

Ten Delicious Summer

SLOW COOKER FAVORITES



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KEEP YOUR HOUSE COOLER

Fight the summer heat by eliminating heat from cooking on the stove top!

SPEND LESS TIME IN THE KITCHEN

Quick, easy prep means more time for enjoying summer fun!

DINNER, DESSERT & BREAKFAST!

Try out recipes for dinner, dessert and even breakfast!

10 SUMMER SLOW COOKER FAVORITES

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Easy Breakfast Casserole

INGREDIENTS

- cooking spray to oil the crock
- 28 oz bag frozen O'Brien Potatoes
- ½ lb. diced ham
- 8 oz shredded cheese (Cheddar and MonterreyJack are good!)
- 12 eggs
- ½ cup milk
- salt and pepper to taste

INSTRUCTIONS

1. Spray the inside of the crock with cooking spray.
2. Put the potatoes on the bottom of the crock.
3. Layer ham and cheese on top of potatoes.
4. In a large bowl, beat the eggs.
5. Stir in the milk and salt and pepper.
6. Pour over top of other ingredients in the crock.

Cook on high for 4 hours or low for 8 hours.



Hawaiian BBQ Sandwiches

INGREDIENTS

- 2 - 2.5 lbs. boneless chicken breast
- 1-2 cups barbecue sauce
- hoagie buns
- pineapple slices
- provolone cheese slices

INSTRUCTIONS

1. Put the chicken and bbq sauce in the slow cooker.
2. Cook on high for 5-6 hours or low for 7-8 hours.
3. Shred meat with a fork.
4. Toast buns.
5. Place meat on buns. Top with pineapple and cheese.
6. Broil until cheese melts.

Delicious served with Hawaiian coleslaw



Jerk Chicken Sandwiches

INGREDIENTS

- 2 lbs. chicken
- 16 oz. jerk marinade
- 1 mango
- 1 cucumber
- 1-2 Tbsp. lime juice
- Salt and pepper, to taste
- Rolls, for serving

INSTRUCTIONS

1. Add the chicken to the slow cooker.
2. Pour jerk marinade over chicken. Cook on low for 6-7 hours or on high for 3-4 hours.
3. Peel and dice the mango. Dice the cucumber. Toss together with lime juice and salt and pepper to taste. Refrigerate until ready to serve.
3. When chicken is cooked, remove to a cutting board and shred. If you want it extra spicy, stir 2-4 Tbsp. of the remaining marinade into the shredded chicken.
4. Serve shredded chicken on rolls, topped with cucumber mango salsa.



Sweet Korean BBQ Haystacks

INGREDIENTS

- 2-3 lbs. beef (stew, roast or round steak)
- 1 packet Sweet Korean BBQ Campbell's Dinner Sauce
- 3 cups cooked rice
- raw, chopped broccoli
- diced red bell pepper
- diced green onions
- diced carrots
- sunflower seeds

INSTRUCTIONS

1. Place beef and sauce in slow cooker.
2. Cook on high 5-6 hours or low 7-8 hours.
3. Serve meat over cooked rice.
Top with your desired toppings.



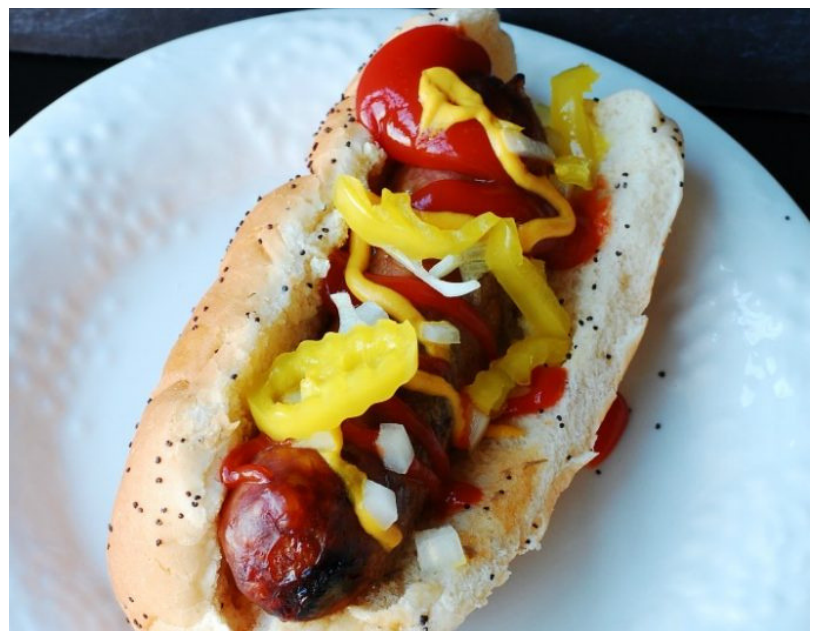
Slow Cooker Beer Brats

INGREDIENTS

- 1-2 lbs. Fresh brats or Italian sausages
- 1 can beer
- Buns
- Desired toppings

INSTRUCTIONS

1. Place meat in slow cooker.
 2. Pour beer over sausages.
 3. Cook on low for 5-6 hours.
- Top with your desired toppings.*



Peach Pork BBQ Sliders

INGREDIENTS

- 2 1/2 - 3 lbs. pork roast or tenderloin
- 16 oz bottle barbecue sauce
- 16 oz peach salsa
- Buns for serving

For the apple slaw

- 16 oz bag cole slaw mix
- handful chopped parsley
- 1 apple, chopped
- 1/3 cup vegetable oil
- 3 Tbs. vinegar
- 4 Tbs. sugar
- salt and pepper to taste



INSTRUCTIONS

1. Put ingredients for pork in the slow cooker.
2. Cook on high 5-6 hours or low for 7-8 hours.
3. Shred cooked meat.
4. Stir cole slaw mix, parsley and apple together.
5. Put the remaining ingredients in a container with a tight fitting lid. Give it a good shake to combine.
6. Pour dressing over slaw and toss.
Serve meat topped with slaw on buns.



Easy Corn Casserole

INGREDIENTS

- 1 can corn, drained
- 1 can cream style corn
- 1 cup sour cream
- 1 package Jiffy cornbread mix
- 4 Tbs. butter, melted

INSTRUCTIONS

1. Spray the inside of the crock with cooking spray.
2. Stir all the ingredients together and pour into the crock.
3. Cook on high for 3-4 hours.



Blueberry Crisp

INGREDIENTS

- 16 oz frozen blueberries
- 1 cup quick oats
- ½ cup pecan pieces
- ½ cup almond meal
- ½ tsp. salt
- ¼ cup honey
- 5 Tbs. butter, softened

INSTRUCTIONS

1. Spray the inside of the crock with cooking spray.
2. Place blueberries in the bottom of the crock (no need to thaw).
3. Stir together oats, pecans, almond meal.
4. Add honey and softened butter, using a fork to make crumbles.
5. Loosely crumble the topping over the blueberries.
6. Cover and cook on low 3-5 hours.

Serve with vanilla ice cream



Chocolate Cheesecake with pretzel crust

INGREDIENTS

For the crust:

- 2 cups crushed pretzels
- $\frac{3}{4}$ cup melted butter
- $\frac{1}{4}$ cup brown sugar

For the filling:

- 12 oz semi-sweet chocolate chips
- 2 8oz packages cream cheese, room temperature
- $\frac{3}{4}$ cup sugar
- 2 Tbs. flour
- 2 eggs, lightly beaten
- 1 tsp. vanilla
- 2-3 Tbs. nut topping



INSTRUCTIONS

For the crust:

1. Stir pretzels, butter and brown sugar together in a small bowl.
2. Pour into greased 8 inch springform pan.
3. Use the back of a spoon to press crumbs down to form crust on bottom of pan.

filling instructions on next page



Chocolate Cheesecake continued...

For the Filling

1. Melt chocolate chips in microwave 1 minute.
2. Stir and microwave 30 seconds at a time, stirring between until melted and smooth.
3. Mix cream cheese and sugar with electric mixer.
4. Mix in flour, eggs, vanilla and chocolate until well combined.
5. Pour into spring form pan over crust.
6. Pour 2-3 cups water into bottom of slow cooker.
7. Set spring form pan in the water, making sure it doesn't come up the sides of the pan too far. You don't want water in the cheesecake, but you also don't want the crock to boil dry.
8. Cook on high 3-4 hours, until it's set and the middle is only a little soft and wet.
9. Carefully remove finished cheesecake from crock.
10. Cool on wire rack.
11. Refrigerate in pan for at least 6 hours.
12. Remove spring form pan before serving.

Sweet Heat Chex Mix

INGREDIENTS

- 2 cups of each:
- Corn Chex cereal
- Rice Chex cereal
- Wheat Chex cereal
- Cheerios cereal
- Pretzels
- Cheese Crackers
- ½ cup butter, melted
- 1 Tablespoon brown sugar
- 2 teaspoons Worcestershire Sauce
- 1 teaspoon seasoning salt
- ½ teaspoon cinnamon, or to taste
- ½ teaspoon cayenne pepper, or to taste
- 1 bag Pretzel M&M's (or candy of choice)

INSTRUCTIONS

1. Place all of the cereals, pretzels and crackers into slow cooker.
2. In a small microwave safe bowl, melt butter.
3. Add brown sugar, Worcestershire, seasoning salt, cinnamon and cayenne to butter. Mix well.
4. Pour butter mixture over cereal mixture and stir to coat.
5. Cover with lid and set slow cooker on low for 2½-3 hours, stirring every 30 mins to prevent the bottom from burning.
6. Once done, spread out on wax paper to cool.
7. Add M&M's and store in air tight container.

