



6½-qt. programmable slow cooker

STYLE #18014

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IMPORTANT SAFEGUARDS

WARNING: When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles on knobs when removing cover or handling hot containers.
3. To protect against electrical shock, do not immerse cord, plug or base unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug unit from the outlet when not in use, and before cleaning. Allow to cool completely before putting on or taking off parts and before cleaning.
6. Do not operate appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return the appliance to an authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by this appliance manufacturer may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot food, water or other hot liquids.
12. Do not use appliance for other than intended use.
13. Lift and open lid carefully to avoid scalding, and allow water to drip into unit.
14. To disconnect, turn control OFF, then remove the plug from the outlet.

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES:

This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water!
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
4. Do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
6. The cord to this appliance should be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.
8. Never use the stoneware liner on a gas or electric cooktop or on an open flame.
9. Lift off lid carefully to avoid scalding and allow water to drip into stoneware liner.

CAUTION HOT SURFACES: To protect against damage or electric shock, do not cook in base unit. Cook only in the stoneware liner provided.

**SAVE THESE INSTRUCTIONS.
FOR HOUSEHOLD USE ONLY.**

other consumer safety information

This appliance is intended for indoor household use only. No user-serviceable parts inside. Power Unit never needs lubrication. Do not attempt to service this product.

Plasticizer Warning

CAUTION: To prevent Plasticizers from migrating to the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the countertop or tabletop. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

Electric Power

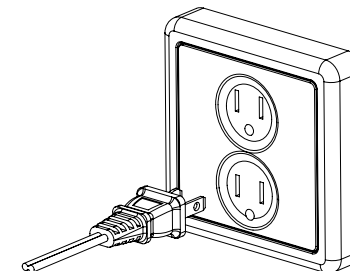
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Line Cord Safety Tips

1. Never pull or yank on cord or appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.



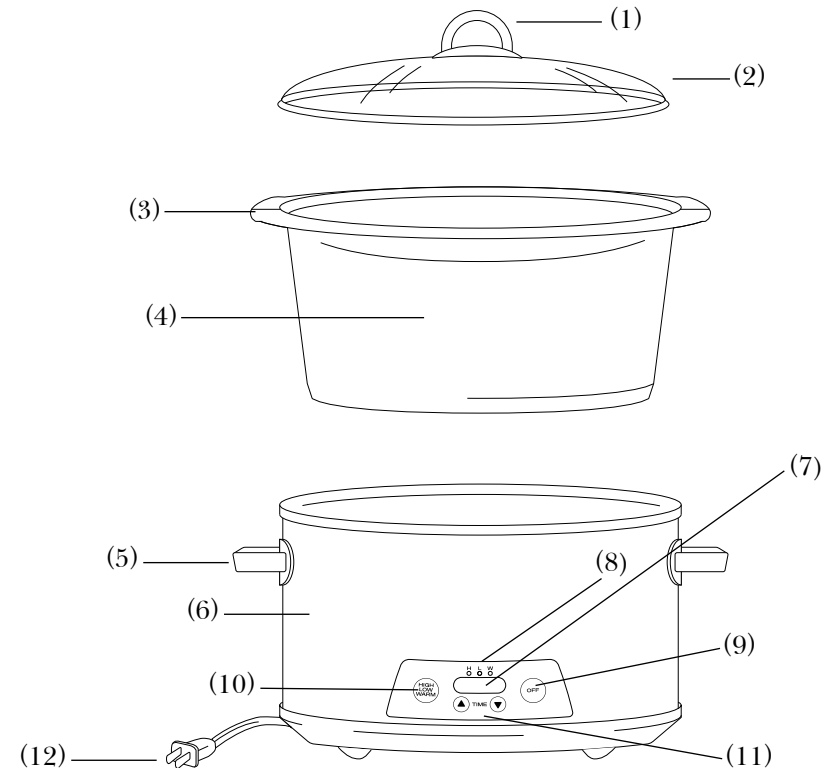
FCC Warning:

WARNING: Changes or modifications to this unit not expressly approved by the party responsible for compliance could avoid the user's authority to operate the equipment.

Note: This equipment has been tested and found to comply with the limits of a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

1. Lid Knob
2. Tempered Glass Lid
3. Liner Handles
4. Stoneware Liner
5. Base Handles
6. Base Unit
7. Time Display
8. Program Indicator Lights HIGH/LOW/WARM
9. Power OFF Button
10. HIGH/LOW/WARM Selector Button
11. TIME Program Arrows
12. Polarized Plug



assembly & use

1. Carefully unpack your programmable slow cooker and clean, see care & cleaning.
2. It is necessary to operate the slow cooker one time before placing food in the stoneware liner. Pour 4 cups of water into the stoneware liner and place it inside the base unit. Cover with the glass lid.
3. Plug into a 120V AC outlet. The 3-program indicator lights will flash until the unit is programmed.
4. Press the High/Low/Warm selector button until the HIGH program indicator light illuminates. Press the TIME program UP arrow until “0:30” appears on the time display. The slow cooker will begin to heat in 2 seconds.

Note: You will notice a slight odor; this is normal and should quickly disappear.

5. After 30 minutes, the programmable slow cooker will automatically switch to OFF. Unplug the slow cooker and allow the unit to cool.
6. Wearing oven mitts, grasp the liner handles carefully to lift and remove the stoneware liner from the base unit; pour out the water from the stoneware liner.
7. Rinse stoneware liner, dry thoroughly and replace inside the base unit.
8. Prepare recipe according to instructions.
9. Place food into the stoneware liner and cover with glass lid. **DO NOT FILL THE LINER TO THE TOP WITH FOOD.** For best results, the slow cooker should be at least half-filled. If cooking soups or stews, allow a 2-inch space between the food and the top of the cooking pot, so ingredients can come to simmer.

Note: When cooking a meat and vegetable combination, place the vegetables in the bottom of the stoneware liner first. Then add the meat and other ingredients.

Note: When cooking on HIGH, keep checking progress, as some soups may come to boil. Remember that frequent lifting of the lid during cooking delays the cooking time.

WARNING: The stoneware liner CANNOT stand the shock of sudden temperature changes. If the liner is hot, DO NOT add cold food. Before cooking frozen food, add some warm liquid.

10. Plug cord into a 120V AC outlet. The 3-program indicator lights will flash until the unit is programmed.

11. Following recipe instructions, press the High/Low/Warm selector button until the desired High/Low/Warm program indicator light illuminates.

Note: WARM is not a timed function. It is a function that will turn on automatically 10 minutes after the set program is done. The KEEP WARM function will stay on for 2 hours before automatically shutting off.

12. Press the TIME program UP arrow and “0:30” (30 minutes) will appear on the time display. Continue to press the UP or DOWN arrows until the target cooking time appears on the time display. The programmable slow cooker can be programmed in half hour (30 minute) increments from “0:30” (30 minutes) to “20:00” (20 hours). After 2 seconds, the slow cooker will begin to heat.

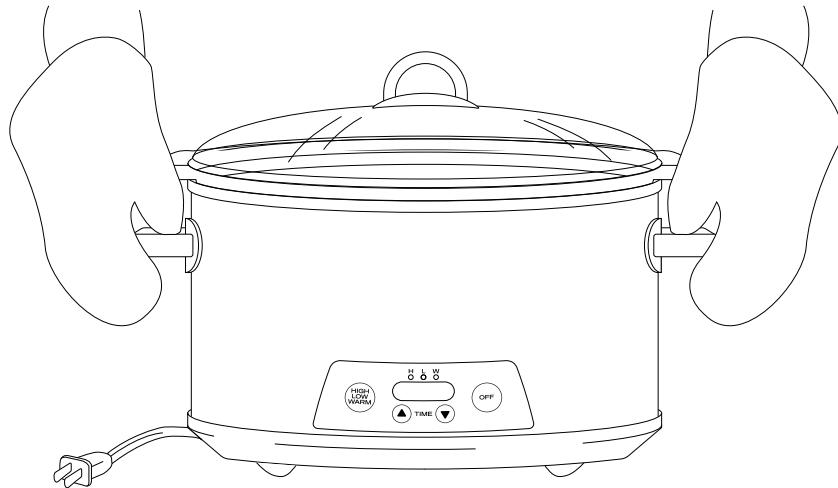
Note: Press the UP or DOWN arrows to adjust target cook time at any time while the slow cooker is cooking.

Note: Press the OFF button at any time to turn the programmable slow cooker OFF.

13. The time on the display will begin to count down in minutes until “0:00” is shown on the display.

CAUTION: The base unit will get very warm during cooking. This is where heating elements are located. Use pot holders or oven mitts when moving or handling the unit.

14. When cooking time is complete, the programmable slow cooker will automatically switch OFF. After 10 minutes, the unit will automatically start back up in WARM function for 2 hours before shutting itself off
15. Using oven mitts, carefully remove the glass lid by grasping the lid knob and lifting the lid slightly away from you. This will allow the steam to escape before removing the lid.
16. Allow a few seconds for all steam to escape. Then, using oven mitts, remove the stoneware liner from the base unit. Serve contents. If serving directly from the stoneware liner, always place a trivet or protective padding under the liner before placing it on a table or countertop.
17. Unplug from electrical outlet. Allow to cool completely before cleaning, see care & cleaning.



Note: If you are moving the slow cooker, grasp the unit by the base unit handles; use pot holders or oven mitts.

Introduction To Slow Cooking

Slow cooking occurs at temperatures just around boiling. The programmable slow cooker can operate at LOW all day or night if required. When cooking on a HIGH setting, it is very much like a covered pot on the stove top. Foods will cook on HIGH in about half the time required for LOW cooking. Additional liquid may be required as foods do boil on HIGH. To turn the slow cooker OFF, press the power OFF button. Always unplug from electrical outlet when not in use.

- When cooking in a slow cooker, remember that liquids do not boil away like they do in conventional cooking. Reduce the amount of liquid in any recipe that is not designed for a slow cooker. The exceptions to this rule would be rice and soups. Remember, liquids can always be added at a later time, if necessary. If a recipe results in too much liquid at the end of the cooking time, remove the cover and re-program the slow cooker to continue to cook HIGH for 30 minutes. Check every 15 minutes to see if liquid is reduced to desired amount.
- Most recipes calling for uncooked meat and vegetables require about 6-8 hours on LOW.

- Foods cut into uniform pieces will cook faster and more evenly than foods left whole such as roast or poultry.
- Vegetables such as carrots, potatoes, turnips and beets require longer cooking time than many meats. Be sure to place them on the bottom of the slow cooker and cover them with liquid.
- Add fresh dairy products (milk, sour cream or yogurt) prior to serving. Evaporated milk or condensed creamed soups may be added at the start of cooking.
- Rice, noodles and pasta are not recommended for long cooking periods. Cook them separately and then add to the slow cooker during the last 30 minutes.

care & cleaning

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning, must be performed by a qualified appliance repair technician.

1. Avoid sudden, extreme temperature changes. For example, do not place a hot glass lid or stoneware liner into cold water or onto a wet surface.
2. Do not use the stoneware liner to store food in the refrigerator, and then reheat in the base unit. The sudden temperature change may crack the liner.
3. Avoid hitting the stoneware liner and glass lid against the faucet or other hard surfaces.
4. Do not use stoneware liner or glass lid if chipped, cracked or severely scratched.

Cleaning Instructions

CAUTION: Never immerse base unit or cord in water or other liquid.

1. Always unplug and allow to cool completely before cleaning.
2. Both the liner and the glass lid may be cleaned in the dishwasher. To avoid damage, position the stoneware liner in dishwasher rack so that it will not hit other items during cleaning. To clean by hand, wash the stoneware liner and glass lid in warm, soapy water.
3. If food sticks to the stoneware liner, fill with warm soapy water and allow to soak before cleaning. A paste of baking soda may be used with a plastic scouring pad.
4. To remove water spots or mineral deposits, wipe liner with distilled white vinegar. For difficult stains, pour a small amount into the stoneware liner and allow to soak. Rinse and dry thoroughly.
5. Wipe interior and exterior of the base unit with a soft, slightly damp cloth or sponge. Never use abrasive cleansers or scouring pads to clean the base unit, as they may damage the surfaces.

Storing Instructions

1. Be sure all parts are clean and dry before storing.
2. Store appliance in its box or in a clean, dry place.
3. Never store programmable slow cooker while it is hot or wet.
4. To store, place stoneware liner inside the base unit and the glass lid over the stoneware liner; to protect the glass lid, wrap with a soft cloth and place upside down over the liner.
5. Never wrap cord tightly around the appliance; keep it loosely coiled.

If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid hazard. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

warranty & customer service

What does your warranty cover? Any defect in material or workmanship.

For how long after the original purchase? Two years.

What will we do? Provide you with a new one.

How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest Kohl's store or call Customer Assistance at 1-877-342-4337 (1-877-34-CHEFS).

What is not covered by your warranty?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- Kohl's, Food Network and the product manufacturer expressly disclaim all responsibility for special, incidental and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you.

If you have a claim under this warranty, please call our Customer Assistance number. For faster service, please have the model, type and series numbers ready for the operator to assist you. These numbers can be found on the bottom of your appliance.



This slow cooker was designed for cooks, by cooks. We took all the features we loved from all the slow cookers we've used over the years and put them together to make this one. We love it, and we hope you will too.

We use our cooker for stews, braises, side dishes, and even desserts. With a slow cooker, long-simmered stews and comforting soups can happen any day of the week.

Here's how to get the most out of your slow cooker:

- Cut vegetables into similar-sized chunks so they cook evenly.
- Root vegetables, which take the longest to cook, should go under the meat so they absorb all the liquids.
- Brown meats on the stovetop before slow-cooking to add flavor to the sauce. Do not use the ceramic insert on the stovetop to brown meats.
- Don't lift the lid too often; every time you do, you'll set the cooker back 20-30 minutes.
- 4 hours on HIGH is equal to 8 hours on LOW.
- Add liquids to the slow cooker last, after placing the insert into the cooker, to reduce the odds of spills.
- Add quick-cooking vegetables to the cooker about halfway through cooking time so that they don't overcook.
- Add herbs and spices at the very end of cooking to brighten the flavor.
- When making cake, place a layer of paper towels across the top of the cooker (under the lid) to catch the condensation.

The recipes on the next few pages will put you well on the way to slow cooker success.

bean and barley soup

- 1 cup dried multibean mix or Great Northern beans, picked over and rinsed
- 6 cups water
- 1 14-ounce can whole tomatoes, with juice
- 3 cloves garlic, smashed
- 2 ribs celery, chopped
- 2 medium carrots, chopped
- ½ medium onion, chopped
- ½ cup pearl barley
- 1 bay leaf
- 1½ tablespoons kosher salt, plus additional for seasoning
- 2 teaspoons dried Italian herb blend
- Freshly ground black pepper
- ½ ounce dried porcini mushrooms (optional)
- 3 cups cleaned baby spinach leaves (about 3 ounces)
- 1 cup freshly grated Parmesan cheese
- 1 tablespoon balsamic vinegar
- Extra-virgin olive oil



Makes 4 to 6 servings.

Cook's Note: We like to stir in spinach just at the end of cooking and drizzle in extra-virgin olive oil right before serving. The warm soup gently wilts the greens and coaxes out nuances in the olive oil that add a whole new dimension of flavor.

1. Put beans, water, tomatoes and their juices, garlic, celery, carrots, onion, barley, bay leaf, 1½ tablespoons salt, herb blend, pepper, and porcini mushrooms (if desired) in a slow cooker; cover and cook on LOW until the beans are quite tender and the soup is thick, about 8 hours.
2. Stir in the spinach, cheese, and vinegar, cover, and let the soup be until the spinach wilts, about 5 minutes. Taste and season with salt and black pepper to taste.
3. Ladle the soup into warmed bowls and drizzle each serving with olive oil.

black bean soup with mojo

Soup:

- 2 cups (1 pound) dried black beans, picked over and rinsed
- 4 country-style blade pork ribs (about 2 pounds)
- 8 cups water
- ¼ cup dark rum
- 1 head garlic, unpeeled, halved horizontally to expose the cloves
- 1 medium onion, chopped
- 2 tablespoons kosher salt
- 2 bay leaves
- 1 teaspoon dried oregano
- 1 teaspoon ground cumin
- 1 teaspoon crushed red pepper

Mojo:

- 4 cloves garlic, chopped
- ¼ cup extra-virgin olive oil
- ½ cup freshly squeezed lime juice (about 4 limes)
- ¼ cup chopped fresh cilantro
- 1 teaspoon kosher salt

Soup:

1. Put black beans, pork ribs, water, rum, garlic, onion, salt, bay leaves, oregano, cumin, and crushed red pepper in a slow cooker; cover and cook on LOW until the beans are tender and the pork ribs are falling off the rib bones, about 8 hours.
2. Remove meat from the soup. Using a handheld immersion blender, partially purée the soup until it is creamy but still has some texture from whole beans. (Or purée half the soup in a blender and stir it back into the slow cooker.) Pull the meat from the rib bones, shredding it into large pieces, and stir it into the soup.

Mojo:

1. Put the garlic and olive oil in a small microwave-safe bowl and microwave on HIGH until the garlic is golden, 1 to 2 minutes. Stir in the lime juice, cilantro, and salt and set aside until ready to serve.
2. Ladle the soup into warmed bowls and drizzle each serving with some mojo. Pass the remaining mojo.

Makes 4 to 6 servings.

potatoes with bacon and thyme



1. Line the bottom of the slow-cooker with bacon and toss half the thyme on top. Top with the potatoes, salt, bay leaves, and peppercorns. Pour the chicken broth over the potatoes and add water to cover the potatoes. Scatter the remaining thyme and the butter on top. Cover and cook on HIGH for 5 to 6 hours, or until potatoes are fork tender.
2. Discard the bay leaves and peppercorns and ladle into large shallow bowls and season with salt and pepper, to taste.

Makes 4 servings.

- 3 ounces bacon (about 5 slices)
- 6 sprigs fresh thyme
- 4 pounds Yukon gold potatoes, scrubbed and quartered with skin
- 2 teaspoons kosher salt
- 2 dried bay leaves
- 5 black peppercorns, plus freshly ground for serving
- 4 cups low-sodium chicken broth
- 4 tablespoons unsalted butter, sliced

southeast asian winter vegetables

- 1 (2¾ pound) butternut squash, unpeeled, quartered, and cut into 2-inch chunks
- 4 (about 2 pounds) sweet potatoes, peeled and cut into 2-inch chunks
- 10 ounces shiitake mushrooms, stemmed and halved
- 1 bunch scallions (green and white parts separated), cut into 1-inch pieces
- 2 (14 ounce) cans coconut milk
- 1½ cups water
- 3 tablespoons soy sauce
- 2 teaspoons sambal oelek, or other Asian chili paste
- 1 teaspoon kosher salt
- 1 cup cilantro leaves, roughly chopped for garnish
- ¼ cup salted peanuts, roughly chopped for garnish

1. Toss the squash, potatoes, shiitakes, and scallion whites together in the slow-cooker. Whisk the coconut milk, water, soy sauce, sambal, and salt together in a bowl; then pour over the vegetables. Cover and cook on HIGH for 4 hours, or until tender.
2. Evenly divide the vegetables and broth into warm bowls. Scatter the scallion greens, cilantro, and peanuts on top and serve.

Makes 6 to 8 servings.



beef provençal

- 1 (3 pound) beef chuck roast
- 2 teaspoons kosher salt, plus for seasoning
- Freshly ground black pepper
- 3 tablespoons vegetable oil
- 1 (14½-ounce) can whole peeled tomatoes, with juices
- ¼ cup cognac or brandy
- 1 tablespoon Herbes de Provence
- 5 garlic cloves, peeled and smashed
- 4 medium carrots, peeled and cut into 2-inch pieces
- 1 fennel bulb, trimmed and thinly sliced
- 1 onion, halved and thinly sliced
- ⅓ cup all-purpose flour
- 2 cups chicken broth
- ⅓ cup prepared sun-dried tomato tapenade
- ⅓ cup coarsely chopped fresh flat-leaf parsley
- 1 packed teaspoon finely grated orange zest
- Hot buttered egg noodles, for serving

1. Heat a skillet over medium-high heat. Season the meat generously with salt and pepper, to taste. Add the oil to the skillet and sear the roast, turning as each side turns a deep mahogany, about 10 minutes. Transfer meat to the slow cooker insert.
2. Crush tomatoes through your fingers into the slow cooker; stir in their juices, 3 tablespoons cognac, Herbes de Provence, and 2 teaspoons salt. Scatter garlic, carrots, fennel, and onion over and around the meat. Whisk the flour and chicken broth together; then add to the cooker.
3. Cover the cooker, set it on LOW and cook for 6 to 8 hours or until the meat is very tender, up to 2 hours more. Transfer the meat to a cutting board. Skim any excess fat off the top of the sauce in the cooker.
4. Stir the remaining 1 tablespoon cognac, tomato tapenade, parsley, and orange zest into the vegetables and sauce in the slow cooker. Season with salt and pepper, to taste. Slice the meat and lay the slices down the center of a serving platter. Arrange the vegetables around the meat and spoon some sauce over the top. Serve with hot buttered egg noodles. Pass the remaining sauce.

Makes 6 to 8 servings.

southwestern pulled brisket sandwiches

- 3 pounds beef brisket
- Kosher salt and freshly ground black pepper
- 2 tablespoons vegetable oil
- 5 cloves garlic, peeled and smashed
- 1 Spanish onion, halved and thinly sliced
- 1 tablespoon chili powder
- 2 teaspoons ground coriander
- 2 teaspoons ground cumin
- ¼ cup apple cider vinegar
- 1½ cups water
- 1 (14½-ounce) can whole peeled tomatoes, with juices
- 2 whole canned chipotle chiles en adobo
- 2 bay leaves
- 3 tablespoons molasses
- Soft sandwich buns
- Pickled jalapeños

1. Heat a skillet over medium-high heat. Add the oil and heat just until beginning to smoke. Add the meat and cook, turning once, until browned on both sides, about 10 minutes total. Set meat aside.
2. Add garlic, onion, chili powder, coriander, and cumin to drippings in the skillet and stir until fragrant, about 1 minute. Add vinegar and boil until it's almost gone, scraping the bottom of the pan with a wooden spoon. Stir in water and transfer vegetables to slow cooker insert. Place meat on top.
3. Crush the tomatoes through your fingers into the slow cooker; add the tomato juices, chipotles, bay leaves, and molasses. Cover the cooker, set it on LOW, and cook until the brisket it pulls apart, about 8 hours.
4. To serve, leave the meat in the slow cooker and use 2 forks to pull it apart and stir it evenly into the sauce; season with salt and pepper, to taste. Remove and discard bay leaves. Pile the meat on sandwich buns and serve with jalapeños.

Makes 6 to 8 servings.



italian meat sauce for pasta

- 2 tablespoons extra-virgin olive oil
- 1½ pounds hot Italian-style link sausage
- 2 tablespoons tomato paste
- ½ cup water
- 4 beef short ribs
- 2 (28-ounce) cans crushed tomatoes
- 6 sun-dried tomatoes, preferably not oil-packed
- 1 large onion, chopped
- 6 cloves garlic, smashed
- 2 teaspoons dried Italian herb mix
- 1 bay leaf
- 1 tablespoon kosher salt, plus for pasta
- Freshly ground black pepper
- 1 pound tubular pasta, such as rigatoni or ziti
- Freshly grated Parmesan or pecorino

1. Heat a large skillet over medium-high heat. Add oil and sausage; cook, turning occasionally, until brown all over, about 5 minutes. Push sausage to the side of the skillet. Add the tomato paste and cook, stirring, until brick red, about 1 minute. Add the water and bring to a boil, stirring to scrape up the browned bits. Transfer to the slow cooker insert.
2. Add the beef ribs, crushed tomatoes, sun-dried tomatoes, onion, garlic, Italian herbs, bay leaf, salt, and pepper to taste. Set the slow cooker on LOW for 8 hours, cover, and cook until the beef is very tender.
3. When ready to serve, bring a large pot salted water to a boil. Add pasta and cook, stirring occasionally, until al dente, about 10 minutes. Transfer the sausage and beef to a cutting board, slice into serving portions, and arrange on a serving platter. Drain the pasta and toss with some of the sauce; transfer to a serving bowl.
4. Serve the meat and pasta separately with sauce on the side. Freeze any leftover sauce for up to 3 months.

Makes 6 to 8 servings.

slow-cooked curried chicken with cauliflower

- 3 tablespoons oil
- 6 cloves garlic, minced
- 1 (2-inch) piece fresh ginger, minced
- ⅓ to ½ cup prepared South Asian curry paste
- 3 cups chicken broth
- 2 cups whole milk plain yogurt
- 6 bone-in skinless chicken thighs, about 2 ¼ pounds
- 1½ tablespoons kosher salt
- Freshly ground black pepper
- 1 pound red lentils, picked over
- 1 head cauliflower, broken into large florets
- 2 (16-ounce) cans chickpeas, drained and rinsed
- 1 bunch fresh mint or cilantro leaves, chopped
- 1 lemon, cut in wedges

1. Heat oil in a skillet over medium-high heat. Add garlic and ginger and cook, stirring, until fragrant. Add the curry paste and continue to cook until fragrant, 2 minutes more. Whisk in the broth and yogurt. Transfer to the slow cooker insert.
2. Season the chicken all over with salt and pepper, then put chicken, lentils and remaining salt in the insert. Cover and cook on HIGH for 6 hours. Add the cauliflower and chickpeas about half way through cooking.
3. Divide curry evenly into bowls and scatter freshly torn mint or cilantro on top. Serve with a wedge of lemon.

Makes 4 to 6 servings.

winter bread pudding with dried pears

- 1 loaf (1 pound) whole wheat multi-grain bread, preferably stale, cut into large cubes (about 6 cups)
- 1 quart (4 cups) half-and-half
- 4 large eggs
- $\frac{3}{4}$ cup sugar
- 2 tablespoons whiskey or bourbon
- 2 teaspoons pure vanilla extract
- $\frac{1}{2}$ teaspoon fine salt
- Pinch freshly grated nutmeg
- 12 ounces dried pears or a combination of pears and apricot, chopped

Topping:

- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ teaspoon cinnamon
- $1\frac{1}{2}$ cups walnuts or pecans, toasted
- Whipped cream or yogurt

1. If bread is not stale: Preheat an oven to 400 degrees F. Spread the bread cubes out on a baking sheet and cook until toasted, about 10 minutes.
2. Whisk the half-and-half, eggs, sugar, whiskey, vanilla, salt and nutmeg together in a large bowl. Toss bread cube and dried fruit together and place into the slow cooker. Pour custard over top and press down lightly until all bread is covered with custard.
3. Cover and cook on LOW until pudding puffs and is just set, about 3 $\frac{1}{2}$ hours. Remove insert from the slow cooker and cool on a rack, about 20 minutes.
4. Spoon pudding into large cups or bowls and sprinkle each serving with cinnamon sugar, toasted nuts. Top with whipped cream or yogurt if desired.

Makes 6 to 8 servings.

chinese slow-cooked pork shoulder

- 3 pounds trimmed pork shoulder
- 1 teaspoon Chinese five-spice powder
- 1 teaspoon kosher salt
- 3 cups chicken broth
- 1 cup dark soy sauce
- $\frac{1}{4}$ cup packed dark brown sugar
- 2 tablespoons toasted sesame oil
- $\frac{1}{2}$ teaspoon crushed red pepper
- 4 scallions, cut into 2-inch pieces
- 1 garlic head, halved
- 1 (2-inch) knob unpeeled fresh ginger, thinly sliced
- 8 dried shiitake mushrooms, optional
- Hot cooked Chinese egg noodles, for serving

1. Rub the pork all over with the five-spice powder and salt. Add the chicken broth, soy sauce, brown sugar, sesame oil, and red pepper to the slow cooker. Stir to dissolve the sugar. Add the scallions, garlic, ginger, the mushrooms, if using, and the meat, turning it a few times to coat. Cover the cooker, set it on HIGH, and cook for 4 hours. Set the cooker on LOW and cook until the meat is very tender, at least another 2 hours (6 hours total).
2. Transfer the pork to a platter, cover lightly, and let rest 15 minutes. Meanwhile, pour the cooking liquid into a measuring cup and skim off and discard the vegetables and fat that rise to the surface. Slice the meat and serve warm or at room temperature with noodles and the sauce on the side.

Makes 6 to 8 servings.

Cook's Note: Save Our Sauce! Bring to a simmer and use it the next day to poach chicken or fish—or use as a stir-fry sauce.

slow-cooker choucroute

- 1 large onion, peeled, root end left intact, and quartered
- 4 whole cloves
- 8 ounces thick-sliced smoked or pepper bacon, cut into 1-inch pieces
- 2 pounds sauerkraut, rinsed and drained
- 1 garlic head, halved
- 4 sprigs fresh thyme
- 4 sprigs fresh parsley
- 2 bay leaves
- 21-inch-thick smoked pork chops (about 10 ounces each)
- 1 pound kielbasa, cut diagonally into 2-inch pieces
- 2 Fuji or other baking apples, cored and cut into large chunks
- 1 pound small red-skinned potatoes, scrubbed
- $1\frac{1}{2}$ cups dry white wine
- $\frac{1}{4}$ cup gin
- Pumpernickel rye bread, mustards, Horseradish, and cornichons, for serving

1. Stud each onion quarter with a clove. Layer the bacon, sauerkraut, garlic, onion quarters, herb sprigs, bay leaves, pork chops, kielbasa, apples, and potatoes in the slow cooker in the order listed, then pour the wine and gin over the top. Cover the cooker and set it on LOW. Cook until the pork is falling off the bones and the potatoes are fork-tender, at least 6 and up to 8 hours.
2. Arrange the meats, potatoes, apples, onions, garlic, and sauerkraut on a large platter. Serve with pumpernickel rye bread, mustards, cornichons, and horseradish.

Makes 6 servings.

oregano and garlic chicken

- 4 tablespoons olive oil
- 6 cloves garlic, chopped
- 3 tablespoons achiote powder
- 2 tablespoons dried oregano (or Mexican oregano)
- $1\frac{1}{2}$ tablespoons kosher salt
- 2 limes, juiced
- 4 chicken leg and thigh quarters, skinless
- 2 pounds Yukon gold potatoes, medium-sized, quartered

1. Combine the olive oil, garlic, achiote powder, oregano, salt, and lime juice in a medium bowl. Stir until mixture becomes a rough paste.
 2. Slather chicken pieces with half of the paste and set aside. Toss the potatoes with the remaining paste and add to the slow cooker.
 3. Place the chicken pieces on top of the potatoes. Cover and cook on low for 8 hours or high for 5 hours.
 4. Spoon potatoes and chicken into a large serving bowl and serve.
- Makes 4 servings.

beef bourguignon

1 tablespoon olive oil, plus as needed
½ pound sliced bacon, diced
3 pounds beef chuck, cut into 1-inch cubes
Kosher salt and freshly ground pepper
¼ cup all-purpose flour
1 pound frozen pearl onions, thawed
3 cloves garlic, peeled and smashed
1 pound button mushrooms
5 carrots, peeled,
trimmed and cut into 1-inch pieces
2 cups beef stock
1½ cups red wine

1. Heat oil in a large skillet over medium-high heat. Add the bacon and cook until crisp, about 8 minutes. Transfer the bacon, using a slotted spoon, into the slow cooker. Pour off and reserve the drippings, leaving about 2 tablespoons in the skillet.
2. Spread the cubed beef out on a sheet of aluminum foil, pat dry and season it generously with salt and pepper. Brown the meat, in batches, taking care not to crowd the pan and adding more drippings as needed, about 6 to 8 minutes per batch. Transfer the cooked meat to the slow cooker, scatter the flour over top and toss to coat the cubes.
3. Add the pearl onions to the skillet along with amore drippings or oil as needed, and cook until golden brown, about 5 minutes. Add the garlic and cook until fragrant, about 3 minutes more. Spoon the onions and garlic out and add them to the slow cooker.
4. Add more drippings or oil to the pan and cook the mushrooms and carrots, until browned, about 6 minutes. Transfer to the slow cooker.
5. Pour the red wine into the skillet and use the wooden spoon to scrape up any brown bits that cling to the bottom of the pan, then let cook for 5 minutes until it has reduced by a third. Once reduced, add to the slow cooker along with the beef stock.
6. Cover and cook on HIGH for 6 hours or on LOW for 8 hours, until meat and carrots are tender.

Makes 4 to 6 servings.

Cook's note: Serve with egg noodles or boiled potatoes

braised pork, collards and black-eyed peas

2 tablespoons vegetable oil
2½ pounds boneless pork shoulder, cut into 1½-inch pieces
Salt and freshly ground black pepper
2 cups chicken broth
2 10-ounce boxes frozen collard greens, defrosted (do not squeeze dry)
3 slices bacon
2 tablespoons cider vinegar
1 tablespoon light brown sugar
1 teaspoon hot sauce, or to taste
1 yellow onion, chopped
3 cloves garlic, minced
1 15.5-ounce can black-eyed peas, drained

1. Heat 1 tablespoon oil in a large skillet over medium-high heat. Blot the pork cubes dry with a paper towel and season generously with salt and pepper. Brown the pork, in 2 batches, being careful not to overcrowd the pan, until golden brown on all sides, about 6 minutes. Put the pork in slow cooker. Return the skillet to a low heat, add the chicken broth and scrape up any browned bits that cling to the pan. Pour over the pork.
2. Add the collard greens, bacon, cider vinegar, brown sugar, and hot sauce to the slow cooker. Cover and set the cooker to either 8 hours on low or 5 hours on high.
3. During the last 40 minutes of cooking, heat the remaining tablespoon of oil in a large skillet over medium heat. Add the onions and salt to taste and cook until light brown, about 5 minutes. Add the garlic and cook for 1 minute. Turn off the heat and add 1/3 of the black-eyed peas into the pan; mash them with a fork or potato masher. Stir the contents of the pan plus the remaining whole black-eyed peas into the slow cooker. Cover and cook for another 30 minutes. Taste and adjust seasoning to suit your taste.

Makes 6 to 8 servings.

banana upside-down cake

Banana

- 2 pounds ripe medium bananas (about 6), peeled and halved lengthwise
- 5 tablespoons unsalted butter, in small pieces
- $\frac{3}{4}$ cup firmly packed dark brown sugar, plus for lining the cooker
- 3 tablespoons dark rum

Cake

- $\frac{3}{4}$ cups cake flour
- $\frac{3}{4}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon fine salt
- 4 tablespoons unsalted butter, softened ($\frac{1}{2}$ stick)
- $\frac{2}{3}$ cups sugar
- 1 large egg, at room temperature
- 1 large egg yolk, at room temperature
- 2 tablespoons whole milk, at room temperature
- Ice cream for serving

Bananas:

1. Butter the inside of a slow cooker, line completely with foil, and then butter the foil. Turn on to HIGH. Sprinkle butter, brown sugar and rum over the foil on the bottom of the slow cooker. Cover the bottom with the banana halves, cut side down, in a slightly overlapping pattern. Press the bananas into the sugar.

Cake:

1. Sift the flour, baking powder, cinnamon, nutmeg, and salt into a large bowl; then whisk to combine evenly.
2. In another bowl, slowly beat the butter and sugar with an electric mixer until just blended. Raise the speed to high and beat until light and fluffy, scraping the sides of the bowl occasionally, about 10 minutes. Beat in the egg and then the yolk, allowing each to be fully incorporated before adding the next.
3. While mixing slowly, add the flour mixture to the butter in 3 parts, alternating with the milk in 2 parts, beginning and ending with the flour. Mix briefly at medium speed to make a smooth batter.
4. Pour the batter over the bananas and smooth with a spatula to even it out. Lay a doubled length of paper towel from end to end over the top of the slow cooker, to line the lid and create a tighter seal. (See note.) Cover the cake tightly with the lid and continue to cook on HIGH, until the cake begins to brown slightly on the sides and springs back when touched in the middle, about $3\frac{1}{2}$ hours. Turn off the slow cooker and let the cake set, about 20 minutes more.
5. Using the foil, lift the cake from the slow cooker; set on the counter to cool, about 30 minutes more. Fold back the foil, and carefully invert cake onto a platter so you can see the caramelized bananas.
6. Slice or spoon cake into bowls and serve with ice cream if desired.

Yield: 6 to 8 servings

Cook's Note: Slow cookers cook with moist heat. The paper towel helps to collect additional condensation from dripping off the lid back onto the cake.

notes





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