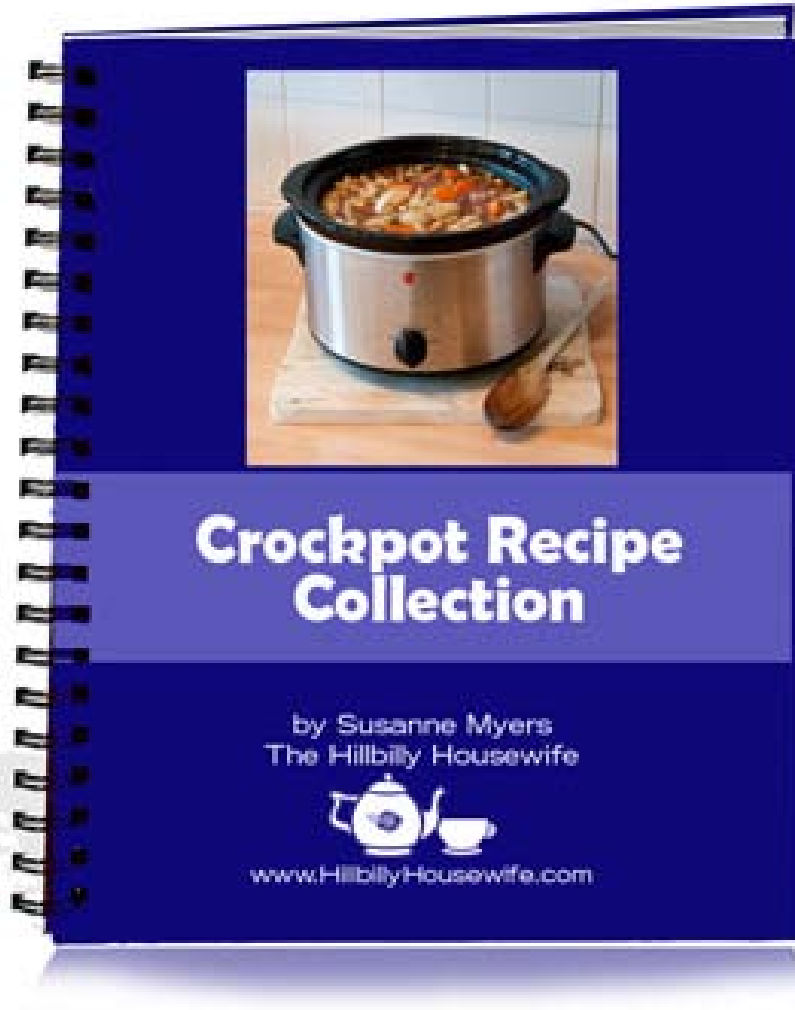




# Mini Crockpot Cookbook

*Sampling of Susanne Myers, The Hillbilly Housewife's,  
Crockpot Recipe Collection*





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## Simmered Almond Tea



### **Ingredients:**



10 C of boiling water



1 tbsp instant tea



2/3 C of lemon juice



6 tbsp sugar

1 tsp vanilla

1 tsp almond extract



### **Directions:**



Pour the water into the crock pot. Stir in the tea until dissolved. Add the lemon juice and stir to blend in. Stir in the sugar until dissolved. Add the vanilla and almond extract stirring until combined. Cover the crock pot with the lid and cook on high for 1 hour or until hot.



Makes 10 servings



This tea should simmer in the crock pot once it is hot. After the tea is hot turn the crock pot to low. This gives the tea a chance to simmer allowing the flavors to intermingle.



## Whipped Up Chocolate Coffee



### **Ingredients:**



3 C of strong coffee



3 tbsp chocolate syrup



1 tsp sugar

1/3 C of heavy whipping cream

1/4 C of crème de cacao



### **Directions:**



Pour the coffee into the crock pot. Stir in the chocolate syrup and sugar until blended in well. Cover and heat on low for 2 1/2 hours. Remove the lid and stir in the whipping cream and crème de cacao. Recover and continue to heat on low for 30 minutes.



Makes 4 servings



Top this luscious coffee with whipped cream and mini chocolate morsels. Is your coffee too hot to drink? You can cool it down without watering it down. Pour leftover coffee into ice cube trays. Freeze them and when the coffees too hot add a coffee cube to cool it down.





## Sweet & Tangy Orangeade



### **Ingredients:**



2 1/2 quarts of water



2 C of sugar



1 1/2 C of orange juice



3/4 C of lemon juice



1/4 C of pineapple juice



1 (3 in) cinnamon stick



1/2 tsp of cloves



### **Directions:**



Pour the water into the crock pot. Stir in the sugar. Mix in the orange juice, then the lemon juice and then the pineapple juice in that order. Stir to incorporate the juices together. Place the cinnamon stick and cloves into a double layer cheesecloth bag, tie the top and place into the crock pot. Cover and heat for 3 hours on low. Remove the spice bag before serving.



Makes 3 quarts



Like fresh lemon juice better than bottled? It's easy to have on hand. Pour the fresh squeezed juice into ice cube trays. Freeze then remove the ice cubes to a zip lock freezer bag. When ready remove the lemon ice cubes to a bowl and allow them to thaw.



## Peanut Buttery Fondue



### **Ingredients:**



1/2 C of butter



1/2 C of light corn syrup



1 C of brown sugar



1 can of sweetened condensed milk



1/2 C of peanut butter



### **Directions:**



Spray the crock pot with butter flavored non stick cooking spray. Place the butter in a saucepan over medium heat. Stir in the corn syrup and the brown sugar stirring until the sugar dissolves. Pour the milk into the saucepan. Fold in the peanut butter. Bring the mixture to just a boil then transfer to the crock pot. Cover and heat for 1 hour or until heated through.



Makes 10 servings



Having a party that includes kids as well as adults? Place this fondue on the table for the kids. Serve it with apple and banana chunks or slice of pound cake. The kids will feel like they are special with their own fondue appetizer to enjoy.





## **Taco Bean and Onion Dip**



### **Ingredients:**



1 (20 oz.) can of refried beans  
1/2 C of green onions, chopped



1/4 tsp of salt  
1 1/2 tbsp of taco seasoning  
1 C of cheddar cheese, shredded



### **Directions:**



Spray the inside of the crock pot with a non stick cooking spray. Place the beans and onions into the crock pot and stir to mix together. Sprinkle with the salt and taco seasoning. Stir again to mix all the ingredients together well. Cover and cook on high for 30 minutes. Adjust the heat to low and add the cheese. Heat the dip an additional 30 minutes, stirring a couple of times.



Makes 8 servings



Serve with tortilla chips for a scrumptious dip. Use this dip for your burrito makings. Use soft tortillas and fill with the dip, top with your favorite additions, close and enjoy.



## **Onion Cheese Ball Crock Pot Style**



### **Ingredients:**



2 (8 oz.) pkgs. cream cheese  
4 C cheddar cheese, grated  
4 tbsp onion, diced fine  
4 tbsp apple juice



### **Directions:**



Spray the crock pot well with a non stick cooking spray. Place the cream cheese into the crock pot. Cover and heat on low for 1 hour or until the cheese has completely melted when stirred. Fold in the cheddar cheese and onion. Pour the apple juice into the crock pot and stir until the mixture is smooth and creamy. Recover the crock pot and cook on low for 1 hour. Pour the mixture into a bowl. Place the bowl in the refrigerator for about 30 minutes or until the cheese is firm enough to work with. Form the cheese mixture into a ball. Return to the refrigerator until ready to serve.



Makes 12 servings



It is important to chill the cheese mixture only long enough to be able to form it into a ball. Over chilling will cause the cheese to firm up too much and make it hard to work with. Roll your cheese ball in chopped nuts, fresh chopped cilantro or parsley or serve it barefoot with crackers on the side.





## **Split Pea Potato and Ham Soup**



### **Ingredients:**

2 C cooked ham, diced  
1 bay leaf  
1 (16 oz.) pkg. dried split peas  
2 celery ribs, sliced  
1 onion, chopped  
1/2 C of carrots, shredded  
1 C potatoes, diced  
1/4 tsp pepper  
1/2 tsp salt  
1/4 tsp dried marjoram  
2 (10 3/4 oz.) cans chicken broth  
5 C of water



### **Directions:**

Place the ham, bay leaf and split peas into the crock pot. Stir in the celery, onion, carrots, and potatoes. Sprinkle with the salt, pepper and marjoram. Pour the broth and water into the crock pot and stir to blend all the ingredients together well. Cover the crock pot and cook on high for 7 hours or until the peas are tender.



Makes 6 servings



If you like a little more seasoning in your soup you may up the pepper and marjoram to 1/2 tsp. To thicken the soup remove 4 C of the soup after it has finished cooking. Place it in the blender and puree. Return to the soup and stir to blend in.



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## Italian Pepperoni Pizza Soup



### **Ingredients:**



1 (26 oz.) jar of marinara sauce



1 (14 1/2 oz.) can to diced tomatoes



1 (4 oz.) pkg. pepperoni, diced



1 bell pepper, diced



1 red onion, chopped



1 C of water



1 tbsp Italian seasoning



1 C of dry macaroni



1 C mozzarella cheese, shredded



### **Directions:**



Pour the marinara sauce into the crock pot. Stir in the tomatoes with their juice. Add the pepperoni, bell pepper and onion. Stir in the water until blended in well. Add the Italian seasoning and mix to blend in. Fold in the dry macaroni. Cover the crock pot and cook on low for 6 hours. Sprinkle the cheese over the top and heat an additional 5 minutes or until the cheese is just beginning to melt.



Makes 6 servings



Kids go crazy over this pizza soup. Serve with oyster crackers or warmed corn tortillas broken into bite size pieces.



## Zucchini Lasagna Soup



### **Ingredients:**



1 lb. ground beef, browned and drained well



1 (14 1/2 oz.) can diced tomatoes



1 (7 oz.) can whole kernel corn



1 (7 3/4 oz.) boxes lasagna dinner mix



5 C of water



1 zucchini, chopped



1/2 C onion, chopped



2 tbsp Parmesan cheese, grated



### **Directions:**



Crumble the browned ground beef into the crock pot. Pour the tomatoes with juice over the meat. Pour in the corn with its juice and stir until all the ingredients are blended together well.



Place the contents of the lasagna mix into the crock pot. Pour in the water. Add the zucchini and onion and stir well. Sprinkle the cheese evenly over the top. Cover the crock pot and cook on low for 7 hours or until the noodles are tender.



Makes 8 servings



It may be necessary to break the lasagna noodles in half so they will fit into the crock pot. Also be sure that all the noodles are submerged in the water. This will ensure that all of the noodles are cooked through and not hard.





## Cheesy Corn Chip Casserole



### **Ingredients:**



- 1 lb. lean ground beef
- 1 onion, chopped
- 1 (10 ¾ oz.) can cream of mushroom soup
- 1 (11 oz.) can Mexican style corn, drained well
- 1 (10 1/2 oz.) pkg. corn chips, crushed
- 1 (10 oz.) can enchilada sauce
- 2 C Mexican cheese blend, shredded



### **Directions:**

Crumble the beef into a skillet. Stir in the onions until well combined. Heat the mixture over medium high heat 10 minutes or until the meat is browned. Drain the mixture well and place in the crock pot. Stir in the soup and corn until blended in well. Spread the corn chips over the top. Pour the enchilada sauce over the corn chips resisting the urge to stir. Cover and cook on low for 5 hours. Sprinkle the cheese over the top of the casserole. Recover and continue to cook on low for 20 minutes or until the cheese has melted.



Makes 6 servings



To make this casserole a truly Mexican casserole stir in a 14.5 oz can of diced tomatoes with green chilies. Add these to the meat before adding the soup and corn.



## Honey Sweet Meatballs



### **Ingredients:**



- 2 (18 oz.) pkgs. frozen fully cooked meatballs
- 1 (16 oz.) bottle of honey barbecue sauce
- 1/3 C onion, chopped



### **Directions:**

Spray the crock pot with a non stick cooking spray. Layer the meatballs into the crock pot. Sprinkle the meatballs with the onions. Pour the barbecue sauce over the top. Place the lid on the crock pot and cook on low 4 hours.



Makes 6 servings



These meatballs will be a hit for everyone in the family thanks to the sweet taste of honey. Top hot noodles with these meatballs and add candied carrots on the side. Cocktail sausages may be used in place of the meatballs if you wish.







## Rosemary Green Beans in Sauce



### **Ingredients:**



- 1 lb. fresh green beans
- 1 (28 oz.) can of crushed tomatoes
- 2 strips of crispy cooked bacon, crumbled
- 4 garlic cloves, minced
- 1 tsp dried rosemary
- 1/8 tsp pepper



### **Directions:**



Place the green beans and tomatoes into the crock pot. Sprinkle the crumbled bacon over the beans. Stir in the garlic. Sprinkle the rosemary and pepper evenly over the mixture. Cover the crock pot and cook on low for 6 hours or until the beans are crisp tender.



Makes 8 servings



You may substitute 2 tbsp of store bought bacon flavored bits or 2 slices of cooked Canadian bacon, minced for the bacon if you prefer.



## Steamed Squash with Peppercorns



### **Ingredients:**



- 2 C of water
- 1 tbsp peppercorns
- 1 (3 lb.) spaghetti squash



### **Directions:**



Pour the water into the crock pot. Stir in the peppercorns. Using a sharp knife or sturdy two prong fork poke holes into the squash in numerous places to allow the steam to escape and keep the squash from exploding. Place the squash in the crock pot. Cover the crock pot and cook on low for 8 hours or until tender. Remove the squash and discard the liquid and peppercorns.



Makes 4 servings



Serve this squash smothered in a tomato or Alfredo sauce. Top with the sauce with grated parmesan cheese.



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## **Slow Cooked Beef Kabobs**



### **Ingredients:**



1 lb. rump roast, cubed



5 small potatoes, quartered



2 carrots, sliced thick



3 onions, wedged



1 (14 oz.) can of beef broth



1 tbsp honey



3/4 tsp of ground cinnamon



1/4 tsp of pepper



1/8 tsp of ground allspice



1/8 tsp of ground cloves



2 tbsp garlic vinegar



1 (6 oz.) can of tomato paste



### **Directions:**



Spray a skillet with non stick cooking spray and place over medium high heat. Add the meat to the skillet and stirring occasionally for even browning, cook the meat 6 minutes or until browned on all sides. Remove the meat from the skillet and allow it to cool enough to handle. Cut 8 bamboo skewers down to fit into the crock pot. On each skewer place a piece of meat, a potato, meat, carrot, meat, onion and one last piece of meat. Place the skewers into the crock pot. In a mixing bowl, whisk together the beef broth and honey. Add in the cinnamon, pepper, allspice and cloves and whisk to combine. Whisk in the vinegar and tomato paste until well blended. Pour the mixture over the kabobs. If necessary add enough water to insure the kabobs are completely covered in liquid. Cover and cook on low for 9 hours or on high for 6 hours until the meat is cooked through and the vegetables are tender.



Makes 4 servings



If you find yourself short on time you can make this dish without sliding the meat and vegetables onto the skewers. Just place all the ingredients into the crock pot but do not add the water. Cover and cook as directed above.



## **Hint of Sweet Barbecue Sauce**



### **Ingredients:**



1 (15 oz.) can of crushed tomatoes



1/2 C of water



1 onion, chopped fine



1/4 tsp of chili powder



1/4 tsp of paprika



2 tbsp of brown sugar



1 tbsp of Dijon style mustard

1 tsp of Worcestershire sauce

2 tbsp of red wine vinegar





**Directions:**

Place the tomatoes, water and onions in to the crock pot and gently stir to combine. Add the chili powder, paprika and brown sugar. Stir to break up any clumps in the brown sugar. Stir in the mustard, Worcestershire sauce and vinegar until blend in well. Cover and cook on low for 5 hours or until hot.



Makes 2 1/2 C of sauce



This barbecue sauce is great for making Sloppy Joes, pulled barbecue or use as a baste for pork, chicken or beef. It will keep in the refrigerator for up to 1 week or freeze it for up to one month. If frozen allow it to thaw to room temperature before using. If you prefer a barbecue without the sweet accent leave out the brown sugar. For spicier barbecue sauce add finely chopped hot peppers when adding the tomatoes.



**Pineapple Golden Raisin Sauce**

**Ingredients:**

- 4 C of apple juice
- 1 (15 oz.) can crushed pineapple
- 1 1/2 C golden raisins
- 1/2 tsp ground cinnamon
- 1/2 tsp ground allspice
- 1/2 C sugar
- 1/4 C cornstarch



**Directions:**

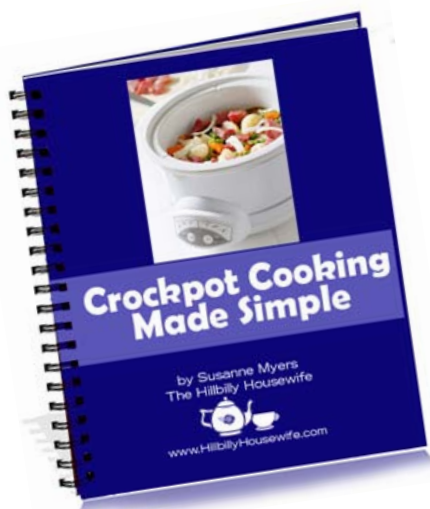
Pour the apple juice into the crock pot. Add the crushed pineapple with the juice and stir to combine. Stir in the raisins. Add the cinnamon, allspice, sugar and cornstarch and stir until blended in well. Cover the crock pot and cook on high for 2 hours.



Makes 8 servings



Use this topping over ice cream or cakes. It also makes a great glaze for baked hams or as a side dish with your holiday dinner.



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