

Across the Fence

Slow Cooker Recipes – March 2018

Carolyn Peake's Recipes

Gingerbread

½ cup sugar	2 tsp. ground ginger
½ cup butter, softened	1½ tsp. baking soda
2½ cups all-purpose flour	1 tsp. ground cinnamon
1 cup light molasses	½ tsp. ground cloves
1 egg lightly beaten	1 cup hot water

Spray inside of a 4½ quart slow-cooker with non-stick cooking spray. In a large bowl, beat sugar and butter with an electric mixer at medium speed for 3 to 5 minutes, or until well blended. Add flour, molasses, egg, ginger, baking soda, cinnamon, and cloves; beat until well blended. Stir in water and mix well. Pour batter into slow-cooker. Cover and cook on HIGH for 1½ to 1¾ hours or until a toothpick inserted in center comes out clean. Serve warm and top with whipped cream or ice cream if desired, or sprinkle with confectioner's sugar instead. **Yields:** 6 to 8 servings.

Banana Nut Bread

½ cup butter	1¾ cup all-purpose flour
⅔ cup sugar	2 tsp. baking powder
2 eggs, well beaten	¼ tsp. baking soda
2 Tbsp. dark corn syrup	½ cup chopped walnuts
3 ripe bananas, well mashed	

Grease and flour inside of slow-cooker. In a large bowl, beat the butter at medium speed with electric mixer until fluffy. Slowly add eggs, sugar, corn syrup and bananas; beat until smooth. Sift flour, baking powder and baking soda in a small bowl. Slowly beat this mixture into the banana mixture, then add walnuts and mix thoroughly. Pour batter into slow-cooker. Cover and cook on HIGH for 2 to 3 hours. Let cool before turning bread out onto serving platter. **Yield:** 1 loaf. **Note:** This bread freezes well for later use. It can also be doubled for a 5, 6 or 7 quart slow-cooker.

Harvest Ham Supper

6 carrots cut into 2-inch pieces
3 medium sweet potatoes, quartered
1 to 1½ lbs. boneless ham
1 cup Vermont maple syrup

Arrange carrots and sweet potatoes in the bottom of the slow-cooker. Place the ham on top of the carrots and potatoes. Pour the syrup over the ham and vegetables. Cover and cook on LOW heat for 6 to 8 hours. **Yield:** 6 servings.

Sunshine Squash

1 butternut squash (about 2 lbs.) seeded and diced
1 can (15 oz.) corn, drained
1 can (14 oz.) diced tomatoes
1 onion, coarsely chopped

1 green bell pepper, cut into 1-inch pieces
½ cup chicken broth
1 clove of garlic, minced
¼ tsp pepper
1 Tbsp. plus 1½ tsp. tomato paste

Combine all ingredients except tomato paste in slow-cooker. Cover and cook on low for 6 hours or until squash is tender. Remove about ¼ cup of the cooking liquid and blend it with the tomato paste. Stir this mixture into the slow-cooker, cover and cook on LOW for about 30 minutes or until mixture is slightly thickened and heated through. **Yield:** 6 to 8 servings.

Deb Plumley's Recipes

Slow-Cooker Caramel Cake

1 pkg. (15.25 oz.) yellow cake mix
1 cup half and half creamer
½ cup vegetable oil
3 eggs

1½ cups boiling water
¾ cup brown sugar, packed
2 Tbsp. butter

Spray a 6 to 7 quart slow-cooker with nonstick cooking spray or line with a slow-cooker liner and spray that with cooking spray (I used the liner, it's not necessary except it makes for easy clean up). Stir cake mix, creamer, oil, and eggs in a large bowl with a whisk or a hand mixer until smooth. Pour into prepared slow-cooker. Heat water in a microwave or small saucepan until boiling. Whisk in brown sugar and butter until the butter is melted. Slowly drizzle over the cake batter in the pan. Cover the crock pot with a paper towel then place the lid on top. The paper towel is to catch any condensation so it doesn't get the cake wet. Cook on HIGH for 1½ to 2½ hours. There is quite a range of cooking time because all crock pots cook differently. Start peeking at the cake after 1½ hours. Once it no longer looks like batter, check with a toothpick to check for doneness. A few crumbs will stick to the toothpick when it's done. Serve warm with caramel sauce and ice cream. Store in refrigerator for up to 3 days. **Yield:** 8 to 10 servings.

Pizza Soup

1 large garlic clove
1 red onion
2 green bell peppers
8 oz. sliced mushrooms
4 oz. pepperoni, thinly sliced

4 cups beef broth
28 oz. diced tomatoes
2¼ oz. sliced black olives
1 Tbsp. dried basil
1 Tbsp. dried oregano

Place pepperoni in layers on paper towels. Heat in microwave for 35 seconds. Remove and carefully blot the extra grease and cut into small pieces. Chop the garlic, onion and peppers. Add all to crockpot and stir well. Cook on LOW heat for approximately 6 hours. Season with salt and pepper to taste. Stir well and ladle into bowls. Serve with shredded cheese and bread sticks. **Note:** Cooked ground beef may also be added. **Yield:** 6 to 8 servings.

Potato Biscuits (From a 1992 Across The Fence Carolyn Peake recipe)

1½ cup flour
1 Tbsp. baking powder
2 Tbsp. shortening

½ cup cold mashed potatoes
½ cup cold milk

Preheat oven to 400°F. Combine flour and baking powder; cut in shortening. Add potato and mix thoroughly. Add enough milk to make a soft dough. Roll lightly to ½-inch thickness. Cut with biscuit cutter. Bake 12 to 15 minutes and serve hot. **Yield:** 12 biscuits.

Cranberry-Apple Salsa

2 Tbsp. sugar
2 Tbsp. cider vinegar
2 Tbsp. fresh lemon juice
3 sweet apples, peeled, cored, and chopped (about 2 cups)
1 cup whole cranberry sauce
½ cup scallions, finely chopped
1 jalapeno pepper, stemmed, seeded, and finely chopped
2 Tbsp. chopped fresh cilantro (optional)

Combine sugar, cider vinegar, lemon juice and 1 cup of the chopped apples into a slow-cooker. Cover and cook on LOW heat for 1 to 2 hours until apples are soft. Mash with a potato masher until almost smooth. Add cranberry sauce to apple mixture and let cook about 30 minutes. Add the remaining apples, scallions, jalapenos and stir together. Let cool and top with cilantro before serving. Refrigerate any remaining salsa for up to 3 days.

Lyn Jarvis' Recipes

Savory Chicken Stew

1 can (10¾ oz.) condensed cream of chicken soup, undiluted
1 cup water
½ lb. cubed boneless skinless chicken breasts
1 large potato, peeled and cut into ¾-inch cubes

2 medium carrots, cut into ¼-inch slices
½ cup sliced fresh mushrooms, optional
¼ cup chopped onion
1 tsp. chicken bouillon granules
¼ tsp. poultry seasoning

In a 3-qt. slow-cooker, combine all ingredients. Cover and cook on LOW for 6 to 7 hours or until vegetables are tender. **Yield:** 2 servings.

Slow-Cooker Tips:

Don't Overfill Your Slow-Cooker: To make sure your meal is finished in the time listed on your recipe, and to avoid potential food-safety hazards, don't overfill your slow-cooker.

Keep a Lid on It: Resist the urge to take off the lid and peek at your meal. Opening the slow-cooker lets heat escape and slows cooking. Only open it 30 to 45 minutes before the low end of the cooking range to check doneness.

Maximize Flavor: Brown meat and/or vegetables in a skillet before adding it to the cooker. Then deglaze the pan with the liquid to get all the brown, caramelized bits from the sauté pan and pour into the cooker. You'll end up with a richer flavor that can't be achieved by slow-cooking alone.

Slow-Cooker Cinnamon Roll Monkey Bread

2 cans grand cinnamon rolls (5 per can)
¼ cup sugar
1 tsp. cinnamon

½ cup brown sugar
½ cup unsalted butter, melted
½ cup chopped nuts

Open each can of cinnamon rolls. Reserve the icing. Cut each roll into 6 pieces. Place the granulated sugar and cinnamon in a gallon size reseal-able bag. Add the cut up cinnamon rolls (the pieces will fall apart a little) to the bag. Seal and shake to coat the pieces with cinnamon sugar. Stir together the brown sugar and melted butter. Spray a 5 to 7 quart slow-cooker with nonstick cooking spray. Place half the dough pieces in the bottom of the slow-cooker. Pour half the melted butter mixture over the top; add the rest of the cinnamon roll pieces and the rest of the melted butter. Cover the slow-cooker and cook on HIGH for about 2 hours. (Check it at one hour, then again at one and a half hours, just to be safe.) The edges will start to brown, but the top will still be a little gooey looking. Turn off the slow-cooker and let sit for 5 minutes before serving.

Optional: Drizzle the icing that came with the rolls over the top of the monkey bread in the slow-cooker, or pour it over like syrup after serving.

Note: The monkey bread will stick as it cools. Serve warm and make sure that you take it all out before it cools all the way or it will require soaking. Substitute regular grand biscuits for a more traditional flavor. Add ½ cup chocolate chips for a flavor twist.

Black and Blue Cobbler

1 lb. fresh blueberries
1 lb. fresh blackberries
¾ cup sugar
¾ cup water
¼ cup quick-cooking tapioca
¾ cup all-purpose flour
½ cup cornmeal
2 Tbsp. sugar
1 tsp. baking powder

¼ tsp. salt
1 egg, lightly beaten
⅓ cup milk
3 Tbsp. butter, melted
1 tsp. lemon zest
1 Tbsp. coarse sugar or granulated sugar
vanilla ice cream, whipped cream, half & half or light cream (optional)

In a 4 quart slow-cooker combine the first five ingredients (through tapioca). Cover and cook on HIGH for 1 hour. For cobbler topping, in a medium bowl stir together the next five ingredients (through salt). In a small bowl combine egg, milk, melted butter, and lemon zest; add to dry ingredients. Stir just until moistened. Stir berry mixture (important to stir here to fully incorporate the tapioca).

Drop cobbler topping by tablespoons into 6 mounds on top of the hot berry mixture spacing mounds evenly. Sprinkle mounds with coarse sugar. Cover and cook about 60 minutes more or until a wooden toothpick inserted in the center of topping comes out clean. Turn off cooker. Let stand uncovered about 45 minutes to cool before serving. If desired, serve warm cobbler with ice cream. **Yield:** 6 servings.

Pulled Barbecued Chicken Sandwiches

2 lbs. boneless, skinless chicken breasts
1 cup barbecue sauce (a flavor you like)
1/3 cup Italian dressing
2 Tbsp. packed brown sugar
1 Tbsp. Worcestershire sauce

2 Tbsp. cornstarch
2 Tbsp. chicken broth
additional barbecue sauce, if desired
hamburger buns
bread and butter pickles, optional

Place chicken in the slow-cooker. In a medium bowl, whisk together the barbecue sauce, Italian dressing, sugar, and Worcestershire sauce. Pour the sauce over the chicken. Cover and cook on low for 4½ to 5 hours. Remove the chicken to a cutting board. In a small bowl, mix cornstarch and chicken broth. Stir it into the sauce in the slow-cooker. Cover and cook on high until the sauce is thickened and heated through (10 to 15 minutes). Meanwhile, use two forks to shred the chicken. Return the shredded chicken to the slow-cooker and stir. Add additional barbecue sauce if more sauce is needed or desired. Cover and continue cooking on LOW for 45 minutes. Serve chicken piled onto hamburger buns. Add pickles, if desired. **Yield:** 8 to 10 servings.

Slow-Cooker Crème Brûlée

3 large egg yolks
1/2 cup heavy whipping cream

1/4 cup sugar, plus 2 teaspoons for topping
1/4 of a vanilla bean (or 1 tsp. vanilla extract)

Combine the egg yolks, whipping cream and 1/4 cup of the sugar in a bowl. Whisk to combine. Using a dull knife, scrape the seeds out of the vanilla bean and add it to the cream mixture. It should be about 1/8 tsp. of vanilla bean seeds. You can substitute extra, if you prefer. Whisk the mixture together very well. Meanwhile, take two 12-inch long pieces of foil and roll them up into a snake shape. Curl it into a circle, pinching the ends together. Place in the bottom of your slow-cooker. Repeat with the other piece of foil. Place each ramekin on top of each foil ring. Pour boiling water in the slow-cooker (carefully! don't splash water on the custards) until the water reaches up about 1/3 of the way on the ramekins. Turn the slow-cooker to LOW and cook for 2 to 2½ hours. When done, the custard should be set, poke it with a knife to be sure. Cover and chill the custards at least 6 hours. Before serving, sprinkle the remaining 2 teaspoons sugar evenly over both custards and torch with a culinary torch until brown. **Note:** To caramelize sugar without a torch, move oven rack to top rung and broil for 3 to 10 minutes checking often. The sugar will boil and brown. Cool and enjoy. **Yield:** 2 servings.

Slow-Cooker Beef and Scalloped Potato Casserole

1 lb. lean (at least 80%) ground beef
1 cup diced yellow onions
1 pkg. (8 oz.) cream cheese, cubed
3½ cups water
2 boxes (4.7 oz. each) scalloped potatoes

Topping:
1 cup shredded sharp Cheddar cheese
1/2 cup chopped cooked bacon (6 slices)
2 Tbsp. thinly sliced green onions
sour cream, if desired

Spray 4½ to 5 quart slow-cooker with cooking spray. In 10-inch nonstick skillet, cook beef and onions over medium-high heat 7 to 9 minutes, stirring occasionally, until brown; drain. Return beef mixture to skillet, and place over low heat; stir in cream cheese. Cook 2 to 3 minutes, stirring frequently, until cream cheese melts. In slow-cooker, mix water and sauce mixes (from scalloped potatoes boxes), then stir in potatoes (from scalloped potatoes boxes). Spread beef mixture over potatoes. Cover; cook on LOW heat setting 2 to 2½ hours or until potatoes are tender and liquid is absorbed. Stir mixture. Top with Cheddar cheese; cover, and cook on LOW heat 3 to 5 minutes longer or until cheese is melted. Top with bacon and green onions. Serve with sour cream. **Yield:** 8 servings.

Viewer's Recipes

Chicken Noodle Soup

Donna Barcomb – Milton, Vt.

1 can (14½ oz.) chicken broth	¼ cup diced celery
1 can (14½ oz.) diced tomatoes, undrained	1 bay leaf
1 cup cubed cooked chicken	⅛ tsp. dried thyme
1 can (8 oz.) mushroom stems & pieces, drained	1 cup cooked egg noodles
¼ cup sliced fresh carrot	salt to taste

In a 1½ quart slow-cooker combine the first 8 ingredients. Cover and cook on LOW for 6 hours. Then stir in noodles; cover and cook on HIGH for 10 minutes. Discard bay leaf. Recipe may be doubled in larger slow-cooker. **Yield:** 4 servings.

Chicken Paresienne

Alice Munson – Weybridge, Vt.

6 medium chicken breasts	1 can (11.5 oz.) mushroom soup
salt & pepper	1 can (4 oz.) sliced mushrooms
paprika	1 cup sour cream
½ cup white wine	

Sprinkle chicken lightly with salt, pepper, and paprika. Place in crockpot. Mix wine, soup, and mushrooms until well combined. Mix in sour cream. Pour over chicken and sprinkle with paprika. Cover and cook on LOW for 6 to 8 hours. Serve sauce over chicken with rice or noodles.

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