

Crock Pot Recipes



CORNED BEEF & CABBAGE

Ingredients

- 4 large carrots
- 6 medium potatoes
- 1 onion
- 2 teaspoons minced garlic
- 1 pound corned beef brisket
- 3 cups beef broth
- 1 tablespoon salt & 2 teaspoons pepper
- ½ head of cabbage.

Instructions

- Peel and chop carrots, potatoes and onion.
- Place in bottom of your crock pot.
- Add minced garlic.
- Pour in beef broth.
- Rinse brisket and trim fat as desired.
- Place on top of vegetables.
- Sprinkle with salt and pepper and apices that may have some with brisket.

IRISH BEEF STEW

Ingredients

- 1 ½ pounds chuck roast or stew beef
- 1 cup chopped onion
- ½ cup chopped celery
- 3 large potatoes peeled and quartered
- 2 large carrots peeled and sliced
- 4 cups beef broth

Instructions

- Cut beef into inch size cubes. Brown in skillet. Put into crock pot
- In same skillet sauté onions and celery for about 5 minutes. Place in slow cooker
- Add carrots, potatoes and broth. Broth should slightly cover all the ingredients.
- Cook on high for 4 hours or low for 8 hours



CREAMY RANCH CHICKEN

Ingredients

- 4 boneless chicken breasts
- 6 medium potatoes
- Small package baby carrots
- 2 cans cream of chicken soup
- 1 package of dry ranch dressing
- ½ cup milk

Instructions

- Spray crock pot with non-stick spray.
- Peel and cut potatoes into bite size pieces.
- chop baby carrots in half.
- Place potatoes and carrots in crock pot.
- In a bowl mix soup, dry ranch dressing and milk.
- Pour over chicken.
- Cover and cook on high 5 to 6 hours.



CROCK POT SCALLOPED POTATOES WITH HAM



Ingredients

- 3 pounds of potatoes thinly sliced
- 1 cup shredded cheddar cheese
- ½ medium onion chopped
- 1 cup cooked ham chopped
- 1 can cream of mushroom soup
- ½ cup water
- ½ teaspoon garlic powder
- ¼ teaspoon salt & ¼ teaspoon pepper

Instructions

- Peel and slice potatoes and place in bottom of crock pot.
- Mix together shredded cheese, onion and ham in a bowl.
- Mix in ham and cheese mixture with sliced potatoes.
- Mix together soup, spices and water.
- Whisk. Pour evenly over potato mixture.
- Cover and cook on high for 4 hours or on low for 8 hours.

Chicken Sweet Potato & Stuffing

Ingredients

- 3-4 bone-in THAWED chicken pieces
- 3-4 sweet potatoes
- 1-2 cups fresh green beans
- 1 can cream of chicken with herbs soup
- 1 package of stuffing mix
- 1 1/4 cups water
- 1/4 cup margarine

Instructions

- Place Chicken in slow cooker.
- Add soup over chicken.
- Peel and slice sweet potatoes into 1/2 inch slices. (Not too thin).
- Mix stuffing mixture, water and margarine in a bowl and spoon over potatoes.
- Chop beans and sprinkle over stuffing mixture.
- Cook on low 6 hours or until meat is cooked.

