

Crock Pot Peach and Cherry Cobbler



This dessert tastes like summer feels.

Summer produce is like nature's candy. I don't mean that in some hippy dippy way or that candy is in any way a bad food group, I just mean that fruits and veggies right now are so delicious when the sun and the rain and the dirt are all working together to create pure awesomeness. Ok, so I'm a little hippy dippy about it.

I bought a couple pounds of peaches and a bag full of sweet cherries on my last grocery trip. Usually we just eat these things straight out of the refrigerator. My kids love having cherries for dessert so I bought [this cherry pitter](#) and they eat them as fast as I can pop them through! It's a necessary tool for this season; you won't regret buying one for yourself (although you may wonder why no one ever told you about this before! Sorry.)

But, since we were having company over for dinner this

weekend, I decided that I would fancy it up and crock pot us a cobbler to enjoy. And as leverage for the delicious vanilla caramel swirl ice cream I had bought as well.

Most cobbler recipes include oatmeal in the topping. Makes sense— it stands up well in the crock pot, gets soft, but not mushy, and you usually have it in the pantry. Except this time, I didn't. And I didn't want to go on a grocery store run just for oats.

So, I opened the pantry and just started creating. While you could do this in an oval crock pot, I really liked doing it in my [casserole crock pot](#) because it made perfect squares for serving, plus it wasn't too deep or too crispy on the sides. Literally, the [casserole crock pot](#) was the perfect choice.

Turns out— corn flakes make a great cobbler topping, too! I will totally make this recipe again. It's just the start of blueberry season here locally and I'm thinking about going to do some local picking and then making cobbler again. Mmmmm can you picture the dark purple color as those berries begin to burst in the cobbler and the sweet smell of the caramelizing flavor?! Yeah, me too. Go get some local produce and make a batch for yourself today!

Crock Pot Peach and Cherry Cobbler

Prep Time: 20 minutes

Cook Time: 4 hours

Serves: 8-10 people

2 lbs cherries, pitted

6 peaches, about 2 lbs

1/4 c. corn starch

1/2 c. sugar

1/2 c. flour

1/2 t. salt

2 c. corn flakes, crushed

1 stick butter (cold or frozen)



Here's a step by step look at how to make Crock Pot Peach and Cherry Cobbler.

Put cherries and peaches in crock pot, add corn starch and stir until fruit is coated. In a separate bowl, mix the rest of the dry ingredients and then sprinkle it over the fruit. Slice the stick of butter horizontally (long thin slices) as thin as possible. It's easiest to cut the butter when it is cold. Place butter over crumbled topping and cover as much surface area as possible.

Cook on high for two hours and then low for two hours. This helps the fruit— especially the cherries— cook all the way through. Serve with a huge scoop of your favorite ice cream or greek yogurt.

Crock Pot Miso Soup



Restaurant quality soup,
only easier, cheaper and
more delicious!

Why go out to eat when you can stay in?! This week I'm working on Asian inspired dishes that are easy to make and taste like take-out- only healthier! Today's soup is super easy. So much so, that you should never actually order it in a restaurant, it's so much better to make at home. I add a couple more vegetables to my miso soup so that it's a more filling appetizer or the start of a great main dish. You can add thin egg noodles, vermicelli noodles, or rice to this soup to make it a complete meal in itself. Don't let the tofu fool you; this isn't a crunchy, earthy food, it's the same thing you order in a restaurant, only better for you! Enjoy. ☐

Crock Pot Miso Soup

Serves 6-8

Prep time: 10 minutes

Cook time: 6 hours

6 c. water

4 T. white miso paste

1 zucchini, cut horizontally and then sliced into half moons
2 cloves garlic
1 12 oz package, extra firm tofu, drained and cut into small cubes
1/2 c. green onions (about 3 inches of the white/green parts), sliced into rings
1 100g package of enoki mushrooms, cut off the base

Put water and miso paste into crock pot and stir until dissolved. Add zucchini, garlic, and tofu. Cook on low for 6 hours. Add green onions and enoki mushrooms about 20 minutes before cook time is complete. Serve immediately.

Crock Pot Vegetarian Refried Beans



With just a few ingredients, you can add a rich side dish to Taco Tuesday- on any day

of the week!

In our house, every Tuesday is TACO TUESDAY! The kids have become so accustomed to it, that sometimes I like to mess with them and make tacos on the “wrong” day of the week. If we eat something different on a Tuesday, they are a little disappointed... but if we eat tacos on any night other than Tuesday, it’s almost unacceptable. I’ll say “it’s Taco Tuesday on Wednesday!” and they respond, “we can’t eat tacos on Wednesdays!” “But why??” I ask. “Because we’d have to call it Waco Wednesday!” they would shout with despair.

Oh trust me, that scenario is totally legit. It happens. Scripted or not, that’s how it plays out every freaking time.

But this week is an exception, because it’s Cinco de Mayo on a Thursday. That’s an unwritten acceptable negotiation and my hellions are ok with moving the taco consumption in order to celebrate another nation’s announcement of victory in war. (Not to be confused with Mexico’s Independence Day, that’s September 16– which is also not a Tuesday this year.)

My mini-me’s could practically prepare taco night by themselves– hard shells and tortillas. Sour cream. Shredded cheese. Lettuce, tomato, onions, and olives. Jalapeños and [this ridiculous taco sauce](#) for mommy. Homemade tomatillo salsa verde, too. And then ground beef or chicken. By the book, typical American-style taco night. Extra napkins, of course.



The perfect side dish
for your next fiesta!

But since tomorrow is a celebration, I wanted to introduce a new dish into taco night. Growing up, a trip to Taco Bell always included way too many tacos and a side of pintos and cheese. What's that, you ask? A bowl of refried pinto beans and a handful of soft, shredded cheddar cheese. They put a lid on it and by the time you filled your fountain drink and sat down to scarf, the cheese would be gooey and melted perfectly. Ok, it was crap quality, but the taste was so good!

So here's my attempt at recreating a mouth-watering memory and introducing it to my family. Let's all celebrate our little victories— not just the big war-type ones. Sometimes sitting down to eat as a family is a victory in itself. Ole!

Crock Pot Vegetarian Refried Beans

Serves: 8-12

Prep Time: 5 minutes

Cook Time: 8-10 hours

1 lb. dried pinto beans

1 c. [crock pot caramelized onions](#)

3 cloves garlic, peeled

2 t. cumin

2 t. salt

6 c. water

Put all ingredients in crock pot and give it a stir. The water level should cover everything. Cook on high 8-10 hours or low 12 hours. Remove excess water that isn't absorbed, not do not discard. Puree everything in the crock pot using [an immersion blender](#). Add reserved water 1 tablespoon at a time until desired smooth consistency is reached. Serve immediately with toppings like shredded cheddar cheese, sour cream, jalapeños, bacon bits, or use inside of a taco or burrito.

Crock Pot Mushroom-Spinach Soup with Middle Eastern Spices



So it's Saturday and I've got a date with this really fungi... haha, get it?! I'm making a mushroom soup!

This version is an adaptation of [a recipe from the New York Times](#), it is not my original creation. But I saw the recipe online and thought... this looks delicious, but has WAY TOO MANY steps. Let's make it easy and throw it all in the [crock pot](#) instead. And guess what. Yup. It works just perfectly without the extra hassle and dirty dishes.

There are so many wonderful varieties of mushrooms, you can change up the the recipe a million different times for different texture and flavor results. Play around with it. I have increased the quantity of seasonings after reading reviews saying that it needed a little more umphh. I don't think that's a technical culinary term, but neither is WOW or YUM and those are the things I'm going for here! I've added links for you to my [favorite brand of seasonings](#), just in case you don't already have these items on hand.

Try this soup with a dollop of plain greek yogurt and some naan or pita bread. Enjoy!

Crock Pot Mushroom-Spinach Soup with Middle Eastern Spices

Prep Time: 20 minutes

Cook Time: 7 hours

Serves: 8 people

~1-1.5 lbs fresh mushrooms- cleaned and diced=about 5-6 cups

(try button, cremini, portobello, Baby Bella, etc)

1/4 lb shallot (one) finely diced

2 T. tomato paste

3 T. salted butter

2 t. dried [thyme](#)

1 1/2 t. [coriander](#)

2 t. [cinnamon](#)

2 t. [cumin](#)

1 t. salt

1/2 t. freshly cracked black pepper

5 cups water

5 ounces fresh baby spinach

1 lime

plain greek yogurt (optional)

Dice mushrooms and shallots and stir together in [crock pot](#). Add seasonings, tomato paste, and butter. Pour water in, but do not stir. Cook on low for 6 hours- you may lift the lid and give it a stir after the butter appears to be completely melted.

After 6 hours, add the spinach and squeeze about 2 T. of fresh lime juice into the crock pot, give it all a stir, and heat on low for up to one more hour... or until spinach is wilted. Serve

with a dollop of plain greek yogurt.

Crock Pot Corned Beef with Guinness



A bite of Irish perfection— corned beef, roasted potatoes, and a brussel sprout.

Apparently I make corned beef in the crock pot every year and I've already posted multiple recipes, so here's a summary of past years and what I did for 2016. This attempt might be the easiest and my favorite!!

Quick summation of leprechauns past...

First recipe for [Crock Pot Corned Beef and Cabbage](#) is a full Saint Patrick's Day dinner in a pot. It includes the cabbage and the potatoes right in with the meat, making it an easy

one-pot meal.

The next [Crock Pot Corned Beef and Cabbage](#) recipe is the easiest with very minimal ingredients, but still a great flavor. You can vary the taste by using different beers.

TODAY'S recipe is the most favorite yet, but still only uses three ingredients. You will need to make the [Crock Pot Caramelized Onions](#) in advance, but they are delicious to have on hand and use in so many different meals!



This casserole shaped crock pot is so useful for a variety of meals!

I used my [Crock Pot Casserole Cooker](#) and it was the perfect shape for the beef– sometimes it's so frustrating to get a big corned beef and then not have it fit into an oval pot!! [This one](#) was exactly the right fit.

Hope you have a fabulous Saint Patrick's Day celebration this week. No matter if you were born with the luck of the Irish, married into the apostrophe, or are just enjoying being green... maybe it be a delicious day for all!

Crock Pot Corned Beef with Guinness

Prep Time: 2 minutes

Cook Time: 7-8 hours

1 5-lb. Corned Beef Brisket

1 pint Guinness beer

1/2 c. [Crock Pot Caramelized Onions](#)

Rinse meat before putting into the crock pot to remove the goo. Throw away the seasoning packet, if it was included. Put meat in, fat side up. Pour beer directly onto meat and then put caramelized onions into the liquid and onto the meat. Cook on low for 7-8 hours. Remove from liquid and let sit for 5 minutes, then remove top layer of fat and discard it. Slice meat against the grain and serve.

If you have leftovers, this meat makes great corned beef hash or reuben sandwiches, too! Enjoy!

[Crock Pot Chocolate Bread Pudding](#)



What could be

better than a
recipe starting
with challah and
Rolos?!

This dessert was a huge hit last night at the Dinner Is A Crock Launch Party, showcasing some of my favorite recipes that I like to use in my cooking classes. We had so much fun, ate way too much, and laughed all the calories away.

I've made this dish many times before in my oven. When my son was younger, he was allergic to eggs, so it was really hard to make safe desserts for him that we actually all wanted to eat. My friend, Lisa, shared this recipe with me that originated [here](#). I took the oven version and just threw it all in my crock pot instead. It stayed warm and gooey and perfectly warm all night. On the other hand, if I had made it in the oven and served it, it would have been cold and crunchy well before everyone had a chance to eat it. This is one definite benefit of the crock pot!

Let's be honest, the first two ingredients capture everyone's interest. Challah. Rolos. What else do you need to know?!



We served the crock pot chocolate bread pudding with both vanilla and chocolate ice cream, but chocolate definitely won last night— only a couple people wanted vanilla ice cream. Good to know for the future— I will buy more chocolate than vanilla. Although I'm tempted to get a coffee or salted caramel next time instead of

vanilla!

Crock Pot Chocolate Bread Pudding

Prep Time: 5 minutes

Cook Time: 3 hours

Serves 12-15

1 loaf challah, cubed (about 8 cups)

1 8 oz. bag [mini Rolos](#), each cut in half (this is easier because they are already unwrapped)

1.4 oz. package cook and serve chocolate pudding

2.5 cups lowfat milk

1 12 oz. jar [caramel topping](#)

Put challah and Rolos in the crock pot. In a separate bowl, mix milk and pudding until dissolved, then pour into crock pot and mix together until bread cubes are coating evenly. Cook on low for 2 hours. Chocolate pieces will be melted and gooey. Pour caramel topping over everything evenly and then keep on "warm setting" for an hour. Serve with ice cream.

[Crock Pot Winter Vegetable Soup](#)



Crock Pot Winter Vegetable Soup is the comfort of home served in a cup.

You'll often hear me say that food isn't just about sustenance, but also satisfaction. Entertainment. Emotion. Nutritionists focus on the content of food. Dietician focus on the balance of food. But when I sit down to eat— or more importantly— serve a meal to family and friends, it's about the experience and the memories we create around the table. Your food will be through your system in less than 24 hours, but the feeling you had when eating it will last a lifetime.

That's how I feel about this soup. It's based on a recipe my mom used to make when I was a kid. We ate dinner as a family, almost every night. It's just what we did. And we didn't do it in front of a television or on the run, but it was quick and easy meals and meant to create an atmosphere for conversation.

Mom's meals were much like this one— a basic recipe with few ingredients that when combined received minimal complaints! We called it winter vegetable soup because nothing really is fresh during an Ohio winter. She could keep all of these items on hand and whip this meal up in about half an hour. I prefer to cook it low and slow, of course, and add a few more seasonings. But overall, it's the comfort of home in a cup.

Crock Pot Winter Vegetable Soup

Prep Time: 5 minutes

Cook Time: 5 hours

Serves: 8

2 12 oz. packages frozen vegetables- broccoli, cauliflower and carrot combination

1 32 oz. box of vegetable broth

3 T. butter

1 t. minced garlic

1/2 cup [crock pot caramelized onions](#) (or substitute 1/2 sweet onion, diced)

1/2 t. each: dill weed, celery seed, basil, parsley, salt, black pepper (ALL DRIED SEASONINGS)

1/4 c. corn starch

3 cups cold milk (2% or whole is preferred)

Pour frozen vegetables into crock pot, followed by broth, butter, garlic, onions and seasonings. DO NOT ADD CORN STARCH OR MILK YET. Cook on high for four hours. In a separate bowl, dissolve corn starch into COLD milk and then add to crock pot. Cook on high for another hour. Soup will have thickened. Add salt and pepper to taste preference.

Crock Pot Split Pea Soup (Vegetarian)



This classic soup is a smoky vegetarian delight on a cold winter's night.

I don't usually put specific tags in the titles of my posts, but I think it's really important on this one. It should really say... Crock Pot Split Pea Soup #noham but still #tastesyumy! Haha. I made those up. So this soup is hearty and delicious and still has a great smoky flavor, but doesn't include the typical ham hock that you throw into the pot to add flavor to the broth.

This soup will also freeze and/or reheat really well. Keep this recipe tagged if you are going to bring a dinner to friends (great meal for someone ill, new baby, new home, etc.). Note to self- you might think, oh I'll just double it so I have some for me and some for someone else or later. But you are better off making two batches. You can't really fit 8 cups of broth in most crock pots and the ratio in this recipe makes it the right thickness without crowding the pot. YES-

this does give you permission to buy a [new crock pot](#) so you can double the batch easier! ☐

Crock Pot Split Pea Soup

Prep Time: 20 minutes

Cook Time: 5-6 hours on low

Serves: 6

INGREDIENTS

1 c. dried split green peas

2 carrots, peeled and diced (about 1/2 cup)

4 parsnips, peeled and diced (about 1 cup)

2 leafy stalks celery, diced (about a cup)

1/2 sweet onion, diced

3 cloves garlic, smashed

4 c. vegetable broth

1/2 t. each: dill weed, ground celery seed, smoked paprika

1 t. dried parsley

2 bay leaves

1/4 t. salt

1/8 t. ground white pepper

DIRECTIONS

1. Put all ingredients in crock pot.
2. Cook on high for 5-6 hours.
3. Remove bay leaves.
4. Use an immersion blender to puree, if desired.

5. Turn off crock pot and remove lid. Let cool and thicken in pot.

Crock Pot Baked Apples



These baked apples will make you think very naughty thoughts.

Looking for something easy? This one is fabulous! Hot and sultry and moist. (Why do those three words sounds so naughty together?!?!) It's a baked apple, people. Calm down.

No need for a grand story or explanation. Baked apples are a great choice because the fruit is easy to find and consistent in taste all year round. I made this batch with opal apples—they are sort of the color of a golden delicious with the texture of a gala. But they cooked up really nicely and held their shape. You can try it with green apples for a more tart

finish, macintosh for a sweet crisp taste or any other variety that you want to experiment with for dessert.

Crock Pot Baked Apples

Prep Time: 10 minutes Cook Time: 4 hours

Serves 6

INGREDIENTS

6 apples

3/4 c. [golden raisins](#)

3/4 c. [dried pineapple chunks](#) (this brand is allergen-free, too!!)

1/2 c. steel cut oats

3 T. brown sugar

1 T. white sugar

1 t ground cinnamon

1/2 t. [ground allspice](#)

1/4 t. white pepper grounds

1/2 c. water

DIRECTIONS

1. Wash and [core the apple](#); core it twice to make a big enough opening for filling
2. Mix all of the dried fruit and dry filling ingredients together in a separate bowl.
3. Stand all of the apples up in the crock pot (oval or casserole sized works best).
4. Carefully fill all of the apples with the filling. Press the filling down into each open core and let the filling

mound on top, too.

5. Pour the water into the crock pot around– not on– the apples.
6. Cook on low for 4 hours. Serve with vanilla greek yogurt or ice cream. [Crock Pot Dulce de Leche](#) is also an excellent topping!

Dinner Is A Crock: The Kitchen Renovation



Thank you for following my kitchen renovation, week by week! If you started following from the beginning, you might remember my boring almond and oak colored kitchen. Actually, you probably don't. I hid most of it from pictures and only showed you the edges of my [Pfaltzgraff dishes](#). So we gutted it. Like, down to the subfloor. And now we've spent

the last three months rebuilding it into this beautiful, functional, spacious kitchen. Don't be fooled... it's the same square footage it was before, but the landscape is so much more welcoming and the storage is accessible and workable.

In [WEEK ONE](#), we did demolition. It was like free therapy, we took our aggressions out on every wall. While it was intimidating to start, it was actually pretty easily and required a minimal amount of tools.

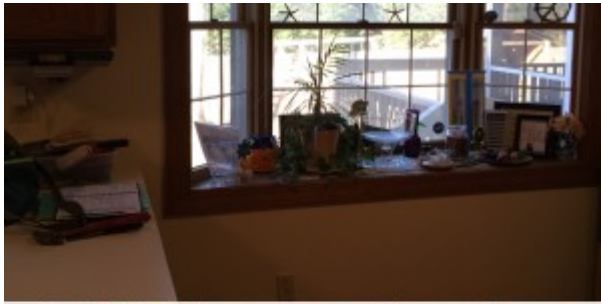
In [WEEK TWO](#), we celebrated Thanksgiving by installing our hardwood floors. This was a fun challenge that required a little booze, a lot of manpower, and no guests for the holiday! And yes... I crock potted our Thanksgiving dinner.



[WEEKS THREE AND FOUR](#) were exciting because our cabinets arrived early. I was naive enough to think that meant that the kitchen would be done three weeks early. NOPE. That's not how it really works.

I was also reminded how thankful I am that my boys are good eaters. This whole process included meticulous meal planning and a balance between crock pot cooking, fresh produce, and easy microwave foods. Not everything was healthy, but not every decision is life-changing... sometimes a meal just has to be filling and easy. Ramen noodles are still food, just ask any college student!

I would be happy to forget about [WEEK FIVE](#). I shared with you my meals each night in hopes that we could all forget about that horrible incident with that undesirable creature. Pretty sure I'm going to have nightmares again now, thanks to myself.



A lot of progress happened quickly in [WEEKS SIX THROUGH EIGHT](#), but then it came to a halt. Cabinets were installed, electric was run, plumbing was prepped and then countertops were measured. And then because the quartz needed cut, we had to update and wait.

I tried to be patient, I really did. But caffeine sometimes prevents that virtue from shining! I was anxiously waiting for the install, and every day of waiting seemed like a thorn, but ultimately it really wasn't an extended time at all.

[WEEK NINE](#) was the culmination of everything. Except for one day of snow that slowed our progress, this week was crazy! Electric. Plumbing. Tile. Countertops. HVAC. Paint. [Amazon Prime delivery!](#) Oh my! My dream kitchen became a reality. Like, legit reality. I can cook and clean and start creating again— new recipes, new posts, new video, and even new cooking classes (*locally only, but please reach out if you are interested in having me as a guest speaker!*).



Thanks so much for your support in this new adventure! Let me help you save time and cook slower.