

Warranty:

LIMITED WARRANTY* ONE (1) YEAR:

Your *Elite* small kitchen appliance is built with precision, inspected and tested before leaving our factory. It is warranted, to the original purchaser or gift recipient, to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. During that period, should the appliance fail to operate properly, return the appliance with your sales receipt to the store where purchased. This warranty entitles you to exclusive legal rights as well as other alternative rights. These rights may vary from state to state. According to instructions, if this appliance is for household use it should give you years of satisfactory service.

This limited warranty covers appliances purchased and used within the surrounding United States and does NOT cover:

- Damages caused from improper usage or installation of appliance.
- Damages caused from shipping.
- Defects beyond manufacturing defects.
- Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- The loss or missing parts of the appliance. Parts will need to be purchased separately.
- Damage from service by other than an authorized dealer or service center.
- Any transportation and shipping charges.

RETURNS: Any return of defective merchandise to the manufacturer must be processed accordingly by contacting customer service first to obtain RA # (Return Authorization Number). Returns of merchandise without an applicable RA # will not be accepted.

*One Year Warranty valid only in the United States, **excluding** Alaska, Hawaii, and Puerto Rico. For international warranty, please contact the local distributor.

**Any instructions or policy included in this manual may subject to change at any time.

Elite
BY MAXI-MATIC®
Cuisine

6.0 Qt. Programmable LED Slow Cooker



Model MST-6000

Model MST-6000

Elite Cuisine 6.0 Qt. Programmable LED Slow Cooker

Distributed by: **MAXI-MATIC®**, USA
18401 E. Arenth Ave. City of Industry, CA 91748
Customer Service Department: (626) 912-9877 Ext. 116/120 MON-FRI 10am-5pm PCT
Email: info@maxi-matic.com

INSTRUCTION MANUAL

Before operating your new appliance, please read all instructions carefully and save for future reference.

IMPORTANT SAFEGUARDS

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

1. Use Programmable Slow Cooker only for its intended use.
2. To protect against risk of electrical shock, do not immerse the power cord, plug or main unit in water or other liquids.
3. Do not touch hot surfaces. Always use handles or knobs.
4. Close supervision is necessary for any appliance being used near children.
5. Always disconnect appliance from electrical outlet when not in use and before cleaning. Allow unit to cool before applying on or removing parts and prior to cleaning the appliance.
6. Do not operate appliance with a damaged cord or plug or after the appliance malfunctions or has been dropped or damaged in any manner. Return the appliance to authorized service center for examination and repair.
7. Do not let cord hang over edge of table or counter, or contact hot surfaces.
8. Do not place on or near a hot gas or electric burner.
9. **This appliance is for household use only.**
10. The use of accessory attachments that not recommended by the appliance manufacturer may cause hazard or injury.
11. Do not use outdoors.
12. Never place removable ceramic pot directly on a heated surface; this may cause the ceramic pot to crack.
13. To disconnect the appliance, turn appliance "Off" first and then remove the plug from the electrical outlet. Always hold the plug and never pull by the power cord.
14. **Caution: Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Always use pot holder when moving your heated Programmable Slow Cooker.**
15. The glass lid and removable ceramic pot are fragile. Handle them with care.
16. **WARNING TO PREVENT ELECTRIC SHOCK, never immerse the main unit in water or other liquids.**
17. Avoid sudden temperature changes, such as adding cold or frozen ingredients into a heated pot.
18. Never cook directly in metal housing. The removable ceramic pot must be used for cooking at all times. Use the removable ceramic pot.
19. Never turn the appliance "On" when the ceramic pot is empty as this could cause a malfunction.
20. Do **NOT** immerse. Only the removable ceramic insert and glass lid may be immersed for cleaning.
21. When using this appliance, provide adequate air space above and on all sides of air circulation. On surfaces where heat may cause a problem, an insulated heat pad is recommended.
22. **CAUTION: When removing the glass lid, always lift and tilt the lid away from you carefully to avoid scalding and allow water to drip back into the unit.**
23. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

**SAVE THESE INSTRUCTIONS
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!**

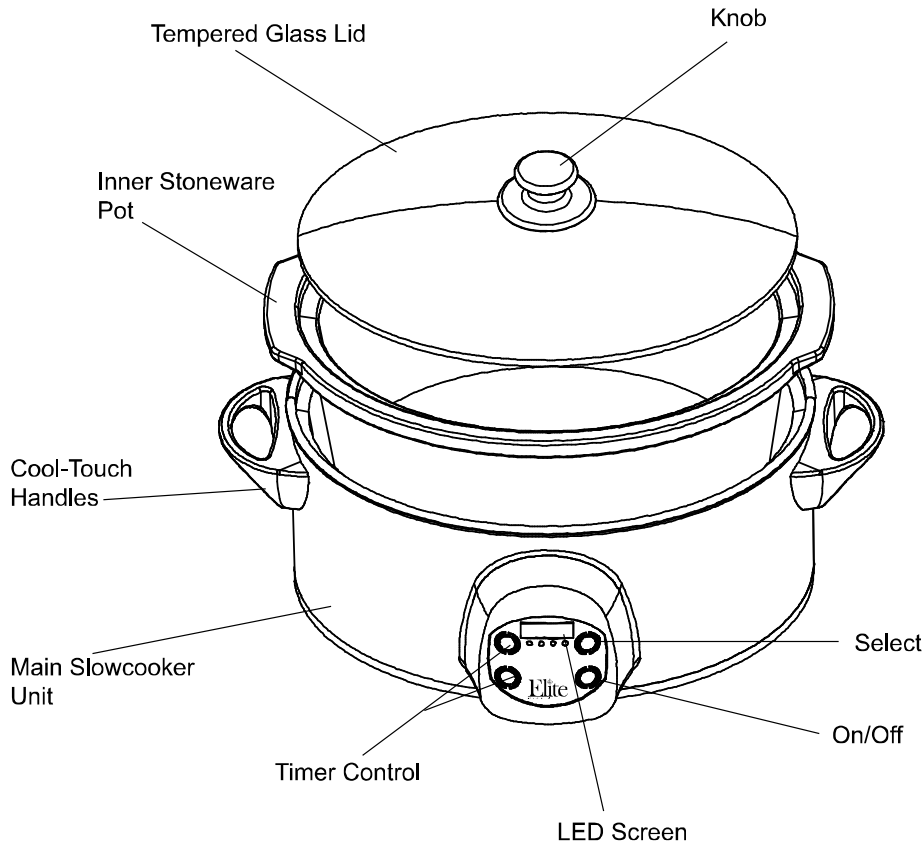
SHORT CORD & POLARIZED PLUG

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, contract a qualified electrician. Do not attempt to modify the plug in any way.

- a) A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c) If a longer detachable power-supply cord or extension cord is used, the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance
- d) The cord should be arranged as to prevent so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- e) If the appliance is of the grounded type, the extension cord should be a grounding-type-3-wire cord.

GETTING TO KNOW YOUR PROGRAMMABLE SLOW COOKER

When turned on for the first time, your new slow cooker may emit an odor for up to 10 minutes. This is due to initial heating of the materials used in making the appliance. The odor is safe and should not reoccur after initial heating.



USING YOUR SLOW COOKER FOR THE FIRST TIME

This appliance is for HOUSEHOLD USE ONLY.

Prior to first use, clean the appliance thoroughly.

1. Wash the glass lid and the ceramic pot in hot, soapy water.
2. Rinse and dry thoroughly.
3. Do not immerse main metal housing in water.
4. Always cook with glass lid in place and the ceramic pot in position. Remember that frequent lifting of the glass lid will delay the cooking time.
5. When cooking a meat and vegetable combination, place the meat in the bottom of the ceramic pot.
6. Unplug the slow cooker when the cooking process is complete. Allow to cool completely before cleaning. **The ceramic pot cannot withstand the shock of sudden temperature changes.**
7. Do not use frozen meat or poultry in a slow cooker. Thaw any meat or poultry before slow cooking.
8. Follow recommended cooking times.
9. Do not use the ceramic pot for storage of foods.
10. Do not reheat foods in slow cooker. Do not set heated unit with food on a finished wood table. Always use protective padding under ceramic pot before setting on table or countertop.

CAUTION: Be careful when adding additional liquids to ceramic pot – NEVER add cold liquids as this might cause the ceramic pot to crack. Always warm the liquids before adding.

Programming the Slow Cooker

1. Plug the unit in an electrical outlet. The indicator of "**High**" turns on.
2. Press on the timer increase button to set the cooking time. The time will increase in 30-minute increments.
3. Press the "Select" button to set the cooking temperature "Warm, Low, Mid or High".
4. Once you have selected the desired cooking temperature, press the "On/Off" button to begin cooking.
5. The timer will now start counting the time down to "0". During the cooking, you can adjust the temperature setting by using the "Select" button.
6. When set cooking time has expired, the unit will automatically go into "Warm" mode for 6 hours then it will automatically turn off.
7. To stop the cooking process at any time during the operation, press the "On/Off" button and the unit will turn off but the indicator light of "**High**" will remain lit.

OPERATING INSTRUCTIONS

Using Your Programmable Slow Cooker

1. Prepare your recipe according to directions.
2. Place prepared food into the removable ceramic pot and cover using the glass lid provided.
3. Plug the unit into an electrical outlet and set the time and desired temperature setting. It is not necessary to stir the ingredients during the cooking process.
4. Cooking times may differ by the amount of ingredients, room temperature and many other factors. Adjust the cooking time in reference to the actual result.
5. Repeatedly removing the glass lid will decrease the temperature in the ceramic pot and lengthen the cooking times.
6. Certain dishes may not cook if the room temperature is below 41°F or 5°C.
7. When finished, press the "On/Off" button and unplug the unit. You can serve the meal in the ceramic pot.
8. When removing the glass lid, tilt away from you so that the opening faces away from you to avoid being burned by the steam. **Note: The glass lid and ceramic pot will be hot.** Use a cloth or pot holder to hold them. Exercise caution to avoid burns.
9. The sides of the metal housing of the slow cooker get very warm. Use oven mitts or pot holders to remove the ceramic pot.
10. Let ceramic pot and glass lid cool completely before washing.

Guide to Slow Cooking

Always allow sufficient time for the food to cook. It is almost impossible to overcook in the slow cooker, particularly when using the Low or Warm setting. Most recipes can be cooked on any one of the temperature settings, however the cooking times will vary accordingly. Each recipe will give specific instructions, indicating the appropriate temperature setting accompanied by the suggested cooking times to use.

Adapting cooking times

Your favorite traditional recipes can be adapted easily by reducing the amount of liquid by half and increasing the cooking time considerably. See the guide that follows for suggested cooking times and settings when adjusting your favorite recipes.

Traditional Recipe Time:	Slow Cooker Recipe Time:
15-30 minutes	4-6 hours on LOW heat setting
60 minutes	6-8 hours on LOW heat setting
1-3 hours	8-12 hours on LOW heat setting

NOTE! These times are approximate. Times can vary depending on ingredients and quantities in recipes.

All food should be cooked with the glass lid in place. Each time the lid is lifted, both the heat and moisture will be lost. Cooking times should thus be extended by approximately 30 minutes.

Liquid amounts

When food is cooking in your slow cooker, very little moisture boils away. To compensate this, it is advisable to half the liquid content of traditional recipes. However, if after cooking, the liquid content is excessive, remove the lid and operate the slow cooker on the High heat setting for 30-45 minutes or until the liquid reduces by the desirable amount.

Stirring the food

Little or no stirring is required when using the Low or Warm setting. When using the High setting stirring ensures even flavor distribution.

Basic Cooking Time Guide

Heat Setting	Low	Medium	High
3-4 Lb. Chicken	6-8 Hours	4.5-6Hours	3-4 Hours
3-4 Lb. Pot Roast	6-8 Hours	5-6.5Hours	4-5 Hours
3Qt. Beef Stew	8-10 Hours	6-7.5Hours	4-5 Hours
3Qt. Vegetable Soup	6-8 Hours	6-6.5Hours	4-5 Hours
3Qt. Chili	8-10 Hours	5.5-7Hours	3-4 Hours

*The cooking times given above should be used **ONLY** as a guide. It is recommended that a thermometer be used to check the temperature to ensure the food is completely cooked.

Tips for Slow Cooking

- The cover of the slow cooker does not form a tight fit on the ceramic pot but should be centered on the ceramic pot for best results. **Do not remove glass cover unnecessarily** – this will result in major heat loss. Do not cook without the glass cover in place.
- Stirring is not normally needed when using a slow cooker. However, if cooking on High, you may want to stir occasionally.
- Slow cooking retains most of the moisture in foods. If a recipe results in too much liquid at the end of the cooking time, remove glass cover, turn the control knob to high, and reduce the liquid by simmering. This will take 30-45 minutes.
- The slow cooker should be at least half-filled for best results.
- If cooking soups or stew, leave a 2-inch space between the top of the ceramic pot and the food so that the food may be allowed to simmer.
- Many recipes call for cooking all day. You can also prepare the recipe the night before by placing all ingredients in the ceramic pot, covering and refrigerating them overnight. In the morning, simply place the ceramic pot in the slow cooker and select the time and temperature setting.
- Meat & Poultry requires at least 7 or 8 hours on Low. Do not use frozen meat in the slow cooker. Thaw any meat or poultry before slow cooking.
- Trim all visible fat from meat or poultry.
- Cook dried beans 1-2 hours on High setting, then add remaining ingredients, cook on Low for the remaining time.
- When cooking curries and casseroles, richer, more intensive flavors will develop when the first stage is prepared by traditional methods, i.e. brown the onions, meat and spices first in a non-stick pan.

DO'S

- Handle the crockery pot and glass lid with care.
- Avoid using abrasive cleaners or metal scouring pads, when cleaning the crockery pot.
- Avoid hitting the crockery pot against hard surfaces.
- Avoid extreme temperature changes in the crockery pot and glass lid. For example do not place into or under cold water while still hot.
- Use oven mitts when lifting crockery pot containing hot liquids.

DON'TS

- Use the crockery pot if chipped or cracked.
- Operate the slow cooker without the crockery in position.
- Place the hot crockery pot onto a wet surface.
- Use frozen meats or foods in your slow cooker. Always defrost them first.
- Place the lid in the microwave or oven.

NEVER

- Place water or other liquids into the base of the slow cooker.
- Immerse the base, cord or plug of the slow cooker in water.
- Touch hot surfaces with bare hands.

NOTE! High humidity, altitude and minor fluctuations in power may slightly effect cooking times in the slow cooker. As it is almost impossible to overcook in the slow cooker, allow plenty of time.

CARE & CLEANING

- Before cleaning your slow cooker, always ensure that the temperature control dial is in the OFF position and the unit is disconnected from the power point.
- Ensure that the unit is always unplugged from the power outlet when not in use.
- Always allow the unit to cool before cleaning.
- Remove the crockery pot and glass lid and wash in hot, soapy water, using a mild household detergent. Rinse and dry thoroughly.
- To soften stubborn, cooked on foods fill the crockery pot with warm, soapy water and allow it to soak. Remove by lightly scrubbing with a nylon kitchen brush.
- The crockery pot and glass lid can also be washed in the dishwasher. However care should be taken not to chip or crack the crockery pot or lid.
- The body of the unit should be wiped over with a soft damp sponge and warm soapy water. Do NOT immerse in water.

NOTE! Never immerse the body of the unit, cord or plug in water or any other liquid.

- When storing your slow cooker loosely coil the cord, don't wrap the cord around the unit.

NOTE! Never subject the crockery pot to extreme hot or cold temperature as this may damage the pot.

RECIPES

ITALIAN MEATBALLS

1 lb. ground beef	1/2 lb. Italian sausage
2 eggs	1/4 C. milk
1/2 C. dry breadcrumbs	3 T. grated parmesan cheese
1/2 t. garlic powder	salt and pepper

In a bowl, beat eggs and add milk. Add beef and Italian sausage. Mix together. Add rest of ingredients and mix until combined. Shape the mixture into 1 inch balls and place on a greased cookie sheet. Bake at 350°F. for 15 minutes. Add to slow cooker.

Sauce

1 15 oz. can tomato sauce	1 6 oz. can tomato paste
1 small onion chopped	1/2 C. green pepper
1/2 C. beef broth	1/3 C. water
2 garlic cloves minced	1 t. oregano
1 t. salt	1 t. sugar
1 2 t. pepper	

Mix all ingredients in a bowl and pour over the meatballs. Cover and cook on Low for 4 - 5 hours.

SLOPPY JOES

3 lbs. ground beef	1 C. onions diced
1 C. celery diced	1 C. green pepper diced
1 1/2 C. ketchup	2 T. Worcestershire sauce
1 6 oz. can tomato paste	3/4 C. water
1/2 t. paprika	3 T. vinegar
3 T. brown sugar	1 t. dry mustard
salt and pepper	

Brown ground beef in a skillet and break up into small pieces. Add to slow cooker. Add the rest of the ingredients and mix well. Turn on low and cook for 8 hours. Serve on hamburger buns.

CHILI DIP

1 lb. ground beef	1 16 oz. jar mild picante sauce
2 cans refried beans	8 oz. sour cream
1/2 t. chili powder	1/2 C. chopped onion
8 oz. cheddar cheese shredded	Jalapenos or mild chilies to taste

Brown ground beef and onion in a pan. Drain and add to crockpot. Add beans, picante sauce, jalapenos (if using) and chili powder. Turn on low and cook for 2 - 3 hours. Add cheese and sour cream last 1/2 hour.

Serve with tortilla chips.

WILD MUSHROOM BEEF STEW

2 lbs. beef for stew, cut into 1-inch pieces	1/4 C. all-purpose flour
1 t. salt	1/2 t. pepper
1/2 t. dried thyme leaves, crushed	3/4 C. ready-to-serve beef broth
1/4 C. tomato paste	1/4 C. dry red wine
2 cloves garlic, minced	1 lb. red-skinned potatoes (1-1/2-inch diameter), cut into quarters
8 oz. assorted mushrooms, such as shiitake, cremini and oyster, cut into quarters	
1 C. baby carrots	Fresh parsley (optional)

Combine flour, salt, pepper and thyme in small bowl. Place beef in 4-1/2 to 5-1/2-quart crock-pot slow cooker. Sprinkle with flour mixture; toss to coat.

Combine broth, tomato paste, wine and garlic in small bowl; mix well. Add to beef. Add potatoes, mushrooms and carrots; mix well.

Cover and cook on HIGH 5 to 6 hours or on LOW 8 to 9 hours, or until beef and vegetables are tender. (No stirring is necessary during cooking.) Stir well before serving. Garnish with parsley, if desired.

POT ROAST

3 - 4 lb. pot roast	large onion cut up
1 C. beef broth	1 lb. carrots cut in 2 inch pieces
4 - 5 potatoes cut up	salt and pepper

Brown pot roast in a pan on top of the stove. Add vegetables to bottom of slow cooker. Top with roast and pour beef broth over it. Salt and pepper to taste.

Cook for 8 hours on low in slow cooker.

BBQ MEATLOAF

2 - 2 1/2 lbs. ground beef	3/4 C. barbecue sauce
1 egg	1 C. crushed soda crackers
2 t. Worcestershire sauce	1/2 C. diced onion
1/2 t. salt	1/4 C. water
2 t. prepared mustard	2 T. brown sugar
1 T. vinegar	

Mix all ingredients in a large bowl. Form into a meatloaf shape that will fit into your slow cooker. Cut a strip of foil to go under the meatloaf in the slow cooker, leaving it long enough so that you can use it to lift the meatloaf out when it is finished cooking.

After placing the meatloaf in slow cooker, top the meatloaf with an additional 1/3 C. barbecue sauce. Cook for 8 - 10 hours on Low.

CHICKEN MERLOT WITH MUSHROOMS

2 1/2 to 3 lbs. boneless, skinless chicken thighs	12 oz. sliced fresh mushrooms
	1 large onion, peeled and chopped
2 garlic cloves, peeled and minced	3/4 C. low-sodium chicken broth
1 6-oz. can tomato paste	1/4 C. Merlot or any dry red wine, or additional chicken broth
2 T. quick-cooking tapioca	2 T. chopped fresh basil or 1 1/2 t. dried
2 t. granulated sugar	1/4 t. salt
1/4 t. freshly ground black pepper	2 C. cooked noodles
2 T. freshly grated Parmesan cheese, preferably Parmigiano-Reggiano	

Rinse chicken, pat dry and set aside. Place the mushrooms, onion and garlic in the insert of the slow cooker. Place the chicken pieces on top of the vegetables. Combine broth, tomato paste, wine, tapioca, dried basil (if using), sugar, salt and pepper in a medium bowl. Pour mixture over the chicken and vegetables. Cover and cook on Low for 7 to 8 hours or on High for 3 1/2 to 4 hours. If you are using fresh basil, stir it in after the chicken is cooked, shortly before serving. To serve, spoon chicken mixture over cooked noodles. Sprinkle with Parmesan cheese.

LEMON GARLIC CHICKEN

2 lbs. chicken breasts boneless/skinless	1 1/2 t. oregano leaves crushed
1/2 t. seasoned salt	1/4 t. pepper freshly ground
2 T. butter	1/4 C. water
4 T. fresh lemon juice	4 cloves garlic minced
2 t. chicken bouillon	2 t. fresh chopped parsley

Wash chicken and dry on paper towels. Combine oregano, salt and pepper in a small bowl. Sprinkle on the chicken and pat it in. Fry the chicken breasts until browned in the butter. Transfer chicken to the slow cooker. Add the water, lemon juice, bouillon, garlic and parsley to the pan. Scrape any browned bits from the bottom of the pan. Bring mixture to a boil and pour over the chicken. Cover and cook on High for 2 1/2 - 3 hours or on Low for 5 - 6 hours. Add parsley and baste chicken. Cover and cook another 15 - 30 minutes.

CHICKEN WINGS IN HONEY SAUCE

3 pounds chicken wings (16 wings)	salt and pepper to taste
2 cups honey	1 cup soy sauce
1/2 cup ketchup	1/4 cup oil
2 cloves garlic, minced	

Rinse chicken and pat dry. Cut off and discard wing tips. Cut each wing at joint to make two sections. Sprinkle wing parts with salt and pepper. Place wing parts on broiler pan. Broil 5-4 inches from heat 20 minutes, 10 minutes a side or until chicken is brown. Transfer chicken to slow cooker. (continue on next page)

For sauce, combine honey, soy sauce, ketchup, oil and garlic in bowl. Pour over chicken wings. Cover and cook on low 4-5 hours or on high 2-2 1/2 hours.

SOUTHWESTERN CHICKEN

1 (15-ounce) can whole kernel corn, drained
1 (11-ounce) can Mexicorn, drained
1 (15-ounce) can black beans, rinsed and drained
1 (16-ounce) jar chunky salsa (divided use)
6 boneless, skinless chicken breast halves, rinsed and dried
Flour tortillas
Shredded cheddar cheese

Combine the cans of corn, beans and half the salsa in slow-cooker. Top with the chicken. Pour remaining sauce over. Cover and cook first hour on High, then either 3 more hours on High or 6 on Low until meat juices run clear. Serve with warm tortillas; top with cheese.

CHICKEN PAPRIKA WITH DUMPLINGS

6 boneless, skinless chicken breasts
1 medium onion chopped
1 tsp. salt
1/2 tsp. black pepper
1 tbsp. Hungarian paprika
1 cup chicken broth
8 ounces sour cream
1 tbsp. cornstarch or flour

Dumplings:

3 eggs
1/3 cup water
2-1/2 cups all-purpose flour, sifted

Add onions to slow cooker. Add seasonings, chicken and broth. Cover and cook on LOW 5 to 6 hours. Shortly before serving, turn on high and stir together sour cream and cornstarch. Stir into slow cooker and heat through. Taste and adjust seasonings (sour cream and cornstarch may be omitted if desired). Serve with dumplings (recipe below)

Dumplings

Beat 3 eggs, add 1/3 cup water and 2-1/2 cups flour. Beat with a spoon until smooth. Drop from teaspoon into boiling salted water and cook until dumplings rise to the top, approximately 10 minutes.

CHEESY SHRIMP PASTA

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|---------------------------------|---------------------------------|
| 1 (2-lb.) block Velveeta cheese | 1 (16-oz.) carton half-and-half |
| 1 small onion, chopped | 4 pods garlic, minced |
| 1 lb. raw shrimp | Cooked pasta of choice |

Place cheese, half-and-half, Ro-tel tomatoes, onion and garlic in slow cooker and cook on Low for 4 hours.

Add shrimp and cook for another hour on High or until shrimp are pink.

Cook pasta of choice and spoon sauce over cooked pasta.

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FISHERMAN'S SEAFOOD CHOWDER

1 to 1-1/2 lbs. fish (any combination of flounder, ocean perch, pike, trout, haddock or halibut)

- 1/2 C. chopped onion
- 1/2 C. chopped celery
- 1/2 C. chopped carrots
- 1/4 C. snipped parsley
- 1/4 t. leaf rosemary
- 1/2 C. dry white wine
- 16-oz. can whole tomatoes, mashed
- 8-oz. bottle of clam juice
- 1 t. salt
- 3 T. flour
- 3 T. butter or margarine, melted
- 1/3 C. light cream

Cut cleaned fish into 1-inch chunks. Combine all ingredients except flour, butter and cream in slow cooker; stir well. Cover and cook on low setting for 7 to 8 hours (3 to 4 hours on high).

One hour before serving, combine flour, butter and cream and stir into slow cooker. Continue cooking until mixture is slightly thickened.

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SALMON BAKE

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|--|----------------------------|
| 2 cans salmon, boned and skinned (15 oz. size) | 4 cups bread crumbs |
| 1 teaspoon lemon juice | 1 can tomatoes |
| 1 chopped green bell pepper | 1 can cream of onion soup |
| 1 can cream of celery soup | 4 well beaten eggs |
| 1 teaspoon garlic powder | 1 teaspoon Greek seasoning |
| 2 chicken bouillon cubes, crushed | 1/4 cup milk |

Grease slow cooker liner. Combine all ingredients except celery soup and milk. Pour into slow cooker. Cover and cook on low heat for approximately 5 hours.

Combine cream of celery soup with 1/2 cup of milk and heat in saucepan. Use as a sauce for salmon bake.

BAKED STUFFED APPLES

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|-------------------------------|------------------------|
| 6 medium red tart apples | 1 C. light brown sugar |
| 1/4 C. raisins | 1 T. orange peel |
| 1/4 C. butter | 2 C. very hot water |
| 3 T. orange juice concentrate | |

Wash and core the apples, but don't peel them. In a pan that will fit in your slow cooker, stand up the apples. Butter the pan first.

Fill the core cavities with the brown sugar, raisins and orange peel. Top with butter. Place the pan in the slow cooker. Pour the hot water around the pan. Sprinkle the orange juice concentrate over the apples.

Cover the cooker and cook on low for 3 - 5 hours or until apples are tender.

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PIÑA COLADA BREAD PUDDING

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|-------------------------|-------------------------------------|
| 1 lb. loaf French bread | 10 oz. frozen piña colada drink mix |
| 6 oz. pineapple juice | 12 oz. evaporated milk |
| 1/2 C. cream of coconut | 2 large bananas; sliced |
| 3 eggs | 1/4 C. light rum |
| 1 C. raisins | 8 oz. pineapple; crushed w/juice |
| 1 t. lemon peel; grated | fresh mint sprigs |

With a sharp knife, peel crust from bread; discard crust or make into bread crumbs for use in another recipe. Cut bread into 1-inch cubes; set aside. In blender or food processor, fitted with a metal blade, combine 1/2 of the following ingredients; drink mix, pineapple juice, evaporated milk, cream of coconut, and banana slices.

Process until pureed; pour puree into a 6-cup bowl. Puree remaining 1/2 of liquid ingredients and banana slices as well as eggs and liqueur, if desired.

Combine both purees; set aside. Combine raisins and crushed pineapple (and the juice); set aside. Place about 2/3 of bread cubes in slow cooker, sprinkle with 1/2 t. grated lemon peel and spread 1 cup of the raisin-pineapple mixture over bread in slow cooker. Top with remaining bread cubes, then with remaining 1/2 t. lemon peel and raisin-pineapple mixture. Pour pureed ingredients into slow-cooker.

Cover and cook on LOW 6 hours. Spread pudding into 8 or 10 dessert dishes and serve hot. Garnish with fresh mint sprigs.

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BLUEBERRY BUMP CAKE

- 1 21 oz. can blueberry pie filling
- 1 package yellow cake mix
- 1/2 C. butter
- 1/2 C. chopped walnuts

Place pie filling in the slow cooker. Combine dry cake mix and butter, sprinkle over filling. Sprinkle the walnuts on top of that. Cover and cook on low for 2 - 3 hours. Serve warm in bowls.

Top with whipped cream or vanilla ice cream.

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