



Smart-Pot™ Slow Cooker

SCVP6009A1-CN



Owner's Guide

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. READ ALL INSTRUCTIONS BEFORE USING.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug, or heating base in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the manufacturer (see warranty) for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electrical shock, or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch heated surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Always use hot pads when moving your heated slow cooker.
12. Do not use appliance for other than intended use.
13. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.
14. To disconnect, press the OFF button then remove plug from wall outlet.

SAVE THESE INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY**.

No user-serviceable parts inside. Do not attempt to service this product.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. AN EXTENSION CORD MAY BE USED WITH CARE; HOWEVER, THE MARKED ELECTRICAL RATING SHOULD BE AT LEAST AS GREAT AS THE ELECTRICAL RATING OF THE SLOW COOKER. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over unintentionally.



POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

IMPORTANT NOTE: Some countertop and table surfaces, such as Corian® and other surfaces, are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing a hot pad or trivet under your slow cooker to prevent possible damage to the surface.

NOTE: During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.

NOTE: Please use caution when placing your stoneware on a ceramic or smooth glass cook top stove, countertop, table, or other surface. Due to the nature of the stoneware, the rough bottom surface may scratch some surfaces if caution is not used. Always place protective padding under stoneware before setting on table or countertop.

HOW TO USE YOUR SMART-POT™ SLOW COOKER

Fig. 1

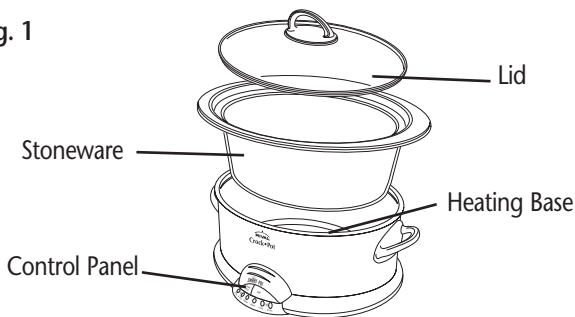
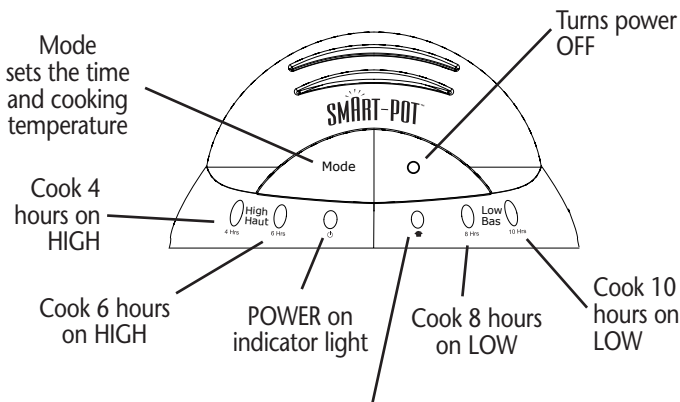


Fig. 2



Once cooking time elapses, the Smart-Pot™ slow cooker automatically shifts to the WARM setting, keeping your food at the perfect serving temperature without overcooking

HOW TO USE YOUR SMART-POT™ SLOW COOKER

1. Place the stoneware into the heating base, add your ingredients to the stoneware, and cover with the lid (See Fig. 1).
2. Plug in your Smart-Pot™ slow cooker. The POWER light flashes indicating that the unit is plugged in, but not turned on.
3. Press the Mode button to select a programmed time and temperature. The corresponding light illuminates, the slow cooker heats, and the internal timer starts counting down the time (Fig. 2).

NOTE: WARM is ONLY for keeping already cooked food at the perfect serving temperature until you are ready to eat. DO NOT cook on the WARM setting.

4. When the cooking time has completed, the Smart-Pot™ slow cooker automatically shifts to the WARM setting and the WARM light illuminates.

NOTE: We do not recommend using the WARM setting for more than 4 hours.

5. To turn the Smart-Pot™ slow cooker off, press the OFF button (○) and unplug the unit from the outlet (Fig. 2).

USAGE NOTES:

- If there is a power outage, when the power is restored the display and lights blink. All slow cooker settings have been cleared and must be reset. However, the food may be unsafe to eat. If you are unaware of how long the power was out, we suggest you discard the food.
- For recipes that require a range of times, select the time closest to the setting on your Smart-Pot™ slow cooker. For instance, to cook a recipe calling for a cooking time of 7 to 9 hours on LOW, set your Smart-Pot™ slow cooker to 8 hours.
- To avoid over- or under-cooking, always fill the stoneware $\frac{1}{2}$ to $\frac{3}{4}$ full to conform to recommended cook times (with the exception of certain cakes and custards, and as guided otherwise in our slow cooker recipes). Do not overfill the stoneware.

HOW TO USE YOUR SMART-POT™ SLOW COOKER (CONT.)

- Always cook, with the lid on, for the recommended time. Do not remove the lid during the first two hours of cooking.
- Always wear oven mitts when handling the lid.
- Unplug when cooking is done and before cleaning.
- Do not store foods in the slow cooker stoneware.
- Do not reheat foods in your Smart-Pot™ slow cooker.
- Removable stoneware is ovenproof and microwave safe. Do not use removable stoneware on gas or electric burner or under broiler. Refer to chart below.

Part	Dishwasher Safe	Oven Safe	Microwave Safe	Stovetop Safe
Lid	Yes	No	No	No
Stoneware	Yes	Yes, but not in the broiler	Yes	No

HOW TO CLEAN YOUR SLOW COOKER

- ALWAYS turn your slow cooker off, unplug it from the electrical outlet, and allow it to cool before cleaning.
- The lid and stoneware can be washed in the dishwasher or with hot, soapy water. Do not use abrasive cleaning compounds or scouring pads. A cloth, sponge, or rubber spatula will usually remove any residue. To remove water spots and other stains, use a non-abrasive cleaner or vinegar.
- As with any fine ceramic, the stoneware will not withstand sudden temperature changes. Do not wash the stoneware with cold water when it is hot.
- The outside of the heating base may be cleaned with a soft cloth and warm, soapy water. Wipe dry. Do not use abrasive cleaners.

CAUTION: Never immerse the heating base in water or other liquid.

HINTS AND TIPS

PASTA AND RICE

- If you are converting a recipe that calls for uncooked noodles, macaroni, or pasta, cook them on the stovetop just until slightly tender before adding to slow cooker.
- If you are converting a recipe that calls for cooked rice, stir in raw rice with other ingredients; add $\frac{1}{4}$ cup extra liquid per $\frac{1}{4}$ cup of raw rice. Use long grain converted rice for best results in all-day cooking.

BEANS

- Beans must be softened completely before combining with sugar and/or acidic foods. Sugar and acid have a hardening effect on beans and will prevent softening.
- Dried beans, especially red kidney beans, should be boiled before adding to a recipe. Cover the beans with three times their volume of unsalted water and bring to a boil. Boil 10 minutes, reduce heat, cover

HINTS AND TIPS (CONT.)

and allow to simmer 1½ hours or until beans are tender. Soaking in water, if desired, should be completed before boiling. Discard water after soaking or boiling.

- Fully cooked canned beans may be used as a substitute for dried beans.

VEGETABLES

- Many vegetables benefit from slow cook times and low temperatures and are able to develop their full flavor. They tend not to overcook in your slow cooker as they might in your oven or on your stovetop.
- When cooking recipes with vegetables and meat, place vegetables in slow cooker before meat. Vegetables usually cook slower than meat in the slow cooker.
- Place vegetables near the sides or bottom of the stoneware to facilitate cooking. Stir in chopped or sliced vegetables with other ingredients.
- Because eggplant has a very strong flavor, you should parboil or sauté the eggplant before adding it to the slow cooker.

LIQUIDS

- It is not necessary to use more than ½ to 1 cup liquid in most instances since juices in meats and vegetables are retained more in slow cooking than in conventional cooking. When converting conventional cooking recipes to slow cooking recipes, use about half of the recommended amount of liquids, except for in recipes that contain rice or pasta (refer to PASTA AND RICE).

MILK

- Milk, cream, and sour cream break down during extended cooking. When possible, add during last 15 to 30 minutes of cooking.
- Condensed soups may be substituted for milk and can cook for extended times.

HINTS AND TIPS (CONT.)

SOUPS

- Some soup recipes call for 2 to 3 quarts of water. Add other soup ingredients to the slow cooker first; then add water only to cover. If thinner soup is desired, add more hot liquid at serving time.
- If milk-based soup recipes have no other liquid for initial cooking, add 1 or 2 cups water. Since milk, cream or sour cream will break down if heated above boiling point, carefully stir them in at end of cooking cycle.

MEATS

- For meats, trim fats, wipe or rinse well, and pat dry with paper towels. Browning meat in a separate skillet or broiler allows fat to be drained off before slow cooking and also adds greater depth of flavor to dish.
- Larger roasts, chickens, and hams are the perfect size for your slow cooker. Select boneless roasts or hams ranging from 2 to 4 pounds for a 4-quart slow cooker, 2.5 to 5 pounds for a 5-quart slow cooker, and 3 to 6 pounds for a 6-quart slow cooker.
- Bone-in cuts like ribs, loin cuts, or turkey pieces fit easily and cook well in your slow cooker. Cook turkey legs, thighs, and breasts, up to 4 pounds for 4-quart slow cookers, 5 pounds for 5-quart slow cookers, and 6 pounds for 6-quart slow cookers.
- If you select a smaller roast, alter the amount of vegetables or potatoes so that the stoneware is $\frac{1}{2}$ to $\frac{3}{4}$ full.
- Always remember, the size of the meat and the recommended cook time are just estimates. The exact weight of a roast that can be cooked in the slow cooker will depend upon the specific cut, meat configuration, and bone structure.
- Cut meat into smaller pieces when cooking with precooked beans, fruit, or lighter vegetables such as mushrooms, diced onion, eggplant, or finely minced vegetables. This will enable food to cook at the same rate.

HINTS AND TIPS (CONT.)

- Lean meats such as chicken or pork tenderloin will cook faster than meats with more connective tissue and fat such as beef chuck or pork shoulder.
- Meat should be positioned so that it rests in the stoneware and does not touch the lid.
- If you are cooking frozen meats (such as roasts or chickens), you must first add at least 1 cup of warm liquid. The liquid will act as a "cushion" to prevent sudden temperature changes. For most recipes containing cubed frozen meat, cook meats an additional 4 hours on LOW or 2 hours on HIGH. For large cuts of frozen meat, it may take much longer to defrost and tenderize.

FISH

- Fish cooks quickly and should be added at the end of the cooking cycle, during last fifteen minutes to hour of cooking.

SPECIALTY DISHES

- Specialty dishes, such as stuffed chops or steak rolls, stuffed cabbage leaves, stuffed peppers, or baked apples can be arranged in a single layer so they cook easily and serve attractively.

Visit the Crock-Pot® web site at www.crockpot.com, for additional Hints and Tips, Questions and Answers, and Recipes.

RECIPES

MULLED CIDER

1 gallon apple cider
15 whole cloves
5 whole cinnamon sticks

$\frac{1}{3}$ cup brown sugar
10 whole allspice berries

1. Combine all ingredients in the slow cooker stoneware.
2. Cover and cook on High for 30 minutes and then turn to Low for up to 5 hours. The longer the spices are left in, the stronger the "mulling".

Serves 16

ZESTY ITALIAN BBQ MEATBALLS

Meatballs:

4 pounds ground beef
2 cups bread crumbs
4 teaspoons minced garlic
1 teaspoon dry mustard

2 onions, chopped
 $\frac{1}{2}$ cup fresh Italian parsley, minced
1 teaspoon black pepper
4 eggs, beaten

Sauce:

$1\frac{1}{2}$ cups BBQ sauce
 $\frac{1}{3}$ cup ketchup
 $\frac{1}{2}$ cup water

$\frac{3}{4}$ cup tomato paste
 $\frac{1}{3}$ cup brown sugar
1 teaspoon liquid smoke

1. Combine meatball ingredients. Form into 1-inch balls.
2. Bake the meatballs in a shallow baking dish at 350°F/180°C for 20 mins.
3. Transfer meatballs to slow cooker stoneware. Combine all sauce ingredients and mix thoroughly. Pour over meatballs.
4. Cover; cook on Low 4 hours or High 2 hours.

Serves 8-10

RECIPES

ALL-AMERICAN MEAT LOAF

3 pounds ground beef
2 cups ketchup
4 eggs, beaten
2 teaspoons black pepper
1 6-ounce can tomato paste

4 cups bread crumbs
1 cups onion, chopped
2 teaspoons salt
16 slices American cheese (cut into strips)

1. Combine ingredients except cheese and tomato paste.
2. Shape half of mixture into a loaf. Arrange the cheese strips on the meat and top with remaining meat, pressing edges together to seal.
3. Place in slow cooker. Top with tomato paste.
4. Cover; cook on Low 6-8 hours or High 3-4 hours.

Serves 12

THE BEST ASIAN RIBS EVER

2 full racks baby back pork ribs
1 ounce fresh ginger
4 ounces rice wine vinegar
Chopped scallions

6 ounces Hoisin sauce
4 ounces maraschino cherries
Water to cover

1. Split each rack of ribs into 3 sections.
2. Add all ingredients to slow cooker stoneware.
3. Cover; Cook on Low for 6 to 7 hours or High for 3 to 3 1/2 hours.
4. Garnish with scallions.

Serves 6-8

RECIPES

CHUNKY VEGETARIAN CHILI

1 tablespoon olive oil	¹ / ₄ cup sour cream (optional garnish)
3 cloves garlic, minced	³ / ₄ cup red bell pepper, chopped
¹ / ₂ cup green bell pepper, chopped	1 cup celery, chopped
1 ¹ / ₂ tablespoons chili powder	1 teaspoon ground cumin
1 teaspoon dried oregano	1 bay leaf
¹ / ₂ teaspoon salt	¹ / ₂ teaspoon black pepper
1 cup zucchini, chopped chunky	1 cup mushrooms, chopped chunky
1 package frozen corn kernels	1 15-ounce can black beans, rinsed and drained
1 16-ounce can stewed tomatoes, undrained	1 15-ounce can diced tomatoes, drained
1 15-ounce can pinto beans, rinsed and drained	¹ / ₄ cup cheddar cheese, shredded (optional garnish)
1 28-ounce can whole tomatoes, undrained and chopped	1 ¹ / ₂ cups Vidalia onion, chopped (or other large, sweet yellow onion)

1. Heat the oil in a Dutch oven or large sauté pan over medium heat.
2. Add onion, garlic, bell peppers, and celery.
3. Sauté 5 minutes or until tender and transfer to slow cooker stoneware.
4. Add remaining ingredients and cook on Low 6-8 hours or High 5-7 hours.
5. Serve over white or brown rice and garnish with sour cream and/or shredded cheese.

Serves 6-8

RECIPES

MEDITERRANEAN STUFFED CHICKEN BREASTS

- | | |
|---|---|
| 6 boneless, skinless chicken breasts | 8 ounces feta (drained and dried if necessary) |
| $\frac{1}{3}$ cup oil cured olives, pit in* | 1 teaspoon minced lemon zest |
| 1 teaspoon dried basil, oregano, or mint | $\frac{1}{2}$ teaspoon garlic powder |
| 1 15-ounce can of diced tomatoes, undrained | Freshly ground black pepper |
| $\frac{1}{3}$ cup sun-dried tomatoes, drained from oil
and chopped (if using dry sun dried
tomatoes, soak in warm water for
10-15 minutes, dry and chop) | 3 cups chopped fresh spinach (heavy
stems removed) |

*If using pitted olives, add to slow cooker stoneware in the final hour of cooking.

1. Place 1 chicken breast between plastic wrap and, using the back of a skillet, meat tenderizer, etc., pound until about $\frac{1}{4}$ inch thin. Repeat with each chicken breast.
2. In a separate bowl, combine feta, spinach, sun dried tomatoes, lemon zest, basil (or oregano or mint), garlic powder, and pepper to taste. Mix to combine.
3. Lay chicken "skin" side down on work surface and place approximately 2 tablespoons of feta mixture onto the wide end of the breast. Roll snugly and repeat with each breast.
4. Place rolled chicken in Stoneware, seam down, and top with diced tomatoes and olives.
5. Cook on High for 2 $\frac{1}{2}$ hours or on Low for 3 $\frac{1}{2}$ - 4 hours. Serve each portion topped with a spoonful of tomatoes and olives.

Serves 6

ROSEMARY RED JACKET POTATOES

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|--|--|
| 24 red potatoes, quartered | $\frac{1}{2}$ cup. lemon juice |
| $\frac{1}{4}$ cup. butter, melted | 2 tablespoons olive oil |
| 6 teaspoons minced garlic | $\frac{1}{4}$ cup. fresh rosemary leaves, minced |
| 1 teaspoon salt | 1 teaspoon paprika |
| $\frac{1}{2}$ cup fresh Italian parsley, chopped | |

1. Mix all ingredients except parsley in slow cooker stoneware.
2. Cover; cook on Low 6-8 hours or High 3-4 hours.
3. Before serving, toss with parsley.

Serves 16

RECIPES

BARBECUED PULLED PORK SANDWICHES

- | | |
|--|---------------------------------|
| 5 pounds pork roast | 2 teaspoons brown sugar |
| 2 tablespoons fresh lemon juice | 2 medium onions, chopped |
| 1 21-ounce bottle of your favorite
barbecue sauce | 16 hamburger buns or hard rolls |

1. Place the pork roast in the slow cooker stoneware. Cover; cook on Low for 10 to 12 hours or on High for 5 to 6 hours.
2. Remove the pork roast from the stoneware, and pull the meat into shredded pieces.
3. Pour out any liquid in the stoneware, and combine pork with the remaining ingredients in the slow cooker.
4. Cook on High for 2 hours.
5. Serve the barbecue pork on hamburger buns or hard rolls.

Serves 16

EASY PORK QUESADILLAS

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|---|--|
| 1-2 bottles of your favorite BBQ sauce | 1 package (8) burrito wrappers |
| 2 ripe avocados, peeled and sliced | 1 bunch cilantro, stemmed (optional) |
| Sour cream and salsa to garnish | 1-2 cups shredded Monterey Jack or
Cheddar cheese |
| 1 6-pound pork butt or pork shoulder,
trimmed of fat | |

1. Place pork in slow cooker stoneware and pour barbecue sauce on top. Turn pork to coat with sauce. Cook on high for 8-10 hours or on low for 10-12 hours.
2. Set oven to 400°F/204°C.
3. Roll burritos with barbecued pork, avocado, and cilantro and place in a 9x13-inch glass baking dish.
4. Top with cheese and place in oven. Cook for 5-10 minutes or until heated through and cheese is melted.

Serves 6-8

RECIPES

SUNDAY DINNER BEEF ROAST

5 to 7 pounds rump, pot, or chuck roast
2 teaspoons freshly ground pepper
½ cup white wine
4 large carrots, sliced
2 teaspoons fresh parsley, minced
2 teaspoons fresh thyme, minced

4 cloves garlic, sliced
2 teaspoons salt
6 medium potatoes, chopped
2 onions chopped
2 teaspoons fresh rosemary, leaves only

1. Using a small knife, make several slits all over the roast.
2. Insert slices of garlic into these slits.
3. Rub the outside of the roast with salt and pepper.
4. Place in the slow cooker stoneware and add the remaining ingredients.
5. Cover; cook on Low 10 to 12 hours (or on High 5 to 6 hours).
6. Remove the roast and let it rest for 15 minutes before slicing.

Serves 18

MUSHROOM BARLEY STEW

2 celery stalks, cut into ¼-inch dice
1 yellow onion, cut into ¼-inch dice
2 bay leaves
½ pound of pearl barley, rinsed and checked over
1 cup dried mushrooms, porcini if possible, soaked to cover in warm water to soften, liquid reserved

1 tablespoon fresh thyme
8-10 cups chicken (or mushroom) stock
2 carrots, peeled and cut into ¼-inch dice
10-ounce package of fresh mushrooms, such as crimini, rinsed and thinly sliced

1. Add all ingredients, starting with 8 cups of stock and including reserved liquid from dried mushrooms (being careful to discard any sediment), to stoneware. Stir to blend.
2. Cook on high for 3-4 hours or on low for 5 ½ hours, until barley and vegetables have softened. If more liquid is needed, add more stock (this will require more cooking time after adding).
3. Adjust seasoning and serve with a sprinkling of parsley.

Serves 8-10

RECIPES

ITALIAN STYLE ROAST

2 6-ounce cans tomato paste
2 packages dry onion soup mix
1 tablespoon fresh thyme
2 teaspoons black pepper
2 16-ounce cans diced tomatoes
4 carrots, chopped
2 celery stalks, sliced

4 teaspoons minced garlic
1 tablespoon fresh oregano
2 teaspoons salt
4 pounds chuck roast
2 onions, chopped
2 potatoes, chopped
4 bay leaves

1. Mix together ingredients. Place roast in slow cooker stoneware.
2. Add soup mixture. Cover; cook on Low 8-10 hours or on High 4-5 hours.
3. Remove bay leaves before serving.

Serves 12

CURRIED BUTTERNUT SQUASH SOUP

1 yellow onion, chopped
1 tablespoon curry powder
Salt and pepper to taste
2 pounds butternut squash, rinsed, peeled,
seeded, and chopped into 1-inch cubes

4-5 cups chicken stock
1/4 teaspoon ground cloves
1/4 cup chopped dried cranberries
1 firm, crisp apple (such as Macoun, Gala,
or Braeburn), peeled, seeded, and chopped

1. Add squash, apple and onion to the slow cooker stoneware.
2. In a separate bowl, combine 4 cups stock, curry, and cloves and mix. Pour over squash and apples.
3. Cook on High for 3 1/2 - 4 hours or on Low for 5-5 1/2 hours, until ingredients have fully softened.
4. Puree with an emersion blender (or traditional blender). Adjust salt and pepper to taste and add more stock if soup is too thick (this will require more cooking time after adding).
5. Serve in bowls, garnishing with sprinkle of dried cranberries.

Serves 6-8

RECIPES

CORNEB BEEF AND CABBAGE

12 new potatoes, quartered
4 lb corneb beef brisket
3 bay leaves
1 head cabbage, wedged

4 carrots, sliced
2 onions, sliced
8 black peppercorns

1. Place potatoes and carrots in bottom of slow cooker stoneware.
2. Add brisket, onion, bay leaves and peppercorns.
3. Add enough water to cover.
4. Cover; cook on Low 8-10 hours or High 4-5 hours. Add cabbage halfway through cooking.

Serves 10

EASY BARBECUE RIBS

2 teaspoons salt
2 medium onions, sliced
2 tablespoons fresh lemon juice
1 14-ounce bottle of your favorite
barbecue sauce

2 teaspoons freshly ground black pepper
1 tablespoon brown sugar
6 pounds beef or pork spareribs, sliced
into serving pieces

1. Rub the spareribs with salt and pepper and broil for 15 minutes until browned.
2. Place the spareribs and onion into the slow cooker stoneware.
3. Combine the barbecue sauce, sugar, and lemon juice, and pour over the ribs.
4. Cover; cook on Low 8 to 10 hours (or on High 4 to 5 hours).

Serves 8

RECIPES

CHICKEN TORTILLA SOUP

2 cloves of garlic, minced
1 teaspoon cumin
2 15-ounce cans of diced tomatoes, undrained
4 boneless, skinless chicken thighs, rinsed, dried, and seasoned with salt and pepper

1 yellow onion, diced
Salt and pepper
1 1/2 - 2 1/2 cups chicken broth
1 4-ounce tin chopped green chilies, drained (hot or mild, depending on preference)

Toppings:

4 corn tortillas, sliced into 1/4-inch strips
1/2 cup shredded Monterey Jack cheese
1 avocado, diced and tossed with lime juice to prevent browning

2 tablespoons chopped cilantro
1 lime

1. Place chicken in slow cooker stoneware.
2. In a separate bowl, combine chilies, garlic, onion, tomatoes, 1 1/2 cups chicken broth and cumin. Blend and pour over chicken.
3. Cook on high for 3 hours or low for 4 1/2 - 5 hours. When chicken is very tender, use the tines of two forks to shred the chicken. Adjust seasoning and add additional chicken broth if soup is too thick, noting that the soup will also be thickened with the addition of the sliced tortillas.
4. Just before serving, add sliced tortillas and chopped cilantro to Stoneware. Stir to incorporate and to soften tortillas. Adjust seasoning to taste.
5. Serve in soup bowls, topping each with shredded cheese, diced avocado, and a squeeze of lime.

Serves 4-6

CLASSIC BAKED BEANS

6 16-ounce cans baked beans, drained
1/2 cup molasses
1/2 teaspoon dry mustard
2 tablespoons Worcestershire sauce

2 medium onions, chopped
1 cup ketchup
1 teaspoon freshly ground black pepper
12 slices bacon, crisply fried and crumbled

1. Place all ingredients in the slow cooker stoneware and mix thoroughly to combine.
2. Cover; cook on Low 8 to 10 hours (or on High for 4 to 5 hours).

Serves 12

RECIPES

BROWNIE BOTTOMS

- | | |
|--|-----------------------------|
| 1 cup brown sugar | 1 1/2 cups water |
| 4 tablespoons cocoa powder | 5 cups packaged brownie mix |
| 1 cup milk chocolate chip morsels | 4 eggs |
| 6 tablespoons butter or margarine, melted | 1 cup water |
| 2 packages instant chocolate pudding mix (2 3/4- ounces) | |

1. Lightly grease the slow cooker stoneware with the non-stick cooking spray.
2. In a small saucepan, combine the brown sugar, 1 1/2 cups water and cocoa powder, and bring to a boil.
3. In a small bowl, combine the remaining ingredients to form a batter.
4. Spread the batter into the stoneware, and pour the boiling mixture over this batter.
5. Cover; cook on High for 1 1/2 hours. Turn off the heat and let stand for 30 minutes. Serve warm.

Serves 12

STUFFED ARTICHOKEs

- | | |
|---|--------------------------------------|
| 1 lemon, sliced in quarters | 2 cups grated Pecorino Romano cheese |
| 2 cups bread crumbs | 2 teaspoons salt |
| 1 large bunch flat leaf parsley, chopped | 2 tablespoons extra virgin olive oil |
| 1 teaspoon freshly ground pepper | |
| 6-8 artichokes, washed, tops sliced off and stems trimmed | |

Fill slow cooker stoneware with lemon slices and about 1 1/2 inches of water. Combine bread crumbs, cheese, parsley, salt, and pepper in a bowl. Spread artichoke leaves and fill pockets generously with bread crumb mixture until you reach the soft leaves near the center. Place artichokes in stoneware standing up. Drizzle olive oil on top of each artichoke. Set unit to High for 1 1/2 hours or Low for 3-4 hours. Put on lid and cook until leaves are tender and pull away from heart easily. Check for doneness after 1 hour (High) or after 3 hours (Low).

Serves 6-8

RECIPES

CHICKEN AND SWEET POTATO STEW

8 chicken breasts, cubed	4 sweet potatoes, peeled and cubed
4 yellow potatoes, cubed	4 carrots, sliced
2 28-ounce cans whole tomatoes	1 teaspoon salt
1 teaspoon black pepper	$\frac{1}{4}$ teaspoon cinnamon
$\frac{1}{2}$ teaspoon nutmeg	2 teaspoons paprika
2 teaspoons celery seed	$\frac{1}{2}$ cup fresh basil
2 cups chicken broth	

1. Combine all ingredients in slow cooker stoneware.
2. Cover; cook on Low 6-8 hours or High 3-4 hours.

Serves 12

SCALLOPED POTATOES AND HAM

1 can cream of mushroom condensed soup	1 soup can water
1 ham steak, about 1 $\frac{1}{2}$ pounds, cubed	4 ounces shredded cheddar cheese
Grill seasoning to taste	
6-8 large russet potatoes scrubbed clean and sliced in $\frac{1}{4}$ -inch rounds	

1. Layer potatoes and ham in a slow cooker stoneware sprayed with nonstick spray.
2. Mix the soup, water, cheese, and seasoning together and pour over potatoes and ham. Set unit on High for 3 $\frac{1}{2}$ hours and then Low for 1 hour.

Serves 6-8

INSTRUCTIONS DE SERVICE

1. N'essayez PAS de réparer ou d'ajuster une fonction mécanique ou électrique de l'appareil, ceci annulerait la garantie.
2. Si l'appareil doit être remplacé, veuillez le retourner au magasin où vous l'avez acheté, dans son emballage d'origine et de concert avec le reçu de caisse. Si ce retour a lieu plus de 30 jours après la date de l'achat, veuillez consulter la garantie ci-incluse.
3. Si vous avez toute question ou observation relative au fonctionnement, ou si vous croyez que l'appareil a besoin d'être réparé, veuillez écrire à notre service à la clientèle ou bien visiter www.rivalproducts.com.

RIVAL
c/o JCS/THG, LLC
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GARANTIE LIMITÉE DE UN (1) AN

GARDEZ CES RENSEIGNEMENTS DE GARANTIE

- A. Cette garantie n'est offerte qu'à l'acheteur au détail initial du produit.
- B. Cette garantie est LIMITÉE à la réparation ou au remplacement de toute pièce usinée du produit dont la défectuosité a été constatée par le personnel autorisé de JCS/THG, LLC, s'il est démontré que la panne attribuable à des vices de matériau ou de fabrication découle d'un usage normal. JCS/THG, LLC se réserve le droit de choisir entre réparer ou remplacer l'appareil. La présente garantie ne saurait couvrir les frais d'installation.
- C. L'emploi de cet appareil dans des conditions autres que les conditions stipulées ou à une tension autre que la tension indiquée sur l'appareil et la réparation ou la modification de l'appareil ANNULENT LA GARANTIE.
- D. **À moins que la loi ne l'interdise, JCS/THG, LLC n'assumera aucune responsabilité en ce qui concerne les blessures corporelles, les dommages matériels ou les dommages accessoires ou indirects résultant d'anomalies, de défauts, de mésusage, d'une installation fautive ou de l'altération du produit.**
- E. Toutes les pièces qui constituent ce produit portent une garantie de un (1) an, comme suit:
 1. Au cours des 30 premiers jours à compter de la date de l'achat, le magasin qui l'a vendu devrait (si l'article est en stock) remplacer tout article défectueux qui présente des vices de fabrication ou de matières premières. * Si vous désirez faire valoir vos droits en ce qui concerne le produit, observez les instructions du paragraphe F.
 2. Durant les 12 premiers mois à partir de la date de l'achat, JCS/THG, LLC réparera ou remplacera le produit défectueux (vices de fabrication ou de matières premières), sous réserve des conditions du paragraphe G.
- F. Pour tout autre problème ou réclamation en ce qui concerne ce produit, veuillez écrire à notre service à la clientèle.
- G. **INSTRUCTIONS IMPORTANTES DE RETOUR.** Si vous renvoyez l'article à JCS/THG, LLC, dans le cadre de la présente garantie, il est primordial que vous observiez les instructions suivantes:
 1. Emballez avec soin l'article dans l'emballage original ou dans une boîte apte à éviter les avaries durant le transport.
 2. Avant de faire le colis dans lequel vous envoyez l'article, n'oubliez pas d'inclure:
 - a) votre nom, votre adresse postale complète, code postal inclus, et votre numéro de téléphone;
 - b) le reçu de caisse daté ou bien la PREUVE D'ACHAT;
 - c) un chèque de 20.00 \$ (USD) pour les frais de manutention et de transport de retour; et
 - d) le numéro de modèle de l'appareil et la nature du problème. (Placez le tout dans une enveloppe que vous fixerez à l'appareil à l'aide de ruban adhésif, avant de fermer le colis.)
 3. JCS/THG, LLC conseille d'envoyer le colis par UPS afin qu'il puisse être pisté.
 4. Tous les frais d'expédition doivent être prépayés (ils vous incombent).
 5. Indiquez clairement l'adresse suivante sur le colis:

RIVAL
c/o JCS/THG, LLC
303 NELSON AVENUE
NEOSHO, MO 64850 ÉTATS-UNIS

FRAIS D'EXPÉDITION ET DE MANUTENTION: 20,00 \$ (dollars américains)

Cette garantie vous confère des droits juridiques précis et vous pouvez avoir d'autres droits, ces droits variant d'un État ou d'une province à l'autre. Les stipulations de cette garantie s'ajoutent aux garanties légales, aux droits et aux voies de droit prévus par toute législation en vigueur, sans les modifier ou les réduire. Au cas où toute mesure de cette garantie serait interdite par la législation pertinente, une telle mesure serait considérée annulée ou modifiée, tel que nécessaire, pour se conformer à la législation pertinente.

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