

Slow Cooker

No Peek Beef

SUBMITTED BY MICHELLE CHRISTOPHERSEN, WEST BEND

- 2 lbs. beef stew meat
- 1 package dry onion soup
- 1 can beefy mushroom soup
- 1 can white soda

Place all ingredients in a 3-quart slow cooker. Cook on low 8 to 10 hours (the longer the better because then it will be extra tender). Serve over mashed potatoes, egg noodles or rice—your choice.

Italian Beef

SUBMITTED BY JOE DIAMANTI, WEST BEND

- 1 envelope dry onion mix
- ½ tsp. garlic powder
- 1 tsp. dried basil
- ½ tsp. dried oregano
- ¼ tsp. paprika
- ¼ tsp. red pepper flakes
- 2 c. water
- 2 lb. rump roast

Combine soup mix and seasonings with water in a slow cooker. Add roast. Cook on low 8 to 10 hours or until the meat is tender but not dry. Allow meat to rest for 10 minutes before slicing. Top slices with cooking juices.

Slow-Cooked Cherry Pork Chops

SUBMITTED BY DARCEAL JORDAN, KEWASKUM

- 6 bone-in pork loin chops (¾-inch thick)
- ⅛ tsp. salt
- dash pepper
- 1 c. canned cherry pie filling
- 2 tsp. lemon juice
- ½ tsp. chicken bouillon granules
- ½ tsp. ground mace

In a skillet coated with nonstick cooking spray, brown pork chops over medium heat on both sides. Season with salt and pepper. In a slow cooker, combine pie filling, lemon juice, bouillon and mace. Add pork chops. Cook on low 3 to 4 hours or until meat is no longer pink. Yield: 6 servings.

Creamy Chicken Italiano

SUBMITTED BY LYNN BITAR, WEST BEND

- 4 boneless, skinless chicken breasts
- 1 envelope dry Zesty Italian salad dressing mix
- ¼ c. water
- 1 (8 oz.) pkg. cream cheese, softened
- 1 can cream of chicken soup, undiluted
- 1 (4 oz.) can mushroom stems and pieces, drained or fresh sliced mushrooms
- Noodles (optional)



Place chicken in slow cooker. Combine salad dressing mix, water and soup. Pour over chicken. Cut cream cheese into pieces, put on top and cover with mushrooms. Cover and cook on low for 4 hours. When finished, shred chicken, stir and serve over hot egg noodles.

Herbed Mushroom Round Steak

SUBMITTED BY TRICIA FREDERICKS, WEST BEND

- 2-3 lbs. round steak, ¾-inch thick
- 1 Tbs. oil
- 1 sliced onion
- 2 c. sliced fresh mushrooms
- 2 cans cream of mushroom soup
- ½ c. white cooking wine
- 1 tsp. oregano
- ½ tsp. thyme
- ½ tsp. pepper
- 3 c. hot, cooked noodles

Cut meat in serving portions; brown in oil in skillet. Layer onions, mushrooms and meat in slow cooker. Combine soup, wine and seasonings and pour on top. Cook on low 8 to 10 hours or high 4 to 5 hours. Serve over noodles.

Enter the recipe contest and you could win \$15 in groceries from the sponsor!

Email recipes to: ads@booster-ads.com

Joanie's Lasagna

SUBMITTED BY NANCY RODENKIRCH, KEWASKUM

- 1½ lbs. ground chuck, browned
- 2 (2 lb. 13 oz.) jars spaghetti sauce
- 1 tub ricotta cheese
- 2 c. Parmesan cheese, shredded
- 2 c. cheddar cheese, shredded
- 1 lb. lasagna noodles, uncooked

Mix meat and sauce. Mix ricotta and Parmesan. Alternate layers of sauce, noodles, cheese mixture, more sauce, shredded cheddar cheese. Keep alternating layers until slow cooker is full. Cook for at least 5 to 6 hours, covered, on medium to high heat.

Slow Cooker Chinese Pork

SUBMITTED BY AMANDA QUADE, WEST BEND

- 2 c. carrots, cut in 1-inch pieces
- 2 c. celery, cut in 1-inch pieces
- 1 med. red bell pepper, cut in 1-inch pieces
- 3 medium potatoes, cut in 1-inch pieces
- 2¼ lbs. pork tenderloin, cubed
- 1 bunch scallions, separate green and white
- 2½ c. chicken stock
- ¼ c. reduced sodium soy sauce
- 3 Tbs. tawny or port wine
- 4 garlic cloves, minced
- 1 Tbs. rice vinegar
- 2 tsp. Chinese chile-garlic sauce
- 4 tsp. brown sugar
- 2 Tbs. minced fresh ginger
- 1 tsp. aniseed
- 1 cinnamon stick

Line bottom of slow cooker with vegetables. Top with pork and scallion whites. In medium saucepan, add stock, soy sauce, wine, brown sugar, ginger, vinegar, chile-garlic sauce and garlic. Bring to a simmer. Pour over pork and vegetables. Add aniseed to stew. Nestle cinnamon stick into stew. Cover and cook 5½ to 6 hours on low. Discard cinnamon stick. Remove any visible fat from surface of stew. If sauce is too thin, use a water/flour mixture to thicken, stirring until slightly thickened. Garnish with scallion green. Makes 6 servings.

Crockpot Pumpkin Pudding

SUBMITTED BY SUE PERSHA, MAYVILLE

- 1 (15 oz.) can pumpkin puree
- 1 scant Tbs. pumpkin pie spice
- 2 tsp. vanilla
- 1 (12 oz.) can evaporated milk
- ¾ c. sugar
- ½ c. biscuit mix
- 2 Tbs. butter
- 2 eggs

Spray slow cooker crock with non-stick spray or lightly oil the inside. Combine all ingredients in a mixing bowl. Using an electric hand-held mixer at low to medium speed, beat ingredients together until smooth. Pour the mixture into the prepared crockpot. Cover and cook on Low 6 to 8 hours, or cook on High 3 to 4 hours. Spoon into cups and top with whipped topping or a lightly spiced whipped cream. Serves 6.

French Onion Beef for Sandwiches

SUBMITTED BY JOAN KINDBERG, JACKSON

- 2-3 lb. beef roast
- 10½ oz. can beef broth
- 10½ oz. can French onion soup
- 12 oz. beer

Place roast in crockpot. Pour in broth, soup, and beer. Cover and cook on Low for 7-8 hours. Shred beef with a fork and serve on crusty bread. Spoon on leftover sauce or use for dipping.

THESE RECIPES HAVE BEEN BROUGHT TO YOU BY

Rueben's
County Market

OLD TIME VALUE

1566 East Sumner Hartford Hilldale Plaza
 262-673-9055