

America's Favorite Slow Cooker Recipes

17 Easy Recipes for a Slow Cooker



**Slow and Steady
Wins in Taste!**

ALLFREESLOWCOOKERRECIPES 

17 Easy Recipes for a Slow Cooker

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Letter from the Editor

Dear Slow Cooking Enthusiast:

Tasty and easy recipes for a slow cooker are hard to find, but AllFreeSlowCookerRecipes' editors have done all the leg work for you! We've compiled some excellent slow cooker recipes from our web site into a handy eCookbook. Slow cooker recipes are great if you're a busy mom on the run, or if you're planning a social gathering. Simply throw ingredients together and let them cook—your slow cooker does all the work! This latest eCookbook of *17 Easy Recipes for a Slow Cooker* will offer you some great slow cooker recipes you can try for any occasion.

This eCookbook is full of mouth-watering and easy slow cooker appetizer recipes, including one of our best slow cooker chili recipes (p.10), as well as other easy appetizer recipes such as our recipe for meatballs (p. 9). For main dishes, we've got a great selection of slow cooker recipes for chicken, as well as a fun selection from our slow cooker fish recipes (p. 17). If chicken or fish aren't your bag, check out our pork chop slow cooker recipe (p.19). Finally, for those with a sweet tooth, we've got some amazing slow cooker dessert recipes, and we've even included some tea drink recipes! No matter, which recipes you decide to make, your slow cooker will ensure that your house smells delicious! Make meal time and entertaining simpler with this *17 Easy Recipes for a Slow Cooker eCookbook*.

For more excellent slow cooker recipes, be sure to visit [AllFreeSlowCookerRecipes.com](http://www.AllFreeSlowCookerRecipes.com). While you're there, subscribe to AllFreeSlowCookerRecipes' free *Slow Cooker Chronicle* newsletter to get free recipes delivered to your inbox every week.

Slow and Steady Wins in Taste!

Sincerely,

Blair Chavis, Editor, AllFreeSlowCookerRecipes

<http://www.AllFreeSlowCookerRecipes.com/>

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SLOW COOKER DRINKS

SLOW COOKER APPLE ICED TEA

BY: FAVEDIETS.COM



If you're looking for non-alcoholic drink recipes to make in your slow cooker, this recipe for [Slow Cooker Apple Iced Tea](#) is a nice choice. Made with apples, cinnamon and black tea, it's a simple, tasty recipe.

COOKING TIME: 3 HRS

INGREDIENTS

- 2 sweet/tart apples
- $\frac{3}{4}$ tablespoon cinnamon
- 1 $\frac{1}{2}$ tablespoons sugar substitute
- 6 teabags of flavored black tea
- Water
- Ice

INSTRUCTIONS

1. Slice the apples into thin slices, remove the cores and seeds. Place half of the slices in slow cooker.
2. Mix the cinnamon and the sugar substitute until uniform in color, and then sprinkle it over the apple slices in the slow cooker.
3. Add the teabags on top of the apples. Add water to cover.
4. Turn slow cooker on high for 3 hours.
5. Fill large pitcher 1/2 full with ice. Top with remaining apple slices.
6. Strain mixture from slow cooker and pour over ice. Shake to mix. Refrigerate until completely chilled.
7. Add the apple slices from the steeping pot to the pitcher when the tea is done along with more ice to fill the pitcher. Stir vigorously and serve.

SLOW CHAI TEA

BY: CROCK POT RECIPE EXCHANGE



This [Slow Chai Tea](#) recipe is one of the easiest recipes for a slow cooker that can be enjoyed hot or cold. It's simply comprised of black tea, seasonings, milk, and water.

COOKING TIME: 3 HR

[CLICK HERE FOR THE RECIPE](#)

SLOW COOKER APPETIZERS

SWEET AND SOUR MEATBALLS RECIPE

BY: MRFOOD.COM



If you like ground beef slow cooker recipes, you'll love this [Sweet and Sour Meatballs Recipe](#). Made with sweet and sour sauce, brown sugar, soy sauce, garlic, and pineapple, these tangy meatballs are delicious!

SERVES: 12

COOKING TIME: 8 HRS

INGREDIENTS

- 1 plastic slow cooker liner
- 1 (9- to 10-ounce) jar sweet and sour sauce
- 1/4 cup light brown sugar
- 3 tablespoons soy sauce
- 1/2 teaspoon garlic powder
- 1/2 teaspoon black pepper
- 2 1/2 pounds frozen meatballs
- 1 red bell pepper, chopped
- 1 (20-ounce) can pineapple chunks, drained

INSTRUCTIONS

1. Place liner in a slow cooker bowl, fitting it snugly against bottom and sides of bowl; pull top of liner over bowl rim.
2. Place all ingredients in slow cooker; stir gently then cover with lid. Cook on low setting for 7 to 8 hours, or on high setting for 4 to 5 hours, until done.
3. Carefully remove lid to allow steam to escape. Serve directly from slow cooker

SLOW COOKED CHILI FOR FIVE

BY: MRFOOD.COM



If you're looking for delicious slow cooker beef chili recipes, try [Slow-Cooked Chili For Five](#), perfect for family of five. If your family is smaller, you'll have leftovers!

SERVES: 5

COOKING TIME: 5 HRS

INGREDIENTS

- 2 pounds boneless beef chuck or round, cut into 1/2-inch pieces
- 2 (15-1/2-ounce) cans black beans, drained and rinsed
- 1 (10-ounce) can diced tomatoes with green chilies
- 1 (15-ounce) can tomato sauce
- 1 medium-sized onion, chopped
- 2 teaspoons chili powder
- 1 teaspoon salt
- 2 teaspoons ground cumin
- 1/2 teaspoon black pepper
- 1 cup thick and chunky salsa

INSTRUCTIONS

1. In a 4-1/2- to 5-1/2-quart slow cooker, combine all the ingredients except the salsa; mix well. Cover and cook on high setting for 5 to 5-1/2 hours, or on low setting for 8 to 9 hours, until the beef is tender.
2. Just before serving, stir in the salsa; cook for 2 to 3 minutes, until heated through.

SNACK ATTACK

BY: RECIPELION.COM



Are you having guests over for the big game and need a snack to keep them satisfied? Try this recipe for [Snack Attack](#), a slow cooker favorite. This recipe combines pretzels, Wheat Chex, Cheerios and peanuts for a perfect snack, good for any occasion.

COOKING TIME: 4 HRS 40 MIN

INGREDIENTS

- 3 cups thin pretzel sticks
- 4 cups Wheat Chex
- 4 cups Cheerios
- 13 ounces can salted peanuts
- 1 teaspoon garlic salt
- 1 teaspoon celery salt
- 1/2 teaspoon seasoned salt
- 2 tablespoons Parmesan cheese, grated
- 1/4 cup butter, melted

INSTRUCTIONS

1. In large mixing bowl or slow-cooking pot, mix together pretzels, cereals, and peanuts.
2. Sprinkle with garlic salt, celery salt, seasoned salt, and cheese.
3. Pour melted butter over all; toss until well mixed.
4. Cover and cook in slow-cooking pot on low 3 to 4 hours. Uncover the last 30 to 40 minutes.

SLOW COOKER POTATO SOUP

BY: RECIPELION.COM



If you've been on a hunt for slow cooker potato soup recipes, this [Slow Cooker Potato Soup](#) is a winner! Made with potato, onion, parsley and milk, and topped with cheese, bacon, scallions or sour cream, and you've got a perfect dish.

COOKING TIME: 6 HRS ON MEDIUM

INGREDIENTS

- 8 potatoes, cubed
- 2 onions, chopped
- 2 tablespoons margarine
- 2 chicken bouillon cubes
- 2 tablespoons parsley
- 6 cups water
- 2 cups milk
- 1/2 cup flour, mixed with water

INSTRUCTIONS

1. Place all ingredients up to and including the water into a slow cooker and cook all day on low to medium.
2. Thirty minutes to one hour before serving, add milk and flour mixture. After the soup starts to thicken, it is ready to serve.

SLOW COOKER VEGETARIAN TORTILLA SOUP

BY: OUT OF THE BOX INTO THE KITCHEN



If you're looking for easy slow cooker Mexican recipes that are also healthy, this [Slow Cooker Vegetarian Tortilla Soup](#) is a prime choice, made with beans, tomatoes, peppers, and fresh spices.

COOKING TIME: 6 HRS

[CLICK HERE FOR THE RECIPE](#)

DIPPING ROAST BEEF SLIDERS

BY: KAREN FROM 365 DAYS OF SLOW COOKING



It's rare to find lighter slow cooker recipes for beef, like this recipe for [Dipping Roast Beef Sliders](#). Enjoy these little roast beef sandwiches on a warm summer night or serve them at a party!

SERVES: 2-4

COOKING TIME: 8 HRS

[CLICK HERE FOR THE RECIPE](#)

SLOW COOKER MAIN DISHES

SLOW COOKER BBQ PULLED CHICKEN

BY: STEPHANIE FROM 52 KITCHEN ADVENTURES



If you're looking for super easy slow cooker chicken recipes, you'll love this recipe for [Slow Cooker BBQ Pulled Chicken](#). It's doesn't get much easier than this recipe!

SERVES: 4

COOKING TIME: 8 HRS

[CLICK HERE FOR THE RECIPE](#)

LEMON AMARETTO CHICKEN

BY: RECIPELION.COM



[Lemon Amaretto Chicken](#) is a great slow cooker dish that incorporates chicken with curry powder, garlic powder, amaretto and even lemon juice for an all-over amazing flavor.

SERVES: 6

COOKING TIME: 6 HRS

INGREDIENTS

- 4 to 6 chicken breasts, boneless, skinless
- 1/2 cup flour
- 1 teaspoon Madras curry powder
- 1 teaspoon garlic powder
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 tablespoon vegetable oil
- 1 can cream of mushroom soup
- 1 can or jar mushrooms (4 ounces or more - or use fresh)
- 1/4 cup amaretto
- 1 teaspoon Gravymaster or Kitchen Bouquet
- 2 tablespoons lemon juice

INSTRUCTIONS

1. Mix flour, curry powder, garlic powder, salt, and pepper in a plastic or paper bag.
2. Add chicken breasts (rinsed and patted dry) and toss to coat. Brown quickly in hot vegetable oil over medium high heat. Transfer to slow cooker.
3. Mix remaining ingredients and spoon over chicken. Cover and cook on low for 6 to 8 hours. Serve with rice.

SLOW COOKER GARLIC BUTTER TILAPIA

BY: STEPHANIE FROM 52 KITCHEN ADVENTURES



If you're in search of excellent slow cooker recipes for fish, this recipe for [Slow Cooker Garlic Butter Tilapia](#) is a fabulous and super easy recipe to try--all you need is butter, garlic, salt and pepper!

SERVES: 3

COOKING TIME: 2 HRS

[CLICK HERE FOR THE RECIPE](#)

ASIAN LIME CHICKEN

BY: KAREN FROM 365 DAYS OF SLOW COOKING



[Asian Lime Chicken](#) is a creative take on ordinary slow cooker recipes for chicken, made with lime juice, soy sauce, Worcestershire sauce and other tasty ingredients.

SERVES: 4

COOKING TIME: 5 HRS

[CLICK HERE FOR THE RECIPE](#)

EASY SLOW COOKER PORK CHOPS

BY: RECIPELION.COM



These [Easy Slow Cooker Pork Chops](#) are made from a simple slow cooker pork chop recipe. They only require five ingredients with added spices of your choice. Leave them to cook for several hours and you'll have a delectable meal!

SERVES: 4

COOKING TIME: 8 HRS

INGREDIENTS

- 4 loin chops, lean
- 2 medium onions, sliced
- 1 teaspoon butter
- salt and pepper, to taste
- spices of choice, to taste

INSTRUCTIONS

1. Stand chops in slow cooker. Sprinkle with salt, pepper and spices.
2. Cover with the onion slices, which have been separated into rings. Place butter on top and cook on low heat for 6 to 8 hours, or until chops are tender and onions are done. The result is moist, tender chops with a deep brown color as if broiled in the oven.

SLOW COOKER STICKY CHICKEN

BY: AMANDA FROM AMANDA'S COOKIN'



Whole chicken slow cooker recipes like this one for [Slow Cooker Sticky Chicken](#) are fun because they feed a lot of mouths! Seasoned with thyme, cayenne and onion, it's a wholesome dish!

COOKING TIME: 8 HRS

[CLICK HERE FOR THE RECIPE](#)

SLOW COOKER DESSERTS

HOMEMADE CHOCOLATE SYRUP

BY: CROCK POT RECIPE EXCHANGE



If you're looking for a good hot fudge sauce recipe you can make in your slow cooker, you're in luck with this easy and creative recipe for [Homemade Chocolate Syrup](#). It's made with simple ingredients such as sugar and cocoa powder!

COOKING TIME: 3 HRS

[CLICK HERE FOR THE RECIPE](#)

PEANUT BUTTER CARAMEL FONDUE

BY: KAREN FROM 365 DAYS OF SLOW COOKING



[Peanut Butter Caramel Fondue](#) combines to amazing flavors into one decadent slow cooker dessert recipe. Dip anything in this sweet sauce and it's bound to taste wonderful!

COOKING TIME: 8 HRS

[CLICK HERE FOR THE RECIPE](#)

WHITE CHOCOLATE AND MIXED BERRY COBBLER

BY: HOPE FROM A BUSY MOM'S SLOW COOKER ADVENTURES



[White Chocolate And Mixed Berry Cobbler](#) is a creative take on the expected berries cobbler recipe, incorporating sweet, white chocolate chips and yellow butter cake mix. It's a berry delight!

SERVES: 4

COOKING TIME: 3 HRS

[CLICK HERE FOR THE RECIPE](#)

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