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Made in China

RECIPE IDEAS

Sausage Dip (mini)

Prep time: 15 minutes

Cook time: 90 minutes on high, 3 hours on low.

Servings: 4-6 small bowls.

Ingredients:

- ½ lb. ground pork sausage, any kind you prefer.
- 1- 10oz can diced tomatoes and green chiles.
- 1 cup of canned corn, drained.
- 6oz. cream cheese, cut into chunks.
- 1 cup cheddar cheese.
- Chopped herbs of your choice, for garnish.

Method:

- In a medium skillet over medium heat, cook sausage for about 8 minutes, breaking apart as you go.
- Once the meat is cooked, drain before adding to a 1.25QT slow cooker.
- Add drained corn, diced tomatoes, cream cheese and cheddar cheese, mix well.
- Cover and heat on high for 90 minutes on high, or 3 hours on low, stirring every 30 minutes.
- Top with fresh herbs before serving.
- Enjoy!



Mini Slow Cooker Cinnamon and Cranberry Oatmeal

Prep time: 10 minutes.

Cook time: 2-4 hours.

Servings: 4-6 bowls.

Ingredients:

- 1.5 cups old fashioned oats. (not instant)
- 2 cups water
- 1 cup milk
- $\frac{1}{2}$ cup dark brown sugar
- $\frac{1}{2}$ cup chunky applesauce.
- $\frac{1}{2}$ cup dried cranberries.
- 1tsp. vanilla extract.
- 1tsp. salt.
- 1tsp. cinnamon.
- $\frac{1}{2}$ tsp. nutmeg.

Method:

- Put all ingredients except dried cranberries into a 1.25QT slow cooker and mix well.
- Cover and cook on high for at least 2 hours, 4 hours on low, stirring every 30 minutes.
- In the last hour of cooking, add the dried cranberries.

Serve hot with brown sugar, butter, and any other toppings you like!



Mini Slow Cooker White Chicken Chili

Prep time: 20 minutes.

Cook time: about 3 hours.

Servings: 3-4 hearty bowls.

Ingredients:

- 8oz great northern beans (undrained)
- 8oz cannellini beans (undrained)
- ½ c. chicken broth.
- 1 4oz can green chiles (undrained)
- Chopped scallions and cilantro
- 2TBSP chili seasoning, any kind.
- 3 raw chicken tenderloins.
- Cheese, avocado and sour cream for garnish.

Method:

- Mix all ingredients except the chicken in a 1.25QT slow cooker.
- Add the chicken, cover, and cook on high for about 3 hours, checking periodically.
- Remove chicken, shred, and return to the chili.
- Serve hot with sliced avocado, sour cream, and shredded cheese.



Mini 3 Bean Bacon Chili

Prep time: 20 minutes

Cook time: 2 hours

Servings: 3-4 hearty bowls

Ingredients:

- 1TBSP butter
- 1 small white onion, diced.
- $\frac{1}{2}$ lb. ground beef
- $\frac{1}{4}$ lb. (about 4-6 slices) raw, thick cut bacon, coarsely chopped.
- $\frac{1}{2}$ cup canned black beans, rinsed, and drained.
- $\frac{1}{2}$ cup great northern beans, drained.
- $\frac{1}{2}$ cup red kidney beans, drained.
- 1 8oz. can diced tomatoes
- $\frac{1}{2}$ of a green pepper, seeds removed and diced.
- 1 cup tomato sauce
- 1TBSP of chili powder
- 1 tsp ground cumin.

Method:

- In a medium skillet, heat butter over medium- high heat.

- Add ground beef, onion, spices, and bacon to the pan. Partially cover and cook until meat is browned, and liquid has cooked off, stirring occasionally.
- Add the cooked meat to a 1.25QT slow cooker.
- Add the rest of the ingredients to the slow cooker, stir well.
- Cook on high for 2 hours, stirring occasionally.
- Serve hot with your favorite toppings.

