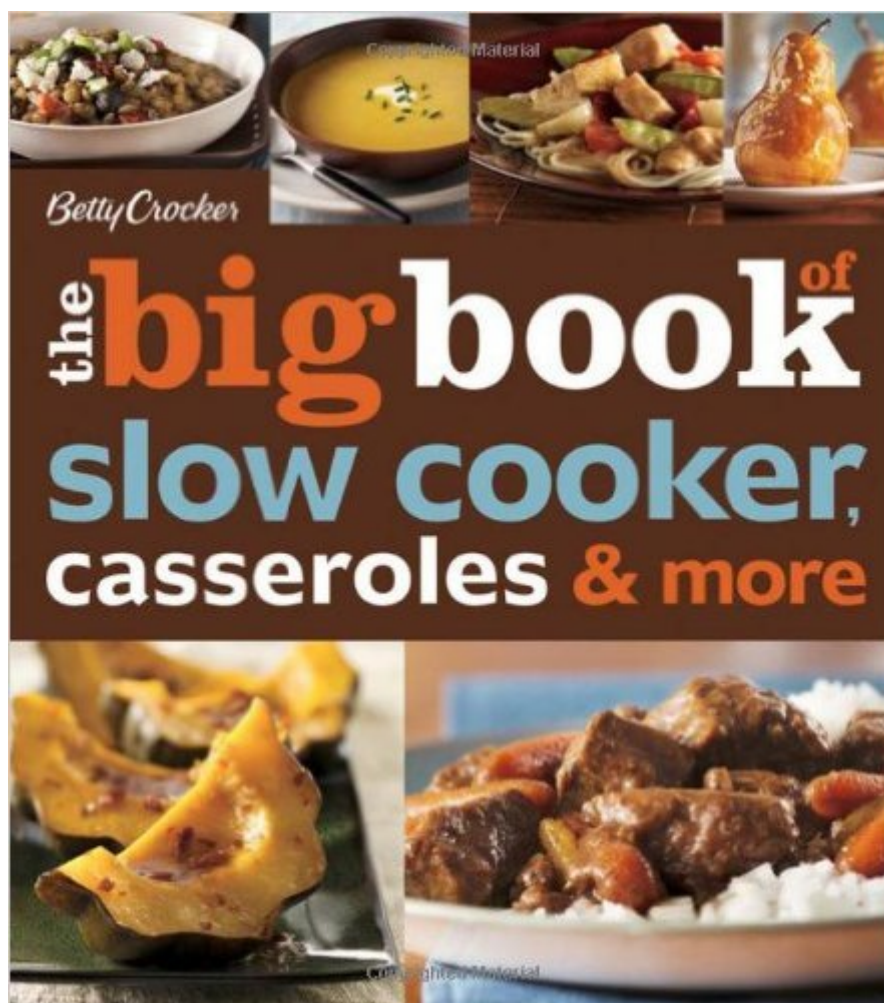


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Betty Crocker The Big Book Of Slow Cooker, Casseroles & More (Betty Crocker Big Book)



Synopsis

Make weeknight meals bigger and better than ever! Betty Crocker Big Book of Slow Cooker, Casseroles, and More combines hearty slow cooker meals, casseroles, one-dish dinners, and other comfort food recipes all into one big compendium. This book collects favorite recipes Betty Crocker readers have come to trust for simple solutions for home-cooked meals and modern twists to comfort food classics. Every recipe delivers on this no-fuss promise, utilizing convenience appliances such as a slow cooker, or only one essential pot or pan, like a casserole dish or skillet, to get dinner on the table quickly and efficiently. An introductory section includes helpful tips and information on using a slow cooker, cutting down on prep time, and offering clever ideas for make-ahead recipes the whole family will love. Features more than 200 recipes-casseroles, pastas, soups and stews, simple slow cooker meals, and much more Includes bonus dessert and appetizer recipes that give readers brilliant ideas for holiday meals and parties Icon highlights super-fast recipes made 30 minutes or less

For home cooks who need to get wholesome, delicious meals on the table in a flash-without added fuss-Betty Crocker Big Book of Slow Cooker, Casseroles, and More! is chock-full of satisfying dishes that are sure to become family classics.

Smoky Apple Butter Ribs **Smoky Apple Butter Ribs** Prep time: 15 minutes Start to finish: 8 hours 15 minutes 4 servings Quick prep: 3 lb boneless pork country-style ribs 3/4 teaspoon salt 1/2 teaspoon pepper 1 medium onion, sliced 1/2 cup apple butter 2 tablespoons packed brown sugar 1 tablespoon liquid smoke 2 cloves garlic, finely chopped 1. Sprinkle ribs with salt and pepper. In 3- to 4-quart slow cooker, place ribs. Cover with onion slices. In small bowl, mix remaining ingredients; pour over ribs and onion. 2. Cover; cook on Low heat setting 8 to 10 hours. 3. Remove ribs from cooker; place on serving platter. Cover to keep warm. 4. Pour juices from cooker through strainer into 1-quart saucepan. Heat to boiling over medium-high heat. Reduce heat to medium; cook about 5 minutes or until sauce has slightly thickened. Serve sauce with ribs.

Toffee Apple Turnover Pie Prep time: 40 minutes Start to finish: 1 hour 50 minutes 4 servings Pastry 1 cup all-purpose flour 1/4 teaspoon salt 1/3 cup plus 1 tablespoon shortening 2 to 3 tablespoons cold water Filling 1 1/2 cups sliced peeled apples (2 small) 1 tablespoon all-purpose flour 1/2 cup toffee bits (from 10-oz bag) 1 egg, beaten 1 tablespoon coarse white sparkling sugar 1. Heat oven to 375 degrees F. Line cookie sheet with sides or 15"–10"–1-inch pan with cooking parchment paper or foil. In medium bowl, mix 1 cup flour and the salt. Using pastry blender (or pulling 2 tables knives through ingredients in opposite directions), cut in shortening until particles are size of small peas. Sprinkle with cold water, 1 tablespoon at a time, tossing with fork until all flour is moistened and pastry almost leaves side of bowl (if necessary, 1 to 2 teaspoons more water

can be added). 2. Gather pastry into a ball. On lightly floured surface, shape pastry into flattened round. Using rolling pin, roll into 12-inch round, about 1/8 inch thick. Place on cookie sheet. 3. In medium bowl, toss apples and 1 tablespoon flour. Mound apple mixture on half of pastry to within 3/4 inch of edge. Sprinkle with toffee bits. Fold pastry in half over apple mixture. Fold 1/2 inch of sealed edge of pastry over; firmly press tines of fork around edge to seal. Brush top of turnover with egg. Cut 3 slits, 1 inch long, in top to allow steam to escape. Sprinkle top with sugar. 4. Bake 30 to 40 minutes or until golden brown. Immediately remove from cookie sheet to serving plate. Cool 30 minutes before cutting.

Book Information

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Customer Reviews

Thank goodness for crock pots and slow cookers because not only are they wonderful time savers, they also create savory and delicious one dish meals that can make use of cheaper cuts of meats and other less expensive ingredients. When you combine an expert like Betty Crocker with recipe ideas for using your slow cooker or casserole dish, the result is this wonderful "Big Book Of...". We like the wide variety of recipes indicated so there is something for every taste, from couscous stuffed peppers to beef taco rice skillet and raspberry bread pudding. Full page color photographs will have your mouth watering and most of the recipes include a nifty secondary feature such as suggestions to save more time or how to vary the recipe the next time you make it! One of our most cherished cookbooks is the original red cover Betty Crocker hardback from the 1950s -- we're

delighted that Betty Crocker's latest paperback entry for slow cooker and casserole dishes is keeping pace with changing food trends and needs of the home cook. Once again BC saves the day for many a weary working mom or dad!

By the title of the book, one would assume that the manual is full of slow cooker recipes. However there really are more oven baked casserole type recipes. If you are looking for a slow cooker only recipe book this one is not it. The recipes contained have very easy to find and everyday type ingredients. You may be able to cook them with what you already have on your shelf and in your freezer at home. As always Betty Crocker gives you several hearty and heart warming dishes.

I own 100's of cookbooks. It's been a long time since I bought one that I enjoyed as much as this. Have made many of the recipes and they've all been winners!

This book makes me hungry just looking through it. It has great pictures on many pages, I found it very easy to use and the recipes are very good. I have bought several slow cooker books and love them all. A great time saver for homemade meals and usually have lunch leftovers. Worth the money spent a good investment for my kitchen.

This is not just a basics slow-cookery book, although those are covered in the introductory pages. Each recipe has a "prep" section listing its ingredients, a nutritional analysis per serving, time to prep & cook, easy to follow instructions, and a drool-worthy picture. There are no brand label ingredients, but some recipes call for common pantry items such as frozen veggies, canned broth, salsa, etc. A number of yummy recipes forgo the slow cooker because it's better to bake food like potatoes or squash in the oven, and some of the desserts are better suited for the oven for the same reason. I believe B.C. included those recipes to augment the slow cooker ones and present a well-rounded approach. I would read through the prep sidebar and tailor my shopping list for the next week or so to avoid missing a key ingredient. Maybe buy an extra for the next time I want to make that recipe! Every B.C. cookbook I've owned in the past 37 years (plus my Mom's from 1955) have been the best value and the most heavily used cookbooks in my extensive collection. Also, the front and back covers have deep flaps to help keep the book open to the right page. Nice feature!

A real winner. The roast recipe with caramelized onions has replaced all others for my husband. He requests it regularly. Just put the ingredients in and turn on the crock pot and wait for the

compliments!! So far all the recipes I have tried are very tasty, easily prepared from ingredients on hand and real time savers. This one stays close at hand in the kitchen.

This would be a great addition to any chef's cookbook collection, but especially for new cooks. The recipes are very straight-forward and don't contain weird or questionable ingredients that family or guests might balk at. I was most impressed by the fact that so many of them contain a short list of common ingredients, making them easy to throw together out of a fairly well stocked pantry and providing lots of options and variety for people short on time and money. You'll find both comfort food and company meals in here, and it will be well worth your time!

This cookbook has not only slow cooker recipes but many for the skillet or oven. Not too many ingredients and most call for ingredients that you would have in your cupboard - nothing too gourmet. Good home cooking recipes that anyone can follow.

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