

# Simplicity™ 6 Quart Slow Cooker



**Product Name/MSRP**

Hamilton Beach® Simplicity™ Slow Cooker; \$49.99  
Model 33565

**Availability**

Now

**Toll-Free Number and Web Site**

800-851-8900; [www.hamiltonbeach.com](http://www.hamiltonbeach.com)

**Media Contact**

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Images of Hamilton Beach® products on-line at  
<http://www.hbps-imagebank.com>



## Good Thinking® Features

**Simple Programmability** – Set the temperature and adjust cooking time with easy-to-use controls. The digital timer lets you know how long until your meal is ready. When cook time is up, the Simplicity™ Slow Cooker automatically switches to “Warm” mode to keep food hot without overcooking.

**Take It With You** – Lid Latch™ strap and gasket lid keeps the lid in place for spill-resistant travel.

**Entertain a Crowd** – 6 quart oval stoneware can easily handle a 6 lb. chicken or 4 lb. roast.

**Easy Cleanup** – Glass lid and stoneware insert are dishwasher safe.

## Chicken with Pesto

### Ingredients

- 1 cup fresh basil leaves
- ½ cup fresh parsley leaves
- 2 garlic cloves
- Kosher salt and fresh ground pepper
- 2 tablespoons olive oil
- 1 4-pound chicken

### Directions

1. To make the pesto, chop the basil, parsley, and garlic in a food processor until fine. Add salt and pepper to taste. Blend in the oil.
2. Remove the neck and giblets from the chicken cavity. Salt and pepper chicken to taste. Lift the chicken skin covering the legs and breasts. With your fingers, spread the pesto between the surface of the meat and the skin. Place the chicken in the slow cooker.
3. Cover and cook on low for 5 hours, or until the chicken is tender and cooked through.