



# Oval Crock-Pot® Slow Cooker

*The Original and America's #1 Brand of Slow Cookers*

## Owner's Guide

**READ AND SAVE THESE INSTRUCTIONS**

Visit our website at [www.crockpot.com](http://www.crockpot.com)

# IMPORTANT SAFEGUARDS

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

1. Read all instructions before using.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs, or cooking unit in water or other liquid. CAUTION: Never submerge heating unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Allow to cool before putting on or taking off parts. Unplug from outlet when not in use and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to Rival® (see warranty) for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the manufacturer may cause fire, electrical shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch heated 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. Always use hot pads when moving your heated Crock-Pot® slow cooker.
12. Do not use appliance for other than intended use.
13. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.
14. To disconnect, turn to off, then remove plug from outlet.

IMPORTANT NOTE: Some countertops, especially the Corian® brand, and other surfaces, are not designed to withstand the slow heat generated by your Crock-Pot® brand slow cooker. On such surfaces we recommend the use of a heat-resistant pad or trivet. Rival® is not liable for any damage caused to such surfaces.

# SAVE THESE INSTRUCTIONS

This appliance is for HOUSEHOLD USE ONLY. No user-serviceable parts inside. Power Unit never needs lubrication. Do not attempt to service this product. Do not immerse base in water or other liquid. A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. **AN EXTENSION CORD MAY BE USED WITH CARE; HOWEVER, THE MARKED ELECTRICAL RATING SHOULD BE AT LEAST AS GREAT AS THE ELECTRICAL RATING OF THE CROCK-POT® SLOW COOKER.** The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

**NOTE:** During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.



## POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in 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 defeat this safety feature.

## HOW TO USE YOUR CROCK-POT® SLOW COOKER

**IMPORTANT NOTE:** During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.

1. Vegetables should be thinly sliced and placed near sides or bottom of the stoneware. Meats generally cook faster than most vegetables.
2. Trim fats and wipe meats well. Season with salt and pepper. Place in cooker on top of vegetables.
3. For roasts and stews, pour liquid over meat. Use no more liquid than specified in the recipe. Why? Because in slow cooking, more juices in meats and vegetables are retained than in conventional cooking.
4. Always cook with cover on, for recommended times.
5. Unplug when cooking is done or before cleaning. Always use hot pads when lifting the Crock-Pot® slow cooker or removing the stoneware for serving.

**CAUTION:** Always place protective padding under bowl before setting on a table or countertop.

## HOW TO CLEAN YOUR CROCK-POT® SLOW COOKER

**CAUTION:** Always unplug unit before cleaning. Never submerge heating unit in water.

### REMOVABLE STONEWARE:

- The removable stoneware goes safely into the dishwasher, or may be washed in hot soapy water as soon as possible after emptying. Do not use abrasive cleaning compounds – a cloth, sponge or rubber spatula will usually remove the residue. To remove water spots and other stains, use a non-abrasive cleaner (Bon Ami® Polishing Cleanser) or vinegar.
- The outside case may be cleaned with a soft cloth and warm soapy water. Wipe dry. Do not use abrasive cleaners.
- The lid and stoneware may be washed in the dishwasher.

## CARE OF YOUR STONEWARE IN YOUR CROCK-POT® SLOW COOKER

As with any fine ceramic, the stoneware bowl of your Crock-Pot® slow cooker will not withstand the shock of sudden temperature changes.

- Frozen foods such as vegetables and shrimp may be used as part of a recipe. However, do not thaw or cook large frozen foods such as roasts and chicken unless you first add at least 1 cup of liquid. See hints below.
- If the stoneware has been preheated or is hot to the touch, do not put in cold foods. Do not preheat the slow cooker before using unless specified in recipe. The slow cooker should be at room temperature before adding hot foods.
- To wash your stoneware right after cooking, use hot water. Do not pour in cold water if the stoneware is hot.
- Do not put lid in Microwave.
- Removable stoneware bowls are ovenproof and microwave safe. Do not use removable stoneware bowl on gas or electric burner or under broiler.

### HINTS

- Do not use the Crock-Pot® slow cooker for storage of foods. Do not reheat foods in the Crock-Pot® slow cooker.
- There are two temperature settings. **LOW** is recommended for slow “all-day” cooking. One hour on **HIGH** equals about 2 to 2 ½ hours on **LOW**.
- Use whole leaf herbs and spices for best flavor for all-day cooking. If ground herbs and spices are used, stir in during last hour.
- Because there is no direct heat at the bottom, always fill stoneware at least half full to conform to recommended times. Small quantities may be prepared but cooking time will be affected.
- A specific liquid called for in a recipe may be substituted if an equal quantity is used (such as substituting a 10% ounce can of soup plus 4 ounces of water for a 14 ½ ounce can of tomatoes OR ½ cup beef or chicken broth for ½ cup of wine.)
- Dried beans, especially red kidney beans, should be boiled before adding to a

recipe. Cover the beans with 3 times their volume of unsalted water and bring to a boil. Boil 10 minutes. Discard water after boiling.

Beans must be softened completely before combining with sugar and/or acid foods. (NOTE: Sugar and acid have a hardening effect on beans and will prevent softening.) After boiling beans 10 minutes, reduce heat, cover and allow to simmer 1½ hours or until beans are tender. Soaking in water, if desired, should be completed before boiling. Discard water after soaking or boiling.

- Do not use cooker for thawing or cooking frozen meats (such as chicken or roasts) unless you first add at least 1 cup of warm liquid. The liquid will act as a “cushion” to prevent sudden changes in temperature. Cook recipes containing frozen meats an additional 4 to 6 hours on **LOW** or 2 hours on **HIGH**.
- Do not set heating unit filled with food on a finished wood table.

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## QUESTIONS AND ANSWERS

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**Q** *“What if the food isn’t done after 8 hours...when the recipe says 8 to 10 hours?”*

**A** This is due to voltage variations which are commonplace everywhere; altitude; or even extreme humidity. The slight fluctuations in power do not have a noticeable effect on most appliances; however, it can slightly alter the cooking times. Allow plenty of time, and remember, it is practically impossible to overcook. You will learn through experience whether to decrease or increase cooking times.

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**Q** *“Must the Crock-Pot® slow cooker be covered? Is it necessary to stir?”*

**A** Cook with the cover on. The slow cooker will not recover heat losses quickly when cooking on **LOW** setting. Significant amounts of heat escape whenever the lid is removed; therefore the cooking time must be extended. Avoid frequent removal of the cover for checking cooking progress or stirring. Never remove cover during the first 2 hours when baking breads or cakes. It is not necessary to stir while cooking on **LOW** heat. While using **HIGH** heat for short periods, occasional stirring improves the distribution of flavors.

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**Q** *“How about thickening the juices or making gravy?”*

**A** Add some quick-cooking tapioca to any recipe when you want to make a thick gravy. Add the tapioca at the beginning and it will thicken as it cooks! Or you may remove the solid foods, leaving the juices. Prepare a smooth paste of approximately ½ cup flour or cornstarch to ½ cup water or 4 tablespoons melted butter. Pour mixture into liquid in stoneware and stir well. Turn to **HIGH** and when it comes to a boil (about 15 minutes) it’s ready.

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**Q** *“Can I cook a roast without adding water?”*

**A** Yes – if cooked on **LOW**. We recommend a small amount because the gravies are especially tasty. The more fat or “marbling” the meat has, the less liquid you need. The liquid is needed to properly soften and cook vegetables.

## GUIDE FOR ADAPTING RECIPES

This guide is designed to help you adapt recipes to the Crock-Pot® slow cooker — your own favorites and prized recipes collected from friends, food companies, newspapers and magazines. Our aim is to save preparation time with fewer steps and dishes...and to keep cooking simple. In most cases, all ingredients can go into your stoneware in the beginning and can cook all day. Many preparatory steps are unnecessary when using the Crock-Pot® slow cooker. A few hints:

- Allow sufficient cooking time.\*
- Cook with cover on.
- Do not add as much water as some recipes indicate.
- Remember — liquids don't "boil away" as in conventional cooking. Usually you'll have more liquid at the end of cooking instead of less.
- It's "one-step" cooking: many steps in recipes may be deleted. Add ingredients to the stoneware at one time and cook 8 to 12 hours (add any liquid last).
- Vegetables do not overcook as they do when boiled in your oven or on your range. Therefore, everything can go into the stoneware at one time. Exception: milk, sour cream or cream should be added during last hour.

### TIME GUIDE

\*Most uncooked meat and vegetable combinations will require at least 8 hours on **LOW**.

| IF RECIPE SAYS:       | COOK ON LOW:  | OR COOK ON HIGH: |
|-----------------------|---------------|------------------|
| 15 to 30 minutes      | 4 to 6 hours  | 1½ to 2 hours    |
| 35 to 45 minutes      | 6 to 10 hours | 3 to 4 hours     |
| 50 minutes to 3 hours | 8 to 18 hours | 4 to 6 hours     |

### PASTA AND RICE

If recipe calls for cooking noodles, macaroni, etc., cook before adding to slow cooker. Don't overcook — just till slightly tender. If cooked rice is called for, stir in with other ingredients; add ¼ cup extra liquid per ¼ cup of raw rice. Use long grain converted rice for best results in all-day cooking.

### LIQUIDS

Use less in slow cooking — usually about half the recommended amount. One cup liquid is enough for any recipe unless it contains rice or pasta.

## ADAPTING RECIPES

### BEANS

Dried beans, especially red kidney beans, should be boiled before adding to a recipe. Cover the beans with 3 times their volume of unsalted water and bring to a boil. Boil 10 minutes. Discard water after boiling.

Beans must be softened completely before combining with sugar and/or acid foods. (Note: Sugar and acid have a hardening effect on beans and will prevent softening.) After boiling beans 10 minutes, reduce heat, cover and allow to simmer 1 1/2 hours or until beans are tender. Soaking in water, if desired, should be completed before boiling. Discard water after soaking or boiling.

### SAUTEING VEGETABLES

Generally not necessary! Stir in chopped or sliced vegetables with other ingredients. Only exception: eggplant should be parboiled or sauteed, due to strong flavor.

Since vegetables develop their full flavor potential with slow cooking, expect delicious results even when you reduce quantities. Because vegetables take longer to cook than meat, slice or chop them when possible.

### HERBS AND SPICES

Leaf or whole herbs and spices are preferred, but their flavor power may increase — use half recommended amount. If you use ground herbs and spices, add during last hour of cooking.

### MILK

Milk, cream and sour cream tend to break down during extended cooking. When possible add during last hour of cooking. Condensed soups may be substituted for milk, etc., and can cook for extended times.

### SOUPS

Some soup recipes call for 2 to 3 quarts of water. Add other soup ingredients to stoneware; then add water only to cover. If thinner soup is desired, add more liquid at serving time.

If milk-based recipes have no other liquid for initial cooking, add 1 or 2 cups water. Then during last hour of cooking, stir in milk or cream as called for.

## YOUR OVAL CROCK-POT® SLOW COOKER

The oval Crock-Pot® slow cooker is perfect for so many of your favorite foods. Use the recipes in this book as a guide, then adapt your favorite recipes or select a variety of new cuts or dishes to try.

### FOR EXAMPLE:

- Bone-in cuts like ribs, loin cuts or turkey pieces fit easily. Spare ribs or country-style ribs, up to 2 slabs (2 to 3 pounds each) fit easily in the crock. Bone-in, 3 to 5 pounds, pork loin roasts or hams may now be slow-cooked to perfection. Cook turkey legs, thighs and breasts, up to approximately 6 pounds.
- No longer is there a need to cut or stack pieces of meat. The shape is natural for blade or arm pot roasts, chops or ham steaks.
- If you prefer to select a smaller roast, ranging from 2 to 4 pounds, you can surround it with plenty of vegetables. Surround pot roast with potatoes and carrots or cook plenty of cabbage with corned beef.
- Specialty dishes such as stuffed chops or steak rolls, stuffed cabbage leaves, stuffed peppers, or baked apples can be arranged in a single layer so they cook easily and serves attractively.
- Serving all of your favorite casseroles, soups and stews couldn't be easier. The open area makes this slow cooker a welcome guest on any buffet table.

Always remember, the size of the meat is just an estimate. The exact weight of a roast that can be cooked in an oval Crock-Pot® slow cooker will depend on the specific cut, meat configuration and bone structure. Do not overfill the bowl. Meat should be positioned so that it rests in the the stoneware and does not hold the lid up.

## THE RECIPES

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### CLASSIC POT ROAST OF BEEF

*1 (3 pound) boneless beef rump roast, brisket of shoulder*  
*½ cup water or beef broth*  
*2 large carrots, thinly sliced*  
*1 teaspoon salt*  
*2 medium potatoes, thinly sliced*  
*1 onion, sliced*  
*½ teaspoon ground black pepper*

Put vegetables in bottom of stoneware. Salt and pepper meat, then place in pot on top of vegetables. Add liquid. Cover and cook on **LOW** 10–12 hours (**HIGH**: 5–6 hours). Makes 12 to 14 servings.

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### CORNERED BEEF AND CABBAGE

*3 carrots, cut into thick slices*  
*2 medium onions, quartered*  
*½ to 1 small head cabbage, cut into wedges*  
*1 (3 pound) corned beef brisket*  
*1 cup water*

Put all ingredients, except cabbage wedges in slow cooker in order listed. Cover and cook on **LOW** 8–10 hours (**HIGH**: 5–6 hours). Add cabbage wedges to liquid, pushing down to moisten. Turn to **HIGH** and cook and additional 2–3 hours. Makes 12 to 14 servings.

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### FAJITA STEAK ROLLS

*2 beef top round or flank steaks,*  
*about 1 to 1¼ pound each, cut ¼" thick*  
*1 tablespoon olive oil*  
*½ cup green bell pepper, chopped*  
*2 tablespoons fresh cilantro, minced*  
*2 tablespoons lime juice*  
*1 can (2 ounces) green chilies, chopped*  
*1 medium onion, chopped*  
*½ cup red bell pepper, chopped*  
*2 cloves garlic, minced*  
*1 jalapeno pepper, seeded and minced*  
*1 cup salsa or picante sauce, divided*

Rub both sides of meat with olive oil. Combine remaining ingredients except salsa in mixing bowl and blend well. Measure out about ½ of vegetable mixture and set aside for later use. Spoon remaining vegetable mixture evenly over each steak. Roll steaks, beginning at narrow end, jelly-roll fashion. Tie with kitchen string. Place beef rolls in Crock-Pot® slow cooker. Spoon ¼ cup salsa evenly over beef rolls. Cover and cook on **LOW** for 8–10 hours (**HIGH**: 4–5 hours). Meanwhile, stir ¼ cup salsa into reserved vegetable mixture. Cover and refrigerate. Spoon remaining ¼ cup salsa over beef rolls during last 15 minutes of cooking. Slice steaks into serving portions and accompany with vegetable-salsa mixture. Makes 8 servings.

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## BARBEQUED RIBS

*2 slabs pork spareribs (2.5 to 3 pounds each)*     *1/2 teaspoon salt*  
*1/2 teaspoon ground black pepper*                     *1 onion, sliced*  
*1 jar (16 ounces) barbeque sauce*

Rub each side of spareribs with salt and pepper. Cut ribs into serving portions. Place ribs in broiler pan and broil 15 minutes or until browned. Drain. Put sliced onion in stoneware. Place rib sections on top on onions, pour barbeque sauce on top. Cover and cook on **LOW** 8–10 hours (**HIGH**: 4–5 hours). Makes 3 to 4 servings.

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## PORK CHOPS ON RICE

*1/2 cup brown rice*     *2/3 cup converted white rice*  
*1/4 cup butter or margarine*                             *1/2 cup chopped onion*  
*1 can (14-oz.) sliced mushrooms, drained*         *1 teaspoon dried thyme, divided*  
*1/2 teaspoon rubbed sage*                                 *1/2 teaspoon salt*  
*1/4 teaspoon ground black pepper*                     *4 boneless pork chops, 3/4" to 1" thick*  
*1 can (10.5 ounces) beef consommé*                 *2 tablespoons Worcestershire sauce*  
*1/2 teaspoon paprika*                                         *1/4 teaspoon ground nutmeg*

Spray inside of stoneware with non-stick vegetable coating. Combine white and brown rice with butter in skillet. Saute over medium-high heat, stirring occasionally, until rice is golden brown. Remove from heat and stir in onion, mushrooms, 1/2 teaspoon thyme, sage, salt and pepper. Pour rice mixture into stoneware. Arrange chops over rice. Combine consommé and Worcestershire sauce and pour over chops. Combine remaining thyme, paprika and nutmeg; sprinkle over chops. Cover and cook on **LOW** 7–9 hours (**HIGH**: 4–5 hours). Makes 4 to 6 servings.

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## TURKEY POT PIE WITH CORNBREAD CRUST

*2 pounds boneless turkey breast, cut into ½" cubes*  
*2 cups frozen peas and carrots, or frozen mixed vegetables*  
*¾ cup all-purpose flour, divided*  
*½ teaspoon ground black pepper*  
*2 carrots, sliced*  
*2 potatoes, peeled and chopped*

*2 cloves garlic, minced*  
*¼ cup sherry*  
*2 cups chicken broth*  
*1 teaspoon salt*  
*¼ teaspoon cayenne pepper*  
*2 stalks celery, sliced*  
*2 medium onions, chopped*  
*1 can (4 ounces) sliced mushrooms, drained*

### CORNBREAD

*1 cup all-purpose flour*  
*1 tablespoon baking powder*  
*2 tablespoons sugar*  
*1 cup milk*

*1 cup yellow cornmeal*  
*1 teaspoon salt*  
*1 egg, lightly beaten*  
*¼ cup vegetable shortening*

Combine ⅓ cup flour, salt black pepper and cayenne pepper in a bowl. Toss turkey cubes with flour/spice mixture and place in stoneware. Add carrots, celery, potatoes, onions, frozen peas and carrots (or frozen mixed vegetables), garlic and mushrooms. Pour broth and sherry over all. Stir to blend. Cover and cook on **LOW** 7–9 hours (**HIGH**: 4–5 hours).

Turn stoneware to **HIGH** while preparing cornbread. Preheat oven to 400° F. Blend remaining ⅓ cup flour with ⅓ cup cold water; stir until smooth, then blend into stew in stoneware. Cook, stirring occasionally, 15 minutes or until stew is thickened.

For cornbread, combine cornmeal, flour, cornmeal, baking powder, salt and sugar in mixing bowl. Blend in egg, milk and shortening. Pour over stew.

Lift removable stoneware from electrical base and place in preheated oven. Bake 15–20 minutes or until cornbread is golden brown. Allow to stand 15 minutes before serving. Makes 8 servings.

NOTE: If desired, substitute 8 ounces fresh, sliced mushrooms for canned. Saute mushrooms in 2 tablespoons butter or margarine in skillet over medium-high heat. Spoon mushrooms into stoneware along with carrots and potatoes. Proceed as recipe directs. Turkey stew is also excellent served without the cornbread crust or a cornbread muffin mix can be substituted for cornbread crust recipe.

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## HERBED TURKEY BREAST

*¼ cup garden vegetable-flavored whipped cream cheese*  
*1 turkey breast, 2.5 to 3 pounds, fresh or thawed*  
*1 tablespoon soy sauce*  
*½ teaspoon basil, dried*

*½ teaspoon thyme, dried*  
*¼ teaspoon garlic powder*  
*2 tablespoons butter or margarine*  
*1 tablespoon fresh parsley, minced*  
*½ teaspoon sage, rubbed*  
*¼ teaspoon ground black pepper*

Place turkey in stoneware. Combine remaining ingredients and brush over turkey. Cover and cook on **LOW** 8–10 hours (**HIGH** 4–6 hours). Makes 10 to 12 servings.

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## STUFFED GREEN BELL PEPPERS

*1 can (15-oz.) red kidney beans, drained and rinsed*  
*1 package (10-oz.) frozen corn*  
*¼ cup salsa*  
*1 ½ cups cooked rice*  
*¼ teaspoon salt*  
*2 cups reduced-fat Cheddar cheese, shredded*  
*5 green bell peppers, tops removed and seeded*

*1 can (14 ½ -oz.) diced tomatoes*  
*¼ cup onion, chopped*  
*1 teaspoon Worcestershire sauce*  
*½ teaspoon ground black pepper*

Combine all ingredients, except ¼ cup cheese and green peppers. Stuff peppers with this mixture. Arrange peppers in stoneware. Cover and cook on **LOW** 6–8 hours (**HIGH**: 3–4 hours). Sprinkle with remaining cheese during last 30 minutes of cooking. Makes 5 servings.

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## HERB ROASTED LAMB

*4 large potatoes, cut into cubes*  
*1 Tsp. Salt*  
*6 cloves garlic, peeled and crushed*  
*Zest of 1 lemon*

*4 sprigs fresh rosemary*  
*1 boneless leg of lamb, trimmed and tied*  
*½ cup dry white wine*  
*1 Tsp. olive oil*

Place the potatoes in the bottom of the stoneware. In a small bowl, mix the salt, garlic, lemon zest and rosemary together. Rub all over the lamb. Heat the olive oil in a large frying pan and brown the lamb evenly on all sides. Place the browned lamb in the stoneware and pour in the wine. Cook on Low for 4 to 6 hours.

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## APPLE CRISP

*6 cups thinly sliced apples*  
*1 cup granulated sugar*  
*1 Tbs. All Purpose Flour*  
*1 Tsp. Cinnamon*

*Juice and zest of 1 lemon*  
*½ cup melted butter*  
*2 cups soft bread crumbs*  
*1 cup brown sugar*

In a large bowl combine apples, sugar, flour, cinnamon and lemon zest. In another bowl, combine butter, brown sugar and bread crumbs. In the stoneware, layer one-third of the bread crumb mixture, then one-third of the apple mixture. Repeat layers of bread crumbs and apples and finish with a final layer of bread crumbs on top. Cook on High for 4 hours or until bubbly. Makes 6 servings.

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## BUTTERNUT SQUASH SOUP

*2 cups finely chopped onions*

*1 (3 lb) Butternut squash, peeled and cubed*

*4 cups chicken broth*

*1 ½ cups apple sauce*

*½ tsp salt*

*¼ tsp ground white pepper*

*¼ tsp ground nutmeg*

*¼ tsp ground cloves*

*¼ tsp curry powder*

*¼ tsp ground coriander*

*¼ tsp cinnamon*

*¼ cups Vegetable Oil*

Put Vegetable oil into a large saucepan and heat over a medium heat until hot. Add onions and cook and stir 5 minutes until transparent. Move onions from saucepan to slow cooker. Add squash, chicken broth, applesauce, salt, pepper, nutmeg, cloves, curry powder, coriander and cinnamon. Cover and cook on Low for 4 to 6 hours. If desired, in a food processor or blender, process in small batches until smooth. Return soup to the slow cooker. Cook on Low for an additional 2 to 4 hours. Makes 4-6 servings.

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## ROASTED PEPPER AND BEAN CHILI

*2 green peppers*

*2 red bell peppers*

*1 large onion, chopped*

*1 zucchini, quartered and sliced ¼ inch thick*

*2 cloves garlic, minced*

*1 tsp dried oregano leaves*

*½ tsp cumin*

*1 14.5 oz. Can diced tomatoes, with green Chili's*

*2 tbs chili powder*

*1 10 oz. Can garbanzo beans, drained*

*1 15 oz. Can pinto beans, drained*

*1 15 oz. Can black beans, drained*

Cut pepper in half and remove seeds. Slash edges so that the peppers will lay flat. Place skin side up on baking sheet. Broil peppers until blackened, about 15 minutes. Seal in plastic food bag. Allow to stand for 15 minutes., remove skin from pepper and chop. Combine peppers and all remaining ingredients in stoneware. Cover and cook on Low for 8 to 10 hours.



## LIMITED ONE-YEAR WARRANTY

The manufacturer warrants this product to be free from defects in materials or workmanship for one (1) year from date of original purchase. If you have a claim under this warranty please follow these procedures:

1) Within the first 45 days from date of original purchase, defective product should be returned to original place of purchase for replacement (with proof-of-purchase).

2) Within the first 12 months from date of purchase the manufacturer will repair or replace (at no charge) the defective product if it is delivered freight prepaid during that period to an authorized service station. To obtain warranty service visit:

**[www.crockpot.com](http://www.crockpot.com)**

Or, you may write to Rival c/o The Holmes Group, attention: Consumer Returns, 32 B Spur Drive, El Paso, TX 79906. Proof of purchase is required when requesting warranty service - SAVE YOUR SALES RECEIPT. This warranty is extended only to the original purchaser and does not apply to commercial use, unreasonable use, or to damage to the product (not resulting from defect or malfunction) while in the possession of the consumer. **The manufacturer disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product.** Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state.



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