

Crock Pot Strawberry Jam

I cleaned out my refrigerator yesterday because I was certain there were a couple meals left to cook before I needed to go grocery shopping again. I realized that I had two lbs of strawberries that were ripe and ready... and starting to get a little soft.

I've been dabbling with the idea of learning to do canning, but either didn't have the supplies on hand or just wasn't ready to make the mess, so I haven't done jam yet.

I figured out, it's much easier just to cook it down into jam in the crock pot and then eat it up instead of going through the hassle of canning! My recipe was quick, easy and I bet you even have all the ingredients on hand.

Apples contain a natural pectin which works to thicken up the jam a bit, but this recipe will not give you a solid product. It's a great consistency to spread on toast, dribble on waffles or use to top ice cream or angel food cake.

2 lbs strawberries, cut the tops off first

3 cups white sugar

1 medium apple, cored, peeled and sliced

2 lemons, just the juice

Put all ingredients in the crock pot on high for three hours. Turn off; use a hand blender to puree the jam. Carefully, put into glass mason jars or plastic containers and let cool for one hour. Then, put lids on and store in refrigerator. Enjoy!

Crock Pot Yogurt

Typically, we don't cook dairy items in the crock pot, especially not on low, because we don't want to run the risk of spoilage. But when you are making yogurt, this is exactly what you want to happen! I was skeptical of making yogurt in the crock pot, but a friend of mine asked me to give it a go, so I did. And I'm thrilled with this delicious, healthy snack!

There are so few ingredients in this that you won't believe how good it will actually turn out. Here are a few things to keep in mind:

1. You need time to make this recipe... there are three separate steps. I started mine at 11 am and it was finally done at midnight.
2. It sounds silly, but you actually need to buy yogurt in order to make yogurt. Much like a sourdough bread, you need a "starter" to get the process going and plain yogurt has the live cultures needed to make this work. Once you make your first big batch of crock pot yogurt, you can save the last cup of it to use in the next batch and then the next and the next...
3. Regular yogurt is TART! But you don't need to add high fructose corn syrup, food dyes, sugar or junk to make this yogurt yummy. But be prepared that your first taste will be fresh tasting.
4. This is not the recipe to try and be homemade and low-fat. Use whole milk and yogurt to have the best final product. But it's worth it and one serving is a great snack or breakfast, especially when you use a variety of add-ins to adapt the flavor.

Ingredients:

1/2 gallon whole milk

1 c. plain yogurt

3 T. honey (local, if possible)

1 T. vanilla

Pour milk into crock pot and cook on low for 2.5 hours. Turn crock pot off and let it sit undisturbed on the counter for 3 hours. Then add in yogurt and stir into lumps are gone. Cover crock pot with a big dish towel to keep all moisture inside and let it sit for another 8 hours. Add honey and vanilla to the yogurt and stir. The yogurt is now finished and should be transferred to an air-tight container and stored in the refrigerator until eaten.

Save the last cup of this batch to use at the starter yogurt in your next batch.

Other great add-ins would be cut-up strawberries, blueberries, raspberries, canned crushed pineapple, chocolate chips, jelly/jam or any combination of all these great flavors!

(This recipe is based off of a fellow blogger's *A Year of Slow Cooking*.)

[Crock Pot Grits with Sausage](#)

Our county schools have been out of school for three days and the grocery has been out of milk for two. Oh, the fun of a southern winter! I have decided not to venture out until the roads are better so I'm getting creative with foods from the pantry and freezer.

Since we've already had crock pot soup and grilled cheese sandwiches and also crock pot Cincinnati chili, I thought it would be fun to do a crock pot breakfast for dinner. I like finding new ways to remake some of our favorites, using the crock pot to my advantage. So this is my rendition of our breakfast favorites.

1 c. quick grits

4 c. water

1 c. shredded cheddar cheese

6 turkey sausage precooked breakfast links, thawed and sliced thin

1/2 t. salt

1/2 t. black pepper

Put all ingredients in crock pot and stir. Cook on high for 3 hours. Consistency should be thick and almost creamy— all grit particles should be softened and cheese melted throughout. When serving, top with your choice of salsa, peppered gravy, shredded cheese, butter, salt and/or pepper.

[Purple Sweet Potato Biscuits](#)

Happy New Year, friends and fans!

So to be perfectly honest, I haven't done a lot of cooking since January 1. We've relished in some easy dinner like grilled cheese and tomato soup, grilled chicken with steamed veggies and even ordering in Chinese food. But yesterday I

tried a little baking and the result turned out so funny, I thought I would share.

I recently bought some organic veggies, including purple sweet potatoes. These potatoes are the same size and shape as regular sweet potatoes, but the insides are a vibrant purple (think the color of Barney or pansies!!) When I roasted the purple sweet potatoes, they were beautiful, but when I used them in this biscuit recipe, they turned out to be a purplish/blueish/greenish color instead! We were all entertained and they were really funny to see. But the taste and light, fluffy texture was great.



So here's the recipe for you to try. This is NOT my recipe. It's from www.foodnetwork.com with the original recipe provided by "Mama Dip", whoever that is. You can use regular sweet potatoes if that is what you can find, but I assure you that the purple variety is much more entertaining. Enjoy!

I will work on new crock pot recipes next week, I promise. ☐



2 cups cooked, mashed sweet potatoes (skins removed)

1 stick butter, melted

1 1/4 c. milk

4 cups self-rising flour

3 T. sugar

pinch of baking soda

Mix together the sweet potatoes, butter and milk until well blended. Stir in the flour, baking soda and sugar. Shape the dough into a ball and knead about 10 times on a well-floured board. Roll the dough out 1-inch thick and cut with a biscuit cutter. Bake in a greased baking pan in a 400-degree oven for 15-20 minutes or until brown on top.

((if you don't have self-rising flour you can substitute with all purpose flour and a few more ingredients and the result will be the same. 1 c. self-rising flour= 1 c. all-purpose flour+ 1 1/2 t. baking powder+ 1/2 t. salt))

Yields: 15 biscuits

Crock Pot Spicy Applesauce

Ok fans, let me put it this way... my dad dubbed this "ass-kickin' applesauce" and he's a respectable man. It's spicy and tangy and might tingle your tongue a little (especially if you use the full 1/2 t. of cayenne pepper); but this dish is also flavorful in ways that normal applesauce or apple butter just does not compare.

Here are my top three FAVORITE ways to enjoy this spicy applesauce:

Thanksgiving– leftover turkey sandwich on wheat bread– use this applesauce instead of mayonnaise to rock your taste buds to a happy holiday tune.

Chanukah– one potato latke+ one tablespoon cold sour cream + one scoop spicy applesauce= a celebration in your mouth.

Dessert– serve this spicy applesauce warm on top of a scoop of french vanilla ice cream for a hot and sweet treat.

I definitely recommend adding this to your holiday table over the next few weeks. Enjoy and happy holidays!

8 medium apples (any red, crisp variety) peeled, cored and cut into chunks

1/2 c. rum

1 t. cinnamon

1/2 t. black pepper

1/4 t. (OR UP TO 1/2 t.) cayenne pepper

1 can jellied cranberry sauce

Put apples in first, then seasonings, then rum. Stir well. Cook on high 3-4 hours. Add cranberry sauce and then use a hand blender to puree the applesauce. Cook on low one more hour. Enjoy as a side or as a spread or topping.

[Crock Pot Escalloped Apples](#)



This recipe is the direct result of two completely different factors=

1. we've been getting great fall apples and need to use some up, especially the ones with bruises

2. it's almost the holiday season and I'm trying to find lower calories, but equally delicious dishes to serve up as dessert

This recipe is best served warm with a scoop of either vanilla ice cream or just a dollop of whipped cream. It tastes like the inside of a warm apple pie, but barely has more calories than a cup of applesauce. It's soothing and comforting to the whole body and there is no reason to save this dish for dessert— try it for breakfast with your oatmeal, as a side to lunch or dinner or as a snack at any point of the day!

Unlike applesauce, this dish should be made with large chunks of apples. As they cook down, the apples might fall apart a little bit, but that will help the juices flow. Do not overcook this recipe or you will wind up with apple butter.

8 medium apples, peeled and cored and cut into large chunks

2 T. salted butter

1/2 c. brown sugar

1 t. cinnamon

pinch of nutmeg

1/2 t. black pepper

1 T. vanilla extract

1/4 c. cold water

1 t. corn starch

Put apples in the crock pot first, then sprinkle with brown sugar, cinnamon, nutmeg, black pepper and drizzle with vanilla. Put butter on top of mixture, it will melt as it heats. Cook on low for 4 hours or until apples are softened, but still firm. Dissolve corn starch in water and then pour over apple mixture and stir. Turn crock pot off and let sauce thicken until it gets syrupy and easily coats the apple chunks. Serve warm.

(Makes 8 servings)

Crock Pot Noodle Kugel

This is one of my favorite foods from my experience with Jewish holidays. This casserole is sweet and dense with a wonderful warmth of cinnamon and vanilla. The noodles are soft and bound with the creamy egg filling. But my favorite taste is the plump raisins that swell with flavor and are a great contrast to the texture of the noodles.

I've made this dish many times in the oven, so it seemed like an easy transition to do it in the crock pot. Plus, it was so much easier to serve this dish hot as a buffet item when guests could just scoop it up still steaming. Plus— no one had to be embarrassed to have seconds when they could just go back to the crock pot for more!

1 lb. yolk-free broad egg noodles, cooked

5 eggs, beaten

16 oz. sour cream

16 oz. cottage cheese

1/2 c. sugar

1 t. cinnamon

1 T. vanilla

1 c. raisins

1 c. Special K cereal (crushed)

2 T. butter, melted

Mix all ingredients except noodles in crock pot until smooth. Fold noodles into mixture gently. Mix crushed cereal and melted butter in a separate bowl and then flake on top of casserole mixture. Cook on low for 4 hours. For last 15 minutes, position lid sideways so that air can escape during final moments of cooking.

Crock Pot Marsala Pears



Lately, I've been more interested in making crock pot desserts. I think it's the farthest thing from what grandma used to make— this amazing kitchen appliance is meant for more than just soup and meat! I have a couple pounds of fresh seckel pears. They are still firm and their skins are

colorful and fragrant with just a few blemishes. Since we'll be cooking these down, I think it's best to use fruit when it's just a day or two ahead of being ripe.

Some of the recipes I've seen for seckel pears require the cook to peel the pear, but that's it. I have issues with this prep. First off— it's ridiculously difficult to stand pears up on the crock pot. Have you ever seen a flat-bottomed pear?! Plus, it might make a nice presentation in it's original form, but then you have to worry about cutting around the tough middle and not eating any of the seeded parts. Why not just half it and use a melon baller to remove the part you don't want to eat?? Or you can be even lazier, like I am, and just slice the halves off just outside of the core so you don't even have to scoop it out. So there you go, that's my suggestion. Either way, it's a couple minutes more prep work, but it's just as good to eat with less hassle at the dinner table.

Marsala wine is great for cooking. It's full flavored and a little sweet. I opened a bottle to make chicken marsala one night and now it's been sitting on my shelf. It's not a wine I would drink from a glass, but it's great for cooking. So I think the combination with fresh fruit really makes mouth water. Plus, it's really sad to let the bottle gather dust between chicken marsala nights. If you don't have marsala, try another red wine and maybe add some raisins or craisins to the

recipe to add a little sweetness.

Try these pears for pretty much any meal. They would be amazing next to some cinnamon oatmeal for breakfast, a nice snack with a side of vanilla greek yogurt or serve it for dessert after a steak dinner and top it with some dark chocolate shavings. However you discover it, I hope you like experimenting with this fresh fruit. Enjoy!

12 seckel pears, halved and scooped (see above note)

1/2 c. marsala wine

1 T. sugar

Place pears in the crock pot, pour wine in and sprinkle sugar. Stir it all around and cook on low for 2-3 hours. The pears should be soft enough to cut with the edge of a fork, but not mushy like apple sauce.

Crock Pot Peach Cobbler

The only thing better than a local farmer's market is a neighbor with an amazing garden and fruit trees. I had the pleasure of pillaging the peach trees yesterday and came home with about two dozen little peaches, ripe and ready to be enjoyed. They were sweet and juicy, broke easily off the pit and cooked down perfectly into my peach cobbler. I'm not sure what makes me happier— the warm cobbler with it's sticky sweetness stuck to my spoon... or the fact that I can walk next door, fill my basket and make another pot full tomorrow.

I like to keep the flavor of my cobbler simple. The peaches are already so sweet, I really just want to be able to cook

them down a little. And I like the oatmeal topping, it makes me think of a cookie up on top. This recipe definitely craves a big scoop of vanilla ice cream, but it's also really good with some vanilla yogurt or just a little half and half... or nothing at all. It's really good that way, too. Enjoy!

(You'll see in the recipe directions that I use the crock pot in an unconventional way. I cook the dessert on low, half uncovered, for the last hour. This helps the peach portion thicken up and the crumbly top crisp a little bit.)

4 lbs peaches, peeled, pitted and sliced

1/4 c. brown sugar, not packed

1 t. cinnamon

1 t. vanilla

cobbler topping:

2 c. old-fashioned oatmeal

1/2 c. brown sugar, not packed

1/2 t. cinnamon

1/4 t. salt

1 stick butter, melted

Put the first four ingredients in the crock pot and stir together. In a separate bowl, pour in the oatmeal, brown sugar, cinnamon and salt. Stir, then slowly pour in the melted butter and continue stirring. Then, pour the crumbly mixture on top of the peach mixture already in the pot. Cook on high for 2 hours. Remove lid and turn it so that steam can easily escape and cook on low (half covered) for one more hour. Serve warm.

Crock Pot Apple Brown Betty

Your crock pot isn't just for cooking main dishes, I'm on a kick cooking desserts too! If you are a fan of baked apples or even just apple sauce, you'll love this take on what I call "apple brown betty". If you look up the meaning, it's still unclear who this "betty" is and why her apples were so brown. Most sources date the dish back to colonial times and confirm that the dessert is truly as American as... well, apple pie.

The flavor and composition of my apple brown betty is similar to a cobbler, so if you'd like to try this with peaches, berries or any combination of fresh fruit, give it a try and please post a comment and let us all know how it turns out. Enjoy!

6-8 medium apples, peeled, cored and sliced

1/3 cup brown sugar, packed

1 T. vanilla

1 t. cinnamon

1/4 t. nutmeg

For the crumbles—

2 cups of granola

1/2 c. sugar

1 t. cinnamon

2 t. melted butter

Put apples in crock pot first and then rest of filling ingredients. Toss together so that the apples get coated. Then, in a separate bowl, mix together crumbles ingredients and then pour on top of apples, but do not mix. Cook on low for 3 hours. Serve a scoop of dessert with a scoop of ice cream— the warm sweetness and the cold creaminess are a delightful combination.