

# **Bravetti**<sup>TM</sup>

## **7 Qt. Slow Cooker**

### **OWNER'S MANUAL**

Model C207  
120V,, 60Hz., 375 Watts



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**EURO-PRO** 

# IMPORTANT SAFETY INSTRUCTIONS

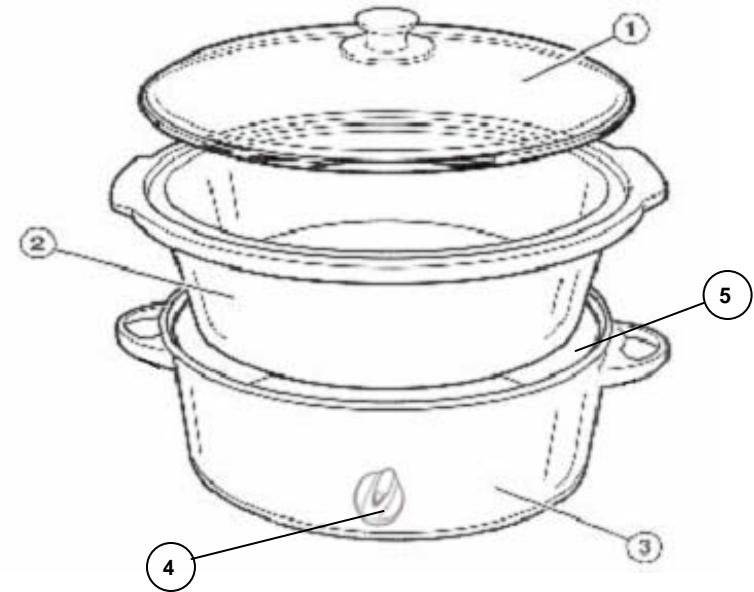
When using your **Bravetti Slow Cooker**, basic safety precautions should always be observed, including the following:

1. Read all instructions before using your **Slow Cooker**.
2. Do not touch hot surfaces. Always use handles or knobs.
3. Close supervision is necessary when any appliance is used by or near children.
4. To protect against electric shock, do not immerse cord, plug or any parts of the slow cooker in water or any other liquids.
5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
6. Do not operate appliance with damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest EURO-PRO Operating LLC for examination, repair or adjustment.
7. Unplug appliance from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
8. Do not place on or near a hot gas or electric burner.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
10. Never place ceramic directly on a heated surface as this could cause the cracking.
11. To disconnect, turn the control knob to OFF, then remove the plug. Always hold the plug, and never pull the cord.
12. Extreme caution must be used when moving an appliance containing hot food, water or other liquids.
13. The glass lid and ceramic pot are fragile. Handle them with care.
14. Never put cold water in a heated ceramic pot as the pot may crack.
15. Never cook directly in metal housing. Use the removable ceramic pot.
16. Never turn the switch "On" when the ceramic pot is empty as this could cause a malfunction.
17. Never touch the exterior of the slow cooker during its operation and before it cools after switching to "Off" position.
18. Avoid sudden temperature changes, such as adding frozen foods into the heated ceramic pot.
19. Always keep the slow cooker dry, especially the metal housing.
20. When using this appliance, provide adequate air space above and on all sides for air circulation. On surfaces where heat may cause a problem, an insulated heat pad is recommended.
21. Do not use outdoors or while standing in a damp area.
22. Do not use outdoors.
23. Do not use appliance for other than intended use.
24. Lift and tilt cover away from you carefully to avoid scalding and allow water to drip into unit.

This unit has a short power supply cord to Reduce the risk resulting from becoming entangled in or tripping over a long cord. An extension cord may be used if you are careful in its use:

1. The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

## GETTING TO KNOW YOUR SLOW COOKER



1. Cover
2. Removable Ceramic Pot
3. Metal Housing
4. Control Knob
5. Inner Metal Lining (attached to metal housing - not removable)

## SAVE THESE INSTRUCTIONS For Household Use Only

**WARNING:** To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. Do not modify the plug in any way.

### Technical Specifications

Voltage: 120V., 60Hz.  
Power: 375 Watts

Read all the sections of this booklet and follow all the instructions carefully.

## Before Using Your Slow Cooker

### Prior To First Use, Clean The Unit Thoroughly

- Before using for the first time, wash the cover and the ceramic pot in hot, soapy water.
- Rinse and dry thoroughly.
- Do not immerse metal housing in water.
- Plug cord into a 120 volt AC outlet.
- **Do not fill the Slow Cooker to the brim with food** (follow recipe guidelines). Always cook with the cover on and the ceramic pot in position. Remember that frequent lifting of the cover delays the cooking time.
- When cooking a meat and vegetable combination, place the meat in the bottom of the ceramic pot.
- Unplug the slow cooker when cooking is complete. Before cleaning, allow to cool completely.  
**The ceramic pot cannot withstand the shock of sudden temperature changes.**
- Do not use frozen meat or poultry in a slow cooker. Thaw any meat or poultry before slow cooking..

**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.

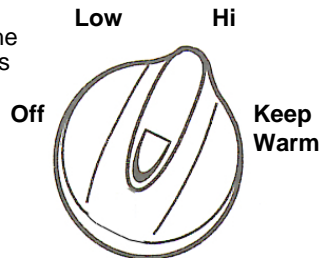
## Setting the Temperature

The slow cooker has been developed with a wrap-around side element concealed in the unit. This element provides the low, even temperature that makes lengthy cooking times possible. As a result of the wrap-around element, food will not stick to the base of the ceramic pot despite the long cooking time and the need to stir food is almost unnecessary. As food cooks just below boiling point, very little steam is given off and there is next to no evaporation, all of which provides flavorful, tender and moist results, even with budget cuts of meat.

**LOW:** The low heat setting gently simmers food for an extended period of time without overcooking or burning. No stirring is required when using this setting. ideal for vegetable dishes and re-heating.

**HI:** The high heat setting is used when baking or cooking dried beans and will cook food in half the time required for the low setting. as food will boil when cooked on the high setting, it may be necessary to add extra liquid, depending on the recipe and the amount of time in which it will cook. Occasional stirring of stews and casseroles will improve the flavor distribution, food should be monitored when using the high setting, just like cooking in a pot with the lid on.

**KEEP WARM:** The keep warm setting is for holding the prepared recipe at a perfect serving temperature. This setting should only be used after a recipe has been thoroughly cooked. If food has been refrigerated, it must be heated on low or high and then switched to keep warm.



## Using Your Slow Cooker

- Before first use, wash cover and ceramic pot in hot, soapy water. Rinse and dry thoroughly. Do not immerse metal housing in water or any other liquid.
- Prepare recipe according to instructions.
- Place prepared food into the removable ceramic pot and cover with the glass cover.
- \* **Note:** Maximum cooking volume is 90% the volume of the ceramic pot.
- Plug the unit into an electrical outlet and switch to desired temperature setting (Low, High or Keep Warm) position. It is not necessary to stir the ingredients, leave the cooking to the slow cooker.
- Cooking time differs by the amount of ingredients, room temperature and many other factors. Adjust the cooking time in reference to the actual result.
- Repeatedly removing the glass cover will decrease the temperature in the ceramic pot.
- Certain dishes may not cook if the room temperature is below 5°C or 41°F.
- Carefully lift the glass cover away from you. Remember there is steam trapped under the glass cover. Exercise caution to avoid burns.
- \* **Note:** The glass cover and the ceramic pot are hot. Use a cloth or pot holder to hold them. Exercise caution to avoid burns.
- When finished, turn to "Off" position and unplug the unit. You can serve the meal in the removable ceramic pot.
- Let ceramic pot and glass cover cool completely before washing.

## Removing Cover and Ceramic Pot

**Note:** The glass cover and the ceramic pot are hot. Use a cloth or pot holder to hold them.

- When removing the cover, tilt so that the opening faces away from you to avoid being burned by the steam.
- The sides of the metal housing of the slow cooker get very warm. Use oven mitts or pot holders to remove the ceramic pot.
- The removable ceramic pot can be used for serving the meal at the table.

## Guide to Slow Cooking

Always allow sufficient time for the food to cook. It is almost impossible to overcook food in the slow cooker, particularly when using the low or keep warm settings. Most of the recipes contained within this book can be cooked on any one of the temperature settings, however the cooking times will vary accordingly. Each recipe in this book will give specific instructions indicating the appropriate temperature setting as well as the suggested cooking times to use.

### Adapting Cooking Times

Your favorite traditional recipes can be adapted easily by halving the amount of liquid and increasing the cooking time considerably. See the guide below 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
60 minutes	6-8 hours on LOW
1-3 hours	8-12 hours on LOW

**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 in the food are 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 halve 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 setting for 30-45 minutes or until the liquid reduces by the desirable amount.

### Stirring Food

Little or no stirring is required when using the low or keep warm setting. when using the high setting, stirring ensures even flavor distribution.

## Basic Cooking Chart / Hours Required

Heat Setting	Low	High
4-5 Lb. Chicken	8 Hours	4 Hours
4-5 Lb. Pot Roast	10 Hours	5 Hours
Beef Stew (5 Qt.)	10 Hours	5 Hours
Chili (5 Qt.)	10 Hours	5 Hours
Vegetable Soup (4 Qt.)	8 Hours	4 Hours

## 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 the glass cover unnecessarily** - this will result in major heat loss. Do not cook without the glass cover in place.
- Stirring is not necessary 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 stews, leave a 2-inch space between the top of the ceramic pot and the food so that the recipe can come to a 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, cover and refrigerate overnight. In the morning, simply place the ceramic pot in the slow cooker and select the temperature setting.
- Meat & Poultry require at least 7 to 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 ceramic pot and glass lid with care.
- Use oven mitts when lifting the ceramic pot containing hot foods.
- Avoid extreme temperature changes in the ceramic pot or glass lid. For example, do not place into or under cold water while still hot.

### DO NOT's

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

### NEVER

- Use abrasive cleansers or metal scouring pads when cleaning the ceramic pot.
- Place water or other liquids into the base of the slow cooker.
- Immerse the base, cord or plug of the slow cooker into water.
- Touch hot surfaces with bare hands.

## Cleaning & Maintenance

**CAUTION:** Make sure that the unit is unplugged from the power source and the control button is on "Off" before cleaning.

- Always allow unit to cool before cleaning.
- Remove the ceramic pot and glass lid and wash in hot, soapy water using a mild household detergent. Rinse and dry thoroughly.
- Never use abrasive cleansers or metal scouring pads to clean the ceramic pot or glass lid.
- To soften stubborn, cooked on foods, fill the ceramic pot with warm, soapy water and allow to soak. Remove by lightly scrubbing with a nylon kitchen brush.
- The ceramic pot and glass lid can be washed in the dishwasher. However care should be taken not to chip or crack the ceramic pot or glass lid.
- Never immerse the metal housing, cord or plug in water or any other liquid.
- Clean the metal housing only with a damp cloth. Do **NOT** immerse in water.
- When storing your slow cooker, loosely coil the power cord, don't wrap the cord around the unit.

## Cooking Recipes

### Lasagna

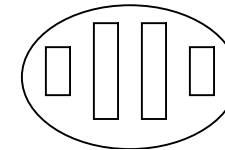
- 1 ½ pounds lean ground beef
- 1 Tbsp. olive oil
- 1 medium onion; finely chopped
- 2 medium cloves garlic; minced
- 32 ounces ricotta cheese; part skim
- 2 large eggs
- 1 tsp. basil leaves; dried
- 1 tsp. oregano leaves; dried
- 1 Tbsp. parsley flakes; dried
- 1 26 ounce jar spaghetti sauce; use your favorite!
- 1 15 ounce can tomato sauce
- 1 8 ounce pkg. No-cook lasagna noodles; use 12 noodles in all.
- 4 cups mozzarella cheese; shredded
- 1 cup parmesan cheese; grated

Brown meat in a large, heavy skillet over medium heat; drain. Wipe pan clean and add olive oil and onions. Brown gently for 3 minutes, add garlic and continue cooking for 2 additional minutes. Reduce heat to low and stir in spaghetti sauce and tomato sauce.

In a medium mixing bowl, combine the ricotta cheese, eggs, basil, oregano and parsley.

Spoon and spread 1 cup of meat sauce onto the bottom of your Bravetti 7 Qt. Slow cooker.

Break 4 no-cook noodles in half. Place 2 whole and 2 half no-cook lasagna noodles on top of the sauce. (See diagram below)



Cover noodles and entire area with 1 ½ cups of ricotta cheese mixture. Spread ¾ cup meat sauce over cheese and then sprinkle 1 cup mozzarella over meat sauce. Repeat this process 2 more times.

For top layer, place the noodles as shown and top with the remaining meat sauce.

Cook on low 6 – 7 hours or on high 3 - 4 hours.

Preheat oven to 375. Remove crock from cooker base. Top with the remaining cup of mozzarella and the parmesan cheese. Cook uncovered for 15 minutes or until top is golden brown and bubbly. Remove from oven and allow to rest for 15 minutes before cutting and serving.

## All American Pot Roast

3-4 lb. round roast or boneless pot roast  
2 Tbsp. vegetable oil  
½ cup good red wine  
1 clove garlic, minced  
1 medium onion, coarsely chopped  
1 Tbsp. Worcestershire sauce  
1 Tbsp. ketchup  
1 Tbsp. *Better Than Bouillon* beef bouillon base  
1 tsp. salt  
1 tsp. coarse ground black pepper  
1 tsp. celery salt  
1 cup hot water  
½ lb. Baby carrots  
10 small red potatoes  
1 lb. Whole medium mushrooms  
2 stalks celery with leaves, cut into 1" pieces  
1 Tbsp. cornstarch or potato starch  
¼ cup cold water

Heat oil in a large heavy skillet over medium-low heat. Using long tongs, carefully brown roast about 1 minute on each side and end. Remove roast and set inside your Bravetti 7 Qt. Slow Cooker.

Add wine to the skillet and scrape bottom with spatula. Add onion and garlic, simmer 1 minute. Add next the next 6 ingredients; stir. Pour mixture over roast in slow cooker.

Arrange vegetables around the roast. Cover and cook on low for 7-8 hours.

**OR: No-Fuss Recipe:** Place all but the last two ingredients, uncooked, into the crock. Cook on low 9-10 hours. Proceed as follows to make gravy.

Remove roast and vegetables to a large platter; cover with foil to keep warm. Turn cooker to high.

For Gravy: In a small bowl or cup mix cornstarch and water together, pour into bubbling liquid in slow cooker; stir. Remove crock from base and allow to sit 5 minutes until gravy thickens; pour over roast.

## Barbeque Pork Country-Style Ribs

3-4 lb. pork country style ribs  
2 quarts water  
1 can or bottle beer (16 oz.)  
½ cup water  
1 Tbsp. liquid smoke  
1 tsp. onion salt  
1 tsp. Kosher salt  
1 tsp. coarse ground pepper  
1 bottle (18 oz.) barbeque sauce (your favorite brand of bottled sauce)

If you purchased the ribs in a single rack; cut into individual ribs. Place ribs in large pot and just cover with water; about 2 quarts. Boil rapidly for 10 minutes; drain and discard liquid. Place ribs into Bravetti 7 Qt. Slow cooker and turn to low.

Pour remaining ingredients over the ribs. Cover and cook on low 8 – 9 hours.

Optional: Spread ribs onto foil covered cookie sheet and brown under the broiler before serving.

## Macaroni & Cheese

16 oz. elbow macaroni  
4 cups sharp cheddar cheese; shredded  
4 Tbsp. grated onion  
1 tsp. salt  
¼ tsp. cayenne pepper  
½ tsp. dry mustard  
3 cups milk  
3 eggs; beaten  
1 cup dry bread crumbs  
4 Tbs. butter  
Paprika

Boil macaroni according to the package directions. Blanch in cold water to prevent sticking. Lightly butter the crock of your Bravetti 7 Qt. Slow cooker.

Starting with the macaroni, alternate layers of macaroni and the shredded cheese; ending with cheese on top. Beat the onion, salt, cayenne pepper, dry mustard, milk and eggs together until well blended. Pour this mixture over the macaroni; use a fork and pull apart macaroni to allow milk mixture to seep down.

Cover and cook on low 2 – 3 hours gently stirring once or twice to prevent sticking.

Optional: Preheat oven to 375. Remove crock from base. Sprinkle breadcrumbs over top, sprinkle lightly with paprika and dot with the butter. Place into preheated oven and brown for 10 minutes or until top is golden brown.

## Macho Nacho Dip

1½ lbs. lean ground beef  
1 14.5 ounce can diced tomatoes; drained  
1 4.5 ounce can chopped green chilies  
½ tsp. chili powder for mild, 1 tsp. for medium or 1 ½ tsp. for hot  
¼ tsp. cumin  
½ tsp. salt  
2 lb. Velveeta Cheese

Pre-heat, uncovered, Bravetti 7 Qt. Slow Cooker on low heat setting for 10 minutes.

Brown beef in medium skillet; drain. Return beef to skillet and add tomatoes, chilies and spices. Heat until warmed through. Place mixture into the warmed slow cooker.

Slice Velveeta into 10 pieces and place in cooker on the beef mixture. Stir gently. Cook for about 10 minutes. Using a back of a wooden spoon, mash the cheese into the beef mixture until thoroughly mixed; continue cooking on low long enough for cheese to completely melt, about 20 minutes; stir often.

Turn cooker to Keep Warm setting until ready to serve. Serve over tortilla chips and top with any or all of the following, if desired: sour cream, chopped green onions, sliced pickled jalapeno peppers, guacamole, black olives, lettuce or chopped fresh tomatoes.

This recipe can easily be doubled or tripled for large parties!

## Spinach Artichoke Dip

2 16 ounce pkgs. frozen cut leaf spinach; thawed and squeezed dry.  
2 14 ounce can artichoke hearts; drained and coarsely chopped; use food processor if available.  
2 8 ounce blocks cream cheese  
1 cup grated parmesan cheese  
1 tablespoon butter  
¾ teaspoon ground white pepper  
1/3 cup dry white wine  
1 tablespoon lemon juice  
1/3 cup mayonnaise

Lightly butter the crock of your Bravetti 7 Qt. Slow Cooker and preheat, uncovered, on high heat for 10 minutes.

Prepare spinach and artichokes as directed above.

Place into a large saucepan over medium low heat the cream cheese, wine, lemon and pepper. Heat just until cheese becomes melted and incorporates with the liquid. Remove from heat and stir in the spinach, artichokes, mayonnaise and ¾ cup of the parmesan cheese until completely blended. Carefully spread mixture into the bottom of pre-heated lightly buttered crock. Wipe off any mixture that gets on the sides of the crock to prevent burning. Sprinkle remaining parmesan cheese over all. Cover and cook on High for 30 minutes, then reduce heat to Low and continue cooking until hot and bubbly; about an hour. Reduce heat to the Keep Warm setting until serving.

Serve with crackers, toast points, melba toast or bread cubes.

Optional: Remove crock from cooker base and place into a 375° oven until top is golden brown then return to base to Keep Warm.

## Spanish Beef

3 lbs. round steak; cut into serving sized pieces  
½ cup flour  
2 tablespoons olive oil  
2 tablespoon butter  
1 large Spanish onion; cut into thin rings.  
2 cloves garlic  
¼ cup dry red cooking wine  
2 14.5 cans diced tomatoes  
¼ cup beef broth  
1 bay leaf  
½ teaspoon thyme  
2 tablespoons capers  
¼ cup stuffed green olives, coarsely chopped

Place flour and meat pieces in large plastic bag and shake until meat is coated. Heat olive oil and butter in large heavy skillet over medium heat. Lightly brown the meat in small batches and place into your Bravetti 7 Qt. Slow Cooker.

When all the meat is browned, add the onion and garlic to the pan and cook for about 3 minutes. Add the wine quickly; scraping the bottom of the skillet. Add the tomatoes, beef broth, thyme and bay leaf; bring mixture to a boil. Pour tomato mixture over meat inside the Slow Cooker.

Cook on High for 3-4 hours adding the olives and capers during the final 30 minutes or, cook on Low for 6-7 hours adding the capers and olives during the final hour of cooking.

Serve with rice.

**OR: No-Fuss Recipe:** Omit the butter and olive oil and place the floured beef, uncooked into crock, and cover with the remaining ingredients. Cook on High 6 hours or on Low 8-9 hours.

## Oriental Pepper Beef or Lo Mein

2 lbs. flank steak  
1 large onion; coarsely chopped  
1 medium red pepper; coarsely chopped  
1 medium green pepper; coarsely chopped  
1 10.5 ounce can double strength beef broth  
¼ cup low-sodium soy sauce  
¼ cup no-pulp orange juice  
1 tsp. ground ginger  
2 cloves garlic; chopped

Optional: 3 cups cooked long-grain rice  
Or: 1lb. vermicelli or angel hair pasta; cooked al dente and drained.

Cut flank steak into 3 length-wise pieces, then into ½" strips. Place into your Bravetti 7 Qt. Slow Cooker.

Toss in the onions and peppers. Combine the broth, soy sauce, orange juice, ginger and garlic; pour over the beef and vegetables and toss.

Cover and cook on High 5-6 hours or Low 8 – 9 hours. Serve over white rice. Or, for Lo Mein, pre-cook pasta to the al dente stage, toss in and allow to cook on High an additional 15 minutes or until all the liquid is absorbed.

### **Easy Cheesy Shepard's Pie**

- 2 lbs. lean ground beef
- 1 medium onion; finely chopped
- 1 lb. bag frozen peas and carrots
- 1 10.5 ounce can double strength beef broth
- 1 Tbsp. flour
- 1 Tbsp. Worcestershire sauce
- 1 tsp. salt
- ½ tsp. coarse ground black pepper
- 2 Tbsp. ketchup
- 4 cups mashed potatoes; instant or homemade
- 2 cups sharp cheddar cheese; shredded

In a large heavy skillet, over medium heat, brown beef. Drain and place beef into the crock of your Bravetti 7 Qt. Slow Cooker. Stir in the onions and frozen peas and carrots.

In a measuring cup or small bowl, whisk together the canned beef broth with the flour until blended. Pour over beef and vegetables. Stir in the Worcestershire sauce and the ketchup.

Cover and cook on High for 2 hours or on Low for 5-6 hours. Stir mixture well. Spread hot mashed potatoes over all. Top with cheese. Cook on high for 45 minutes; OR place into a 375° pre-heated oven until potatoes and cheese are lightly browned.

### **Lemon Rosemary Turkey Breast**

- 1 5-6 lb. turkey breast; skin removed, bone-in
- 5 sprigs fresh rosemary
- 1 ½ tsp. thyme leaves
- 1 ½ tsp. salt
- 2 tsp. coarse-ground black pepper
- 1 clove garlic
- 2 whole lemons; juice one, cut the other into quarters length-wise
- 1 medium onion; cut into quarters
- 2 cups chicken broth

Lay the sheet of aluminum foil on the counter and fold the sides length-wise into the middle so that you end up with a strip 3 layers thick. Place into the crock of your Bravetti Slow Cooker width-wise. It should cross the middle and extend up the sides. This will serve as a harness for the turkey so that you can easily remove it from the crock, once cooked.

Wash the turkey breast thoroughly and pat dry. Sprinkle both sides of the turkey breast with the salt, pepper and thyme. Place, breast down into the crock atop the aluminum foil. Place the wedges of the second lemon, 2 wedges onion, the garlic clove and 3 whole sprigs rosemary into the exposed cavity of the turkey.

Mix the chicken broth with the juice from 1 lemon and the leaves of 2 rosemary sprigs; pour over and around the turkey.

Cover and cook on Low 9 – 10 hours.

### **Curried Apricot Chicken**

- 1 3 ½ - 4 lb. whole chicken
- 4 Tbsp. apricot all-fruit or preserves
- 2 tsp. curry powder
- ½ tsp. ground coriander
- ½ tsp. ground ginger
- ¼ tsp. salt
- 1 cup chicken broth
- 1 medium onion; quartered
- 2 medium cloves garlic
- 3-4 cups cooked long grain rice
- 18" length of heavy duty aluminum foil

Lay the sheet of aluminum foil on the counter and fold the sides length-wise into the middle so that you end up with a strip 3 layers thick. Place into the crock of your Bravetti Slow Cooker width-wise. It should cross the middle and extend up the sides. This will serve as a harness for the chicken so that you can easily remove it from the crock, once cooked.

In a small glass bowl combine the apricot all-fruit, curry powder, coriander, ginger and salt to make a thin paste; set aside.

Wash chicken thoroughly and pat dry. Place the onion wedges and the whole garlic cloves into the cavity of the chicken. Set chicken into the crock atop the aluminum foil harness.

Mix 1 tablespoon of the apricot/curry paste into the chicken broth and pour all around the chicken in the crock. Using a basting brush, thoroughly coat chicken with the apricot/curry paste making sure you cover all exposed areas of the chicken.

Cover and cook on High 6-7 hours or on Low 9-10 hours. Remove chicken, using foil harness, and place on platter. Discard foil.

Serve with rice as is OR:

Serving Suggestion: Remove onions and garlic from the cavity; place into a medium sauce pan. Cut the chicken into serving pieces and place a top cooked, long-grain rice on serving platter.

Using pot-holders, carefully pour liquid from crock into a gravy separator and discard oil. Place juices into the sauce pan with the onions and garlic; bring to gentle boil. Mix 1 Tablespoon cornstarch with ½ cup cold water or chicken broth and pour into the boiling liquid. Bring back to a boil for 1 minute, stirring constantly. Reduce heat and cook until a thick gravy forms. Pour gravy over the chicken pieces and rice. Serve and enjoy!



### Tropical 7-Up Cake

- 1 18.25 ounce golden vanilla cake mix
- ¾ cup 7-Up
- ½ cup water
- 3 eggs
- 1/3 cup vegetable oil
- 1 8.25 ounce can pineapple chunks or tidbits; drained
- 1 11 ounce can mandarin orange segments; drained
- ½ cup shredded coconut; packed

Lightly butter the crock of your Bravetti 7 Qt. Slow Cooker.

Blend together first 5 ingredients until smooth; pour into crock. Evenly distribute half of the fruit and half of the coconut over the batter. Cover and cook on High for 2 ½ hours or until cake is almost set. Place the rest of the fruit and coconut on top of the cake; continue cooking another 30 minutes or until cake is completely set. Remove crock from base and allow to cool 10 minutes

### Chocolate Cherry Gooey Cake

- 1 18.25 ounce devil's food cake mix
- 1 cup water
- ¼ cup vegetable oil
- 3 large eggs
- 1 21 ounce can cherry pie filling
- 1 15 ounce can bing cherries in heavy syrup; drained.
- ½ cup chocolate syrup

Lightly butter the crock of your 7 Qt. Bravetti Slow Cooker.

Mix together in a large mixing bowl the cake mix, water, oil and eggs. Gently mix in the pie filling until completely incorporated. Pour into the crock.

Cover and cook on high for 2 hours. Evenly distribute the drained cherries over cake and pour the chocolate syrup overall. Switch to Low setting and continue cooking for another 30 minutes. Serve warm.

C207

# Bravetti

## ONE (1) YEAR LIMITED WARRANTY

**EURO-PRO** OPERATING LLC warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid. For Customer Service support, call 1 (800) 798-7398 or visit our website [www.euro-pro.com](http://www.euro-pro.com). If the appliance is found to be defective in material or workmanship, **EURO-PRO** Operating LLC will repair or replace it free of charge. Proof of purchase date and \$16.95 to cover the cost of return shipping and handling must be included.\*

The liability of **EURO-PRO** Operating LLC is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO** Operating LLC if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event** is **EURO-PRO** Operating LLC liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

**\*Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**



### OWNERSHIP REGISTRATION CARD FOR CANADIAN CONSUMERS ONLY

Please fill out and mail the product registration card within ten (10) days of purchase. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

RETURN TO **EURO-PRO OPERATING LLC, 4400 Bois Franc, St-Laurent, QC, H4S 1A7**

C207

Appliance model

Date purchased

Name of store

Owner's name

Address

City

Prov.

Postal Code

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