

Crock-Pot® *VersaWare*TM-*pro*

6 QT. PROGRAMMABLE STONEWARE SLOWCOOKER

Owner's Manual and Cookbook



NEW FEATURE
Sauté



Crock-Pot®
*VersaWare*TM-*pro*

6 QT. PROGRAMMABLE STONEWARE SLOWCOOKER

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RIVAL®

The ultimate
1 *one*
pot
cooking solution

SERVICE INSTRUCTIONS

1. Do NOT attempt to repair or adjust any electrical or mechanical functions on this unit. Doing so will void the Warranty.
2. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are returning the unit more than 30 days after the date of purchase, please see the enclosed Warranty.
3. If you have any questions or comments regarding this unit's operation or believe any repair is necessary, please write to our Consumer Service Department or visit our website at www.rivalproducts.com.

RIVAL
c/o JCS/THG, LLC
CONSUMER SERVICE DEPARTMENT
303 Nelson Avenue
Neosho, MO 64850

WARRANTY

ONE (1) YEAR LIMITED WARRANTY SAVE THIS WARRANTY INFORMATION

- A. This Warranty applies ONLY to the original purchaser of this product.
- B. This Warranty applies ONLY to repair or replacement of any supplied or manufactured parts of this product that, upon inspection by JCS/THG, LLC authorized personnel, is shown to have failed in normal use due to defects in material or workmanship. JCS/THG, LLC will determine whether to repair or replace the unit. This Warranty does not apply to installation expenses.
- C. Operating this unit under conditions other than those recommended or at voltages other than the voltage indicated on the unit, or attempting to service or modify the unit, will render this WARRANTY VOID.
- D. Unless otherwise proscribed by law, JCS/THG, LLC shall not be liable for any personal injury, property or any incidental or consequential damage of any kind resulting from malfunctions, defects, misuse, improper installation or alteration of this product.
- E. All parts of this product are guaranteed for a period of 1 year as follows:
 1. Within the first 30 days from date of purchase, the store from which you purchased your product should replace this product if it is defective in material or workmanship (provided the store has in-stock replacement.) If you intend to assert any claim in connection with the product, please follow the instructions in paragraph F.
 2. Within the first 12 months from date of purchase, JCS/THG, LLC will repair or replace the product if it is defective in material or workmanship, subject to the conditions in paragraph G.
- F. If you have any other problem or claim in connection with this product, please write our Consumer Service Department.
- G. IMPORTANT RETURN INSTRUCTIONS. Your Warranty depends on your following these instructions if you are returning the unit to JCS/THG, LLC:
 1. Carefully pack the item in its original carton or other suitable box to avoid damage in shipping.
 2. Before packing your unit for return, be sure to enclose:
 - a) Your name, full address with zip code and telephone number
 - b) A dated sales receipt or PROOF OF PURCHASE,
 - c) Your \$12.50 check for return shipping and handling, and
 - d) The model number of the unit and the problem you are having. (Enclose in an envelope and tape directly to the unit before the box is sealed.)
 3. JCS/THG, LLC recommends you ship the package U.P.S. ground service for tracking purposes.
 4. All shipping charges must be prepaid by you.
 5. Mark the outside of your package:

RIVAL
c/o JCS/THG, LLC
303 Nelson Avenue
Neosho, MO 64850

SHIPPING AND HANDLING CHARGES: \$12.50 (USD)

This Warranty gives you specific legal rights, and you may have other rights which vary from state to state. The provisions of this Warranty are in addition to, and not a modification of, or subtraction from, the statutory warranties and other rights and remedies contained in any applicable legislation. To the extent that any provision of this Warranty is inconsistent with any applicable law, such provision shall be deemed voided or amended, as necessary, to comply with such law.

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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 heating base 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 JCS/THG, LLC (see warranty) for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by JCS/THG, LLC 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 heating base unit 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 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. DO NOT expose empty crockery to high heat. Always ensure there is liquid or food inside crockery to prevent potential cracking.
15. To prevent cracking, NEVER IMMERSE crockery in water or place under running water if crockery has been left EMPTY on a heated stovetop or in a heated oven for an extended period of time. Allow to cool down before immersing in water.
16. To prevent potential cracking, NEVER freeze water or water based foods in the VersaWare™ Pro slow cooker stoneware.
17. ALWAYS use the enclosed HEAT DIFFUSER when cooking on ELECTRIC STOVETOPS or breakage may result.

SAVE THESE INSTRUCTIONS

This appliance is for HOUSEHOLD USE ONLY.

No user-serviceable parts inside. Do not attempt to service this product.

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 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 unintentionally.



POLARIZED PLUG

This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to 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 a qualified electrician. Do not attempt to defeat this safety feature or 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.

IMPORTANT NOTE: Some countertop and table surfaces, such as Corian® and other surfaces, are not designed to withstand the prolonged heat generated by certain appliances. We recommend placing a hot pad or trivet under your slow cooker to prevent possible damage to the surface.

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.

NOTE: Please use caution when placing your stoneware on a ceramic or smooth glass cook top stove, countertop, table, or other surface. Due to the nature of the stoneware, the rough bottom surface may scratch some surfaces if caution is not used. Always place protective padding under stoneware before setting on table or countertop.

Relax. Now that you have a VersaWare™ Pro slow cooker, your life just got a little easier. With Rival's new stoneware innovation, one pot truly does it all. Whether you use it for sautéing on the stovetop, roasting in the oven, slow cooking in the heating base, or a combination of all three, the versatile crock cooks delicious food in the most convenient manner. And when the meal is complete, you can use the same crock as a fashionable serving piece as well as an easy solution for storing leftovers in the refrigerator and then reheating them in the microwave or oven for tomorrow night's dinner. Minimal mess, minimal cleanup.

Cooking with a slow cooker allows you to draw the fullest flavors from your food in a braising process that consistently produces tasty results. Yet with the VersaWare™ Pro slow cooker stoneware, that's just the beginning! In the same crock you can also brown the meat and caramelize the vegetables as directed in many slow cooking recipes. You can season and roast a meatloaf in the oven and then use the slow cooker heating base to keep it warm until serving time. You can simmer soups and stews to enhance flavor and make them table-ready by broiling cheese on top.

And the possibilities are expanded even more so with the programmable countdown technology this VersaWare™ Pro slow cooker provides. The easy-read digital timer makes meal planning easy by showing you how much cooking time remains, and the slow cooker automatically shifts to the "keep warm" setting when the cooking time has elapsed. There's no need to rush home to make sure that your dinner doesn't overcook because even when you're running late, your VersaWare™ Pro slow cooker is always on time.

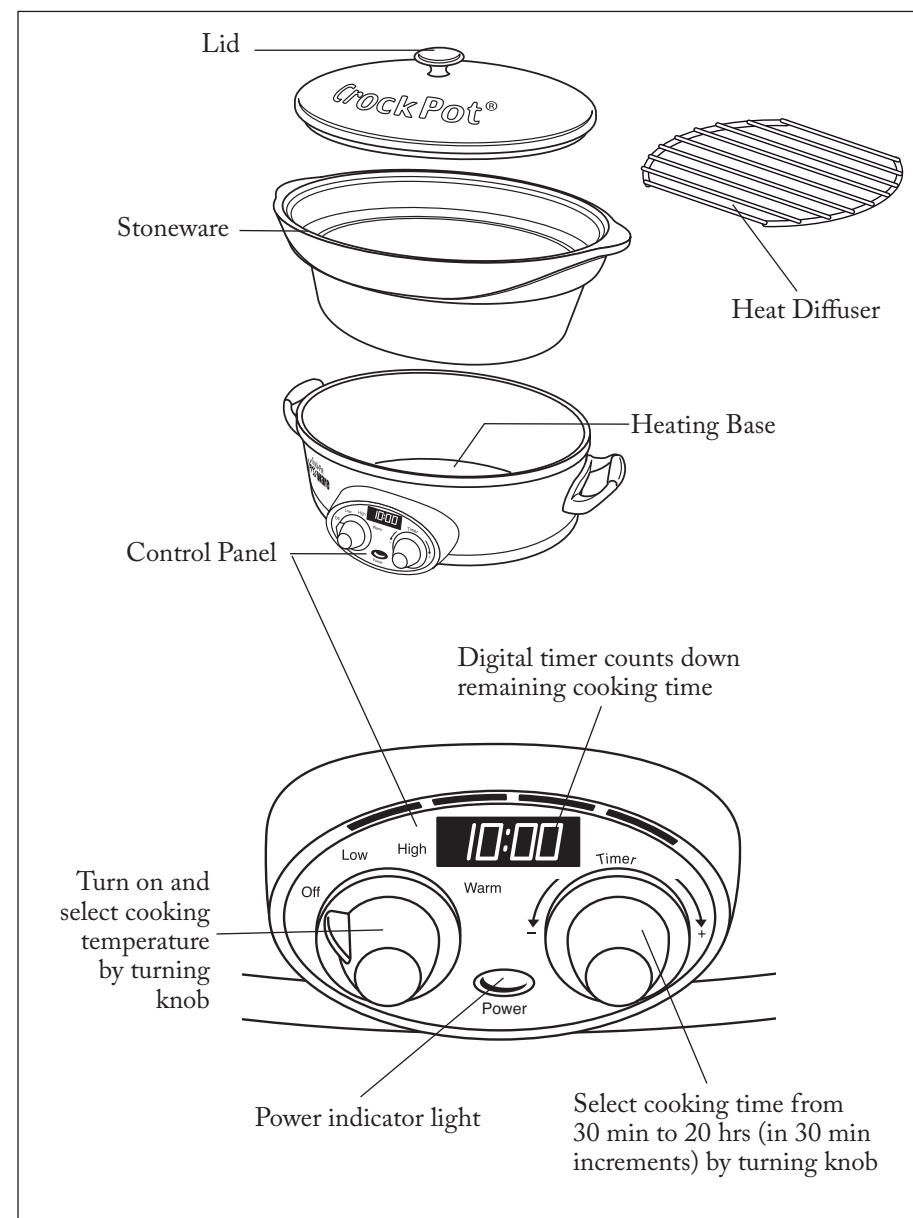
It's easy to be a chef in your own home when you have a tool this versatile at your fingertips. The VersaWare™ Pro slow cooker is more than a cooking appliance; it's the ultimate single-pot meal solution. So relax, dinner's almost ready!

BEFORE YOU USE YOUR VersaWare™ Pro SLOW COOKER

Before you use your slow cooker, wash the lid and stoneware in warm, soapy water and dry thoroughly.

NEVER immerse the heating base in water or any other liquid.

HOW TO USE YOUR VersaWare™ Pro SLOW COOKER

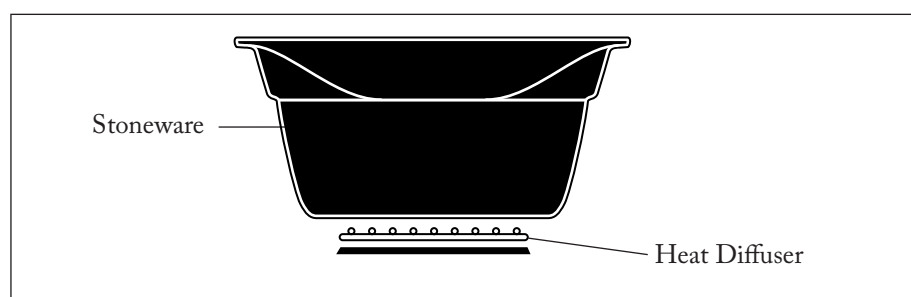


SAUTÉING

1. Place the VersaWare™ Pro slow cooker stoneware onto one of the large burners on the stovetop.

IMPORTANT: When using the stoneware on an electric stovetop (coil or ceramic), the heat diffuser (included) must be used. Place the heat diffuser onto one of the large burners and position the stoneware on top of the heat diffuser.

2. Coat the inside of the stoneware with oil or butter and place food into the stoneware. **DO NOT** heat empty stoneware on the stovetop. Always ensure there is liquid or food inside the stoneware when heating.
3. Set the stove temperature to Low before increasing to Medium. Turn down heat as necessary to avoid overcooking. **DO NOT** use your stoneware on the High setting on stovetop burners.
4. Stir food in the stoneware often, when cooking on the stovetop.
DO NOT use metal utensils, because they will scratch the stoneware.



SLOW COOKING

1. Insert VersaWare™ Pro slow cooker stoneware into the heating base, place your food into the stoneware, and plug in the unit. Turn the temperature dial to the desired setting. Your VersaWare™ Pro slow cooker has three temperature settings. LOW is recommended for slow “all-day” cooking. One hour on HIGH equals about 1½ to 2 hours on LOW. WARM is **ONLY** for keeping already cooked food at the perfect serving temperature until you are ready to eat. **DO NOT** cook on the WARM setting. Always cook with the lid on when using your stoneware in the slow cooker heating base.
2. Turn the timer dial to the desired cooking time. The time displays in the panel and starts to count down. The cooking time options range from 30 minutes up to 20 hours, in 30 minute intervals. When the cooking time has completed, the slow cooker automatically shifts to the WARM setting.

NOTE: We do not recommend using the WARM setting for more than 4 hours.

NOTE: If you do not set the timer, the slow cooker will run at the temperature setting you chose until you turn it off.

3. When cooking is done, turn the temperature dial to OFF and unplug the unit from the outlet. Allow the slow cooker to cool before cleaning it.

ROASTING/BROILING

The VersaWare™ Pro slow cooker stoneware can also be used as a traditional roasting pan in your oven.

USAGE NOTES

- If there is a power outage, the food may be unsafe to eat. If you are unaware of how long the power was out, we suggest you discard the food.
- Always cook with the lid on for the recommended time. Do not remove the lid during the first two hours of cooking.
- The removable VersaWare™ Pro slow cooker stoneware is ovenproof and microwave safe. Refer to chart below.
- Always use pot holders or oven mitts when handling the stoneware and when moving the slow cooking base. The handles will become hot when in use.
- **ALWAYS** use a trivet or hot pad underneath the heated stoneware, when placing on tables or countertops.
- Removable stoneware and lid are safe for use on stovetops*, in conventional and microwave ovens, as well as in the refrigerator. **NEVER** freeze water or water-based foods in the stoneware.
- Due to the unique manufacturing process of the VersaWare™ Pro slow cooker stoneware, you may see variations in the glazed surface. This is normal and does not affect performance.
- Unplug when cooking is done and before cleaning.
- Do not reheat foods in your slow cooker. Use oven, stovetop, or microwave to reheat.

*The heat diffuser must be used when cooking on electric stovetops (coil or ceramic).

Part	Dishwasher Safe	Oven Safe	Microwave Safe	Stove Top Safe	Broiler Safe
Lid	Yes	Yes	Yes	Yes	No
Stoneware	Yes	Yes	Yes	** Yes	Yes

** Place the stoneware on one of the large burners on Low or Medium settings only. Always use the heat diffuser when cooking on an electric stove.

HOW TO CLEAN YOUR SLOW COOKER

- ALWAYS turn off your slow cooker, unplug it from the electrical outlet, and allow it to cool before cleaning.
- The lid and VersaWare™ Pro slow cooker stoneware can be washed in the dishwasher or with hot, soapy water. Do not use abrasive cleaning compounds or scouring pads. A cloth, sponge, or rubber spatula will usually remove any residue. To remove water spots and other stains, use a non-abrasive cleaner or vinegar.
- The lid will not withstand sudden temperature changes. Do not wash the lid with cold water when it is hot.
- The outside of the heating base may be cleaned with a soft cloth and warm, soapy water. Wipe dry. Do not use abrasive cleaners.

CAUTION: Never immerse the heating base in water or other liquid.

HINTS AND TIPS

PASTA AND RICE

- If you are converting a recipe that calls for uncooked noodles, macaroni, or pasta, cook them on the stovetop just until slightly tender before adding to slow cooker.
- If you are converting a recipe that calls for cooked rice, stir in raw rice 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.

BEANS

- Beans must be softened completely before combining with sugar and/or acidic foods. 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 three 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.
- Fully cooked canned beans may be used as a substitute for dried beans.

VEGETABLES

- Many vegetables benefit from slow cook times and low temperatures and are able to develop their full flavor. They tend not to overcook in your slow cooker as they might in your oven or on your stovetop.
- When cooking recipes with vegetables and meat, place the vegetables in the stoneware before the meat. Vegetables usually cook slower than meat in the slow cooker.

- Place vegetables near the sides or bottom of the stoneware to facilitate cooking. Stir in chopped or sliced vegetables with other ingredients.
- Because eggplant has a very strong flavor, you should parboil or sauté the eggplant before adding it to the slow cooker.

LIQUIDS

- It is not necessary to use more than ½ to 1 cup liquid in most instances since juices in meats and vegetables are retained more in slow cooking than in conventional cooking.
- When converting conventional cooking recipes to slow cooking recipes, use about half of the recommended amount of liquids, except in recipes that contain uncooked rice or pasta (see previous page).

MILK

- Milk, cream, and sour cream break down during extended cooking. When possible, add during last fifteen minutes to half hour of cooking, until just heated through.
- Condensed soups may be substituted for milk and can cook for extended times.

SOUPS

- Some soup recipes call for 2 to 3 quarts of water. Add other soup ingredients to the slow cooker first; then add water only to cover. If thinner soup is desired, add more liquid at serving time.
- If milk-based soup recipes have no other liquid for initial cooking, add 1 or 2 cups water. Since milk, cream or sour cream will break down if heated above boiling point, carefully stir them in at end of cooking cycle.

MEATS

- For meats, trim fats, wipe or rinse well, and pat dry with paper towels. Browning meat in a separate skillet or broiler allows fat to be drained off before slow cooking and also adds greater depth of flavor to dish.
- Larger roasts, chickens, and hams are the perfect size for your slow cooker. Select boneless roasts or hams ranging from 2 to 4 pounds for a 4-quart slow cooker, 2.5 to 5 pounds for a 5-quart slow cooker, and 3 to 6 pounds for a 6-quart slow cooker.
- Bone-in cuts like ribs, loin cuts, or turkey pieces fit easily and cook well in your slow cooker. Cook turkey legs, thighs, and breasts, up to 4 pounds for 4-quart slow cookers, 5 pounds for 5-quart slow cookers, and 6 pounds for 6-quart slow cookers.
- If you select a smaller roast, alter the amount of vegetables or potatoes so that the stoneware is ½ to ¾ full.

- Always remember, the size of the meat and the recommended cook time are just estimates. The exact weight of a roast that can be cooked in the slow cooker will depend upon the specific cut, meat configuration, and bone structure.
- Cut meat into smaller pieces when cooking with precooked beans, fruit, or lighter vegetables such as mushrooms, diced onion, eggplant, or finely minced vegetables. This will enable food to cook at the same rate.
- Lean meats such as chicken or pork tenderloin will cook faster than meats with more connective tissue and fat such as beef chuck or pork shoulder.
- Meat should be positioned so that it rests in the stoneware and does not touch the lid.
- If you are cooking frozen meats (such as roasts or chickens), you must first add at least 1 cup of warm liquid. The liquid will act as a “cushion” to prevent sudden temperature changes. For most recipes containing cubed frozen meat, cook meats an additional 4 hours on LOW or 2 hours on HIGH. For large cuts of frozen meat, it may take much longer to defrost and tenderize.

FISH

- Fish cooks quickly and should be added at the end of the cooking cycle, during last fifteen minutes to hour of cooking.

SPECIALTY DISHES

- Specialty dishes, such as stuffed chops or steak rolls, stuffed cabbage leaves, stuffed peppers, or baked apples can be arranged in a single layer so they cook easily and serve attractively.

Visit the Crock-Pot® website at www.crockpot.com, for additional Hints and Tips, Questions and Answers, and Recipes.

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Classic Crock-Pot® Slow Cooker Dishes

Signature Chili

Add corn, substitute turkey for ground beef, or omit meat as desired. For additional heat, add a couple of chopped chipotle peppers in adobo sauce.

Olive oil
3 pounds hamburger
1 12-ounce can beef broth
1 teaspoon oregano
3 teaspoons chili powder
1 teaspoon cumin
5 cloves garlic
5 dashes hot sauce
1 12-ounce can of tomato paste
1 teaspoon salt
1 teaspoon black pepper
1 teaspoon cayenne pepper
1 red pepper, diced
1 green pepper, seeded and diced
2 Serrano chili peppers, minced
1 long red pepper, diced
2 28-ounce cans crushed Italian tomatoes
2 12-ounce cans pinto beans, drained and rinsed
2 12-ounce cans of red kidney beans, drained and rinsed

Optional Garnishes:

Shredded Cheddar cheese
Chopped avocado
Sour cream
Chopped fresh cilantro

1. Coat the bottom of the VersaWare™ stoneware with olive and place on the stovetop set to medium heat. Crumble and brown meat. Drain fat.
2. Add all other ingredients to the stoneware with meat and set in slow cooker heating base.
3. Cover and cook on Low for 6-8 hours or on High for 2-4 hours.
4. Stir occasionally and mix well before serving. Garnish as desired.

Serves 6-8

Beef Stew

½ cup flour
1 teaspoon salt
1 teaspoon pepper
4 pounds beef chuck, cubed
Olive oil
2 onions, sliced
1 cup mushrooms, sliced
1 cup fresh parsley, minced
6 teaspoons minced garlic
4 bay leaves
2 cups red or white wine
1 cup beef broth

1. Mix the flour, salt, and pepper. Dredge beef in flour and add coat the bottom of the VersaWare™ stoneware with olive oil. Place stoneware on stovetop set to medium-low heat. Heat oil and sear beef on all sides (in two batches).
2. Add remaining ingredients in stoneware, cover; and place stoneware in slow cooker heating base. Cook on Low for 4-6 hours or on High for 2-3 hours.

Serves 6-8

Note: when using an electric stovetop, the heat diffuser

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Pot Roast

Spread the contents of a small jar of horseradish around the outside of the roast before placing in stoneware for a savory, aromatic twist on this classic.

3½-4 pounds pot roast
¼ cup flour
2 teaspoons salt
⅛ teaspoon pepper
3 carrots, sliced
3 potatoes, quartered
2 onions, sliced
1 stalk celery, sliced
1 cup mushrooms, sliced
3 tablespoons flour
¼ cup water, beef broth or wine

1. Combine ¼ cup flour, salt, and pepper; coat meat.
2. Place all vegetables, except mushrooms, into VersaWare™ stoneware. Top with the roast. Spread mushrooms over roast. Cover; place stoneware in slow cooker heating base and cook on Low for 10-12 hours or on High for 6-8 hours.
3. To thicken gravy, make a paste out of 3 tablespoons flour and water and stir into liquid in the stoneware.

Serves 6-8

Barbecue Ribs

BBQ Sauce:

Canola oil or vegetable oil
2 small red onions, finely chopped
3-4 cloves garlic, peeled and minced
1 lemon, juiced
1 cup brown sugar, packed
½ cup cider vinegar
1 cup ketchup
2 tablespoons Worcestershire sauce
1 tablespoon hot pepper sauce, or to taste
½ teaspoon chili powder

2 racks of baby back ribs, cut into 3-4 rib pieces

1. Coat the bottom of the VersaWare™ stoneware and place on stovetop set to medium heat. Add garlic and onions and sauté until softened and lightly browned. Stir in remaining ingredients and simmer gently for about 5 minutes. Remove half the sauce to use for serving.
2. Transfer stoneware to slow cooker heating base. Add ribs to sauce, cover, and cook on Low for 7-9 hours or on High for 4-6 hours.
3. To serve, cut ribs between bones and pass extra sauce.

Serves 6

Pulled Pork

Pulled pork can also be done with a large pork butt or pork shoulder (6-7 pounds). Simply cook the pork until tender, then remove and shred meat, removing any additional fat and bone from roast, and pour off and discard all drippings from the bottom of the stoneware. Place shredded pork back into stoneware and add your favorite bottled or homemade sauce and heat through.

2½ pounds pork loin, trimmed of any fat
1 14-ounce bottle of your favorite barbecue sauce
1 teaspoon brown sugar
1 tablespoon fresh lemon juice
1 medium onion, chopped
8 hamburger buns or hard rolls

1. Place the pork roast in the VersaWare™ stoneware. Place stoneware in slow cooker heating base, cover, and cook on Low for 10-12 hours or on High for 5-6 hours.
2. Remove the pork roast from the stoneware, and pull the meat into shredded pieces. Pour out any liquid in the stoneware, and combine pork with the remaining ingredients in the stoneware. Cover and cook on High for 2 hours.
3. Serve the barbecued pulled pork on hamburger buns or hard rolls.

Serves 8

Mom's Brisket

1 2-pound beef brisket, scored on both sides
4 Yukon Gold potatoes, peeled and cut into 1-inch pieces
Olive oil
2 teaspoons paprika
Water to cover meat
1½ cups ketchup
2 large onions, diced
2 tablespoons horseradish
2 teaspoons paprika
Kosher salt and pepper to taste

1. Rub paprika over meat and place in VersaWare™ stoneware. Coat bottom of stoneware with oil and place on stovetop set to medium heat. Sear meat on both sides.
2. Add enough water to cover the meat. Add ketchup, onions and horseradish. Place stoneware in slow cooker heating base, cover, and cook on Low for 7-9 hours or on High for 3-5 hours, until meat is tender.
3. Cool meat and cut in diagonal thin slices. (At this point, meat can be refrigerated overnight).
4. Sprinkle potatoes with paprika and add to stoneware. Place sliced meat on top of potatoes and place stoneware in slow cooker heating base. Cover and cook on Low for 6-8 hours or on High for 3-4 hours, until potatoes are tender.

Serves 4

Note: when using an electric stovetop, the heat diffuser
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Meatballs and spaghetti sauce

Meatballs:

4 pounds ground beef
2 onions, chopped
2 cups bread crumbs
½ cup fresh Italian parsley, minced
4 teaspoons minced garlic
1 teaspoon black pepper
1 teaspoon dry mustard
4 eggs, beaten

Spaghetti Sauce:

1 28-ounce can peeled tomatoes
2 tablespoons olive oil
½ cup chopped fresh basil
1 teaspoon sugar
Salt and pepper
2 cloves of garlic or more to taste, finely minced

1. Combine meatball ingredients. Form into walnut sized balls. Place the meatballs in the stoneware and set in an oven preheated to 350°F for 20 minutes (or meatballs can be seared in oil on the stovetop set to medium heat).
2. Combine all sauce ingredients and mix thoroughly. Pour over meatballs in VersaWare™ stoneware. Place stoneware in slow cooker heating base, cover, and cook on Low for 3-5 hours or on High for 2-4 hours.
3. Adjust seasonings and serve with cooked pasta.

Serves 8-10

Boston Baked Beans

Add chopped hot dogs to the beans for the traditional frank and beans favorite.

2 pounds dried small white beans
12 cups water
2 teaspoons salt
1 cup molasses
2 tablespoons dry mustard
½ cup dark brown sugar
½ cup chopped onions
Olive oil
¼ cup salt pork or thick sliced bacon, chopped into small pieces

1. Soak beans in water in uncovered VersaWare™ stoneware overnight (or for a minimum of 8 hours). After soaking, place stoneware in slow cooker heating base, cover, and cook on Low for 3 hours. Drain liquid, reserving 1 cup, and set aside. Remove beans and set aside
2. Coat bottom of stoneware with olive oil and add salt pork or bacon; sauté on stovetop set to medium heat for 5-10 minutes to render fat.
3. Add 1 cup liquid from beans (saved from soaking) and remaining ingredients including reserved beans into the stoneware. Mix together on stovetop set to medium heat for 10 minutes until blended.
4. Remove from stovetop and place stoneware in slow cooker heating base. Cover and cook on Low for 10-12 hours or on High for 6-8 hours.

Serves 8

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Corned Beef and Cabbage

12 new potatoes, quartered
4 carrots, sliced
4 pounds corned beef brisket
2 onions, sliced
3 bay leaves
8 black peppercorns
Water to cover
1 head cabbage, wedged

1. Place potatoes and carrots in bottom of VersaWare™ stoneware. Add brisket, onion, bay leaves and peppercorns.
2. Add enough water to cover. Place stoneware in slow cooker heating base, cover, and cook on Low for 8-10 hours or on High for 4-5 hours. Add cabbage halfway through cooking.

Serves 6-8

Mulled Cider

1 gallon apple cider
½ cup brown sugar
15 whole cloves
10 whole allspice berries
5 whole cinnamon sticks

1. Combine all ingredients in the VersaWare™ stoneware.
2. Place stoneware in slow cooker heating base, cover, and cook on High for 30 minutes and then turn to Low for up to 5 hours. The longer the spices are left in, the stronger the “mulling”.

Serves 12-16

Brown Bread

2 cups cornmeal
2 cups rye flour
3 teaspoons baking soda
2 teaspoons salt
2 cups whole wheat flour (natural, unbleached)
1½ cups molasses
4 cups buttermilk
2 cups raisins
Nonstick cooking spray

1. In a large bowl, mix cornmeal, rye flour, baking soda and salt. Once blended, add wheat flour.
2. In a separate bowl, combine molasses and buttermilk, stir. Gradually, combine with flour mixture and blend until smooth. Finish by folding in raisins.
3. Spray inside of VersaWare™ stoneware with non-stick cooking spray. Pour and spread mixture into VersaWare™ stoneware. Do not cover.
4. Place stoneware in large roasting pan and fill ¼ of the way up with water. Place roasting pan filled with water and stoneware in oven, uncovered, and bake at 375°F for 90 minutes or until firm.

Serves 8

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Spiked and Spiced Almonds

4 tablespoons melted butter
2 pounds almonds (shelled)
¼ cup cinnamon and sugar blend

Seasonings Options

¼ cup seasoned salt with 1 tablespoon curry powder
¼ cup sugar with 2 tablespoons vanilla
¼ cup ancho seasoned salt with 2 tablespoons hot sauce
¼ cup spiced rum then roll in ¼ cup brown sugar
¼ cup taco seasonings

1. In VersaWare™ stoneware, melt butter on stovetop set to medium heat and Sauté almonds for 15-20 minutes. Remove from stove.
2. In a separate bowl, mix and coat nuts with your favorite combination of seasoning and place in small ramekin baking dishes. Save remaining spice mixture for later use.
3. Stack baking cups into VersaWare™ stoneware, place stoneware in slow cooker heating base, cover, and cook on Low for 4 hours.
4. Before serving, sprinkle remaining mixture onto each cup and cook on High for 1-2 hours. Hold on Warm setting until ready to serve.

Serves 10

Roasted Summer Squash with Pine Nuts and Romano Cheese

Extra virgin olive oil
1 clove garlic, minced
½ cup yellow onion, chopped
1 medium red bell pepper, seeded and chopped
3 medium zucchini, cut in ½-inch slices
3 medium summer squash, cut in ½-inch slices
1 teaspoon salt, divided
½ cup pine nuts, chopped
½ cup Pecorino Romano cheese, freshly grated
1 teaspoon dried Italian seasoning
¼ teaspoon black pepper
1 tablespoon unsalted butter, cut into small cubes

1. Coat bottom of VersaWare™ stoneware with olive oil and place on stovetop set to medium-low heat. Add garlic, onion, and red pepper. Stir the vegetables occasionally and sauté until onions are translucent and soft, about 10 minutes.
2. Transfer the stoneware to the slow cooker heating base and add the zucchini and summer squash. Toss lightly.
3. In a small bowl, mix together the pine nuts, cheese, Italian seasoning, salt and the pepper. Fold half of the cheese and nuts into the squash and sprinkle the remaining cheese and nuts on top. Top the cheese with the butter.
4. Cover and cook on Low for 4-5 hours.

Serves 6-8

Lemon Dilled Parsnips and Turnips

3 parsnips
4 turnips
2 cups chicken broth
4 tablespoons dried dill weed
¼ cup chopped scallions
1 teaspoon minced garlic
4 tablespoons lemon juice
4 tablespoons cornstarch
¼ cup cold water

1. Peel and slice parsnips and turnips into ½ inch sticks.
2. In VersaWare™ stoneware, combine chicken broth, dill weed, scallions, garlic, and lemon juice.
3. Add parsnips and turnips. Place stoneware in slow cooker heating base, cover, and cook on Low for 3-4 hours or on High for 1-3 hours.
4. Dissolve cornstarch in water and stir into slow cooker set to High. Cover and let thicken for 15 minutes.

Serves 8-10

Gratin Potatoes with Asiago Cheese

10 slices bacon, cut into 1-inch slices
10 medium Yukon Gold potatoes, peeled and thinly sliced
1 cup Asiago cheese, freshly grated
2 cups heavy cream
Salt and freshly ground black pepper to taste

1. Add bacon to VersaWare™ stoneware and place on stovetop set to medium heat. Sauté bacon until crispy and remove with a slotted spoon and set aside on a paper towel to drain.
2. Transfer the stoneware with the bacon fat to the heating base. Layer one-fourth of the potatoes on the bottom of the stoneware. Sprinkle one-fourth of the bacon over the potatoes and top with one-fourth of the cheese. Salt and pepper to taste. Continue layering until all of the potatoes, bacon, and cheese are used. Pour the cream over all.
3. Cover and cook on Low for 7-9 hours or on High for 5-6 hours. Adjust the seasonings to taste.

Serves 4-6

Sausage Stuffed Baked Yams

8 sweet potatoes or yams (medium to large in size)
4 tablespoons melted butter
2 tablespoons whole milk
2 eggs
2 teaspoons salt
½ teaspoon dried oregano
8 ounces sausage meat (removed from casings)
½ cup bacon bits

1. Wash and trim “eyes” off potatoes. Place potatoes in VersaWare™ stoneware, place in slow cooker heating base, cover, and cook on Low for 6-8 hours or on High for 2-4 hours until tender.
2. In a separate bowl, combine remaining ingredients and mix well. Set aside in refrigerator.
3. When yams are done, using an oven mitt to hold yam, remove one end, scoop out soft potato, and place in bowl with sausage mixture. Set hollow potatoes carefully aside.
4. Mix potato and sausage meat together and re-stuff yams with mixture. Place back in VersaWare™ stoneware, sprinkle with bacon bits and bake, uncovered, in oven at 400°F for 20-25 minutes. Hold warm in slow cooker heating base until ready to serve.

Serves 8

New England Chuck Roast

4-5 pounds beef chuck roast (string on)
2 teaspoons salt
¼ teaspoon pepper
1½ cups yellow onions (cut into quarters)
2 cups carrots (cut into 2-inch pieces)
2 stalks celery (cut into 1-inch pieces)
3 bay leaves (whole)
2 tablespoons white vinegar
1 head cabbage (cut into quarters or eighths)
2 tablespoons horseradish
4 cups water
4 tablespoons flour
2 tablespoons cornstarch
Olive oil

1. Season roast with salt and pepper. Coat bottom of VersaWare™ stoneware with olive oil and heat on stovetop set to medium heat. Place roast in stoneware and brown on all sides; remove stoneware from stovetop, drain, and place in slow cooker heating base.
2. Add water, onions, carrot, celery, bay leaf, vinegar and horseradish. Cover and cook on Low for 5-7 hours or on High for 2-4 hours.
3. One hour before serving: Add cabbage to stoneware. Mix flour and cornstarch with ¼ cup water, add to stoneware, cover and cook on High for remaining hour to thicken. Slice roast and serve.

Serves 8

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Swiss Steak

1 3-pound to 4-pound top round or flank steak
 ¼ cup + 2 tablespoons flour
 1 teaspoon salt
 ½ teaspoon pepper
 Olive oil
 1 pound (16 ounces) cherry tomatoes, halved
 ½ cup sliced yellow or white onion
 ¼ cup sliced celery
 1 tablespoon steak sauce

1. Cut steak into 1-inch x 1-inch cubes. Mix ¼ cup of flour, salt, and pepper together. Toss the steak cubes in the flour mixture to coat.
2. Coat bottom of VersaWare™ stoneware with olive oil. In stoneware, heat olive oil on stovetop set to medium heat and brown steak on all sides evenly. Remove from stovetop, drain and place stoneware in slow cooker heating base.
3. Add tomatoes onion, celery, and steak sauce. Cover and cook on Low for 6-8 hours or on High for 3-4 hours.
4. To thicken sauce, mix 2 tablespoons flour with ¼ cup of water, then add to stoneware and mix well to thicken, and cook for and additional 15 minutes.

Serves 8

Hearty Meatball Stew

3 pounds ground beef or ground turkey
 1 cup Italian bread crumbs
 4 eggs
 ½ cup milk
 ¼ cup grated Romano cheese
 2 teaspoons salt
 2 teaspoons pepper
 2 teaspoons garlic salt
 12 ounces stewed tomatoes
 12 ounces tomato paste
 2 cups water
 2 cups beef broth
 1 tablespoon Italian seasoning
 1 cup carrots, chopped
 1 cup onions, chopped
 ¼ cup celery, chopped

1. In a bowl, combine bread crumbs, eggs, milk, cheese, salt, pepper, garlic salt with ground beef and form into 2-inch round balls.
2. In VersaWare™ stoneware, place carrots, onions, and celery on bottom; then add meatballs. Bake in oven 45 minutes, uncovered at 350°F.
3. Remove from oven and place stoneware in slow cooker heating base. Add remaining ingredients, cover and cook on Low for 4-6 hours or on High for 2-4 hours.

Serves 6-8

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Stuffed Veal Flank Steak

2 -2½ pounds flank steaks
2 cups sliced portabella mushrooms
¼ cup grated Parmesan or Romano cheese
4-6 teaspoons pesto paste
¼ cup beef broth
Olive oil
2 cups bread crumbs
2 tablespoons salt
1 tablespoon pepper
4 tablespoons butter, melted
¼ cup chopped onion

1. Score flank steaks against grain of meat on both sides. Pound steaks even until ¾-inch thick and lay flat. In a bowl, mix bread crumbs, onions, butter, and cheese; add beef broth to soften into stuffing. Spread pesto and bread crumb mixture evenly over steaks, lay mushrooms evenly on top, and roll meat tight. Fasten with string or skewers.
2. Coat bottom of VersaWare™ stoneware with oil, and heat on stovetop set to medium heat. Season steak with salt and pepper and place in stoneware. Brown on all sides.
3. Remove stoneware from stovetop, drain, and place in slow cooker heating base. Cover and cook on Low for 7-9 hours or on High for 3-5 hours.
4. Remove string or skewers, slice, and serve.

Serves 6-8

Boneless Chicken Cacciatore

6 boneless chicken breasts (sliced in half)
Olive oil
1 cup coarsely chopped yellow onion
4 8-ounce jars tomato basil or other marinara sauce
2 teaspoons dried oregano (crushed)
2 teaspoons dried thyme (crushed)
2 teaspoons salt
2 teaspoons pepper
2 teaspoons minced garlic
1 6-ounce can sliced mushrooms
¼ cup dry red wine (optional)
1 cup coarsely chopped green pepper

1. Coat bottom of VersaWare™ stoneware with olive oil, heat on stovetop set to medium heat, and brown chicken. Drain and return stoneware to slow cooker heating base.
2. Combine all other ingredients with chicken. Place stoneware in slow cooker heating base, cover, and cook on Low for 5-7 hours or on High for 2-3 hours.

Serves 8

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Chicken Parmesan with Eggplant

6 boneless chicken breasts
2 eggs
2 teaspoons salt
2 teaspoons pepper
2 cups Italian bread crumbs
½ cup butter
½ cup olive oil
2 small eggplants, sliced ¾-inch thick
2 10-ounce jars tomato basil sauce
2 cups sliced Mozzarella cheese (16 ounces shredded)
1½ cups grated Parmesan cheese

1. Slice chicken breasts into halves and then half again, lengthwise to get four ¾-inch slices.
2. In a bowl, combine eggs, salt and pepper. Place bread crumbs in a separate bowl or plate. Dip chicken in egg and then coat in bread crumbs.
3. In VersaWare™ stoneware, heat oil and butter on stovetop set to medium heat, and brown chicken breast. Remove chicken and set aside on a separate plate. Drain oil and place in stoneware in slow cooker heating base.
4. Layer eggplant on bottom of stoneware, and add a layer of Parmesan cheese and then a layer of sauce. Next, add chicken and then layer with Parmesan cheese and sauce. Pour remaining sauce on top. Place stoneware in slow cooker heating base, cover, and cook on Low for 6 hours or on High for 2-4 hours. Before serving, top with Mozzarella cheese, cover, and broil in oven for 15 minutes to melt.

Serves 6-8

Sesame Chicken

4 chicken thighs and legs
4 chicken breasts, bone in
1 cup rice flour
8 teaspoons sesame seeds
Salt and pepper
Vegetable oil
¼ cup chopped onions
½ cup chopped celery
1 cup chicken broth
1 teaspoon dried tarragon
¼ cup cornstarch
¼ cup water
1½ cups sour cream

1. Wash chicken, separate thigh and leg, split breasts.
2. Mix rice flour, sesame seeds, salt and pepper. Coat chicken in mixture.
3. Coat bottom of VersaWare™ stoneware with vegetable oil and heat on stovetop set to medium heat. Brown chicken in oil until golden. Remove from stovetop, drain oil, and place stoneware in slow cooker heating base.
4. Add onion, celery, chicken broth and tarragon. Cover and cook on Low for 7-8 hours or on High for 3-4 hours.
5. Dissolve sour cream and cornstarch in water. Add to stoneware, cover, set back in slow cooker heating base set to High and let thicken (about 15-20 minutes).

Serves 4-6

Curry Chicken with Mango and Red Pepper

Olive oil
6 chicken thighs, or boneless skinless chicken breasts
1 8-ounce bag of frozen mango chunks, defrosted and drained
½ cup raisins
1 shallot, thinly sliced
2 red pepper, cored and diced
Fresh ginger root - thinly sliced - 4 slices
2 cloves garlic - crushed
½ teaspoon curry powder
1 teaspoon cumin
½ teaspoon whole cloves
¾ cup chicken stock
1 tablespoon cider vinegar
¼ teaspoon cayenne pepper (optional)
Salt and pepper
Fresh cilantro leaves to garnish (optional)

1. Rinse, dry, and season the chicken with salt and pepper.
2. Coat bottom of VersaWare™ stoneware with olive oil, and place on stovetop set to medium heat. Add the chicken and lightly brown, about 3 minutes per side.
3. Transfer stoneware with chicken to slow cooker heating base and top with mango chunks, raisins, shallot, and red pepper.
4. Combine remaining ingredients in a bowl, whisk to combine, and pour over chicken.
5. Cover and cook on High for 3 4 hours or on Low for 6-8 hours.
6. Remove chicken to serving dish. Using a slotted spoon, spoon the peaches, raisins, and some of the juice onto the chicken and serve. Garnish with cilantro.

Serves 4

Citrus Glazed Cornish Hens

4 Cornish game hens (frozen or fresh)
1 pound packaged stuffing mix
½ cup butter, melted
¼ cup brown sugar
4 tablespoons lime juice
4 tablespoons orange juice
4 teaspoons soy sauce
1 tablespoon raspberry jam
½ cup chicken broth

1. Thaw hens if needed. Prepare stuffing mix as directed on package and set aside.
2. In VersaWare™ stoneware, mix butter, brown sugar, lime juice, orange juice, soy sauce and raspberry jam. Cook on stovetop set to low-medium heat until glaze thickens and is smooth (about 10-15 minutes).
3. Brush hens with glaze and place into stoneware upside down. Pour chicken broth into bottom of stoneware around hens and place stoneware in slow cooker heating base.
4. Cover and cook on Low for 6-7 hours or on High for 2-3 hours and occasionally, about every 1-2 hours, brush hens with glaze from bottom of stoneware if desired. Remove and serve with stuffing.

Serves 6

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Stuffed Turkey Breast

1 turkey breast (without wings or legs, bone in)

Olive oil

½ cup finely chopped onions

½ cup finely chopped celery

2 pounds packaged stuffing mix

2 tablespoons salt

2 tablespoons pepper

24-inch x 30-inch cheesecloth roll

2 tablespoons Kosher salt

2 tablespoons paprika

2 tablespoons butter

2 teaspoons cornstarch

1. On stovetop set to medium heat, in VersaWare™ stoneware, add oil to coat bottom and sauté onions and celery. Remove from stovetop and add stuffing mix. Season with salt and pepper.
2. Make 5-6 deep slices across turkey breast, horizontally, all the way to the breastbone. Place stuffing into slices and pack tightly. Sprinkle paprika and salt over top of turkey breast and wrap in cheesecloth.
3. Place meat in VersaWare™ stoneware, place stoneware in slow cooker heating base, cover, and cook on Low for 7-9 hours or on High for 3-5 hours. (Internal temperature should be 185°F). Remove stoneware from base and unwrap breast from cheese cloth. Place breast back in stoneware and brown in oven set to 400°F for 20 minutes.
4. To make gravy, remove drippings and thicken with 2 teaspoons cornstarch.

Serves 8

Golden Duck

3-4 pounds duck, sliced lengthwise in half

1 12-ounce can dried apricots

2 tablespoons grated orange peel

¼ cup honey

½ teaspoon seasoned salt

3 12-ounce cans cling peaches (separate juice and peaches)

2 bananas, peeled and cut into ½-inch slices

2 tablespoons soy sauce

2 tablespoons cornstarch

¼ cup water

1. Place duck, split side down, in bottom of VersaWare™ stoneware and poke holes with a fork along entire duck.
2. In a bowl, combine apricots, orange peel, honey, soy, seasoned salt and mix.
3. Brush over duck breast, coating evenly. Place stoneware in slow cooker heating base, cover, and cook on Low for 7-8 hours or on High for 3-4 hours, or until tender (internal temperature of 185°F).
4. Place a saucepan on stovetop set to medium heat, add apricot glaze, cornstarch and water. Cook until thickened and add peaches and bananas. Use reserved peach juice to thin if necessary. Pour over duck halves and serve.

Serves 6

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Braised Pork Shanks with Israeli Cous Cous and Root Vegetable Stew

This recipe was created by renowned Chef Tom Valenti of Ovest Restaurant in New York City.

2 cups water
Pinch salt
1½ cup Israeli couscous (or regular couscous)
4 24-ounce pork shanks, bone in, skin removed
Coarse salt
Freshly ground black pepper
1 cup olive oil
4 large carrots, peeled and cut on the bias into 1-inch segments (set 2 carrots aside for later in this recipe)
1 Spanish onion, peeled and quartered
4 stalks celery, cut on the bias into 1-inch segments (set 2 stalks aside for later in this recipe)
4 cloves garlic, peeled and smashed
2 cups dry white wine
¼ cup distilled white vinegar
¼ cup tomato paste
1-1½ quarts low sodium chicken broth (amount will vary depending on the size of the shanks)
2 tablespoons mustard oil (available from Middle Eastern shops - this dish can be made without this item)
1 tablespoon whole black peppercorns

Cous Cous:

1. Place the VersaWare™ stoneware on stovetop set to medium-low heat. Add 2 cups of water and a pinch of salt and bring to a boil.
2. Add 1½ cups of Israeli couscous and cook, stirring until tender about 6-8 minutes. Drain and use immediately or rinse under cold water and reserve for later use.

Recipe is continued on next page.

Pork Shanks:

1. Season the shanks well with salt and pepper.
2. Place the VersaWare™ stoneware on stovetop set to medium-low heat, add the oil and heat until hot but not smoking. Add the shanks and brown on all sides. Remove and set aside.
3. Pour off all but about 2 tablespoons of the oil. Add half of the carrots, half of the celery, the onion and garlic and cook on stovetop over a medium-low heat until the vegetables are soft but not brown, about 5 minutes.
4. Add the tomato paste, wine, vinegar, mustard oil, chicken broth and peppercorns and bring to a boil, stirring and scraping up any browned bits stuck to the bottom of the pan. Return the shanks to the stoneware and place stoneware on heating base. Cover; cook on High for 2 hours, turning the shanks every 20 minutes or so.
5. Remove the shanks, strain out all of the solids from the braising liquid, and add in the uncooked carrot and celery. Place the shanks back in stoneware and onto slow cooker heating base and cover.
6. Cook on High for 1 hour. Check the shanks for doneness: remove one and place it on a plate. The meat should be very soft but still attached to the bone.
7. To serve; add the precooked couscous to the stoneware just to reheat, about 3-4 minutes. Using a slotted spoon remove some of the couscous, carrot and celery and place in the bottom of a shallow bowl. Place a pork shank on top of that and then spoon 2-3 ounces of the braising liquid into the bowl.

Serves 4

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Pork Roast with Fruit Medley

Brine

½ cup kosher or coarse salt
2 tablespoons sugar
2 bay leaves
1 teaspoon dried thyme
1 cup water

1 4-pound pork roast
Olive oil
2 cups green grapes
1 cup dried apricots
1 cup dried prunes
2 cloves garlic - minced
1 cup red wine
Juice of ½ lemon

1. Combine brine ingredients in a large zip top bag, plastic or glass container (do not use a metal container). Add the pork roast and let marinate overnight or up to 2 days in the refrigerator. Remove roast from brine.
2. Coat bottom of VersaWare™ stoneware with olive oil and set on the stovetop over medium heat. Add pork roast and cook, turning, until the roast is browned on all sides, about 5-10 minutes. Place stoneware in heating base.
3. Top the roast with the dried fruits and remaining ingredients and stir a bit to combine liquids.
4. Cover; cook on Low for 3-5 hours or on High for 7-9 hours. Serve over rice or couscous.

Serves 6-8

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Rosemary Pork with Red Wine Risotto

Olive oil
6 sprigs fresh rosemary
1 (3 pounds) boneless pork loin
1 teaspoon salt
1 teaspoon pepper

Risotto:

2 tablespoons butter, divided
3 cloves garlic, minced
½ cup onion, minced
1 cup Arborio rice
2 cups chicken broth
1 cup fruity red wine
¾ cup freshly grated Parmesan cheese

1. Coat bottom of VersaWare™ stoneware with olive oil and cook on stovetop over medium-high heat. When the oil is hot, add 3 sprigs of rosemary and place the pork roast on top of them. Season with the salt and pepper. Brown the pork roast on all sides. Place stoneware in slow cooker heating base.
2. Deglaze the pan on the stove by adding ¼ cup of the chicken broth to the hot pan and stirring rapidly with a whisk, loosening the browned bits of pork.
3. Add 1 tablespoon of butter, the garlic and onion and cook, stirring with a spoon, until the onion is translucent. Add the rice and stir well. Cook until the rice just begins to brown, about 2 minutes. Stir in the remaining chicken broth and wine. Remove from heat and pour into the slow cooker around the roast.
4. Place cover on slow cooker and cook on High for 3-4 hours, stirring occasionally. The internal temperature of the pork should register 170°F. When the cooking time is done, remove the roast, slice, and keep warm on a platter. Remove and discard the rosemary.
5. Stir the remaining butter and Parmesan cheese into the rice. Spoon the risotto around the roast slices and garnish with the remaining fresh rosemary sprigs.

Serves 6

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Stuffed Pork Chops

6 2-inch thick pork chops (bone-in)
1 8-ounce can creamed corn
1½ cups bread crumbs
½ cup chopped scallions
2 teaspoons salt
2 teaspoons pepper
1 teaspoon ground sage
4-8 teaspoons water (for bread crumbs)
¼ cup apple juice

1. Preheat broiler. With a sharp knife, cut a pocket into the center of each pork chop by slicing horizontally along the chop.
2. In a bowl, combine bread crumbs, corn, scallions, salt, pepper and sage. Mix and add water until moist and “sticky”. Stuff bread crumb mixture into pocket of each pork chop and place chops in VersaWare™ stoneware.
3. Place stoneware in broiler and cook until the chops are browned, about 10-15 minutes in the oven. Remove from oven, add apple juice, and place stoneware in slow cooker heating base. Cover and cook on Low for 6-8 hours or on High for 3-4 hours and serve. (You can substitute an 8-ounce can of apple pie filling for the creamed corn if desired).

Serves 6-8

Gingered Sherry Pork Roast

Extra virgin olive oil
1 clove garlic, chopped
2½ pounds pork roast
1 cup sherry
3 tablespoons hoisin sauce
1 tablespoon soy sauce
2 teaspoons fresh ground ginger
¼ teaspoon fresh ground black pepper
12 baby carrots
12 baby red potatoes
1 onion, peeled and chopped
2 tablespoons fresh chives, chopped

1. Coat bottom of VersaWare™ stoneware with oil and place on stovetop set to medium heat. Once the oil is hot, add the pork roast and sear each side of the meat to golden brown, about 3-4 minutes per side. Remove the roast and set aside.
2. Transfer the stoneware to the slow cooker heating base and add the carrots, potatoes and onions.
3. In a small bowl, whisk together the sherry, hoisin sauce, soy sauce, ground ginger, and black pepper.
4. Place the seared pork roast on top of the vegetables, and pour the sherry sauce over the top. Cover and cook on Low for 6-8 hours or on High for 4-5 hours. Baste occasionally with the sherry sauce.
5. To serve, remove the roast and let it stand for 10 minutes. Slice the pork roast and return it to the stoneware with the vegetables and sauce. Garnish individual servings with the chives.

Serves 4

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Braised Fruited Lamb

1 lamb leg/shanks (approx. 4 pounds)
2 tablespoons salt
2 tablespoons pepper
6 tablespoons extra virgin olive oil
1 cup dried apricots
1 cup dried figs
¼ cup raspberry jam
1½ cups water
½ teaspoon allspice
½ teaspoon cinnamon
8 tablespoons white vinegar or white wine

1. Preheat broiler. Brush oil on lamb shanks and season with salt and pepper. Place in VersaWare™ stoneware and broil in oven to brown, about 5 minutes per side. Remove from oven and place stoneware in slow cooker heating base.
2. Add dried fruits.
3. In a bowl, combine water, vinegar, allspice, cinnamon and jam. Pour over lamb shanks. Cover and cook on Low for 8-9 hours or on High for 4-5 hours.

Serves 6-8

Shrimp Etouffée

Vegetable oil
1 cup finely chopped onion
½ cup finely chopped celery
½ cup finely chopped green bell pepper
2 cloves garlic, minced
1 tablespoon tomato paste
1 teaspoon cornstarch
¾ cup fish or chicken stock
1 pound large shrimp, peeled and deveined
1 cup thinly sliced green onions
¼ cup chopped fresh parsley
½ teaspoon hot sauce
¼ teaspoon salt or to taste
Hot cooked rice

1. Coat bottom of VersaWare™ stoneware with oil and place on stovetop set to medium heat. Add onion, celery, bell pepper, and garlic. Cook 8-10 minutes or until tender, stirring frequently. Stir in tomato paste and cook 1 minute.
2. Place stoneware in slow cooker heating base, cover, and cook on Low for 5-6 hours or on High for 2-3 hours.
3. In small bowl, combine cornstarch and stock, stirring until smooth. Set slow cooker to High and stir in cornstarch mixture. Stir in shrimp, green onions, parsley, hot sauce and salt. Cook 15 minutes or until shrimp is just cooked, stirring frequently. Serve over hot cooked rice.

Serves 4

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Paella

4 cups chicken breast, cut into 1-inch cubes
1 cup onion, chopped
1 cup tomatoes, chopped
4 cups whole clams (de-shelled)
1 pound shrimp (uncooked, peeled and de-veined)
4 cups cooked rice
¼ teaspoon saffron
½ teaspoon dried oregano
1 teaspoon salt
1 teaspoon pepper
4 teaspoons pimentos, chopped
1 cup (or 2 8-ounce cans) lobster meat
1 cup scallops

1. In VersaWare™ stoneware, combine all ingredients (except rice, shrimp, and lobster). Place stoneware in slow cooker heating base, cover, and cook on Low for 6 hours or on High for 2-4 hours.
2. Add rice, shrimp and lobster. Cover and cook on High for an additional 15 minutes or until shrimp are pink and firm.

Serves 8

Cape Cod Stew

2 pounds uncooked, cleaned and de-veined shrimp
2 pounds fresh cod fish (or other fish)
1 pound mussels or hard shelled clams
3 uncooked lobsters (1½ to 2½ pounds each)
½ cup chopped carrots
½ cup chopped onions
2 teaspoons crushed or minced garlic
2 1-pound cans of chopped tomatoes
4 cups beef broth
4 bay leaves
½ cup chopped cilantro
1 teaspoon dried thyme
2 tablespoons sea salt
2 teaspoons lemon juice
½ teaspoon saffron

1. In a bowl, cut shrimp and fish into bite size chunks and place in refrigerator. Remove lobster tails and claws and chop tail into 2-inch pieces. Separate claws at the joints and place in a large bowl. Add mussels or clams to bowl and set aside in refrigerator.
2. In VersaWare™ stoneware, combine all other ingredients, cover, place in the slow cooker heating base and cook on Low for 7 hours.
3. Add the seafood, cover, place in slow cooker heating base, and cook on High for 45 minutes to 1 hour or until seafood is just cooked through.

Serves 8

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Your VersaWare™ stoneware is also a great tool to use when preparing traditional roasts in the oven. Your favorite roasting recipes may taste even better when prepared in the VersaWare™ stoneware because of its unique qualities that distribute heat evenly, allowing for crisper outsides and moister insides without burning or overcooking. Here are some to try!

Herbed Turkey Breast with Caramelized Vegetables

1 6-pound turkey breast
1 garlic clove, peeled
1 sprig thyme
1 sprig rosemary
1 lemon
Chili powder
Salt and pepper
4 carrots, peeled and chopped
4 stalks celery, chopped
1 onion, peeled and chopped
Kosher salt and pepper
2 cups chicken broth

1. Preheat oven to 425°F. Place turkey breast in center of VersaWare™ stoneware. Tuck garlic clove, thyme and rosemary under breast cavity. Squeeze juice of lemon on top of breast. Sprinkle chili powder and salt and pepper on top of breast. Scatter carrots, celery and onion around breast and season vegetables and turkey with salt and pepper. Place in oven and roast for 20 minutes.
2. Turn heat down to 350°F and pour in chicken broth.
3. Cook until turkey reaches an internal temperature of 180°F. Serve with herb roasted potatoes.

Serves 6

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Beef Tenderloin with Merlot Jus

½ beef tenderloin roast, 6-7 pounds
3-4 cloves garlic, sliced lengthwise and slivered
Kosher salt and pepper
Olive oil
2 cups Merlot wine

1. Preheat oven to 375°F. With a thin sharp knife, pierce meat all around and stud with garlic. Season with salt and pepper generously.
2. Coat bottom of VersaWare™ stoneware with olive oil and place on stovetop set to medium heat. Sear meat on all sides, reducing heat if necessary.
3. Place stoneware in the oven and cook until meat reaches desired doneness or until meat thermometer registers 140°F for rare, approximately 35-45 minutes. Remove meat, cover with foil to keep warm and let rest for 5 minutes.
4. Pour 2 cups Merlot into stoneware and bring to a boil on stovetop set to medium heat. Reduce by half.
5. Serve sliced beef with Merlot jus, green salad and garlic mashed potatoes.

Serves 6-8

Holiday Ham with Cloves and Vodka

1 fully cooked ham, 5-6 pounds, outer skin and fat removed and scored in a diamond pattern around top and sides
3-4 tablespoons whole cloves
½ cup vodka
½ cup brown sugar, packed

1. Preheat oven to 350°F.
2. Press whole cloves into ham and place ham into in VersaWare™ stoneware. Combine vodka and brown sugar; set aside.
3. Cover and cook in oven for 1 hour (or in slow cooker heating base on Low for 7-8 hours or on High for 4-5 hours).
4. Pour glaze over ham and cook for an additional half hour, basting often, or until internal temperature is over 160°F.

Serves 6-8

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Basil and Mint Roasted Leg of Lamb with Provence Vinaigrette

¼ cup balsamic vinegar
4 cloves garlic, peeled and chopped
½ bunch fresh mint, chopped
1 bunch basil, chopped
½ cup olive oil
1 boneless leg of lamb, tied, 6-7 pounds
Kosher salt and black pepper

Provence Vinaigrette:

2 plum tomatoes, diced
1 tablespoon Dijon mustard
2 tablespoons champagne vinegar
Pinch sugar
¼ cup extra virgin olive oil
½ bunch fresh mint, finely chopped

1. To prepare marinade, place balsamic vinegar and garlic in a medium, non-reactive bowl. Whisk ingredients until blended. In a slow, steady stream, pour in olive oil while whisking continuously until mixture is emulsified and thickened. Stir in basil and mint. Season with salt and pepper.
2. Place leg of lamb and marinade in a plastic zipper bag and refrigerate several hours or overnight.
3. Preheat oven to 400°F. Remove roast from marinade and place roast in VersaWare™ stoneware. Discard leftover marinade.
4. Cook roast in oven until desired doneness, or until meat thermometer registers 140°F for medium rare.
5. For vinaigrette, place tomatoes, mustard, champagne vinegar and sugar in a medium sized, non-reactive bowl. Add olive oil in a slow, steady stream while whisking continuously until emulsified and slightly thickened. Add mint. Taste and add additional sugar if necessary. Stir in mint.
6. To serve, slice lamb roast and top with vinaigrette.

Serves 6-8

Old Fashioned Split Pea Soup

2 pounds dried split peas
1 cup ham, chopped
½ cup onion, chopped
½ cup celery, chopped
4 quarts chicken stock
2 teaspoons salt
2 teaspoons pepper

1. Combine all ingredients into VersaWare™ stoneware and set in slow cooker heating base. Cover and cook on Low for 8-10 hours or on High for 4-6 hours, until peas are very soft.
2. Mix with hand mixer or hand blender on low speed until smooth.

Serves 8

Cauliflower Soup

2 heads cauliflower, cut into small florets
¾ cup celery, chopped
¾ cup onion, chopped
2 teaspoons salt
2 teaspoons pepper
2 quarts chicken stock
2 cups milk or light cream
1 teaspoon Worcestershire sauce

1. Combine cauliflower, celery, onions, salt, pepper and chicken stock in VersaWare™ stoneware. Place stoneware in slow cooker heating base, cover, and cook on Low for 7-8 hours or on High for 3-4 hours.
2. Using a hand mixer or hand blender, puree ingredients until smooth; add in milk and Worcestershire sauce. Mix again until smooth. Cook on High for an additional 15-20 minutes before serving.

Serves 8

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Plantation Peanut Soup

6 cups chicken broth
 ½ cup celery, chopped
 ½ teaspoons salt
 ½ cup onion, chopped
 4 tablespoons butter
 1 cup peanut butter, chunky
 2 cups light cream
 ½ cup flour
 ½ cup water
 1 cup peanuts, chopped (reserve ½ cup for garnish)

1. Combine all ingredients (except flour and water) in VersaWare™ stoneware. Place stoneware in slow cooker heating base, cover, and cook on Low for 4 hours.
2. In a separate bowl, combine flour and water and mix into soup, stirring well. Cook on High for an additional 20-25 minutes to thicken, stirring occasionally. Garnish with chopped peanuts and serve.

Serves 8

Caramelized French Onion Soup

4 extra-large sweet onions, peeled
 4 tablespoons butter
 2 quarts beef or vegetable broth, divided
 2 cups dry white wine
 2 cups water
 1 tablespoon fresh thyme leaves, minced
 6 cups large seasoned croutons
 1 cup Swiss or Gruyere cheese, shredded

1. Cut each of the onions in half and then half again. Cut each quarter into ¼-inch thick slices.
2. Add butter to VersaWare™ stoneware and place on stovetop set to medium-low heat. Stir every 7-8 minutes, and cook until onions are soft and caramelized, about 45-50 minutes. Add the wine and let the liquid reduce almost completely, about 15 minutes.
3. Add the broth, water, and thyme to the stoneware. Transfer the stoneware to the slow cooker heating base, cover, and cook on High for 2½ hours or until the soup is thoroughly heated.
4. Just prior to serving, top soup with croutons and sprinkle cheese over the croutons. Preheat the oven broiler and place the stoneware under broiler. Broil until the cheese is melted and golden. Serve immediately.

Serves 8-10

Cheesy Tavern Soup

½ cup celery, chopped
½ cup carrots, chopped
½ cup green peppers, chopped
½ cup onion, chopped
4 tablespoons olive oil
64 ounces chicken broth
4 tablespoons butter
2 teaspoons salt
2 teaspoons pepper
½ cup flour
4 cups grated Cheddar cheese
2 cans beer (room temperature)

1. On stovetop set to medium heat, sauté celery, carrots, onions, and peppers in olive oil in VersaWare™ stoneware until tender.
2. Add remaining ingredients (except flour and cheese) into stoneware and place in slow cooker heating base. Cover and cook on Low for 6 hours or on High for 2-4 hours.
3. Dissolve flour in a small amount of water and add to soup, stirring in well.
4. Top with grated cheese and place in preheated broiler for 10-15 minutes to melt cheese.

Serves 8

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Red Bliss Potato and Leek Clam Chowder

Olive oil
4 slices smoked bacon, cut into 1-inch pieces
2 6-ounce cans minced clams, drained, liquid reserved
2 cups red bliss potatoes, cut into ½-inch cubes
1 cup leeks, finely chopped
1 cup celery, chopped
2 carrots, peeled and finely chopped
1 teaspoon sugar
1 teaspoon salt
½ teaspoon black pepper
2 cups water or clam juice
1 cup dry milk powder
½ cup flour
1 cup chilled water
3 cups cream
Ground paprika

1. Cover bottom of VersaWare™ stoneware with oil and place on stovetop set to medium heat and add bacon. Sauté bacon until crispy, remove with a slotted spoon, and set aside on a paper towel to drain. Cool and reserve in refrigerator for garnish.
2. Place the clams in a small mixing bowl and cover with plastic wrap. Chill in the refrigerator while preparing the soup.
3. Place the reserved clam liquid in the stoneware and add the potatoes, leeks, celery, carrots, sugar, salt and pepper. Mix thoroughly to blend. Stir 1 cup of the water.
4. Place the stoneware in slow cooker heating base, cover, and cook on Low for 7-8 hours or on High for 4-5 hours.
5. In a medium mixing bowl, combine the dry milk and flour. Gradually whisk in 1 cup of chilled water. Add this mixture to the soup and stir to combine. Cover and cook on High 20-30 minutes, or until thickened and very smooth. Meanwhile, remove bacon from refrigerator and allow chowder to come to room temperature. Stir soup occasionally. Add the clams and the cream and cook for an additional 10-15 minutes.
6. To serve, ladle the soup into 6 individual bowls, dust each with the paprika and crumble the bacon evenly over each serving.

Serves 6-8

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Tropical Tea

- 1 gallon hot water
- 12 tea bags (strings and labels removed)
- $\frac{1}{2}$ cup sugar
- 6 tablespoons honey
- 1 mango sliced
- $2\frac{1}{2}$ cups pineapple juice
- 1 orange, sliced ($\frac{1}{2}$ -inch thick slices)
- 1 can sliced pineapple
- 1 star fruit, sliced ($\frac{1}{2}$ -inch thick slices)
- 1 bunch fresh mint leaves

1. Dice mango and pineapple, then combine all ingredients (except mint leaves) in VersaWare™ stoneware.
2. Place stoneware in slow cooker heating base, cover, and cook on Low for 4 hours. Serve from VersaWare™ with mint leaves as garnish.

Serves 10

Spiced Coffee

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| 1 gallon coffee | 1 teaspoon orange zest |
| $\frac{1}{2}$ cup chocolate syrup | 1 teaspoon lemon zest |
| $\frac{1}{2}$ cup sugar | 4 tablespoons vanilla extract |
| 6 cinnamon sticks | $\frac{1}{4}$ cup cocoa powder |
| 3 teaspoons whole cloves | $\frac{1}{4}$ cup spiced rum (optional) |
| 1 teaspoon anise flavoring | |
| 2 cups whipped cream or non-dairy topping | |

1. Combine all ingredients (except whipped cream and vanilla) in VersaWare™ stoneware. Place stoneware in slow cooker heating base, cover, and cook on Low for 3-4 hours.
2. In a bowl, combine whipped cream and vanilla and refrigerate. When ready to serve, ladle into coffee cups and top with a dollop of whipped vanilla cream and dust with cocoa powder.

Serves 10

Malted Mint

- 24 chocolate covered mint patties
- $\frac{1}{2}$ gallon milk
- 2 cups crushed malted milk balls
- 1 cup chocolate peppermint patty candies
- 1 tablespoon vanilla extract
- 2 cups whipping cream or non-dairy topping
- 1 teaspoon peppermint extract

1. In VersaWare™ stoneware, combine all ingredients (except whipping cream). Place stoneware in slow cooker heating base, cover, and cook on Low for 2 hours. Whip with hand mixer to froth.
2. Spoon in whipping cream and serve from VersaWare™ stoneware. Hold on Warm.

Serves 8

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Poached Autumn Fruits with Vanilla-Citrus Broth

This recipe was created by renowned Chef Tom Valenti of Ovest Restaurant in New York City

2 Granny Smith apples, peeled, cored (reserve cores), and halved
2 Bartlett pears, peeled, cored (reserve cores), and halved
1 orange, peeled and halved
5 tablespoons honey
1 vanilla bean, split and seeded
1 cinnamon stick
½ cup sugar
Water, enough to cover fruit
Vanilla ice cream

1. Add apple and pear cores to the VersaWare™ stoneware. Squeeze the juice from the orange halves into the stoneware and add the orange halves, honey, vanilla bean and seeds, cinnamon stick, and sugar. Add the apple and pear halves and add just enough water to cover the fruit.
2. Stir lightly to combine and place stoneware in slow cooker heating base. Cover and cook on High for approximately 2 hours and test for doneness. Test with a knife to ensure fruit is tender.
3. Remove the fruit halves and reserve. Strain and reserve the poaching liquid, and pour liquid back into the stoneware. Discard solids. Place stoneware on stovetop set to low heat and simmer gently until the liquid reduces by half and thickens.
4. Dice the apple and pear halves and add them back into the reduced poaching liquid just long enough to re-warm the fruit. Drain and reserve the liquid from the fruit.
5. For individual servings, place fruit dice in bottom of bowl. Pour sauce around fruit and finish with a scoop of your favorite vanilla ice cream.

Serves 4-6

Vanilla Bean Custard

4 cups milk
1 cup heavy cream
7 eggs slightly beaten
1 cup sugar
4 teaspoons vanilla
4 vanilla bean stalks, scrapped
¼ teaspoon salt
½ cup brown sugar
Nonstick cooking spray

Optional coconut or nutmeg for topping

1. Pour milk and cream into VersaWare™ stoneware and cook on stovetop over medium-low heat until scalding (just below boiling 200°F); set aside and let cool.
2. In a bowl combine eggs, salt, sugar, vanilla and vanilla bean, slowly add the cooled milk.
3. Rinse VersaWare™ stoneware and dry, spray with nonstick spray, and pour in custard mixture. Place stoneware in slow cooker heating base, cover, and cook on High for 2 -3 hours. Custard is done when a knife comes out clean when inserted.
4. To finish, sprinkle brown sugar on top and place in oven on broil uncovered for 2-3 minutes to caramelize the sugar on top of the custard.
5. Add nutmeg or coconut on top when serving. Serve warm.

Serves 8-10

Banana Nut Bread

½ cup shortening
1 cup sugar
4 eggs
¾ cups flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
2 cups mashed ripe bananas
3-4 cups water
Chopped walnuts

1. In a bowl, combine shortening and sugar until blended. Add in eggs and beat with electric mixer on low until smooth. Gradually add in remaining ingredients, mixing thoroughly until forming a smooth batter.
2. Grease a 4-inch by 8-inch bread pan and add batter. Cover with foil, place in VersaWare™ stoneware, and add water around bread pan.
3. Place stoneware in slow cooker heating base, cover, and cook on High for 3-4 hours, until bread is firm and toothpick inserted comes out clean. Remove and let cool, then take bread out of pan, slice, and serve with butter or cream cheese and chopped walnuts.

Serves 8

Notes

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