

Crock Pot Fish Chowder

This recipe has evolved from an amazing chowder that I once had at the Columbus International Festival in Ohio. I think it was the Scandinavian table that was honoring their long-standing countrymen's careers of treacherous trips on the ocean. I think it was really to honor the countrywomen's careers of having boatloads of fish to cook and trying to come up with new recipes that didn't resemble a fish face.

Now this recipe can easily be done in a pot on the stove and done in an hour, but then the flavors wouldn't have a chance to fester all together. I prefer it in the crock pot, usually made from leftover salmon or tilapia. You could probably use halibut, red snapper or maybe even some trout if you wanted to, depending on what you like. If you don't have leftovers to use, then just throw the (deboned, please) fish filets into a pan with a little butter, salt and pepper and then bake it, let it cool and flake it. Realistically, a budget-minded mama could also use a couple cans of pink salmon and still have a similar result.

Well, if we wanted to, we could start by sauteeing up some diced bacon with the mirepoix (fancy word for chopped carrots, celery and onions) and then including it all in the pot for a smoky and salty addition. Or, we could throw in half a pound of shrimp at the end of the day and make the chowder heartier. But I keep it simple and it's still a crowd-pleaser and probably a little healthier too.

4 carrots, peeled and diced

3 celery stalks, diced

1 medium onion, diced

1 chopped zucchini, unpeeled

3 cups vegetable broth

2 bay leaves

1 clove garlic, minced

salt and pepper

1/2 – 1 lb fish– no skin, no bones; cooked, cooled and flaked

(1 T. corn starch dissolved into 2 cups cold milk)

Put all ingredients (except corn starch and milk) in the crockpot, with the fish being last. Cook 4-6 hours on high.

Remove bay leaves. Dissolve corn starch in cold milk and then add to the pot 1 hour before serving.

If you'd like to add some variety, offer cheddar cheese, chopped scallions and puffy oyster crackers to top your fish chowder. Or a toy boat, if you can find one that hasn't been in the bath.

Crock Pot Potato Soup

My 93-year-old grandmother-in-law was visiting last week and the woman is amazing. She is clear minded and sound of body. She might not win the race, but she will definitely reach the finish line. She loves her grandchildren and great-grandchildren and hates to be idle. So when she was here visiting and offered to help in the kitchen, I was pleased to have her assistance.

My least favorite food prep is cutting onions. Let's be honest— I'm a big baby about it. My eyes first burn and tingle, then water profusely and run all down my face. I look like I'm in a bad soap opera by the time that innocent white bulb is finally all chopped up. So, I politely asked my "sous-chef" to complete this task and she diced enough onions to fill half of a gallon-sized freezer bag full!

Now I needed to figure out what to do with all these onions. I thought about a side dish of creamed onions or maybe crisping them up with some garlic to start a nice curry dish, but decided instead that it would only be appropriate to make my mother-in-law's recipe for for potato soup and to use the onions that her own mama chopped up. My M-I-L didn't make this dish in the crock pot, but all the ingredients are just about the same. Enjoy!

5-6 medium potatoes, peeled and diced

1 medium onion, diced

3 stalks celery, cleaned and diced

3 cups water

1 t. salt

1/2 t. black pepper

1 bay leaf

2 t. dried parsley

1 c. milk

1 T. corn starch

1 can cream-style corn

Put potatoes, onion, celery and seasonings in crock pot. Cover with water (about 3 cups). Cook on high for 3 hours until all veggies are soft. Dissolve corn starch in cold milk and then add to crock pot, dump in can of cream-style corn and cook for 1 more hour.

Crock Pot Roasted Chicken (and curried chicken salad)

It's Friday! I work hard all week waiting for today. Tonight we get to start our weekend. I can't think of a better way to welcome the weekly 2-day vacation than to have a family meal together at home. To make it more special, we are having

guests this evening as well. Ok crock pot, it's time to do your thing and make dinner tonight taste like it was hard to make (but really it's only noon o'clock and it's already done).

The most challenging part of this recipe is making sure that your meat will fit in the crock pot. If you have a round and more vertical design of a crock pot, you might have to use a cornish hen instead of a chicken if you want it to fit! This recipe really works best in a 5-6 qt. crockpot that is **oval shaped**. I just thought you should know this before you start trying to shove everything in and then being disappointed when it doesn't fit. (*check out my next post about buying a new crock pot!*)

If you have leftover chicken after tonight, I'd recommend making curried chicken salad tomorrow. Add a stalk of fresh, chopped celery (not a cooked one from the pot), add a small can of diced water chestnuts, 1/2 c. quartered red grapes and then enough mayo to make it a good consistency. Then, add curry powder, a little salt and pepper— I can't tell you how much because I don't know how much chicken you have left, but remember that curry powder becomes more potent after it gets a chance to fester. Make this salad up and then put it in the fridge for a couple hours— when it turns a darker copper color (from the curry), it's ready to eat!

Well there you go, I guess it's a two recipe day. You have one for today and one for tomorrow!

Now for to the roasted chicken recipe:

1 3-4 lb. fresh chicken, thawed, rinsed and patted dry

2 T. olive oil

2 cloves garlic, chopped

8 oz. baby carrots

3 stalks celery, cut into 2 inch chunks

1/2 med. onion, cut into chunks

dash of paprika

salt and pepper

If you have a trivet that fits in your crock pot, I'd recommend using it. It keeps your chicken just elevated from sitting in it's own juices and makes it MUCH easier to pull the chicken out when it is done (which makes for a nicer presentation too). Place chicken in pot- to know it's on the correct side, you should see the smooth skin covering the chicken breasts. Brush the skin with the olive oil and sprinkle with the chopped garlic. Position the carrots, celery and onions around the bird. Sprinkle all contents with paprika, salt and pepper. Cook on low for 8-10 hours, depending on bird size.

Crock Pot Vegetarian Lentil Soup

There used to be this great Greek restaurant that I frequented that served lentil soup in a styrofoam cup. It was always hot and fresh and the lentils were soft without being mushy. I would frame my entire meal around saving room and money for the soup. This recipe mirrors the flavors and warmth of the soup but without a disposable cup. Unlike my vegetarian vegetable soup which is savory and chunky, this lentil soup is hearty and robust with even more amazing health benefits. Lentils are high in protein, iron, amino acids and when you

add in the lycopine in the tomatoes and then all the vitamins, folic acid and antioxidants in the spinach... this soup is like a power boost for your whole system. Oh yeah, and it tastes amazing too.

Feel free to serve it in a real bowl and maybe with some crusty bread instead of saltines.

2 cups lentils

8 cups vegetable broth

1 onion, diced

3 stalks celery, diced

2 carrots, chopped

6 oz. fresh spinach, chopped

2 cloves garlic, minced

1 t. salt

1/2 t. pepper

1 t. oregano

1 t. cumin

2 bay leaves

1/4 t. cayenne pepper

1 14 oz. can diced tomatoes

1 T. red wine vinegar

Put everything in the crockpot and cook on low for 8 hours, but add the vegetable broth LAST. Most likely, you won't have room to pour all the liquid in yet. Once the vegetables have all cooked down, then add the rest of the liquid. My 5-qt

crock pot is filled to the rim by the time everything is included.

This soup also freezes really well, so save half the pot for a meal another time.

Crock Pot Vegetarian Vegetable Soup

I love these days that are halfway between winter and spring.

I'm pretty sure by mid-afternoon I'm going to be suffocating in whatever I decided to wear because I was in fear of getting cold when I got dressed in the morning. Yeah, I think it's one of those days. Any day that starts with a gray sky is perfect for a crockpot soup. It means dinner will be fresh and filling, but you didn't have to turn the oven on in the late afternoon and warm up the whole house to 350 degrees.

You can definitely add variety to this soup depending on what vegetables you like. The cabbage adds some sweetness to the soup and depth to the flavor, so if you aren't a huge fan, then cut it down to 1/4 head of cabbage, but I wouldn't remove it completely. If you are a fan of gumbo, try adding some fresh or frozen okra halfway through cooking so it doesn't get too gooey by the end of the day.

If you prefer things with a little intensity, use spicy v8 instead and 1/2 t. of cayenne pepper for the whole pot or top your individual bowl off with a few shakes of Tabasco.

1/2 small head of cabbage, chopped

1/2 sweet onion

2-3 red potatoes, peeled and diced
1 bag frozen mixed vegetables
2 stalks celery, chopped
2 cans petite diced tomatoes, no salt added
1 c. V8 juice
1 c. water
salt, pepper
2-3 bay leaves

Put everything in the crockpot on low for 8-10 hours or on high for 5-6 hours.
Remove bay leaves before serving.

Crock Pot Beef Stew

Last night I used my foodie knowledge to help a friend through a stressful moment. I described my love affair with Trader Joe's grocery store in such detail that she learned about my secret ongoing shopping list, what each item is that I crave and how I use one dish, three ways. By the end of my "foodologue" I think I had actually BORED her out of her anxiety attack.

It made me start thinking about comfort foods. For many people, it's what our mommies used to make for us or maybe what we had at favorite holidays. I wonder what my boys will recall as their favorite foods, twenty years from now. Today's recipe might top the list. The last time I made my beef stew, my boys and my husband all were members of the clean plate club. Definitely a recipe to repeat often! It's also easy to throw half of the finished product into tupperware and freeze it for another dinner, another time.

1 to 1 and 1/2 lbs beef stew meat, cubed
8 oz. baby carrots
5 stalks celery, cleaned and cut
6-7 red potatoes, peeled and cut into quarters
1 medium onion, cut into chunks
8 oz. frozen green beans
2 cloves garlic, chopped fine
2 bay leaves
1/2 t. rosemary
1 cup beef bouillion
3/4 cup leftover red wine
1 can condensed tomato soup (don't add any water)
salt and pepper
(1 T. corn starch and 1/2 c. water to finish it off)

Dump everything into the crockpot. Set on low and cook for 8-9 hours until meat and vegetables are soft. Remove the meat and veggies and then mix in 1 T. corn starch that has been dissolved into 1/2 cup water. When the gravy thickens up, dump the meat and veggies back into the crockpot, mix it all together and serve.