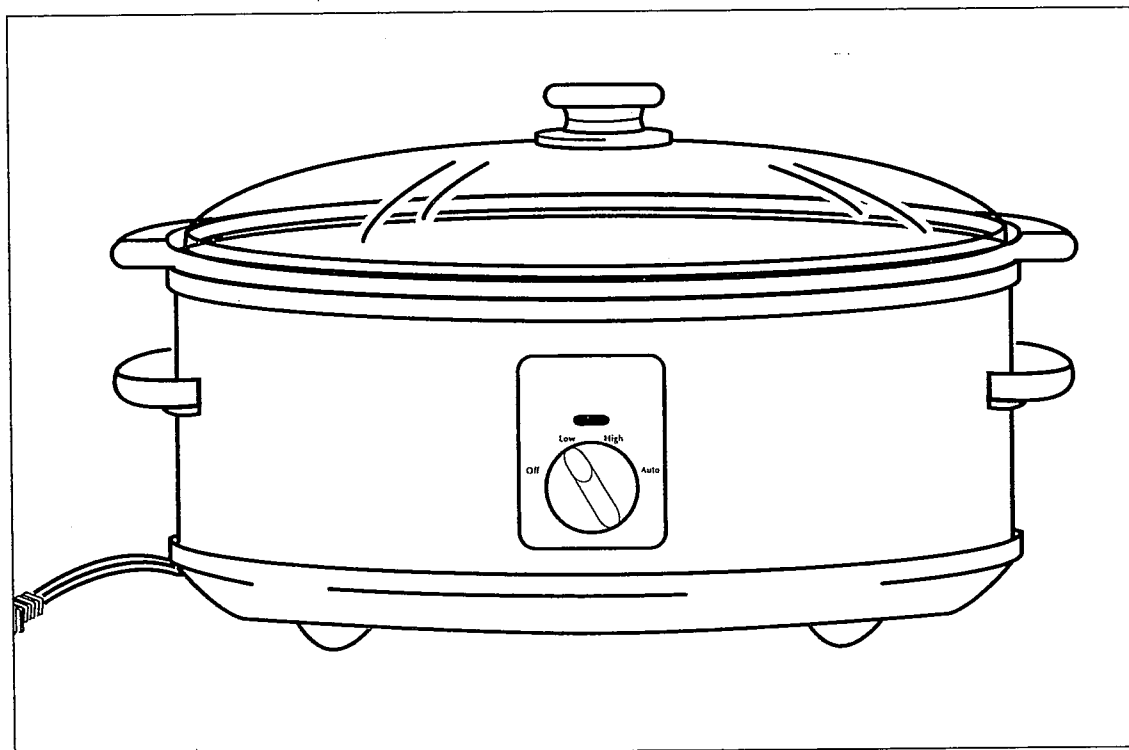




cook's essentials[®]

HIGH PERFORMANCE KITCHENWARE



8-QUART OVAL STAINLESS STEEL SLOW COOKER

MODEL CESC8

OWNER'S MANUAL & RECIPE GUIDE



IMPORTANT SAFEGUARDS

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 or knob.
3. To protect against electrical shock do not immerse cord, plugs or base unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Service.
7. The use of accessory attachments not recommended by the manufacturer may cause injuries.
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 oil or other hot liquids.
12. To disconnect, turn Switch to **OFF** then remove plug from wall outlet.
13. Avoid sudden temperature changes, such as adding refrigerated foods into a heated ceramic liner.
14. Do not use appliance for other than intended use.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

ADDITIONAL IMPORTANT SAFEGUARDS

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. **CAUTION: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.**
3. Never use the ceramic liner on a gas or electric cooktop or on an open flame.
4. Lift off lid carefully to avoid scalding, and allow water to drip into ceramic liner.
5. **CAUTION: To prevent damage or shock hazard, do not cook in base unit. Cook only in ceramic liner provided.**

POLARIZED PLUG

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

SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

If a longer extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

GETTING TO KNOW YOUR cook's essentials® CESC8 8 QT. OVAL STAINLESS STEEL SLOW COOKER

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATION

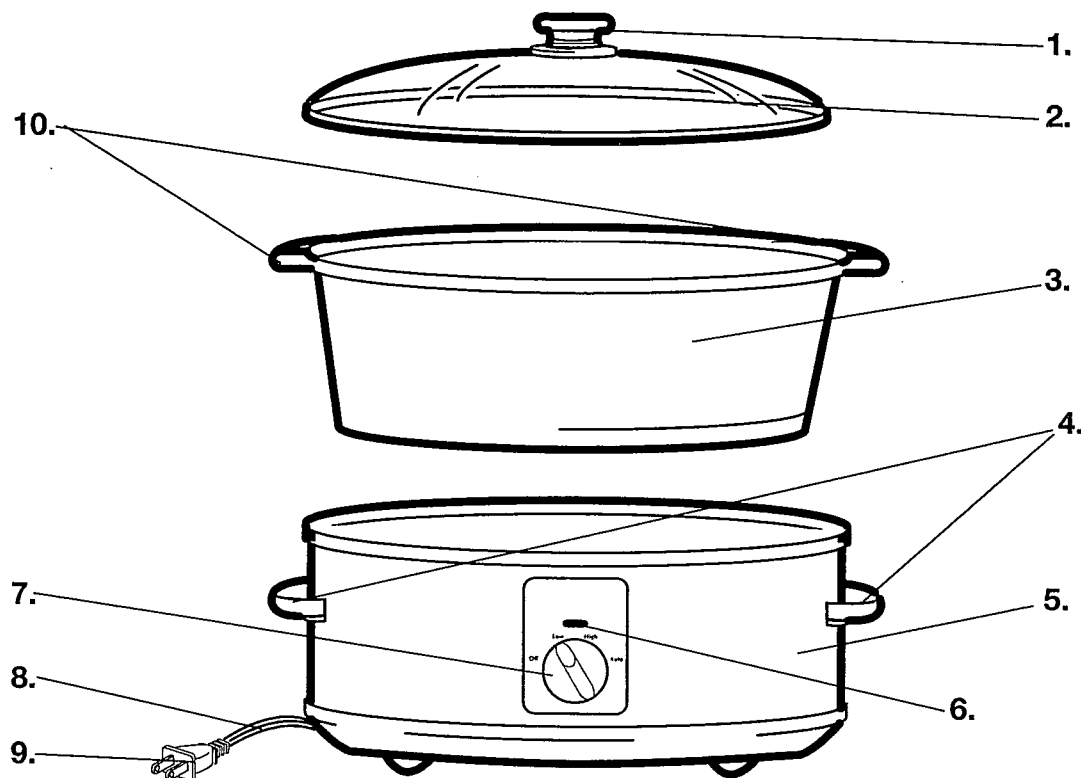


FIGURE 1

- 1. Knob (P/N 21261)
- 2. Tempered Glass Lid (P/N 21480)
- 3. Ceramic Liner (P/N 21481)
- 4. Base Unit Handles
- 5. Brushed Stainless Steel Base Unit
- 6. Power Indicator Light
- 7. **OFF/LOW/HIGH/AUTO** Switch
- 8. Power Supply Cord
- 9. Polarized Plug
- 10. Liner Handles

OPERATING INSTRUCTIONS

BEFORE USING

1. Carefully unpack the Slow Cooker.
2. Wash ceramic liner and glass lid in warm, soapy water. Rinse well and dry thoroughly.
3. Wipe interior and exterior surfaces of the brushed stainless steel base unit with a soft, moist cloth to remove dust particles collected during packing and handling. **NEVER IMMERSE THE BASE UNIT IN WATER OR OTHER LIQUID.**
4. It is necessary to operate the Slow Cooker once before initial use. After cleaning the Slow Cooker, place ceramic liner inside the base unit, then pour 2-1/2 cups of water inside the ceramic liner and cover with glass lid. Plug Slow Cooker into electrical wall outlet and set power switch to **HIGH**. Allow Slow Cooker to operate for approximately 30 minutes. You will notice a slight odor; this is normal and should quickly disappear.

After 30 minutes, switch **OFF** and unplug from electrical wall outlet. Allow to cool for about 20 minutes, then uncover, remove ceramic liner from the base unit and pour out water. Rinse the ceramic liner, dry thoroughly and place it back inside the base unit.

INTRODUCTION TO SLOW COOKING

Slow cooking occurs at temperatures just around boiling point. Since liquids do not boil very quickly at this temperature, there is just a little steam and evaporation, foods do not stick and virtually no stirring is required.

The Slow Cooker can operate on **LOW** all day and night if required. When cooking on **HIGH**, it is very much like a covered pot on the stove top. Foods will cook in two-thirds the time required for **LOW** cooking. Additional liquid may be required as foods do boil on **HIGH**.

NOTE: Lid must not be removed while cooking on LOW setting.

HOW TO USE THE AUTO FEATURE

AUTO allows you to prepare meals in less time than it would take on **LOW**, but not as quickly as on **HIGH**, allowing more time for unsupervised cooking. When set on **AUTO**, the Slow Cooker begins cooking on **HIGH**. Once the **HIGH** temperature is reached, it then switches automatically to **LOW**. When using the **AUTO** cycle, you are able to initially heat the food faster, shortening the standard cooking time required for **LOW** by approximately 25%.

COOKING IN YOUR SLOW COOKER

1. Prepare recipe according to instructions.
2. Place food in ceramic liner and cover with glass lid. **Do not fill the Slow Cooker to the brim with food.** Always cook with the lid on and the ceramic liner in position. Remember that frequent lifting of the lid during cooking delays the cooking time. When cooking a meat and vegetable combination, place the vegetables in the bottom of the ceramic liner first. Then add the meat and other ingredients. Before cooking frozen food, add some warm liquid. **If the liner is hot, do not add cold food.** The ceramic liner CANNOT stand the shock of sudden temperature changes.
3. Plug cord into a 120V AC outlet.
4. Select temperature setting: **LOW**, **HIGH** or **AUTO**.
5. Cook according to recipe instructions.

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

6. When cooking time is complete, turn the power switch to the **OFF** position, and unplug the Slow Cooker from the electrical wall outlet. Remove glass lid.

CAUTION: To remove the glass lid, grasp the knob and lift the lid just a bit — just enough to allow steam to escape — before completely removing the lid.

COOKING IN YOUR SLOW COOKER (Continued)

7. Allow a few seconds for all steam to escape, then carefully remove the ceramic liner from inside the base unit.

CAUTION: Use oven mitts to remove ceramic liner.

NOTE: If you are moving the Slow Cooker, grasp the unit by the base unit handles; use pot holders or oven mitts as shown in Figure 2. Even when switched OFF, and unplugged, the Slow Cooker remains hot for some time after using; set aside and allow unit to cool before cleaning or storing.

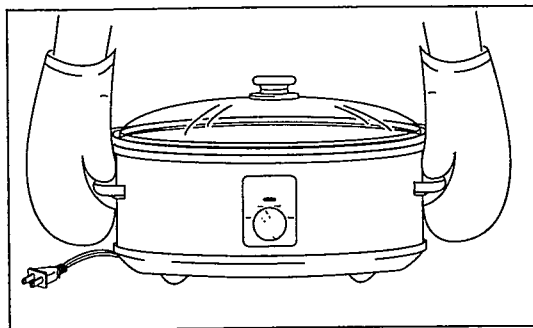


Figure 2

CONVERTING STANDARD RECIPES TO SLOW COOKING

- 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.
- If adding fresh milk or yogurt, this should be done during the last 2 hours. Evaporated milk 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.

USER MAINTENANCE INSTRUCTIONS

PRECAUTIONS

Do not use ceramic liner to store food in the refrigerator, and then reheat in the heating base unit. The sudden temperature change may crack the liner.

Please handle the ceramic liner and glass lid carefully to ensure long life.

USER MAINTENANCE INSTRUCTIONS (Continued)

Avoid sudden extreme temperature changes. For example, do not place a hot glass lid or ceramic liner into cold water or onto a wet surface.

Avoid hitting the ceramic liner and glass lid against the faucet or other hard surfaces.

Do not use ceramic liner or glass lid if chipped, cracked or severely scratched.

Always unplug the unit from the electrical wall outlet when not in use and before cleaning.

TO CLEAN

This appliance should be cleaned after every use. Unplug the unit from the wall outlet. Never immerse base unit or cord in water or other liquid. Allow the unit to cool before cleaning.

Wash ceramic liner and glass lid in warm, soapy water. Rinse well and dry thoroughly. If food sticks to the surface of the ceramic liner, fill it with warm, soapy water and allow it to sit for a few hours before cleaning.

Wipe interior and exterior surfaces of the base unit with a soft, slightly damp cloth or sponge.

CAUTION: Never use abrasive cleansers or scouring pads to clean the ceramic liner, glass lid, or base unit, as these can damage the surfaces.

Any servicing requiring disassembly other than the above cleaning must be performed by an appliance repair technician.

TO STORE

Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place. Never store it while it is hot or wet. To store, place ceramic liner inside the base unit and the glass lid over the ceramic liner; to protect the glass lid, it may be wrapped with a soft cloth and placed upside down over the liner. Never wrap cord tightly around the appliance; keep it loosely coiled.

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RECIPES

DRINKS AND APPETIZERS

Holiday Punch

2 (16-ounce) bottles cranberry juice cocktail
2 cups water
1-1/2 cups sugar
4 cinnamon sticks
10 whole cloves
2 (4/5 quart, 750 ml) bottles Burgundy wine
2 lemons, thinly sliced

Combine ingredients in Slow Cooker. Cover and heat on **LOW** for 2-3 hours. Remove cinnamon sticks and cloves before serving.

Yield: 12-16 mugs or **20**-24 punch cup servings

Wassail

1 (46-ounce) can pineapple juice
1 (24-ounce) bottle apple juice or apple cider
1 (6-ounce) can frozen orange juice concentrate
1 (12-ounce) can frozen lemonade concentrate
1 cup water
1/2 cup honey
2 cinnamon sticks
4 whole cloves
1 cheesecloth bag

Tie cinnamon and cloves in cheesecloth bag. Add to Slow Cooker along with other ingredients. Cover and heat on **LOW** for 2-3 hours. Remove cheesecloth bag to serve.

Yield: 10-12 mugs or 16-20 punch cup servings

Buffalo Wings

4 pounds chicken wings
3 tablespoons olive oil
3 tablespoons fresh minced garlic
1 large onion, chopped
2 jalapeno peppers, chopped
2 cups vinegar-based barbecue sauce
1/2 teaspoon crushed red pepper

Rinse chicken wings in cold water and pat dry. Place all ingredients in Slow Cooker. Cover and cook on **LOW** for 7-8 hours or until chicken is done.

Yield: 6-8 servings

Party Pizza Dip

2 pounds sausage
2 pounds lean ground beef
3 medium onions, chopped
12 cloves garlic, minced
3 pounds shredded mozzarella cheese
6 (15-ounce) cans pizza sauce with cheese

Sauté sausage, ground beef, onion and garlic and drain. Combine all ingredients in Slow Cooker. Cover and heat on **HIGH** for 3-4 hours, stirring once after the first hour.

Yield: 7 quarts

NOTE: Do not cook longer on **HIGH** without stirring because the cheese may begin to stick to bottom.

Meat and Cheese Dip

4 pounds lean ground beef
2 cups chopped green onions
4 pounds Velveeta® cheese, cut into 1-inch cubes
4 (15-ounce) cans chili beans
4 (14-ounce) cans Rotel® tomatoes, drained

Brown ground beef and drain. Combine ingredients in Slow Cooker. Cover and heat on **LOW** for 3-4 hours, stirring once after the first hour.

Yield: 7 quarts

Cheese Fondue

2 (10-ounce) cans condensed cheddar cheese soup
2 pounds Velveeta® cheese, cut into 1-inch cubes
2 pounds Swiss cheese, grated
2 (12-ounce) cans of beer or 3 cups apple cider
1 teaspoon hot pepper sauce
1/2 teaspoon liquid smoke flavoring

Combine ingredients in Slow Cooker. Cover and heat on **LOW** for 2-3 hours, stirring every 30 minutes after the first hour. Before serving, whisk to blend. Serve with bread sticks or vegetables for dipping.

Yield: 3-4 quarts

Green Chili Salsa

3 pounds lean ground beef
3 pounds pork sausage
1 (64-ounce) jar chunky salsa sauce
4 (10-ounce) cans condensed cream of chicken soup
3 (7-ounce) cans diced green chilies

Brown ground beef and pork sausage. Drain. Combine ingredients in Slow Cooker. Cover and cook on **HIGH** for 4-5 hours. Serve as a dip.

Yield: 6 quarts

SOUPS, STEWS, AND SAUCES

New England Clam Chowder

1 pound bacon, cut in small pieces
4 medium onions, chopped
8 medium Yukon Gold potatoes, peeled,
cut into 1/2-inch cubes
2 teaspoons salt
8 cups water
4 teaspoons dried basil
4 (7-ounce) cans minced clams with juice
4 cups evaporated milk or Half and Half

Sauté bacon and onion. Drain. Combine bacon and onions with potatoes, salt and water in Slow Cooker. Sprinkle basil on top. Cover and cook on **HIGH** for 2-1/2 to 3-1/2 hours. Turn to **HIGH** and add clams and evaporated milk. Cover and cook on **HIGH** for 40-50 minutes or until hot.

Yield: 15-20 servings

Sausage and Kidney Bean Stew

2 pounds Italian sausage
2 medium onions, halved and sliced
2 small green peppers, cut into chunks
2 teaspoons fresh minced garlic
2 (15-ounce) cans whole tomatoes
2 (16-ounce) cans kidney beans, drained
1 teaspoon dried oregano
1 teaspoon dried basil

Sauté sausage and drain. Combine ingredients in Slow Cooker. Cover and cook on **LOW** for 8-9 hours.

Yield: 4-6 servings

Spaghetti Sauce

2 pounds Italian sausage or lean ground beef
2 small onions, chopped
2 small green peppers, chopped
2 teaspoons fresh chopped garlic
4 (15-ounce) cans tomato sauce
2 (10-ounce) cans tomato puree
4 (6-ounce) cans tomato paste
1 cup water
2 teaspoons dried oregano
1 teaspoon dried basil
1/2 teaspoon dried thyme
1/2 teaspoon pepper

Sauté sausage or beef, onion, green pepper and garlic. Drain.
Add to Slow Cooker with remaining ingredients. Cover and cook
on **LOW** for 9-10 hours or until thick and bubbling.

Yield: 4 quarts

Chili

2 pounds lean ground beef
2 medium onions, chopped
2 (15-ounce) cans Hunt's Ready Tomato Sauce®
special chunky style
2 (15-ounce) cans tomatoes, garlic style
2 (15-ounce) cans chili beans
2 teaspoons chili powder
1/4 cup dill pickle juice

Sauté ground beef and onion, drain. Combine with other
ingredients in Slow Cooker. Cover and cook on **LOW** for
6-7 hours or until hot.

Yield: 8-10 servings

ENTREES

Beef Pot Roast

1 (5-pound) rump, shoulder or chuck roast
2 teaspoons salt
1/2 teaspoon pepper
10 medium potatoes, peeled and quartered
20 carrots, cut into 2-inch pieces
4 medium onions, halved
5 cups water or beef broth

Sprinkle roast with salt and pepper. Place half of vegetables in bottom of Slow Cooker, top with roast, then add remaining vegetables and liquid. Cover and cook on **HIGH** for 7-8 hours or until tender.

Yield: 14-16 servings

Roast Beef

1 (3-pound) chuck or round roast
1 (10-ounce) can condensed French onion soup

Place roast in Slow Cooker and pour onion soup over roast. Cover and cook on **LOW** for 8-9 hours or until tender.

Yield: 10-12 servings

Swiss Steak

2 pounds round steak
2 medium green peppers, sliced
1 large onion, sliced
2 (15-ounce) cans tomatoes, garlic-style

Cut round steak into 4 inch squares. Brown in skillet. Layer half of the round steak, followed by one-half of green pepper slices and one-half of onion slices. Pour one can of tomatoes over top. Repeat with remaining ingredients. Cover and cook on **LOW** for 8-9 hours or until meat is tender. Serve with mashed potatoes.

Yield: 6-8 servings

Tamale Pie

3 pounds lean ground beef
1-1/2 cups chopped onion
2-3/4 cups yellow corn meal
4-1/2 cups milk
3 eggs, beaten
1-1/2 cups water
3 packages chili seasoning mix
2 teaspoons salt
3 (15-ounce) cans diced tomatoes
3 (15-ounce) cans whole kernel corn, drained
3 (2-ounce) cans sliced ripe olives, drained
3 cup grated cheddar cheese

Sauté beef and onion until done and drain. Add remaining ingredients except cheese to beef mixture. Pour into Slow Cooker. Cover and cook on **HIGH** for 3-4 hours or until hot. Sprinkle cheese over top. Cook for another 5 minutes on **HIGH**.

Yield: 14-16 servings

Beef Stroganoff

2 pounds round steak
1-1/4 teaspoons salt
1/8 teaspoon pepper
1-1/4 cups chopped onions
3/4 teaspoon fresh minced garlic
2-1/2 tablespoons Worcestershire® sauce
2-1/2 cups beef bouillon
2-1/2 tablespoons catsup
2-1/2 tablespoons dry white wine or beef broth
1/2 cup flour dissolved in 1/2 cup water
1 pound fresh mushrooms, sliced
1-1/2 cups sour cream

rice or noodles, cooked

Cut steak into 1/2-inch strips and coat with salt and pepper. Place in Slow Cooker with onions. Mix garlic, Worcestershire® sauce, beef bouillon, catsup, and wine. Pour over meat mixture. Cover and cook on **LOW** for 8-9 hours or until meat is tender. Turn to **HIGH**. Stir in dissolved flour and mushrooms. Cover and cook on **HIGH** an additional 60-90 minutes, stirring twice, or until thick. Stir in sour cream and serve over rice or noodles.

Yield: 6-8 servings

Corned Beef

- 1 (3-pound) corned beef brisket
- 1 cup chopped onions
- 2 cloves garlic, minced

Trim excess fat from brisket and cut corned beef to fit into Slow Cooker. Add onions, garlic, and enough water to barely cover meat. Cover and cook on **LOW** for 11-12 hours or until tender.

Yield: 8-10 servings

Ham and Beans

- 2 pounds dried Great Northern Beans
- 2 pounds ham, cut into 1/2-inch cubes
- 2 medium onions, chopped
- 2 cups sliced celery
- 2 cups sliced carrots
- 2 tablespoons dried parsley
- 2 bay leaves
- 12 cups water
- 1 teaspoon salt
- 1/4 teaspoon pepper

Soak beans in 6 cups of water overnight, drain. Combine ham, beans, onion, celery, carrots, parsley, bay leaf, and water in Slow Cooker. Cover and cook on **HIGH** for 7-8 hours or until beans are tender. Remove bay leaf. Remove bone and cut meat into bite sized pieces, returning meat to Slow Cooker. Season with salt and pepper.

Yield: 10-12 servings

Pork with Peach Chutney

1 (6-pound) pork loin roast, boneless
2 (29-ounce) cans spiced or plain peaches, drained
1/2 cup raisins
1/2 cup brown sugar
1/2 cup vinegar
2 small onions, chopped
2 tablespoons prepared mustard
1 teaspoon salt

Combine ingredients except roast in blender or food processor to make chutney. Process until coarsely chopped. Place roast in Slow Cooker and pour chutney over roast. Cover and cook on **HIGH** for 7-8 hours or until meat is tender.

Yield: 12-16 servings

Sausage and Cabbage

2 (14-ounce) packages smoked sausage, sliced
1 head cabbage, cut into 16 pieces
2 medium onions, chopped
2 medium peppers, chopped
1 teaspoon salt
1/4 teaspoon pepper
3-4 cups chicken broth

Combine ingredients in Slow Cooker and add enough chicken broth to barely cover food. Cover and cook on **HIGH** for 4-5 hours or until vegetables are tender.

Yield: 8 servings

Shredded Pork Barbeque

1 (7-8 pound) pork butt, shoulder or blade roast
3 (15-ounce) cans whole tomatoes, drained
1-1/4 cups vinegar
3 medium onions, sliced
1/3 cup Worcestershire® sauce
1/2 cup brown sugar
1 teaspoon crushed red pepper flakes
1 tablespoon salt
1 teaspoon pepper
3 (16-ounce) bottles barbecue sauce

Combine all ingredients in Slow Cooker. Cover and cook on **HIGH** for 7-8 hours or until meat is tender. Remove meat and discard bone. Dice or shred meat and serve with barbecue sauce.

Yield: 14-16 servings

Spare Ribs

4-6 pounds pork loin country-style ribs
1 cup catsup
1/3 cup vinegar
1/2 cup brown sugar
1/3 cup honey
1/4 cup soy sauce
1 teaspoon ground mustard
1 teaspoon salt
1/2 teaspoon garlic powder
1/4 teaspoon pepper

Bake spare ribs in 500°F oven for 30 minutes, turning halfway through cooking. Drain grease and place spare ribs in Slow Cooker. Mix all other ingredients to make a sauce. Pour sauce over spare ribs. Cover and cook on **LOW** for 10-11 hours or until tender.

Yield: 4-6 servings

Baked Ham

- 1 (6-pound) boneless ham
- 1/4 cup currant jelly
- 1/2 tablespoon vinegar
- 1/4 teaspoon ground mustard
- 1/8 teaspoon ground cinnamon
- 10 whole cloves

Place ham in Slow Cooker. Cover and cook on **HIGH** for 3-4 hours. Melt currant jelly, vinegar, mustard, and ground cinnamon in a sauce pan. Remove ham. Score ham and stud it with whole cloves. Place ham back in Slow Cooker. Pour sauce over ham. Cover and cook on **HIGH** for 30-60 minutes.

Yield: 18-20 servings

Spaghetti Sauce with Meat Balls

- 3 pounds Italian sausage
- 2 medium onions, chopped
- 6 cloves garlic, minced
- 1-1/2 teaspoons salt
- 1/2 teaspoon pepper
- 1-1/2 cups Italian bread crumbs
- 2 eggs
- 6 ounces Parmesan cheese, shredded
- 1 pound fresh mushrooms, sliced
- 4 (15-ounce) cans tomatoes, Italian-style
- 4 (15-ounce) cans tomato sauce, Italian-style
- 1/2 cup chopped basil leaves
- 1-1/2 teaspoons dried oregano
- 1-1/2 teaspoons dried thyme
- 1/4 cup sugar
- 1/2 teaspoon crushed red pepper
- 2 bay leaves
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Combine sausage, onion, garlic, salt, pepper, bread crumbs, and egg and form into 1-1/2 inch balls. Place into Slow Cooker. Combine remaining ingredients and pour over meat balls. Cover and cook on **HIGH** for 8-9 hours or until meat is done. Remove bay leaf before serving.

Yield: 10-12 servings

Ham Balls with Sweet and Sour Sauce

- 1 pound ham, ground
- 1 pound lean ground beef
- 1 clove garlic, minced
- 4 ounces Parmesan cheese, grated
- 1-1/2 cups bread crumbs
- 1/4 cup chopped parsley
- 1/4 cup soy sauce
- 1 teaspoon ground mustard
- 1/8 teaspoon pepper
- 2 eggs, beaten
- 2 cups peach preserves
- 1 (16-ounce) bottle honey Dijon® barbecue sauce

Combine all ingredients except for peach preserves and barbecue sauce. Form into 1-1/2 inch balls. Mix peach preserves and barbecue sauce together and pour over meatballs. Cover and cook on **HIGH** for 6-7 hours or until meat is done.

Yield: 24 meatballs

Pork Chops and Potatoes

- 12 center cut bone-in pork chops, 1/2-inch thick
- 4 (10-ounce) cans condensed cream of mushroom soup
- 1 cup chopped onion
- 3/4 cup celery, thinly sliced
- 1 tablespoon celery salt
- 1 teaspoon pepper
- 12 medium potatoes, peeled and sliced

Combine ingredients. Cover and cook on **HIGH** for 9-10 hours or until meat is tender.

Yield: 12 servings

Everyday Chicken

2 (3-pound) chickens, cut up
2 teaspoons paprika
1 teaspoon salt
1/2 teaspoon pepper
2 (10-ounce) cans condensed cream of celery soup
1 cup white wine or chicken broth

Sprinkle chicken with paprika, salt, and pepper. Combine soup and wine or broth. Place half of chicken in Slow Cooker and pour half of soup mixture over chicken. Repeat layers. Cover and cook on **HIGH** for 4-5 hours or until done.

Yield: 8-10 servings

Garlic Chicken, Tomatoes and Potatoes

8 chicken breast halves, boneless-skinless
16 small new potatoes, quartered
2 (15-ounce) cans tomatoes, Italian-style
2 tablespoons fresh minced garlic
1-1/2 teaspoons salt
1/2 teaspoon pepper
2 teaspoons ground mustard
2 cups white wine or chicken broth
1/4 cup cornstarch dissolved in 2 tablespoons cold water

Place potatoes and chicken in Slow Cooker. Mix together tomatoes, garlic, salt, pepper, dry mustard, and wine. Pour over potatoes and chicken. Cover and cook on **HIGH** for 5-6 hours. Remove potatoes and chicken, leaving the broth. Stir the dissolved cornstarch into the broth. Cover and cook on **HIGH** for 20-30 minutes, or until thickened. Add chicken and potatoes. Cover and cook on **HIGH** for an additional 15 minutes or until hot.

Yield: 8 servings

Chicken and Rice

8 chicken breast halves, boneless-skinless
2 cups chopped green onion
4 cups chopped celery
1/2 teaspoon salt
1/2 teaspoon pepper
1 cup soy sauce
1/2 cup dry white wine or chicken broth
3 cups chicken broth

2 cups uncooked rice
2 cups water

Combine all ingredients except rice and water in Slow Cooker. Cover and cook on **LOW** for 8-9 hours. Stir in rice. Cover and cook on **HIGH** for an additional hour, stirring twice, or until rice is tender.

Yield: 8 servings

Stuffed Chicken Breast with Curry

1/2 pound sausage
1/2 teaspoon ginger
1 egg
2 tablespoons soy sauce
1/2 cup chopped onion
1/4 cup chopped parsley
2 teaspoons curry powder
6 chicken breast halves, boneless-skinless
1/2 teaspoon salt
1/4 teaspoon pepper
1 (10-ounce) can condensed cream of chicken soup

Mix together sausage, ginger, egg, soy sauce, onion, parsley, and curry and set aside. Slit breast on one side to make a pocket. Season chicken breast with salt and pepper. Stuff each chicken breast with 1/6 of the stuffing mixture, securing with toothpicks and place in Slow Cooker. Pour chicken soup over top of chicken. Cover and cook on **LOW** for 9-10 hours or until done.

Yield: 6 servings

Chicken and Cheese Enchilada Casserole

1/4 cup olive oil
20 (6-inch) corn tortillas
24 ounces Monterey Jack cheese, shredded
5 (10-ounce) cans chunk chicken
3 (4-ounce) cans green chilies, chopped
1-1/4 cups chopped onion
4 (10-ounce) cans green chili enchilada sauce

Spray sides of ceramic liner with cooking spray and pour oil into bottom. Layer ingredients in Slow Cooker: 4 tortilla shells, 1 cup cheese, 1 cup chicken, 1/4 cup green chilis, 1/4 cup onion, 1 cup enchilada sauce, and 1 cup cheese. Repeat for remaining ingredients. Pour any remaining enchilada sauce and then the remaining cheese over the top. Cover and cook on **HIGH** for 3-4 hours or until hot.

Yield: 8-10 servings

Chicken Tetrazzini

8 chicken breast halves, boneless-skinless
4 (10-ounce) cans condensed cream of chicken soup
1-1/2 large onions, chopped
1-1/2 teaspoons salt
1-1/2 teaspoons dried Italian seasoning
1/4 teaspoon pepper
1/4 cup dried parsley
3/4 cup dry white wine or chicken broth
1-1/2 pounds fresh mushrooms, sliced

pasta, cooked

Combine all ingredients except mushrooms and pasta in Slow Cooker. Cover and cook on **LOW** for 5-6 hours or until done. Stir in mushrooms the last half hour. Serve over cooked pasta.

Yield: 8 servings

VEGETABLES

Vegetable Cheese Bake

- 1 (16-ounce) package frozen broccoli florets
- 1 (16-ounce) package frozen baby carrots
- 1 (16-ounce) package frozen cauliflower
- 1 (16-ounce) package frozen Brussels sprouts
- 2 (10-ounce) cans condensed cream of mushroom soup
- 2 pounds Velveeta® cheese, cut into 1-inch cubes

Thaw frozen vegetables. Place ingredients in Slow Cooker in order listed. Cover and cook on **HIGH** for 2-3 hours or until vegetables are tender.

Yield: 10-12 servings

Maple Baked Beans

- 5 (14-ounce) cans pork 'n beans
- 1/4 cup chopped onion
- 1/3 cup maple syrup
- 2 teaspoons ground mustard
- 6 slices of bacon, cooked and crumbled

Combine ingredients in Slow Cooker. Cover and cook on **LOW** for 7-8 hours or until thick and hot.

Yield: 15 servings

Old Settler's Baked Beans

1-1/2 pounds lean ground beef
1-1/2 pounds chopped bacon
2-1/2 medium onions, chopped
1 cup brown sugar
1 cup white sugar
3/4 cup catsup
3/4 cup barbecue sauce
1-1/2 teaspoons salt
3 tablespoons prepared mustard
3 (16-ounce) cans kidney beans, drained
3 (16-ounce) cans pork 'n beans
3 (16-ounce) cans butter beans, drained

Sauté ground beef, bacon and onion. Drain. Place in Slow Cooker. Add sugars, catsup, barbecue sauce, salt and mustard. Stir beans into other ingredients. Cover and cook on **HIGH** for 3-4 hours or until thick and hot.

Yield: 20-24 servings

Green Beans and Ham

3 pounds fresh green beans, cut into 1" pieces
3 cups cubed ham
3 cups cubed potatoes
1-1/2 cups chopped onion
1 tablespoon salt
2 teaspoons pepper

Combine ingredients and add enough water to barely cover beans. Cover and cook on **HIGH** for 7-8 hours or until vegetables are tender.

Yield: 12-14 servings

DESSERT

Baked Apples

20 medium baking apples

1/2 cup lemon juice

1/2 cup butter, melted

3/4 cup brown sugar

2 teaspoons nutmeg

4 teaspoons cinnamon

Peel, core and cut apples in halves. Place in Slow Cooker. Drizzle with lemon juice and butter. Sprinkle with sugar and spices. Cover and cook on **HIGH** for 5-6 hours or until tender.

Yield: 10-12 servings

LIMITED ONE YEAR WARRANTY

Warranty: This cook's essentials® product is warranted by the manufacturer to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: This manufacturer's warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Implied Warranties: ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Performance: During the above one-year manufacturer's warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair: Should the appliance malfunction, you should first call toll-free 1 (800) 233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number CESC8 when you call.

In-Warranty Service (USA): For an appliance covered under the manufacturer's warranty period, no charge is made for service or postage. Call for return authorization 1 (800) 233-9054.

Out-of-Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$10.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

For Products Purchased in the USA, but Used in Canada: You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

Risk During Shipment: We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted..

To return the appliance, ship to:

ATTN: Repair Department
708 South Missouri Street
Macon, MO 63552

To contact us, please write to, call, or email:

Repair Department
P.O. Box 7366
Columbia, MO 65205-7366
1-800-233-9054

Limitation of Remedies: No representative or person is authorized to assume for the manufacturer any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and in no event shall the manufacturer be liable for any incidental or consequential damages, losses or expenses. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Legal Rights: This manufacturer's warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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