



Bean Pot Recipes

Celebrating HOME™
BRINGING FAMILIES TOGETHER

About the Bean Pot...

- Celebrating Home Bean Pots are available in a variety of styles.
- They bake food wonderfully & clean up in a snap!
- A bean pot creates moist delicious food because it creates a stone oven and makes its own juice!
- It also keeps food warm longer while serving.
- It can be placed in the oven at 350 for 45 minutes and then it retains heat and you can use it to serve warm/hot foods.
- Since your Bean Pot is made out of clay it also retains coldness. This means you can serve potato salad (or any other dish you want to keep cold) in your chilled Bean Pot, simply freeze it overnight and it will keep your cold foods cold for a couple of hours.
- It will help keep your food cold while sitting at your table.
- The Bean Pot also makes a wonderful ice bucket for casual dinners, simply freeze the bowl for a couple of hours first.
- Bean Pots make wonderful gifts for weddings, birthdays, Christmas and other special occasions.

HELPFUL HINTS

You may need to buy a smaller roast to fit in a smaller size Bean Pot. Just remember to make sure the meat is thawed first before you place it into the Bean Pot.

Bean Pot Recipes

CHICKEN

Rotisserie style Chicken

Whole chicken (innards removed, of course)

2 cups water

1 chicken bouillon cube

Seasoning mix of your choice- like Lawry's seasoning salt, McCormicks Rotisserie Chicken, Emeril's Essence, Garlic pepper, Lemon Pepper.

Place chicken in bean pot. Add water and bouillon. Cover chicken with seasonings. Microwave 30 minutes,

Chicken and Vegetables

Place chicken (skin on or off) in Bean Pot. Place chopped onion, celery and carrots on top of chicken. Sprinkle with ½ package of Good Seasons Italian Dressing mix. Cover with the lid. Bake at 350°F for 1 hour.

Lemon Garlic Chicken

Place whole roasting chicken in bean pot with one whole lemon & one head of garlic (unpeeled) in cavity of chicken. Season with salt & pepper. Cover with lid and cook for 1-½ -2 hours at 350. (Try with an orange too.)

Barbeque Chicken, Pork Chops, Etc.

Place meat in Bean Pot. Pour your favorite barbeque sauce over all. Bake at 350°F until done.

Easy Chicken

Place ingredients in Bean Pot in following order:

6 boneless, skinless, chicken breasts

Sprinkle ½ envelope of Lipton

1 can cream of mushroom soup

Onion Soup Mix

1 can cream of chicken soup

Bake 6 - 8 hrs at 250 degrees. Cook 2 cups of instant rice & serve with your favorite veggies.

Easy Teriyaki Chicken

1 large pack of boneless, skinless chicken thighs

1 bottle Teriyaki 30-minute Marinade by Lowry's

Dump both in bean pot at 350 for 3.5 hours

Bake potatoes and pour Teriyaki sauce over potatoes and chicken.

Honey Mustard Chicken

Place roasting chicken in the bean pot and pour FAT FREE honey mustard dressing over the top. Cover with lid. Cook for 1-½-2 hours at 350F.

Chicken Stew

Place chicken breast in a Bean Pot. Add 1 can chicken broth, 1 Can Cream of chicken and 1 pkg Onion Soup Mix. Cook at 250 for at least 4 hours. Add string beans and pour over angel hair pasta.

Chicken and Wild Rice

6 boneless skinless chicken breast halves
1 pkg. long grain & wild rice (w/seasoning pkt)
1 can cream of chicken soup
1 can cream of celery soup
1 can water

Combine rice, seasoning from box, both cans of soup & 1 can water in bean pot. Place chicken on top and cover with lid. Bake at 350 for about 2 hours. (Try it with pork chops too!)

Hawaiian Chicken

Place the whole chicken in bean pot & pat dry. Using pastry brush, brush on a thick coat of Apricot Jam. Pour a can of pineapples over chicken with some maraschino cherries. Cover with lid & bake for 1-½-2 hours at 350. Use juices from chicken as gravy. Serve with white rice & a green vegetable.

Outrageous Chicken & Gravy

1 large pack of boneless, skinless chicken thighs
2 cans of cream of chicken soup
Dump both into bean pot and cook at 350 for 3.5 hours – yummy for your tummy!

Garlic Chicken Alfredo

1 jar (16 ounces) Creamy Garlic Alfredo Sauce, or Alfredo Sauce
4 to 6 boneless chicken breast halves
1 can (4 ounces) sliced mushrooms, drained
8 ounces spaghetti, hot cooked
grated Parmesan cheese

Pour about 1/3 of the sauce into the slow cooker. Place chicken in the slow cooker; top with mushrooms and remaining sauce. Cover and cook on 200 setting for 6 to 8 hours. Serve with hot cooked spaghetti, Parmesan cheese and a tossed salad. Serves 4 to 6.

Italian Roast Chicken

1 whole chicken	2 tsp dried basil
1 large fresh tomato	1 tsp. dried thyme
1 can tomato sauce (15 ounces)	6 garlic cloves, crushed
½ tsp. sugar	

Remove all visible fat from chicken (do not take the skin off). Season with salt & pepper. Rub interior with one crushed garlic clove. Place chicken on its back in bean pot. Slice tomato in half horizontally and squeeze to remove the seeds & juice. Chop tomato & put around chicken. Sprinkle w/ crushed garlic, basil, thyme, sugar, salt and pepper. Pour tomato sauce over. Cover with lid, cook at 350 degrees for 1 hour and 15 minutes. Remove lid and continue to cook for 15 minutes.

Chicken Pot Pie

2 lbs cooked chicken, 2 cans cream of potato soup (only one can of water), 1 small bag of frozen veggies, 1 can of crescent rolls. Place all ingredients into Bean Pot except the crescent rolls. Mix well then place in oven at 350 degrees for about 30 minutes, with lid on. Place crescent rolls

unfolded on top of mixture (all six will fit). Leave lid off and cook until crescent rolls are golden brown. Serve & enjoy!

Chicken a la Bean Pot

4-5 boneless, skinless chicken breasts

1 can chicken broth

1 can cream of celery soup

Place chicken in Bean Pot and pour soups over chicken. Cover w/ lid & bake at 350° until done (1-2 hours). Serve over noodles or rice. Optional: add broccoli, sun dried tomatoes or veggies of your choice in bean pot for last half hour.

Bean Pot Salsa Chicken

--6-9 chicken thighs, or equivalent body parts

--1 can rinsed black beans

--1 cup chunky salsa

--1 cup frozen white corn

Put your chicken in the Bean Pot; (frozen is ok). Top with the rinsed black beans, salsa, and corn. Cover and cook on 250 degrees for 6-9 hours, or on 350 degrees for 4-5. Cooking time will vary depending on whether or not your chicken is frozen, and how big the pieces are. If you decide to use breasts, increase your salsa by 1/2 cup. Breasts are drier than thighs.

Cheesy Chicken Casserole

3 cups chopped cooked chicken

1 14-oz. pkg. frozen broccoli florets

2 cups cooked rice*

1-1/2 cups frozen peas

1 10.75-oz. can cream of chicken soup

1 10.75-oz. can condensed fiesta nacho

cheese soup

1 10- to 10.5-oz. can diced tomatoes & green chilies

1/2 cup milk

1/2 tsp. crushed red pepper (optional)

1/2 cup shredded cheddar cheese (2 oz.)

1/2 cup shredded mozzarella cheese (2 oz.)

1 cup crushed rich round crackers

Preheat oven to 350 degrees. Place chicken in bottom of 3-quart rectangular baking dish. In large bowl combine broccoli, rice, and peas. Spread mixture over the chicken. In medium bowl combine cream of chicken soup, nacho cheese soup, diced tomatoes, milk, and crushed red pepper. Stir in 1/4 cup of the cheddar cheese and 1/4 cup of the mozzarella cheese. Pour mixture over broccoli mixture in baking dish. Sprinkle crushed crackers evenly over all. Top with remaining cheddar and mozzarella cheeses. Bake, uncovered, 35 to 40 minutes or until topping is golden. Makes 8 to 10 servings. * If you do not have leftover rice, cook 2/3 cup long grain white rice or brown rice in 1-1/3 cups boiling water for 15 minutes (40 minutes for brown rice) or until water is absorbed.

Nutrition Facts: Calories 354, Total Fat (g) 15, Saturated Fat (g) 6

Smothered Chicken with Garlic

3 tbsp (45 ml) fresh rosemary or 1 tbsp (15 ml) dried rosemary, divided

1/2 tsp (2 ml) paprika

1/2 tsp (2 ml) salt

1/4 tsp (1 ml) ground black pepper

1 whole chicken (about 4 lb/1.8 kg)

1 lemon, cut into quarters

1 tbsp (15 ml) olive oil

2 heads garlic, peeled (about 40 cloves)

Preheat oven to 350°F (190°C). Lightly spray bean pot with oil. Combine half of the rosemary with paprika, salt and black pepper in small bowl; set aside. Remove and discard giblets and neck

from chicken cavity. Rinse chicken with cold water; pat dry with paper towels. Trim excess fat, if necessary. Place lemon quarters and remaining rosemary inside cavity of chicken. Place chicken breast side up into bean pot. Rub chicken with oil and seasoning mixture, arrange garlic around the bird in the bean pot. Bake with lid on for 60 minutes. Remove lid and continue roasting 30-40 minutes. Yield: 4-6 servings

Cranberry Chicken

Mix one can of whole berry cranberries w/ can of cream of mushroom soup & one packet of onion soup mix. Pour over top of chicken in bean pot. Cover with lid, place in oven; bake for 1-½-2 hours at 350.

Juicy Roast Chicken

- 1 tablespoon all-purpose flour
- 1/2 teaspoon garlic powder
- 1/2 teaspoon paprika
- 1/2 teaspoon salt
- 1/4 teaspoon coarsely ground black pepper
- 1/4 teaspoon dried thyme leaves
- 1 whole chicken (3 1/2-4 1/2 pounds)
- 1 tablespoon olive oil

Preheat oven to 350F. Lightly spray your bean pot with oil. Combine flour, garlic powder, paprika, salt, black pepper and thyme. Remove and discard giblets and neck from chicken cavity. Rinse chicken with cold water; pat dry with paper towels. Trim excess. Rub outside of chicken with oil coat completely with seasoning mixture. Place chicken, breast side up, in the bean pot. Roast, uncovered, 60-75 minutes

SAUSAGE & PORK

Mushroom Pork Chops

Empty 1 can of cream of mushroom soup into bean pot. Crush clove of garlic; mix in ¼ cup white wine. Place thick sliced pork chops on top, cover with lid. Bake 325 degrees for 45 minutes.

Micro Tenderloin

Pork tenderloin, 1-1 ½ lbs.

Teriyaki marinade (try also with barbecue sauce)

Add tenderloin to bean pot. Pour teriyaki marinade over tenderloin until marinade covers half the tenderloin. Coat the entire tenderloin. Microwave 12-15 minutes.

Jambalaya

--5 fully cooked sausages; 2 spicy and 3 not-so-spicy.

--2 cups chicken broth

--1/2 cup white wine

--1 cup raw brown rice

--1 can (and juice) Italian stewed tomatoes

--1/2 can drained and rinsed black beans

--1/2 chopped onion

--1/2 head chopped garlic

--3 chopped celery spears

--1 green pepper

--1 red pepper

--1 cup frozen white corn kernels

--2 cups cooked frozen shrimp

--pour the broth, wine and the uncooked brown rice into the bottom of your stoneware. Stir the rice in the liquid. --cover with chopped vegetables, frozen corn and garlic --put in the black beans --add sausage --cook on 250 degrees for 8-10 hours, 350 degrees for 6. --an hour before eating, stir in frozen shrimp and turn 350.

Smoked Sausage with Vegetables

Cut Smoked Sausage into chunks and put in Bean Pot. Add 1 cup water, quartered potatoes, carrots, quartered cabbage, and any vegetable you like. Cover with the lid. Bake 350°F for about 20-30 minutes or until vegetables are done.

Baked Ham

Place ham in Bean Pot. Cover with lid. Place in 350° oven for 2 ½ hours to 3 hours. You may glaze ham in last 30 minutes of cooking with room temperature pineapple and brown sugar glaze.

Pork Chops & Gravy

Place pork chops in Bean Pot. Mix 1 can of cream of mushroom soup with ¼ white wine and 2 cloves pressed garlic. Cover chops with soup mixture. Cover with the lid. Bake at 350° for 1 ½-2 hours.

Pork Chops & Rice

Empty contents of purchased rice/pilaf mix (Uncle Ben's or Near East) into Bean Pot. Add water according to package directions. Place pork Chops on top of rice & sprinkle seasoning mix on meat. Cover & bake for 1-2 hours at 350°.

Bean Pot Pork Chops

4 Pork Chops

1 can Cream of Mushroom Soup or Cream of Chicken soup

1/2 envelope Liptons Onion Soup

Place pork chops on bottom of Bean Pot add soup mixture cover and bake in 250 degree oven until chops are tender. Serve over rice

Sweet and Sour Pork

1 can (20 ounces) pineapple chunks in juice

2 tablespoons cornstarch

1 1/2 to 2 pounds pork shoulder, cut into strips

1/4 cup cider vinegar

1/4 cup water

1 medium green bell pepper, cut into strips

3 tablespoon light soy sauce

1/2 medium onion, thinly sliced

1/2 teaspoon salt, or to taste

1/4 cup light brown sugar, packed

Hot cooked rice

Drain pineapple, reserving juice. Refrigerate pineapple chunks until ready to use.

Place pork in your Home & Garden Party slow cooker /Bean pot; add green bell pepper and sliced onion. In a bowl, combine brown sugar, cornstarch, 3/4 cup pineapple juice (add water to make 3/4 cup if necessary), vinegar, water, soy sauce, and salt; blend until smooth and pour over pork and vegetables. Cover and cook on 250 degrees for 7 hours. Add pineapple chunks about

Easy 1-Dish BBQ Ribs for 6

12 boneless pork ribs

1 bottle favorite BBQ sauce

Dump both in bean pot – cook at 350 for 3.5 hours.

Super Bowl Short Ribs

4 lbs. Boneless beef short ribs

1/2 cup soy sauce

16 oz. Tomato sauce

2-3 med red onions coarsely chopped

1-cup dark brown sugar

3 tablespoon Cinnamon

Remove all visible fat and slice into 2 inch strips about 1/2-3/4 inch thick. Place in the bean pot and add other ingredients, which have been mixed together thoroughly. Cover with the lid and bake at 325 degrees for 2 hours, stir occasionally.

Kathy Hill's Pork and Apples

4 pork chops dredged in flour

Brown in Pam or olive oil

Place pork chops in bean pot and add 1 large onion sliced. Throw in leftover flour, cut up potatoes and add. (I like them sliced with skins still on just scrubbed). Salt and pepper to taste. Add Apple juice about 1 1/2 cups, cover bake at 350 for 90 minutes to 2 hours or till pork chops are tender. If you want add vegetables like frozen green beans or sliced fresh cabbage or carrots-add them for at least 45 minutes of cooking Great 1 dish meal. Increase number of pork chops as needed -just fill pot 1/2 way with apple juice

TURKEY

Winter White Chili

1 pound ground turkey
1 chopped onion
1 16 ounce can white beans drained
1 14 ounce whole kernel corn drained
1 14 ounce can chicken broth
Chili Powder to taste

Brown meat and onion drain and add to Bean Pot. Add remaining ingredients and cook in microwave for 20 minutes. Serve in the soup and sandwich set, just add chips or bread.

Microwave Quick Turkey Chili

1 jalapeno pepper, seeded and chopped	1 can (28 ounces) diced tomatoes, un-drained
1 cup diced green bell pepper	1 can (15 ounces) black beans, drained and rinsed
1 pound 99% lean ground turkey	1 can (16 ounces) chili beans in sauce, un-drained
2 tablespoons olive or canola oil	1½ cup hot water
3 garlic cloves, pressed	
¾ teaspoon salt	
2 tablespoons Southwestern Seasoning Mix	
2 tablespoons all-purpose flour	

Place onions, jalapenos and bell peppers in bean pot and; microwave, uncovered, on HIGH 4-5 minutes or until tender. Add turkey, oil, garlic and salt; mix well. Microwave, uncovered, an additional 5-6 minutes, stirring halfway through and breaking turkey mixture into crumbles. Add seasoning mix and flour; mix well to coat. Stir in tomatoes, beans and water. Microwave, uncovered, an additional 12-14 minutes or until slightly thickened, stirring once halfway through cooking.

Hot Turkey Sandwiches

6 c. diced turkey
1 can cream of mushroom soup
1 can cream of chicken soup
1 onion, chopped
1/2 c. Miracle Whip
3 cups Velveeta cheese (American) diced.

In Bean Pot /slow cooker, mix together diced turkey, cheese, cream of mushroom soup, cream of chicken soup, onion, and Miracle Whip. Cover and cook on 200 degrees for 3 to 4 hours. Stir turkey mixture occasionally.

Roasted Turkey Breast

Thaw and wash turkey breast, Place in Bean Pot and cover with the lid. Bake at 350° for 2 ½ to 3 hours. Serve.

BEEF

Barbecued Meatballs

Sauce: 1-1/2 cups Chili sauce; 1 cup grape jelly; 3 tsp brown mustard. Mix in Bean Pot. Meatballs: 1-lb. Ground beef, 1 egg, 3TBSP bread crumbs, ½ tsp salt. Mix & shape into 30 balls. Place meatballs in lg microwaveable dish and microwave until cooked through. Drain & place in Bean Pot. Slow cook at 250 degrees for 5 to 6 hrs. For hors d'oeuvres, shape into mini-meatballs.

Taco Soup

1 Lb ground beef, cooked & drained

1 - 28 oz can kidney beans*

1 - 28 oz can diced tomatoes*

1 - 14 oz can corn * (*DO NOT drain liquid)

Add all ingredients into the bean pot and cover. Add 1-2 packets of taco seasoning or 1 pkg HGP Southwestern Chipotle dip mix and stir. Cook in microwave for 20 minutes. Serve with sour cream, cheese and corn chips.

Bean Pot Hamburger Helper

Crumble ground beef, microwave 5 minutes, re-crumble, and microwave another 5 minutes & then drain the grease. Add hot water & ingredients according to box. Stir & microwave 25 minutes or bake in oven for 45 minutes @ 350 degrees. NO stirring required!!!! You can be baking/cooking dinner while getting ready for the evening. * Cook time needs to be expanded a little for macaroni recipes.

Round Steak & Mushroom Gravy

Place round steak in Bean Pot. Add 1 can cream of mushroom soup and 1 can water. Bake in 350°F oven for about 1 hour.

Corned Beef and Cabbage

2 medium onions or 1 large onion, sliced

2.5 – 3 lbs corned beef brisket

1 cup apple juice

¼ cup packed brown sugar

2 tsp. finely shredded orange peel (can use dried orange peel from spice rack)

2 tsp. prepared mustard

6 whole cloves

6 small cabbage wedges

Place onions in bean pot. Trim fat from brisket. If necessary, cut meat to fit into bean pot; place on top of onions. In a bowl combine apple juice, sugar, orange peel, mustard, and cloves; pour over brisket. Place cabbage on top of meat. Cover and bake at 350 for 2 ½ hours.

Super Easy Fajitas

- 2 lbs of thin cut stir fry beef (you could use chicken)
- 1 or 2 packets of fajita seasoning mix by McCormick
- 1 onion
- 2 bell peppers (I used 1 orange, 1 yellow)
- 1/2 cup of water

Dump your meat into the Bean pot. It can be frozen or thawed. Cut the onion and the peppers in strips, and add to the crock. Add the seasoning and water. Cover and cook on 250 degrees for 8-9 hours, or 350 degrees for 6. The meat is done when it reaches desired tenderness. We really like squeezing some fresh lime over the top of the meat before doctoring it up.

Celebrating Home Party Roast

- 1 can cream of mushroom soup
- 1 can of Coke
- 1 pkg. Lipton's Onion Soup mix

Place roast in Bean Pot. Cover with the lid. Bake in 350°F oven for about 3 hours.

Bean Pot Lasagna

- 1 (1 pound) package Italian Sausage Roll
- 1 (9 ounce) package no-boil lasagna noodles, broken into 2 pieces
- 12 ounces ricotta cheese
- 3 cups shredded mozzarella cheese, divided
- 2 (26 ounce) jars pasta sauce
- 1 tablespoon dried parsley

Spray interior of slow cooker with non-stick vegetable spray. In medium skillet over medium heat, crumble and cook sausage until brown. Place in Bean Pot. Add noodles, ricotta, 2 cups mozzarella, pasta sauce and parsley. Stir gently to combine. Cover and cook on low for 4 to 6 hours. 5 minutes before serving, top with remaining 1 cup mozzarella cheese. Cover to melt cheese

Bachelors Roast

Place roast (about 3 lbs.) in Bean Pot and pour 1 can of Coke and 2 cups of catsup over it. Cover with the lid. Cook for about 30 minutes/lb. Optional: Add onions and pressed garlic. If there are any leftovers just shred and mix with the sauce and you have a BBQ for a couple of meals.

Pot Roast

Place the roast in the Bean Pot. Add potatoes, carrots, onions, celery, salt and pepper. It isn't necessary to add water. Cover with the lid. Put into 325°F oven for 2-3 hours, depending on how large the roast is. Remove roast and vegetables from bowl. Use broth to make gravy.

Burgundy Pot Roast

Place the roast in the Stoneware Baking Bowl. Add 1 cup burgundy wine, 1 can (8oz) tomato sauce & 1 pkg. dry vegetable soup mix. Cover with the lid & bake 3-3 1/2 hours at 325°. Serve hot over egg noodles.

Vegetable Pot Roast

Place roast in Bean Pot. Add vegetables (carrots, onions, and potatoes.) Mix one can of cream of mushroom soup with a pkg. of dry onion or vegetable soup mix. Add to Bean Pot. Cover with lid; bake at 350° for 2-3 hours.

Spiced Pepper Steak

- 1 1/2 pounds round steak, cut into strips about 1 x 3-inches
- 2 tablespoons cooking oil
- 1 large onion, chopped
- 1/4 cup soy sauce
- 1 clove garlic, minced
- 1 teaspoon sugar or sugar substitute
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon ground ginger
- 1 can (14.5 ounces) diced tomatoes with juice & green chilies
- 2 medium green bell peppers, seeded and cut into strips
- 1/4 cup cold water blended with 1 tablespoon cornstarch

Heat oil in a heavy skillet over medium heat; brown beef strips quickly. Drain beef and place in bean pot then top with onion. Combine soy sauce, garlic, sugar, salt, pepper, and ginger; pour over beef and onion. Cover your Celebrating Home bean pot; cook at 350 degrees setting for 2 hours. Add tomatoes and green bell peppers; cook 1 hour longer. Stir cornstarch mixture into the pot; cook on HIGH setting until thickened. Serves 6.

French Beef Dip

3- 6 lbs. Boneless beef (any cut)
3 cans beef broth
1 pkg. onion soup mix

2 cans or bottles of beer
2 tsp sugar
1 tsp. Dried or minced, fresh garlic

Put all ingredients in bean pot and cook with lid on at 200 - 250 at least 6 hours, till meat shreds and is very tender.

Beanpot Meatloaf

2 lbs ground beef

2 eggs

1 pkg. Lipton Onion Soup Mix

2 tbs Worcestershire sauce

1 ths Montreal steak seasoning

(or salt, ground pepper and garlic powder)

2 pieces bread torn into small pieces

Mix all together with hands and form into 2 small loaves. Put in bean pot, cover and bake at 350 degrees for no more than 1 hour.

Meatloaf



Beanpot

VEGGIES, POTATOES AND SIDES

Candied Sweet Potatoes

4 to 5 large sweet potatoes, peeled and cut in 1-inch cubes, about 8 to 10 cups
1 cup light brown sugar, packed
Juice and finely grated zest of 1 orange
1/4 cup honey

4 tablespoons butter
1/2 teaspoon vanilla
1 1/2 teaspoons cinnamon
Dash nutmeg

Arrange sweet potato cubes in the pot. Combine the remaining ingredients and heat in the microwave. Stir to blend and pour mixture over the sweet potato cubes. Cover and cook on 200 degrees for 6 to 8 hours, until potatoes are tender. Serves 6-8.

Baked Beans

3 cans (15 oz. each) pinto beans, drained, rinsed
1 cup Barbecue Sauce
1 small onion, chopped
1/4 cup firmly packed light brown sugar
2 slices bacon, chopped

PLACE all ingredients in your Bean pot; mix well. Cover with lid. **COOK** on 200 for 4 to 6 hours or 300 degrees for 3 hours. Makes 10 servings, 1/2 cup each.

Baked Beans

Combine 2T brown sugar, 1T mustard, 1C catsup 2 (15 ounce) cans pork and beans in the Bean Pot. Bake 1 hour at 350°F.

Italian Potatoes

Place peeled and sliced potatoes in the Bean Pot. Melt 1/2 stick butter; add 1TBS. Good Season's Italian Salad Dressing mix. Pour over potatoes. Cover with the lid. Bake at 350°F for 30-45 minutes or until done. While potatoes are baking, fry 2-3 strips of bacon until crisp. Chop bacon. Remove potatoes from oven when done and sprinkle bacon over top along with a cup (more or less) of shredded cheddar cheese. Replace top and set aside to allow cheese to melt. Serve and enjoy!

Salsa "Fried" Potatoes

In a medium bowl, mix together 1 cup salsa, 1 small can of black olives & 2 cloves pressed garlic. Chop 1/4 cup fresh cilantro, add salsa mixture. Slice 4-5 potatoes & mix with the salsa mixture. Place the potatoes in the Bean Pot, cover with the lid & bake for about 30 minutes at 350°F. Remove the lid & grate the cheese over the potatoes. Bake about another 10 minutes until the potatoes are fork tender & cheese is melted.

Baked Potato Curls

Peel and slice 4 potatoes and place in Bean Pot. Chop 1 bunch green onions & place in medium bowl. Fry 4-5 strips of bacon & chop into fine bits, add to green onion. Press 2 garlic cloves into bowl & mix with 1 cup shredded cheddar cheese, ½ cup sour cream, & ½ stick melted butter. Mix together & pour over potatoes. Cover with the lid and bake at 350°F for 30-45 minutes.

Creamy Scalloped Potatoes

8 Medium potatoes peeled and sliced	1 can (101 1 can condensed cream of mushroom soup undiluted
1 ½ teaspoon salt	1 cup milk or half & half
¼ to ½ teaspoon pepper	½ to 1 ½ cup dry bread crumbs
1 tablespoon all purpose flour	3 tablespoon butter or margarine melted
1 medium onion sliced thin	

Lightly spray inside Bean Pot with Pam or cooking spray. Layer a third of the potatoes, combine flour, salt, pepper, and sprinkle a third of that over potatoes – top with a third of the onion combine soup and milk in batter bowl mixing well – pour a third of that over onions. Repeat layers twice. Combine bread crumbs and butter – sprinkled over top. Cover and bake at 350°F for 1 hour, uncover and bake for another 20-30 minutes more until potatoes are tender and bread

Garlic Cheese Potatoes

Place peeled and sliced potatoes in the Bean Pot. Melt ½ stick butter with 2-3 cloves pressed garlic. Pour over potatoes. Sprinkle 2 chopped scallions over potatoes and ¼ cup grated Parmesan cheese. Cover with the lid, bake at 350°F for 30-45 minutes, or until done. Remove top and let brown for 7 min.

Slow Cooker Stuffed Peppers

Prep Time: 10 min Total Time: 7 hr 10 min

Makes: 4 servings

4 medium bell peppers

½ lb. ground pork

¾ cup Barbecue Sauce, divided

1 cup instant white rice, uncooked

1 cup frozen peas

¼ lb. (4 oz.) VELVEETA Cheese cubed

½ cup water

CUT tops off peppers; chop tops, then refrigerate for another use. Remove seeds from peppers; discard. Set pepper shells aside. MIX pork, ½ cup of the barbecue sauce, the rice and peas; spoon evenly into pepper shells. Top evenly with VELVEETA. POUR remaining ¼ cup barbecue sauce into your Bean pot; stir in water. Stand stuffed peppers upright in slow cooker; cover with lid. Cook 5 to 7 hours on 250 degrees (or 2-½ to 3-½ hours on 300 degrees).

APPETIZERS

50-Yard Line Hot Dog Fondue

Prep Time: 5 min Makes: 24 servings, 1 appetizer each

3/4 cup CHEEZ WHIZ Cheese Dip

1-1/2 tsp. milk

1/2 tsp. chili powder

1 pkg. (1 lb.) Beef Franks

24 small pretzel sticks

Mix CHEEZ WHIZ, milk and chili powder in bean pot. Cook on MEDIUM 1 hour or until heated through, stirring occasionally. Reduce heat to LOW. CUT each frank into 4 bite-sized pieces. Heat franks as directed on package. Insert 1 pretzel stick into each frank piece. DIP franks into CHEEZ WHIZ mixture to serve.

Chili Con Queso

1 lb. Velveta Cheese, melted

1 (15 oz.) can Chili with Beans

1 (4 oz.) can Green Chiles, chopped

1 medium Onion, finely chopped

Preheat oven to 350 degrees. Mix all ingredients and bake in BEAN POT for 35 minutes. Serve with chips.

THIS and THAT

Christmas Morning Breakfast

8 Apples – 4 varieties (for different textures & flavors). Peel, core & chop apples. Place in bowl; add 3/4 cup water and 3/4 cup sugar; 1 TBSP cinnamon; if you like, add 1/3 cup raisins or craisins & some pecans, mix & put all into bean pot. At 11PM on Christmas Eve – Put the Bean Pot in your oven at the lowest temp. (about 250 deg. F). When you wake up in the a.m., your house will smell marvelous! Serve the hot Apple Topping over pancakes or waffles.

Mushroom Gravy

Place round steak in Bean Pot. Add 1 can Cream of Mushroom soup & 1 can water. Bake 350 degrees for about 1 hr.

Egg casserole in 10 minutes!

12 large eggs

1/4 cup shredded cheddar cheese

1/4 cup milk

6-8 slices of cooked bacon or crumbled sausage

salt/pepper to taste

Put it all the in beanpot and scramble. Place lid on beanpot and microwave on high for 4 minutes. Take out of microwave and re-scramble. Replace in microwave and cook on high for 5-6 minutes on high!

Enjoy! You'll never oven bake an egg casserole again!

DESSERT

Banana Split

In the bean pot, fold together 12-oz non-Dairy Whipped Topping (Cool Whip) with 14-oz can sweetened condensed milk. Gently fold in 21-oz can cherry pie filling. Drain 8-oz can crushed pineapple and fold the pineapple into the mixture. (Drink the juice.) Cut 3 bananas into chunks and fold into mixture. Chill for 2 hours and serve. Tastes like a banana split!

Slow Cooked Bread Pudding

4 cups French bread cubes, toasted
2 1/2 cups milk, scalded, cooled slightly
2 eggs, beaten
3/4 cup sugar
1/4 teaspoon cinnamon
Dash nutmeg

Dash salt
1 teaspoon vanilla extract
2 tablespoons melted butter
1/2 cup raisins, optional
Dessert sauce or whipped cream for garnish

Lightly butter your Home & Garden Party slow cooker /Bean pot then add bread cubes. In a small bowl, whisk together the scalded milk, eggs, sugar, cinnamon, nutmeg, salt, vanilla, and melted butter. Pour milk mixture over the bread cubes then add raisins, if desired. Gently, using a large spoon or spatula, press bread cubes down into mixture so all bread pieces will soak up milk mixture. Do not stir. Cover and cook on 200 degrees for 5 to 6 hours, until bread pudding is set. Serve with a dessert sauce (links below) or whipped cream.

Bean Pot Chocolate Pudding Cake

1/2 cup oil (use a little to grease the pot)
1 cup water
4 eggs
8 oz sour cream
1 lg package instant chocolate pudding (6 serving size)
1 box chocolate cake mix
8 oz chocolate chip morsels
Stir together and cover and bake for 2 hours at 325 degrees. Serve with vanilla ice cream.

Mom's Fruit Compote

16 oz applesauce
3/4 cup brown sugar
1/4 cup butter
Microwave in Bean Pot until butter is melted and mix.

DRAIN the following fruits & place in Bean Pot-

16-oz can peaches
16-oz can pears
20-oz can pineapple chunks
16-oz can blue plums or black cherries
3-1/2 oz jar maraschino cherries.
Add 2 bananas, sliced.

Sprinkle w/ mix of 3 TBSP brown sugar & 1/2 cup nuts. Bake uncovered for 1 hour at 300 degrees.

"15 Incredible 15 MINUTE DUMP CAKES"

With 3-4 ingredients, a microwave, and a Celebrating Home large Serving Bowl or a bean pot you'll have an impressive and delicious cake! The best results are found with cake mixes containing pudding or "moist" cake mixes.

Just follow these simple steps:

- ⊗ Pour all ingredients into bowl. Add eggs. Mix well with a spoon.
- ⊗ Put plastic wrap over the top of the bowl. Microwave on high for 15 minutes. If your microwave does not have a carousel, rotate ¼ turn every 3 minutes.
- ⊗ Let cool for 15 minutes, invert the cake onto a plate and serve with garnish such as icing, whipped topping, more pie filling, ice cream, nuts, or sprinkles.

OR BAKE in the oven at 350 degrees for 55 minutes to 1 hour covered for each of these recipes

BLACK FOREST

1 Devil's food cake mix
1 can cherry pie filling
3 Eggs
Top with chocolate syrup, whipped topping or ice cream

LUSCIOUS LEMON

1 Lemon cake mix
1 Can lemon pie filling
3 Eggs
Top with a lemon glaze and whipped topping

CARAMEL APPLE

1 Butter pecan cake mix
1 Can apple pie filling
3 Eggs
Drizzle with caramel. Top with ice cream or whipped topping

APPLE CINNAMON SPICE

1 Spice cake mix
1 Can apple pie filling
3 Eggs
¼ cup oil
Drizzle with caramel. Top with ice cream or whipped topping

RAGING RED RASPBERRY

1 White or Chocolate cake mix
1 Can red raspberry pie filling
3 Eggs
Top with whipped cream and grated chocolate

PECAN DUMP CAKE

1 Butter pecan or yellow cake mix

1 large can sliced peaches

1 stick sliced butter

1 cup coconut

1 cup chopped pecans

Lightly spray bean pot first, then add peaches, sprinkle cake mix, dot with butter. Sprinkle coconut and pecans. Bake covered 1 hour at 350 degrees.

Banana Cake

1 yellow or chocolate cake mix

1 can banana cream pie filling or 14 oz of mashed bananas

3 eggs

Glaze with powdered sugar glaze.

Fruit Cocktail

1 yellow cake mix

1 can fruit cocktail in its own juice

3 eggs

Top with whipped topping.

Peach Cake

1 yellow cake mix

1 28 oz. can peaches in its own juice

3 eggs

Top with crushed pecans and whipped cream.

Fantastic Chocolate Cake

1 chocolate cake mix

16 oz. sour cream

3 eggs

½ cup chocolate chips

Sprinkle with powdered sugar.

Cherry Chocolate

1 chocolate cake mix

1 can cherry pie filling

3 eggs

Top with chocolate syrup, whipped topping or ice cream.

Pumpkin Caramel

1 spice cake mix

1 can pumpkin

3 eggs

½ tsp. Cinnamon

Drizzle with caramel ice cream topping and cool whip! A sprinkle of cinnamon sugar on cake is yummy too!

Lemon Poppy Seed Cake

1 box lemon cake mix

1 can poppy seed filling

3 eggs

Top with lemon glaze and whipped cream.

Pineapple Supreme Cake

1 yellow cake mix

20 oz. can of crushed pineapple

3 eggs

Frosting: Mix 2 small can crushed pineapple and 4 oz. box of vanilla pudding. Mix together and fold in 8 oz. container of cool whip. Spread over cake and sprinkle with coconut and nuts.

Pineapple Upside Down Cake

1 yellow cake mix

1 small can crushed pineapple in its own juice

3 eggs

Mix all together and set aside.

In the bottom of the fluted bowl, sprinkle with ½ cup brown sugar. Arrange a small can of pineapple rings in the bottom and place a cherry inside each ring. Now pour batter over top and microwave.

Your Idea Cake

1 cake mix

your choice of 1 can of pie filling

3 eggs

Top with your favorite topping to go with pie filling you choose, the ideas are endless.

Keep in mind all microwaves vary. You may find you may need to cook a minute more or less!

OR BAKE in the oven at 350 degrees for 55 minutes to 1 hour covered for each of these recipes