

The Complete Slow Cooker Cookbook Over 200 Delicious Easy Recipes

The easiest slow cooker recipes ever by the best-selling author of *Make It Fast, Cook It Slow* Stephanie O'Dea, New York Times best-selling author of *Make It Fast, Cook It Slow* and *365 Slow Cooker Suppers*, is back with her easiest assortment of recipes ever in *Five Ingredients or Less Slow Cooker Cookbook*. Just because these recipes are a breeze to throw together doesn't mean they're lacking in flavor or creativity. O'Dea knows how to make standard slow-cooker fare delectable, with recipes like Pulled Pork Jalapeño Dip, Pureed Pumpkin Soup, and Cornbread Casserole, while also providing plenty of unexpected slow-cooker dishes like Ginger Glazed Mahi Mahi, Artichoke Angel Hair Pasta, Flan, and Cheesecake. There is also a whole chapter for vegetarian meals, as well as gluten-free options for every recipe in the book. And she does it all with five ingredients or less!

Cooking.

The Complete Slow Cooker is America's Test Kitchen's definitive guide to how to cook using a slow cooker. It builds on the success the test kitchen has had from years of testing and retesting slow cooker recipes and pushing the limits of what a slow cooker can do. Packed with 450 recipes, this blockbuster collection is for both new and experienced slow cooker cooks.

Presents over five hundred slow cooker recipes with ingredient portions for all size machines, including soups, side dishes, breakfasts, and desserts.

The ultimate in slow-cooker books--with 500 recipes, each adapted for three sizes of appliance. From breakfast to soups, mains to grains, vegetables to desserts, this guide is the only book you'll ever need to master your slow cooker or crockpot. Millions of people are turning to slow cookers for their weeknight meals yet often can't find recipes that match their exact machine. Adapting recipes meant for a different-size cooker doesn't work--getting the right level of spice in your Vietnamese soup or keeping pulled pork tender requires having ingredients in the right proportion. But now, Bruce Weinstein and Mark Scarbrough have decoded slow cookers, and each of their recipes includes ingredient proportions for 2-3 quart, 4-5 quart, and 6-8 quart machines, guaranteeing a perfect fit no matter what machine you own. Each recipe is labeled for its level of difficulty and nutritional value, and they cover every kind of dish imaginable: delicious breakfast oatmeals, slow-braised meats, succulent vegetables, sweet jams and savory sauces, decadent desserts. This is the slow cooker book to end them all.

Countless home cooks remain loyal users of their slow cookers for preparing satisfying, low-maintenance meals. But the tried-and-true slow cooker recipe repertoire is about to change, with author Nicki Sizemore's fresh spin on slow-cooked meals. *Fresh Flavors for the Slow Cooker* is filled with slow-simmered main dishes, plus 35 recipes for sauces and sides, that replace canned ingredients with fresh vegetables, boost flavor with aromatic herbs and spices, and feature a tantalizing array of global tastes in dishes that span the menu. Overnight Pumpkin-Brown Rice Pudding with crunchy pecans is a wholesome, hands-off breakfast treat, Thai Curried Chicken & Rice Noodles gets a spicy kick from curry broth, and Shredded Beef Mole Tacos are accented with the sweet heat of Quick Pickled Jalapeños. Whether you're feeding a family or entertaining a crowd, each recipe highlights prep work that can be knocked out days in advance, making serving meals worthy of every occasion easy and delicious.

130 Slow Cooker Recipes to Help You Get a Quick Start on Clean Eating Whether you're looking to slim down, gain energy, save money, or just feel healthier--there are numerous benefits to following a clean eating lifestyle. And despite what you might think, beginning a clean eating diet can be easy and hassle-free...with the help of your trusty slow cooker! If there's one thing that slow cooking expert Linda Larsen knows about (other than slow cooking, that is) it's clean eating. A lifelong lover of all things sugary and sweet, Linda never expected that she would one day make the transition to clean eating. And she certainly didn't expect that clean eating would not only be deliciously satisfying, but surprisingly easy as well. In *The Clean Eating Slow Cooker*, Linda combines her two great loves and shares with you how simple it is to cook clean, whole-food meals at home. With *The Clean Eating Slow Cooker* you'll enjoy: 130 clean eating recipes that take no more than 20 minutes to prepare and include complete nutrition info An easy-to-follow 3-week meal plan for weeknight clean eating dinners A comprehensive guide to clean eating specifically for slow cookers, including the best ways to preserve nutrients and the best clean ingredients for slow cooking Modified recipe callouts that offer compatibility with nut-free, vegan, vegetarian, and gluten-free diets Clean eating doesn't have to mean stress in the kitchen and expensive grocery bills. With *The Clean Eating Slow Cooker* you'll discover just how easy and affordable it can be to start eating cleaner and living healthier today.

"The healthy recipes in this cookbook require little preparation time but the results are extremely flavorful. Toss a few ingredients in the slow cooker in the morning and let it do the work. You return to a delicious meal and a relaxing evening."—Country Almanac. "The slow cooker [is] a relic of the '60s that's making a big comeback...gives new meaning to meals ready to eat."—Cookbook Digest.

For the *Art of the Slow Cooker*, best-selling author Andrew Schloss has developed 80 recipes for soups, stews, succulent braises, vegetarian dishes, seven desserts that bring slow-cooked meals to new heights. Slow cooking gives a wonderful velvety texture to meatloaf, an incredible richness to Osso Buco Milanese, and bold and complex flavors to Curried Vegetables and Dal simmered in Indian spices. Each chapter offers recipes for both simple everyday meals and spectacular dishes perfect for entertaining. With cooking charts to help with timing, advice on finding the right slow cooker for every kitchen, and glorious color photographs throughout, the *Art of the Slow Cooker* will delight readers looking for easy and amazing meals.

Slow-cooked in the morning--fast (and fabulous) home-cooked in the evening. Deciding what's for dinner doesn't have to be a panic-filled, last-minute decision. The *Easy 5-Ingredient Slow Cooker Cookbook* is designed to make things deliciously fast and easy for busy home cooks--with no-fuss meals that anyone can make. From Apple-Cinnamon Oatmeal and Mexican Corn Chowder to Beer Brisket and Banana Bread, this slow cooker cookbook is filled with savory, limited-ingredient recipes. Take just a few minutes to prep and set in the morning and unveil a complete, mouthwatering meal in time for dinner. The *Easy 5-Ingredient Slow Cooker Cookbook* includes: 100 effortless recipes--Breakfasts, stews, desserts, and more...choose from loads of 5-ingredient, slow cooker recipes that take 15-minutes or less to prep. Great tastes that are good for you--Whole food recipes--complete with detailed nutrition info--help you keep home cooking healthy. One-pot meals--You won't need sides thanks to this slow cooker cookbook--recipes are complete, delicious, and satisfying meals all on their own. Discover how simple home-cooked dinners can be with *The Easy 5-Ingredient Slow Cooker Cookbook*.

Fresh flavors, ethnic influences, and seasonal ingredients take slow cooking to a new level, while keeping prep easy and delivering delicious results. *Everyday Slow Cooking* focuses on contemporary slow cooker favorites without forgetting some of the best slow cooker classics. A broad range of modern recipes take their cues from global influences, seasonal ingredients, and the richly layered, fresh flavors of today, while the classics continue to offer comfort, satisfaction, and make-ahead ease. Beautiful, full-color photography, easy-to-follow recipes, and a comprehensive introduction offer all the inspiration and explanation needed to turn out delicious slow cooker meals. Features spotlight essential slow-cooker ingredients (beef short-ribs, chicken thighs) and offer four easy preparations. Recipes include: Korean-Style Short Rib Tacos with Napa Slaw; Bell Peppers Stuffed with Quinoa, Black Beans & Corn; Lasagna with Beef Ragù, Kabocha Squash & Crème Fraîche; Beer-Braised Corn Beef & Winter Vegetables; Hawaiian-Style Kalua Pork Rice Bowls with Pineapple; Five-Spice Chicken Pho; Vietnamese-Style Caramelized Fish with Ginger;

and Gingersnap-Brandy Cheesecake

Wholesome Home Cooking with Time to Spare Valerie Brunmeier, founder of Valerie's Kitchen, breaks down cooking into seventy-five slow-cooker and one-pot recipes that incorporate fresh vegetables and pantry staples to help you put together the most satisfying, tantalizing meals with minimal effort. Recipes include: Teriyaki Steak Tips with Peppers and Mushrooms Fall-Off-the-Bone Homestyle Chicken and Gravy Hawaiian Barbecue Chicken Sandwiches Lasagna Florentine with Tomato Cream Sauce Curried Butternut Squash-Apple Soup Green-Chile Chicken Tacos with Corn Salsa These slow-cooker recipes are perfect for when you know you've got a busy day ahead, and the one-pot meals save the day when your mornings are so hectic, you don't have time to prep. Whether you need dinner for the whole family, hors d'oeuvres for game night, Sunday brunch or a decadent dessert, The Foolproof Family Slow Cooker makes it easy to get an amazing meal on the table any day of the week.

The Complete Slow Cooker is America's Test Kitchen's definitive guide to how to cook using a slow cooker. It builds on the success the test kitchen has had from years of testing and retesting slow cooker recipes and pushing the limits of what a slow cooker can do. Packed with 450 recipes, this blockbuster collection is for both new and experienced slow cooker cooks. The Complete Slow Cooker is a comprehensive collection of recipes for everything from Appetizers to Desserts. The 450 recipes include the stellar must-have recipes from our previous books as well as 80 all-new recipes. They cover an amazing range of food, from the expected, pasta sauce and beef stew, to the unexpected, wheat berry salad and crème brûlée. This new cookbook continues to raise the bar for slow cooker food with sophisticated foolproof recipes as only America's Test Kitchen can provide. ATK's test cooks continue to develop recipes that explore new ground; exciting new recipes include tuna braised in olive oil, brown bread, and granola.

150 TOTALLY COMPLIANT Whole30 prep-and-go recipes for your slow cooker

Make It Fast, Cook It Slow is the first cookbook from Stephanie O'Dea, the extremely popular slow cooking blogger: affordable, delicious, nutritious, and gluten-free recipes to delight the entire family. In December 2007, Stephanie O'Dea made a New Year's resolution: she'd use her slow cooker every single day for an entire year, and write about it on her very popular blog. The result: more than three million visitors, and more than 300 fabulous, easy-to-make, family-pleasing recipes, including: Breakfast Risotto Vietnamese Roast Chicken Tomatoes and Goat Cheese with Balsamic Cranberry Syrup Falafel Philly Cheesesteaks Creme Brulee -- and much more. Make It Fast, Cook It Slow is the perfect cookbook for easy, quick prep, inexpensive ingredients, and meals that taste like you spent hours at the stove.

The convenience of slow cooking makes cooking for two easier than ever. From basic techniques for perfectly braised meats to set-it-and-forget-it meals to show-stopping soups, stews, and side dishes, this book gives busy readers everything they need to get the maximum enjoyment out of their slow cookers.

Slow-cooker meals may save you time and energy, but they can also help you pack on the pounds. Thanks to this clever collection of deliciously good-for-you recipes, you can please your palate without sacrificing nutrition--or your waistline! This cookbook serves up hundreds of mouth-watering recipes, including: Sun-dried tomato and pesto dip Greek-style orzo and spinach soup Red wine pot roast Ginger caramelized chicken Curried lentils Italian meatloaf Chocolate crème brûlée Stewed cinnamon apples Popular food blogger and cooking instructor Rachel Rappaport provides full nutritional analyses so you can choose recipes based on calories, fat content, fiber, and more. When you save time and produce healthy meals, you'll find you can have your pot roast--and eat it too!

Slow-cookers are a great complement to today's busy lifestyles. Once the ingredients are added, the virtually meal cooks itself. This collection brings together a huge number and variety of recipes that show off the value, ease, and versatility — not to mention delicious taste — of this cooking method. Seasoned cookbook author Sue Spitzer covers every aspect of using slow-cookers. The book explains the various kinds and sizes of cookers, from 1-1/2 quarts to seven quarts, and shows what recipes work best in each type. From there, readers learn to prepare all the necessary ingredients beforehand so that they can refrigerate the food and the crock for anywhere from hours to overnight and then plug the appliance in when it's time to cook. Included are more than a thousand scrumptious recipes — all thoroughly tested — for appetizers, entrees, side dishes, breads, sandwiches, and desserts. Presents hundreds of easy-to-prepare slow cooker recipes for dishes ranging from soups and roasts to cobblers and puddings.

Sweet, slow-cooked success! This compact, yet comprehensive guide to slow cookers is a go-to resource for using and caring for slow cookers—from the experts at the Williams Sonoma Test Kitchen. It's no secret why busy home cooks have been devoted to their slow cookers for years; these devices are ever-reliable for making easy and delicious dinners with minimal hands-on time. Whether you have just a few minutes in the morning or a small chunk of time after work to think about dinner, this book has you covered with plenty of ideas to get food to the table seamlessly. Within these pages, you'll find that slow cooking not only takes a lot of the work out of cooking, but there are also many other benefits to cooking this way. Slow cooking increases the flavor of dishes, reduces the amount of cooking appliances to wash, and because you do not need to keep a constant eye on cooking, it frees you up to do other things while the meal nearly prepares itself. Discover tips and tricks for making the most of your device, advice on cleaning and storing, and so much more. You'll find over 20 recipes developed with your busy schedule in mind, such as Pork Belly Ramen and Five-Spice Short Ribs, plus vegetarian options, like Ratatouille with Balsamic & Pine Nuts, and Eggplant & Cauliflower Lasagne. Your slow cooker can even make dessert! Check out the decadent Fudge Brownie Cake with Toasted Hazelnuts and Pear Cornmeal Cake. You'll find these recipes and more, including a mix of healthy and indulgent, for making the most of your slow cooker.

Two of our favorite things in life? Eating healthy and saving time. Sadly, though, it's often mutually exclusive because, well, takeout. That's what's remembered when it's possible to make our own? Well, that's all of the cooking for us. That's the salty, processed ingredients that end up being not-so-healthy with no effort. Probably not your 20 favorite things, but it's a clean slow-cooker meal. If you're trying to eat healthy, your own meal is probably the most useful and undemanding of all. You own. I bet you have a slow cooker stashed somewhere in the back of a cabinet or in the basement. Maybe you got it for a wedding or grandfather's birthday or picked it up at a yard sale. And maybe, like me, you hardly ever think about it. Slow cookers are good for so much more than heating up your annual holiday dinner. In fact, if

Are you trying to eat healthy, your slow cooker may be the most useful and underrated? you have?

120 everyday, restaurant-quality recipes that you can make in your slow cooker or Crock-Pot at home. Everyone loves restaurant-quality meals, but not everyone loves the cost. What if you could make restaurant-quality meals in your slow cooker at home, and at a fraction of the cost of the restaurants? The Stay at Home Chef Slow Cooker Cookbook features 120 incredible recipes that are simple, satisfying, and much less expensive to make than if you were eating them in a restaurant. Rachel Farnsworth (The Stay at Home Chef) creates simple, satisfying recipes that will appeal to anyone who is short on time but still wants to enjoy delicious meals at home. Every recipe in The Stay at Home Chef Slow Cooker Cookbook uses every day ingredients and features simple instructions. Slow cooking is one of the easiest and most budget-friendly ways to cook, and the Stay at Home Chef will show you how to do it right! Here's what you'll find inside:

- Amazing recipes for breakfasts, sides, soups and stews, sandwiches, dips and snacks, and desserts, as well as entrée recipes for beef, chicken, pork, and pasta, grains, and beans
- Simple tips for using your slow cooker, storing your meals safely, and troubleshooting common slow cooking problems
- Loads of variations that will enable you to mix and match recipes to suit your family's tastes
- Helpful advice for making the most of your recipes and ensuring they come out of your slow cooker perfectly cooked and just in time for dinner

Hugh Acheson brings a chef's mind to the slow cooker, with 100 recipes showing you how an appliance generally relegated to convenience cooking can open up many culinary doors. Hugh celebrates America's old countertop stalwart with fresh, convenient slow cooker recipes with a chef's twist, dishes like brisket with soy, orange, ginger, and star anise, or pork shoulder braised in milk with fennel and raisins. But where it gets really fun is when Hugh shows what a slow cooker can really do, things like poaching and holding eggs at the perfect temperature for your brunch party, or for making easy duck confit, or for the simplest stocks and richest overnight ramen broth. There's even a section of jams, preserves, and desserts, so your slow cooker can be your BFF in the kitchen morning, noon, and night.

All you need to make simple, delicious, and naturally gluten-free meals Slow cookers are lifesavers for busy cooks. But if you follow a gluten-free diet - due to celiac disease, gluten intolerance, wheat allergies, or simply for health reasons - slow cooking can be a challenge. That's because many recipes don't thicken properly without flour, noodles, or some other wheat-containing derivative. Enter: The Everything Gluten-Free Slow Cooker Cookbook. Inside, you'll find delicious gluten-free recipes such as: Pull-Apart Cinnamon Raisin Biscuits Breakfast Risotto Pineapple Teriyaki Drumsticks Bacon Corn Chowder Spicy Vegetarian Chili Chicken Alfredo Pasta Sausage and Shrimp Jambalaya Curried Coconut Chicken Barbecue Western Ribs Blueberry Cobbler Right-Side-Up Pineapple Cake Complete with an array of gluten-free options, specialized slow-cooking tips, and advice on eliminating wheat derivatives, this fun and fresh cookbook has everything you need to create healthy, delicious meals - without spending all day in the kitchen!

Fix-It and Forget-It NEW Cookbook, with full-color photography throughout, offers 250 new and fully tested recipes to make in a slow cooker. Fix-It and Forget-It is the series of cookbooks responsible for getting slow cookers out of cupboards and back onto kitchen counters, selling more than 11 million cookbooks since the series launched. Now, after years of developing and testing hundreds of recipes, Stage 2 of the successful series has launched with Fix-It and Forget-It NEW Cookbook, in full color, by New York Times bestselling author, Phyllis Good. Fix-It and Forget-It NEW Cookbook, with full-color photography throughout, offers 250 new and fully tested recipes to make in a slow cooker. Slow Cooker Pizza, Barbecued Turkey Cutlets, Balsamic-Glazed Pork Ribs, Ginger Pot Roast, Pasta Vanessa, and Chiles Rellenos (among the Main Dishes). Sweet Potato Pudding with Cardamom, Eggplant Creole, Rosemary Carrots, and Party Walnut Broccoli (among the Vegetables). Cranberry Almond Bread, Festive Strawberry Loaf, Mexican-Style Cornbread, and Whole Wheat Oatmeal Bread (among the Breads). Creamy Tomato Basil Soup, Corn and Shrimp Chowder, Curried Chicken Chowder, and Turkey Pumpkin Black-Bean Chili (among the Soups). Omelet Camping Casserole, Creamy French Toast with Peaches, and Baked Oatmeal (among the Breakfasts and Brunches). Salmon-Stuffed Mushrooms, Hot Wings Dip, Hot Buttered Lemonade, and Rosemary Walnuts (among the Appetizers, Snacks, and Beverages). Chocolate Peanut Butter Cake, Mocha Bread Pudding, Slow Cooker Crème Brûlée, and Pumpkin Pecan Pie (among the Sweets and Desserts). Chicken, Beef, and Vegetable Stocks; Easy Ketchup; Homemade Yogurt; and Homemade Cream of Mushroom Soup (among the Everyday From-Scratch Basics). Each recipe is easy to follow and requires a minimum of ingredients and equipment. Helpful Tips are included with many of the recipes. Phyllis Good believes that slow cookers are helpful appliances for both beginner and experienced cooks alike. The recipes in the book that require very little prep time or skills are labeled "Quick and Easy." (Those recipes even have their own Index!). The unmarked recipes are a little more complex, but they aren't hard to prepare. Fix-It and Forget-It NEW Cookbook is a big, full-color, useful cookbook, which, in addition to recipes, offers: "Your Slow-Cooker Guidebook—Things You'll Be Happier Knowing!" Answers to "FAQs", such as: Which slow cooker is best for me? How hot and fast does my slow cooker cook? How can I keep foods from overcooking? Simple tricks for cooking more delicate foods in a slow cooker, such as pasta, chicken breasts, and fish. Charts of safe cooking temperatures for meats, and approximate slow-cooker temperatures. "Your slow cooker is capable of a lot more than you might have imagined," Ms. Good emphasizes. "Remember, it works for you!" Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

Slow cookers are very cheap to run, environmentally friendly and incredibly versatile - everyone should have one! The

Complete Slow Cooker will guide you through a fantastic selection of dishes you can make with a slow cooker, helping you to understand how to get the most out of this essential cooking tool. Discover how to make soups, stews, pies, puddings, risottos, fondues, preserves, terrines, drinks and a host of desserts and cakes. There is also advice on adapting your own recipes, adjusting cooking times and making the most out of forgotten cuts of meat and other economical ingredients.

Easy keto meals with the push of a button! Take the hassle out of keto cooking with The Essential Keto Slow Cooker Cookbook. Featuring 65 high-fat, low-carb recipes to prepare in your slow cooker, you can get keto meals on the table even on your busiest days! Featuring an overview of the ketogenic diet and expert tips on using your slow cooker, you'll learn how to remake all of your favorite dishes without sacrificing time, taste, or variety. Recipes Include: Pumpkin Breakfast Bake Southwest Egg Casserole Parmesan & Garlic Spaghetti Squash White Chicken Salsa Verde Chili Korean Beef Stew with Kimchi Buffalo Chicken Dip Italian Stuffed Flank Steak Berry Cobbler

If you want to know how to use your slow cooker, along with a comprehensive selection of tasty, tried and true slow-cooked recipes, then look no further! This stunning new publication contains over 250 mouth-watering recipes, previously in three separate books but now in one handy edition - incredible value!

Here's a collection of tasty and attractive dishes that can easily be prepared with little to no attention and are ready when you want to eat. Succulent meats, tender poultry and even vegetarian dishes, hot and full of simmered-in flavor, are waiting for you when you want them. This book is full of more than 120 no-nonsense, delicious recipes that are easy for anyone to use-just dump in the ingredients, dial the heat, and dinner will be ready when you get home from work. All the preparation can be done the night before, so putting dinner on in the morning a breeze. Recipes include everything -- meat, chicken, and meatless main dishes to side dishes, dips, drinks, and even desserts -- with more than 50 photos of these easy, delicious meals. Slow cookers are an all around economical choice -- from the price of appliance to the amount of time spent cooking and the ingredients you can use makes this subject appealing to a wide group of consumers. Slow cooking enhances the flavor and also tenderizes all varieties of meat, including the less expensive cuts, so it is an economical way to cook. Most recipes have cooking times of 8 to 10 hours, so they can be started at the beginning of the day and be ready for dinnertime. Slow cookers are not only for the work-a-day world; they're also very convenient for entertaining and when stove/oven are being used for other food preparations. It is perfect for making crowd-size hot beverages, such as hot chocolate or mulled cider, and it keeps dips and side dishes hot for several hours, making it perfect for hassle-free entertaining and meal making. With Betty Crocker's Slow Cooker Cookbook, putting dinner on the table has never been easier.

Cook it slow, cook it smart Leave it to the experts at Martha Stewart to figure out the best ways to use this favorite appliance. The 110 recipes in this book make the most of the slow cooker's assets (low heat, hands-off cooking), while also uncovering its hidden potential. Readers will find that they can not only braise cuts of meat until meltingly tender and let soups and stews simmer away untended, but also gently poach fish, cook up creamy scalloped potatoes, and bake a perfect cheesecake. This book has everything home cooks need to maximize flavor and make life a whole lot easier. The Complete Slow Cooker From Appetizers to Desserts - 400 Must-Have Recipes That Cook While You Play (or Work) America's Test Kitchen

The 200 recipes in this family-friendly collection deliver a revolution in slow cooking like only America's Test Kitchen can! Who doesn't like the idea of throwing ingredients into a slow cooker and coming back hours later to a finished meal? Too bad most slow cooker recipes deliver mediocre results you'd rather forget than fix again. A team of ten test cooks at America's Test Kitchen spent a year developing recipes, and what they discovered will change the way you use your slow cooker. Did you know that onions, garlic, and spices should be bloomed in the microwave for five minutes before they go into the slow cooker? This simple step intensifies their flavor and requires no extra work. Did you know that a little soy sauce mixed with tomato paste adds meaty flavors to almost any stew and can often replace the tedious step of browning the meat? And do you know the secret to a moist slow-cooker chicken? Start the bird upside down to protect the delicate white meat from drying out.

Slow cooker recipes your whole family will love! The Big Book of Slow Cooker Recipes is the perfect guide for creating delicious--and easy--dishes for your entire family. Featuring everything from filling favorites and healthy fare to exotic cuisine, this cookbook offers you an extensive array of mouthwatering slow cooker recipes. With more than 700 effortless meals to choose from, you're guaranteed to find something that will satisfy everyone's tastebuds, including: Maple syrup-infused slow-cooked oatmeal Eggplant caponata Ginger-flavored chicken curry Greek-style orzo and spinach soup Shrimp in creole sauce Challah bread pudding Complete with an array of nutritious options and specialized slow cooking tips, this fun and fresh cookbook has everything you need to create wholesome meals--without spending all day in the kitchen!

Did You Recently Purchase A Slow Cooker, Have Plans To Purchase Or Maybe You Have One Already But Don't Know How To Use It Or The Recipes To Prepare It With? Do you want to work, care for your kids, or go hiking while your food cooks unattended to? Do you want the fix it and forget it kind of cooking but not so good at it? If yes, then this book is for you. The Complete Slow Cooker Cookbook consists of how to use your slow cooker to easily prepare your meals. It consists of over 60 delicious and easy to prepare recipes that will suit your taste. Here is a preview of the book content: Tips for using your slow cooker How to care for your slow cooker How to make the right choice of slow cooker Some rules on using the slow cooker Over 60 recipes: Breakfast, soups and stews, meat, beans and grains, snacks and sides, easy dump and go dinners and dessert recipes Get a copy now, and enjoy all these and more!!

You'll never run out of meal ideas for your slow cooker with this massive, photo-filled compendium The second book in the Ultimate series, following The Ultimate Cookie Book, this giant collection of recipes will keep your slow cooker meals

delicious and exciting for years to come. There's way more here than just pot roasts and stews; this book offers recipes for main courses, appetizers, sides, and even desserts and breakfast. With all that, you'll never lack for ideas again! Nearly 500 pages in length and packed with full-color photos and hundreds of inventive recipes—The Ultimate Slow Cooker Book is a great deal at a great price. • Includes 400 recipes, including main dishes, appetizers and beverages, soups and stews, side dishes, breakfast, and desserts • 200 full-color photos and a beautiful design will help inspire your next slow cooker sensation • Features tips on converting many of your favorite conventional recipes for soups, stews, and roasts so they can be prepared in the slow cooker • A great big cookbook at a small price Whether you've been using your slow cooker for years and need new ideas or you're a first-timer looking for easy dinner solutions, this is the ultimate slow cooker book for you.

Presents a collection of recipes prepared in a slow cooker, including appetizers, soups, stews, chicken dishes, steaks, roasts, pasta and pasta sauces, vegetarian dishes, side dishes, and desserts.

NEW YORK TIMES BESTSELLER Create easy and delicious meals for two with Slow Cooking for Two. If you're short on time, few in numbers, and craving the comfort of a home-cooked meal, Slow Cooking for Two is here to save the day. Slow Cooking for Two offers 101 easy recipes meant for just two people, including soups, stews, casseroles, desserts, and more. Slow Cooking for Two will save you time and money with simple and delicious meals that are flavorful without requiring hours of preparation. Slow Cooking for Two will give you all the tools you need to start enjoying slow cooking for two people, with: 101 easy slow cooker recipes specifically designed for 1½ and 2-quart slow cookers Comforting Slow Cooking for Two recipes, including Minestrone Soup, Beef Bourguignon, Chicken Pot Pie, Mac and Cheese, and Turtle Brownies Easy one-pot meals, including Short Ribs with Polenta and Meat Loaf with Potatoes Practical techniques for slow cooking for two, including shopping lists, and food preparation and storage tips Slow Cooking for Two will make it easy for you (and one more!) to enjoy delicious and hassle-free meals.

This must-have guide is an invaluable companion to your slow cooker. From a mid-week supper to a more elaborate dinner party, The Complete Slow Cooker Cookbook is on-hand with dishes that can be prepared with little fuss. Containing over 200 tried-and-tested recipes, Cara shows you how to make best use of your slow cooker and create a delicious range of nutritious and healthy dishes – and with minimal preparation time in the morning, you are guaranteed to enjoy a hearty, hot dinner every evening. Choose from a light and tasty Provençale Pasta Sauce or Seafood Risotto; rustle up a winter warmer such as Chicken with Bacon, Leeks and Mustard or a creamy Lamb and Cauliflower Kashmir Curry; and impress your friends with Slow-roasted Duck and Apples followed by an indulgent Toffee and Pecan Pudding. You don't have to spend hours in the kitchen to make a delicious meal – your slow cooker will do the hard work for you. Filled with quick, tasty, and easy-to-follow recipe ideas, this is the only slow cooker cookbook you will ever need. The cookbook also contains guidance on choosing a slow cooker according to your needs; how to care for your cooker and how to adapt cooking times and recipes for different scenarios. There is also a chapter of ideas for how to spice up a Sunday roast as well as buying advice and troubleshooting tips.

This book is a collection of all our slow cooker recipes produced over the last four years. We have everything from curries and bolognese to sweet treats. Plus, hints on how to freeze any leftovers. All the recipes in this book are designed for use in a slow cooker.

This mouth-watering cookbook, showcasing the very best that Southern cooking has to offer, presents 60 soulful, comforting and simple recipes for such Southern favorites as Black Eyed Peas with Stewed Tomatoes to Country-Style Pork Ribs and Molasses Gingerbread. Original.

The ultimate resource for a new generation of slow-cooker fans from the New York Times bestselling author who has sold 12 million cookbooks! Stock the Crock brings together the expertise of America's most popular slow-cooker authority with a fresh collection of 100 essential, innovative, and easy-to-prepare recipes—each with variations allowing readers to customize the dish according to their dietary needs. You'll find beloved classics, as well as dishes you might be surprised can be done successfully in a slow cooker. (Hello, slow-cooker creme brulee!) Whether you are looking to accommodate gluten-free, paleo, or vegetarian diets, or prefer slow-cooker meals perfectly sized for one or two people, this cookbook provides smart ideas, more than 100 recipe photos, and cooking hacks that will change the way you use your favorite fuss-free cooking appliance. Learn simple make-ahead tricks, convenient baking tips, and how to make two recipes at once using the same cooker, so you can simplify cooking and spend more time enjoying your family and friends around a wonderful, delicious meal.

[Copyright: 08202aef834ec96826381fc2be3761fc](https://www.amazon.com/dp/08202aef834ec96826381fc2be3761fc)