

## Good Food More Slow Cooker Favourites Triple Tested Recipes

NEW YORK TIMES BESTSELLER Create easy and delicious meals for two with Slow Cooking for Two. If you're short on time, few in numbers, and craving the comfort of a home-cooked meal, Slow Cooking for Two is here to save the day. Slow Cooking for Two offers 101 easy recipes meant for just two people, including soups, stews, casseroles, desserts, and more. Slow Cooking for Two will save you time and money with simple and delicious meals that are flavorful without requiring hours of preparation. Slow cooking for Two will give you all the tools you need to start enjoying slow cooking for two people, with 101 easy slow cooker recipes specifically designed for 1½ and 2-quart slow cookers Comforting Slow Cooking For Two recipes, including Minestrone Soup, Beef Bourguignon, Chicken Pot Pie, Mac and Cheese, and Turtle Brownies Easy one-pot meals, including Short Ribs with Potatoes and Heart of Palms Practical techniques for slow cooking for two, including shopping lists, and food preparation and storage tips Slow Cooking for Two will make it easy for you (and one more!) to enjoy delicious and hassle-free meals. REDISCOVER THE JOYS OF FAMILY DINNERS AND TOGETHERNESS Slow cookers are for more than soups and stews. Slow cooking is bringing thousands of families back to the dinner table for hearty, homey dinners that are delicious, nutritious, and easy to prepare. The Complete Slow Cooker Cookbook's filled with more than 200 slow cooker favorites the entire family will love, with easy recipes for: APPETIZERS BEVERAGES SIDE DISHES SOUPS STEWS MAIN COURSES HOLIDAY FOODS DESSERTS GARNISHES Author and crockery connoisseur Wendy Louise also shows you how to revive recipes long buried in your recipe box and bring back memories of Grandma's cooking, with instructions for converting heirloom "from scratch" recipes into delicious slow cooker creations of your own. Families love coming home to the aromas of these hearty, slow-cooked meals that are a breeze to prepare with no mess and no stress. For experiences cooks and newcomers alike, The Complete Slow Cooker Cookbook's the perfect guide to the delicious world of family style, slow-cooked crockery meals. WHAT READERS ARE SAYING: "If you truly want to use your slow cooker regularly in your meal preparation, I feel this book would be an excellent choice for you. Enjoy it! I am." "Quick to read, easy to make, great to eat. Now you can make more than just pot roast and potatoes." "A surprising collection of recipes that will please anyone looking for new ways to use their slow cooker for some delicious meals."

Get the most out of your time in the kitchen with these 100 fast, instant-classic dinners that everyone will love. For pretty much everyone, life gets busy—but you still want to cook up a good meal, ideally one that's accessible, efficient, and doesn't sacrifice any of the delicious flavors you love. The creators of the popular website The Modern Proper are all about that weeknight dinner, and now, they're showing you how to reinvent what proper means in your home. The recipes in the kitchen to create meals which will bring friends and family together at the table. The Modern Proper will expand your "go-to" list and help you become a more intuitive, creative cook. Whether you're a novice or a pro, a busy parent or a workaholic, this book will arm you with tools, tricks, and shortcuts to get dinner on the table. Every ingredient is easy to find, plus you'll find plenty of swaps and options throughout. Each of the 100 recipes (some all-time fan favorites and many brand-new) includes prep time, cook time, and quick-reference tags. These include: - Stuffed Chicken Breast with Mozzarella and Creamy Kale - Stir-Fried Pork Cutlets with Buttermilk Ranch - Sweet Cider Scallops with Wilfed Spinach - Tofu Enchiladas with Red Sauce -And more! With recipes to feed a crowd, an entrée for every palate, a whole chapter of meatballs, and plenty of party essentials. The Modern Proper is the new essential cookbook for any and all food lovers.

Over 200 inventive recipes for delicious meals that are ready when you are. Would you like to cut down on convenience food? Want to eat home-cooked meals but just don't have the time or energy to prepare them after a busy day? Then a slow cooker could be the solution for you. Requiring only minimal preparation, a slow cooker will cook your ingredients throughout the day or overnight, producing a delicious meal that will be ready to eat as soon as you are. 200 Slow Cooker Recipes provides over 200 recipes for you to enjoy, with delicious ideas for breakfasts and light bites, meal dishes, vegetarian meals, fish and seafood dishes and desserts.

Contains a wealth of mouthwatering slow cooker recipes, both traditional and non-traditional, for appetizers, main courses, and desserts, that are perfect for any occasion, from French Onion Soup and Beef Bourguignon to Home Style Chicken with Gingersnap Gravy and Pineapple Upside Down Cake. Simultaneous.

Fresh Flavors for Slow Cooker

Art of the Slow Cooker

150 Best Indian, Thai, Vietnamese and More Slow Cooker Recipes

More Than 300 Fabulous and Fuss-Free Recipes for Families on the Go

1400 Best Slow Cooker Recipes! Plus "Special Holiday Dishes" Bonus Section!

A Cookbook

Good Food: Slow Cooker FavouritesBBC Books

The ultimate in slow-cooker books—with 500 recipes, each adapted for three sizes of appliance. From breakfast to soups, mains to grains, vegetables to desserts, this guide is the only book you'll ever need to master your slow cooker or crockpot. Millions of people are turning to slow cookers for their weeknight meals yet often can't find recipes that match their exact machine. Adapting recipes meant for a different-size cooker doesn't work—getting the right level of spice in your Vietnamese soup or keeping pulled pork tender requires having ingredients in the right proportion. But now, Bruce Weinstein and Mark Scarborough have decoded slow cookers, and each of their recipes includes ingredient proportions for 2-3 quart, 4-5 quart, and 6-8 quart machines, guaranteeing a perfect fit no matter what machine you own. Each recipe is labeled for its level of difficulty and nutritional value, and they cover every kind of dish imaginable: delicious breakfast oatmeals, slow-braised meats, succulent vegetables, sweet jams and savory sauces, decadent desserts. This is the slow cooker book to end them all.

A slow cooker allows you to create mouth-watering dishes that can be cooked overnight or while you're at work so that you can enjoy your meal as soon as you enter the door. With only a short amount of preparation, using a slow-cooker removes the rush of the weeknight dinners or the stress of entertaining and leaves you with delicious casseroles, soups, curries and puddings that are ready when you want them. Good Food: More Slow Cooker Favourites is packed with new recipes for all occasions, whether hearty family food, delicious dinner party dishes or tasty treats. Triple-tested by the experts at Good Food and including colour photography for each recipe, More Slow Cooker Favourites is guaranteed to provide you with both reliable and sensational recipes every time.

This collection of 60 set-it and forget-it recipes aims to support a variety of wellness goals for optimal health. From Detox and Calm to Rebuild and Strengthen and more, each chapter's recipes utilize specific ingredients that help lower stress, decrease inflammation, and improve gut health. Combining the convenience of a slow cooker with accessible ingredients like ginger, mushrooms, chocolate, and turmeric, these dishes are simple enough for home cooks of any skill level. Each chapter comes with a detailed guide to the featured healing ingredients, making it easy to explore how they benefit the body. Start the journey to healthful eating with the flip of a switch!

Provides nutritious vegan slow-cooker recipes that require a minimum of hands-on time, explaining how to prepare ingredients quickly the night before and assemble them in the cooker the following morning, offering such options as Pumpkin Pie Oatmeal, Chili Relleno

Casserole and Mushroom Lasagna with Garlic-Tofu Sauce. Original.

The Great American Slow Cooker Book

The Healing Slow Cooker

Good Food: Ultimate Slow Cooker Recipes

Slow Cookers for Dummies®

Triple-tested Recipes

Adventures in Slow Cooking

The Skinnytaste Cookbook

Fondue pot, chafing dish, punch bowl, sauceboat, chilli pot, soup tureen - and much more! The slow cooker is simply a must-have entertaining assistant. With these fabulous 300-plus recipes, you can offer your guests the kind of relaxed, welcoming, confident hospitality that comes from being able to prepare fresh, delicious food ahead of time. For casual entertaining: Slow Cooker Cassoulet, Gringo Chili for a Crowd, Delishiously Good Beef Short Ribs, Chicken Mole Enchilada Casserole For holiday entertaining: Slow-Steamed Artichokes; Candied Yams with Apples and Cranberries; Prosciutto, Parmesan, and Pine Nut Stuffing; Old-Fashioned Turkey Breast with an Gravy With cocktails: Champagne Fondue, Maple-Glazed Pecans, Plum Sauce Chicken Wings, Eggplant Caponata, Slow-Poached Pears with Warm Chocolate Sauce Praise for Not Your Mother's

Slow Cooker Cookbook "These capable cooks wrest slow cooking from the back cup-board of uncertainty... with a wide range of sound recipes and advice for every meal!" - San Francisco Chronicle "Hugh Acheson brings a chef's mind to the slow cooker, with 100 recipes showing you how an appliance generally relegated to convenience cooking can open up many culinary doors. Hugh celebrates America's old countertop stalwart with fresh, convenient slow cooker recipes with a chef's twist, dishes like brisket with soy, orange, ginger, and star anise, or pork shoulder braised in milk with fennel and raisins. But where it gets really fun is when Hugh shows what a slow cooker can really do, things like poaching and holding eggs at the perfect temperature for your brunch party, or for making easy duck confit, or for the simplest stocks and richest overnight ramen broth. There's even a section of jams, preserves, and desserts, so your slow cooker can be your BFF in the kitchen morning, noon, and night.

An internationally-influenced collection of slow cooking recipes with an emphasis on currys includes Burmese golden rice, spiced prawn and pineapple curry, and Bangkok sour pork curry.

Slow cooker recipes are an essential for any home cook - time saving, low cost and reliably delicious. The Good Food kitchen has produced hundreds of brilliant recipes over the years, and this collection gathers 150 of the very best. Slow cookers allow anyone to create mouth-watering dishes that can be cooked overnight or while you're at work so that you can enjoy your meal as soon as you enter the door. From family favourites like curries, chillis, soups and puddings, through to fresh ideas for stews, fish and tasty vegetarian meals, Good Food Ultimate Slow Cooker Recipes has something for everyone. All recipes are short and simple with easy-to-follow steps, and all are accompanied by a full-colour photograph of the finished dish.

Fresh flavors, ethnic influences, and seasonal ingredients take slow cooking to a new level, while keeping prep easy and delivering delicious results. Everyday Slow Cooking focuses on contemporary slow cooker favorites without forgetting some of the best slow cooker classics. A broad range of modern recipes take their cues from global influences, seasonal ingredients, and the richly layered, fresh flavors of today, while the classics continue to offer comfort, satisfaction, and make-ahead ease. Beautiful, full-color photography, easy-to-follow recipes, and a comprehensive introduction offer all the inspiration and explanation needed to turn out delicious slow cooker meals. Features spotlight essential slow-cooker ingredients (beef short-ribs, chicken thighs) and offer four easy preparations. Recipes include: Korean-Style Short Rib Tacos with Napa Slaw; Bell Peppers Stuffed with Quinoa, Black Beans & Corn; Lasagna with Beef Ragù, Kabocha Squash & Crème Fraîche; Beer-Braised Corn Beef & Winter Vegetables; Hawaiian-Style Kalua Pork Rice Bowls with Pineapple; Five-Spice Chicken Pho; Vietnamese-Style Caramelized Fish with Ginger; and Gingersnap-Brandy Cheesecake

The 150 Healthiest Slow Cooker Recipes on Earth

Slow Cooker: The Best Cookbook Ever with More Than 400 Easy-to-Make Recipes

1003 Effortless, Delicious, and Tasty Slow Cooker Recipes for Everyday Homemade Meals Good Food for Smart People on a Budget to Eat Healthily Any Time

Healthy Slow Cooker Cookbook for Two

The Slow Cooker Cookbook

Damn Delicious

Easy, Family-Friendly Recipes from Scratch

The secret is out! That slow cooker that's been collecting dust in your kitchen cabinet is a wonderful and easy tool for making delicious entrees at the touch of a button. With new U.S. sales estimated at 6 billion a year, more people are finding slow cookers indispensable in getting a home-cooked meal on the table. Besides tasting good, slow-cooked meals are convenient and nutritious because you use fresh, wholesome ingredients. Slow Cookers For Dummies is for working families, single, people, students, and anyone who is tired of takeout. Perhaps you love cooking but have little time to do it or you want to decrease your reliance on prepared mixes or boxed convenience foods. Slow cooking may be right for you if you want to save money on food and utility bills. Control your sodium and fat intake. Free your oven and cooktop for more holiday cooking. Take a hot dish to a potluck supper. If you already know how to use a slow cooker, this book's recipes will help you expand your repertoire beyond soups and stews. If you're thinking of getting a slow cooker, Slow Cookers For Dummies takes you from the basics of how these cookers work to preparing special occasion meals, to troubleshooting slow-cooker problems. Here's a closer look at what Slow Cookers For Dummies includes: Guidelines on how to choose the right slow cooker for you Techniques to help you slow-cook the right way Easy recipes for snacks, beverages, chili, stews, and casseroles Scrumptious recipes for roasting beef, pork, lamb, and poultry How-to-on cooking and freezing in batches Ways to adapt favorite traditionally cooked dishes for the slow cooker In Slow Cookers for Dummies, food and appliance cooking experts Tom Lacaletmia and Glenna Vance show that this classic cooking appliance is really a wonderful tool for making creative, delicious meals. With 75 recipes for making the most out of your slow cooker, you'll never put that slow cooker in your cabinet again.

The Gourmet Slow Cooker and The Gourmet Slow Cooker: Volume II showed home cooks everywhere that a slow cooker is perfectly capable of turning out meals that are sophisticated enough to serve to guests. It's simply a matter of using imaginative recipes that bring together fresh, flavor-packed ingredients—and then setting the timer. In The Gourmet Vegetarian Slow Cooker, author Lynn Alley offers up more than fifty dishes, each one vegetarian, some of them vegan, and all of them delicious. The recipes are drawn from the world's great cuisines and include breakfasts, soups, main courses, sides, and desserts. Dishes, such as Spiced Basmati Rice Breakfast cereal, Smoky Potage Saint-Germain, Polenta Lasagna with Tomato-Mushroom Sauce, Soy-Braised Potatoes, and Mexican Chocolate Pudding Cake, are each paired with a beverage that is meant to complement the meal. Whether you are a vegetarian hard-pressed to find enticing

slow cooker recipes, you'll find plenty of inspiration and ideas for your weeknight dinners on the table with convenience and ease. The Gourmet Vegetarian Slow Cooker will help you make many delightful meal-free dinners on the table with convenience and ease. New York Times bestselling author, Phyllis Gill, has gathered the biggest collection of tantalizing, best-ever slow-cooker recipes into one great book. With 1,400 recipes collected from some of America's best home cooks. Finally, all in one handsome volume, the best 1400 slow-cooker recipes! New York Times bestselling author Phyllis Pellman Good has gathered the biggest collection of tantalizing, best-ever slow-cooker recipes into one great book. The recipes in this amazing treasure are all! Collected from some of America's best home cooks. Tested in real-life settings. Carefully selected from thousands of recipes. Eight small "galleries" of full-color photos of delectable slow-cooker dishes from the collection add sparkle throughout the cookbook. Phyllis Pellman Good's cookbooks have sold nearly 10 million copies. Her five beloved Fix-It and Forget-It cookbooks have themselves sold more than 8.8 million copies! Three of her cookbooks have been New York Times bestsellers. This is the perfect BIG COOKBOOK! Easy to understand, easy to use. Absolutely manageable for those who lack confidence in the kitchen. Convenient for those who are short on time. Will bring a "make-it-again" request from all who are lucky enough to enjoy these tasty dishes. Fix-It and Forget-It BIG COOKBOOK, with its 1400 best slow-cooker recipes, is another winner!

Countless home cooks remain loyal users of their slow cookers for preparing satisfying, low-maintenance meals. But the tried-and-true slow-cooker recipe repertoire is about to change, with author Nicki Sizemore's fresh spin on slow-cooked meals. Fresh Flavors for the Slow Cooker is filled with slow-simmered main dishes, plus 35 recipes for sauces and sides, that replace canned ingredients with fresh ingredients, boost flavor with aromatic herbs and spices, and feature a tantalizing array of global tastes in dishes that span the menu. Overnight Pumpkin/Brown Rice Pudding with cranuchy beans is a wholesome, hands-off breakfast treat. That Curried Chicken & Rice Noodles gets a spicy kick from curry broth, and Shredded Beef Mole Tacos are accented with the sweet heat of Pickled Jalapeños. Whether you're feeding a family or entertaining a crowd, each recipe highlights prep work that can be knocked out days in advance, making a satisfying meal worthy of every occasion easy and delicious.

Are you looking for a Slow Cooker Cookbook For Beginners to cook at low temperatures? Would you like to have at your disposal versatile recipes for cooking at low temperatures for every occasion? Would you like to learn a cooking technique that will maximize your dishes' color, flavor, and nutrients? Then this cookbook for slow cooking is perfect for you! With this book, you have the right partner to enter the world of this alternative and exclusive cuisine! Slow cooking is a technique that allows you to cook food, especially meat, fish, and for some time even vegetables, at a temperature lower than 100°C. The preparation of foods at low temperature, thanks to a particular plot called Slow Cooker, allows preserving intact their nutritional properties, using less seasoning, and enhancing the taste, which is why today it is used in many restaurants. With this manual, you will have the opportunity to bring to your table the tastes, secrets, and quality of the best recipes of the most famous restaurants. Putting slow cooking into practice is easier than it seems! In this guide, you will discover: What Slow Cooker Is and Its Features and Benefits Up To Perfectly Clean Your Slow Cooker to always use it at its best and getting back delicious meals to eat Secrets Tips to use Your Slow Cooker Better to perfectly meet your most diverse needs. 1000+ Delicious, Easy, and Unique Slow Cooker Recipes, from breakfast to desserts, to enjoy at home with family and friends as you were at your favorite restaurants. A Very Helpful Recipes Index to make you quickly find the one you want to cook without wasting time. ... & Lot More! With this book in your hands, you'll never be without ideas about what to cook on any occasion or moment in your day. Do not miss the opportunity to create unique dishes used by the best international chefs from the comfort of your kitchen. Eager to start?

Order Your Copy NOW and Start Cooking Healthy, Tasty, and Slightly!

More than 400 Recipes from Appetizers to Desserts

The Crock-Pot Ladies Big Book of Slow Cooker Dinners

Whole Food Slow Cooked

Complete Slow Cooker Cookbook

The 150 Best Slow Cooker Recipes

Good Food: Slow Cooker Favourites

Light on Calories, Big on Flavor

The debut cookbook by the creator of the wildly popular blog **Damn Delicious** proves that quick and easy doesn't have to mean boring. **Blogger Chungh Rhee** has attracted millions of devoted fans with recipes that are undeniable "keepers"—each one so simple, so easy, and so flavor-packed, that you reach for them busy night after busy night. **In Damn Delicious, she shares exclusive new recipes as well as her most beloved dishes, all designed to bring fun and excitement into everyday cooking. From five-ingredient Mini Deep Dish Pizzas to no-fuss Sheet Pan Steak & Veggies and 20-minute Spaghetti Carbonara, the recipes will help even the most inexperienced cooks spend less time in the kitchen and more time around the table. Packed with quickie breakfasts, 30-minute skillet sprouts, and speedy takeout copycats, this cookbook is guaranteed to inspire readers to whip up fast, healthy, homemade meals that are truly 'damn delicious!'**

**The James Beard-nominated food writer revamps the slow cooker for the modern home cook, providing ingenious ideas and more than 100 delicious recipes for maximizing this favorite time-saving kitchen appliance and making it easier than ever to use. Sarah DiGregorio shares the nostalgia most of us feel when it comes to slow cookers. Her first memory of slow-cooker cooking is her grandmother's pot roast. While these handy devices have been time savers for incredibly busy lives, traditional slow cooker food is sometimes underwhelming. Now, Sarah, an experienced food professional, has reinvented slow cooking for a generation that cooks for fun and flavor, taking a fresh approach to reclaim this versatile tool without sacrificing quality or taste. For Sarah, it's not just about getting dinner on the table—it's about using a slow cooker to make fabulous dinners like herb oil poached shrimp or the most perfect sticky toffee pudding for dessert. It's about rethinking how to use this magic appliance—such as throwing a biryani dinner party with the slow cooker at the center of the table. Showcasing a beautiful, engaging design, inviting color photographs, and 105 original, innovative recipes thoroughly tested in a variety of brands of slow cookers, *Adventures in Slow Cooking* provides a repertoire of delicious food for any time of day. Inside you'll find ideas for flavorful sweet and savory slow cooker dishes, including: Whipped Feta, Red Pepper and Olive Dip Granola with Pistachios, Coconut and Cardamom Savory Overnight Oatmeal with Bacon, Scallions and Cheddar Turkey-Spinach Meatballs Stuffed with Mozzarella Spicy Kimchi and Pork Ramen Orange, Olive and Fennel Chicken Tagine Daal with chickpeas, and a whole lot more! In this book, their first, featuring 275 recipes—over half of which are brand new and not available on their website—the *Crock-Pot Ladies* use easy-to-shop-for, available-anywhere ingredients to build terrific soups and stews, dips and spreads, sides and casseroles, and, especially, protein-packed main courses for big appetites. Experts at cooking for the freezer, the *Ladies* serve up 25 freezer meal plans, covering 5-, 7-, and 10-day plans, that use the many freezer-friendly recipes in the book. Nobody knows *Crock-Pots* and other slow cookers like the *Crock-Pot Ladies*, and *The Crock-Pot Ladies Big Book of Slow Cooker Dinners* is chock-full of tips and tricks that show you how to get the most from any model or size of slow cooker. This is a book you can rely on, day in and day out, weekdays and weekends, for fabulous dinners that don't demand time that you don't have.**

**Using a slow cooker couldn't be easier: simply prepare the ingredients in the morning, turn on your machine and then return home to wonderful aromas and mouthwatering food that has been cooked to perfection! This book provides you with a choice of over 100 of the best slow cooker recipes to ensure that cooking will never be a chore and dinner will never be dull again! Whether you are making a family meal or entertaining friends, you'll find delicious, healthy dishes that are guaranteed to satisfy all tastes and save you valuable time.**

**Breakfasts, lunches, dinners, and desserts—at the push of a button—from Huevos Rancheros to Brats 'n' Beer, Cajun Chicken Gumbo to Orange-Spiced Coffee. This is the only slow cooker book for busy people. With over four hundred recipes, it saves time and money week after week with easy meals that keep one eating well at home every day. From Old-Fashioned Chicken Pot Pie to Mexican Hot Chocolate Lava Cake, this cookbook contains recipes for everything from soups and roasts to cobblers and puddings, inspiring night after night of great meals. Prep a few ingredients, toss them in the pot, and let the cooker work its magic while you're gone for the day. Return to a slow-cooked, deeply flavored, great-smelling dinner for you and your family—every night!**

**The Crock-Pot Ladies Big Book of Slow Cooker Dinners is a lifetime of delicious dinner ideas that are as easy to make as they are flavorful. The Crock-Pot Ladies walk the walk of raising busy families and feeding them well. Meet Heidi, Katie, and Sarah, three awesome cooks who preside over households that together include ten children along with a variety of pets, grandchildren, and other relatives—all while they maintain super-busy work-at-home schedules that fill most of each day. The hundreds of thousands of readers of their wildly popular website, *Crock-Pot Ladies*, rely on them for nutritious and tasty recipes that deliver variety over monotony, comfort over pretense, and, above all, quick-to-work over laboriously fancy productions. In this book, their first, featuring 275 recipes—over half of which are brand new and not available on their website—the *Crock-Pot Ladies* use easy-to-shop-for, available-anywhere ingredients to build terrific soups and stews, dips and spreads, sides and casseroles, and, especially, protein-packed main courses for big appetites. Experts at cooking for the freezer, the *Ladies* serve up 25 freezer meal plans, covering 5-, 7-, and 10-day plans, that use the many freezer-friendly recipes in the book. Nobody knows *Crock-Pots* and other slow cookers like the *Crock-Pot Ladies*, and *The Crock-Pot Ladies Big Book of Slow Cooker Dinners* is chock-full of tips and tricks that show you how to get the most from any model or size of slow cooker. This is a book you can rely on, day in and day out, weekdays and weekends, for fabulous dinners that don't demand time that you don't have.**

**Modern Recipes for Delicious Meals**

**Healthy Slow Cooker**

**The New Slow Cooker**

**The Ultimate Slow Cooker Book**

**87 Easy, Healthy, and Delicious Recipes for Slow Cooked Meals**

**Not Your Mother's Slow Cooker Recipes for Entertaining**

**The Chef and the Slow Cooker**

At an easy way to cook and eat that checks all the right boxes: healthy, wholesome, comforting, and convenient. Whole Food Slow Cooked is the solution to nourishing friends and family with ease and style. Each recipe offers cooking methods for both slow cooker and stovetop and is designed to fit in around a busy schedule. And, because slow cooking means you can make the most of cheaper cuts of meat by braising them to melting tenderness, it's economical, too. Just fire up the slow cooker in the morning and come home to a kitchen filled with the aroma of caramel pork belly, pea and ham soup, or the ultimate bolognese ready to toss into a pan of pasta. With curries, seafood, lazy weekend fare, and plenty of meat-free options, you'll never be short of ideas to keep everyone happy and well-fed. Healthy and convenient don't usually go together, but now you can really have the best of both worlds!

No-fuss recipes for the ultimate comfort foods: soups, curries, chillies, casseroles, risottos, tagines, pot roasts, stews, and even desserts. With slow cooking, you can simply add some choice ingredients to the pot, let the slow cooker work its magic through the day, and come home to a delicious home-cooked meal - just "set it and forget it". You don't even need a cooker - each recipe gives instructions for both a traditional hob and oven method and a slow cooker method. Photographic guides show all the key preparation techniques step by step and explain which ingredients and cuts of meat work best, alongside practical advice on braising, stewing, poaching, pot roasting, and other techniques. You may be on a budget and looking to transform cheap cuts of meat into tender, rich meals, or just time-poor but wanting to make sure your family have a healthy, home-cooked dinner. You may be embracing nose-to-tail eating with unloved cuts, or trying to reduce your food waste by transforming leftover ingredients into delicious dinners. With The Slow Cook Book you can save time and money and have everything you need to prepare nourishing one-pot meals.

Awaken your tastebuds with a whole new approach to slow-cooking. Over 100 classic slow-cooked recipes are updated for today's cook, and are bursting with fresh, bright flavors and crunchy textures. From succulent beef to melt-in-your-mouth chicken to hearty legumes, this book contains an irresistible array of recipes your family will love. In this book, you will discover a whole new way to use your slow cooker to make more than 100 succulent dishes by enhancing them with bright fresh flavors: Tender short ribs in a sweet and spicy sauce are elevated with a crunchy daikon, carrot, and fresh herb salad; zesty chicken-tortilla soup is layered with sweet corn, creamy avocado, and earthy chileño and sliced brisket is perk with a zesty chimichurri strewn with sweet cherry tomatoes. The slow cooker has become one of the most popular kitchen appliances for today's busy home cook, and it is easy to see why: comfort has met convenience, with delicious results. The best slow cooking, however, is an art that is only achieved with a little finesse. This book reimagines what slow cooking is capable of bringing freshness, color, and texture to the flavorful stews and braises of slow cooking and creating a road map for the modern cook. Rounding out the book, the lush, tempting photography is not only mouthwatering but also inspirational, with visual ideas for textural and flavorful garnishes. Welcome to a whole new way with slow cook! Discover the convenience and versatility of your slow cooker with over 60 inspired, tried-and-tested and nourishing recipes. For anyone who loves good food but has little time to spend cooking, an electric slow cooker can fit perfectly into a busy lifestyle. They can be used day or night, and you don't have to stay at home to keep an eye on your cooking while you produce hearty, healthy food for all the family to enjoy. The recipes in this book mainly use sustaining grains, beans and pulses, along with vegetable ingredients and lean high protein foods, including fish, poultry and meat. The addition of fresh herbs and spices with known health-giving qualities, such as turmeric and ginger, adds flavour as well as packing an extra nutritional punch.

For the Art of the Slow Cooker, best-selling author Andrew Schloss has developed 80 recipes for soups, stews, succulent braises, vegetarian disheseven desserts!that bring slow-cooked meals to new heights. Slow cooking gives a wonderful velvety texture to meatloaf, an incredible richness to Ossu Buco Milanese, and bold and complex flavors to Curried Vegetables and Dal simmered in Indian spices. Each chapter offers recipes for both simple everyday meals and spectacular dishes perfect for entertaining. With cooking charts to help with timing, advice on finding the right slow cooker for every kitchen, and glorious color photographs throughout, the Art of the Slow Cooker will delight readers looking for easy and amazing meal ideas. Simple and Sophisticated Meals From Around the World [A Cookbook]

The Modern Proper

The Surprising Unbiased Truth About How to Make Nutritious and Delicious Meals that are Ready When Y

Reinvent the Slow-Cooked Meal: 77 Mouthwatering Recipes

Triple-tested recipes

Slow Cook Book

Gourmet Vegetarian Slow Cooker

*You'll never run out of meal ideas for your slow cooker with this massive, photo-filled compendium The second book in the Ultimate series, following The Ultimate Cookie Book, this giant collection of recipes will keep your slow cooker meals delicious and exciting for years to come. There's way more here than just pot roasts and stews; this book offers recipes for main courses, appetizers, sides, and even desserts and breakfast. With all that, you'll never lack for ideas again! Nearly 500 pages in length and packed with full-color photos and hundreds of inventive recipes—The Ultimate Slow Cooker Book is a great deal at a great price. • Includes 400 recipes, including main dishes, appetizers and beverages, soups and stews, side dishes, breakfast, and desserts • 200 full-color photos and a beautiful design will help inspire your next slow cooker sensation • Features tips on converting many of your favorite conventional recipes for soups, stews, and roasts so they can be prepared in the slow cooker • A great big cookbook at a small price Whether you've been using your slow cooker for years and need new ideas or you're a first-timer looking for easy dinner solutions, this is the ultimate slow cooker book for you.*

For those of us with busy lifestyles and little time to spare, slow cookers are a priceless helping hand in the kitchen - with as little as 10 minutes spent preparing a dish at the beginning of the day, you can enjoy delicious food a few hours later without slaving away at a hot stove. That's why the trusted experts at Good Food magazine, the UK's best-selling cookery magazine, have put together this essential guide to making the most of your slow cooker. With recipes for comfort food favourites like curries, chillis, soups and puddings, through to fresh ideas for meaty stews, braised fish and melt-in-the-mouth vegetarian meals, there is a slow-cooked meal to suit every taste and occasion. Accompanied throughout with full-colour photographs and a nutritional breakdown of every recipe, this collection of Good Food's favourite triple-tested slow cooker recipes will work first time, every time. A blend of timeless classics, clever twists and irresistible flavours, Slow Cooker Favourites is packed with recipe ideas for a whole host of mouth-watering treats.

The slow cooker, or "Crock Pot" as it is commonly referred to, is well known for its delectable pot roasts and savory stews, but what is less known is that it is capable of so much more. Enter bestselling author John Chatham's latest creation, *The Slow Cooker Cookbook*, which features over 100 recipes that will put your slow cooker to use from breakfast to dessert. This cookbook offers recipes for all the traditional comfort food favorites like pot roast, beef stew, pulled pork, BBQ baby back ribs, old fashioned meatloaf, butternut squash soup and even mac 'n cheese. Imagine your home filled with the spicy aromas of Tandoori Chicken, Chicken Ranchero Enchiladas or Braised Asian Beef. Dozens of international recipes feature meals you never dreamed of actually making yourself. And with the slow cooker doing all the work you will feel as though you are dining out. Sounds appealing, but you don't eat meat? The Slow Cooker Cookbook dedicates an entire chapter of recipes to fish and seafood, and is filled with numerous hearty vegetable dishes like White Bean and Rosemary Soup, Eggplant Parmesan and Vegetarian Cassoulet. And if slaving over the stove is your passion then most likely you're not the baking type. Let the slow cooker make dessert. From fruit crumbles and cobblers to hot fudge cake there's virtually no recipe that this cookbook doesn't offer. Bonus sections include: "Guide to Entertaining" and "Basics of a Slow Cooker Pantry"

Get the recipes everyone is talking about in the debut cookbook from the wildly popular blog, *Skinnytaste*. Gina Homolka is America's most trusted home cook when it comes to easy, flavorful recipes that are miraculously low-calorie and made from all-natural, easy-to-find ingredients. Her blog, *Skinnytaste* is the number one go-to site for slimmer down recipes that you'd swear are anything but. It only takes one look to see why people go crazy for Gina's food: cheesy, creamy Fettuccini Alfredo with Chicken and Broccoli with only 420 calories per serving, breakfast dishes like Make-Ahead Western Omelet "Muffins" that truly fill you up until lunchtime, and sweets such as Double Chocolate Chip Walnut Cookies that are low in sugar and butter-free but still totally indulgent. The *Skinnytaste* Cookbook features 125 all-new dishes and 25 must-have favorites. As a busy mother of two, Gina started *Skinnytaste* when she wanted to lose a few pounds herself. She turned to *Weight Watchers* for help and liked the program but struggled to find enough tempting recipes to help her stay on track. Instead, she started "skinny-lying" her favorite meals so that she could eat happily while losing weight. With 100 stunning photographs and detailed nutritional information for every recipe, *The Skinnytaste* Cookbook is an incredible resource of fulfilling, joy-inducing meals that every home cook will love.

Preparing delicious food doesn't have to be labor-intensive; with a slow cooker and this handy guide, it's easy. This cookbook provides more than 100 no-fuss recipes for everyday and holidays, describes slow-cooker features, and offers safety and troubleshooting tips.

Ultimate Slow Cooker

Good Housekeeping Slow Cooker

Simply Set It and Go with 150 Recipes for Intensely Flavorful, Fuss-Free Fare Everyone (Vegan Or Not!) Will Devour

The Vegan Slow Cooker

CrockPot Recipes

475 of the Most Healthy and Delicious Slow Cooker and Crockpot Recipes

The Ultimate Slow Cooker Cookbook for Beginners

Fast prep, slow cook, delicious dinner—night after night! From Good Housekeeping comes the best slow cooker recipes for everyday family meals, all triple tested on multiple appliances for fail-safe success. Some super-quick dishes require only five minutes to assemble. And even the fussiest eaters in the family will love these tasty meals: Caribbean Chicken Thighs, Ropa Vieja, Vegetarian Lasagna, Butternut Squash Barley Risotto, Pulled Pork Sandwiches, and more—71 recipes in all.

For those of us with busy lifestyles and little time to spare, slow cookers are a priceless helping hand in the kitchen - with as little as 10 minutes spent preparing a dish at the beginning of the day, you can enjoy delicious food a few hours later without slaving away at a hot stove. That's why the trusted experts at Good Food magazine, the UK's best-selling cookery magazine, have put together this essential guide to making the most of your slow cooker. With recipes for comfort food favourites like curries, chillis, soups and puddings, through to fresh ideas for meaty stews, braised fish and melt-in-the-mouth vegetarian meals, there is a slow-cooked meal to suit every taste and occasion. Accompanied throughout with full-colour photographs and a nutritional breakdown of every recipe, this collection of Good Food's favourite triple-tested slow cooker recipes will work first time, every time. A blend of timeless classics, clever twists and irresistible flavours, Slow Cooker Favourites is packed with recipe ideas for a whole host of mouth-watering treats. This edition is revised and updated with brand new recipes and a fresh new look.

\*\*\*\* GET THE BEST CROCKPOT RECIPES \*\*\*\*\* As Crockpot become a more popular option for many people the demand has also risen not only for information on these slow cookers and how versatile they can be but also for great recipes that can be prepared using this device. If you are one individual that is seeking that kind of information then "Crockpot Recipes: 475 Of The Most Healthy And Delicious Slow Cooker and Crockpot Recipes" is the perfect book for you. This book makes the perfect gift for beginner cooks that have little time, but a desire to eat healthy. Simmered to perfection and delicately seasoned in their own natural juices, slow cooking is not only simple, but inexpensive. By using the right crockpot recipes and ingredients, you can fix your favorite foods without fuss, and little mess. The book goes into great detail to explain exactly what the slow cooker is and also outlines all the right ways to use it and even what to look for when making a purchase. The rest of the book is filled with great recipe options that can be used to prepare a variety of meals that will keep any households hunger satiated for quite a while. Designed for anyone that has a palette for good food, a small budget, there are many assets in using a crock pot. Learn how cheap cuts of meat can become moist and tasty, and how you can use your crockpot to freeze complete meals for quick preparation, throughout the week. This is the perfect BIG COOKBOOK! Easy to understand, easy to use. Get Instant Access Now!

Create healthy meals scaled for two people with no pre-cooking or processed foods. Most recipes have fewer than 15 minutes of prep time. Samantha Skaggs features slow cooker recipes, traditionally containing canned cream soups and dry gravy packets, that have been reinvented with real food ingredients and that showcase a wide range of great flavors without overly processed ingredients. The recipes are family-friendly to working adults, busy moms and dads, and picky kids alike.

80 Exciting New Recipes

Slow Cookers For Dummies

Lower Stress \* Improve Gut Health \* Decrease Inflammation

100 Super Easy, Super Fast Recipes

Real Food Slow Cooker Suppers

Simple Dinners for Every Day (A Cookbook)

100 "Fix-and-Forget" Recipes for Ready-to-Eat Meals

*Donna and Jeannette have done a wonderful job at marrying healthy, delicious recipes with invaluable (and surprising) nutrition information for each of these hearty slow-cooker recipes. "... Alicia Rewega, editor-in-chief of Clean Eating magazine "These convenient, time-saving dishes are delicious, healthy, and easy from prep to clean up!"—Calvin Hurd, publisher of Total Health Online. www.totalhealthmagazine.com "The 150 Healthiest Slow Cooker Recipes on Earth is a foolproof guide to cooking flavorful, super-satisfying one-pot dishes perfect for any budget or diet. You'll feel good about eating meals made with the most nutrient-packed ingredients out there—and you'll savor every bite while getting healthier!"—Nicole Brechka, editor of Better Nutrition Discover how to make mouth-watering, super-healthy, and super-convenient slow-cooked meals! Nationally-known nutritionist Jonny Bowden, Ph.D., C.N.S., and chef Jeannette Bessinger, C.H*