Crockpot Cheesy Chicken Spaghetti - Lee Vogt

1 pound Kraft Velveeta Cheese
2 cooked and diced chicken breasts OR 12 1/2 oz canned chicken, drained & flaked
10 3/4 oz Campbell's Cream Of Chicken Soup, undiluted
10 3/4 oz Campbell's Cream Of Mushroom Soup, undiluted
10 oz canned tomatoes with green chilies, Rotel
1/2 cup water
1 small onion, diced
1 medium green pepper, diced
1/2 tsp table salt
1/2 tsp black pepper
14 1/2 oz cooked spaghetti

Spray slow cooker with non-stick cooking spray. Combine all ingredients in slow cooker and stir to mix well. Cook on LOW for 2-3 hours. Stir again just before serving. Serves 8 (1 cup each)

Caramel Apple Dessert - Amy Carlson

2 cans of apple pie filling
1 jar of caramel sauce
1 butter pecan cake mix
1 stick of butter(softened)

Cook on low for 2 hours.

Creamy Macaroni and Cheese Recipe - Mary Ludwig

Prep: 25 min. Cook: 2 hours
3 cups uncooked elbow macaroni
1 pound process cheese (Velveeta), cubed
2 cups (8 ounces) shredded Mexican cheese blend
2 cups (8 ounces) shredded white cheddar cheese
1-3/4 cups milk
1 can (12 ounces) evaporated milk
3 eggs, lightly beaten
3/4 cup butter, melted

Cook macaroni according to package directions; drain. Place in a greased 5-qt. slow cooker. Stir in the remaining ingredients. Cover and cook on low for 2-3 hours or until a thermometer reads 160°, stirring once. Yield: 16 servings (3/4 cup each).

Nutritional Facts
3/4 cup equals 388 calories, 28 g fat (17 g saturated fat), 122 mg cholesterol, 652 mg sodium, 16 g carbohydrate, trace fiber, 17 g protein.

Queso Dip - Alisa Godfrey

*Hamburger
*Velveeta
*Rotel
**Chili-Cheese Dip - Lisa Wiederin**

1 pound lean ground beef  
1 pound processed American cheese, cut in small pieces  
1/2 tsp. chili powder

Brown ground beef well and drain off excess grease. Put ground beef and all remaining ingredients in crock-pot. Stir well. Cover and cook on High 1 hour, stirring until cheese is fully melted. Serve immediately or turn to Low for serving up to 6 hours later. Serve with tortilla or corn chips. This recipe may be doubled.

**Polar Express Hot Chocolate - Jennifer Snyder**

1 can sweetened condensed milk  
1-1/2 cups heavy cream  
6 cups milk  
1 can Hershey chocolate syrup (can substitute 1 bag of semi-sweet chocolate chips)

Pour all ingredients into a crock-pot. Heat on high for 2 hours. Stir occasionally. Reduce to low for serving.

Note: you can substitute chocolate chips for the syrup but you’ll need to stir often. Serve when chips are melted and chocolate is nice and warm.

**Slow Cooker Pork Loin - Felicia Price**

3 lb pork loin, seasoned with your choice of seasoning, (I use Tony Chachere's Creole)  
1 med onion, thinly sliced  
1 can of cranberry sauce  
1/3 c of French dressing  
1 T corn starch

Season meat, let marinade overnight. Place loin in pot next morning, cover meat with onion slices. Mix cranberry sauce, French dressing & corn starch together & pour over onion covered meat. Cook on high for 1 hr, then on low for 5 hrs. Meat may be sliced for main course or pulled for sandwiches.

**Randia Dish - Bethany Morrow**

1 pound boneless, skinless chicken thighs  
1 large zucchini, cut into cubes  
1 (16 ounce) can garbanzo beans  
1 (14.5 ounce) can diced tomatoes  
chopped fresh cilantro  
1/2 T. olive oil  
1 c. chicken stock  
1/2 tsp. cayenne pepper  
1 tsp. ground cumin  
1 tsp. ground cinnamon

Heat oil in a large pan. Season chicken thighs with salt and pepper. Cook 2-3 minutes on each side until brown. Add zucchini and cook, stirring occasionally. When zucchini pieces have browned slightly, add garbanzo beans, tomatoes, cilantro, chicken stock, cayenne, cumin and cinnamon. Turn to low, cook 10-15 minutes until chicken is tender and fully cooked. Season with salt and pepper. Serve over couscous.
**British Chicken Curry - Patrick Sampson**

4 medium sized (I think 6 oz?) S&B Curry block packets (or 2 large (12 oz)). I like to use a mix of hot and medium. (can buy at Walmart)
1 small can of powdered S&B curry
6 oz of either vegetable or olive oil
1 large yellow onion (diced)
1 bunch of green onions (diced/fine)
6 large or 10 small white potatoes (sometimes I mix in baby potatoes)
4 cloves garlic (crushed)
2 (8 oz) bags of baby carrots (I'm lazy and don't like to cut them)
2 flats of sliced mushrooms (see above reason)
6-8 chicken breasts (cleaned and cubed to 1/2-3/4”)
4 oz of any red wine
Salt and pepper to taste

Break the curry blocks into their pieces (they look like a thick Hershey chocolate bar once they are opened). Set stove on medium and heat the olive or veggie oil in a small pan and drop the curry pieces in, one at a time. Stir until gloopy. Put stove on low/warm, just to keep the curry slurry liquid.

In a large crock pot (6-7 quarts), combine the garlic, veggies, and chicken (on top). Pour the wine and curry mix on the chicken and then stir the whole pot well. The curry will likely have formed a hard shell and not mix too well - that's OK. Give it time (the crock pot heat and food liquid). Set the crock pot on low if you have 6 hours and on high if you only have 3 (the curry will turn out better on low, but you may not have that kind of time).

Stir the curry every 20-30 minutes. The curry will get more liquid as time goes by. If the mix is still too dry after 2 hours, then add 3-4 oz of water (or better yet - more wine : ) ).

At the 2-3 hour point the chicken will likely be done, but the veggies will still be hard. Taste the chicken and add salt, pepper, and curry powder to adjust the flavor to your liking. Add the curry powder in small half teaspoon increments (it's strong). Once the carrots and potatoes have softened, the whole dish is done.

Serve over rice with optional soy sauce.

**Jambalaya - Amy Schumacher**

1 pound boneless, skinless chicken breast halves, cut into 1 inch cubes
1 pound andouille sausage, sliced
1 (28 ounce) can diced tomatoes with juice
1 large onion, chopped
1 large green bell pepper, chopped
1 cup chopped celery

1 cup chicken broth 2 tsp. dried oregano
1 cup chicken broth 2 tsp. dried parsley
2 tsp. Cajun seasoning
1 tsp. cayenne pepper
1/2 tsp. dried thyme
1 pound frozen cooked shrimp without tails

In a slow cooker, mix the chicken, sausage, tomatoes with juice, onion, green bell pepper, celery, and broth. Season with oregano, parsley, Cajun seasoning, cayenne pepper and thyme.

Cover and cook 7 to 8 hours on Low, or 3 to 4 hours on High. Stir in the shrimp during the last 30 minutes of cook time.

Note: It's kind of spicy so you can adjust by adding tomato sauce or another can of tomatoes, or cut back a bit on the spices.
My Spicy Sister-In-Law Dip - Holly Espenhover
2 cans Tyson chicken (large cans) shredded before putting in the crock-pot
1 (8 oz) package cream cheese
1 (8 oz) block of pepper jack cheese cubed
1 (8 oz) package shredded sharp cheddar cheese (or to taste)
1 can diced green chilies
1 can cream of chicken soup
1 seeded jalapeño
Dash of hot sauce (or to taste)
Tortilla chips, crackers, Fritos
Optional: Or put filling in a tortilla and roll up, pour enchilada sauce over it and sprinkle with shredded cheese place in a 350 degree oven for 15 minutes for a great dinner.

Place all in crock-pot and cook until all melted together. Place on low or warm setting and snack away!

Mike's Canned Soup - Mike Case
2 lrg cans of Chicken, white meat.
2 cans, Mexican Corn
2 cans rotele tomatoes, Mild
1 can garbanzo beans
1 can White Shopeg Corn
Put all in crockpot, mix well and cook on low for minimum of 5 hours. If you have less time, cook on high at least 2 hours. My preferred method of cooking, Day 1 cook for 3 hours on low, refrigerate overnight and start again in AM and cook for addition 3-5 hours on low.
This recipe is customizable to your taste. Go to your cupboard, or store and look thru the canned goods and see what makes you go, “That would be really good.” Put it all together. Cook together.

Louisiana Sloppy Joes - Aubrey & Elaine Bryant
1 lb. hamburger
1 Tbsp. Tony Cachere's Creole Seasoning
1 medium diced onion
1 small diced green pepper
Brown hamburger with seasoning. When about half cooked, add onion & pepper. Simmer with onions & peppers very tender. Place meat mixture into slow cooker. Add:
1 can Hunt’s Manwich Sauce Thick & Chunky
2 cans Heinz Pork & Beans (Pork & Molasses)
2 Tbsp. Sweet Baby Ray's Honey BBQ Sauce
Mix all together. Cook on low 4-5 hours.
If you like it a little more hot, add more Tony’s. If you like it a little more spicy, add some Louisiana Hot Sauce.
Get you some!