

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.

Easiest Crock Pot Chili-- EVER

If you can work a can opener, you can make this chili. You still need to brown the meat before you put it in the crock pot, but that's the only work that needs done. Open the cans, dump it in, let it fester. Done.

My brother in law taught me this recipe and I love that it is uncomplicated. I usually make this on football Sundays so that when we have people over to watch the game, everyone can have a hot meal whenever they get hungry. Plus, I love all the fun toppings that go on chili. It isn't football season yet, but it is the start of baseball season. So, for sports fans everywhere, here is your game day strategy. Enjoy!

(I SUGGEST USING A 6 QT. CROCK POT TO MAKE THIS. IF YOU HAVE A SMALLER ONE, THEN REMOVE ONE OF THE CANS OF BEANS. ALSO, ALL CANS ARE TYPICALLY ABOUT 14-15 OUNCES.)

2 cans diced tomatoes

1/2 medium onion, chopped

1 can dark red kidney beans

1 can light red kidney beans

1 can great northern beans

1 packet of chili seasoning (FYI– it's a combination of things like onion powder, chili powder, a bit of cumin, salt and pepper, etc. but it's just easier to buy the packet instead of measuring it all out separately)

1 lb. ground beef or turkey

Brown meat completely and then put in crock pot. Dump

everything else in. Give it a stir and then cook on high for 4 hours. Serve with shredded cheddar, chopped onion and sour cream. For added flavor, you can add 1 can of sweet corn kernels when you add in all the beans.

Crock Pot Turkey Legs

Thanksgiving might just be one of my favorite holidays. There is something about preparing so many amazing dishes all day long and then sitting around the table with friends and family as we all oooh and ahhh about the foods. That feeling should not just be reserved for one or two days a year! Therefore, I am offering up a delicious new way of preparing turkey and I suggest serving it with ONE of your favorite side dishes from Thanksgiving.

I think most people are fans of turkey's white meat, but I actually prefer the dark meat. It's juicier, has more flavor and has a much less likelihood of getting dried out when cooked. Also, turkey legs are really inexpensive to buy, compared to buying a whole bird, and still tastes amazing. When you make this recipe, the meat will literally fall off of the bone, it is soft and moist without tasting greasy or fatty.

Herbs de provence sounds more foreign than it tastes. I like easy seasonings that blend together in harmony. It's a sultry combination of thyme, rosemary, basil, tarragon and lavender flowers. It's great on meats or can add lots of flavor to soups and vegetable dishes.

My brother said this recipe is "caveman chic". There's no need to be savage, all the meat falls off the bones before serving

it. But if you prefer to dive in without silverware, at least you have the lavender flowers in the herbs de provence to make you seem a little civilized.

3-4 turkey legs (about 2-2.5 lbs)

1 T. olive oil

2 T. herbs de provence

Coat crock pot with non-stick spray so the turkey skin doesn't stick to the pot too much. Place legs in pot and then brush lightly with olive oil. Shake herbs de provence all over turkey legs. Cook for 6 hours on low.

Crock Pot Cabbage Rolls

This is already in the pot for dinner tonight! It helps to cook the cabbage the night before so you don't scald your hands trying to peel off the perfect leaves.

1 head cabbage

1 lb ground meat (I'm pretty sure anything will work, I've used beef and turkey)

1/4 cup brown rice, uncooked

1 egg, beaten

1 onion, diced

1/2 t. salt

1/2 t. pepper

1/3 cup cider vinegar

1/2 cup brown sugar

1 can tomato soup

1/2 cup Catalina dressing

1. Put cabbage in boiling water. Simmer for 5-10 minutes. Let cool completely before handling.
2. Mix meat, rice, egg, onion, salt and pepper.
3. In another bowl mix vinegar, sugar, soup and dressing.
4. Remove 12 large cabbage leaves from head and then chop remaining cabbage and put it in bottom of crock pot.
5. Put 2-4 T. of meat mixture in center of cabbage leave. Roll up, envelope style and place in crock pot, seam side down. (you can use toothpicks to hold the rolls together if you need to)
6. Pour tomato mixture over all of it.
7. Cover and cook on low for 8-10 hours.

(recipe is adapted from one on www.recipezaar.com)