



8qt Slow Cooker

[www.crock-pot.ca](http://www.crock-pot.ca)

**Owner's Guide**

**READ AND SAVE THESE INSTRUCTIONS**

# 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, plug, or cooking unit in water or other liquid. **CAUTION:** Never submerge the heating unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Turn control to "OFF" before unplugging from wall outlet. 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. Return appliance to the manufacturer (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 oven mitts when moving your heated slow cooker.
12. Do not use appliance for other than intended use.
13. To disconnect, turn control to "OFF", then remove plug from wall outlet.
14. Avoid sudden temperature changes, such as adding refrigerated foods or cold liquids into a heated pot.
15. Keep 6 inches from the wall and 6 inches clear from all sides.

# SAVE THESE INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY**.

There are no user-serviceable parts inside. Do not attempt to service this product. 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 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 unintentionally.



## **POLARIZED PLUG**

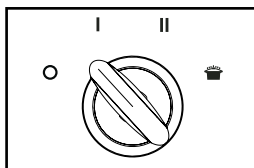
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.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

**IMPORTANT NOTE:** Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing a hot pad or trivet under your slow cooker to prevent possible damage to the surface.

**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.

**NOTE:** Please use caution when placing your stoneware on a ceramic or smooth glass cook top stove, countertop, table, or other surface. Due to the nature of the stoneware, the rough bottom surface may scratch some surfaces if caution is not used. Always place protective padding under stoneware before setting on table or countertop.

## HOW TO USE YOUR CROCK-POT® SLOW COOKER (CONT.)



- – OFF                      II – HIGH  
I – LOW                      🍲 – WARM

1. There are three temperature settings. Low is recommended for slow “all-day” cooking. 1 hour on **HIGH** equals about 2-½ hours on **LOW**. **WARM** is for keeping already cooked food at the perfect serving temperature until you are ready to eat. Do not cook on **WARM** setting.
2. Frozen foods such as vegetables and shrimp may be used as part of a recipe. However, do not cook frozen meats (such as roasts or chickens) 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**.
3. Always cook with the lid on.
4. Follow recommended cooking times.
5. Do not use slow cooker stoneware for storage of food.
6. Do not reheat foods in your Crock-Pot® slow cooker.
7. Do not set heated unit filled with food on a finished wood table.
8. Unplug when cooking is done and before cleaning.
9. Removable stoneware is ovenproof. Do not use removable stoneware on gas or electric burners or under broiler.

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

Unplug unit. **CAUTION:** Never submerge heating unit in water or other liquid.

### REMOVABLE STONEWARE

- The removable stoneware goes safely into the dishwasher, or may be washed in hot soapy water. Do not use abrasive cleaning compounds – a cloth, a sponge or rubber spatula will usually remove the residue. To remove water spots and other stains, use a non-abrasive cleaner (such as 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.

### CARE OF STONEWARE

As with any fine ceramic, the stoneware bowl will not withstand the shock of sudden temperature changes.

- If the stoneware has been preheated or is hot to the touch, do not put in cold foods. Do not preheat Crock-Pot® slow cooker before using unless specified in the recipe. The stoneware 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.

## HINTS AND TIPS

### PASTA AND RICE

- If you are converting a recipe that calls for uncooked noodles, macaroni, or pasta, cook them on the stovetop just until slightly tender before adding to slow cooker.
- If you are converting a recipe that calls for cooked rice, stir in raw rice with other ingredients; add  $\frac{1}{4}$  cup extra liquid per  $\frac{1}{4}$  cup of raw rice. Use long grain converted rice for best results in all-day cooking.

### BEANS

- Beans must be softened completely before combining with sugar and/or acidic foods. Sugar and acid have a hardening effect on beans and will prevent softening.
- Dried beans, especially red kidney beans, should be boiled before adding to a recipe. Cover the beans with three times their volume of unsalted water and bring to a boil. Boil 10 minutes, reduce heat, cover and allow to simmer  $1\frac{1}{2}$  hours or until beans are tender. Soaking in water, if desired, should be completed before boiling. Discard water after soaking or boiling.
- Fully cooked canned beans may be used as a substitute for dried beans.

### VEGETABLES

- Many vegetables benefit from slow cook times and low temperatures and are able to develop their full flavor. They tend not to overcook in your slow cooker as they might in your oven or on your stovetop.
- When cooking recipes with vegetables and meat, place vegetables in slow cooker before meat. Vegetables usually cook slower than meat in the slow cooker.
- Place vegetables near the sides or bottom of the stoneware to facilitate cooking. Stir in chopped or sliced vegetables with other ingredients.
- Because eggplant has a very strong flavor, you should parboil or sauté the eggplant before adding it to the slow cooker.

### HERBS AND SPICES

- Fresh herbs add flavor and color when added at the end of the cooking cycle but for dishes with shorter cook times, hearty, fresh herbs such as rosemary and thyme hold up well. If added at beginning, many fresh herbs' flavor will dissipate over long cook times. Ground and/or dried herbs and spices work well in slow cooking and may be added at beginning, but use sparingly and taste at end of cook cycle and correct seasonings including salt and pepper. The flavor power of all herbs and spices can vary greatly depending on their particular strength and shelf life and so it is always recommended to taste and adjust seasonings just before serving.

## HINTS AND TIPS

### LIQUIDS

- It is not necessary to use more than  $\frac{1}{2}$  to 1 cup liquid in most instances since juices in meats and vegetables are retained more in slow cooking than in conventional cooking. When converting conventional cooking recipes to slow cooking recipes, use about half of the recommended amount of liquids, except for in recipes that contain rice or pasta (refer to page 5).

### MILK

- Milk, cream, and sour cream break down during extended cooking. When possible, add during last 15 to 30 minutes of cooking.
- Condensed soups may be substituted for milk and can cook for extended times.

### SOUPS

- Some soup recipes call for 2 to 3 quarts of water. Add other soup ingredients to the slow cooker first; then add water only to cover. If thinner soup is desired, add more liquid at serving time.
- If milk-based soup recipes have no other liquid for initial cooking, add 1 or 2 cups water. Since milk, cream or sour cream will break down if heated above boiling point, carefully stir them in at end of cooking cycle.

## HINTS AND TIPS

### MEATS

- For meats, trim fats, wipe or rinse well, and pat dry with paper towels. Browning meat in a separate skillet or broiler allows fat to be drained off before slow cooking and also adds greater depth of flavor to dish.
- Larger roasts, chickens, and hams are the perfect size for your slow cooker. Select boneless roasts or hams ranging from 2.5 to 5 pounds for a 5-quart slow cooker and 3 to 6 pounds for a 6-quart slow cooker.
- Bone-in cuts like ribs, loin cuts, or turkey pieces fit easily and cook well in your slow cooker. Cook turkey legs, thighs, and breasts up to 5 pounds for 5-quart slow cookers and 6 pounds for 6-quart slow cookers.
- If you select a smaller roast, alter the amount of vegetables or potatoes so that the stoneware is  $\frac{1}{2}$  to  $\frac{3}{4}$  full.
- Always remember, the size of the meat and the recommended cook time are just estimates. The exact weight of a roast that can be cooked in the slow cooker will depend upon the specific cut, meat configuration, and bone structure.
- Cut meat into smaller pieces when cooking with precooked beans, fruit, or lighter vegetables such as mushrooms, diced onion, eggplant, or finely minced vegetables. This will enable food to cook at the same rate.
- Lean meats such as chicken or pork tenderloin will cook faster than meats with more connective tissue and fat such as beef chuck or pork shoulder.
- Meat should be positioned so that it rests in the stoneware and does not touch the lid.
- If you are cooking frozen meats (such as roasts or chickens), you must first add at least 1 cup of warm liquid. The liquid will act as a "cushion" to prevent sudden temperature changes. For most recipes containing cubed frozen meat, cook meats an additional 4 hours on LOW or 2 hours on HIGH. For large cuts of frozen meat, it may take much longer to defrost and tenderize.

### FISH

- Fish cooks quickly and should be added at the end of the cooking cycle, during last fifteen minutes to hour of cooking.

### SPECIALTY DISHES

- 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 serve attractively.

Visit the Crock-Pot® website at [www.crock-pot.ca](http://www.crock-pot.ca) for additional hints, tips, answers and recipes or call us at 1-800-323-9519.

# RECIPES

## POT ROAST OF BEEF

1 (4 to 5-lb.) boneless beef rump roast  
1 cup water or beef broth  
1½ teaspoon salt  
6 medium potatoes, thinly sliced

4-5 large carrots, thinly sliced  
2 onions, 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 to 12 hours (**HIGH**: 5 to 6 hours).

## JAMBALAYA

2 cups diced boiled ham  
2 medium onions, coarsely chopped  
2 stalks celery, sliced  
¼ green pepper, seeded and diced  
1 can (28 ounces) whole tomatoes  
¼ cup tomato paste  
3 cloves garlic, minced

1 tablespoon minced parsley  
½ teaspoon leaf thyme  
2 whole cloves  
2 tablespoons salad oil  
1 cup raw long-grain converted rice  
1 pound fresh or frozen shrimp, shelled and cleaned

Thoroughly mix all ingredients except shrimp in Stoneware. Cover and cook on **HIGH** 4 hours. One hour before serving, stir in uncooked shrimp. Cover and cook until shrimp are pink and tender.

(Serves 4-6)

## FAJITA STEAK ROLLS

3-4 beef top round or flank steaks, about  
1 to 1½-lbs. each, cut ¼-inch thick  
2 tablespoons olive oil  
1 large onion, chopped  
1 cup chopped green bell pepper  
1 cup chopped red bell pepper

¼ cup fresh cilantro, minced  
4 cloves garlic, minced  
¼ cup lime juice  
1-2 jalapeño peppers, seeded and minced  
2 cans (2-oz.) chopped green chilies  
2 cups 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 half 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 stoneware. Spoon ½ cup salsa evenly over beef rolls. Cover and cook on **LOW** for 8 to 10 hours (**HIGH**: 4 to 5 hours). Meanwhile, stir 1 cup salsa into reserved vegetable mixture. Cover and refrigerate. Spoon remaining ½ cup salsa over beef rolls during last 15 minutes of cooking. Slice steaks into serving portions and accompany with vegetable-salsa mixture.



# RECIPES

## CHICKEN CACCIATORE

1 large onion, thinly sliced  
2-3-lb. chicken, cut up  
2 cans (15-oz. each ) tomato paste  
1 can (4-oz.) sliced mushrooms, drained  
2 teaspoons salt  
1 teaspoon pepper

4 cloves garlic, minced  
1 tablespoon oregano leaves  
1 teaspoon basil leaves  
1 teaspoon celery seed  
2 bay leaves  
¼ cup dry white wine

Place sliced onion in bottom of stoneware. Add chicken pieces. In a bowl, stir together tomato paste, mushrooms, salt, pepper, garlic, herbs and white wine. Pour over chicken. Cover; cook on **LOW** 8 hours (**HIGH** 4 hours). Serve chicken pieces over spaghetti or vermicelli.

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## ORIENTAL CHICKEN

2 red bell peppers, cut into strips  
1 cup chopped onion  
4 cloves garlic, minced  
2 (8-oz.) cans sliced water chestnuts, drained  
2 jars (4½-oz.) whole mushrooms, drained

1 teaspoon ground ginger  
8 to 12 boneless, skinless chicken breast halves  
6 tablespoons hoisin sauce  
¼ teaspoon cayenne pepper

Place red pepper, onion, garlic, water chestnuts, mushrooms and ginger in stoneware; stir to blend. Place chicken breast halves on top of vegetables. Drizzle hoisin sauce on top of chicken and sprinkle with cayenne. Cover; cook on **LOW** 8 hours (**HIGH** 4 hours). Serve over hot rice.

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## POT ROASTED PORK

1 (5 to 6-lb.) boneless pork loin roast  
½ teaspoon salt  
¼ teaspoon ground black pepper  
1 clove garlic, slivered  
2 medium onions, sliced

2 bay leaves  
1 whole clove  
½ cup water  
1 tablespoon soy sauce

Rub pork roast with salt and pepper. Make tiny slits in meat and insert slivers of garlic. Put 1 sliced onion in bottom of stoneware. Add pork roast, remaining onion, and other ingredients. Cover and cook on **LOW** 10 to 12 hours (**HIGH**: 5 to 6 hours).

**NOTE:** For additional browning, broil pork loin before slow cooking. Place roast in broiler pan; broil 15 to 20 minutes or until lightly browned; drain, place in stoneware and continue as recipe directs.

# RECIPES

## PORK CHOPS ON RICE

1 cup brown rice  
1 ½ cup converted white rice  
½ cup butter or margarine  
1 cup chopped onion  
2 cans (4-oz.) sliced mushrooms, drained  
2 teaspoons dried thyme, divided  
1 teaspoon rubbed sage  
1 teaspoon salt

½ teaspoon ground black pepper  
8 to 12 boneless pork chops, ¾- to  
1-inch thick  
2 cans (10.5-oz.) beef consommé  
¼ cup Worcestershire sauce  
1 teaspoon paprika  
½ 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 teaspoon thyme, sage, salt and pepper. Pour rice mixture into slow cooker. 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 to 9 hours (**HIGH**: 4 to 5 hours).

## HERBED TURKEY BREAST

1 turkey breast (5 to 7-lb.) fresh or thawed  
2 tablespoons butter or margarine  
¼ cup garden vegetable-flavored  
whipped cream cheese  
1 tablespoon soy sauce  
1 tablespoon fresh minced parsley

½ teaspoon dry basil leaves  
½ teaspoon rubbed sage  
½ teaspoon dry thyme leaves  
¼ teaspoon ground black pepper  
¼ teaspoon garlic powder

Place turkey in stoneware. Combine remaining ingredients and brush over turkey. Cover and cook on **LOW** 10 to 12 hours (**HIGH** 5 to 6 hours).

## CHICKEN WITH 40 CLOVES OF GARLIC

2 sprigs fresh thyme  
2 sprigs fresh rosemary  
2 sprigs fresh sage  
2 sprigs Italian parsley  
Toasted French bread slices

1 (6-lb.) whole broiler/fryer chicken  
2 stalks celery, cut into 3-inch pieces  
40 cloves garlic, unpeeled  
½ teaspoon ground black pepper

Place 1 sprig thyme, rosemary, sage and Italian parsley in chicken cavity. Place celery in stoneware. Put chicken on top of celery. Add garlic, unpeeled around chicken. Chop remaining herbs; sprinkle herbs and pepper over chicken. Cover and cook on **LOW** 8 to 10 hours (**HIGH**: 3 ½ to 5 hours).

To serve, place chicken, garlic and celery on serving platter. Squeeze roasted garlic out of skins onto toasted French bread slices then spread with a knife.

# RECIPES

## CHICKEN WITH TROPICAL BARBEQUE SAUCE

- |                                     |   |
|-------------------------------------|---|
| ½ cup molasses                      | ¼ to ½ teaspoon hot pepper sauce        |
| ¼ cup cider vinegar                 | ¼ cup orange juice                      |
| ¼ cup Worcestershire sauce          | 6 whole bone-in chicken breasts, halved |
| 1 Tablespoon prepared Dijon mustard |   |

Combine molasses, vinegar, Worcestershire sauce, mustard, hot pepper sauce and orange juice. Arrange chicken in stoneware. Brush sauce over chicken. Cover and cook on **LOW** 7 to 9 hours (**HIGH**: 3 to 4 hours).

**NOTE:** Sauce is excellent over ribs and chops.

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## ROASTED LEMON ALMOND CORNISH HENS

- |  |   |
|--|---|
| 3 lemons                                 | 4 teaspoons minced fresh thyme, divided   |
| 4-5 Cornish hens (22-oz. each), thawed   | ½ teaspoon salt                           |
| 2 tablespoons butter, melted             | ½ teaspoon ground black pepper            |
| 4 or 5 cloves garlic, minced and divided | ½ cup sliced almonds, toasted and divided |

Slice 1 lemon; place 2 to 3 lemon slices in each hen cavity. Place 1 teaspoon minced thyme and 1 clove garlic (minced) in each cavity. Place hens in stoneware.

Juice 1 lemon; mix lemon juice with butter, remaining minced garlic, thyme, salt and pepper; drizzle over hens. Sprinkle with ¼ cup sliced almonds.

Cover and cook on **LOW** 8 to 10 hours (**HIGH**: 4 to 6 hours). Arrange cooked hens on serving platter. Serve with remaining lemon. Garnish hens with remaining lemon slices and remaining almonds.

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## SPAGHETTI WITH MARINARA SAUCE

- |   |                                    |
|---|------------------------------------|
| 2-lbs. ground hamburger, browned<br>and drained                     | 3 cans (15-oz. each) tomato sauce  |
| 2 cups chopped onion  | 2 to 3 teaspoons Italian seasoning |
| 3 cloves garlic, minced   | 2 cups sliced mushrooms            |
| 1 package (16-oz.) dry spaghetti,<br>broken into 4 to 5-inch pieces | Dash red pepper                    |

Combine all ingredients (except dry spaghetti) in stoneware; stir well. Cover and cook on **LOW** 6 to 8 hours (**HIGH**: 3 to 5 hours). Turn on **HIGH**: during last hour and stir in dry spaghetti.

# RECIPES

## COUNTRY SCALLOPED POTATOES AND HAM

8 potatoes, peeled and thinly sliced  
1 onion, chopped  
1 pound, fully-cooked ham,  
cut into 1-inch cubes

1 package (1-oz.) country-style gravy mix  
1 can (10½-oz.) cream of mushroom soup  
2 cups water  
2 cups Cheddar cheese, shredded

Combine potatoes, onion and ham in a lightly greased stoneware. Combine gravy mix, mushroom soup and water; whisk until combined. Pour gravy mixture over potatoes. Cover and cook on **LOW** 7 to 9 hours (**HIGH**: 3 to 4 hours). Top with cheese during last 30 minutes of cooking.

**NOTE:** To prevent darkening, toss sliced, uncooked potatoes in a mixture of 1 cup water and ½ teaspoon cream of tartar; drain and proceed with recipe.

## CHAMPIONSHIP CHILI

3 ½ - 4 pounds coarsely ground beef  
1 (14.5 oz.) can beef broth  
3 tablespoons finely chopped onion  
1 teaspoon garlic powder  
3 teaspoons instant beef bouillon  
granules, divided  
1 (8 oz.) can tomato sauce  
2 tablespoons paprika  
1 teaspoon cayenne pepper

½ teaspoon black pepper  
4 tablespoons chili powder  
1 tablespoon cumin  
¼ teaspoon onion powder  
¼ teaspoon salt  
¼ teaspoon sugar  
¼ teaspoon garlic salt  
¼ teaspoon instant chicken bouillon granules  
¼ teaspoon lime juice

Cook beef in large skillet over medium heat, stirring to crumble until beef is browned; drain. Place cooked beef, chopped onion, beef broth, tomato sauce, chili powder, paprika, cumin, two teaspoons beef bouillon, garlic powder, cayenne pepper and black pepper in stoneware. Cover; cook for 7 hours on **LOW** (3 hours on **HIGH**). Stir in remaining beef bouillon, onion powder, salt, sugar, garlic salt, chicken bouillon and lime juice. Cover; cook one more hour.

# RECIPES

## STUFFED GREEN BELL PEPPERS

1 package (16-oz.) frozen corn  
2 cans (15-oz.) red kidney beans,  
drained and rinsed  
1 can (28-oz.) diced tomatoes  
½ cup salsa  
6-8 green bell peppers,  
tops removed and seeded

2 cups cooked rice  
2 teaspoons Worcestershire sauce  
½ teaspoon salt  
¼ teaspoon ground black pepper  
½ cup chopped onion  
3 cups reduced-fat Cheddar cheese,  
shredded, divided

Combine all ingredients, except ¾ cup cheese and green peppers. Stuff peppers with this mixture. Arrange peppers in stoneware. Cover and cook on **LOW** 6 to 8 hours (**HIGH**: 3 to 4 hours). Sprinkle with remaining cheese during last 30 minutes of cooking.

## ZUCCHINI-TOMATO STRATA

8 medium zucchini, sliced ¼-inch thick  
1 onion, chopped  
4 cloves garlic, chopped  
16-oz. fresh mushrooms, sliced or 1 can  
(4-oz.) sliced mushrooms, drained  
8 roma tomatoes, sliced  
2 cups Cheddar cheese, shredded

1½ cup spicy vegetable tomato-juice  
cocktail  
2 teaspoons dried basil  
2 teaspoons dried oregano leaves  
1 teaspoon seasoned salt  
½ teaspoon ground black pepper  
2 cups stuffing croutons

Arrange half of zucchini slices in stoneware. Top zucchini slices with half the onion, half the garlic and all of the mushrooms. Repeat with remaining zucchini, onions and garlic. Arrange sliced tomatoes over top.

Combine juice, basil, oregano, salt and pepper; pour over casserole. Cover and cook on **LOW** 6 to 8 hours (**HIGH**: 2½ to 3½ hours). Top with stuffing croutons and cheese during last 10 to 15 minutes.

# RECIPES

## SMOKED SHRIMP AND SAUSAGE GUMBO

2 cups chicken broth	1 large onion, diced
2 packages frozen shrimp or 1 lb. fresh shrimp	2 red peppers, diced
2 cans (14 ½ oz) diced tomatoes, undrained	2 green bell peppers, diced
½ cup Cornstarch	2 cups celery, chopped
3 tablespoons Olive oil	2 carrots, peeled and chopped
1-2 lbs. Polish sausage, cut into ½-inch pieces	4 tsp dried oregano
	4 tsp dried thyme
	¼ tsp ground red pepper
	2 cups uncooked long-grain white rice

Combine broth and tomatoes in slow cooker. In small skillet, add oil, cornstarch and sausage. Cook over high heat without stirring 3 to 4 minutes or until flour begins to brown. Reduce heat, stir until smooth. Carefully whisk flour mixture into slow cooker. Add onion, bell pepper, celery, carrot, oregano, thyme and ground red pepper to slow cooker. Stir well. Cover and cook on **LOW** 6 hours or until juices are thickened. Add shrimp during last hour of cooking. Serve gumbo over rice.

## BŒUF BOURGUIGNON

10 strips bacon cut into ½-inch pieces	3 cups red or Burgundy wine
5 lbs. beef roast, cut into 1-inch cubes	2 tablespoon tomato paste
2 large carrots, peeled and sliced	4 cloves garlic, minced
1 large onion, sliced	1 teaspoon whole thyme
1 teaspoon salt	2 whole bay leaves
½ teaspoon pepper	1-lb. small white onions, peeled
½ cup flour	2-lb. fresh mushrooms, sliced
2 cans (10½-oz.) condensed beef broth	

Cook bacon in large skillet until crisp. Remove and drain. Add beef cubes and brown well. Place browned beef cubes in stoneware. Brown carrot and onion. Season with salt and pepper; stir in flour. Add broth, mix well and add to stoneware. Add cooked bacon, wine, tomato paste, garlic, bay leaf and onions. Cover; cook on **LOW** 10 hours (**HIGH** 6 hours). Before serving, sauté mushrooms in butter and stir into cooked stew.

# NOTES

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## SERVICE INSTRUCTIONS

1. Do NOT attempt to repair or adjust any electrical or mechanical functions on this unit. Doing so will void the Warranty.
  2. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are returning the unit more than 30 days after the date of purchase, please see the enclosed Warranty.
  3. If you have any questions or comments regarding this unit's operation or believe any repair is necessary, please call our Consumer Service Department at 1-800-323-9519 or visit our website at [www.crock-pot.ca](http://www.crock-pot.ca).
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## 1 YEAR LIMITED WARRANTY

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively "JCS") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or in any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

### What are the limits on JCS's Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

### How to Obtain Warranty Service

#### In the U.S.A.

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-323-9519 and a convenient service center address will be provided to you.

#### In Canada

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-323-9519 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department. **PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.**

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