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Slow-Cooker *Fall Favorites*

More than 200 fall-favorite slow-cooker recipes...
plus a bushel basket full of helpful tips, inspiring
artwork and helpful how-tos for your
easiest autumn ever!



*I have purchased all sorts of **Gooseberry Patch** products throughout the years, and I love everything I've ever bought. I really enjoy your cookbooks, especially the 101 series. Those recipes all look wonderful, and I really appreciate that there's a picture of each dish. Keep this series going, and I'll keep buying them. Wishing you ladies the best!*

*Geneva Miller
Nampa, ID*



*I have over 60 **Gooseberry Patch** books and always reach for them when I need a recipe. I love how simple the dishes are, and it never breaks the bank to whip them up. My new Christmas cookbook just arrived, and I can't wait to use it. I always turn to the seasonal ones during their actual seasons...that way they all get used!*

*Leona Krivda
Belle Vernon, PA*



I absolutely love the style of your cookbooks. It keeps all us foodies and crafters connected through food and fun. Most of all, I am really enjoying your blog entries. They are such a treat to read and really get my creative juices flowing. Please keep up the amazing work!

*Elizabeth Flannery
Eagleville, PA*



Ladies, I can't tell you how much I love your cookbooks and your website. I always get one of your cookbooks for Christmas... they are so precious and stuffed with great recipes. Can't wait for the new cookbooks, and it's such a pleasure just knowing you all.

*Sharon Thompson
Marion, OH*

★
Dear Friend,

*Fall not only brings beautiful leaves, warm cider and hayrides in the country...it also brings busy back-to-school nights, get-togethers and the cherished Thanksgiving dinner. What a perfect season to put your slow cooker to work, and what better cookbook to use than **Slow-Cooker Fall Favorites**?*



*From breakfasts to soups, dinners to desserts, **Slow-Cooker Fall Favorites** has the hearty recipes that you're looking for. Start an apple-picking day off right with a hearty breakfast like Breezy Brunch Florentine or Banana-Walnut Oatmeal. Invite family & friends over to watch the big game and munch on Spinach Queso Dip and Honey-Garlic Meatballs.*

Whip up some Cuban-Style Pork Roast with a side of Mushroom & Parsley Stuffing or Veggie Fettuccine Alfredo. Be sure to top it all off with a big slice of White-Chocolate Strawberry Cheesecake. Plus, there's an entire chapter dedicated to those warm, nostalgic memories of autumns past...sure to get you in the spirit of the season. So sit back, relax and let your slow cooker do the work while you enjoy the best that fall has to offer. ★

★
Slow cookers to the rescue!
Vickie & Jo Ann

*P.S. Want to see what's cooking in our kitchen? Subscribe to our emails and it's like getting a **Gooseberry Patch** magazine, one page at a time!*

★
Find us wherever you are!

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Slow-Cooker *Fall Favorites*





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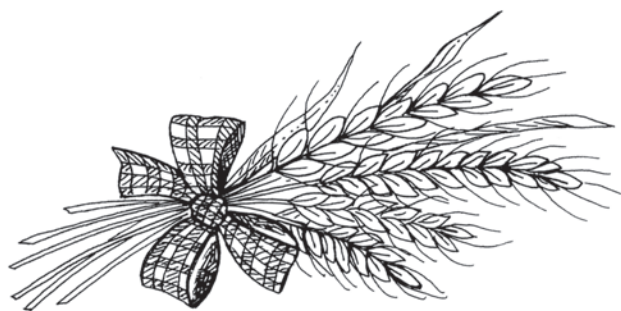
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Contents

- Autumn's in the Air** 5
Cozy thoughts & warm memories
- Morning Frost on the Pumpkins** 27
Hot & tasty breakfasts & brunches
- Tailgating with Family & Friends** 57
Game-winning appetizers, sandwiches & drinks
- Off to the Pumpkin Patch** 97
Hearty breads, chilis, soups & stews
- Gather 'Round the Table** 143
Fall-favorite mains & sides
- Sweet Treats Around the Bonfire** 189
Warm & comforting desserts





Dedication

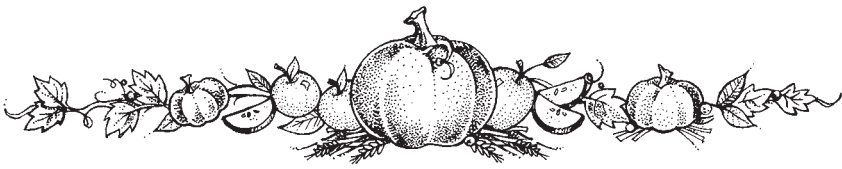
To everyone who still loves to jump
in piles of leaves, sip hot cider and
curl up with a good book.

Appreciation

Limitless thanks to the amazing cooks
who sent us their prized slow-cooker
recipes...you're truly cherished.



Autumn's *in the Air*



Flatbed Full of Joy

*Julie Owens
Freeville, NY*

Every year at Halloween my mother took my brother and me trick-or-treating, but one year, my father wanted to take us. It is one of the best memories of my childhood. We lived way out in the country, surrounded by farms, so when we went out, it took a lot of time. My dad decided to take me, my brother and two neighbor kids in his giant red and white flatbed truck. All of us got on the flatbed and sat back by the rear window. Each time he got to a house, we jumped off and ran to the door. When we were done, Dad would be waiting, and we hopped back on, then off we'd go. I'll never forget the chilly autumn air on my face. It was a flatbed full of joy and laughter. That was the most fun I ever had trick-or-treating. Love you always, Dad!



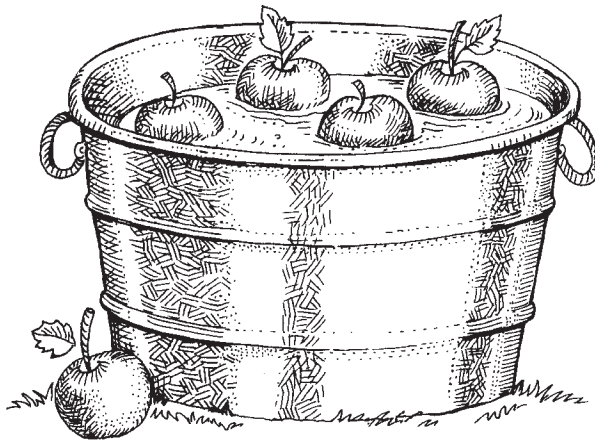
Create a spooky greeting for trick-or-treaters...it's simple! Paint a dried bottle gourd white and use a black felt tip pen to add a face. Arrange several in a straw-filled wagon.

Autumn's in the Air

Halloween Carnival

*Debbie Muer
Encino, CA*

One of my fondest memories of autumn is from the late 1950s, when our elementary school had the most fabulous Halloween carnivals. The carnival took place on a Saturday afternoon, and all the kids wore their costumes. All of our mothers worked at the carnival, and they transformed the schoolyard from a sea of concrete into a playground of all types of game booths. They converted one of the classroom bungalows into a country store with all kinds of canned goods and crafts for sale. I remember always bringing home all kinds of goodies that I'd won, as well as a shimmering goldfish that I carried in a water-filled plastic bag. Those are the best childhood memories!



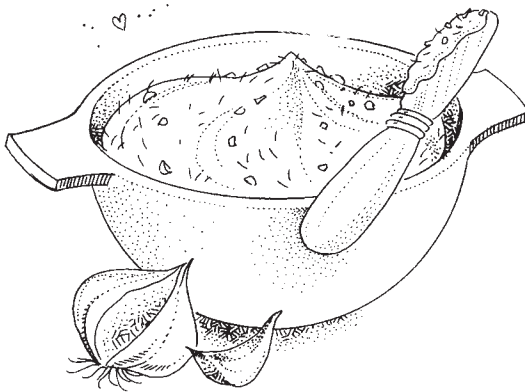
Simple, tried & true Halloween games are fun for all ages...bobbing for apples, telling ghost stories and visiting the mad scientist's lab to touch cauliflower "brains" and peeled grape "eyeballs."



Corn Roasting on the Farm

*Barbara Bower
Orrville, OH*

Growing up next door to a large Ohio farm with a family of 12 children was a wonderful experience for my siblings and me. We easily fit in and helped the neighborhood children with their chores, because playtime was not allowed until all the chores were done...feeding the cows, chickens, geese, you name it. We'd help pick the vegetables and carry them to the house to be used for the evening meal or preserved. The farm family even taught me how to preserve and can. One of my best memories is of helping pick the sweet corn. In the fall, they had a huge corn roast, and we were invited to stay and eat. The neighbors dug a large hole in the ground and built a fire. The fresh-picked, unshucked corn was laid on the embers and roasted. A huge, scrumptious feast was whipped up from the bounty of their garden, and to this day I can remember those roasting ears fresh off the hot embers with butter and a dash of salt. The sharing of work and play was priceless. It taught me a lot about how folks lived off the land and shared the hard farm responsibilities...experiences I'll never forget.



Spread this savory herb butter over grilled corn. Combine 1/2 pound softened butter with 2 pressed garlic cloves, one tablespoon each chopped fresh parsley and chives and 1/2 teaspoon lemon juice.

Autumn's in the Air

Grandpa & the Red Ear of Corn

*Tina Beam
Lititz, PA*

One fall day, my family and I were all gathered looking at some old photos, and I was reminded of this favorite memory. Grandpa used to plant corn, and when my mom and her sisters were little, they would help pick it. It was a long, sometimes boring job for Grandpa's girls. So to make it fun, Grandpa planted a random red ear of corn every few rows. When it came time to pick the harvest in the fall, they remembered how thrilling it was trying to find those red ears of corn. Mom and my aunts said the game made it a lot of fun, and it's a memory they treasure. Now, every time I see Indian corn I think of Grandpa!

Countryside Rides

*Teri Tarrant
Saint John's, Newfoundland*

When I was young, I would get together with my cousins every fall and we all went for a ride on a big trailer pulled by a horse. We'd ride to the apple orchard and have all sorts of contests among ourselves... from biggest apple, to most apples picked and so on. It's been many years since we moved from the country into the city, and I now have kids of my own. I'm hoping to take them to the orchard when they're a little older.



A fallen leaf is nothing more than a summer's wave goodbye.

— Unknown



Making Molasses

*Lori Haines
Johnson City, TN*

One fall when I was in high school, my boyfriend at the time invited me over to help his family make molasses. I had never been involved in anything like that, so I was eager to say yes. I should have recognized trouble when he said to wear old clothes and bring over an extra set of clothes! When we arrived on the farm, three generations of family members were all ready to go. His dad and granddaddy had already been to the field and brought in the first load of sugarcane. The mule was harnessed up and the cane grinding began. The cane liquid was gathered and put into a giant vat with a fire underneath it. I stood for hours stirring the boiling hot juice. It was all right at first, until I began to feel the effects of the steam. You see, the steam of the sugarcane had sugar in it! Therefore, I became one big, sticky, bug-inviting mess! I was horrified that my boyfriend saw me like that, until I realized he had the same problems! At the end of the day, they dragged out this old washtub, put up some sheets on the clothes line, and we all took turns scraping off the sticky clothes and having an old-fashioned tub bath. After bathing, we headed for the house where his momma had made a fabulous dinner. There was molasses-glazed chicken, fresh biscuits with molasses and molasses cookies...all were delightful. I will always look back and see what an amazing time that was. Even though it was a hard job, we laughed, told stories and shared a precious time that fall Saturday.



Molasses will slip out of a measuring cup easily if you lightly oil the cup before adding the molasses.

Autumn's in the Air

'Tis the Season of Abundance

*Sharon Laney
Maryville, TN*

Harvest means canning, freezing and drying the abundance from our gardens, farmers' markets and neighboring farms. Growing our own and buying locally assures freshness and supports our community. I enjoy every aspect of the canning and preserving process. It is so satisfying seeing the colorful jars lined up on the shelves and the freezer full of fruits and vegetables. It not only feeds me physically, but emotionally too! When I tie on my favorite homemade apron, it connects me with my heritage and evokes feelings of nostalgia. My grandma would pick a "mess" of beans and "put them up." To this day, I'm continuing the tradition. I love to give my canned treasures as holiday gifts to family & friends, and I will always have a respect for the principles of sowing, reaping and canning.



A collection of old buttons or spools will look spectacular in one of Grandma's glass canning jars. Try to find jars with tin or zinc lids for a real old-fashioned feel.



Falling in Love in the Fall

*Darcy Henry
Monessen, PA*

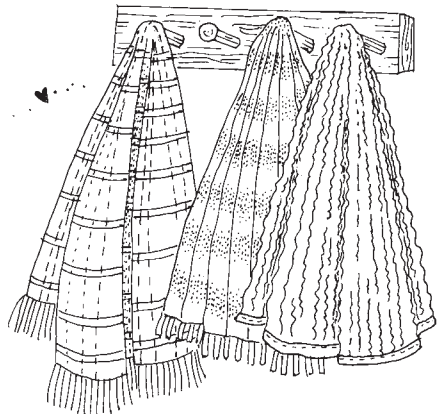
When my husband and I first started dating, he planned a special date for us. He took me out for a lovely dinner, and afterward he took me for a walk in the park with all the leaves in full fall bloom. When the leaves fell from the trees, he would run and catch them for me, collecting a beautiful fall bouquet! It started to rain, so we walked on in the rain sharing an umbrella, smelling the wonderful scent of wet leaves and stopping every few feet for a kiss or two. Then we stopped by the local farm and picked pumpkins out of the patch. When we got back to his house, he had steamy mugs of hot chocolate waiting to share with me. It was then I knew I had fallen in love with fall and my future husband...and I still have those leaves pressed in a book!

Shine on, Harvest Moon

*Julia Pierce
Lahaina, HI*

I remember the first time I saw a harvest moon. I was in awe at this huge glowing orange moon over the Indianapolis skyline. I moved to the Midwest in my 20s and a gorgeous harvest moon was something I'd never had the pleasure of seeing growing up in southern California...it was truly breathtaking.

Fall is the perfect time to get outdoors. Hang a hook by the back door to keep a comfy sweater on. You never know when you'll want to run outside to see a harvest moon.

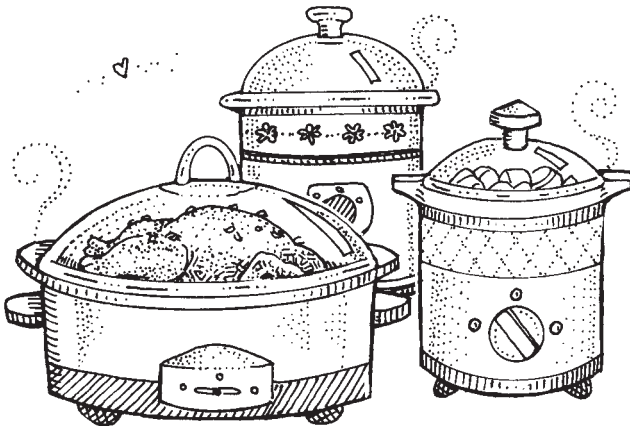


Autumn's in the Air

Practice, Practice, Practice!

*Tracy Prewitt
Muncie, IN*

When I was young, I never cooked any meals at home and I never had an interest in learning. My mom was an excellent cook, so needless to say I was always intimidated and didn't feel like I could achieve any dishes that would rival or even compare to hers. I had been married for about six months when my first Thanksgiving rolled around. On November first, my father bought me a turkey. He told me to cook it with all of the trimmings and we would have it for dinner that night. It took several hours, turned out dry, but I got through it. Week two was the same thing: another turkey, another dinner. Week three was no different. The week of Thanksgiving finally rolled around, and I had made so many turkeys I was seeing them in my sleep. I had a house full of family and three roast turkeys under my belt. Thanksgiving Day was my first big dinner and one I will always remember...it went off without a hitch! I've since mastered the art of cooking turkey and trimmings and am even able to get the meal on the table by noon... not bad, if I do say so myself!



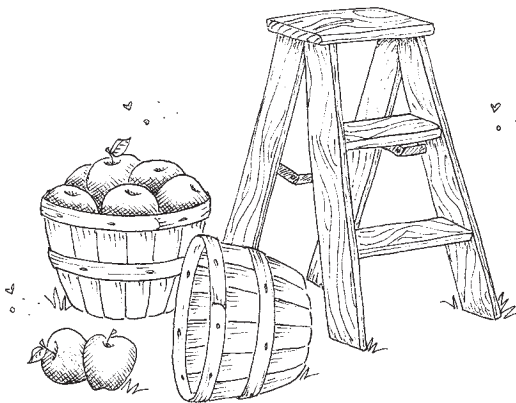
Hosting a Thanksgiving dinner with all the trimmings? With a slow cooker, you can free up oven space by preparing a savory slow-cooked side dish. Slow cookers are so handy, you may want more than one!



Pearls in the Orchard

*Shannon Delatore
Champaign, IL*

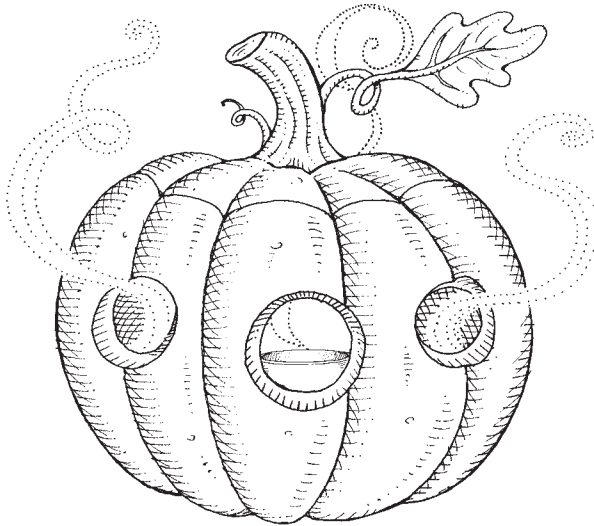
When I was growing up, my grandmother grew many of her own fruits and vegetables in her garden. For the goodies she didn't grow, we spent every fall climbing ladders at our local orchard looking for the perfect cherries, apples, peaches and pears. It was something I dreaded...I just hated going up and down the ladders over and over again. Just when I thought I couldn't do it anymore, she'd send me to the ground to sort through any good ones that had just fallen off the trees. I hated that task just as much. The funny thing is, no matter how exhausted and ready to leave I may have been, I always treasured the time I spent with her. We'd leave home all fresh and clean and come back grimy and sweaty, but I didn't care. Grandmother shared little pearls of wisdom with me during those precious hours at the orchards. Not just how to pick the perfect fruit, she taught me some wonderful life lessons. I learned how to show kindness and compassion to others, and to gladly lend a helping hand. I learned how to stand up for myself and be a strong and assertive woman. Most importantly, I learned my self-worth and value. Grandmother made me realize that no matter how bad I felt, whether about myself or about a situation, I was still an important person with an important role to play in life. It may sound silly, but those days with her in the orchards, picking just the right piece of fruit or learning the value of helping others, were some of the best days of my life. I'd give anything to have her back long enough to thank her and tell her all the lessons I learned from her. Every single day I spent with her created memories I'll carry with me forever.



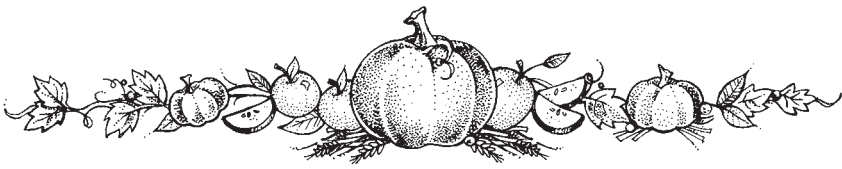
Autumn's in the Air

Pumpkin Carving & Jackson's Orchard *Jennifer Bryant Bowling Green, KY*

Every autumn, there are two things my family & friends really look forward to: our pumpkin-carving contest and the trip to Jackson's Orchard. For the contest, everyone gathers at my home and brings a pumpkin to carve plus a soup or appetizer to share. We all enjoy the food and good company while we carve away at our pumpkins. For dessert, there's always caramel apples dipped in white chocolate, brown sugar and cinnamon...delicious! We vote on the best pumpkins, and the top three get funny prizes. Then there's the trip to Jackson's Orchard. I have collected lots of pictures of us at the orchard over the years. We're all there with our pumpkins, apples and peaches. It's a simple place, but we love it. Hay rides, a big potato-sack, caramel apples, cider slushies and homemade apple or peach pies to savor. It's a tradition we love, and are making sure to pass down to our two beautiful children.



Create a creepy "mist" that drifts out of a carved pumpkin face. Just place a can inside a large carved pumpkin, then fill the can halfway with hot water. Wearing gloves, gently drop dry ice into water.



The House of Leaves

*Helen McKay
Edmond, OK*

When I was a child, we had a huge front yard with quite a few tall trees. Every autumn when the leaves started falling, my dad would rake them up in piles. I would always use a couple of those piles and make houses out of them. I'd outline the walls on the ground using the leaves, then decide how many rooms I would have in my house. When I got the house finished I would pile leaves to make couches, chairs, beds...everything. I would play in my house of leaves for hours, and the best part was, I could change what my house looked like just by moving the leaves around.

Sammy the Scarecrow

*Linda Stephan
Marathon, FL*

My favorite fall memory is putting together our scarecrow, Sammy, so he could sit on the front porch. We used a plastic pumpkin for his head, and we even put a light in it so it would glow at night. His body was made from a flannel shirt from Dad's closet and a pair of Mom's old jeans. Then we'd stuff him full of newspaper and decorate the seams with straw. A rope belt was tied around his waist, and to top it all off, we gave him an old straw hat tied with a red bandanna. He'd sit in that old rocking chair all October...we just loved seeing him sitting there smiling.



Autumn's in the Air

The Apple Orchard that Almost Wasn't

*Debra Cradick
Waconia, MN*

Every year in September, my four children and I used to visit a local apple orchard. As they grew into young adults, it always surprised me when they still asked if we could go to the orchard. A few years ago, I found out that the original owners were retiring and their children had no interest in running the old orchard. I have to admit, it shocked me...I couldn't imagine a family surrendering such a beautiful piece of land. It was one of those moments when you wished you had all the money in the world so you could preserve the important things in life. I waited all that summer to see whether the orchard's open sign would go up in late August, and it did! There were new owners who did things a bit differently at first, but soon everything went back to the way it was. I am so grateful that someone was able to rescue our local orchard. I've since started the same tradition with my granddaughter, Lillyanna, and this fall will be her third visit.



A string of colorful apples, clementines, pears and autumn leaves creates a harvest welcome when hanging across a porch or doorway.

Pierce holes in a variety of fruit, then string with twine.

Tie on lots of fresh fall leaves using florists' wire.



Hand-Cranked Applesauce

*Angela Madalon
Madison, WI*

Growing up, I always knew fall had arrived when my mother got out the special pot with a crank in the middle to make applesauce. We would go pick out apples together at the outdoor market and tote them home. After Mom chopped up the apples, I would help stir and sprinkle on the nutmeg and cinnamon. The kitchen would be filled with the smells of cooked apples and spices. Of course, the most important job was to be the taster. I'll never forget that warm apple-cinnamon treat! Mmm...looks like it's time to go make the applesauce again!

The Best Popcorn Balls

*Lynn Adams
Culleoka, TN*

Every Halloween, our neighbor Alma would make the most amazing popcorn balls and candy apples. They were so good, I remember my aunt sending us back to Alma's house for a popcorn ball for her! As we got older, we would go home, switch costumes and go back for more! We thought we had her fooled, until one year she gave us two and told us she would save us another trip. I remember those soft gooey popcorn balls to this day.



Add a new taste to your applesauce by stirring in a little nutmeg, cinnamon, apple pie spice or even vanilla...so sweet.

Autumn's in the Air

Halloween Town Parade

*Karla Himpelmann
Morris, IL*

My hometown always had a Halloween parade before the trick-or-treating started. Everyone would line up in the downtown square, and the costume parade would start. After we marched around the square, there were treats and beverages for everyone. When it finally got dark, the trick-or-treating began. Everyone stayed out until well into the evening, going door to door, showing off their costumes and having a splendid time. My brown grocery bag was always full to the top by the time I got home!

Fall Means County Fair

*Angela Jackson
Rossville, GA*

One of my favorite fall memories is looking out of our back door and seeing all of the beautiful leaves in the trees. There was a pond in the center of our yard, and it would reflect those amazing colors. It was just an amazing sight, and it gave me such a warm feeling. When I saw those colors, that also meant the county fair was coming to town! I would be so excited knowing I was going to be riding all the rides, spending time with family & friends and eating all that yummy fair food...especially cotton candy and candied apples. Then I would lie in bed at night, and if I looked really hard, I could actually see the top of the double Ferris wheel. I would smile and think about those people that were riding on it at that moment in time.

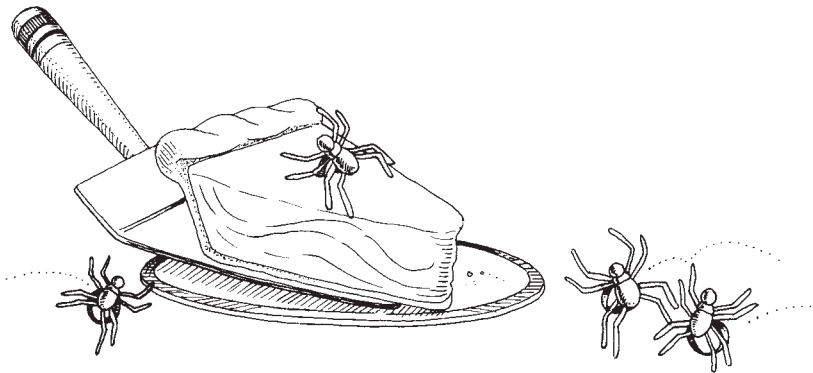




The Friendly Spiders

*Julie Stuart
Lockport, NY*

On the first of every October, our home is taken over by spiders, and you never know where you might find them! Our family has about 30 black plastic spiders, and we divide them up among us all and hide them throughout the house. One always hopes to catch someone off guard and scare them. You might find one hanging on the curtains or even in your cereal bowl. My family gets really creative with our hiding places, and it's always funny when someone walks right by a spider that is out in the open. It's hilarious when someone gets startled by a spider and even funnier when it's you! We play this little game for the entire month, and then they get packed away with the other Halloween decorations. It's a tradition that we have been doing for years now, and it's a perfect game for the little ones too...sure to get everyone in the Halloween spirit!



Dress up servings of pumpkin pie with black plastic spider rings...have kids remove the "spiders" and slip 'em on before enjoying their tricky treat!

Autumn's in the Air

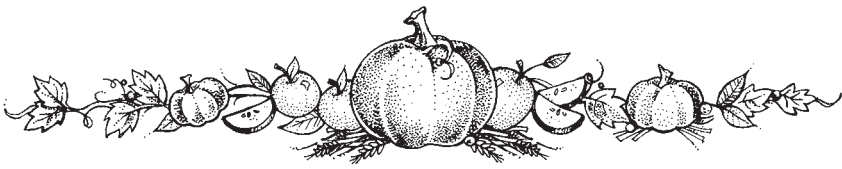
The Tastiest Green Bean & Bacon

*Michelle Gorbatjuk
Aurora, CO*

When I was growing, Grandpa had a huge garden. He always saved a spot for us to plant our own surprise garden. He would buy mail-order seeds, and he always ordered a packet of grab-bag seeds that “we” didn’t know what they were. In the fall, when our crops were ready to harvest, I’d take my basket up to my garden and pick my vegetables. One time, I had three whole beans on my bean stalk! So we took my three beans down to Grandma, who got a big pot, put some water and bacon in it and cooked our beans. We each only had one string bean and a bunch of bacon, but it was the best bean I ever tasted.



Save a few seeds from this year's Jack-o'-Lantern to plant next spring.
Air-dry them and tuck into an envelope. They may produce a true pumpkin,
or a sumpkin (a cross between a squash and a pumpkin)...
but that's the fun of it!



Look at Those Fall Leaves!

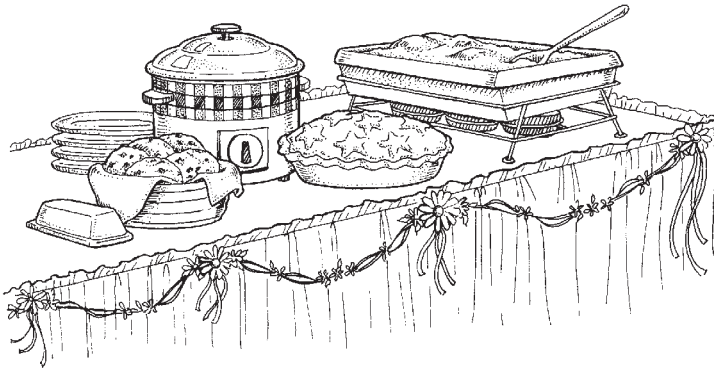
*Kathy Hale
Greenwood, MO*

Every fall when my daughter was young and I drove her to school, we would pass by the same line of 15 oak trees along the roadside. They were a beautiful range of colors...reds, yellows, oranges. Every morning, I would always say, "Oh, look at those leaves! Look how much they've changed since yesterday." My daughter would always respond, "Mom, you already told me to look at them yesterday!" Now that she has a family of her own, she catches herself saying, "Hun, look at those leaves," and in the next breath saying, "I sound just like my mother."

Indian Summer

*Sandra Vanderway
Berwyn, IL*

I can still remember one very warm autumn day long ago when Mother picked me up from school. I asked her why in the world it was so warm that day. She looked at me with a smile in her eyes and said, "because it's Indian Summer." I had no idea what that meant at the time, but the tone in her voice made it sound so magical. I still love Indian Summers, and I'll never forget that happy childhood memory.



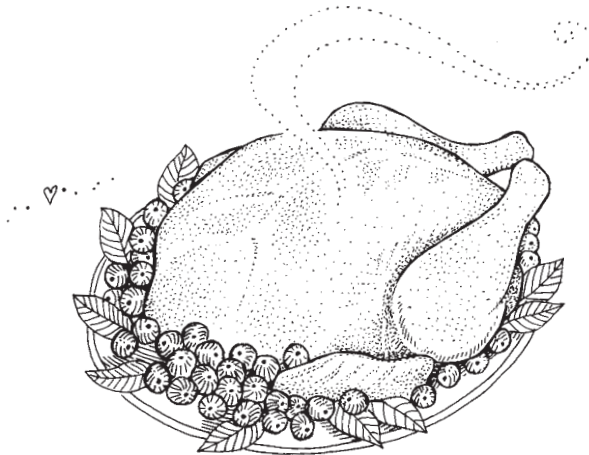
Make your Indian Summer potluck a progressive dinner. It's fun to move from house-to-house and visit with friends!

Autumn's in the Air

The Turkey Platter

*Christy Word
Villa Rica, GA*

For years, I have watched my mother prepare the Thanksgiving dinner, which is always an amazing feast. We all look forward to each and every dish. However, there is one special moment each year when she pulls out the turkey platter. It has been in our family for over 50 years. We are not sure who in the family had it originally...several dear aunts passed it to my grandmother and that is how it ended up with us. My grandmother used it for many years, and it was her most precious and treasured dish. My grandmother passed it to my mother many moons ago, and last year, my mother finally passed it to me. It was a precious exchange of love from mother to daughter, and it carries the memories of all who owned the turkey platter before. I love family traditions and recipes that have been passed down through the generations. I also love this turkey platter. It has a few cracks and is clearly worn, but I love it just the same! Each year when I pull it out, I remember all the love it has held over the years, as loving hands prepared the turkey to sit upon the platter.



Choosing a turkey? Allow about one pound per person plus a little extra for leftovers. For example, a 15-pound turkey would serve 12 people with enough left to enjoy turkey sandwiches, turkey tetrazzini or turkey soup afterward.



Grandma's First Day of School

*Gerri Roth
Flushing, MI*

My Grandmother Ruth was born in northern Michigan just before the turn of the 20th century. In the fall of the year she turned five, her older sister took her to the elementary school and dropped her off at the kindergarten room. Grandma looked in and saw all the children sitting at tables. She looked across the hall and saw the children in that room had their own desks. Grandma liked the look of the desks better than tables, so she went in and sat down at a desk. Of course, she did not know that the children with desks were first graders! No one else seemed to notice either and she remained in first grade. Thus, Grandmother Ruth graduated from high school a year early, at sixteen!

An Autumn Homecoming

*Anne Ptacnik
Yuma, CO*

One of my favorite memories of fall happened after I'd left home and gone to college. I was raised on a farm in eastern Colorado and loved being outside, whether working or playing, with my close-knit family. During my first year of college, I came home in mid-October for fall break. After driving the five long hours from school, I arrived in the early evening, just in time to ride a few rounds with Dad in the combine while he was picking corn. The smell of the dry cornfield and cool fall air is something I will never forget. As the sun sank behind the horizon and we headed for the house, Mom and a simmering pot of chili on the stove welcomed me home once again...it was like I had never left.



Autumn's in the Air

Planting Pumpkins

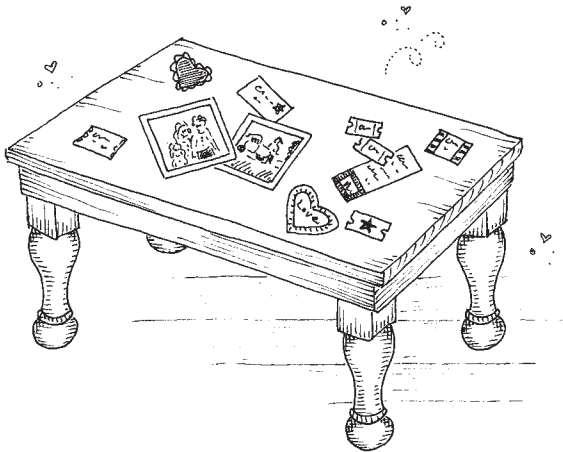
*Sherry Griner
Burkburnett, TX*

One of my fondest memories of the fall was the year my two daughters and I planted a few pumpkin seeds along our fence line. We had no idea how long the vines would grow and how many pumpkins we would get. What a joy to watch their small faces full of excitement as we checked the vines each day to see how big our pumpkins were getting. Picking the pumpkins for our autumn displays that year is a wonderful memory that we all will cherish forever.

A Festive Fall Frolic

*Brianne Roberts
Springville, UT*

Every year, our family enjoys an autumn ramble through the great outdoors to kick off the fall season. We simply pack up some fried chicken, donuts and cider, then head out to find beautiful fall foliage. We bring a basket for collecting leaves to make garlands for our home. Nature in fall sure has a special way of bringing our family closer together.



Thanksgiving Day is a terrific time to catch up on the past year with family & friends. Set up a family memory table and ask everybody to bring along snapshots, clippings, even crafts...you'll all have so much to talk about!



Season of Friends

*Marie Bright
Tyne & Wear, England*

My antique porcelain floral vase
Dressed in its Sunday best
Shows off berry hued mums,
And gold flecked leaves,
All ready to welcome my guests.

I open the front door and smile as I think,
“What a wonderful, clear autumn day!”
The breeze, as crisp as a tart Granny Smith
Gusts, taking my breath away.

The nearby smokehouse fills the air
Of wood-fired bacon and leaves
I hug my wool sweater tightly 'round me
Hiding chilled hands inside of my sleeves.

Coming in to the coal fire I stir the mulled spices
Warming fragrantly in my old copper kettle
I take the gingersnaps from the hot oven,
And onto the cool rack to settle.

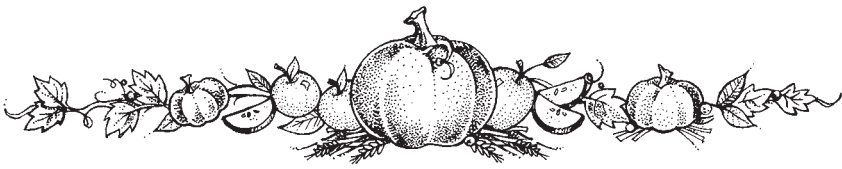
The lovely cookies look so tempting
Sitting pretty on my china platter
Noon will come soon, my friends will arrive
For biscuits, warmed cider and chatter.

Fall, my favorite season of all
With majestic colors and scents
Gives me a feeling of warmth in my heart
Along with the company of friends.





Morning Frost *on the Pumpkins*



That's a Gouda Breakfast!

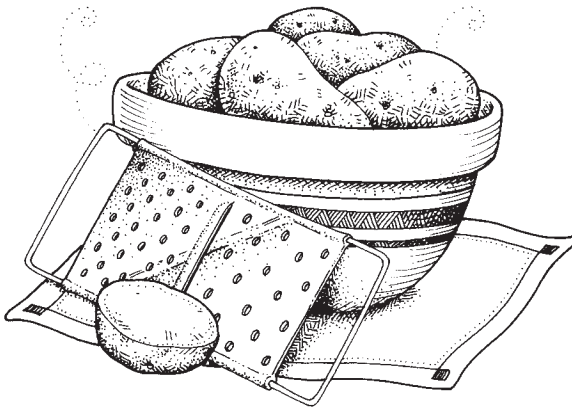
Amy Butcher
Columbus, Georgia

There's something about the salty taste of Gouda cheese with the savory tartness of the sun-dried tomatoes that makes this slow-cooker breakfast one I return to again & again.

5 baking potatoes, peeled,
cooked and shredded
18 links pork breakfast sausage,
sliced
2 c. shredded Gouda cheese
1/2 c. sun-dried tomatoes
packed in oil, drained and
thinly sliced

1/3 c. onion, finely chopped
1 doz. eggs
1/2 c. milk
salt and pepper to taste
Garnish: salsa

Place half the potatoes in the bottom of a lightly greased slow cooker. Sprinkle with half the sausage, one cup cheese and all the sun-dried tomatoes and onion. Top with remaining potatoes and sausage. In a bowl, beat together eggs, milk, salt and pepper; pour over potato mixture. Cover and cook on low setting for 6 to 7 hours, until eggs are set. Top servings with salsa. Serves 6.



Use the drained oil from the sun-dried tomatoes to whip up a tasty and simple vinaigrette. Just combine 3 tablespoons oil, 2 tablespoons vinegar and seasonings to taste...shake and drizzle over fresh greens!

Morning Frost on the Pumpkins

Cranberry Bread Pudding

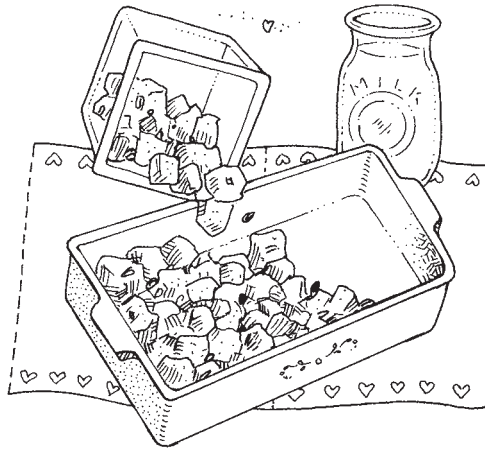
Sandra Sullivan
Aurora, CO

This is the ultimate comfort food. It's a favorite fall recipe for when time is short and the oven is full. You can substitute half-and-half for the whole milk or add chopped dried apples or other dried fruits for a tasty twist.

4 c. whole milk
4 eggs
1 c. sugar
2 t. vanilla extract
1/2 t. salt
Optional: 2 T. brandy

6 c. white bread cubes, toasted
1-1/2 c. sweetened dried
cranberries
Garnish: powdered sugar,
whipped topping

In a bowl, beat milk, eggs, sugar, vanilla, salt and brandy, if using. Place bread cubes and cranberries in a large slow cooker; drizzle egg mixture over bread mixture. Stir to coat evenly. Cover and cook on low setting for about 3-1/2 hours, just until pudding is set. Sprinkle servings with powdered sugar and top with a dollop of whipped topping. Serves 8.



Don't let day-old bread go to waste! Cut it into cubes, pack into freezer bags and freeze...it's perfect for making bread pudding, a savory stuffing or even herbed salad croutons.



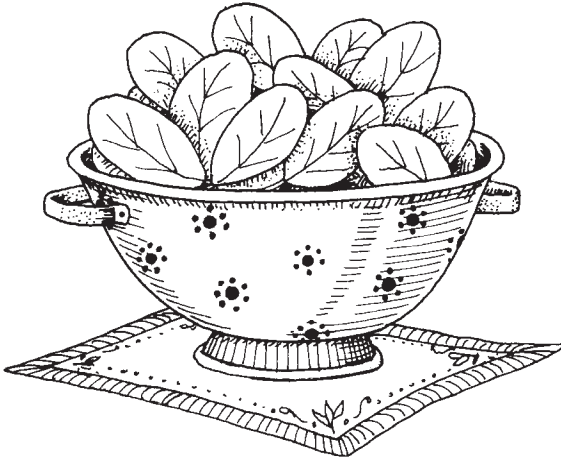
Savory Spinach Soufflé

Angela Murphy
Tempe, AZ

A tasty spinach soufflé, paired with a glass of orange juice and a hot mug of coffee, will make any morning bright. Try using Swiss cheese instead of Cheddar for something deliciously different.

- | | |
|--|--------------------------------|
| 2 16-oz pkgs. frozen spinach,
thawed and well drained | 1/2 c. mayonnaise |
| 1/4 c. onion, grated | 1/2 c. shredded Cheddar cheese |
| 8-oz. pkg. low-fat cream cheese,
softened | 2 eggs, beaten |
| | 1/4 t. pepper |
| | 1/8 t. nutmeg |

In a bowl, mix together spinach and onion; set aside. In a separate bowl, beat together remaining ingredients until well blended; fold into spinach mixture. Spoon into a lightly greased slow cooker. Cover and cook on high setting for 2 to 3 hours, until set. Serves 4 to 6.



Make your own cooked frozen spinach...it's easy! Just blanch a small bunch of spinach in boiling water for 2 minutes, then remove to a bowl of ice water. Drain well, and freeze in freezer zip-top bags until ready to use.

Morning Frost on the Pumpkins

Lazy Apricot Preserves

Regina Wickline
Pebble Beach, CA

These preserves are perfect in a gift basket, paired with a package of bagels and a cute jam spreader.

1 lb. dried apricots, finely chopped	1-3/4 c. sugar 3-1/2 c. water
--------------------------------------	----------------------------------

Combine all ingredients in a medium slow cooker; stir to mix. Cover and cook on high setting for 2-1/2 hours, stirring twice. Uncover and cook for 2 hours, stirring occasionally, until thickened. Let cool; ladle into freezer containers or sterilized jars. Cover and refrigerate for up to 3 weeks, or freeze for up to 3 months. Makes about 2 pints.

Farm-Table Apple Butter

James Bohner
Harrisburg, PA

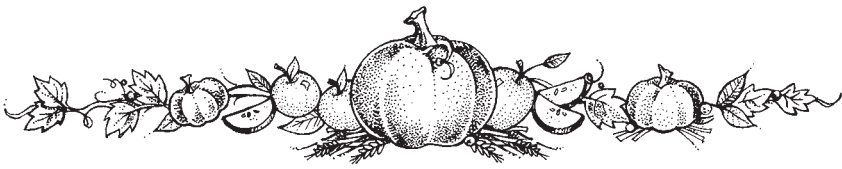
When my wife and I make apple butter, we invite our friends over and have warm cookies and hot apple cider! Make extra to freeze or give away as gifts.

6 lbs. apples, peeled, cored and chopped	1 T. cinnamon
3-1/2 c. sugar	1/4 t. ground cloves
	1/4 t. salt

Place apples in a large slow cooker; set aside. In a bowl, combine remaining ingredients. Sprinkle sugar mixture over apples; toss to mix well. Cover and cook on high setting for one hour. Turn setting to low and cook, stirring occasionally, for 9 to 11 hours. Uncover and cook one more hour, until thickened to desired consistency. Ladle into freezer containers or sterilized jars. Cover and refrigerate for up to 2 weeks, or freeze for up to 3 months. Makes about 4 pints.



Kitchen shears are oh-so handy for cutting up sticky dried fruit like apricots and dates.



Maple French Toast Casserole

Jo Ann

My family loves this super-simple French toast. I like to top mine with some warm apple compote or fresh maple syrup I picked up at my local farmers' market.

1 loaf French bread, cubed
6 eggs
2 c. milk
1-1/2 t. cinnamon, divided

1/4 c. butter, softened
1/2 c. brown sugar, packed
1/2 c. chopped pecans
1/8 t. nutmeg

Place bread cubes in a large bowl. In a separate bowl, beat together eggs, milk and 1/2 teaspoon cinnamon. Pour egg mixture over bread; mix well. Cover and refrigerate for at least 4 hours to overnight. Spoon bread mixture into a lightly greased slow cooker. In a small bowl, mix together butter, brown sugar, pecans, remaining cinnamon and nutmeg; sprinkle over bread mixture. Cover and cook on low setting for 4 hours, or on high setting for 2 hours. Let stand 15 to 20 minutes before serving. Serves 8.



Spread some maple butter on fresh pancakes or biscuits.
Just combine one stick butter with 3/4 cup maple syrup
and beat until fluffy...yum!

Morning Frost on the Pumpkins

Best-Ever Banana Bread

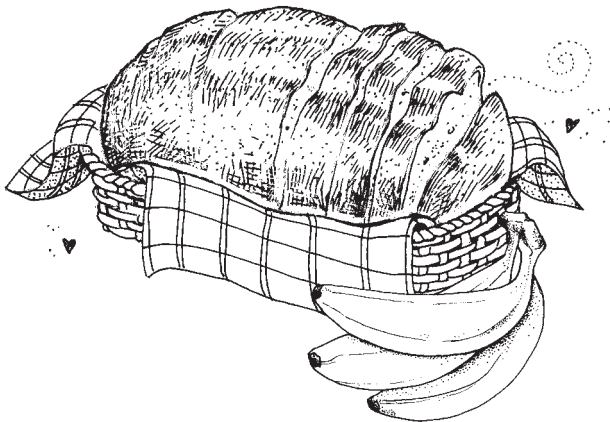
*Ellie Brandel
Clackamas, OR*

Banana bread is an age-old breakfast favorite, and now it's even easier to make with your slow cooker. Top slices with a pat of butter or spread with your favorite peanut butter.

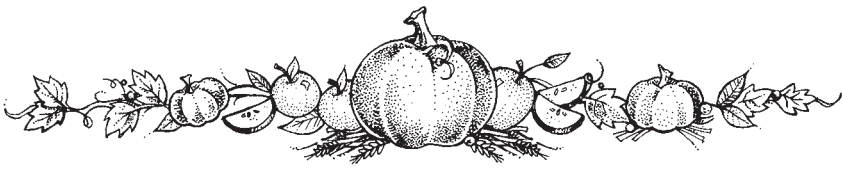
1/3 c. shortening
1/2 c. sugar
2 eggs, beaten
1-3/4 c. all-purpose flour
1/2 t. salt

1 t. baking powder
1/2 t. baking soda
1 c. ripe bananas, mashed
1/2 c. raisins

In a bowl, beat together shortening and sugar until fluffy. Beat in eggs; set aside. In a separate bowl, combine flour, salt, baking powder and baking soda; mix well. Alternately add flour mixture and banana to shortening mixture; stir in raisins. Spoon batter into a greased 32-ounce metal coffee can or loaf pan; cover top with 6 to 8 paper towels. Place on a rack in a slow cooker. Cover and cook on high setting for 2 to 3 hours, until a toothpick tests clean. Makes one loaf.



To speed bananas ripening, place them in a plastic bag. Once they ripen, refrigerate them. The peels will darken, but the bananas will last for about 2 weeks.



Warm & Wonderful Spiced Cider

Debra Clark
La Mirada, CA

I love to make this when the weather turns crisp & cold, plus it makes your house smell so good! Serve a steamy mug of this cider alongside some pancakes or brown-sugar oatmeal.

8 c. apple juice

3 c. cranberry juice

1 t. whole cloves

1 t. whole allspice

6 4-inch cinnamon sticks

1 orange, quartered

Combine apple juice and cranberry juice in a slow cooker. In a tea ball or on a square of cheesecloth, combine cloves and allspice. Tie cloth into a pouch and add to juice mixture. Add cinnamon sticks and orange wedges to slow cooker. Cover and cook on high setting for at least one hour, until warmed through and flavors are blended. Serves 6 to 8.



Boiled cider is a terrific topping for pancakes or oatmeal...desserts too. It's simple to make. Pour 2 quarts apple cider into a heavy saucepan. Bring to a boil, then reduce heat and simmer gently for 1-3/4 hours, until cider has boiled down to 1-1/2 cups. Cool; refrigerate in a wide-mouth jar.

Morning Frost on the Pumpkins

Laurie's Cozy Oatmeal

Laurie Wilson
Fort Wayne, IN

There's nothing like a bowl of this warming oatmeal with a dash of milk or cream on a chilly fall morning.

- | | |
|---|----------------------------|
| 2 c. milk | 1/2 c. chopped pecans |
| 1 c. long-cooking oatmeal,
uncooked | 1/4 c. brown sugar, packed |
| 1 c. Granny Smith apple, peeled,
cored and chopped | 1 T. butter, melted |
| 1/2 c. raisins | 2 T. maple syrup |
| | 1 t. cinnamon |

Place all ingredients in a lightly greased slow cooker; mix well. Cover and cook on low setting for 7 to 8 hours. Stir before serving. Serves 4.

Apple-Cinnamon Bread in Jars

Dale Duncan
Waterloo, IA

Topped with a little apple butter, slices of this bread are out-of-this-world good!

- | | |
|----------------------------|--|
| 1 c. all-purpose flour | 2 eggs, lightly beaten |
| 1-1/2 t. baking powder | 1/4 c. cinnamon applesauce |
| 1 t. cinnamon | 1 Gala apple, peeled, cored
and diced |
| 1/4 t. salt | 1/2 c. chopped walnuts |
| 1/2 c. brown sugar, packed | 1/2 c. warm water |
| 2 T. butter, softened | |

In a bowl, combine flour, baking powder, cinnamon and salt; mix well and set aside. In a separate bowl, mix together brown sugar, butter, eggs, applesauce and apple; mix well. Stir in walnuts. Add sugar mixture to flour mixture and mix well until moistened. Evenly spoon mixture into 2 greased and floured wide-mouth canning jars. Cover jars with lightly greased aluminum foil. Place jars in a slow cooker; pour 1/2 cup warm water around jars. Cover and cook on high setting for 1-1/2 to 2 hours, until a toothpick tests clean. Remove jars from slow cooker. Let cool for 10 minutes before turning out loaves. Makes 2 loaves.

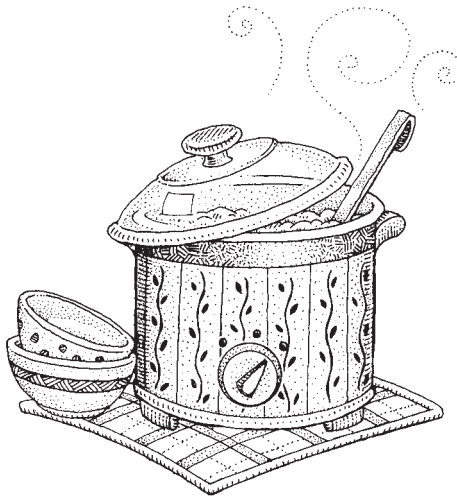


Overnight Pineapple-Banana Oatmeal *Annette Ingram Grand Rapids, MI*

Yogurt and oatmeal are two of my favorite breakfast foods, so I thought, "Why not combine them?" Toss in a little fruity pineapple, and it makes one tasty wake-up call!

- | | |
|-------------------------------------|------------------------------|
| 1/2 c. steel-cut oats, uncooked | 1/2 t. cinnamon |
| 2 c. unsweetened coconut milk | 1 ripe banana, mashed |
| 3/4 c. pineapple, diced and divided | 3 T. chopped pecans, divided |
| 1 t. vanilla extract | 1/2 c. coconut yogurt |

Place oats, coconut milk, 1/2 cup pineapple, vanilla and cinnamon in a lightly greased 2-quart slow cooker. Cover and cook for 8 hours. After 8 hours, stir oatmeal well. In a bowl, combine banana and 2 tablespoons pecans; fold into oatmeal. In a separate bowl, combine yogurt, remaining pineapple and remaining pecans. Top servings of oatmeal with yogurt mixture. Serves 2 to 3.



The difference between rolled and steel-cut oats is all in how they're made. Rolled oats are steamed, rolled and toasted, making them flat. Steel-cut oats are just coarsely chopped. This gives them a different texture and longer cooking time.

Morning Frost on the Pumpkins

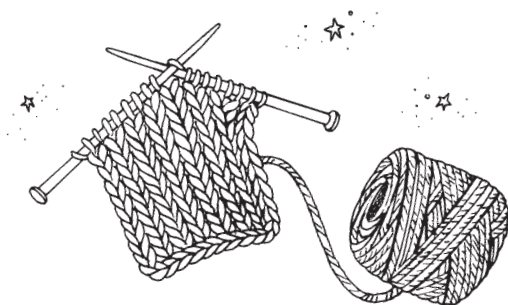
Bacon & Cheese Breakfast Casserole

Valerie Sholes
Minneapolis, MN

*This casserole is full of lots of tasty breakfast favorites...
sure to please even the pickiest of eaters.*

- | | |
|--|--|
| 1 T. oil | 1 doz. eggs |
| 1 onion, chopped | 1 c. skim milk |
| 32-oz. pkg. frozen shredded hashbrowns, thawed | 1 T. dried parsley |
| 1 green pepper, chopped | 1 t. dry mustard |
| 1/2 lb. bacon, crisply cooked and crumbled | 2 t. salt |
| 8-oz. pkg. shredded Cheddar cheese | 1 t. pepper |
| 8-oz. pkg. shredded mozzarella cheese | Optional: additional shredded Cheddar cheese |

Heat oil in a skillet over medium heat. Sauté onion in oil until translucent. Stir in hashbrowns and cook until golden. Place half the hashbrown mixture in a lightly greased slow cooker. Top hashbrown mixture with green pepper, bacon and cheeses; set aside. In a bowl, beat together eggs, milk, parsley, mustard, salt and pepper. Pour egg mixture over cheese in slow cooker. Cover and cook on low setting for 5 to 6 hours, until a knife tip tests clean. Sprinkle a little extra cheese on servings, if desired. Serves 8 to 10.



Back-to-school time isn't just for kids. Treat yourself to a class that you've been longing to try...whether it's knitting, cooking, yoga or even a foreign language. Take a girlfriend along for twice the fun!



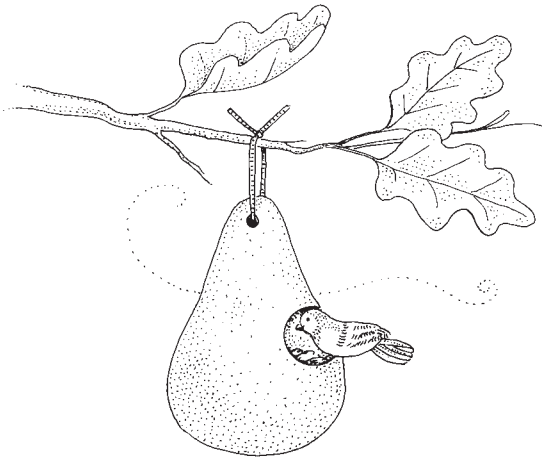
Slow-Cooked Green Eggs & Ham

*April Jacobs
Loveland, CO*

This dish is named after one of my son's favorite books. It's one of the few ways I can get him to eat spinach, so I'm glad he likes it. We'll sometimes stir this up for dinner too.

- | | |
|---------------------------|----------------------------------|
| 6 eggs | 1/4 t. pepper |
| 1/4 c. milk | 1/3 c. mushrooms, diced |
| 1/2 c. plain Greek yogurt | 1 c. baby spinach |
| 1/2 t. dried thyme | 1 c. shredded Pepper Jack cheese |
| 1/2 t. onion powder | 1 c. cooked ham, diced |
| 1/2 t. garlic powder | Optional: grated Parmesan |
| 1/2 t. salt | cheese |

In a bowl, whisk together eggs, milk, yogurt and seasonings until smooth. Stir in mushrooms, spinach, cheese and ham. Spoon egg mixture into a lightly greased slow cooker. Cover and cook on high setting for 1-1/2 to 2 hours, until eggs are set. Sprinkle servings with Parmesan cheese, if desired. Serves 6.



A crispness in the autumn air means that the birds will soon be at your winter feeders...don't forget to stock them with seed!

Morning Frost on the Pumpkins

Pumpkin Spice Latte

Marsha Baker
Pioneer, OH

Why go out and pay for a similar latte when you can make one just as tasty in your own kitchen? This drink is delicious, and it makes the house smell delicious too!

2 c. milk
1/2 c. brewed espresso,
or 3/4 c. strong brewed
coffee
2 T. canned pumpkin

2 T. sugar
2 T. vanilla extract
1/2 t. pumpkin pie spice
Garnish: whipped cream,
cinnamon

Combine milk and espresso or coffee in a mini slow cooker. Whisk in pumpkin, sugar, vanilla and spice until combined. Cover and cook on high setting for 2 hours, or until warmed through. Whisk again before serving. Top mugs with a dollop of whipped cream and sprinkle with cinnamon. Serves 2 to 3.



I would rather sit on a pumpkin and have it all to myself,
than be crowded on a velvet cushion.

— Henry David Thoreau



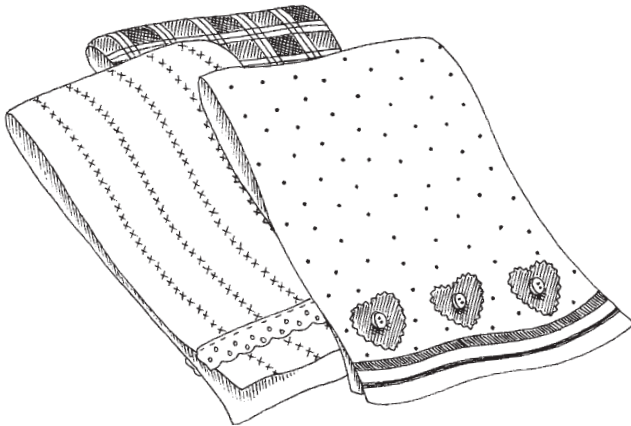
Mrs. Finnegan's Pumpkin Tea Bread

Lynda Robson
Boston, MA

A good family friend of ours used to make this bread all the time. She'd give us loaves wrapped in colorful plastic wrap tied with a big bow. We couldn't wait to slice it up and dig in!

1/2 c. oil	1-1/2 c. all-purpose flour
1/2 c. sugar	3/4 t. salt
1/2 c. brown sugar, packed	1/2 t. cinnamon
2 eggs, beaten	1/2 t. nutmeg
1 c. canned pumpkin	1 t. baking soda

In a bowl, mix together oil and sugars. Stir in eggs and pumpkin; set aside. In a separate bowl, mix together flour, salt, cinnamon, nutmeg and baking soda. Stir flour mixture into pumpkin mixture until combined. Spoon batter into a greased 32-ounce metal coffee can; place in slow cooker and cover with 6 to 8 paper towels. Cover and cook on high setting for 3 to 3-1/2 hours, until a toothpick tests clean. Makes one loaf.



Tea towels from the 1950s are perfect bread-basket liners...they'll keep freshly baked bread toasty warm and add a dash of color to the table.

Morning Frost on the Pumpkins

Cinnamon Rolls

*Peggy Pelfrey
Ashland City, TN*

This recipe is easy to make for a leisurely brunch or a sleep-in Saturday or Sunday morning. The house fills with the delicious smell of cinnamon rolls...yummy!

1/4 c. butter, melted	12-oz. can refrigerated biscuits
1 t. vanilla extract	Optional: chopped pecans
1/2 c. brown sugar, packed	1-1/3 c. powdered sugar
1 T. plus 1 t. cinnamon, divided	2 T. milk

In a small bowl, mix together melted butter and vanilla; set aside. In a separate bowl, combine brown sugar and one teaspoon cinnamon. Roll biscuits in butter mixture, then in brown sugar mixture until well coated. Place biscuits in a slow cooker lightly sprayed with non-stick cooking spray; sprinkle with pecans, if using. Place a paper towel on top of slow cooker and cover with lid. Cook on low setting for 2 to 3 hours. Meanwhile, mix together powdered sugar, milk and remaining cinnamon in a small bowl. When rolls are done, drizzle with glaze. Serves 8.



Tuck odds & ends of leftover cinnamon rolls, fruit muffins and doughnuts into a freezer container...they're scrumptious in your favorite bread pudding recipe.



Deluxe Oatmeal

Jean Marie De Perna
Fairport, NY

*The taste and texture of steel-cut oatmeal is
second to none...a real treat!*

- | | |
|-------------------------------|---|
| 1 c. steel-cut oats, uncooked | 1/2 t. cinnamon |
| 2 c. milk | 1 c. apple, peeled, cored and
finely chopped |
| 1/4 c. brown sugar, packed | 1/2 c. raisins |
| 1 T. butter, melted | 1/2 c. chopped walnuts |
| 1/4 t. salt | |

Mix together all ingredients in a slow cooker sprayed with non-stick vegetable spray. Cover and cook on low setting for 8 to 9 hours. Stir before serving. Serves 4.

Banana-Walnut Oatmeal

Samantha Starks
Madison, WI

*The perfect way to add new flavors to your oatmeal...try it with
your other favorite fruits too!*

- | | |
|-------------------------------------|---|
| 6 c. milk | 6 T. brown sugar, packed |
| 4 c. long-cooking oats,
uncooked | 2 t. cinnamon |
| 4 bananas, sliced | 1/2 t. salt |
| 3/4 c. chopped walnuts | Garnish: vanilla yogurt, sliced
strawberries |

Combine all ingredients except garnish in a lightly greased slow cooker. Cover and cook on low setting for one to 2 hours. Stir before serving. Top servings with a dollop of yogurt and some sliced strawberries. Serves 8 to 10.

**Don't pour that canned fruit juice down the drain...use it to make tasty,
fruity ice cubes. Just pour juice into ice cube trays and freeze. Mix and match
flavors to find your favorite...the sky's the limit!**

Morning Frost on the Pumpkins

Slow-Cooked Fruit Compote

Connie Hilty
Pearland, TX

This compote is tasty served on its own in a bowl topped with a little whipped cream or sweetened flaked coconut, or use it to top your pancakes, waffles, French toast...even oatmeal!

15-oz. can sliced peaches,
drained

15-oz. can dark red cherries,
drained

15-oz. can sliced pears, drained

15-oz. can apricot halves,
drained

1/4 c. light brown sugar, packed

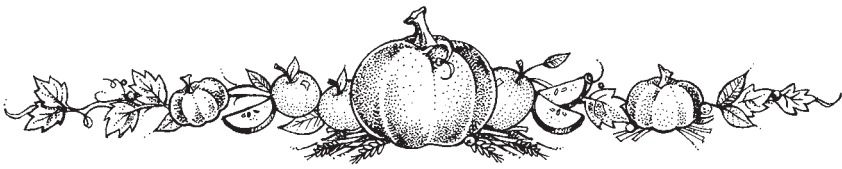
1/4 c. orange juice

1/2 t. cinnamon

Add fruits and remaining ingredients to a slow cooker; gently stir. Cover and cook on low setting for 3 to 5 hours, until sauce is thickened and fruit is soft; stir again before serving. Serves 6 to 8.



Use a grapefruit spoon to hull strawberries...so easy!



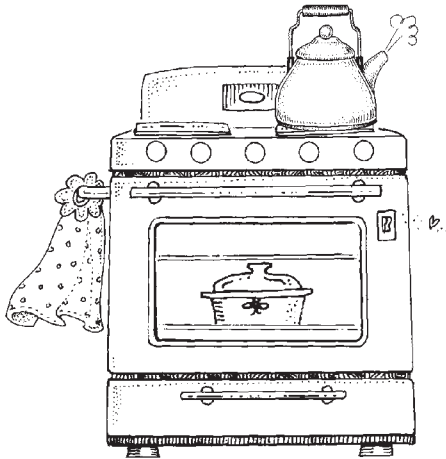
Breakfast Hot Tots

Jill Ross
Pickerington, OH

*This breakfast casserole is sure to hit the spot
with even the heartiest appetites!*

- | | |
|--|---|
| 14 pork breakfast sausage links,
sliced | 1 doz. eggs, beaten
seasoned salt and pepper
to taste |
| 2 c. frozen potato puffs, thawed | Optional: additional salsa |
| 2 16-oz. jars chunky salsa | |
| 2 c. shredded Monterey Jack
cheese, divided | |

Cook sausage in a skillet over medium heat until browned and no longer pink in the center, about 15 minutes; set aside. Place potato puffs in a lightly greased slow cooker; top with sausage, salsa and one cup cheese. Pour eggs over ingredients in slow cooker; sprinkle with salt and pepper. Cover and cook on high setting for 2-1/2 hours, or until a toothpick inserted in the center tests clean. Top servings with remaining cheese and salsa, if desired. Serves 10.



For that authentic fall scent, fill a vintage teakettle with mulling spices and cinnamon sticks, then fill with water. Let it gently simmer on the stove so the sweet fragrance fills your home.

Morning Frost on the Pumpkins

Spicy Apricot-Pear Chutney

Connie Bryant
Topeka, KS

A spicy-sweet treat perfect on toast or English muffin.

6 pears, cored and diced	2 c. sugar
2 c. dried apricots, chopped	2 t. lemon zest
1/4 c. green onion, sliced	1/2 t. red pepper flakes
1/4 c. lemon juice	

Combine all ingredients in a slow cooker. Cover and cook on low setting for 3 to 4 hours, until pears are tender and sauce has thickened. Spoon into covered containers and refrigerate for up to 2 weeks. Makes about 7 cups.

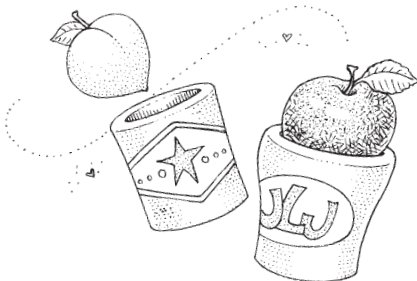
Autumn Applesauce

Tiffany Bodge
Universal City, TX

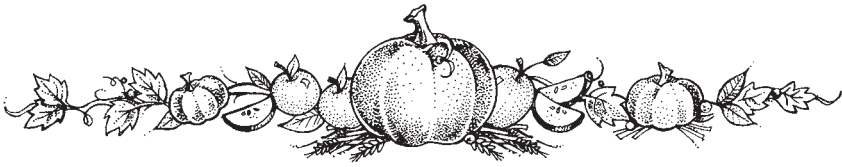
This started out as my son's favorite applesauce and has slowly become everyone's favorite.

8 Gala apples, peeled, cored and quartered	1/4 c. maple syrup
2 T. lemon juice	2 T. brown sugar, packed
3/4 c. water	1-1/2 t. cinnamon

Combine apples and lemon juice in a slow cooker; stir to coat. Add remaining ingredients to apple mixture; mix well. Cover and cook on high setting for 4 to 5 hours, until apples are very soft; let cool. Spoon cooked apple mixture into a food processor; blend to desired consistency. Serves 8.



Toting soft fruit like apples, peaches or apricots? Tuck them into foam drink cozies first so they don't bruise.



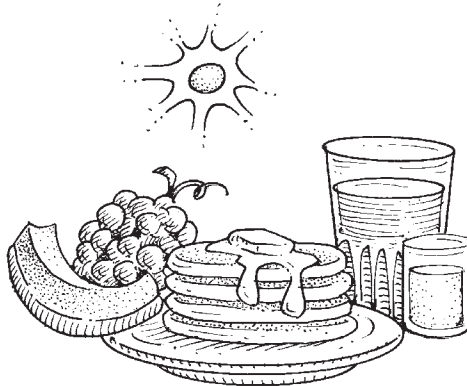
Breezy Brunch Florentine

Cathy Hillier
Salt Lake City, UT

This recipe is perfect when I have the ladies in my book club over for brunch. We'll sit and talk about our books, drink hot tea, and before you know it, this tasty dish is done. I think I've given the recipe to everyone in my book club!

1-1/2 c. shredded Colby cheese, divided	6 eggs
9-oz. pkg. frozen spinach, thawed and drained	1-1/2 c. milk
1 c. wheat bread, cubed	1/2 c. whipping cream
1 c. sliced mushrooms	1 t. salt
1/2 c. green onions, thinly sliced	1 t. pepper
	1 t. garlic powder

Sprinkle half the cheese into a lightly greased slow cooker. Top cheese with spinach, bread, mushrooms and green onions. In a bowl, beat together eggs, milk, cream and seasonings. Pour egg mixture over ingredients in slow cooker. Sprinkle remaining cheese on top; do not stir. Cover and cook on high setting for 1-1/2 to 2 hours, until a toothpick inserted near the center tests clean. Serves 6 to 8.



Invite your neighbors over for breakfast or brunch. Welcome them with steaming mugs of cider or coffee and frosty glasses of juice or milk. Serve favorite foods buffet-style...what a fun way to enjoy each other's company!

Morning Frost on the Pumpkins

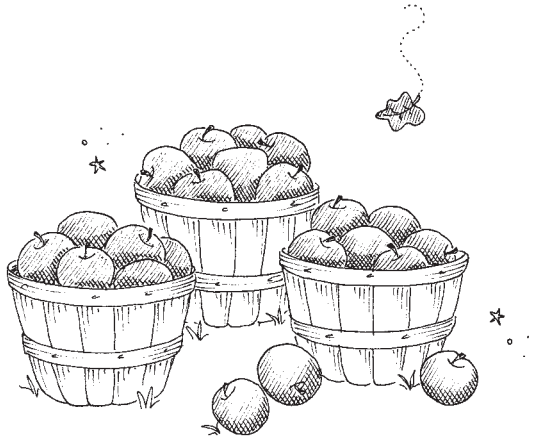
Grandma Rosie's Sausage & Bread Breakfast Pudding

Robin Hill
Rochester, NY

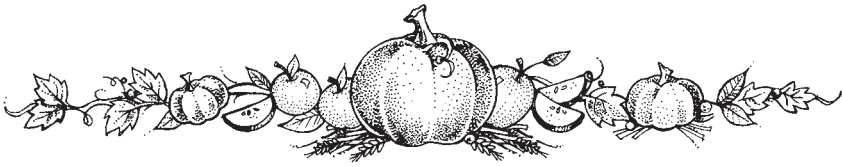
My Grandma Rosie used to make this delicious breakfast for us before we'd head out to her apple trees to pick apples for the applesauce we would have for dinner. It kept us kids full...until lunch, anyway!

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| 4-1/2 c. Italian bread, cubed and divided | 1/4 t. salt |
| 3 Granny Smith apples, peeled, cored and chopped | 2 c. milk |
| 1 t. cinnamon | 1/4 c. maple syrup |
| 1/2 t. allspice | 16-oz. pkg. ground pork breakfast sausage, browned and divided |
| 1/4 c. light brown sugar, packed | |

Press half the bread cubes into a lightly greased slow cooker; set aside. In a large bowl, combine apples, cinnamon, allspice, brown sugar and salt; mix well. Add milk and maple syrup; stir. Spoon half the apple mixture over bread in slow cooker, pressing down gently. Spoon half the sausage over apple mixture. Layer with remaining bread cubes, sausage and apple mixture. Cover and cook on low setting for 6 hours. Serves 4 to 6.



A trip to the apple orchard will give you bushels of crisp, crunchy apples to share. Pass on a favorite apple recipe with a basket of fresh-picked apples.



Cajun Crockery Breakfast

Heather Garthus
Newfolden, MN

This recipe is perfect for busy families. I run a daycare out of my home, and this delicious dish really comes in handy in a pinch.

- | | |
|---|---|
| 32-oz. pkg. frozen diced potatoes | 3 c. shredded sharp Cheddar cheese |
| 2 c. ground pork breakfast sausage, browned | 1 doz. eggs |
| 1 c. onion, finely chopped | salt, pepper and Cajun seasoning to taste |
| 1/2 c. green pepper, chopped | 1/4 c. milk |
| 1/2 c. mushrooms, chopped | |

Place half the diced potatoes in a slow cooker; top with all of the sausage and half each of the onion, green pepper, mushrooms and cheese. Repeat layering once more, ending with cheese. In a bowl, beat together eggs, seasonings and milk. Pour egg mixture over ingredients in slow cooker. Cover and cook on high setting for 4 to 6 hours, until a toothpick inserted near the center tests clean. Serves 10.

Western Omelet Casserole

Tiffany Brinkley
Broomfield, CO

Is there anything as tasty as a Western omelet? The crisp pepper, salty ham and melty cheese...mmm! Makes my mouth water just thinking about it.

- | | |
|--|-------------|
| 32-oz. pkg. frozen shredded hashbrowns | 1 doz. eggs |
| 1 lb. cooked ham, cubed | 1 c. milk |
| 1 green pepper, diced | 1 t. salt |
| 1/2 onion, chopped | 1 t. pepper |
| 1-1/2 c. shredded Cheddar cheese | |

Layer 1/3 each of potatoes, ham, green pepper, onion and cheese in a slow cooker. Repeat layering 2 more times, ending with cheese. In a bowl, beat together eggs, milk, salt, and pepper. Pour over mixture in slow cooker. Cover and cook on low setting for 8 to 10 hours, until a toothpick inserted near the center tests clean. Serves 8 to 10.

Morning Frost on the Pumpkins

Fruit & Nut Granola

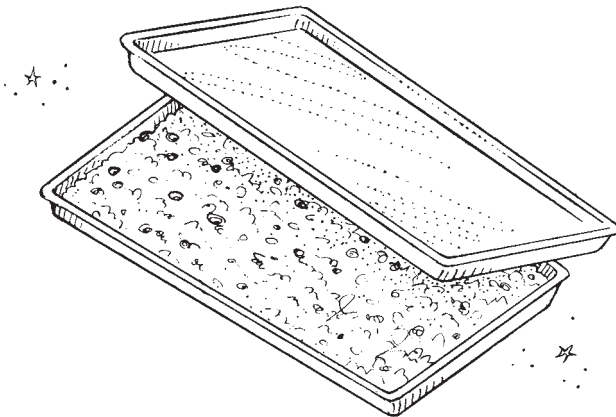
Grace Smith
Vancouver, British Columbia

This easy granola is so simple to make, and it makes our house smell soooo good! Sprinkle it over yogurt or fruit...even eat it topped with a little milk for a healthy breakfast cereal.

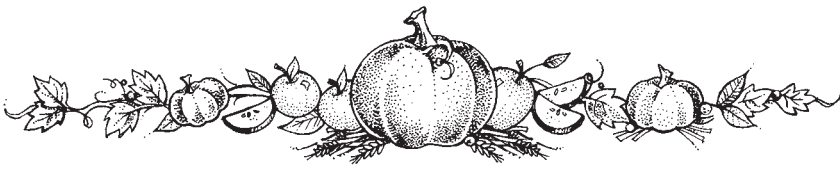
6 T. applesauce
1/4 c. maple syrup
2 T. brown sugar, packed
1 t. cinnamon
1/4 t. salt
1/4 t. vanilla extract

1/4 t. almond extract
3 c. long-cooking oats,
uncooked
1 c. chopped pecans
1 c. chopped dates

Combine applesauce, syrup, brown sugar, cinnamon, salt and extracts in a slow cooker; mix well. Stir in oats and pecans. Cover, leaving lid slightly ajar to let steam escape, and cook on high setting for 3 hours, stirring occasionally. Spoon granola mixture onto a baking sheet lined with parchment paper; cool completely. Break into pieces and store in an airtight container. Makes about 6 cups.



Want an easier way to break up granola? Just use another 13"x9" baking pan. When the granola has cooled on the first baking pan, press another one on top of it to break the granola up into bite-size pieces...so easy!



Blueberry Coffee Cake

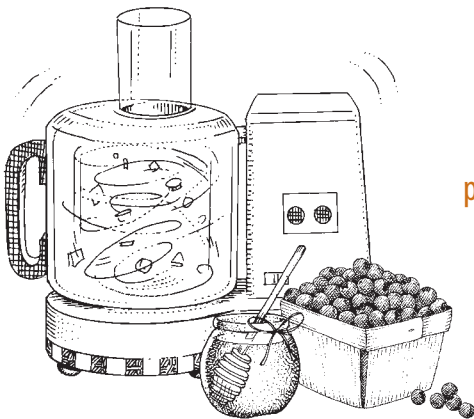
Vickie

Use your favorite berries to make something deliciously different! You can use raspberries, blackberries, even strawberries in place of the blueberries...try using a fruit-flavored yogurt too.

3/4 c. all-purpose flour
1/4 c. whole-wheat flour
1/3 c. sugar
1-1/2 t. baking powder
1/2 t. baking soda
1/4 t. salt
1/4 t. cinnamon

1 egg, beaten
1/2 c. plain yogurt
2 T. oil
1/2 t. vanilla extract
1 c. blueberries
2 c. hot water
1 T. powdered sugar

In a bowl, combine flours, sugar, baking powder, baking soda, salt and cinnamon; mix well and set aside. In a small bowl, combine egg, yogurt, oil and extract. Beat egg mixture into flour mixture until smooth; fold in blueberries. Spoon mixture into a lightly greased 2-quart casserole dish; tightly cover with aluminum foil that has been lightly sprayed with non-stick cooking spray. Pour water into a slow cooker; place casserole dish in water. Cover slow cooker and cook on high setting for 3 to 4 hours. Remove casserole dish to a wire rack; cool for 5 minutes. Invert cake onto a wire rack and cool completely. Dust with powdered sugar before serving. Serves 8.



Top baked goods with a yummy blueberry-honey butter. In a food processor, blend one pound unsalted butter, slightly softened, with one pint ripe blueberries and 1/4 cup honey until smooth.

Morning Frost on the Pumpkins

Chocolate Chip Banana Bread

Diana Chaney
Olathe, KS

This banana bread is so easy, I make it all the time. We always buy a bunch of bananas, and two or three always turn too brown. This recipe is perfect for using up those flavorful, over-ripe bananas.

2-2/3 c. biscuit baking mix,
divided
1-1/2 c. ripe bananas, mashed
3/4 c. sugar
1/3 c. butter, melted
1 t. vanilla extract

3 eggs, beaten
Optional: 2 T. bourbon
1 t. cinnamon
3/4 c. semi-sweet chocolate
chips
3/4 c. chopped pecans, toasted

Lightly grease the bottom of a slow cooker; sprinkle with 2 teaspoons baking mix. Set aside. In a bowl, mix together bananas, sugar, butter, vanilla, eggs and bourbon, if using. Stir in remaining baking mix, cinnamon, chocolate chips and pecans. Spoon batter into slow cooker. Cover and cook on high setting for 1-1/2 hours, or until a toothpick inserted near the center tests clean. Remove crock to a wire rack to cool. Remove bread from crock and cool completely on wire rack. Makes one loaf.



Store over-ripe and browned bananas in the freezer until you have enough for yummy quick breads. They'll keep for about two to three months!



Bacon-Wrapped Egg Cups

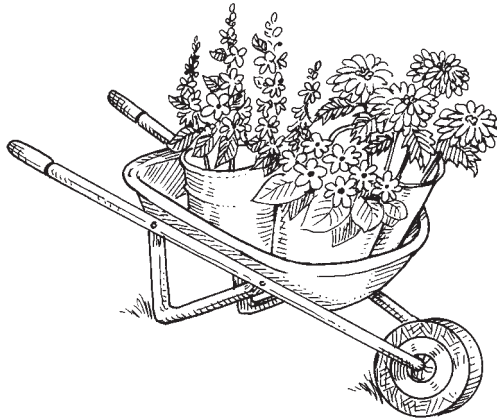
Chad Rutan
Gooseberry Patch

These tasty little breakfast cups are a hit at breakfast time. We serve them on top of thick toast slices with a few sprinkles of hot sauce or catsup.

6 slices thick-cut peppered
bacon
6 eggs
1 c. sliced mushrooms

3 roma tomatoes, diced
1 green pepper, diced
1 t. garlic, minced
salt and pepper to taste

Cook bacon in a skillet over medium heat until almost crisp; drain on paper towels. Scramble eggs to desired doneness in drippings in skillet; set aside. In a bowl, combine vegetables and garlic; season with salt and pepper. Lightly grease 6 small ramekins or custard dishes. Arrange one slice of bacon around the inside of each ramekin. Evenly spoon egg mixture and vegetables into ramekins. Place a trivet in a slow cooker; put ramekins on trivet. Add water to slow cooker to a depth of about one inch. Cover and cook on high setting for 1-1/2 to 2 hours, until warmed through and vegetables are tender. Serves 6.



Invite friends over for a plant swap this fall...everyone goes home with a new plant and a start on their own friendship garden. Keep the menu easy...ask friends to tote along their favorite slow-cooker meal with the recipe for sharing.

Morning Frost on the Pumpkins

Gingerbread Cocoa

*Kathy Grashoff
Fort Wayne, IN*

Perfect for dunking some gingerbread men or gingersnaps! One sip, and you'll never settle for powdered hot chocolate again.

2 c. sugar
1/2 c. baking cocoa
2 t. apple pie spice

1-1/2 t. ground ginger
1 gal. milk
Garnish: mini marshmallows

Combine sugar, cocoa and spices in a Dutch oven. Whisk until blended; gradually whisk in milk. Cook over medium-low heat, stirring frequently, for 20 minutes, or until heated through. Transfer to a slow cooker; keep warm on low setting. Garnish mugs of cocoa with mini marshmallows. Makes 16 cups.

Hot Vanilla Treat

*Marlene Burns
Swisher, IA*

This beverage is perfect for a chilly fall night. Sometimes I even use it as a coffee creamer.

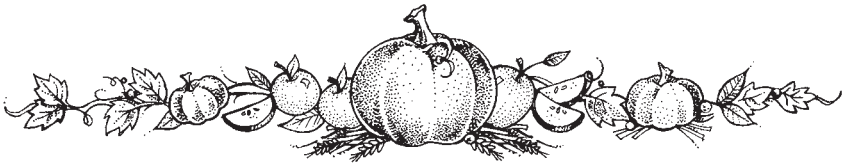
1/2 gal. milk
2 4-inch cinnamon sticks
3 T. sugar
2 T. vanilla extract

1/8 t. salt
1/8 t. nutmeg
Garnish: whipped cream,
cinnamon

Combine all ingredients except garnish in a slow cooker; mix well to dissolve sugar. Cover and cook on low setting for 2 to 3 hours, until hot. Garnish servings with whipped cream and a sprinkle of cinnamon. Serves 8.

Fill vintage-style milk bottles with homemade cocoa, set them in a wire milk bottle carrier and deliver to friends...what a tasty gift on a chilly fall day!





Sweet & Spicy Chai Tea

Jen Thomas
Santa Rosa, CA

Whenever my husband and I go out for Indian food, we also get a mug of this tasty tea for dessert. I thought it'd be a wonderful replacement for my morning coffee, so I whipped this up... what a treat!

- | | |
|----------------------------------|--|
| 8 c. water | 2-inch slice fresh ginger, peeled and sliced |
| 1/2 c. sugar | 2 family-size tea bags |
| 16 whole cloves | 1 c. milk |
| 16 cardamom seeds | |
| 5 4-inch cinnamon sticks, broken | |

Combine water and sugar in a slow cooker; stir until sugar dissolves. Place spices onto a piece of cheesecloth; gather and tie at the top to make a pouch. Place tea bags and spice pouch into slow cooker. Cover and cook on high setting for 2 to 2-1/2 hours. Discard tea bags and spice pouch. Stir in milk just before serving. Makes 9 cups.



The high school grandstand is always full for the Friday night football game, so cheer on your team! A thermos of warm Sweet & Spicy Chai Tea is sure to keep you warm and toasty.

Morning Frost on the Pumpkins

Sherried Fruit

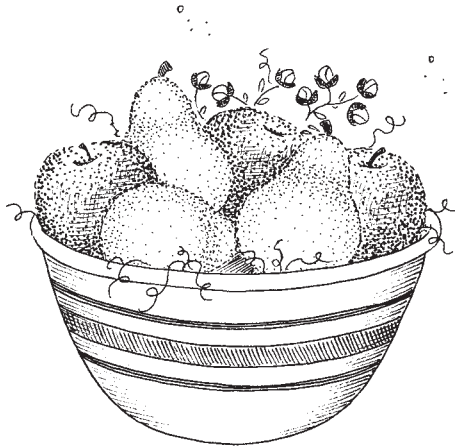
Sharon Tillman
Hampton, VA

We love to spoon this wonderful fruit mixture over our pancakes and waffles. Sometimes, I'll even put it in jars, tie them with ribbon, and give them to my family & friends for gifts...they love it!

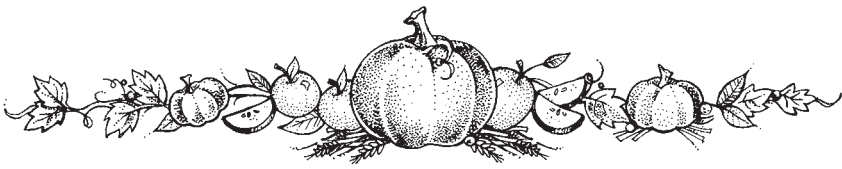
20-oz. can pineapple chunks
3 plums, pitted and sliced into thick wedges
2 apples, cored and cut into 1-inch cubes
2 pears, cored and cut into 1-inch cubes
1/2 c. dried apricots, halved

1/3 c. brown sugar, packed
1/4 c. butter, melted
1/4 c. cooking sherry or apple juice
2 T. quick-cooking tapioca, crushed
1/4 t. salt

Combine pineapple with juice and remaining fruit in a slow cooker; set aside. In a bowl, combine remaining ingredients; mix well. Spoon sugar mixture over fruit in slow cooker; stir to combine. Cover and cook on low setting for 3-1/2 to 4 hours, until fruit is tender and sauce has thickened. Serves 12 to 14.



A crockery bowl filled to the brim with ripe pears, apples and other fresh fruit makes an oh-so-simple autumn centerpiece...it's an easy way to encourage healthy snacking too!



Cheesy Bacon Quiche

Sherry Gordon
Arlington Heights, IL

Quiches are one of my favorite breakfasts, but sometimes I just don't have the time to make one the old-fashioned way. I was so excited when I found this recipe...now I can enjoy a tasty quiche whenever I want!

1 T. butter
10 eggs, beaten
1 c. half-and-half
8-oz. pkg. shredded Mexican-
blend cheese

1/2 c. spinach, chopped
1/2 t. pepper
10 slices bacon, crisply cooked
and crumbled

Coat a slow cooker with butter; set aside. In a bowl, combine eggs, half-and-half, cheese, spinach and pepper; mix well. Spoon egg mixture into slow cooker; sprinkle with bacon. Do not stir. Cover and cook on low setting for 4 hours, or until a toothpick inserted near the center tests clean. Serves 8.

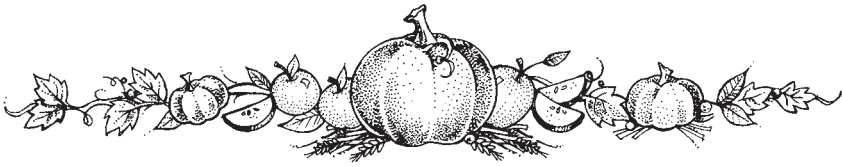


Farmers' markets are open through the fall season, so don't miss out on all the goodies for a harvest breakfast. You'll find fresh eggs, syrup and loads of veggies for a tasty quiche or omelet.



Tailgating

with
Family & Friends



Pulled Pork Sandwiches

Anne Alesauskas
Minocqua, WI

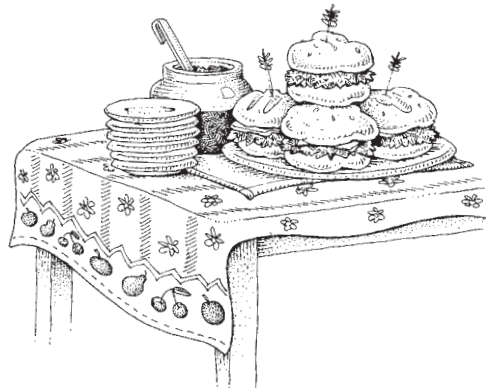
I've made this pulled pork for many years, and I've yet to come across a recipe that tastes better than this one. We love to eat it on sandwiches topped with lots of coleslaw.

2 onions, thinly sliced
1 c. apricot preserves
1/2 c. brown sugar, packed
1/2 c. barbecue sauce
2 T. Worcestershire sauce
1/4 c. cider vinegar
1/2 t. red pepper flakes
4-lb. boneless pork top loin
roast, fat trimmed

1/2 c. cold water
2 T. cornstarch
1 t. fresh ginger, peeled
and grated
1 t. salt
1 t. pepper
10 to 12 hard rolls, split

In a bowl, combine onions, preserves, brown sugar, sauces, vinegar and red pepper flakes; mix well. Place roast in a slow cooker; spoon onion mixture over roast. Cover and cook on low setting for 8 to 9 hours, until roast is very tender. Remove roast from slow cooker and shred; set aside. In a bowl, whisk together remaining ingredients except rolls; stir into juices in slow cooker. Turn to high setting and cook for 15 to 30 minutes, until juices have thickened. Stir shredded roast into juices in slow cooker. Serve shredded roast on rolls for sandwiches. Serves 10 to 12.

Cool coleslaw is always a welcome partner to pulled pork sandwiches. Mix up bagged shredded cabbage mix with bottled coleslaw dressing to taste...ready in a wink!



Tailgating with Family & Friends

Sweet-and-Sour Sausage Balls

*Drusilla Smith
Elizabethton, TN*

Add a little chopped garlic to the meatball mixture for extra flavor.

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| 2 lbs. sage-flavored ground pork sausage | 8-oz. can pineapple chunks |
| 4 slices bread, toasted and crumbled | 1-1/4 c. catsup |
| 1 egg, beaten | 1/2 c. brown sugar, packed |
| 1/2 c. onion, chopped | 1 T. low-sodium soy sauce |
| | 1 T. lemon juice |

In a bowl, mix together sausage, bread crumbs, egg and onion; mix well. Shape sausage mixture into walnut-size balls. Brown meatballs on all sides in a skillet over medium heat. Place meatballs in a slow cooker; set aside. In a bowl, mix together undrained pineapple and remaining ingredients; spoon over meatballs. Cover and cook on high setting for 3 to 4 hours, until meatballs are no longer pink in the center. Serves 10 to 12.

Bob's Sweet-and-Sour Meatballs

*Janet Owen
Vacaville, CA*

My husband and I have been taking these meatballs to potlucks for at least 30 years, and we always bring home an empty dish!

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|------------------------------|---|
| 1-1/2 lbs. ground beef | 20-oz. can pineapple chunks, drained and juice reserved |
| 1 c. dry bread crumbs | 1/3 c. vinegar |
| 1/3 c. onion, finely chopped | 1 T. soy sauce |
| 1 egg | 1/2 c. brown sugar, packed |
| 1-1/2 t. salt | 2 T. cornstarch |
| 1/4 t. ground ginger | |
| 1/4 c. milk | |

In a bowl, combine beef, bread crumbs, onion, egg, seasonings and milk. Shape into walnut-sized balls. Brown meatballs on all sides in a skillet over medium heat. Remove meatballs from skillet. Drain skillet; add reserved juice and remaining ingredients. Over medium heat, bring to a boil; boil for one minute. Add meatballs and pineapple chunks; simmer until meatballs are cooked through. For serving, transfer to a slow cooker; keep warm on low setting. Serves 8 to 10.



Spinach Queso Dip

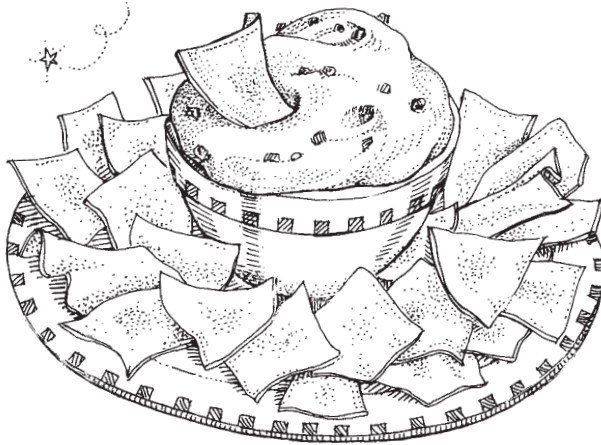
Jessica Kraus
Delaware, OH

This is the perfect dip for football season. Creamy queso and bright spinach is a flavor combination that's always a winner.

1 lb. Mexican-style pasteurized
process cheese spread, cubed
10-oz. pkg. frozen chopped
spinach, thawed and
drained well

16-oz. container salsa
8-oz. pkg. cream cheese, cubed
Optional: chopped fresh
cilantro
tortilla chips

Combine all ingredients except cilantro and tortilla chips in a slow cooker. Cover and cook on high setting for one to 2 hours, stirring occasionally, until cheeses are melted. Turn heat to low setting to keep warm. Stir in cilantro just before serving; serve with chips for dipping. Serves 10.



Your slow cooker makes a dandy server for hot beverages or dips. Keep it on the low setting to maintain the proper serving temperature.

Tailgating with Family & Friends

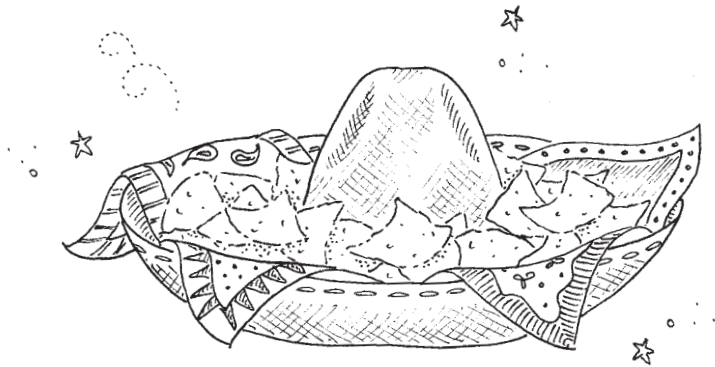
Quick & Easy Queso Blanco

Rita Morgan
Pueblo, CO

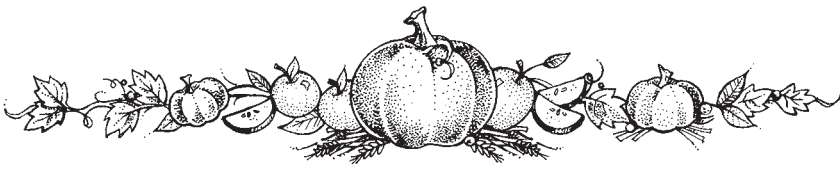
After trying a similar recipe at a local Mexican restaurant, I whipped up this dip in the slow cooker. My family thinks it blows the restaurant's recipe out of the water!

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|---|-------------------------------------|
| 1 T. oil | 1 c. milk |
| 1 onion, diced | 1-1/2 t. Mexican seasoning |
| 1-1/2 t. garlic, minced | 1/2 t. coarse pepper |
| 14-1/2 oz. can diced fire-roasted tomatoes, drained | 2 lbs. white American cheese, cubed |
| 4-1/2 oz. can chopped green chiles | tortilla chips |

Heat oil in a skillet over medium heat. Sauté onion and garlic in oil until onion is translucent, about 5 minutes. Combine onion mixture, tomatoes, chiles with juice, milk and seasonings in a slow cooker; stir to combine. Stir in cheese until well mixed. Cover and cook on low setting for 2 hours, or until cheese is melted and hot. Stir before serving. Serve with chips for dipping. Makes about 6 cups.



Do the unexpected at dinnertime! Line a sombrero with bandannas and fill with tortilla chips...perfect for munching on with Quick & Easy Queso Blanco while waiting for dinner.



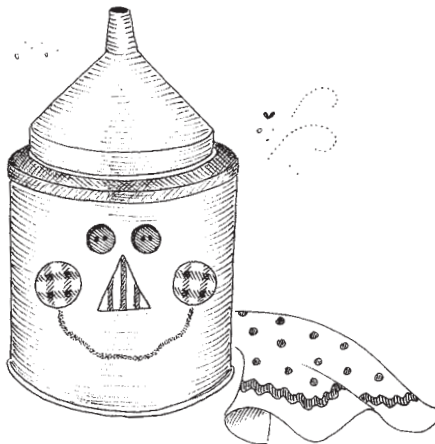
Firecracker Party Mix

Darrell Lawry
Kissimmee, FL

This party mix is a staple on my game-day potluck table. It seems like it's always the first to go. It has a delicious savory-hot flavor that guests just keep coming back for.

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|---|--------------------------|
| 8 c. popped popcorn | 1/4 c. butter, melted |
| 4 c. bite-size crispy corn cereal squares | 2 T. brown sugar, packed |
| 3 c. pretzel sticks | 1-1/2 t. salt |
| 1/4 c. Worcestershire sauce | 1/2 t. cayenne pepper |

Combine popcorn, cereal and pretzels in a slow cooker; set aside. In a bowl, mix together sauce, butter, brown sugar, salt and pepper. Drizzle sauce mixture over popcorn mixture, stirring well to coat evenly. Cover and cook on low setting for 2 to 3 hours. Remove lid and cook on low setting for one more hour. Spoon party mix onto a baking sheet to cool. Serve, or store in an airtight container. Will keep for about one week. Makes about 15 cups.



Give your favorite snacker a giant tin filled with Firecracker Party Mix. Decorate the outside of a large coffee can with acrylic paint in fun fall designs, leaves, scarecrows, pumpkins or apples...an irresistible treat!

Tailgating with Family & Friends

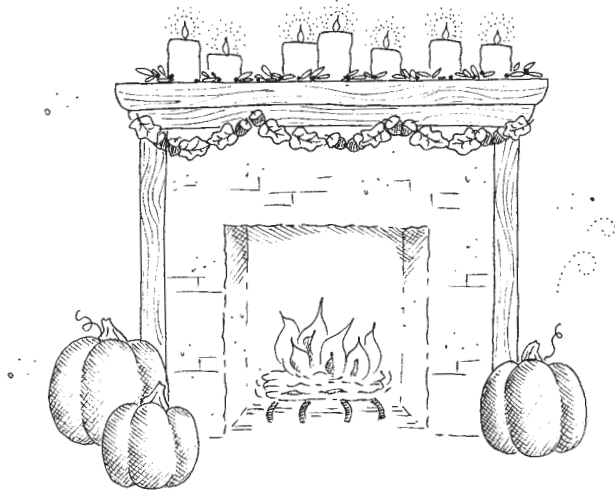
Nonie's Perfect Party Mix

Donna Reid
Payson, AZ

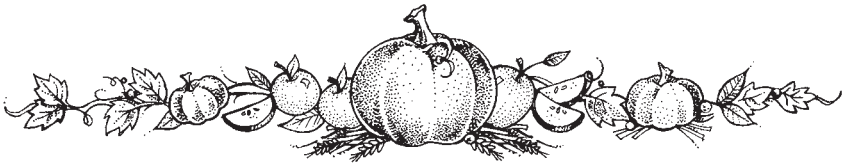
My mom used to make this party mix during the holidays. It was one of several treats she always had on her table for us to munch on. Now that Mom's gone, I make it and think of her.

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|--|---------------------------------|
| 4 c. doughnut-shaped oat cereal | 13-oz. container salted peanuts |
| 2 c. bite-size crispy rice cereal squares | 1-1/2 c. walnuts, broken |
| 2 c. bite-size crispy wheat cereal squares | 1 t. celery salt |
| 3 c. pretzel sticks | 1 t. garlic salt |
| | 2 T. grated Parmesan cheese |
| | 1/4 c. butter, melted |

Combine cereals, pretzels, nuts, seasonings and cheese in a slow cooker. Drizzle melted butter over cereal mixture; stir to coat well. Cover and cook on low setting for 3 to 3-1/2 hours. Remove lid and cook on low setting for 30 minutes more. Store in an airtight container. Makes about 14 cups.



On a cool evening, invite friends over to enjoy a crackling fire, warm mugs of cider and a favorite movie...always a fall-favorite activity.



Fall-Off-the-Bone Hot Wings

Jennie Growden
Cumberland, MD

*This recipe was born out of my love for two things...
chicken wings and quick & easy recipes.*

4 to 5 lbs. chicken wings 3 T. butter
seafood seasoning to taste
12-oz. bottle cayenne hot pepper
sauce

Place wings on an aluminum foil-lined baking sheet; sprinkle with seafood seasoning. Bake at 325 degrees for 30 minutes. Sprinkle wings with a little hot sauce; flip wings over and sprinkle with sauce again. Bake for an additional 30 minutes. Combine wings, remaining hot sauce and butter in a slow cooker. Cover and cook on high setting for one hour; reduce heat to low setting and cook for 2 to 3 hours more. Serves 10 to 15.

Classic Buffalo Chicken Dip

Lynn Williams
Muncie, IN

We love to use tortilla and corn chips for dipping too!

2 10-oz. cans chicken, drained 1 c. ranch salad dressing
2 8-oz. pkgs. cream cheese, 2 c. shredded Cheddar cheese,
softened divided
3/4 c. cayenne hot pepper sauce 2 baguette loaves, sliced

Combine chicken, cream cheese, hot sauce, salad dressing and one cup Cheddar cheese in a slow cooker. Cover and cook, stirring occasionally, on high setting for about one hour, or until cheeses are melted. Turn heat to low setting; stir in remaining Cheddar cheese until melted. Serve with baguette slices for dipping. Serves 8 to 10.



Tailgating with Family & Friends

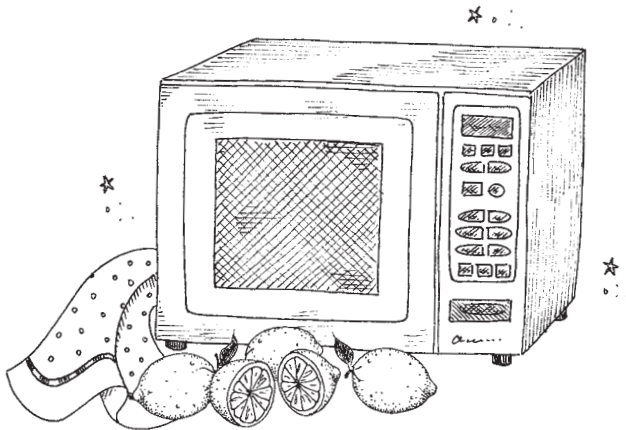
Ginger Thai Wings

Regina Vining
Warwick, RI

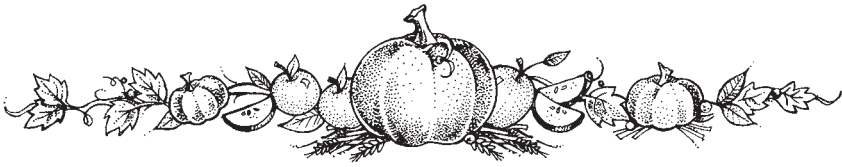
These wings have a very unique, finger-licking flavor that you can't find anywhere else. I set a plate of them out while the game's on, and before I know it, they're gone.

2-1/4 lbs. chicken wings	1/2 c. creamy peanut butter
3/4 c. water, divided	2 T. soy sauce
1 T. lime juice	2 cloves garlic, minced
3/4 t. ground ginger, divided	1/4 t. red pepper flakes

Place wings in a slow cooker. Add 1/4 cup water, lime juice and 1/4 teaspoon ginger to wings; stir to coat well. Cover and cook on low setting for 5 to 6 hours. Meanwhile, whisk together peanut butter, remaining water, remaining ginger and other ingredients in a small saucepan over medium heat. Cook, whisking constantly, until mixture is smooth. Remove wings to a serving bowl. Drizzle peanut sauce over wings. Toss to coat well. Serves 12.



Heat limes or lemons in the microwave for 30 seconds before squeezing...
you'll get twice the juice!



Steamburgers

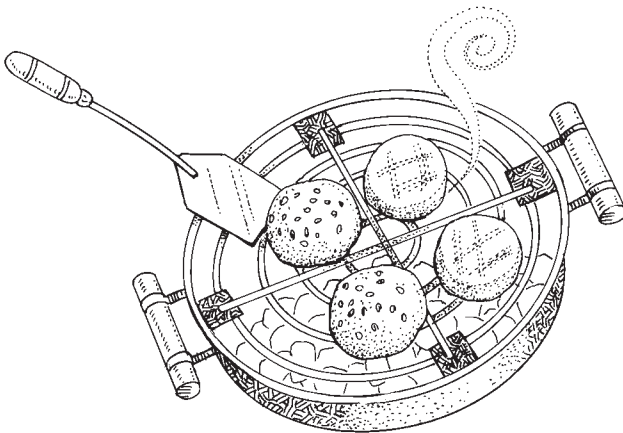
Roberta Oest
Astoria, IL

*My family & friends love this simple sandwich recipe.
It's a perfect old-fashioned favorite paired with a chocolate cola
or a root beer float!*

2 lbs. ground beef chuck
2-1/4 T. onion soup mix
1 T. Worcestershire sauce
1/4 t. pepper

1/2 c. water
8 to 10 hamburger buns, split
Optional: catsup

Brown beef in a skillet over medium heat; drain. Spoon beef into a slow cooker; stir in soup mix, sauce, pepper and water. Cover and cook on low setting for 2 to 4 hours, until heated through and liquid is absorbed. Spoon onto buns for sandwiches; top with catsup, if desired. Serves 8 to 10.



**Burger buns just taste better toasted...and they won't get soggy!
Butter buns lightly and place them on a hot grill for 30 seconds to
one minute on each side, until toasty.**

Tailgating with Family & Friends

BBQ Beef Sandwiches

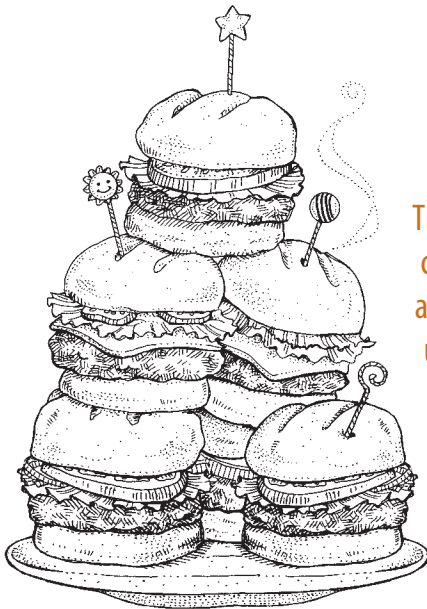
Terry Kenaston
Keizer, OR

This recipe is a family favorite. I often make it at home and then take it in a gallon freezer bag when we go for a weekend on the Oregon Coast. It's so simple...just reheat and serve!

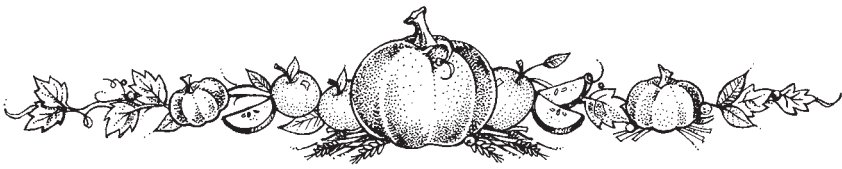
3-lb. beef chuck roast
1/2 c. water
3 T. cider vinegar
2 T. Worcestershire sauce

1 t. chili powder
18-oz. bottle barbecue sauce
6 to 8 hard rolls, split

Place roast in a slow cooker; set aside. In a bowl, combine remaining ingredients except barbecue sauce and rolls; spoon over roast. Cover and cook on low setting for 7 to 8 hours, until roast is very tender. Remove roast from slow cooker and shred with 2 forks. Stir barbecue sauce into shredded roast. Spoon shredded roast onto rolls for sandwiches. Serves 6 to 8.



Turn your favorite shredded pork, beef or chicken barbecue recipe into a delicious appetizer. Serve up bite-size sandwiches using brown & serve rolls as mini buns.



Kara's Sauerkraut Meatballs

Sherry Simon
Watertown, WI

A delicious, easy crowd-pleaser...guests love these meatballs! My friend Kara brings them to almost every get-together, and they're always a huge hit. Any leftovers are delicious on spaghetti the next day.

16-oz. can whole-berry
cranberry sauce
12-oz. jar chili sauce
1-1/2 c. water

1/2 c. brown sugar, packed
16-oz. can sauerkraut, drained
28-oz. pkg. frozen meatballs

In a bowl, mix together sauces, water and brown sugar until combined; set aside. Combine sauerkraut and meatballs in a slow cooker; spoon sauce mixture over all. Stir to mix well. Cover and cook on low setting for 6 hours, or until heated through. Serves 8 to 10.



The easiest cranberry sauce ever! Combine one pound fresh cranberries, one cup sugar and 1/2 cup water. Stir in the zest of 2 oranges, and then the oranges, chopped. Place in a slow cooker and cook on high setting for 2 hours, stirring once. Refrigerate until chilled.

Tailgating with Family & Friends

Honey-Garlic Meatballs

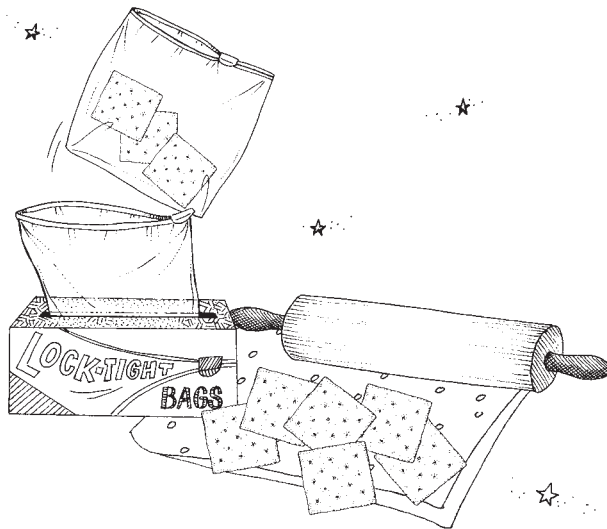
Candace Eshkakogan
Massey, Ontario

This is my go-to recipe for get-togethers, holidays, special events... even movie night. It's so easy to toss together, and the taste is just out of this world.

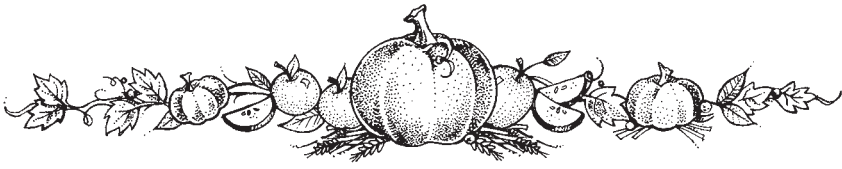
2 lbs. lean ground beef
2 eggs, beaten
4 to 5 saltine crackers, finely
crushed

salt and pepper to taste
1 T. garlic powder
2 to 3 7.4-oz. jars honey-garlic
barbecue sauce

In a large bowl, combine beef, eggs, crackers, salt, pepper and garlic powder; mix well. Roll beef mixture into one to 2-inch balls. Brown meatballs on all sides in a skillet over medium heat. Transfer meatballs to a slow cooker. Spoon barbecue sauce over meatballs. Cover and cook on high setting for 2 hours, or until meatballs are no longer pink in the center. Serves 6 to 8.



Does your recipe call for cracker crumbs? Seal crackers in a plastic zipping bag, then crush with a rolling pin. No mess...works well with cookies too!



Slow-Cooked Scrumptious Salsa

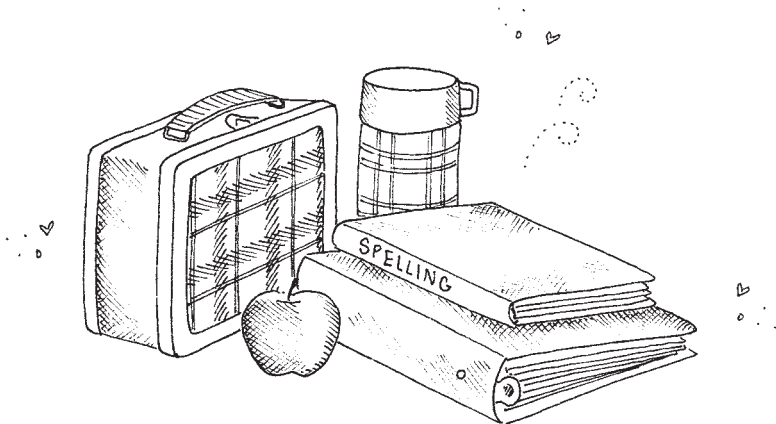
Marlene Darnell
Newport Beach, CA

Nothing beats the taste of fresh, homemade salsa. This recipe is so simple, I make it all the time with fresh produce from my backyard garden. I give it as gifts and make sure to pass the recipe along with it!

10 roma tomatoes, cored
2 cloves garlic
1 onion, cut into wedges
2 jalapeño peppers, seeded
and chopped

1/4 c. fresh cilantro, coarsely
chopped
1/2 t. salt

Combine tomatoes, garlic and onion in a slow cooker. Cover and cook on high setting for 2-1/2 to 3 hours, until vegetables are tender. Remove crock and let cool. Combine cooled tomato mixture and remaining ingredients in a food processor or blender. Process to desired consistency. May be refrigerated in a covered container for about one week. Makes about 2 cups.



Easy lunch-box dippers! Wrap sliced apples and send along a cup of peanut butter for dipping. Try packing salsa, cream cheese or creamy salad dressing for dipping celery or carrot sticks.

Tailgating with Family & Friends

Texas Two-Step Dip

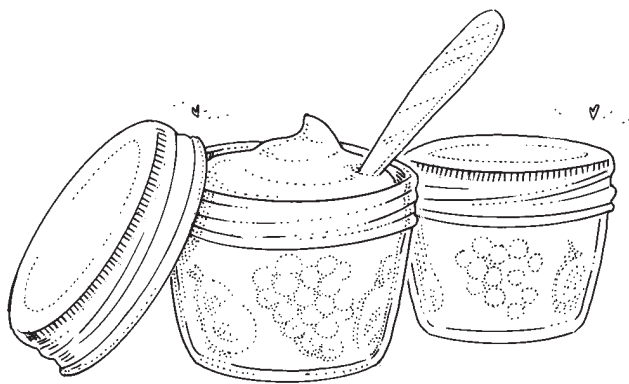
Tori Willis
Champaign, IL

My Aunt Marlene from El Paso shared this incredible dip recipe with me, and now I can't stop making it. I take it to any get-together or function I go to, and it never fails that I'm asked for the recipe.

1/2 lb. ground Italian pork
sausage
1 onion, finely chopped
2 15-oz. cans refried beans
1-1/2 c. shredded Monterey
Jack cheese

1-1/2 c. salsa
4-oz. can diced green chiles
1 t. ground cumin
corn chips or tortilla chips

Brown sausage and onion in a skillet over medium heat; drain. Spoon sausage mixture into a slow cooker. Stir in refried beans, cheese, salsa, green chiles with juice and cumin. Cover and cook on low setting, stirring occasionally, for 3 to 4 hours, until cheese is melted and dip is warmed through. Serve with chips for dipping. Serves 10 to 12.



Pack dips and sauces in mini Mason jars to take along to autumn picnics.
Veggie slices and pretzel sticks are easy to dip right into the jars...
and everyone gets their own jar!



Hot Citrus Cider

Ellen Folkman
Crystal Beach, FL

This spicy, citrusy cider is a perfect start to a home-cooked meal on a chilly fall day. For an even tastier treat, use a half gallon of apple cider instead of apple juice.

1/2 gal. apple juice

2-1/4 c. water

1-1/2 c. orange juice

3 4-inch cinnamon sticks

1 T. whole cloves

1/4 c. molasses

Garnish: apple slices

Mix together all ingredients except garnish in a large saucepan over medium heat. Simmer for 10 minutes, stirring occasionally, until heated through. Transfer to a slow cooker; keep warm on low setting. Serve in mugs, garnished with an apple slice. May be refrigerated in a covered container up to 3 days. Makes about 3 quarts.



Make fragrant fire starters from ingredients found around the kitchen! Mix together short cinnamon sticks, dried orange peel and whole cloves. Tuck inside a cardboard tube and wrap the roll with craft paper, securing the ends with twine. Toss several in a gift tote for gift-giving.

Tailgating with Family & Friends

Peachy Spiced Cider

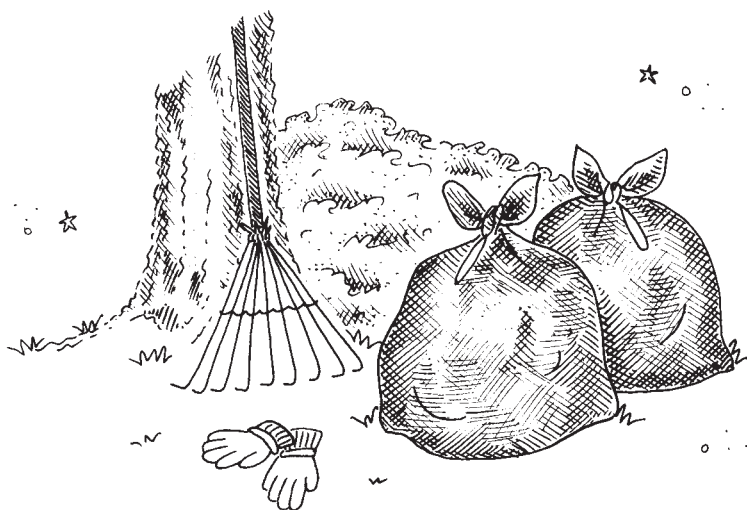
*Pam Halter
Pennsville, NJ*

A deliciously different take on the same ol' cider. It's sublime served hot in big mugs or even cold over ice with a sprig of fresh mint.

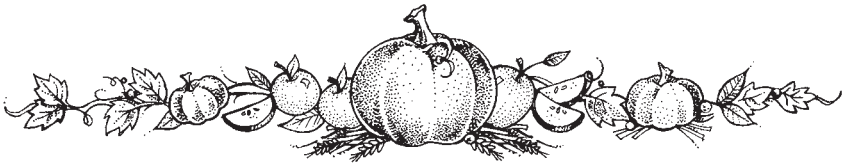
4 5-1/2 oz. cans peach or
apricot nectar
2 c. apple cider
1/2 t. ground ginger

1/2 t. cinnamon
1/2 t. ground cloves
2 apples, thinly sliced

Combine nectar, juice, and spices in a slow cooker; stir well. Cover and cook on low setting for 4 to 6 hours, until heated through. Stir before serving; float apple slices on top. Makes about one quart.



Host a neighborhood spruce-up! Everyone can help rake leaves, trim bushes, pull bloomed-out annuals...kids can help too. Afterward, share Peachy Spiced Cider and doughnuts for a perfect ending to a fun get-together.



BBQ Mustard Pigs

*Beckie Apple
Grannis, AR*

Game-day snacks are a big part of setting the winning mood at our house. This one is easy and always a favorite.

1 lb. mini smoked sausages
1/4 c. spicy brown mustard
2 c. barbecue sauce

1 c. grape jelly
1 T. smoke-flavored cooking
sauce

Combine all ingredients in a slow cooker. Cover and cook on high setting for one to 2 hours, until sausages are heated through and sauce is thickened. Serves 6.

Susie's Make-Ahead Doggy Dogs

*Susan Paffenroth
Johnson City, TN*

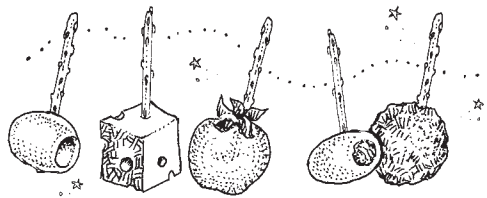
A simple appetizer that everyone's sure to love. Try using turkey or chicken hot dogs too.

3 16-oz. pkgs. hot dogs, sliced
into 1-inch pieces
18-oz. bottle barbecue sauce
20-oz. can pineapple chunks,
drained and juice reserved

1/2 c. brown sugar, packed
1/4 c. apple jelly
1/4 c. grape jelly

Place hot dogs in a slow cooker; set aside. In a saucepan over medium-low heat, combine barbecue sauce, reserved pineapple juice, brown sugar and jellies. Heat, stirring occasionally, until warmed and combined. Add pineapple chunks to hot dogs in slow cooker; spoon sauce over all. Cover and cook on low setting for 3 hours, or until heated through. Serves 12 to 15.

Use tiny pretzel sticks instead of toothpicks for spearing bite-size appetizers.



Tailgating with Family & Friends

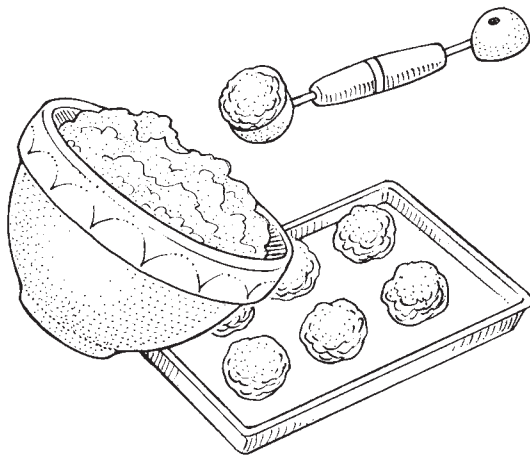
World's Best Cocktail Meatballs

Gina LiVolsi Norton
Wonder Lake, IL

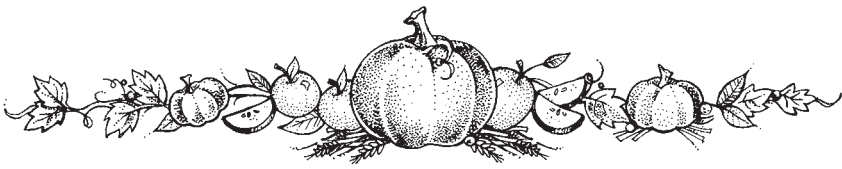
This recipe has been in our family for over 50 years. They are the best cocktail meatballs anyone has ever tasted. Just set out a crock of these and watch them disappear...enjoy!

1 lb. ground beef chuck	1 T. Worcestershire sauce
1/2 c. corn flake cereal, crushed	1/4 c. onion, finely chopped
1/2 c. evaporated milk	1 t. salt
12-oz. bottle chili sauce, divided	10-oz. jar grape jelly

In a bowl, combine beef, cereal, milk, 1/4 cup chili sauce, Worcestershire sauce, onion and salt; mix well. Cover and refrigerate for 30 minutes. Form beef mixture into walnut-size balls. Place meatballs on a baking sheet; bake at 375 degrees for 20 minutes, or until browned. Transfer meatballs to a slow cooker; set aside. In a saucepan over medium heat, combine remaining chili sauce and grape jelly. Cook and stir until jelly is melted; spoon over meatballs and stir gently. Set slow cooker to low setting for serving; heat through. Serves 10.



Making lots of meatballs? Grab a melon baller and start scooping...
you'll be done in record time!



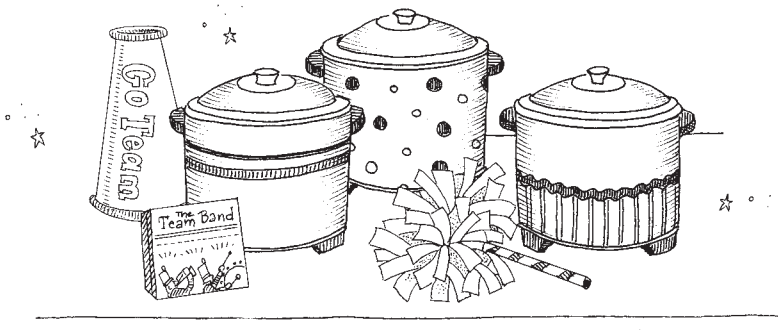
Simply Scrumptious Sticky Wings

Zoe Bennett
Columbia, SC

Get out the napkins, because these delectable treats are as messy as they are tasty. The ginger really adds a nice zip to the sauce...we love to have a big plate of these on game days.

3/4 c. dark brown sugar, packed and divided	1/2 t. cayenne pepper, divided
1/4 c. soy sauce, divided	4 lbs. chicken wings
4 cloves garlic, minced	salt and pepper to taste
2 T. fresh ginger, minced	1/4 c. water
	1/4 c. tomato paste

Combine 1/4 cup brown sugar, one tablespoon soy sauce, garlic, ginger and 1/4 teaspoon cayenne pepper in a slow cooker. Season chicken wings with salt and pepper; add to sugar mixture. Toss wings to coat well. Cover and cook on low setting for 4 to 5 hours, until chicken is tender and no longer pink in the center. Remove wings to a rack on an aluminum foil-lined baking sheet; set aside. In a bowl, combine remaining brown sugar, soy sauce and cayenne pepper, water and tomato paste; mix well. Brush wings with half of sauce. Broil wings until crisp on one side, about 10 minutes. Turn wings and brush with remaining sauce; broil until other side is crisp, about 5 minutes. Makes 8 servings.



Host a tailgating cook-off. Invite everyone in the neighborhood to bring their own game-day specialty like chili, chicken wings or barbecued ribs. Have a prize for the winner!

Tailgating with Family & Friends

Hot Crabby Crab Dip

Laurie Wilson
Fort Wayne, IN

A perfect game-day snack or a Thanksgiving Day appetizer.

- | | |
|---|---|
| 16-oz. pkg. pasteurized process
cheese spread, cubed | 3-oz. pkg. cream cheese,
softened |
| 8-oz. pkg. imitation crabmeat,
shredded | 1 T. seafood seasoning |
| 1 c. sour cream | shredded wheat crackers or
sliced French bread |

Place cheese spread in a large saucepan over low heat. Cook and stir until melted. Stir in remaining ingredients except crackers or bread; heat through. Transfer to a slow cooker; keep warm on low setting. Serve with crackers or bread for dipping. Serves 8 to 10.

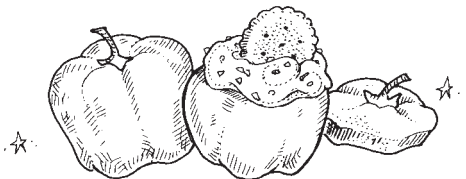
Dreaming-of-Summer Crab Dip

Wendy Ball
Battle Creek, MI

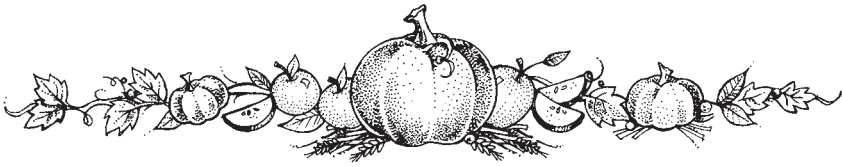
A delicious dip to serve at family get-togethers around the holidays, it has a tangy zip and reminds you of a warm day on the beach.

- | | |
|---|---|
| 12-oz. pkg. imitation crabmeat,
finely chopped | 1/3 c. green onion, sliced |
| 8-oz. pkg. cream cheese, cubed | 1 c. finely shredded Parmesan
cheese |
| 3-oz. pkg. cream cheese, cubed | assorted dippers such as
crackers and toasted
baguette slices |
| 1 c. mayonnaise | |
| 1 clove garlic, minced | |
| 1 t. shallot, minced | |

Combine all ingredients except dippers in a slow cooker; mix well. Cover and cook on low setting for 2 to 3 hours, stirring often, until cheese is melted and dip is warmed through. Serves 8 to 10.



Scooped-out red and yellow peppers
make fun containers for dips
and sauces.



Italian Beef Sandwiches

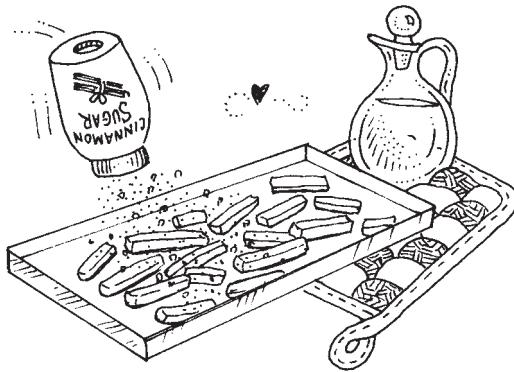
*Violet Leonard
Chesapeake, VA*

This is a perfect recipe for the slow cooker...tender beef in a savory sauce. Piled high on rolls topped with melty cheese, these sandwiches are second to none.

3 to 4 lbs. beef round steak
0.7-oz. pkg. Italian salad
dressing mix
1-oz. pkg. au jus gravy mix
15-oz. can beef consommé
12-oz. can regular or
non-alcoholic beer

1/2 c. water
2 onions, sliced
16-oz. jar pepperoncini peppers,
drained
6 to 8 crusty sandwich rolls,
split
6 to 8 slices Provolone cheese

Place beef in a slow cooker; set aside. In a bowl, combine mixes, consommé, beer, water, onions and peppers; spoon over beef in slow cooker. Cover and cook on low setting for 6 to 8 hours, until beef is very tender. Remove beef from slow cooker; shred with 2 forks. Return shredded beef to juices in slow cooker; cover and cook for an additional 30 minutes. Serve beef on rolls, topped with cheese for sandwiches. Serves 6 to 8.



Turn busy-day sandwiches into a meal with sweet potato fries...deliciously different! Slice sweet potatoes into wedges, toss with olive oil and place on a baking sheet. Bake at 400 degrees for 20 to 30 minutes, turning once, until tender. Sprinkle with a little cinnamon-sugar and serve warm.

Tailgating with Family & Friends

French Dip Sammies

Lisa Harris
Delta Junction, AK

My husband doesn't care for regular roast beef sandwiches, but he loves a good French dip and French onion soup. This dish basically makes both of his favorites...any leftovers make a savory soup the next day.

2 T. butter
2 onions, thinly sliced
3-lb. beef chuck roast
3 c. water
1 c. soy sauce

1.35-oz. pkg. onion soup mix
1 t. garlic, minced
6 to 8 sandwich rolls, split
6 to 8 slices Swiss cheese

Melt butter in a large skillet over medium heat. Cook onions in butter until golden, about 15 minutes. Spoon onion mixture into a slow cooker. Place roast on top of onions; set aside. In a bowl, combine water, soy sauce, soup mix and garlic; mix well. Pour mixture over roast. Cover and cook on low setting for 8 hours, or until roast is very tender. Remove roast from slow cooker; shred with 2 forks. Divide shredded roast among 6 to 8 roll halves; place a slice of cheese on remaining roll halves. Broil cheese-topped roll halves until cheese is melted; combine with roast-topped roll halves to form sandwiches. Serve with bowls of sauce from slow cooker for dipping. Serves 6 to 8.



French Dip Sammies are so deliciously juicy! To keep that juice from dripping, wrap individual servings in aluminum foil, then peel back as they're eaten.



Mexican Hamburgers

*Ann Christie
Glasgow, KY*

This wonderful stick-to-your-ribs sandwich cooks in the slow cooker, so it's always ready when we come in from the cold. A really tasty meal, yet extremely easy.

2 lbs. ground beef
2-1/4 c. water, divided
28-oz. can tomato purée

1 t. chili powder
pepper to taste
8 to 10 hamburger buns, split

Brown beef with one cup water in a skillet over medium heat; drain. Spoon beef into a slow cooker. Stir in remaining water and other ingredients except buns. Cover and cook on low setting for 4-1/2 to 5 hours, stirring occasionally, until heated through. Spoon beef mixture onto buns. Serves 8 to 10.

Party Joes

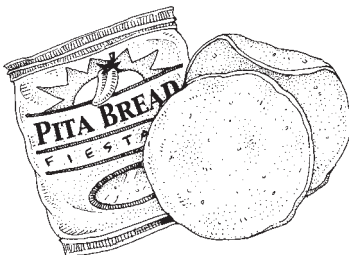
*Julie Dawson
Prospect Heights, IL*

A new twist on the classic Sloppy Joe. Super-simple to toss together and tasty too!

3 lbs. ground beef
2 c. onion, chopped
2 15-oz. cans tomato sauce
12-oz. jar chili sauce

1/2 c. steak sauce
1 T. garlic, chopped
10 to 12 onion sandwich rolls, split

Brown beef and onion in a skillet over medium heat; drain. Spoon beef mixture into a slow cooker. Stir sauces and garlic into beef mixture. Cover and cook on low setting for 2 to 3 hours, until heated through. Serve on rolls for sandwiches. Serves 10 to 12.



Make mine a wrap! Sandwiches are so tasty in flour tortillas and pitas... and a lot less messy.

Tailgating with Family & Friends

Chicago-Style Italian Beef Sandwiches *Sandra Sullivan Aurora, CO*

My husband grew up in Chicago, and he just has to have these sandwiches every so often, especially in the fall and winter. This is the best recipe...everyone raves about how good they taste. It's like you're standing in the Windy City!

3-lb. boneless beef chuck roast	1 t. dried oregano
4 t. garlic pepper	1 t. dried basil
1 T. oil	1 t. dried parsley
14-1/2 oz. can beef broth	16-oz. jar pepperoncini peppers, drained
0.7-oz. pkg. Italian salad dressing mix	8 hoagie buns, split and toasted
1 t. onion salt	2 c. shredded provolone cheese

Trim fat from roast. Season roast on all sides with garlic pepper. Heat oil in a skillet over medium heat; brown roast on all sides in oil. Transfer roast to a slow cooker. Add broth, dressing mix and seasonings to roast. Mix well; top with peppers. Cover and cook on low setting for 10 hours. Remove roast from slow cooker; shred and set aside. Remove peppers from slow cooker with a slotted spoon; place in a small bowl and set aside. Ladle juices from slow cooker into small bowls. Serve beef on buns, topped with peppers and cheese, with bowls of juices for dipping. Serves 8.



Spread a cozy buffalo-check blanket on the dining table...
instant comfort on a damp and chilly day!



Shredded Italian Turkey

Lana Rulevish
Ashley, IL

This is a deliciously different take on the shredded meat sandwich. Not only does it taste amazing, but it's a little better for you too.

- | | |
|---|--------------------------------|
| 2 c. water | 5 pepperoncini peppers, plus |
| 0.7-oz. pkg. Italian salad dressing mix | 2 T. juice |
| 3 to 4-lb. boneless, skinless turkey breast | 10 to 12 hamburger buns, split |

Combine water and dressing mix in a slow cooker; stir to mix well. Add turkey and peppers plus juice to slow cooker. Cover and cook on low setting for 7 to 8 hours, until turkey is very tender. Remove turkey from slow cooker; shred and return to juices in slow cooker. Serve shredded turkey on buns for sandwiches. Serves 10 to 12.



Slow-Hand BBQ Chicken Sandwiches

Jamie Robinson
Mesquite, TX

I've been making these tasty sandwiches since 1978. It's a perfect, easy recipe for busy cooks or cooks just starting out.

- | | |
|------------------------------|------------------------------|
| 3 to 4-lb. chicken | 1 c. water |
| 18-oz. bottle barbecue sauce | 6 to 8 hamburger buns, split |

Place chicken in a slow cooker. Combine barbecue sauce and water in a bowl; mix well. Drizzle sauce mixture over chicken. Cover and cook on low setting for 8 hours, or until chicken is very tender. Remove chicken from slow cooker; shred, discarding skin and bones. Serve chicken in buns, topped with sauce from slow cooker. Serves 6 to 8.

Tailgating with Family & Friends

LB's Beer Brats

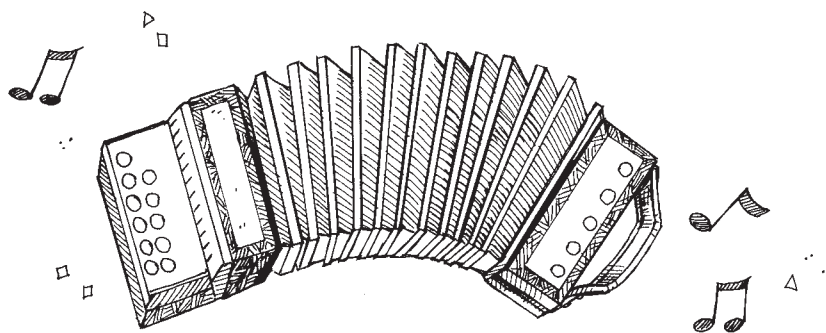
*Linene Kleppe
Manitoba, Canada*

A star at any game-day or autumn get-together...try different flavors of sausage to spice things up a bit. Everyone's sure to have a favorite!

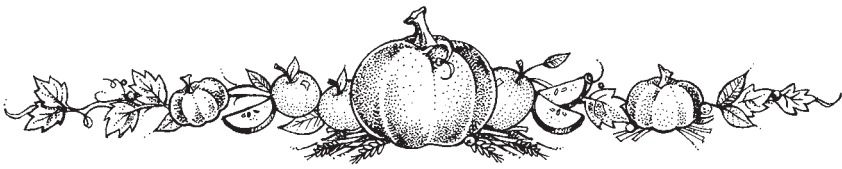
6 to 8 bratwurst sausages
1/2 yellow onion, chopped
3 cloves garlic, chopped
2 T. oil

12-oz. can regular or
non-alcoholic beer
6 to 8 sausage buns, split

In a skillet over medium heat, cook sausages, onion and garlic in oil until sausages are browned on all sides. Pierce sausages with a fork and cook for 2 more minutes. Spoon sausage mixture into a slow cooker; pour beer over all. Cover and cook on low setting for 4 to 5 hours, until sausages are no longer pink in the center. Serve sausages on buns, topped with onion from slow cooker. Serves 6 to 8.



Throw an Oktoberfest party for family & friends. Set a festive mood with polka music. Toss some brats on the grill to serve in hard rolls...don't forget the spicy mustard! Round out the menu with potato salad, homemade applesauce and German chocolate cake for dessert.



Warm & Cozy Apple Cider

Julie Pak
Henryetta, OK

*This cider is so delicious that all your friends will beg for the recipe!
Always a big hit at parties or just at home on the sofa by the fire.*

3 qts. apple juice or cider
1/2 c. caramel ice cream topping
1/2 T. cinnamon

1/2 t. ground cloves
1/4 c. red cinnamon candies

Combine all ingredients in a slow cooker; stir to mix well. Cover and cook on low setting, stirring occasionally, for 4 hours, or until candies are melted and cider is hot. Serves 12

Old-Fashioned Mulled Apple Juice

Betty Lou Wright
Hendersonville, TN

*When I'm planning holiday menus, this recipe is first on the list.
For about 30 years, family & friends have enjoyed it at Thanksgiving.
Ooh, it smells so good when simmering...it fills the house with
holiday spirit!*

8 c. apple juice
1/2 c. brown sugar, packed
6 whole cloves

3 4-inch cinnamon sticks,
broken into 1-inch pieces

Mix together all ingredients in a large saucepan over medium heat. Bring to a boil. Reduce heat to low; cover and simmer for 20 minutes. Discard spices. Transfer to a slow cooker; keep warm on low setting. Serves 6 to 8.

A blue spatterware bucket looks so festive filled with bright red apples.



Tailgating with Family & Friends

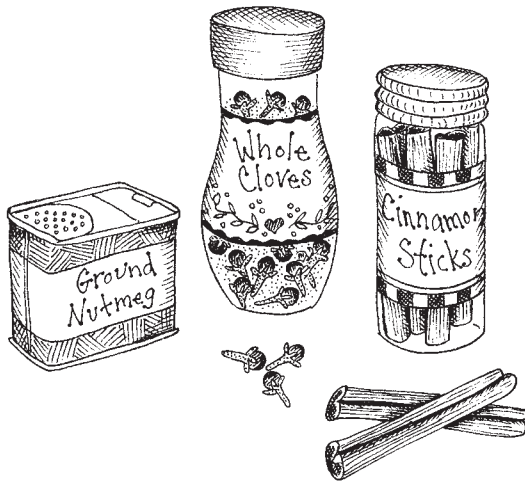
Comfort-in-a-Mug Hot Chocolate

Samantha Reilly
Gig Harbor, WA

This is some of the richest, most chocolatey hot chocolate you'll ever sip. A mug of this treat is just what the doctor ordered after a long afternoon of leaf raking or a visit to the pumpkin patch!

14-oz. can sweetened condensed milk
7-1/2 c. water
1-1/2 t. vanilla extract
1/2 c. baking cocoa
1/8 t. salt
Garnish: marshmallows

Combine condensed milk, water and vanilla in a slow cooker; stir. Mix in cocoa and salt; stir until smooth. Cover and cook on high setting for 2 hours, or until heated through and smooth. Serve in mugs, topped with marshmallows. Serves 8.



Looking to give your hot chocolate a kick? Try stirring in some exotic spices. Cardamom, nutmeg, clove, even chili powder... they're all sure to spice things up!



Rosemary-White Bean Dip

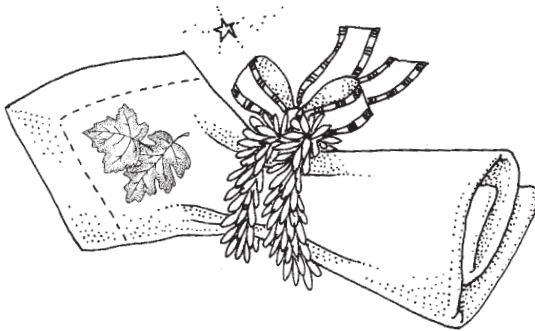
Jo Ann

Rosemary is one of my favorite herbs, so I always have a couple pots of it growing in a pot on my windowsill. A good friend shared this recipe with me, and I just knew I had to try it. So one game day I whipped up a batch, and was it a hit!

3/4 c. dried white beans
4 cloves garlic, minced
1 T. fresh rosemary, chopped
1 t. red pepper flakes
2 c. vegetable broth
salt to taste

7 T. olive oil
1-1/2 T. lemon juice
1 T. fresh parsley, chopped
assorted dippers such as
crackers, toasted baguette
slices and cherry tomatoes

Combine beans, garlic, rosemary, pepper flakes and broth in a medium slow cooker. Cover and cook on high setting for 3 hours, or until beans are soft and liquid is mostly absorbed. Remove crock and cool. Place cooled bean mixture into a blender; stir in oil and lemon juice. Process until dip reaches desired consistency. Spoon dip into a serving bowl; sprinkle with parsley. Serve with dippers. Serves 4 to 6.



Make mini wreaths of rosemary to slip around dinner napkins. Simply wind fresh rosemary stems into a ring shape, tuck in the ends and tie on a tiny bow...so pretty!

Tailgating with Family & Friends

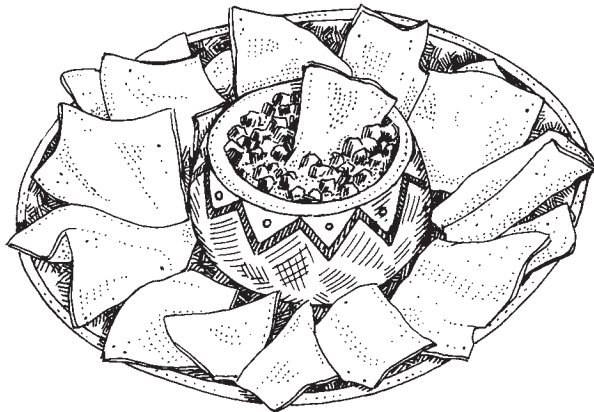
Chief Kelly's Bean Dip

Ronda Morhaim
Rogersville, TN

I have had this recipe for over 30 years...when I was in the US Navy, my supervisor shared it with me. My family clamors for it at every get-together.

1 lb. ground beef chuck	1-1/4 oz. pkg. taco seasoning
16-oz. pkg. pasteurized process cheese spread, cubed	mix
28-oz. can refried beans	1-1/2 c. salsa

Brown beef in a skillet over medium heat; drain. Combine beef and remaining ingredients in a slow cooker; stir to mix well. Cover and cook on high setting, stirring occasionally, for 4 hours, or until cheese is melted and dip is mixed. Turn heat to low setting to keep warm. Serve with tortilla chips or corn chips for dipping. Serves 10 to 12.



Have an appetizer swap with friends! Each makes a big batch of their favorite dip, spread or finger food, then get together to sample and divide 'em up. You'll all have a super variety of goodies for parties.



Girls' Day Delight

Karen Hazelett
Fremont, IN

Every year, a bunch of friends and I get together for what we call "Girls' Day." It's a weekday that we play hooky from work to relax, catch up, talk about books and eat! We swap lots of recipes, and one year our friend Sherry brought this amazing dip...everyone agreed it was a huge hit!

14-1/2 oz. can sauerkraut,
drained
2 8-oz. pkgs. cream cheese,
softened
16-oz. container sour cream

2 8-oz. pkgs. shredded Swiss
cheese
3 4-1/2 oz. jars dried beef, diced
1/2 c. milk
crackers or tortilla chips

Combine all ingredients except crackers or chips in a slow cooker; mix well. Cover and cook on high setting, stirring occasionally, for 2 hours, or until mixture is heated through and combined. Serve with crackers or chips for dipping. Serves 10 to 12.



A hollowed-out squash or pumpkin is a fun way to serve favorite dips... place it on a serving tray, fill it with a scrumptious dip and surround with a variety of crackers and veggie dippers.

Tailgating with Family & Friends

Game-Day Dip

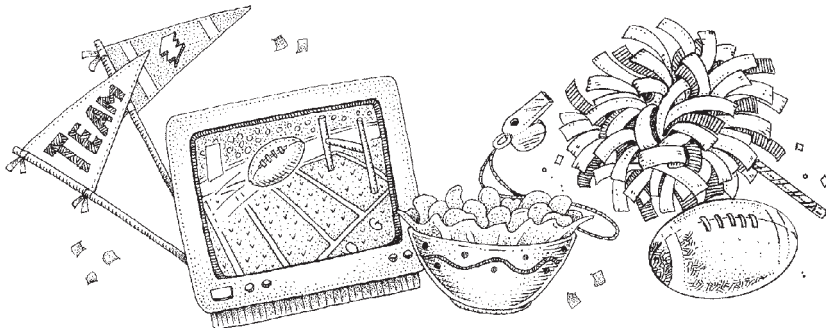
Rhonda Weaver
Leechburg, PA

My son requests this weekly when we watch our favorite Pittsburgh football team. Sunday is all about the four “F’s” in our house..family, football, food and fun! Try different flavors of diced tomatoes to mix up the flavor.

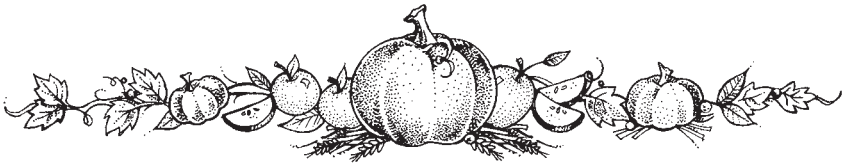
1-1/2 lbs. ground beef
1 to 2 cloves garlic, minced
salt and pepper to taste
14-1/2 oz. can petite diced
tomatoes, drained

18-oz. bottle hickory barbecue
sauce
tortilla chips

Brown beef and garlic in a skillet over medium heat; season with salt and pepper. Drain and spoon beef mixture into a slow cooker. Add remaining ingredients except chips to beef mixture; mix well. Cover and cook on low setting for 2 to 3 hours, until heated through and thickened. Serve with tortilla chips for dipping. Serves 6 to 8.



Invite friends over for snacks on game day. With hearty appetizers simmering in a slow cooker or two, you'll be able to relax and enjoy the big game with your guests!



Slow-Cooker Swiss Tomato Toddy

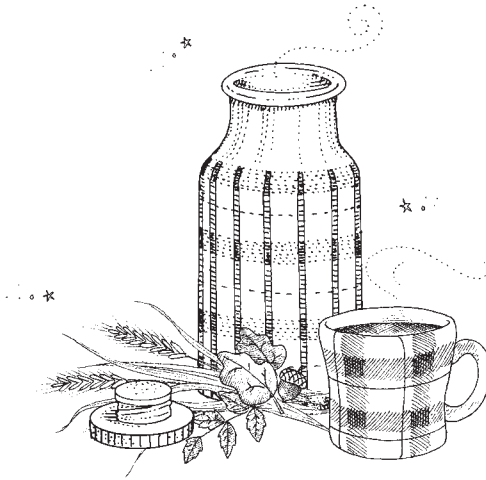
Annette Ingram
Grand Rapids, MI

After an afternoon on the ski slopes, a mug of this bracing beverage is always welcome!

46-oz. can tomato juice
8-oz. can tomato sauce
3 cubes beef or vegetable
 bouillon
1/2 c. boiling water
3 whole peppercorns

1/2 bay leaf
1/4 t. dried basil
1/2 onion, thinly sliced
2 T. sugar
2 whole cloves

Combine all ingredients in a slow cooker; mix well. Cover and cook on low setting for 7 to 8 hours, until hot. Strain and discard whole spices before serving. Serves 6.



A thermos filled with Swiss Tomato Toddy is a must for sipping at hometown football games. If your thermos has been tucked away since last autumn, freshen it up by spooning in a heaping teaspoon of baking soda, then filling with boiling water. Cap, shake gently and rinse...it's clean again!

Tailgating with Family & Friends

Bacon-Double Cheese Dip

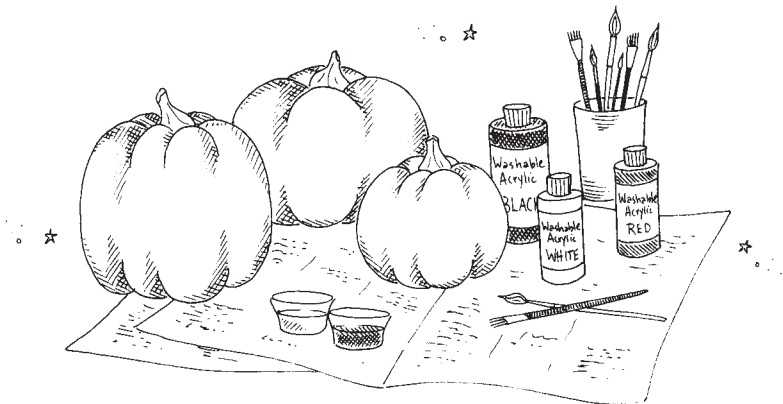
Lori Roggenbuck
Ubly, MI

This dip is over-the-top crazy good! I made it for a family party, and it was a huge hit. No one could stop talking about how yummy it tasted.

8 slices bacon, chopped
2 8-oz. pkgs. cream cheese,
softened
1 c. mayonnaise
8-oz. pkg. shredded Swiss
cheese

8-oz. pkg. shredded Cheddar
cheese
2 green onions, finely chopped
crackers, sliced assorted
vegetables

Crisply cook bacon in a skillet over medium heat; drain and set aside. In a bowl, beat cream cheese and mayonnaise until smooth. Stir in Swiss and Cheddar cheeses, green onions and cooked bacon, reserving a little bacon for topping. Spoon dip mixture into a slow cooker. Cover and cook on low setting for 3 hours, or until hot and smooth. Garnish dip with reserved cooked bacon. Serve with crackers and vegetables for dipping. Serves 10 to 12.



Throw a pumpkin painting party! Provide acrylic paints, brushes and plenty of pumpkins...invite kids to bring their imagination and an old shirt to wear as a smock. Parents are sure to join in too!



Real-Deal Reuben Dip

Jessica Kraus
Delaware, OH

We all love this recipe...it has all the goodness of a Reuben sandwich in a creamy dip! It's perfect served with rye bagel chips or slices of pumpernickel bread for dipping.

16-oz. jar sauerkraut, drained
8-oz. pkg. cream cheese,
softened
2 c. shredded Swiss cheese
2 c. deli corned beef, shredded

1/4 c. Thousand Island salad
dressing
assorted dippers such as
crackers and sliced party rye

Combine sauerkraut, cheeses, corned beef and dressing in a slow cooker. Cover and cook, stirring occasionally, on high setting for about one to 2 hours, until cheese is melted and dip is smooth. Serve with dippers. Serves 6



Whip up your own Thousand Island dressing. Just stir together 1/2 cup mayonnaise, 2 tablespoons catsup, one tablespoon vinegar, 2 teaspoons sweet pickle relish and sprinkle with salt and pepper to taste...so easy!

Tailgating with Family & Friends

Slow-Cooker Ham Barbecue

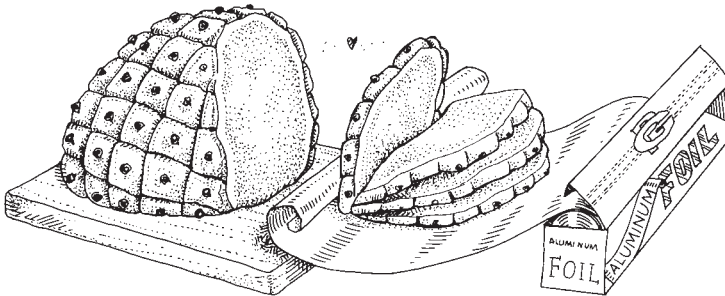
Jennie Wiseman
Coshocton, OH

This old-fashioned favorite is welcomed at any get-together. Why not make up lots of sandwiches, wrap in plastic wrap and foil, then freeze for quick & easy lunches throughout the week?

2 c. thinly sliced deli ham
1 c. water
1 c. catsup
1/4 c. brown sugar, packed

1/4 c. Worcestershire sauce
2 T. white vinegar
2 t. mustard
6 to 8 split hamburger buns

Place ham in a lightly greased slow cooker; set aside. In a bowl, combine remaining ingredients except buns; mix well. Spoon water mixture over ham; stir. Cover and cook on low setting for 4 to 5 hours, until heated through and sauce has thickened. Serve ham on buns, drizzled with a little sauce from slow cooker. Serves 6 to 8.



Ham is so versatile...friends can enjoy it as the main dish, or sliced very thin and arranged on split biscuits or bagels, it's an easy-to-eat sandwich.



Pizza Fondue

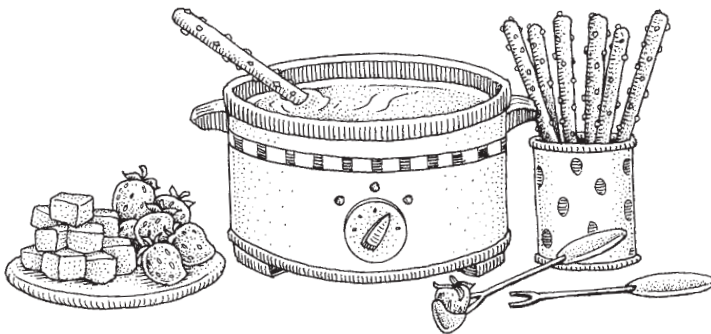
Norma Sevigny
Fenton, MO

Everyone seems to love this quick & easy appetizer. Take a slow cooker of this dip to your next get-together, and you'll be enjoying all the flavors of your favorite pizza without even calling for delivery!

1/2 lb. ground beef
1 onion, finely chopped
2 T. butter
1 T. cornstarch
1-1/2 t. dried oregano
1 t. garlic powder
salt and pepper to taste

26-oz. jar pasta sauce
8-oz. pkg. shredded mozzarella
cheese
8-oz. pkg. shredded Cheddar
cheese
sliced French bread

Brown beef and onion in butter in a skillet over medium heat; drain. In a bowl, mix together cornstarch and seasonings; sprinkle over beef mixture. Stir in pasta sauce; cook until thickened. Add cheeses gradually; stir gently until completely melted. Transfer to a slow cooker; keep warm on low setting. Serve with French bread slices for dipping. Serves 10 to 12.



Have a fondue party! Everyone brings their favorite fondue to share... just provide the goodies for dipping. Warm and garlicky bread sticks would be perfect for Pizza Fondue.

Tailgating with Family & Friends

BBQ Pulled Pork

Sarah Kinser
Springfield, OR

I love super-easy and quick recipes that can go in the slow cooker on the days I work late...I put this together before I leave and when my hubby and kids get home, a delicious dinner is waiting for them!

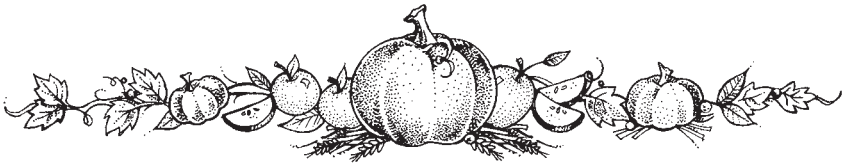
2 to 4-lb. boneless pork
tenderloin
1 to 2 onions, thinly sliced
18-oz. bottle barbecue sauce

6 to 8 sandwich buns, split
Garnish: deli coleslaw, sliced
cheddar cheese, sliced dill
pickles, tomato slices

Place pork in a slow cooker; top with onion slices. Drizzle barbecue sauce over all; stir to mix well. Cover and cook on high setting for 5 hours, or until pork is very tender. Shred pork in slow cooker with 2 forks. Serve shredded pork and onions on buns, garnished as desired. Serves 6 to 8.



Slow cookers are ideal for any country supper potluck. Tote them filled with your favorite spiced cider, stew, pulled pork or cobbler...scrumptious!



Spinach-Artichoke Dip

Rachel Adams
Fort Lewis, WA

I make this delectable dip for special occasions...family & friends rave about its tantalizing taste! Have copies of the recipe on hand, because you're going to need them to hand out.

- | | |
|---|--|
| 14-oz. can artichoke hearts,
drained and chopped | 2-1/2 c. shredded mozzarella
cheese |
| 2 bunches fresh spinach,
chopped | 3 cloves garlic, minced |
| 2 8-oz. pkgs. reduced-fat cream
cheese, softened and cubed | 1/4 t. pepper |
| 2-1/2 c. shredded Monterrey
Jack cheese | pita chips and assorted sliced
vegetables for dipping |

Combine chopped artichokes, spinach and cheeses in a slow cooker; mix well. Stir in garlic and pepper. Cover and cook on high setting for about one to 2 hours, stirring occasionally, until cheeses are melted and dip is smooth. Reduce heat to low setting to keep warm. Serve with pita chips and sliced vegetables for dipping. Serves 10 to 12.



A festive plastic pumpkin filled with tiny goodies...wrapped squares of homemade fudge, caramels, a bag of mulling spices and some bright apples makes a wonderful surprise to slip on a neighbor's doorknob!



Off to the
Pumpkin Patch



Spicy Spinach-Sausage Soup

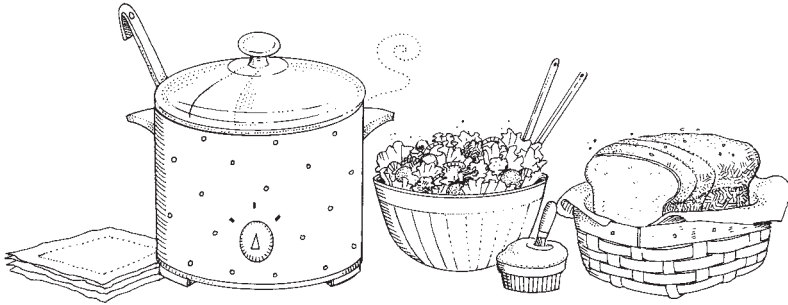
Patricia Skalka
Medford, NJ

I created this recipe one night, and it was a hit with my family. I serve it to friends too, and they all love it...serve with slices of crusty bread for soaking up all the tasty broth!

1-1/2 lbs. ground hot Italian
pork sausage
48-oz. can stewed tomatoes
49-oz. can chicken broth
8-oz. pkg. sliced mushrooms
16-oz. pkg. baby carrots, sliced

10-oz. pkg. frozen chopped
spinach, thawed
1 onion, chopped
1 t. garlic pepper
1/4 c. grated Parmesan cheese

Brown sausage in a skillet over medium heat; drain. Combine cooked sausage, undrained tomatoes and remaining ingredients in a slow cooker; mix well. Cover and cook on low setting for 8 to 9 hours. Serves 8.



Fresh, green salads are the perfect go-along to hearty slow-cooked dinners. Keep it oh-so easy by picking up a bag of fresh spinach and tossing with toasted pecans and dried cranberries or apricots. Top with a splash of balsamic vinegar dressing...mmm!

Off to the Pumpkin Patch

Dilly Chicken Soup

Leslie Matheny
Delaware, OH

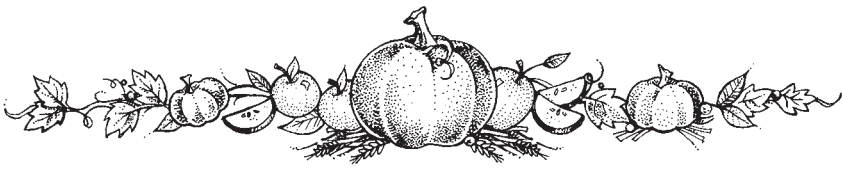
I just love this recipe for long days when I'm out shopping for hours or playing in the cold with the kids. I know I can count on coming home to the welcoming aroma of the chicken and dill...plus, I know I'll soon be sitting down to a heartwarming dish of this tasty soup.

4 carrots, peeled, quartered and cut into 1-inch pieces	salt and pepper to taste
2 T. lemon juice	4 c. low-sodium chicken broth
2 T. olive oil	4 c. water
2 t. dill weed	1 c. pastina pasta, uncooked
1/2 t. salt	2 c. fresh spinach, chopped
4 boneless, skinless chicken breasts	

Combine carrots, lemon juice, oil, dill and salt in a slow cooker; set aside. Season chicken with salt and pepper; place chicken in slow cooker. Pour broth and water over ingredients in slow cooker. Cover and cook on low setting for 8 hours. When chicken is tender, break up into bite-size pieces with a fork. About 20 minutes before serving, add pasta to slow cooker. Cover and cook until pasta is tender, about 15 minutes. Stir in spinach; cover and cook until spinach wilts, about 2 minutes. Serves 6 to 8.



When the dill in your garden is at its fragrant best, snip off a handful and put it in a small container of water in your kitchen. Smells delightful and looks pretty in an old jar, little crock or mug.



Lentil Chili

Ashley Gaudiano
Stamford, CT

A filling veggie chili that is sure to be a hit.

- | | |
|---------------------------------|--|
| 16-oz. pkg. brown lentils | 2 15-oz. cans diced tomatoes,
drained |
| 7 c. low-sodium vegetable broth | 1/4 c. fresh cilantro, chopped |
| 1 yellow onion, chopped | Garnish: sour cream, shredded |
| 1 red pepper, chopped | Cheddar cheese |
| 4 to 5 cloves garlic, minced | |
| 2 T. chili powder | |

Soak lentils in water for 2 hours up to overnight; drain. Combine lentils and remaining ingredients except cilantro and garnish in a slow cooker. Cover and cook on low setting for 4 to 6 hours, until lentils are tender; stir in cilantro just before serving. Top bowls with a dollop of sour cream and a sprinkle of cheese. Serves 8 to 10.

Ham & Lentil Stew

Patty Flak
Erie, PA

Comfort food that's good for you too!

- | | |
|--------------------------------|-------------------------------|
| 1 c. cooked ham, diced | 4 c. water |
| 2 c. dried lentils | 1 t. dried oregano |
| 2 c. carrots, peeled and diced | 2-1/4 c. chicken broth |
| 2 c. celery, diced | 1/4 t. pepper |
| 1 c. onion, chopped | 6-oz. pkg. fresh baby spinach |
| 1 T. garlic, minced | 1 T. lemon juice |

Combine all ingredients except spinach and lemon juice in a slow cooker. Cover and cook on low setting for 7 to 8 hours, until lentils are tender. Stir in spinach; cover and cook for 5 minutes. Stir in lemon juice just before serving. Serves 8.

Make a lentil soup a fall favorite by using orange or red lentils...festive!

Off to the Pumpkin Patch

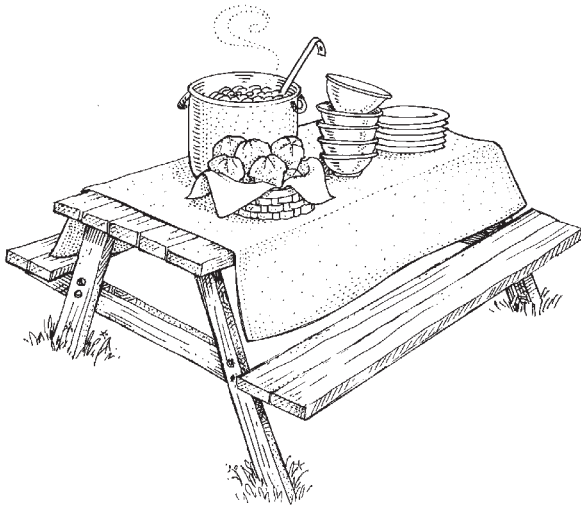
Provençal Beef Stew

*Mitchell Snay
Columbus, OH*

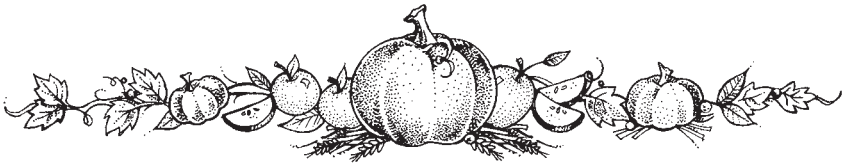
I found this recipe in an old French cookbook about 15 years ago. We've simplified for ingredients available and made it to cook in the slow cooker. Its taste absolutely reminds us of our trip to Paris.

- | | |
|--|-----------------------------|
| 1 lb. stew beef cubes | 1/2 T. tomato paste |
| 1-1/2 c. red wine or beef broth | 2 cloves garlic, minced |
| 2 carrots, peeled and thickly sliced | 1/2 t. dried thyme |
| 1 onion, coarsely chopped | 1/2 t. pepper |
| 14-1/2 oz. can diced tomatoes, drained | 1/4 t. orange zest |
| | 1/4 t. mace |
| | 2 t. fresh parsley, chopped |

In a skillet over medium heat, brown beef cubes on all sides; drain. Combine beef and remaining ingredients in a slow cooker. Cover and cook on low setting for 7 to 8 hours, until beef is tender and stew is hot. Serves 3 to 4.



A hearty dish like Provençal Beef Stew is perfect on a cool autumn night. Carry the crock right out to your backyard picnic table and savor the fall colors with your family!



Irish Soda Bread

Kendall Hale
Lynn, MA

Slices of this tasty bread go perfectly with hearty soups and stews. You can cook the dough right in the bottom of the slow cooker, or you can place it in a loaf pan first.

2-1/2 c. all-purpose flour	1/2 t. salt
2 T. sugar	3 T. butter
1 t. baking powder	3/4 c. buttermilk
1 t. baking soda	

In a bowl, whisk together flour, sugar, baking powder, baking soda and salt. Cut in butter with a pastry blender until dough is crumbly. Slowly stir in buttermilk, 1/4 cup at a time, until dough comes together. Transfer dough to a lightly floured surface; knead for about one minute, until smooth. Shape dough into a 6-inch to 8-inch circle; place in a slow cooker. Cut an "X" on top of dough. Cover and cook on high setting for about 2 hours, until bread is golden. Makes one loaf.



If the baking powder, baking soda and yeast have been in the cupboard since last year, it's best to replace them...spices too.

Off to the Pumpkin Patch

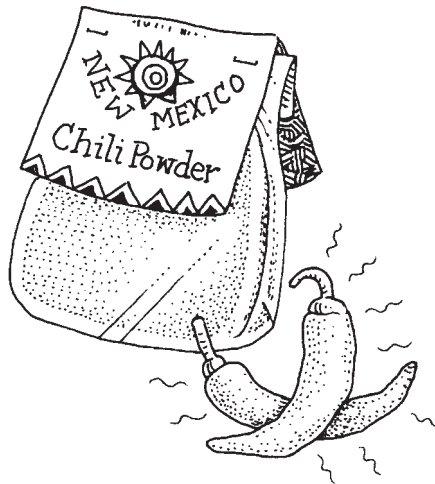
Very Veggie Chili

Stefanie Schmidt
Las Vegas, NV

This chili is full of scrumptious veggies and flavors. Want to make it spicier? Just increase the amount of cayenne pepper or add a few dashes of hot pepper sauce...pass the cornbread!

- | | |
|--|------------------------------|
| 14-1/2 oz. can diced fire-roasted tomatoes with garlic | 1 yellow onion, chopped |
| 15-oz. can ranch-style beans | 1 green pepper, chopped |
| 15-oz. can red kidney beans, drained and rinsed | 1 c. frozen corn |
| 8-oz. can tomato sauce | 2 carrots, peeled and sliced |
| | 1 T. chili powder |
| | 1/2 t. cayenne pepper |

Combine undrained tomatoes, undrained ranch-style beans and remaining ingredients in a lightly greased slow cooker. Cover and cook on high setting for 1-1/2 to 2 hours, or on low setting for 3 to 4 hours, until chili is thickened and heated through. Serves 6.



If you love super-spicy chili, give New Mexico chili powder a try. Sold at Hispanic and specialty food stores, it contains pure ground red chili peppers, unlike regular chili powder which is a blend of chili, garlic and other seasonings.



Amazing Autumn Soup

Angela Scott
Bremerton, WA

Squash and sweet potatoes are usually on my dad's "dislike" list, but he loves this soup. All these tasty vegetables in a simmering, savory broth...nothing tastes quite like it. It's perfect on a chilly fall evening with a mug of hot cider and a warm biscuit.

- | | |
|--|---|
| 1 acorn squash, peeled, seeded and cubed | 32-oz. container beef broth |
| 2 sweet potatoes, peeled and cubed | 14-oz. can vegetable broth |
| 1 rutabaga, peeled and cubed | 14-1/2 oz. can diced fire-roasted tomatoes, drained |
| 1 turnip, peeled and cubed | 1 T. dried minced garlic |
| 2 carrots, peeled and sliced | 3/4 t. chili powder |
| 2 parsnips, peeled and sliced | 2 bay leaves |
| 6 red potatoes, cubed | pepper to taste |
| 1 bulb fennel, sliced | 1 lb. ground mild pork sausage |
| 1/2 sweet onion, chopped | 1 lb. ground pork |

Combine all ingredients except sausage and pork in a slow cooker. Cover and cook on high setting for 4 to 6 hours. Meanwhile, brown sausage and pork in a large skillet over medium heat; drain. Stir sausage mixture into soup; cover and cook for about one additional hour, until heated through. Discard bay leaves before serving. Serves 10 to 12.

No spring nor summer beauty hath such grace
As I have seen in one autumnal face.

— John Donne



Off to the Pumpkin Patch

Hearty Homemade Potato Soup

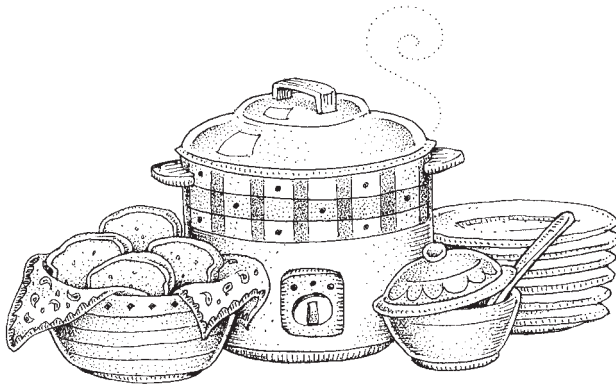
Tricia Kester
Silverwood, MI

This is a family favorite for those cold fall days in Michigan and Indiana where I grew up. It freezes well, so cook up a big batch, freeze individual servings and reheat whenever you need a warm pick-me-up!

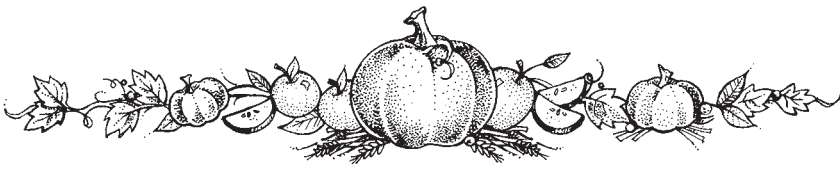
8 to 10 potatoes, peeled
and cubed
3 to 4 carrots, peeled and diced
3 to 4 stalks celery, diced
4 cubes chicken bouillon
1 lb. cooked ham, cubed
1 T. dried parsley

7 c. water
1/3 c. butter
salt and pepper to taste
12-oz. can evaporated milk
Garnish: saltine crackers,
shredded Cheddar cheese

Combine all ingredients except evaporated milk in a slow cooker. Cover and cook on high setting for 3 to 4 hours, until vegetables are tender. Stir evaporated milk into soup; cover and cook for one hour. Garnish servings with crackers and sprinkle with cheese. Serves 10 to 12.



Looking for a new garnish for soups? Try some tasty fried sage! Drop fresh sage leaves, a few at a time, into a skillet of hot oil. Fry for just a few seconds until leaves are crisp and bright green. Drain on a paper towel and sprinkle with salt.



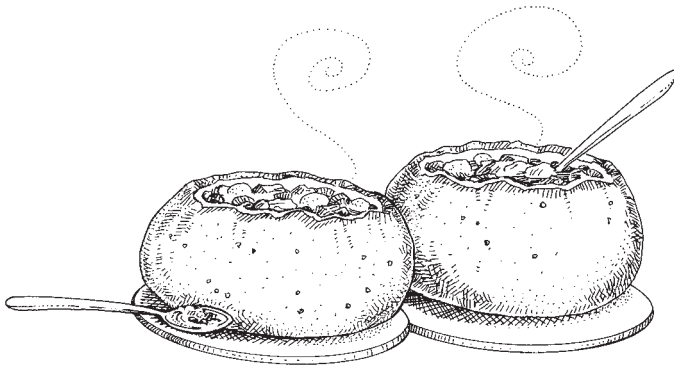
Down-Home Chicken Noodle Soup

Sarah Roy
Tyndall AFB, FL

A tried & true recipe with lots of flavor...perfect for chilly nights cozied-up next to a bonfire or served to a loved one with the sniffles.

4 14-1/2 oz. cans chicken broth	2-1/2 lbs. boneless, skinless chicken breasts
16-oz. pkg. baby carrots	
4 stalks celery, cut into 1/2-inch pieces	3/4 c. onion, finely chopped
1 T. fresh parsley, minced	1-1/2 t. mustard seed
1/2 t. pepper	2 cloves garlic, halved
1/2 t. cayenne pepper	8-oz. pkg. egg noodles, cooked

Combine broth, carrots, celery, parsley and peppers in a slow cooker. Place chicken in broth mixture; set aside. Combine onion, mustard seed and garlic in a thick square of cheesecloth; tie into a bundle. Add spice bundle to slow cooker. Cover and cook on low setting for 5 to 6 hours. Remove chicken from slow cooker; shred and return to slow cooker. Discard spice bundle. Stir cooked noodles into soup; cover and cook for 15 minutes, or until warmed through. Serves 6 to 8.



Hollow out round loaves of pumpernickel bread to serve your Down-Home Chicken Noodle Soup in...a quick and savory meal.

Off to the Pumpkin Patch

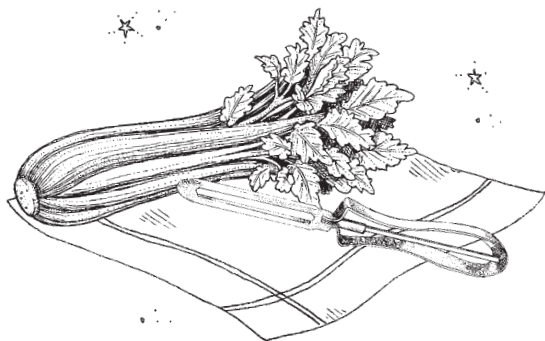
Spicy Chicken-Pumpkin Soup

Kim Wilson
Melbourne, FL

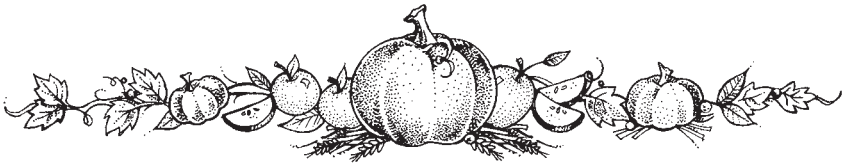
In the fall, I stock up on cans of pumpkin and try to create as many recipes as I can with them. This one is definitely a keeper in our home...super-yummo!

- | | |
|---|--|
| 1 T. oil | 15-oz. can pumpkin |
| 6 boneless, skinless chicken breasts, cut into 1-inch cubes | 11.3-oz. can mango nectar |
| 1 sweet onion, halved and thinly sliced | 1/2 c. lime juice |
| 3 cloves garlic, minced | 1/2 c. creamy peanut butter |
| 1 T. fresh ginger, peeled and minced | 4 c. chicken broth |
| 1/2 t. to 3/4 t. red pepper flakes | 2 c. water |
| 2 stalks celery, diced | 1/2 c. whipping cream |
| 2 carrots, peeled and diced | 1 T. cornstarch |
| | 3 c. cooked jasmine rice |
| | Garnish: minced fresh cilantro, minced green onion, chopped unsalted peanuts |

Heat oil in a skillet over medium heat. Add chicken to oil; cook, stirring occasionally, for 3 minutes. Add onion, garlic, ginger and red pepper flakes to chicken mixture; cook for one to 2 minutes. Spoon chicken mixture into a slow cooker. Add celery, carrots, pumpkin, nectar, lime juice, peanut butter, broth and water to chicken mixture; stir gently. Cover and cook on low setting for 8 hours. Mix together cream and cornstarch in a bowl; stir into soup. Turn setting to high; simmer, uncovered, for 10 minutes, or until soup thickens. Serve soup in bowls, ladled over servings of rice; garnish as desired. Serves 6 to 8.



Tired of stringy celery?
Just use a potato peeler
to peel the outside...
no more strings!



Bela's Favorite Pasta Fagioli

Julie Dossantos
Fort Pierce, FL

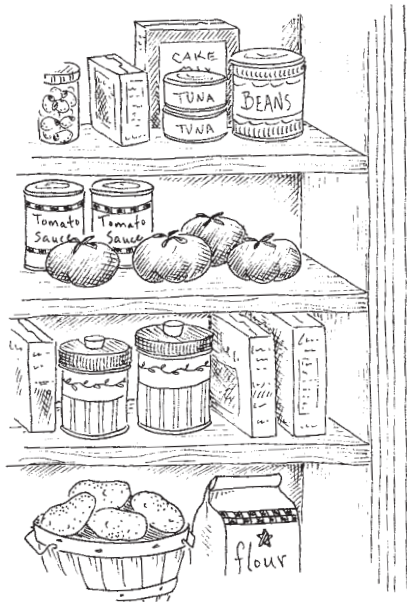
Our daughter Bela adores this slow-cooker soup recipe. It is the most requested recipe in our home throughout the year. Simple to make and delicious any night of the week...we like to serve this soup with slices of crusty Italian bread.

- 1 t. olive oil
- 2 14-1/2 oz. cans Italian-style diced tomatoes
- 2 15-oz. cans cannellini beans, drained and rinsed
- 2 cloves garlic, diced
- 1/2 c. fresh basil, chopped
- 2 T. Italian seasoning

- 1-1/2 t. salt
- 1 t. pepper
- 2 32-oz. containers chicken or vegetable broth
- 16-oz. pkg. ditalini pasta, cooked
- Garnish: thinly sliced mozzarella cheese

Combine oil, undrained tomatoes, beans, garlic, basil and seasonings in a slow cook; mix well. Add broth; stir. Cover and cook on low setting for 6 hours. Divide pasta among soup bowls; ladle soup over pasta. Garnish each bowl with a slice of mozzarella cheese. Serves 6 to 8.

A full pantry is so reassuring! With pasta, rice, dried beans, favorite sauces, baking mixes, veggies and fruit on hand, you're all set to stir up a satisfying meal anytime.



Off to the Pumpkin Patch

Italian Sub Cream Soup

Stephanie Carlson
Sioux Falls, SD

This recipe is the result of not being able to decide which of two soup recipes to make. The result was delicious, and it's now a family favorite!

1 T. olive oil
1 lb. ground Italian pork
sausage
3-1/2 oz. pkg. sliced pepperoni,
slices quartered
1/4 lb. deli sliced salami, slices
quartered
1 green pepper, diced
1 onion, diced
2 cloves garlic, minced
2 to 3 T. all-purpose flour
28-oz. can diced tomatoes

4 c. chicken broth
salt and pepper to taste
2 t. dried oregano
1/4 t. red pepper flakes
salt and pepper to taste
1 c. elbow macaroni, cooked
2 c. whipping cream
1/4 c. fresh Italian parsley,
chopped
Garnish: shredded mozzarella
cheese, grated Parmesan
cheese

Heat oil in a large skillet over medium heat. Brown sausage in oil; drain. Stir in pepperoni and salami; cook for one to 2 minutes. Add green pepper, onion and garlic to sausage mixture; cook for about 5 minutes, until vegetables have softened. Stir in flour. Spoon sausage mixture into a slow cooker. Add tomatoes with juice, broth and seasonings to slow cooker. Cover and cook on low setting for 3 to 4 hours, until vegetables are tender and soup has thickened. About 20 minutes before serving, stir cooked pasta, cream and parsley into soup. Garnish servings with cheeses. Serves 6 to 8.



Add the taste of autumn to a favorite soup or salad with a quick toss of crunchy pumpkin seeds.



Stuffed Green Pepper Soup

*Kathy Grashoff
Fort Wayne, IN*

The thought of coming home to this soup will warm you up before you even step inside.

- | | |
|-------------------------------|-----------------------------|
| 1 lb. lean ground beef | 2 c. green pepper, chopped |
| 1 c. onion, diced | 15-oz. can tomato sauce |
| 1/2 t. dried basil | 3 c. water |
| 1/2 t. dried oregano | 1 T. beef bouillon granules |
| 14-1/2 oz. can diced tomatoes | 1 c. cooked brown rice |

Brown beef and onion in a skillet over medium heat; drain. Combine beef mixture and remaining ingredients in a slow cooker. Cover and cook on low setting for 6 to 8 hours. Serves 6.

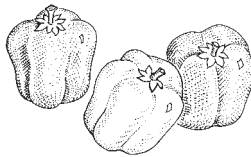
Bavarian Venison Stew

*Jill Rognrud
McGregor, MN*

The taste of autumn in a bowl...you can use stew beef cubes instead of venison, if you'd like.

- | | |
|--------------------------------------|---|
| 2 to 3-lb. venison roast, cubed | 1 c. carrots, peeled and chopped |
| 1 T. oil | 1 c. celery, chopped |
| 15-oz. can Bavarian-style sauerkraut | 12-oz. can beer or 1-1/2 c. apple juice |
| 5 potatoes, cubed | hot pepper sauce to taste |

Brown venison cubes in oil on all sides in a skillet over medium heat; drain. Combine venison cubes, sauerkraut with juice and remaining ingredients in a slow cooker. Cover and cook on low setting for 8 hours. Serves 6 to 8.



Green peppers are so versatile...stuff them with shrimp, ground beef & rice, ham & cheese or Italian sausage.

Off to the Pumpkin Patch

Wholesome Whole-Wheat Bread

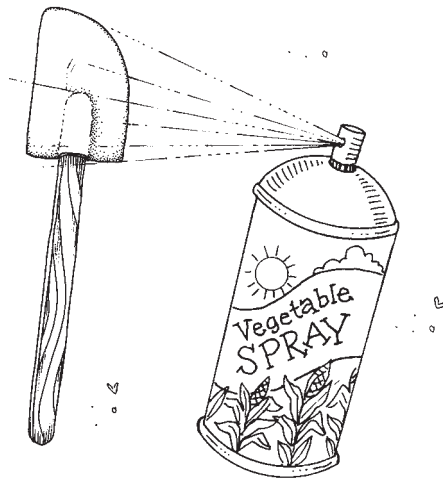
Janis Parr
Ontario, Canada

This delicious bread is so easy to make with a no-fuss slow-cooker recipe. Served with homemade apple butter or strawberry preserves, warm slices of this bread are sure to win you over.

2 c. warm milk
2 T. oil
1/4 c. brown sugar, packed
1/2 t. salt
1 env. quick-rise dry yeast

1-1/4 c. all-purpose flour,
divided
2-1/2 c. whole-wheat flour,
divided

Heat milk until warm, about 110 to 115 degrees. In a bowl, combine warm milk, oil, brown sugar, salt, yeast, 3/4 cup all-purpose flour and 1-1/4 cups whole-wheat flour. Beat with an electric mixer on low speed for 2 minutes. Stir in remaining flour; mix well. Transfer dough to a lightly greased 9"x5" loaf pan; cover loosely with lightly greased aluminum foil. Let stand for 5 minutes; place in a large slow cooker. Cover and cook on high setting for 2-1/2 to 3 hours. Uncover and cool bread in pan on a wire rack. Makes one loaf.



Sticky dough got you stuck? Just spray a rubber spatula with non-stick vegetable spray before scraping the dough from the bowl...it'll slide right out!



Ginger-Pumpkin Soup

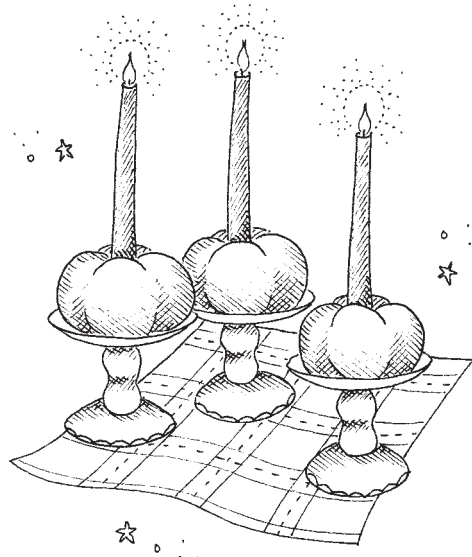
Laura Fuller
Fort Wayne, IN

Every year my family and I take a trip to our local pumpkin patch to try and find the perfect pumpkin. Once we find it, we'll bring it home, carve a funny face in it and set it on our porch. This soup is perfect after a long day walking around in the chilly fall air!

- | | |
|--|---|
| 15-oz. can pumpkin | 2 c. water |
| 1 red onion, chopped | 1 T. sugar |
| 2 stalks celery, chopped | 2 t. salt |
| 2 sweet potatoes, peeled and chopped | 1 t. turmeric |
| 3 cloves garlic, chopped | 1/4 t. allspice |
| 1-inch piece fresh ginger, peeled and grated | 1/4 t. nutmeg |
| 4 c. vegetable broth | Garnish: whipping cream, chopped green onion, roasted pumpkin seeds |

Combine pumpkin, onion, celery, sweet potatoes, garlic and ginger in a slow cooker. Stir in broth and water. Add remaining ingredients except garnish to slow cooker; mix well. Cover and cook on low setting for 8 hours. If desired, process 3/4 of the soup in a blender or with an immersion blender until smooth. Drizzle servings with cream; sprinkle with green onion and pumpkin seeds. Serves 6.

Turn mini pumpkins into candle holders by cutting out the center and placing a taper inside. Candles in terra cotta pots also add to the natural look of harvest-time.



Off to the Pumpkin Patch

Pumpkin White Chili

Rachel Boyd
Defiance, OH

*I love fresh pumpkin and fortunately, so does my family.
Pumpkins are much more than just pie around here!*

28-oz. can chicken	1/2 c. pearl onions
32-oz. jar Great Northern beans	5 cloves garlic, minced
1 pie pumpkin, peeled, seeded and cubed	2 t. dried parsley
1 sweet potato, peeled and chopped	1 t. dried rosemary
	1 t. cinnamon

Combine undrained chicken, undrained beans and remaining ingredients in a slow cooker. Cover and cook on high setting for 5 hours, or until pumpkin and potatoes are tender. Serves 6 to 8.

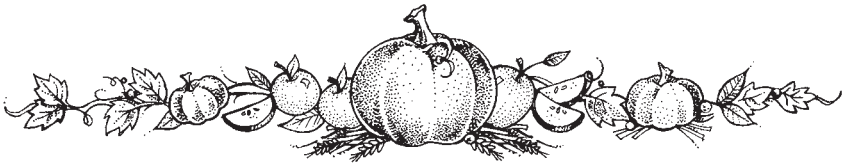
Sausage & Tortellini Soup

Diana Krol
Nickerson, KS

*My boys were skeptical about this recipe, but after
the first bowl, everyone was in for seconds!*

1 lb. Italian pork sausage links, cut into bite-size pieces	1 T. dried parsley
1 onion, chopped	2 t. dried oregano
1 green pepper, chopped	14-1/2 oz. can chicken broth
2 cloves garlic, minced	2 32-oz. cans tomato juice
14-1/2 oz. can green beans	9-oz. pkg. frozen cheese tortellini, uncooked

Sauté sausage, onion, green pepper and garlic in a skillet over medium heat until browned; drain. Combine sausage mixture, beans with liquid and remaining ingredients except tortellini in a slow cooker. Cover and cook on low setting for 4 hours; stir in tortellini. Cover and cook for 30 more minutes, until heated through. Serves 8 to 10.



Garlicky Ham & Lima Soup

Vickie

There's a down-home goodness to lima beans and ham that I can never get enough of. This hearty soup is perfect to take to potlucks and get-togethers...sure to warm everyone up!

1 lb. dried lima beans
1 onion, peeled and diced
8 cloves garlic, peeled
28-oz. can diced tomatoes
3-1/2 c. water

2 c. cooked ham, diced
2 t. paprika
salt to taste
Garnish: grated Parmesan
cheese

Place beans in a bowl and cover with water. Let soak overnight; drain. Combine beans, onion and garlic in a slow cooker. Stir in tomatoes and 3-1/2 cups water. Add ham, paprika and salt; stir. Cover and cook on low setting for 8 hours, or until beans are tender. Transfer one to 2 cups soup into a blender and process until smooth; stir back into soup in slow cooker to thicken. Garnish servings with Parmesan cheese. Serves 8.



Lima beans got their name from the capital of Peru, but they're also sometimes called butter beans and chad beans.

Off to the Pumpkin Patch

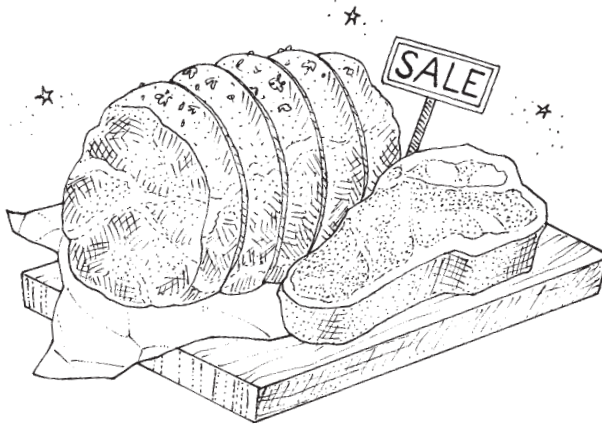
Scott Junior's Favorite Stew

Jamie Seifert
Windermere, FL

This is my own recipe that I would serve my son's high school basketball team whenever some of them came home with him before a game. The stew would vanish before they left for the game!

- | | |
|--|----------------------------------|
| 3-lb. beef chuck roast | 6 potatoes, peeled and cubed |
| 1-1/2 oz. pkg. stew seasoning mix | 1/2 onion, chopped |
| 2 15-oz. cans kidney beans | 1 c. baby carrots |
| 2 14-1/2 oz. cans lima beans | 1 T. chili powder |
| 15-1/4 oz. can corn | 3/8 t. chipotle hot pepper sauce |
| 14-1/2 oz. can green beans | 3 cubes beef bouillon |
| 14-1/2 oz. can Italian-style stewed tomatoes | 2 c. water |
| | salt and pepper to taste |

Combine beef, seasoning mix, undrained vegetables and remaining ingredients in a slow cooker. Cover and cook on low setting for 6 to 8 hours, until roast is very tender. Using 2 forks, shred roast in slow cooker; stir into stew. Serves 6 to 8.



Slow cooking works wonders on inexpensive, less-tender cuts of beef...
arm and chuck roast, rump roast, short ribs, round steak and
stew beef cook up juicy and delicious.



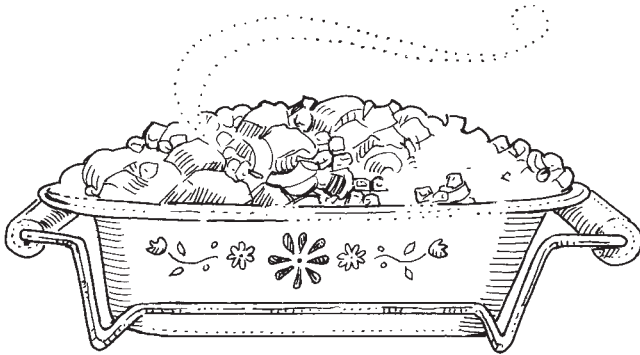
Slow-Cooker Chicken Chili

Amy Delorme
Phoenix, AZ

My family loves this recipe, and I love it because it is so easy to prepare. It fills up the house with a scrumptious aroma that will get your mouth watering in anticipation.

- | | |
|------------------------------------|--------------------------------------|
| 2 15-1/2 oz. cans black beans | 3 boneless, skinless chicken breasts |
| 2 15-oz. cans ranch-style beans | Garnish: saltine crackers, |
| 28-oz. can stewed tomatoes | shredded Cheddar cheese, |
| 15-1/4 oz. can corn | diced red onion |
| 1-1/4 oz. pkg. chili seasoning mix | |

Combine undrained beans, undrained vegetables, seasoning mix and chicken in a slow cooker. Cover and cook on low setting for 8 hours. Remove chicken from slow cooker; dice or shred. Stir chicken back into soup. Garnish servings with crackers, cheese and diced onion. Serves 6 to 8.



Make a quick and hearty casserole with leftover chili. Start with about 4 cups of chili, add a can of corn and pour cornbread batter over everything. Top with a sprinkle of shredded cheese and bake for a filling (and tasty!) dinner.

Off to the Pumpkin Patch

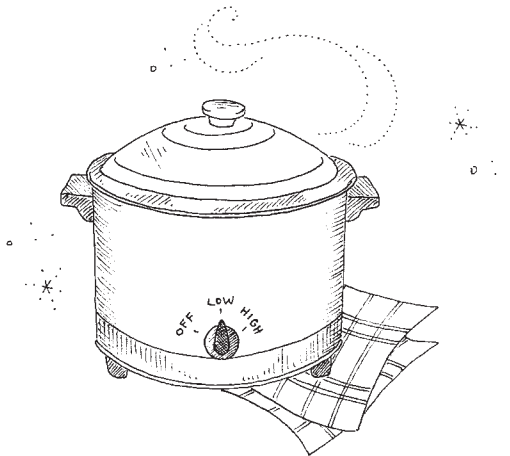
Sweet Potato Chili

Shelley Turner
Boise, ID

Is there anything sweet potato doesn't taste good in? I first had this chili at a church cook-off...it won! I asked my friend for the recipe, made a few tweaks, and now it's my favorite chili ever.

- | | |
|---|----------------------------------|
| 2 sweet potatoes, peeled and cut into 2-inch chunks | 1 T. chili powder |
| 1 yellow onion, diced | 1 t. paprika |
| 1 red pepper, chopped | 1/2 t. salt |
| 2 cloves garlic, minced | 1-1/2 c. water |
| 14-1/2 oz. can diced fire-roasted tomatoes | Garnish: shredded Cheddar cheese |
| 15-oz. can kidney beans, drained and rinsed | |

Combine sweet potato, onion, red pepper and garlic in a slow cooker. Stir in undrained tomatoes and remaining ingredients except garnish. Cover and cook on low setting for 6 to 8 hours, until sweet potato is tender. Using a spoon, mash a few sweet potato cubes against side of crock to thicken soup. Top servings with cheese. Serves 6 to 8.



Root vegetables like sweet potatoes, carrots and onions grow tender and sweet with all-day slow cooking. Give parsnips a try too...delicious!



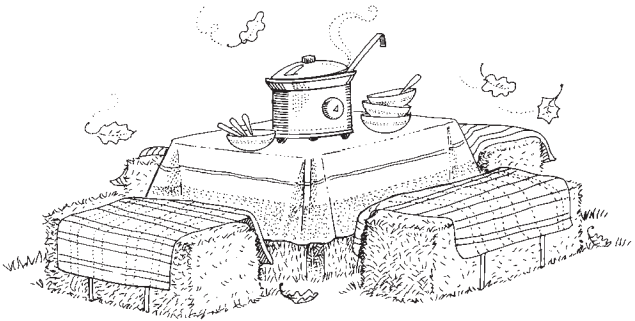
Best Beef Bourguignon

*Kristin Stone
Little Elm, TX*

There may be a lot of ingredients in this recipe, but it's a really quick fix. It's one of my favorite slow-cooker dishes...I can have all the savory flavors that I love without working in the kitchen all day.

- | | |
|-----------------------------------|-------------------------------|
| 4 to 6 bacon slices, chopped | 1 green pepper, chopped |
| 1/3 c. all-purpose flour | 14-1/2 oz. can diced tomatoes |
| 1 t. salt | 2 c. beef broth |
| 1/2 t. pepper | 1/2 c. red wine or beef broth |
| 2-1/2 lbs. stew beef cubes | 1 to 2 T. garlic, minced |
| 2 to 3 potatoes, peeled and diced | 2 t. dried marjoram |
| 1 c. onion, peeled and chopped | 2 t. dried basil |
| 2 c. baby carrots | 3 bay leaves |
| 8-oz. pkg. sliced mushrooms | |

Cook bacon in a skillet over medium heat until crisp, about 10 minutes. Drain bacon on paper towels, reserving drippings in skillet. In a large plastic zipping bag, combine flour, salt, pepper and beef cubes; shake to coat well. Brown beef in drippings in skillet. Combine browned beef, vegetables and reserved bacon in a slow cooker. Add tomatoes with juice, broth and wine or broth; mix well. Stir in remaining ingredients. Cover and cook on low setting for 8 hours. Discard bay leaves before serving. Serves 10.



On warm fall days, set up harvest tables and chairs outdoors for a soup supper. Decorate with plump pumpkins, bittersweet wreaths, straw bales and scarecrows.

Off to the Pumpkin Patch

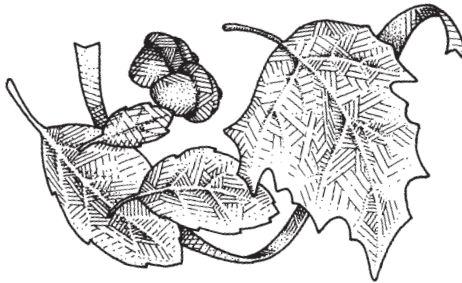
Rustic Beef Stew

Jill Valentine
Jackson, TN

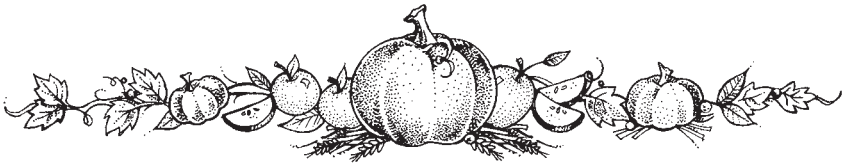
I can remember loving this stew when I was growing up. Mom would set it to simmer on the stove every Sunday after church. I've since adapted it to cook in my slow cooker, and it's just as delicious.

- | | |
|----------------------------------|--|
| 3 lbs. stew beef cubes | 1 t. dry mustard |
| salt and pepper to taste | 1 t. dried thyme |
| 1 T. oil | 5 redskin potatoes, cut into chunks |
| 2 14-1/2 oz. cans beef broth | 1/2 lb. baby carrots |
| 10-1/2 oz. can beef consommé | 1/2 lb. pearl onions, peeled |
| 2 c. Burgundy wine or beef broth | Optional: 2 T. cornstarch and 1 T. water |
| 1 c. water | |

Sprinkle beef with salt and pepper. Heat oil in a skillet over medium heat. Brown beef in oil; drain and set aside. Combine broth, consommé, wine or broth, water, mustard and thyme in a slow cooker; stir. Add beef, potatoes, carrots and onions to broth mixture; mix well. Cover and cook on low setting for 6 hours, or until vegetables and beef are tender. If a thicker stew is desired, mix together cornstarch and water in a small bowl; stir into stew. Cook, stirring occasionally, until thickened, about 20 minutes. Serves 12.



Jumping in leaf piles is a not-to-be-missed part of childhood fun! No fallen leaves in your yard? Ask some neighbors with a big maple tree or two for permission to rake up their leaves...you'll have a ball!



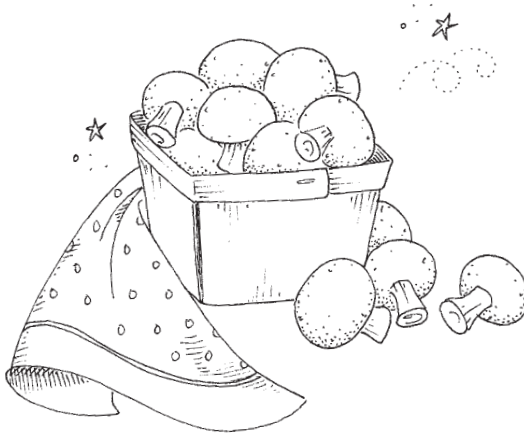
Mushroom-Chicken Stew

Jamie Johnson
Gooseberry Patch

*This hearty soup is filled with savory flavor...
sure to fill everyone up on chilly days!*

- | | |
|---|-------------------------------|
| 2 T. oil | 1 leek, chopped |
| 6 boneless, skinless chicken thighs, cut into 1-1/2 inch strips | 4 c. chicken broth |
| salt and pepper to taste | 8-oz. pkg mushrooms, sliced |
| | 1-1/2 c. baby carrots, halved |
| | 3/4 c. frozen peas |

Heat oil in a skillet over medium heat. Season chicken with salt and pepper. Cook chicken in oil until golden on both sides, about 5 minutes per side. Remove chicken to a slow cooker; set aside. Add leek to drippings in pan; sauté until tender. Stir in broth and scrape up any browned bits from skillet. Transfer leek mixture to slow cooker; stir in mushrooms and carrots. Cover and cook on low setting for 8 hours. Break up chicken into bite-size pieces with a spoon; stir in peas. Cook for 5 minutes, until heated through. Serves 4 to 6.



Fresh mushrooms of all kinds add earthy flavor to rice and pasta dishes. When purchasing them, look for smooth dry caps without cracks. Wash them immediately before using them, but not before.

Off to the Pumpkin Patch

Easy Cheesy Potato Soup

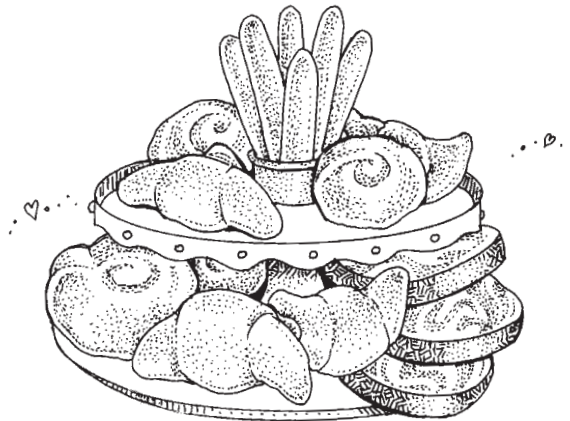
Tami Harrison
Bradford, OH

*A super-simple soup supper to toss together on a busy night.
I can be out running errands or having fun with the kids
while this tasty dish simmers the day away.*

32-oz. pkg. frozen Southern-
style diced potatoes
1/2 c. onion, chopped
32-oz. container chicken broth
1 c. water
3 T. all-purpose flour
salt and pepper to taste

1 c. milk
8-oz. pkg. shredded Cheddar
cheese
1/4 lb. bacon, crisply cooked
and crumbled
Garnish: sliced green onions

Combine potatoes, onion, broth and water in a slow cooker. Cover and cook on low setting for 6 to 7 hours. In a bowl, combine flour, salt, pepper and milk; mix well. Pour flour mixture into slow cooker; increase to high setting. Cover and cook for 20 to 30 minutes, until soup has thickened. Add cheese, stirring until melted. Garnish servings with crumbled bacon and green onions. Serves 6 to 8.



When serving soups and stews, stack two or three cake stands, then fill each tier with a different type of roll for guests to try...they'll love the variety.



Blue-Ribbon 8-Hour Chili

Kay Little
Diana, TX

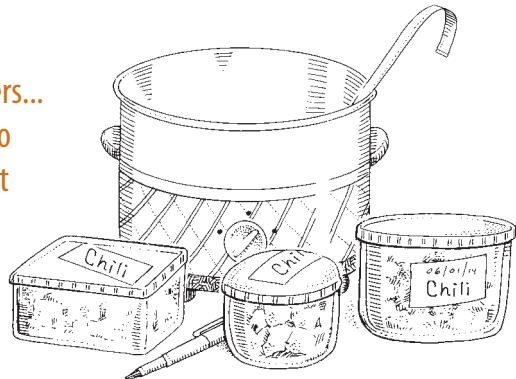
When my church announced they were having a chili cook-off, I knew I had to enter...but I needed to name this recipe. I came up with the name because it takes 8 hours to cook to perfection. Going into the contest, it was just 8-Hour Chili, but coming out of the contest, it became Blue-Ribbon 8-Hour Chili. To my delight, I won first place!

3 lbs. lean ground beef
1 T. salt
1 T. pepper
15-oz. can ranch-style beans
14-1/2 oz. can diced tomatoes
10-oz. can diced tomatoes with green chiles
4 8-oz. cans tomato sauce
8 green onions, chopped
1/2 c. onion, minced

4 pickled jalapeños, seeded and minced
1/4 c. pickled jalapeño juice
1/4 c. chili seasoning mix
1 T. ground cumin
2 c. water
Garnish: shredded Cheddar cheese, diced red onion, oyster crackers

Brown beef in a large skillet over medium heat; season with salt and pepper. Drain and spoon beef mixture into a slow cooker. Add undrained beans, undrained tomatoes and remaining ingredients except garnish to slow cooker in order listed; stir. Cover and cook on high setting, stirring occasionally, for 7 to 8 hours. Garnish servings with cheese, onion and crackers. Serves 10 to 12.

Freeze up chili in small containers...
pop in the microwave for taco salads, chili dogs or nachos at a moment's notice.



Off to the Pumpkin Patch

Classic Crockery Cornbread

Melody Taynor
Everett, WA

There's nothing quite like a big square of cornbread to go with a steaming bowl of soup...perfect for a fall day.

1-1/4 c. all-purpose flour	1 t. salt
3/4 c. cornmeal	1 egg, lightly beaten
1/4 c. sugar	1 c. milk
4-1/2 t. baking powder	1/3 c. butter, melted

In a bowl, mix together flour, cornmeal, sugar, baking powder and salt. Add remaining ingredients to flour mixture; stir until just moistened. Spoon batter into a greased 32-ounce metal coffee can. Place can on a rack or trivet in a slow cooker. Cover and cook on high setting for 2 to 3 hours, until a toothpick tests clean. Makes one loaf.

Broccoli Cornbread

Paula Marchesi
Lenhartsville, PA

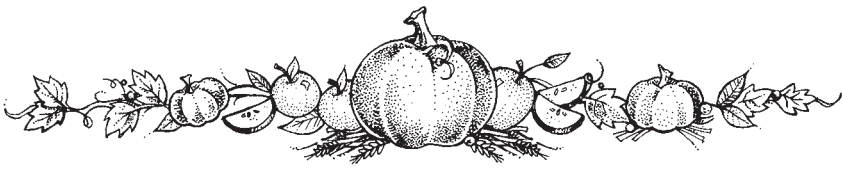
A tasty way to jazz up regular cornbread. For a real treat, add a sprinkle of Cheddar cheese to the top of the bread while it's still warm.

1/2 c. butter, melted	4 eggs, beaten
10-oz. pkg. frozen broccoli cuts, thawed and drained	8-oz. container small-curd cottage cheese
1 onion, chopped	1-1/4 t. salt
8-1/2 oz. pkg. corn muffin mix	

Combine all ingredients in a bowl; mix well. Spoon batter into a lightly greased slow cooker. Cover and cook on low setting for 6 hours, or until a toothpick inserted in the center tests clean. Serves 8.



Honey butter is delectable melting into warm cornbread. Simply blend 2/3 cup honey with 1/2 cup softened butter.



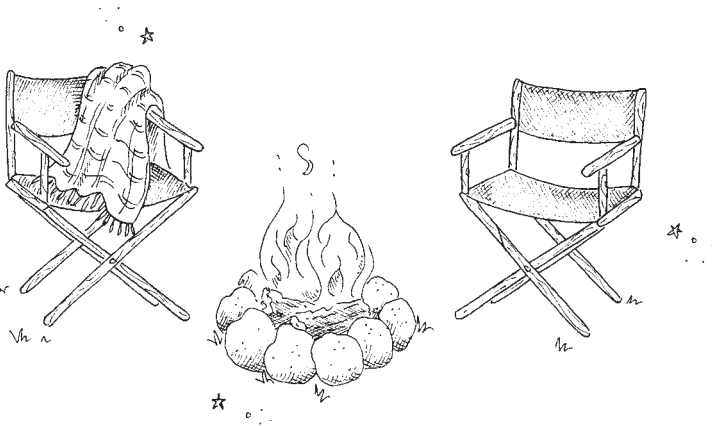
Mulligatawny Soup

*Emily Martin
Toronto, Ontario*

A warm, flavorful dish my best friend brought to me one day when I was feeling a little under the weather. After one bite of this tasty soup, I was well on my way to recovery...delicious!

- | | |
|--|------------------------------------|
| 2 boneless, skinless chicken thighs | 1/4 c. raisins |
| 1 c. Golden Delicious apple, peeled, cored and chopped | 1 t. lemon juice |
| 1 c. carrots, peeled and chopped | 2 t. curry powder |
| 14-1/2 oz. can diced fire-roasted tomatoes | 1/4 t. nutmeg |
| 1 T. dried, minced onion | 3 c. chicken broth |
| | 1/3 c. long-cooking rice, uncooked |

Place chicken in a slow cooker; add apple, carrots, tomatoes with juice, onion and raisins. Sprinkle with lemon juice and spices; pour in broth. Cover and cook on low setting for 8 to 10 hours, until chicken is very tender. Remove chicken from slow cooker; shred with 2 forks. Stir shredded chicken and rice into soup. Turn to high setting; cover and cook for about 30 minutes, until rice is tender. Serves 6.



During your next autumn bonfire, enjoy a warm and tasty apple treat! Slide an apple on a metal skewer and roast until warmed throughout. Slice and enjoy with caramel sauce or sprinkle with cinnamon and sugar.

Off to the Pumpkin Patch

Slow-Cooker Chicken Broth

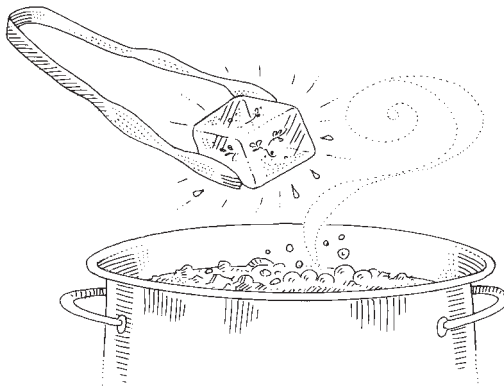
Stephanie Mayer
Portsmouth, VA

This is one of the easiest ways to make chicken broth that I know of...I literally just toss it all in the slow cooker and go. What could be simpler? And the flavor after cooking all day is wonderful.

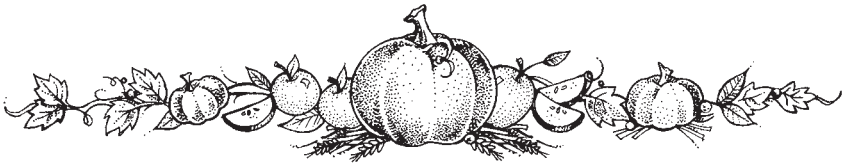
3 chicken breasts
1 onion, quartered
1 tomato, quartered
1 to 2 carrots, peeled
2 stalks celery
2 cloves garlic

2 to 3 sprigs fresh thyme
3 bay leaves
1 bunch fresh parsley
1 t. whole peppercorns
1-1/2 t. salt

Combine all ingredients in a large slow cooker. Add enough water to cover ingredients by about 1-1/2 to 2 inches. Cover and cook on low setting for 8 hours, or on high setting for 4 hours. Remove and shred or dice chicken, reserving for soup or another use; strain broth. Use broth immediately or refrigerate in a covered container for about 2 days. Broth may also be frozen in freezer-safe containers for up to 2 months. Makes about 2 to 3 quarts of broth.



Use chicken broth instead of oil to sauté or stir-fry...so tasty. Use what you need and pour the extra into ice cube trays and freeze. The next time you need a little broth, pop out a cube and place it in your pot or pan.



Zuppa Pizzeria

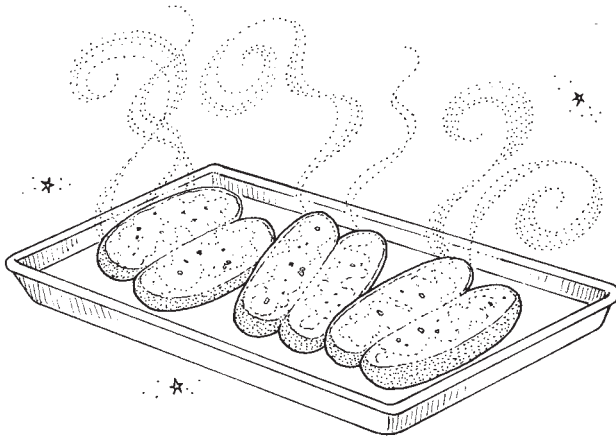
Melinda Schadler
Fargo, ND

A terrific twist on an old favorite...now in soup form! This soup has all the mouthwatering flavors of your favorite pizza, only in a bowl. Serve with some toasty, garlicky bread sticks for dipping.

1 lb. ground Italian pork
sausage, browned
14-1/2 oz. can diced tomatoes
with garlic, basil & oregano
4-oz. can sliced mushrooms
14-1/2 oz. can beef broth
2-1/2 oz. pkg. pepperoni slices,
diced

1 green pepper, diced
1 onion, diced
1 c. water
1 T. Italian seasoning
Garnish: 1 c. shredded
mozzarella cheese

Brown sausage in a skillet over medium heat; drain. Combine sausage, undrained tomatoes, undrained mushrooms and remaining ingredients except garnish in a slow cooker; stir to mix well. Cover and cook on low setting for 4 to 6 hours, until vegetables are tender. Ladle soup into bowls; sprinkle with cheese. Serves 6 to 8.



Turn hot dog buns into garlic bread sticks in a jiffy! Spread with softened butter, sprinkle with garlic salt and broil until toasty. Thrifty and tasty!

Off to the Pumpkin Patch

Easy Italian Stew

Michelle Powell
Valley, AL

Frozen vegetables, canned tomatoes and flavorful herbs make this a quick-prep slow-cooked meal that is hearty, hot and delicious!

- | | |
|--|---------------------------------|
| 1 T. oil | 1 zucchini, sliced |
| 1 lb. boneless beef round steak, cubed | 1 c. dried Great Northern beans |
| 14-1/2 oz. can diced tomatoes with basil, garlic & oregano | 1/2 c. pearly barley, uncooked |
| 1/2 lb. redskin potatoes, quartered | 4 cloves garlic, minced |
| 4 c. water | 1-1/2 t. dried rosemary |
| 14-oz. can beef broth | 1 t. dried sage |
| 1-1/2 c. onion, chopped | 1-1/2 t. salt |
| 2 carrots, peeled and sliced | 1 t. pepper |
| | 1 c. fresh baby spinach |
| | Garnish: grated Parmesan cheese |

Heat oil in a skillet over medium heat. Brown beef in oil; drain. Combine beef, tomatoes with juice and remaining ingredients except spinach and garnish in a slow cooker. Cover and cook on high setting for 6 hours, or until beef, vegetables and beans are tender. Stir in spinach; cover and cook for an additional 20 minutes. Ladle soup into bowls; sprinkle with Parmesan cheese. Serves 8 to 10.



To clean fresh spinach easily, place the leaves in a pan of lukewarm water. After a few minutes, drain and discard the water, then repeat if needed.



Beer-Braised Pork & Black Bean Soup

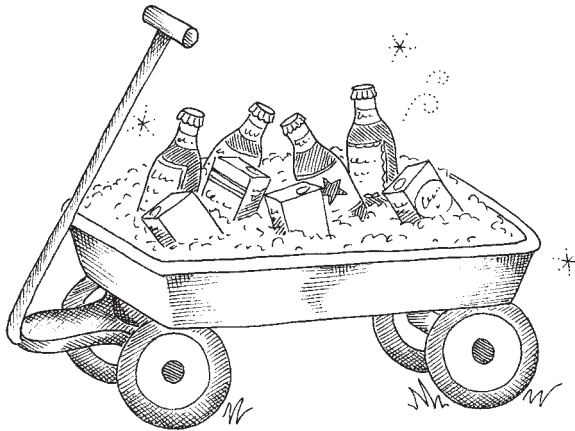
Michelle Vandergrift
Drayden, MD

I added vinegar and hot sauce to this recipe to add a little kick and tang. I like to serve it over rice for a complete meal...so delectable!

2 12-oz. bottles regular or non-alcoholic beer
1 T. chipotle chiles in adobo sauce, chopped
1 T. reserved adobo sauce
1 T. red wine vinegar
1 T. hot pepper sauce
1 t. ground cumin

1 onion, chopped
1 lb. dried black beans
1-1/2 lb. boneless pork butt shoulder roast
salt and pepper to taste
cooked rice
Garnish: salsa, sour cream, chopped fresh cilantro

Combine all ingredients except rice and garnish in a slow cooker; mix well. Cover and cook on high setting for 4-1/2 to 5 hours, until pork is very tender. Shred pork in soup using 2 forks; stir. Divide rice among soup bowls; ladle soup over rice. Garnish servings with salsa, sour cream and cilantro. Serves 6 to 8.



Spicy food calls for lots of ice-cold beverages! A little red wagon makes a convenient carry-all for any outdoor gathering. Fill it with crushed ice and bottles of soda, water and juice.

Off to the Pumpkin Patch

Asian-Inspired Short Rib Soup

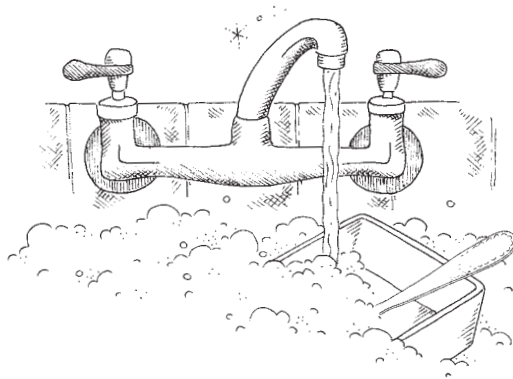
Penny Sherman
Ava, MO

A new Asian restaurant opened up in town, and I tried a dish very similar to this one. I love the slightly spicy flavor of this soup. This is my effort to recreate it at home...a pretty good interpretation, I'd say!

6 lbs. beef short ribs, cut into serving-size pieces
4 c. low-sodium chicken broth
1/3 c. soy sauce
1/4 c. sugar
3 T. fresh ginger, peeled and grated
2 T. sriracha hot chili sauce

2 T. toasted sesame oil
4 cloves garlic, finely chopped
1 bunch green onions
12-oz. pkg. rice noodles, uncooked
Garnish: grated carrot, sliced cucumber, chopped fresh cilantro, lime wedges

Place ribs in a large slow cooker; set aside. In a bowl, whisk together broth, soy sauce, sugar, ginger, chili sauce, oil and garlic. Thinly slice white part of onions and stir into broth mixture. Spoon broth mixture over ribs. Cover and cook on high setting for 6 hours, until ribs are very tender. About 30 minutes before serving, prepare noodles according to package directions. Drain; divide noodles evenly among 6 bowls. Skim fat from soup in slow cooker; ladle broth and ribs over noodles. Garnish servings as desired. Serves 6 to 8.



To get rid of an onion or garlic smell on your hands, simply hold your hands under cold running water along with a stainless steel spoon or other utensil.



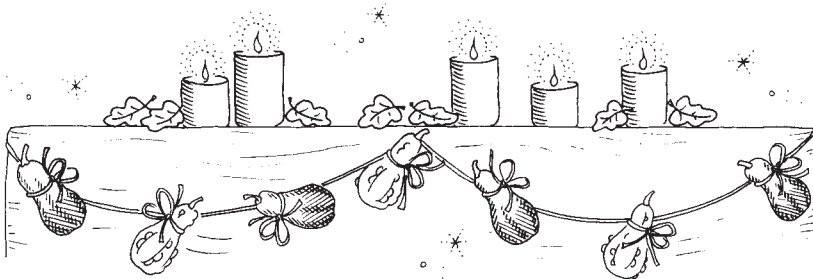
Lentil & Ham Soup

Edythe Bouquio
Hudson, FL

My mom used to make this soup on the stove, but it was a little too thin for me. So I converted it to a slow-cooker recipe, thickened it up and added some more spices for flavor. When she and her husband asked me for the recipe, I knew it was good! Serve with thick, buttery slices of crusty bread for a complete meal.

2 c. dried lentils	1 meaty ham bone
6 c. water	2 to 3 T. all-purpose flour
1 onion, chopped	1/3 c. water
2 stalks celery, chopped	3 T. browning and seasoning
2 carrots, peeled and chopped	sauce
salt and pepper to taste	

Combine all ingredients except flour, water and browning sauce in a slow cooker. Cover and cook on low setting for 4 to 6 hours, until lentils are soft. Remove ham from bone and stir back into soup, discarding bone. In a bowl, combine flour, water and seasoning sauce; mix well. Drizzle flour mixture into soup; mix well. Cover and cook on high setting for an additional 30 minutes, or until thickened. Serves 6 to 8.



Make a gourd garland to hang on the mantel. Choose brightly colored mini gourds with long necks. Tie them onto a length of jute, leaving a few inches of jute between gourds...simple!

Off to the Pumpkin Patch

Anna's Cure-All Soup

Anna Muhovich
Anchorage, AK

One day, my family was feeling under the weather, so I wanted to cook up something that would warm them up and ease their sniffles. This is the soup I came up with, and it's so tasty. My husband likes it so much that he requests it quite often, even when he's quite well!

16-oz. pkg. dried small red beans
16-oz. pkg. dried black beans
1 onion, chopped
2 11-oz. cans sweet corn & diced peppers

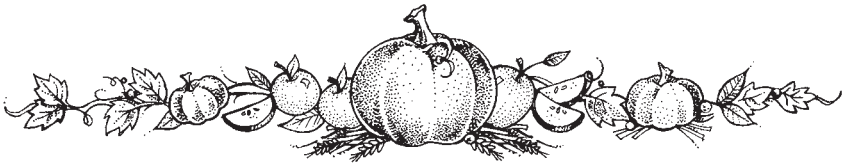
2 4-oz. cans chopped green chiles
2 12-1/2 oz. cans chicken
2 10-oz. cans diced tomatoes with green chiles
salt and pepper to taste

In a slow cooker, combine all ingredients in order listed in a slow cooker; mix well. Do not drain beans, corn or chiles. Add enough water to fill slow cooker 3/4 full, if needed. Cover and cook on low setting for about 8 hours, stirring occasionally, until beans are tender. Serves 8 to 10.



Forever on Thanksgiving Day,
The heart will find the pathway home.

— Wilbur D. Nesbit



Slow-Cooker Rosemary Focaccia

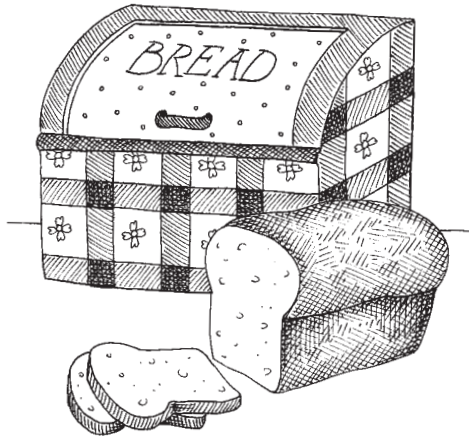
Tina Wright
Atlanta, GA

A warm, savory bread with the tempting taste of rosemary baked right into it. We love to whip up a loaf of it to serve with steamy soups...sometimes we'll even cut the whole loaf in half and make a big deli sandwich for a game-day get-together!

1 T. active dry yeast
2 T. olive oil
1/8 t. salt

1-1/4 c. warm water
3-1/4 c. all-purpose flour
1/4 c. fresh rosemary, chopped

In a bowl, combine yeast, oil and salt with warm water, about 110 to 115 degrees; mix well and let stand for 5 minutes. Stir flour and rosemary into yeast mixture until a sticky dough forms. Cover and let rise in a warm place for about 2 hours, until double in size. Transfer dough to a floured work surface; roll dough into a ball. Let stand for 45 minutes. Transfer dough to a parchment paper-lined slow cooker. Cover and cook on high setting for one to 1-1/2 hours, until dough is firm and bottom of loaf is golden. Remove bread from slow cooker; broil until top is golden, about 5 minutes. Makes one loaf.



Want a pretty pattern on homemade bread? Let dough rise in a lightly floured basket during its final rising. Gently remove the loaf from the basket, place on an oiled baking sheet and bake according to your recipe directions.

Off to the Pumpkin Patch

End-of-the-Garden Soup

Mia Rossi
Charlotte, NC

The leaves are falling, there's a chill in the air and the neighbors have put up their scarecrow...that's when I know it's time for me to stir up a batch of this tasty soup. It's perfect served in a big mug with a slice of crusty bread.

2 yellow squash, sliced
1/4-inch thick

4 zucchini, sliced
1/4-inch thick

1 yellow onion, diced

2 c. cherry tomatoes, halved

1/3 c. dried cannellini beans

4 c. vegetable broth

1 c. pasta sauce

1 c. water

1 T. Italian seasoning

salt and pepper to taste

1/2 c. ditalini pasta, cooked

Garnish: grated Parmesan
cheese

Combine squash, zucchini, onion and tomatoes in a slow cooker; mix well. Add beans, broth, pasta sauce and water to squash mixture. Sprinkle with Italian seasoning, salt and pepper; stir. Cover and cook on low setting for 8 to 10 hours, until beans are tender. Stir in cooked pasta just before serving; cover and warm through. Garnish servings with Parmesan cheese. Serves 6 to 8.



It's a good idea to begin stocking your pantry in the fall with those things you'll be needing for baking around the holidays...chocolate chips, vanilla, dried and candied fruits, sugar and flour.



Chicken & Sausage Cassoulet

*Rachel Savatski
Milwaukee, WI*

*This recipe is heavenly on cold fall evenings
with a big slice of garlic toast.*

- | | |
|--|--|
| 1 lb. boneless, skinless chicken breasts, cubed | 19-oz. can cannellini beans, drained and rinsed |
| 14-oz. pkg. turkey sausage links, sliced into bite-size pieces | 1 c. water |
| 26-oz. jar pasta sauce | 1 t. Italian seasoning
salt and pepper to taste |

Combine chicken, sausage, pasta sauce, beans and water in a slow cooker; mix well. Sprinkle with Italian seasoning, salt and pepper. Cover and cook on low setting for 5 to 7 hours, until chicken and sausage are cooked through. Serves 6.

White Bean Chicken Chili

*Julie Barnes
Bakersfield, CA*

A wonderful, easy recipe for a busy autumn or winter day.

- | | |
|--|--|
| 15.8-oz. can Great Northern beans | 10-oz. pkg. frozen chopped spinach |
| 3 boneless, skinless chicken breasts, cooked and cubed | 16-oz. jar salsa |
| 2 c. chicken broth | 8-oz. pkg. shredded Pepper Jack cheese |

Combine undrained beans and remaining ingredients except cheese in a slow cooker; mix well. Cover and cook on low setting for 4 to 6 hours, until heated through. Stir in cheese until melted just before serving. Serves 6.

If canned beans don't agree with you, just drain and rinse them before using...you'll be washing away any "tinny" taste too.

Off to the Pumpkin Patch

Very Veggie-Bean Soup

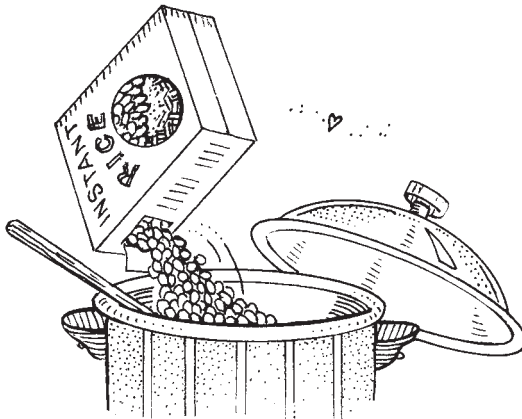
Michelle Tallman
Lacey, WA

I created this recipe for my daughter who's a vegetarian. It has a savory flavor so you won't miss the meat at all. Serve hot bowls of this soup with cornbread squares or a Caesar salad to really make it a meal.

14-1/2 oz. can diced tomatoes
2 carrots, peeled and sliced
2 stalks celery, sliced
1/2 onion, diced
1-1/2 c. frozen cut green beans
15-1/2 oz. can kidney beans,
drained and rinsed

32-oz. container vegetable broth
1-1/2 c. cocktail vegetable juice
salt, pepper and Italian
seasoning to taste
1 c. orzo pasta, cooked
Garnish: grated Parmesan
cheese

Combine tomatoes with juice, vegetables, beans, broth and juice in a slow cooker. Add seasonings to taste; mix well. Cover and cook on low setting for 8 to 10 hours. Stir in pasta just before serving; heat through. Ladle into bowls and sprinkle with Parmesan cheese.
Serves 4 to 6.



Soups are oh-so easy to extend when you need to feed a few more people. Just add a quick-cooking add-in like ramen noodles, orzo pasta or instant rice and simmer for a few more minutes.



Harvest Pork Stew

Tammy Griffin
Nepean, Ontario

I absolutely love all of the fruit in this stew...it has a taste that's all its own.

2-lb. boneless pork shoulder	1/2 t. salt
roast, cut into 1-inch cubes	1/2 t. pepper
2 parsnips, peeled and chopped	1/4 t. ground cloves
1 red onion, chopped	3-1/2 c. chicken broth
1 c. dried apricots	1 c. apple cider
1 c. dried plums	2 apples, peeled, cored
1/4 c. all-purpose flour	and chopped

Combine pork, parsnips, onion, apricots and plums in a lightly greased slow cooker. Stir in flour, salt, pepper and cloves; mix well. Add broth and cider to pork mixture; stir. Cover and cook on low setting for 7 to 9 hours, until pork and vegetables are tender. Stir apples into stew; cover and cook for one hour longer. Stir before serving. Serves 4 to 6.



You'll want to be up bright & early for autumn barn sales. Take along easy-to-snack-on goodies so you don't miss a thing. Fresh or dried fruit, granola, peanut butter crackers and juice boxes are the perfect early-morning grab & go snacks.

Off to the Pumpkin Patch

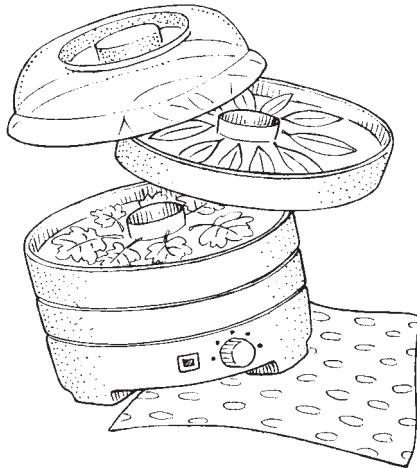
Rosemary-Fennel Beef Stew

Wendy Pantelas
Pittsburgh, PA

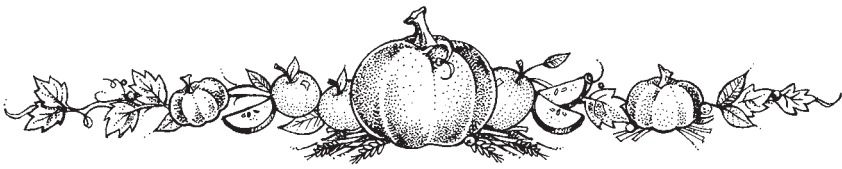
This tasty beef stew is mouthwatering the first night and even better the next day. I like to add more veggies and beans to the leftovers for a deliciously veggie-packed soup.

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|---|-------------------------|
| 2 lbs. stew beef cubes | 1 T. dry mustard |
| 2 28-oz. cans crushed tomatoes | 2 T. Italian seasoning |
| 7 carrots, peeled and chopped | 1 t. salt |
| 9 redskin potatoes, peeled
and cubed | 1 t. pepper |
| 1 red onion, chopped | 3 fennel seeds, chopped |
| 5 cloves garlic, chopped | 1/8 t. dried rosemary |
| | cooked rice |

Combining all ingredients except rice in a slow cooker. Cover and cook on high setting for 4 to 6 hours, until beef and vegetables are tender. Divide servings of rice evenly among bowls. Spoon stew over rice. Serves 6.



Preserve your bounty of harvested herbs! Gently rinse and place them in a single layer in a dehydrator set at 110 degrees. Herbs such as fennel, parsley, rosemary, tarragon and thyme will take 6 to 8 hours to dry. Other herbs like basil and sage will take about 10 to 12 hours.



Harvest Oat Bread

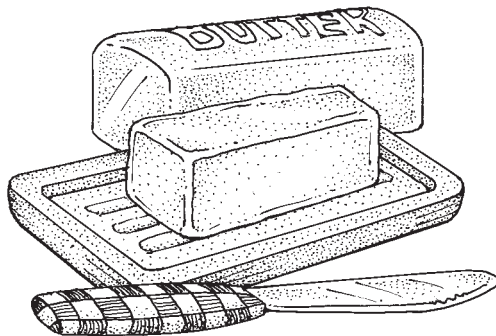
Erin Broch
Charleston, WV

An old-fashioned, fantastic tasting oat bread that's been simplified to bake in your slow cooker. Topped with a pat of butter, a warm slice of this bread is pure comfort food.

1 T. active dry yeast
1/4 c. warm water
1 c. warm milk
1/2 c. long-cooking oats,
uncooked
1 t. salt

2 T. olive oil
2 T. honey
1 egg, beaten
1/4 c. wheat germ
2-3/4 c. whole-wheat flour

In a bowl, dissolve yeast in warm water, about 110 to 115 degrees; let stand for 5 minutes. Stir in milk, oats, salt, oil, honey, egg and wheat germ. Add flour; mix until a dough forms. Transfer dough to a floured surface; knead for about 5 minutes, until dough becomes smooth. Place dough in a lightly greased 16-ounce metal coffee can; cover loosely with aluminum foil. Place can on a rack in a slow cooker. Pour 1/2 cup water into bottom of slow cooker. Cover and cook on high setting for 3 hours, or until top of bread is golden. Makes one loaf.



Make herbed butter in a jiffy...yummy on warm rolls or bread.
Unwrap a stick of butter and cut in half lengthwise. Roll each half
in freshly chopped herbs, then slice and serve.

Off to the Pumpkin Patch

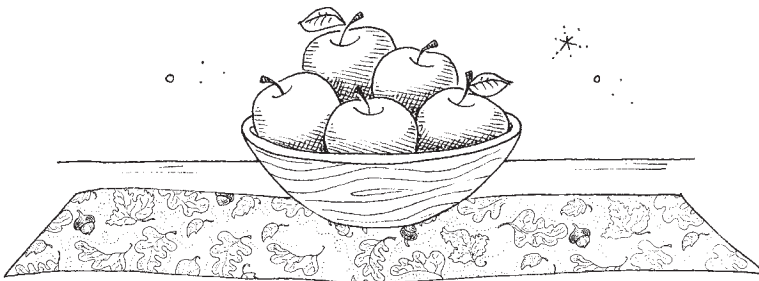
Barbecue Beef Chili

Sherry Gordon
Arlington Heights, IL

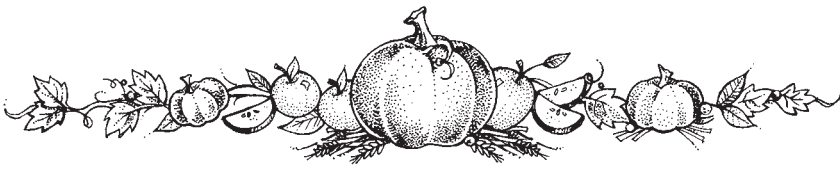
This is a different kind of chili that my husband loves. He works outdoors most of the day, so his face lights up when he comes in from the cool fall air after work and smells this chili simmering away in the slow cooker.

7 t. chili powder	1/2 c. barbecue sauce
1 T. garlic powder	1/4 c. Worcestershire sauce
2 t. celery seed	1 c. catsup
1 t. pepper	1/3 c. brown sugar, packed
1/2 t. cayenne pepper	1/4 c. cider vinegar
4-lb. beef brisket	1 t. dry mustard
1 green pepper, chopped	15-1/2 oz. can hot chili beans
1 onion, chopped	15-1/2 oz. can Great Northern
12-oz. bottle chili sauce	beans, drained and rinsed

In a bowl, combine seasonings. Rub seasoning mixture on all sides of brisket; place in a slow cooker. In a separate bowl, combine remaining ingredients except beans; mix well and spoon over brisket. Cover and cook on high setting for 5 to 6 hours, until brisket is very tender. Remove brisket from slow cooker; shred with 2 forks. Return shredded brisket to slow cooker; reduce to low setting. Stir in beans; cover and cook for one hour, or until heated through. Serves 10 to 12.



For a quick & easy table runner, choose cotton fabric printed with autumn leaves, Indian corn and pumpkins in glowing gold, orange and brown...simply pink the edges!



Grandpa Jackson's Award-Winning Chili

Holly Jackson
Saint George, UT

This recipe was handed down from my Grandpa Jackson. He traveled around winning awards for this wonderful chili... we enjoy it every Halloween night.

- | | |
|-----------------------------|----------------------------------|
| 1 T. oil | 2 lbs. chorizo pork sausage |
| 1 yellow onion, diced | links, sliced |
| 1 yellow pepper, diced | 2 cloves garlic, minced |
| 16-oz. can pinto beans | 28-oz. can tomato sauce |
| 15-1/2 oz. can kidney beans | dried oregano and cumin to taste |
| 2 red chile peppers, diced | |

Heat oil in a skillet over medium heat. Cook onion and yellow pepper in oil until tender. Combine onion mixture, undrained beans and remaining ingredients in a slow cooker; mix well. Cover and cook on low setting for 4 to 6 hours. Serves 8 to 10.

Pinto-Pork Chili

Michelle Farmer
Evansville, IN

My husband loves to take this hearty pork chili to work for his lunches...it really fills him up and keeps him going throughout the day.

- | | |
|------------------------------------|---------------------------|
| 1 lb. ground pork | 1 onion, chopped |
| 28-oz. can diced tomatoes | 1 green pepper, chopped |
| 15-1/2 oz. can black beans | Garnish: shredded Cheddar |
| 16-oz. can pinto beans | cheese, saltine crackers |
| 15-1/2 oz. white beans | |
| 1-1/4 oz. pkg. chili seasoning mix | |

Brown pork in a skillet over medium heat; drain. Combine pork, undrained tomatoes, undrained beans and remaining ingredients except garnish in a slow cooker. Cover and cook on low setting for 6 to 8 hours. Garnish servings with cheese and crackers, if desired. Serves 6 to 8.

Off to the Pumpkin Patch

Perfect Little Pumpkin Breads

Laurie Ruell
Rochester, NY

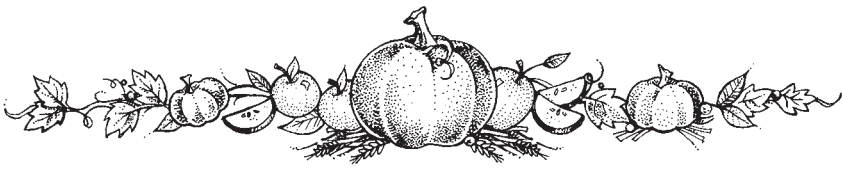
I never knew you could make bread in the slow cooker...this recipe turns out so yummy! These little loaves are perfect to give as gifts in a basket with a sweet spreader and jar of apple butter.

1 c. all-purpose flour	2 T. oil
1-1/2 t. baking powder	2 eggs
1 t. pumpkin pie spice	1/2 c. canned pumpkin
1/2 c. brown sugar, packed	1/4 c. raisins, finely chopped

In a bowl, combine flour, baking powder and pumpkin pie spice; mix well and set aside. In a separate bowl, combine brown sugar and oil; beat until well blended. Beat in eggs; add pumpkin and mix well. Stir flour mixture into pumpkin mixture. Mix well; stir in raisins. Spoon batter evenly into 2 greased 1/2-pint wide-mouth canning jars; cover tightly with aluminum foil. Place jars on a trivet in a slow cooker. Cover and cook on high setting for 1-1/2 hours, or until a toothpick inserted near the center of a loaf tests clean. Remove jars to a wire rack; cool for 10 minutes. Remove loaves from jars; cool completely. Makes 2 small loaves.



Set out jars of jams & jellies to spread over slices of warm bread...a sweet ending to any soup supper get-together!



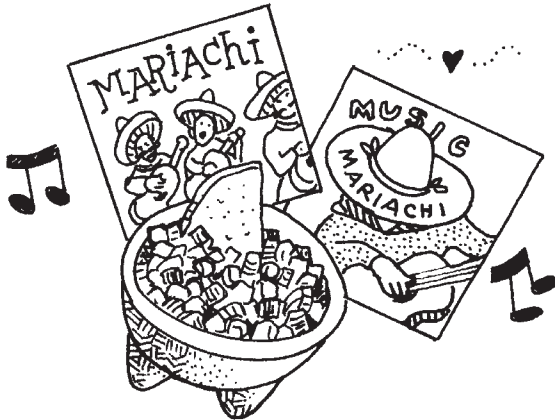
Mama's Pozole

Yvette Garza
Livingston, CA

I had never made pozole, a type of Mexican stew, but I wanted to give it a try. I found a recipe, made some adjustments till I got it just right, and now this dish is a keeper. It's a favorite of mine, so I call it Mama's Pozole.

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|---|--------------------------------|
| 7 red chile peppers, stems and seeds removed | 2 onions, finely chopped |
| 11 c. water, divided | 3 cloves garlic, pressed |
| 2 lbs. pork roast, cubed | 3 T. chicken bouillon granules |
| 29-oz. can white hominy | 1 T. paprika |
| 4 jalapeño peppers, seeded and finely chopped | 1-1/2 T. salt |
| | 2 t. dried Mexican oregano |
| | 1 bay leaf |

Combine chile peppers and one cup water in a blender; process until smooth. Combine chile mixture, remaining water, pork and remaining ingredients in a large slow cooker. Cover and cook on high setting for 4 to 5 hours, until pork is very tender. Remove bay leaf before serving. Serves 8.



Bring a little fiesta to the table! Visit the local library and borrow some Mexican music to really set the mood during dinnertime.



Gather 'Round the
Table



Apple & Brown Sugar Corned Beef

Mary Lauff-Thompson
Doylestown, PA

*I got this recipe from my friend Jackie, and it's soooo yummy.
I like to round out the meal with a loaf of Irish soda bread.*

3-lb. corned beef brisket	1 qt. apple juice
8 new redskin potatoes	1 c. brown sugar, packed
4 carrots, peeled and chopped	1 T. Dijon or honey mustard
1 onion, sliced	

Place brisket in a slow cooker; add vegetables. In a bowl, combine juice, brown sugar and mustard; mix well. Drizzle juice mixture over brisket mixture; stir to coat evenly. Cover and cook on low setting for 8 to 10 hours, until brisket is very tender. Remove brisket from slow cooker; thinly slice. Serve sliced brisket with vegetables from slow cooker. Serves 6.



Out of brown sugar? Whip some up by adding 1-1/2 teaspoons of molasses to one cup of white sugar. Mix well, and you've got sweet light brown sugar.

Gather 'Round the Table

Easy Thanksgiving Dinner

Matt McCurdy
Saint Petersburg, FL

Simply toss everything in the slow cooker, and you have a scrumptious turkey dinner with all the trimmings... doesn't get much easier than that!

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|--|-----------------------------------|
| 1 T. oil | 1/2 c. celery, chopped |
| 2-lb. boneless, skinless turkey breast | 1/2 c. onion, chopped |
| 12-oz. pkg. favorite-flavor stuffing mix | 1/2 c. carrot, peeled and chopped |
| 1 sweet potato, peeled and cubed | 2 c. chicken broth |
| | 1/2 c. chopped walnuts |
| | 1/2 c. fresh cranberries |

Heat oil in a skillet over medium heat. Sauté turkey in oil until browned on both sides, about 5 minutes; drain. Combine turkey and remaining ingredients except nuts and cranberries in a slow cooker. Cover and cook on low setting for 7 to 8 hours, or until turkey is no longer pink in the center. About one hour before serving, stir in walnuts and cranberries. Serves 6 to 8.



Welcome autumn with a wreath on the front door! Decorate a purchased wreath form with clusters of berries, ornamental grasses and other fall finds. Simply attach the fall finds with wire or hot glue.



Veggie Fettuccine Alfredo

Carol Lytle
Columbus, OH

My family loves chicken Fettuccine Alfredo, so imagine how sad I was when I went to make it and didn't have any chicken. In a pinch, I tossed together some vegetables I had in place of the chicken, and it was a hit! Now, I make it this way all the time.

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|--|---|
| 2 T. butter, softened | 1/2 t. salt |
| 2 zucchini, sliced | 1/4 t. pepper |
| 2 carrots, peeled and
thinly sliced | 1 c. grated Parmesan cheese |
| 1/2 c. sliced mushrooms | 16-oz. pkg. fettuccine pasta,
uncooked |
| 1-1/2 c. broccoli, chopped | 1 c. shredded mozzarella cheese |
| 4 green onions, chopped | 1 c. whipping cream |
| 3 cloves garlic, minced | 2 egg yolks, beaten |
| 1 t. dried basil | |

Grease a slow cooker with butter. Combine vegetables, garlic, seasonings and Parmesan cheese in a slow cooker; stir to mix well. Cover and cook on high setting for 2 hours. Shortly before serving, cook pasta according to package directions; drain and keep warm. Add pasta and remaining ingredients to slow cooker; stir gently to blend. Cover and cook for 10 to 15 minutes more. Serves 4.



Just for fun, try a new flavor of pasta in a favorite recipe...sun-dried tomato-basil, lemon pepper, roasted garlic & parsley or jalapeño.
So many flavorful choices!

Gather 'Round the Table

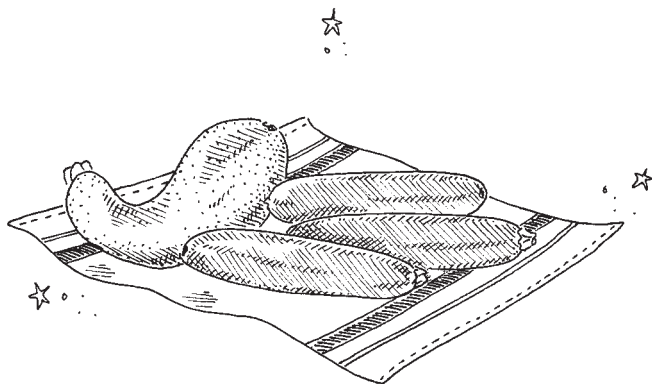
Zucchini Toss

Karen Evans
Jim Thorpe, PA

A good friend of mine grew zucchini in her garden once and of course she gave me some. She also gave me this quick and simple slow-cooker recipe to try, and it tasted amazing! It's one of my favorite side dishes...sometimes I'll even serve it over spaghetti.

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|---|---------------------------------|
| 1 T. oil | 2 c. sliced mushrooms |
| 1 onion, diced | garlic powder and dried oregano |
| 1 green pepper, diced | to taste |
| 1 zucchini, chopped | 1/8 t. pepper |
| 2 14-1/2 oz. cans diced tomatoes with basil | |

Heat oil in a skillet over medium heat. Sauté onion, green pepper and zucchini in oil just until tender. Spoon onion mixture into a slow cooker; add tomatoes with juice and mushrooms. Season with garlic powder, oregano and pepper; stir to mix well. Cover and cook for 5 to 6 hours on low setting, until vegetables are soft. Serves 4 to 5.



Zucchini and other summer squash make tasty main dishes and are easily swapped out in recipes. Try substituting yellow crookneck or pattypan for zucchini in any favorite recipe.



Momma's Roast

Jackie Hickman
Sevierville, TN

*This is how my mom taught me to make the perfect roast...
it is so tender, and the vegetables can't be beat.*

1 T. oil	garlic salt to taste
1 onion, sliced	2 carrots, peeled and sliced
2 cloves garlic, chopped	4 to 6 potatoes, cubed
2 to 3-lb. beef chuck roast	1 c. beef broth

Heat oil in a skillet over medium heat. Sauté onion and garlic in oil until tender, about 5 minutes. Remove onion mixture and set aside. Season roast on all sides with garlic salt. Brown roast on all sides in the same skillet; transfer roast to a slow cooker. Spoon onion mixture over roast; arrange carrots and potatoes around roast. Pour broth over all. Cover and cook on low setting for 6 to 8 hours, until roast and vegetables are tender. Serves 4 to 6.

Short Ribs & Gravy

Dale Driggers
Lexington, SC

*This is the best short rib recipe I know. The meat just
falls off the bone, and the gravy is delicious...serve over rice,
polenta, pasta or mashed potatoes.*

2-1/2 lbs. beef short ribs	3 cloves garlic, chopped
salt and pepper to taste	1/3 c. balsamic vinegar
1 T. olive oil	1/3 c. red wine or beef broth
2 carrots, peeled and chopped	1/3 c. crushed tomatoes
2 stalks celery, chopped	3 bay leaves

Season ribs on all sides with salt and pepper. Heat oil in a large skillet over medium heat. Brown ribs on all sides in oil; drain and set aside. Arrange carrots and celery in a slow cooker. Add remaining ingredients to carrot mixture. Nestle ribs into mixture in slow cooker. Cover and cook on low setting for 8 to 9 hours. Remove ribs; discard bay leaves. Mash or blend vegetable mixture to desired consistency. Serve ribs drizzled with gravy from slow cooker. Serves 6 to 8.

Gather 'Round the Table

Garlic Mashed Potatoes

Tara Coppin
Logan, UT

These are the creamiest and most delicious mashed potatoes...always a hit! My kids like no garlic, my husband likes extra garlic, and I like more salt and pepper so, we experiment with the flavor each time we make it.

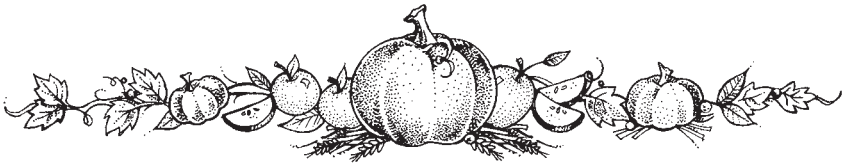
5 lbs. baking potatoes, peeled
and cut into 1-inch cubes
1-1/2 c. chicken broth
1/4 c. butter, sliced
1 c. sour cream

1 t. garlic powder
1 t. onion powder
1/2 t. salt
1/4 t. pepper
1/2 to 1 c. milk, warmed

Combine potatoes, broth and butter in a slow cooker. Cover and cook on high setting for 4 hours, or until potatoes are tender. Add remaining ingredients except milk. Mash potatoes well; stir in enough milk to reach desired consistency. May be kept warm, covered, on low setting for up to 2 hours. Stir before serving. Serves 6 to 8.



Give your mashed potatoes a tangy zip the old-fashioned way.
Replace the milk or cream in your recipe with buttermilk...so tasty!



Lolita's Chicken Adobo

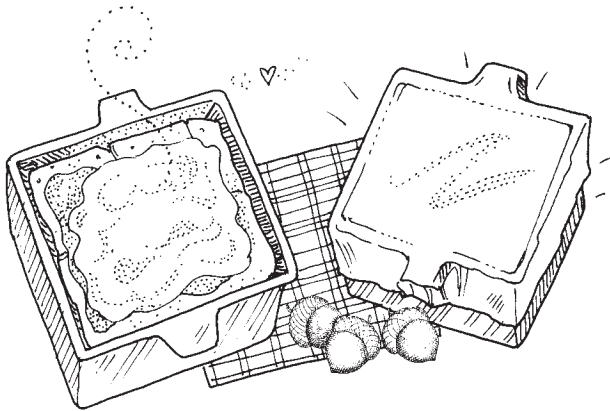
Angela Vining
Tacoma, WA

This recipe was passed down by my husband's Filipino cousin and is a family favorite. It's just as good if you use pork instead of chicken! You can find coconut vinegar in the Asian food section of your grocery store.

4 to 5 lbs. chicken
2 c. coconut vinegar
1/2 c. soy sauce
1 clove garlic, pressed

1-1/2 T. pepper
10 bay leaves
cooked rice

Arrange chicken pieces in a slow cooker; set aside. Combine vinegar, soy sauce, garlic and spices in a bowl; drizzle over chicken. Cover and cook on low setting for 6 to 8 hours, until chicken is no longer pink in the center. Shred chicken, discarding bones; return to sauce in slow cooker. Discard bay leaves before serving. Serve chicken and sauce over rice. Serves 8.



Enjoy a taste of summer in fall...make an extra favorite veggie casserole to tuck in the freezer. Wrap well with plastic wrap and freeze. Thaw overnight in the refrigerator and bake as usual.

Gather 'Round the Table

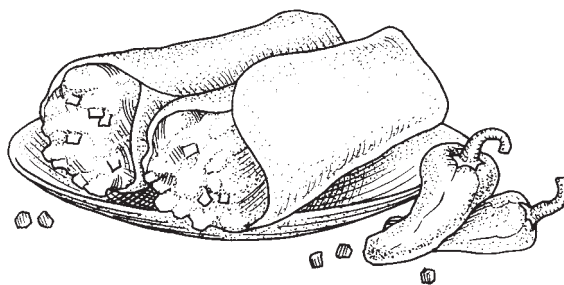
Aunt B's Chicken Fajitas

*Bryna Dunlap
Muskogee, OK*

These fajitas are a breeze to make and have an authentic flavor that will rival any Mexican restaurant.

- | | |
|--|---|
| 2 T. oil | 1 T. fresh cilantro, chopped |
| 2 lbs. boneless, skinless chicken breasts, sliced into thin strips | 1 t. chili powder |
| 14-1/2 oz. can diced tomatoes | 1 t. ground cumin |
| 1 c. onion, chopped | 1 t. ground coriander |
| 1 green pepper, chopped | 1/2 t. salt |
| 1 jalapeño pepper, seeded and chopped | flour tortillas |
| 2 cloves garlic | Garnish: salsa, shredded Mexican-blend cheese, sliced avocado, sour cream |

Heat oil in a skillet over medium heat. Cook chicken in oil until just golden; spoon into a slow cooker. Add tomatoes with juice and remaining ingredients except tortillas and garnish to slow cooker; stir well. Cover and cook on low setting for 8 to 10 hours, until vegetables are tender and chicken is no longer pink in the center. Serve chicken and vegetables on tortillas, topped as desired. Serves 4 to 6.



Give chicken thighs a try in slow-cooker chicken recipes. They're often priced lower than chicken breasts, and the darker meat cooks up juicy and flavorful. You may find you like them better!



Beef Burgundy

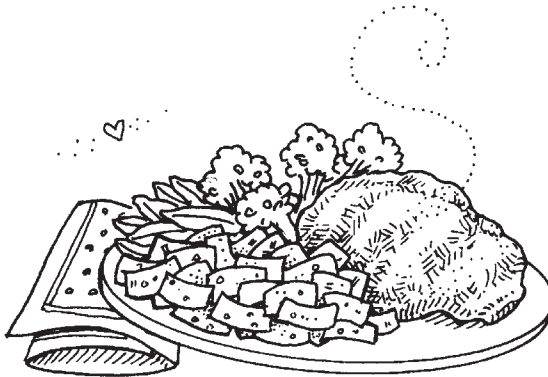
*Beverley Williams
San Antonio, TX*

Cooking this classic dish in the slow cooker makes the meat really tender. It's delicious served with mashed potatoes and steamed asparagus.

1 T. oil
2-1/2 lbs. beef round steak,
cubed
1 c. red wine or beef broth
3 slices bacon, crisply cooked
and crumbled

1/2 onion, chopped
2 carrots, peeled and sliced
8-oz. pkg. sliced mushrooms
1 c. beef broth
1/4 c. water
salt and pepper to taste

Heat oil in a skillet over medium heat. Cook beef in oil until browned on all sides, about 5 minutes. Combine beef, wine or broth and bacon in a slow cooker. Cover and cook on high setting for 4 hours. Add remaining ingredients to slow cooker. Cover and cook for one more hour on high setting. Serves 4 to 6.



Cut beef, chicken or pork into thin strips or slices in a snap! Just freeze the meat for 20 to 30 minutes before slicing.

Gather 'Round the Table

Beef Carbonnade

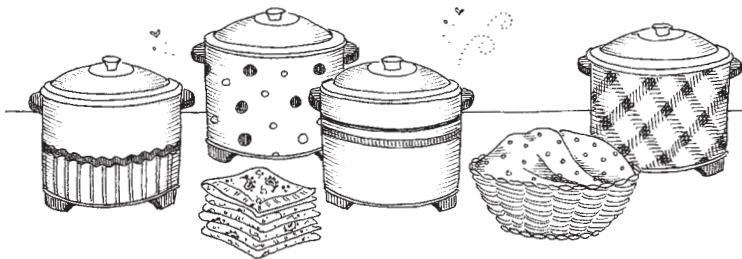
Jennie Gist
Gooseberry Patch

This tasty and traditional dish gets a super-simple makeover. Just put everything in the slow cooker before you head to the fall barn sales, and by the time you get home, you'll have a warm and satisfying supper.

2 T. olive oil
3 T. all-purpose flour
salt and pepper to taste
3 to 4 lbs. boneless beef chuck
 roast, cubed
14-1/2 oz. can beef broth
2 onions, halved and
 thinly sliced

1 c. baby carrots
1 clove garlic, pressed
12-oz. bottle dark beer or
 1-1/2 c. beef broth
1/2 t. dried thyme
cooked egg noodles
Garnish: chopped fresh parsley

Heat oil in a skillet over medium-high heat. Combine flour, salt and pepper in a bowl; add beef and toss to coat well. Cook beef in oil until browned on all sides, about 5 minutes. Remove beef with a slotted spoon; set aside. Add broth to skillet, scraping up browned bits from the bottom. Bring broth to a boil; cook for one minute. Combine onions, carrots, garlic, beer or broth and thyme in a slow cooker. Top with beef and broth mixture from skillet; do not stir. Cover and cook on low setting for 8 hours. Divide noodles among serving bowls; spoon beef mixture and sauce over noodles. Garnish servings with parsley. Serves 8.



After a busy summer, it's so nice to get together with friends in the fall. Keep it simple with a spread of slow-cooker favorites. Everyone will enjoy sharing news and catching up with each other!



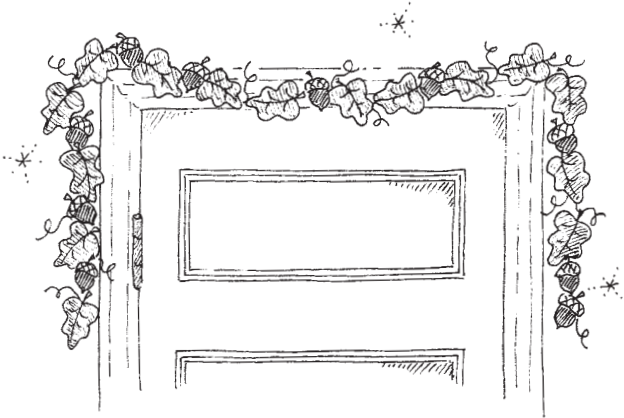
Pork Loin Roast & Gravy

Leslie McMahon
Houston, TX

I started making this dish when my husband and I were just newlyweds...he loves it, and I've continued making it ever since!

4 to 5-lb. pork loin end roast, tied with kitchen string	1 bay leaf
salt and pepper to taste	1 c. hot water
1 clove garlic, thinly sliced	2 T. Worcestershire sauce
2 onions, sliced	2 T. cornstarch
	2 T. cold water

Season roast on all sides with salt and pepper. Cut tiny slits into roast with a knife tip; insert thin slices of garlic into slits. Arrange one sliced onion in the bottom of a slow cooker; top with roast. Place remaining sliced onion on top of roast; add remaining ingredients except cornstarch and water. Cover and cook on low setting for 8 to 10 hours, until roast is very tender. Remove roast and onions to a serving platter; discard bay leaf. In a cup, combine cornstarch and water; whisk into juices in slow cooker. Increase heat to high setting and cook gravy for about 15 minutes, until thickened. Serve roast and onions drizzled with gravy. Serves 8.



Decorate the house for fall in unexpected places...a golden ribbon around a stack of Shaker boxes, a garland of autumn leaves around the hallway mirror and even a bow or two on the backs of the dining room chairs.

Gather 'Round the Table

Lemony Garlic Artichokes

Michelle Powell
Valley, AL

This is the easiest way I know to steam artichokes...and they are delicious! They make an impressive-looking side dish to serve when company is coming over.

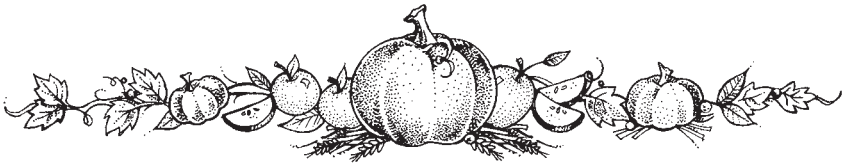
3 to 4 artichokes
1/2 lemon
3 to 4 T. olive oil

salt to taste
4 cloves garlic, minced
1 c. chicken broth

Remove artichoke stems and slice one inch off the tops of artichokes. Rub lemon on cut sides of artichokes to prevent browning. Place artichokes in a slow cooker; drizzle juice from lemon and oil over artichokes. Season with salt; sprinkle with minced garlic. Pour broth around artichokes; add water until liquid is 2 inches deep. Cover and cook on high setting for about 3-1/2 hours, until artichoke hearts are tender. Serve artichokes drizzled with sauce from slow cooker. Serves 3 to 4.



What kind of olive oil to use? "Light" olive oil is fine for cooking, and it's less expensive. Save extra virgin olive oil for delicately flavored salad dressings and dipping sauces.



Slow-Cooker Enchiladas

*Panda Spurgin
Berryville, AK*

This came from a friend that I worked with. We were always exchanging recipes to have on hand when we had worked all day.

- | | |
|--|--|
| 1 lb. ground beef | 1/3 c. water |
| 1 c. onion, chopped | 1 t. chili powder |
| 1/2 c. green pepper, chopped | 1/2 t. cumin |
| 15-1/2 oz. can kidney beans,
drained and rinsed | 1/2 t. salt |
| 15-1/2 oz. can black beans,
drained and rinsed | 1/4 t. pepper |
| 10-oz. can diced tomatoes with
green chiles | 2 to 3 c. shredded Monterey
Jack cheese |
| | 6 flour tortillas |
| | Garnish: salsa, sour cream |

In a skillet over medium heat, brown beef, onion and pepper; drain. Stir in remaining ingredients except cheese, tortillas and garnish; bring to a simmer. Cook, stirring occasionally, until heated through, about 5 minutes. In a slow cooker, alternate layers of beef mixture, tortillas and cheese, ending with cheese. Cover and cook on low setting for 5 to 7 hours. Garnish servings as desired. Serves 6.



**Autumn carries more gold in its pocket
than all the other seasons.**

— Jim Bishop

Gather 'Round the Table

Party-Time Beans

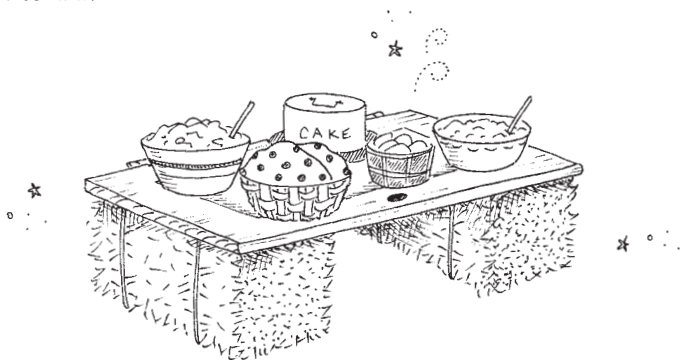
Karen McCarty
Champaign, IL

I make these beans often, and they're always a hit...perfect for potlucks, parties, celebrations and get-togethers. All the different types of beans make them a welcome alternative to the same old baked beans.

1-1/2 c. catsup
1 onion, chopped
1 green pepper, chopped
1 red pepper, chopped
1/2 c. water
1/2 c. brown sugar, packed
2 bay leaves
2 to 3 t. cider vinegar
1 t. dry mustard
1/8 t. pepper

16-oz. can kidney beans,
drained and rinsed
15.8-oz. can Great Northern
beans, drained and rinsed
14-1/2 oz. can lima beans,
drained and rinsed
15-1/2 oz. can black beans,
drained and rinsed
16-oz. can black-eyed peas,
drained and rinsed

In a slow cooker, combine catsup, onion, green and red peppers, water, brown sugar, bay leaves, vinegar, mustard and pepper; mix well. Add beans and peas to slow cooker; mix well. Cover and cook on low setting for 5 to 7 hours, until onion and peppers are tender and beans are heated through. Remove bay leaves before serving. Serves 12 to 14.



Send out invitations for an autumn get-together! Keep the food simple... hot dogs for grilling, potato salad, baked beans, veggies and fruit. After a moonlight hayride, enjoy s'mores by a toasty bonfire!



Thai Chicken & Rice

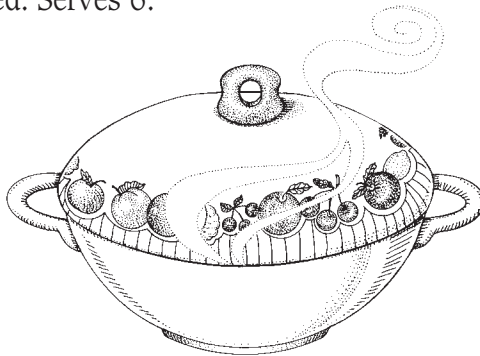
Carrie O'Shea
Marina Del Rey, CA

This chicken is a perfect pick-me-up after a long day of hiking and leaf peeping...so scrumptious served over bowls of hot and steamy jasmine rice. Add some naan flatbread, and you've got a tasty meal in no time.

6 boneless, skinless chicken
breasts or thighs, cut
into strips
1 red pepper, sliced
1 onion, coarsely chopped
1/2 c. chicken broth
5 T. soy sauce, divided
3 cloves garlic, minced
1 T. ground cumin

1/2 t. red pepper flakes
salt and pepper to taste
2 T. cornstarch
2/3 c. creamy peanut butter
1/4 c. lime juice
cooked rice
Garnish: chopped fresh cilantro,
chopped green onions,
chopped peanuts

Arrange chicken, red pepper and onion in a slow cooker; set aside. In a bowl, combine broth and 4 tablespoons soy sauce; drizzle over chicken mixture. Add garlic and seasonings to slow cooker; stir to mix. Cover and cook on low setting for 4-1/2 to 5 hours, until chicken is no longer pink in the center. Remove one cup liquid from slow cooker; mix with cornstarch, peanut butter, lime juice and remaining soy sauce in a bowl. Stir mixture back into slow cooker; increase heat to high setting. Cover and cook for 30 minutes. Spoon over rice to serve; garnish as desired. Serves 6.



A quick go-with for a slow-cooker meal...toss steamed green beans, broccoli or zucchini with a little olive oil and chopped fresh herbs.

Gather 'Round the Table

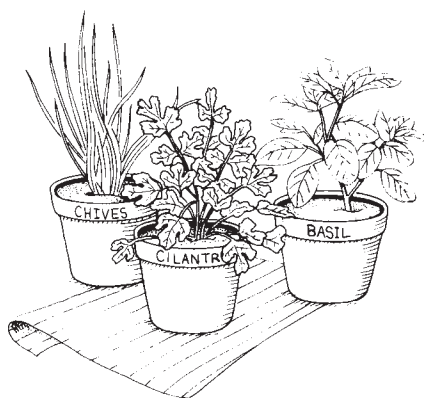
Lawang Chicken

Lambda Clausen
Pleasant Hill, CA

I first had this dish at a restaurant while out of town. I liked it so much I had to figure out how to make it at home. I ended up combining three different recipes to create my own version... now it's perfect!

3 lbs. boneless, skinless chicken breasts, cut into bite-size pieces	1-1/2 t. salt
1/4 c. olive oil	1 t. pepper
2 onions, finely chopped	1-1/2 T. turmeric
12-oz. pkg. sliced mushrooms	1-1/2 t. ground coriander
2 shallots, finely chopped	1-1/2 c. chicken broth
5 cloves garlic, minced	1/2 c. sour cream
	1 c. fresh cilantro, chopped

Place chicken in a slow cooker; set aside. Heat oil in a skillet over medium heat. Sauté onions, mushrooms, shallots and garlic in oil until well browned, about 15 minutes. Season onion mixture with salt, pepper, turmeric and coriander; stir in broth. Add onion mixture to chicken in slow cooker. Cover and cook on low setting for about 5 hours, until chicken is no longer pink in the center. Stir in cilantro and sour cream just before serving. Serves 4.



Save those cilantro stems! They have a slightly sweet, crunchy flavor that goes really well in salads or any other recipe that calls for cilantro.



Fresh & Bright Rice Pilaf

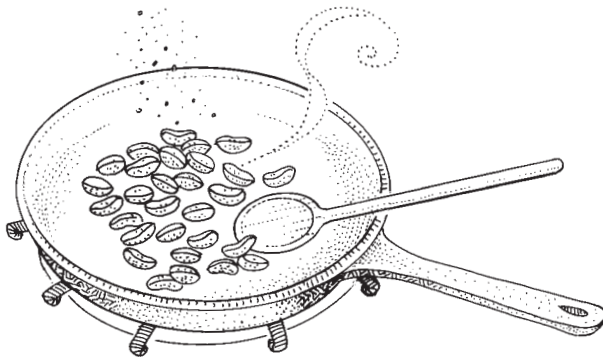
Megan Brooks
Antioch, TN

A light and tasty side for any fall picnic or barbecue, this pilaf is a snap to toss together. It's super served with pot roast or oven-baked chicken too.

3 T. butter
2 c. long-cooking rice, uncooked
1/3 c. onion, finely chopped
1/2 t. salt
3-1/2 c. chicken broth
1/2 c. water

1 c. carrots, peeled and cut into short strips
1/2 c. peas
1/2 c. red pepper, finely chopped
Garnish: slivered almonds, chopped fresh parsley

Melt butter in a large skillet over medium-high heat. Add rice, onion and salt. Cook and stir for 8 to 10 minutes, until rice is golden and onion is tender; stir in broth and water. Bring rice mixture to a boil; remove from heat. Transfer rice mixture to a lightly greased slow cooker; stir in carrots. Cover and cook on low setting for 2 to 2-1/2 hours; stir in peas and red pepper. Increase heat to high setting; cover and cook for 15 to 20 more minutes, until heated through. Serve pilaf topped with almonds and parsley. Serves 8 to 10.



Toast nuts for extra flavor. Place a single layer of walnuts, pecans or almonds in a skillet. Shake skillet over medium-high heat continually for 5 to 7 minutes, until the nuts turn golden and smell toasty.

Gather 'Round the Table

Pineapple-Cranberry Pork Roast

Carrie Kelderman
Pella, IA

This is one of our favorite winter comfort meals! The cranberries and pineapple add a sweet flavor to the sauce.

3-lb. pork loin roast	1 c. sweetened dried cranberries
20-oz. can crushed pineapple	2 T. all-purpose flour
1.35-oz. pkg. onion soup mix	3 T. water

Place roast in a slow cooker. In a bowl, mix together pineapple with juice, soup mix and cranberries; spoon mixture over roast. Cover and cook on low setting for 8 hours. Remove roast to a serving platter and increase heat to high setting. In a cup, mix together flour and water; whisk into juices in slow cooker. Cook for 15 minutes, or until gravy has thickened. Serve pork drizzled with gravy from slow cooker. Serves 6 to 8.



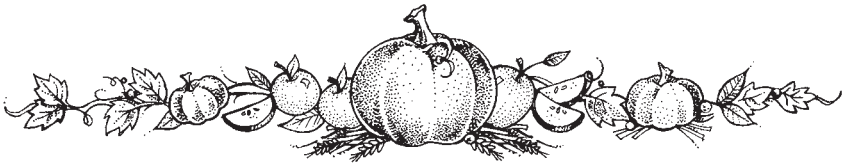
Savory Barley & Pine Nuts

Kelly Alderson
Erie, PA

A simple and hearty side, perfect for a chilly evening.

1 c. pearled barley, uncooked	1 c. green pepper, diced
1-1/2 c. cocktail vegetable juice	1/2 c. onion, diced
1/2 t. salt	14-oz. can vegetable broth
1/4 t. pepper	1/4 c. green onions, sliced
1 c. celery, diced	1/4 c. pine nuts, toasted

In a slow cooker, combine all ingredients except green onions and pine nuts. Cover and cook on low setting for 6 to 8 hours, until barley is tender. Stir in green onions and pine nuts just before serving. Serves 6.



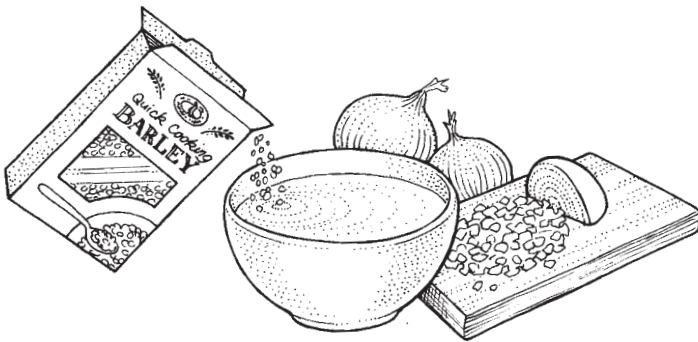
Mushroom & Parsley Stuffing

Robyn Binns
Crescent, IA

A beautiful stuffing alongside sliced turkey or grilled pork roast. It can even be refrigerated overnight if need be. Just mix everything together and cover with plastic wrap...ready to cook when you are!

- | | |
|--|---------------------------------|
| 1/2 c. butter | 1 T. poultry seasoning |
| 1 c. onion, finely chopped | 1/2 t. salt |
| 1 c. celery, finely chopped | 1/8 t. pepper |
| 8-oz. can sliced mushrooms,
drained | 2 eggs, beaten |
| 1/4 c. fresh parsley, chopped | 3 10-1/2 oz. cans chicken broth |
| 22 slices bread, toasted and
cubed | |

Melt butter in a skillet over medium heat. Sauté onion and celery in butter until tender, about 5 minutes; stir in mushrooms and parsley. Cook until warmed through; remove from heat and set aside. Combine bread cubes and seasonings in a large bowl; add remaining ingredients and onion mixture. Toss stuffing mixture well to mix thoroughly. Spoon stuffing mixture into a slow cooker. Cover and cook on high setting for one hour. Reduce heat to low setting; cook for one to 3 more hours, until stuffing is warmed through and golden. Serves 8 to 10.



Try a new side dish tonight...barley pilaf. Simply prepare quick-cooking barley with chicken broth instead of water, seasoning it with a little chopped onion and parsley. Filling, quick and tasty!

Gather 'Round the Table

Extra-Cheesy Mac & Cheese

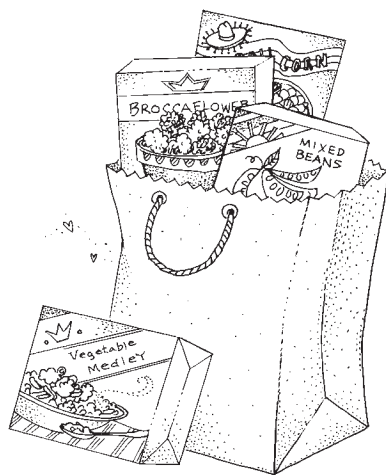
Valarie Dennard
Palatka, FL

The first time I served this recipe, my husband said it was by far the best macaroni & cheese he had ever eaten. It's a classic comfort food during the colder months of fall.

8-oz. pkg. shredded Italian
3-cheese blend
8-oz. pkg. shredded sharp
Cheddar cheese
2 eggs, lightly beaten
12-oz. can evaporated milk
1-1/2 c. milk

1 t. salt
3/4 t. dry mustard
1/4 t. cayenne pepper
1/2 t. pepper
2-1/2 c. small shell pasta,
uncooked

In a bowl, combine cheeses; set aside. In a separate bowl, whisk together remaining ingredients except pasta. Add pasta and 3 cups cheese mixture; stir well. Spoon pasta mixture into a lightly greased slow cooker. Sprinkle with 3/4 cup cheese mixture; refrigerate remaining mixture. Cover slow cooker and cook on low setting for 4 hours, until cheese is melted and creamy and pasta is tender. Sprinkle servings evenly with remaining cheese mixture. Serves 6 to 8.



It's easy to get more veggies into your family's meals. Keep frozen vegetable blends on hand to toss into mac & cheese, soups and casseroles.



Cilantro-Lime Chicken

Sally Kelly
Akron, OH

I found a similar recipe long ago, and adjusted it to what I had on hand at the time...it turned out delicious!

- | | |
|---|-----------------------------------|
| 3 boneless, skinless chicken breasts | 1/4 c. fresh cilantro, chopped |
| 2 14-1/2 oz. cans petite diced tomatoes with green chiles | 1-1/4 oz. pkg. taco seasoning mix |
| 2 T. lime juice | cooked rice |

Combine all ingredients except rice in a slow cooker. Cover and cook on low setting for about 6 hours, until chicken is no longer pink in the center. Remove chicken from slow cooker; shred and return to juices in slow cooker. Serve chicken and juices from slow cooker over rice. Serves 3 to 4.

Pineapple Chicken

Bethany Hendrix
Springfield, MO

My favorite lazy-day meal...a perfect reminder of warmer summer weather when the leaves start falling and the air gets crisp.

- | | |
|---|----------------------|
| 1 onion, chopped | 2 T. soy sauce |
| 3 to 4 boneless, skinless chicken breasts | 1/2 c. chicken broth |
| 20-oz. can pineapple rings | cooked rice |

Place onion in a slow cooker; top onion with chicken. Add pineapple with juice to slow cooker; add soy sauce and broth. Cover and cook on low setting for 6 to 8 hours, until chicken is no longer pink in the center. Serve chicken, pineapple and juices over rice. Serves 4 to 5.



Fill a windowbox with gourds, leaves, twigs...nature's beauty!

Gather 'Round the Table

World's Best Chili Verde

Marta Norton
Redlands, CA

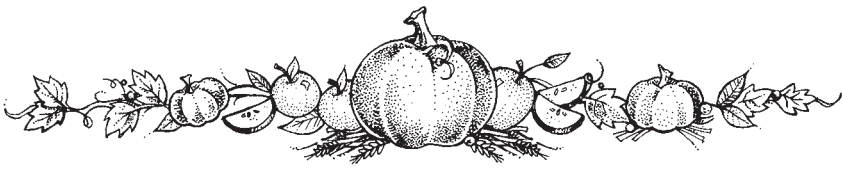
This is a family favorite as well as perfect potluck dish. Using a slow cooker makes it so much easier to cook for a crowd!

- | | |
|--|--|
| 3-lb. pork roast, cut into
1-inch cubes | 3/4 c. fresh parsley, chopped |
| 1-1/2 green peppers, chopped | 1/2 t. chili powder |
| 1 clove garlic, minced | 2 t. ground cumin |
| 2 jalapeño peppers, seeded and
finely chopped | 1/4 c. lemon juice |
| 2 tomatoes, chopped | 3/4 c. beef broth |
| 2 stalks celery, chopped | salt to taste |
| 7-oz. can diced green chiles | corn or flour tortillas |
| 2 onions, chopped | Garnish: sour cream, salsa
guacamole, chopped
fresh cilantro |

Combine all ingredients except tortillas and garnish in a slow cooker. Cover and cook on low setting for 8 hours, or until pork is very tender and no longer pink in the center. Serve mixture on tortillas, garnished as desired. Serves 6 to 8.



Turn down the jalapeño heat! Most of the spiciness in peppers comes from the seeds and ribs on the inside of the chiles. So if you're looking for flavor but not bite, just remove the seeds and ribs before using peppers.



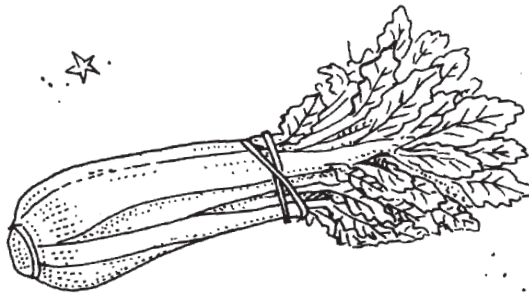
Savory Tomato Brisket

Geneva Rogers
Gillette, WY

*Slow cooking is perfect for brisket...it cooks up
the juiciest, most tender brisket ever!*

3 to 4-lb. beef brisket	4 cloves garlic, minced
28-oz. can Italian-style crushed tomatoes	1 T. brown sugar, packed
1 red onion, chopped	1 t. celery seed
2 T. red wine vinegar	1/2 t. salt
2 T. Worcestershire sauce	1 t. pepper
1/2 t. smoke-flavored cooking sauce	1/2 t. ground cumin
	4 t. cornstarch
	3 T. cold water

Place brisket in a slow cooker; set aside. In a large bowl, combine tomatoes with juice, onion, vinegar, sauces, garlic, brown sugar and seasonings. Pour tomato mixture over brisket. Cover and cook on low setting for 8 to 10 hours, until beef is very tender. Remove brisket to a serving plate; set aside and keep warm. In a saucepan over medium heat, combine water, cornstarch and 4 cups liquid from slow cooker. Bring to a boil; cook and stir for 2 minutes, until mixture thickens. Serve brisket with gravy from saucepan. Serves 6 to 8.



Don't toss out the leaves from fresh celery...they're full of flavor! Lay them on a paper towel and they'll dry in a day or two. Store the dried leaves in a jar to sprinkle into soups and stews.

Gather 'Round the Table

New England Dinner

Cinda Rogers
Buhler, KS

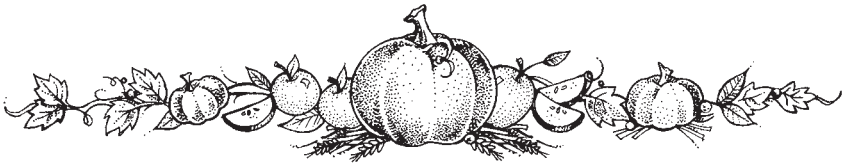
This is one of our favorite cold-weather dishes. It takes only a little bit of prep time, and before you know it, you've got a warming, hearty dinner to fill you up.

- | | |
|---|------------------------------|
| 2 carrots, peeled and sliced | 1 t. pepper |
| 1 onion, sliced | 1.35-oz. pkg. onion soup mix |
| 2 stalks celery, sliced | 2 c. water |
| 3 to 4-lb. boneless beef chuck
roast | 1 cabbage, cut into wedges |
| 1 t. salt | 3 T. butter |
| | 2 T. all-purpose flour |

Combine carrots, onion and celery in a large slow cooker. Place roast on top of carrot mixture; sprinkle with salt, pepper and soup mix. Drizzle water over all. Cover and cook on low setting for 8 to 9 hours. Increase heat to high setting; add cabbage. Cover and cook for another 45 to 50 minutes. Meanwhile, melt butter in a saucepan over medium heat. Whisk flour into melted butter until smooth; add 1/2 to 2 cups broth from slow cooker. Cook gravy, stirring constantly, until smooth. Serve beef and vegetables with gravy. Serves 4 to 6.



Looking for something deliciously different? Skip the all-purpose green or red cabbages and try savoy cabbage, napa cabbage or even bok choy. They're all so tasty!



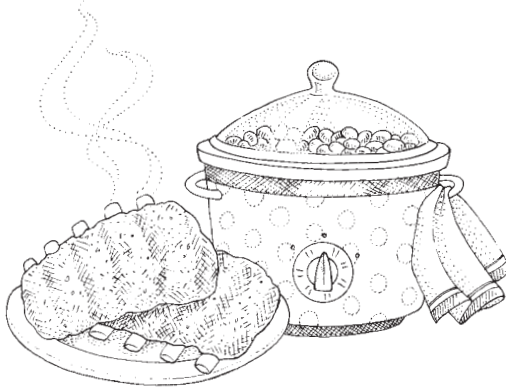
Kelli's Slow-Cooker BBQ Ribs

Kelli Davidson
Norman, OK

This is the very first recipe I ever made up completely on my own. I like the barbecue sauce in this dish because it's not as thick and sweet as store-bought sauces. I serve these ribs with fresh rolls and mashed potatoes, spooning a little sauce over the potatoes too.

- | | |
|--|---------------------------|
| 2 to 3 lbs. country-style
pork ribs | 1 T. white vinegar |
| salt and pepper to taste | 1 T. Worcestershire sauce |
| 2 T. oil | 1 T. mustard |
| 1 c. chicken broth | 1 t. Hungarian paprika |
| 2/3 c. catsup | 1/2 t. garlic powder |
| 2/3 c. light brown sugar, packed | 1/2 t. cayenne pepper |
| | 1/2 t. dried thyme |

Season ribs on both sides with salt and pepper. Heat oil in a skillet over medium heat. Brown ribs on both sides in oil. Combine ribs and broth in a slow cooker; set aside. Combine remaining ingredients in a saucepan over medium heat. Cook, stirring occasionally, until heated through and thickened, about 5 minutes. Let sauce cool slightly; pour over ribs in slow cooker. Cover and cook on high setting for 2 to 4 hours. Reduce heat to low setting; cook for 2 to 4 more hours, until ribs are very tender. Serve ribs with sauce from slow cooker. Serves 4 to 6.



If you prefer grilled ribs, just place slow-cooked meat on a broiler pan...pop under the broiler for a few minutes until they're slightly char-broiled and crisp.

Gather 'Round the Table

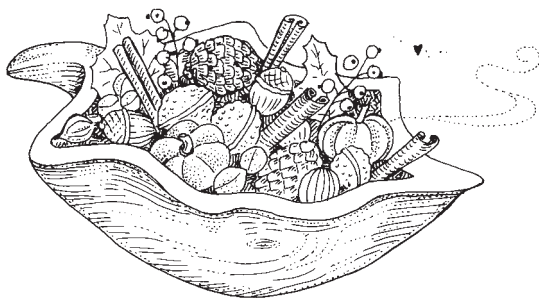
Black-Eyed Peas & Kale

Rhonda Reeder
Ellicott City, MD

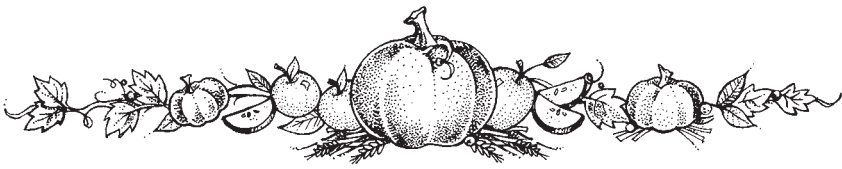
This is one of my family's favorite side dishes...even the picky eaters! It has fantastic flavor, and a few dashes of hot sauce really perk it up.

- | | |
|-----------------------------------|---------------------------------------|
| 16-oz. pkg. dried black-eyed peas | 1/2 c. carrot, peeled and chopped |
| 32-oz. container chicken broth | 2 sprigs fresh thyme |
| 2 c. cooked ham, diced | 1 c. onion, chopped |
| 1 c. water | 1 jalapeño pepper, seeded and chopped |
| 1/2 t. salt | 5 c. fresh kale, torn |
| 1/4 t. cayenne pepper | Optional: hot pepper sauce to taste |
| 3 cloves garlic, minced | |

Combine all ingredients except kale and hot pepper sauce in a lightly greased slow cooker. Cover and cook on low setting for 8 hours, or until peas and vegetables are tender. Stir in kale; cover and cook for one more hour. Drizzle servings with hot sauce, if desired. Serves 8 to 10.



Mix up some autumn potpourri. Combine nature-walk finds like pine cones, seed pods and nuts with whole cloves, allspice berries and cinnamon sticks from the spice rack. Toss with a little cinnamon essential oil and display in a shallow decorative bowl.



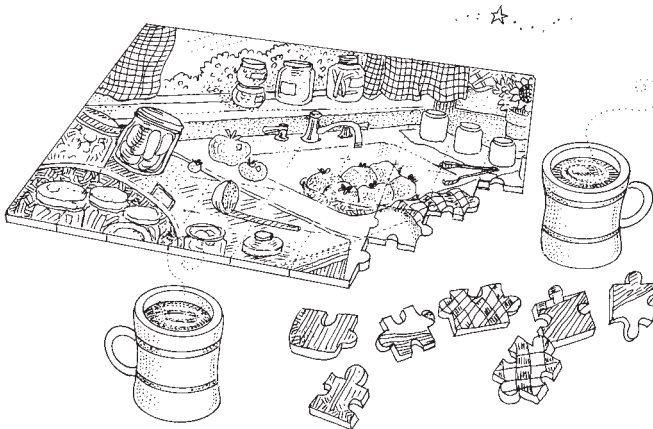
Mandarin Orange Chicken

Beth Bruner
Broadway, NC

*A friend gave me this recipe, and it's now one of my favorites.
It's such a delicious and easy change from the same
humdrum slow-cooker chicken dishes.*

- | | |
|--|---|
| 2 lbs. boneless, skinless chicken breasts | 1 t. salt |
| 2 carrots, peeled and sliced 1/2-inch thick | 1/2 t. pepper |
| 2 red and/or green peppers, cut into 1/2-inch chunks | 8-oz. can frozen orange juice concentrate |
| 3 cloves garlic, minced | 2 c. cooked rice |
| 2 t. ground ginger | 2 11-oz. cans mandarin oranges, drained |
| | 2 green onions, chopped |

Combine chicken, carrots, peppers, garlic, seasonings and orange juice concentrate in a slow cooker; mix well. Cover and cook on low setting for 4 to 6 hours, until chicken is no longer pink in the center. Arrange chicken over rice on a serving plate; top with oranges and green onions. Drizzle with some sauce from slow cooker, if desired. Serves 4.



Family night! Serve a simple slow-cooker supper, then spend the chilly evening playing favorite board games or assembling jigsaw puzzles together in front of the toasty fire.

Gather 'Round the Table

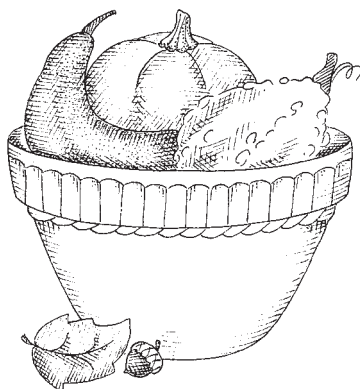
Warm & Spicy Winter Vegetables

Jill Burton
Gooseberry Patch

A perfect meatless main after a chilly hayride or a day at the pumpkin patch trying to find the perfect pumpkin...add a mug of hot cider and you'll be warm the whole night through.

- | | |
|---|---|
| 2-3/4 lb. butternut squash,
peeled, quartered and cut
into 2-inch cubes | 2 13-1/2 oz. cans coconut milk |
| 4 sweet potatoes, peeled and cut
into 2-inch cubes | 1-1/2 c. water |
| 10-oz. pkg. shiitake or button
mushrooms, stemmed
and halved | 3 T. soy sauce |
| 1 bunch green onions, cut into
1-inch pieces | 2 t. sriracha hot chili sauce |
| | 1 t. salt |
| | Garnish: chopped fresh cilantro,
chopped peanuts |

Combine squash, potatoes, mushrooms and green onions in a slow cooker; mix well and set aside. In a bowl, whisk together coconut milk, water, sauces and salt. Drizzle sauce mixture over vegetables. Cover and cook on high setting for about 4 hours, until vegetables are tender. Divide vegetables and broth evenly among individual bowls; sprinkle with cilantro and chopped peanuts. Serves 6 to 8.



Peel fresh ginger with a spoon rather than a knife. It's faster and safer plus less will go to waste too!



Classic Brats & Sauerkraut

Olive Herzberg
Lomita, CA

*A family favorite, especially in the fall around Oktoberfest,
but just as good all year 'round!*

1 T. oil	1/2 onion, sliced
5 to 6 bratwurst sausages	3 cloves garlic, chopped
32-oz. jar sauerkraut, drained	1/2 c. water

Heat oil in a skillet over medium heat. Cook sausages in oil until browned on all sides; remove sausages and set aside. Sauté onion and garlic in drippings in skillet until tender. Place half the sauerkraut in a slow cooker; top with sausages and onion mixture. Cover sausage mixture with remaining sauerkraut; drizzle water over all. Cover and cook on low setting for 7 to 9 hours. Serves 5 to 6.

Yummiest Sausage Sandwiches

Dee Ann Ice
Delaware, OH

Use sweet or spicy brats...your choice!

2 T. oil	1/2 c. barbecue sauce
8 bratwurst sausages	2 onions, thickly sliced
32-oz. jar favorite-flavor spaghetti sauce	1 green pepper, sliced
	8 sub buns, split and toasted

Heat oil in a skillet over medium heat. Cook sausages in oil until browned on all sides. Combine sausages and drippings with remaining ingredients except buns in a slow cooker; stir to mix. Cover and cook on high setting for 3 to 4 hours. Reduce heat to low setting; cook for 4 to 5 more hours. Serve sausages with vegetables and sauce on buns. Serves 8.

**Toast sub buns before adding sausages and toppings...
such a tasty difference! Buns will drip less too.**

Gather 'Round the Table

Margo's Beefy BBQ

Mary Combs
Isom, KY

I've been making this recipe for years now...it's practically a tradition when my children visit for the holidays. I also make this delicious beef for church socials, and it's always the first thing to go!

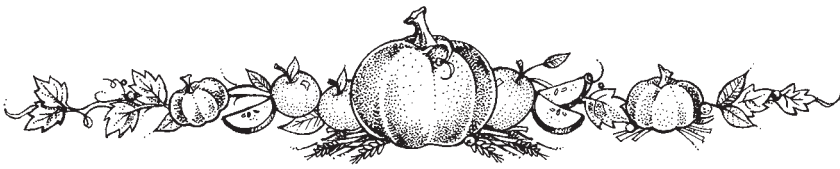
14-1/2 oz. can beef broth
4-lb. beef chuck roast
salt and pepper to taste
1 c. celery, chopped
1 onion, chopped
1 green pepper, chopped
2 c. catsup
1 t. ground cloves

2 bay leaves
2 T. dry mustard
1/4 t. red pepper flakes
2 T. white vinegar
1 c. brown sugar, packed
3 T. Worcestershire sauce
8 to 10 sandwich buns, split
Garnish: deli coleslaw

Pour broth into a slow cooker. Season roast on all sides with salt and pepper; add to broth. Cover and cook on low setting for 8 hours, or until roast is very tender. Remove roast from slow cooker and shred with 2 forks. Combine shredded roast and 2 cups juices from slow cooker in a large saucepan; stir in remaining ingredients except buns and coleslaw. Cook over low heat until sauce thickens, about 30 minutes. Serve shredded roast on sandwich buns, topped with coleslaw. Serves 8 to 10.



Cool coleslaw is always a welcome partner to spicy dishes. Mix up bagged shredded cabbage mix with bottled coleslaw dressing to taste, then make it special with diced apple or even crumbled blue cheese. Ready in a wink!



Honey-Mustard Pork Tenderloin

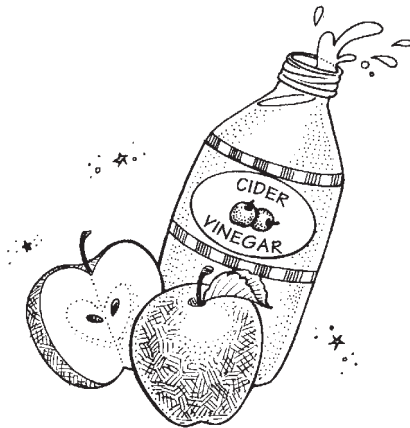
Tammy Griffin
Ontario, Canada

The aroma of this simmering away in the slow cooker always makes my hubby and me smile! It's even tasty served the next day, shredded on sandwiches with a side of chips or fries.

2 1-lb. pork tenderloins
salt and pepper to taste
1 clove garlic, minced
1/4 c. Dijon mustard
2 T. honey

2 T. brown sugar, packed
1 T. cider vinegar
1/2 t. dried thyme
1 T. cornstarch
1 T. cold water

Season pork on all sides with salt and pepper. Place pork in a slow cooker; set aside. In a bowl, combine garlic, mustard, honey, brown sugar, vinegar and thyme; drizzle over pork. Turn pork to coat thoroughly. Cover and cook on low setting for 7 to 9 hours, until pork is very tender. Remove pork to a serving plate; keep warm. Pour juices from slow cooker into a saucepan; bring to a boil over medium heat. Reduce heat and simmer for 8 to 10 minutes, until slightly reduced. Combine cornstarch and water; whisk into juices. Cook until thickened, about 2 to 4 minutes. Slice pork and serve with gravy from saucepan. Serves 4 to 6.



Look for apple cider vinegar at autumn farmstands. It's useful in so many ways like pickling and making salad dressing. Add a splash to cooked vegetables or a dash to skillet drippings when making gravy.

Gather 'Round the Table

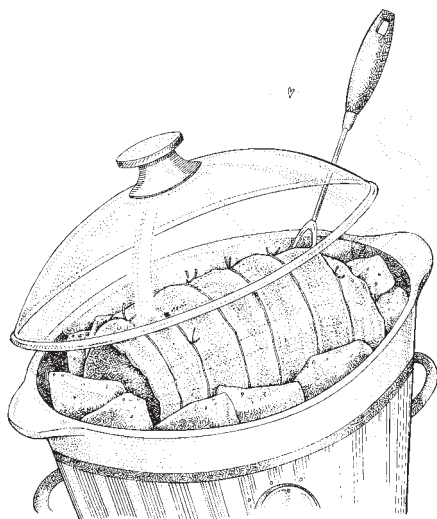
Penny-Pinching Pork

Lois Edberg
Downers Grove, IL

When dollars and time are tight, this is my go-to recipe. Plus, I usually always have the ingredients to make it in my cupboard. The caraway seed adds amazing flavor to this roast.

27-oz. can sauerkraut, drained	1 t. paprika
3 potatoes, peeled and sliced	pepper to taste
1 onion, sliced	1/3 c. raisins
3 T. all-purpose flour	1-1/2 lb. pork butt roast
1 t. caraway seed	

Place sauerkraut in a slow cooker. Top with sliced potatoes and onion; set aside. In a bowl, mix together flour, seasonings and raisins; sprinkle over potatoes and onions. Place roast on top of seasonings. Cover and cook on low setting for 4 to 6 hours, until roast is no longer pink in the center. Serves 4.



When cooking cabbage or sauerkraut, do as Mom did...lay a heel of bread on top before covering the pot, and there will be no cabbage odor! Afterwards, just toss out the bread.



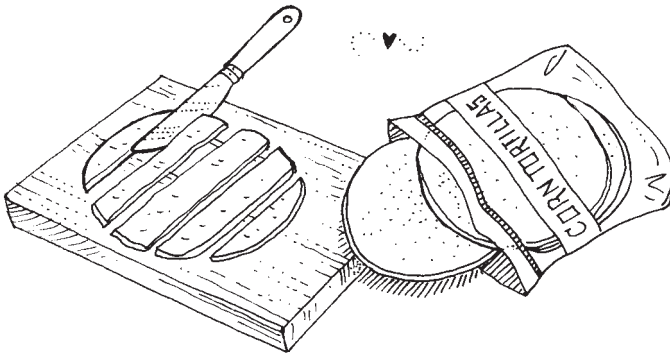
Mexican Stew

*Peggy Cadwell
Muncie, IN*

This recipe for beef stew was given to me 35 years ago by a sweet Mexican friend. She always called this stew “Chicana.” Even though we have lost contact, I always remember her friendship when I make this recipe.

2 lbs. beef round steak, cubed	4-oz. can diced green chiles
1/4 c. all-purpose flour	2 onions, chopped
2 c. beef broth	1 clove garlic, chopped
1 T. oil	salt to taste
28-oz. can diced tomatoes	flour tortillas, fried potatoes

In a bowl, combine beef and flour; mix to coat beef well. Heat oil in a skillet over medium heat. Cook beef in oil until browned on all sides. Spoon beef into a slow cooker; add broth. Cover and cook on low setting for about 4 to 5 hours, until beef is very tender. Stir in undrained tomatoes, undrained chiles, onions, garlic and salt. Cover and cook for one more hour. To serve, layer flour tortillas, fried potatoes and a ladle of stew on dinner plates. Serves 4.



Crunchy tortilla strips are a tasty addition to southwestern-style soups. Cut corn tortillas into thin strips, then deep-fry quickly. Drain on paper towels before sprinkling over bowls of soup. Try red or blue tortilla chips too!

Gather 'Round the Table

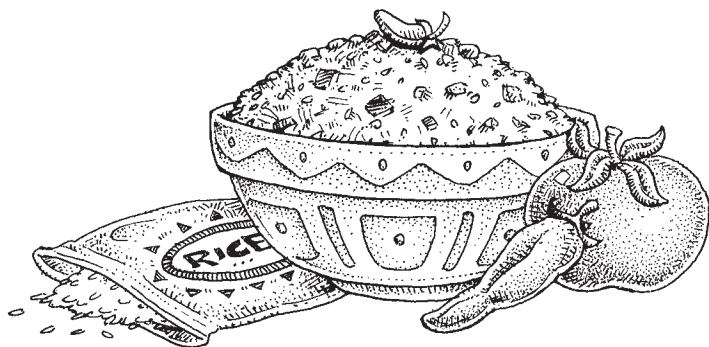
Slow-Cookin' Spanish Rice

Tonya Sheppard
Galveston, TX

I always order Spanish rice when we go out to eat at our favorite local Mexican restaurant, so one day I decided to try and make it at home. This recipe is just as good as the restaurant's!

1 c. long-cooking rice, uncooked	1 t. chili powder
1 c. water	1 t. ground cumin
1/2 c. onion, chopped	1/2 t. salt
1/2 c. green pepper, chopped	14-1/2 oz. can diced tomatoes
1 clove garlic, finely chopped	

Combine all ingredients except tomatoes in a lightly greased slow cooker; mix well. Pour tomatoes with juice over rice mixture. Cover and cook on low setting for 2 to 3 hours, until rice and vegetables are tender and most of the liquid has been absorbed. Serves 6 to 8.



For another speedy Tex-Mex side, dress up a 16-ounce can of refried beans. Sauté 2 diced pickled jalapeños, 2 chopped cloves garlic and 1/4 cup chopped onion in 2 tablespoons oil. Add beans, heat through and stir in 1/2 teaspoon ground cumin.



Papa's Hungarian Goulash

Tracey Monroe
Madison, WI

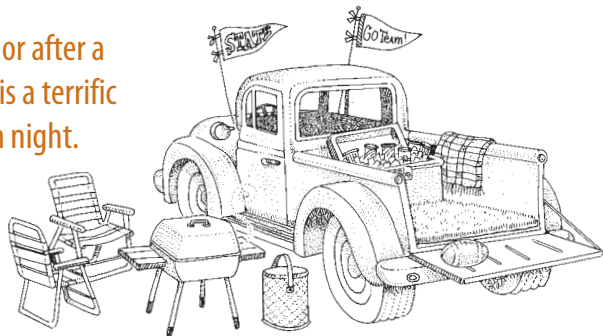
Papa Herbie holds a special place in my family. Born in Germany, he escaped after the war and settled in the US, eventually becoming a citizen. He and his late wife Vera always cooked everything from scratch, almost never using a recipe. After years of enjoying his Hungarian goulash, I finally followed him around one day to get on paper the instructions for preparing it. What a treasure that I can now make this in our own home!

2 to 3 T. olive oil
1-1/2 lbs. beef round steak,
cubed
2 boneless pork chops, cubed
3 T. catsup
2 T. onion soup mix
2 T. paprika
salt and pepper to taste
1-1/2 c. beef broth

14-1/2 oz. can diced tomatoes
8-oz. pkg. sliced mushrooms
2 stalks celery, chopped
2 parsnips, peeled and chopped
6 to 8 baby carrots, chopped
1 red pepper, chopped
1 T. cornstarch
1-1/2 t. water
cooked bowtie pasta

Heat oil in a large skillet over medium heat. Cook beef and pork in oil until browned on all sides. Drain; stir in catsup, soup mix, and seasonings. Cook until heated through. Spoon meat mixture into a slow cooker. Add broth, tomatoes with juice and mushrooms to slow cooker; stir. Cover and cook on high setting for about 2 hours, until beef is tender. Add vegetables to slow cooker; cover and cook an additional hour, until vegetables are tender. Meanwhile, whisk together cornstarch and water in a small bowl. Stir cornstarch mixture into slow cooker; cook until thickened, about 5 to 10 minutes. Serve goulash over pasta. Serves 6.

A fireside cookout before or after a hometown football game is a terrific idea on a chilly autumn night.



Gather 'Round the Table

Zippy Smashed Potatoes

Jo Ann

*These smashed potatoes have a tangy zip
that you'll just love!*

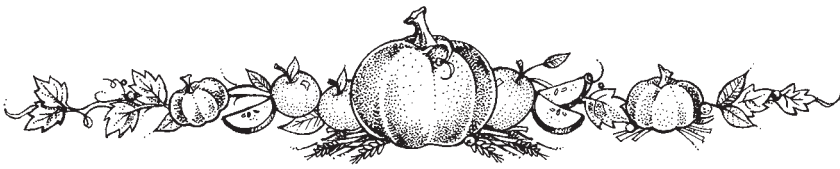
3 lbs. new redskin potatoes,
halved
1/3 c. water
8-oz. container sour cream
with chives

2 T. ranch salad dressing mix
1/4 c. fresh chives, chopped
1/3 c. half-and-half
salt and pepper to taste

Combine potatoes and water in a slow cooker; stir to coat potatoes well. Cover and cook on low setting for 5 to 6 hours, until potatoes are tender. Mash potatoes with a fork or potato masher; stir in sour cream, dressing mix and chives. Mix well; stir in half-and-half until potatoes reach desired consistency. Potatoes may be kept warm, covered, on low setting for about one hour. Serves 8 to 10.



A delicious secret the next time you make mashed potatoes...substitute equal parts chicken broth and cream for the milk in any favorite recipe.



Blue Moon Chicken

Angela Huizenga
Penacook, NH

My husband and I lived in New Jersey for ten years. On our date nights, we had a favorite chicken dish at Blue Moon, a local Mexican restaurant. When we moved to New Hampshire, I decided to experiment until I could recreate our old favorite. After a couple tries I came up with this tasty recipe. Whenever we eat this together, we always remember the fun date nights we had in New Jersey.

4 boneless, skinless chicken
breasts or thighs
1-1/4 oz. pkg. taco seasoning
mix
29-oz. can tomato sauce
2 T. olive oil

2 T. butter
1 sweet onion, chopped
5-1/2 oz. pkg. risotto, uncooked
32-oz. container chicken broth
15-oz. can black bean soup

Combine chicken, seasoning mix and tomato sauce in a slow cooker; stir well. Cover and cook on low setting for 6 to 8 hours, until chicken is no longer pink in the center. Break chicken into bite-size pieces with a fork. About 40 minutes before serving, heat oil and butter in a skillet over medium heat. Sauté onion in oil mixture until very soft and golden. Prepare risotto according to package directions, using broth for the liquid. Combine cooked risotto, onion and soup in a serving bowl; mix well. To serve, spoon chicken and some sauce from slow cooker over risotto mixture. Serves 4 to 6.



Savor a crisp, clear day by enjoying a leaf walk with your family.
See who can find the most different kinds of fallen leaves.

Gather 'Round the Table

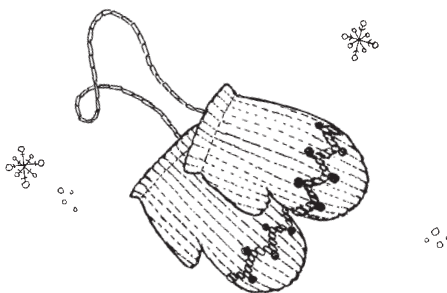
Buffalo Chicken Potato Skins

Melanie Lowe
Dover, DE

These treats are my son's favorite. He loves buffalo chicken everything, and since these are so easy to make, I have no problem making them for him when he asks...which is quite often!

1 lb. boneless, skinless chicken breasts	1/3 c. cayenne hot pepper sauce
1/2 onion, chopped	6 baking potatoes, baked
1 clove garlic, minced	salt and pepper to taste
1 stalk celery, chopped	3/4 c. shredded Cheddar cheese
14-1/2 oz. can chicken broth	Garnish: blue cheese salad dressing

Combine chicken, onion, garlic, celery and broth in a slow cooker. Cover and cook on high setting for 4 hours, or until chicken is no longer pink in the center. Remove and shred chicken, reserving 1/2 cup juices from slow cooker, discarding the rest. Combine shredded chicken, reserved broth and hot sauce in slow cooker. Cover and cook on high setting for 30 minutes. Meanwhile, slice potatoes in half lengthwise; scoop out pulp and save for another recipe. Place potato skins on a lightly greased baking sheet. Lightly spray skins with non-stick vegetable spray; sprinkle with salt and pepper. Bake at 450 degrees for 10 minutes, or until lightly golden. Evenly divide chicken mixture and Cheddar cheese among potato skins. Bake again for about 5 minutes, or until cheese is melted. Drizzle potatoes with dressing before serving. Serves 6 to 8.



Begin a new and heartfelt Thanksgiving tradition. Ask your friends & family to bring a pair of warm mittens or gloves to dinner, then deliver them to your local shelter



Cuban-Style Pork Roast

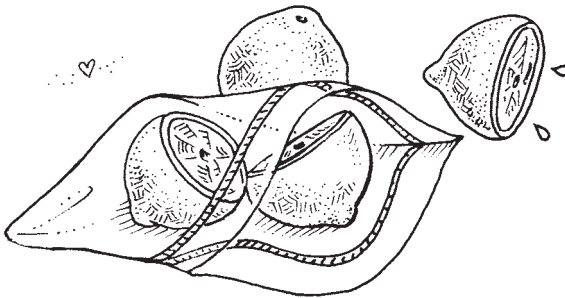
Shannon Molden
Hermiston, OR

I love the flavor of this dish...savory and warm, but without a lot of heat. It can be served many different ways and is not only economical, but very tasty too. I like to serve this pork over rice with a side of black beans.

2 T. olive oil
2 t. ground cumin
2 t. dried oregano
1 T. salt
1 t. pepper
1/2 t. red pepper flakes

3 to 4 cloves garlic, minced
2 T. lime juice
2 T. orange juice
3 to 3-1/2 lb. boneless pork
shoulder
cooked rice

In a small bowl, mix together oil, seasonings, garlic and juices; set aside. Pierce pork roast all over with a fork; place in a slow cooker. Pour oil mixture over pork; turn to coat well. Cover and cook on low setting for 5 to 6 hours, turning halfway through, until pork is very tender. Remove pork from slow cooker; shred with 2 forks. Return shredded pork to juices in slow cooker; mix well. To serve, spoon pork and some juices from slow cooker over rice. Serves 6 to 8.



Don't toss that lime or orange half after it's been juiced! Wrap it and store in the freezer, and it'll be ready to grate whenever a recipe calls for fresh citrus zest.

Gather 'Round the Table

Black Bean-Chicken Tacos

Nancy Wise
Little Rock, AR

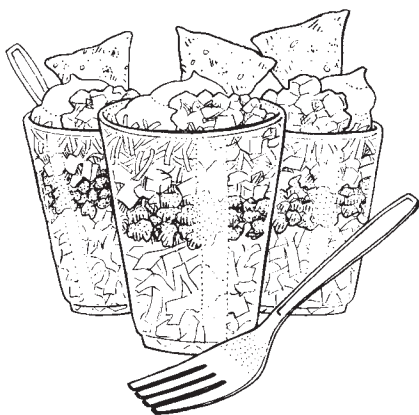
Always a family favorite and so easy to make on a busy weeknight. We used to go out to a Mexican restaurant once or twice a month, but ever since I found this recipe, we prefer it instead.

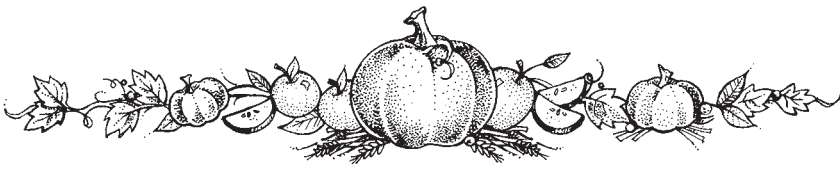
1-1/2 lbs. boneless, skinless
chicken breasts
salt and pepper to taste
1/4 t. garlic powder
1/4 t. dried oregano
1-1/4 t. chili powder
1 t. ground cumin
10-oz. can diced tomatoes with
green chiles
15-oz. can black beans, drained
and rinsed

1-1/3 c. red cabbage, shredded
1 t. lime juice
1 green onion, diced
1 T. fresh cilantro, chopped
12 corn taco shells
Garnish: salsa, sliced avocado,
shredded Cheddar cheese,
diced red onion

Place chicken in a slow cooker; sprinkle with seasonings. Add tomatoes with juice and beans to slow cooker; mix well. Cover and cook on high setting for about 2 hours, until chicken is no longer pink in the center. Meanwhile, combine cabbage and lime juice in a bowl; toss well to coat and set aside. Remove chicken from slow cooker; shred with 2 forks. Return shredded chicken to juices in slow cooker; stir in green onion and cilantro. To serve, spoon chicken mixture onto taco shells; garnish with cabbage mixture and other toppings, as desired. Serves 6 to 8.

Serve tacos or fajitas in a new way. Layer meat, lettuce and veggies in large clear plastic cups. Top with shredded cheese, chopped avocado and a dollop of sour cream. Provide sturdy plastic forks...guests can stroll and eat!





Sandy's BBQ Pulled Pork with Root Beer

Diane Holland
Galena, IL

A favorite easy recipe given to me by my sister-in-law Sandy. It's terrific when you're having company and don't want to stay in the kitchen all day.

3 to 4-lb. pork shoulder roast 8 to 12 hoagie buns, split
2-ltr. bottle favorite root beer
18-oz. jar favorite barbecue sauce

Place pork roast in a slow cooker; add enough root beer to cover roast. Cover and cook on low setting for 8 to 9 hours, until pork is very tender. Remove pork from slow cooker to a large bowl; drain and discard root beer and drippings. Shred pork with 2 forks; return to slow cooker. Add barbecue sauce to desired consistency; cover and warm through. To serve, spoon pork and sauce onto hoagie buns. Serves 8 to 12.



A day of "tag sale-ing" is much more fun with a group of friends. Check the local paper to see when the best sales are, call everyone up and make a date...you'll have a ball!

Gather 'Round the Table

Southern-Style Green Beans

Jessica Kraus
Delaware, OH

*Green beans with a delicious smoky flavor!
A down-on-the-farm favorite.*

1 lb. fresh green beans, trimmed 2 14-1/2 oz. cans vegetable
2 c. cooked ham, diced broth
1 onion, sliced salt and pepper to taste
1 T. cider vinegar

Combine all ingredients in a slow cooker; stir. Cover and cook on high setting for 4 hours, until beans are tender. Serves 6.

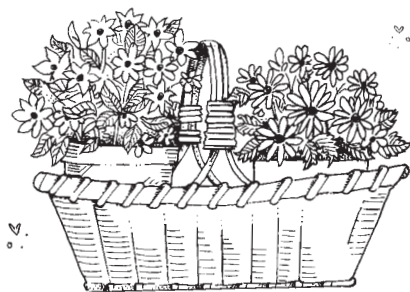
Roasted Sweet Onions

Michelle Powell
Valley, AL

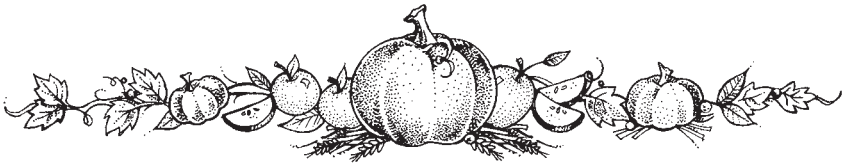
*These onions are excellent as a side, on a burger or in a salad.
They're quick to fix and add so much flavor to any meal.*

4 sweet onions, cut into 1/2 t. pepper
8 wedges 2 t. dried thyme
1/4 c. olive oil 2 T. balsamic vinegar
1-1/2 t. salt

Place onion wedges in a slow cooker. Drizzle oil over onions; toss to coat well. Sprinkle with salt, pepper and thyme; stir and drizzle with vinegar. Cover and cook on high setting for 4 hours, or until onions are golden and very soft. Serves 6.



Celebrate Good Neighbor Day by hand-delivering a cheery potted fall mum to a neighbor. It's always on September 28.



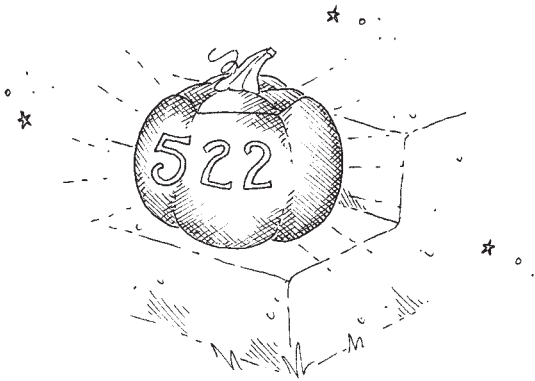
Easy-Peasy Bolognese Sauce

Mia Rossi
Charlotte, NC

This authentic Italian sauce is a snap to cook up in the slow cooker. It has a deep, rich flavor that really shines through with the longer cook time...perfect over your favorite pasta.

- | | |
|------------------------------|------------------------------------|
| 1/4 lb. bacon, chopped | 1/4 c. white wine or chicken broth |
| 1 T. olive oil | 2 28-oz. cans crushed tomatoes |
| 1 onion, minced | 3 bay leaves |
| 3/4 c. celery, minced | 1/4 c. fresh parsley, chopped |
| 2 carrots, peeled and minced | 1/2 c. half-and-half |
| 2 lbs. lean ground beef | |
| salt and pepper to taste | |

Cook bacon in a large skillet over medium heat until just crisp. Add oil, onion, celery and carrots; cook until vegetables are tender, about 5 minutes. Add beef; sprinkle with salt and pepper. Continue cooking until beef is almost completely browned, about 10 minutes; drain. Add wine or broth; cook for 3 to 4 minutes. Transfer beef mixture to a slow cooker; add tomatoes with juice and bay leaves. Cover and cook on low setting for 6 hours; season again with salt and pepper. Discard bay leaves; stir in half-and-half and parsley just before serving. Makes 10 to 12 servings.



Carve your house number into the front of a Jack-'O-Lantern, set on the front steps and slip a lighted votive inside. What a fun way to help guests find their way to your home!

Gather 'Round the Table

Dilly Pot Roast

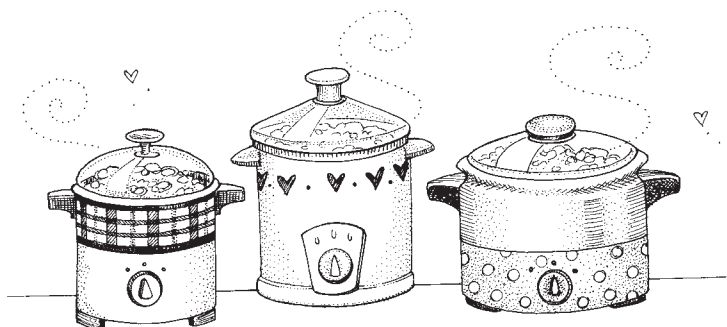
Elizabeth Blackstone
Racine, WI

I love dill in just about anything, so I was very excited when I ran across this recipe. It is now my favorite pot roast recipe...so tasty!

2 t. dill weed, divided
1 t. salt
1/4 t. pepper
2-1/2 lb. boneless beef
 chuck roast
1/2 c. water, divided

1 T. cider vinegar
3 T. all-purpose flour
1 c. sour cream
Optional: 1/2 t. browning and
 seasoning sauce
cooked rice

In a small bowl, combine one teaspoon dill weed, salt and pepper; mix well. Sprinkle all sides of roast with dill mixture. Place seasoned roast in a slow cooker; drizzle with 1/4 cup water and vinegar. Cover and cook on low setting for 7 to 8 hours, until roast is very tender. Remove roast to a serving plate; set aside and keep warm. In a bowl, stir together flour and remaining dill and water until smooth. Whisk flour mixture into juices in slow cooker. Cover and cook on high setting for 30 minutes, or until gravy has thickened. Stir in sour cream; add browning sauce, if desired. Slice beef and serve over rice, drizzled with gravy from slow cooker. Serves 6 to 8.



A genius cooking club theme...slow-cooker recipes only! Perfect for friends who want to try new recipes and share delicious food, but don't have all day to prepare.



Coq Au Vin

Sonya Labbe
West Hollywood, CA

This slow-cooker favorite is a family tradition during the holidays. By the time the family arrives for dinner, the scrumptious aroma fills the house and everybody is eager to eat.

4 lbs. boneless, skinless chicken breasts, cubed	4 cloves garlic, pressed
1 c. red wine or chicken broth	1 onion, diced
1/3 c. plus 1 T. olive oil, divided	1/2 lb. sliced mushrooms
1 t. dried thyme	2 bay leaves
1 t. pepper	1/3 c. all-purpose flour

Combine chicken, wine or broth, 1/3 cup oil, thyme and pepper in a bowl. Cover and refrigerate overnight. Heat remaining oil in a skillet over medium heat. Sauté garlic and onion in oil until tender, about 5 minutes. Add mushrooms and cook until lightly golden, about 3 minutes. Drain chicken, reserving marinade. Place chicken in a slow cooker; sprinkle with flour. Stir chicken until well coated. Add onion mixture and bay leaves to chicken; drizzle reserved marinade over all. Cover and cook on low setting for 8 to 9 hours, until chicken is no longer pink in the center. Serves 6.

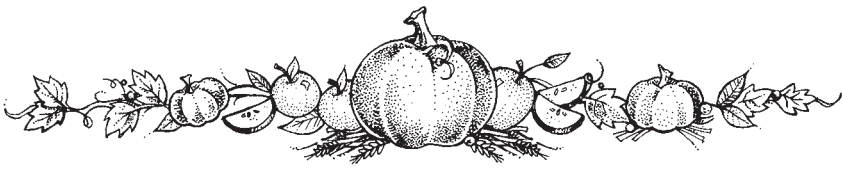


The leaves fall, the wind blows, and the farm country slowly changes from the summer cottons into its winter wools.

— Henry Beston



Sweet Treats *Around the Bonfire*



Slow-Cooker Apple Pie

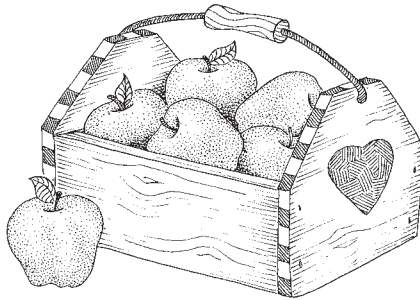
Lori Roggenbuck
Ubly, MI

I was raised on homemade-from-scratch apple pie, and this slow-cooker recipe runs a close second to that sweet treat. It makes me remember when my mom would gather up apples from the trees that grew around the farm pasture. She would make a great big deep-dish pie, scratch crust and all.

8 tart apples, peeled, cored
and sliced
1-1/4 t. cinnamon
1/4 t. allspice
1/4 t. nutmeg
3/4 c. milk
2 T. butter, softened
3/4 c. sugar

2 eggs, beaten
1 t. vanilla extract
1-1/2 c. biscuit baking mix,
divided
1/3 c. brown sugar, packed
3 T. cold butter
Garnish: vanilla ice cream

In a large bowl, combine apple slices and spices; toss to mix well. Spoon apple mixture into a lightly greased slow cooker. In a separate bowl, stir together milk, softened butter, sugar, eggs, vanilla and 1/2 cup baking mix; spoon mixture over apples. Combine remaining baking mix and brown sugar; cut in cold butter with a pastry blender until crumbly. Sprinkle brown sugar topping over all. Cover and cook on low setting for 6 to 7 hours, until apples are soft. Serve warm, topped with a scoop of ice cream. Serves 8.



Keep apple pie spice on hand to use in all kinds of desserts...even sprinkle it into hot coffee and cider. A blend of cinnamon, nutmeg and allspice, it's like a whole spice rack in a little can.

Sweet Treats Around the Bonfire

Baked Caramel Apples

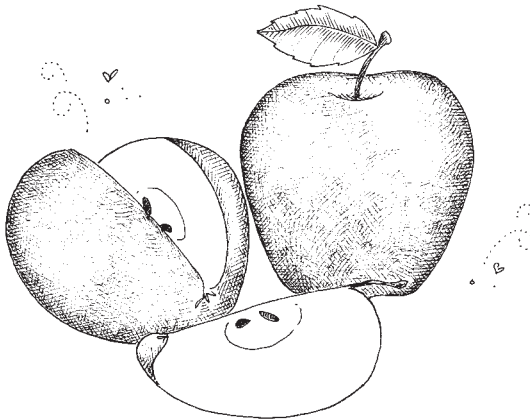
*Kathy Grashoff
Fort Wayne, IN*

A gooey, classic treat...perfect topped with a little sprinkle of sea salt and a big scoop of ice cream.

1/4 c. brown sugar, packed
1/4 c. golden raisins
1/4 c. chilled butter, sliced
1/4 c. graham cracker crumbs
1/4 t. salt
4 Rome or Granny Smith apples,
peeled and cored

1/2 c. apple cider
1/4 t. cinnamon
Garnish: vanilla ice cream,
toasted walnuts, caramel
sauce, sea salt

In a bowl, combine brown sugar, raisins, butter, cracker crumbs and salt; mix well. Evenly stuff cored apples with sugar mixture; set aside. Combine cider and cinnamon in a slow cooker; stand apples upright in cider mixture. Cover and cook on low setting for about 6 hours, until apples are very tender. Remove apples to serving bowls; garnish as desired. Serves 4.



When cooking with apples, look for apples with characteristics similar to the recipe. Granny Smith apples are versatile as they hold their shape while baking and have a delicious sweet-tart flavor.



Pineapple Pudding

*Carol Van Rooy
Saint Thomas, Ontario*

*We first tried this pudding spooned over vanilla ice cream...
it was so good, I started stirring it into my yogurt too!*

20-oz. can crushed pineapple
1/4 c. water
2 eggs, beaten

2 T. cornstarch
1/2 to 3/4 c. sugar
Optional: ice cream, yogurt

Combine pineapple with juice, water, eggs, cornstarch and sugar in a slow cooker; mix well. Cover and cook on high setting for 30 minutes; reduce heat to low setting and cook for 3-1/2 hours more. Serve by itself, or spoon over ice cream or yogurt. Serves 4 to 5.

Warm & Gingery Pineapple

*Cheri Maxwell
Gulf Breeze, FL*

*Spicy and warm...perfect on its own or even topped
with crushed gingersnap cookies.*

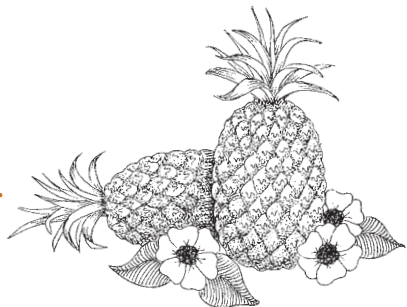
8 c. fresh pineapple, peeled,
cored and cubed
1 c. brown sugar, packed
1 to 2 4-inch cinnamon sticks

4-inch piece fresh ginger, peeled
and thinly sliced
Garnish: coconut ice cream

Combine all ingredients except garnish in a slow cooker; mix well. Cover and cook on high setting for 4 hours, until pineapple is very soft. Discard cinnamon sticks. Serve pineapple mixture in bowls, topped with a scoop of ice cream. Serves 8 to 10.

How can you tell when a pineapple is ripe?

**Just check the base...if it's green, it's not
ripe yet. If it's orange or mushy, it's too ripe.
But if it's yellow and bright, it's just right.**



Sweet Treats Around the Bonfire

Brown Sugar-Cherry Crisp

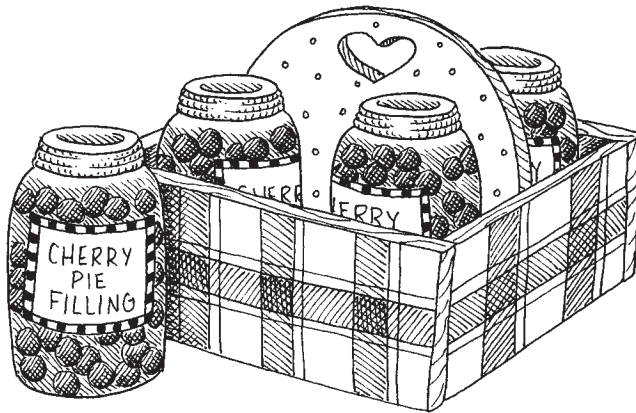
Gladys Kielar
Whitehouse, OH

This is so easy and a delicious dessert. My mother always made it for Presidents' Day, but it's perfect any time of year.

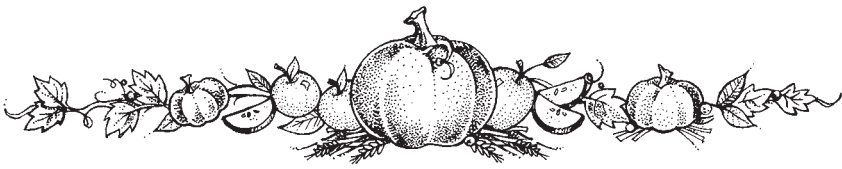
21-oz. can cherry pie filling
2/3 c. brown sugar, packed
1/2 c. quick-cooking oats,
uncooked

1/2 c. all-purpose flour
1 t. vanilla extract
1/3 c. butter, softened

Spoon pie filling into a lightly greased slow cooker. In a bowl, combine brown sugar, oats, flour and vanilla; mix well. Cut in butter with a pastry blender or 2 forks, until oat mixture is crumbly. Sprinkle oat mixture over pie filling. Cover and cook on low setting for 4 to 5 hours, until warm and bubbly. Serves 4.



Try making Brown Sugar-Cherry Crisp with all sorts of different kinds of pie filling. Blueberry, raspberry, apple, peach, even pineapple... the options are endless.



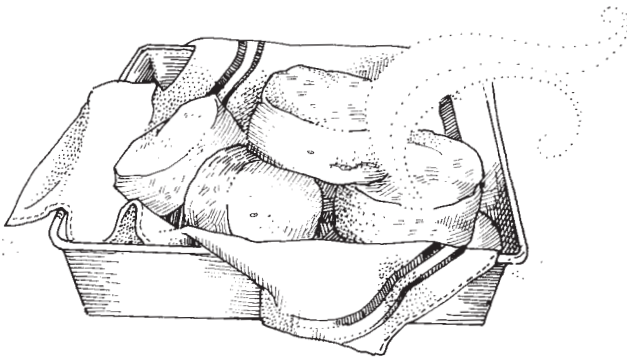
Blueberries & Dumplings

Mary Lou Thomas
Portland, ME

My two boys love it when I make this dessert. Blueberries are their favorite, and I love how easy it is to put together. Just start it in late afternoon, and you'll have a hot and ready dessert waiting for you when you finish dinner.

1-1/4 c. plus 2 T. sugar, divided	1-1/2 c. biscuit baking mix
3 T. all-purpose flour	3 T. butter
2 t. lemon zest	8-oz. container sour cream
2 16-oz. pkgs. frozen blueberries	

In a saucepan over medium heat, combine 1-1/4 cups sugar, flour and zest; mix well. Stir blueberries into sugar mixture; cook and stir until sugar dissolves. Increase heat to high; bring mixture to a boil. Cook, stirring often, for about 5 minutes, until thickened. Transfer blueberry mixture to a slow cooker. Combine baking mix and remaining sugar in a bowl; cut in butter with a pastry blender until crumbly. Stir in sour cream until a soft dough forms. Drop dough by 6 to 8 large spoonfuls into hot blueberry mixture. Cover and cook on low setting for 3 hours, or until dumplings are golden. Serves 6 to 8.



Out of biscuit baking mix? No problem! For each cup needed in a recipe, use one cup all-purpose flour, 1-1/2 teaspoons baking powder, 1/2 teaspoon salt and one tablespoon shortening.

Sweet Treats Around the Bonfire

Florida Orange Cheesecake

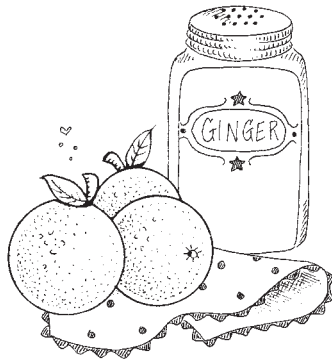
Dana Cunningham
Lafayette, LA

*A citrusy cheesecake...I can't get enough of its unique flavor.
Tastes amazing with a hot mug of coffee or mulled cider.*

1-1/2 c. reduced-fat cream
cheese, softened
1 T. all-purpose flour
1/2 c. sugar
2 T. orange juice
1/2 t. vanilla extract

3 eggs, lightly beaten
1/2 c. non-fat sour cream
1 t. orange zest
1 c. warm water
Optional: orange zest curls

In a large bowl, combine cream cheese, flour, sugar, juice and vanilla. Beat cream cheese mixture with an electric mixer on medium speed until combined; beat in eggs until smooth. Mix in sour cream until smooth; stir in zest. Spoon filling into a lightly greased 1-1/2 quart casserole dish; cover tightly with aluminum foil. Pour warm water into a large slow cooker; set casserole dish in water. Cover and cook on high setting for 2-1/2 hours, or until center of cheesecake is set. Carefully remove casserole dish to a wire rack; uncover and cool cheesecake. When cool, cover and refrigerate for 4 hours. Garnish slices with curls of orange zest, if desired. Serves 8 to 10.



Ginger comes in several different forms...ground, crystallized and fresh. For best results, use the kind specified in a recipe, but in a pinch, one teaspoon ground ginger equals one tablespoon sliced fresh ginger root.



White Chocolate-Strawberry Cheesecake *Tina Butler Royse City, TX*

I love cooking cheesecake in the slow cooker...it's so easy! This new recipe I came up with is stellar. Everyone who tries it falls in love with it on the first bite.

8 graham crackers, crushed
1/4 c. butter, melted
2 8-oz. pkgs. cream cheese,
softened
3/4 c. sugar

3 eggs
1 t. clear vanilla extract
1 c. white chocolate chips,
melted and slightly cooled
21-oz. can strawberry pie filling

In a bowl, combine graham cracker crumbs and butter. Mix well and press into an 8" springform pan; set aside. In a separate bowl, beat together cream cheese and sugar with an electric mixer on medium speed until creamy. Beat in eggs, one at a time, and vanilla; mix until well blended. Beat for 3 minutes, until smooth. Stir the melted white chocolate into the cream cheese mixture; spoon over graham cracker crust in pan. Pour one to 2 cups water into a slow cooker. Set pan carefully in water. Cover and cook on high setting for 3 hours, or until center of cheesecake is set. Remove cake to a wire rack to cool; refrigerate for 3 hours before serving. At serving time, spoon pie filling over cake. Serves 8.

chocolate

Keep chocolate in a cool, odor-free place. Under ideal conditions, chocolate's shelf life is one year for dark chocolate, 10 months for milk chocolate and 8 months for white chocolate.

Sweet Treats Around the Bonfire

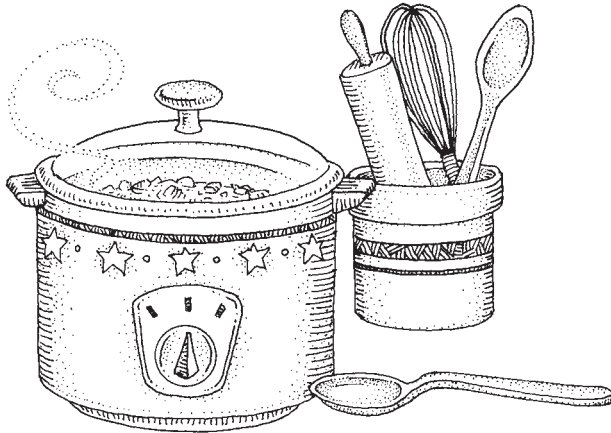
Chocolate Cappuccino Bread Pudding

Michele Coen
Delevan, NY

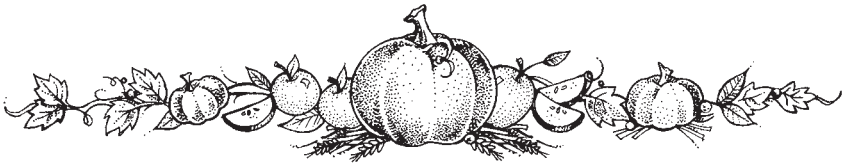
A perfect dessert for a chilly fall day...bread pudding is always a favorite, and this delicious twist will surely be welcomed at any get-together or holiday dessert table.

- | | |
|----------------------------------|---------------------------------|
| 1 loaf hearty white bread, cubed | 1 c. sugar |
| 4 c. milk | 1 c. brown sugar, packed |
| 1/4 c. whipping cream | 1/4 c. baking cocoa |
| 6 eggs, beaten | 1 T. instant espresso powder |
| 1 T. vanilla extract | 1 c. semi-sweet chocolate chips |

Place bread cubes in a lightly greased slow cooker; set aside. In a bowl, combine milk, cream, eggs and vanilla; mix well and set aside. In a separate bowl, mix together sugars, cocoa and espresso powder; stir sugar mixture into milk mixture until dissolved. Drizzle milk mixture over bread cubes. Stir bread cubes, coating well with milk mixture; sprinkle with chocolate chips. Cover and cook on high setting for 2 to 3 hours. Serves 10 to 12.



Slow cookers are super year 'round...no matter what the occasion. So grab a friend and head out to a local craft show, barn sale or small-town county fair. When you come home, a delicious meal will be waiting for you!



Dark Chocolate-Raisin Bread Pudding

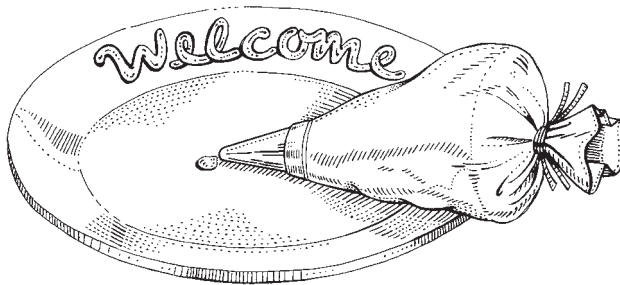
Claudia Keller
Carrollton, GA

Hearty with lots of sweet flavor, this is probably one of my favorite bread pudding recipes. I first had it at a friend's house many years ago...I just had to ask her for the recipe, and I've been making it ever since.

5 T. butter, softened
6 thick slices bread
1-1/2 c. milk
2 t. instant coffee granules
1/2 c. very dark chocolate,
finely chopped

4 eggs
1/4 c. sugar
1 t. cinnamon
1/2 c. plus 3 T. golden raisins
1/2 c. chopped pecans
Garnish: powdered sugar

Spread butter evenly over both sides of bread slices; cube buttered bread and set aside. In a saucepan over medium heat, mix together milk and coffee granules. Bring to a boil, stirring occasionally; remove from heat and add chocolate. Stir mixture until chocolate is melted. In a large bowl, whisk together eggs, sugar and cinnamon. Slowly whisk milk mixture into egg mixture; stir in raisins, pecans and bread cubes. Let mixture stand for 10 minutes to allow bread to absorb liquid; spoon into a slow cooker. Cover and cook on low setting for 2 hours. Remove crock from slow cooker and set on a wire rack to cool slightly. Sprinkle servings of bread pudding with powdered sugar. Serves 4 to 6.



Dress up dessert plates for a special occasion...before serving, drizzle fruity syrups along the edges or pipe on melted chocolate in fun designs and words.

Sweet Treats Around the Bonfire

Pumpkin-Walnut Pie Pudding

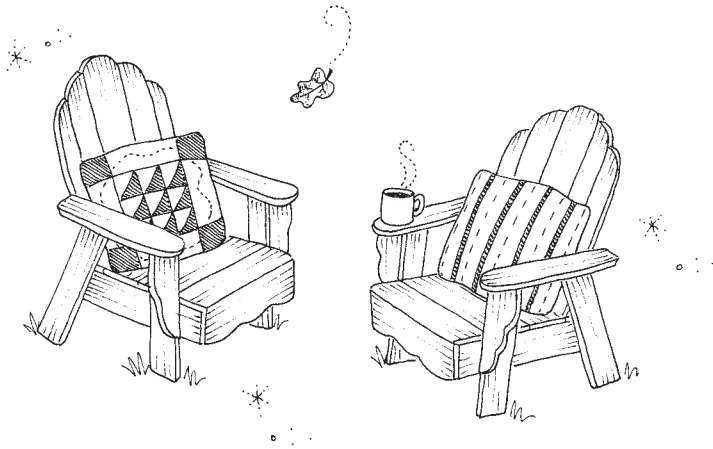
Vickie

Pumpkin pie is my favorite kind of pie, but sometimes you just want something a little bit different. When I tried this recipe, I liked it almost as much as regular pumpkin pie!

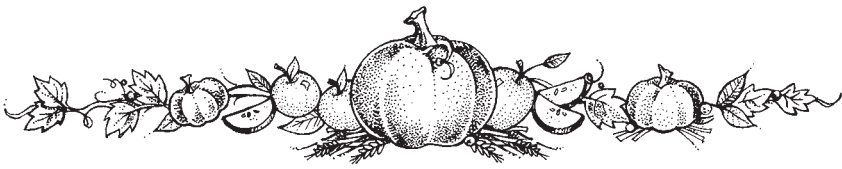
15-oz. can pumpkin
5-oz. can evaporated milk
1/3 c. sugar
2 T. pumpkin pie spice, divided
9-oz. pkg. yellow cake mix

1 c. walnuts, toasted and
chopped
1/4 c. butter, melted
Garnish: whipped topping

In a bowl, mix together pumpkin, milk, sugar and one tablespoon spice. Spread pumpkin mixture in a lightly greased slow cooker; set aside. In a bowl, combine dry cake mix, walnuts and remaining spice; sprinkle evenly over pumpkin mixture. Drizzle melted butter over all. Cover and cook on high setting for 2-1/2 hours. Remove crock from slow cooker and set on a wire rack to cool slightly. Spoon pudding into serving bowls; top with a dollop of whipped topping. Serves 8.



Savor a warm autumn evening by toting supper to the backyard. Kids can work up an appetite before dinner playing Tag or Hide-and-Seek. Afterward, what could be better for dessert than a big bowl of Pumpkin Pie Pudding with fresh whipped cream?



Apple-Peanut Crumble

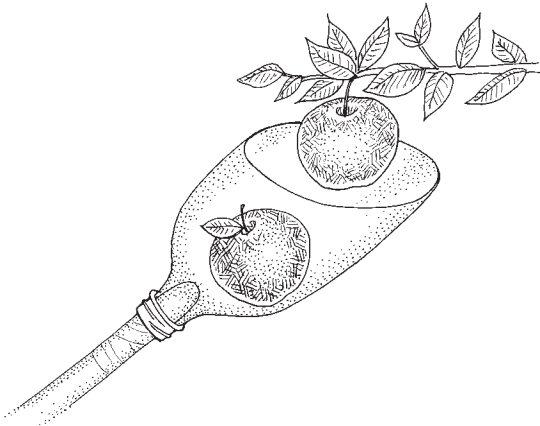
*Paula Marchesi
Lenhartsville, PA*

Everyone in my house loves dessert, and this crumble is quick & easy to fix. Just set it in the slow cooker, leave it, then serve! I enjoy making it in the fall, but it's scrumptious year 'round.

4 to 5 Granny Smith apples,
peeled, cored and sliced
2/3 c. brown sugar, packed
1/2 c. all-purpose flour
1/2 c. quick-cooking oats,
uncooked

1/2 t. cinnamon
1/4 t. to 1/2 t. nutmeg
1/3 c. butter, softened
2 T. crunchy peanut butter
Garnish: vanilla ice cream,
cocktail peanuts

Place apple slices in a lightly greased slow cooker; set aside. In a bowl, combine brown sugar, flour, oats and spices. Cut in butter and peanut butter with a pastry blender or 2 forks until mixture is crumbly. Sprinkle sugar mixture over apples. Cover and cook on low setting for 5 to 6 hours. Serve crumble in bowls, topped with a scoop of ice cream and a sprinkling of peanuts. Serves 4 to 5.



Have fun apple picking with your children! To help little ones reach up into the trees, cut a two-liter soda bottle in half around the middle. Tuck a broomstick into the spout and tape together. Just tap an apple gently and it should drop into the bottle scoop!

Sweet Treats Around the Bonfire

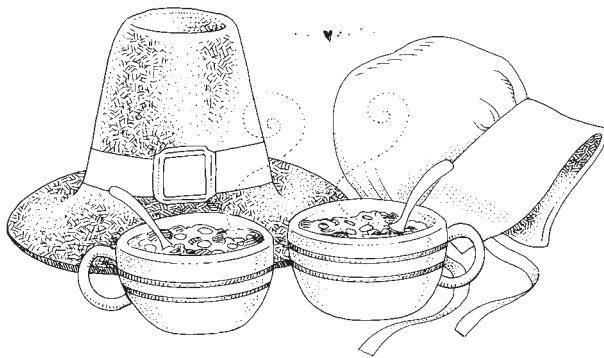
Harvest Indian Pudding

Joanne Mello
North Dartmouth, MA

I live in New England, and every Thanksgiving I make this special dessert that's reminiscent of the first Thanksgiving in Plymouth, Massachusetts.

3 c. milk	2 T. butter
1/2 c. cornmeal	1/2 t. cinnamon
1/2 t. salt	1/4 t. allspice
3 eggs	1/2 t. ground ginger
1/4 c. light brown sugar, packed	Garnish: vanilla ice cream
1/3 c. molasses	

Preheat a lightly greased slow cooker on high setting for 20 minutes. Meanwhile, combine milk, cornmeal and salt in a saucepan over medium heat. Bring milk mixture to a boil. Cook, stirring constantly, for 5 minutes. Reduce heat, cover and simmer for 10 minutes. Combine eggs and remaining ingredients except ice cream in a bowl; mix well. Slowly whisk milk mixture into egg mixture; whisk until smooth. Pour batter into preheated slow cooker. Cover and cook on high setting for 2 to 3 hours or on low setting for 6 to 8 hours. Serve pudding with a scoop of ice cream. Serves 6 to 8.



Think your Thanksgiving dinners are big? The first Thanksgiving dinner in Plymouth, Massachusetts was attended by 53 Pilgrims, 90 Native Americans...and lasted three days!



Eggnog-Gingersnap Custard

Marlene Burns
Swisher, IA

*Dad loved custards, and Mom created many versions for us to try...
this was one of our favorites in the fall and wintertime.*

24 gingersnap cookies
4 eggs

1 qt. eggnog

Arrange cookies in a lightly greased slow cooker. In a bowl, beat together eggs and eggnog until well mixed; pour egg mixture over cookies. Cover and cook on low setting for 3-1/2 to 4 hours, until set. Remove crock from slow cooker and set on a wire rack to cool for 20 minutes, or chill for 4 hours. Serves 4 to 6.

Slow-Cooked Vanilla Custard

Laura Fuller
Fort Wayne, IN

*There's something magical about a simple, tasty vanilla custard.
Can't find vanilla bean paste? Just use the same amount of
pure vanilla extract instead...it'll be just as tasty.*

12-oz. can evaporated milk
1/2 c. milk
1 t. vanilla bean paste

1 egg, lightly beaten
2 egg yolks
1/3 c. sugar

Combine milks in a saucepan over medium heat. Bring to a simmer; cook for 4 minutes. Remove from heat; whisk in vanilla bean paste. In a bowl, combine egg, egg yolks and sugar; whisk until blended. Slowly whisk milk mixture into egg mixture until smooth. Spoon custard mixture into four 8-ounce ramekins; cover tightly with aluminum foil. Place ramekins on a rack or trivet in a large slow cooker, make sure ramekins do not touch each other or sides of slow cooker. Pour hot water into slow cooker to depth of one inch up sides of ramekins. Cover and cook on high setting for 2 hours, or until a knife tip inserted in custard tests clean. Remove ramekins to a wire rack to cool. Serve warm or chilled. Serves 4.

Sweet Treats Around the Bonfire

Lemony Pear Delight

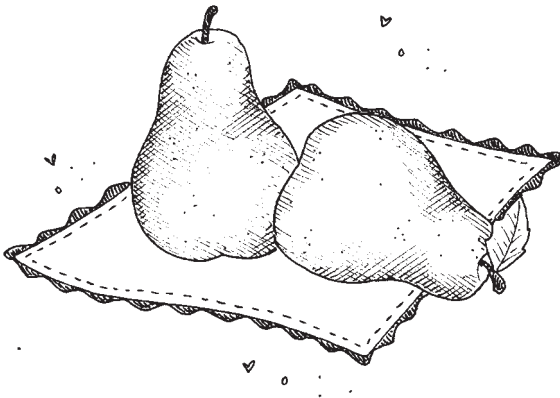
Emma Brown
Humboldt, Saskatchewan

My family loves it when early fall rolls around so we can load up on pears at the farmers' market. We usually eat them fresh, but when we want a quick & easy but fancy dessert, this is our go-to.

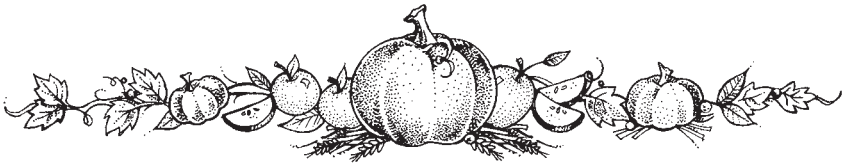
6 pears, peeled, halved
and cored
1 t. lemon zest
2 T. lemon juice
1/3 c. brown sugar, packed

1/4 t. nutmeg
1/2 c. cream cheese, softened
1/4 c. whipping cream
3 T. chopped pecans, toasted
Garnish: crushed sugar cookies

In a bowl, combine pears, lemon zest and juice; toss gently to coat pears. Sprinkle brown sugar and nutmeg over pears; stir. Spoon pear mixture into a slow cooker. Cover and cook on high setting for 1-1/2 to 2 hours, until pears are soft. Spoon pears into serving bowls. Stir cream cheese and whipping cream into juices in slow cooker. Increase heat to high setting and cook, whisking occasionally, until cream cheese is melted. Evenly spoon cream cheese mixture over pears; sprinkle with pecans and crushed sugar cookies. Serves 6 to 8.



Need to peel some pears in a hurry? Simply scald them in hot water, then submerge them in cold water...the skins will peel right off.



Perfectly Poached Pears

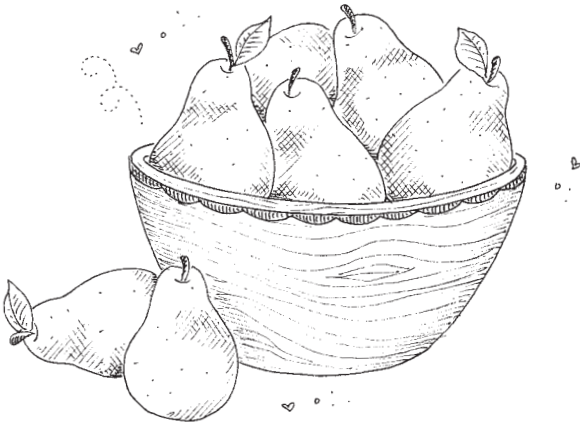
Amy Butcher
Columbus, GA

This delectable dessert looks like you spent hours making it, but it'll be your little secret that the slow cooker did most of the work! Use red wine for a grown-up dessert, grape juice if you'll be serving to children.

6 pears, peeled, halved and cored
3 c. red wine or grape juice
1 c. sugar

1 t. vanilla extract
1 4-inch cinnamon stick
2 whole star anise pods
Garnish: whipped cream

Place pears in a slow cooker. Drizzle wine or grape juice over pears. Gently stir in sugar until it dissolves, being careful not to break up pear halves. Stir in vanilla; add cinnamon stick and whole star anise pods. Cover and cook on low setting for 5 hours. Remove pears to serving bowls with a slotted spoon. Discard whole spices. Serve pears topped with a dollop of whipped cream, drizzled with a little sauce from slow cooker. Serves 6 to 8.



There are so many different types of pears, why not try one you've never had before? French Butter, Asian, Bartlett, Comice, Seckel...they're all so tasty!

Sweet Treats Around the Bonfire

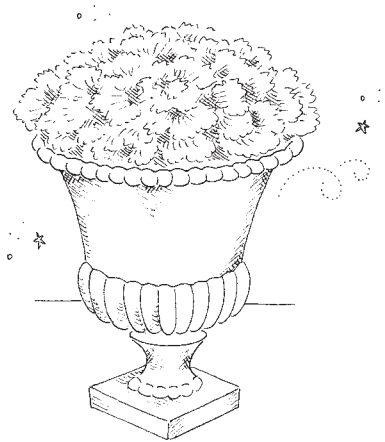
Warm Mocha Cake

Joyce Stackhouse
Cadiz, OH

This is such a comforting dessert on a cold autumn day. I like to serve it with a scoop of vanilla ice cream or fresh whipped cream. It also makes the house smell amazing while it's cooking away...I hope you enjoy it as much as we do!

1 c. all-purpose flour	1 T. butter, melted
2/3 c. light brown sugar, packed	1 t. vanilla extract
1/2 c. baking cocoa, divided	3/4 c. sugar
1/4 t. baking soda	1-1/3 c. hot water
1/4 t. salt	2 T. instant coffee granules
1/2 c. milk	

Preheat a lightly greased slow cooker on high setting. In a bowl, combine flour, brown sugar, 1/4 cup cocoa, baking soda, salt, milk, butter and vanilla; mix until smooth. Spoon batter into a lightly greased slow cooker. In a bowl, combine sugar and remaining cocoa; sprinkle over batter. Combine hot water and coffee granules; stir until granules are dissolved. Drizzle coffee mixture over all; do not stir. Cover and cook on high setting for 2 hours. Remove crock from heat to a wire rack; let cool 15 minutes before serving. Serves 8.



There are lots of beautiful flowers that like the chilly autumn nights. Fill urns and windowboxes with mums, pansies or decorative cabbages...festive!



Chocolate-Nut Pudding

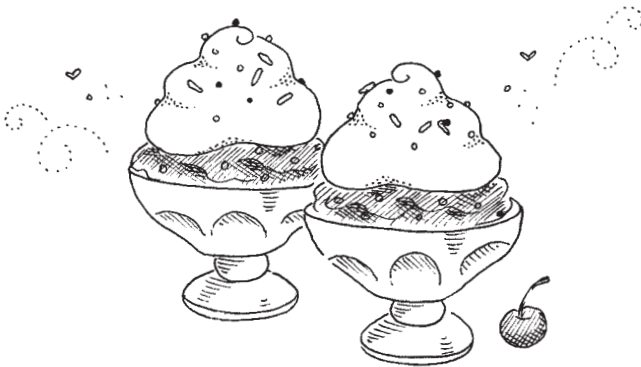
*Ellie Brandel
Clackamas, OR*

This pudding is delicious! Goopy chocolate and chopped nuts are a perfect combination. Change up the flavor and top this dessert with some caramel or chocolate ice cream instead of vanilla.

1-1/2 c. biscuit baking mix
1 c. sugar, divided
1/2 c. milk
1 egg, beaten
2 T. oil
1 t. vanilla extract

1/2 c. chopped nuts
6-oz. pkg. semi-sweet chocolate
chips, melted
1-1/2 c. hot water
Garnish: vanilla ice cream or
whipped topping

In a large bowl, beat together baking mix, 1/3 cup sugar, milk, egg, oil and vanilla until smooth. Stir in nuts and melted chocolate. Spoon batter into a lightly greased slow cooker. In a bowl, stir together remaining sugar and water until sugar is dissolved; drizzle over batter. Cover and cook on low setting for 8 to 10 hours. Serve pudding topped with a scoop of ice cream or a dollop of whipped topping. Serves 4 to 6.



Nothing tops real whipped cream! In a chilled bowl, with chilled beaters, beat a cup of whipping cream on high speed until soft peaks form. Mix in sugar and vanilla extract to taste and enjoy!

Sweet Treats Around the Bonfire

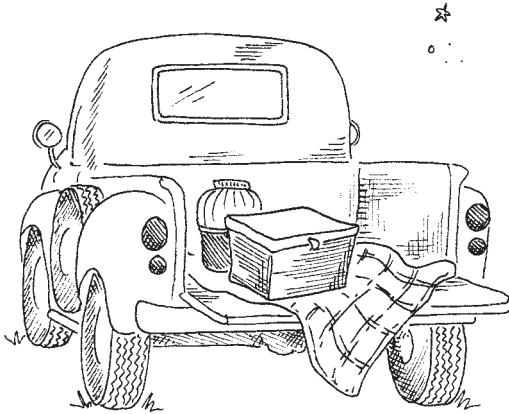
Tennessee Mud Cake in a Can

Charlotte Crockett
Palmyra, TN

Mix up the flavor of this tasty cake by using peanut butter or white chocolate chips instead of the semi-sweet ones.

2 c. chocolate cake mix	1 c. water
1/2 c. instant chocolate pudding mix	3/4 c. oil
2 c. sour cream	1-1/2 c. semi-sweet chocolate chips
4 eggs, beaten	Garnish: chocolate ice cream

In a bowl, combine dry mixes, sour cream, eggs, water and oil; mix well until smooth. Stir in chocolate chips. Spoon batter into a greased 32-ounce metal coffee can. Set can in a slow cooker. Cover and cook on low setting for 3 to 4 hours, until a toothpick inserted in the center of cake comes out with moist crumbs. Top scoops of cake with a scoop of chocolate ice cream. Serves 4 to 6.



Take a short drive into the country and go stargazing on a frosty autumn night. Late October is an especially good time to see shooting stars, but any clear night will provide a world of wonder overhead.



Nana's Yummy Rice Pudding

Sandra Sullivan
Aurora, CO

How easy is this for evening dessert? My Nana gave me this recipe, and it is oh-so good...comfort food for everyone.

1-1/2 c. milk	2 t. vanilla extract
1-3/4 c. instant rice, uncooked	1/2 t. nutmeg
2/3 c. brown sugar, packed	3 eggs
1 T. butter, softened	1 c. raisins

In a saucepan over medium heat, heat milk just until boiling; remove from heat. In a bowl, combine hot milk, rice and remaining ingredients; mix well. Spoon mixture into a lightly greased slow cooker. Cover and cook on high setting for 1-1/2 to 2 hours, stirring often during the last 30 minutes of cooking. Serves 6.



If you've made too much rice, it's no problem. Keep it on hand for yummy rice puddings, savory casseroles, soups or stuffings.

Sweet Treats Around the Bonfire

Fall-Favorite Apple Coffee Cake

Jen Licon-Conner
Gooseberry Patch

This is one of my favorite things to make with all the apples I get from our local orchard. Every year I go and buy so many apples and a few gallons of apple cider...a cherished tradition.

2 c. biscuit baking mix
2/3 c. applesauce
1/4 c. milk
2 T. sugar
2 T. butter, softened

2 apples, peeled, cored and diced
1 t. cinnamon
1 t. vanilla extract
1 egg, lightly beaten

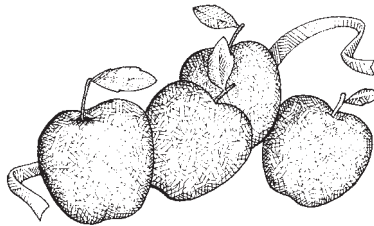
In a large bowl, combine all ingredients; mix well. Spoon batter into a lightly greased slow cooker; sprinkle with Crumbly Cinnamon Topping. Cover and cook on high setting for 2-1/2 to 3 hours, until a toothpick inserted in the center of cake tests clean. Uncover and remove crock to a wire rack to cool. Loosen sides of cake with a thin spatula; remove cake and slice to serve. Serves 8.

Crumbly Cinnamon Topping:

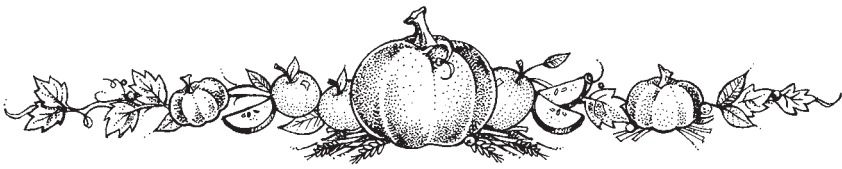
1/4 c. biscuit baking mix
1/4 c. brown sugar, packed
1 t. cinnamon

1/4 c. chopped walnuts
2 T. butter, chilled

Combine all ingredients except butter in a bowl. Cut in butter with a pastry blender or 2 forks until crumbly.



If you've been apple picking, share your bounty with a friend. Line a basket with a red checked cloth, still-warm Fall-Favorite Apple Coffee Cake and lots of crunchy apples...don't forget the recipe!



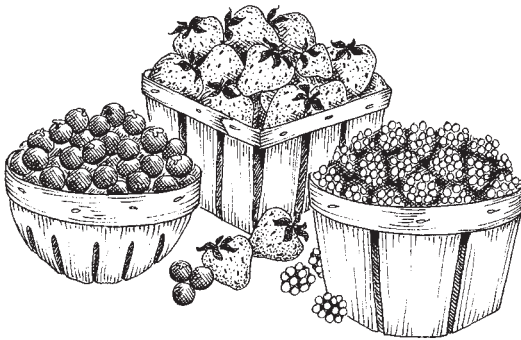
B's Berry Delightful Cake

*Bren Rogers
Yorba Linda, CA*

My whole family loves this dessert! It is so easy to make in the slow cooker and is always a favorite at holiday get-togethers.

10-oz. pkg. frozen blueberries	1/3 c. milk
12-oz. pkg. frozen raspberries	3 T. butter, softened
1 c. frozen strawberries	1 t. vanilla extract
1/4 c. fresh cranberries	2/3 c. boiling water
15-1/4 oz. pkg. yellow cake mix	3/4 c. sugar
1/2 t. cinnamon	Optional: whipped topping

Combine all berries in a lightly greased slow cooker; set aside. In a bowl, combine dry cake mix, cinnamon, milk, butter and vanilla; stir until smooth. Spread batter evenly over berries; set aside. In a saucepan over medium heat, combine water and sugar. Bring to a simmer; cook and stir until sugar dissolves. Drizzle glaze over cake mixture in slow cooker. Cover and cook on high setting for 2 to 3 hours, until a toothpick inserted in cake tests clean. Remove crock from slow cooker; uncover and set on a wire rack. Let cool for one hour. Spoon servings into bowls; top with a dollop of whipped topping, if desired. Serves 8 to 10.



Blueberries, raspberries, mulberries and strawberries are all scrumptious. For a flavorful change, mix & match berries in cake, muffin and quick bread recipes.

Sweet Treats Around the Bonfire

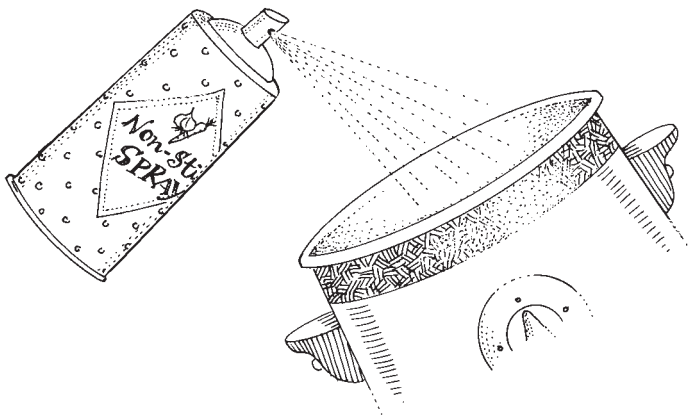
Vanilla Sour Cream Cake

Jean Suess
Lawrenceville, GA

*This is actually a twist on a triple chocolate cake recipe I enjoy.
A friend at work asked me to make this cake one time,
and it was a huge hit!*

18-1/4 oz. pkg. white cake mix	3/4 c. oil
3-oz. pkg. instant vanilla pudding mix	4 eggs, beaten
8-oz. container sour cream	12-oz. pkg white chocolate chips
1 c. water	Garnish: caramel ice cream topping

In a bowl, combine dry mixes, sour cream, water, oil, eggs and chocolate chips; stir until smooth. Spoon batter into a lightly greased slow cooker. Cover and cook on high setting for 4 hours. Serve warm; drizzle servings of cake with caramel topping. Serves 8 to 10.



Homemade caramel topping and dip...yum! Spray a slow cooker with non-stick vegetable spray and pour in two cans of sweetened condensed milk. Cover and cook on low setting for 2-1/2 hours, until milk thickens; stir. Replace lid and continue cooking for one to 1-1/2 hours, stirring every 15 minutes, until thick and golden. Serve warm or chilled; store in the refrigerator.



Strawberry-Rhubarb Sauce

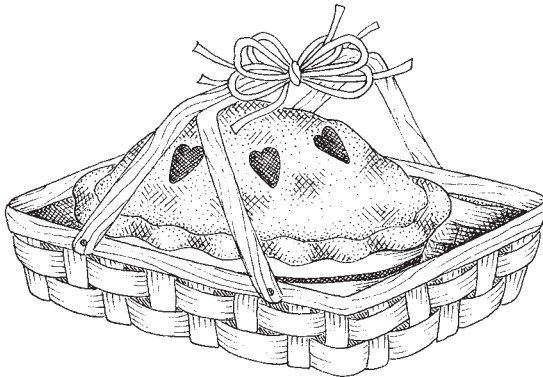
Lori Rosenberg
University Heights, OH

Our family is making a genuine effort to eat more farm-to-table recipes. This recipe fits the bill since we grow rhubarb in our backyard! Plus, it's perfect over cake or ice cream.

6 c. rhubarb, sliced 1/2-inch
thick
1 c. sugar
1/2 t. orange zest
1/2 t. ground ginger

1 3-inch cinnamon stick
1/2 c. white grape juice
2 c. strawberries, hulled
and halved

Place rhubarb in a slow cooker; set aside. In a bowl, combine sugar, zest and ginger; mix well. Sprinkle sugar mixture over rhubarb; add cinnamon stick and grape juice. Cover and cook on low setting for 5 to 6 hours, until rhubarb is tender. Stir in strawberries; cover and cook for one more hour. Discard cinnamon stick. Spoon sauce over cake or ice cream. Serves 10.



Did you know rhubarb is also known as “pie plant?” It got that name from its most popular and tasty use...pie filling! Rhubarb is usually paired with strawberries, but it's tasty with spicy-sweet ginger too.

Sweet Treats Around the Bonfire

Chocolate & Graham Cracker Cheesecake

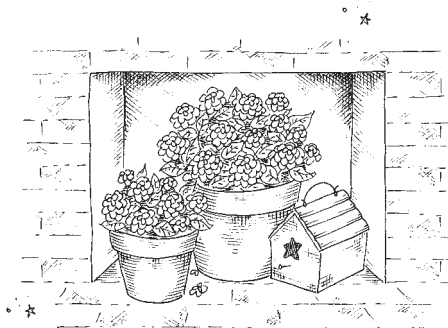
Katie Hodges
Bastrop, TX

This cheesecake is the creamiest, dreamiest cheesecake you'll find west of the Mississippi...east of the Mississippi too! One taste, and you'll be hooked.

6 graham crackers, crushed
1/4 c. butter, melted
2 8-oz. pkgs. cream cheese,
softened
3/4 c. sugar
3 eggs

1 t. vanilla bean paste
3/4 c. semi-sweet chocolate
chips, melted and slightly
cooled
2 to 3 c. water

In a bowl, combine graham cracker crumbs and melted butter; mix until well moistened. Press crumb mixture into an 8" springform pan; set aside. In a separate bowl, beat together cream cheese and sugar with an electric mixer on medium speed until creamy. Add eggs, one at a time, and vanilla; mix until well blended, about 3 minutes. Spoon half the batter over crust in pan. Drizzle melted chocolate into remaining batter in bowl; mix well. Spoon chocolate batter over batter in pan; swirl with a knife. Set pan on a wire rack or trivet in a slow cooker; pour water into bottom of slow cooker. Cover and cook on high setting for 2 to 3 hours. Transfer cheesecake to a wire rack to cool. Remove cheesecake from pan; cool completely in refrigerator before serving, about one hour. Serves 8 to 10.



Still too warm for a fire? Give your fireplace a welcoming autumn glow...
fill it with pots of flame-colored orange and yellow mums.



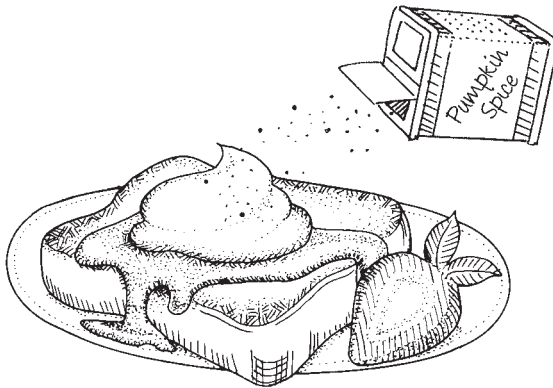
Pumpkin Coffee Can Cake

Rogene Rogers
Bemidji, MN

This makes the house smell fantastic when it is cooking on a cold fall or winter day...and it tastes even better than it smells!

1/2 c. sugar	1/2 t. salt
1/2 c. dark brown sugar, packed	1/2 t. cinnamon
1/2 c. oil	1 t. pumpkin pie spice
2 eggs, beaten	1 t. baking soda
1 c. canned pumpkin	1 c. chopped nuts
1-1/2 c. all-purpose flour	1/2 c. raisins or chopped dates

In a bowl, beat together sugars and oil with an electric mixer on medium speed, until combined. Add eggs and pumpkin; mix well and set aside. In a separate bowl, sift together flour, salt, spices and baking soda. Stir dry ingredients into sugar mixture; fold in nuts and raisins or dates. Spoon batter into a greased and floured 32-ounce metal coffee can. Place can in a slow cooker and top with 6 paper towels to absorb moisture. Cover and cook on high setting for 2-1/2 to 3-1/2 hours, or until a toothpick inserted in the center of cake tests clean. Serves 10 to 12.



Keep a tin of pumpkin pie spice on hand to jazz up pancakes, muffins and coffee cakes. A quick shake adds cinnamon, nutmeg and allspice all at once.

Sweet Treats Around the Bonfire

Apple-Cranberry Crisp

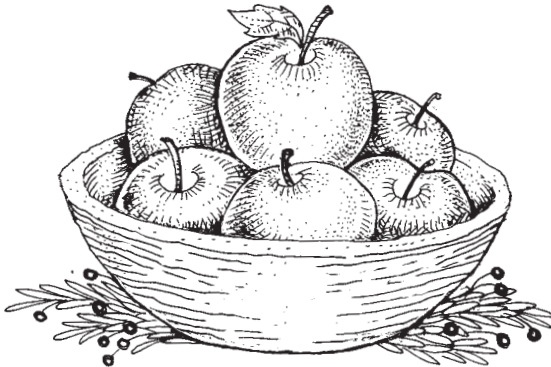
*Kim Hinshaw
Cedar Park, TX*

Just start this tasty dessert cooking in the slow cooker before dinner, and by the time the dishes are cleared, a warm and sweet dessert is waiting for you to enjoy.

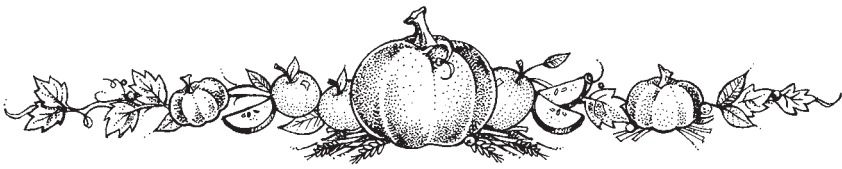
3 to 4 Gala apples, peeled,
cored and sliced.
1 c. fresh cranberries
3/4 c. brown sugar, packed
1/2 c. quick-cooking oats,
uncooked

1/4 t. salt
1 t. cinnamon
1/3 c. butter, softened
Optional: vanilla ice cream,
whipped cream

Combine apples and cranberries in a slow cooker; set aside. In a bowl, combine remaining ingredients except ice cream or whipped cream; sprinkle over apple mixture. Place a tea towel over the top of slow cooker to absorb any condensation. Cover with the lid and cook on high setting for about 2 hours, until apples are tender. Serve warm, topped with a scoop of ice cream or a dollop of whipped cream, if desired. Serves 6 to 8.



If you love fresh cranberries, stock up when they're available and pop unopened bags in the freezer. You'll be able to add their fruity tang to cookies, quick breads, desserts and sauces year 'round.



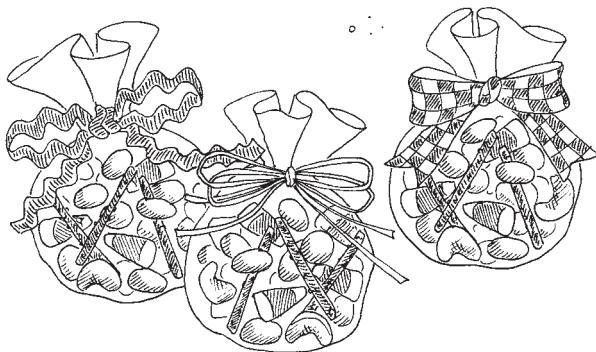
Yummy Almond Crunch

Sue Voltz
Geneseo, IL

This tasty treat is perfect as a snack or a gift. Tie some up in pretty cellophane bags and give to neighbors for a sweet surprise!

- | | |
|------------------------------|-------------------------|
| 1-1/2 c. sugar | 1 egg white |
| 1-1/2 c. brown sugar, packed | 2 t. vanilla extract |
| 3 T. cinnamon | 3 to 4 c. whole almonds |
| 1 T. pumpkin pie spice | 1/4 c. water |
| 1/8 t. salt | |

In a bowl, mix together sugars, cinnamon, pumpkin pie spice and salt; set aside. In a separate bowl, beat egg white and vanilla with an electric mixer on medium speed until frothy. Place almonds in a separate bowl; drizzle egg mixture over almonds. Stir almonds to coat well. Slowly sprinkle sugar mixture over almond mixture, stirring constantly to coat almonds with sugar mixture. Spoon coated almonds into a lightly greased slow cooker. Cover and cook on low setting for 3 to 4 hours, stirring every 15 to 20 minutes. During the last hour of cooking, add water to slow cooker; mix well. Spread almonds in a single layer on a 15"x10" jelly-roll pan; cool completely. Break apart almond mixture into bite-size pieces. Makes about 4 cups.



Package homemade goodies like candies, peanut brittle and spiced nuts in snack-sized sacks. Set several in a basket by the door so guests have a yummy treat to take home.

Sweet Treats Around the Bonfire

Frightfully Good Marshmallow Treats

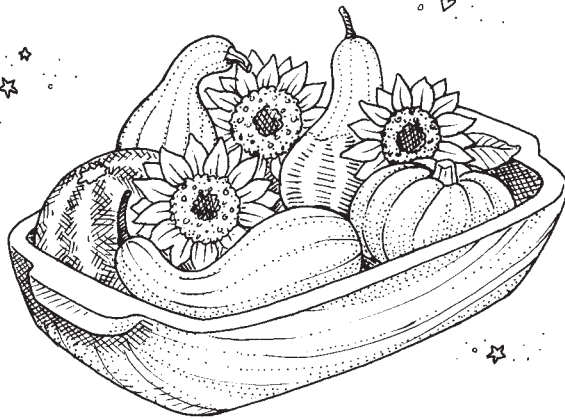
Karen Farr
Warsaw, MO

*This is the easiest way I've found to make these sweet treats...
add a little orange food coloring to make them a festive
treat for fall and Halloween.*

4 c. mini marshmallows
3 T. butter

6 c. crispy rice cereal

Combine marshmallows and butter in a lightly greased slow cooker. Set heat to high setting; stir in cereal. Cover and cook for one hour. Meanwhile, line a 13"x9" baking pan with parchment paper. Stir cereal mixture. If marshmallows are not fully melted, cover and cook for an additional 30 minutes. Spoon cereal mixture onto parchment paper-lined pan. Let cool completely; cut into squares. Serves 10 to 12.



Gourds and mini pumpkins left from Halloween can be put to charming new use at Thanksgiving. Simply spray them gold with craft paint to tuck into harvest centerpieces.

Index

Appetizers

Bacon-Double Cheese Dip, 91
BBQ Mustard Pigs, 74
Bob's Sweet-and-Sour Meatballs, 59
Buffalo Chicken Potato Skins, 181
Chief Kelly's Bean Dip, 87
Classic Buffalo Chicken Dip, 64
Dreaming-of-Summer Crab Dip, 77
Fall-Off-the-Bone Hot Wings, 64
Firecracker Party Mix, 62
Game-Day Dip, 89
Ginger Thai Wings, 65
Girls' Day Delight, 88
Honey-Garlic Meatballs, 69
Hot Crabby Crab Dip, 77
Kara's Sauerkraut Meatballs, 68
Nonie's Perfect Party Mix, 63
Pizza Fondue, 94
Quick & Easy Queso Blanco, 61
Real-Deal Reuben Dip, 92
Rosemary-White Bean Dip, 86
Simply Scrumptious Sticky Wings, 76
Slow-Cooked Scrumptious Salsa, 70
Spinach Queso Dip, 60
Spinach-Artichoke Dip, 96
Susie's Make-Ahead Doggy Dogs, 74
Sweet-and-Sour Sausage Balls, 59
Texas Two-Step Dip, 71
World's Best Cocktail Meatballs, 75

Beverages

Comfort-in-a-Mug Hot Chocolate, 85
Gingerbread Cocoa, 53
Hot Citrus Cider, 72
Hot Vanilla Treat, 53
Old-Fashioned Mulled Apple Juice, 84
Peachy Spiced Cider, 73
Pumpkin Spice Latte, 39
Slow-Cooker Swiss Tomato Toddy, 90
Sweet & Spicy Chai Tea, 54
Warm & Cozy Apple Cider, 84
Warm & Wonderful Spiced Cider, 34

Breads

Apple-Cinnamon Bread in Jars, 35
Best-Ever Banana Bread, 33
Broccoli Cornbread, 123

Chocolate Chip Banana Bread, 51
Classic Crockery Cornbread, 123
Harvest Oat Bread, 138
Irish Soda Bread, 102
Mrs. Finnegan's Pumpkin Tea Bread, 40
Perfect Little Pumpkin Breads, 141
Slow-Cooker Rosemary Focaccia, 132
Wholesome Whole-Wheat Bread, 111

Breakfasts

Bacon & Cheese Breakfast Casserole, 37
Bacon-Wrapped Egg Cups, 52
Banana-Walnut Oatmeal, 42
Blueberry Coffee Cake, 50
Breakfast Hot Tots, 44
Breezy Brunch Florentine, 46
Cajun Crockery Breakfast, 48
Cheesy Bacon Quiche, 56
Cinnamon Rolls, 41
Deluxe Oatmeal, 42
Fall-Favorite Apple Coffee Cake, 209
Fruit & Nut Granola, 49
Grandma Rosie's Sausage & Bread Breakfast Pudding, 47
Laurie's Cozy Oatmeal, 35
Maple French Toast Casserole, 32
Overnight Pineapple-Banana Oatmeal, 36
Savory Spinach Soufflé, 30
Sherried Fruit, 55
Slow-Cooked Fruit Compote, 43
Slow-Cooked Green Eggs & Ham, 38
That's a Gouda Breakfast!, 28
Western Omelet Casserole, 48

Condiments

Easy-Peasy Bolognese Sauce, 186
Farm-Table Apple Butter, 31
Lazy Apricot Preserves, 31
Spicy Apricot-Pear Chutney, 45
Strawberry-Rhubarb Sauce, 212

Desserts

Apple-Cranberry Crisp, 215
Apple-Peanut Crumble, 200
B's Berry Delightful Cake, 210

Index

Baked Caramel Apples, 191
Blueberries & Dumplings, 194
Brown Sugar-Cherry Crisp, 193
Chocolate & Graham Cracker
Cheesecake, 213
Chocolate Cappuccino Bread
Pudding, 197
Chocolate-Nut Pudding, 206
Cranberry Bread Pudding, 29
Dark Chocolate-Raisin Bread
Pudding, 198
Eggnog-Gingersnap Custard, 202
Florida Orange Cheesecake, 195
Frightfully Good Marshmallow
Treats, 217
Harvest Indian Pudding, 201
Lemony Pear Delight, 203
Nana's Yummy Rice Pudding, 208
Perfectly Poached Pears, 204
Pineapple Pudding, 192
Pumpkin Coffee Can Cake, 214
Pumpkin-Walnut Pie Pudding, 199
Slow-Cooked Vanilla Custard, 202
Slow-Cooker Apple Pie, 190
Tennessee Mud Cake in a Can, 207
Vanilla Sour Cream Cake, 211
Warm & Gingery Pineapple, 192
Warm Mocha Cake, 205
White Chocolate-Strawberry
Cheesecake, 196
Yummy Almond Crunch, 216

Mains

Apple & Brown Sugar Corned
Beef, 144
Aunt B's Chicken Fajitas, 151
Beef Burgundy, 152
Beef Carbonnade, 153
Black Bean-Chicken Tacos, 183
Blue Moon Chicken, 180
Cilantro-Lime Chicken, 164
Classic Brats & Sauerkraut, 172
Coq Au Vin, 188
Cuban-Style Pork Roast, 182
Dilly Pot Roast, 187
Easy Thanksgiving Dinner, 145
Extra-Cheesy Mac & Cheese, 163
Honey-Mustard Pork Tenderloin, 174
Kelli's Slow-Cooker BBQ Ribs, 168

Lawang Chicken, 159
Lolita's Chicken Adobo, 150
Mandarin Orange Chicken, 170
Momma's Roast, 148
New England Dinner, 167
Papa's Hungarian Goulash, 178
Penny-Pinching Pork, 175
Pineapple Chicken, 164
Pineapple-Cranberry Pork Roast, 161
Pork Loin Roast & Gravy, 154
Savory Tomato Brisket, 166
Short Ribs & Gravy, 148
Slow-Cooker Enchiladas, 156
Thai Chicken & Rice, 158
Veggie Fettuccine Alfredo, 146
World's Best Chili Verde, 165

Memories

'Tis the Season of Abundance, 11
A Festive Fall Frolic, 25
An Autumn Homecoming, 24
Corn Roasting on the Farm, 8
Countryside Rides, 9
Fall Means County Fair, 19
Falling in Love in the Fall, 12
Flatbed Full of Joy, 6
Grandma's First Day of School, 24
Grandpa & the Red Ear of Corn, 9
Halloween Carnival, 7
Halloween Town Parade, 19
Hand-Cranked Applesauce, 18
Indian Summer, 22
Look at Those Fall Leaves!, 22
Making Molasses, 10
Pearls in the Orchard, 14
Planting Pumpkins, 25
Practice, Practice, Practice!, 13
Pumpkin Carving & Jackson's
Orchard, 15
Sammy the Scarecrow, 16
Season of Friends, 26
Shine on, Harvest Moon, 12
The Apple Orchard that Almost
Wasn't, 17
The Best Popcorn Balls, 18
The Friendly Spiders, 20
The House of Leaves, 16
The Tastiest Green Bean & Bacon, 21
The Turkey Platter, 23

Index

Sandwiches

BBQ Beef Sandwiches, 67
BBQ Pulled Pork with Root Beer, 184
Chicago-Style Italian Beef Sandwiches, 81
French Dip Sammies, 79
Italian Beef Sandwiches, 78
LB's Beer Brats, 83
Margo's Beefy BBQ, 173
Mexican Hamburgers, 80
Party Joes, 80
Pulled Pork Sandwiches, 58
Shredded Italian Turkey, 82
Slow-Cooker Ham Barbecue, 93
Slow-Hand BBQ Chicken Sandwiches, 82
Steamburgers, 66
Yummiest Sausage Sandwiches, 172

Sides

Autumn Applesauce, 45
Black-Eyed Peas & Kale, 169
Fresh & Bright Rice Pilaf, 160
Garlic Mashed Potatoes, 149
Lemony Garlic Artichokes, 155
Mushroom & Parsley Stuffing, 162
Party-Time Beans, 157
Roasted Sweet Onions, 185
Savory Barley & Pine Nuts, 161
Slow-Cookin' Spanish Rice, 177
Southern-Style Green Beans, 185
Warm & Spicy Winter Vegetables, 171
Zippy Smashed Potatoes, 179
Zucchini Toss, 147

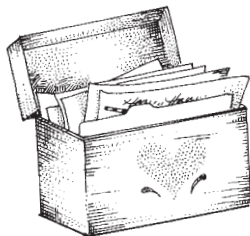
Soups & Stews

Amazing Autumn Soup, 104
Anna's Cure-All Soup, 131
Asian-Inspired Short Rib Soup, 129
Barbecue Beef Chili, 139
Bavarian Venison Stew, 110

Beer-Braised Pork & Black Bean Soup, 128
Bela's Favorite Pasta Fagioli, 108
Best Beef Bourguignon, 118
Blue-Ribbon 8-Hour Chili, 122
Chicken & Sausage Cassoulet, 134
Dilly Chicken Soup, 99
Down-Home Chicken Noodle Soup, 106
Easy Cheesy Potato Soup, 121
Easy Italian Stew, 127
End-of-the-Garden Soup, 133
Garlicky Ham & Lima Soup, 114
Ginger-Pumpkin Soup, 112
Grandpa Jackson's Award-Winning Chili, 140
Ham & Lentil Stew, 100
Harvest Pork Stew, 136
Hearty Homemade Potato Soup, 105
Italian Sub Cream Soup, 109
Lentil & Ham Soup, 130
Lentil Chili, 100
Mama's Pozole, 142
Mexican Stew, 176
Mulligatawny Soup, 124
Mushroom-Chicken Stew, 120
Pinto-Pork Chili, 140
Provencal Beef Stew, 101
Pumpkin White Chili, 113
Rosemary-Fennel Beef Stew, 137
Rustic Beef Stew, 119
Sausage & Tortellini Soup, 113
Scott Junior's Favorite Stew, 115
Slow-Cooker Chicken Broth, 125
Slow-Cooker Chicken Chili, 116
Spicy Chicken-Pumpkin Soup, 107
Spicy Spinach-Sausage Soup, 98
Stuffed Green Pepper Soup, 110
Sweet Potato Chili, 117
Very Veggie Chili, 103
Very Veggie-Bean Soup, 135
White Bean Chicken Chili, 134
Zuppa Pizzeria, 126

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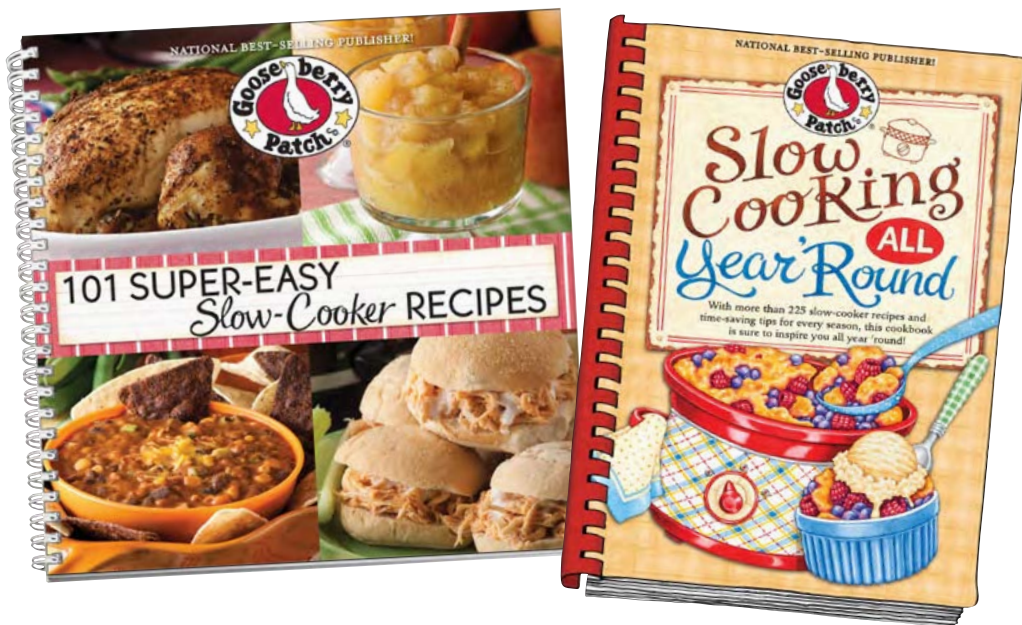
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U.S. to Metric Recipe Equivalents

Volume Measurements

1/4 teaspoon	1 mL
1/2 teaspoon	2 mL
1 teaspoon	5 mL
1 tablespoon = 3 teaspoons	15 mL
2 tablespoons = 1 fluid ounce	30 mL
1/4 cup	60 mL
1/3 cup	75 mL
1/2 cup = 4 fluid ounces	125 mL
1 cup = 8 fluid ounces	250 mL
2 cups = 1 pint = 16 fluid ounces	500 mL
4 cups = 1 quart	1 L

Weights

1 ounce	30 g
4 ounces	120 g
8 ounces	225 g
16 ounces = 1 pound	450 g

Oven Temperatures

300° F	150° C
325° F	160° C
350° F	180° C
375° F	190° C
400° F	200° C
450° F	230° C

Baking Pan Sizes

Square

8x8x2 inches	2 L = 20x20x5 cm
9x9x2 inches	2.5 L = 23x23x5 cm

Rectangular

13x9x2 inches	3.5 L = 33x23x5 cm
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Loaf

9x5x3 inches	2 L = 23x13x7 cm
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Round

8x1-1/2 inches	1.2 L = 20x4 cm
9x1-1/2 inches	1.5 L = 23x4 cm



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*Back in 1984, we were next-door neighbors raising our families in the little town of Delaware, Ohio. Two moms with small children, we were looking for a way to do what we loved and stay home with the kids too. We had always shared a love of home cooking and making memories with family & friends and so, after many a conversation over the backyard fence, **Gooseberry Patch** was born.*

We put together our first catalog at our kitchen tables, enlisting the help of our loved ones wherever we could. From that very first mailing, we found an immediate connection with many of our customers and it wasn't long before we began receiving letters, photos and recipes from these new friends. In 1992, we put together our very first cookbook, compiled from hundreds of these recipes and, the rest, as they say, is history.

*Hard to believe it's been over 25 years since those kitchen-table days! From that original little **Gooseberry Patch** family, we've grown to include an amazing group of creative folks who love cooking, decorating and creating as much as we do. Today, we're best known for our homestyle, family-friendly cookbooks, now recognized as national bestsellers.*

*One thing's for sure, we couldn't have done it without our friends all across the country. Each year, we're honored to turn thousands of your recipes into our collectible cookbooks. Our hope is that each book captures the stories and heart of all of you who have shared with us. Whether you've been with us since the beginning or are just discovering us, welcome to the **Gooseberry Patch** family!*



JoAnn & Vickie

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Visit our website anytime
www.gooseberrypatch.com

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