Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. READ ALL INSTRUCTIONS BEFORE USING.

2. Do not touch hot surfaces. Use handles or knobs.

3. To protect against electrical shock, do not immerse cord, plug, or heating base in water or other liquid.

4. Close supervision is necessary when any appliance is used by or near children.

5. Unplug from outlet when not in use and before cleaning.
   Use oven mitts or allow to cool before putting on or taking off parts.

6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
   Return appliance to the manufacturer (see warranty) for examination, repair, or adjustment.

7. Do not use outdoors.

8. Do not let cord hang over edge of table or counter or touch heated surfaces.

9. Do not place on or near a hot gas or electric burner or in a heated oven.

10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Always use oven mitts when moving your heated slow cooker.

11. Do not use appliance for other than intended use.

12. Avoid sudden temperature changes, such as adding refrigerated foods or cold liquids into a heated pot.

13. To disconnect, press/switch OFF then remove plug from wall outlet.

14. The use of accessory attachments not recommended by the manufacturer may cause injuries.

15. Keep 6 inches clear from the wall and 6 inches clear on all sides.

16. CAUTION: To prevent damage or shock hazard, do not cook directly in the heating base. Cook only in the stoneware provided.
This appliance is for HOUSEHOLD USE ONLY. A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. AN EXTENSION CORD MAY BE USED WITH CARE; HOWEVER, THE MARKED ELECTRICAL RATING SHOULD BE AT LEAST AS GREAT AS THE ELECTRICAL RATING OF THE SLOW COOKER. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over unintentionally.

POLARIZED PLUG
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

IMPORTANT NOTE: Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing a hot pad or trivet under your slow cooker to prevent possible damage to the surface.

NOTE: During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.

NOTE: Please use caution when placing your stoneware on a ceramic or smooth glass cook top stove, countertop, table, or other surface. Due to the nature of the stoneware, the rough bottom surface may scratch some surfaces if caution is not used. Always place protective padding under stoneware before setting on table or countertop.
HOUSEHOLDS OF TODAY are quite different from those in the 1970's. Lifestyles, trends, and technologies have evolved and improved over the years and it's time to take the slow cooker to the next level.

Introducing the Crock-Pot® MyTime™ Slow Cooker – the most advanced, intuitive and intelligent slow cooker ever. You tell it what you're cooking and what time to be ready at, and it does all the work for you – on your time.

The Crock-Pot® MyTime™ Slow Cooker. Ready on Your Time….Everytime.

Chicken Tortilla Soup
(See page 39 for recipe)
Contents

Instructions
Important safeguards ................. 1
Product diagram .................. 7
Preparing for use ................. 8
Using your slow cooker ............ 8
Cleaning your slow cooker .......... 8
Hints and tips ................... 12
Warranty Information ............. 15

Quick Start Guide
Activating the internal battery .......... 19
Setting the clock ................ 19
Using Manual mode ............ 19
Using Smart Cook mode .......... 20

Recipes
Beef ....................... 23
Pork ....................... 27
Chicken .................... 31
Seafood ................... 40
Soups and Stews ............ 43
Desserts .................. 47
MyTime™ Slow Cooker Components

- Lid Handle
- Removable Glass Lid
- Stoneware
- Control Panel
- Heating Base

Close-up of Control Panel

- LCD
- Clock Setting Controls
- Food Type Options
- Ready At Time Selectors
- Manual Mode Cook Options
- Power Control
Preparing Your Crock-Pot® Slow Cooker For Use
Before you use your slow cooker, remove all packaging components and wash the lid and stoneware with warm soapy water and dry thoroughly.

Activating the Internal Clock Battery
Tools needed: Phillips #1 Screwdriver
1. Place the Heating Base upside down on a sturdy surface.
2. Loosen the screw on the battery compartment door as shown in QSG.
3. Grasp the pull-tab with your thumb and forefinger and pull straight out.
4. Tighten the screw on the battery compartment door.
5. The digital clock is now ready to be set.

Assembly
1. Place stoneware into the heating base.
2. Lower the lid horizontally down onto the stoneware.

How to Use Your Crock-Pot® Slow Cooker
Setting the Clock
1. Plug the power cord into a standard electrical outlet. Once the battery plastic tab has been removed (see “Activating the Internal Clock Battery”), the clock will flash on the control panel to indicate that no time has yet been set.
2. Press and hold the HOUR and MINUTE buttons until you reach the current time.

Using Your Crock-Pot® Slow Cooker
1. Add your ingredients to the stoneware, and cover with lid.
2. Plug in your Crock-Pot® slow cooker. The clock will display indicating that the unit is plugged in, but not turned on.
3. Press the POWER button to turn the unit on before selecting cooking method.
Using Your Slow Cooker

For Manual Mode:

1. After pressing the power button to turn the unit on press the MANUAL SELECT button to toggle between the temperature settings.
2. When chosen temperature setting is illuminated press the START button.
   
   NOTE: We do not recommend using the WARM setting for more than 4 hours.
3. To turn your Crock-Pot® slow cooker off, press the POWER button and unplug the unit from the outlet.

For Smart Cook Mode

1. After pressing the POWER button to turn the unit on press the SMART COOK button to toggle between the food settings.
2. Set the READY AT clock by pressing and holding the HOUR and MINUTE buttons until you reach the desired finish time.
   
   NOTE: The READY AT clock starts 9 hours ahead of current time and can be adjusted to complete cooking cycle anywhere between 6 and 12 hours from the current clock setting.
3. Press the START button.
4. When the cooking time has completed, your Crock-Pot® slow cooker automatically shifts to the WARM setting and the WARM light illuminates.
   
   NOTE: The slow cooker may shift to warm up to 3-4 minutes later than READY AT time due to clock round situations.

   NOTE: Once the START button is pressed the READY AT clock and food selection cannot be changed. To reset SMART COOK mode, press the POWER button to turn the slow cooker off and then repeat steps 1-4 from above.
5. To turn your Crock-Pot® slow cooker off, press the POWER button and unplug the unit from the outlet.

Usage Notes

• If there is a power outage, when the power is restored the display and lights blink. All slow cooker settings have been cleared and must be reset. However, the food may be unsafe to eat. If you are unaware of how long the power was out, we suggest you discard the food.
Using Your Slow Cooker

- To avoid over- or under-cooking, always fill the stoneware ½ to ¾ full to conform to recommended cook times (with the exception of certain cakes and custards, and as guided otherwise in our slow cooker recipes).

- Do not overfill stoneware. To prevent spillover, do not fill stoneware higher than ¾ full.

- Always cook with the lid on for the recommended time. Do not remove the lid during the first two hours of cooking, to allow the heat to build up efficiently.

- Always wear oven mitts when handling the lid or stoneware.

- Unplug when cooking is done and before cleaning.

- Removable stoneware is ovenproof and microwave safe. Do not use removable stoneware on gas or electric burner or under broiler. Refer to chart below:

How to Clean

- ALWAYS turn your slow cooker off, unplug it from the electrical outlet, and allow it to cool before cleaning.

- The lid and stoneware can be washed in the dishwasher or with hot, soapy water. Do not use abrasive cleaning compounds or scouring pads. A cloth, sponge, or rubber spatula will usually remove residue. To remove water spots and other stains, use a non-abrasive cleaner or vinegar.

- As with any fine ceramic, the stoneware and lid will not withstand sudden temperature changes. Do not wash the stoneware or lid with cold water when they are hot.

<table>
<thead>
<tr>
<th>Part</th>
<th>Dishwasher Safe</th>
<th>Oven Safe</th>
<th>Microwave Safe</th>
<th>Stovetop Safe</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lid</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>No</td>
</tr>
<tr>
<td>Stoneware</td>
<td>Yes</td>
<td>Yes, but not in the broiler.</td>
<td>Yes</td>
<td>No</td>
</tr>
</tbody>
</table>
Using Your Slow Cooker

- The outside of the heating base may be cleaned with a soft cloth and warm, soapy water. Wipe dry. Do not use abrasive cleaners.

**CAUTION:** *Never immerse the heating base in water or other liquid.*

- No other servicing should be performed.

### Battery Replacement

**Tools needed:** *Phillips #1 Screwdriver*

1. Place the Heating Base upside down on a sturdy surface and locate the battery compartment door on the bottom of the unit.

2. Loosen the screw on the battery compartment door by turning it counter-clockwise. *(fig.1)*

3. Lift the battery compartment door from the unit. *(fig.2)*

4. Remove the old CR2025, 3V Lithium cell battery. *(fig.3)*

5. Replace with a fresh UL Recognized CR2025, 3V Lithium cell battery.

6. Replace the battery compartment door.

7. Tighten the screw on the battery compartment door by turning it clockwise.

**NOTE:** *The battery door can only be assembled in one orientation, do not force closed.*

**WARNING:** *To prevent electric shock, unplug before replacing battery*

**WARNING:** *Risk of product failure if battery is replaced with an incorrect battery type*

**WARNING:** *Dispose of used cell promptly. Keep away from children. Do not disassemble and do not dispose of in fire*

**WARNING:** *Chemical Burn Hazard. Do not allow batteries to be swallowed*

This product contains a button/coin cell battery. If the button/coin cell battery is swallowed, it can cause severe internal burns in just 2 hours and can lead to death. Keep new and used batteries away from children. If the battery compartment does not close securely, stop using the product and keep it away from children. If you think batteries might have been swallowed or placed inside any part of the body, seek immediate medical attention.
MyTime™ Slow Cooker

1. Recipes with recommended cooking times of less than 4-6 hours should be prepared in manual mode.

2. Recipes with long cook times (10+ hours) that are shortened to 6 Hours will be fully cooked, but results in texture could vary.
   a. Common Example: Pulled pork recipes normally call for 10+ hours. If prepared in 6 the pork roast will be fully cooked and ready to eat, but not ready to be pulled.

3. Battery life expectancy is up to 3 years. The clock uses a UL Recognized Lithium cell battery type (#CR2025, 3V), and the instruction book section contains images and instructions on how to change the battery.

Pasta and Rice

• For best rice results, use long grain converted rice or a specialty rice as the recipe suggests. If the rice is not cooked completely after the suggested time, add an extra 1 to 1½ cups of liquid per cup of cooked rice and continue cooking for 20 to 30 minutes.

• For best pasta results, first partially cook the pasta in a pot of boiling water until just tender. Add the pasta to your Crock-Pot® slow cooker during the last 30 minutes of cook time.

Beans

• Beans must be softened completely before combining with sugar and/or acidic foods. Sugar and acid have a hardening effect on beans and will prevent softening.

• Dried beans, especially red kidney beans, should be boiled before adding to a recipe.

• Fully cooked canned beans may be used as a substitute for dried beans.

Vegetables

• Many vegetables benefit from slow cooking and are able to develop their full flavor. They tend not to overcook in your slow cooker as they might in your oven or on your stovetop.
Hints and Tips

Vegetables (continued)

- When cooking recipes with vegetables and meat, place vegetables in slow cooker before meat. Vegetables usually cook slower than meat in the slow cooker.
- Place vegetables near the sides or bottom of the stoneware to facilitate cooking.

Herbs and Spices

- Fresh herbs add flavor and color, but should be added at the end of the cooking cycle as the flavor will dissipate over long cook times.
- Ground and/or dried herbs and spices work well in slow cooking and may be added at the beginning.
- The flavor power of all herbs and spices can vary greatly depending on their particular strength and shelf life. Use herbs sparingly, taste at end of cook cycle and adjust seasonings just before serving.

Milk

- Milk, cream, and sour cream break down during extended cooking. When possible, add during the last 15 to 30 minutes of cooking.
- Condensed soups may be substituted for milk and can cook for extended times.

Soups

- Some soup recipes call for large amounts of water. Add other soup ingredients to the slow cooker first then add water only to cover. If thinner soup is desired, add more liquid at serving time.

Meats

- Trim fat, rinse well, and pat meat dry with paper towels.
- Browning meat in a separate skillet or broiler allows fat to be drained off before slow cooking and also adds greater depth of flavor.
Hints and Tips

Meats (continued)

• Meat should be positioned so that it rests in the stoneware without touching the lid.

• For smaller or larger cuts of meat, alter the amount of vegetables or potatoes so that the stoneware is always ½ to ¾ full.

• The size of the meat and the recommended cook times are just estimates and can vary depending upon the specific cut, type, and bone structure. Lean meats such as chicken or pork tenderloin tend to cook faster than meats with more connective tissue and fat such as beef chuck or pork shoulder. Cooking meat on the bone versus boneless will increase required cook times.

• Cut meat into smaller pieces when cooking with precooked foods such as beans or fruit, or light vegetables such as mushrooms, diced onion, eggplant, or finely minced vegetables. This enables all food to cook at the same rate.

• When cooking frozen meats, at least 1 cup of warm liquid must first be added. The liquid will act as a “cushion” to prevent sudden temperature changes. An additional 4 hours on LOW or 2 hours on HIGH is typically required. For larger cuts of frozen meat, it may take much longer to defrost and tenderize.

Fish

• Fish cooks quickly and should be added at the end of the cooking cycle during last fifteen minutes to hour of cooking.

Liquid

• For best results and to prevent food from drying or burning, always ensure an adequate amount of liquid is used in the recipe.

• Ensure the stoneware is always filled a minimum of ½ full and a maximum of ¾ full, and conform to recommended cook times.

Visit the Crock-Pot® slow cooker website at www.crockpot.com for additional hints, tips and recipes or call 1-800-323-9519.
1-Year Limited Warranty

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively “JCS”) warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on JCS’s Liability?
JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition. Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise. JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party. Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service
In the U.S.A.
If you have any questions regarding this warranty or would like to obtain warranty service, please call 1-800-323-9519 and a convenient service center address will be provided to you.

In Canada
If you have any questions regarding this warranty or would like to obtain warranty service, please call 1-800-323-9519 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department. PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.

To register your product, please visit us online at www.crockpot.com.

© 2012 Sunbeam Products, Inc. doing business as Jarden Consumer Solutions. All rights reserved. Distributed by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions, Boca Raton, Florida 33431.
Website: www.crockpot.com.
Sausage and Meatballs
(See page 30 for recipe)
Activating the Internal Clock Battery

1. Loosen screw on battery compartment, located on the bottom of your unit.
2. Grasp the clear plastic battery tab with your thumb and forefinger and pull tab straight out of battery compartment.
3. Tighten screw when finished.

Setting the Clock

1. Press the HOUR button to set the correct hour.
2. Press the MINUTE button to set the correct minutes.

Using the Manual Cook Feature

The Manual Mode selection allows you to set your MyTime™ slow cooker temperature to LOW, HIGH or WARM, like a traditional slow cooker, providing continuous heat until you turn the power off.

1. Press the Power button.
The SMART COOK SELECT and MANUAL SELECT buttons will begin to flash.

2. Press the MANUAL SELECT button.
Each press of this button will change the temperature setting from LOW to HIGH to WARM. An orange light next to the settings will indicate the level of heat you have selected.

3. Press the START button to begin cooking your meal.
When you are ready to turn your slow cooker off, press the POWER button. Your meal is now ready to serve and enjoy!
Quick Start Guide

Using the Smart Cook Feature

The new Smart Cook feature gives you the versatility to select your food type and desired finish time (within a range of 6 to 12 hours) regardless of the cooking time called for in your recipe.

*Make sure the clock is set to the correct time.* If necessary, adjust clock time using the HOUR and MINUTE buttons below the display.

1. **Press the POWER button.**
The SMART COOK SELECT and MANUAL SELECT buttons will begin to flash.

2. **Press the SMART COOK SELECT button.**
Continue to press until you have selected your desired food type (indicated by orange light next to listed food categories).

3. **Use the + and - buttons to adjust the “Ready At” time.**
Use the + and - buttons to adjust your desired “Ready At” time. You can choose within a range of 6 to 12 hours from current time. (The default “Ready At” time is set to 9 hours from the current time.)

4. **Press the START button to begin cooking your meal.**
Once your desired “Ready At” time has been reached, the slow cooker will automatically switch to “Warm”.

Now your meal will be ready when you are!
Smoked Shrimp and Sausage Gumbo
(See page 41 for recipe)
All-American Meatloaf

**INGREDIENTS**
- 3 Pounds ground beef
- 4 Cups bread crumbs
- 2 Cups ketchup
- 1 Cup onion, chopped
- 4 Eggs, beaten
- 2 Teaspoons salt
- 2 Teaspoons black pepper
- 16 Slices American cheese, cut into strips
- 6 Ounces tomato paste, canned

**DIRECTIONS**
1. Combine ingredients except cheese and tomato paste. Shape half of mixture into a loaf.
2. Arrange the cheese strips on the meat and top with remaining meat, pressing edges together to seal. Place in Crock-Pot® slow cooker.
3. Top with tomato paste. Cover; Cook by choosing your Food Type and Ready At Time*.

*MANUAL MODE COOK TIME:
- 3-4 hours on HIGH
- 6-8 hours on LOW
**Beef Bourguignon**

**INGREDIENTS**

- 6 Strips bacon, cut into one- to two-inch pieces
- 3 Pounds beef rump, cut into one-inch cubes
- 1 Large carrot, peeled and sliced
- 1 Medium onion, sliced
- 1 Teaspoon salt
- 1/2 Teaspoon pepper
- 3 Tablespoons flour
- 10 Ounces beef broth, can condensed
- 2 Cups red or Burgundy wine
- 1 Tablespoon tomato paste
- 2 Cloves garlic, minced
- 1/2 Teaspoon whole thyme
- 1 Whole bay leaf
- 1/2 Pound white onions, peeled
- 1 Pound fresh mushrooms, sliced

**DIRECTIONS**

1. Sauté bacon in a skillet on stove top set to medium heat until crisp. Remove bacon and set aside.
2. Add beef cubes to skillet and brown well. Remove meat and set aside.
3. Brown carrot and onion in skillet and transfer to stoneware. Season with salt and pepper. Stir in flour, add broth, and mix well.
4. Add beef and bacon to stoneware, mix, and place in slow cooker heating base.
5. Add wine, tomato paste, garlic, bay leaf, onions, and mushrooms. Cover; Cook by choosing your Food Type and Ready At Time*.

*MANUAL MODE COOK TIME:*

- 5-6 hours on HIGH
- 10-12 hours on LOW
**Beef and Shiitake Mushroom Stroganoff**

**DIRECTIONS**

1. Dredge the beef strips in the flour, salt, and pepper.
2. Place the coated beef strips in the Crock-Pot® slow cooker. Add the onions, mushrooms, beef broth, wine, and Worcestershire sauce.
3. Cover; Cook by choosing your Food Type and Ready At Time*.
4. Add the sour cream to the stroganoff. Mix well and cook for another 5 minutes on High.
5. Spoon over the egg noodles to serve and garnish with the parsley.

*MANUAL MODE COOK TIME:

- 4-5 hours on HIGH
- 8-10 hours on LOW

**INGREDIENTS**

- 2 Pounds London broil beef, cut into thin strips
- 1/4 Cup all-purpose flour
- 1/2 Teaspoon salt
- 1/2 Teaspoon freshly ground black pepper
- 2 Medium yellow onions, thinly sliced
- 4 Ounces shiitake mushrooms, cleaned, woody stems removed, caps sliced
- 4 Ounces crimini mushrooms, cleaned and sliced
- 1 1/2 Cups beef broth
- 1/2 Cup dry white wine
- 1 Teaspoon Worcestershire sauce
- 1 1/2 Cups sour cream
- 12 Ounces egg noodles, cooked and drained
- 2 Tablespoons fresh parsley, minced
DIRECTIONS
1. Rub beef with salt and pepper.
2. Place beef in slow cooker.
3. Mix together remaining ingredients and pour over beef.
4. Cover; Cook by choosing your Food Type and Ready At Time*

*MANUAL MODE COOK TIME:
4-5 hours on HIGH
8-10 hours on LOW

INGREDIENTS
2 1/2 Pounds brisket
1/2 Teaspoon salt
1/2 Teaspoon pepper
16 Ounces cranberry sauce, canned
8 Ounces tomato sauce, canned
1 Onion, chopped
1 Tablespoon mustard

Cranberry Brisket
Baby Back Ribs

**INGREDIENTS**
- 2 to 4 Racks baby back ribs, cut into three to four pieces each
- 2 to 4 Cups barbecue sauce
- 2 to 3 Onions, chopped

**DIRECTIONS**
1. Place ribs in Crock-Pot® slow cooker. Top with onion and barbecue sauce.
2. Cover and Cook by choosing your **Food Type** and **Ready At Time***, or until meat is tender.
3. To serve, cut ribs between bones and coat with extra sauce as desired.

* **MANUAL MODE COOK TIME:**
  - 4-5 hours on HIGH
  - 7-9 hours on LOW
INGREDIENTS
4 Pounds loin roast
1 Tablespoon vegetable oil
1 Teaspoon salt
1 Teaspoon black pepper
1 Onion, sliced
3 Cloves garlic, peeled
1 Cup chicken broth

DIRECTIONS
1. Brown pork lightly. Season with salt and pepper.
2. Place in slow cooker. Add onion and garlic.
3. Pour broth over pork.
4. Cover; Cook by choosing your Food Type and Ready At Time*.

*MANUAL MODE COOK TIME:
3-4 hours on HIGH
8-10 hours on LOW
INGREDIENTS
3 Pounds boneless pork shoulder
1 Tub Knorr® Homestyle Stock - Chicken
1/2 Cup ketchup
1/2 Cup firmly packed light brown sugar
1/4 Cup apple cider vinegar
2 Tablespoon Dijon mustard
2 Tablespoon Worcestershire sauce
10 Kaiser rolls or hamburger buns

DIRECTIONS
1. Arrange pork in Crock-Pot® slow cooker. Combine remaining ingredients except rolls and pour over pork; turn to coat.
2. Cover; Cook by choosing your Food Type and Ready At Time® or until pork is tender.
3. Remove pork; reserve juices. Shred pork with fork, then stir into reserved juices. Serve on rolls.

*MANUAL MODE COOK TIME:
4-6 hours on HIGH
8-10 hours on LOW
Sausage and Meatballs (Large)

INGREDIENTS
- 3 to 5 Pounds sausage and meatballs, uncooked
- 6 Cloves garlic, peeled and chopped
- 28 Ounces canned crushed tomatoes
- 28 to 56 Ounces canned plum tomatoes, in juice, chopped coarsely
- 1 Bunch fresh basil
- Cooked pasta
- Grated cheese

DIRECTIONS
1. Brown sausage and meatballs in a skillet on stove top (optional).
2. Add all ingredients to Crock-Pot® slow cooker except pasta and grated cheese.
3. Cover and Cook by choosing your Food Type and Ready At Time*.
4. Serve with cooked pasta and grated cheese.

*MANUAL MODE COOK TIME:
- 4-5 hours on HIGH
- 7-8 hours on LOW
**INGREDIENTS**

- 3 Chicken breasts
- 1 Teaspoon salt
- Dash pepper
- 1 Tablespoon onion flakes
- 1 Bay leaf
- 1 Green pepper, chopped
- 1/4 Teaspoon thyme
- 1 Teaspoon garlic, minced
- 2 Tablespoons pimiento, chopped
- 15 Ounces whole tomatoes, canned, mashed
- 1 Onion, chopped
- 4 Ounces sliced mushrooms, canned, drained
- 2 Teaspoons tomato paste
- White rice

**DIRECTIONS**

1. Combine ingredients, except for chicken, in slow cooker.
2. Add chicken on top.
3. Cover; Cook by choosing your Food Type and Ready At Time*.
4. Serve over rice.

*MANUAL MODE COOK TIME:

7-9 hours on LOW
Chicken Diablo

**INGREDIENTS**
- 3 1/2 pounds of chicken thighs
- 3 Potatoes, sliced
- 1 Onion, sliced
- 2 Tablespoons flour
- 1 Tablespoon mustard
- 1 Tablespoon chili sauce
- 1 Tablespoon Worcestershire sauce
- 1 Teaspoon vinegar
- 1 Teaspoon sugar

**DIRECTIONS**
1. Place potatoes and onions in bottom of Crock-Pot® slow cooker.
2. Mix remaining ingredients and spread over roast.
3. Place roast in Crock-Pot® slow cooker.
4. Cover; Cook by choosing your Food Type and Ready At Time*.

*MANUAL MODE COOK TIME:
- 4-5 hours on HIGH
- 8-10 hours on LOW
Chicken with Spinach, Artichokes and Mushrooms

DIRECTIONS
1. Rinse chicken and pat dry; set aside
2. Stir together spinach, artichoke hearts, mushrooms, onion, olives, garlic, salt, pepper and chicken broth in Crock-Pot® slow cooker. Stir in chicken breasts.
3. Cover and Cook by choosing your Food Type and Ready At Time*, stirring Parmesan cheese in during last hour of cooking. Serve over rice or pasta.

*MANUAL MODE COOK TIME:
3.5-4 hours on HIGH
7-8 hours on LOW

INGREDIENTS
1 1/2 to 2 Pounds boneless, skinless chicken breasts
1 Package (10 to 12 ounces) frozen spinach, thawed and squeezed dry
1 Package (8 to 12 ounces) frozen artichoke bottoms
1 Package (8 ounces) sliced fresh mushrooms
1/2 Cup chopped onion
1 Can (3 to 4 ounces) sliced ripe olives
1 Teaspoon chopped garlic
1/4 Teaspoon salt
1/4 Teaspoon black pepper
1 Cup chicken broth
1 Package (about 4 ounces) grated Parmesan cheese
INGREDIENTS:
1 Pound boneless skinless chicken breasts, cut into strips
2 Tablespoons taco seasoning mix (any brand packet)
2 Tablespoons flour
1 Each: green and red pepper, cut into strips
1 Cup frozen corn
1-1/2 Cups thick-n-chunky salsa
1 Cup Mexican shredded four cheese

DIRECTIONS
1. Toss chicken with seasoning and flour in Crock-Pot® slow cooker.
2. Stir in veggies, salsa, and cheese and cover.
3. Cook by choosing your Food Type and Ready At Time*. Serve with cooked rice, and top with scallions and cilantro.

*MANUAL MODE COOK TIME:
3-4 hours on HIGH
6-8 hours on LOW
INGREDIENTS
1/4 Cup cream cheese, garden vegetable-flavored
1/2 Teaspoon thyme, dried
1/4 Teaspoon garlic powder
2 1/2 to 3 Pounds turkey breast
2 Tablespoons butter or margarine, fresh or thawed
1 Tablespoon fresh parsley, minced
1 Tablespoon soy sauce
1/2 Teaspoon sage, rubbed
1/2 Teaspoon basil, dried
1/4 Teaspoon ground black pepper

DIRECTIONS
1. Place turkey in Crock-Pot® slow cooker.
2. Combine remaining ingredients and brush over turkey.
3. Cover and cook by choosing your Food Type and Ready At Time*.

*MANUAL MODE COOK TIME:
4-6 hours on HIGH
8-10 hours on LOW
INGREDIENTS
6 Chicken breasts
1 Onion, sliced
2 Teaspoons garlic, minced
1 Teaspoon cumin
1 Teaspoon oregano
1 Teaspoon salt
1 Teaspoon pepper
1 Tablespoon lemon juice
1 Cup tomatillo salsa
1 1/2 Cups sour cream

DIRECTIONS
1. Combine ingredients in slow cooker, except sour cream.
2. Cover; Cook by choosing your Food Type and Ready At Time*.
3. Add sour cream before serving.

*MANUAL MODE COOK TIME:
3-4 hours on HIGH
6-8 hours on LOW
Thai Chicken

INGREDIENTS
2 1/2 Pounds chicken pieces
1 Cup hot salsa
1/4 Cup peanut butter
2 Tablespoons lime juice
1 Tablespoon soy sauce
1 Teaspoon minced fresh ginger
1/2 Cup peanuts, chopped
2 Tablespoons chopped fresh cilantro
Hot cooked rice (optional)

DIRECTIONS
1. Place chicken in Crock-Pot® slow cooker. Mix together salsa, peanut butter, lime juice, soy sauce and ginger in small bowl; pour over chicken.
2. Cover. Cook by choosing your Food Type and Ready At Time*.
3. Serve over rice, if desired, topped with sauce, peanuts and cilantro.

*MANUAL MODE COOK TIME:
3-4 hours or until done on HIGH
8-9 hours or until done on LOW
**Turkey Chili**

**DIRECTIONS**
1. Combine all ingredients (except garnishes) in Crock-Pot® Slow Cooker. Cook by choosing your Food Type and Ready At Time*.
2. Open lid for last 45 minutes of cooking to thicken if desired. Mash the squash with the back of a wooden spoon to thicken further.
3. Serve with rice or mashed potatoes.

*MANUAL MODE COOK TIME:*
4-6 hours on HIGH
8-10 hours on LOW

**INGREDIENTS**
- 1 Onion, chopped
- 1 Carrot, chopped
- 1 Stalk celery, chopped
- 2 Cups apples, diced
- 2 Cups butternut squash, diced
- 4 Cloves garlic, finely chopped
- 1 Pound ground turkey, cooked
- 2 Tablespoons chili powder
- 1 Tablespoon ground cumin
- 1 Teaspoon dried oregano
- 1/4 Teaspoon salt and pepper, each
- 10 Ounces chicken broth, canned, undiluted
- 8 to 12 Ounces coconut milk, canned
- 2 Tablespoons tomato paste
- 1 Cup black beans, canned, drained and rinsed
- Coconut flakes and cilantro, to garnish

*Note: Use 4 cups diced cooked turkey or chicken in place of ground turkey.*
Chicken Tortilla Soup

**DIRECTIONS**

1. Place chicken in Crock-Pot® Slow Cooker.
2. In a separate bowl, combine chilies, garlic, onion, tomatoes, 3 cups chicken broth and cumin. Blend and pour over chicken.
3. Cook by choosing your **Food Type** and **Ready At Time**. When chicken is very tender, use the tines of two forks to shred the chicken. Adjust seasoning, and add additional chicken broth if soup is too thick, noting that the soup will also be thickened with the addition of the sliced tortillas.
4. Just before serving, add sliced tortillas and chopped cilantro to stoneware. Stir to incorporate and to soften tortillas. Adjust seasoning to taste.
5. Serve in soup bowls, topping each with shredded cheese, diced avocado, and a squeeze of lime.

**MANUAL MODE COOK TIME:**

3-5 hours on HIGH
7-9 hours on LOW

**INGREDIENTS**

- 8 Boneless, skinless chicken thighs, rinsed, dried and seasoned with salt and pepper
- 8 Ounces chopped green chiles, canned, drained (hot or mild, depending on preference)
- 4 Cloves garlic, minced
- 2 Yellow onions, diced
- 56 Ounces canned diced tomatoes, undrained
- 4 to 5 Cups chicken broth
- 2 Teaspoons cumin
- Salt and pepper

**TOPPING INGREDIENTS**

- 8 Corn tortillas, sliced into 1/4-inch strips
- 1/4 Cup cilantro, chopped
- 1 Cup shredded Monterey Jack cheese
- 2 Avocados, diced and tossed with lime juice to prevent browning
- 2 Limes

**TOPPING INGREDIENTS**

- 1/4 Cup cilantro, chopped
- 1 Cup shredded Monterey Jack cheese
- 2 Avocados, diced and tossed with lime juice to prevent browning
- 2 Limes
**INGREDIENTS**

1 Pound sausage, cooked, sliced
2 Cups boiled ham, diced
2 Onions, chopped
2 Stalks celery, sliced
1/2 Green pepper, diced
28 Ounces whole tomatoes, canned
1/4 Cup tomato paste
3 Teaspoons garlic, minced
1 Tablespoon parsley, minced
1/2 Teaspoon thyme
2 Whole cloves
2 Tablespoons salad oil
1 Cup converted rice
1 Pound shrimp, cooked

**DIRECTIONS**

1. Mix all ingredients except shrimp in slow cooker.
2. Cover; Cook by choosing your **Food Type** and **Ready At Time**.
3. Thirty minutes before serving, turn to High and add shrimp.

*MANUAL MODE COOK TIME:*

8-10 hours on LOW
**Smoked Shrimp and Sausage Gumbo**

**INGREDIENTS**

1 Cup chicken broth  
1 Pound shrimp, fresh or frozen  
14 1/2 Ounces diced tomatoes, canned, undrained  
1/4 Cup cornstarch  
2 Teaspoons olive oil  
1 Pound Polish sausage, cut into 1/2 inch pieces  
1 Medium onion, diced  
1 Red pepper, diced  
1 Cup celery, chopped  
1 Carrot, peeled and chopped  
2 Teaspoons dried oregano  
2 Teaspoons dried thyme  
1/8 Teaspoon red pepper flakes  
4 Cups long grain white rice, prepared

**DIRECTIONS**

1. Combine broth and tomatoes in the slow cooker. In a small skillet, add oil, cornstarch and sausage.
2. Cook over high heat without stirring 3 to 4 minutes or until flour begins to brown. Reduce heat, stir until smooth.
3. Carefully whisk flour mixture into the slow cooker.
4. Add onion, bell pepper, celery, carrot, oregano, thyme and red pepper flakes to the slow cooker. Stir well.
5. Cover; Cook by choosing your **Food Type** and **Ready At Time** or until juices are thickened.
6. Add shrimp during last hour of cooking. Serve gumbo over rice.

**MANUAL MODE COOK TIME:**

6 hours or until juices are thickened on LOW
INGREDIENTS
1 Pound beef stew meat
8 Carrots, sliced
6 Potatoes, sliced
2 Apples, diced
2 Teaspoons salt
1/2 Teaspoon thyme
2 Tablespoons onion, minced
3 Cups apple cider
1 Cup celery
2 Tablespoons cider vinegar

DIRECTIONS
1. Place all ingredients in slow cooker.
2. Cover; Cook by choosing your Food Type and Ready At Time*.

*MANUAL MODE COOK TIME:
5-6 hours on HIGH
10-12 hours on LOW
INGREDIENTS
1 1/2 to 2 pounds beef stew meat, cut into one-inch cubes
4 Medium potatoes, cut into one-inch cubes
4 Carrots, cut into one and a half inch pieces or four cups baby carrots
1 Medium onion, cut into eight wedges
2 Cans (eight ounces each) tomato sauce
1 Teaspoon salt
1/2 Teaspoon black pepper
Chopped parsley, for garnish

DIRECTIONS
1. Combine all ingredients in Crock-Pot® slow cooker.
2. Cover; Cook by choosing your Food Type and Ready At Time® or until vegetables are tender. Garnish as desired.

* MANUAL MODE COOK TIME:
8-10 hours or until vegetables are tender on LOW
INGREDIENTS

1 Bag of Frozen Swedish Meatballs
2 Cans of Golden Mushroom Soup
2 Cans of Beef Broth (may use low sodium)
1 Small container of fresh sliced mushrooms
1 Medium Chopped Onion
1 Tablespoon of butter/margarine
1 Small Container of Sour Cream
1 Tablespoon Dijon Style Mustard
1/4 Cup of Sherry or Marsala Wine
Dash of Worcestershire Sauce (optional)

DIRECTIONS

1. Sauté mushrooms and onions in butter in skillet and set aside when complete.
2. In same skillet add frozen meatballs and brown lightly
3. Transfer mushrooms, onions and meatballs to Crock-Pot® Slow Cooker.
4. Add the soups, Dijon Mustard, Sherry, and Worcestershire and mix well.
5. Cook in Manual Mode* and then mix in sour cream and stir well.

*MANUAL MODE COOK TIME:

1 hour on LOW
Asian Spiced Chicken Wings

INGREDIENTS
5 Pounds chicken wings
1/2 Cup soy sauce
1/2 Cup brown sugar, packed
1/4 Cup ketchup
1 Tablespoon dry sherry
2 Teaspoons fresh ginger, minced
2 Cloves garlic, minced
1/4 Cup hoisin sauce
1 Tablespoon fresh lime juice

DIRECTIONS
1. Pat the chicken wings with paper towels until dry.
2. Broil the chicken wings for 10 minutes on each side, or until browned.
3. Transfer the chicken wings to the Crock-Pot® Slow Cooker.
4. In a small bowl, combine the soy sauce, brown sugar, ketchup, sherry, ginger and garlic. Drizzle over the chicken wings and toss to coat.
5. Cover; Cook by choosing your Food Type and Ready At Time*.
6. Remove the wings from the stoneware, place on a serving platter, and reserve ¼ cup of the juices in the Crock-Pot® Slow Cooker. Discard the remaining juices.
7. Combine the reserved juice with the hoisin sauce and lime juice. Stir to blend and drizzle the sauce over the chicken wings.

* MANUAL MODE COOK TIME:
2-3 hours on HIGH
6-8 hours on LOW
INGREDIENTS
1 Pound bacon, fried and crumbled
96 Ounces baked beans, canned
2 Green bell pepper, chopped
2 Medium onions, chopped
2 Tablespoons prepared mustard
2 Cups ketchup
2 Cups barbecue sauce
2 Cups brown sugar, packed

DIRECTIONS
1. Mix all ingredients in the Crock-Pot® Slow Cooker.
2. Cover; Cook by choosing your Food Type and Ready At Time*.

* MANUAL MODE COOK TIME:
3-4 hours on HIGH
8-10 hours on LOW
**INGREDIENTS**
- 8 Eggs, beaten
- 4 Cups milk
- 2/3 Cup sugar
- 1 Teaspoon cinnamon
- 1 Teaspoon vanilla extract
- 6 Cups dry French bread cubes
- 2/3 Cup raisins

**DIRECTIONS**
1. In a mixing bowl, beat together the eggs, milk, sugar, cinnamon and vanilla.
2. Place the dry bread cubes in the Crock-Pot® Slow Cooker.
3. Pour the egg mixture over the bread.
4. Cover; Cook in **Manual Mode**.

* **MANUAL MODE COOK TIME:**
2 1/2 - 3 hours on HIGH
Cherry Delight

INGREDIENTS
21 Ounces cherry pie filling, canned
18 1/4 Ounces yellow cake mix
1/2 Cup butter, melted
1/3 Cup walnuts, chopped

DIRECTIONS
1. Add pie filling to slow cooker.
2. Mix together cake mix and butter. Add to slow cooker. Sprinkle walnuts over all. Cover; Cook in Manual Mode*.

* MANUAL MODE COOK TIME:
1 1/2 - 2 hours on HIGH
3-4 hours on LOW