

Across the Fence

Slow Cooker & Crockpot Recipes – November 2016

Deb Plumley Recipes

Cheese and Bacon Dip

16 slices bacon, diced	2 tsp. Worcestershire sauce
16 oz. cream cheese, cubed and softened	1 tsp. dried minced onion
4 cups shredded mild cheddar cheese	½ tsp. dry mustard
1 cup half & half	½ tsp. salt
	2 to 3 drops Tabasco® sauce

Brown and drain bacon. Set aside. Mix remaining ingredients in slow cooker (1 to 1½ qt. size). Cover and cook on LOW about 1 hour stirring occasionally until the cheese melts. Serve with tortilla chips or pretzels.

Tasty Meatball Stew

2 lbs. meatballs*	8 medium carrots, sliced	½ tsp. salt
6 medium potatoes, peeled and diced fine	4 cups vegetable juice	½ tsp. pepper
1 large onion, sliced	1 tsp. dried basil	
	1 tsp. dried oregano	

Place meatballs on a lightly greased pan. Bake at 400°F for 20 minutes. Place potatoes, onions and carrots in a 4 to 6-qt. slow cooker. Place meatballs on top of vegetables in slow cooker. In a large bowl, combine vegetable juice and seasonings. Pour over meatballs and vegetables in slow cooker. Cover cooker and cook on HIGH 4 to 5 hours or until vegetables are tender. **Tip:** If the stew is soupier than you want, at the end of the cooking time, remove the cover and allow the excess liquid to evaporate. ***Note:** Use frozen store bought meatballs or your favorite meatball recipe.

Apple Date Crisp

6 cups thinly sliced peeled apples, about 6 medium, preferably Golden Delicious	⅓ tsp. salt
2 tsp. lemon juice	½ tsp. cinnamon
⅓ cup chopped dates	¼ tsp. ginger
1½ cups quick-cooking oats	Pinch nutmeg
½ cup flour	Pinch cloves, optional
½ cup packed light brown sugar	¼ cup cold butter, cut into small pieces

Spray slow cooker with nonstick cooking spray. Place apples in a medium bowl. Sprinkle with lemon juice, toss to coat. Add dates and mix well. Transfer apple mixture to slow cooker. Combine oats, flour, brown sugar, salt and spices in medium bowl. Cut in butter with pastry blender or two knives until mixture resembles coarse crumbs. Pour oat mixture into slow cooker over apples; smooth top. Cover; cook on HIGH about 2 hours or on LOW about 4 hours or until apples are tender.

Yield: 6 servings.

Breakfast Casserole

6 eggs, beaten
1 lb. Little Smokies® (cocktail wieners)*
1½ cup milk
1 cup shredded cheddar cheese

8 slices bread, torn into pieces
1 tsp. salt
½ tsp dry mustard
1 cup shredded mozzarella cheese

Mix together all ingredients except mozzarella cheese. Pour into greased 4 qt. slow cooker. Sprinkle mozzarella cheese over the top. Cover and cook 2 hours on HIGH, then 1 hour on LOW.

***Note:** Can substitute 1½ lb. bulk sausage, browned and drained.

Carolyn Peake's Recipes

Lemon Garlic Dump Chicken

1 to 2 tsp. minced garlic
¼ cup olive oil
1 Tbsp. parsley flakes

1 Tbsp. lemon juice (or juice of one lemon)
4 to 6 chicken breasts (or 8 to 10 tenders)

Place all ingredients into a 1-gallon freezer bag. After sealing the bag, turn it over several times to mix everything and coat chicken well. Freeze flat. **To cook:** Thaw chicken and pour chicken and marinade into a baking dish. Turn chicken to coat. Bake at 350°F for 35 minutes **or** thaw chicken and grill in a cast iron skillet on the stove or on a barbecue grill until no longer pink inside. **Crockpot method:** Place the frozen chicken in the crockpot and cook on LOW for 6 to 8 hours, or HIGH for 4 to 6 hours.

Crock-Pot Orange Sweet Rolls

7 Tbsp. salted butter, divided
½ cup brown sugar, divided
1 can (8 oz.) refrigerated crescent rolls
⅓ cup orange marmalade

Orange Glaze:

1 Tbsp. butter, melted
1 cup confectioner's sugar
Zest and juice of one orange

Stir 3 tablespoons melted butter and ¼ cup brown sugar into the bottom of the crock pot. Unroll the crescent roll dough and pinch seams together. Spread evenly with softened butter. Spread the orange marmalade on top of the butter, sprinkle with remaining brown sugar. Roll the dough tightly into a log and cut into 8 equal pieces (about 1-inch wide). Place the buns in the crock pot and cook on HIGH for 1 to 2 hours until the bottoms of the buns are golden brown. Top with glaze and serve warm. **Glaze:** In a small bowl, combine the confectioner's sugar, melted butter and orange zest. Cut the orange in half and squeeze in enough juice to make a glaze. Stir with a fork until smooth. If the glaze is too thin, add more sugar. Pour over the top of the buns. **Yield:** 8 rolls.

Hot Spiced Lemon Drink

2½ quarts water
2 cups sugar
1½ cups orange juice
½ cup plus 2 Tbsp. lemon juice

¼ cup canned 100% pineapple juice
1 cinnamon stick
½ tsp. whole cloves

In a 5-quart slow cooker, combine water, sugar and juices. Place cinnamon stick and cloves on a double thickness of cheesecloth; bring up the corners of cloth and tie with kitchen string to form a bag. Place in slow cooker. Cover and cook on LOW for 2 to 3 hours or until heated through. Discard spice bag.

Yield: about 3 quarts.

Pumpkin Pie Pudding

1 can (15 oz.) solid-pack pumpkin	½ cup baking mix	2 tsp. vanilla extract
1 can (12 oz.) evaporated milk	2 large eggs, beaten	Whipped cream or ice cream
¾ cup sugar	2 Tbsp. butter, melted	
	2½ tsp. pumpkin pie spice	

Combine first eight ingredients. Transfer to a greased 3-qt. slow cooker. Cook covered on LOW until a thermometer reads 160°F, about 6 to 7 hours. Serve with whipped cream or ice cream. **Yield:** 6 servings.

Lyn Jarvis' Recipes

Hash Brown Egg Brunch

1 pkg. (32 oz.) frozen shredded hash brown potatoes	1½ cups (6 oz.) shredded cheddar cheese
1 lb. bacon strips, cooked and crumbled	12 eggs
1 medium onion, chopped	1 cup milk
1 medium green pepper, chopped	½ tsp. salt
	½ tsp. pepper

Layer a third of the potatoes, bacon, onion, green pepper and cheese in a 5-qt. slow cooker coated with cooking spray. Repeat layers twice. In a large bowl, whisk the eggs, milk, salt and pepper; pour over top. Cover and cook on HIGH for 30 minutes. Reduce heat to LOW; cook for 3½ to 4 hours or until a thermometer reads 160°F. **Yield:** 10 servings. Recipe may be halved.

Maple-Glazed Meatballs

1½ cups ketchup	1 tsp. dry mustard
1 cup Vermont maple syrup	2 pkgs. (16 oz. ea.) frozen fully-cooked meatballs
½ cup reduced-sodium soy sauce	1 can (20 oz.) pineapple chunks, drained
1 Tbsp. quick-cooking tapioca	
1½ tsp. ground allspice	

Stir together ketchup, maple syrup, soy sauce, tapioca, allspice and mustard in slow cooker. Partially thaw and separate meatballs. Carefully stir meatballs and pineapple chunks into ketchup mixture. Cover; cook on LOW 5 to 6 hours. Stir before serving. Serve with cocktail picks. Variation: Serve over hot cooked rice for an entree. **Yield:** about 48 meatballs. **Note:** Recipe may be halved.

Double-Onion Beef Brisket

1 fresh beef brisket (4 lbs.)	3 medium onions, halved and sliced, divided	¼ cup packed brown sugar
1½ tsp. salt	3 celery ribs, chopped	¼ cup cider vinegar
1½ tsp. pepper	Chili sauce to taste	1 envelope onion soup mix
2 Tbsp. olive oil		

Cut brisket in half; sprinkle all sides with salt and pepper. In a large skillet, brown brisket in oil; remove and set aside. In the same skillet, sauté onions for 1 to 2 minutes or until caramelized. Place half of the onions in a 5-qt. slow cooker; top with celery and brisket. Combine the chili sauce, brown sugar, vinegar and soup mix. Pour over brisket; top with remaining cooked onions. Cover and cook on LOW for 6 to 7 hours or until meat is tender. Let stand for 5 minutes before slicing. Skim fat from cooking juices and serve with meat. **Yield:** 10 servings. Recipe can be halved.

Layered Mexican Style Casserole

2 cans (15½ oz. each) hominy*, drained	1 can (6 oz.) tomato paste
1 can (15 oz.) black beans, rinsed and drained	½ tsp. ground cumin
1 can (14½ oz.) diced tomatoes with garlic, basil and oregano, undrained	3 large (9-inch diameter) flour tortillas
1 cup thick and chunky salsa	8 oz. shredded Monterey Jack cheese**
	½ cup sliced black olives

Spray slow cooker with nonstick cooking spray. Prepare foil handles to make removing tortilla stack easier. Crisscross three 18x2-inch strips of heavy duty foil in a spoke design in slow cooker. Stir together hominy, beans, tomatoes with juice, salsa, tomato paste and cumin in large bowl. Press one tortilla in bottom of slow cooker (edges of tortilla may turn up slightly). Top with one third of hominy mixture and one third of cheese. Repeat layers. Press remaining tortilla on top. Top with remaining hominy mixture. Set aside remaining cheese. Cover; cook on LOW 6 to 8 hours. Sprinkle with remaining cheese and olives. Cover; let stand 5 minutes. Pull out tortilla stack with foil handles. **Yield:** 8 servings ***Note:** Hominy is corn that has been treated with slaked lime to remove the germ and hull. It can be found with the canned vegetables in most supermarkets. ****8 oz. or 2 cups shredded cheese.**

Cherry Flan

5 eggs	1 tsp. vanilla
½ cup sugar	1 bag (16 oz.) frozen, pitted dark sweet cherries, thawed
½ tsp. salt	Sweetened whipped cream or
¾ cup flour	cherry vanilla ice cream (optional)
1 can (12 oz.) evaporated milk	

Grease inside of slow cooker. Beat eggs, sugar and salt in large bowl of electric mixer at high speed until thick (this will take a few minutes). Add flour; stir until smooth. Stir in evaporated milk and vanilla. Pour batter into prepared slow cooker. Place cherries evenly over batter. Cover; cook on LOW 3½ to 4 hours or until flan is set. Serve warm with whipped cream or ice cream, if desired. **Yield:** 6 servings. **Note:** A yummy dessert that is like a custard and a cake mixed together. It is best served warm and is especially delicious when topped with whipped cream or ice cream.

Viewer's Recipes

Pizza in a Pot – Alice Perry, Bellow Falls, Vt.

1½ lbs. ground beef	2 Tbsp. tomato paste
1 medium green pepper, chopped	3 cups spiral pasta, cooked and drained
1 medium onion, chopped	2 pkgs. (3½ oz. each) sliced pepperoni
1 can (15 oz.) tomato sauce	2 cups (8 oz.) shredded part-skim mozzarella cheese
1 jar (14 oz.) pizza sauce	

In a large skillet, cook the beef, green pepper and onion over medium heat until meat is no longer pink; drain. Stir in the tomato sauce, pizza sauce, and tomato paste. In a 5-quart slow cooker, layer the pasta, beef mixture, pepperoni, and cheese. Cover and cook on LOW for 3 to 4 hours or until heated through. **Yield:** 8 servings.

Navy Bean Bacon Chowder – Carolyn Bourgeois, Vergennes, Vt.

1½ cups dried navy beans, rinsed	1 medium onion, chopped
2 cups cold water	1 small turnip, cut into 1-inch pieces
6 slices thick-cut bacon	1 tsp. dried Italian seasoning
1 medium carrot, cut lengthwise into halves, then cut into 1-inch pieces	½ tsp. black pepper
1 rib celery, chopped	1 can (46 oz.) reduced-sodium chicken broth
	1 cup milk

Soak beans overnight in cold water. Cook bacon in medium skillet over medium heat. Drain and crumble. Drain beans and discard soaking liquid. Combine beans, bacon, carrot, celery, onion, turnip, Italian seasoning, and pepper in slow cooker; mix slightly. Pour broth over top. Cover; cook on LOW 7½ to 9 hours or until beans are tender. Ladle 2 cups of soup mixture into food processor or blender. Process until smooth; return to slow cooker. Add milk; cover and heat on HIGH 10 minutes or until heated through. **Yield:** 6 servings.

Champlain Valley Expo Best Cupcakes 1st Prize Winner 2016 Carrot Cake Cupcakes – Jackie Pollard, Essex Jct. Vt.

2 cups flour	2 tsp. cinnamon	4 eggs
1 tsp. baking powder	½ tsp. cloves	1 cup oil
¾ tsp. baking soda	1 cup sugar	1 tsp. vanilla
1 tsp. salt	1 cup brown sugar	3 cup carrots, shredded

Shred ¾ to 1 lb. of carrots, enough to make 3 cups shredded. Mix carrots, eggs, oil and vanilla until well mixed. Add both sugars, cloves, cinnamon, salt, baking soda, baking powder, and flour. Mix well on HIGH speed for about one minute. Spoon into prepared cupcake liners and bake at 350°F for about 20 minutes. **Yield:** about 24 cupcakes

Cream Cheese Frosting:

8 oz. butter	2 tsp. vanilla
8 oz. cream cheese	Milk
4 cups confectioner's sugar	

Cream butter and cream cheese together, gradually add confectioner's sugar and vanilla. Add milk by the teaspoon until desired consistency is reached. Spread on cooled cupcakes.

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Champlain Valley Expo Best Of Show Winner 2016

Chocolate Chip Cookie Dough Cupcakes – Shelby Hawkins, Swanton, Vt.

Cookie Dough:

2¼ cups all-purpose flour	1 tsp. salt
½ tsp. baking soda	2 tsp. vanilla
1 cup butter (room temperature)	2 large eggs
½ cup granulated sugar	2 cups mini semisweet chocolate chips
1 cup light brown sugar	

Preheat oven to 350°F. In a small bowl, whisk together the flour and baking soda; set aside. In the bowl of an electric mixer fitted with the paddle attachment, combine the butter with both sugars; beat on medium speed until light and fluffy. Reduce speed to low; add the salt, vanilla, and eggs. Beat until well mixed, about 1 minute. Add flour mixture; mix until just combined. Stir in the chocolate chips. Drop heaping tablespoon-size balls of dough about 2 inches apart on baking sheets lined with parchment paper. Bake until cookies are golden around the edges, but still soft in the center, 8 to 10 minutes. Remove from oven, and let cool on baking sheet 1 to 2 minutes. Transfer to a wire rack, and let cool completely.

Chocolate Chip Cupcakes:

1 cup sugar	¾ tsp. baking soda	1 tsp. vanilla
1 cup flour	1 egg	½ cup boiling water
⅓ cup cocoa	½ cup milk	
¾ tsp. baking powder	¼ cup vegetable oil	

Preheat oven to 350°F. Stir sugar, flour, cocoa, baking powder, and baking soda in a large bowl and whisk. Add the egg, milk, vegetable oil, and vanilla. Mix until combined. Stir in boiling water until just combined. After the batter and dough are made, fill the cupcake liners ¼ full then add a tsp. ball of dough to the liner. After all of the cupcake liners have balls of dough fill the liners with the rest of the batter. Tilt the ball so dough is fully covered. Bake for 20 minutes.

Buttercream Frosting:

6 cups confectioner's sugar	2 tsp. vanilla
2 cups butter (room temperature)	1 Tbsp. whipping cream

Whisk butter until creamy. Reduce the speed to LOW and add the powdered sugar one cup at a time. Increase the speed to MEDIUM-HIGH for three minutes, add vanilla and cream, continue to beat for one minute. Frost cooled cupcakes.

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