



Product Name/MSRP

Hamilton Beach® 5 Qt. Slow Cooker; \$34.99.
Damask (Model 33152) - Catalina (Model 33153)

Availability

October 2010; Exclusive at Target.com

Toll-Free Number and Web Site

800-851-8900; www.hamiltonbeach.com

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Images of Hamilton Beach® products on-line at
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Damask



Catalina

Good Thinking® Features

Damask and Catalina Slow Cookers – Accentuate kitchen countertops with these colorful slow cookers found exclusively at Target.com. Combine beauty and functionality.

Healthy Meals – Prepare homemade soups, pot roast, chili or a cobbler with lots of fruit in this 5-qt. capacity slow cooker. It's the perfect size for a family of four or for entertaining. A keep warm setting allows food to be the right temperature for serving.

Mess-Free Lid Rest – Positioned so condensation from the lid is directed back into the oval stoneware, the rest also functions as a cord wrap for easy storage.

Spill-Resistant Travel - Lid Latch™ Strap reduces messy spills for worry-free travel. Arrive at the potluck or family gathering with food still in the stoneware, not in the car or on clothes.

Easy Cleanup – Dishwasher safe glass lid and stoneware provide for quick cleanup.

Pork Roast with Apples Sage and Rosemary

Ingredients

- 4-6 Granny Smith apples, cored and cut into wedges
- 1 tablespoon lemon juice
- 4 lb. boneless loin pork roast
- 1 teaspoon salt
- ½ teaspoon fresh ground pepper
- 2 tablespoon olive oil
- 2 red onions, quartered
- 1 fresh sage sprig
- 1 fresh rosemary sprig

Recipe from the Hamilton Beach Brands Test Kitchen

Directions

1. Toss apples with lemon juice. Set aside.
2. Season roast with salt and pepper.
3. Heat oil in skillet over medium-high heat. Brown roast well on all sides. Remove from skillet. (Browning is optional.)
4. Add red onions to skillet and stir to brown slightly with residual heat from bottom of pan.
5. Place onions in crock and top with seared roast.
6. Surround roast with apples.
7. Place sage and rosemary spigs on top.
8. Cover and cook on HIGH for 4 hours or LOW for 7-8 hours.
9. Discard rosemary and sage sprigs.

Slice pork roast and serve with applesauce.