

Italian Vegetable Soup with Pork

from the kitchen of Barb Determan

1.5 to 2.5 pounds diced pork loin **2 cans chicken broth**
Pesto Seasoning **2 cans Italian diced tomatoes**
3 cans tomato soup **1 to 2 tsp. Italian seasoning**
1.5 to 2.5 pounds frozen Italian veggies (thawed and cut if needed)

Brown the diced pork loin with 1/2 jar of pesto seasoning. Mix into 5 to 6 quart crockpot with the remaining ingredient plus the remaining 1/2 jar of pesto seasoning. After mixing together and cook on high for 2 to 3 hours.

Note: this soup is similar to the vegetarian one at Panera Bread except we added the pork loin. Also is very flexible, I've used leftover marina sauce in place of tomato soup and cut back on the pesto. If I don't have the Italian diced tomatoes, I use diced tomatoes and increase the amount of Italian seasoning.

Eight Can Soup

from the kitchen of Barb Determan

1.5 pounds of browned ground pork
1 can chili with beans
1 can chili without beans
1 can diced tomatoes
1 can mild Rotel diced tomatoes
1 can tomato soup
1 can whole corn
1 can creamed style corn
1 can Veg All

Mix all ingredients together in a 6 quart crockpot and cook on high for 2 to 3 hours or low 5 to 6 hours. Great alternative to chili and so easy! Great to serve with corn chips instead of crackers.

Chicken Tortellini Soup

from the kitchen of Barb Determan

3 large chicken breasts
Chicken broth (8 cups to start)
3 cloves garlic, minced
1/2 cup onion, chopped
3 to 4 stalks of celery, chopped
1 to 2 Tbsp. Italian seasoning
1 to 2 carrots, diced
1 package frozen tortellini, cheese or chicken
Parmesan cheese, optional

Cook chicken breasts in water with chicken bullion cubes or chicken soup base and 1 to 2 cups of chicken broth. I usually do this step on stove to save time, when using crockpot cook at high 2 to 3 hours. When cooked, dice chicken, add garlic, Italian seasoning, onion, celery and carrot and remaining broth. If I have time, I sometimes saute the garlic, onion, celery and carrots until starting to be soft before adding. When the broth is hot, add tortellini and cook on high for 1-1/2 to 2 hours. Stir occasionally.

Southwestern-Style Pork Tortilla Soup

from the kitchen of Barb Determan

2 cups cooked pork loin, cubed **1 15 oz. can diced tomatoes**
(I use leftovers from a Spicy Cuban
Glazed Pork Loin) **1 4 oz. can diced green chiles**
1 medium onion, chopped **Tortilla chips, crumbled (garnish)**
1 Tbsp. olive oil **Shredded cheddar cheese (garnish)**
2 cloves, garlic, minced **Lime wedges (optional garnish)**
1 tsp. ground cumin **Cilantro leaves (optional garnish)**
1 quart chicken broth

Saute onion with olive oil until softened, then stir in garlic and cumin. Move to crockpot, add chicken broth, diced tomatoes and diced green chiles. Cook on high 1 hour, reduce to low and cook 2 to 3 hours, stir in cubed pork loin and cook on low for 2 hours. Serve in bowls topped with crumbled tortilla chips and shredded cheese. Garnish with lime wedges and cilantro if desired.

Note: I usually double this recipe and freeze some for later.

Overnight Egg Brunch Casserole

from the kitchen of Barb Determan

8 strips to 1 pound of bacon	1/2 tsp. pepper
1 onion, peeled and chopped	2 pounds of frozen hash browns (shredded preferred)
1 clove of garlic, peeled and minced	1-1/2 cups shredded Cheddar cheese (more for a cheesy flavor)
1 red bell pepper, chopped	12 eggs
1 cup broccoli, chopped	1 cup 2% milk
1 cup mushrooms, chopped	1/2 tsp salt
1 tsp. dried dill (optional)	

Cook strips of bacon until crispy. After cooking bacon, drain on paper towels and chop into 1/2 inch strips. Chop onion, garlic, bell pepper, broccoli, and mushrooms. Saute the vegetables in a large skillet for approximately 5 minutes or until slightly tender. Spray slow cooker with Pam. Place 1/3 of hash browns in bottom of slow cooker and season with salt and pepper. Layer 1/3 of the veggies, cheese, and bacon next. Repeat these steps until ingredients are finished, ending with cheese on top. In a large bowl, mix eggs, milk, dill, salt, and pepper. Pour over layered ingredients. Place paper towel under lid to absorb excess moisture. Cook on high for 3 to 3-1/2 hours or low for 6 hours. Use thermometer to test casserole for internal temp at 160 degrees.

Note: We occasionally add ham for more meat and increase the broccoli to 2 cups.

Slow Cooker Breakfast Casserole

from the kitchen of Barb Determan

- 1 package (30 oz.) frozen shredded hash browns
- 2 pounds sausage or ground pork, cooked and drained
- 1 medium onion
- 1 can (4 oz.) chopped green chiles or 1 green pepper
- 1-1/2 cups shredded cheddar cheese
- 12 eggs
- 1/2 tsp salt
- 1/2 tsp pepper

In a greased/sprayed 5 or 6 quart slow cooker, layer half of the potatoes, meat, onion, chiles, and cheese. Repeat layers. In a large bowl, whisk the eggs, milk, salt, and pepper. Pour over top. Cover and cook on low for 7 to 9 hours or high for 3 1/2 hours until eggs are set. Internal temperature to 160 degrees.

Slow Cooker Mexican Breakfast Casserole

from the kitchen of Barb Determan

1 pound chorizo or sweet Italian sausage, cooked and drained well	1 red bell pepper, chopped
9 corn tortillas	3/4 cup sliced green onions
8 eggs	2 cups shredded pepper Jack cheese
1-1/2 cups milk	2 Tbsp. chopped fresh cilantro
1 jalapeno chile, seeded and finely chopped	1 cup salsa

Spray 5 to 6 quart slow cooker with Pam. Place 3 tortillas in slow cooker, tearing if needed to cover bottom. In medium bowl, beat eggs, milk, and chile with whisk. Reserve 2 Tbsp. chopped bell pepper, 2 Tbsp. green onions, and 3/4 cup cheese, set aside. Top tortillas in slow cooker with half of the sausage, remaining bell pepper, green onions, and cheese. Repeat layers. Top with remaining 3 tortillas, tearing if needed to cover mixture. Pour egg mixture over tortillas. Cover; cook on low setting 4 to 5 hours or high for 2 to 3 hours until temperature reaches 160 degrees and center is set. Sprinkle with reserved cheese, bell pepper, green onions, and the cilantro.

Semi Homemade Caramel Rolls

from the kitchen of Barb Determan

- Refrigerator biscuits, 6 to 8 count
- 1/2 cup brown sugar
- 4 Tbsp. butter

Spray crockpot with Pam. Lay biscuits flat on bottom of crockpot. Combine butter with brown sugar and cook until melted. Pour over biscuits. Cook on high for 1 to 1-1/2 hours.

Note: We throw these on when we are leaving for church in a crockpot that automatically drops to Keep Warm after timer on high shuts down. Ready for brunch when we get home.

Easy Chicken On A Budget

from the kitchen of Barb Determan

3 to 4 pounds of chicken drumsticks
1 package of Ranch dressing dry mix
Barbeque sauce

Spray crockpot with Pam. Toss Ranch dressing mix on drumsticks. Place in crockpot and put 2 to 3 Tbsp Barbeque sauce per drumstick on top of chicken. Cook 3 to 4 hours (depending on amount of chicken) on high or 6 to 7 hours on low. Use meat thermometer to check doneness, 165 degrees for poultry.

Note: My daughter prepares these on a weekend and uses the leftovers for lunch during the work week.

Championship Pulled Pork

from the kitchen of Barb Determan

Pork Shoulder or Boston Butt (I usually get as big as will fit in my crockpot! 5 to 6 pounds)

Dry Rub – for example: Cookies Flavor Enhancer, Amazing Taste Pork Seasoning, Tastefully Simple Seasoned Salt, Lynch's Sweet Rib Rub, or make your own (garlic salt, onion powder or salt, pepper, etc.)

Barbecue Sauce – own preference

Spray crockpot with Pam liberally!!! Remove meat from wrapping and pat dry. Lightly brush with vegetable oil and sprinkle (or pat on with hands) dry rub over entire piece of meat. Start on high for 2 hours, reduce heat to low and cook for another 4 to 6 hours. If you are starting it before heading out to work, set on low for 8 hours. Cook to 170 degrees – usually will fall apart or tear easily at this internal temp. Pull from crockpot on large cutting board. Tear meat apart, discarding fat and bone. Strain juice from crockpot and use small amount, just enough to cover bottom of crockpot. Add shredded pork and add barbeque sauce to taste. Don't overdo the sauce, use a little more of the meat juice to keep moist.

Note: we serve on buns and let guests add sauce to their own preference. Can serve with coleslaw for a North Carolina touch.

Chicken Fiesta

from the kitchen of Barb Determan

4 boneless skinless chicken breasts
1 packet of Fiesta Ranch dressing mix
1 can of black beans
1 can of Rotel tomatoes
1 can undrained whole corn
1 8 ounce block of light cream cheese

Use a 4 or 5 quart crockpot. Spray with Pam. Lay chicken breasts on bottom of crockpot. Sprinkle chicken breasts with dry dressing mix. Next add black beans, Rotel tomatoes, and corn. Finish with block of cream cheese. Do not mix! Cook on high for 4 to 6 hours. (Mine is usually done at 5 hours.) Use meat thermometer to check chicken doneness. Internal temp should reach 165 degrees. When done, mix everything together and shred chicken with forks. Serve over rice or in tortillas. We sometimes use over tortilla chips (especially when camping to reduce food inventory).

Slow Cooker Apple Pork Loin

from the kitchen of Barb Determan

1 pork loin
1 large onion, cut in large chunks
2 apples, cut into slices
Cinnamon
Honey
1/2 cup chicken broth
Sea salt and pepper to taste

Cut up onion in large chunks and place in bottom of slow cooker. Season pork loin with cinnamon, salt and pepper. Place pork on top of onions. Add the apple slices, chicken broth, and a drizzle of honey. Cook on low for 8 to 10 hours.

Note: Found this recipe this fall when we had an abundance of apples. We loved it.

Pork Loin With Different Flavorings

from the kitchen of Barb Determan

1 boneless pork loin (one-half or one-third fits great in my crockpot)

Option One:

1 can apple pie filling

Option Two:

Italian Dressing

Seasoned salt, Amazing Taster seasoning packet, Cookies Flavor Enhancer, or Lynch's Steak and Chop

Option Three:

1 can of clear soda (Sprite, 7-Up)

1 packet of dry Lipton onion soup mix or 1 packet of dry Ranch dressing mix

Use a 5 or 6 quart oval crockpot. Spray with Pam. Season with salt and pepper or seasoning from above. Cook on high for 3 hours or low for 6 hours. I use my auto crockpot so when the time is up it goes to Keep Warm. Use meat thermometer to check internal temp. When it reaches 145 degrees, pull from crockpot and wrap in foil for 10 minutes before slicing.

Note: We use the different options, depending on what we have on hand.

Manhattan Meatballs

from the kitchen of Barb Determan

3 pounds ground pork

2 cups soft bread crumbs

2 eggs

1/2 cup onion, chopped

2 Tbsp. parsley

2 tsp. salt

1-10 oz. jar apricot preserves

1/2 cup barbeque sauce

Combine pork, bread crumbs, eggs, onion, parsley and salt. Shape into meatballs, using scoop to maintain consistent size. Brown in a skillet or on a baking sheet in oven. After browned, place in crockpot. Combine preserves and barbeque sauce and pour over meatballs. Cook on low for 2 hours.

Beef Roast With Veggies

from the kitchen of Barb Determan

1 beef roast (I use rump roast or shoulder roast, approximately 4 to 5 pounds)

1 12 oz. can cola

1 packet of dry Lipton onion soup mix or 1 packet of Amazing Taste Beef seasoning with 1 to 2 Tbsp. of Tastefully Simple Onion or other meat seasoning

4 to 5 medium potatoes, cut in 1-inch chunks

1 pound carrots, peeled and cut in 1-inch chunks

4 to 5 celery stalks, cut in 1-inch chunks

1 medium large onion, cut in 1-inch chunks, depending on amount of onion in seasonings

Use 5 to 6 quart oval or round crockpot. Spray with Pam. Place roast in crockpot, pour cola over meat and add seasoning of choice. If started with frozen roast, cook on high 4 hours, thawed roast, cook on high 2 hours. Then clean, cut and add veggies. Leave on high 1 more hour, then reduce to low and cook another 6 hours.

Note: Depending on time of day I start this process affects the length of time and cooking level. Often I'll start the roast during supper prep, then add the veggies at bedtime and let cook on low all night. In the morning, unplug everything and refrigerate until supper that evening. Or if possible, I'll start roast in morning, run home at noon to add the veggies and let cook on low until we get home for supper.

Crock Pot Pizza

from the kitchen of Barb Determan

1-1/2 pounds ground beef

1 medium onion, chopped

1 can spaghetti sauce

1/2 tsp. garlic salt

1 pkg thin noodles (Kluski works well)

8 oz. shredded mozzarella cheese

8 oz. shredded cheddar cheese

Brown ground beef and onion, drain well. Add salt to taste. Add spaghetti sauce and garlic salt, simmer 10 minutes. Cook noodles in separate pan and drain. In crockpot, layer noodles, meat and then cheese. Cook on low for 2 hours, until cheese is melted.

Note: This recipe came from our children's babysitter, Debbie Johnson, and they still ask for it.

Cheesy Potatoes

from the kitchen of Barb Determan

- 24 to 32 oz. frozen hashbrowns
- 1 small to medium onion, chopped
- 1/3 lb. Velveeta cheese
- 8 oz. sour cream
- 1 can cream of chicken soup
- 1 cup milk
- Salt to taste

Mix all ingredients in large bowl and pour into well-greased crockpot. Crush potato chips over top. Cook on high for 3 to 4 hours. Place paper towel under lip to absorb moisture.

Note: I usually double this recipe and cook in 5 quart crockpot. Can also use corn flake crumbs in place of potato chips.

Corn Casserole

from the kitchen of Barb Determan

- 1 small onion, diced
- 1 small bell pepper, diced
- 1/2 cup margarine
- 1 can cream style corn
- 1 can whole corn
- 3 eggs
- 1 package (8 oz.) corn muffin mix
- 1 cup grated cheese
- 1 cup sour cream

Saute onion and pepper in margarine. Mix with other ingredients. Put in well-greased 3 quart crockpot. Cook on high for 3 to 4 hours. Place paper towel under lid to absorb moisture.

Apple Crisp

from the kitchen of Barb Determan

- 6 cups, 1/2 inch sliced apples, peeled or unpeeled
 - 1/2 cup granulated sugar, mix with 1/2 tsp. ground cinnamon
- Topping:**
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| 1 cup flour or Biscuit mix | 1/4 tsp. ground nutmeg |
| 1/2 cup quick cooking oats | 1/4 tsp. salt |
| 1/2 cup packed brown sugar | 1/4 tsp. ground cinnamon |
| 1/3 cup granulated sugar | 1/2 cup cold butter, cut into small pieces |

Place apples in large bowl, and pour cinnamon sugar mixture over apples. Stir until all apples are evenly coated. Spray 4 to 5 quart slow cooker with Pam. Place apple mixture into slow cooker. In a large bowl, mix all topping ingredients except butter. Stir until well combined. Place butter pieces on top. Using a fork or pastry blender, cut cold butter into mixture until crumbly. Sprinkle over apple mixture. Cover and cook on high for 3 hours. Serve warm with a scoop of your favorite ice cream.

Note: I used less flour and more oatmeal.

Slow Cooker Hot Fudge Sundae Cake

from the kitchen of Jan Mason

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| 1 cup flour | 2 Tbsp. vegetable oil |
| 1/2 cup granulated sugar | 1 tsp. vanilla |
| 2 Tbsp. baking cocoa | 1/2 cup chopped nuts (optional) |
| 2 tsp. baking powder | 3/4 cup packed brown sugar |
| 1/2 tsp. salt | 1/4 cup baking cocoa |
| 1/2 cup milk | 1-1/2 cups hot water |

Spray inside of a 2 to 3-1/2 quart slow cooker with Pam. Mix flour, granulated sugar, 2 Tbsp. cocoa, baking powder, and salt in medium bowl. Stir in milk, oil, and vanilla until smooth. Stir in nuts (optional). Spread batter evenly in slow cooker. Mix brown sugar and 1/4 cup cocoa in small bowl. Stir in hot water until smooth. Pour evenly over batter in slow cooker. Cover and cook on high for 2 to 2-1/2 hours or until toothpick inserted in center comes out clean. Turn off slow cooker. Let cake stand uncovered 30 to 40 minutes to cool slightly before serving. Spoon into bowls and spoon sauce over the top.

Nacho Cheese Dip

from the kitchen of Barb Determan

- 2 pounds Velveeta cheese, cubed**
- 1 can diced Rotel tomatoes**
- 1 to 2 pounds ground beef or pork, browned**

Brown ground beef or pork and drain well. Combine cheese, tomatoes and ground beef into a 3 to 4 quart crockpot. Heat on high for 1 to 2 hours to melt cheese, stir to combine ingredients thoroughly. Reduce to low or keep warm. Serve with tortilla chips.

Corn Dip

from the kitchen of Barb Determan

- 8 oz. cream cheese**
- 1 can whole yellow corn**
- 1 can whole white corn**
- 1 can Rotel tomatoes**
- 1/2 tsp. chili powder**
- 1/2 tsp. garlic powder**
- Fresh cilantro**

Combine ingredients. Heat in crockpot until cheese is melted and ingredients well mixed. Serve warm.

Spinach Artichoke Dip

from the kitchen of Barb Determan

- 1 10 oz. pkg. frozen chopped spinach**
- 1 6 oz. can artichoke hearts**
- 1 container garlic and herb cream cheese**
- 1 cup shredded Parmesan cheese**
- 1 8 oz. sour cream**
- 1/2 cup mayonnaise**
- 1 2 oz. jar chopped pimento, drained**
- 6 bacon slices, cooked and crumbled**

Drain spinach well, pressing between layers of paper towels. Combine all ingredients, except bacon. (I usually use electric mixer). Spoon into well-greased/sprayed shallow, oval crockpot. I use the round or oval one from the Hook Up series. Bake on high for 1 hour and top with bacon and continue for another hour, then reduce to keep warm. Using a paper towel under lid helps absorb moisture.