

Recipes

TURKEY VEGETABLE SOUP

- 2 turkey drumsticks, skin and excess fat removed and discarded
- 2 large leeks, washed well to remove dirt and grit, white and light green parts only, sliced thin
- 3 carrots, peeled and cut into 1/4-inch rounds
- 3 ribs celery, cut into 1/4-inch slices
- 1 (10 oz.) package frozen corn kernels
- 1 (10 oz.) package frozen cut green beans
- 1/2 cup uncooked pearl barley
- 1 tablespoon chopped fresh parsley or dill weed
- 1 (2 pints, 14 fl. oz.) can low-fat chicken broth
- 4 cups water

1. Combine all the ingredients in the Russell Hobbs® Slow Cooker Ceramic Bowl.
2. Cover and set Control Dial to AUTO. Soup will be done in 5 to 6 hours, or when the turkey and vegetables test done. Or cook on LOW 6 to 7 hours.
3. Before serving, remove turkey meat from bones. Shred meat into small pieces and return to soup. Season with salt and black pepper to taste.

Makes 4 to 6 servings

DUTCH SPLIT PEA SOUP

1 tablespoon olive oil
1 large onion, chopped
2 cloves garlic, minced
1 large potato, peeled and diced
2 carrots, peeled and cut into 1/4-inch rounds
2 ribs celery, cut into 1/4-inch slices
2 cups green split peas (1 pound), picked over and rinsed well
1/2 pound ham steak, cut into 1/2-inch cubes
2 teaspoons dried marjoram
1 teaspoon salt
1/4 teaspoon ground black pepper
6 cups boiling water

1. Combine all the ingredients in the Russell Hobbs® Slow Cooker Ceramic Bowl.
2. Cover and set Control Dial to AUTO. Soup will be done in 8 to 9 hours Or cook on LOW 9 to 10 hours.
3. Before serving, season with salt and black pepper to taste.

Makes 4 to 6 servings

HEARTY BAKED BEANS AND BEEF

- 1 pound very lean, ground beef
- 1 large onion, coarsely chopped
- 2 (28 oz.) cans baked beans
- 1 (15 oz.) can kidney beans,
rinsed under cold water and drained
- 1 (15 oz.) can black beans,
rinsed under cold water and drained
- 1 (14.5 oz.) can stewed, diced tomatoes, drained
- 1/2 cup ketchup
- 1/2 cup brown sugar
- 2 tablespoons molasses or maple syrup
- 2 tablespoons dry mustard
- Pinch of cayenne pepper

1. On a stove top burner brown ground beef and onion in a large, non-stick skillet. Cook until meat is no longer pink, breaking up any large pieces with a spoon. Drain and discard any accumulated fat.
2. Combine the browned beef and the remaining ingredients in the Russell Hobbs® Slow Cooker Ceramic Bowl.
3. Cover and set Control Dial to AUTO. Beans will be done in 6 to 7 hours, or when they are thick and bubbling. Or cook on LOW 7 to 8 hours.

Makes 6 to 8 servings

STUFFED PEPPERS

6 large bell peppers, tops cut off, cored and seeded
1 pound very lean, ground beef
1-1/2 cups cooked rice
2 large eggs, lightly beaten
1/2 cup grated Pecorino Romano cheese
2 tablespoons minced parsley
1/2 teaspoon salt
1/2 teaspoon black pepper
1 (28 oz.) can tomato sauce
1/2 teaspoon garlic powder

1. Combine the ground beef, cooked rice, egg, cheese, parsley, salt, and 1/4 teaspoon of the black pepper in a large mixing bowl.
2. Cut a very small hole in the bottom of each pepper. Spoon the meat mixture into the peppers, dividing evenly; do not pack down.
3. Stand stuffed peppers upright in the Russell Hobbs® Slow Cooker Ceramic Bowl.
4. Combine the tomato sauce, garlic powder, and the remaining black pepper in a large mixing bowl or mixing cup. Spoon some of the sauce over each pepper. Pour the rest into the Ceramic Bowl.
5. Cover and set Control Dial to AUTO. Cook until peppers are fork tender, 6 to 7 hours. Or cook on LOW 7 to 8 hours.

Makes 6 servings

ROSEMARY & GARLIC ROASTED LEG OF LAMB

4 large all-purpose potatoes, peeled, cut into 1/4-inch thick slices

1 trimmed, boneless leg of lamb, tied (3 to 4 pounds)

1 teaspoon salt

1/2 teaspoon coarsely ground black pepper

6 cloves garlic, peeled and crushed

4 sprigs fresh rosemary, chopped or 1 teaspoon dried

2 tablespoons olive oil

1/2 cup white wine

1. Layer potatoes in the bottom of the Russell Hobbs® Slow Cooker Ceramic Bowl.
2. In a small bowl, mash the salt, pepper, garlic, and rosemary together with a fork to form a paste. Rub all over the lamb. Heat the olive oil in a large skillet over medium-high heat and brown lamb on all sides. Put browned roast in the Ceramic Bowl on top of the potatoes. Pour the white wine in the skillet and bring to boil, scraping pan to remove any pieces of meat from the bottom. Pour over the meat.
3. Cover and set Control Dial to AUTO. Cook approximately 7 to 8 hours. Use a meat thermometer to show when meat tests done. Lamb should be a light pink color when sliced. Or cook on LOW 8 to 10 hours.

Makes 6 to 8 servings

CHICKEN CACCIATORE

2 tablespoons olive oil

1 (4 pound) chicken, skin and excess fat removed,
cut up into serving pieces

1 large onion, chopped

2 cloves garlic, sliced very thin

1 small pickled cherry or jalapeño pepper, seeded and
coarsely chopped, optional

8 oz. white mushrooms, sliced thin

1/3 cup dry white wine

2 cups canned crushed tomatoes

1 teaspoon salt

1/4 teaspoon ground black pepper

1 tablespoon minced parsley

1. In a large skillet over medium-high heat, brown the chicken, onion, and garlic in the olive oil.
2. Combine the sauteed chicken and pan drippings with all the remaining ingredients, except the parsley, in the Russell Hobbs® Slow Cooker Ceramic Bowl.
3. Cover and set Control Dial to AUTO. Chicken will be done in 7 to 8 hours. Or cook on LOW 8 to 9 hours.
4. Season with salt and black pepper to taste. Stir in the parsley before serving.

Makes 4 servings

OLD-FASHIONED BEEF STEW

- 3 carrots, peeled and sliced into 1/4-inch rounds
- 3 large potatoes, peeled and cut into 1-inch cubes
- 1 large onion, cut in half and sliced thin
- 3 pounds of beef, cut into 1-1/2-inch cubes
- 3 cups beef stock or broth
- 1 cup canned tomato sauce
- 1 teaspoon dried thyme
- 1 bay leaf
- 1/2 teaspoon whole black peppercorns
- 2 cups frozen peas
- 1 tablespoon minced fresh parsley

1. Layer carrots, potatoes, and then onions in the Russell Hobbs® Slow Cooker Ceramic Bowl. Top with beef, bay leaf, and black peppercorns. In a large mixing bowl, combine the stock, tomato sauce, and thyme. Pour over the meat and vegetables.
2. Cover and set Control Dial to AUTO. Stew will be done in 7 to 8 hours. Or cook on LOW 8 to 9 hours.
3. Stir in the peas 15 to 20 minutes before serving and cook on HIGH. Taste and adjust for salt. Stir in the parsley and remove bay leaf before serving.

Makes 6 to 8 servings

SLOW-SIMMERED BOLOGNESE MEAT SAUCE

2 tablespoons olive oil
1-1/2 pounds very lean ground beef
1 medium-sized onion, minced
2 carrots, peeled and minced
2 ribs celery, minced
1 (12 fl. oz.) can evaporated milk
1 teaspoon grated or ground nutmeg
2 teaspoons sugar
3 teaspoons salt
1/2 teaspoon ground black pepper
1 tablespoon minced fresh parsley
1 tablespoon minced fresh basil
2 (28 oz.) cans tomato purée

1. Heat olive oil in a large skillet on a stove top burner over medium-high heat. Add the onion, carrot, and celery. Sauté 5 to 8 minutes, or until soft. Add the ground beef and cook until no longer pink, breaking up any large pieces with a spoon.
2. Combine the browned beef with the remaining ingredients in the Russell Hobbs® Slow Cooker Ceramic Bowl.
3. Cover and set Control Dial to AUTO. Sauce will be done in 7 to 8 hours. Or cook on LOW 8 to 9 hours.
4. Taste and adjust for salt and pepper.

Makes 6 to 8 servings

RICE PUDDING

3/4 cup dry medium- or long-grain white rice
2 (12 fl. oz.) cans evaporated milk
1-1/4 cups water
1 cinnamon stick
2/3 cup sugar
1 teaspoon vanilla extract

1. Combine all the ingredients, in the Russell Hobbs® Slow Cooker Ceramic Bowl.
2. Cover. Set Control Dial to HIGH. Cook 1 1/2 to 2 hours.
3. Remove the cinnamon stick before serving.

Makes 6 servings

CHOCOLATE BREAD PUDDING

2 (12 fl. oz.) cans evaporated milk
1 cup semi-sweet chocolate chips
4 large eggs
1/4 cup sugar
1 teaspoon vanilla extract
1 pound loaf day-old white or egg bread, crust removed,
cut into small cubes.

1. In a large microwave bowl or 4-cup glass measuring cup, combine the evaporated milk and chocolate chips. Heat in a microwave on high power 2 to 3 minutes, or until it just begins to simmer. Stir together well. Whisk in the eggs, vanilla, and sugar.
2. Lightly butter the Russell Hobbs® Slow Cooker Ceramic Bowl. Place the bread cubes in the bottom, scattering evenly. Pour the chocolate mixture over the bread. Let sit for 15 minutes, pressing down on the bread so that it absorbs the liquid.
3. Cover. Set Control Dial to HIGH. Cook 2 1/2 hours.
4. Serve warm with whipped cream, if desired.

Makes 8 servings