



Crockpot French Toast Casserole

- 1 loaf of bread sliced or diced
- 6 eggs
- 2 cups milk (Dairy Free Alternative can be used)
- ½ tsp cinnamon

Topping

- ¼ cup butter (or Dairy Free Margarine) Softened
- ½ cup firmly packed brown sugar
- 1 tsp cinnamon
- ½ cup chopped pecans
- Dash of nutmeg

Instructions

1. Whisk together eggs, milk and cinnamon and pour over diced bread in a large bowl. Cover and let it soak overnight in the fridge or at least 4 hours.
2. When ready to bake spray the inside of the crockpot (4-6-quart sized works best) to avoid sticking.
3. Pour in Bread Mix.
4. In a small bowl mix together butter, brown sugar cinnamon, pecans and nutmeg.
5. Crumble of the top of the bread mix. Cover and cook on low for 4 hours or if in a hurry High for 2 hours.
6. Let sit for 15-20 minutes and serve! Serves 8.

Notes: GLUTEN FREE- Use a gluten free bread

DAIRY FREE- Use Almond Milk or other milk alternative and a Dairy Free Margarine for the topping.

<http://momswithcrockpots.com/2011/09/crockpot-french-toast-casserole/>

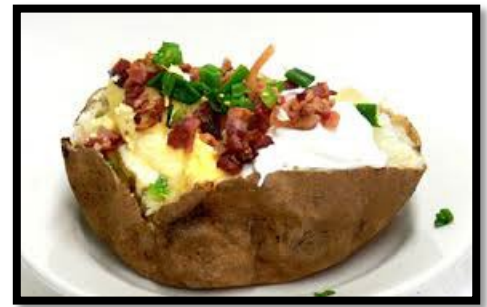
Crab Dip-Stuffed Mushrooms

- 1 lb. fresh lump crabmeat, drained
- 1 (8 oz.) pkg. cream cheese, softened
- ⅓ cup sour cream
- ¼ cup mayonnaise
- 2 tbsp. chopped fresh parsley
- 2 tbsp. fresh lemon juice
- 1 tsp. Old Bay seasoning
- 2 tsp. Worcestershire sauce
- ¼ tsp. salt
- ¼ tsp. freshly ground black pepper
- 4 large Portobello mushrooms, stemmed
- 1 cup shredded Swiss cheese
- Chopped fresh parsley, for garnish if desired
- Lemon wedges, for garnish if desired



Directions:

1. Pick crabmeat, removing any bits of shell. Place cream cheese and next 8 ingredients in a bowl. Beat at medium speed with an electric mixer until blended; gently fold in crabmeat.
2. Scrape and discard brown gills from undersides of mushrooms, leaving edges of caps intact, using a spoon. Spoon crabmeat mixture into mushroom caps. Arrange mushrooms in a single layer in a lightly greased 6- to 7-quart oval slow cooker. Sprinkle with cheese. Cover and cook on low 2 hours or until mushrooms are tender. Garnish, if desired. <http://www.momswhothink.com/crock-pot-recipes/crab-dip-stuffed-mushrooms.html>



Crock-Pot Baked Potatoes

1. Wash your potatoes well and let them dry. Then wrap each potato in a piece of foil (**no** need for pricking them).
2. Place the foil wrapped potatoes in your crock pot. I put 8 medium sized potatoes in my 4-quart crock pot, but I probably could have fit at least 10. Cook on low for 8 hours.

<http://realmomkitchen.com/7995/crock-pot-baked-potatoes/>

Slow-Cooker Conversions

HIGH	LOW
3 hrs	7 hrs
4 hrs	8 hrs
5 hrs	9 hrs
6 hrs	10 hrs
7 hrs	11 hrs
8 hrs	12 hrs



All-Day Crock Pot Apple Butter



5 1/2 pounds apples - peeled, cored and finely chopped
4 cups white sugar – see notes below (check out the reviews!)
2 teaspoons ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon salt

- Adjust sugar according to type of apples used – I'd suggest starting out with 2 cups of sugar and adding by 1/4 cup until it suits your desired taste.
- You can also replace a portion of the white sugar with brown sugar.
- Adjust seasonings to suit your taste buds as well.

Directions

1. Place the apples in a slow cooker. In a medium bowl, mix the sugar, cinnamon, cloves and salt. Pour the mixture over the apples in the slow cooker and mix well.
2. Cover and cook on high 1 hour.
3. Reduce heat to low and cook 9 to 11 hours, stirring occasionally, until the mixture is thickened and dark brown. One way to test for doneness is to stand up a wooden spoon stick side into the Apple Butter. If it remains standing, it's done. If it doesn't, continue cooking.
4. Uncover and continue cooking on low 1 hour. Stir with a whisk, if desired, to increase smoothness.
5. Spoon the mixture into sterile containers, cover and refrigerate or freeze. Makes 4 pints.

<http://allrecipes.com/recipe/all-day-apple-butter/>

Slow-Cooker Chicken-Tortilla Soup

1 1/4 lb. skinless, bone-in chicken thighs
1 small onion, chopped
1/2 red bell pepper, chopped
1 garlic clove, chopped
2 c. chicken stock
1 (14.5-oz.) can diced tomatoes, drained
1 (8-oz.) can tomato sauce
1 (4-oz.) can chopped green chiles
1 tsp. chili powder
1 tsp. dried oregano
3/4 tsp. ground cumin
Kosher salt
Freshly ground black pepper
2 yellow squash, halved and sliced
3 oz. green beans, halved
1 tbsp. fresh lime juice
2 1/2 tbsp. chopped fresh cilantro, plus more for serving
Sliced jalapeños, sour cream, and tortilla chips, for serving



Directions

1. Combine chicken, onion, bell pepper, garlic, stock, diced tomatoes, tomato sauce, chiles, chili powder, oregano, and cumin in a 4-quart slow cooker. Season with salt and pepper.
2. Cook, covered, until chicken is cooked through on low 7 to 8 hours or on high 3 to 4 hours. Add squash and green beans and cook, covered, for 30 min. Remove chicken, discard bones and shred meat; return to slow cooker. Stir in lime juice and cilantro.
3. Serve topped with cilantro, jalapeños, and sour cream, with tortilla chips alongside.

<http://www.countryliving.com/food-drinks/recipes/a39361/slow-cooker-chicken-tortilla-soup-recipe/>

Slow Cooker Tater Tot Casserole



1 tablespoon olive oil
1 1/2 pounds ground beef
1 onion, diced
1 (15-oz.) can black beans, drained and rinsed
1 cup corn kernels, frozen, canned or roasted
1 cup salsa, homemade or store-bought
1 (4.5-oz.) can chopped green chiles, drained
1 tbsp. taco seasoning mix
1 (10-oz.) can mild enchilada sauce
1 (16-oz.) package frozen tater tots
3/4 cup shredded sharp cheddar cheese
2 tbsp. chopped fresh cilantro leaves

DIRECTIONS:

1. Heat olive oil in a large skillet over medium high heat. Add ground beef and onion and cook until beef has browned, about 3-5 min., making sure to crumble the beef as it cooks; drain excess fat and remove from heat.
2. Stir in black beans, corn, salsa, green chiles, taco seasoning and enchilada sauce.
3. Lightly coat the inside of a 4-qt slow cooker with nonstick spray.
4. Spread half of the tater tots onto the bottom of the slow cooker; top with ground beef mixture and remaining tater tots. Cover and cook on low heat for 3-4 hours. Add cheese during the last 30 min. of cooking time.
5. Serve immediately, garnished with cilantro, if desired.

<https://damndelicious.net/2017/02/25/slow-cooker-tater-tot-casserole/>