

**Crockpot Recipe Book: Crockpot Soups, Crockpot Dump
And Crockpot Cooking Recipes**

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Smashwords Edition

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ONE LAST THING!!

Chapter 1 – Crockpot Recipes

One thing, I want to provide you a free gift.

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Crockpot Recipes are really awesome. I won't give your reasons for eating crockpot recipes, just eat them yourself and you'll know.

SUPER APPLE CONFIT DELIGHT

Ingredients:

- 3 lbs. golden yummy or may be granny Smith apples
- 1/2 tsp ground cinnamon
- 1 tsp real vanilla extract
- ¼ cup light brown sugar

Directions:

1. First and foremost, peel the apples and slice to ¼ inch thickness. Drizzle the cinnamon and brown sugar above the apples and coat the apples correctly.
2. Begin cooking for 4 – 4 ½ hours on low.
3. Stir in the vanilla and mix properly.

Servings: Eight

Prep time: Twenty two minutes

Cooking time: Four to five & half hours on low

AMAZING BLUEBERRY CREAM CHEESE BREAD PUDDING

What you need:

- Four cups whole milk
- 1 tbsp vanilla extract
- Two cups refreshed or may be freezing blueberries
- Eight oz. cream cheese, now cut into 1 inch cubes
- Five eggs
- 1 tablespoon cinnamon
- $\frac{3}{4}$ cup maple syrup
- Eight cups cubed, bread

Method of preparation:

1. Blend eggs and milk in a bowl and then stir. Add vanilla, cinnamon and maple syrup. Stir in the bread. Let it be there for 22 minutes.
2. Grease your Crockpot.
3. Blend in the blueberries and cream cheese.
4. Keep cooking in the Crockpot for 5 hours on low.

Serves: 8

Prep time: twenty minutes

Cooking time: Four-five hours on low

BRILLIANT CASSEROLE WITH FLAVOUR FROM MEXICO

What you need:

- $\frac{3}{4}$ cup sliced green onions
- One pound. chorizo sausage
- 1 half cup milk
- Two cups Pepper Jack cheese, shredded
- Eight eggs
- One cup Old El Paso salsa
- 9 corn tortillas
- One red bell pepper, chopped
- 1 jalapeno chili, seeded and finely shredded
- 2 tbsps. Fresh cilantro, sliced

Method of preparation:

1. Coat the slow cooker with cooking spray and put 3 tortillas at the bottom. You may need to tear them to cover the bottom totally.
2. Mix eggs with milk in a bowl.
3. Remember to reserve two tbsp of onions and $\frac{3}{4}$ cup cheese.
4. Top the tortillas with half portion of sausage followed by layers of green onion, and cheese bell peppers and repeat the layers with remaining ingredients.
5. Top the layering with the leftover tortillas and then pour the egg mixture from sprinkle.
6. Cover the cooker and cook on low setting for four hours making sure that the egg is set.
7. Sprinkle the cheese and onions before serving.

Quantity: 8

Time taken: 4 hours and thirty minutes

Fantastic Chicken Stew with Potatoes and Beans

You will need:

- 2 cups green peppers, chopped
- 4 pieces sweet potatoes, cubed
- 2 cans of unsalted red beans
- 3 garlic cloves, minced
- 1 cup of diced tomatoes
- 500ml. low salt chicken broth
- 1 spoon cajun powder
- 240grams chicken breast, without deboned and skin
- Two spoons peanut butter
- 1/2 a cup green chili, sliced

How to make it:

1. Blend the potatoes, bell pepper, beans, tomatoes, cajun powder, Chile, chicken broth and garlic in the cooker.
2. Combine in the chicken cubes, make sure everything is coated.
3. Keep cooking for six hours on high heat, and up to 9 hours under low heat.
4. Once cooked, place in the peanut butter and whisk thoroughly.

Awesome Chicken Curry with Marmalade

What you need

- 1/2 to one teaspoon curry powder
- 1/2 to 1 teaspoon cayenne pepper
- 6 boneless
- One cup orange marmalade
- Half cup water
- Pepper and salt

Preparation

1. First of all, blend all items in the slow cooker.
2. Cover and cooking on low flame for 7 hours.
3. Now you can serve chicken breasts with juices above hot cooked rice.
4. Thicken juices with a tablespoon of corn-starch.
5. Mix with a small amount of water.

Tasty Chicken with and Orange Juice Shredded Coconut

What you need

- 4 chicken breast halves
- Hot cooked rice
- 2 cups orange segments or may be canned
- Three green onions
- Two cup shredded coconut
- 1 to 2 tsp ground ginger
- Four ounces frozen concentrate orange juice
- 1/2 to one teaspoon salt
- Pepper

Preparation

1. Combine chicken, ginger, salt, pepper and frozen orange juice in slow cooker.
2. Cover and cook on low heatenup for 5 hours.
3. set chicken over hot cooked rice.
4. sprinkle with shredded coconut, orange segments and green onions.

Delicious Chicken Herb with Mushroom

What you need

- Two pound chicken tenders
- 1/3 box Uncle Bens long grain and wild rice
- 1/4 can cream of chicken soup
- 1/2 to 1 teaspoon herb mixture
- Half to 1 teaspoon butter
- 8 ounces sliced mushrooms
- Two cup water
- Two tablespoon vegetable oil
- Three slices crumbled bacon

Preparation

1. First of all, sauté chicken pieces and mushrooms in oil and butter.
2. Put bacon on bottom of slow cooker.
3. Then, place rice over bacon.
4. Reserve package of seasonings.
5. Place chicken tenders over rice.
6. Now pour soup over chicken.
7. Add water.
8. Place seasonings on top and then coat it with herb mixture.
9. Cover and cook on low heat for six hours.

Stunning Chicken with Celery Soup and Cheese

Ingredients

- 2 can of cream of chicken
- Six chicken breasts
- 1 cans of cheddar cheese soup
- Two can of cream of celery soup

Preparation

1. First of all, move soups and chicken breasts in slow cooker.
2. Cover and cook on low heat for five hours.

Mind blowing Chicken Broth with Balsamic Vinegar and Honey

Ingredients

- Two chipotle pepper in adobo sauce
- Two to 3 tbsp vegetable oil
- Two tbsp honey
- Dash salt
- 3 boneless chicken breast halves
- 1 cup chicken broth
- Half to one tablespoon corn-starch
- 1 to two tbsps cold water
- Half to 1 tsp garlic powder
- Half cup sweet orange marmalade
- One teaspoon chili powder
- Dash freshly ground black pepper
- 2 tablespoon balsamic vinegar

Preparation

1. At first, add the chipotle with adobo sauce, chili powder, marmalade, garlic powder, vinegar, honey, chicken broth, and oil together.
2. Then sprinkle the chicken breasts with salt and pepper.
3. Move them in the slow cooker.
4. Now pour marmalade mixture over all.
5. Cover and keep cooking on low heat for 7 hours.
6. Put the chicken on a plate.
7. Cover and keep warm.
8. Pour the liquids within a saucepan.
9. Boil over high heat.
10. Reduce heat to medium and boil for about six to seven minutes.

11. Add the corn-starch with cold water.
12. Whisk into the sauce and continue cooking.
13. Stir for about 4 minutes more.
14. Now you can serve the chicken with the thickened sauce.

Mouth Watering Chicken with Tomato Sauce

What you need

- Two cans of diced tomatoes with juice
- Half to one teaspoon. dried leaf oregano
- One cup sliced onion
- Two can sliced ripe olives
- Salt to taste
- Six skinless chicken breasts
- Two to three tbsp. lemon juice
- 2 lg. can tomato sauce
- Three cloves garlic
- 1 c. dry white wine
- Two can sliced mushrooms
- 1 cups hot cooked rice

Preparation

1. Wash chicken and dry.
2. Bake in 402 F in oven for approximately 32 minutes.
3. Combine all other what you need together.
4. Dice chicken and mix with the sauce.
5. Cover and begin cooking on low heat for four to five hours.
6. Now serve chicken and sauce with hot cooked rice.

CLASSIC BAKED APPLES

What you need:

- 6 medium baking apples, cored
- Two tablespoons golden raisins
- ¼ cup orange juice
- 1 teaspoon lemon juice
- 1 tsp ground cinnamon
- 2 tbsps butter
- ¼ cup dark brown sugar, jammed
- ¼ cup water

Instructions:

1. First blend in the raisins, lemon juice, and sugar to make a filling and stuff the cored apples with it.
2. Then set the apples in the pot and top it up with cinnamon and butter. After that pour the orange juice over the apples.
3. Cook for two to 3 hours on high.
4. Serve the apples topped with the sauce left in the pot.

Serves: six

Preparation time: 30 minutes

Cooking time: 2 to 3 hours on high

Superb Creamy Condensed Chicken with Mushroom Soup

What you need

- 1/3 can condensed French onion soup
- Two to three tablespoon extra virgin olive oil
- Freshly ground black pepper
- 9 ounces small Portobello
- Vegetables
- 6 boneless chicken breast halves
- 2 can condensed cream of chicken soup
- 1/2 can condensed cream of mushroom soup
- Two to three tablespoon butter
- 2 large onion

Preparation

1. Heat the olive oil and butter in a pan over high medium heat.
2. Cut chicken within bite size chunks and brown in the hot fat.
3. Withdraw the chicken from pan.
4. Cook the onion till softened and lightly browned.
5. Add mushrooms and sauté for another 8 minutes.
6. Layer the sliced vegetables in the bottom of the crock pot.
7. Place 1/2 of the mushroom and onion mixture on the top.
8. Also brown chicken and the remaining mushroom and onion mixture.
9. Continue cooking and stirring till hot and scrape up browned bits from the bottom of the pan.
10. Pour the hot soup mixture over the chicken mixture in the slow cooker.
11. Top it up with freshly ground black pepper.
12. Cover and cook on high heat for 3 hours
13. Keep cooking the dish for about four to five hours on low heat.
14. Now serve over cooked rice.

COOL GRANOLA APPLES

What you need:

- Four teaspoons maple syrup
- One tablespoons melted butter
- 1/2 cup granola
- 4 medium-sized Gala apples
- Whipped cream, for serving

How to prepare:

1. First of all, use a knife to cut off a layer on top of the apples.
2. Use a spoon to remove the seeds and core from the apples. Stuff every apple with an eighth cup of granola.
3. Place lightly within the crock pot the sprinkle butter over the apples and then you should add a spoonful of maple syrup above each.
4. Cook for 5 hours on low or until tender.
5. Top with whipped cream when serving

Serves: 4

Preparation time: Fifteen minutes

Cooking time: 4-5 hours on low

Yummy Italian Sausage Chicken with Stewed Tomatoes

Ingredients

- 1 cup sliced onion
- Two can mushrooms
- Two can mushroom
- Six boneless chicken breast halves
- Half to one tsp Italian seasoning
- Red pepper flakes
- Two to 3 tbsp olive oil
- Two can stewed tomatoes
- Six garlic cloves
- Two can tomato paste
- Two red bell pepper
- Two green bell pepper
- Two small zucchini

Preparation

1. Heat oil in a pan.
2. Sauté onion and garlic till light brown.
3. Add sausage.
4. Make it brown on each side.
5. Add chicken and cooking till browned.
6. Drain off excess fat.
7. Slice sausages in one-inch pieces.
8. Add all remaining items with the onions and garlic in a slow cooker.
9. Now you should add the sausage.
10. Place the chicken strips on the top.
11. Cover and cook on low heat for 4 to 5 hours.

12. Now you can serve above hot cooked pasta.

SUPER GRANOLA WITH SALTED ALMONDS

What you need:

- One cup small chips of dark chocolate
- 5 cups rolled oats
- Half cup honey
- ¼ cup almond butter
- 1/2 cup melted coconut oil
- 1 cup salted caramel almonds
- 1/2 teaspoon caramel extract
- 1 half tsp salt
- 1 tsp vanilla extract

How to prepare:

1. First of all, coat a large crockpot with cooking spray and then you should add almonds and oats in it. Toss them to mix correctly.
2. Then blend butter with oil, honey, vanilla extract, salt and caramel extract in a small bowl. Warm this mixture up for 30 seconds in a microwave.
3. Pour this mixture above the mixture of almonds and oats and flip well to mix.
4. Cover the cooker and cook on high setting for two hours.
5. Garnish with chocolate chips and serve in bowls.

Quantity: Six cups

Time taken: Two hours and ten minutes

Easy Pulled Chicken Tacos

Ingredients:

- 1 to 2 teaspoon chili powder
- Three to four tbsp water
- Two garlic cloves
- One to two tablespoon honey
- 2 chicken breasts
- One to two teaspoon basil
- 2 red onions
- 1 to 2 tsp whole cloves
- Two fresh tomatoes

Instructions:

1. First cut the onions and tomatoes within chunks.
2. Finely chop the garlic cloves.
3. Place the chicken breasts in the slow cooker.
4. Now you should add the onions, tomatoes, garlic, chilli, honey, basil, whole cloves and water to the slow cooker.
5. After that set the slow cooker to low for 6 hours.
6. When ready to serve use 2 forks to shred the chicken.
7. After that whisk all the veggies, spices and juices into the chicken till fully blended.
8. Now serve with lettuce, other preferred vegetables and a squeeze of the lime juice.

Preparation Time: 10 minutes

Cook Time: 6 hours

Yield:2

Legendary Russian dressing Chicken with Apricot Preserves

What you need

- Two jar apricot preserves
- 6 pieces chicken
- Two envelope onion soup mix
- 2 bottle Russian dressing
- Seasoned pepper and salt to taste

Preparation

1. Mix Russian dressing, apricot preserves and onion soup blend in bowl.
2. Move into the crockpot.
3. Top the chicken with seasoned pepper and salt.
4. Put chicken, skin side down, in slow cooker.
5. Keep cooking on low heat for 6 to 7 hours.

GREAT CROCK POT OATMEAL – CINNAMON APPLE

What you need

- One tbsp coconut oil
- 1 teaspoon cinnamon
- 2 apples cored, peeled and diced
- 1 and a half cups coconut milk
- 1 and a half cups water
- One tablespoon brown sugar
- One cup steel now cut oats
- One tablespoon brown sugar

Instructions

1. Grease the Crockpot.
2. Assemble all ingredients other than the toppings in the greased pot.
3. Start cooking for six hours on low.

Servings: six-eight

Prep time: 15 minutes

Cook time: Five-seven hours on low

Interesting Sloppy Joes with Tomato Sauce

What you need

- 1/2 tsp black pepper
- Three to four tablespoons Worcestershire sauce
- 2 to three tablespoons liquid smoke
- 1/3 teaspoon seasoned salt
- 1 cans tomato sauce
- Half cup red wine
- 3 pounds ground turkey
- Two cup shredded onion
- One cup brown sugar
- 2 can tomato paste

Preparation

1. First of all, brown the turkey with onions over high medium heat for about twelve minutes.
2. Transfer the turkey and onions to a slow cooker.
3. Stir in the remaining ingredients.
4. Cover and cook on low heat for 6 to 7 hours.
5. Serve on rolls.

BEAUTIFUL CROCK POT BREAKFAST QUINOA

What you need

- Three cups milk
- 1 cup quinoa
- One apple, diced and peeled
- ¼ cup pepitas
- Four medjool dates, chopped
- ¼ tsp nutmeg
- 2 tsp cinnamon
- 1 teaspoon vanilla extract
- ¼ tsp salt

Instructions

1. First of all, assemble all the ingredients in the pot and cook on high for 2 hours. Make sure all the liquid is absorbed.
2. Keep cooking on high for two hours or until all the liquid is absorbed.
3. You can cook this overnight as well. In that case you have to do 8 hours cooking on low.

Awesome Creamy Chicken Pasta alongwith Mushrooms

You will need:

- 305 grams angel hair pasta
- 252 grams sliced shitake mushrooms
- 356 grams or a can of cream of mushroom
- 1/2 a cup white wine
- 255 grams cream cheese
- Half cup butter
- 253 grams sliced button mushrooms
- Chopped onion leeks
- 4 piece skinless chicken breast (deboned)

How to Prepare:

1. First boil water, cooking pasta according to the package instructions.
2. Set it apart.
3. Now brown the chicken in oil over medium heat.
4. Add the cream of mushroom, butter, white wine, cream cheese in the cooker and then, arrange the chicken on top.
5. Cook it under low heat for five hours.
6. Sprinkle with fresh onion leeks when done.
7. Eat with the cooked pasta.

Good Chicken Cola with Ketchup

Ingredients

- 1/2 can cola
- Two medium onion
- 2 small bottle ketchup
- Two pounds chicken pieces

Preparation

1. First blend entire ingredients in a slow cooker.
2. Then cover and cook on low heat for six to seven hours.
3. Now serve above noodles, rice, or may be potatoes.

Super Chicken Breasts with Mushroom and Parmesan Cheese

What you need

- Six ounces spaghetti
- 2 jar Creamy Garlic Alfredo Sauce
- Grated Parmesan cheese
- Two can sliced mushrooms
- Six boneless chicken breast halves

Preparation

1. First pour sauce into the slow cooker.
2. Then move chicken in the slow cooker too.
3. Place mushrooms and left sauce on sprinkle.
4. Cover and cook on low heat for 7 hours.
5. Now you can serve with hot cooked spaghetti.

Yummy Chicken with Chunky Salsa

What you need

- 6 chicken breast halves
- 2 tablespoons chunky salsa
- Bell pepper strips
- Two can Pepper Jack cheese soup

Preparation

1. First of all blend all items together.
2. Cover and cook on low heat for six hours

Tasty Chicken with Tomato and Parmesan Cheese

Ingredients

- Two to three tbsps water
- Half to 1 teaspoon sugar
- Hot cooked spaghetti
- 1 tsps dried leaf oregano
- 2 can tomato sauce
- 8 boneless chicken breast halves
- Two medium cloves garlic
- 2 can tomato paste
- Three ounces shredded mozzarella cheese
- Grated Parmesan cheese

Preparation

1. First brown the chicken in hot oil.
2. Then top it generously with salt and pepper.
3. Move chicken in slow cooker.
4. Now blend tomato sauce, tomato paste, oregano, water, garlic and sugar.
5. Then pour above the chicken.
6. After that cover and cook on low heat for six to eight hours.
7. Withdraw chicken and keep warm.
8. Turn cooker to high heat and stir mozzarella cheese within sauce.
9. Keep cooker uncovered till sauce is heated through.
10. Serve chicken and sauce above hot cooked spaghetti.
11. Now you can serve with Parmesan cheese.

ONE LAST THING!!

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