For use with 4, 4½, 5, 5½, 6, and 6½ quart round and oval Crock-Pot® Slow Cookers

Crock-Pot®
Stoneware Slow Cooker

For use with 4, 4½, 5, 5½, 6, and 6½ quart round and oval Crock-Pot® Slow Cookers

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. The lid handle may get hot while cooking, use of an oven mitt while handling is advised.
3. To protect against electrical shock, do not immerse cord, plug, or cooking unit in water or other liquid. CAUTION: Never submerge the heating unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Turn control to OFF before unplugging from wall outlet. Unplug from outlet when not in use and before cleaning. Allow 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 Rival® (see warranty) for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Rival® 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 Crock-Pot® slow cooker.
12. Do not use appliance for other than intended use.
13. To disconnect, turn control to OFF, then remove plug from wall outlet.

14. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.

SAVE THESE INSTRUCTIONS

This appliance is for HOUSEHOLD USE ONLY. No user-serviceable parts inside. Power Unit never needs lubrication. Do not attempt to service this product. Do not immerse base in water or other liquid. 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 CROCK-POT® 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.

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.

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.
1. There are three temperature settings. LOW is recommended for slow "all-day" cooking. 1 hour on HIGH equals about 2 to 2 1/2 hours on LOW. WARM is recommended for keeping already cooked food at the perfect serving temperature until you are ready to eat. DO NOT cook on this setting.

2. Frozen foods such as vegetables and shrimp may be used as part of a recipe. However, do not cook frozen meats (such as roasts or chickens) unless you first add at least 1 cup of warm liquid. The liquid will act as a "cushion" to prevent sudden changes in temperature. Cook recipes containing frozen meats an additional 4 to 6 hours on LOW, or 2 hours on HIGH.

3. Always cook with the lid on.

4. Follow recommended cooking times.

5. Do not use slow cooker stoneware for storage of food.

6. Do not reheat foods in your Crock-Pot® slow cooker.

7. Do not set heated unit filled with food on a finished wood table.

8. Unplug when cooking is done and before cleaning.

9. Removeable stoneware is ovenproof and microwave safe. Do not use removable stoneware on gas or electric burners or under broiler.

PREPARE AHEAD CONVENIENCE!
Fill bowl and refrigerate. When ready to cook, set in electrical base and turn to LOW or HIGH. Do not preheat electrical base.

HOW TO CLEAN YOUR CROCK-POT® SLOW COOKER
Unplug unit. CAUTION: Never submerge heating unit in water or other liquid.

REMOVABLE STONEWARE
• The removable stoneware goes safely into the dishwasher, or may be washed in hot soapy water. Do not use abrasive cleaning compounds – a cloth, a sponge or rubber spatula will usually remove the residue. To remove water spots and other stains, use a non-abrasive cleaner (such as Bon-Ami® Polishing Cleanser) or vinegar.
• The outside case may be cleaned with a soft cloth and warm soapy water. Wipe dry. Do not use abrasive cleaners.

CARE OF STONEWARE
As with any fine ceramic, the stoneware bowl will not withstand the shock of sudden temperature changes.
• If the stoneware has been preheated or is hot to the touch, do not put in cold foods. Do not preheat Crock-Pot® slow cooker before using unless specified in the recipe. The stoneware should be at room temperature before adding hot foods.
• To wash your stoneware right after cooking, use hot water. Do not pour in cold water if the stoneware is hot.
Trim fats and wipe meats well to remove residue. (If meats contain fats, brown in a separate skillet or broiler and drain well before adding to cooker.) Season with salt and pepper. Place meat in cooker on top of vegetables.

For roasts and stews, pour liquid over meat. Use no more liquid than specified in the recipe. More juices in meats and vegetables are retained in slow cooking than in conventional cooking.

Most vegetables should be thinly sliced or placed near the sides or bottom of the stoneware. Meats generally cook faster than most vegetables in a slow cooker.

Use whole leaf herbs and spices for best and truest flavor for all-day cooking. If ground herbs and spices are used, they should be stirred in during the last hour of cooking.

Because there is no direct heat at the bottom, always fill the stoneware at least half full to conform to recommended times. Small quantities may be prepared, but cooking time will be affected.

A specific liquid called for in a recipe may be varied if an equal quantity is substituted. (Such as substituting a 10 3/4 ounce can of soup plus 4 ounces of water for a 14 1/2 ounce can of tomatoes OR 1/2 cup beef or chicken broth for 1/2 cup of wine, etc.)

Beans must be softened completely before combining with sugar and/or acid foods. Dried beans, especially red kidney beans, should be boiled before adding to a recipe. Cover the beans with 3 times their volume of unsalted water and bring to a boil. Boil 10 minutes, reduce heat, cover and allow to simmer 1 1/2 hours or until beans are tender. Soaking in water, if desired, should be completed before boiling. Discard water after soaking or boiling.

The lid handle may get hot while cooking, use of an oven mitt while handling is advised.

**HINTS**

**QUESTIONS AND ANSWERS**

Q “What if the food isn’t done after 8 hours…when the recipe says 8 to 10 hours?”

A This is due to voltage variations which are commonplace everywhere; altitude; or even extreme humidity. The slight fluctuations in power do not have a noticeable effect on most appliances; however, it can slightly alter the cooking times. Allow plenty of time, and remember, it is practically impossible to overcook. You will learn through experience whether to decrease or increase cooking times.

Q “Must the Crock-Pot® slow cooker be covered? Is it necessary to stir?”

A Cook with the cover on. The slow cooker will not recover heat losses quickly when cooking on LOW setting. Significant amounts of heat escape whenever the lid is removed; therefore the cooking time must be extended. Avoid frequent removal of the cover for checking cooking progress or stirring. Never remove cover during the first 2 hours when baking breads or cakes. It is not necessary to stir while cooking on LOW heat. While using HIGH heat for short periods, occasional stirring improves the distribution of flavors.

Q “How about thickening the juices or making gravy?”

A Add some quick-cooking tapioca to any recipe when you want to make a thick gravy. Add the tapioca at the beginning and it will thicken as it cooks! Or you may remove the solid foods, leaving the juices. Prepare a smooth paste of approximately 1/2 cup flour or cornstarch to 1/2 cup water or 4 tablespoons melted butter. Pour mixture into liquid in stoneware and stir well. Turn to HIGH and when it comes to a boil (about 15 minutes) it’s ready.
QUESTIONS AND ANSWERS

Q  “Can I cook a roast without adding water?”
A  Yes — if cooked on LOW. We recommend a small amount because the gravies are especially tasty. The more fat or “marbling” the meat has, the less liquid you need. The liquid is needed to properly soften and cook vegetables.

GUIDE TO ADAPTING YOUR OWN RECIPES

This guide is designed to help you adapt recipes to the Crock-Pot® slow cooker — your own favorites and prized recipes collected from friends, food companies, newspapers and magazines. Our aim is to save preparation time with fewer steps and dishes …and to keep cooking simple. In most cases, all ingredients can go into your slow cooker in the beginning and can cook all day. Many preparatory steps are unnecessary when using the Crock-Pot® slow cooker. A few hints:

• Allow sufficient cooking time.
• Cook with cover on.
• Do not add as much water as some recipes indicate.
• Remember — liquids don’t “boil away” as in conventional cooking. Usually you’ll have more liquid at the end of cooking instead of less.
• It’s “one-step” cooking: many steps in recipes may be deleted. Add ingredients to the stoneware at one time and cook 8 to 12 hours (add any liquid last).
• Vegetables do not overcook as they do when boiled in your oven or on your range. Therefore, everything can go into the Crock-Pot® slow cooker at one time. EXCEPTION: milk, sour cream or cream should be added during last hour of cooking.

GUIDE TO ADAPTING YOUR OWN RECIPES (CONT.)

TIME GUIDE

Most uncooked meat and vegetable combinations will require at least 8 hours on LOW.

PASTA AND RICE

If recipe calls for cooking noodles, macaroni, etc., cook on rangetop before adding to slow cooker. Don’t overcook — just until slightly tender. If cooked rice is called for, stir in with other ingredients; add ¼ cup extra liquid per ¼ cup of raw rice. Use long grain converted rice for best results in all-day cooking.

LIQUIDS

Use less in slow cooking — usually about half the recommended amount. One cup of liquid is enough for any recipe unless it contains rice or pasta.

SAUTÉING VEGETABLES

Generally not necessary! Stir in chopped or sliced vegetables with other ingredients. ONLY EXCEPTION: eggplant should be parboiled or sautéed, due to strong flavor. Since vegetables develop their full flavor potential with slow cooking, expect delicious results even when you reduce quantities. Because vegetables take longer to cook than meat, slice or chop them when possible.
GUIDE TO ADAPTING YOUR OWN RECIPES (CONT.)

HERBS AND SPICES
Leaf or whole herbs and spices are preferred, but their flavor power may increase — use half the recommended amount. If you use ground herbs and spices, add during last hour of cooking.

MILK
Milk, cream and sour cream tend to break down during extended cooking. When possible add during last hour of cooking. Condensed soups may be substituted for milk, etc., and can cook for extended times.

SOUPS
Some soup recipes call for 2 to 3 quarts of water. Add other soup ingredients to Crock-Pot® slow cooker; then add water only to cover. If thinner soup is desired, add more liquid at serving time. If milk-based recipes have no other liquid for initial cooking, add 1 or 2 cups water. Then during last hour of cooking, stir in milk or cream as called for.

The oval Crock-Pot® slow cooker is perfect for so many of your favorite foods. Use the recipes in this book as a guide, then adapt your favorite recipes or select a variety of new cuts or dishes to try.

FOR EXAMPLE
• Larger roasts, chickens and hams are perfect. Select boneless roasts or hams ranging from 3 to 8 pounds. Whole chickens or hens, up to about 5 pounds fit perfectly.
• Bone-in cuts like ribs, loin cuts, or turkey pieces fit easily. Spare ribs or country-style ribs, up to 2 (3 to 4 pounds each) slabs easily fit. Bone-in, 3 to 5 pound pork loin roasts or hams may now be slow-cooked to perfection. Cook turkey legs, thighs and breasts, up to approximately 6 pounds.
• No need to cut or stack pieces of meat. The shape is natural for blade or arm pot roasts, chop or ham steaks.

If you prefer to select a smaller roast, ranging from 2 to 4 pounds, you can surround it with plenty of vegetables. Surround pot roast with potatoes and carrots or cook plenty of cabbage with corned beef.
• Specialty dishes such as stuffed chops or steak rolls, stuffed cabbage leaves, stuffed peppers, or baked apples can be arranged single layer so they cook easily and serve attractively.

Always remember, the size of the meat is just an estimate. The exact weight of a roast that can be cooked in the oval Crock-Pot® slow cooker will depend on the specific cut, meat configuration and bone structure. Do not overfill the bowl. Meat should be positioned so that it rests in the stoneware and does not hold the lid up.
The following recipes in the manual are designed for a 4 quart slow cooker. Based on your model increase recipe by half. The recipes in this book may be used, as printed, in the 4, 4½, 5, 5½, 6 or 6½ quart oval or round Crock-Pot® slow cookers. Of course, larger roasts may be cooked in the 5½, 6 and 6½ quart unit and tips for these larger units are noted when applicable by the recipe.

**POT ROAST OF BEEF**
3 medium potatoes, thinly sliced  1 teaspoon salt
2 large carrots, thinly sliced  ¼ teaspoon ground black pepper
1 onion, sliced  ¼ cup water or beef broth
1 (3 to 4-lb.) boneless beef rump roast

Put vegetables in bottom of stoneware. Salt and pepper meat, then place in pot on top of vegetables. Add liquid. Cover and cook on **LOW** 10 to 12 hours (**HIGH**: 5 to 6 hours).

**HICKORY SMOKED BRISKET**
1 (3 to 4-lb.) beef brisket  ¼ teaspoon each celery salt, garlic salt and onion powder
½ cup liquid smoke

Place brisket on a large piece of aluminum foil. Sprinkle generously with ¼ cup of liquid smoke and ¼ teaspoon each of celery salt, garlic salt and onion powder. Wrap well and put into stoneware. Cover and cook on **LOW** 10 to 12 hours (**HIGH**: 4 to 6 hours). Slice brisket into thin slices. Serve warm with juices poured over each slice.

**CORNED BEEF AND CABBAGE**
3 carrots, cut into thick slices  1 cup water
1 (3-lb.) corned beef brisket  ½ to 1 small head cabbage, cut into wedges
2 medium onions, quartered  1 can (2-oz.) chopped green chilies

Put all ingredients, except cabbage wedges in stoneware in order listed. Cover and cook on **LOW** 10 to 12 hours (**HIGH**: 5 to 6 hours). Add cabbage wedges to liquid, pushing down to moisten. Turn to **HIGH** and cook and additional 2 to 3 hours. **5½ - 6½ QUART UNITS:** You may cook 2 (3 lbs. each) corned beef briskets if desired. Add listed amounts of vegetables and cook as directed.

**FAJITA STEAK ROLLS**
2 beef top round or flank steaks, about 1½-lbs. each, cut ¼-inch thick  2 tablespoons fresh cilantro, minced
1 to 1½-lbs. each, cut ¼-inch thick  2 cloves garlic, minced
1 tablespoon olive oil  2 tablespoons lime juice
2 tablespoons olive oil  1 medium onion, chopped
1 tablespoon minced garlic  1 jalapeño pepper, seeded and minced
1 medium jalapeño pepper, seeded and minced
1 medium medium onion, chopped
½ cup chopped green bell pepper
½ cup chopped red bell pepper
1 cup salsa or picante sauce, divided

Rub both sides of meat with olive oil. Combine remaining ingredients except salsa in mixing bowl and blend well. Measure out about half of vegetable mixture and set aside for later use. Spoon remaining vegetable mixture evenly over each steak. Roll steaks, beginning at narrow end, jelly-roll fashion. Tie with kitchen string. Place beef rolls in stoneware. Spoon ¼ cup salsa evenly over beef rolls. Cover and cook on **LOW** for 8 to 10 hours (**HIGH**: 4 to 5 hours). Meanwhile, stir ½ cup salsa into reserved vegetable mixture. Cover and refrigerate. Spoon remaining ¼ cup salsa over beef rolls during last 15 minutes of cooking. Slice steaks into serving portions and accompany with vegetable-salsa mixture.
**THE RECIPES**

### SWISS STEAK
2 round steaks, about 1/2-lb. each, 1/2 cup all-purpose flour cut 3/4-inch thick 2 carrots, sliced 1/2 teaspoon ground black pepper 1 can (15-oz.) tomato sauce

Cut round steak into serving pieces. Place flour, salt and pepper in plastic bag. Add steak pieces, a few at a time, shake to cover with flour mixture. Place onion slices in bottom of stoneware; add meat on top. Top with carrots and celery and cover with tomato sauce. Cover and cook on LOW for 8 to 10 hours (HIGH: 3 to 5 hours).

### BARBEQUED RIBS
2 slabs pork spareribs (3 to 4 lbs. each) 1/2 teaspoon salt 1 jar (16-oz.) barbeque sauce 1/2 teaspoon ground black pepper

Rub each side of spareribs with salt and pepper. Cut ribs into serving portions. Place ribs in broiler pan and broil 15 minutes or until browned. Drain. Put sliced onion in stoneware. Place rib sections on top on onions, pour barbeque sauce on top. Cover and cook on LOW 8 to 10 hours (HIGH: 4 to 5 hours).

### POT ROASTED PORK
1 (4 to 5 lbs.) boneless pork loin roast 1/2 teaspoon salt 1 whole clove 1/4 teaspoon ground black pepper 1/2 cup water 2 cloves garlic, sliced 1/2 cup chopped onion 1 tablespoon soy sauce

Rub pork roast with salt and pepper. Make tiny slits in meat and insert slivers of garlic. Put 1 sliced onion in bottom of stoneware. Add pork roast, remaining onion, and other ingredients. Cover and cook on LOW 10 to 12 hours (HIGH: 5 to 6 hours).

### PORK CHOPS ON RICE
1/2 cup brown rice 1/4 teaspoon ground black pepper 2/3 cup converted white rice 4 to 6 boneless pork chops, 1/4 cup butter or margarine 3/4- to 1-inch thick 1/2 cup chopped onion 1 can (4-oz.) sliced mushrooms, drained 1 teaspoon dried thyme, divided 1/2 teaspoon paprika 1/4 teaspoon ground nutmeg 1/2 teaspoon salt

Spray inside of stoneware with non-stick vegetable coating. Combine white and brown rice with butter in skillet. Saute over medium-high heat, stirring occasionally, until rice is golden brown. Remove from heat and stir in onion, mushrooms, 1/2 teaspoon thyme, sage, salt and pepper. Pour rice mixture into slow cooker. Arrange chops over rice. Combine consommé and Worcestershire sauce and pour over chops. Combine remaining thyme, paprika and nutmeg; sprinkle over chops. Cover and cook on LOW 7 to 9 hours (HIGH: 4 to 5 hours).
HERBED TURKEY BREAST

1 turkey breast (4 to 5 lbs) fresh or thawed
2 tablespoons butter or margarine
⅓ cup garden vegetable flavored whipped cream cheese
1 tablespoon soy sauce
1 tablespoon fresh minced parsley

Place turkey in stoneware. Combine remaining ingredients and brush over turkey. Cover and cook on LOW 10 to 12 hours (HIGH 5 to 6 hours).

CAROLINA BARBEQUED PORK

2 onions, quartered
2 tablespoons brown sugar
1 teaspoon paprika
1 ½ teaspoons crushed red pepper flakes
1 tablespoon sugar
1 ½ teaspoons salt
1 teaspoon dry mustard
1 ½ teaspoons ground black pepper
1 ½ teaspoons garlic salt

Place onions in stoneware. Combine brown sugar, paprika, salt and pepper; rub over roast. Place roast over onion.

Combine vinegar, Worcestershire sauce, red pepper flakes, sugar, mustard, garlic salt and cayenne; stir to mix well. Drizzle about one third vinegar mixture over roast; cover and refrigerate remaining vinegar mixture. Cover stoneware and cook on LOW 10 to 12 hours (HIGH 4 to 6 hours). Drizzle about one third reserved vinegar mixture over roast during last half hour of cooking. Remove meat and onions, drain. Chop or shred meat and chop onions. Serve meat and onions on buns. If desired, top sandwiches with coleslaw. Pass remaining vinegar mixture to drizzle over sandwiches.

CHICKEN IN A POT

2 carrots, sliced
2 onions, sliced
2 stalks celery, cut into 1-inch pieces
1 whole broiler/fryer chicken, 3 to 4 lbs.
1 teaspoon dried basil

Put carrots, onion and celery in bottom of stoneware. Place whole chicken on top of vegetables. Sprinkle with salt and pepper and add liquid over top. Sprinkle basil over top. Cover and cook on LOW 8 to 10 hours (HIGH 3 ¼ to 5 hours, using 1 cup water). Remove chicken and vegetables with spatula.
THE RECIPES

CHICKEN WITH 40 CLOVES OF GARLIC

2 sprigs fresh thyme
2 sprigs fresh rosemary
2 sprigs fresh sage
2 sprigs Italian parsley
Toasted French bread slices

Place 1 sprig thyme, rosemary, sage and Italian parsley in chicken cavity. Place celery in stoneware. Put chicken on top of celery. Add garlic, unpeeled around chicken. Chop remaining herbs; sprinkle herbs and pepper over chicken. Cover and cook on LOW 8 to 10 hours (HIGH: 3 1/2 to 5 hours).

To serve, place chicken, garlic and celery on serving platter. Squeeze roasted garlic out of skins onto toasted French bread slices then spread with a knife.

THE RECIPES

TURKEY POT PIE WITH CORNBREAD CRUST

2-lb. boneless turkey breast, cut into 1/2-inch cubes
2 potatoes, peeled and chopped
2 medium onions, chopped
2/3 cup all-purpose flour, divided
1 teaspoon salt or frozen mixed vegetables
1/2 teaspoon ground black pepper
2 cloves garlic, minced
1/4 teaspoon cayenne pepper
1 can (4-oz.) sliced mushrooms, drained
2 carrots, sliced
2 stalks celery, sliced
1/4 cup sherry

Combine 1/3 cup flour, salt, black pepper and cayenne pepper in a bowl. Toss turkey cubes with flour/spice mixture and place in stoneware. Add carrots, celery, potatoes, onions, frozen peas and carrots (or frozen mixed vegetables), garlic and mushrooms. Pour broth and sherry over all. Stir to blend. Cover and cook on LOW 7 to 9 hours (HIGH: 4 to 5 hours).

Turn slow cooker to HIGH while preparing cornbread. Preheat oven to 400° F. Blend remaining 1/3 cup flour with 1/3 cup cold water; stir until smooth, then blend into stew in Crock-Pot® slow cooker. Cook, stirring occasionally, 15 minutes or until stew is thickened.

For cornbread, combine flour, cornmeal, baking powder, salt and sugar in mixing bowl. Blend in egg, milk and oil. Pour over stew. Lift removable stoneware from slow cooker base and place in preheated oven. Bake 15 to 20 minutes or until cornbread is golden brown. Allow to stand 15 minutes before serving.
THE RECIPES

TURKEY POT PIE WITH CORNBREAD CRUST (CONT.)

NOTE: If desired, substitute 8 ounces fresh, sliced mushrooms for canned. Saute mushrooms in 2 tablespoons butter or margarine in skillet over medium-high heat. Spoon mushrooms into stoneware along with carrots and potatoes. Proceed as recipe directs. Turkey stew is also excellent served without the cornbread crust or a cornbread muffin mix can be substituted for cornbread crust recipe.

CHICKEN WITH TROPICAL BARBECUE SAUCE

¼ cup molasses  ⅛ to ¼ teaspoon hot pepper sauce
2 tablespoons cider vinegar  2 tablespoons orange juice
2 tablespoons Worcestershire sauce  3 whole bone-in chicken breasts, halved
2 teaspoons prepared Dijon mustard

Combine molasses, vinegar, Worcestershire sauce, mustard, hot pepper sauce and orange juice. Arrange chicken in stoneware. Brush sauce over chicken. Cover and cook on LOW 7 to 9 hours (HIGH: 3 to 4 hours).

NOTE: Sauce is excellent over ribs and chops.

ROASTED LEMON ALMOND CORNISH HENS

3 lemons
3 Cornish hens (22-oz. each), thawed
2 tablespoons butter, melted
4 cloves garlic, minced and divided
3 lemons

Slice 1 lemon; place 2 to 3 lemon slices in each hen cavity. Place 1 teaspoon minced thyme and 1 clove garlic (minced) in each cavity. Place hens in stoneware. Juice 1 lemon; mix lemon juice with butter, remaining minced garlic, thyme, salt and pepper; drizzle over hens. Sprinkle with ½ cup sliced almonds. Cover and cook on LOW 8 to 10 hours (HIGH: 4 to 6 hours). Arrange cooked hens on serving platter. Serve with remaining lemon. Garnish hens with remaining lemon slices and remaining almonds.

EASY-DOES-IT SPAGHETTI

2 lbs. ground chuck, browned and drained
1 cup chopped onion
2 cloves garlic, minced
2 cans (15-oz. each) tomato sauce
1 package (16-oz.) dry spaghetti, broken into 4 to 5-inch pieces
2 to 3 teaspoons Italian seasoning
2 cans (4-oz. each) sliced mushrooms, drained
6 cups tomato juice

Combine all ingredients (except dry spaghetti) in stoneware; stir well. Cover and cook on LOW 6 to 8 hours (HIGH: 3 to 5 hours). Turn on HIGH during last hour and stir in dry spaghetti.
THE RECIPES

COUNTRY SCALLOPED POTATOES AND HAM
8 potatoes, peeled and thinly sliced
1 onion, chopped
1 pound, fully-cooked ham, cut into 1-inch cubes
1 package (1-oz.) country-style gravy mix
1 can (10 1/2-oz.) cream of mushroom soup
2 cups water
2 cups cheddar cheese, shredded

Combine potatoes, onion and ham in a lightly greased stoneware. Combine gravy mix, mushroom soup and water; whisk until combined. Pour gravy mixture over potatoes. Cover and cook on LOW 7 to 9 hours (HIGH: 3 to 4 hours). Top with cheese during last 30 minutes of cooking.

NOTE: To prevent darkening, toss sliced, uncooked potatoes in a mixture of 1 cup water and 1/2 teaspoon cream of tartar; drain and proceed with recipe.

STEAK SOUP
2 lbs. coarsely ground chuck, browned and drained
2 cans (14 1/2-oz. each) diced tomatoes, drained and rinsed
1 package (10-oz.) frozen mixed vegetables
5 cups water
5 tablespoons beef base granules
1 large onion, chopped
1/2 teaspoon ground black pepper
4 stalks celery, chopped
1/2 cup butter, melted
3 carrots, sliced
Salt to taste, optional

Place all ingredients, except butter, flour and salt in stoneware. Cover and cook on LOW 8 to 12 hours (HIGH: 4 to 6 hours). One hour before serving, turn to HIGH. Make a paste of the melted butter and flour. Stir until smooth. Pour into stoneware. Stir until well blended. Season soup, if desired, with salt. Cover and cook on HIGH until thickened.

STUFFED GREEN BELL PEPPERS
1 package (10-oz.) frozen corn
1 1/2 cups cooked rice
1 can (15-oz.) red kidney beans, drained and rinsed
1 can (14 1/2-oz.) diced tomatoes
1/4 cup salsa
1/4 cup chopped onion

Combine all ingredients, except 1/2 cup cheese and green peppers. Stuff peppers with this mixture. Arrange peppers in stoneware. Cover and cook on LOW 6 to 8 hours (HIGH: 3 to 4 hours). Sprinkle with remaining cheese during last 30 minutes of cooking.

ZUCCHINI-TOMATO STRATA
4 medium zucchini, sliced 1/4-inch thick
2 cups spicy vegetable tomato-juice cocktail
1 onion, chopped
4 cloves garlic, chopped
8 oz. fresh mushrooms, sliced or 1 can (4-oz.) sliced mushrooms, drained
1 can (8-oz.) Roma tomatoes, sliced
1 cup shredded cheddar cheese

Arrange half of zucchini slices in stoneware. Top zucchini slices with half the onion, half the garlic and all of the mushrooms. Repeat with remaining zucchini, onions and garlic. Arrange sliced tomatoes over top. Combine juice, basil, oregano, salt and pepper; pour over casserole. Cover and cook on LOW 6 to 8 hours (HIGH: 2 1/2 to 3 1/2 hours). Top with stuffing croutons and cheese during last 10 to 15 minutes.
LIMITED ONE-YEAR WARRANTY

Rival® warrants this product to be free from defects in materials or workmanship for one (1) year from date of original purchase. If you have a claim under this warranty please follow these procedures:

1) Within the first 45 days from date of original purchase, defective product should be returned to original place of purchase for replacement (with proof-of-purchase).

2) Within the first 12 months from date of purchase Rival will repair or replace (at no charge) the defective product if it is delivered freight prepaid during that period to an authorized service station. To obtain warranty service visit:

   www.rivalproducts.com

Or, you may write to Rival c/o The Holmes Group, attention: Consumer Returns, 32B Spur Drive, El Paso, TX 79906. Proof of purchase is required when requesting warranty service - SAVE YOUR SALES RECEIPT. This warranty is extended only to the original purchaser and does not apply to commercial use, unreasonable use, or to damage to the product not resulting from defect or malfunction while in the possession of the consumer. Rival disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product. Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state.

Rival disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product.