

Bravetti
Professional
Gourmet Slow Cooker
Mijoteuse Pour Plats Gourmets

OWNER'S MANUAL
MANUEL D'UTILISATION
Modèle: KC272BN
120V - 60Hz - 345 Watts



USA: EURO-PRO Operating LLC
20000 15th Street
Palm Beach, FL 33411

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Scarborough, ON M1S 1S7

EURO-PRO X

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File Name: bravetti slow cooker kc272bn manual.pdf

Size: 4957 KB

Type: PDF, ePub, eBook

Category: Book

Uploaded: 29 May 2019, 19:21 PM

Rating: 4.6/5 from 815 votes.

Status: AVAILABLE

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Laurent, QC H4S 1A7 Tel. 1 800 7987398. When turned on for the first time, your new slow cooker may emit an odor for up to 10 minutes. You will hear the Do not use any other type of outlet. Page 4 Getting To Know Your Programmable Slow Cooker RECETTES. Before using your Programmable Slow Cooker with Buffet Server, remove any. Page 5 RECETTES Features of Your Programmable Slow Cooker. Crevettes epicees et Saucisse Jambalaya. IngredientsPage 6 OPERATING INSTRUCTIONS RECETTES. This appliance is for HOUSEHOLD Programming the Slow Cooker Ailes de poulet Teriyaki. USE ONLY and. Page 7 RECETTES OPERATING INSTRUCTIONS. Poulet Cacciatore Using Your Programmable Guide To Slow CookingPage 8 OPERATING INSTRUCTIONS RECETTES. Chili FootballPage 9 RECETTES BUFFET SERVER. Cidre de cerises epice How to Use the Buffet Server 9. Periodically check and if necessary. How to Clean your Buffet Server Caution Do NOT immerse the Comment nettoyer. Page 11 RECHAUD BUFFET COOKING RECIPESFall Football Chili NE PAS FAIRE 5. Placez le couvercle en verre sur. Page 14 COOKING RECIPES CONSIGNES D'UTILISATION. Teriyaki Chicken Wings Attention Si la marmite de cuisson Remarque Ces temps de cuissonFrench Onion Beef Cet appareil est concu pour USAGE 11. Ne pas rechauffer d'aliments dans. Page 17 CARACTERISTIQUES DE VOTRE MIJOTEUSE KC272BNPage 18 INSTRUCTIONS DE SECURITE IMPORTANTES APPRENEZ A CONNAITRE VOTRE MIJOTEUSE. Des precautions de securite de base doivent toujours etre respectees lorsque. Mijoteuse Pour Plats GourmetsPlattsburgh, NY 12901. Canada. Tel. 1 800 7987398EUROPRO Operating LLCSt. Laurent, QC H4S 1A7EUROPRO Operating LLC, 94 Main Mill Street, Door 16, Plattsburgh, N.Y., 12901. CANADA EUROPRO Operating LLC, 4400 Bois Franc, St Laurent, QC H4S 1A7. Cette garantie ne couvre pas l'usure normale desNous vous recommandons d'assurer le paquet carIndiquez surEn nous retournant cette carte, vous reconnaissez avoirNom du magasin. Adresse. Ville. Province. Code PostalReturn the appliance to EUROPRO.http://apoiotelecom.com/imagens/img_fckeditor/craftsman-garage-opener-manual-pdf.xml

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Operating LLC for examination andAlways use pot holders when movingCooker.Use the removable ceramic pot.On surfacesThis 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 aDo not modify the plug in any way.Before using your Programmable Slow Cooker with Buffet Server, remove anyWhen turned on for theThis is due toThe odor is safeDirectives. Couper le boeuf en 6 portions. Disposer en couches le boeuf, les champignons et les. Verser la soupe sur lesCroustade chaude aux pommesBuffet Pan Holder. Plastic Storage Lids x2. Buffet Pans x2. Ceramic Pot. Glass LidPower "On" Light. LCD Display. Time Decrease Button. Time Increase Button. Settings Selector Button. Start Stop ButtonDirectivesTechnical Specifications. Voltage. PowerDirectives. Ajouter les autresDirectives. Saupoudrer chaque portion de fromage.When you first plug in the unit,These lights will also flash, until theThe unit will start cooking when thisPressing this button will increasePressing this button willHigh, Medium, Low or Warm.USE ONLY and may be plugged intoDo not use any other type of outlet. Programming the Slow CookerThe temperature level indicatorIf no inputsThe slow cooker will then turn offIf you wish to restart the cookingOnce this time has passed, it willUsing Your Programmable. Intelligent Gourmet Slow CookerPrior to first use, clean the applianceAC outlet.The ceramic pot cannot withstand the shock of suddenAlways use protective paddingCaution Be careful

when addingNever add cold liquids as this mightAlways warm the liquids beforeCoupez et jetez les bouts d'ailes.Remuer les ailes de poulet. Ailes de poulet Buffalo avec Trempette au fromageDirectives. Couper et jeter les bouts d'ailes. Rincer le poulet etDirectives. Placer les poitrines deUsing Your Programmable. Slow Cooker. Poulet CacciatoreDirectives.http://davidfauquemberg.com/home/fauquemb/david/bbdg_site/userfiles/crafts-man-garage-opener-owner-s-manual.xml

Disposer lesYour favorite traditional recipes can beYou can serve the meal in theNote The glass lid and the ceramicWarning If the ceramic pot has beenAlways allow the ceramic pot to comeNote The temperature level indicatorTraditional Recipe. TimeSlow Cooker. Recipe TimeTimes can vary depending onAll food should be cooked with theLiquid Amounts. When food is cooking in your slowTo compensate this, it is advisable toIn the morning,Stirring Food. Little or no stirring is required whenWhen using the high setting, stirringBasic Cooking Time Guide. Heat. SettingChicken. Low. HighRoastStewVegetable. SoupNote The cooking times given aboveStirring is not normally needed whenSlow cooking retains most of theThe slow cooker should be at leastIf cooking soups or stews, leave aDO NOT'sDirectives. Cuire pendant 7 heures 15DO's. Tips for Slow CookingDirectives. Saupoudrer la farine, le sel et leBien remuer avant de servir.Warning Do not use the buffet pansDirectives. Servir directement de laDirectivesCaution Use oven mitts to removeHint Try using a wooden spoon toThese are onlyNote NEVER add water directly inPreheat on highNote Using hot not boiling water inCaution NEVER add cold water to aCaution Always open the coverCaution Never carry the buffetWarning Buffet pans and holderFor Best Results Using Buffet. Pans. Caution Internal temperature ofImportant Do not place plasticDirectivesCaution Buffet server is very hot. Handle carefully.Caution ALWAYS allow water and slowALWAYS allow water to cool beforeNever use abrasive cleansers or metalEscaping steam will be hot and canCarefully.Caution Make sure unit is unpluggedRinse in warm water, then dry.Laissez tremper la marmite enN'immergez PAS l'appareil dansAttention Assurezvous queAttention Utilisez des mouflesN'utilisez les bacs que pourLes bacs et le support du buffet NE. En remplissant les bacs d'aliments. Si les aliments sont trop secs,Important Ne pas placer lesHot Spiced Cherry Cider. IngredientsDirections.

Mix together the apple cider and cinnamon sticks in the Slow cooker. Heat on High for. Keep on High 1 more hour andTurn to Low to keep warm. Serve directly from the Slow. Cooker. Warm Spinach Artichoke Dip. In a food processor, process the cream cheese, cream, Parmesan cheese and garlicAdd the spinach and process until thoroughly mixed. Add the artichokes and process until coarsely chopped. Spoon the mixture in to the. Slow Cooker. Cover and cook on High for 1 to 1.5 hours until hot in the center. Sprinkle the top evenly with Monterey Jack cheese and spoon the salsa in a ringCover and continue heating on High 15Traditional Baked Beans. Attention Les bacs du buffet et le. IngredientsPour obtenir de meilleursDirections. Mix all ingredients. Cover and cook on low heat setting 4 to 5 hours or high heatIngredientsDirections. Cook beef in a large skillet over medium heat, stirring to crumble the beef until it isMix ingredients and cover with glass lid. Cook for 7 hours 15Stir in remaining beefCover and cook for one more hour. Top with sour cream, green onions and cheese if desired. Classic Beef Stew. IngredientsWorcestershire sauceDirections. Brown beef in a large skillet over medium heat, stirring until all sides are brown. AddStir thoroughly before serving.Remarque Utiliser de l'eau chaudeAttention NE JAMAIS ajouter de l'eauAttention Toujours soulever le. Attention Ne jamais transporter lesRemarque Utiliser de l'eau chaudeAttention NE JAMAIS ajouter de l'eauAttention Toujours soulever le. Attention Ne jamais transporter lesAvertissement Ne pas utiliser lesRemarque NE JAMAIS ajouterTOUJOURS utiliser la marmite enBas. Poulet 34 lbPar exemple, ne pas plonger dansIngredientsDirections. Layer onions on the bottom of the ceramic pot. Place the chicken breasts on top of theCover with glass lidBarbecued Ribs. Spray inside of slow cooker with cooking spray. Remove inner skin from ribs. MixCut ribs intoPour cola over ribs. Cover andRemove ribs from slow cooker. Drain and discard liquid.

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Pour barbecue sauce into shallow bowl. Dip ribs into sauce. Place ribs in slow cooker. Pour any remaining sauce over ribs. Cover and cook on low
IngredientsDirections. Rinse the chicken and pat dry. Cut off and discard wing tips. Cut each wing at the jointPlace the wing parts on a broiler pan. Broil 4 to 5 inches fromTransfer toMix together the onion, soy sauce, brown sugar, ginger, garlic, and cooking sherry in aCover; cook on Low for 5 to 6 hours or on High forBuffalo Wings with Blue Cheese Dip. Cut each wing into 2 sections. Rinse chicken; pat dry. Place chicken on the unheated rack of a broiler pan. Broil 45 inches from the heat forTransfer chickenCombine chili sauce and hot pepper sauce and pour over chicken wings. Cover; cookServe Buffalo wings with. Ranch or Blue Cheese.Remarque Ces temps de cuisson. Guide de la cuisson lente. Lorsque les aliments cuisent dans votreLes temps dePermettre un temps suffisant deIl est PresqueConsultez le guide cidessous pour les. Temps RecetteTemps RecetteRemuer les alimentsRemarque Le couvercle de verre etSoyez prudent. Utilisez des moufles isolantes ouUtilisation de cotre mijoteuseDirections. Brown sausage in large skillet over medium heat, stirring until it has browned evenly. Add sausage to ceramic pot. Add the rest of the ingredients except the shrimp to theCover and cook on Low setting for 8 hours or on HighVegetable Minestrone. IngredientsShredded Parmesan cheese, if desired. Directions. Mix all ingredients except pasta and cheese in slow cooker. Cover and cook on lowStir in pasta. Cover and cookSprinkle each servingIngredientsDirections. Cut the beef into 6 serving size pieces. Layer half of the beef, mushrooms and onionPour soup over ingredients in slow cooker. Cover and cook on Low setting for 8 to 10 hours or until beef is tender and no longerBefore serving, in medium bowl, combine stuffing mix, contents of seasoning packet. Place stuffing on top of contents in slow cooker. Increase heat setting to High.

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CoverSprinkle with cheese. CoverWarm Apple Crisp. Place the apples in the bottom of the ceramic pot. In a mixing bowl, combine the breadCover and cook on LowUtilisez toujours un sous plat deAttention Faites preuve deNe jamais ajouter de liquides froidsToujours chauffer les liquides avantUtilisation de votre mijoteuseNettoyez soigneusement l'appareilConfiguration de la mijoteuseIf your appliance fails to operate properly while in use under normal household conditions within theCANADA EUROPRO Operating LLC, 4400 Bois Franc, St. Laurent, QC, H4S 1A7. If the appliance is found to be defective in material or workmanship, EUROPRO Operating LLC willThe liability of EUROPRO Operating LLC is limited solely to the cost of the repair or replacementThis warranty does not cover normal wear of parts and does not apply toThis limited warranty doesThe responsibility of EUROPRO Operating LLC if any, is limited to theIn no event is. EUROPRO Operating LLC liable for incidental or consequential damages of any natureThis warranty gives you specific legal rights, and you may also have other rights which vary fromEn appuyant sur ce bouton, le modeEn appuyant sur ce bouton, leWe recommend you insure the package as damage inMark the outside of your package "ATTENTION. CUSTOMER SERVICE". We are constantly striving to improve our products, therefore theRETURN TO EUROPRO OPERATING LLC, 4400 Bois Franc, St. Laurent, QC, H4S 1A7Date purchased. Name of store. Owner's name. Address. City. Postal Code. Printed in ChinaVotre nouvelle mijoteuseSupport de bacs de buffetBacs de buffet x2. Couvercle en verreSi elle ne s'adapte toujours pas, contactez un. N'essayez pas de modifier la prise,Alimentation 340 WattsOval User Manual. Login to post I need to know the psi for the bravetti intelligent electronic pressure cooker, model PC107B. I cant find this information anywhere.

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I am having the same problem with my Bravetti Pro its far from Pro it should be called Bravetti Amateur I tried cooking a small ham with cut up potatoes recently, and after 11 hours cooking at the medium setting, the potatoes were not cooked. I got this thing as a gift about a year ago, and

although I've only used it a few times, it never seems to cook properly. Mine was purchased at Canadian Tire and although I don't have a receipt, I think I'll try to take it back. Good luck with yours! TomThey basically told me I was lying because I said it seems to cook other things I have tried to cook but it won't seem to cook potatoes. One of the worst customer service experiences I have ever had. Definitely getting rid of mine and staying away from ALL Bravetti and Europro items from now on! Where can I get this information I purchased it from either QVC or HSN some years ago. There is no other info stamped on the pot. When it is hot I am deeply afraid to move it. Answer questions, earn points and help others. Create one here. CrockPot 3.5 Qt Slow Cooker, White, CrockPot Manual 7 Qt Oval Slow Cooker, Black, Slow Cooker Pot with Party up to 9 people Stainless Steel, Instant Pot DUO80 38 Qt 7in1 Multi Use Programmable, Bravetti 4 QT.. Model KC241B Bravetti KC241B Pdf User Manuals. View online or download Bravetti KC241B Owners Manual. 4 Qt. Oval Slow Cooker. 120V., 60Hz., 225 Watts. KC241B read user manual online or download in PDF format. Rind rice cookers, deep fryers, from GE, Panasonic, May 4, 2011 User Manual Bravetti KC241B to the manual. Bravetti KC241B Microsoft REV 0603D Reader User Manual To The 1c6f5b70 9d85 4 Qt. Oval Slow Cooker. Bravetti Slow Cooker Kc241b User Manual Download as PDF File .pdf, Text File .txt or view presentation slides online. EuroPro Bravetti 4 quart crockpot Slow Cooker I bought a Bravetti Gourmet Slow Cooker. There were no directions or instructions in the box. Can anyone give me the specifics. I have figured 5.

5Quart Programmable Slow Cooker OWNERS MANUAL Model KC274H 120V., 60Hz., 270 Watts CAUTION. Bravetti Cooktop KC241B User manual. Post subject FS Bravetti Slow Cooker. Post Posted Sat Bravetti 4 Quart Slow Cooker Model No. Image Oct 3, 2011 I have searched high and low for this manual for a good hour now, it is nowhere I need to know the cooking temperatures for this slow cooker. Creators are allowed to post content they produce to the platform, so long as they comply with our policies. United Kingdom. Company number 10637289. Based on the radius, a new location list is generated for you to choose from. In great condition. Have not been used very much. I am selling it because I have another slow cooker. Pick up would be around the Toronto Island Ferry Docks. Specification 4quart capacity. 3settings including keep warm. Glass lid shows cooking progress. Removable stoneware liner for easy serving and cleaning. Even, wraparound heat distribution. Portable with easy grip, cool touch handles. Professionallook stainless steel exterior. Friend is moving and doesn't want to bring it along. Was given as a gift from family member but we have never used it. Older Bravetti slow cooker. model KC 241B. Works. Note lettering on front has disappeared over the years. Used a total of 5 times. In very good used condition. Oval slow cooker with little slow cooker New never used Simply taken out of the box and put back. Please evaluate accordingly. I can provide more pictures if desired. Thanks for looking. If your appliance fails to operate properly while in use under normal household NY 12901. If the appliance is found to be defective in material or workmanship, EUROPRO Operating LLC will repair or replace it free of charge. Proof of purchase date and. The liability of EUROPRO Operating LLC is limited solely to the cost of the repair or This warranty does not cover normal wear of This warranty is extended to the original purchaser of the unit and excludes all other.

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The responsibility of EUROPRO Operating LLC if Some states do not permit the This warranty gives you specific legal rights, and you may also have other rights which Be sure to include We recommend Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are The registration will enable us to contact you in the unlikely event of a product safety RETURN TO EUROPRO OPERATING LLC 94 Main Mill Street, Door 16, Plattsburgh, NY 12901 Date purchased. Printed in China. State. Zip Code. EUROPRO Operating LLC Plattsburgh, NY 12901. Tel. 1 800 7987398 Read all instructions before using your. Do not touch hot surfaces. Always use Close

supervision is necessary when anyTo protect against electric shock, do notDo not let cord hang over edge of table orDo not operate appliance with damagedEUROPRO Operating LLC forUnplug appliance from outlet when not inAllow to coolDo not place on or near a hot gas orThe use of accessory attachments notNever place ceramic directly on a heatedTo disconnect, turn the control knob to. OFF, then remove the plug. Always holdExtreme caution must be used whenThe glass lid and ceramic pot are fragile. Handle them with care. Never put cold water in a heated ceramicNever cook directly in metal housing. UseThis unit has a short power supply cord to ReduceAn extension cord mayWARNING To reduce the risk of electric shock, this appliance has a polarized plugThis plug will fit in a polarized outlet only one way. If it still does not fit, contact aDo not modify the plug in any way.IngredientsDirections. Mix all ingredients. Cover and cook on low heat setting 4 to 5 hours or high heatClassic Rice Pudding. Mix all ingredients except sugar andBarbecued Ribs. Remove inner skin from ribs. Mix brownCut ribs into 4inchPour cola over ribs. Cover and cook onRemove ribs from slow cooker. Drain andDip ribs into sauce. Place ribs inCover and cook on low heat setting 1Directions.

Broil 4 to 5 inches from theTransfer to theMix together the onion, soy sauce, brown sugar, ginger, garlic, and cooking sherry in aCover; cook on Low for 5 to 6 hours or on High for 2IngredientsShredded Parmesan cheese, if desired. Cover and cook on lowStir in pasta. Cover and cook onSprinkle each serving withTechnical Specifications. PowerBefore 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,Rinse and dry thoroughly. Do not immerse metal housing in water. Plug cord into a 120 volt AC outlet. Always cook with the cover on and the ceramic pot in position. Remember thatWhen cooking a meat and vegetable combination, place the meat in theUnplug the slow cooker when cooking is complete. Before cleaning, allowThe ceramic pot cannot withstand the shock of sudden temperatureDo not use frozen meat or poultry in a slow cooker. Thaw any meat orCAUTION Be careful when adding additional liquids to ceramic pot Never add cold liquids as this might cause the ceramic pot toSetting the Temperature. The slow cooker has been developed with a wraparound side element concealed inAs a result of the wraparound element, food will not stick toLOW The low heat setting gently simmers food for an extended period of timeNo stirring is required when using this setting. IdealHI The high heat setting is used when baking or cooking dried beans and will cookKEEP WARM The keep warm setting is for holding the. HiOff. KeepWarmWARNING Do Not Cook on Keep Warm Setting.Hot Spiced Cherry Cider. Mix together the apple cider and cinnamon sticks in the Slow cooker. Heat on. Keep on High 1 moreTurn to Low to keep warm. Serve directly fromHot Cheese Dip. In a small skillet, melt the butter and saute the celery, onion and mushrooms. StirCover; cook on High, stirring about every 15 minutes until the cheese is melted. Turn to Low for about 2 to 4 hours or until ready to serve.

Serve with corn chips,Spinach Artichoke Dip. In a food processor, process the cream cheese, cream, Parmesan cheese andAdd the spinach and process untilCover and cook on High for 1 to 1.5 hours untilCover and continueRinse and dry thoroughly.Remove by lightly scrubbing with a nylonHowever care should be taken not to chip or crack the ceramic pot orDo NOT immerse inUsing Your Slow CookerIt is not necessary to stir theRemember there is steamExercise caution to avoid burns. Use a cloth or pot holderYou can serve theRemoving Cover and Ceramic Pot. Note The glass cover and the ceramic pot are hot. Use a cloth orGuide to Slow Cooking. Always allow sufficient time for the food to cook. It is almost impossible toAdapting Cooking Times. Your favorite traditional recipes can be adapted easily by halving the amount ofSee the guide below forTraditional Recipe Time. Slow Cooker Recipe TimeNote These times are approximate. Times can vary depending on ingredientsAll food should be cooked with the glass lid in place. Each time the lid is lifted,Cooking times should thus beLiquid Amounts. When food is cooking in your slow cooker, very little moisture boils away. ToHowever, if after cooking, the liquid content is excessive, remove the lid andStirring Food. Little or no stirring is required when using the low or keep warm setting. whenBasic Cooking Time Guide.

Heat setting. However, if cooking a recipe that results in a slow cook, you can also prepare the recipe the morning, simply place the ceramic pot in the slow cooker. Do not use frozen meat or poultry before slow cooking. DO'S DO NOT'S. Always defrost them first. Sure, we rely on it for comforting soups and stews, fork-tender roasts and red sauce that has that simmered all-day flavor, but it can do so much more. Find out what else you can make — from fluffy, no-rise bread to fruity peach cobbler. If you like a thicker sauce, simply add cornstarch at the end and cook a little longer.

Chicken thighs are best here, as they're less expensive than breasts and tend to not dry out. If you like, skip the noodles and stir in your favorite cooked grain at the end. Sliders, served! Use a slow cooker to cook potatoes and seasonings, then add the corn, shrimp and sausage to cook in the flavorful broth at the end. While it's an extra step, crisping up the shredded meat in a skillet before serving adds extra flavor and creates the crunchy bits that are typical of carnitas. And don't skip the pickled red onions. They complement the richness of the pork. Prepare this simple creamed corn ahead of time and let the slow cooker work its magic while you cook the main dish. In this easy recipe, the seasoning paste transforms into a savory dipping sauce. Slather it on the ribs and pop them on the grill just before serving for a final char. The sweet potatoes cook up perfectly tender and the brown sugar-orange juice mixture thickens up to become the sweetest and most delicious glaze — for almost no work at all! Try this healthier and oh-so-easy to prepare version. The flavor of leeks, ginger and garlic sing when paired with bok choy and tender beef. No charcoal needed! The other surprising part is there's no need to let it rise. You can go directly from making the dough to baking with no waiting around. Magic. Brimming with chicken, beans, sweet corn, peppers and spices, it's best served with a dollop of sour cream, extra cheese and cilantro, plus warm corn tortillas on the side. The combination of chiles, chocolate and fragrant spices give the chicken so much flavor that you'll wonder why you ever ordered Mexican take out! Layer peanuts, sweet chocolate squares, semisweet chocolate chips and white almond bark before slow cooking into a creamy mixture that can be dropped into cupcake liners for a handheld treat. If you have a hot piece of meat, you have to put it in a warmed-up slow cooker so you don't crack the sleeve.

It cooks the ribs — while simultaneously making a sweet sauce that you can glaze them in. Italian sausage, smoky tomatoes and Parmesan rind create a rich broth without complicating the shopping list. The sauce is a guaranteed kid-pleaser. Rich, sweet and low on spice and tang. Make a couple of batches to keep in the freezer for busy weeks when you know you'll have limited time for meal prep. Just put everything into the slow cooker and 4 hours later, it's time to eat. Add some toasted, chopped pecans for a little Southern flair. A quick trip under the broiler gives them a crispy char, just like at your favorite wing joint. Store the butter and use on hot biscuits, toast or scones. Searing the meat and coating it with a fresh herb paste gives this roast a good head start. A little rest and some fresh parsley and egg noodles ensures a great finish. Serve with roasted or mashed potatoes if that's what your crowd likes. This great weeknight meal takes less than 15 minutes to prep. The slow cooker does the rest. Even though the caraway is optional, we recommend giving it a try — it's a simple way to add something special to a classic. For extra char, we finished these ribs under the broiler. Canned tomatoes, chicken broth, chipotle peppers and loads of spices create the soup's base, which is brimming with chicken and black beans. Tender, meaty brisket is right at home on top of a crisp corn shell — along with some shredded lettuce, avocado, cheese and salsa, of course! Hoisin sauce, sambal oelek, and Chinese 5-spice powder work together to give this simple, slow-cooked dish a bold, balanced flavor. We rub it in spices and prop it up on canning lids, suspending it above the juices for a roasted effect right in the slow cooker. Piercing the skin on the bottom lets excess juices run out, allowing for even and gentle cooking. A simple homemade barbecue sauce comes together in mere minutes, perfect for slathering all over.

When the meat is ready, layer it with Swiss, ham, pickles and onions. That gives you plenty of time to make the sauce and prep the toppings. Just pop a few ingredients into your slow cooker the night

before and wake up to a big batch of sweet, creamy oatmeal. We line the insert with a double layer of foil to prevent burning around the edges. Stir frozen corn, cream cheese, pimentos, jalapenos, garlic and a little chili powder together, then let the slow cooker do all the work. If you slowcook a 4pound roast, you'll have enough shredded beef to save half for another day. Cook once, eat twice — what's not to love about that Some drink it for nourishment and others use it as a replacement for their morning coffee. Whatever your reason for liking bone broth, a slow cooker makes it easy to cookand eliminates the need to simmer a pot over an open flame for 12 plus hours. Enjoy it plain, or try a few of our triedandtested flavor additions to customize and brighten your cup. Either way, you cant go wrong with this recipe. This version of Swedish meatballs is an hors doeuvre you can make and serve in the same pot. Crumbled gingerbread cookies. Slowcook the beef for hours to maximize flavor and tenderness. We suggest serving the chili with tortilla chips, but it would also be great with cornbread. By adding spices that include chile powder, cocoa powder and Chinese fivespice powder to a slow cooker, youll have a moleinspired sauce without the fuss. Dried apples and thyme infuse the meat while its braising, resulting in deeply flavored pork thats fallofthebone tender. Depending on which you get, your corned beef may be tender and sliceable flat cut or very tender and falling apart point cut. If your meat isnt labeled, speak with the butcher about which variety your grocery store stocks. It takes almost no time to prep and gives you the excuse to use your slow cooker for something sweet. The recipes final step is stirring in a little cream for a swirl of added richness.

Keep a batch of this hearty chili in in the freezer for easy weeknight meals or game day entertaining. It adds to the depth of flavor and turns the soup golden yellow. Be generous with the cheese! This version showcases tomatoes in three different ways for a rich, familiar flavor. Be sure to use large baking apples such as Rome or Golden Delicious — theyll have just the right tenderness. Enjoy leftovers for breakfast the next day with a dollop of Greek yogurt. You just toss everything in the slow cooker and let it go. But be sure to leave the chili powder until the end; this ensures that the spices remain bright and vibrant rather than dull and bitter. Use up those sweet potatoes, butternut squash and mushrooms, and bathe them in this gorgeous Southeast Asianinspired broth of coconut milk and sambal oelek. Just before serving, whip up a quick cilantro sauce for an added note of brightness. The slowcooking process tenderizes the beans while deepening all the dark barbecue flavors. The slowcooked beef melts in your mouth, and the fresh spritz of cilantro and lime at the end balances everything out. With just a little bit of prep work you can sit back and relax while the slow cooker does the hard work for you. The triedandtrue slow cooker is a freestanding cooking appliance that allows food to be cooked at a low and steady temperature, similar to braising in an oven. It requires at least a little bit of liquid to prevent the bottom from burning, although most slow cooked foods are more liquidy like a soup, stew, or chili. Slow cookers are great for meal prepping with healthy slow cooker recipes and handsoff cooking, especially around the holidays. They require a little planning ahead, but there's something beautiful about setting it, forgetting it and coming home to a warm, homecooked meal. When you want to cook low and slow, choose a toptested slow cooker from the Good Housekeeping Institute Kitchen Appliances and Technology Lab.

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