



**Hamilton Beach.**

**Top**

# **25**

## **Most Popular Slow Cooker Recipes**

There's nothing better than coming home to dinner, already made and ready to serve.

A Hamilton Beach® [slow cooker](#) lets you do just that, and these recipes are guaranteed to delight. If you're working all day or running the kids from school to sports practice, a slow cooker is an essential kitchen companion. From pot roast to Buffalo chicken sliders, these simple and delicious recipes will not disappoint.

## Our **Top 25 Most Popular Slow Cooker Recipes**

include side dishes, main courses and even desserts – and they're just a sample of what you can find on our blog, [EVERYDAY Good Thinking](#).

The Hamilton Beach [Test Kitchen](#) develops, tests and re-tests every recipe before it receives their stamp of approval. Our slow cookers are carefully tested in the exact manner you use them at home: in a real kitchen, with real food, and with ingredients you can easily find in your local grocery store.

If you're a seasoned slow cooking master or just received your first slow cooker, these recipes will help you get the most out of this versatile appliance.

And you'll spend less time preparing your meal and more time enjoying it...

now that's Good Thinking®





## Korean Chicken Wings

**Slow Cooker Size: 6 Quart**  
**Serves 12**

### Ingredients

3 tablespoons cornstarch  
2 tablespoons lime juice  
3/4 cup honey  
1/2 cup soy sauce  
1/3 cup Sriracha sauce  
1 tablespoon sesame oil  
1 tablespoon grated ginger  
4 garlic cloves, minced  
4 pounds chicken wings, split at joints, tips removed  
1/4 cup sliced green onions  
2 tablespoons toasted sesame seeds

### Instructions

In a 6 quart slow cooker crock, stir cornstarch and lime juice until cornstarch is dissolved. Add honey, soy sauce, sriracha sauce, sesame oil, ginger and garlic. Mix until well blended. Add wings to crock. Stir until wings are coated.

Cover and cook on LOW for 4 hours or on HIGH for 2 hours. Line a shallow baking pan with aluminum foil and spray with nonstick cooking spray. Remove wings from sauce in crock and place on foil-lined baking pan.

Pour sauce into small saucepan. Cook over medium heat until sauce has reached a boil and has reduced and thickened. Heat broiler to HIGH. Broil wings for 18 to 20 minutes, turning and brushing with sauce, until wings are browned and crispy. Sprinkle with green onions and sesame before serving. Serve with additional sauce, if desired.





## Salsa Con Queso

**Slow Cooker Size: 6 Quart**  
**Serves 10**

### Ingredients

1 pound process cheese spread, cubed  
2 cups salsa  
1 cup shredded Monterey Jack cheese  
2 cans (4.5 ounces each) chopped green chilies  
2 teaspoons chili powder  
1/2 teaspoon garlic powder  
Tortilla chips, for serving

### Instructions

Place all ingredients in a 3 to 4 quart slow cooker crock. Cover and cook on LOW for 1 to 1 1/2 hours. Stir and continue to cook until mixture is heated through and cheese is completely melted. Serve with tortilla chips.





## Buffalo Chicken Sliders

**Slow Cooker Size: 6 Quart**

**Serves 10**

### Ingredients

3/4 cup hot sauce  
3 tablespoons butter, sliced  
1 teaspoon salt  
1/2 teaspoon pepper  
3 pounds boneless, skinless chicken breasts  
Slider buns, split  
Blue cheese coleslaw  
1/2 cup mayonnaise  
4 teaspoons hot sauce

### Instructions

Combine 3/4 cup hot sauce, butter, salt and pepper in a 6 quart slow cooker crock. Cover and cook on HIGH for 10 minutes or until butter is melted; stir until blended. Add chicken breasts, turning to coat with hot sauce mixture. Cover and cook on LOW for 3 to 4 hours or on HIGH for 1 1/2 to 2 hours, or until chicken is fork tender. Remove chicken from crock; reserve 1 1/2 cups liquid. Shred chicken and return to crock with reserved liquid. Combine mayonnaise and hot sauce. Spread mayonnaise mixture on bottom of buns. Top with chicken and coleslaw to assemble.

## Blue Cheese Coleslaw

### Ingredients

3/4 cup mayonnaise  
2 tablespoons cider vinegar  
1 tablespoon sugar  
1 teaspoon salt  
1/2 teaspoon celery seeds  
1/4 teaspoon pepper  
1 small head green or red cabbage, shredded (about 5 cups)  
1 container (8 ounces) crumbled blue cheese

### Instructions

Combine mayonnaise, vinegar, sugar, salt, celery seeds and pepper in a large bowl. Add cabbage and blue cheese, tossing until cabbage is coated. Cover and refrigerate several hours to allow flavors to combine.





## Sloppy Joes

**Slow Cooker Size: 6 Quart**  
**Serves 10**

### Ingredients

- 3 ½-pound chuck roast
- 1 cup onion, chopped
- 1 teaspoon fresh garlic, minced
- 1 ¼ cups ketchup
- 1/3 cup Dijon mustard
- 1/4 cup soy sauce
- 3 tablespoons Worcestershire sauce
- 3 tablespoons brown sugar
- Sandwich buns

### Instructions

Cut beef into 4-inch chunks. Place in a 6 quart slow cooker crock. Combine remaining ingredients and pour over beef. Stir to thoroughly coat beef chunks. Cover. Cook on LOW for 8 hours or on HIGH for 4 to 5 hours. Remove beef and shred, discarding any fat. Place the remaining sauce from crock into a blender and puree. Use caution when blending hot liquids. Serve beef on sandwich buns and spoon on extra sauce as desired.

### Notes

Try wrapping this meat in tortillas or putting it into pita pockets for a different barbecue twist!





## Cuban-Style Shredded Pork Panini

**Slow Cooker Size: 6 Quart**

**Serves 8**

### Ingredients

- 1/4 cup fresh orange juice
- 2 tablespoons fresh lime juice
- 2 tablespoons fresh lemon juice
- 2 tablespoons olive oil
- 1 tablespoon lime zest
- 4 cloves garlic, minced
- 1 tablespoon ground cumin
- 1 1/2 teaspoons dried oregano
- 1 teaspoon crushed red pepper
- 1 teaspoon salt
- 1 teaspoon black pepper
- 5 pound boneless pork shoulder
- Cuban bread or sub rolls, for serving
- Yellow mustard, for serving
- Sliced Swiss cheese, for serving
- Sliced baked ham, for serving
- Dill pickles, for serving

### Instructions

Combine juices, olive oil, zest, garlic and seasonings. Place pork in large resealable plastic bag. Pour marinade over pork and refrigerator several hours or overnight.

Place roast in a 6 quart slow cooker crock. Cover and cook on LOW for 7 to 8 hours or on HIGH for 4 to 5 hours. Remove pork to cutting board. Reserve juices in crock. Shred pork. Add to crock and stir to combine with juices. Preheat panini press. Spread rolls with mustard. Layer cheese, ham, shredded pork and pickles in roll. Place in panini press and grill until toasted.

### Notes

If your pork roast is packaged with a salt solution, reduce the amount of salt to 1/2 teaspoon.





## Vegetarian Lentil Soup

**Slow Cooker Size: 6 Quart**

**Serves 10**

### Ingredients

- 2 tablespoons olive oil
- 1 large onion, chopped
- 2 garlic cloves, minced
- 2 medium carrots, peeled and chopped
- 2 ribs celery, chopped
- 16 ounces dried lentils, rinsed and drained
- 9 cups vegetable broth
- 1 can (10 ounces) diced tomatoes with green chilies
- 1 1/2 teaspoons salt
- 1 teaspoon ground cumin
- 1/2 teaspoon ground coriander
- 1/2 teaspoon dried crushed red pepper
- 1/2 teaspoon coarse black pepper

### Instructions

Heat oil in a large skillet over medium-high heat. Add onion and garlic. Cook 3 to 4 minutes, or until onions are translucent. Add carrots and celery; cook for an additional 3 minutes. Add vegetables and remaining ingredients to a 6 quart slow cooker crock. Cover slow cooker and cook on LOW for 7 to 8 hours or on HIGH for 3 1/2 to 4 hours.





## Tomato Basil Soup

**Slow Cooker Size: 6 Quart**  
**Serves 6**

### Ingredients

- 2 tablespoons olive oil
- 1 medium onion, chopped
- 4 garlic cloves, minced
- 2 large tomatoes, chopped
- 2 cans (28 ounce each) crushed tomatoes
- 1/2 cup chicken broth
- 1/4 cup tomato paste
- 1/2 cup fresh basil, coarsely chopped
- 3 tablespoons sugar
- 1 teaspoon salt
- 1/2 teaspoon crushed red pepper
- 1/2 teaspoon cracked black pepper
- 1/2 cup heavy cream

### Instructions

Heat olive oil in slow cooker stovetop-safe cookware over medium-high heat. Add onion and garlic, cook 2 minutes; stir in tomatoes and cook an additional 2 minutes. Add crushed tomatoes, chicken broth, tomato paste, basil, sugar, salt, red pepper and black pepper to cookware. Stir until well blended. Place cookware in slow cooker. Cover and cook on LOW for 4 hours or on HIGH for 2 hours. Stir in heavy cream before serving.

### Notes

If using a slow cooker with ceramic crock, cook vegetables in a large skillet over medium-high heat. Transfer ingredients to slow cooker crock and cook as directed.



## Cream of Mushroom Soup

**Slow Cooker Size: 6 Quart**  
**Serves 6 to 8**

### Ingredients

- 1/2 cup butter
- 1 medium onion, chopped
- 2 garlic cloves, minced
- 6 cups (about 24 ounces) sliced mushrooms
- 4 cups vegetable broth
- 1 cup dry white wine
- 1 teaspoon dried tarragon
- 1 1/2 teaspoons salt
- 1 1/2 teaspoons coarse ground pepper
- 1 cup heavy cream
- 1/4 cup cornstarch

### Instructions

In a large skillet over medium-high heat, melt butter. Add onion and garlic. Cook 3 to 4 minutes, or until onions are translucent. Add mushrooms and cook until tender. Add wine and cook 2 minutes. Transfer mixture to a 6 quart slow cooker crock. Add vegetable broth, tarragon, salt and pepper. Cover slow cooker and cook on LOW for 3 to 4 hours or on HIGH for 2 to 2 1/2 hours. In a small bowl, whisk cream and cornstarch until smooth. During last 30 minutes, stir cream mixture into soup in crock. Stir until smooth. If using LOW heat, turn to HIGH. Cover and cook until thickened. Remove half of soup mixture with sliced mushrooms. Transfer remaining mixture to a blender or use a hand blender to blend mixture in crock until somewhat smooth. Combine with reserved mushroom soup mixture and serve.

### Notes

If you have a slow cooker with stovetop-safe cookware, substitute the cookware for the skillet in the directions above. After sautéing, place cookware in base, cover and cook as directed.





## Chicken Noodle Soup

**Slow Cooker Size: 6 Quart**  
**Serves 8**

### Ingredients

8 cups low sodium chicken broth  
4 large carrots, diced  
3 ribs celery, sliced  
1 large onion, diced  
1/2 teaspoon dried thyme  
1/4 teaspoon ground turmeric  
Salt and pepper  
3 1/2 to 4 pound whole chicken  
1 package (12 ounces) wide egg noodles

### Instructions

Combine chicken broth, carrots, celery, onion, thyme, turmeric, salt and pepper in a 6-quart slow cooker crock. Place whole chicken on top of vegetables in crock. Cover and cook on LOW for 7 hours or on HIGH for 5 to 6 hours. Remove chicken and place on a cutting board to cool. Add egg noodles to slow cooker. Cover and cook for 8 to 10 minutes or until tender. Remove skin and bones from chicken; shred meat. Add shredded chicken to mixture in slow cooker. Season with salt and pepper, to taste. Serve immediately.

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## Chicken and Corn Chowder

**Slow Cooker Size: 6 Quart**

**Serves 6 to 8**

### Ingredients

- 10 slices bacon, cut into 1-inch pieces
- 3 medium carrots, peeled and sliced
- 2 celery ribs, sliced
- 1 medium onion, chopped
- 1 leek, cleaned and sliced
- 2 garlic cloves, minced
- 5 ½ cups chicken stock or broth
- 4 small red potatoes, cut into 1-inch cubes
- 1 bag (16 ounces) frozen corn kernels
- 3 boneless, skinless chicken breasts, cut into 1 1/2-inch cubes
- 2 teaspoons dried thyme
- 1 teaspoon salt
- 1 teaspoon coarse ground pepper
- 1 cup half and half
- 1/4 cup cornstarch

### Instructions

Cook bacon in a large skillet over medium-high heat. Drain and chop bacon. Set aside. Drain bacon grease, leaving 2 tablespoons. Add carrots and celery, cook for 4 minutes, stirring occasionally. Add onion, leeks and garlic to carrots and celery, cook for 3 minutes, stirring occasionally. Add chicken stock, potatoes, corn, chicken, thyme, salt, pepper and half of the bacon. Stir until well blended. Place in a 6 quart slow cooker crock. Cover slow cooker and cook on LOW for 7 to 7 1/2 hours or on HIGH for 4 to 4 1/2 hours. During last 30 minutes, stir half and half and cornstarch until dissolved. Pour half and half mixture into chicken mixture, stirring until mixture thickens.

### Notes

If you have a slow cooker with stovetop-safe cookware, substitute the cookware for the skillet in the directions above. After browning or sautéing, place cookware in base, cover and cook as directed in recipe.





## Italian Wedding Soup

**Slow Cooker Size: 6 Quart**  
**Serves 6**

### Ingredients

- 1 pound ground turkey
- 2 large eggs, beaten
- 1 large onion, chopped, divided
- 1/2 cup Italian-seasoned breadcrumbs
- 3/4 cup grated Parmesan cheese, divided
- 1/2 cup chopped parsley
- 2 garlic cloves, minced
- 1 teaspoon dried oregano
- 1 teaspoon salt
- 1 teaspoon coarse black pepper
- 8 cups chicken stock or broth
- 1 cup ditalini pasta
- 3 cups fresh spinach leaves

### Instructions

Stir turkey, eggs, 1/2 of the onion, breadcrumbs, 1/2 cup Parmesan cheese, parsley, garlic, oregano, salt and pepper in a large bowl until well blended. Roll turkey mixture into balls using 1 tablespoon per meatball. Add meatballs and remaining ingredients, except pasta and spinach to a 6 quart slow cooker crock. Cover slow cooker and cook on LOW for 6 to 6 1/2 hours or on HIGH for 3 to 3 1/2 hours. Add pasta, cover and continue cooking for 15 minutes until pasta is tender and meatballs are cooked through. Stir in spinach and remaining Parmesan cheese before serving. Garnish with Parmesan cheese and coarse black pepper.





## Chinese Pork Stew

**Slow Cooker Size: 6 Quart**

**Serves 8**

### Ingredients

- 2 tablespoons vegetable oil
- 4 pounds boneless pork shoulder, cut into 2-inch pieces
- 1 leek, cleaned and sliced
- 1 small onion, quartered
- 6 garlic cloves, minced
- 5 stalks bok choy, trimmed and sliced lengthwise
- 2 carrots, peeled and sliced into 1/2-inch pieces
- 1 cup sliced Chinese cabbage
- 4 cups chicken broth
- 1/4 cup low sodium soy sauce
- 1/4 cup Sriracha hot chili sauce, plus more for serving
- 1/4 cup hoisin sauce
- 2 tablespoons light brown sugar
- 4 star anise
- 4 (3-inch) pieces orange peel
- 2 dried chili red peppers
- 1 (1-inch) piece fresh ginger, peeled and grated
- Lime wedges, for serving

### Instructions

In a large skillet over medium-high heat, heat oil. Add half of the pork. Cook until browned on all sides. Repeat with remaining pork. Place browned pork in a 6 quart slow cooker crock. Stir in leeks, onion, garlic, bok choy, carrots, cabbage, chicken broth, soy sauce, Sriracha, hoisin, brown sugar, anise, orange peel, chili pepper and ginger to crock. Cover slow cooker and cook on LOW for 8 to 8 1/2 hours or on HIGH for 4 to 4 1/2 hours, or until meat is tender. Remove anise, orange peel and chili peppers before serving. Stir in bok choy. Serve with Sriracha sauce and limes.

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## Gridiron Chili

**Slow Cooker Size: 6 Quart**

**Serves 10 to 12**

### Ingredients

- 2 pounds hot Italian sausage, removed from casing
- 2 pounds lean ground beef
- 2 cloves garlic, minced
- 1 large green pepper, chopped
- 1 large onion, chopped
- 1 jalapeño pepper, minced
- 3 cups beef broth
- 2 packages (about 2 ounces each) chili seasoning
- 2 cans (16 ounces each) kidney beans, drained
- 2 cans (14.5 ounces each) diced tomatoes
- 1 can (6 ounces) tomato paste
- Shredded Cheddar cheese, for serving
- Sliced jalapeños, for serving
- Sour cream, for serving

### Instructions

Crumble sausage and ground beef into large skillet. Over medium high heat, brown sausage and ground beef. Drain fat. Add garlic, green pepper, onion and jalapeño to meat mixture and cook until onion is softened. Place meat and onion mixture in a 6 quart slow cooker crock. Add remaining ingredients. Stir to combine. Cover and cook on LOW for 8 hours or on HIGH for 4 hours. Serve, and top with shredded Cheddar cheese, sliced jalapeños and sour cream, if desired.

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## Chicken Stock

**Slow Cooker Size: 6 Quart**

**Yields 6 to 8 Cups**

### Ingredients

- 1 roasted chicken carcass
- 4 medium carrots, peeled and cut in 2-inch pieces
- 2 stalks celery, cut in 2-inch pieces
- 2 cloves garlic, crushed
- 1 medium onion, quartered
- 1 dried bay leaf
- 1 teaspoon black peppercorns
- 1 sprig fresh thyme
- 1 sprig fresh rosemary
- 1 piece fresh basil
- 1 piece fresh parsley
- 8 cups water

### Instructions

Place chicken in a 6 quart slow cooker crock. Arrange carrots, celery, garlic and onion around chicken. Add bay leaf and sprinkle with peppercorns. Tie herbs together to make a bouquet garni. Place on top of chicken and vegetables. Pour water over ingredients in crock. Cover and cook on LOW for 6 to 7 hours or on HIGH for 3 to 4 hours. Strain stock into a large cup or bowl with spout. Discard chicken, vegetables and seasonings. Use immediately or freeze in serving-size portions.





## Marinara Sauce

**Slow Cooker Size: 6 Quart**  
**Yields 3 1/2 Quarts**

### Ingredients

- 2 tablespoons olive oil
- 1 large onion, chopped
- 6 garlic cloves, minced
- 2 cans (28 ounces each) crushed tomatoes
- 1 can (29 ounces) tomato puree
- 1 can (29 ounces) tomato sauce
- 1 can (14.5 ounces) diced tomatoes
- 1 can (6 ounces) tomato paste
- 2 tablespoons sugar
- 1 tablespoon dried parsley
- 2 1/2 teaspoons dried oregano
- 2 teaspoons salt
- 1 teaspoon dried basil
- 1 teaspoon black pepper
- 1 small bunch (about 1 ounce) fresh basil, leaves only, cut into strips

### Instructions

In a large saucepot over medium-high heat, heat oil. Add the onion and garlic, and cook until the onion is translucent and garlic is golden, about 4 minutes. Stir in crushed tomatoes, tomato puree, tomato sauce, diced tomatoes, tomato paste, sugar, parsley, oregano, salt, dried basil and pepper. Bring to a boil, then pour tomato mixture into a 6 quart slow cooker crock. Cover slow cooker and cook on LOW for 9 to 10 hours or on HIGH for 4 to 5 hours. Stir in fresh basil before serving. To store, cool and place in airtight containers. Freeze up to 6 months.

### Notes

If you have a slow cooker with stovetop-safe cookware, substitute it for the saucepot in the directions above. After cooking the onions and garlic, add ingredients as listed, place the cookware in base, cover and cook as directed.

For a meat sauce, add 2 to 2 1/2 pounds of cooked and drained lean ground beef, turkey or sausage to the crock with the other ingredients, then continue to cook as directed.



## Classic Lasagna

**Slow Cooker Size: 6 Quart**  
**Serves 8**

### Ingredients

- 1 pound hot or sweet Italian sausage
- 1 medium onion, chopped
- 2 cloves garlic, chopped
- 6 cups slow cooker marinara sauce
- 3 teaspoons dried Italian seasoning, divided
- 9 uncooked lasagna noodles
- 1 container (15 ounces) part-skim ricotta cheese
- 1 cup grated Parmesan cheese
- 2 large eggs, slightly beaten
- 4 cups shredded mozzarella cheese
- Chopped parsley, for serving

### Instructions

In a large skillet over medium-high heat, brown sausage. Drain oil, then add onions and garlic; cook until just beginning to soften, about 3 minutes. Stir in marinara sauce and 2 teaspoons Italian seasoning. Remove from heat. In a medium bowl, mix ricotta cheese, Parmesan cheese, eggs and remaining Italian seasoning. Spread 1/2 cup of sauce mixture in bottom of a 6 quart slow cooker crock. Layer 3 lasagna noodles over sauce, breaking to fit as necessary. Spread 1/3 of ricotta mixture over noodles. Sprinkle with 1 cup mozzarella cheese. Repeat layers 2 more times, ending with sauce. Cover and cook on LOW for 6 to 6 1/2 hours or on HIGH for 2 1/2 to 3 hours. Sprinkle with remaining mozzarella cheese and cover until cheese is melted. Sprinkle with chopped parsley before serving.

### Notes

To arrange uncooked noodles in an oval crock, place one noodle in center of crock. Cut or break off ends of 2 more noodles to fit beside the center noodle. Use the small pieces to place in any open areas. Repeat for each layer.





## Chicken Cacciatore

**Slow Cooker Size: 6 Quart**

**Serves 8**

### Ingredients

- 1 can (28 ounces) diced tomatoes
- 1 can (6 ounces) tomato paste
- 1 medium onion, chopped
- 1 medium green bell pepper, chopped
- 2 cloves garlic, minced
- 1 tablespoon Italian seasoning
- 1 1/2 teaspoons salt
- 1 teaspoon black pepper
- 1 package (8 ounces) sliced mushrooms
- 8 chicken thighs and/or drumsticks, skin removed
- 1 pound thin spaghetti
- Parmesan cheese, shredded
- Parsley, chopped

### Instructions

In a 6 quart slow cooker crock, combine diced tomatoes, tomato paste, onion, green pepper, garlic, Italian seasoning, salt and black pepper. Add sliced mushrooms and chicken pieces; stir to coat. Cover slow cooker and cook on LOW for 6 to 7 hours or on HIGH for 3 to 4 hours. Serve chicken and sauce over spaghetti with shredded Parmesan cheese and chopped parsley.





## Roasted Chicken

**Slow Cooker Size: 6 Quart**

**Serves 4 to 6**

### Ingredients

- 1 teaspoon paprika
- 1 teaspoon onion powder
- 1 teaspoon dried thyme leaves
- 1 teaspoon salt
- 1 teaspoon cracked black pepper
- 1 large onion, cut in eighths
- 1 lemon, cut in quarters
- 1 (5 1/2 to 6 pound) whole chicken

### Instructions

Stir paprika, onion powder, thyme, salt and pepper in a small bowl; set aside. Place 3/4 of the onion on bottom of a 6 quart slow cooker crock. Rinse chicken and pat dry. Add remaining onion and lemon to chicken cavity. Sprinkle all sides with paprika mixture. Place chicken on top of onions in crock. Cover slow cooker. Cook on LOW for 6 to 8 hours or on HIGH for 4 hours.

### Notes

The USDA recommends 165°F as the Safe Minimum Cooking Temperature for chicken. The cooking time in this recipe is for well-done chicken, where meat temperature registers 170°F in the breast or 180°F in the thickest part of the thigh. If you wish to follow the USDA guideline, reduce cooking time slightly and monitor with a meat thermometer. For more information on food safety, visit [foodsafety.gov](https://www.foodsafety.gov).





## Sweet and Sour Chicken

**Slow Cooker Size: 6 Quart**

**Serves 4 to 6**

### Ingredients

- 1/2 cup packed light brown sugar
- 1/3 cup ketchup
- 1/4 cup apple cider vinegar
- 1/4 cup reduced sodium soy sauce
- 2 tablespoons cornstarch
- 1 garlic clove, minced
- 1 teaspoon ground ginger
- 1 1/2 pounds boneless, skinless chicken breasts, cut into 2-inch pieces
- 1 medium onion, quartered
- 1 medium green pepper, cut into 1-inch pieces
- 1 medium red pepper, cut into 1-inch pieces
- 1 can (20 ounces) pineapple chunks in juice
- Cooked rice
- Sesame seeds

### Instructions

In a 6 quart slow cooker crock, combine brown sugar, ketchup, vinegar, soy sauce, cornstarch, garlic and ginger. Stir until cornstarch is dissolved. Add chicken, onion, peppers, pineapple and juice. Stir to coat chicken with sauce.

Cover, and cook on LOW for 3 hours or on HIGH for 1 1/2 hours. Serve over rice. Garnish with sesame seeds.





## Pork Roast, Carrots and Rosemary

**Slow Cooker Size: 6 Quart**  
**Serves 4 to 6**

### Ingredients

- 2 Granny Smith apples, cored and each cut into 8 wedges
- 1 tablespoon lemon juice
- 4 pounds boneless loin pork roast
- 1 teaspoon salt
- 1/2 teaspoon fresh ground pepper
- 1 medium onion, cut into eighths
- 4 large carrots, cut into 1 1/2-inch pieces
- 1 sprig fresh rosemary

### Instructions

In medium bowl, toss apples with lemon juice; set aside. Season roast with salt and pepper. Place half of onions and 4 to 6 apple wedges in a 6 quart slow cooker crock. Top with seasoned roast. Surround roast with remaining apples, onions, and carrots. Top with rosemary. Cover and cook on LOW for 7 to 8 hours or on HIGH for 4 hours.

### Notes

For food safety, be sure to cook until meat thermometer registers at least 160°F (71°C).





## Chicken Pot Roast

**Slow Cooker Size: 6 Quart**  
**Serves 6**

### Ingredients

- 1 medium onion, sliced
- 1 (5 1/2 to 6 pound) whole chicken
- 2 teaspoons seasoned salt
- 1 teaspoon cracked black pepper
- 4 medium carrots, sliced 1 1/2-inch thick
- 4 small red potatoes, cut in eighths
- 3 celery ribs, sliced 1 1/2-inch thick
- Fresh herbs, optional

### Instructions

Place half of sliced onions on bottom of a 6 quart slow cooker crock. Rinse chicken and pat dry. Sprinkle all sides with seasoned salt and pepper. Place chicken on top of sliced onions in crock.

Arrange remaining onion, carrots, potatoes and celery around chicken. Cover slow cooker. Cook on LOW for 6 to 8 hours or on HIGH for 4 hours.





## Beef Pot Roast

**Slow Cooker Size: 6 Quart**  
**Serves 6**

### Ingredients

3 to 4-pound chuck roast  
1 teaspoon salt  
1/4 teaspoon pepper  
3 to 4 medium potatoes, quartered  
3 to 4 carrots, cut into 2-inch pieces  
2 medium onions, quartered  
1/2 cup beef broth

### Instructions

Sprinkle roast with salt and pepper. Place half of vegetables in bottom of a 6 quart slow cooker crock, top with roast, then add remaining vegetables and liquid. Cover and cook on LOW for 8 hours or on HIGH for 5 hours.

### Notes

Half of a 1 pound bag of baby carrots can be used instead of 3 to 4 medium carrots. A long cooking time in moist heat will tenderize a tougher cut of meat. Therefore, using a lower-priced cut, such as chuck, is economical as well as delicious.





## Classic Meatloaf

**Slow Cooker Size: 6 Quart**  
**Serves 6**

### Ingredients

- 2 pounds ground beef
- 1 medium onion, chopped
- 2 large eggs
- 1/2 cup crushed buttery crackers
- 1/2 cup ketchup, divided
- 1/4 cup milk
- 1 tablespoon Worcestershire sauce
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1/2 teaspoon garlic powder
- 2 tablespoons brown sugar
- 1 teaspoon yellow mustard

### Instructions

In a large bowl, combine ground beef, onion, eggs, cracker crumbs, 1/4 cup ketchup, milk, Worcestershire sauce, salt, pepper and garlic powder. Line a 6 quart slow cooker crock with nonstick aluminum foil. Shape the meat mixture into a loaf shape and place in foil-lined slow cooker crock. In a small bowl, combine remaining ketchup, brown sugar and mustard. Spread over top of meatloaf. Cover slow cooker and cook on LOW for 4 to 5 hours or on HIGH for 2 1/2 to 3 hours. If using a slow cooker with a probe, cook until meatloaf reaches 160°F.





## Triple Chocolate Cake

**Slow Cooker Size: 6 Quart**  
**Serves 12**

### Ingredients

- 1 box (18 ounces) chocolate cake mix
- 4 large eggs
- 1 cup sour cream
- 1 cup water
- 3/4 cup vegetable oil
- 1 package (3 ounces) instant chocolate pudding
- 1 1/4 cup mini chocolate chips

### Instructions

Spray a 6 quart slow cooker crock with nonstick cooking spray. Stir all ingredients in large bowl with a spoon until blended. Pour batter into prepared crock and place in slow cooker base. Cover and cook on LOW for 3 hours or until done in the center.

### Notes

Do not cook on HIGH heat. Use an ice cream scoop for serving warm or allow to cool completely. Excellent with a scoop of your favorite ice cream or whipped cream. Drizzle with chocolate or raspberry syrup or serve with fresh raspberries.





## Lemon Triple Berry Cobbler

**Slow Cooker Size: 6 Quart**  
**Serves 8**

### Ingredients

- 2 packages (4.4 ounces each) blueberries
- 1 package (6 ounces) raspberries
- 1 package (6 ounces) blackberries
- 2 tablespoons cornstarch
- 2 teaspoons grated lemon zest
- 1 cup flour
- 1/2 cup old-fashioned oatmeal
- 1/4 cup sugar
- 2 tablespoons packed brown sugar
- 1 teaspoon baking powder
- 1 teaspoon ground ginger
- 1/2 cup milk
- 1/4 cup butter, melted

### Instructions

Spray a 6 quart slow cooker crock with nonstick cooking spray. Place berries, cornstarch and lemon zest in crock. Toss to coat berries with mixture. Place crock in the base. In medium bowl, combine flour, oatmeal, sugar, brown sugar, baking powder and ginger. Gradually stir in milk and butter; spoon over berries in crock. Cover and cook on LOW for 3 hours or on HIGH for 2 hours.



We hope you enjoyed our **Top 25 Most Popular Slow Cooker Recipes**.

At Hamilton Beach our products are carefully tested just the way you'll use them at home: in a real kitchen with real recipes, made with food that's readily available in everyday grocery stores. In our consumer test kitchen our home economists test products, develop guides, create recipes, and more. All of the recipes in this book are created and evaluated by our test kitchen experts and perfected by you, our consumers. To research our multitude of slow cookers, please visit <http://www.hamiltonbeach.com/all-slow-cookers.html>.

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