

Crock Pot Stuffed Green Peppers



This recipe is all about using up LEFTOVERS. I don't mean the extra serving from the [Crock Pot Celery and Leek Soup](#) you made over this cold weekend so you can have a delicious hot lunch to start the week, or the corner pieces of [Crock Pot Vegetarian Lasagna](#) that you purposefully didn't scoop out so you could nibble on the cheesy goodness again after the kids are in bed, I mean the small containers of random single ingredients that you can't bring yourself to throw out.

Stuffed peppers are the perfect solution to this ongoing drama of being single. Ingredient, that is.

I did make lasagna last week and didn't have a chance to make homemade sauce, so I bough (gasp!) a big jar of chunky spaghetti sauce. I also rolled sushi and had one sad bowl of white rice left. So I stopped by the store and picked up a few fresh peppers— because even though it was a separate trip, I rationalized that I was actually doing a service by cleaning out the fridge.

DISCLAIMER: this next statement is not political, religious,

or meant to have any greater meaning in life. I don't really believe in gender... of bell peppers. That's right, there's a myth that you can judge the gender of a pepper based on the number of bumps on the bottom of the bell. Male peppers are a tripod with three bumps and females are more voluptuous and display four proud bumps instead. Farmers and cooks have tried to determine if there is a taste variety, increase or decrease in the number of seeds, or what causality actually exists to determine the gender, but I have yet to see scientific proof on this topic. Lack of proof does not discourage me from believing that once again, we can say that size does matter and so do the number of bumps. I think they are called male and female just as an easy way to differentiate, but that there isn't actually a gender connection to the bells, since they grow the same seeds and reproduce in the same way.

I prefer to use the female, four bump variety, when I make stuffed peppers for no greater meaning than I think they stand up easier in the crock pot. If you are going to cut them in half before stuffing, then it doesn't really make a difference, but I like to stuff my peppers whole. When they start to get soft, the three bump chumps tend to tip over and the contents and liquids spill out. So if you can, try to find full, robust "females" to stuff with your meaty goodness. (I HAVE A FEELING THAT I SHOULD REPEAT THAT DISCLAIMER AGAIN HERE, YOU NAUGHTY LITTLE READERS.)

A normal serving would be one full pepper, but I like to make three peppers and then a few extra meatballs. That's right... I turn my leftovers into leftovers. Sometimes, the kids just prefer the meatballs to the peppers and that's fine with me, too. My oldest son tells me he doesn't like peppers or onions, but doesn't realize they are already chopped up and cooked in the meatball. He tells me that dinner was "so good" in the same voice that my nana used to say those words. And then she would suck in air, like it was grabbing up the last morsel of goodness from that bite.

Crock Pot Stuffed Green Peppers

Prep Time: 10 minutes

Cook Time: 5 hours

Serves: 3-4 people

3 green bell peppers, with four bumps on the bottom

1 lb. 80/20 ground beef

1/4 sweet onion, finely chopped = about 1/2 cup total

2 c. cooked [white medium-grain rice](#)

1 t. dried basil leaves

1/2 t. ground celery seed

2 T. tomato paste

2 c. marinara or spaghetti sauce, chunky preferably

Cut top inch off each bell pepper and scoop out the seeds and pithy parts. Cut the green parts off the top part and finely chop. Mix beef, chopped pepper and onion, seasonings, rice, and tomato paste. Stand peppers up in the crock pot and using your hand, gently fill each pepper pot with meat. Push mixture into the sides so that air is removed and maximum capacity is reached. Use any remaining mixture to make meatballs; place them in the crock pot surrounding the peppers. Pour marinara sauce over the stuffed peppers and meatballs. Cook on low for 5 hours. Serve immediately (overcooked peppers will fall apart and lose all remaining texture).

Crock Pot Cream of Celery and Leek Soup



Crock Pot Celery and Leek Soup

Most weeks, I have a game plan for all of our meals and a grocery list to organize my trip. I know which nights will be crockpot meals, which nights will be leftovers, and I even anticipate which nights I'll probably be too tired to cook!

But I started this week a day too late. I didn't have my grocery list set and I wasn't quite sure what was for dinner, so I opened the fridge and played a little Food Network-style game show called, "what the hell can I cook with these three ingredients?"

This is part of the amazement of crockpot cooking. With the right balance of seasonings and time, dinner can be a full meal without a lot of struggle.

Tonight's cream of celery and leek soup turned out beautifully. Some of my Facebook followers have been asking

for easy soups that are low calorie, too. This dish is very low carb and adding the last step really thickens it up to make it hearty. I even used 1% milk and it still tastes rich and creamy.

As long as you keep basic ingredients in your pantry and an open mind for culinary adventure, you can make delicious dishes without needing unusual ingredients. I'll still be going to the grocery store tomorrow, though!

Crock Pot Cream of Celery and Leek Soup

3 Bunches of celery hearts, sliced (about 8-10 cups)

1 lb frozen sliced leeks (or fresh if you can find them)

32 oz Chicken or vegetable broth

14 oz Can sweet corn, cream style

3 Cloves garlic, whole

1 t. Dried dill

1/4 t. Nutmeg

2 Bay leaves

1 t. Salt

1 t. Black pepper

2 T. Corn starch

2 Cups cold milk

Add everything except the last two ingredients to your crock pot. Cook on high for 3-4 hours or until all vegetables are soft. Remove bay leaves. Use immersion blender and purée soup. Dissolve the cornstarch in the cold milk and then add to crock

pot. Continue cooking one more hour on high so soup can thicken.

Crock Pot Pot Pie



Did anyone else just do a double take to the title of this recipe? It's funny to read Pot Pot and not giggle... but this pot pie is indeed made in your CROCK pot. I guess I could just call it crock pot pie, but then it makes me think of ooey gooey

apple filling and flaky, buttery crusts and sorry fans... that is not this recipe. I will, however, promise that this recipe is for a new favorite for your whole family. It has meat, dairy, vegetable and carb and if you serve it with a side of fruit (maybe cranberry sauce??), you've fulfilled every food group. Except dessert... and I'm ok with that still being it's own food group.

I will probably repost this recipe around Thanksgiving, because it's the PERFECT thing to do with leftover turkey. I actually roasted a whole turkey this past weekend and have enjoyed easy meals all week from all the leftover meat. You can also do this dish just as easily with a rotisserie chicken that you pick up at the grocery store though.

Here's another worthwhile note: I use a pancake mix that is entirely egg-free because my son has allergies... so I just made pancake mix according to the directions on the box for 12-14

pancakes (2 cups mix, 1.5 cups water). I would recommend that you follow the directions on YOUR box, so if it asks for eggs, you should probably include it.

Also- please be cautious when you put the crock pot (removed from the heating unit) into the oven and then taking it out. I scalded my arm nicely on this one because I wasn't paying attention. Ahhh, the things I'm willing to do for great cooking and blogging... yeah, you're welcome. ☺ Enjoy!

1-1.5 lbs cooked turkey or chicken, skin and bones removed, then meat cut into bite-sized pieces

2 cans cream of chicken soup

1 lb bag of frozen mixed vegetables, thawed

1 c. frozen corn, thawed

1/2 t. black pepper

1/2 t. salt

1/2 t. thyme

1/2 t. rosemary

2/3 c. milk

(separately combine pancake mix and water mixed to the equivalent to 12-14 pancakes... so for me 2 c. mix and 1.5 c. water, beaten together until fluffy)

Put all ingredients in crock pot and mix together until everything is well coated. Cook on low for 4 hours, then remove carefully from crock pot's heating unit. Pour pancake mixture on top of hot mixture and bake at 350 degrees for 30-40 minutes until top is slightly browned and crisping on the edges. Remove crock pot from oven carefully and cool for 10 minutes before serving.

Crock Pot Pork Roast

Ok fans, this one is really easy. It might surprise you to think about doing a roast in your crock pot, but again—anything that can be cooked in the oven, can be cooked in the crock pot. I started this roast while I drank my breakfast coffee and it was done by lunchtime. Dinner tonight is going to be a breeze. (I should note that my crockpot cooks quickly, even on low. You will want to use a meat thermometer to determine when your roast is cooked through. Pork is done when the internal temperature of the meat reached 160 degrees).



I like that the dry rub on this roast is simple and you can vary up the flavor and switch out other seasonings, if you prefer. I think that the brown sugar really complements the flavor of the pork, but if you'd rather cut down on the sweetness or calories, you can use other seasonings and leave out some of the brown sugar.

Enjoy this roast from your crockpot and savor the flavors. Add a couple side dishes and you'll have a complete meal for dinner tonight or even entertaining. Enjoy!

2 lb. pork loin rib end roast

1 t. thyme

1 t. parsley

1 t. garlic powder

1 t. cumin

1/2 t. black pepper

1/2 t. salt

3 T. brown sugar

1/2 c. water

Rinse roast and pat dry, then place in crock pot on metal trivet (this lets the juices run without letting the meat sit in the juice). Mix all seasonings and brown sugar in a separate bowl and place mix on the meat, patting down with your fingers until mixture is evenly distributed. Add 1/2 c. water to crock pot, but do not pour it on top of meat. Cook on low for 4-6 hours.

Crock Pot Chicken Tortilla Soup

The morning is half over and my whole family is still wearing pajamas. Yay for snow days! But since it's dreadful and cold outside, I need something hot and satisfying to fill our bellies. I decided that we should head south of the border tonight and enjoy some Mexican fare, so today I am sharing my recipe for chicken tortilla soup. This recipe is simple and easy (and note— it freezes well, too!) and you can definitely vary the spiciness of the dish, depending how much heat your mouth can withstand.

I am sharing my basic recipe for this soup, but feel free to add any of the following to the pot for additional spice. I

would recommend only picking one or two of these things as each one packs a punch:

1/2 t. cayenne pepper OR

1 chopped jalapeno pepper OR

1 t. Tabasco sauce

You can also decorate your chicken tortilla soup in a variety of ways. Try sprinkling some fresh, chopped cilantro on top, or a few slices of avocado. If the spice is more than you anticipated, cut it with some shredded monterey jack cheese or a dollop of sour cream. Most restaurants serve this soup with tortilla strips– you can crumble regular tortilla chips on top for the same effect. Or just like an old scantron test, you can select E. All of the Above (that's the correct answer!!)

We might be skating on the lawn and building a snowman on the porch, but at dinner tonight, we'll all be saying "Ole!"

1 28 oz. can petite diced tomatoes

2 10 oz. cans diced tomatoes with green chiles

1 15 oz. can sweet corn, no salt added (drained)

1 lb. frozen chicken breasts or tenders

1/2 medium onion, chopped

2-3 cloves garlic, minced

1 T. chopped fresh cilantro

1 bay leaf

1 t. chili powder

1 t. cumin

1/2 t. black pepper

1/2 t. salt

Put all ingredients in crock pot and stir so that the spices mingle with all of the solid foods. Cook on low for 6 hours. Remove chicken, shred it and then put back in crock pot for one hour. Serve with any of the additional spices or toppings outlined above.

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 Beef and Barley Stew



Here's your history lesson for today, folks... let's learn about barley. If you are a "meat and potatoes" kind of person, barley is a great item to add to your grocery list. Barley rations go all the way back to biblical times, I think, it's healthy, hearty and inexpensive; is one of the world's top harvested

grains; and here's a fun one— one of its main purposes is for producing beer and malted beverages.

Now that you've done your studies, let's prepare your eats! This stew is meaty and thick and satisfies the hungriest belly. It is a meal in itself, but I prefer a small bowl of it with a side salad— and a beer, so I can be consuming barley in multiple forms. ☐ This is a nice variation to the common beef stew.

On a nice fall day like today, your house will be filled with the warm smell of meat, vegetables and an easy dinner. Enjoy!

1 lb. beef stew meat chunks

1 c. baby carrots

4 stalks of celery, cut into chunks

1/2 medium onion, diced

3-4 cloves garlic, chopped

1 15 oz. can diced tomatoes, NOT drained

1 cup pearl barley

3 c. water

1 t. black pepper

1 t. salt

1 t. celery seed

Add all ingredients to the crock pot in this order. Give a little stir, just enough to promote mingling. Cook on low for 6-8 hours.

Crock Pot Vegetarian Fiesta

After a great weekend away, it's nice to be back home to cook. But surprise!! Company for dinner tonight. I haven't had a chance to go to the grocery store yet, so I need to whip up something for dinner that is tasty and unique without needing a separate shopping list.

Here's one of my secrets— I always have tortillas in the refrigerator as a quick fix (think... chicken quesadillas, deli wraps, flatbread pizzas) and I also keep random cans of food in the pantry. Voila! Dinner is served. Seriously, it's just that easy. Try stocking your kitchen with some of these easy ingredients and next time you have last minute guests, you'll have a great meal to serve. Enjoy!

2 15 oz. cans of black beans, drained and rinsed

2 10 oz. cans of diced tomatoes with green chiles

1 15 oz. can corn kernels, drained

1 10 oz. can of enchilada sauce

1 lb. bag of frozen mixed pepper strips

1 t. cumin

1 t. dried oregano

1/2 t. black pepper

Pour all canned ingredients and seasonings into crock pot and stir together. Add frozen peppers and stir again. Cook on low for 3-4 hours. Use this as a filling for soft tortillas, serve it on white rice as an entree or on top of shredded lettuce as a salad.

Crock Pot Broccoli and Rice

This dish is so easy, so tasty and so complete that I started it while I drank my morning coffee and we ate it for lunch. You could use this decorated-vegetable-and-carbohydrate with pretty much any protein and it would be the perfect complement. Even my kids like it! Try this next time you want a simple side. Enjoy!

1 lb frozen broccoli spears

1 c. white rice, uncooked

1 can cream of mushroom soup

1 can-full of water

1/2 t. salt

1/2 t. black pepper

Put all ingredients in crock pot and stir. Make sure the rice is mixed into the water and soup and isn't just sitting on top of the broccoli spears. Cook on low for three hours.