

better homes and gardens slow cooker recipes

Better Homes and Gardens slow cooker recipes have gained immense popularity among home cooks for their convenience, flavor, and ability to create hearty meals with minimal effort. Slow cookers, also known as crockpots, have revolutionized meal preparation, allowing busy individuals and families to enjoy delicious home-cooked dishes without spending hours in the kitchen. This article will explore the benefits of slow cooking, provide tips for maximizing your slow cooker experience, and share a selection of delectable recipes that embody the essence of Better Homes and Gardens culinary philosophy.

The Benefits of Slow Cooking

Slow cooking offers numerous advantages that make it an appealing choice for many households. Here are some key benefits:

- **Time-Saving:** Slow cookers allow you to prepare meals in advance. Simply add the ingredients in the morning, set the timer, and come home to a warm meal.
- **Enhanced Flavors:** The slow cooking process allows flavors to meld together beautifully, resulting in rich and savory dishes.
- **Tender Results:** Tough cuts of meat become tender and juicy when cooked low and slow, making them perfect for stews and roasts.
- **Energy Efficient:** Slow cookers use less energy compared to traditional ovens, making them a more eco-friendly option for meal preparation.
- **Versatility:** From soups and stews to desserts and side dishes, slow cookers can be used for a wide variety of recipes.

Tips for Maximizing Your Slow Cooker Experience

To get the most out of your slow cooker, consider the following tips:

1. Layer Ingredients Wisely

When placing ingredients in your slow cooker, it's essential to layer them correctly. Start with denser vegetables like potatoes and carrots at the bottom, followed by meats, and then lighter ingredients such as tomatoes and spices on top. This ensures even cooking and

prevents burning.

2. Use the Right Cut of Meat

For the best results, choose tougher cuts of meat for slow cooking. Cuts like chuck roast, pork shoulder, or chicken thighs work well, as they benefit from the long cooking time that breaks down connective tissues, resulting in tender meat.

3. Don't Overfill Your Slow Cooker

While it may be tempting to fill your slow cooker to the brim, it's best to fill it no more than two-thirds full. This allows for proper heat circulation and prevents spills during cooking.

4. Avoid Lifting the Lid

Every time you lift the lid, you release heat and extend cooking time. Try to resist the urge to peek and only check your dish when necessary.

5. Add Dairy Last

If your recipe includes dairy products like cheese or cream, add them during the last 30 minutes of cooking. This prevents curdling and ensures a creamy texture.

Delicious Better Homes and Gardens Slow Cooker Recipes

Now that we understand the advantages and best practices for slow cooking, let's dive into some mouth-watering recipes that are perfect for any occasion.

1. Classic Beef Stew

This hearty beef stew is a comforting classic that warms you from the inside out.

Ingredients:

- 2 pounds beef chuck, cut into 1-inch pieces
- 4 carrots, sliced
- 4 potatoes, diced
- 1 onion, chopped
- 3 cloves garlic, minced
- 4 cups beef broth
- 2 tablespoons tomato paste
- 1 teaspoon dried thyme
- Salt and pepper to taste

Instructions:

1. Place the beef, carrots, potatoes, onion, and garlic in the slow cooker.
2. In a separate bowl, mix the beef broth, tomato paste, thyme, salt, and pepper.
3. Pour the broth mixture over the ingredients in the slow cooker.
4. Cover and cook on low for 8 hours or high for 4 hours.
5. Serve hot, garnished with fresh parsley if desired.

2. Creamy Chicken and Rice

This creamy dish is perfect for busy weeknights and is sure to please the entire family.

Ingredients:

- 4 boneless, skinless chicken breasts
- 1 cup long-grain white rice
- 1 can (10.5 oz) cream of chicken soup
- 2 cups chicken broth
- 1 cup frozen peas and carrots
- 1 teaspoon garlic powder
- Salt and pepper to taste

Instructions:

1. Place the chicken breasts at the bottom of the slow cooker.
2. Sprinkle the rice over the chicken, then add the cream of chicken soup and chicken broth.
3. Add the frozen peas and carrots, garlic powder, salt, and pepper.
4. Cover and cook on low for 6 to 8 hours or high for 3 to 4 hours, until the chicken is cooked through.
5. Shred the chicken in the slow cooker and stir to combine before serving.

3. Vegetarian Chili

This flavorful vegetarian chili is packed with protein and perfect for meatless meals.

Ingredients:

- 1 can (15 oz) black beans, drained and rinsed
- 1 can (15 oz) kidney beans, drained and rinsed
- 1 can (15 oz) corn, drained
- 1 can (28 oz) diced tomatoes
- 1 bell pepper, chopped
- 1 onion, chopped
- 2 cloves garlic, minced
- 2 tablespoons chili powder
- 1 teaspoon cumin
- Salt and pepper to taste

Instructions:

1. Combine all ingredients in the slow cooker.
2. Stir well to combine and season with salt and pepper.
3. Cover and cook on low for 6 to 8 hours or high for 3 to 4 hours.

4. Serve hot, topped with avocado or cheese if desired.

4. Slow Cooker Apple Crisp

End your meal on a sweet note with this easy and delicious dessert.

Ingredients:

- 6 cups sliced apples (Granny Smith or Honeycrisp)
- 1 cup brown sugar
- 1 cup rolled oats
- 1/2 cup all-purpose flour
- 1 teaspoon cinnamon
- 1/2 cup butter, melted

Instructions:

1. In a bowl, mix the sliced apples with 1/2 cup of brown sugar and cinnamon. Place in the slow cooker.
2. In another bowl, combine the remaining brown sugar, oats, flour, and melted butter until crumbly.
3. Spread the oat mixture over the apples.
4. Cover and cook on low for 4 hours or high for 2 hours.
5. Serve warm with vanilla ice cream.

Conclusion

Better Homes and Gardens slow cooker recipes provide a delightful way to enjoy home-cooked meals with ease and flexibility. By understanding the benefits and techniques of slow cooking, you can create a wide array of dishes that cater to every taste and occasion. Whether you're preparing a savory beef stew or a sweet apple crisp, your slow cooker can become an invaluable ally in the kitchen. Embrace the art of slow cooking and savor the flavors that develop with each simmering hour. Happy cooking!

Frequently Asked Questions

What are some popular slow cooker recipes featured in Better Homes and Gardens?

Better Homes and Gardens features a variety of popular slow cooker recipes, including classic beef stew, creamy chicken and rice, vegetable chili, and hearty pulled pork.

How can I make my slow cooker recipes healthier using Better Homes and Gardens tips?

You can make your slow cooker recipes healthier by using lean meats, adding more

vegetables, substituting cream with low-fat alternatives, and using whole grains instead of refined carbs.

Are there vegetarian slow cooker recipes available in Better Homes and Gardens?

Yes, Better Homes and Gardens offers a selection of vegetarian slow cooker recipes, such as lentil soup, ratatouille, and quinoa stuffed peppers, perfect for plant-based diets.

What are some time-saving tips for preparing Better Homes and Gardens slow cooker meals?

Time-saving tips include prepping ingredients the night before, using frozen vegetables, and choosing recipes that allow for overnight cooking to have meals ready by morning.

Can I find dessert recipes for the slow cooker in Better Homes and Gardens?

Absolutely! Better Homes and Gardens includes dessert recipes for the slow cooker, such as chocolate lava cake, rice pudding, and bread pudding, for easy and delicious sweet treats.

How do I adjust cooking times for different slow cooker sizes according to Better Homes and Gardens?

To adjust cooking times, refer to Better Homes and Gardens guidelines: for smaller slow cookers, increase cooking time by about 15-30 minutes, and for larger ones, decrease it slightly.

What are some essential tips for beginners using Better Homes and Gardens slow cooker recipes?

Beginners should start by reading the recipe thoroughly, layering ingredients properly, avoiding the temptation to lift the lid frequently, and following the recommended cooking times for best results.

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