

Hamilton Beach® Party Crock™ Cookset

Good Thinking. Features:

Convenient – The cast-iron dish is durable, looks good for any occasion, has excellent heat retention, and is also oven-safe. You can prepare food in advance, keep the dish in the refrigerator, and place on the electric cooking base when it's time to heat.

Sized for Starters and Sides – The 1.5 quart capacity is ideal for dips, appetizers, and sides.

Stylish Serving – Cordless warming stand lets you serve at the table without a cumbersome cord and a tealight keeps your dish at the perfect serving temperature. The Party Crock™ Cookset is available in red, yellow, or blue, and a booklet with recipes and party ideas is included.

Familiar Slow Cooking – Place dish on electric cooking base for countertop cooking that frees up time and oven space. Three heat settings to choose from: warm, low, and high.



Product Name/MSRP

Hamilton Beach® Party Crock™ Cookset (Model 33410A, 33411A, 33418A) MSRP: \$59.99

Availability: May 2015

Toll-Free Number and Website: 800-851-8900; hamiltonbeach.com

Media Contact

Mary Beth Brault 804-418-8868

marybeth.brault@hamiltonbeach.com

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Recipe from our Kitchen

Slow Cooker Artichoke Dip



Ingredients

- 2 cans (14 oz. each) artichoke hearts in water, drained and chopped
- 1 small onion, chopped
- ¾ cup mayonnaise
- 1 cup Parmesan cheese, divided
- Salt and pepper to taste

Directions

1. In cast-iron dish, combine artichoke hearts, onion, mayonnaise, and ½ cup of cheese.
2. Cover and cook on LOW for 2 to 3 hours.
3. ½ hour before serving, reduce temperature to WARM, top with remaining cheese, and cover.

All recipes are created, tested and approved by the Hamilton Beach Test Kitchen.