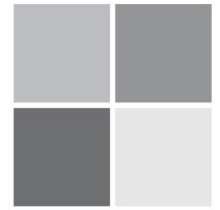


Hamilton Beach® 4 Quart Entertainment Center Slow Cooker



Product Name/MSRP:
Hamilton Beach® 4 qt. Entertainment Center Slow Cooker
Model: 33540 MSRP: \$49.99

Availability
October 2014

Toll-Free Number and Web Site
800-851-8900; www.hamiltonbeach.com

Media Contact
Mary Beth Brault 804-418-8868
marybeth.brault@hamiltonbeach.com

 <http://facebook.com/hamiltonbeach>
 [@HamiltonBeachMB](https://twitter.com/HamiltonBeachMB)
 <http://youtube.com/hamiltonbeachbrands>

Press Room
Go to hamiltonbeach.com and click “press room.”
Images of Hamilton Beach® products online at
hbps-imagebank.com



Good Thinking® Features

A Slow Cooker Built for the Buffet – Hamilton Beach pioneered travel-friendly, mess-free slow cooker design with our groundbreaking Stay or Go® line. But what happens when you’ve got more than one slow cooker at a party? We’re uncluttering the potluck table with the innovative Entertainment Center Slow Cooker.

Cube-shaped Design, Folding Handles – The Entertainment Center Slow Cooker is 20% narrower than standard 4-quart slow cookers. The handles fold down and the built-in lid rest lets you neatly arrange your table for clutter-free serving.

Extra Power Outlet Built-In – Place multiple slow cookers side-by-side for additional serving capacity or connect additional electrical devices while utilizing just one power outlet.

Single Clip Lid – Like other Stay or Go® slow cookers, the Entertainment Center Slow Cooker features a locking lid for easy, mess-free travel.

Slow Cooker Barbecue Sauce and Meatballs



INGREDIENTS

- 2 cups ketchup
- 1 small onion, chopped
- 2 cloves garlic, minced
- 1/2 cup water
- 1/2 cup packed dark brown sugar
- 1/2 cup Worcestershire sauce
- 2 Tablespoons apple cider vinegar
- 1/2 teaspoon salt
- 1/2 teaspoon crushed red pepper
- 1/4 teaspoon black pepper
- 1 package (38 oz.) frozen meatballs

DIRECTIONS

1. Combine all ingredients except meatballs in slow cooker crock. Stir until blended.
2. Add meatballs. Stir until meatballs are coated with sauce.
3. Cover and cook on HIGH 3 to 3 ½ hours or LOW 5 ½ to 6 hours.

Serves: 12-14