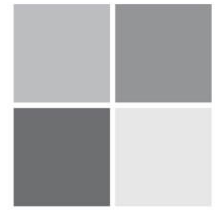


Hamilton Beach
Good Thinking®

Hamilton Beach® IntelliTime™ 6 Quart Slow Cooker



Product Name/MSRP:

Hamilton Beach® IntelliTime™ 6 Quart Slow Cooker
Model 33564
MSRP: \$59.99

Availability

Now

Toll-Free Number and Web Site

800-851-8900; www.hamiltonbeach.com

Media Contact

Mary Beth Brault 804-418-8868

marybeth.brault@hamiltonbeach.com



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Press Room

Go to www.hamiltonbeach.com and click "press room."

Images of Hamilton Beach® products online at

<http://www.hbps-imagebank.com>



Good Thinking® Features

Addressing the Needs of Working Families – Goodbye, overcooked foods! Most slow cooker recipes call for a 6-8 hour cook time, but many working families are out of the house for 10 or more hours a day. With the IntelliTime™ Slow Cooker, your slow cooked meals can be ready when you are - no matter the time you leave the house.

2 Cooking Options – The IntelliTime™ cooking mode is based on the time you want to serve the meal, rather than on a specific temperature to reach or the length of a cooking cycle. Just set the number of hours until you want to serve the meal and the IntelliTime™ Slow Cooker will determine the optimal heat setting. You can also cook in manual mode. Just select Warm, Low, Medium or High without setting a time.

More Innovative Features – The IntelliTime™ Slow Cooker also features fold-down handles for easy carrying or storage and a mess-free lid rest to direct drips back into the crock. The digital click-and-scroll display is easy to use and read.

Slow Cooker Herb Turkey Breast

- 1 Tablespoon vegetable oil
- 2 teaspoons dried sage
- 1 teaspoon paprika
- 1 teaspoon dried rosemary
- 1 teaspoon salt
- 3/4 teaspoon dried thyme
- 1/2 teaspoon black pepper
- 1 (6 to 7) pound turkey breast, thawed
- 2 celery ribs
- 1 medium onion, quartered

1. Brush turkey breast with oil. Stir sage, paprika, rosemary, salt, thyme and black pepper in small bowl; rub herbs over turkey skin.
2. Place celery and onion in crock. Add turkey breast.
3. Cover and set IntelliTime™ Slow Cooker to desired end time (at least 4 hours or until meat temperature registers 170°F).
4. Let turkey breast stand 15 minutes before carving.

Serves: 6-8

Recipe from the Hamilton Beach Brands Test Kitchen