



Hamilton Beach.

Top

23

**Most
Popular
Slow Cooker
Recipes**

There's nothing better than coming home to dinner, already made and ready to serve.

A Hamilton Beach® [slow cooker](#) lets you do just that, and these recipes are guaranteed to delight. If you're working all day or running the kids from school to sports practice, a slow cooker is an essential kitchen companion. From pot roast to baby back ribs, these simple and delicious recipes will not disappoint.

Our **Top 23 Most Popular Slow Cooker Recipes**

includes soups, main courses and even desserts – and they're just a sample of what you can find on hamiltonbeach.com and our blog, [EVERYDAY Good Thinking](#).

The Hamilton Beach [Test Kitchen](#) develops, tests and re-tests every recipe before it receives their stamp of approval. Our slow cookers are carefully tested in the exact manner you use them at home: in a real kitchen, with real food and with ingredients you can easily find in your local grocery store.

Whether you're a seasoned slow-cooking master or just received your first slow cooker, these recipes will help you get the most out of this versatile appliance.

And you'll spend less time preparing your meal and more time enjoying it...

now that's Good Thinking®



Tomato Basil Soup

Slow Cooker Size: 6 Quart
Serves 6

Ingredients

2 tablespoons olive oil
1 medium onion, chopped
4 garlic cloves, minced
2 large tomatoes, chopped
2 cans (28 ounce each) crushed tomatoes
1/2 cup chicken broth
1/4 cup tomato paste
1/2 cup fresh basil, coarsely chopped
3 tablespoons sugar
1 teaspoon salt
1/2 teaspoon crushed red pepper
1/2 teaspoon cracked black pepper
1/2 cup heavy cream

Instructions

Heat olive oil in slow cooker stovetop-safe cookware over medium-high. Add onion and garlic, cook 2 minutes; stir in tomatoes and cook an additional 2 minutes. Add crushed tomatoes, chicken broth, tomato paste, basil, sugar, salt, red pepper and black pepper to cookware. Stir until well blended. Place cookware in slow cooker. Cover and cook on LOW for 4 hours or on HIGH for 2 hours. Stir in heavy cream before serving.

Notes

If using a slow cooker with ceramic crock, cook vegetables in a large skillet over medium-high heat. Transfer ingredients to slow cooker crock and cook as directed.



Cream of Mushroom Soup

Slow Cooker Size: 6 Quart
Serves 6 to 8

Ingredients

1/2 cup butter
1 medium onion, chopped
2 garlic cloves, minced
6 cups (about 24 ounces) sliced mushrooms
4 cups vegetable broth
1 cup dry white wine
1 teaspoon dried tarragon
1 1/2 teaspoons salt
1 1/2 teaspoons coarse ground pepper
1 cup heavy cream
1/4 cup cornstarch

Instructions

In a large skillet over medium-high, melt butter. Add onion and garlic. Cook 3 to 4 minutes, or until onions are translucent. Add mushrooms and cook until tender. Add wine and cook 2 minutes. Transfer mixture to slow cooker crock. Add vegetable broth, tarragon, salt and pepper. Cover slow cooker and cook on LOW for 3 to 4 hours or on HIGH for 2 to 2 1/2 hours. In a small bowl, whisk cream and cornstarch until smooth. During last 30 minutes, stir cream mixture into soup in crock. Stir until smooth. If using LOW heat, turn to HIGH. Cover and cook until thickened. Remove half of soup mixture with sliced mushrooms. Transfer remaining mixture to a blender or use a hand blender to blend mixture in crock until somewhat smooth. Combine with reserved mushroom soup mixture and serve.

Notes

If you have a slow cooker with stovetop-safe cookware, substitute the cookware for the skillet in the directions above. After sautéing, place cookware in base, cover and cook as directed.



Chicken Stock

Slow Cooker Size: 6 Quart
Yields 6 to 8 Cups

Ingredients

- 1 roasted chicken carcass
- 4 medium carrots, peeled and cut in 2-inch pieces
- 2 ribs celery, cut in 2-inch pieces
- 2 cloves garlic, crushed
- 1 medium onion, quartered
- 1 dried bay leaf
- 1 teaspoon black peppercorns
- 1 sprig fresh thyme
- 1 sprig fresh rosemary
- 1 fresh basil leaf
- 1 sprig fresh parsley
- 8 cups water

Instructions

Place chicken in slow cooker crock. Arrange carrots, celery, garlic and onion around chicken. Add bay leaf and sprinkle with peppercorns. Tie herbs together to make a bouquet garni. Place on top of chicken and vegetables. Pour water over ingredients in crock. Cover and cook on LOW for 6 to 7 hours or on HIGH for 3 to 4 hours. Strain stock into a large cup or bowl with spout. Discard chicken, vegetables and seasonings. Use immediately or freeze in serving-size portions.



Chicken Noodle Soup

Slow Cooker Size: 6 Quart
Serves 8

Ingredients

8 cups low sodium chicken broth
4 large carrots, diced
3 ribs celery, sliced
1 large onion, diced
1/2 teaspoon dried thyme
1/4 teaspoon ground turmeric
Salt and pepper
3 1/2 to 4 pound whole chicken
1 package (12 ounces) wide egg noodles

Instructions

Combine chicken broth, carrots, celery, onion, thyme, turmeric, salt and pepper in a cooker crock. Place whole chicken on top of vegetables in crock. Cover and cook on LOW for 7 hours or on HIGH for 5 to 6 hours. Remove chicken and place on a cutting board to cool. Add egg noodles to slow cooker. Cover and cook for 8 to 10 minutes or until tender. Remove skin and bones from chicken; shred meat. Add shredded chicken to mixture in slow cooker. Season with salt and pepper, to taste. Serve immediately.

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Chicken and Corn Chowder

Slow Cooker Size: 6 Quart

Serves 6 to 8

Ingredients

- 10 slices bacon, cut into 1-inch pieces
- 3 medium carrots, peeled and sliced
- 2 celery ribs, sliced
- 1 medium onion, chopped
- 1 leek, cleaned and sliced
- 2 garlic cloves, minced
- 5 ½ cups chicken stock or broth
- 4 small red potatoes, cut into 1-inch cubes
- 1 bag (16 ounces) frozen corn kernels
- 3 boneless, skinless chicken breasts, cut into 1 1/2-inch cubes
- 2 teaspoons dried thyme
- 1 teaspoon salt
- 1 teaspoon coarse black pepper
- 1 cup half and half
- 1/4 cup cornstarch

Instructions

In a large skillet over medium-high heat, cook bacon. Drain and chop bacon. Set aside. Drain bacon grease, leaving 2 tablespoons. Add carrots and celery, cook for 4 minutes, stirring occasionally. Add onion, leeks and garlic to carrots and celery, cook for 3 minutes, stirring occasionally. Add chicken stock, potatoes, corn, chicken, thyme, salt, pepper and half of the bacon. Stir until well blended. Place in a slow cooker crock. Cover slow cooker and cook on LOW for 7 to 7 1/2 hours or on HIGH for 4 to 4 1/2 hours. During last 30 minutes, stir half and half and cornstarch until dissolved. Pour half and half mixture into chicken mixture, stirring until mixture thickens.

Notes

If you have a slow cooker with stovetop-safe cookware, substitute the cookware for the skillet in the directions above. After browning or sautéing, place cookware in base, cover and cook as directed in recipe.

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Chinese Pork Stew

Slow Cooker Size: 6 Quart

Serves 8

Ingredients

2 tablespoons vegetable oil
4 pounds boneless pork shoulder, cut into 2-inch pieces
1 leek, cleaned and sliced
1 small onion, quartered
6 garlic cloves, minced
2 carrots, peeled and sliced into 1/2-inch pieces
1 cup sliced Chinese cabbage
4 cups chicken broth
1/4 cup low sodium soy sauce
1/4 cup Sriracha hot chili sauce, plus more for serving
1/4 cup hoisin sauce
2 tablespoons light brown sugar
4 star anise
4 (3-inch) pieces orange peel
2 dried chili red peppers
1 (1-inch) piece fresh ginger, peeled and grated
5 stalks bok choy, trimmed and sliced lengthwise
Lime wedges, for serving

Instructions

In a large skillet over medium-high, heat oil. Add half of the pork. Cook until browned on all sides. Repeat with remaining pork. Place browned pork in a slow cooker crock. Stir in leeks, onion, garlic, carrots, cabbage, chicken broth, soy sauce, Sriracha, hoisin, brown sugar, anise, orange peel, chili pepper and ginger to crock. Cover slow cooker and cook on LOW for 8 to 8 1/2 hours or on HIGH for 4 to 4 1/2 hours, or until meat is tender. Remove anise, orange peel and chili peppers before serving. Stir in bok choy. Serve with Sriracha sauce and limes.

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Italian Wedding Soup

Slow Cooker Size: 6 Quart
Serves 6

Ingredients

- 1 pound ground turkey
- 2 large eggs, beaten
- 1 large onion, chopped, divided
- 1/2 cup Italian-seasoned breadcrumbs
- 3/4 cup grated Parmesan cheese, divided
- 1/2 cup chopped parsley
- 2 garlic cloves, minced
- 1 teaspoon dried oregano
- 1 teaspoon salt
- 1 teaspoon coarse black pepper
- 8 cups chicken stock or broth
- 1 cup ditalini pasta
- 3 cups fresh spinach leaves

Instructions

Stir turkey, eggs, 1/2 of the onion, breadcrumbs, 1/2 cup Parmesan cheese, parsley, garlic, oregano, salt and pepper in a large bowl until well blended. Roll turkey mixture into balls using 1 tablespoon per meatball. Add meatballs and remaining ingredients, except pasta and spinach to a slow cooker crock. Cover slow cooker and cook on LOW for 6 to 6 1/2 hours or on HIGH for 3 to 3 1/2 hours. Add pasta, cover and continue cooking for 15 minutes until pasta is tender and meatballs are cooked through. Stir in spinach and remaining Parmesan cheese before serving. Garnish with Parmesan cheese and coarse black pepper.



3-Ingredient Barbecue Chicken

Slow Cooker Size: 6 Quart

Serves 8 to 10

Ingredients

3 cups barbecue sauce
1 package (1.25 ounces) chili seasoning mix
4 1/2 to 5 pounds skinless, boneless chicken thighs and skinless, bone-in drumsticks

Instructions

In a slow cooker crock, combine barbecue sauce and chili seasoning mix. Add chicken pieces and turn to coat with sauce mixture. Cover slow cooker and cook on HIGH for 3 to 4 hours or LOW for 5 to 6 hours or until chicken is tender.

Notes

It is easy to remove the skin from chicken using kitchen shears or by simply grasping the skin with paper towels and pulling away from the meat.

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Gridiron Chili

Slow Cooker Size: 6 Quart
Serves 10 to 12

Ingredients

- 2 pounds hot Italian sausage, removed from casing
- 2 pounds lean ground beef
- 2 cloves garlic, minced
- 1 large green pepper, cubed
- 1 large onion, chopped
- 1 jalapeño pepper, minced
- 3 cups beef broth
- 2 packages (about 2 ounces each) chili seasoning
- 2 cans (16 ounces each) kidney beans, drained
- 2 cans (14.5 ounces each) diced tomatoes
- 1 can (6 ounces) tomato paste
- Shredded Cheddar cheese, for serving
- Sliced jalapeños, for serving
- Sour cream, for serving

Instructions

Crumble sausage and ground beef into large skillet. Over medium high, brown sausage and ground beef. Drain fat. Add garlic, green pepper, onion and jalapeño to meat mixture and cook until onion is softened. Place meat and onion mixture in a 6 quart slow cooker crock. Add remaining ingredients. Stir to combine. Cover and cook on LOW for 8 hours or on HIGH for 4 hours. Serve topped with shredded Cheddar cheese, sliced jalapeños and sour cream, if desired.



Easiest Ever Baby Back Ribs

Slow Cooker Size: 7 Quart

Serves 8 to 10

Ingredients

- 2 tablespoons salt
- 1 tablespoon packed brown sugar
- 1 tablespoon paprika
- 1 tablespoon chili powder
- 1 tablespoon garlic powder
- 1 tablespoon ground black pepper
- 1 teaspoon cayenne pepper
- 4 pounds baby back ribs (3 racks)
- 1 bottle (40 ounces) barbecue sauce, divided

Instructions

In a small bowl, combine salt, brown sugar, paprika, chili powder, garlic powder, black pepper and cayenne pepper. Rub mixture over the ribs. Cut each rack of ribs into 4 pieces and arrange pieces in a slow cooker crock. Pour about 3/4 of the barbecue sauce over the ribs. Cover slow cooker and cook on LOW for 7 to 8 hours or HIGH for 4 to 4 1/2 hours. Ribs should be tender, but not falling off the bones. Heat oven to broil. Line two shallow baking pans with aluminum foil. Place ribs on pan. Broil 2 to 3 minutes or until ribs begin to brown. Brush ribs with remaining barbecue sauce.



Chicken Piccata

Slow Cooker Size: 6 Quart
Serves 4 to 6

Ingredients

1/2 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon coarse black pepper
1/3 cup butter
4 1/2 to 5 pounds chicken breasts
with bone and skin
2/3 cup dry white wine
1/2 cup fresh lemon juice
1/2 cup chicken broth
1/2 cup capers, rinsed and drained
2 tablespoons water
1 1/2 tablespoons cornstarch
Lemon slices for garnish

Instructions

In a large resealable plastic bag, add flour, salt and black pepper. Seal and shake to blend. Add a few chicken breasts to the bag and shake until evenly coated; set aside. Repeat with remaining chicken breasts. In a large skillet over medium, melt butter. Add chicken, skin-side-down, cooking about 4 minutes or until skin is golden brown. Place chicken skin-side-up in a slow cooker crock. Pour wine, lemon juice, broth and capers over chicken. Cover slow cooker and cook on **LOW** for 4 hours or **HIGH** for 2 hours or until chicken is cooked through and tender. Remove chicken to a serving platter. Cover with foil to keep warm. In a small bowl, stir water and cornstarch until cornstarch is dissolved. Transfer liquid from crock to a medium skillet. Stir in cornstarch mixture. Place skillet over medium-high. Cook, stirring constantly, about 3 minutes or until mixture is slightly thickened. Pour mixture over chicken. Garnish with lemon slices.

Notes

If you have a slow cooker with stove-top safe cookware, substitute the cookware for the large skillet in the directions above. After browning chicken breasts, place cookware in slow cooker base, cover and cook as directed in recipe.



Marinara Sauce

Slow Cooker Size: 6 Quart
Yields 3 1/2 Quarts

Ingredients

- 2 tablespoons olive oil
- 1 large onion, chopped
- 6 garlic cloves, minced
- 2 cans (28 ounces each) crushed tomatoes
- 1 can (29 ounces) tomato puree
- 1 can (29 ounces) tomato sauce
- 1 can (14.5 ounces) diced tomatoes
- 1 can (6 ounces) tomato paste
- 2 tablespoons sugar
- 1 tablespoon dried parsley
- 2 1/2 teaspoons dried oregano
- 2 teaspoons salt
- 1 teaspoon dried basil
- 1 teaspoon coarse black pepper
- 1 small bunch (about 1 ounce) fresh basil, leaves only, cut into strips

Instructions

In a large saucepot over medium-high, heat oil. Add the onion and garlic, and cook until the onion is translucent and garlic is golden, about 4 minutes. Stir in crushed tomatoes, tomato puree, tomato sauce, diced tomatoes, tomato paste, sugar, parsley, oregano, salt, dried basil and black pepper. Bring to a boil, then pour tomato mixture into a slow cooker crock. Cover slow cooker and cook on LOW for 9 to 10 hours or on HIGH for 4 to 5 hours. Stir in fresh basil before serving. To store, cool and place in airtight containers. Freeze up to 6 months.

Notes

If you have a slow cooker with stovetop-safe cookware, substitute it for the saucepot in the directions above. After cooking the onions and garlic, add ingredients as listed, place the cookware in base, cover and cook as directed. For a meat sauce, add 2 to 2 1/2 pounds of cooked and drained lean ground beef, turkey or sausage to the crock with the other ingredients, then continue to cook as directed.



Classic Lasagna

Slow Cooker Size: 6 Quart
Serves 8

Ingredients

- 1 pound hot or sweet Italian sausage
- 1 medium onion, chopped
- 2 cloves garlic, chopped
- 6 cups slow cooker marinara sauce
- 3 teaspoons dried Italian seasoning, divided
- 9 uncooked lasagna noodles
- 1 container (15 ounces) part-skim ricotta cheese
- 1 cup grated Parmesan cheese
- 2 large eggs, slightly beaten
- 4 cups shredded mozzarella cheese
- Chopped parsley, for serving

Instructions

In a large skillet over medium-high, brown sausage. Drain oil, then add onions and garlic; cook until just beginning to soften, about 3 minutes. Stir in marinara sauce and 2 teaspoons Italian seasoning. Remove from heat. In a medium bowl, mix ricotta cheese, Parmesan cheese, eggs and remaining Italian seasoning. Spread 1/2 cup of sauce mixture in bottom of a slow cooker crock. Layer 3 lasagna noodles over sauce, breaking to fit as necessary. Spread 1/3 of ricotta mixture over noodles. Sprinkle with 1 cup mozzarella cheese. Repeat layers 2 more times, ending with sauce. Cover and cook on LOW for 6 to 6 1/2 hours or on HIGH for 2 1/2 to 3 hours. Sprinkle with remaining mozzarella cheese and cover until cheese is melted. Sprinkle with chopped parsley before serving.

Notes

To arrange uncooked noodles in an oval crock, place one noodle in center of crock. Cut or break off ends of 2 more noodles to fit beside the center noodle. Use the small pieces to place in any open areas. Repeat for each layer.



Chicken Cacciatore

Slow Cooker Size: 6 Quart
Serves 8

Ingredients

- 1 can (28 ounces) diced tomatoes
- 1 can (6 ounces) tomato paste
- 1 medium onion, chopped
- 1 medium green bell pepper, chopped
- 2 cloves garlic, minced
- 1 tablespoon Italian seasoning
- 1 1/2 teaspoons salt
- 1 teaspoon coarse black pepper
- 1 package (8 ounces) sliced mushrooms
- 8 chicken thighs and/or drumsticks, skin removed
- 1 pound thin spaghetti
- Parmesan cheese, shredded
- Parsley, chopped

Instructions

In a slow cooker crock, combine diced tomatoes, tomato paste, onion, green pepper, garlic, Italian seasoning, salt and black pepper. Add sliced mushrooms and chicken pieces; stir to coat. Cover slow cooker and cook on LOW for 6 to 7 hours or on HIGH for 3 to 4 hours. Serve chicken and sauce over spaghetti with shredded Parmesan cheese and chopped parsley.



Roasted Chicken

Slow Cooker Size: 6 Quart

Serves 4 to 6

Ingredients

- 1 teaspoon paprika
- 1 teaspoon onion powder
- 1 teaspoon dried thyme leaves
- 1 teaspoon salt
- 1 teaspoon cracked black pepper
- 1 large onion, cut in eighths
- 1 lemon, cut in quarters
- 1 (5 1/2 to 6 pound) whole chicken

Instructions

Stir paprika, onion powder, thyme, salt and pepper in a small bowl; set aside. Place 3/4 of the onion on bottom of a 6 quart slow cooker crock. Rinse chicken and pat dry. Add remaining onion and lemon to chicken cavity. Sprinkle all sides with paprika mixture. Place chicken on top of onions in crock. Cover slow cooker. Cook on LOW for 6 to 8 hours or on HIGH for 4 hours.

Notes

The USDA recommends 165°F as the safe cooking temperature for chicken. The cooking time in this recipe is for well-done chicken, where meat temperature registers 170°F in the breast or 180°F in the thickest part of the thigh. If you wish to follow the USDA guideline, reduce cooking time slightly and monitor with a meat thermometer. For more information on food safety, visit [foodsafety.gov](https://www.foodsafety.gov).



Sweet and Sour Chicken

Slow Cooker Size: 6 Quart
Serves 4 to 6

Ingredients

1/2 cup packed light brown sugar
1/3 cup ketchup
1/4 cup apple cider vinegar
1/4 cup reduced sodium soy sauce
2 tablespoons cornstarch
1 garlic clove, minced
1 teaspoon ground ginger
1 1/2 pounds boneless, skinless chicken breasts,
cut into 2-inch pieces
1 medium onion, quartered
1 medium green pepper, cut into 1-inch pieces
1 medium red pepper, cut into 1-inch pieces
1 can (20 ounces) pineapple chunks in juice
Cooked rice
Sesame seeds

Instructions

In a slow cooker crock, combine brown sugar, ketchup, vinegar, soy sauce, cornstarch, garlic and ginger. Stir until cornstarch is dissolved. Add chicken, onion, peppers, pineapple and juice. Stir to coat chicken with sauce. Cover, and cook on LOW for 3 hours or on HIGH for 1 1/2 hours. Serve over rice. Garnish with sesame seeds.



Pork Roast, Carrots and Rosemary

Slow Cooker Size: 6 Quart
Serves 4 to 6

Ingredients

2 Granny Smith apples, cored and each cut into 8 wedges
1 tablespoon lemon juice
4 pounds boneless loin pork roast
1 teaspoon salt
1/2 teaspoon fresh ground pepper
1 medium onion, cut into eighths
4 large carrots, cut into 1 1/2-inch pieces
1 sprig fresh rosemary

Instructions

In medium bowl, toss apples with lemon juice; set aside. Season roast with salt and pepper. Place half of onions and 4 to 6 apple wedges in a slow cooker crock. Top with seasoned roast. Surround roast with remaining apples, onions, and carrots. Top with rosemary. Cover and cook on LOW for 7 to 8 hours or on HIGH for 4 hours.

Notes

For food safety, be sure to cook until meat thermometer registers at least 160°F (71°C).



Chicken Pot Roast

Slow Cooker Size: 6 Quart
Serves 6

Ingredients

- 1 medium onion, sliced
- 1 (5 1/2 to 6 pound) whole chicken
- 2 teaspoons seasoned salt
- 1 teaspoon cracked black pepper
- 4 medium carrots, sliced 1 1/2-inch thick
- 4 small red potatoes, cut in eighths
- 3 ribs celery, sliced 1 1/2-inch thick
- Fresh herbs, optional

Instructions

Place half of sliced onions on bottom of a slow cooker crock. Rinse chicken and pat dry. Sprinkle all sides with seasoned salt and pepper. Place chicken on top of sliced onions in crock. Arrange remaining onion, carrots, potatoes and celery around chicken. Cover slow cooker. Cook on LOW for 6 to 8 hours or on HIGH for 4 hours.

Notes

For food safety, be sure to cook until meat thermometer registers at least 165°F.



Beef Stew

Slow Cooker Size: 6 Quart
Serves 16

Ingredients

- 1/2 cup all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 3 pounds beef stew cubes
- 2 tablespoons vegetable oil
- 1 can (14.5 ounces) whole peeled tomatoes, cut into pieces
- 1 can (14.5 ounces) beef broth
- 3/4 cup red wine
- 2 packets onion soup mix
- 1 teaspoon dried basil
- 8 small red potatoes
- 1 bag (16 ounces) carrots, peeled and cut into 2-inch pieces
- 1 package (8 ounces) sliced mushrooms
- 1 large onion, cut into eighths

Instructions

In a large bowl, combine flour, salt and pepper; add beef. Toss to coat. In a large skillet over medium-high, heat oil. Add half of the beef. Cook until browned on all sides. Repeat with remaining beef. Place browned beef in a slow cooker crock. Stir in tomatoes, beef broth, wine, onion soup mix and basil until well blended. Add potatoes, carrots, onion and mushrooms. Cover slow cooker and cook on LOW for 12 hours or HIGH for 6 hours until meat is tender.

Notes

If you have a slow cooker with stovetop-safe cookware, substitute the cookware for the skillet in the directions above. After browning or sautéing, place cookware in base, cover and cook as directed in recipe.



Beef Pot Roast

Slow Cooker Size: 6 Quart
Serves 6

Ingredients

3 to 4-pound chuck roast
1 teaspoon salt
1/4 teaspoon pepper
3 to 4 medium potatoes, quartered
3 to 4 carrots, cut into 2-inch pieces
2 medium onions, quartered
1/2 cup beef broth

Instructions

Sprinkle roast with salt and pepper. Place half of vegetables in bottom of a slow cooker crock, top with roast, then add remaining vegetables and liquid. Cover and cook on LOW for 8 hours or on HIGH for 5 hours.

Notes

Half of a 1 pound bag of baby carrots can be used instead of 3 to 4 medium carrots. A long cooking time in moist heat will tenderize a tougher cut of meat. Therefore, using a lower-priced cut, such as chuck, is economical as well as delicious.



Classic Meatloaf

Slow Cooker Size: 6 Quart
Serves 6

Ingredients

- 2 pounds ground beef (90% lean)
- 1 medium onion, chopped
- 2 large eggs
- 1/2 cup crushed buttery crackers
- 1/2 cup ketchup, divided
- 1/4 cup milk
- 1 tablespoon Worcestershire sauce
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1/2 teaspoon garlic powder
- 2 tablespoons brown sugar
- 1 teaspoon yellow mustard

Instructions

In a large bowl, combine ground beef, onion, eggs, cracker crumbs, 1/4 cup ketchup, milk, Worcestershire sauce, salt, pepper and garlic powder. Line a slow cooker crock with nonstick aluminum foil. Shape the meat mixture into a loaf shape and place in foil-lined slow cooker crock. In a small bowl, combine remaining ketchup, brown sugar and mustard. Spread over top of meatloaf. Cover slow cooker and cook on LOW for 4 to 5 hours or on HIGH for 2 1/2 to 3 hours. If using a slow cooker with a probe, cook until meatloaf reaches 160°F.

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Triple Chocolate Cake

Slow Cooker Size: 6 Quart
Serves 12

Ingredients

- 1 box (18 ounces) chocolate cake mix
- 4 large eggs
- 1 cup sour cream
- 1 cup water
- 3/4 cup vegetable oil
- 1 package (3 ounces) instant chocolate pudding
- 1 1/4 cup mini chocolate chips

Instructions

Spray a slow cooker crock with nonstick cooking spray. In large bowl using a spoon stir all ingredients until blended. Pour batter into prepared crock and place in slow cooker base. Cover and cook on LOW for 3 hours or until done in the center.

Notes

Do not cook on HIGH heat. Use an ice cream scoop for serving warm or allow to cool completely. Excellent with a scoop of your favorite ice cream or whipped cream. Drizzle with chocolate or raspberry syrup or serve with fresh raspberries.



Lemon Triple Berry Cobbler

Slow Cooker Size: 6 Quart
Serves 8

Ingredients

2 packages (4.4 ounces each) blueberries
1 package (6 ounces) raspberries
1 package (6 ounces) blackberries
2 tablespoons cornstarch
2 teaspoons grated lemon zest
1 cup flour
1/2 cup old-fashioned oatmeal
1/4 cup sugar
2 tablespoons packed brown sugar
1 teaspoon baking powder
1 teaspoon ground ginger
1/2 cup milk
1/4 cup butter, melted

Instructions

Spray a slow cooker crock with nonstick cooking spray. Place berries, cornstarch and lemon zest in crock. Toss to coat berries with mixture. Place crock in the base. In medium bowl, combine flour, oatmeal, sugar, brown sugar, baking powder and ginger. Gradually stir in milk and butter; spoon over berries in crock. Cover and cook on LOW for 3 hours or on HIGH for 2 hours.

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www.hamiltonbeach.com/slow-cookers

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