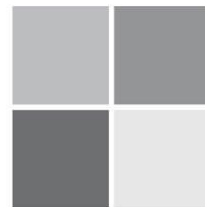


# Hamilton Beach® Insulated Slow Cooker



**Product Name/MSRP:**

Hamilton Beach® Insulated Slow Cooker (Model 33265)  
MSRP: \$79.99

**Availability**

August 2012

**Toll-Free Number and Web Site**

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

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**Press Room**

Go to [www.hamiltonbeach.com](http://www.hamiltonbeach.com) and click "press room."  
Images of Hamilton Beach® products online at  
<http://www.hbps-imagebank.com>



**Good Thinking® Features**

**Cool to the Touch, Even When Cooking** – Through our research, we know that consumers are frustrated with hot surface temperatures on slow cookers. We addressed this need by developing the Insulated Slow Cooker. It has the same interior cooking power, but with an exterior that won't burn hands if accidentally touched.

**Stovetop Safe** – Many recipes call for browning meat before slow cooking, with the stovetop-safe cooking vessel, you can conveniently do both in one pot. The 6 quart nonstick aluminum vessel is designed for browning or searing meat on the stovetop, then finishing the meal in the slow cooker.

**Simple Programmability** – Easily choose the desired heat setting with dedicated temperature buttons and the cooking time with up/down arrows. Countdown timer automatically switches to Keep Warm when the cooking cycle is complete.

**Hamilton Beach Drives Slow Cooker Innovation** – We pride ourselves on finding solutions to everyday concerns. The Insulated and Intelligent slow cookers are our latest examples of bringing innovation to life. Now that's Good Thinking®.

## Chicken Stew with Biscuits

- 2-4 tablespoons extra virgin olive oil, divided
  - 8 boneless chicken breasts, cubed
  - 1 teaspoon salt
  - ½ teaspoon fresh ground pepper
  - 2 large yellow onions, chopped
  - 2 cups chicken stock, divided
  - 2-3 sprigs of fresh thyme
  - 1/3 cup butter, softened
  - 3 tablespoons all purpose flour
  - 6 carrots, peeled, sliced
  - 12-18 refrigerator biscuits
1. Season meat cubes with salt and pepper.
  2. Heat 1 tablespoon olive oil in stovetop safe slow cooker vessel over medium heat. Brown chicken in batches, using additional tablespoon of oil if necessary. Remove browned chicken from skillet and set aside.
  3. Add remaining olive oil to vessel and add onions, cooking onions until translucent and slightly browned.
  4. Add chicken to onions, and then add 1 cup chicken stock and combine.
  5. Top with thyme springs. Cover and place crock into slow cooker base.
  6. Cook on LOW for 6 hours or HIGH for 3 hours.
  7. After cooking time has elapsed, in separate bowl, combine softened butter with flour.
  8. Add butter and flour mixture to crock, then remaining chicken stock and stir until stew is thickened.
  9. Stir in sliced carrots and cook on LOW for 1 hour or HIGH for 30 minutes. Season with salt and pepper.
  10. Cook biscuits according to package directions and serve with stew.

Serves: 12-15