



SMART-POT™ Programmable

The Original and America's #1 Brand of Slow Cookers

Crock-Pot®

Stoneware Slow Cooker

For use with 4, 4½, 5, 5½, 6, and 6½ quart round and oval Smart-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 liquids. 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. Unplug from outlet when not in use and before cleaning. Allow unit 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. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.

14. To disconnect, press the OFF button, then remove plug from wall outlet.

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.

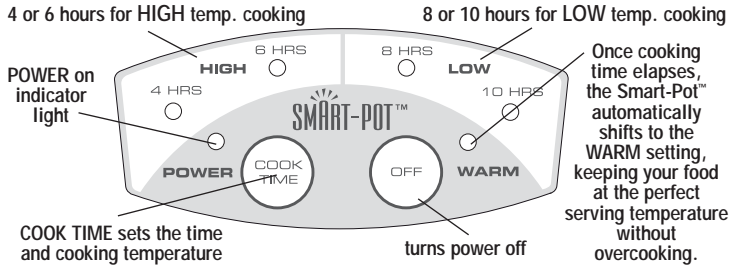
HOW TO USE YOUR SMART-POT™

1. Always cook with the lid on, for the recommended time.
2. Follow recommended cooking times.
3. Do not use the slow cooker stoneware for storage of foods.
4. Do not reheat foods in your Crock-Pot® slow cooker.
5. Do not set heated unit filled with food on a finished wood table.
6. Unplug when cooking is done and before cleaning.
7. Removable stoneware is ovenproof and microwave safe. Do not use removable stoneware on gas or electric burner or under broiler.

CAUTION: Always place protective padding under stoneware before setting on table or countertop.

NOTE: Do not cook or reheat foods on the Warm Setting.

HOW TO PROGRAM YOUR SMART-POT™



NOTE: To reduce the risk of electric shock, cook only in removable stoneware.

1. Place food in stoneware according to recipe.
2. Plug in Smart-Pot™ slow cooker. The Power light will begin to flash indicating that the unit is plugged in, but not turned on.

HOW TO PROGRAM YOUR SMART-POT™ (CONT.)

3. Push the Cook Time button to scroll through the timed cooking options. Push once and the 4 hour light will illuminate, twice and the 6 hour light will come on, etc. Select the time based on the length of time indicated in the recipe. Two time options are usually given. The 4 and 6 hour settings are the **HIGH** temperature setting and may be used when you want your food done quicker. The 8 and 10 hour settings correspond to the **LOW** temperature setting and is used for all day cooking. In addition your Smart-Pot™ can be set to the Warm Setting by scrolling through the timed cooking options until the warm light illuminates.

NOTE: The Warm setting is for keeping already hot food warm. Do not use the warm setting to cook or reheat food.

4. When the cooking time is completed, the Smart-Pot™ slow cooker will automatically shift to the Warm setting and the Warm light will come on. NOTE: We do not recommend using the Warm setting for more than 4 hours.
5. To turn the Smart-Pot™ off push the OFF button. Unplug unit from the wall outlet.
6. For other recipes that give a range of times, select the time closest to the setting on your Smart-Pot™. For instance a recipe calling for cooking time of 7 to 9 hours on LOW, set your Smart-Pot™ to 8 hours.

NOTE: If power goes off then power light will blink and settings must be reset. If cook time is changed before the cycle is complete the time will reset to the new setting.

HOW TO CLEAN YOUR SMART-POT™

Unplug unit. CAUTION: Never submerge heating unit in water or other liquid.

- **GLASS:** the lids may be washed in the dishwasher.

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.

HINTS

- 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.
- 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% ounce can of soup plus 4 ounces of water for a 14½ ounce can of tomatoes OR ½ cup beef or chicken broth for ½ cup of wine.)
- Beans must be softened *completely* before combining with sugar and/or acid foods (NOTE: Sugar and acid have a hardening effect on beans and will prevent softening). 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 1½ 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.

QUESTIONS AND ANSWERS

Q *“What if the food isn’t done after cooking the amount of time recommended in the recipe?”*

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 in the Smart-Pot™ due to the extended cooking times. If this happens, simply reset the cooking time to the 4 hour setting and allow to continue cooking for an additional 1 to 2 hours or until doneness is achieved.

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

A Cook with the cover on. The Crock-Pot® 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 ½ cup flour or cornstarch to ½ cup water or 4 tablespoons melted butter. Pour mixture into liquid in stoneware and stir well. Press “Cook Time” button to switch to **HIGH** and when it comes to a boil (about 15 minutes), it’s ready.

QUESTIONS AND ANSWERS (CONT.)

Q *“Can I cook a roast without adding water?”*

A Yes – if cooked on **LOW** setting. 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.

IMPORTANT TIPS

LOW-FAT RECIPES

- Health professionals recommend that you get no more than **30% of your total DAILY calories from fat.**

4 ½ AND 5 QUART MODELS

- All recipes in this book may be prepared as shown for the 4, 4 ½ and 5 quart models. If desired, recipes may be increased by one-half. When a recipe may be doubled, it will be indicated by a footnote. If a recipe is increased, cooking time may need to be extended.
- The size and shape of the 4 ½ and 5 quart Crock-Pot® slow cooker is ideal for larger roasts (3 to 5 pounds), baking hens (3 to 4 pounds), and picnic hams (up to 5 pounds). These weights depend on shape. Extended cooking times may be necessary for these larger cuts.

5 ½ & 6 QUART MODELS

Important: When using 5 ½, 6, and 6 ½ quart models, all recipes may be used but should be doubled according to the guidelines below:

- Liquids in soups, stews, sauces, or meat and vegetable combinations should be increased by one-half and not doubled. For example: the recipe in the book calls for 1 cup of liquid. Begin with 1 ½ cups when doubling the recipe; add liquid only if necessary. NOTE: When doubling casserole recipes which contain rice or pasta, it is necessary to double the liquid along with other ingredients.
- Do not double strongly flavored food such onions or herbs and seasonings such as garlic, pepper or chili powder. Begin by increasing by one-half. Taste and adjust seasonings, if necessary, just before serving.

IMPORTANT TIPS (CONT.)

The size and meat cuts may also be increased. Follow these hints:

- Meat quantities in casseroles, soups, stews or sauces should be doubled.
- When a recipe calls for “One whole 3-pound fryer”, use two whole chickens of a similar weight.
- Beef roasts, pork roasts or hams should be increased but not doubled because vegetables are included due to the size and shape of the meat cuts. Use 4 to 5 pound roast or ham.

GUIDE TO ADAPTING YOUR OWN RECIPES

This guide is designed to help you adapt your own 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 as directed (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 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.)

PASTA AND RICE

If recipe calls for cooking noodles, macaroni, etc., cook 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.

SAUTEING VEGETABLES

Generally not necessary! Stir in chopped or sliced vegetables with other ingredients. **ONLY EXCEPTION:** eggplant should be parboiled or sauteed, 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.

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 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 RECIPES

POT ROAST OF BEEF

1 (3 to 4-lb.) boneless beef roast
1/2 cup water or beef broth
3 medium potatoes, thinly sliced
2 large carrots, thinly sliced

1 onion, sliced
1 teaspoon salt
1/2 teaspoon ground black pepper

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 hours (**HIGH** 6 hours).

HONEY SMOKED BRISKET

Place 3 to 4 pound beef brisket on a large piece of aluminum foil. Sprinkle generously with 1/4 cup of liquid smoke and 1/2 teaspoon each of celery salt, garlic salt and onion powder. Wrap well and put into stoneware. Cover and cook on **LOW** 10 hours (**HIGH** 6 hours). Slice brisket into thin slices. Serve warm with juices poured over each slice.

BARBEQUED RIBS

3 to 4-lbs. spareribs
1/2 teaspoon salt
1/2 teaspoon ground black pepper

1 onion, sliced
1 jar (16-oz.) barbecue sauce

Slice ribs into serving-size pieces. Rub each side of spareribs with salt and pepper. Place ribs in broiler pan and broil 15 minutes or until browned. Cut ribs into serving portions. Put sliced onion in stoneware. Pour barbecue sauce on top. Cover and cook on **LOW** 10 hours (**HIGH** 6 hours).

THE RECIPES

ARROZ CON POLLO (*Chicken With Rice*)

4 chicken breast halves, skin and excess fat removed
1 small red bell pepper, seeded and chopped
1/4 teaspoon salt
1/2 teaspoon ground black pepper
1/4 paprika
1 tablespoon cooking oil
1 medium onion, chopped

3 cloves garlic, minced
1/2 teaspoon dried rosemary leaves
1 can (14 1/2-oz.) crushed tomatoes
1 package (10-oz.) frozen peas

Season chicken with salt, pepper and paprika. In a medium skillet, heat oil over medium-**high** heat. Add chicken and brown; drain. Put chicken in stoneware. In a small bowl, combine remaining ingredients, except peas. Pour over chicken. Cover and cook on **LOW** 8 hours (**HIGH** 4 hours). One hour before serving, add peas. Serve over rice.

"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 salt
1/2 teaspoon ground black pepper
1/2 cup water, chicken broth or white wine
1/2 teaspoon dried basil

Put carrots, onions and celery in bottom of stoneware. Add whole chicken. Top with salt, pepper and liquid. Sprinkle basil over top. Cover and cook on **LOW** 10 hours (**HIGH** 6 hours, using 1 cup water). Remove chicken and vegetables with spatula.

POT ROASTED PORK

1 (4 to 5-lb.) pork loin end roast
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 clove garlic, slivered
2 medium onions, sliced

2 bay leaves
1 whole clove
1/2 cup water
1 tablespoon soy sauce

Rub pork roast with salt and pepper. Make tiny slits in meat and insert slivers of garlic. Place roast in broiler pan; broil 15 to 20 minutes to remove excess fat. Put 1 sliced onion in bottom of stoneware. Add pork roast, remaining onion, and other ingredients. Cover and cook on **LOW** 10 hours (**HIGH** 6 hours).

THE RECIPES

BEEF STEW

2-lbs. beef stew meat, cut into 1-inch cubes	1 bay leaf
¼ cup flour	1 teaspoon paprika
½ teaspoon salt	4 carrots, sliced
½ teaspoon ground black pepper	3 potatoes, diced
1 ½ cups beef broth	1 onion, chopped
1 teaspoon Worcestershire sauce	1 stalk celery, sliced
1 clove garlic	

Put meat in stoneware. Mix flour, salt and pepper, and pour over meat; stir to coat meat with flour. Add remaining ingredients and stir to mix well. Cover and cook on **LOW** 10 hours (**HIGH** 6 hours). Stir stew thoroughly before serving.

"WHITE" CHILI

1-lb. Great Northern beans, soaked	1 ½ teaspoons cayenne pepper
1 medium onion, chopped	½ teaspoon salt
3 cloves garlic, minced	2-lbs. skinless, boneless chicken breasts
2 cans (4-oz. each) green chillies	1 can (14 ½-oz.) reduced-sodium chicken broth
2 teaspoons ground cumin	1 cup water
1 teaspoon dried oregano	

Put beans in medium pan and cover with water. Bring to boil; reduce heat and allow to simmer 20 minutes. Drain and discard water. Cut chicken into 1-inch pieces and brown if desired. Put all ingredients in stoneware. Stir to mix thoroughly. Cover and cook on **LOW** 10 hours (**HIGH** 6 hours).

PASTA FAGIOLI SOUP

1 can (15 ½-oz.) Great Northern beans	½ teaspoon ground black pepper
1 onion, chopped	¼ teaspoon dried marjoram
1 stalk celery	¼ teaspoon cayenne
2 cloves garlic, minced	¼ teaspoon liquid hot pepper sauce
2 cans (10 ½-oz. each) beef broth	2 cups water
2 cans (14 ½-oz. each) whole tomatoes	1 teaspoon dried basil
1 cup dry shell pasta, cook according to package directions	

Combine all ingredients, except pasta in stoneware. Cover and cook on **LOW** 8 hours (**HIGH** 4 hours).

THE RECIPES

NEW FASHIONED BEAN SOUP

1 pound dry navy beans (soaked overnight)	1 teaspoon salt
1 ½ quarts water	1 teaspoon ground black pepper
1-lb lean, boneless ham, cut into cubes	½ cup chopped celery leaves
1 bay leaf (optional)	

Drain the soaked beans, discard water. Combine all ingredients in stoneware. Cover and cook on **LOW** 10 hours (**HIGH** 6 hours).

HERBED TURKEY BREAST

5 to 6 pound turkey breast, fresh or thawed	½ teaspoon dry basil
2 tablespoons butter or margarine	½ teaspoon rubbed sage
1 teaspoon soy sauce	¼ teaspoon ground black pepper
1 tablespoon fresh parsley, minced	¼ teaspoon garlic powder
¼ cup garden vegetable- flavored whipped cream cheese	

Place turkey in stoneware. Combine remaining ingredients and brush over turkey. Cover and cook on **LOW** 8 hours (**HIGH** 4 hours).

HONEY CHICKEN WITH PECAN DRESSING

1 cup chopped onion	¼ teaspoon salt
1 cup chopped celery	¼ teaspoon ground black pepper
1 large clove garlic, minced	1 can (14 ½-oz) chicken broth
1 package (7-oz.) herbed seasoned stuffing cubes	4 boneless, skinless chicken breast halves
¼ cup egg substitute	3 tablespoons apple juice
3 tablespoons chopped pecans, toasted	2 tablespoons honey
1 teaspoon poultry seasoning	

Spray a medium non-stick skillet with non-stick vegetable coating; place over medium-**high** heat until hot. Add onion, celery, and garlic; cook until tender. Place cooked vegetables in large mixing bowl. Add stuffing cubes, egg substitute, pecans, poultry seasoning, salt and pepper. Stir in chicken broth to moisten. Spoon dressing into stoneware. Place chicken breasts on top of dressing. Combine apple juice and honey; brush on top of chicken. Cover; cook on **LOW** 8 hours.

THE RECIPES

FAVORITE CHILI

½-lb. dry pinto or kidney beans	2 cloves garlic, crushed
2 can (14 ½-oz. each) tomatoes	2 to 3 tablespoons chili powder
2-lbs. coarsely ground chuck, browned and drained	1 teaspoon ground black pepper
1 green bell pepper, coarsely chopped	1 teaspoon cumin
1 medium onion, coarsely chopped	1 teaspoon salt

Completely soften beans as directed on page 7. Put all ingredients in stoneware in order listed. Stir once. Cover and cook on **LOW** 10 hours (**HIGH** 6 hours).

SPANISH RICE

2-lbs. ground chuck or beef	1 cup water
1 medium onion, chopped	2½ teaspoons chili powder
1 green pepper, chopped	½ teaspoon salt
1 can (28-oz.) tomatoes	2 teaspoons Worcestershire sauce
2 cans (8-oz. each) tomato sauce	1 cup uncooked rice (converted)

Brown beef in skillet and drain off fat. Put all ingredients in stoneware. Stir thoroughly. Cover and cook on **LOW** 8 hours (**HIGH** 4 hours).

MOCK LASAGNA

1 package (10-oz.) broad lasagna noodles, broken into bite-size pieces	1 carton (12-oz.) cottage cheese
1-lb. ground beef	2 cans (6-oz. each) tomato paste
½-lb. Italian sausage	½ cup water
1 onion, chopped	¼ teaspoon salt
1 clove garlic, minced	½ teaspoon ground black pepper
12-oz. Mozzarella cheese, shredded	1 ½ tablespoons dried parsley
	1 teaspoon dried basil

Cook noodles according to package directions until tender; drain. Brown ground beef and sausage; drain and put in lightly greased stoneware. Add all remaining ingredients. Stir to mix thoroughly. Cover and cook on **LOW** 8 hours (**HIGH** 4 hours).

THE RECIPES

JAMBALAYA

12-oz. skinless, boneless chicken breasts	1 tablespoon dried parsley
2 green bell peppers, seeded and chopped	1 ½ teaspoons dried basil leaves
1 medium onion, chopped	½ teaspoon dried oregano leaves
2 stalks celery, sliced	1 teaspoon Tabasco sauce
4 cloves garlic, minced	1 teaspoon cayenne pepper
1 can (14 ½-oz.) whole tomatoes	½ teaspoon salt
½ cup tomato paste	1-lb. shrimp, shelled and deveined
1 can beef broth	3 cups cooked rice

Cut chicken into 1-inch pieces. Add all ingredients except shrimp and rice to stoneware. Cover and cook on **LOW** 8 hours (**HIGH** 4 hours). Add shrimp during last 15 to 30 minutes of cooking. Stir in rice when ready to serve.

COUNTRY SCALLOPED POTATOES AND HAM

8 potatoes, peeled and thinly sliced	1 can (10 ½-oz.) cream of mushroom soup
1 onion, chopped	2 cups water
1 pound fully-cooked ham, cut into 1" cubes	2 cups shredded cheddar cheese
1 package (1-oz.) country-style gravy	

Combine potatoes, onion and ham in lightly greased stoneware. Combine gravy mix, mushroom soup and water; whisk until combined. Pour gravy mixture over potatoes. Cover and cook on **LOW** 8 hours (**HIGH** 4 hours). Top with cheese during last 30 minutes. **NOTE:** To prevent darkening of potatoes, toss sliced uncooked potatoes in a mixture of 1 cup water and ½ teaspoon cream of tartar; drain and proceed with recipe.

CHICKEN WITH 40 CLOVES GARLIC

2 sprigs fresh thyme	40 cloves garlic, unpeeled
2 sprigs fresh rosemary	¼ teaspoon ground black pepper
2 sprigs fresh sage	4-pound whole broiler/fryer chicken
2 sprigs Italian parsley	2 stalks celery, cut into 3" pieces
Toasted French bread slices	

Place 1 sprig thyme, rosemary, sage, and parsley in chicken cavity. Place celery in stoneware. Put chicken on top of celery. Add garlic around chicken. Chop remaining herbs; sprinkle herbs and pepper over chicken. Cover and cook on **LOW** 8 hours (**HIGH** 4 hours). To serve, place chicken, garlic and celery on serving platter. Squeeze roasted garlic out of skins onto toasted French bread slices and spread with knife.

NOTES

NOTES

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.



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