



3050 WCN

Casserole Crock-Pot® Slow Cooker

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



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 Rival® (see warranty) for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Rival® 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. To disconnect, turn control to OFF, then remove plug from wall outlet.
14. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.

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 unintentionally.

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). To reduce the risk of electric shock, this plug will 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 or if the AC outlet feels warm do not use that outlet.

HOW TO USE YOUR CASSEROLE CROCK-POT® SLOW COOKER

1. There are two temperature settings. **LOW** is recommended for slow "all-day" cooking. 1 hour on **HIGH** equals about 2 to 2½ hours on **LOW**.
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 reheat foods in your Casserole Crock-Pot® slow cooker.
6. Do not set heated unit filled with food on a finished wood table or bare surfaces.
7. Unplug when cooking is done and before cleaning.
8. Removable stoneware and glass lid are oven safe and microwave safe. Do not use removable stoneware on gas or electric burners or under broiler.

PREPARE AHEAD CONVENIENCE!

Fill bowl and refrigerate. When ready to cook, set in electrical base and turn to **LOW** or **HIGH**. **Do not preheat electrical base.**

HOW TO CLEAN YOUR CROCK-POT® SLOW COOKER

Unplug unit. **CAUTION:** Never submerge electrical base 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 or cold foods.
- To wash your stoneware right after cooking, use hot water. Do not pour in cold water if the stoneware is hot.

THE LID OF YOUR CASSEROLE CROCK-POT® SLOW COOKER

- As an added convenience, the lid of your Casserole Crock-Pot® Slow Cooker can be used in the oven as a 9 x 12" casserole dish, or for serving.
- The Glass Lid can be inverted for use as a casserole or serving dish. Not for stove top use.
- Use in a microwave oven or a conventional or convection oven up to preheated temperatures of 400°. CAUTION: Breakage can occur if used under a broiler or browning unit or in a toaster oven.

CAUTION: GLASS LID can shatter if cooled suddenly. Avoid severe temperature change.

HINTS

- Trim fats and wipe meats well to remove residue. (If meats contain fats, brown in a separate skillet or broiler and drain well before adding to cooker.) Season with salt and pepper. Place meat in cooker on top of vegetables.
- Most vegetables should be thinly sliced or placed near the sides or bottom of the stoneware. Meats generally cook faster than most vegetables in a slow cooker.
- Use whole leaf herbs and spices for best and truest flavor for all-day cooking. If ground herbs and spices are used, they should be stirred in during the last hour of cooking.
- Because there is no direct heat at the bottom, always fill the 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 varied if an equal quantity is substituted. (Such as substituting a 10¼ 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, etc.)
- 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). 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, 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.

QUESTIONS AND ANSWERS

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 over cook. You will learn through experience whether to decrease or increase cooking times.

QUESTIONS AND ANSWERS (CONTINUED)

Q *“Must the Casserole 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.

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.

GUIDE TO 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 slow cooker 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 over cook as they do when boiled in your oven or on your range. Therefore, everything can go into the Crock-Pot® slow cooker at one time. EXCEPTION: milk, sour cream or cream should be added during last hour of cooking.

TIME GUIDE

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

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

PASTA AND RICE

If recipe calls for cooking noodles, macaroni, etc., cook on range top before adding to slow cooker. Don't over cook — just until 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 of liquid is enough for any recipe unless it contains rice or pasta.

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 the 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 Crock-Pot® slow cooker; 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.

RECIPES

LENTIL CASSEROLE

1 cup onion, chopped

1 cup green bell pepper, chopped

1 cup celery, chopped

3 cups water

1 cup lentils, cooked

1½ cups converted rice

1 6 oz can tomato paste

1 1¼ oz envelope taco seasoning mix

1 Tbs chili powder

Lightly grease the stoneware with the olive oil. In a large bowl combine the ingredients in the order they are listed above, stir until well blended. Spoon the mixture into the stoneware spreading evenly with a rubber spatula. Cover; cook on High for 2½ – 4 hours.

SPICY MACARONI AND CHEESE

1 cup onion, finely chopped

2 cloves garlic, minced

¼ cup jalapeno peppers, chopped

1 tsp ground coriander

1 tsp ground cumin

1 cup of salsa

1 lb elbow macaroni, cooked and drained

1 10¼ oz can of condensed

Cheddar cheese soup

½ cup unsalted butter, melted

8 oz of processed cheese, melted

1½ cups Cheddar cheese, shredded

Lightly grease the stoneware with non-stick cooking spray. In a large bowl combine the onion, garlic, peppers, spices, salsa and pasta. Mix well. In a small bowl combine the soup, butter and processed cheese. When blended add to the pasta mixture and pour into the stoneware. Cover; cook on High for 2½ – 3 hours. During the last 30 minutes sprinkle the Cheddar cheese on top.

SWEET POTATO CASSEROLE

2 lb sweet potatoes, peeled and cut into ¼" cubes

½ cup brown sugar, packed

½ cup butter, melted

½ cup coconut, grated

½ cup pecans, chopped and toasted

1 tsp ground cinnamon

1 tsp coconut extract

1 tsp vanilla extract

In a large bowl, combine the potatoes, sugar, butter, coconut, pecans and cinnamon. Cover; cook on Low for 6-8 hours. Before serving stir in the coconut and vanilla extract.

RECIPES

TARRAGON CHICKEN CASSEROLE

2 10½ oz cans condensed cream of chicken soup 2 cups chicken, cooked and cubed
3 Tbs dried tarragon ½ cup Parmesan cheese, grated
½ tsp pepper 1 cup water
1 16 oz package linguine,
cooked, drained and chopped Paprika, to taste

Lightly grease the stoneware with non-stick cooking spray. In a large bowl, combine soup, tarragon and pepper. Stir in the linguine and chicken. Pour into the stoneware. Sprinkle with the Parmesan cheese, water and paprika. Cover; cook on Low for 4 - 6 hours.

CHICKEN CHILI CASSEROLE

1 Tbs olive oil ½ cup of salsa
1 medium onion, chopped ¼ Tbs red pepper flakes
2 cups chicken, cooked and diced 4 green peppers, chopped
8 oz frozen corn 1 cup water
2 oz black olives, sliced 1 cup Monterey Jack cheese, shredded
1 1¼ oz envelope chili mix

Lightly grease the stoneware with non-stick cooking spray. In a frying pan sauté the onion and garlic in the oil until soft, transfer to a separate bowl. In a large bowl combine the onion mixture with the chicken, corn, olives, chili mix, salsa, peppers, water and seasoning. Stir well. Pour the mixture into the stoneware. Cover; cook on High for 3½ - 4½ hours. During the last 30 minutes sprinkle the cheese over the top of mixture.

SOUTHWEST CHICKEN CASSEROLE

8 chicken thighs 1 tsp chili powder
1 cup Enchilada sauce 4 oz Monterey Jack cheese, grated
1 6 oz can tomato paste ½ cup sour cream
2 cups water ¼ cup green onions, sliced
Salt and pepper to taste 1½ cup corn chips, crushed
½ tsp garlic powder

Lightly grease the stoneware with non-stick cooking spray. Place the chicken in the stoneware. In a bowl, combine the enchilada sauce, tomato paste, water and spices. Spread the mixture over the chicken. Cover; cook on Low for 7 - 8 hours. Turn to High and add the cheese cook until cheese is melted. Before serving; spoon the sour cream over the chicken. Sprinkle with the onions and corn chips.

RECIPES

SWISS CHICKEN CASSEROLE

4 boneless, skinless chicken breasts
6 slices Swiss cheese
1 10¼ oz can cream of celery soup

1 cup evaporated milk
2 cups herb-seasoned stuffing cubes
½ cup butter, melted

Lightly grease the stoneware with non-stick cooking spray. Arrange the chicken breasts in the stoneware and top with the Swiss cheese. In a bowl combine the soup and milk and mix well. Spoon the mixture over the cheese and sprinkle with the stuffing mix. Drizzle the melted butter over the stuffing mix. Cover; cook on High for 3½ - 4 hours.

RISOTTO & LAMB CASSEROLE

2½ lbs lamb, cubed
½ cup olive oil
2 tsp dried rosemary
¼ tsp thyme
¼ tsp white pepper
Salt to taste

1½ cups Arborio rice
4½ cup vegetable broth
1½ cup dry white wine
1 28 oz can of diced tomatoes
1 10 oz package of frozen asparagus, cut
¾ cup Parmesan cheese, grated

In a large skillet over medium heat, lightly brown the lamb in the olive oil. Add the rosemary, thyme, white pepper and salt to the lamb. When the meat is brown add rice and sauté for 2 to 3 additional minutes. Add the vegetable broth. Stir well. Cook for 3 minutes. Add the wine and tomatoes. Gently stir in the asparagus. Cook for an additional 5 minutes and remove from heat. Spoon the mixture into the stoneware. Cover; cook on High for 3½ to 4 hours.

ORANGE PEANUT BAKED APPLES

6 baking apples, peeled and sliced
½ cup raisins
1¼ cups of flour
½ cup sugar
1 tsp cinnamon
½ tsp salt

1 tsp orange peel, grated
¼ cup smooth peanut butter
¼ cup butter
½ cup water
½ cup orange juice

Arrange the apple slices in the bottom of the stoneware. In a small bowl mix together the flour, sugar, cinnamon, salt, orange peel, peanut butter and butter until crumbly. Add the peanuts and raisins and sprinkle on the apples. In another bowl mix water and orange juice and pour over the apples. Cover; cook on Low for 8 hours.

RECIPES

WALNUT RAISIN APPLE CASSEROLE

Juice of 1 lemon

½ cup granulated sugar

½ cup maple syrup

1 tsp cinnamon

½ cup walnuts

½ cup raisins

4 large red apples, cored and sliced in half

Pour the lemon juice and maple syrup into the stoneware. Combine the raisins, sugar, cinnamon and walnuts in a small bowl and set aside. Place the apples in the stoneware. Using a spoon, cover the apples with the nut mixture. Cover; cook on High for 3½ - 4½ hours.

LIMITED ONE-YEAR WARRANTY

Rival® 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 Rival 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.rivalproducts.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.

Rival 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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