

*Wild About My
Celebrating Home
Bean Pot / Slow Cooker*

Exclusive Cooking
Recipes for Your Bean Pot
Slow Cooker!

BEAN POT RECIPES

(NEVER put bean pot on stovetop burner! It will cause stress cracks.)

ADDITIONAL TIPS:

Since your Bean Pot is made out of clay, it also retains coldness. This means you can serve Potato Salad (or any other dish you want to keep cold) in your “chilled” Bean Pot. It will help keep your food while sitting at your table. Chill by putting empty bean pot in freezer for 1-4 hours. I would love to here how these recipes turned out for you! Call me!!

NOTE: The Home & Garden Party Bean Pot may seem small, but it bakes food so good & clean up is a snap!!!

BEAN POT HAMBURGER HELPER

Crumble ground beef, microwave 5 minutes, re-crumble, and microwave another 5 minutes & then drain the grease. Add hot water & ingredients according to box. Stir & microwave 25 minutes or bake in oven for 45 minutes @ 350 degrees. NO stirring required!!!! You can be baking/cooking dinner while getting ready for the evening.

* Cook time needs to be expanded a little for macaroni recipes.

POT ROAST

Place the roast in the Bean Pot. Add potatoes, carrots, onions & celery, salt & pepper. It is NOT necessary to add water. Cover with the lid. Put into 325 degree oven for 2-3 hours, depending on how large the roast is. Remove roast & vegetables from pot. Use broth to make gravy in separate pan.

BACHELOR’S ROAST

Place roast (about 3 lbs) in Bean Pot & pour 1 cup of coke & 2 cups of catsup over it. Cover with lid and bake for about 30 minutes per lb. at 325 degrees.

Optional: Add onions, pressed garlic. If there are any leftovers, just shred & mix with the sauce & you have BBQ for a couple of meals. (Excellent! Try it!)

VEGETABLE POT ROAST

Place roast in Bean Pot. Add vegetables (carrots, onion, & potatoes).

Mix 1 can of Cream of Mushroom soup with 1 pkg of dry onion or vegetable soup mix. Add to Bean Pot. Cover with the lid & bake at 350 degrees for 2-3 hrs.

CHUCK ROAST w/gravy

1 can “roasted garlic cream of mushroom” soup.

1 pk Lipton’s Onion Soup mix.

1 can coke

(Don’t knock it until you try it!)

Place roast in Bean Pot. Cover with lid. Bake in 350 degree oven for about 2 hours.

ROASTED TURKEY BREAST

Thaw & wash turkey breast. Place in Bean Pot & cover with lid. Bake at 350 degrees for 2 ½ to 3 hrs. Serve.

MUSHROOM GRAVY

Place round steak in Bean Pot. Add 1 can Cream of Mushroom soup & 1 can water. Bake 350 degrees for about 1 hr.

SMOKED SAUSAGE w/vegetables

Cut Smoked Sausage into chunks & put in Bean Pot. Add 1 cup water, quartered potatoes, carrots, quartered cabbage & (any vegetables you like.)

Cover w/lid. Bake at 350 degrees for 20-30 minutes or until vegetables are done.

HGP'S EASY CHICKEN

Place ingredients in Beanpot in following order:

6 boneless, skinless, chicken breasts

1 can cream of mushroom soup

1 can cream of chicken soup

Sprinkle ½ envelope of Lipton

Onion Soup Mix

Bake 6 – 8 hrs at 250 degrees

Cook 2 cups of instant rice & serve with your favorite veggies.

CHICKEN & VEGETABLES

Place chicken (skin on or off) in Bean Pot. Place chopped onion, celery & carrots on top of chicken.

Sprinkle with ½ package of Good Seasons Italian Dressing Mix. Cover w/lid & bake at 350 degrees for 1 hr.

Italian Potatoes

Place peeled & sliced potatoes in the Bean Pot. Melt ½ stick butter; add 1 TBSP Good Season's Italian Salad Dressing Mix. Pour over potatoes. Cover w/lid. Bake at 400 degrees for 20 minutes or until done.

While potatoes are baking, fry 2-3 strips of bacon until crisp. Chop bacon. Remove potatoes from oven when done & sprinkle bacon over top along with a cup (more or less) of shredded cheddar cheese. Replace top & set aside to allow cheese to melt. Serve & enjoy!

GARLIC CHEESE POTATOES

Place peeled & sliced potatoes in the Bean Pot. Melt ½ stick butter with 2-3 cloves pressed garlic. Pour over potatoes. Sprinkle 2 chopped scallions over potatoes & ¼ cup grated Parmesan cheese. Cover w/lid & bake at 375 for 20 minutes or until done. Remove top & let brown for 7 minutes on 400 degrees.

Salsa Fried Potatoes

In medium bowl, mix together 1 cup salsa, 1 small can of black olives & 2 cloves pressed garlic. Chop ¼ cup fresh cilantro, add to salsa mixture. Slice 4-5 potatoes & mix with the salsa mixture. Place the potatoes in the Bean Pot, cover w/lid & bake for 30 minutes at 350 degrees. Remove lid & grate the cheese over potatoes. Bake another 10 minutes until the potatoes are fork tender & cheese is melted.

Chili Con Queso

1 lb. Velveta Cheese, melted

1 (15 oz.) can Chili with Beans

1 (4 oz.) can Green Chiles, chopped

1 medium Onion, finely chopped

Preheat oven to 350 degrees. Mix all ingredients and bake in **BEAN POT** for 35 minutes. Serve with chips.

Cocktail Meatballs

12 oz. lean Ground Beef	¼ tsp. Salt
½ c. Oatmeal	¼ tsp. Pepper
¼ c. chopped Onion	1 med. Size Chili Sauce
1 Egg	1 small jar Grape Jelly

Preheat oven to 350 degrees. To prepare meatballs, in a large bowl, mix the beef, oatmeal, onion, salt, pepper and egg. Roll mixture into small to medium sized balls. Place in **BEAN POT** and place in oven for 30 minutes. Add chili sauce and grape jelly. Bake for another 30 minutes or until done. Serve in **BEAN POT**.

EASY TERIYAKI CHICKEN

1 large pack of boneless, skinless chicken thighs
1 bottle Teriyaki 30-minute Marinade by Lowry's

Dump both in bean pot at 350 for 3.5 hours
Bake potatoes and pour Teriyaki sauce over potatoes and chicken. Mmmm.

Coke Roast

2-3 lb. Beef Roast
1 can Coke Cola
1 can Cream of Mushroom soup (cream celery is good too)

Place roast in **BEAN POT** and then coke and cream soup. Cover and bake 2 ½-3 hours at 400 degrees.

Great Variations:

Use pork or turkey breast & your favorite cream soup. You can also add carrots, celery and potatoes for pot roast dinner.

EASY 1-DISH BBQ RIBS FOR 6

12 boneless pork ribs
1 bottle favorite BBQ sauce

Dump both in bean pot – cook at 350 for 3.5 hours. Ta-da!

OUTRAGEOUS CHICKEN AND GRAVY

1 large pack of boneless, skinless chicken thighs
2 cans of cream of chicken soup
Dump both into bean pot and cook at 350 for 3.5 hours – yummy for your tummy!

Taco Soup



1 lb. ground beef (browned)
1 16 oz. can sweet corn (with juice)
1 28 oz. can diced tomatoes (with juice)
1 28 oz. can kidney beans (with juice)
2 pkg. taco seasoning mix

Mix all ingredients in Home & Garden Party Bean Pot, cover and microwave for 15 minutes. —serve with diced onions, shredded cheese and sour cream!

Pecan Dump Cake

- 1 Butter Pecan or Yellow cake mix
- 1 large can sliced peaches in heavy syrup
- 1 stick sliced butter
- 1 cup coconut
- 1 cup chopped pecans

Lightly spray 9 x 13 casserole add peaches, sprinkle cake mix then dot with butter. Sprinkle with coconut and pecans. Bake in 350 oven for 55 minutes.

Winter White Chili

- 1 pound ground turkey
- 1 chopped onion
- 1 16 ounce can white beans drained
- 1 14 ounce whole kernel corn drained
- 1 14 ounce can chicken broth
- Chili Powder to taste

Brown meat and onion drain and add to Bean Pot. Add remaining ingredients and cook in microwave for 20 minutes. Serve in the soup and sandwich set, just add chips or bread.

Apple Sauce

- 5 lbs peeled/cored/sliced apples
- 3 T honey
- 1 T lemon juice
- 1 t cinnamon/nutmeg (to taste)



Mix all ingredients in Home & Garden Party Bean Pot, cover and bake in a 250 degree oven all day or overnight. —serve with dinner, on waffles or your favorite ice cream!

TRASH CAN SOUP

- 2 8-oz. cans V-8
- 2 8-oz. cans Spicy V-8
- 1 can corn
- 1 can peas
- 1 can diced carrots
- 1 can beef broth
- 1 pkg. onion soup mix
- 1 1-lb. pkg. cocktail wieners
- Monterey Jack cheese

Mix all but the cheese in your Bean Pot. Heat in 350 degree oven for 30-45 minutes or until hot. Serve over cubed cheese in soup bowls.

Bean Pot Pork Chops

- 4 Pork Chops
- 1 can Cream of Mushroom Soup or Cream of Chicken soup
- 1/2 envelope Liptons Onion Soup

Place pork chops on bottom of Bean Pot add soup mixture cover and bake in 250 degree oven until chops are tender. Serve over rice

Cheesy Chicken and Rice

5-6 chicken breasts (may be frozen)
2 cans Cheesy Broccoli Soup
2 cans chicken broth (with garlic)



Mix all ingredients in Home & Garden Party Bean Pot, cover and bake in a 250 degree oven for 4 hours. Add 1 bag frozen vegetables (broccoli) and 2 cups Minute Rice 1 hour before serving. Put back in oven & serve hot.

Garlic Chicken Alfredo

1 jar (16 ounces) Creamy Garlic Alfredo Sauce, or Alfredo Sauce
4 to 6 boneless chicken breast halves
1 can (4 ounces) sliced mushrooms, drained
8 ounces spaghetti, hot cooked
grated Parmesan cheese

Pour about 1/3 of the sauce into the slow cooker. Place chicken in the slow cooker; top with mushrooms and remaining sauce. cover and cook on 200 setting for 6 to 8 hours. Serve with hot cooked spaghetti, Parmesan cheese and a tossed salad.

Serves 4 to 6.

Hot turkey sandwiches.

6 c. diced turkey
1 can cream of mushroom soup
can cream of chicken soup
1 onion, chopped
1/2 c. Miracle Whip
3 cups Velveeta cheese (American) diced.

Preparation: In Bean Pot /slow cooker, mix together diced turkey, cheese, cream of mushroom soup, cream of chicken soup, onion, and Miracle Whip. Cover and cook on 200 degrees for 3 to 4 hours. Stir turkey mixture occasionally. Add a little water, if needed. Serve with split buns.

Bean Pot Lasagna

- 1 (1 pound) package Bob Evans or Owens(R) Italian Sausage Roll
- 1 (9 ounce) package no-boil lasagna noodles, broken into 2 pieces
- 12 ounces ricotta cheese
- 3 cups shredded mozzarella cheese, divided
- 2 (26 ounce) jars pasta sauce
- 1 tablespoon dried parsley

Cooking Instructions

Spray interior of slow cooker with non-stick vegetable spray.

In medium skillet over medium heat, crumble and cook sausage until brown. Place in Beanpot. Add noodles, ricotta, 2 cups mozzarella, pasta sauce and parsley. Stir gently to combine. Cover and cook on low for 4 to 6 hours. 5 minutes before serving, top with remaining 1 cup mozzarella cheese. Cover to melt cheese

Slow Cooked Bread Pudding

4 cups French bread cubes, toasted
2 1/2 cups milk, scalded, cooled slightly
2 eggs, beaten
3/4 cup sugar
1/4 teaspoon cinnamon
dash nutmeg
dash salt
1 teaspoon vanilla extract
2 tablespoons melted butter
1/2 cup raisins, optional
dessert sauce or whipped cream for garnish



Lightly butter your Home & Garden Party slow cooker /Bean pot then add bread cubes. In a small bowl, whisk together the scalded milk, eggs, sugar, cinnamon, nutmeg, salt, vanilla, and melted butter. Pour milk mixture over the bread cubes then add raisins, if desired. Gently, using a large spoon or spatula, press bread cubes down into mixture so all bread pieces will soak up milk mixture. Do not stir. Cover and cook on 200 degrees for 5 to 6 hours, until bread pudding is set. Serve with a dessert sauce (links below) or whipped cream.

Sweet and Sour Pork

1 can (20 ounces) pineapple chunks in juice
1 1/2 to 2 pounds pork shoulder, cut into strips
1 medium green bell pepper, cut into strips
1/2 medium onion, thinly sliced
1/4 cup light brown sugar, packed
2 tablespoons cornstarch
1/4 cup cider vinegar
1/4 cup water
3 tablespoon light soy sauce
1/2 teaspoon salt, or to taste
hot cooked rice



Drain pineapple, reserving juice. Refrigerate pineapple chunks until ready to use.

Place pork in your Home & Garden Party slow cooker /Bean pot; add green bell pepper and sliced onion. In a bowl, combine brown sugar, cornstarch, 3/4 cup pineapple juice (add water to make 3/4 cup if necessary), vinegar, water, soy sauce, and salt; blend until smooth and pour over pork and vegetables. Cover and cook on 250 degrees for 7 hours. Add pineapple chunks about 45 minutes before end of cooking time. Serves 4 to 6.

Baked Beans 10 servings, 1/2 cup each

3 cans (15 oz. each) pinto beans, drained, rinsed
1 cup KRAFT Original Barbecue Sauce
1 small onion, chopped
1/4 cup firmly packed light brown sugar
2 slices OSCAR MAYER Bacon, chopped



PLACE all ingredients in your Home & Garden Party slow cooker /Bean pot; mix well. Cover with lid.

COOK on 200 for 4 to 6 hours (or @ 300 degrees for 3 hours).

Spiced Pepper Steak

1 1/2 pounds round steak, cut into strips about 1 x 3-inches
2 tablespoons cooking oil
1 large onion, chopped
1/4 cup soy sauce
1 clove garlic, minced
1 teaspoon sugar or sugar substitute
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon ground ginger
1 can (14.5 ounces) diced tomatoes with juices
2 medium green bell peppers, seeded and cut into strips
1/4 cup cold water blended with 1 tablespoon cornstarch

Heat oil in a heavy skillet over medium heat; brown beef strips quickly. Drain beef and place in crockpot then top with onion. Combine soy sauce, garlic, sugar, salt, pepper, and ginger; pour over beef and onion. Cover your Home & Garden Party slow cooker /Bean pot; cook at 350 degrees setting for 2 hours. Add tomatoes and green bell peppers; cook 1 hour longer. Stir cornstarch mixture into the pot; cook on HIGH setting until thickened. Serves 6.

Easy Bean Pot Vegetables

This simple combination is so easy to make and cook. An easy vegetable casserole, using your favorite vegetables.

Ingredients:

- 2 bags (16 ounces each) frozen green beans, mixed vegetables, or your favorite
- 1 can (10 3/4 ounces) condensed cream of celery soup or cream of mushroom soup
- seasoned salt
- parsley
- pepper
- minced garlic or garlic powder

Preparation: Take two frozen bags of vegetables and a can of cream of celery soup, throw in some parsley and salt seasoned, and pepper a little garlic. I guarantee you'll get good results. cook on 300 degrees 1 hour or 200 degrees for 2 hours

Barbecued Beef for Sandwiches

1 beef roast, 2 1/2 to 3 pounds, top round, chuck, etc.
1 cup barbecue sauce, your favorite or homemade
1/2 cup HGP apricot preserves
1/2 cup chopped green bell pepper
1 tablespoon Dijon mustard
2 teaspoon light brown sugar, packed
1 medium onion, sliced



Trim beef roast and cut into 4 uniform pieces. Place roast in slow cooker. Combine remaining ingredients and pour over roast. Cover and cook 200 degrees for 8 hours, or until beef is tender. Slice beef then return to juices in cooker. Cover and cook for 20 minutes longer.

Serve this barbecued beef on warm split buns with coleslaw, or serve with hot cooked rice and a salad.

Slow-Cooked Beef Ribs

Prep Time: 5 min **Total Time:** 8 hr 5 min

Makes:

8 servings

4 lb. beef short ribs

1 large onion, quartered

1 clove garlic, minced

3/4 cup ketchup

1/4 cup cider vinegar

1/4 cup firmly packed brown sugar

2 Tbsp. MAXWELL HOUSE Instant Coffee

1 tsp. potato starch



PLACE ribs, onions and garlic in your Home & Garden Party slow cooker /Bean pot. Combine ketchup, vinegar, brown sugar, coffee granules and potato starch; pour over ingredients in slow cooker. Cover with lid.

COOK on 200 degrees 6 to 8 hours (or on 300 degrees 5 hours).

REMOVE ribs and onions from your Home & Garden Party slow cooker /Bean pot; cover to keep warm. Skim and discard excess fat from sauce. Return ribs and onion to sauce; stir gently until evenly coated.

Candied Sweet Potatoes

Ingredients:

4 to 5 large sweet potatoes, peeled and cut in 1-inch cubes, about 8 to 10 cups

1 cup light brown sugar, packed

Juice and finely grated zest of 1 orange

1/4 cup honey

4 tablespoons butter

1/2 teaspoon vanilla

1 1/2 teaspoons cinnamon

Dash nutmeg



Preparation:

Arrange sweet potato cubes in the pot. Combine the remaining ingredients and heat in the microwave. Stir to blend and pour mixture over the sweet potato cubes. Cover and cook on 200 degrees for 6 to 8 hours, until potatoes are tender. Serves 6 to 8.

Slow Cooker Stuffed Peppers

Prep Time: 10 min **Total Time:** 7 hr 10 min

Makes: 4 servings

4 medium bell peppers

1/2 lb. ground pork

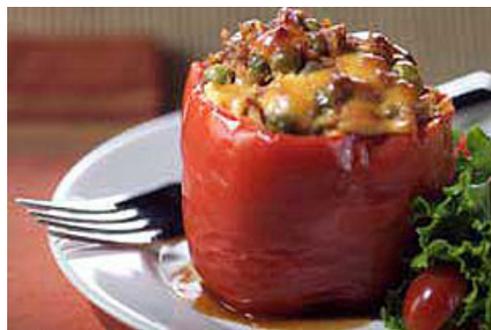
3/4 cup BULL'S-EYE Original Barbecue Sauce, divided

1 cup instant white rice, uncooked

1 cup frozen peas

1/4 lb. (4 oz.) VELVEETA Pasteurized Prepared Cheese Product, cubed

1/2 cup water



CUT tops off peppers; chop tops, then refrigerate for another use. Remove seeds from peppers; discard. Set pepper shells aside.

MIX pork, 1/2 cup of the barbecue sauce, the rice and peas; spoon evenly into pepper shells. Top evenly with VELVEETA.

POUR remaining 1/4 cup barbecue sauce into your Home & Garden Party slow cooker /Bean pot; stir in water. Stand stuffed peppers upright in slow cooker; cover with lid. Cook 5 to 7 hours on 250 degrees (or 2-1/2 to 3-1/2 hours on 300 degrees).

50-Yard Line Hot Dog Fondue

Prep Time:5 min Makes: 24 servings, 1 appetizer each

1 package of our HGP perfect mix Cheese Fondue mix
1 pkg. (1 lb.) OSCAR MAYER XXL Premium Beef Franks
24 small pretzel sticks



MIX Cheese Fondue mix as directed

POUR above contents into your HGP Berry Fondue!

CUT each frank into 4 bite-sized pieces. Heat franks as directed on package. Insert 1 pretzel stick into each frank piece.

DIP franks into Cheese Fondue Mix to serve.

**If you do not have our HGP Fondue pot or Perfect Mix you can do this in your HGP slow cooker too!

3/4 cup CHEEZ WHIZ Cheese Dip

1-1/2 tsp. milk

1/2 tsp. chili powder

1 pkg. (1 lb.) OSCAR MAYER XXL Premium Beef Franks

24 small pretzel sticks

MIX CHEEZ WHIZ, milk and chili powder in small slow cooker. Cook on MEDIUM 1 hour or until heated through, stirring occasionally. Reduce heat to LOW.

CUT each frank into 4 bite-sized pieces. Heat franks as directed on package. Insert 1 pretzel stick into each frank piece. **DIP** franks into CHEEZ WHIZ mixture to serve.

Bean Pot Salsa Chicken

Ingredients:

--6-9 chicken thighs, or equivalent body parts

--1 can rinsed black beans

--1 cup chunky salsa

--1 cup frozen white corn



The Directions.

Put your chicken in the Beanpot; (frozen is ok). Top with the rinsed black beans, salsa, and corn. Cover and cook on 250 degrees for 6-9 hours, or on 350 degrees for 4-5. Cooking time will vary depending on whether or not your chicken is frozen, and how big the pieces are.

If you decide to use breasts, increase your salsa by 1/2 cup. Breasts are drier than thighs.

Super Easy Fajitas

The Ingredients.

- 2 lbs of thin cut stir fry beef (you could use chicken)
- 1 or 2 packets of fajita seasoning mix by McCormick
- 1 onion
- 2 bell peppers (I used 1 orange, 1 yellow)
- 1/2 cup of water



The Directions.

Dump your meat into the Beanpot. It can be frozen or thawed. Cut the onion and the peppers in strips, and add to the crock. Add the seasoning and water. Cover and cook on 250 degrees for 8-9 hours, or 350 degrees for 6. The meat is done when it reaches desired tenderness. We really like squeezing some fresh lime over the top of the meat before doctoring it up.

CrockPot Jambalaya Recipe

The Ingredients:

- 5 fully cooked sausages; 2 spicy and 3 not-so-spicy.
- 2 cups chicken broth
- 1/2 cup white wine
- 1 cup raw brown rice
- 1 can (and juice) Italian stewed tomatoes
- 1/2 can drained and rinsed black beans
- 1/2 chopped onion
- 1/2 head chopped garlic
- 3 chopped celery spears
- 1 green pepper
- 1 red pepper
- 1 cup frozen white corn kernels
- 2 cups cooked frozen shrimp



The Directions:

- pour the broth, wine and the uncooked brown rice into the bottom of your stoneware. Stir the rice in the liquid.
- cover with chopped vegetables, frozen corn and garlic
- put in the black beans
- add sausage

- cook on 250 degrees for 8-10 hours, 350 degrees for 6.
- an hour before eating, stir in frozen shrimp and turn 350.