

Slow Cooker Recipes by Food Storage Moms

Corn Bread

Ingredients:

3/4 cup cornmeal

1-1/4 cup flour

1/4 cup sugar

4-1/2 teaspoons baking powder

1 teaspoon salt

1-2 eggs, slightly beaten (1 large or 2 small eggs)

1 cup milk

1/3 cup melted butter

Instructions:

Combine the dry ingredients in a medium sized bowl and make a "well" in the middle of the ingredients. Add the remaining ingredients in the center of the well and stir until just moistened. Grease a 2-quart casserole dish and scoop the mixture into the dish. Place the dish on a rack in the bottom of the slow cooker. Cover the slow cooker and cook on high for 2-3 hours.

Beef Stew

Ingredients:

- 2 lbs. cubed stew meat
- 3 carrots, sliced
- 1 large onion, chopped
- 3 large potatoes, peeled and cubed
- 3 stalks of celery, sliced
- 10-3/4 ounce can tomato soup
- 1 soup can of water
- 1 teaspoon salt
- dash of pepper
- 2 tablespoons vinegar

Instructions:

Get your slow cooker out and start adding the ingredients as shown above. Cover and cook on low 10-12 hours.

Quick & Easy Chili

Ingredients:

2 lbs. ground beef

1 large onion, chopped

28-ounce can diced tomatoes

2-8-ounce cans tomato paste

2-16-ounce cans kidney beans (do not drain)

4-ounce can of chopped green chilies

1 cup water

2 tablespoon minced garlic

2 tablespoons chili powder

2 teaspoons cumin

2 teaspoons salt

1 teaspoon pepper

Instructions:

Brown the ground beef with the onions and drain the grease. Get the slow cooker out and start adding the browned ground beef, onions, and the remaining ingredients. Cook on low 6-8 hours.

French Dip Shredded Beef

Ingredients:

4 pounds of chuck roast

1 teaspoon salt

1 teaspoon seasoned salt

1 teaspoon pepper

1 teaspoon garlic powder

1 teaspoon onion powder

1 cup water

Instructions:

Combine the ingredients in your slow cooker, cover and cook on low for 7-8 hours or until tender. Shred the beef towards the end of the cooking time but keep it in the slow cooker to continue cooking. I buy French bread rolls and serve this meat with Au Jus to dip the sandwiches in.

Spaghetti Sauce with Sausage

Ingredients:

1 package of Jimmy Dean sausage

1 large chopped onion

1/4 cup sugar

1 teaspoon oregano

1/2 teaspoon salt

2 tablespoons minced garlic

28 ounces diced tomatoes

15 ounces of tomato sauce

12 ounces of tomato paste

Instructions:

Brown the sausage and onions, drain the grease. Combine the ingredients in a slow cooker covered for about 8-10 hours on low. Prepare your favorite pasta as directed on the package and dinner is ready in no time.

Sweet & Tangy Cranberry Chicken

Ingredients:

4 pounds of raw chicken

1/2 teaspoon salt

1/4 teaspoon pepper

1/2 cup of diced celery

1/2 cup of chopped onions

16-ounce can whole berry cranberry sauce

1 cup barbecue sauce

Instructions:

Combine the ingredients in your slow cooker, cover and bake on low for 6-8 hours. This is fabulous with rice.

Creamy Chicken

Ingredients:

4 boneless/skinless chicken breast halves or 8 chicken tenderloins

1 envelope dry Italian dressing mix

1/4 cup water

8-ounce package of cream cheese

10-3/4 ounce can cream of mushroom or cream of chicken soup

Instructions:

Combine the ingredients in your slow cooker, cover and cook on low for about 4-6 hours. Shred the chicken or cut into bite size pieces and serve over rice or noodles.

Creamy Chicken & Mushrooms

Ingredients:

4 boneless/skinless chicken breast halves

12-ounce jar mushroom gravy

1 cup milk

8-ounce package of cream cheese

4-1/2 ounces chopped green chilies

1 package of dry Italian seasoning mix

Instructions:

Combine the ingredients in a slow cooker covered for about 6-8 hours on low. This has a bit of a kick to it and I love it!

Soda Pot Roast Dinner:

I modified this recipe from a Dutch oven dinner I tasted once. Of course, I had to have the recipe and then I modified it.

Ingredients:

3 to 4-pound chuck roast

10-3/4 ounce can of cream of mushroom soup

1 envelope dry onion soup mix

16 ounces of soda: Coca Cola, Pepsi Cola or Rootbeer

Instructions:

Combine the ingredients in your slow cooker, cover and cook on high for 6 hours.