olive oil in a skillet and sauté chicken until golden brown.

Place chicken and the rest of the ingredients into a slow-cooker. Heat on low for 7 - 9 hours or high for 4 - 5 hours.

Serve with rice or potatoes.

## *Beef Bourguignonne*

1 1/2 cups all-purpose flour  
5 pounds beef stew meat, cut into 1-inch pieces  
Salt and freshly ground pepper, to taste  
1/4-cup extra-virgin olive oil  
5 thick bacon slices, cut into 1-inch pieces  
5 large carrots, peeled and cut into 1/2-inch pieces  
2 yellow onions, sliced 1/4 inch thick  
5 garlic cloves, chopped  
2 bay leaves  
6 fresh thyme sprigs  
6 fresh flat-leaf parsley sprigs  
1 pound white button mushrooms, halved  
3 cups red wine such as cabernet sauvignon or Pinot Noir  
1 cup rich beef broth

Slow-cooker

6 - 6.5, or 7 Quart

Directions:

Place the flour in a large bowl. Season the beef with salt and pepper, add to the flour and stir to coat evenly. Transfer to a plate, shaking off the excess flour. In a large sauté pan over medium-high heat cook the bacon until crisp and set aside. Pour bacon grease from pan. In the same pan, warm the olive oil until almost smoking. Working in batches, brown the beef on all sides, 5 to 7 minutes. Transfer to a slow cooker. Add the carrots, onions and garlic to the sauté pan and cook, stirring occasionally, until just tender, about 10 minutes. Transfer to the slow cooker along with the bay leaves, thyme, parsley and mushrooms. Off the heat, pour the wine into the sauté pan and set over medium-high heat and bring to a boil, stirring to scrape up the browned bits from the pan bottom. Add to the slow cooker along with beef broth, cover and cook until the meat is fork tender, 6 hours on high or 8 - 10 hours on low. Discard the bay leaves.

## *Steak Diane*

8 beef tenderloins cut into 1/4 inch slices  
(or 4 trimmed rib eye steaks, each pounded into 1/4 inch thick pieces)  
salt  
pepper  
4 tablespoons butter  
1 cup mushrooms, sliced  
3 tablespoons fresh chives, chopped  
2 small shallots, minced  
1 cup beef stock  
1/4 cup brandy (optional)

Slow Cooker  
3 - 3.5 quart

### Directions:

1. Season steaks with salt and pepper. Heat the butter in a skillet and sear the steaks for 1 minute.
2. Place the steaks in the stoneware. Add the mushrooms, chives, shallots and beef stock to the slow cooker.
3. Cook on Low for 6 to 8 hours or High for 4 to 5 hours. During the last 30 minutes of cooking, add the brandy to the stoneware.

-Recipe adapted from Rival Product's website, <http://www.crock-pot.com>

## *Chicken Casablanca*

1 large onion, sliced  
1 teaspoon fresh ginger, grated  
2 cloves garlic, minced  
3 large carrots, diced  
2 large potatoes, peeled and diced  
1 medium zucchini, sliced 1" thick  
1 15-oz. can garbanzo beans, drained  
3 pounds. boneless chicken breast  
1/2 teaspoon cumin  
1/2 teaspoon turmeric  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1/4 teaspoon cinnamon  
1/4 teaspoon cayenne pepper  
1 14 1/2-oz. can chopped tomatoes  
2 tablespoon chopped parsley  
1 tablespoon chopped cilantro

Slow Cooker

5 - 5.5 quart

Directions:

1. Combine first eight ingredients in stoneware.
2. Combine spices in small bowl and sprinkle over ingredients in stoneware.
3. Add chopped tomatoes.
4. Cover and cook on Low 8 to 10 hours or on High 4 to 5 hours.
5. Stir in parsley and cilantro before serving.
6. Serve over cooked rice.

-Recipe courtesy of Rival Product's website, <http://www.crock-pot.com>.

## *Slow-Cooker French Cassoulet*

- 1 small onion, finely chopped
- 2 garlic cloves, finely chopped
- ½ cup carrots, peeled and finely chopped
- ½ cup tomatoes, seeded and roughly chopped
- 1 can cannellini beans, drained
- ¼ cup breadcrumbs
- 2 tablespoons fresh marjoram leaves, finely chopped
- 2 tablespoons fresh parsley leaves, finely chopped
- 1 ½ pounds chicken thighs or boneless chicken breasts
- 2 tablespoons olive oil
- ½ pound sausage
- ½ cup dry white wine
- ½ cup chicken broth

### Slow-Cooker

4 - 4.5 quart

5 - 5.5 quart

### Directions

1. In a large bowl, combine the onion, garlic, carrots, tomatoes, beans, breadcrumb, and fresh herbs. Gently stir to combine ingredients and set aside.
2. Heat a large skillet over medium high heat and add the olive oil. Once the oil is hot, brown all the chicken (in batches if necessary) and remove. Lightly brown and crumble the sausage in the same skillet, adding more oil if necessary. Remove the sausage once browned. Add the wine and broth to the skillet and scrap any burned bits off the bottom of the pan. Bring the liquid to a boil let it reduce by about two thirds. Remove from heat.
3. Place the bean mixture in the bottom of the slow cooker and cover with the browned chicken and sausage. Pour the reduced liquid over all and cook on High for 3-3 ½ hours or on Low for 6-7 hours.

-Recipe adapted from Rival Product's website, <http://www.crock-pot.com>

## *Jambalaya*

1 pound cooked andouille sausage, sliced  
2 cups cooked ham, diced  
2 onions, chopped  
2 stalks celery, sliced  
½ green pepper, diced  
1 28-ounce can whole tomatoes  
¼ cup tomato paste  
1 tablespoon minced garlic  
1 tablespoon parsley, minced  
½ teaspoon dried thyme  
2 whole cloves  
2 tablespoons olive oil  
1 pound medium to large shrimp, peeled and de-veined  
3 cups hot, cooked white rice

Slow-cooker

5 - 5.5 quart

6 - 6.5 quart

Directions:

1. Mix all ingredients except shrimp and rice in stoneware.
2. Cover; cook on Low 8 - 10 hours.
4. Thirty-minutes before serving, turn to high and add shrimp.
5. Serve Jambalaya over hot white rice.

-Recipe adapted from Rival Product's website, <http://www.crock-pot.com>.

## *Chicken Seville*

1/4 cup olive oil  
1 3 1/2-to 4-pound broiler-fryer, cut up  
1 medium green bellpepper, cut in strips  
1 medium red bell pepper, cut in strips  
1 large onion, sliced  
1/2 cup minced cooked ham or crumbled cooked bacon  
2 garlic cloves, minced  
1 28-ounce can tomatoes, well drained  
3/4 teaspoon salt  
1/4 teaspoon pepper  
1/8 teaspoon fennel seed  
1/8 teaspoon marjoram leaves  
1/8 teaspoon thyme leaves  
1 3 1/4-to 3 1/2-ounce can pitted, large ripe olives, drained and halved  
1 10-ounce jar colossal pimento-stuffed olives, drained and halved  
Fresh herbs (optional)\*

### Slow-Cooker

5 - 5.5 quart

6 - 6.5 quart

### Directions:

In a 12-inch skillet over medium-high heat, in hot oil, brown chicken; remove to plate. In same skillet over medium heat, in remaining oil, cook green peppers, onion, ham, and garlic, stirring occasionally, for about 5 minutes.

Add all ingredients (except fresh herbs) to crockery of slow-cooker discarding any excess oil. Cook on high for 5 hours. Serve chicken pieces over rice; spoon vegetables and sauce on top.

\*A small handful of fresh herbs such as parsley, thyme, basil, and oregano ( or a combination) may be added during the last hour of cooking for additional flavor.

-Recipe adapted from Good Housekeeping Illustrated Cookbook.

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## *Side Dishes*

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### *Potatoes Euphoria*

4 scallions, finely chopped

2 garlic cloves, minced

1 teaspoon salt

1/4 teaspoon freshly ground black pepper

2 pound red or white boiling potatoes, scrubbed and sliced into 1/8-inch-thick rounds

8 ounces cream cheese, cut into 1-inch cubes

1 cup shredded flavorful cheese such as sharp cheddar or smoked Gouda, or 1/2 cup of Parmesan cheese (optional).

Slow-Cooker

4 - 4.5 quart

5 - 5.5 quart

Directions:

1. In a small bowl, combine the scallions and garlic. In another small bowl, combine the salt and pepper.

2. In a well-buttered slow-cooker, layer one fourth of the sliced potatoes. Sprinkle with about 1/4 teaspoon of the salt and pepper, and top with one third of the cheese cubes and then one third of the scallion mixture. Make a second layer of potatoes, sprinkle with about 1/4 teaspoon of the salt and pepper, and top with half the remaining cheese and scallion mixtures. Repeat with a third layer of potatoes, sprinkle with another 1/4 teaspoon of the salt and pepper, and top with the remaining cheese and scallion mixtures. Make a final layer of potatoes and sprinkle with the remaining salt and pepper.

3. Cover and slow-cook for 2 hours on high. Stir the potatoes to distribute the melting cheese, cover, and continue slow-cooking until the potatoes are very tender, about 1 hour longer. Optional--top with the shredded cheese and cook until cheese is melted.

-Recipe adapted from *Ready and Waiting* cookbook.

## *Herbed Rice Pilaf*

1 medium yellow onion, finely chopped  
3 tablespoons extra-virgin olive oil or butter  
2 cups long grain white rice  
4 1/4 cups chicken broth  
1 teaspoon salt  
1 tablespoon fresh flat-leaf parsley, finely chopped  
1 tablespoon fresh basil, finely chopped  
1 teaspoon thyme leaves, chopped

Slow-Cooker

4 - 4.5 quart

Directions:

1. Sauté the onion in the olive oil in a small saucepan, stirring and cooking until the onion is soft, about 7 minutes. Add the rice and stir to coat each grain--don't let rice brown.
2. Spoon the onion and rice into the crockery of the slow-cooker and add the broth, salt, and herbs mixing to combine.
3. Cover; cook on low for 4 1/2 hours or on High for 2 1/4 hours.

-Recipe adapted from *Ready and Waiting* cookbook.

## *Roasted Summer Squash with Pine Nuts & Romano Cheese*

- 2 tablespoons extra virgin olive oil
- 1 clove garlic, minced
- 1/2 cup yellow onion, chopped
- 1 medium red bell pepper, seeded and chopped
- 3 medium zucchini, cut in 1/2-inch slices
- 3 medium summer squash, cut in 1/2-inch slices
- 1 teaspoon salt, divided
- 1/2 cup pine nuts, chopped
- 1/3 cup Romano cheese, freshly grated
- 1 teaspoon dried Italian seasoning
- 1/4 teaspoon black pepper
- 1 Tablespoon unsalted butter, cut into small cubes

### Slow-Cooker

4 - 4.5 quart

5 - 5.5 quart

### Directions:

1. In a skillet placed on stovetop set to medium-high heat, add the oil, garlic, onions, and red bell pepper to the stoneware and sauté until onions are translucent and soft, about 10 minutes.
2. Transfer to the slow-cooker, and add the zucchini and summer squash and toss lightly.
3. In a small bowl, mix together the pine nuts, cheese, Italian seasoning, salt and the pepper.
4. Fold half of the cheese and nuts into the squash and sprinkle the remaining cheese and nuts on top; top with the butter
5. Cover and cook on Low for 4 to 6 hours.

-Recipe courtesy of *Ready and Waiting* cookbook.

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## *Desserts*

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### *Cinnamon Ginger Pears*

6 cups water  
2 cups granulated sugar  
20 slices ginger  
4 cinnamon sticks  
12 pears, peeled and cored  
2 tablespoons candied ginger

Slow-Cooker

5 - 5.5 quarts

6- 6.5 quarts

Directions:

Combine all ingredients in slow cooker. Cover; cook on Low 4-6 hours  
or on High 1½-2 hours.

Remove pears and cook uncovered for 30 minutes to let syrup thicken.

Serve.

-Recipe adapted from Rival Product's website, <http://www.crock-pot.com>.

## *Stuffed Apples with Maple-Rum Butterscotch*

Juice of 1 lemon  
4 large apples, preferably Granny Smith or Golden Delicious  
1/4 cup plus 1 tablespoon light brown sugar, divided  
1/4 cup dark raisins  
1/4 cup coarsely chopped pecan  
3 tablespoons unsalted butter, divided  
1/2 cup pancake syrup or pure maple syrup  
1 cinnamon stick  
1/2 teaspoon vanilla extract  
1 teaspoon dark rum

Slow-Cooker  
4 - 4.5 quart

Stir the lemon juice into a medium bowl of cold water. Using a vegetable peeler, remove the peel from the top third of one of the apples. Using the end of the vegetable peeler, remove and discard the core and seeds from the apple, digging a channel 3/4" thick to 1-inch wide that stops about 1/4 inch from the bottom of the apple. Drop the apple into the lemon water. Repeat the procedure with the remaining apples.

In a small bowl, mix the 1 tablespoon brown sugar, the raisins, pecans, and 1 tablespoon of the butter with your fingers until combined. Drain the apples, and stuff with the raisin mixture.

In a 3 1/2-quart slow cooker, combine the syrup, cinnamon stick, and the remaining 1/4 cup brown sugar and 2 tablespoons butter. Stack the apples in the slow cooker--they don't have to fit in a single layer. Cover and slow-cook until the apples are tender when pierced with the tip of a sharp knife, 3 to 4 hours on low or 1 1/2 hours on high.

Serve with sweetened whipped cream or vanilla ice cream. These apples also make an ideal accompaniment with ham.

-Recipe adapted from *Ready and Waiting* cookbook.

# General Information Charts

## How do I convert cook times between High and Low?

Below is a conversion chart to illustrate comparative cook times for High and Low\*

<b>HIGH</b>	<b>LOW</b>
3 hours	7 hours
4	8
5	9
6	10
7	11
8	12

It is not recommended to convert recipes with cook times less than 7-8 hours on Low or 3-4 hours on High.

## What are the typical slow cooker food loads and their respective cook times?

<b>Meat Cut</b>	<b>Meat Weight</b>	<b>Low Cook Time</b>	<b>High Cook Time</b>
Large Pork Roast*	6-7 lbs	9 ½ hours	7 ½ hours
Pork Loin	3-4 lbs	6 hours	5 hours
Poultry**	6 lbs	7 ½ hours	6 ¼ hours
Beef Roast	3-4 lbs	8 hours	5 ¾ hours
Stew Meat	3 lbs	6 hours	4 ¾ hours

Note: All cook times are approximate. Appropriate cook time varies according to specific meat characteristics for fat content and connective tissue as well as other ingredients added to dish including liquid, size of meat cubes, type of vegetable, size of vegetable dice, how high slow cooker is filled, etc.

\* Pork butt, pork shoulder

\*\* Whole chicken, Bone-in turkey breast

**To time an adapted recipe for the slow cooker, estimate 3 to 4 hours on low for every hour of conventional cooking. Estimate about 2 to 2 ½ hours on high for each hour.**

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Information courtesy of Rival Product's [crock-pot.com](http://www.crock-pot.com) and *Ready and Waiting* cook-book.

### **References**

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