Free Cookbook Club Cookbook #1

Slow Cooker Dinners Enhanced Cookbook

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Slow Cooker 4-Bean Baked Beans with Bacon Recipe

Slow Cooker 4-Bean Baked Beans with Bacon are a beautiful and delicious addition to almost any table - As perfectly at-home at an outdoor cookout as they are at a potluck or sit-down dinner.

freecookbookclub.com/slow-cooker-4-bean-baked-beans-with-bacon-recipe

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SLOW (OOKER REVIEWS

If you are still using the first slow cooker you bought - or got for a wedding present - you really need to check out the options that are available on today's high-tech models.



Brillant innovations like programmable cooking and "keepwarm," as well as diverse styles, sizes and accessories, make family meals and entertaining smarter, easier and more convenient.



We have created a site for you, that makes it easy to compare all the **Very Best Slow Cooker Brands and Sizes** side-by-side. We're talking brands like:

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- Hamilton Beach
- Cuisinart Slow Cookers
- West Bend Slow Cookers
- All-Clad Slow Cookers
- MaxiMatic Slow Cookers
- Proctor Silex Slow Cookers



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http://slowcookers.freecookbookclub.com/

Enhanced Cooking Techniques and Tricks

The cooking techniques below are used throughout this book in many of the recipes.

We have created video or picture pages from some of the top expert chefs that explain how to do these techniques correctly, easily and, most of all, safely.

Watch these videos or view the pictures before attempting any of these cooking techniques the first time in a recipe, and any time you need a refresher, and you will be a much better and safer cook.



How to Know if Chicken is Done and Safe to Eat

It is is **CRUCIALLY IMPORTANT** to make sure all poultry is cooked to the correct temperature and safe to eat before serving it to your family or friends. Fortunately, it is supereasy to check the temperature of chicken and other poultry.

freecookbookclub.com/chicken-temp



3 Ways to Cut an Onion Like a Professional Chef

This is a wonderful video that FULLY explains EVERYTHING you need to know to dice an onion, slice an onion and cut onion rings. And how to do it all without chopping your fingers off!

freecookbookclub.com/how-to-cut-an-onion

Slow Cooker Dinners 1 The Recipes

Easy Slow Cooker Pot Roast

Nothing says delicious slow cooked goodness quite like a large, juicy perfectly-cooked pot roast.

That's because large pieces of meat, especially beef and pork, benefit so greatly from long, slow cooking at relatively low temperatures. Slow cooking gives the fat in the meat time to render and flow through the meat. Not only will this keep it more juicy and flavorful, it will also help to tenderize the meat. "Low and slow" is what makes the best barbecue so tender it "falls off of the bone." BBQ pit masters have used this trick for centuries. Now "slow cooker masters" can, too.

INGREDIENTS

- 3 4 pound Beef Rump or Chuck Roast
- 1 teaspoon Salt, to taste
- 1/2 teaspoon Seasoned Salt, to taste
- 1/4 teaspoon Paprika
- 1 tablespoon instant Minced Onion (can substitute about onion powder, but use half as much)
- 1 cup Beef Bouillon

DIRECTIONS

- In a bowl, combine salt, seasoned salt, pepper, paprika and minced onion.
- 2. Rub all sides of the meat with this mixture.
- In a slow-cooking pot, combined seasoned beef with onion and bouillon.
- 4. Cover. Cook on low for 8 10 hours or until meat is tender.
- 5. Remove from pot. Slice and serve.

All Histories and Information thoughout this book are original or used by permission.

Beef and Chipotle Burritos from the Slow Cooker

INGREDIENTS

- 1 1/2 pound Boneless Beef Round Steak, cut 3/4-inch thick slices
- 1 14 1/2-ounce can Diced Tomatoes
- 1 small Onion, chopped (See Page 7)
- 1 2 canned Chipotle Peppers in Adobo Sauce, chopped (Reserve the rest of the can for another use. They will keep, sealed in the refrigerator, for a good while.)
- 1 teaspoon Dried Oregano, crushed
- 1/4 teaspoon ground Cumin
- 1 clove Garlic, minced

- 6 9 10-inch Tomato-Flavored or Plain Flour Tortillas, warmed
- 3/4 cup shredded Sharp Cheddar Cheese, about 3 ounces
- 1 jar Pico de Gallo Salsa or homemade Pico de Gallo Salsa (Recipe on Next Page), of your choice
- Shredded Jicama or Radishes
- Sour Cream

DIRECTIONS

- 1. Trim fat from meat.
- 2. Cut meat into 6 pieces.
- 3. In a 3 1/2 or 4-quart slow cooker, place meat, undrained tomatoes, onion, peppers, oregano, cumin and garlic.
- 4. Cover. Cook on low-heat setting for 8 to 10 hours or on high-heat setting for 4 to 5 hours.
- 5. Remove meat from cooker.
- 6. Using 2 forks or shredders (See Page 12) shred meat.
- 7. Spoon meat onto each warm tortilla equally, just below the center of the circle.
- 8. Top with cheese, Pico de Gallo Salsa, jicama or radishes and sour cream.
- 9. Roll up tortilla.

Beef and Chipotle Burritos from the Slow Cooker recipe is continued on next page.

Beef and Chipotle Burritos from the Slow Cooker Recipe Continued

Pico de Gallo Salsa

INGREDIENTS

- 2 medium Tomatoes, finely chopped
- 2 tablespoons finely chopped Onion (See Page 7)
- 2 tablespoons snipped Cilantro
- 1 Serrano Pepper, seeded, ribbed and finely chopped
- Dash of Sugar, to taste.

DIRECTIONS

- 1. In a medium bowl, combine all ingredients.
- 2. Cover and chill for at least 2 hours, 4 or more is better, to allow the flavors to meld.

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Braciole with Sunday Gravy

Braciola refers to several distinct dishes in Italian cuisine.

In Sicilian cuisine, Italian-American cuisine and Italian Australian cuisine, braciola is the name given to thin slices of meat (typically pork, chicken, beef or swordfish) that are rolled as a roulade (this category of rolled food is known as involtini in Italian).

Braciole is also cooked with meatballs or Italian sausage in a Neapolitan ragù or tomato sauce (as in this recipe), which some call sarsa or succu (Sicilian) or 'Sunday Gravy' in some areas of the northeastern United States.

Braciole are not exclusively eaten as a main dish, but also as a side dish at dinner, or in a sandwich at lunch.

After being stuffed and rolled, braciole are often tied with string or pinned with wooden toothpicks to hold in the stuffing. After pan-frying to brown, the rolls of meat are placed into the sauce to finish cooking, still secured with string or toothpicks.

We are going to do the whole sha-bang in the slow cooker.

There is only one small problem with this plan -- The braciole and Sunday gravy are prepared separately. And each require 8 - 12 hours in a slow cooker. If you have 2 slow cookers (and this may be the perfect excuse to get a brand new one!) this can be done simultaneously. If you only have 1 slow cooker, prepare and cook the sauce a day or two in advance. Store covered in the refrigerator and reheat just before serving in a pot on the stove.

INGREDIENTS

- 2 1/2 pounds Round Steak, 1/4 to 1/2-inch thick
- 1/2 pound Bulk Italian Sausage
- 1 tablespoon dried Parsley Flakes
- 1/2 teaspoon Leaf Oregano
- 2 cloves Garlic, minced
- 1 large Onion, finely chopped (See Page 7)

- 1 teaspoon Salt
- 1 16-ounce can Italian-Style Tomatoes
- 1 6-ounce can Tomato Paste
- 1 teaspoon Salt
- 1 teaspoon Leaf Oregano
- Sunday Gravy (Recipe on next page)

Braciole with Sunday Gravy recipe is continued on next page.

Braciole with Sunday Gravy Recipe Continued

DIRECTIONS

- 1. Trim all excess fat from round steak.
- 2. Cut into 8 evenly shaped pieces.
- 3. Pound steak pieces between waxed paper until very thin and easy to roll.
- 4. In a skillet, lightly brown sausage. Drain well.
- In a large mixing bowl, combine browned sausage with parsley, 1/2 teaspoon oregano, garlic, onion, and salt. Mix well. Set aside.
- Spread each flattened steak with 2 to 3 tablespoons of the sausage mixture.

- 7. Roll up steaks around sausage and tie with cooking twine.
- 8. Stack steak rolls in slow cooker.
- In a medium bowl, combine Italian-Style tomatoes, tomato paste, salt and 1 teaspoon oreagno. Mix well.
- 10. Pour tomato mixture over rolls.
- 11. Cover and cook, on low setting, for 8 10 hours.
- 12. Serve steak rolls with Sunday Gravy.

Sunday Gravy

INGREDIENTS

- 10 large Tomatoes or 2 28-ounce cans Tomatoes
- 5 cloves Garlic, chopped
- 1 tablespoon Worcestershire Sauce
- 2 teaspoons Salt
- 2 large Onions, chopped (See Page 7)
- 1 teaspoon Oregano
- 1 teaspoon Thyme
- 1 tablespoon Sugar
- 1 tablespoon Flour
- 1 tablespoon Vegetable oil
- 1 tablespoon Wine Vinegar

- 1. Place all ingredients except flour, oil and vinegar in crockpot. Stir well.
- Cover and cook on low setting for 8 -10 hours.
- 3. Remove cover and turn to high setting for the last hour to reduce excess moisture.
- 4. Before removing sauce from slow cooker, stir in flour, oil and vinegar. Allow to cool.
- 5. Pour 3 cups of sauce at a time into blender container. Blend until smooth.

Brunch Casserole

The person who submitted this recipe says "I recommend 10 hours on low setting, any less and the eggs are runny." I, on the other hand, would recommend checking after 7 hours and adjusting the cooking time accordingly, just to be safe.

INGREDIENTS

- 1 1/2 pound Ground Beef
- 1 large Onion, finely chopped (See Page 7)
- 2 tablespoons Olive Oil or Butter
- 2 cloves Garlic, minced
- 1 4-ounce can sliced Mushrooms, drained
- 2 teaspoons Salt
- 1/2 teaspoon Nutmeg + a bit more to dust
- 1/2 teaspoon Leaf Oregano
- 1/2 package frozen chopped Spinach, thawed and drained
- 3 tablespoons Flour
- 6 Eggs, beaten
- 1/4 cup Milk, scalded
- 1/2 cup grated Sharp Cheddar Cheese

DIRECTIONS

- 1. In a skillet, lightly brown ground beef and onion in olive oil. Drain well.
- 2. Place in well-greased slow cooker.
- 3. Stir in all remaining ingredients, except eggs, milk and cheese. Stir until well-blended.
- 4. In a medium bowl, beat eggs and milk together.
- 5. Pour egg mixture into slow-cooker, over top of other ingredients. Stir well.
- 6. Dust with additional nutmeg.
- 7. Cover and cook on low setting for 7 to 10 hours, or until firm.
- 8. Just before serving, sprinkle with grated cheese.



Slow Cooker Tex-Mex Breakfast Casserole Recipe

Spice up your morning by serving our Slow Cooker Tex-Mex Breakfast Casserole featuring sausage, hash browns, 2 cheeses, cumin and chipotle.

freecookbookclub.com/slow-cooker-tex-mexbreakfast-casserole-recipe

Creamy Spinach Noodle Casserole

This delicious side dish will please every person at your dinner table. Serve it with fried, baked or roasted chicken.

INGREDIENTS

- 8 ounces Dry Spinach Noodles
- 2 tablespoons Vegetable Oil
- 1 1/2 cups Sour Cream
- 1/3 cup All Purpose Flour
- 1 1/2 cups Cottage Cheese
- · 4 Green Onions, minced
- 2 teaspoon Worcestershire Sauce
- 1 dash Hot Pepper Sauce, of choice, store bought or homemade
- 2 teaspoons Garlic Salt
- · Butter or oil, to coat slow cooker

- 1. Prepare pasta according to package directions. Drain and rinse under cold water. Drain again.
- 2. Toss noodles with vegetable oil.
- 3. Combine sour cream and flour in a large bowl. Mix well.
- 4. Stir in cottage cheese, green onions, Worcestershire sauce, hot pepper sauce and garlic salt.
- 5. Fold noodles into mixture until well combined.
- 6. Generously grease the inside of slow cooker.
- 7. Pour in noodle mixture.
- 8. Cover and cook on high for 1 1/2 to 2 hours.

Salmon and Potato Casserole

INGREDIENTS

- 4 Potatoes, peeled and thinly sliced
- 3 tablespoons Flour, divided
- Salt and freshly ground Black Pepper, to taste, divided
- 1 16-ounces Salmon, drained and flaked, divided
- 1 medium Onion, chopped, divided (See Page 7)
- 1 10 3/4-ounce can Cream of Mushroom Soup
- 1/4 cup Water
- Nutmeg, to dust

DIRECTIONS

- 1. Place 1/2 of the potatoes in greased slow cooker.
- 2. Sprinkle with 1/2 of the flour, salt and pepper.
- 3. Cover with 1/2 of the salmon.
- 4. Sprinkle with 1/2 of the onion.
- 5. Repeat layers in order using the other halves of each ingredient.
- 6. Combine soup and water.
- 7. Pour soup mixture over potato-salmon mixture.
- 8. Dust, to taste, with nutmeg.
- 9. Cover and cook on low for 7 10 hours.

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- Hot Chicken Salad Casserole
- Tater Tot Casserole
- Beef and Corn Casserole
- Enchilada Casserole
- Pop-Up Pizza Casserole

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Cantonese Dinner

This recipe calls for Pork Steaks. These are often referred to as a Boston butt or pork blade steak because they are cut from the shoulder of the pig. Shoulder steaks are cut from the same primal cut of meat most commonly used for pulled pork, and can be quite tough without long cooking times, due to the high amount of collagen in the meat. Because of this, pork shoulder steaks are often cooked slower than a typical beefsteak, and are often stewed or simmered in barbecue sauce during cooking.

Pork steaks are considered a cheaper cut of meat and are often found on sale.

INGREDIENTS

- 1 1/2 pound Pork Steak, cut 1/2-inch thick, cut into strips
- 2 tablespoons Oil
- 1 large Onion, sliced (See Page 7)
- 1 Green Pepper, seeded and small cut into strips
- 1 4-ounce jar sliced Mushroom, drained
- 1 8-ounce can Tomato Sauce
- 3 tablespoon Brown Sugar
- 1 1/2 tablespoons Vinegar
- 1 1/2 teaspoons Salt
- 2 teaspoons Worcestershire Sauce

- 1. Brown pork in oil in skillet. Drain on double paper towel.
- 2. Place pork strips and all remaining ingredients into slow cooker.
- 3. Cover and cook on low for 6 to 8 hours or on high for 4 hours.
- 4. Serve over hot fluffy rice.

Chicken and Sausage Cassoulet

A Cassoulet is a rich, slow-cooked casserole originating in the south of France, containing meat (typically pork sausages, goose, duck and sometimes mutton), pork skin (couennes) and white beans (haricots blancs). The traditional homeland of cassoulet is the region once known as the province of Languedoc, especially the towns of Toulouse, Carcassonne, and Castelnaudary, that claims to be where the dish originated.

The dish is named after its traditional cooking vessel, the cassole, a deep, round, earthenware pot with slanting sides.

In France, cassoulets of varying price and quality are also sold in cans and jars in supermarkets, grocery stores and charcuteries. The cheapest ones contain only beans, tomato sauce, sausages, and bacon. More expensive versions are likely to be cooked with goose fat and to include Toulouse sausages, lamb, goose, or duck confit.

Haute cuisine versions require mixing pre-cooked roasted meats with beans that have been simmered separately with aromatic vegetables, but this runs counter to cassoulet's peasant origins. In the process of preparing the dish it is traditional to deglaze the pot from the previous cassoulet in order to give a base for the next one. This has led to stories, such as the one given by Elizabeth David, citing Anatole France, of a single original cassoulet being extended for years or even decades

In American restaurants, the term cassoulet is often applied to any hearty bean-based casserole, with variations such as salmon cassoulet. (Hey! A Salmon Cassoulet sounds good. If anyone has a recipe, please send it to us. :)

INGREDIENTS

- 1 package frozen White or Lima Beans, thawed
- 1 Carrot, cut into 1/2-inch pieces
- 1 Stalk Celery, cut into 1/2-inch pieces
- 1 Onion, chopped (See Page 7)
- 1 clove Garlic, minced
- 1/2 teaspoon dried Basil, crushed
- 1/2 teaspoon dried Oregano, crushed

- 1 Bay Leaf
- 1 cup Tomato Juice
- 1 teaspoon Chicken Bouillon Granules
- 3 boneless Chicken Breasts or 6 boneless Chicken Thighs
- 3 Chicken Drumsticks
- 8 ounces Smoked Kielbasa, cut into bite-sized pieces

Chicken and Sausage Cassoulet recipe is continued on next page.

Chicken and Sausage Cassoulet Recipe Continued

- 1. Grease or spray slow cooker with non-stick spray or oil.
- 2. Place beans, carrot, celery and onion in the bottom of slow cooker.
- 3. In a small bowl, combine garlic, basil, oregano, tomato juice and bouillon granules. Mix well.
- 4. Add the bay leaf.
- 5. Pour mixture over vegetables in slow cooker.
- 6. Carefully place all chicken on top of vegetables.
- 7. Place sausage on top of chicken and vegetables.
- 8. Cover slow cooker and cook, on low heat, for 10 hours or on high for 5 hours.
- 9. Check to make sure chicken is done (See Page 7) and remove bay leaf before serving.

Slow Cooker BBQ Beef Sandwiches

INGREDIENTS

- 1 3-pound Rump Roast, trimmed
- 1 tablespoon Beef Bouillon
- · 3 tablespoons Flour
- 1 1/2 teaspoons Chili Powder
- 1 15-ounce can Tomato Sauce or 15 ounces homemade Tomato Sauce
- 1 clove Garlic, chopped fine
- 1/2 cup chopped White Onion (See Page 7)
- 1 teaspoon Dry Mustard
- 1/3 cup Brown Sugar, packed
- 2 tablespoons freshly squeezed Lemon Juice
- Hamburger Buns, to serve

- 1. Rub flour into roast.
- 2. Place roast in bottom of slow cooker.
- 3. Add remaining ingredients, except buns.
- 4. Cook on low for 14 hours.
- 5. Remove and shred meat. (See Next Page)
- 6. Serve over buns.

How to Shred Slow Cooked Beef or Pork

Shredding slow cooked beef or pork with a couple of forks is easy if you work in sections. So easy that Rafael Vallejo III, an executive chef with 12 years experience in the hotel and culinary arts, can show you how to do it in just 1 minute in this video clip below.



How to Shred Slow Cooked Beef or Pork with 2 Forks

Shredding slow cooked beef or pork with a couple of forks is easy if you work in sections. What this chef explain it in just a 1 minute video.

freecookbookclub.com/home-cooking-techniques-tips-and-tricks/how-to-shred-slow-cooked-beef-or-pork-with-2-forks/

BBQ Shredder Claws



If you enjoy slow cooked pulled beef or pork, made in the slow cooker or the smoker, you should invest a small amount in some good meat shredders.

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Citrus Fish in the Slow Cooker

INGREDIENTS

- Butter, to grease slow cooker
- 1 1/2 pounds Fish Fillets
- Salt and freshly ground Black Pepper, to taste
- 1 medium Onion, chopped (See Page 7)
- 5 tablespoons chopped Parsley
- 4 teaspoons Oil
- 2 teaspoons grated Lemon Rind
- 2 teaspoons grated Orange Rind
- Orange and lemon Slices, to garnish

- 1. Butter slow cooker.
- 2. Sprinkle salt and pepper on fish, to taste.
- 3. Place fish in pot.
- 4. Place onion, parsley and grated rinds and oil over fish.
- 5. Cover and cook on low for 1 1/2 hours.
- 6. Serve garnished with orange and lemon slices.

Slow Cooker Beef and Macaroni Casserole

INGREDIENTS

- 1 package Macaroni
- 2 tablespoons Oil
- 1 1/2 pounds Ground Beef, browned and drained
- · Salt and freshly ground Black Pepper, to taste
- 1 large Onion, chopped (See Page 7)
- 2 stalks Celery, chopped
- 1 can Tomato Paste
- 3/4 cup Water
- 2 tablespoons Sherry
- 1 can Tomato Soup
- 1 teaspoon Leaf Oregano
- Grated Cheddar or Parmesan Cheese, to top

- 1. Prepare pasta according to package directions. Drain and rinse under cold water. Drain again.
- 2. Toss cooked noodles in oil.
- 3. Place noodles in greased slow cooker.
- 4. Add all remaining ingredients, except grated cheese.
- 5. Stir thoroughly.
- 6. Sprinkle cheese over top.
- 7. Cover and cook on low 4 8 hours or on High 2 3 hours.

Slow Cooker Persian Lamb Stew

INGREDIENTS

- 1 1/2 pounds lean boneless Leg of Lamb, cut into 1-inch cubes
- 1/2 teaspoon Salt, to taste
- Freshly ground Black Pepper, to taste
- 3 tablespoons Olive Oil, divided
- 2 large Onions, thinly sliced (See Page 7)
- 6 cloves Garlic, minced
- 1/2 teaspoon dried Oregano
- 1 14-ounce can Whole Tomatoes, drained
- 1 large Potato, peeled and cut into 1/2-inch cubes
- 8 ounces fresh Green Beans
- 1 small Eggplant, peeled and cut into 1/2-inch cubes
- 1 medium Zucchini, cut into 1/2-inch slices
- 5 Bay Leaves
- 3 tablespoons fresh Parsley, chopped

DIRECTIONS

- 1. Season lamb with about 1/2 of salt and pepper, to taste.
- 2. In a skillet, over medium-high heat, add 2 tablespoons oil.
- 3. Add lamb and cook until browned.
- 4. Transfer lamb, when browned, to a 3 1/2 guart slow cooker.
- 5. Sauté onions in the 1 tablespoon of oil until transluccent, about 3 5 minutes.
- 6. Add garlic and oregano. Cook and stir for approximately 1 minute.
- 7. Add tomatoes. Simmer, smashing the tomatoes as you stir.
- 8. Pour approximately 1/2 of the tomatoes over the lamb in the slow cooker.
- 9. Place potatoes, in a layer, on top of the tomatoes. Season, to taste, with salt and pepper.
- 10. Add a layer of green beans. Season lightly with salt and pepper, to taste.

Slow Cooker Persian Lamb Stew recipe is continued on next page.

Slow Cooker Persian Lamb Stew Recipe Continued

- 11. Add a layer of eggplant. Season lightly with salt and pepper, to taste.
- 12. Top with a layer of zucchini. Season lightly with salt and pepper, to taste.
- 13. Pour remaining tomatoes on top.
- 14. Add bay leaves.
- 15. Cover. Cook on high 4 hours or until the lamb is tender.
- 16. Remove bay leaves and serve.

Slow Cooker Rosemary-Lemon Chicken



Thanks to the magic of slow cooking Slow Cooker Rosemary-Lemon Chicken is easy enough for a weeknight dinner - but fancy enough to serve to guests or as a Sunday dinner.

INGREDIENTS

- 2 tablespoons Unsalted Butter or Extra Virgin Olive Oil, divided
- 8 bone-in Chicken Thighs
- Salt and freshly ground Black Pepper, to taste
- 1/2 cup Chicken Broth, store bought or homemade
- 3 5 cloves Garlic, finely minced
- 1/2 medium White Onion, chopped (See Page 7)
- 3 large Carrots, chopped into chunks
- 1 pound Fingerling Potatoes, cut into chunks
- 1 large Lemon, sliced
- 3 tablespoons fresh Rosemary Leaves, crushed
- 2 tablespoons fresh Parsley, finely chopped

Slow Cooker Rosemary-Lemon Chicken Recipe is continued on next page.

Slow Cooker Rosemary-Lemon Chicken Recipe Continued

- 1. Season chicken thighs on both sides with salt and black pepper. Rub in with your hand. Set aside.
- 2. Place 1 tablespoon butter or olive oil into a large skillet.
- 3. Place on stovetop over medium heat.
- 4. Heat until butter is melted and hot (do not brown) or olive oil is hot and shimmering.
- 5. Place 4 prepared thighs into the skillet.
- 6. Brown chicken, about 3 minutes per side. Remove to a platter.
- 7. Repeat process with remaining butter or olive oil and chicken thighs. Add browned chicken thighs to the platter with the first batch.
- 8. Deglaze skillet by adding chicken broth and gently scraping the bottom with a spatula to incorporate the flavorful brown bits into the liquid. Remove from heat.
- 9. Pour deglazing liquid into a heat-proof bowl or measuring cup. Set aside.
- 10. Place garlic, onion, carrots and potatoes into a 6-quart or larger slow cooker and spread across the bottom.
- 11. Arrange browned chicken thighs on top in a single layer as much as possible. Stack a bit if neccesary.
- 12. Spread 2/3 of the lemon slices over the chicken.
- 13. Slowly pour reserved chicken broth from the skillet (deglazing liquid) over top.
- 14. Sprinkle with the crushed rosemary leaves.
- 15. Season with additional salt and black pepper, if desired.
- 16. Cover and cook on high for 3 hours or low for 6 hours.
- 17. When cook time is complete, check to make sure chicken is done (See Page 7) and discard lemon slices.
- 18. Serve immediately with chopped fresh parsley and the remaining (uncooked) lemon slices cut into small wedges for garnish.

Crocked Kielbasa

INGREDIENTS

- 1/2 pound Lean Ground Beef
- 1 pound Kielbasa Sausage, sliced
- 1 28-ounce can Whole Tomatoes, undrained
- 9 ounces Frozen French-Cut Green beans
- 1 6-ounce can Pitted Black Olives, drained and left whole
- 1/2 cup Red Wine
- 3 cloves Garlic, minced
- 1 medium Onion, sliced (See Page 7)
- 1 medium Green Pepper, seeded and chopped
- 1 teaspoon Basil, crushed
- 1 teaspoon Oregano, crushed
- 1/2 teaspoon Thyme, crushed
- 1/4 teaspoon freshly ground Black Pepper, to taste
- 1 pound Pasta, of your choice
- 4 ounces Parmesan, freshly grated, to garnish

- 1. In a medium skillet, sauté ground beef.
- 2. When beef is browned, transfer to slow cooker.
- 3. Add all other ingredients, except pasta and parmesan.
- 4. Simmer on low for 6 8 hours.
- 5. When ready to serve, prepare pasta according to package directions. Drain.
- 6. Place servings of pasta into large bowls.
- 7. Ladle crocked kielbasa over pasta.
- 8. Serve. Pass around the Parmesan cheese, to garnish.

Slow-Cooked Dilled Pot Roast

INGREDIENTS

- 3 3 1/2 pound Beef Pot Roast
- 1 teaspoon Salt, to taste
- 1/4 teaspoon freshly ground Black Pepper, to taste
- 1 teaspoon dried Dill Weed
- 1/4 cup Water
- 1 tablespoon Vinegar
- 3 tablespoons Flour
- 1 teaspoon dried Dill Weed
- 1 cup Dairy Sour Cream

- 1. Sprinkle both sides of meat with salt, pepper and 1 teaspoon dried dill weed, to taste.
- 2. Place meat in slow cooker.
- 3. Add water and vinegar.
- 4. Cover and cook on low 7 to 9 hours or until tender.
- 5. Remove meat from pot. Reserve liquid in pot.
- 6. Turn control to high.
- 7. Dissolve flour in small amount of cold water.
- 8. Stir into meat drippings.
- 9. Stir in additional 1 teaspoon dill weed.
- 10. Cook on high about 10 minutes or until slightly thick.
- 11. Stir in sour cream. Turn off heat.
- 12. Slice meat. Serve with sauce.

Slow Cooker Almost Lasagna

INGREDIENTS

- 1 box Rotini or Ziti Noodles
- 2 28-ounce jars Spaghetti Sauce
- 1 Egg
- 1/2 pound Ground Beef
- 1/2 pound Sausage
- 2 tablespoon Olive Oil
- 1 cup Parmesan Cheese
- 1/2 cup Italian Breadcrumbs
- 1 bag Mozzarella Cheese
- 16 20 ounces Ricotta Cheese
- 2 Eggs
- 1 cup Parmesan Cheese
- 1 1/2 teaspoons Parsley Flakes
- Salt and freshly ground Black Pepper, to taste
- Garlic Powder

- 1. Grease slow cooker or spray with non stick cooking spray.
- 2. Cook noodles according to package directions. Drain.
- 3. Brown and drain meat.
- 4. Toss pasta with olive oil.
- 5. Add pasta sauce to mixture, toss well.
- 6. Stir together Parmesan cheese, breadcrumbs, egg, 1/2 bag mozzarella cheese and browned meat.
- 7. Sprinkle lightly with garlic powder.
- 8. Beat together ricotta, eggs, Parmesan, parsley, salt and pepper.
- 9. Pour half of pasta/sauce/meat mixture into the slow cooker.
- 10. Spread entire ricotta mixture over first layer of pasta.
- 11. Cover ricotta layer with remaining pasta mixture, and cover with remaining cheese.
- 12. Cover and cook on low 4 6 hours.

Weeknight Slow Cooker Hodge Podge

INGREDIENTS

- 1 pound Hamburger Meat
- 2 cans Ranch-Style Beans
- 2 cans Tomatoes with Green Chilies
- 3 cans Minestrone Soup
- 1 large White Onion, chopped (See Page 7)

DIRECTIONS

- 1. Sauté meat and onion.
- 2. Add remaining ingredients. Stir well.
- 3. Put in slow cooker and cook on high for 3 hours.

Weeknight Cheese and Potato Casserole

INGREDIENTS

- 1 2-pound package frozen Hash Brown Potatoes, partially thawed
- 2 10-ounce cans Cheddar Cheese Soup
- 1 13-ounce can Evaporated Milk
- 1 can French Fried Onion Rings, divided
- Salt and freshly ground Black Pepper, to taste

DIRECTIONS

- Combine potatoes, soup, milk and 1/2 the can of onion rings. Reseal can and set aside.
- 2. Pour into greased slow cooker.
- 3. Add salt and pepper, to taste.
- 4. Cover and cook on low for 8 9 hours or high for 4 hours.
- 5. Sprinkle the rest of the onion rings over top before serving.



Cracker Barrel's Hashbrown Casserole Restaurant Recipe

Make Cracker Barrel's Hashbrown Casserole at home tonight for your family. With our Secret Restaurant Recipe your Hashbrown Casserole will taste just like Cracker Barrel's.

secretcopycatrestaurantrecipes.com/cracker-barrels-hashbrown-casserole-restaurant-recipe

Easy Slow Cooker Cheeseburger Sandwiches

INGREDIENTS

- 1 1/2 pounds Ground Beef
- 1 package processed Cheese Spread (Velveeta), sliced
- 2 tablespoons Milk
- 1 Green Pepper, seeded and chopped
- 1 Onion, chopped (See Page 7)
- 2 cloves Garlic, minced
- 8 Sandwich Buns

DIRECTIONS

- In a large skillet, brown ground beef.

 Drain
- 2. In slow cooker, combine ground beef and all remaining ingredients, except buns. Mix well.
- 3. Cover. Cook on low setting 6 7 hours.
- 4. Spoon mixture onto buns and serve.



Applebee's Bruschetta Burger Recipe

Make our Applebee's Bruschetta Burger Recipe Recipe at home tonight for your family. With our Secret Restaurant Recipe your Bruschetta Burger will taste just like Applebee's.

secretcopycatrestaurantrecipes.com/applebees-bruschetta-burger-recipe



In-n-Out Burger Animal-Style Burger Recipe

Make our In-n-Out Burger Animal-Style Burger Recipe at home tonight for your family. With our Secret Restaurant Recipe your Animal Burger will taste just like In-n-Out Burger's.

secretcopycatrestaurantrecipes.com/in-n-outburger-animal-style-burger-recipe



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<u>Outback Steakhouse Blooming Onion</u> - secretcopycatrestaurantrecipes.com/outback-steakhouses-blooming-onion-recipe

<u>Applebee's Wonton Tacos</u> - secretcopycatrestaurantrecipes.com/applebees-wonton-tacos-recipe

<u>Homemade Oreo Cookies</u> - secretcopycatrestaurantrecipes.com/homemade-oreo-cookies-recipe

<u>Krispy Kreme Glazed Doughnuts</u> - secretcopycatrestaurantrecipes.comkrispy-kremeglazed-doughnuts-recipe

Taco Bell Chalupa - secretcopycatrestaurantrecipes.com/taco-bell-chalupa-recipe

<u>McDonald's Big Mac and Special Sauce</u> - secretcopycatrestaurantrecipes.com/ mcdonalds-big-mac-special-sauce-copycat-recipes

<u>Papa John's Garlic Butter Sauce</u> - secretcopycatrestaurantrecipes.com/papa-johns-garlic-sauce-recipe

KFC Cole Slaw - secretcopycatrestaurantrecipes.com/kfc-cole-slaw-restaurant-recipe

Enjoy. And remember -- this is just scratching the surface of what you get.

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Slow Cooker Chili

Chili is easy to make and delicious in the slow cooker.

If you love chili, you are in the right place. We have collected enough wonderful chili recipes to bring you over a dozen recipes books. So far! And this is before we have even asked for YOUR recipes. Get ready for bowl after bowl of deliciousness coming your way from The Free Cookbook Club.

INGREDIENTS

- 2 pounds Ground Beef
- 1 large Onion, chopped (See Page 7)
- 1 large Green Pepper, seeded and chopped
- 1 large Jalapeño Pepper, seeded, ribbed and chopped
- Chili powder, to taste
- Garlic Salt, to taste
- Salt and freshly ground Black Pepper, to taste
- Sugar, to taste
- 2 cans Crushed Tomatoes
- 1 can Tomato Purée
- 1 can Kidney Beans
- · 2 cans Chili Hot Beans

- 1. In a large skillet, brown beef.
- 2. Remove beef, reserving grease. Place beef in bowl and set aside.
- 3. Sauté chopped onion and green pepper in grease.
- 4. Place sautéed onion and green pepper in bowl with beef.
- 5. Add spices. Mix well.
- 6. Let stand 1 hour.
- 7. Add tomatoes, tomato puree and beans.
- 8. Place in slow cooker.
- 9. Cook on low all day, about 12 hours. Taste and adjust seasonings, to taste. Cook more, if needed.
- 10. Best if refrigerated and warmed the next day.

Weeknight Slow Cooker Meatloaf

INGREDIENTS

- 2 pounds Ground Chuck
- 1 Egg
- 1 cup chopped Bell Pepper
- 1 cup chopped Onion (See Page 7)
- 1 tablespoon Salt
- 1 cup Cracker Crumbs
- 1 package Brown Gravy Mix
- 1 cup Milk
- 3 4 small Potatoes, quartered

DIRECTIONS

- 1. Mix together all ingredients, except potatoes.
- 2. Shape into a loaf.
- 3. Place in slow cooker.
- 4. Quarter potatoes and arrange at the sides of meat loaf.
- 5. Cook on high 4 5 hours or low 8 10 hours.



Boston Market Meatloaf Restaurant Recipe

Make our Boston Market Meatloaf Restaurant Recipe at home tonight for your family. With our Secret Restaurant Recipe your Meatloaf will taste just like Boston Market's.

secretcopycatrestaurantrecipes.com/bostonmarket-meatloaf-restaurant-recipe

Slow-Cooking Goulash

INGREDIENTS

- 2 pounds Boneless Beef Chuck, cut into 1-inch cubes
- 2 tablespoons Flour
- 1 small Onion, diced (See Page 7)
- 1/2 teaspoon Garlic Powder
- 1 teaspoon Salt, to taste
- 1 teaspoon Paprika
- 1/8 teaspoon freshly ground Black Pepper, to taste
- 1 15-ounce can Tomato Sauce
- 1 cup fresh or canned sliced Mushrooms
- 1/2 cup Sour Cream

DIRECTIONS

- 1. Place meat cubes in a slow cooker.
- 2. Add flour. Toss until meat is well-coated.
- 3. Add onion, garlic powder, salt, paprika, pepper and tomato sauce.
- 4. Cook, on low heat, 6 10 hours or until meat is tender.
- 5. Twenty minutes before serving, add mushrooms and sour cream.
- 6. Serve over rice or in avocado halves.

Can prepare ahead. Can freeze.

Hamburger Casserole in Your Slow Cooker

INGREDIENTS

- 2 pounds browned Ground Beef
- 3 Carrots, peeled and sliced
- 2 Onions, sliced (See Page 7)
- 4 Potatoes, peeled and sliced
- 1 can Peas, drained
- 2 stalks Celery, diced
- 1 can Cream of Chicken Soup
- 1 soup can Water

DIRECTIONS

- Place potatoes in bottom of slow cooker.
- 2. Top with carrots, onions, peas and celery.
- 3. Place ground beef on top.
- In a bowl or large cup, combine soup and water. Pour mixture over ground beef.
- 5. Cover and cook on low for 6 to 8 hours.

Peppers and Steak for the Slow Cooker

INGREDIENTS

- 2 pound lean Round Steak
- 2 Green Peppers, seeded and chopped
- 2 tablespoons minced Dried Onion
- 1 cup Beef Bouillon
- 1/4 cup Soy Sauce
- 1/2 teaspoon ground Ginger
- 1/2 teaspoon Garlic Powder

- Cut steak into serving size portions, about 1-inch cubes.
- 2. Place 1/2 of the steak in crockpot.
- 3. Arrange green peppers on steak.
- 4. Place remaining steak on top.
- 5. In a mixing cup or bowl, mix remaining ingredients.
- 6. Pour mixture over meat.
- 7. Cover and cook on low setting for 8 10 hours or high for 4 5 hours.

Potato-Stuffed Cabbage in the Slow Cooker

INGREDIENTS

- 1 head Cabbage
- 5 pounds Potatoes, peeled
- 2 Onions
- 1/2 cup Rice, raw
- 1 teaspoon dried Dill Weed
- 1/4 teaspoon freshly ground Black Pepper, to taste
- 2 Egg Whites
- 28 ounces Tomatoes
- 1 Apple, peeled and sliced
- 1/4 teaspoon ground Ginger

- 1. Parboil cabbage and separate the leaves.
- 2. Slice off part of the heavy stalk of each leaf by slicing parallel to the leaf (do not cut into the leaf).
- Grate potatoes, small inner leaves of cabbage and one of the onions. Mix together.
- 4. Add rice, dill and black pepper.
- 5. Beat egg whites until frothy. Add to potato mixture.
- 6. Set aside two or three of the largest cabbage leaves.
- 7. Fill each remaining cabbage leaf with approximately 2 tablespoons of the potato mixture.
- 8. Fold up bottom of leaf, then fold in the sides, and roll up. Secure with toothpick if necessary.
- 9. Slice the reserved leaves and line the bottom of crockpot with them.
- 10. Slice second onion (See Page 7) and layer on top of cabbage.
- 11. Add tomatoes, apple, and ginger.
- 12. Place rolled stuffed cabbages into pot.
- 13. Cook at low heat for 4 5 hours.

Beef Back Ribs in the Slow Cooker

Beef Back Ribs in the Slow Cooker are cooked in a delicious tomato and maple syrup sauce with just a hint chipotle. Slow cooking the ribs allows the meat fat to render and by the end of the cooking time the meat is tender, succulent and full of flavor and slides right off the bones.

This recipe comes from our FreeCookbookClub Featured Recipes.

Click HERE now to check out all the Delicious Recipes.



INGREDIENTS

- 3 tablespoons Extra Virgin Olive Oil, divided
- 3 pounds Beef Back Ribs
- 1/2 teaspoon Garlic Powder
- Sea Salt and freshly ground Black Pepper, to taste

Beef Back Ribs in the Slow Cooker Recipe is continued on next page.

Beef Back Ribs in the Slow Cooker Recipe Continued

- 1 large Shallot, chopped finely
- 1/2 cup Beef Broth
- 3/4 cup strained Tomatoes
- 1/4 teaspoon Chipotle Powder
- 1 teaspoon dried Oregano
- 1 1/2 tablespoons real Maple Syrup
- 2 tablespoons fresh Parsley, finely chopped

- 1. Place 1 tablespoon olive oil in a large skillet.
- 2. Place on stovetop and heat over medium heat.
- 3. Season ribs with garlic powder, salt and black pepper. Rub in the seasonings with your hand.
- 4. Add 1/2 of the seasoned ribs to the hot skillet. Brown ribs on each side for about 2 3 minutes per side. Once browned, transfer ribs from the skillet to a platter.
- 5. Repeat process with the remaining ribs and an additional tablespoon of olive oil. Transfer the second batch of ribs to the platter once browned.
- 6. Pour remaining oil into the skillet.
- 7. Add shallot. Cook, stirring occasionally, until shallot softens and develops some color, about 3 4 minutes.
- 8. Deglaze the skillet by pouring in beef broth and gently scraping the bottom of the skillet with a spatula to incorporate the flavorful brown bits into the liquid.
- 9. Add strained tomatoes, chipotle powder, dried oregano and maple syrup to the skillet. Season with additional salt and black pepper, if desired. Stir to combine. Cook, stirring frequently, for 1 2 minutes, or until the sauce is heated through.
- 10. Place browned ribs in a 6-quart or larger slow cooker.
- 11. Pour tomato sauce mixture over the top.
- 12. Cover and cook on high for 4 hours or on low for 8 hours.
- 13. When cook time is complete, remove lid and serve immediately with mashed potatoes or your choice of sides.
- 14. Spoon some of the sauce over the ribs and garnish with fresh parsley before serving.

Seafood Naples

Delicious mix of seafood with a little kick.

INGREDIENTS

- 2 cans Shrimp (approximately 5 ounces each), drained
- 2 cans Tuna (approximately 7 ounces each), flaked
- 2 cans Crabmeat (approximately 7 ounces each), picked over, remove cartilage
- 1 4-ounce can chopped Pimento, drained
- 1/3 cup minced fresh Parsley
- 3 cups Instant Rice, uncooked
- 2 cans Condensed Cream of Mushroom Soup
- 3 cups Water
- 1/2 cup Dry White Wine
- 1/4 cup Onion, chopped (See Page 7)
- 2 teaspoons Dill Weed
- 1/2 teaspoon Paprika
- 1/2 teaspoon Tabasco Sauce or other Hot Sauce, of choice

- 1. Place shrimp, tuna, crabmeat, pimento parsley and rice in crockpot. Mix gently, but well.
- 2. In a bowl or large mixing cup, combine cream of mushroom soup with water, wine, onion, dill weed, paprika and Tabasco sauce.
- 3. Pour soup mixture over rice and seafood mixture in slow cooker. Stir gently to blend well.
- 4. Cover and cook on low for 3 to 4 hours.

Shrimp Creole

A slow cooker shrimp creole recipe with shrimp and tomatoes.

INGREDIENTS

- 1 1/2 cups diced Celery
- 1 cup chopped Onion (See Page 7)
- 3/4 cup chopped Bell Pepper
- 18-ounce can Tomato Sauce
- 1 large 28-ounce can Whole Tomatoes
- 1 clove Garlic, minced
- 1 teaspoon Salt
- 1/4 teaspoon freshly ground Black Pepper, to taste
- 4 to 6 drops Tabasco sauce, or your Hot Sauce, of choice, or a dash or two of ground Cayenne, to taste
- 1 to 1 1/2 pounds medium Shrimp, shelled, de-veined and tails removed

DIRECTIONS

- 1. Combine all ingredients, except shrimp, in slow cooker.
- Cook 3 to 4 hours on high or 6 to 8 hours on low.
- 3. Add shrimp in the last hour of cooking on low or last 30 minutes on high.
- 4. Serve over hot boiled rice.



New Orleans Old Fashioned Cocktail Recipe

This New Orleans-Inspired version of my favorite cocktail is so delicious that it entered my "Cocktail Rotation" with the very first sip.

southernfoodies.com/new-orleans-old-fashioned-cocktail-recipe

Weeknight Sloppy Joes in the Slow Cooker

INGREDIENTS

- 3 pounds Ground Beef
- 1 cup Onion, minced (See Page 7)
- 2 clove Garlic, minced
- 1 1/2 cups Ketchup
- 1 cup Green Pepper, seeded and chopped
- 1/2 dash Water
- 4 tablespoons Brown Sugar
- 4 tablespoons Prepared Mustard
- 4 tablespoon Vinegar
- 3 teaspoons Chili Powder
- 12 Hamburger Buns

DIRECTIONS

- In a large skillet, brown ground beef, onion and garlic. Cook until meat is brown and onion is tender.
- 2. Drain off fat.
- Prepare and add all remaining ingredients, except the buns, to the slow cooker.
- 4. Stir in meat mixture.
- 5. Cover and cook on low for 6 8 hours or on high for 3 4 hours.
- 6. Spoon onto hamburger buns. Enjoy!



Our Best Sloppy Joe Recipe

Do you ever get a hankerin' for a good ol' Sloppy Joe like you remember from childhood? Us, too. We've got just the cure - The Best Sloppy Joe you've ever tasted. Try it and see.

freecookbookclub.com/the-best-sloppy-joerecipe

We Want YOUR Best Sloppy Joe Recipes

We are currently putting together a Sloppy Joe recipe cookbook and need your best Sloppy Joe recipe to help fill it up and make it special.

If you have a family-favorite, a regional variation or just a killer recipe you want to share with us and all our readers, click the link below and send it to us. Thank you and we look forward to enjoying your recipe.

Click This Link to Share Your Favorite Sloppy Joe Recipe freecookbookclub.com/share-your-recipes

Spicy Stuffed Peppers

Stuffed peppers with cheese, rice, corn, tomatoes and other vegetables.

INGREDIENTS

- 1 11 to 15-ounces can regular Whole Kernel Corn or Mexican Corn with Peppers, drained
- 1 15-ounce can Black Beans, drained and rinsed
- 1 14 1/2-ounce can diced Tomatoes
- 1/4 cup Chunky Salsa
- 1/4 cup chopped Onions (See Page 7)
- 1 1/2 cups cooked Rice
- 1 teaspoon Worcestershire Sauce
- 1/4 teaspoon Salt
- 1/2 teaspoon freshly ground Black Pepper, to taste
- 2 cups shredded Mexican Cheese Blend, Cheddar Cheese or Monterey Jack Cheese, divided
- 6 large Green Bell Peppers, tops removed and seeded (LINK)

- 1. In a bowl combine all ingredients, except 1/4 cup cheese and the bell peppers. Mix well.
- 2. Stuff all peppers with mixture.
- 3. Arrange bell peppers in slow cooker, stacking a few on top, if necessary.
- 4. Cover and cook on low for 6 to 8 hours.
- 5. Sprinkle with remaining 1/4 cup cheese about 20 minutes before done.

Tamale Pie with Turkey

Tamale pie for those with a zesty appetite.

INGREDIENTS

- 1 pound ground Turkey
- 3/4 cup Yellow Cornmeal
- 1 1/2 cups Milk
- 1 Egg, beaten
- One 1 1/4-ounce package Chili Seasoning Mix
- One 11 16-ounce can Whole Kernel Corn, drained
- One 14 1/2 16-ounce can Tomatoes, chopped
- 1 cups Shredded Cheese, of choice

- 1. In a large skillet over medium high heat, brown turkey.
- 2. Drain well.
- 3. In a bowl, mix cornmeal, milk and egg.
- 4. Add drained meat, dry chili mix, tomatoes and corn. Mix well.
- 5. Pour mixure into a 3 1/2-quart or larger slow cooker.
- 6. Cover and cook 1 hour on high.
- 7. Turn to low and cook 3 hours on low.
- 8. Sprinkle with cheese.
- 9. Cook another 5 to 10 minutes.

Slow Cooker Tex-Mex Turkey Wraps

INGREDIENTS

- 2 pounds Turkey Breast Tenderloins
- 1/4 teaspoon Seasoned Salt
- 1/4 teaspoon freshly ground Black Pepper
- 1 medium Onion, chopped (about 1/2 cup) (See Page 7)
- 1/3 cup Water
- 2 envelopes (1.25 ounces each) Old El Paso ® Taco Seasoning Mix
- 2 packages Flour Tortillas for Burritos (8-inch)
- 2 cups bite-size pieces Lettuce
- 2 cups shredded Cheddar Cheese (about 8 ounces)

DIRECTIONS

- 1. Place turkey in 3 1/2 to 4-quart slow cooker.
- 2. Sprinkle with seasoned salt and pepper.
- 3. Add onion and water.
- 4. Cover and cook on low heat setting 6 to 7 hours or until juice of turkey is no longer pink when centers of thickest pieces are cut.
- 5. Remove turkey from slow cooker.
- 6. Shred turkey, using 2 forks.
- 7. Measure liquid from slow cooker; add enough water to liquid to measure 2 cups.
- 8. Mix seasoning mixes (dry) and liquid mixture in slow cooker.
- 9. Stir in shredded turkey.
- 10. Cover and cook on low heat setting 1 hour.
- 11. Spoon about 1/4 cup turkey onto center of each tortilla.
- 12. Top with lettuce and cheese.
- 13. Roll up tortillas.

Upcoming Cookbook - Tex-Mex Recipes

We just love Tex-Mex cooking; that wonderful fusion of Mexican and American cuisines started in the southwest United States but now has spread across the country and even world-wide.

If you have never experienced Tex-Mex, you are in for a real taste treat, because we have an extra-large Tex Mex cookbook on the way soon. If you are already a fan, you will love the new Tex-Mex recipes we have for you.

Here are just a very few of the 42 (and counting!) recipes from our upcoming Tex-Mex Cookbook -

- Tex-Mex Tortilla Soup
- Tex-Mex Casserole
- Tex-Mex Crab Bites
- Tex-Mex Smoky Beef Chili Hash
- Tex-Mex Burgers
- Tex-Mex Pizza

- Tex-Mex Roasted Chicken
- Jicama-Orange Salad with Chipotle Vinaigrette
- Tex-Mex Meat Loaf
- Taco Soup
- Mexican Tres Leche Cake

Watch your Email Inbox or Social Media Feed for The Free Cookbook Club's upcoming OVERSIZED Tex-Mex Cookbook.

Easy Turkey Breast Tenders with Orange-Cranberry Sauce

INGREDIENTS

2 pounds Turkey Breast Tenders

Orange-Cranberry Sauce

- 1/3 cup Orange Juice
- 3/4 cup Whole Cranberry Sauce
- 2 tablespoons Brown Sugar
- 1 tablespoon Soy Sauce
- 1/2 tablespoon Allspice

- 1. Add all ingredients to a crockpot.
- 2. Cook on low 7 to 9 hours.
- 3. Thicken gravy to serve with mashed potatoes, rice or noodles.

Veal Scallopini

INGREDIENTS

- 2 pounds Veal Shoulder or Shank, cut into cubes
- 3/4 cup Flour
- 1 teaspoon Salt
- 1/4 teaspoon freshly ground Black Pepper, to taste
- 1/4 cup Oil
- 1 4-ounce can sliced Mushrooms, drained
- 2 small Onions, thinly sliced (See Page 7)
- 1 1/2 teaspoon Salt
- 1 teaspoon Sugar
- 1/2 teaspoon Whole Oregano
- 2 teaspoons Garlic, minced
- 1 30-ounce can Tomatoes

DIRECTIONS

- 1. In a large bowl, mix flour with salt and pepper
- Toss veal in seasoned flour until well-coated
- Fry veal cubes in oil, over medium heat, until browned.
- 4. Place cubes in slow cooker,.
- 5. Add all the other ingredients. Stir to mix-well.
- 6. Cook on high for 1 hour.
- 7. Reduce heat to low and cook for 6 8 hours.
- 8. Serve over rice or fettuccine.
- 9. Enjoy.

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Enhanced Recipes

Slow Cooker Dinners, Party Recipes & More

Enhanced Recipes - Slow Cooker Dinners



Beef Back Ribs in the Slow Cooker Recipe

Beef Back Ribs are slow cooked in a delicious tomato and maple syrup sauce with just a hint chipotle making ribs that are tender, succulent and full of flavor and slide right off the bones.

freecookbookclub.com/beef-back-ribs-in-theslow-cooker-recipe



Slow Cooker Chicken Vegetable Stew Recipe

Everything you love about chicken soup - but heartier.

freecookbookclub.com/slow-cooker-chickenvegetable-stew-recipe



Slow Cooker Thick-Cut Pork Chops Recipe

Like barbecuing, the long cooking time of a slow cooker is especially good with thick cut, bone-in pork chops. Unlike barbecuing, cooking in a slow cooker is hands-off & super-easy.

freecookbookclub.com/slow-cookerthick-cut-pork-chops-recipe



Slow Cooker Chicken Corn Chowder Recipe

Slow Cooker Crock Pot Chicken Corn Chowder is one of the best stick-to-your-ribs soups that you can make. It's perfect for those busy weeknights when you just want something hot and delicious for dinner."

freecookbookclub.com/slow-cooker-chickencorn-chowder-recipe

Enhanced Recipes - More Slow Cooker Dinners



Crockpot Beef Brisket with Fall Vegetables Recipe

freecookbookclub.com/crockpot-beef-brisketwith-fall-vegetables-recipe



Slow Cooker Mongolian Beef Recipe

Say goodbye to takeout! This slow cooker mongolian beef is a healthy and super tasty replacement to your favorite take-out.

freecookbookclub.com/slow-cookermongolian-beef-recipe

Enhanced Recipes - Slow Cooker Party Recipes

Slow cookers are great for parties of all kinds. They are one of the only ways to offer a food that will still be warm at sundown or when the game goes into double overtime or when the kids finally come out of the pool.

Make any of these recipes for your next party and I don't think you will be bringing anything home.

Be sure to check out our site **Slow Cooker Reviews** for the very best in travel-ready slow cookers.



Slow Cooker BBQ Cocktail Meatballs

No one can resist a warm slow cooker full of delicious BBQ Cocktail Meatballs at any party. Take your slow cooker with you and leave it warming on low.

freecookbookclub.com/slow-cooker-bbq-cocktail-meatballs-recipe



Slow Cooker Sweet and Spicy BBQ Party Wings

Started in the slow cooker, for juicy, fall-off-the-bone meat, and finished in the oven, for that crispy pop of the skin, these wings are the best of both worlds. BBQ Sauce recipe included.

freecookbookclub.com/slow-cooker-sweetand-spicy-bbq-party-wings



Slow Cooker Beef & Blue Cheese Sliders Recipe

These babies are served on Hawiian King Rolls and are out of this world good. Your guests will flip!

freecookbookclub.com/slow-cooker-beef-andblue-cheese-sliders-recipe-2

Enhanced Recipes - More Slow Cooker Party Recipes



Crock Pot French Onion Dip Recipe

This super-easy, super-delicious dip is perfect for any party or family get together. I has only 3 ingredients and a garnish.

freecookbookclub.com/crock-pot-frenchonion-dip-recipe



Crockpot Baked Pimento Cheese Dip Recipe

Pimento Cheese is a Southern Favorite for sandwiches. Here it is turned into a dip that every will love.

freecookbookclub.com/crockpot-baked-pimento-cheese-dip-recipe

BONUS - Enhanced Recipes from Our Other Sites



Chicken and Andouille Sausage Étouffée Recipe

Chicken and Andouille Étouffée is a classic Cajun/Creole dish of chicken and sausage cooked in blond roux and served over rice.

southernfoodies.com/chicken-and-andouilleetouffee-recipe



Brown Sugar & Wild Cherry-Glazed Chicken Wings Recipe

If just reading the name of these wings doesn't make your mouth water, you might want to see a doctor. Or, better yet, just make this recipe and see what you're missing.

hotwingsfanatics.com/brown-sugar-and-wildcherry-glazed-chicken-wings-recipe



Bloomin' Onion Pull-Apart Bread Recipe

No one -- NO ONE -- at your next BIG GAME PARTY will be able to resist the combination of garlic, butter, onions, and cheese when you bring this bad boy through the door!

appetizersandpartyrecipes.com/bloominonion-pull-apart-bread-recipe



BBQ Chicken Bubble Up Casserole Recipe

This simple weeknight recipe – it has only 5 ingredients and comes together in just minutes – will be poplar with parents and kids alike.

freecookbookclub.com/bbq-chicken-bubbleup-casserole-recipe

BONUS - Enhanced Recipes from Our Other Sites



Baked Spaghetti Casserole Recipe

Baked Spaghetti Casserole is a quick and oh-so yummy way to make a hot, comforting dinner everyone will love. Especially the kids.

freecookbookclub.com/baked-spaghetticasserole-recipe



Blue Cheese Potato Salad with Bacon Recipe

Creamy and rich with just the right amount of saltiness and "funk", Blue Cheese Potato Salad with Bacon is a big hit with everyone.

appetizersandpartyrecipes.com/blue-cheesepotato-salad-with-bacon-recipe



Southern Peanut Butter Cream Pie Recipe

You have probably had single layer Peanut Butter Pie. Some of them are quite good. But this Peanut Butter Pie is Special. Three layers of goodness unlike any Peanut Butter Pie you have ever had.

southernfoodies.com/southern-peanut-buttercream-pie-recipe



Darkened Manhattan Cocktail Recipe

The Darkened Manhattan from Proof on Main in Louisville, KY tastes like a cross between a classic Manhattan and a Black Russian - a sweeter, more flavorful version of the traditional Manhattan.

southernfoodies.com/darkened-manhattancocktail-recipe

Slow Cooker How-To's, Tips & Tricks

Slow Cooker How-To's, Tips & Tricks

We have collected a few of our favorite videos about choosing and using your slow cooker. Whether you are brand new to slow cooking or have years experience, there is probably something here for you.

Check out each video and see if you don't learn a bit.

Be sure to check out our site **Slow Cooker Reviews** to Find the Perfect Slow Cooker for Your Family.



Expert Answers to Your Slow Cooker Questions

From an Utah News program Crockpot expert Karen Petersen shares the solutions for these common slow cooker problems

freecookbookclub.com/home-cooking-techniques-tipsand-tricks/expert-answers-to-your-slow-cooker-questions



How to Buy a Slow Cooker

Learn what to look for when you go to buy a slow cooker from Judith Jones, food writer and reporter.

freecookbookclub.com/home-cooking-techniquestips-and-tricks/how-to-buy-a-slow-cooker



How to Use Your Slow Cooker - Quick Tips

Basic cooking tips for getting the most out of your slow cooker from the ladies of Gooseberry Patch.

freecookbookclub.com/home-cooking-techniques-tipsand-tricks/how-to-use-your-slow-cooker-quick-tips

More Slow Cooker How-To's, Tips & Tricks



Avoid These Slow Cooker Mistakes Everyone Makes

As easy as slow cookers are, they do have rules. Here are some of the mistakes everyone seems to make when they use slow cookers and how you can easy avoid them.

freecookbookclub.com/home-cooking-techniques-tips-and-tricks/avoid-these-slow-cooker-mistakes-everyone-makes



Quick Slow Cooker Tips from Celebrity Chefs

In the words of Homer Simpson, "Is there nothing they don't know?" Seriously, some of these are actually pretty good.

freecookbookclub.com/home-cooking-techniques-tips-and-tricks/quick-slow-cooker-tips-from-celebrity-chefs

Be sure to check out our site **Slow Cooker Reviews** to Find the Perfect Slow Cooker for Your Family.

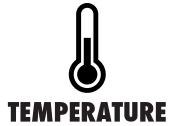
Kitchen Measurement Conversion Charts

	cup	FLUID OUNCE fl. oz	tbsp	tsp	MILLI LITER ml
	1	8	16	48	240
LIQUID	3/4	6	12	36	180
1 tsp = 5 ml 1 tbsp = 15 ml	2/3	5	11	32	160
	1/2	4	8	24	120
1 ml = 0.035 fl oz 1 litres = 1.76 Pints 1 Pints = 568 ml 1 litres = 1000 ml	1/3	3	5	16	80
	1/4	2	4	12	60
	1/8	1	2	6	30
	1/16	0.5	1	3	15

الم	OUNCE oz	POUND lb	stick	GRAM g
MASS 1 oz = 28.35 g 1 kg = 35 oz 1 kg = 2.2 lb 1 g = 0.035 oz 1 kg = 1000 g	1	1/8	1/4	28
	4	1/4	1	113
	8	1/2	2	227
	12	3/4	3	340
	16	1	4	454
	24	1 1/2	6	680
	32	2	8	907
	48	3	12	1361

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Kitchen Measurement Conversion Charts



 $^{\circ}$ C x 1.8 + 32 = $^{\circ}$ F $^{\circ}$ F - 32 ÷ 1.8 = $^{\circ}$ C

DEGREES FARENHEIT °F	DEGREES CELSIUS °C	
250	120	VERY SLOW
275	140	
300	150	SLOW
325	170	
350	180	MODERATE
375	190	
400	200	MOD. HOT
425	220	
450	230	НОТ
475	240	VERY HOT

TITT LENGTH			INCH in	MILLI METRE mm
		10: 1 /:)	1	25
1 feet (ft) 3 feet (ft)	=		3/4	19
1 yard (yd)	=	36 inches (in)	2/3	17
1 feet (ft)		305 millimetres (mm) 914 centimetres (cm)	1/2	13
1 yard (yd)			1/3	8
			1/4	6
1 metre (m)		100 centimetres (cm)	1 /0	3
1 centimetres	=	10 millimetres (mm)	1/8	3

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- Breakfast Casserole with Potato, Sausage & Broccoli Recipe
- Crab and Shrimp Casserole
- Dijon Chicken
- Enchilada Casserole
- · Green Chili Macaroni 'n Cheese
- Lasagna Casserole
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- Weeknight Tator Tot Casserole
- Brown Rice Sausage Casserole
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Cookbook - Slow Cooker Dinners (Slow Cookers 1 - Dinners 1)

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