

NEW SLOW COOKER RECIPES - 2020

Slow Cooker Bacon Mac & Cheese

2 large eggs, slightly beaten
4 cups whole milk
1 can (12 oz.) evaporated milk
¼ cup butter, melted
1 Tbsp. all -purpose flour
1 tsp. salt
1 pkg. (16 oz.) small pasta shells
1 cup shredded provolone cheese
1 cup shredded Manchego or Monterey Jack Cheese
1 cup shredded white cheddar cheese
8 bacon strips, cooked and crumbled

In a large bowl, whisk first 6 ingredients until blended. Stir in pasta and cheeses; transfer to a 4-5 qt. slow cooker

Cook covered, on low heat setting for 3 – 3 ½ hours or until pasta is tender. Turn off slow cooker, remove cover and let stand 15 minutes before serving. Top with the crumbled bacon.

Slow Cooker Turkey with Berry Compote

1 tsp. salt
½ tsp. garlic powder
½ tsp. dried thyme
½ tsp. pepper
2 boneless turkey breasts halves (2 lbs. each)
13 cup water

Compote:

2 medium apples, peeled and finely chopped
2 cups fresh raspberries
2 cups fresh blueberries
1 cup white grape juice
¼ tsp. crushed red pepper flakes
¼ tsp. ground ginger

Mix first four ingredients together and rub all over the turkey breasts. Place in a 5-6 qt. slow cooker. Pour water around the turkey breast; cook, covered on low 3-4 hours (an instant read thermometer inserted in turkey should read at least 165-degrees).

Remove turkey from slow cooker and tent. Let stand 10 minutes prior to slicing.

Meanwhile, in a large saucepan, combine compote ingredients. Bring to a boil; reduce heat to medium and cook, uncovered, stirring occasionally, until slightly thickened and apples are tender, 15-20 minutes. Serve the turkey with the berry compote.

Brats with sauerkraut

8 uncooked bratwurst links
1 can (14 oz.) sauerkraut, rinsed and well drained
2 medium apples, peeled and finely chopped
3 bacon strips, cooked and crumbled
¼ cup packed brown sugar
¼ cup finely chopped onion
1 tsp. ground mustard
8 brat buns - split.

Place bratwurst in a 5-qt. slow cooker. In a large bowl combine sauerkraut, apples, bacon, brown sugar, onion and mustard; sprinkle this mixture over the bratwurst. Cover and cook on low heat until a thermometer inserted in sausage reads 160-degrees, 6 – 8 hours.

Remove brats from the slow cooker and place in buns; using a slotted spoon, top with some of the sauerkraut mixture. Enjoy.

All-Day Brisket with Potatoes

2 medium potatoes, peeled and cut into ¼-inch slices
2 celery ribs, sliced
1 fresh beef brisket (3 pounds)
1 Tbsp. canola oil
1 large onion, sliced
2 garlic cloves, minced
1 can (12 oz.) beer
½ tsp. beef bouillon granules
¾ cup stewed tomatoes
1/3 cup tomato paste
¼ cup red wine vinegar
3 Tbsp. brown sugar
3 Tbsp. Dijon mustard
1 Tbsp. soy sauce

2 Tbsp. molasses
½ tsp. paprika
¼ tsp. salt
1/8 tsp. pepper
1 bay leaf

Place potatoes and celery in a 5-qt. slow cooker. Cut brisket in half; in a large skillet brown beef in oil on all sides. Transfer to slow cooker. In the same skillet, sauté onion until tender - add garlic; cook 1 minute longer, then add to slow cooker

Add beer and bouillon granules to skillet, stirring to loosen browned bits from the pan; pour over meat. In a large bowl, combine the remaining ingredients; add to slow cooker. Cover and cook on low 8-10 hours or until meat and vegetables are tender. Discard bay leaf. To serve, thinly slice across the grain. Please note this recipe uses a fresh beef brisket, not a corned one.

Corn and Broccoli in Cheese Sauce – a great side dish cooked in the slow cooker

1 pkg. (16 oz.) frozen corn, thawed
1 pkg. (16 oz.) frozen broccoli florets, thawed
4 oz.. Reduced-fat process cheese (Velveeta) cubed
1 cup shredded cheddar cheese
1 can (10 ¼ oz.) cream of chicken soup, undiluted
¼ cup low fat (2%) milk

In a 4-5 qt. slow cooker combine corn, broccoli and cheeses. In a small bowl, combine soup and milk; pour over the vegetable mixture. Cover and cook on low until heated through, 3-4 hours. Stir prior to serving. You can also add bits of leftover ham to this dish to increase flavor.

Saucy Chicken & Tortellini – something the grandkids would enjoy

1½ pounds boneless, skinless chicken breasts cut into 1-inch cubes
½ pound sliced fresh mushrooms
1 large onion, chopped
1 medium sweet red pepper, cut into ½ inch pieces
1 medium green pepper cut into ½ inch pieces
1 can (2 ¼ oz.) sliced ripe black olives, drained
1 jar (24 oz.) marinara sauce
1 jar (15 oz.) Alfredo sauce
2 pkg. (9 oz. each) refrigerated cheese tortellini
Optional – Grated Parmesan cheese and torn fresh basil

In a 5 qt. slow cooker, combine the first 7 ingredients. Cook, covers, on low heat until chicken is tender, about 6-8 hours.

Stir in the Alfredo sauce and cheese tortellini; cook, covered, until tortellini is tender, 15-20 minutes. If desired, top with Parmesan cheese and basil.

NOTE: You can freeze the cooled, cooked mixture in freezer containers. To use, partially thaw in refrigerator overnight. Microwave, covered, on high in microwave-safe dish until heated through, stirring gently. Add water, if necessary.

Slow-Cooked Pork Barbecue

1 boneless pork loin roast, (3 – 4 lbs.)
1 ½ tsp. seasoned salt
1 tsp. garlic powder
1 cup cola, divided
1 cup barbecue sauce
10 sandwich buns – split

Cut the pork roast in half; place in a 5-qt. slow cooker; sprinkle with the seasoned salt and garlic powder. Pour ¼ cup cola over roast. Cover and cook on low for 4-5 hours or until meat is tender

Remove roast; cool slightly then shred the meat with 2 forks and return to slow cooker. Combine barbecue sauce and remaining cola; pour over meat. Cover and cook on high for 1-2 hours longer or until sauce is thickened. Serve on toasted buns.

Honey-Glazed Ham

1 boneless fully cooked ham (4 lbs.)
1 ½ cups Ginger ale
¼ cup honey
½ tsp. ground mustard
½ tsp. ground cloves
¼ tsp. ground cinnamon

Cut ham in half; place in a 5-qt. slow cooker. Pour ginger ale over ham; cover and cook on low for 4-5 hours or until heated through. Combine the honey, mustard, cloves and cinnamon; stir until smooth. Spread over ham; cook and addition 30 minutes. Remove, slice and serve.

Boston Baked Beans

1 lb. dried navy beans
6 cups water, divided
¼ lb. diced salt pork or 6 bacon strips, cooked and crumbled
1 large onion, chopped
½ cup packed brown sugar
½ cup molasses
¼ cup sugar
1 tsp. ground mustard
1 tsp. salt
½ tsp. ground cloves
½ tsp. pepper

Sort navy beans and rinse in cold water. Place beans in a 3-4 qt. slow cooker; add 4 cups water. Cover and let stand overnight.

Drain and rinse beans, discarding liquid. Return beans to slow cooker; add salt pork or bacon. In a small bowl, combine the onion, brown sugar, molasses, sugar, mustard, salt, cloves, pepper and remaining water. Pour mixture over beans, stir to combine. Cover and cook on low for 10-12 hours or until beans are tender.

Meg's Marvelous Slow-Cooker Bloody Mary Chili

1 Tbsp. olive oil
1 finely chopped red onion
1 chopped red bell pepper
2 chopped celery stalks
1½ ponds either ground turkey or beef – your choice
1 Tbsp. grated ginger
2 Tbsp. Tomato paste
2 minced garlic cloves
1 32 oz. bottle Bloody Mary Mix
1 15 oz. can Cannellini beans, drained and rinsed
1 15 oz. can Pinto Beans, drained and rinsed
1 15 oz. can Black beans, drained and rinsed
1 cup chopped green onions
2 Tbsp. chopped cilantro
2 tsp. smoked paprika
1 tsp. ground cumin
Shredded cheddar cheese, green onions and lime wedge to garnish

Heat the olive oil in a large skillet over medium-high heat. Add the chopped red onion, red bell pepper and celery, cook 4 minutes. Add the ground turkey and/or beef and cook 5 minutes, stirring to crumble the meat. Season lightly with kosher salt and black pepper; stir in the ginger, tomato paste and garlic cloves and cook for an additional 2 minutes to allow the flavors to meld.

Transfer the mixture to slow cooker. Stir in the entire 32 oz. bottle of Bloody Mary Mix, the cannellini beans, the pinto beans and the black beans. Add the green onions, cilantro, smoked paprika and ground cumin. Cover and cook on HIGH for 4 hours or until thickened. Adjust seasoning, as needed.

Serve with shredded cheddar cheese, additional green onions, cilantro and lime wedges. This recipe serves six.

Simple Swedish Meatballs

1 Tbsp. butter
1 lb. sliced fresh mushrooms
1 can (14 ½ oz.) beef broth
1 can (14 ½ oz. cream of chicken soup, undiluted
1 envelope Lipton beefy onion soup mix
1 pkg. (24 oz.) frozen fully cooked Swedish meatballs or 1 pkg. (26 oz.) frozen fully cooked home-style meatballs.
2/3 cup sour cream
2 Tbsp. minced fresh parsley or 2 tsp. dried parsley flakes
Optional Hot cooked noodles or mashed potatoes

In a large skillet, heat the butter over medium-high heat; sauté the mushrooms until tender, 4-5 minutes. Transfer to a 4-qt. slow cooker. Stir in broth, cream of chicken soup and soup mix. Stir in Swedish meatballs. Cover and cook on low until the flavors are blended, 5 – 6 hours.

Stir in the sour cream and minced parsley; cook, covered, until heated through, about 15 minutes. If desired, serve with hot cooked noodles or mashed potatoes.

Beef Short Ribs with Tomato Fig Chutney

1 tsp. olive oil
3 bacon strips, chopped
1 pound boneless beef short ribs

½ tsp. salt
¼ tsp. pepper
1 pound grape tomatoes
1 medium onion, chopped
3 garlic cloves minced
2 cups water
1 cup Marsala wine for beef broth
¼ cup fig preserves
3 Tbsp. minced fresh rosemary

In a skillet, heat oil over medium heat; cook bacon until crisp. Remove bacon and drain on paper towels. Sprinkle ribs with salt and pepper; brown in drippings. Transfer to a 4-qt. slow cooker.

In the same skillet, add tomatoes, onion and garlic to drippings; cook until crisp-tender, 3-5 minutes, mashing tomatoes light. Add tomato mixture to slow cooker; stir in water, Marsala, preserves and rosemary. Cook, covered, on low until ribs are tender, 6-8 hours; remove the ribs and shred. Serve with cooking juices. Can serve over mashed potatoes, rice or egg noodles.

Curried Pumpkin Risotto

1 Tbsp. olive oil
1 small onion, chopped
1 cup uncooked Arborio rice
2 garlic cloves, minced
2 cups chicken stock
½ cup canned pumpkin
1 Tbsp. curry powder
1½ tsp. minced fresh rosemary or ¾ tsp. dried rosemary, crushed
½ tsp. salt
¼ tsp. pepper

Heat the olive oil in a 6-qt. slow cooker on high until hot. Add rice; stir to coat. Stir in remaining ingredients; cook, covered, on low until the rice is tender, about 3-4 hours. Stir halfway through the cooking time. Enjoy!

Coq au Vin

3 thick-sliced bacon strips, chopped

1½ lbs. boneless skinless chicken thighs
1 medium onion, chopped
2 Tbsp. tomato paste
5 garlic cloves, minced
1 ½ cups dry red wine or reduced sodium chicken broth
4 medium carrots, peeled and chopped
2 cups sliced baby Portobello mushrooms
1 cup reduced-sodium chicken broth
4 fresh thyme sprigs
2 bay leaves
½ tsp. kosher salt
¼ tsp. pepper

In a large skillet, cook bacon over medium heat until crisp, stirring occasionally. Remove with a slotted spoon drain on paper towels. Discard drippings, reserving 1 Tbsp. in pan. Brown chicken thighs on both sides in reserved drippings; remove and set aside. Add the onion, tomato paste and garlic to skillet; cook and stir over medium-high heat for 5 minutes. Add wine, cook 2 minutes. Transfer to a 4-5 qt. slow cooker.

Add chicken, carrots, mushrooms, broth, thyme, bay leaves, salt and pepper; cook, covered, on low setting until chicken is tender, 6-7 hours.

Remove chicken and vegetables to a serving platter; keep warm. Discard thyme and bay leaves. Transfer cooking juices to a large saucepan. Bring to a boil; cook until the liquid is reduced by half, 10-15 minutes. Stir in bacon, serve with chicken and vegetables.

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