

Crock Pot Recipes



HAMBURGER STEW

Ingredients

- 1 lb lean ground beef or turkey
- 3-4 large potatoes
- 2-3 celery stalks or handful of fresh green beans
- 2-3 carrots
- 1 onion
- 2 cloves garlic (we supply)
- 1 can condensed tomato soup
- 2 cups beef stalk
- 1 tsp thyme (we supply)
- Salt and pepper to taste.

Instructions

1. Brown ground beef in skillet and add chopped onions and garlic half way through.
2. Drain and add to cooker.
3. Chop veggies and add all ingredients to cooker.
4. Stir well and cook high 4 hrs.

CHICKEN CORDON BLUE

Ingredients

- 4 THAWED BONELESS chicken breasts
- 2 cups FRESH green beans
- 1 can condensed cream chicken soup
- 4 slices of ham (as many as you have chicken (can be deli meat or sliced ham roast)
- 1 cup milk
- 4 slices Swiss cheese (or however many chicken you have)
- 1 box dry stuffing mix
- ¼ cup margarine or butter.

Instructions

1. Mix soup and milk together and put about ¼ in bottom of cooker to cover bottom.
2. Place chicken breasts down and add a slice of ham on top of each piece and then a slice of cheese.
3. Add remainder of sauce. Add green beans to the side of crockpot.
4. Sprinkle dry stuffing mix on top of chicken and then melt butter and drizzle over stuffing.
5. Cook low 5-6 hours or high 4.



HONEY GARLIC PORK CHOPS AND VEGGIES



Ingredients

- 4 pork chops
- Head of broccoli
- 2-3 carrots
- 3 cloves garlic (or 1 tbsp minced garlic)
- ½ cup ketchup
- ½ cup honey
- 1 tbsp soya sauce
- 1 tsp corn starch (mix with water and add).

Instructions

1. Heat the oil in a pan over high heat.
2. Season the pork chops generously with salt and pepper on both sides.
3. Cook the pork for 4-5 minutes on each side until deep golden brown. Add the pork chops to the slow cooker.
4. Chop veggies and add to cooker.
5. In a small bowl, whisk together the garlic, ketchup, soy sauce and honey.
6. Pour the sauce over the pork chops.
7. Add corn starch to ¼ cup water and add to cooker.
8. Cover the slow cooker and cook on LOW for 4 hours.

CLASSIC ROAST DINNER

Ingredients

- Small pork roast or beef roast of your choice
- 4-5 potatoes
- 4-5 carrots
- 1 large onion
- 1 package powder pork or beef gravy
- 1 cup beef broth or water
- 1 tsp thyme **(we supply)**
- 1 tsp garlic powder **(we supply)**
- 1 tsp salt and pepper **(we supply)**
- 1 tbsp oil **(we supply)**.

Instructions

1. Add oil to hot skillet.
2. Brown roast in skillet and Add to cooker.
3. Peel and chop veggies and place around roast.
4. Sprinkle with herbs and spices.
5. Mix gravy powder and broth together and pour over everything.
6. Cook low 6-7 hours or High for 4-5.



APPLE PORK CHOPS

Ingredients

- 3-4 pork chops
- 2 apples
- 1 small red onion
- 2-3 large sweet potatoes
- ½ tsp cinnamon
- 1 cup apple juice or a drink box
- Salt and pepper to taste.

Instructions

1. Brown pork chops in a bit of oil or butter and set aside.
2. Peel and chop sweet potatoes and place in cooker.
3. Sprinkle cinnamon on top of potatoes.
4. Place chops on top of sweet potatoes.
5. Peel and dice apples; add to cooker.
6. Add juice and salt and pepper.
7. Cook high 4-5 hours or until potatoes are tender.

