

Crockpot Cookbook: Crockpot Recipes And Crockpot Cooking

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Smashwords Edition

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BEFORE YOU GO!!

Chapter 1 – Awesomeness Reloaded Crockpot Recipes

Before, you guys proceed, here is one thing you need to check!! It's a free gift guys!!

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Crockpot, Crockpot, Crockpot!! What does it mean? It's kind of a slow cooking type of method!! So, what's next? Seriously, you're asking me? Don't wait and jump in and check out these fantastic crockpot recipes!! Cheers!!

SUPER CROCKPOT OATMEAL

What you need

- Half cup raisins
- 1 cup furred oats
- ¼ tsp salt
- 1 tablespoon butter, melted
- ½ cup walnuts, shredded
- 1 cup apple, chopped
- ¼ cup brown sugar
- Half tsp cinnamon
- 2 cups milk

Directions

1. First of all, apply nonstick spray inside the Crockpot.
2. Assemble entire items and stir.
3. Cook for 8 hours on low

Servings: 4

Prep time: 10 minutes

Cooking time: 8 hours

STUNNING BLUEBERRY CAKE WITH LEMONY ICING

Ingredients:

For the cake:

- 1 cup frozen blueberries
- 7.5 oz. prepared biscuit dough
- ¼ cup sugar
- 1 tablespoon. melted butter
- One teaspoon cornstarch

For lemon icing:

- One cup powdered sugar
- Two tbsps. Lemon juice
- 3 tbsps. Milk

Instruction:

1. First of all, coat the crock pot using non-stick cooking spray.
2. Toss the blueberries with sugar and cornstarch in a bowl and then cut every biscuit into quarters.
3. Place 1/2 portion of biscuit in the pot and top the blueberry mixture and then after that repeat the layering with the leftover portion of ingredients.
4. Brush the top layer with melted butter and start cooking on low for 5 hours.
5. While the cake is cooking, make the icing by mixing each ingredient.
6. When the cake is ready and out of the pot, drizzle it with the icing mixture and serve by slicing within pieces.

Yield: 7

Time taken: Five hours & 10 minutes

AMAZING CARAMELED BISCUITS

What you need:

- Half cup brown sugar
- Eight pieces Icy biscuits (any flavor of your option)
- Four tbsps. Butter
- Nuts for garnishing

How to prepare:

1. First of all, coat the crockpot with cooking spray and lay the biscuits flat at the bottom.
2. Use a saucepan to melt the butter and mix the brown sugar and start cooking for a few minutes to caramelize it.
3. Pour 1/2 portion of the caramelized sugar over the biscuits and cook in the crockpot for one hour and thirty two minutes.
4. Now preheat the oven at 352 degrees and spray non-stick cooking spray in the baking dish.
5. Place the cooked biscuits on the tray and then pour the remaining caramel mixture on them.
6. Cook for twenty two minutes and then you can serve.

Quantity: Eight biscuits

Time taken: 2 hours

Yummy Cheesy Crockpot Chicken

What you need:

- One can cream of chicken soup
- 2 cans cheddar cheese soup
- Two cup of chopped onion
- 6 chicken breast halves, boneless and without the skin
- Garlic powder
- Salt and pepper to taste

Steps:

1. First and foremost, prepare the chicken. Now you should rinse the halves and then sprinkle them with garlic powder, pepper, and salt. Set it apart.
2. Blend the cheddar cheese and cream of chicken soup. Please do not add any other liquid. Set it aside.
3. Put the chicken inside the crockpot. Combine in the 2 cups of sliced onions and the soup.
4. Place the slow cooker on low setting for 7 hours. No need to stir the mixture.
5. Once done, serve the chicken and soup on top of garlic or if you like, cheddar mashed potatoes.

Fantastic Chicken Casserole with Mushroom Soup

Ingredients

- 1 cup butter or margarine
- One cups herb-seasoned stuffing blend
- 1/2 can condensed cream of mushroom soup
- Four pieces Swiss cheese
- 4 boneless chicken breast halves

Preparation

1. First of all, pour butter on the sides and bottom of a slow cooker.
2. Move the chicken breasts at the bottom of the pot.
3. Place Swiss cheese on the sprinkle.
4. Then spoon the cream of mushroom soup over cheese.
5. Sprinkle the stuffing crumbs over the soup layer.
6. Drizzle melted butter on top of it.
7. Start cooking on low heat for 5 to 6 hours.

AWESOME CROCKPOT BREAKFAST

What you need

- $\frac{3}{4}$ pound shredded cheddar cheese
- 30 oz. hash browns, frozen
- 1 pound. cooked bacon, drained and diced
- 12 eggs
- $\frac{1}{2}$ cup onion, diced
- One cup milk
- Half tsp dry mustard
- Salt
- Pepper

How to prepare

Layer the following in the order suggested:

1. Half the hash browns go in first
2. $\frac{1}{2}$ the bacon succeeding
3. $\frac{1}{2}$ the onions following
4. Half the cheese adjacent
5. Rest of the hash browns
6. Rest of the bacon
7. Rest of the onions
8. Rest of the cheese
9. Beat the eggs and mix them with mustard, milk, salt and pepper and pour above the layers.
10. Start cooking for 12 hours on low.

Serves: 10

Prep time: 10 minutes

Cook time: Ten-tweleve hours on low

DELIGHTFUL COFFEE CAKE

Ingredients:

- ¼ cup biscuit baking mix
- ¼ cup packed light brown sugar
- 1/2 teaspoon cinnamon
- 1/2 cup sugar (powdered)
- 1½ cup biscuit baking blend
- Half cup vanilla yogurt
- 1 tsp vanilla
- 2 tbsps. Milk
- ¾ cup white sugar
- One large egg

Method of preparation:

1. Grease the crockpot with cooking spray and place a piece of parchment paper to fit the bottom of the pot and coat the paper with cooking spray as well.
2. Put 1/4 cup brown sugar, 1/4 cup biscuits baking mix and 1/2 tsp cinnamon in a bowl and blend them well. This is our streusel topping. Keep the bowl apart.
3. Put all the batter ingredients, i.e. 3/4 cup white sugar, 1 & 1/2 biscuit baking mix, 1/2 cup vanilla yogurt, 1 tsp vanilla and 1 large egg in distinct bowl and heat to make a smooth batter.
4. Pour half portion of the batter into the pot using a spoon and top half of the streusel mixture over the batter. Repeat the layering with the left what you need.
5. Line the lid with a paper towel and cooking the cake on high for two hours. Check with a toothpick to see if the cake is ready. Keep cooking for a few more minutes if required.
6. While the cake cooks, make the glazed icing by mixing the milk with powdered sugar and keep it apart.
7. Once the cake is ready, invert the pot on a serving plate and top it with the glazed icing.
8. Now cut within slices and serve.

Quantity: Eight

Time taken: 2 hours 10 minutes

COOL FRUITY and SPICY OATS

What you need:

- 1 cup rolled oats
- Two cups of milk
- One tbsp. melted butter
- ¼ cup brown sugar
- Half cup raisins
- Half teaspoon cinnamon
- ¼ teaspoon salt
- 1 cup shredded apples
- Half cup walnuts
- Berries

Instructions:

1. First of all, coat the cooker with cooking spray and then place all the items in it and blend using a spatula till the ingredients are evenly mixed.
2. Cover the slow cooker and cook on low setting for eight hours.

Yield: 2

Time taken: 8 hours & ten minutes

AWESOME HAM AND SPINACH BLAST

Ingredients:

- ¼ tsp black pepper
- Half teaspoon salt
- ¼ cup milk
- Half teaspoon thyme
- Half teaspoon onion powder
- 6 large eggs
- 1 cup baby spinach
- 1 cup diced ham
- Half cup Greek yogurt
- 1/3 cup diced mushrooms
- One cup pepper jack cheese (shredded)
- Half tsp garlic powder

Instructions:

1. First of all, whisk the eggs, pepper, salt, thyme, yogurt, milk, garlic powder and onion powder in a bowl to make a smooth paste.
2. Add the spinach and mushrooms along with cheese and ham.
3. Coat the cooker with cooking spray and now pour the mixture into it.
4. Cover and cooking for 2 hours and then you can serve after slicing into pieces.

Yield: 6

Time taken: Two hours & 5 minutes

Superb Pasta Sauce with Stewed Potatoes

What you need

- Two to three tbsps olive oil
- 1 to 2 tsp sugar
- 1/2 to 1 teaspoon salt
- 1/3 teaspoon. dry thyme
- 1/3 to 1/2 tsp dried leaf basil
- 3 cloves crushed garlic
- Two bay leaf
- 1/3 tsp. oregano
- 1/3 cup water
- Six ounces shredded
- 1/3 cup chopped onion
- 2 pound. ground turkey
- Two can of stewed tomatoes
- 2 can tomato paste
- 2 bell pepper

Preparation

1. Place oil in a pan.
2. Brown ground turkey slowly.
3. Place stewed tomatoes, tomato paste, oregano, thyme, basil, salt and sugar in a slow cooker.
4. Stir well and cook on low heat.
5. When turkey is browned, transfer to slow cooker with slotted spoon.
6. In pan drippings, sauté onion, pepper, bay leaf and garlic until softened.
7. Combine water and chopped mushrooms in a slow cooker.
8. Cover and keep cooking on low heat for 4 to 5 hours.
9. Thin it with little water.

10. Now you can serve with hot cooked spaghetti.

Stunning Salad Dressing Chicken Onion Soup

What you need

- 8 boneless chicken breast halves
- Half cup Russian salad dressing
- Two package golden onion dry soup blend
- Two package peas
- One cup peach preserves

Preparation

1. First of all, wash chicken and dry.
2. Put them in slow cooker.
3. Add soup blend, preserves, and dressing.
4. Blend to add.
5. Start cooking on low heat for six to seven hours.
6. Combine vegetables in the last hour of cooking.
7. Serve over rice.

Simple Sour Chicken Breast with Vegetables

What you need

- 2 envelope chicken gravy blend
- Two cup sliced mushroom
- Two cup frozen peas
- Twelve ounces frozen California blend vegetables
- 2 cups Bisques
- Two green onions
- 1 cup low-fat milk
- Two cup fat-free sour cream
- 2 to three tablespoon Gold Metal all-purpose flour
- Eight ounces potatoes
- 2 pound boneless skinless chicken breast
- 2 cup water

Preparation

1. Assemble all ingredients and blend sour cream, flour, gravy mix and water in a crockpot.
2. Stir in chicken, vegetables and mushrooms.
3. Cover and cook on low heat for three to four hours.
4. Whisk in peas.
5. Mix baking blend and onions.
6. Stir in milk till it gets moistened.
7. Drop dough by rounded tablespoonful's onto chicken-vegetables mixtures.
8. Cover and cook on high heat for forty two minutes.
9. Serve instantly and enjoy!

TATER TOTS WITH BACON AND EGGS

Ingredients:

- ¼ cup grated parmesan cheese
- 1 packet of Tater Tots
- Two cup cheddar cheese (shredded)
- 1/2 tsp pepper
- 2 onions (sliced)
- 12 eggs
- 4 tablespoon. all-purpose flour
- One tsp salt
- 1 cup milk
- 6 oz. bacon

Directions:

1. Coat the crockpot with cooking spray and layer the bottom with 1/3 portion of tater tots followed by one-third portion of bacon, cheese and onion.
2. Repeat the layering with the left portions of ingredients ensuring the top layer is made with cheese.
3. Whisk the eggs with the remaining ingredients in a bowl and pour it on top.
4. Cover the cooker and cook on low setting for eight hours.

Yield: Eight

Time taken: 8 hours and fifteen minutes

Awesome Turkey with Sliced Carrots and Wild Rice

What you need

- 1/3 cup shredded onion
- Eight slices bacon, diced
- Three cans chicken
- 1/3 cup shredded carrots
- Three can condensed cream of chicken soup
- 1/2 to 1 tsp. dried marjoram
- 1/3 cup sliced celery
- Half to one teaspoon. pepper
- 2 cups uncooked wild rice
- Two pound turkey tenderloins
- Three cups of broth made from base

Preparation

1. Began cooking bacon in a pan.
 2. Withdraw with slotted spoon.
 3. Brown the turkey pieces, keep cooking for approximately six minutes.
 4. Now you should add carrot, onion, and celery.
 5. Continue cooking and whisking for four more minutes.
 6. Whisk together half of the broth and the soup in slow cooker.
 7. Whisk in remaining broth, marjoram and the pepper.
 8. Stir in turkey mixture, bacon and the wild rice.
 9. Cover and cook on high heat for 22 minutes.
 10. Reduce heat to low.
- Keep cooking for additional 5-6 hours.

Super White Wine Chicken with Italian Salad Dressing

Ingredients

- 6 chicken breast halves
- Two envelope Good Seasons Italian salad Dressing blend
- Half cup dry white wine

Preparation

1. Brown chicken breasts in a pan and add little oil in it.
2. Move chicken in crockpot.
3. Top dressing mixture above chicken.
4. Combine wine.
5. Cover and cook on high heat for about two to three hours.

Yummy Chicken with Potatoes and Cheese

Ingredients

- 3 boneless, skinless chicken breast halves
- One cup grated Parmesan or Romano cheese
- Half to 1 teaspoon Italian seasoning
- 1 cup Italian salad dressing
- 6 medium potatoes

Preparation

1. Move chicken at the bottom of Crock Pot.
2. Sprinkle with 1/2 of the Italian dressing, spices, and the grated cheese.
3. Place the potatoes on top or around the chicken.
4. Sprinkle with the rest of the dressing, cheese and spices.
5. Continue cooking on low heat for about eight hours.

Mouth watering Chicken with Dices Pimiento

Ingredients

- 1 to 2 teaspoons chilli powder
- Half to one tsp cumin
- Two clove garlic, minced
- 1/3 teaspoon salt
- Dash basil
- Diced tomatoes
- Dash oregano
- Two jalapeno pepper, diced
- Optional garnishes
- Sour cream
- Minced parsley
- Shredded cheese
- One cans tomato sauce
- 2 onion
- Thinly sliced green onions
- Dash cayenne pepper
- Two pound chicken breast halves
- 3 cans chicken broth
- 2 jar diced pimiento
- Two carrots
- 2 can diced tomatoes
- 12 ounce can red kidney beans
- Three celery stalk
- Two cup frozen corn

Preparation

1. Blend all ingredients except optional garnishes in a slow cooker.
2. Cover and keep on cooking on high heat for three hours.
3. Now cook on low heat for 4 to 5 hours.
4. Serve in bowls with garnishes.

Mind Blowing Chicken with Kernel Corn and Chunky Salsa

What you need

- 2 cup shredded Cheddar cheese
- 1 cans whole kernel corn
- 6 skinless, boneless chicken breast halves
- Two cup bottled thick and chunky salsa
- 2 can black beans

Preparation

1. Move the black beans, corn, and salsa in a slow cooker together.
2. Place the chicken breasts on the sprinkle.
3. Then pour the left salsa above the chicken.
4. Cover and cook on high heat for 3 hours.
5. Sprinkle cheese on top.
6. Cover and cook until the cheese melts.

Amazing Chicken Curry with Soy Sauce and Turmeric

What you need

- 2 tablespoon soy sauce or Tamari
- 1/3 teaspoon turmeric
- 1/2 to 1 teaspoon ground ginger
- Salt and freshly ground black pepper
- Two cloves garlic
- Hot cooked rice
- Five boneless, skinless chicken breasts
- One cup chicken broth
- 3 large onions
- 1/2 to 1 teaspoon Madras curry powder
- One to 2 teaspoons chili powder

Preparation

1. Mix all ingredients except rice, together in the slow cooker.
2. Cover and cook on low heat for eight hours.
3. Taste and season with pepper and salt.
4. Now you can serve over hot rice or noodles

Legendary Chicken with Nacho Cheese Soup

Ingredients

- 2 can condensed nacho cheese soup
- 2 can mild chopped green chills
- Salt and pepper to taste
- 6 boneless
- 2 can diced tomatoes in juice

Preparation

1. Mix all items in the slow cooker.
2. Cover and cook on low heat for seven to eight hours.
3. Now serve with boiled rice.

Super Chicken with Ginger Root and Dry Sherry

What you need

- One cloves garlic
- One cup honey
- 2 pounds chicken breast halves without skin
- 1 to two tbsps corn-starch
- One cup soy sauce
- 2 inch fresh ginger root
- 2 to 3 tablespoons dry sherry

Preparation

1. Add ginger, garlic, honey, soy sauce, and sherry in a bowl.
2. Dip chicken pieces within sauce.
3. Move chicken pieces in slow cooker.
4. Pour left sauce over all.
5. Cover and cook on low heat for approximately 7 hours.
6. Remove chicken to warm serving dish.
7. Now pour the liquids into a sauté pan.
8. Boil and continue simmering for 6 minutes.
9. Stir the corn-starch into the sauce mixture.
10. Cook over low heat until thickened.
11. Now pour a little sauce above chicken.
12. After that you can serve chicken with hot rice.

Tasty Chicken with Sliced Celery and Lemon Juice

Ingredients

- Two to 3 tbsp lemon juice
- Half cup finely shredded onions
- 1/2 cup mayonnaise
- Chopped fresh parsley
- 1 cup thinly sliced celery
- Six chicken breast halves
- Two can cream of chicken soup
- 1/2 cup drained sliced pimiento
- 1 cup slivered or sliced almonds

Preparation

1. Move chicken breasts in the bottom of a slow cooker.
2. Add soup, lemon juice, onions, mayonnaise, celery, and pimiento in a bowl.
3. Now pour above chicken breasts.
4. Cover and cook on low heat for five to six hours.
5. Remove chicken breasts to a serving plate and spoon juices above them.
6. Sprinkle with almonds and parsley.
7. Now you can serve with hot cooked rice and steamed broccoli.

Easy Jack Cheese Chicken Soup

What you need

- 6 chicken breasts
- Bell pepper strips
- Two can Pepper Jack cheese soup
- 2 to 3 tablespoons chunky salsa

Preparation

1. Combine all ingredients together.
2. Cover and cook on low heat for six to seven hours.
3. Now you can serve with hot cooked rice.

COOL CROCK POT APPLE PIE OATMEAL

What you need

- Two tsps cinnamon, ground
- Three little apples, cored, peeled and diced
- One cup steel cut oats
- One teaspoon pure vanilla extract
- Two tablespoons maple syrup
- 2 half cups water
- ¼ teaspoon salt
- 1 half cup almond milk, unsweetened
- Two tablespoons hemp seeds
- ¼ tsp nutmeg, ground

To sprinkle and serve:

- Shredded pecans
- Raisins
- Almond Milk
- Maple syrup or may be brown sugar
- Ground cinnamon

Instructions

1. First of all, grease the Crockpot.
2. Assemble and whisk in all the ingredients and cook for 7 hours on low.
3. Before serving, stir in well and top it up with suggested ingredients or those of your choice.

Serves: four

Prep time: 10 minutes

Cooking time: seven hours on low

Fantastic Creamy Chicken Soup with Dijon Mustard

What you need

- Two to 3 tbsp corn-starch
- One cup water
- Pepper to taste
- 2 pounds chicken breast tenders
- 1 to 2 tbsps regular
- Two can condensed cream of chicken soup
- 1/2 to 1 teaspoon dried parsley flakes

Preparation

1. First of all, wash chicken and then let it dry.
2. Add the soup with mustard and corn star together.
3. Add water and whisk.
4. Stir in parsley and pepper.
5. Now pour the mixture above the chicken.
6. Cover and cook on low heat for 6 hours.

Serve with hot cooked rice and a side vegetable

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