

Crock Pot Scalloped Potatoes



After some trial and error with cooking potatoes in the crock pot, I've finally got some advice for you. First off...don't try to make mashed potatoes. The long amount of time and lack of high heat sort of ruin the effect. But, if you want to make them on the stove and then keep them heated in a crock pot, that

works out fine.

I really wanted to make a side dish of potatoes that was easy to cook and didn't take an excessive amount of prep work (or extra dishes or pots). These scalloped potatoes turned out bubbly and flavorful without having to add a canned creamy soup. Give this a try, especially if you have two crock pots, so you can do a meat main dish in one and this delicious accompaniment in the other. Enjoy!

4-5 medium-sized potatoes, skin on

1 medium onion

1/4 c. flour

2 T. parsley flakes

1 T. salt

1 t. black pepper

1 1/2 c. milk

paprika

1 c. shredded cheese (try cheddar or mozzarella)

Use a food processor to slice potatoes and onions thin (this is much thinner than what you can do with a knife!). Put in pot and then mix in flour and seasonings. Smooth out mixture so that is it flat, then pour milk over entire surface area. Potatoes should not be completely covered by milk. Shake paprika on top as garnish. Cook on high for 2-3 hours or low for 3-4 hours. Stir in shredded cheese before serving.

(This is a really good recipe to use a [crock pot liner](#), the edges crisp first and get stuck to the sides. If you use a liner, it is much easier to clean out the pot! You can buy some by clicking [here](#).)

Crock Pot Creamy Tomato Soup

I understand that the red label of canned tomato soup is probably very patriotic and that eating grilled cheese and tomato soup is one of our commandments or laws or requirements as Americans. I support that, I do. But— I don't think my grilled cheese sandwich deserves to bathe in a mixture of weird canned goop and water. It needs more than that. So today I made homemade creamy tomato soup.

I think the key difference here is the spices and the heavy cream, you just can't get those flavors in a can. Another detail that is critical to this recipe is the use of an immersion hand blender. Thirty seconds of power will take this soup from delicious to heavenly. If you don't have an immersion hand blender, then you can cool your soup off and then put it into a blender to puree, then return it to the crock pot, add the heavy cream and heat it back up. That way

is more work but will deliver the same smooth result.

Your soup should have an equal counterpart– a perfect grilled cheese sandwich. But you have to define that for yourself. For me, it's swirled pumpernickel/rye bread with swiss and havarti cheeses. For my kids, it's American cheese on whole wheat. For my husband, it's italian bread with sharp cheddar and colby jack. I am willing to entertain everyone's favorites, since the soup is so easy to make. Another trick for your sandwich is to change up from using butter or margarine on the outside of your bread– try using a light smear of mayonnaise instead and get a sweeter, crisper result. Or you can quickly dip the sandwich in a couple beaten eggs and turn your grilled cheese into a monte cristo instead. Discover whatever combination tickles your taste buds and then let it swell with the sweetness of the soup. Enjoy!

2 14 oz. cans of diced tomatoes

1 small onion, diced

2-3 cloves of garlic, chopped

1 bay leaf

1 t. of each seasoning: salt, black pepper, rosemary, oregano and celery seed

1 T. sugar

8 oz. heavy cream

Combine all ingredients except heavy cream in the crock pot. Cook on low for 4 hours. Remove bay leaf. Use immersion hand blender and puree until smooth. Add heavy cream, stir and heat for one more hour. Serve with your favorite grilled cheese sandwich, of course!

Crock Pot Creamy Corn

Not to be too corny, but I'm a big fan of corn. I love fresh local corn on the cob in the summer, corn chowder soup in the winter, corn muffins, popcorn at the movies, canned cream corn, kettle corn at the apple festival, even cooking with corn oil.

I've got some great leftover meat from this weekend, but I really want a yummy side dish to go with it to make it seem like a whole new meal. It's already the middle of the afternoon, so I'm short on time, but this is a perfect time to make a delicious corn side dish as an accompaniment.

The contrast of the sweet corn and creamy cheese to the sting of the jalapenos is a great chemistry. When you make this dish and someone tells you how much they love it, just smile and say, "awww shucks!"

1 32 oz. bag of frozen corn

1 small yellow onion, chopped

4 T. butter, melted

1/2 c. milk

1 T. parsley

1/2 t. salt

1 t. black pepper

3 T. chopped jalapeno slices (from the jar, not fresh)

8 oz. whipped cream cheese

Put corn and onion in crock pot first, then stir in melted butter and milk. Add in all the seasonings and the jalapenos and stir again. Scoop the cream cheese onto mixture, leaving scoops all over. Cook on high for 2 hours, stir cream cheese into mixture and then heat for half an hour more.

Crock Pot Sloppy Joes

Here's your mission if you choose to accept it: *make dinner for four adults and two kids when you are staying at a friends house, you found one pound of ground turkey in the freezer and there is a pantry of assorted cans.* And... GO!

While visiting friends this week, I figured it was only appropriate to help with meals since they are at work all day. I know there is a crock pot on staff in the kitchen, so I accepted this mission without hesitation. Crock pot cooking is just the easiest way to make a crowd-pleasing dish without making a huge mess.

With our mix of adults and kids, I figured crock pot sloppy joes would be great. But with only one pound of meat, I knew that I needed to pump up the dish with some added ingredients. This recipe worked out great because it kept the true flavor of sloppy joes, but included some extra protein. Try this out next time you have to feed friends or family members or are looking for a no-fuss take on an old-time favorite. Enjoy!

1 lb. ground turkey

1/2 medium onion, diced (or 3 T. dried minced onion)

1 green pepper, seeded and diced

1 14 oz. can of black beans, drained and rinsed

1 6 oz. can of tomato paste

1/2 cup brown sugar

1 t. cumin

1 t. black pepper

1 t. chili powder

1 t. garlic powder

1/2 t. salt

1 t. worchestershire sauce

2 t. apple cider vinegar

1 t. yellow mustard

1 c. tomato juice or vegetable juice

1/4 c. water

Brown ground meat thoroughly in 1-2 t. of vegetable oil. Then add green peppers and (fresh) onions, cook until they are soft, and add to crock pot. In a separate bowl, mix together the rest of the ingredients and the pour on top of cooked items in crock pot, stir together. Add in the black beans and stir once more. Cook on low for 4-6 hours. Serve on hamburger buns for traditional presentation or use King's Hawaiian Original Rolls to make cute little sloppy joe sliders.

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 Brisket - - easy, medium and hard

I'm pretty sure everyone has a grandmother-aged person in their life that makes the "perfect brisket". It's moist, juicy, flavorful and pulls apart perfectly. We've tried and tried to repeat the old world secrets, but somehow our ovens

continue to dry out the meat or make it tough to chew. Look no further— grandma might not have used a slow cooker, but these recipes are very easy and have amazing results.

Here's a great little nugget for you: my mom always cut off the last inch of the brisket before cooking it. I figured it was because of how she trimmed off the fat, skimming the top of the cut of meat and then cutting off the chunk at the end. I asked her about it and she said that it was how her grandmother did it. So I asked my grandmother why her mom cooked the meat in that particular way and she said, "because her pan was too small, the meat never seemed to fit right so she cut off the end so the brisket would lay flat." It's funny how traditions begin.

If you are looking for a pulled beef sandwich to serve at a spring BBQ, fork apart the meat when it is done, then top it with your favorite BBQ sauce and serve it on a braided roll. Oh— was it mean to say BRAIDED ROLL to those of you celebrating Passover? My bad.

EASY difficulty brisket

1 3 lb. beef brisket

1 bottle italian dressing

Pour half the dressing over the brisket and let it marinate overnight. In the morning, move the meat into the slow cooker and top with the remaining dressing. Cook on low for 8 hours. Now, wasn't that easy?!

MEDIUM difficulty brisket

1 3 lb. brisket

1 medium-sized onion, sliced thin

1 12 oz. can of Coke (not diet)

1/2 c. ketchup

1 t. black pepper

1/2 t. cayenne pepper

pinch of salt

Place brisket into crock pot, use trivet if you have one. Surround meat with sliced onion. Mix together Coke and ketchup and pour on top of meat and onions. Sprinkle seasonings on everything. Cook for 8 hours on low or 4-5 hours on high.

If you want to vary the flavor, try using 12 oz. apple juice or 12 oz. of beer **INSTEAD** of the Coke.

HARD difficulty brisket

1 3 lb. brisket

1 t. of each seasonings: cracked black pepper, rosemary, paprika, parsley, celery seed

2-3 cloves garlic, chopped fine

1 t. olive oil

water

Rinse meat and pat dry. Using your fingers or a pastry brush, lightly coat meat with olive oil. Then mix together all seasonings and coat meat in dry rub. Let marinate overnight in the refrigerator. In the morning, take meat out and sprinkle with garlic. Heat up a pan and brown meat on all sides, then put meat in crock pot. Add enough water to the crock pot to cover the bottom of the pot. Also, if you have a trivet that fits in your crock pot, use that under the meat. Cook on low

for 6 hours.

Passover Puffs-- not done in a crock pot



Due to popular request, here is my recipe for Passover Puffs. These are great for making sandwiches. Yes they are made with matzah meal, but no—they don't taste like Passover food.

If you want to add some variety, try adding more or less sugar, depending if you are serving them with sweet or savory foods. Also, you can add cheese into them before cooking or seasonings to spice them up. I like them plain, with some cream cheese and jam.

Seriously, you can live on these for the next week. Enjoy!

1 c. boiling water

1/2 c. vegetable oil

1/2 t. salt

2 t. sugar

1 c. matzah meal

1/2 c. cake meal

4 eggs

Boil water, oil and salt. Add dry ingredients, remove from heat and mix. Add eggs, mix. Drop in big scoops (or use a muffin pan to make them pretty) onto greased cookie sheet. Bake at 425 degrees for 30 minutes and then 325 for 30 minutes.

Crock pot broth

Last night I cooked an entire crock pot of food with no intention of eating it anytime this week. This is the beauty of the crock pot! I know that next week I want to make a big batch of chicken soup. But, I don't want it to be a day long project, I need it to be an easy meal.

So last night, I crock potted four boneless, skinless chicken breasts, 1 c. baby carrots, half an onion, 1 T. parsley and a little salt and pepper. I set it on high for 4 hours. When it was done, all the broth went into plastic containers for the freezer and the chicken and carrots are in the refrigerator for lunches today. Voila— when I want to make my soup, I simply put the brick of frozen chicken broth into a pot and let it simmer back to soup. Then I can add noodles or rice or more vegetables and have my meal done in a matter of minutes.

Homemade chicken broth is a healthier alternative to using boxed broths or bouillion. Store-bought bases are much higher in sodium and usually have that weird yellow tinge. This easy recipe means that my soup will taste flavorful and look authentic.

You can do this recipe with beef as well, but when the broth

cools, I would suggest skimming the fat off of the top. BL/SL chicken breasts are very lean and don't leave much to skim off, but since most cuts of beef have a higher fat content, you would want to remove some the excess. You can also make vegetable broth (try using carrots, celery, leeks, onions and parsley) or fish broth (from any part of the fish) in your crock pot.

After you make your broth, your chicken, beef, fish or veggies are cooked very soft, but most of the flavor has been boiled out. But, the meat is a great texture to add sauces too, try forking the meat apart and adding BBQ sauce for pulled sandwiches or chopping up chicken for curried chicken salad (see roasted chicken post for recipe). The vegetables can be glazed or broiled and served as a side dish with any future meal.

Hopefully, this post has you thinking ahead to future meals and you'll let your crock pot do your base preparations. Enjoy!

[Crock Pot Escalloped Cabbage Casserole](#)

My husband's family use to have this amazing tradition; every Wednesday night we would all go to his grandmother's house for dinner. Gaga's recipes usually start with butter or oil and a little salt and pepper and from there, it could be chicken or beef or vegetables or any number of simply wonderful simple dishes. But one of my favorites is Gaga's cabbage casserole.

Every time Gaga made this, I knew that the kitchen would be

uncomfortably warm from the oven being on and that it would taste so good that there would rarely be leftovers. This dish doesn't even taste like cabbage, it tastes like fluffy goodness that you can say is actually good for you. Save yourself the perspiration and make this dish in your crock pot instead. If you want to finish the casserole off, remove the crock and place it under the broiler for a couple minutes, just so the top layer crisps.

This dish is simple and the salt and pepper really give it most of its flavor, so it's great to make as a complement to pretty much any meat. It's not a main dish, but it will probably be a favorite! I wouldn't recommend freezing this casserole, but refrigerating it and reheating it is fine.

1/2 head cabbage

1 sleeve of saltine crackers (if you want it to taste more buttery, use a Ritz style cracker instead)

milk

3 T. olive oil

salt and pepper

Shred the cabbage, the smaller the pieces, the better. Put the crackers in a zipper bag and smash them till they are itty bitty, but not powder. Layer the cabbage and then the cracker crumbs in the crock pot; in between layers drizzle about 1 T. of olive oil and a pinch each of salt and pepper. When all of the cabbage, crackers, seasonings and oil have been layered, pour milk into the crock pot until it almost reaches the top layer, but not quite. It usually takes about 4 cups of milk. Cook on high for 3 hours. There shouldn't be much liquid left when the casserole is done— the crackers absorb most of it, but make sure that your cabbage is soft, it shouldn't be crunchy at all.

Enjoy this with pretty much anything. Gaga would be proud if you made this on a Wednesday night at your house, too.