

**Crockpot Recipes: Crockpot And Slow Cookers Crockpot
Meals Crockpot Book**

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Smashwords Edition

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Chapter 1 – Dashing Crockpot Book

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

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Some of you may be saying, "Give me one reason why you should eat crockpot recipes?"

I can just say, "Guys, try these recipes once, you'll never regret your decision!! Just do it!!"

Yummy Zesty Citrus Chicken

You will need:

- One pinch of salt and pepper
- 1/3 cup water
- One kilogram chicken breast
- ¼ cup butter
- 1 to 2 tsp of fresh parsley, chopped
- One to 2 teaspoon of chicken bouillon
- ¼ cup lemon juice
- 1 dash of dried oregano powder
- Three minced garlic cloves

How to Make:

1. Combine salt, pepper and dried oregano in a bowl. Then rub it directly to the chicken.
2. Melt the butter in a pan then, brown the chicken for 7 minutes.
3. Put the chicken in the crock pot followed by the water, chicken bouillon and the lemon juice.
4. Allow to cook for 6 hours under low heat or 3 hours on high heatenup. When cooked, add in the parsley.

Superb Turkey Chili with Black Olives, Beans and Shredded Cheddar

Ingredients

- Two can pinto beans
- Two to 3 tsps ground cumin
- Pepper and salt
- 1/3 cup chunky salsa
- Two to 3 tablespoons sliced black olives
- 2 pound ground turkey
- 1 to 2 teaspoons chili powder
- One cans diced tomatoes
- One cup shredded Cheddar
- 1/3 cup coarsely chopped onion

Preparation

1. Brown ground turkey and onion in high medium heat in a pan.
2. Drain off excess fat.
3. Shift browned mixture to the crockpot with tomatoes, chili powder, beans, salsa, and cumin.
4. Stir with care to blend them well.
5. Cover and cook on low heat for five to six hours.
6. Taste and season with salt and pepper.
7. Now you can serve with a dollop of sour cream and a little shredded cheese.

Awesome Swiss cheese Chicken with Mushroom Soup

What you need

- Six thin pieces of ham
- Two can cream of mushroom soup
- 6 pieces of Swiss cheese or may be Mozzarella cheese
- 6 chicken breasts
- 1 cup milk

Preparation

1. Put ham and cheese on chicken.
2. Roll up and secure with a toothpick.
3. Place chicken in a crock pot.
4. Layer the rest on sprinkle.
5. Blend soup and milk.
6. Pour over top of chicken.
7. Cover and cook on low heat for four to five hours.
8. Serve with hot cooked noodles.

Delicious Sliced Swiss cheese Rosemary Chicken

What you need

- 4 thin slices ham
- 1/3 cup dry white wine
- Pepper and salt
- 1/2 cup grated Parmesan cheese
- 1 to 2 teaspoons corn-starch
- 1/3 pound sliced mushrooms
- 1/3 cup chicken broth
- 4 chicken breast halves
- Four thin slices Swiss cheese
- 1/4 cup flour
- 1/3 to half teaspoon rosemary

Preparation

1. Place a slice of ham and slice of cheese on each flattened chicken breast.
2. Roll up.
3. Then secure with toothpicks and roll each in flour to coat.
4. Place mushrooms in the slow cooker.
5. Then the chicken breasts.
6. Whisk together the broth, wine and rosemary.
7. Pour above chicken.
8. Top with the Parmesan cheese.
9. Cover and cooking on low heat for 6 to 7 hours.
10. Withdraw the chicken and now keep warm.
11. Now you should add corn-starch mixture.
12. Stir until thickened.
13. Add salt and pepper.

14. Then taste and adjust seasonings accordingly.
15. Now pour sauce above chicken rolls and serve.

GREAT POTATO CASSEROLE DELIGHT

Ingredients:

- One small onion (diced)
- 1 bag of frozen hash brown potatoes
- Half red bell pepper (diced)
- 1/2 green bell pepper (diced)
- 1 lb. bacon
- 8 oz. shredded cheddar cheese
- Salt and pepper
- One cup milk
- 12 eggs

Directions:

1. First of all cut the bacon in small pieces and cook until crisp.
2. Coat the crockpot with cooking spray and layer it with 1/2 portion of hash browns at the bottom followed by 1/2 portions of bacon, onion, red and green peppers and cheese.
3. Now repeat the layering and make sure that the top layer is made with cheese.
4. Beat the eggs and then you should add milk with it and remember to season with salt and pepper.
5. Finally pour the egg mixture above the layers in the pot and cook for 8 hours on low setting.

Yield: 8

Time taken: 8 hours & 10 minutes

Simple Olives Chicken with Garlic and Wine Vinegar

Ingredients

- 1/2 cup dark brown sugar
- Half cup olive oil
- Half to 1 tsp salt
- One to 2 tablespoons capers
- 1/3 cup green olives
- Six cloves garlic
- Six boneless skinless breast halves
- 1 cup wine
- 1 bay leaves
- Half cup red wine vinegar
- 1 to two tablespoons oregano
- 1 to 2 teaspoon freshly ground pepper

Preparation

1. Move chicken in crockpot.
2. Mix together the items.
3. Now pour over the top of the chicken.
4. Cook on low heat for about five to six hours.

Awesome Melted Butter Chicken Seasoning

What you need

- 3 to 4 tbsps melted butter
- Lemon pepper seasoning
- Six boneless chicken breast halves

Preparation

1. Put chicken in slow cooker.
2. Sprinkle generously with lemon pepper seasoning.
3. Drizzle butter above chicken.
4. Cook on low heat for six to seven hours.

Fantastic Italian Chili Crockpot Recipe

What you need

- Half cup dry red wine
- One cup uncooked whole wheat short pasta such as rotini, macaroni or may be ditalini
- One tablespoon Italian seasoning
- Pinch red pepper flakes
- One to two teaspoon sugar
- ¼ to half tsp salt
- Four garlic cloves, minced
- One (15-oz.) can cannellini beans, undrained
- One pound. hot Italian turkey sausage
- One cup diced onion
- 1/2 cup diced celery
- Three to four tablespoons sliced fresh parsley, plus additional for serving
- One (14.5-ounce) can Italian-style stewed tomatoes, undrained
- 1 (6-oz.) can tomato paste
- 1 medium carrot, peeled and diced

Preparation

1. Cook the sausage in a large nonstick skillet over medium-high flame till brown, stirring to crumble.
2. Drain most of the fat, leaving about a tbsp of fat in the skillet with the sausage. Add diced onion and 1 cup diced onion, ½ cup diced celery, 1 medium carrot, peeled and diced, 1 tablespoon Italian seasoning, pinch red pepper flakes, 1 teaspoon sugar and ¼ teaspoon salt.
3. Cook for 12 minutes or until vegetables are tender.
4. Now you should add garlic and cook till fragrant, approximately two minutes.
5. Place meat mixture in an electric slow cooker; stir in beans, tomato paste, tomatoes, and red wine.
6. Cover with lid, and cook on low heat setting for four hours.
7. After three to four hours, combine pasta to slow cooker and stir until all pasta is submerged in liquid.

8. Turn heat to high and cook for 22 minutes or until pasta is al dente.
9. Stir in 3 tbsps sliced parsley.
10. Scoop into bowls and sprinkle with additional fresh parsley if desired.
11. Servings-Four-six

Brilliant Garlic Chicken with Thyme Leaf

Ingredients

- Dried leaf thyme
- Six ounces cream cheese
- 1/3 cup chicken broth
- 1/2 cup melted butter
- 1 cup chopped celery
- 6 boneless chicken breast halves
- 2 can cream of chicken soup
- Pepper and salt
- 2 cup shredded onions
- Two clove garlic

Preparation

1. Move chicken breasts in crockpot.
2. Brush the chicken with butter.
3. Top with salt and pepper.
4. Combine herbs and left ingredients.
5. Cover and cook on low heat for six to seven hours.

Sweet Dijon Mustard Honey Chicken

Ingredients

- Eight boneless chicken boneless chicken thighs
- 1/2 cup honey
- 1 cup Dijon mustard

Preparation

1. Move chicken thighs in the slow cooker.
2. Mix the mustard and honey.
3. Stir to blend and then pour above chicken.
4. Cook on high heat for 2 to 3 hours.

Mouth Watering Tender Pork Teriyaki

You will need:

- 2 spoons olive oil
- One pinch of black pepper
- One small onion, chopped
- One cup of chicken broth
- 1/3 cup brown sugar
- Five garlic cloves, minced
- Three red chili, chopped
- 1/2 a cup teriyaki sauce

How to make:

1. Heat up the oil in a pan then make the pork brown. Make sure each side is browned.
2. Add the chicken broth, brown sugar and teriyaki sauce. Put in the black pepper, onion, chili, and garlic.
3. Place the pork in the cooker and then pour the sauce to coat the meat.
4. Cook for 7 hours on high heat, and then 9 hours on low heat.
5. Let the meat rest for twelve minutes before slicing the pork into small pieces.
6. Enjoy!

LEGENDARY CROCK POT FRENCH TOAST

Ingredients:

- Half loaf of bread
- Six eggs
- Two cups milk
- 1 teaspoon cinnamon
- One tsp vanilla.
- 1 tbsp light brown sugar

Instructions:

1. Blend entire what you need other than the bread and soak the bread in the mixture.
2. Cooking for six hours on low.

Servings: six

Preparation time: 15 minutes

Cooking time: 6 hours on low

Hot Crock Pot Chicken Barbecue

You will need:

- 33 ml. Worcestershire sauce
- Half cup yogurt
- Frozen chicken breasts, skin remote
- 365 ml barbecue sauce
- One cup brown sugar

How to Prepare:

1. Put the frozen chicken breast in the crock pot.
2. Combine the remaining ingredients in a bowl. Blend in thoroughly, and then pour over the chicken.
3. Cook for 7 hours on low heat or may be 4 to 5 hours under high heat.

Tasty Creole Chicken with Cooked Brown Rice

What you need

- Two cup chopped onions
- 2 to three tsps Cajun
- Dash cayenne pepper
- Two can diced tomatoes
- Pepper and salt
- 2 can tomato paste
- 2 pounds boneless chicken thighs
- Nine ounces smoked Andouille sausage
- 2 green bell pepper
- 1 cup chicken broth
- Hot cooked white

Preparation

1. Mix the chicken thigh pieces, Andouille sausage pieces, tomatoes, shredded onions, broth, tomato paste, Creole seasoning, and cayenne pepper in a slow cooker.
2. Cover and start cooking the chicken and sausage mixture on low heat for 5 to 6 hours.
3. Combine the chopped green bell pepper for approximately 1 hour before ending cooking.
4. Taste and then you should add salt and pepper accordingly.
5. Now serve this amazing chicken and sausage dish over hot boiled rice.

Beautiful Creamy Chicken Soup Sandwiches

What you need

- 2 can cream of mushroom soup
- 2 can cream of chicken soup
- 4 onion, sliced
- 1/3 c. Miracle Whip
- 4 c. diced turkey
- 2 cups Velveeta cheese

Preparation

1. Mix diced turkey, cheese, cream of mushroom soup, onion, cream of chicken soup, and Miracle Whip together.
2. Cover and cook on low heat for 3 to 3.5 hours.
3. Stir turkey mixture occasionally.
4. Add a little water.
5. Now you can serve with split buns.

Stunning Cranberry with Turkey Breasts

What you need

- 1/2 cup granulated sugar
- 2 cup fresh cranberries
- One to 2 tablespoons corn-starch
- One cup orange marmalade
- Pepper and salt
- Two small boneless turkey breast

Preparation

1. Blend sugar and corn-starch in a pan.
2. Whisk in marmalade and cranberries.
3. Cook above medium heat.
4. Place turkey breast in slow cooker.
5. Top all over with salt and pepper.
6. Pour the sauce above turkey.
7. Cover and cooking on high heat for about two hours.
8. Reduce heat to low and cook 7 hours more.
9. Slice turkey and then you can serve with sauce.

Perfect Chicken Zucchini with White Wine Vinegar

Ingredients

- Two pounds chicken tenders
- 1 to 2 tsps dried parsley flakes
- Half to one teaspoon dried basil
- Two tbsp sherry wine vinegar
- 2 cup shredded cheddar cheese
- 2 can cream of chicken soup with herbs
- Three to 4 tablespoons sour cream
- Hot noodles
- Two can good-quality diced tomatoes
- 3 small zucchini
- 2 can sliced black olives
- 2 to 3 tablespoon dried minced onion

Preparation

1. Combine everything except olives, vinegar and tomatoes in a slow cooker.
2. Cover and cook on low heat for 6 to 7 hours.
3. Add cheese and sour cream in the last twelve minutes of cooking.
4. Now serve above hot noodles.

Simple Chicken Breasts with Carrots, Onion Soup and Potatoes

Ingredients

- Six ribs celery
- 1/3 can cream of chicken soup
- 1 bag baby carrots
- Six boneless chicken breast halves
- 6 medium potatoes
- 1/2 envelope dry onion soup mix

Preparation

1. Move vegetables in the bottom of a slow cooker.
2. Brown chicken breasts in a pan with little oil.
3. Put chicken over vegetables.
4. Extend with the undiluted cream of chicken soup.
5. Spatter with dry onion soup mix.
6. Extend and fix on low heat for five-six hours.

Spectacular Broccoli Chicken with Onion Soup

Ingredients

- Cream of mushroom soup
- Long grain brown rice
- 2 to three tablespoon. whole thyme
- Diced red pepper
- Chicken tenders
- Salt and pepper to taste
- Desired amount of broccoli florets
- Grass Onion Soup blend
- 2 to three tbsp. olive oil

Preparation

1. Heat olive oil in a sauté pan.
2. Combine rice till it begins to crackle.
3. Stir together the soups with herbs and seasonings.
4. Move all items in crock pot and start cooking on high heat for 6 hours.
5. Add veggies in the last hour of cooking.

Awesome Sweet Garlic Chicken

You will need:

- Four cloves minced garlic
- Five to 6 tbsp honey
- Half a cup soy sauce
- 1/2 a cup of tomato ketchup
- 4 pieces skinless chicken thighs
- 1/2 spoon basil leaves (dried)

How to make:

1. Add all the ingredients except the chicken to create the marinade.
2. Put the chicken pieces within the crock pot then, pour in the mixture. Make sure the meat is well coated.
3. Cook it for six hours.

Tantalizing Chicken with ketchup and sliced Onion

Ingredients

- 1/3 cup finely sliced onion
- 1/2 cup finely chopped green bell pepper
- Dash garlic powder
- 6 chicken breast halves
- 1/3 cup ketchup
- Half cup cola

Preparation

1. Spray crockpot with cooking spray.
2. Move chicken breast halves in a crockpot.
3. Blend ketchup, green pepper, cola, onion, and garlic powder together.
4. Pour the mixture above chicken.
5. Cover and cook on low heat for six hours.
6. Now serve chicken with sauce.

AWESOME FRENCH TOAST WITH APPLE FILLING

What you need:

For making French toast:

- 1/2 teaspoon ground cinnamon
- 1/2 cup milk
- Eight eggs
- Ten cups of cubed French bread
- 2 cups of 1/2-n-1/2
- 1/3 cup packed light brown sugar 1 half teaspoon vanilla

For apple filling:

- 1 teaspoon ground cinnamon
- Eight tbsps. Softened butter
- 3 apples, peeled and chopped coarsely
- One cup pecans, coarsely sliced
- 1 cup packed light brown sugar

For topping:

- Powdery sugar
- Maple syrup

Method of preparation:

1. First of all, keep the oven ready by preheating at 306 degrees and spread the bread cubes on a cookie sheet. Bake them for 22 minutes making sure that they become dry.
2. Line a slow cooker with a foil and coat it with cooking spray.
3. Then use a bowl to blend the toast making ingredients and fold in the dried bread cubes in it. Allow standing time of 20 minutes, folding in between.
4. Melt 2 tbsp butter in a skillet and cook the apples for six minutes with occasional stirring.
5. Use another bowl to mix the remaining 6 tablespoons of butter and leftover apple filling items till they become crumbly.

6. Pour half portion of bread mixture in the slow cooker and sprinkle with apple filling and then top half portion of brown sugar and repeat the layering.

7. Cover the pot and cook for 3 hours on low setting till the center is set.

8. Sprinkle with powdered sugar and top it up with syrup.

Quantity: Eight

Time taken: 3 hours & ten minutes

Interesting Mustered Red Wine Chicken

Ingredients

- 2 can diced tomatoes
- 2 packet dry chicken gravy mix
- 1/2 cup red wine
- Two can artichoke hearts
- 2 can(4oz) sliced mushrooms
- Two to three tablespoon real bacon bits
- 1 to 2 tablespoons Dijon mustard
- Two pounds boneless chicken breasts

Preparation

1. Combine all ingredients in a slow cooker.
2. Whisk to blend.
3. Cover and cook on low heat for six to seven hours.
4. Serve above pasta or may be rice.

YUMMY PUMPKIN PUDDING

Ingredients:

- 1/2 teaspoon nutmeg
- 2 cups of skimmed milk
- 1 half cups pure pumpkin puree
- 1 teaspoon cinnamon
- Three eggs (beaten)
- 1 1/2 cup wheat bran
- 8 cup white bread cubes
- 1/4 tsp cloves
- 3/4 teaspoon orange zest
- half teaspoon ginger
- 1/4 cup brown sugar
- Caramel sauce (for topping), optional

Directions:

1. Blend the pumpkin puree with milk, cinnamon, brown sugar, beaten eggs, nutmeg, orange zest, cloves and ginger in a bowl and keep away.
2. Then coat the slow cooker with cooking spray and keep it ready.
3. Now put the bread cubes in the pumpkin mixture and then pour the mixture within the slow cooker.
4. Start cooking on high setting for 1 hour and thirty two min and then serve warm.

Yield: 6 cups

Time taken: One hour 40 minutes

Awesome Sodium Chicken Broth with Sour Soup

Ingredients

- Six chicken breast halves
- 2 package Knorr's Hot and Sour Soup mix
- Two cup low sodium chicken broth

Preparation

1. First of all, move chicken breasts in a Crock Pot.
2. Then you should add hot and sour soup mix.
3. Now pour the chicken broth overall and cooking on low heat for four to five hours.
4. Finally serve with rice or may be noodles.

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