

396388 -- CROCK POT STROGANOFF

2 lb. round steak  
1/4 c. flour  
1/2 tsp. pepper  
1/2 tsp. salt  
1 tsp. garlic bits  
3 tbsp. butter  
1 sm. onion, chopped  
1 tbsp. soy sauce  
2 beef bouillon cubes  
1 can cream of mushroom soup  
1 c. water

Cut steak into 1 x 1/2 inch strips. Mix with flour, pepper, salt and garlic. Add to crock pot with rest of ingredients. Cook on low for 5 hours. Stir occasionally. Last 1/2 hour, add 1 (8 oz.) package of cream cheese, cubed. Serve over cooked wide noodles.

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396389 -- MEXICAN RED CHILI

1 lb. hamburger meat (lean)  
3 lg. jalapenos (seeded and chopped)  
1/2 lb. hot sausage  
1/2 lb. stew meat  
1 c. chopped onion  
3/4 c. chopped bell pepper  
2/3 c. chopped celery  
1 can New Orleans kidney beans  
3 tbsp. chili powder  
1 tsp. salt  
3 lg. cloves garlic, minced  
1 c. French onion soup  
1 can chopped green chilies  
1 can tomatoes  
2 cans tomato sauce  
1/2 tsp. sugar  
1 tbsp. cayenne  
1 tsp. oregano  
2 tbsp. jalapeno juice  
  
1/4 tsp. garlic powder  
3/4 tsp. Tabasco sauce  
1/2 tsp. cumin  
1/2 tsp. onion powder

Marinate stew meat with jalapeno juice, onion powder and garlic powder. Refrigerate 24 hours. Brown hamburger meat with onion and garlic and bell pepper and cumin. Brown sausage; remove brown stew meat. Mix all meat. Add soup, tomato sauce, tomatoes and beans (drained). Add jalapenos, chili powder,

cayenne, oregano, celery and chili peppers, salt, sugar, Tabasco. Cook at medium heat 2 hours.

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396390 -- HAMBURGER RICE SKILLET

1 lb. ground beef  
1 med. onion, sliced into rings  
1 med. green pepper, chopped  
1 clove garlic, minced  
1 c. med. grain rice  
1 (16 oz.) can tomatoes, cut up  
1 (8 oz.) can tomato sauce  
1 tsp. Worcestershire  
1/2 tsp. dry basil, crushed

In skillet cook beef, onion, pepper, garlic until browned; drain. Add rice; cook, stirring constantly, for 2 minutes. Add undrained tomatoes, tomato sauce, Worcestershire sauce, basil, 1 1/2 cups water and 1 teaspoon salt. Bring to boiling. Reduce heat. Cover; simmer 25-30 minutes or until rice is tender. Stir occasionally.

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396391 -- CHILI HOMINY SKILLET

1 lb. ground beef  
1/4 c. green pepper, chopped  
1/4 c. water  
1/2 env. chili seasoning  
2 tbsp. onion soup mix  
1 (16 oz.) yellow hominy, drained  
1/2 c. shredded cheddar cheese

Brown the beef; drain. Stir in hominy, pepper, water, chili seasonings, and onion soup mix. Cook until heated through. Sprinkle cheese over it. Cover and cook until melted.

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396392 -- MEXICAN CHICKEN CASSEROLE

4 chicken breasts, cooked and cut into  
pieces or 2-3 cans boned chicken  
1 can cream of mushroom soup  
1 can cream of chicken soup  
1 lg. can Pet milk  
1 can chopped green chilies  
2 pkgs. Doritos  
Grated cheddar cheese

Crush 1 package Doritos and line casserole dish. Combine rest of ingredients and add to Doritos. Sprinkle grated cheese on top and bake at 350 degrees for 30 minutes. Use second bag of Doritos to eat casserole with.

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396393 -- CHICKEN AND RICE

2 c. rice  
2 cans cream of mushroom or golden  
mushroom soup  
2 cans water  
2 chickens (cut into serving pieces)

Put rice, soup, water into Dutch oven (12 inch). Stir. Place chicken on top of mixture. Cover. Cook 1 1/4 to 1 1/2 hours at 400 degrees.

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396394 -- BAKED CHICKEN AND RICE

3 c. water  
6 c. chicken bouillon cubes  
1/2 cube butter or margarine  
1 c. rice, uncooked  
1 sm. onion, chopped  
1/2 green pepper, chopped  
1/2 c. celery, chopped  
8-10 pieces chicken

Bring water to boil in Dutch oven and then add bouillon cubes. Mix the other ingredients, except chicken, with bouillon and water. Season the chicken with seasoning salt and lay pieces on top of the rice mixture. Cook 1 1/2 hours at 400 degrees.

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396395 -- PORK CHOP - POTATO BAKE

6 pork chops  
6 potatoes, sliced or quartered  
1 can mushroom soup  
1 lg. can milk

Mix soup and milk together. Brown pork chops in Dutch oven. Put potatoes on top of pork chops. Pour soup over top. Bake 1 hour at 400 degrees.

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396396 -- BANANA BREAD

2 eggs  
1 1/4 c. mashed bananas (about 3)  
1 c. sugar  
1/2 tsp. salt  
1 tsp. soda  
1/2 c. melted shortening or margarine  
2 c. flour  
1/2 c. nuts

12-inch Dutch oven. Preheat oven to 350 degrees. Mash bananas first, then add all other ingredients. Bake 45 minutes to 1 hour. (To cook outdoors on campfire, put 10 coals on top of Dutch oven and 8 coals on bottom. This equals 350 degrees.)

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396397 -- SPICED FRUIT COBBLER

4 cans or 1 qt. fruit  
1 tsp. nutmeg  
1 tsp. cinnamon  
2 tbsp. sugar  
1 pkg. white cake mix  
1 1/2 c. water  
2 eggs

Place drained fruit slices in bottom of Dutch oven. Sprinkle with spices and sugar. Blend cake mix, water and eggs. Pour over fruit mixture. Cover and cook 25-35 minutes at 350 degrees.

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396398 -- EGG CHILI PUFF

10 eggs  
1/2 c. flour  
1 tsp. baking powder  
1/2 tsp. salt  
1 pt. cottage cheese  
1 lb. shredded Jack cheese  
1/2 c. melted butter  
2 (4 oz.) cans diced green chilies

(12 inch Dutch oven) Preheat oven to 350 degrees. Beat eggs until light. Sift together flour, baking powder, and salt. Add to eggs. Add cottage cheese, Jack cheese and melted butter. Stir in chilies. Pour into greased Dutch oven. Bake for 35-45 minutes or until the top is golden brown and center is firm. Serve hot for breakfast, lunch or dinner.

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396399 -- KENNEDY STEW

5-7 potatoes, sliced small (not thin),  
uncooked  
1 lb. hamburger  
1 can peas with juice  
4 carrots, uncooked  
1 can cream of mushroom soup  
1 can cream of celery  
1 sm. onion  
1 tsp. salt  
1 tsp. pepper

Preheat oven to 375 degrees. Brown hamburger and onions. In a 1 1/2-quart oven-proof dish add all ingredients and mix well. Put in oven 1 hour 15 minutes.

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396400 -- GOULASH

1 lb. lean ground beef  
1 med. onion  
1 c. elbow macaroni  
1 qt. whole tomatoes  
1 tsp. salt  
1/4 tsp. pepper

Brown ground beef in heavy skillet. Add onion, salt and pepper, tomatoes. Bring to a boil. Add macaroni. Cover with tight lid; cook for 10 minutes. Chili powder may be used for seasoning if desired.

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396401 -- BREAKFAST CASSEROLE

8 eggs  
6 slices bread (with crust on)  
1 c. grated cheddar cheese  
2 c. milk  
1 tsp. salt  
1 tsp. dry mustard  
1 lb. bulk sausage

Cook sausage, drain. Then add to other ingredients. Let set in refrigerator overnight. Use 9x13 pan. Bake at 350 degrees for 35 minutes.  
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396402 -- UPSIDE-DOWN TACOS

6 lb. ground beef  
4 lg. onions, chopped  
6 (15 oz.) cans chili beans  
6 (10 oz.) cans enchilada sauce  
Salt to taste  
5 heads lettuce, coarsely chopped  
1 (8 oz.) bottle commercial Italian  
salad dressing  
6 bunches green onions, chopped  
10 fresh tomatoes, chopped  
2 lbs. shredded cheddar cheese  
3 (7 oz.) pkgs. corn chips, crumbled

Select a covered roasting pan with tight fitting cover. Place meat in pan and cook, stirring, until it loses its redness. Add onions and cook. Add beans and enchilada sauce, rinsing each can with water and adding a little of the water to the pan. Bring to boil and add salt, about 2 teaspoons or more, to the taste. Cover roasting pan and simmer for about 1 or 2 hours. To assemble this dish, place lettuce in a large salad bowl and toss with dressing to coat each bite. Then place onions, tomatoes, cheese and chips on top. Enjoy! You can also let guests fix their own dish.

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396403 -- MINESTRONE SOUP

1 1/2 lb. shin beef with bone  
1 qt. water  
1/2 c. dried red kidney beans  
1 tbsp. salt  
1 tsp. Accent  
2 bay leaves  
3/4 tsp. Tabasco  
1 1/4 c. chopped parsley  
1/2 c. diced celery  
1 c. shredded cabbage  
3 carrots  
1 can tomatoes  
1 lg. zucchini  
1 (10 oz.) pkg. frozen peas  
1/2 c. vermicelli  
Grated Parmesan

Combine beef, water, beans, salt, Accent and bay leaves in a deep kettle. Bring to boil; skim. Cover; simmer two hours. Add Tabasco, onion, parsley, celery, cabbage, carrots, and tomatoes. Simmer 25 minutes longer or until fresh vegetables are tender. Add zucchini, peas and vermicelli; simmer 15 minutes longer. Garnish with grated Parmesan cheese, if desired.

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396404 -- AURORA'S HUNGARIAN GOULASH

Chopped green onions  
1 red onion, chopped  
1 bell pepper, chopped  
1 lb. lean ground beef  
1 can tomato paste  
1 clove garlic, minced  
3 tsp. chili seasoning or Hungarian  
paprika  
1 (16 oz.) can diced tomatoes  
1 (8 oz.) can tomato sauce  
1 (7 oz.) pkg. rotini pasta

Saute onions and bell pepper in oil until tender. Add beef, garlic, chili seasoning or paprika. Cook until beef is browned. Add undrained tomatoes and sauce and add tomato paste to taste starting with half a can. Cook pasta, drain and add to mixture. Cook on medium-high heat 8-10 minutes. Serves 4-6.

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396405 -- MEAT LOAF SURPRISE

4 potatoes  
1 can cream of mushroom soup  
Favorite meat loaf recipe  
Cheese

Arrange sliced potatoes in bottom of 13x9-inch baking dish. cover with 1 can cream of mushroom soup. Next add your favorite meat loaf recipe. Bake at 350 degrees for 30 minutes. Add cheese to top and bake for 30 more minutes.

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396406 -- SMOKED SAUSAGE AND BEANS

2 lg. pork-n-beans (3-21 oz. cans)  
1 pt. chili sauce  
1 c. barbecue sauce  
1 c. sweet and sour sauce  
1 1/2 lbs. smoked sausage (sliced  
into bite-size pieces)

12-inch Dutch oven. Place all ingredients in Dutch oven. Mix together. Bake for 30 minutes at 375 degrees.

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396407 -- CROCKPOT BEEF STEW

2 lbs. beef stew meat, cut into 1 inch  
pieces  
1/4 c. flour  
1/2 tsp. pepper  
1 tsp. Worcestershire sauce  
1 bay leaf  
3 potatoes, diced  
1 stalk celery, sliced  
1 1/2 tsp. salt  
1 1/2 c. beef broth  
1 clove garlic  
1 tsp. paprika  
2 onions, chopped  
2 tsp. Kitchen Bouquet (optional)

Place meat in crock pot. Mix flour, salt, pepper and pour over meat. Stir to coat meat with flour. Add remaining ingredients and stir to mix well. Cover and cook on low for 10 to 12 hours or high for 4 to 6 hours. Stir stew thoroughly before serving.

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396408 -- BEAN SOUP FOR CROCK POT

1/2 bag Northern beans (dry)  
4 c. water  
2 (8 oz.) cans tomato sauce  
Lawry's season salt  
Pepper  
2 med. potatoes, diced  
2 carrots, shredded  
2 sm. onions, diced  
Ham, diced

Soak beans overnight in enough water to cover. Drain beans, put in crock pot and add all other ingredients. Stir. Cook on low all day.

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396409 -- CROCK POT CHICKEN IN MUSHROOM GRAVY

3 whole chicken breasts, halved  
1/4 c. dry white wine or chicken broth  
1 can cream of chicken soup  
1 (4 oz.) can mushrooms, sliced  
Salt & pepper

Place chicken pieces in crock pot. Season with salt and pepper. Mix wine and soup. Pour over chicken. Add mushrooms. Cover and cook on low for 7 to 9 hours or high 3 to 4 hours. Recipe may be doubled in 5-quart crock pot.

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396410 -- CROCK POT EASY SWISS STEAK

2 to 2 1/2 lbs. round steak  
1 pkg. onion soup mix  
1/4 c. water  
1 (10 oz.) can cream of mushroom soup

Cut steak into 5 to 6 serving size pieces. Place in crock pot. Add dry onion soup mix, water and soup. Cover and cook for 6 to 8 hours. Excellent with mashed potatoes. If you like lots of gravy use 2 packages soup mix and 2 cans of soup.

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396411 -- ANNE'S CHICKEN FOR CROCK POT

1 frying chicken, cut up  
Salt & pepper  
1 can cream of mushroom soup  
1/2 c. sauterne or sherry  
2 tbsp. butter or margarine, melted  
2 tbsp. dry Italian salad dressing mix  
2 (3 oz.) pkgs. cream cheese, cut in  
cubes  
1 tbsp. onion, chopped

Wash chicken and pat dry. Brush with butter. Sprinkle with salt and pepper. Place in crock pot. Sprinkle with dry salad mix. Cover and cook on low for 5 to 6 hours. About 3/4 hour before serving, mix soup, cream cheese, wine, and onion in small saucepan. Cook until smooth. Pour over chicken in pot. Cover and cook for 30 minutes on low. Serve with sauce. Serve with rice or noodles. Serves 4 to 6.

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396412 -- ITALIAN BEEF SANDWICHES

1 (5 lb.) rolled rump roast

Shake garlic, onion and celery salt over roast. (Oregano and Accent may be used also.) Bake uncovered at 475 degrees for one hour. With electric knife, slice beef thin. Put in crock pot and add 1 package onion soup mix, 1 can beer, and 1 cube of beef bouillon, which has been dissolved in 1 cup of water. Refrigerate overnight in removable crock only, or in covered bowl. Cook for 4 to 6 hours in crock pot and serve on your favorite rolls.

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396413 -- CROCK POT BBQ CHICKEN WINGS

5 lbs. chicken wings, with tips cut off  
1 (12 oz.) bottle chili sauce  
1/3 c. lemon juice  
1 tbsp. Worcestershire sauce  
2 tbsp. molasses  
2 tsp. salt  
2 tsp. chili powder  
1/4 tsp. hot pepper sauce  
Dash of garlic salt

Place wings in crock pot. Combine all remaining ingredients and pour over chicken. Cook on low 6 to 8 hours or on high for 2 to 3 hours. Yields: 6 to 8 servings.

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396414 -- BAKED APPLES (CROCK POT)

5 to 6 med. apples, cored & peeled  
about 1 inch down  
1/2 c. sugar  
2 tbsp. raisins  
1 tsp. cinnamon  
2 tbsp. butter  
1/2 c. water

Mix sugar, raisins and cinnamon. Stuff apples with sugar mixture and dot them with butter. Pour water into cooker. Add apples. Cook on low 7 to 8 hours. Yields 5 to 6 servings.

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396415 -- CIDER MILL HAM (CROCKETTE)

1 to 1 1/2 lb. canned ham  
1 c. apple juice  
1/3 c. brown sugar  
1 tsp. prepared mustard

Slice ham into 4 slices and place in crock-ette. Combine apple juice, brown sugar and mustard. Pour over ham slices. Cover and cook 7 to 10 hours. Double or triple this recipe for larger ham to be cooked in large crock pot.

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396416 -- CHICKEN AND DUMPLINGS

--FOR 3 1/2 QUART:--

1 (3 lb.) chicken, cut up  
1/2 c. chicken bouillon broth  
2 tsp. salt  
1/2 tsp. pepper  
1/2 tsp. poultry seasoning  
3 stalks celery, cut in 1 inch pieces  
3 sm. carrots cut into 1 inch pieces  
2 c. packaged biscuit mix  
3/4 c. milk  
1 tsp. parsley flakes

--FOR 5 1/2 QUART:--

2 (3 lb.) chickens, cut up  
1/2 c. chicken bouillon broth  
4 tsp. salt  
1 tsp. pepper  
1 tsp. poultry seasoning  
6 stalks celery, cut in 1 inch pieces  
6 sm. carrots, cut into 1 inch pieces  
2 c. packaged biscuit mix  
3/4 c. milk  
1 tsp. parsley flakes

Wash chicken pieces; cut away excess fat. Place raw chicken pieces in crock with largest bony pieces on bottom. Add bouillon broth; sprinkle chicken with salt, pepper, poultry seasoning. Add celery and carrots on top. Cover. Place crock into outer shell; cook. For 3 1/2 quart: Cook on Low setting, 8 to 10 hours or High setting 4 to 4 1/2 hours. For 5 1/2 quart: Cook on Low setting, 6 to 8 hours or High setting, 3 to 3 1/2 hours. Combine biscuit mix, milk, parsley flakes; stir until just moistened. Drop dumpling mixture by spoonfuls (about 8) over steaming chicken; cover, cook on High setting 30 minutes in 3 1/2 quart; 15 to 20 minutes in 5 1/2 quart. (Do not remove the cover during the steaming of the dumplings). Serve immediately - when dumplings are at their best. Makes 4 servings. (3 1/2 quart or 8 servings 5 1/2 quart.)

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396417 -- CHILI CHEESE DIP

1 1/2 lbs. hamburger, cooked & drained  
1 lb. Velveeta cheese  
1 c. salsa  
1 c. Hormel chili (with or without  
beans)

Put all in crock pot. Serve with taco chips or tostitos.

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396418 -- HAM BROCCOLI CHOWDER

2 tbsp. flour  
1 sm. can evaporated milk  
2 c. ham, diced  
1 pkg. frozen chopped broccoli  
1/4 c. onion, minced  
1 c. Swiss cheese, grated  
2 c. water  
1 c. light cream

Mix flour and evaporated milk in cooker. Add other ingredients except cream. Cook on low 7 hours, or on automatic for 4 hours. Before serving, stir in cream and heat. Yields: 6 servings.

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396419 -- BEEF AND RICE CASSEROLE

1 lb. hamburger, browned & drained  
1 sm. onion, sliced very thin  
1/2 c. celery, sliced  
1 tsp. soy sauce  
1/8 tsp. oregano  
1 can cream of chicken soup  
1 c. rice, cooked  
Toasted slivered almonds (optional)

Combine cooked beef and all other ingredients except rice and almonds in cooker. Cook on High for 3 hours. Add rice and serve with toasted almonds (optional). Yields: 6 servings.

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396420 -- APPLE BROWN BETTY

3 lbs. cooking apples  
10 slices of bread, cubed (about 4 c.)  
1/2 tsp. cinnamon  
1/4 tsp. nutmeg  
1/8 tsp. salt  
3/4 c. brown sugar  
1/2 c. butter or margarine, melted

Wash apples, peel, core, cut into eighths; place in bottom on crock. Combine bread cubes, cinnamon, nutmeg, salt, sugar, butter; toss together. Place on top of apples in crock. Cover. Place crock into outer shell. Cook on Low setting 2 to 4 hours. Makes 6 to 8 servings.

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396421 -- SWISS STEAK

--FOR 3 1/2 QUART:--

3 lbs. round steak, 1 1/2 inch thick  
2 tsp. salt  
1/4 tsp. pepper  
2 med. onions, sliced 1/8 inch thick  
1 (1 lb.) can tomatoes, undrained

--FOR 5 1/2 QUART:--

6 lbs. round steak, 1 1/2 inch thick  
4 tsp. salt  
1/2 tsp. pepper  
4 med. onions, sliced 1/8 inch thick  
2 (1 lb.) cans tomatoes, undrained

Trim excess fat from meat; cut into serving size pieces. Place raw meat in bottom of crock; sprinkle with salt and pepper. Arrange onion slices over meat; top with tomatoes. Cover. Place crock into outer shell. Cook. For 3 1/2 quart: Cook on Low setting, 9 to 12 hours or High setting 5 to 6 hours. For 5 1/2 Quart: Cook on Low setting, 9 to 11 hours or High setting, 4 to 5 hours. Makes 8 to 10 servings for 3 1/2 quart; makes 15 to 18 servings for 5 1/2 quart.

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396422 -- BARBECUED RIBS

3 1/2 to 4 lbs. country style pork ribs  
1 (10 1/2 oz.) tomato soup  
1/2 c. cider vinegar  
1/2 c. brown sugar  
1 tbsp. soy sauce  
1 tsp. celery seed  
1 tsp. chili powder

Trim excess fat off ribs. Place ribs in slow cooking pot. In mixing bowl combine tomato soup, vinegar, brown sugar, soy sauce, celery seed and chili powder. Pour over ribs. Cover and slow cook at setting #3 for 7 to 8 hours, setting #4 for 5 to 6 hours, or setting #5 for 3 to 4 hours. Reduce to setting #2 for serving. Makes 4 servings.

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396423 -- PORCUPINE MEATBALLS

1 1/2 lbs. lean ground beef  
1/2 c. raw rice  
1/2 c. onion, finely chopped  
1/2 c. green pepper, finely chopped  
1 egg  
1 tsp. salt  
1/4 tsp. pepper  
1 (10 1/2 oz.) can tomato soup

In mixing bowl combine ground beef, rice, onion, green pepper, egg, salt and pepper. Mix well to blend. Shape meat mixture into 24 meatballs, about 1 1/2 inches in diameter. Place meatballs in slow cooking pot. Pour soup over meatballs. Cover and slow cook at setting #3 for 7 to 8 hours or setting #4 for 4 to 5 hours. Makes 4 to 6 servings.

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396424 -- COMPANY POTATO CASSEROLE

6 c. frozen hash browns, partially  
thawed  
1/2 c. butter or margarine, melted  
1/2 c. onion, chopped  
1 tsp. salt  
2 (10 1/4 oz.) cans cream of chicken  
soup  
1 c. sour cream  
1 c. potato chips or Corn Flakes,  
crushed

Combine all ingredients except sour cream. Pour into lightly greased crock pot. Cover. Cook 5 to 7 hours. During last hour of cooking, stir in sour cream. Sprinkle with crushed potato chips.

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396425 -- CROCK POT HEARTY BEEF STEW

2 lbs. stew meat, chop in 1 inch cubes  
3 potatoes, diced  
3 carrots, sliced  
1 med. onion, diced  
2 (14 1/2 oz.) can whole tomatoes  
4 tbsp. quick-cooking tapioca  
2 bay leaves  
Salt & pepper to taste

Trim all fat from meat. Put all ingredients in crock pot. Mix thoroughly. Cover and cook for 8 to 10 hours.

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396426 -- HOT DOGS

1 can jelled cranberry sauce  
1 bottle Heinz chili sauce  
2 lbs. hot dogs, cut into 1 inch  
pieces

Combine all ingredients and heat in crock pot for at least four hours.

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396427 -- ENCHILADA CASSEROLE

2 lbs. lean ground beef  
1 med. onion, chopped  
1 clove garlic, minced (I use 1 tsp.  
garlic powder)  
1 (15 oz.) can tomato sauce  
2 to 3 tbsp. chili powder or to taste  
Salt & pepper  
8 flour tortillas  
1 can cream of chicken soup  
3/4 c. milk  
2 c. Cheddar cheese, shredded

Brown beef, onion and garlic. Add tomato sauce and chili powder; salt and pepper. Heat thoroughly. Spray crock pot with Pam. Line with 2 tortillas. Cover with 1/3 of meat mixture and cheese. Layer 2 more times beginning with tortillas, meat mixture and cheese. Top with 2 more tortillas. Combine soup and milk. Pour over top tortillas. Sprinkle with remaining cheese. Cook on low for 4 to 5 hours. (Can also be baked in casserole dish in oven at 350 degrees for 45 minutes.)

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396428 -- SWEDISH MEATBALLS

--BALLS:--

1 1/2 lbs. ground chuck  
3/4 c. seasoned bread crumbs  
1 sm. onion, diced  
1 egg  
1 1/2 tsp. salt  
3/4 tsp. pepper  
1 pkg. Lipton onion soup mix (or mix  
of your choice)

Mix all ingredients above and form into balls. Brown in oven at 350 degrees for approximately 30 minutes. Place balls into crock pot on low. --SAUCE:--

1 can cranberry jelly sauce  
1 bottle chili sauce

Simmer on top of stove until melted together. Pour sauce over meatballs. Slow cook for 2 to 3 hours.

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396429 -- BEEF STEW

1 tbsp. flour  
3/4 tsp. salt  
Dash of pepper  
1 to 2 lbs. stew meat  
1 (10 1/2 oz.) can tomato soup  
1 can water (1 1/4 c.)  
Onion, chopped (to taste)  
1/4 tsp. dried basil, crushed  
4 med. potatoes, pared & cubed  
3 med. carrots, cut in 1 inch pieces  
1/4 c. dry red wine or water

Meat can be browned or just added raw. Mix soup, water, basil, salt, pepper and onion. Add meat, potatoes, and carrots. Bake at 375 degrees for 2 1/2 to 3 hours or put in crockpot on high for about 6 to 8 hours. Makes about 4 to 5 servings.

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396430 -- CROCK POT APPLE BUTTER

8 c. mashed apples  
4 c. sugar  
1 tsp. cinnamon  
1/2 tsp. cloves

Cook and mash the apples. Put all ingredients into the crockpot. Cook on high for 5 hours, then on low heat for 3 hours. Stir occasionally. Put in jars and seal.

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396431 -- CROCK POTT APPLE BUTTER

Fill a 5 quart slow cooker heaping full with finely chopped apples. (Tart apples are best). Drizzle 4 cups sugar, 4 teaspoons cinnamon, 1/4 teaspoon ground cloves, 1/4 teaspoons salt over apples. Cover. (Lid may not fit tight at first, but apples will shrink as cooked.) Begin cooking on high then lower heat and cook all day until thick and dark color. Stir occasionally. Place in small jars and seal.

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396432 -- CROCK - POT APPLE BUTTER

3 lb. apples, peeled, cored and finely  
chopped  
Sweet 'N Low equivalent to 4 c. of

sugar  
4 tsp. cinnamon  
1/4 tsp. cloves  
1/4 tsp. salt

Heap crock-pot with the chopped apples. (Lid may not fit at start). Drizzle the sweetener, cinnamon and salt over the apples. Cook on high all day until apples are dark and thick. Stir occasionally. Place in small jars and seal. Process at 5 pound pressure in pressure cooker about 10 minutes. Yield: 32 (2 tablespoon) servings. Exchanges: 1/2 fruit Calories: 33 Carbohydrates: 8 grams, Sodium: 24 milligrams

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396433 -- HOMEMADE APPLE BUTTER (CROCK POT)

8 c. cooked apples  
5 c. sugar

If apples are lumpy, run through blender. Put in crock pot the apples and sugar and cook on high for 5 hours. Leave lid cracked for steam passage. Stir in a few drops of cinnamon or 1 package of red hot cinnamon candy. Yield: 4 1/2 pints.

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396434 -- CROCK POT PEACH BUTTER

6 c. unsweetened peaches  
3 c. white sugar  
1 1/2 c. apricot nectar  
2 tbsp. orange or lemon juice  
1 tsp. vanilla

Put peaches through food mill or food processor. Mix all ingredients together well and put in crock pot. Bring to a good boil, uncover and boil until thick or 4 hours, high or low to keep it boiling. When it boils good, remove cover.

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396435 -- CROCKPOT APPLE BUTTER

Peel and core apples until crockpot is heaping over full  
4 c. sugar  
4 tsp. cinnamon  
1/4 tsp. cloves  
1/4 tsp. salt

Place in crockpot apples, heaping full, they will shrink as they are cooked. Cover and cook on high 1 hour, then lower heat and let cook all day. Cook until

thick and brown with no liquid left. Place in hot sterilized jars. Set in hot water with lids on for 10 minutes. Boil until seal is secure and set aside to cool, you will hear a ping noise when sealed safely. Makes 4 or 5 pints. Good on hot biscuits.

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396436 -- CROCKPOT APPLE BUTTER

8 c. applesauce  
3 c. sugar  
1 tsp. cinnamon  
1/2 tsp. ground cloves

Combine all ingredients and mix well (in crockpot). Cook on high for six hours, turn to low for 12 hours. Stir occasionally. Pour into hot jars, turn upside down to seal.

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396437 -- CROCK POT APPLE BUTTER

Cook 5 pounds Jonathan apples in 1 1/2 cups cider vinegar (quartered and cored, not peeled). Makes 7 quarts pulp. 3 c. sugar  
1 1/2 tsp. cinnamon  
1/4 tsp. allspice  
1/2 tsp. cloves

Cook all night with lid slightly ajar; put toothpick under lid. Put in hot jars and seal.

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396438 -- CROCKPOT OATMEAL

2 c. milk  
1/4 c. brown sugar  
1 tbsp. melted butter  
1/4 tsp. salt  
1/2 tsp. cinnamon  
1 c. rolled oats  
1 c. chopped apple  
1/2 c. raisins  
1/2 c. chopped walnuts

Grease the inside of a slow cooker crockpot. Put ingredients into crockpot and mix with whisk. Cover. Just before going to bed, turn on the crockpot, at "low" speed. The cereal will be ready for morning. Serve with milk. Serves 4.

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396439 -- CROCK POT APPLE BUTTER

Tart apples  
4 c. sugar  
4 tsp. cinnamon  
1/4 tsp. cloves  
1/4 tsp. salt

Fill a 5-quart crock pot heaping full with finely chopped apples. (Tart apples are best.) Drizzle 4 cups sugar (or less, depending on sweetness of apples), 4 teaspoons cinnamon, 1/4 teaspoon cloves, and 1/4 teaspoon salt over the apples. Cover. Lid may not fit tightly at start, but apples will shrink. Begin cooking on high. Lower heat after mixture starts to bubble. Cook all day, until thick and dark in color. Stir occasionally. Place in small jars. Cool and freeze.

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396440 -- CROCKPOT DRESSING

1 (8 inch) pan cornbread  
8 slices dry white bread  
4 eggs  
2 c. chicken broth  
2 cans cream of chicken soup  
1 tsp. sage  
1/2 tsp. black pepper  
Celery to taste  
1 med. onion  
2 tbsp. butter

Mix ingredients except butter. Place in crock pot. Dot butter on top. Cook 2 hours on High then 4 hours on low.

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396441 -- CROCK POT MACARONI

1 (8 oz.) pkg. macaroni  
1 lg. can evaporated milk  
1 1/2 c. milk  
2 eggs, beaten  
1/4 c. melted margarine  
1 tsp. salt  
3 c. sharp cheese  
Pepper to taste

Cook and drain macaroni. Grate cheese. Grease crock pot. Mix oil ingredients in crock pot. Reserve some of the cheese to put on top. Sprinkle with paprika. Cook on low for 3 1/4 hours.

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396442 -- CROCKPOT APPLE BUTTER

8 c. applesauce  
5 c. sugar  
1/2 c. vinegar  
1/2 c. cinnamon candies (red hots)

Mix. Cook 4 hours on low in crockpot with lid on. Stir often. Cook 4 hours on high with lid off. Pour into sterilized jars. Makes about 4 1/2 pints.

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396443 -- LO-CAL CROCK POT CHICKEN

2 med. onions, thinly sliced  
2-3 lb. chicken, cut up and skinned  
2 cloves garlic, minced  
1 lg. can tomatoes  
1 tsp. salt  
1/4 tsp. pepper  
1/2 tsp. oregano, crushed  
1/2 tsp. basil  
1/2 tsp. celery seed  
1 bay leaf

Layer in order and cook on low 6-8 hours, or on high 2 1/2 - 4 hours.

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396444 -- CROCK POT MACARONI

8 oz. macaroni, cooked and drained  
1 tall can Carnation milk  
1 1/2 c. sweet milk  
1 tsp. salt  
3 c. sharp cheese, grated  
1/4 c. melted margarine  
1 egg, beaten  
Black pepper  
2 tbsp. margarine

Mix macaroni with milk, salt, cheese, melted margarine, egg, and pepper to taste. Put in crockpot which has been greased with the 2 tablespoon margarine. Cut thin slices of cheese and put on top. Cook 3 hours and 15 minutes on low.

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396445 -- CROCKPOT MACARONI PIE

8 oz. box (cooked) macaroni  
3 c. grated cheese  
1 (16 oz.) can of evaporated milk  
1 1/2 c. sweet milk  
2 eggs  
1/4 c. margarine  
1 tsp. sugar  
Salt and pepper to taste

Combine cooked macaroni with other ingredients and pour into a greased crockpot. Cook 3 1/2 hours on medium heat.

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396446 -- CROCK POT APPLE BUTTER

3 c. sugar (could substitute apple  
juice)  
1 c. Karo syrup  
1 1/2 tsp. cinnamon  
1 c. water  
1/4 c. cider vinegar  
1/2 tsp. cloves

Peel, quarter, and core enough apples to fill a crock pot within 1 inch from the top (approximately one gallon). Add ingredients. Cook all night on low heat. Fill sterilized jars and seal. Makes about 4 pints.

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396447 -- CROCK POT APPLE BUTTER

12 lg. apples, cooked & strained, or 3  
qts. applesauce  
1 qt. apple cider or juice  
3 c. honey  
1 tsp. cinnamon  
1/4 tsp. cloves  
1/4 tsp. allspice

Cover and cook on the low setting for 12 to 15 hours, or until the mixture reaches the consistency which you desire. Yields: 2 to 3 quarts.

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396448 -- CROCKPOT APPLEBUTTER

Apples, (a cooking apple)  
Sugar (1 c. of sugar for every cup of  
applesauce)

Cinnamon oil  
Canning jars  
Lids & rings

Clean, core and peel apples, then cook apples and make applesauce. Put applesauce and sugar into crockpot and cook slowly all day. When it is done (the applesauce will turn brown), add cinnamon to taste (approximately 4 drops) and stir. Put applebutter in sterile canning jar. Boil lids and put onto jars then put rings on. It should seal.

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396449 -- CROCK POT APPLE BUTTER

Chopped apples  
4 c. sugar  
4 tsp. cinnamon  
1/4 tsp. cloves  
1/4 tsp. salt

Fill crock pot with chopped apples and rest of ingredients. Start on high, then low all day or until it's thick and dark in color. Fill jars; cool and freeze.

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396450 -- CROCK POT TOMATO SAUCE

2 (28 oz.) cans crushed tomatoes  
2 (28 oz.) cans tomato puree  
1 (18 oz.) can tomato paste  
1/4 c. extra virginia olive oil  
1 med. onion, chopped  
4 bay leaves  
2 cloves garlic, sliced  
1 tbsp. dry basil  
2 tsp. seasoned salt  
1-2 lg. carrots, shredded

Heat oil in crock pot then add onion and carrot and garlic. Saute on high until transparent. Add tomatoes and seasonings (basil and seasoned salt) and add 1 can of water (or dry red wine) from the 18 ounce can that had the paste in it. Cook on low all day.

-----  
396451 -- CROCKPOT ROAST (French Dip Sandwich)

3-4 lb. beef roast  
1 can beer  
1 pkg. onion soup mix

Trim fat from roast. Put roast in crock pot and sprinkle with soup mix. Pour beer over top. Cook on low for about 8 hours. Cut or pull apart to make sandwiches on hard roll. Juice makes an excellent dip.

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396452 -- CROCK POT MEAT SAUCE

12 oz. chili sauce  
10 oz. grape jelly  
1 tbsp. Worcestershire sauce

Put ingredients in crock pot. Mix well. Add hot dogs, meatballs, sausage or whatever kind of meat you prefer. Heat on low until meat is hot or done. Depends on what meat you use. Great for parties.

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396453 -- CROCK - POT APPLE BUTTER

Apples, peeled, cored and finely  
chopped  
4 c. sugar or less  
4 tsp. cinnamon  
1/4 tsp. cloves  
1/4 tsp. salt

Fill crock pot heaping full of chopped apples. (Lid may not fit at first, but apples shrink as it cooks.) Drizzle sugar, cinnamon, cloves and salt over apples. Cover and cook on high 1 hour. Lower heat and cook all day until thick and dark in color. Stir occasionally. Place in small jars. Cool and freeze. (Leave room for expansion.)

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396454 -- CROCK POT DRESSING

8 c. prepared stuffing mix  
1/2 c. chopped onions  
1/2 c. chopped celery  
1/2 c. melted butter  
2 c. turkey broth and cooked giblets,  
chopped  
1 can mushroom soup  
1 c. raisins

Mix together; cook on high at least 1 hour and then on low for an hour or more.

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396455 -- CROCK POT SPANISH RICE

2 lbs. ground chuck or beef  
1 med. onion, chopped  
1 green pepper, chopped  
1 (28 oz.) can stewed tomatoes  
1 (16 oz.) can tomato sauce  
1 1/2 c. water  
2 1/2 tsp. chili powder (or to taste)  
2 tsp. seasoned salt (to taste)  
2 tbsp. Worcestershire sauce  
2 c. raw rice, converted  
3 stalks celery, chopped

Brown beef in skillet and drain off fat. Put all ingredients in crock pot. Stir thoroughly. Cover and cook on Low 7 to 9 hours or on High 3 hours. Stir in cheese and sprinkle on top (if desired).

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396456 -- CROCK-POT APPLE BUTTER

8 c. cooked apples  
4 c. sugar  
1/2 c. vinegar  
1/2 tsp. ground cloves  
2 tsp. cinnamon  
1/2 tsp. allspice

Peel and slice apples. Cook on low heat with small amount of water until tender. Put cooked apples, sugar and vinegar in slow cooker. Cover and cook 12 hours on low. Puree mixture and return to crock pot. Add spices and cook for 3 hours on high without lid until mixture becomes a spreading consistency. Fill refrigerator containers or put into sterilized jars, adjust lids and submerge in boiling water for 10 minutes.

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396457 -- CROCK - POT APPLE BUTTER

Applesauce, sugar and allspice in the crock pot. For each cup of applesauce add 3/4 cup sugar and a teaspoon of allspice and a little cinnamon. Cook covered on high for 3-4 hours. Then cook uncovered on high for 3-4 more hours or on low overnight until right consistency. Cold pack 5-10 minutes.

-----  
396458 -- CROCK POT STEW

2 cans ranch style beans  
2 cans minestrone soup  
1 can Rotel tomatoes  
1 lb. ground beef

Brown meat. Combine with canned stuff in crock pot. Cook for 5-6 hours.

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396459 -- HUNTER'S CROCKPOT BEANS

1 lb. ground beef  
3/4 lb. fried crumbled bacon  
1 c. chopped onions  
1 c. ketchup  
1/4 c. brown sugar  
1/2 tsp. pepper  
1 tsp. hickory smoke flavoring  
1 lb. can each pork and beans, lima  
beans, butter beans, and kidney  
beans

Cook on low in crockpot for 4-8 hours. The longer it cooks, the smokier it tastes.

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396460 -- CROCK POT APPLEBUTTER

10 c. apples  
5 c. sugar  
2 tbsp. cider vinegar  
2 drops cinnamon oil (optional)  
1 (5 oz.) red hots

Cook and mash apples. Add sugar and cook until dissolved. Pour into crock pot. (Add a cup of water if needed.) Cook for 4 hours, stirring often. Add red hots. Cook 1 hour longer. Add oil of cinnamon just before putting into jars. If applebutter is too thin, cook another hour.

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396461 -- CROCK PICKLES

4 c. water  
1/2 c. salt  
1/2 c. 90 grain vinegar

Pack gallon jar with small cucumber. Combine the water, salt and vinegar stir until dissolved and pour over the cucumbers. Add dill, grape leaves and green grapes. DO NOT HEAT BRINE: Will be ready to eat in 7 to 10 days.

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396462 -- CROCK - POT APPLE BUTTER

1 bag apples, peeled, cored and finely  
chopped  
4 c. sugar or less  
4 tsp. cinnamon  
1/4 tsp. cloves  
1/4 tsp. salt

Fill crock-pot heaping full of chopped apples (lid may not fit at start, but apples shrink as cooked). Drizzle sugar (sweet apples require less sugar), cinnamon, cloves, and salt over apples. Cover and cook on high 1 hour. Lower heat and cook all day until thick and dark in color. Stir occasionally. Put in small jars, cool and freeze.

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396463 -- CROCK - POT CHILI

2 (15 1/2 oz.) cans mild chili beans  
1 (15 1/2 oz.) cans tomatoes  
2 lbs. deer burger, browned or  
hamburger  
2 med. onions, coarsely chopped  
1 green pepper, coarsely chopped  
2 cloves garlic, crushed  
3 heaping tbsp. chili powder  
1 1/2 tbsp. salt  
1 tsp. pepper  
1 tsp. cumin  
2 celery stalks, chopped

Put all ingredients in crock-pot in order listed. Stir once. Cover and cook on low for 8 hours. Yields: 6 servings.

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396464 -- CROCKPOT APPLEBUTTER

12-14 tart apples (Jonathan, Melrose,  
etc.)  
2 c. cider  
Sugar  
Cinnamon  
Cloves  
Allspice

Wash and core apples (do not peel). Combine apples and cider in a lightly oiled crockpot. Cook on low for 10-18 hours. (Or on high for 2-5 hours.) Process the apples with a food mill. Measure the applesauce and return to the crockpot. For each pint of cooked fruit, add: 3/4 c. granulated sugar  
1/2 tsp. cinnamon  
1/4 tsp. allspice  
1/4 tsp. cinnamon

This is lightly seasoned. Add more to suit your taste. Cover and cook on high for three hours. Remove the cover and cook an additional three hours to cook down. Stir gently every two hours. Can and seal.

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396465 -- BETTY CROCKER SOUR CREAM CHOCOLATE CAKE

2 c. self-rising flour  
2 c. sugar  
1 c. water  
1/4 c. shortening  
4 oz. melted unsweetened chocolate  
(cooled)  
1 tsp. vanilla  
2 eggs  
3/4 c. dairy sour cream  
1/4 tsp. soda  
Sour Cream Frosting

Preheat oven to 350 degrees. Grease and flour pans. Measure all ingredients except icing in a large mixing bowl. Mix 1/2 minute on low speed, scraping bowl constantly. Beat 3 minutes high speed, scraping bowl occasionally. Pour into pans. Bake layers 30-35 minutes or until top springs back when touched lightly with finger. Cool. Frost with Sour Cream Frosting.

SOUR CREAM FROSTING:

1/3 c. butter or margarine, softened  
3 oz. melted unsweetened chocolate  
(cooled)  
3 c. confectioners sugar  
1/2 c. dairy sour cream  
2 tsp. vanilla

Mix butter and cooled chocolate thoroughly. Blend in sugar. Stir in sour cream and vanilla. Beat until frosting is smooth and of spreading consistency.

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396466 -- BETTY CROCKER CRUNCHY COOKIES

1 c. white sugar  
1 c. brown sugar  
1/2 c. Crisco  
2 eggs  
3 c. flour  
1 tsp. baking soda

1/2 tsp. salt  
1 c. nuts

Put all ingredients together. Roll into balls, flatten with glass that has been dipped in sugar. Bake at 350 degrees.

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396467 -- DAVY CROCKETTS

1 c. white sugar  
1 c. brown sugar  
1 c. shortening  
3 eggs  
2 c. flour  
1 tsp. salt  
1 tsp. soda  
1 tsp. baking powder  
2 c. quick oats  
1 tsp. black walnut extract  
1 c. chopped nuts  
1 c. chocolate pieces

Cream sugars, shortening and eggs. Add sifted dry ingredients. Stir in remaining ingredients. Bake on large cookie sheet or jelly roll pan at 350 degrees for 15 to 20 minutes. Cut in squares when cool. Makes 3 dozen.

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396468 -- PEANUT CLUSTERS IN CROCK POT

2 (12 oz.) bags chocolate chips  
1 box white chocolate (almond bark)  
3 lbs. salted peanuts  
1 capful almond extract  
1/3 slice of paraffin

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396469 -- CROCKPOT SPAGHETTI SAUCE

4 tbsp. cooking oil  
1 sm. onion, finely chopped  
1 (15 1/2 oz.) can tomato sauce  
1 1/2 c. water  
1/2 tsp. pepper  
1/2 tsp. red pepper, optional  
1 lb. ground beef  
1 (29 oz.) can tomato puree

1 (6 oz.) can tomato paste  
1 tsp. salt  
1/2 tsp. oregano  
2 lbs. sausage (Italian links or  
country style)

Brown ground beef in 2 tablespoon hot oil in frying pan. When almost browned, add onion and continue browning until onion is tender. Pour meat and onion into 3 1/2 quart crockpot. Add puree, sauce, paste, water, salt, pepper and oregano and set dial on low setting. Cut 2 lbs. sausage into pieces and brown in remaining 2 tablespoons oil. When brown, place sausages in sauce in crockpot. Continue cooking for 12 hours. (If you like your sauce sweeter, you could add 1/4 to 1/2 cup sugar to this.)

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396470 -- CROCK POT APPLE BUTTER

Enough apples to fill a crock pot  
1/2 c. vinegar  
3 c. white sugar  
1 c. brown sugar  
3 tsp. cinnamon  
Pinch cloves

Peel and slice enough apples to fill a crock pot as full as possible. The apples will shrink as the cooking process starts. Add vinegar to apples and cook on high for 8 hours and lower heat to low for 10 hours. After a total of 18 hours of cooking, add the rest of ingredients. Let cook 4 more hours. Put in jars and seal.

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396471 -- SOUTHERN CROCKPOT APPLE BUTTER

4 c. sugar  
4 tsp. cinnamon  
1/4 tsp. cloves  
1/4 tsp. salt  
Apples

Fill crockpot heaping full with fine chopped apples (tart apples are best). Drizzle sugar, spices and salt over it. Cook all day until thick and dark color. Stir occasionally place in small jars. Freeze.

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396472 -- CROCK POT CANDY

2 lbs. white almond bark  
4 oz. bar German chocolate

12 oz. pkg. semi-sweet chocolate chips  
24 oz. jar dry roasted peanuts

Put all ingredients in crock pot; cook 1 hour on high. Do not stir. Turn crock pot to low and stir every 15 minutes for 1 hour. Drop on waxed paper and cool. Store in tin.

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396473 -- CROCKPOT APPLE BUTTER

16 c. harvest apples, washed, cored,  
unpeeled, and chopped  
2 c. apple cider  
2 c. sugar  
1/4 tsp. ground cloves  
2 tsp. ground cinnamon  
Dash of ginger, nutmeg, mace and  
allspice to taste

Combine apples and cider in crockpot. Cover and cook on low heat 10- 12 hours. Puree in food mill, sieve or food processor. Return apple mixture to pot and add sugar and spices. Cover and cook on low heat 6-10 hours. Pour into hot sterilized jars and seal. Apple butter may also be cooled and pureed in freezer containers and frozen for several months. Makes 4 pints.

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396474 -- CROCK POT DRESSING

1 c. butter  
1 3/4 c. chopped onions  
1 1/2 c. chopped celery  
1/2 tsp. pepper  
12 c. bread crumbs  
1/3 tsp. poultry seasoning  
1 1/2 tsp. sage  
1/2 tsp. thyme  
2 sm. cans mushrooms (optional)  
4 1/2 c. broth  
2 eggs, beaten

Melt butter in a skillet, saute celery and onions. Pour over bread crumbs and seasonings. Add broth, then the eggs. Cook on high for 50 minutes or low 5-8 hours.

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396475 -- CROCK POT APPLE BUTTER

2 qts. applesauce or pulp

3 1/3 c. sugar  
2/3 c. brown sugar  
2 tbsp. + 2 tsp. vinegar  
2 tbsp. + 2 tsp. lemon juice  
1 tbsp. ground cinnamon  
1/2 tsp. ground allspice  
1/2 tsp. ground cloves

Put all ingredients in crock pot and stir to mix. Cover and cook on high for 2 to 3 hours. Stir occasionally. Remove lid, cook until thickness desired. Total hours, about 8. Can be processed in hot water bath for 20 minutes.

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396476 -- CROCK POT APPLE BUTTER

4 c. sugar  
8 c. cooked apples  
1/2 c. white vinegar  
2 tsp. cinnamon  
1/2 tsp. cloves  
1/2 tsp. nutmeg

Wash, peel and slice apples thin. Pack into crockpot until full. Add only enough water to keep from sticking to the bottom. Cook all day, covered on low; that night, add 4 cups of sugar to 8 cups of cooked apples (adjust sugar is less than 8 cups). Add 1/2 cup white vinegar; stir well and cook all night, covered on low. The next morning, add spices. Cook, uncovered, on high for 3 hours, then fill jars and seal.

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396477 -- WALDORF ASTORIA STEW - CROCK POT

2 lbs. beef - Sirloin, cut up (raw)  
2 c. potatoes, cut in lg. pieces  
2 c. carrots, cut in lg. pieces  
2 c. celery, cut in lg. pieces  
1 bag frozen onions (small)  
1 slice white bread, cut up  
1 (16 oz.) can whole tomatoes (and  
juice)  
2 tbsp. dry minced onion  
3 tbsp. quick cooking tapioca  
1 tbsp. sugar  
1 can tomato soup  
Salt to taste  
Pepper to taste

Place all in large crock pot. Cover and cook at low setting for 5 hours. Do not stir. Makes 6 to 8 servings. Add additional vegetables; whatever your family likes. 6 to 8 servings.

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396478 -- HOMEMADE CROCK POT CHICKEN SOUP

1 pkg. boneless, skinless chicken  
breasts  
1 pkg. chicken soup starter  
1 lg. can chicken broth  
2 c. each carrots & celery  
1 c. slivered onions  
Seasonings according to taste  
(parsley flakes, garlic, salt,  
pepper, etc.)

Night before: Cut carrots, celery and onion. Take chicken out of freezer.  
Set out seasonings. Have crock pot accessible. In a.m. literally throw above  
ingredients in crock pot and fill crock pot with water to the top. Put on lid,  
turn on medium-high, approximately 8 hours. Have a relaxed, non stressful day  
at work. Remove chicken breasts from crock pot with tongs. Cut meat on plate  
and return meat to soup mixture. Make rice or noodles for thicker soup.

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396479 -- OLD FASHIONED VEGETABLE SOUP IN CROCK POT

2 lb. soup bones or 1 lb. beef short  
ribs  
2 qt. water  
1 tsp. salt  
1 tsp. celery salt  
1 sm. onion, chopped  
1 c. carrots, diced  
1/2 c. celery, diced  
2 c. potatoes, diced  
1 lb. can whole kernel corn, undrained  
1 lb. can tomatoes or home canned,  
cut up  
2 turnips, peeled and finely chopped

Place the meat, water, salts, onions, carrots and celery in crock pot. Cover  
and cook on low for 4-6 hours. Remove bones, chop meat and return to pot. Add  
potatoes, corn, tomatoes and turnips. Cover and cook on high for 2-3 hours  
more. Serves 10-12.

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396480 -- EASY CROCK POT SPAGHETTI SAUCE

1 lb. hamburger  
1/2 c. chopped onion  
1/2 c. chopped bell pepper

1 c. chopped celery  
1 clove minced garlic  
1 tsp. Italian herb seasoning  
1 can stewed tomatoes  
1 can tomato paste  
1 lg. can tomato sauce  
1 lg. can water  
1 pkg. spaghetti sauce seasoning

Brown hamburger with onion, bell pepper and garlic. Drain well and put into crockpot with all other ingredients. Have crockpot on high until sauce comes to a boil and then turn it to low and simmer for 6 hours. Serve hot over favorite noodles (our family likes egg noodles) and goes well with the garlic bread, and a fresh salad. Chopped bell pepper and celery can be kept in the freezer until ready to use. Be sure to rinse well before adding to any recipe to remove freezer taste.

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396481 -- CROCK POT POTATO SOUP

5-6 potatoes, peeled & diced  
1 onion, chopped  
1 lg. carrot, sliced  
1 lg. stalk celery, sliced  
4 chicken bouillon cubes  
1 tbsp. parsley flakes  
5 c. water  
1 tbsp. salt (less if desired)  
Pepper  
1/4-1/3 c. butter  
1 (13 oz.) can evaporated milk

Put all ingredients in except evaporated milk in crock pot. During last hour add milk. Use skim milk evaporated milk and Mazola oil for low fat diet.

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396482 -- CROCK POT STEW

1 to 1 1/2 lbs. stew meat  
1 can green beans  
2 cans tomatoes  
5 carrots, quartered  
1 onion, quartered  
Salt and pepper to taste

Put all ingredients in crock pot. Cover; cook on low for at least 8-10 hours.

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396483 -- CROCK POT SOUP

Chuck roast about 2-3 1/2 lb., cut  
into small chunks  
5 med. potatoes, diced  
5 carrots, diced  
1 lg. onion, diced  
4-5 sticks celery, chopped  
1 can Rotel tomatoes  
1 sm. can corn  
1 sm. can green beans  
Salt and pepper

Put this all into the crock pot and turn on high until the mixture starts to boil. Turn on low and cook all day. Serve with hot corn bread.

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396484 -- MINESTRONE SOUP FOR "CROCKPOT" COOKER

1 c. diced ham  
1 lb. corn chickpeas  
1/2 c. minced onion  
1 clove garlic, minced  
1/2 c. diced carrots  
1/2 c. diced celery  
1 pkg. frozen chopped spinach  
10 oz. can tomatoes  
1 med. potato, diced  
2 tbsp. parsley  
1 qt. chicken broth  
1/2 c. elbow macaroni  
Grated Parmesan cheese

Combine all ingredients except macaroni and cheese in "crockpot" cooker. Add water if chicken broth does not cover. Cook on high 1 hour, then switch to low 6-8 hours. Or cook on automatic 5-6 hours. One half hour before stirring, add macaroni. Serve soup generously sprinkled with cheese. Serves 6.

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396485 -- CROCK POT HAMBURGER SOUP

1 lb. lean ground beef  
1/4 tsp. pepper  
1/4 tsp. oregano  
1/4 tsp. basil  
1/4 tsp. seasoned salt  
1 env. onion soup mix  
1 (8 oz.) can tomato sauce  
1 tbsp. soy sauce  
1 c. celery, chopped  
1 c. carrots, sliced

1/2 c. macaroni, cooked  
1/4 c. Parmesan cheese, grated

Crumble beef into slow-cooking pot. Add pepper, oregano, basil, seasoned salt and dry onion soup mix. Stir in 3 cups boiling water, tomato sauce and soy sauce, then add celery and carrots. Cover and cook on low for 6 to 8 hours. Turn control on high. Add cooked macaroni and Parmesan cheese. Cover and cook on high for 10-15 minutes. Other vegetables may be added, if desired.

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396486 -- CROCK POT POTATO SOUP

3 potatoes, peeled & cut into bite  
size pieces  
1 lg. onion  
1 carrot, chopped  
1 stalk celery, chopped  
1 tbsp. parsley  
5 c. water  
4 chicken bouillon cubes  
1 tbsp. salt  
Pepper to taste

Cook on low 10 to 12 hours or on high 3 to 4 hours. During the last hour of cooking, add 1 1/2 cups milk. TIP: If you own a blender, it works well to chop all vegetables in it.

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396487 -- CROCKPOT HOLIDAY PUNCH

1 qt. apple juice  
1 qt. cranberry juice cocktail  
1 c. brown sugar  
Cinnamon sticks  
Cloves

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396488 -- LEMON CROCKERS

2 c. sugar  
1 1/2 c. shortening (lard best to use)  
2 eggs  
1 oz. ammonia  
1 bottle lemon oil  
Flour to make soft dough  
1 pt. milk

Bake at 375 degrees until light brown.

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396489 -- DAVY CROCKETT COOKIES

1 c. butter  
1 c. brown sugar, packed  
1 c. white sugar  
2 eggs  
1 tsp. vanilla  
2 c. flour  
1 tsp. baking soda  
1/2 tsp. baking powder  
1/2 tsp. salt  
3 c. oats  
1 (12 oz.) pkg. chocolate chips  
1 c. chopped nuts (optional)

Cream butter, sugars, eggs, and vanilla. Add flour, soda, powder and salt mixing well. Stir in oats, chips, and nuts. Drop by teaspoonfuls onto lightly greased baking sheets. Bake at 350 degrees for 10-12 minutes or until lightly browned. Cool slightly before transferring to cooling racks or waxed paper.

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396490 -- BETTY CROCKER FRUIT CAKE

1 1/2 c. dates, cut  
1 1/2 c. raisins, cut  
2 c. sugar  
2 c. boiling water  
5 tbsp. vegetable oil  
1 tsp. soda  
3 c. flour, sift before measuring  
2 tsp. cinnamon  
2 tsp. cloves  
1 tsp. salt  
1 c. chopped nuts

Put raisins, dates, sugar and vegetable oil in pan and simmer gently for 20 minutes. Cool. Sift flour, soda, cinnamon, cloves and salt. Stir in cool mix. Add nuts (mix) nuts with little flour to keep from sinking. Put in greased pan. Bake 1 1/2 hours at 325 degrees.

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396491 -- CHOCOLATE PEANUT BUTTER CAKE - CROCKPOT

2 c. chocolate cake mix

1/2 c. water  
1/3 c. creamy peanut butter  
1/2 c. chopped nuts

Combine all ingredients in bowl mixing well. Beat about 2 minutes. Pour batter into greased and floured 2 pound coffee can. Place can in crockpot. Cover top of can with 8 paper towels. Cover crockpot and bake on high 2 to 3 hours.

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396492 -- STREUSEL POUND CAKE - CROCKPOT

1 pkg. pound cake mix (16 oz.) size  
1/4 c. packed brown sugar  
1 tbsp. flour  
1/4 c. finely chopped nuts  
1 tsp. cinnamon

Mix cake mix according to package directions. Pour batter into well greased and floured 2 pound coffee tin. Combine sugar, flour, nuts and cinnamon and sprinkle over cake batter. Place can in crockpot. Cover top of can with 8 layers of paper towels. Cover pot and bake on high 3 to 4 hours.

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396493 -- BEER CAKE - CROCKPOT

2/3 c. butter  
1 1/2 c. brown sugar  
3 eggs  
2 1/2 c. flour  
1 1/2 tsp. baking powder  
1/4 tsp. baking soda  
1 tsp. cinnamon  
1/4 tsp. nutmeg  
1 1/2 c. beer  
1 c. chopped walnuts  
1 c. raisins

Cream butter and sugar until light and fluffy. Add eggs one at a time mix well. Add flour, soda, baking powder, cinnamon, nutmeg to creamy mixture alternately with beer. Stir in walnuts and raisins. Pour mixture into well buttered and floured cake pan that will fit into crockpot. Cover tin with four or five paper towels. Put into pot. Put lid on crockpot loosely to allow steam to escape. Cook on high for 3 1/2 hours or until cake is done. Remove pan from pot and allow cake to cool on wire rack for 15 minutes before removing from pan.

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396494 -- CROCK-POT CAKES

Directions: Pour mixed batter into greased and floured 3 pound shortening can. Fill can not more than 2/3 full. Place can in crock-pot. Cover top of crock with 8 paper towels folded down over edge of can (to absorb moisture). Cover paper towels with crock-pot lid. Cover and cook on high 3 to 4 hours. Do not peek until after 2 hours.

FRUIT CAKE:

3/4 c. flour  
3/4 c. sugar  
1/2 tsp. baking powder  
1/8 tsp. salt  
1/4 tsp. nutmeg  
1/4 tsp. cinnamon  
1/4 tsp. ground cloves  
1 tbsp. hot water  
1/2 c. grated raw carrots  
1/2 c. chopped nuts  
1/2 c. raisins  
2 tbsp. flour  
1/2 c. salad oil  
2 eggs

Stir together 3/4 cup flour, sugar, baking powder, salt and spices. Grate carrots to a fine consistency. (This may be done in a blender - blend 5-6 seconds.) Toss raisins and nuts in an additional 2 tablespoons flour. In a large bowl, beat oil and eggs together for 1 minute. Add hot water and continue beating for 1 minute more. Stir in grated carrots. Add flour mixture, raisins and nuts. Mix together thoroughly. Turn batter in greased and floured 3 pound shortening can. Bake as directed above.

CHOCOLATE-FUDGE CAKE:

2 c. flour  
1 tsp. soda  
1 1/2 c. sugar  
1/4 tsp. salt  
6 tbsp. cocoa  
1 egg  
1 c. "real" mayonnaise  
1 c. hot water  
1 tsp. vanilla

Stir together dry ingredients in large mixing bowl. Add remaining ingredients and beat 2 minutes with electric mixer. Pour into greased and floured 3 pound shortening can and cover with paper towels. Bake in uncovered crock-pot on High 2 1/2 to 3 1/2 hours or until done.

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396495 -- BETTY CROCKER FRUIT DROPS

1 c. soft shortening  
2 c. brown sugar  
2 eggs  
1/2 c. sour milk-buttermilk or water  
3 1/2 c. sifted flour  
1 tsp. soda  
1 tsp. salt  
1 1/2 c. broken pecans

2 c. candied cherries, cut in halves  
2 c. cut up dates

Mix well shortening, sugar and eggs. Stir in sour milk - sift dry ingredients together and stir in. Stir in pecans, cherries and dates. Chill at least 1 hour. Heat oven to 400 degrees. Drop 2 inches apart. Bake until almost no imprint remains. This is a good Christmas time cookie. Keep in tightly covered jar.

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396496 -- BETTY CROCKER CHOCOLATE CHIPS

1 pkg. super moist chocolate or German  
chocolate cake mix  
1/2 c. softened butter or margarine  
2 eggs  
1 tsp. vanilla  
1/2 c. chopped nuts  
6 oz. chocolate chips

Mix about 1/2 the cake mix, the eggs, margarine and vanilla in large bowl until smooth. Add rest of mix, nuts and chips. Drop on cookie sheet. Bake 10-12 minutes, 350 degrees. Centers will be soft. Makes about 5 dozen.

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396497 -- CHICKEN IN CROCK POT

1 broiler cut up or chicken breasts  
1 can (10 oz.) cream of chicken soup  
1 sm. cream of mushroom soup  
1 can mushroom stems  
1 bell pepper, sliced  
1 onion, sliced  
Dash salt, pepper & garlic powder  
1/2 c. white wine

Wash and dry chicken pieces. Place in crock pot. Mix remaining ingredients and pour over chicken. Cook on low for 6-7 hours or on high for 3-4 hours. Serve with noodles or rice.

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396498 -- CROCK POT APPLESAUCE

10 lg. cooking apples, peeled, cored &  
sliced or cut in chunks  
1/2 c. water  
1 tsp. cinnamon  
1/2 to 1 c. sugar

Put all ingredients into crockpot. Should be about 3/4 full. Cover and cook on low 8 to 10 hours (high 3 to 4 hours).

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396499 -- CROCK POT APPLE BUTTER

8 c. cooked apples  
5 c. sugar  
1/2 c. vinegar  
Cinnamon to taste

Cook 8 hours in crock pot.

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396500 -- OLD FASHIONED CROCKPOT APPLE BUTTER

14 cooking apples (Winesap)  
2 1/2 c. sugar  
1 c. apple juice  
1 tbsp. cinnamon  
1 tbsp. cloves  
1 tsp. Allspice

Wash and core apples; cut in 1/4 pieces. Slightly grease crockpot, put in apples and apple juice. Cook on high for 5 hours. Add other ingredients and cook for 6 hours on high. Stir each hour. Pack in 1/2 pint jars and seal. Makes 5 (1/2 pint) jars.

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396501 -- CROCK PICKLES

4 lbs. sm. cucumbers, sliced thick  
1/3 c. canning salt

Sprinkle salt over cucumbers. Bring to boiling enough water to completely cover cucumber slices. Let stand 5 hours; drain and rinse well. Use a wooden spoon to stir. Meanwhile, heat to boiling: 1 c. sugar 1 tsp. celery seed 2 tbsp. mixed pickling spices 2 tbsp. mustard seed 1 heaping tbsp. alum Pour over cucumbers which have been placed in a crock or glass container. Place a large plate upside down over the cucumbers using a weight on top of the plate to keep cucumber under the liquid. Add 1 cup of sugar every day for 5 days and stir well. Ready to eat. May leave in crock or put in glass jars with lids. I make three to four recipes at a time. (I received this recipe from a friend sometime ago.)

396502 -- CROCK POT APPLE BUTTER

Fill crock pot with unsweetened applesauce; cook on medium (or 3) for 12-14 hours, stirring occasionally. Add 4 cups sugar and either a bag of hot cinnamon candy or several drops of cinnamon oil. Stir well. Cook until thickens. Place in jars and seal.

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396503 -- CROCK POT APPLE BUTTER

Approx. 3 lb. apples  
3 c. sugar  
2 tsp. cinnamon  
1 tsp. nutmeg  
1/2 tsp. allspice  
1/2 tsp. cloves  
Dash of salt  
3/4 c. water

Fill crock pot 3/4 full of peeled, cored sliced apples. Add remaining ingredients and stir until evenly mixed. Cover and cook on low overnight. If butter has too much liquid, remove lid and cook on high until of desired consistency.

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396504 -- CROCK POT APPLE BUTTER

2 c. apples  
1 c. water  
3 c. sugar  
3 cinnamon sticks  
Other spice (if desired)

Peel and core apples (cut in small pieces). Measure 9 cups. Cook in crock pot on low until thick, stirring once every hour. Should take about 10 hours, depending on kind of apples. When finished, will be dark and thick.

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396505 -- CROCK POT APPLE BUTTER

12 to 14 cooking apples (about 16 cups, chopped)  
2 c. cider  
2 c. sugar  
1 tsp. ground cinnamon  
1/4 tsp. ground cloves

Core and chop apples. (Do not peel.) Combine apples and cider in slow-cooking pot. Cover and cook on low for 10 to 12 hours or until apples are mushy. Puree in food mill or sieve. Return pureed mixture to pot; add sugar, cinnamon, and cloves. Cover and cook on low one hour. Will keep several weeks in the refrigerator. Or, if desired, pour into hot sterilized jars and seal, or pour into freezer containers and freeze. Makes about 8 cups.

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396506 -- OPEN CROCK DILLS

Layer grape leaves, dill and slice pickles in stone jar. Add 1/2 cup pickling salt, 1 quart vinegar and 4 quarts cold water and do not boil, but dissolve sugar. Pour over pickles in stone jar. Put weight on. May be eaten after 7 days.

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396507 -- CROCKPOT APPLEBUTTER

4 c. sugar  
4 c. apples  
Juice of 2 lemons  
Cinnamon to taste

Cook apples until tender. Add sugar, juice, and cinnamon to taste. Boil 5 minutes or until thick.

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396508 -- CROCK PICKLES

1/2 c. pickling salt  
1 gal. water  
Dill sprigs - 4 to 5 fresh  
5 garlic cloves  
Chili pequin, about 3  
Enough sm. cucumbers to fill gal. jar

Stuff gallon jar with dill, garlic and chili pequin. Add small cucumbers until jar is full. Bring water and salt to boil and let stand until warm and pour over contents of jar. Cover and let stand 3 days or so before eating.

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396509 -- CROCK POT APPLE BUTTER

8 c. diced apples

4 c. sugar  
1/2 c. apple cider vinegar  
2 tsp. cinnamon  
1/2 tsp. cloves

Peel and dice apples. In a large bowl, add apples and other ingredients. Stir well. Pour into crock pot and cook 12 hours. Stir up mixture well. Can use electric mixer. Put in sterilized jars and seal.

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396510 -- SPECIAL BURRITOS CROCKPOT

1 (10 oz.) can chopped Ortega peppers  
Meat from bones  
1 c. chopped onion  
2 (4 oz.) can tomato sauce  
2 lb. chuck roast

Night before begin cooking 2 lbs. chuck roast in crock pot (cook all night). In morning, remove the bones. Add to crockpot the above. Cook on low heat the rest of day. Add mixture to flour tortillas. Also add refried beans, sour cream, grated cheese with meat. Wrap in foil and bake 350 degrees for 10 minutes.

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396511 -- EASY CROCKPOT BARBECUE

3 to 4 lbs. pork roast  
1 lg. onion  
8 to 10 whole cloves, sliced  
Your favorite barbecue sauce

Before you go to bed, brown pork roast in skillet with a small amount of oil. Peel and slice 1 large onion. Place 1/2 onion in bottom of crockpot. Put roast in crockpot and add 1/2 to 3/4 cup water. Add rest of onion and cloves. Set on low. In morning, turn off crockpot, remove meat, and let cool. Discard onion and juices in crockpot. Tear roast into small pieces. Put back in crockpot and add barbecue sauce (enough until juicy). Cook on low 2 to 3 hours or until flavor is blended and hot. Serve on buns.

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396512 -- CROCKPOT STROGANOFF

1 1/2 lbs. stew meat, cubed  
1 (10 3/4 oz.) can cream of mushroom  
soup  
1 (10 1/4 oz.) can French onion soup

Put all ingredients into pot. Cook 5 to 6 hours - low heat.

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396513 -- CROCK POT APPLE BUTTER

Apples  
3-4 c. sugar  
2 tsp. cinnamon  
2 tsp. cloves  
2 tbsp. lemon juice

Fill crock pot with peeled and chopped apples. (Use blender if you have one.) Add remaining ingredients. Cover and cook on high 6-8 hours. Remove cover last 1/2 of cooking, stir occasionally.

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396514 -- CROCK POT APPLE BUTTER

Peel and thinly slice crock pot full of apples. Add 2 tablespoons vinegar and 1/2 cup water. Cook 12 hours on low. Mash apples in crock pot. Add: 3 tsp. cinnamon 1/8 tsp. ground cloves Cook 4 hours longer. Pour into warm jars and seal.

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396515 -- CROCK POT APPLE BUTTER

2 qts. apple pulp (apples chopped  
after core removed)  
2 1/2 c. white sugar  
2/3 c. brown sugar  
2 2/3 tbsp. vinegar  
2 2/3 tbsp. lemon juice  
1 1/2 tbsp. cinnamon  
3/4 tsp. cloves

Cook in crock pot with the lid on for 2-3 hours. Remove lid and continue to cook until excess liquid has cooked away. The entire cooking process will take 5-8 hours. Seal in hot jars and process 10 minutes in hot bath.

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396516 -- OPEN CROCK PICKLES

5 c. distilled water  
1/2 qt. white vinegar  
1/2 c. canning salt

1/2 tbsp. black pepper

Boil until full roiling boil, pour over pickles while hot in jars packed with dill, onion, and garlic. Refrigerate 24 hours.

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396517 -- CROCKPOT SPINACH

2 (10 oz.) pkg. frozen chopped spinach  
2 c. cream style cottage cheese  
1/4 c. butter  
1 1/2 c. American or Cheddar cheese  
3 eggs  
1/4 c. flour  
1 tsp. salt

Thaw and drain spinach. Squeeze as much water as possible. Cube cream cheese, butter and cheese. Add to drained spinach. Slightly beaten eggs. Add flour, salt and combine with spinach and cheeses. Grease crockpot. 1 hour at high; 4-5 hours on low.

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396518 -- CROCK POT APPLE BUTTER

3 qt. plus 1 c. apple sauce  
2 3/4 c. sugar  
12 oz. (lg.) can frozen grape juice  
1 tsp. cinnamon  
1/4 tsp. cloves  
1/4 tsp. allspice

Mix together all ingredients. Cook in crock pot 24 hours on high, uncovered. While hot put into jars and seal.

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396519 -- CROCK POT DRESSING

1 c. butter  
2 c. chopped onion  
2 c. chopped celery  
1/4 c. parsley sprigs  
2 (8 oz.) cans drained mushrooms  
12 - 13 c. slightly dried bread crumbs  
1 tsp. poultry seasoning  
1 1/2 tsp. salt  
1 1/2 tsp. sage  
1 tsp. dried thyme  
1/2 tsp. pepper

1/2 tsp. margarine  
3 1/2 - 4 1/2 c. chicken or turkey  
    broth with giblets  
2 well beaten eggs

Melt butter, saute onions. Pour over cubes. Add remaining ingredients, adding broth last to moisten. Place in crock pot on high for 45 minutes. Reduce to low for 6 hours. Freezes well.

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396520 -- CROCK POT CRANBERRIES

1 pkg. fresh cranberries  
2 c. sugar  
1/4 c. water

Combine cranberries with sugar and water in crock pot. Cover and cook on high 2 to 3 hours until some pop. Serve with turkey or chicken.

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396521 -- CROCK-STYLE KOSHER DILL PICKLES

4 qt. water  
1 c. cider vinegar  
1/2 c. canning salt  
Cucumbers, 2-3 inches  
Fresh dill, cut (1-2 bunches)  
Garlic, chopped (1-2 whole garlicks)  
Grape leaves, washed

Place a bed of grape leaves on bottom of crock. Alternate layers of cucumbers, dill and garlic to fill crock. Bring water, vinegar, and salt to a boil. Cool and pour over cucumbers. Place more grape leaves on top. Weight down and let set in cool place 3-5 days or until flavor is desirable to taste. Place left over pickles in refrigerator.

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396522 -- CROCK DILL PICKLES

14 c. tap water  
1 c. canning salt  
Dill, green grapes, grape leaves, 1  
    sm. clove garlic

Use a 2 gallon crock (old fashioned kind). In it layer the pickles, dill and grapes to the top. Stir brine up cold, pour on pickles. Put plate on top to weight them down into brine. Wait 5 to 6 days until ready.

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396523 -- CROCK POT APPLE BUTTER

16 c. chopped cooking apples (about 12  
to 14)  
2 c. apple cider  
1 tsp. ground cinnamon  
1/4 tsp. ground cloves  
2 c. sugar

Combine all ingredients in crockpot. Cover and cook on HIGH for about 2 hours. Turn crockpot to low setting and continue to cook all day or overnight. Makes about 4 pints.

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396524 -- CROCKPOT APPLE BUTTER

8 c. applesauce  
2 c. sugar  
1 tsp. cinnamon  
1/4 tsp. cloves  
1/4 c. cinnamon hearts

Cook in slow cooker on low 5 to 6 hours. Seal in jars. Makes 4 1/2 pints. Good apples to use: Rambo in August; Golden Del in September; Stayman in October.

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396525 -- CROCK POT APPLE BUTTER

8 c. cooked apples  
4 c. sugar  
1/2 c. vinegar  
2 tsp. cinnamon

Place in crock pot and cook 6 hours on HIGH. Seal in jelly jars.

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396526 -- CROCK POT APPLEBUTTER

8 c. applesauce  
3 c. sugar  
1 1/2 tbsp. vinegar  
1 tsp. cinnamon  
1 tsp. cloves

Cook about 4 hours in crock pot or until desired consistency.

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396527 -- PARTY CITRUS FISH - CROCKPOT

1 1/2 lb. fish fillets  
Salt and pepper to taste  
1 med. onion, chopped  
5 tbsp. chopped parsley  
4 tsp. oil  
2 tsp. grated lemon rind  
2 tsp. grated orange rind  
Orange and lemon slices

Butter crockpot and put salt and pepper on fish to taste. Then place fish in pot. Put onion, parsley and grated rinds and oil over fish. Cover and cook on low for 1 1/2 hours. Serve garnished with orange and lemon slices.

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396528 -- HOT MULLED CIDER - CROCKPOT

1/2 c. brown sugar packed  
2 qt. cider  
1 tsp. whole allspice  
1 1/2 tsp. whole cloves  
2 sticks cinnamon  
Orange slices

Put all ingredients in crockpot and cover cook on low for 2 to 8 hours. Spices may be taken out. Serve from crockpot with ladle.

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396529 -- CROCK POT APPLE BUTTER

12 to 14 cooking apples (about 16 c.)  
5 gal. cider (water maybe substituted)  
2 c. sugar  
1 tsp. ground cinnamon  
1/4 tsp. nutmeg  
1/4 tsp. ground cloves (optional)  
1/4 tsp. allspice (optional)

Peel, core, chop apples and add to cider in a large pan on stove. Cook like applesauce (until they become mushy). Pour apple sauce into slow cooking crock pot with lid cracked open using wooden spoon. Cook on low for 12 hours. Stir every 2 hours. During last hour of cooking add sugar and then stir every 10

minutes. During last 1/2 hour of cooking add spices. Will keep several weeks in refrigerator. May be frozen. Makes 5 to 8 cups of apple butter.

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396530 -- OPEN CROCK DILLS

Lg. cucumbers  
Dill  
Sliced onions  
1 c. salt  
3 c. sugar  
2 qts. water  
1 qt. white vinegar  
1 heaping tsp. mixed pickling spices

(Enough brine for 8 quarts) Cut large cucumbers into quarters and put in a crock alternately with layers of dill and sliced onions. Boil the salt, sugar, water, vinegar and spices together. Pour over cucumbers while hot. Pickles are ready to eat in 24 hours.

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396531 -- CROCK POT APPLE BUTTER

2 1/2 qt. apples  
2 c. sugar  
1/4 tsp. allspice  
1 (3") cinnamon stick  
1 tsp. cloves

Mix in crock pot. Cook on low 10-12 hours. Uncover last 2 hours.

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396532 -- CROCK POT APPLE BUTTER

7 c. applesauce  
2 c. apple cider  
1 1/2 c. honey  
1 tsp. ground cinnamon  
1/2 tsp. ground cloves  
1/2 tsp. ground allspice

In crock pot, mix all ingredients. Cover and cook on low heat 14-15 hours until mixture is a deep brown. Peek while hot into 4 hot pint jars. Process in hot water bath for 10 minutes counting time after jars have been immersed and water again comes to a rolling boil.

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396533 -- CROCK CUCUMBER PICKLES

1 gallon white vinegar  
1 c. sugar  
1 c. salt  
1 c. dry mustard  
Sm. to med. whole cucumbers

Make a paste of sugar, salt and mustard and stir into vinegar. Drop in washed cucumbers. Stir every time you add cucumbers. Put a plate on top to keep cucumbers in the brine.

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396534 -- HOT CRANBERRY PUNCH - CROCK POT

46 oz. can pineapple juice  
1 qt. cranberry juice  
3 c. water  
1/2 tsp. salt  
1 c. brown sugar  
2 tbsp. whole cloves  
1 tbsp. whole allspice  
6 cinnamon sticks

Pour juices and water into pot. Add salt and sugar. Stir until dissolved. Tie cloves, allspice, cinnamon in cheesecloth and put in pot. Cover and simmer for 2 hours. Remove spice bag. Keep warm. 25 - 4 ounce servings.

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396535 -- REFRIGERATED CROCK PICKLES

1 c. vinegar  
1/2 c. pickling salt (less if needed)  
1 qt. hot water  
3 qts. cold water

Mix and set aside. Put in bottom of gallon jar: 1 garlic clove 1 sliced onion Pack your pickles in jar. Pour mixture over pickles. Close and refrigerate for 1 week.

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396536 -- COLD CROCK PICKLES

Wash pickles and add dill. Add pickles. Add 2 tablespoons pickling salt and 1 quart water. Don't seal with lid. Set smaller (butter) lid on top to keep

pickles in brine. Place rock on top. Let set 3 days on counter then refrigerate with lid on loosely.

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396537 -- CROCK POT SPAGHETTI SAUCE

1/2 c. olive oil  
1/4 c. chopped onions  
1 clove garlic, minced  
2 tbsp. parsley  
2 tbsp. salt  
2 tbsp. sugar  
1 lb. ground chuck or mild Italian  
sausage  
2 (6 oz.) cans tomato paste  
2 lg. cans tomato puree (2 lb. 3 oz.)  
2 tsp. oregano leaves  
1 tsp. basil  
1/4 tsp. pepper  
1 (4 oz.) can mushroom stems &  
pieces, drained  
1/4 c. dry red wine

Saute onions and meat until not red or pink. Drain. Combine meat and remaining ingredients in crock pot, cover, set on low. Cook 8 hours. Sauce can be frozen and used for all types of pasta (i.e. ravioli, lasagna, tortellini, etc.).

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396539 -- DILLED CUCKES IN CROCK

2 qts. water  
1/2 c. vinegar  
1/2 c. sugar  
Garlic  
Dill

Boil together - cool. Add 1/3 cup salt before water cools. Cut cukes in quarters lengthwise. Put garlic and dill in jar. Add cukes, cover with cooled brine. Ready to eat next day.

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396551 -- CROCK POT VENISON

3-4 lb. venison  
1 lg. onion  
16 oz. bottle cola  
24 oz. bottle catsup

Cook for 6-8 hours until done.

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396552 -- CROCK POT BEAN SOUP

1 lb. dry navy beans (soak overnight)  
2 qt. water  
1 lb. ham and bones  
1 tsp. salt  
1/2 tsp. pepper  
1/2 c. chopped celery leaves  
1 med. onion, chopped  
1 bay leaf (optional)

Put all ingredients in pot. Cook on low 10 to 12 hours.

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396553 -- CROCK POT ONION SOUP

1 qt. beef bouillon  
3 c. onion, sliced  
1/4 c. butter  
1 tsp. salt  
1 tbsp. sugar  
2 tbsp. flour  
1/4 c. dry Vermouth or Cognac  
1 c. Parmesan cheese

Pour bouillon in crock, cover, set on high. Cook onions in large skillet in butter for about 15 minutes. When feels done to desired consistency add sugar, this will brown them. Add to crock and cook for 3 hours.

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396554 -- CROCK POT CORN CHOWDER

6 slices bacon  
2 (10 oz.) pkgs. frozen corn  
1 (16 oz.) can cream style corn  
1 tbsp. Worcestershire sauce  
2 c. water  
1/2 c. onion, chopped  
2 c. potatoes, diced  
1 tbsp. sugar  
1 tbsp. seasoned salt  
1 (16 oz.) can chicken broth  
1 c. milk  
1/4 c. butter

In skillet, fry bacon until crisp, remove and reserve. Add onion and potatoes to bacon drippings, saute for 5 minutes. Combine everything in crockpot except butter and milk. Cover and cook on low for 7 hours. Pour 1/2 of the mixture into blender and puree until almost smooth. Return to crock pot with milk and butter. Cover and cook on high one hour more. 6 to 8 servings.

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396555 -- CROCK POT POTATO SOUP

2 lbs. frozen hash browns  
Water to cover  
1 bouillon cube for each c. of water  
1/2 c. diced onion  
2 carrots, grated  
2 stalks celery, diced  
1 1/2 lbs. diced ham

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396556 -- CROCKPOT SPLIT PEA SOUP

1 (16 oz.) pkg. dried green split  
peas, rinsed  
1 hambone, or 2 meaty hamhocks, or 2  
c. diced ham  
3 carrots, peeled & sliced  
1 med. onion, chopped  
2 stalks of celery plus leaves,  
chopped  
1 or 2 cloves of garlic, minced  
1 bay leaf  
1/4 c. fresh parsley, chopped  
(optional)  
1 tbsp. seasoned salt (or to taste)  
1/2 tsp. fresh pepper  
1 1/2 qts. hot water

Layer ingredients in slow cooker, pour in water. DO NOT STIR. Cover and cook on high 4 to 5 hours or on low 8 to 10 hours until peas are very soft and ham falls off bone. Remove bones and bay leaf. Serve garnished with croutons.  
\*Freezes well.

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396557 -- CROCK POT CHILI

2 lbs. ground chuck

1 can tomatoes or tomato sauce  
1 1/2 tsp. salt  
2 tsp. cumin  
1/4 c. chili powder  
1/2 tsp. black pepper  
1/4 tsp. garlic powder

Brown meat in skillet. Drain fat. Put in crock pot with other ingredients. Add water just to cover meat. Cook on low for about 4 hours. Stir in 1/4 cup cornmeal. Add gradually so it won't make lumps. Cook about 10 more minutes. \*If you need to leave cooking as long as 8 hours, add a little more water.

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396558 -- CROCK POT DEER CHILI

3 1/2 lbs. deer chuck roast  
1 (1 lb.) can tomatoes  
1/2 c. water  
1 c. chopped onion  
1 clove garlic  
1 can chili beans  
2 tsp. chili powder  
1 can chili beef soup  
1/2 c. diced green pepper  
Rice

Cut meat into 1" strips. Roll in flour. Brown in skillet. Put in slow cooker or crock pot. Add tomatoes, water, onion, chili powder, soup, chili beans, garlic and green pepper. Set on low to low-medium heat setting for about 6 hours. Serve with rice.

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396559 -- CROCK POT CLAM CHOWDER

2 cans chunky New England clam chowder  
(Campbells)  
1 can cream of celery soup  
1 can cream of mushroom soup  
2 cans cream of potato soup  
2 cans minced clams (with juice)  
1 stick margarine  
1 qt. half & half\*

Dump all ingredients into crock pot and cook on low for 8 to 10 hours. \*If you have a smaller crock pot, cut down on your half and half.

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