



## 3.7 QT SLOW COOKER WITH TRIPLE SETTINGS

INSTRUCTIONS FOR PROPER USE AND CARE

### CUSTOMER SERVICE

Call toll-free 1-888-321-5023 between the hours of  
**8:30 AM AND 5 PM EASTERN STANDARD TIME**

Figli, LLC 20 Norris Street Buffalo, NY 14207

Made in China

Models #350, 352, 355 & 357

### IMPORTANT!

Please keep these instructions and your original box packaging.

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## SPINACH ARTICHOKE DIP

Serves: 6-8 people

### INGREDIENTS

8 cups Frozen Spinach  
2 cups Artichoke Hearts, rough chopped  
2 pkgs 8oz Cream Cheese (total 16 oz)  
1 cup Parmesan, grated  
2/3 cup Mayonnaise  
1/2 cup Sour Cream  
1/4 cup Onion, finely chopped  
2 tb Garlic, minced

### METHOD

1. Follow the instructions on pages 4-5.
2. Add all of the ingredients into slow cooker. Soft toss together.
3. Set on high 2 hours. Stir occasionally.
4. Dip with bread, chips or veggies. Enjoy!

## PULLED CHICKEN FAJITAS

Serves: 6-8 people

### INGREDIENTS

4 Chicken Breast, sliced into strips  
2 Bell Pepper, sliced  
2 cans Diced Tomatoes (14.5 oz )  
2 cloves Garlic, minced  
1 medium Onion, sliced  
2 packets Fajita Seasoning  
1 cup Chicken Broth  
12 Soft Tortilla Wraps

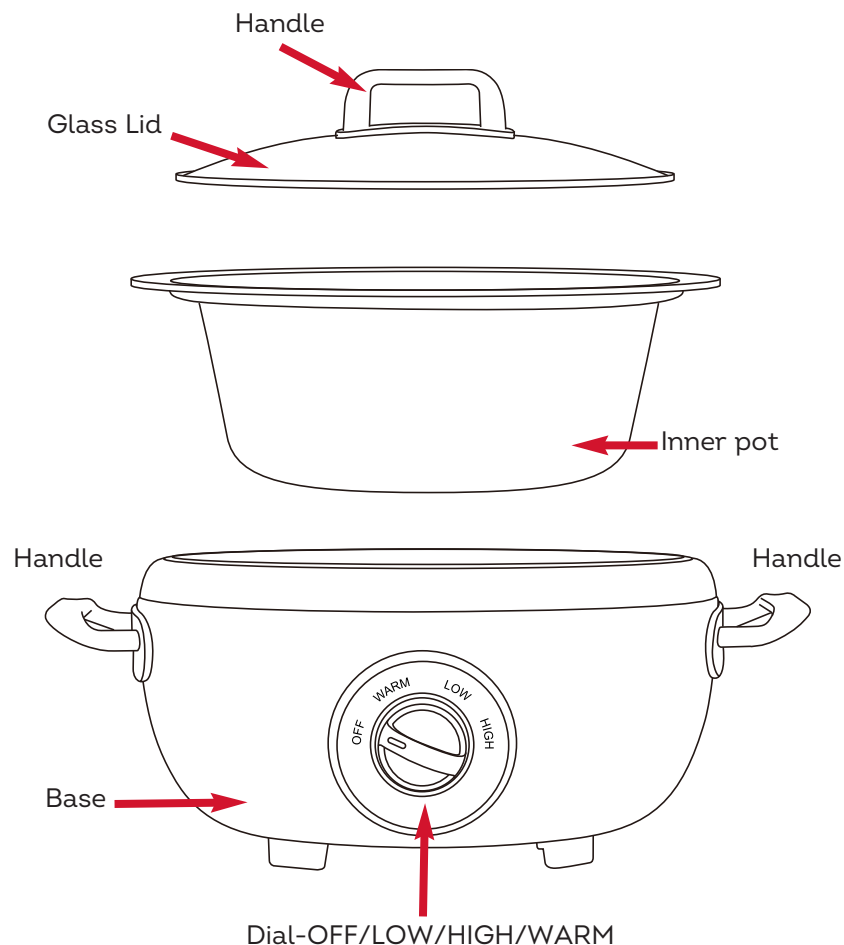
### METHOD

1. Follow the instructions on pages 4-5.
2. Combine chicken, pepper, tomatoes, garlic and onion into the inner pot of the slow cooker. Mix with the fajita seasoning.
3. Once well coated, top with broth.
4. Set on high for 3 hours. (Cook time will vary depending on size of chicken breast)
5. Once tender, shred chicken with fork and allow chicken to sit in juices for 10-15 more minutes.
6. Serve with warm tortillas. Enjoy!

When using this electrical appliance, safety precautions must always be observed, including the following:

- **READ ALL OF THE INSTRUCTIONS BEFORE USE.**
- Short power cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Never use with an extension cord. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- Do not operate with a damaged cord or plug. If the appliance is not working as it should, has been dropped or damaged, left outdoors or dropped into water, do not use it and return it to the manufacturer for proper service, repair, or replacement.
- Do not let cord hang over the edge of the table or counter, or touch hot surfaces.
- If you use a longer, detachable power supply cord or extension cord, precautions must be used. (1) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. (2) If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord, (3) The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.
- Do not place near hot gas or electric burner, or in a heated oven.
- For indoor use only. Intended for countertop use only.
- The unit is for household use only. The unit should not be used for anything other than the intended use.
- Do not cover the appliance or have it near flammable material including curtains, draperies, walls, and the like when in operation.
- Do not use without the removable cooking pot in place. This will reduce the risk of electrical shock.
- **WARNING:** Spilled foods can cause serious burns.
- The exterior and the lid become hot during use. Do not touch hot surfaces. Use handles or knobs.
- Extreme caution should be used when moving any appliance containing hot food or liquid.
- Using attachments not recommended or sold by the manufacturer may cause hazards.
- Make sure appliance is off before unplugging from wall outlet.
- Always unplug before cleaning. Allow to cool before putting on or taking off parts.

## FEATURES



- To protect against electrical shock, do not immerse plug, cord or housing in water or any other liquid.
- Servicing or repair should only be completed by a qualified technician.

**SAVE THESE INSTRUCTIONS**

## PECAN FRENCH TOAST BAKE

Serves: 6-8 people

### INGREDIENTS:

One loaf of bread, cubed (French, Brioche or Challah)  
6 large eggs  
2 cups milk  
2 tbs butter, cubed  
1 tbs vanilla extract  
 $\frac{1}{4}$  cup maple syrup  
 $\frac{2}{3}$  cup halved or crushed pecans  
1 tsp ground cinnamon  
 $\frac{1}{2}$  tsp nutmeg  
1 tsp salt

### METHOD

1. Follow the instructions on pages 4-5.
2. Whisk eggs, milk, vanilla, salt, cinnamon and nutmeg in large bowl
3. Place cubed bread in pot.
4. Place cubed butter in pot.
5. Pour egg mixture over cubed bread. Soft toss ingredients together.
6. Top with pecans and soft toss all ingredients once more.
7. Set on high for 2 hours, mixing occasionally. Once baked, pour in maple syrup and soft toss once more. Let soak for 5 minutes. Enjoy!

### MINI STUFFED PEPPERS

Serves: 6-8 people

#### INGREDIENTS:

1 lb. Ground Beef  
1 ½ cups uncooked Minute Rice  
6 cups Tomato Sauce  
½ cup Onion, finely diced  
2 tsp Garlic Salt  
2 tsp salt  
2 tsp pepper  
2 Bags Mini Peppers (approx. 24)

#### METHOD

1. Follow the instructions on pages 4-5.
2. Mix ground beef, rice, 1 cup tomato sauce, onion, salt, pepper and garlic salt in small bowl.
3. Fill peppers with mixture.
4. Layer 1 cup sauce on bottom of inner pot.
5. Place peppers in inner pot. Top with 1 more cup tomato sauce.
6. Set on high 4 hours. Enjoy!

### BEFORE FIRST USE

1. Unpack the slow cooker and remove all packing materials.
2. Wash the glass lid and inner pot in warm soapy water. Rinse and dry thoroughly. NEVER immerse base in water or any other liquid.

**For first time use only**- Fill the insert with 3 cups of water and let it slow cook for 30 minutes. Appliance may give off a slight burning odor when operating for the first time from residues of the manufacturing process.

### ASSEMBLY

1. Place unit on a dry stable surface.
2. Place the inner pot into the unit.
3. After filling the inner pot with food, place the glass lid on top.

### HOW TO USE TO THE SLOW COOKER

The slow cooker is intended to cook food at a low temperature for a long time.

1. Follow your own recipe or one in this instruction booklet.
2. Prepare the ingredients per recipe. Place the ingredients in the inner pot in the slow cooker. Do not fill to the top.
3. Place the glass lid on the pot.
4. Plug the unit into the outlet.
5. Turn the dial to your desired temperature setting.

## HOW TO OPERATE

### LOW SETTING 180 F

This is typically used for all day slow cooking. Usually 8-10 hours. All recipes vary, so use the recipe as your guide.

### HIGH SETTING 300 F

This is typically used for 4-6 hours of slow cooking. All recipes vary, so use the recipe as your guide.

### WARM SETTING 140 F

Use this setting to keep your hot food warm.

6. When your cooking time is done, turn the dial to Off. Unplug the unit. Another option is to turn the dial to WARM until you are ready to turn the unit off.
7. Always use potholders when removing the lid and lifting the warm inner pot out of the unit.

**WARNING:** Be careful when lifting the glass lid as hot steam/liquid can rise from the pot. Keep hands and face away from steam, use pot holders when removing the inner pot or touching any hot items. Remove the lid by lifting it away from you to avoid being burned by the steam. Allow the condensation water to drip into the inner pot.

## LOADED POTATO SOUP

Serves: 6-8 people

### INGREDIENTS:

4 cups Frozen Diced or Cubed Hash Browns  
2 Green Onions, chopped  
2/3 cup Onion, diced  
2 cups Cheddar Cheese  
2 blocks Cream Cheese (total 8oz)  
2/3 Bacon Bits (or real crumbles bacon)  
1 packet Ranch Seasoning  
2 tsp Garlic, minced  
2 cans Cream of Chicken Soup, 10.5 oz  
3 cups Chicken Broth  
1/2 cup Sour Cream  
Salt and Pepper to taste

### METHOD

1. Follow the instructions on pages 4-5.
2. Add potatoes to pot, then add onions.
3. Top with cheddar cheese, cream cheese, sour cream, bacon, ranch seasoning and garlic powder.
4. Then add 1 can cream of chicken and chicken broth.
5. Mix everything in slow cooker, making sure potatoes are coated.
6. Set on high 3 hours. Stir occasionally.
7. Sprinkle with more cheese, bacon and green onion. Enjoy!

### JALAPENO POPPER DIP

Serves: 6-8 people

#### INGREDIENTS

1/3 cup Jalapeno, seeded and diced  
2 cups Mexican Cheese, shredded  
1 cup Evaporated Milk  
1 block Cream Cheese, 8 oz  
1 cup Sour Cream  
1 tbs Garlic, minced  
1 tbs butter

#### METHOD

1. Follow the instructions on pages 4-5.
2. Add all ingredients to slow cooker. Soft toss ingredients together.
3. Set on high for 2 hours mixing occasionally.
4. Serve with chips, pretzels or veggies. Enjoy!

- Best results are obtained when cooking time exceeds 3 hours.
- Try not to lift the lid while cooking. Keeping the lid on retains the heat and moisture. Every time you lift the lid, you could be adding 20 minutes to the cooking time.
- Always make sure there is sufficient liquid to cover the food, unless of course you want to reduce excess liquid or thicken.
- Allow plenty of time for cooking. Slow cooking is so gentle that an extra hour or two will generally not ruin food.
- It is not necessary to brown meat first, except to remove excess fat. It is better to cut off excess fat and discard. You can of course brown your meat first to add additional flavor or stir fry slow cooking ingredients to speed up the cooking time. The browning will caramelize the flavor. Dredge the meat in flour before browning for a thicker sauce.
- Some crisp vegetables such as carrots, celery, turnips and beets can take longer to cook than some meats. Consider this in preparation.
- Fish, seafood, rice, pasta and "light" products cook quickly. They should be added toward the end of the cooking time.
- Choosing the right cut of meat to be slow cooked matters. Consider thick, tough and fatty meats like small chuck roasts, short ribs, pork shoulders and lamb shanks. They become fork tender with the low heat of a slow cooker. A leaner cut of meat like pork tenderloins tend to dry out. Dark meat chicken (thighs, drumsticks, etc.) will remain juicier than white meat breasts.
- Cut food into uniform pieces for even cooking

# CLEANING

Do not wash the unit in the dishwasher. Always wash the unit and parts thoroughly after every use, or if it has not been used for an extended period of time.

- 1. Unplug and let the unit cool down before cleaning.
- 2. Wash the glass lid and inner pot in warm soapy water. Rinse and dry thoroughly.
- 3. Wipe the base with a clean damp cloth. NEVER immerse base in water or any other liquid.

Never use abrasive cleaners or scouring pads to clean any of the parts.

# TIME GUIDELINE

TRADITIONAL OVEN	LOW SLOW COOKER SETTING	HIGH SLOW COOKER SETTING
15-30 minutes	4-6 hours	1½ to 2½ hours
35-45 minutes	6-8 hours	3-4 hours
50 minutes- 3 hours	8-10 hours	4-6 hours

**Note:** Above is a general guide to use when using your own recipes or convert the recipes in this booklet.

# ITALIAN SAUSAGE AND PEPPERS

Serves: 6-8 people

## INGREDIENTS

- 1 pound Italian sausage (hot or mild), sliced
- 2 cups bell peppers, sliced
- 1 cup sweet onion, sliced
- ¼ cup parmesan cheese
- 1 clove minced garlic
- 1 can crushed tomatoes (28 oz)

## METHOD

- 1. Follow the instructions on pages 4-5.
- 2. Add all ingredients except parmesan to slow cooker. Soft toss ingredients together.
- 3. Set on high for 2 ½ hours mixing occasionally.
- 4. Serve on rolls and top with parmesan. Enjoy!



## GLAZED BREAD PUDDING

Serves: 6-8 people

### INGREDIENTS

2 tbs Butter  
4 Eggs  
2 cups Heavy Cream  
1 cup Condensed Milk  
10 Glazed Doughnuts, cubed  
4- 6 inch White Sub Roll, cubed

### METHOD

1. Follow the instructions on pages 4-5.
2. Grease slow cooker with butter.
3. Mix eggs, heavy cream and condensed milk in bowl.
4. Place all ingredients in slow cooker. Using a large spoon, incorporate all ingredients together. Mixture should not be 'soupy.' If too wet, add more doughnuts or bread.
5. Set on high 2 hours. Serve warm alone or with ice cream! Enjoy!

## BROCCOLI CHEESE SOUP

Serves: 6-8 people

### INGREDIENTS:

5 cups Frozen Broccoli, rough chopped  
3 cups Cheddar Cheese, shredded  
2 cups Milk  
2 cloves Garlic, minced  
1 cup Carrots, shredded  
1 cup Chicken Broth  
1 cup Cream of Celery soup  
1 cup Cream of Chicken soup  
½ cup Onion, finely chopped  
Salt & Pepper to taste

### METHOD

1. Follow the instructions on pages 4-5.
2. Set aside ½ cup of the shredded cheese. Add the rest of the ingredients to the slow cooker and mix gently.
3. Set on high for 2 hours. Stir Occasionally.
4. Top the soup with remaining shredded cheese. Enjoy!

## CHICKEN POT PIE WITH CRUST “CRACKERS”

Serves: 6-8 people

### INGREDIENTS:

2 pounds Chicken Breast, cubed  
2 cans Cream of Chicken Soup, 10.5 oz  
2-4 stalks Celery, sliced  
2 cups Frozen Peas and Carrots mix  
2 cups Frozen Corn  
2 packages Pie Crust  
2 tbs Poultry Seasoning  
2 tbs Thyme  
Salt & pepper to taste

### METHOD

1. Follow the instructions on pages 4-5.
2. Add chicken, soup and vegetables in slow cooker. Soft toss together.
3. Set on low for 4 hours.
4. Unroll pie crust onto baking sheet. Using a sharp knife, pre- slice crust into 'pieces.' Bake as directed on package until golden brown.
5. Top pot pie with crust crackers. Enjoy!

## GAME DAY CHEESE DIP

Serves: 6-8 people

### INGREDIENTS

4 cups White Cheddar Cheese, shredded  
2 8oz blocks Pepper Jack Cheese, cubed  
2 cups Evaporated Milk  
2/3 cup Milk  
1 block Cream Cheese, 4 oz  
1 cup Sour Cream  
2 tbs Garlic, minced  
2 tbs Jalapeno, diced  
2 tbs Butter  
2 tsp Paprika

### METHOD

1. Follow the instructions on pages 4-5.
2. Add all ingredients to slow cooker. Soft toss ingredients together.
3. Set on high for 2 hours mixing occasionally.
4. Serve with chips, pretzels or veggies. Enjoy!

## FRENCH ONION SOUP

Serves: 6-8 people

### INGREDIENTS

8 cups Onions, sliced  
½ cup Brown Sugar  
1 stick Butter, cut into cubes  
2 tbs Olive oil  
2 tbs Thyme  
Salt pepper to taste  
7 cups Beef broth  
2 Beef Bouillon Cubes  
2 tbs Worcestershire Sauce  
4 Bay Leaves  
2 Baguette, sliced and toasted  
4 cups Gruyere Cheese, shredded

### METHOD

1. Follow the instructions on pages 4-5.
2. Fill slow cooker with sliced onion. Add brown sugar, butter, olive oil, thyme, salt & pepper and soft toss.
3. Set on high for 4 hours.
4. After the 4 hours, top with beef broth, beef bouillon cube, Worcestershire sauce and bay leaves. Cook an additional 1-2 hours.
5. Layer a few sliced baguettes on top of the soup and top with cheese. Let sit until cheese is melted. Enjoy!

## CHOCOLATE LAVA DUMP CAKE

Serves: 8 people

### INGREDIENTS:

1 box Brownie Mix + package ingredients  
1 box Instant Chocolate Jello + package ingredients

### METHOD

1. Follow the instructions on pages 4-5.
2. Whisk together brownie mix according to box.
3. In separate bowl, mix together instant Jello mix according to box.
4. Grease the inside of the slow cooker.
5. Next, pour the brownie batter in the slow cooker. In the center only, pour the instant Jello mixture. Do not stir Jello mix with brownie mix.
6. Set on high for 3 hours. Edges should be cake like while the center is ooey gooey. Enjoy!

## CLASSIC POT ROAST

Serves: 6-8 people

### INGREDIENTS:

3 lbs. Chuck Roast  
6-8 Baby Potatoes, halved  
2 medium Onions, quartered  
2 cups Baby Carrots  
1 cup Beef Broth  
2 packets Onion Soup mix

### METHOD

1. Follow the instructions on pages 4-5.
2. Combine all ingredients except broth into large bowl and mix with onion soup seasoning.
3. Once well coated, transfer roast and vegetables into slow cooker and top with broth.
4. Set on high for 4-6 hours. Enjoy!

## CREAMY PENNE

Serves: 6-8 people

### INGREDIENTS

2 Eggs  
2 cloves Garlic, minced  
1 block Cream Cheese (4 oz)  
1 cup Ricotta  
6 cups Spaghetti Sauce  
4 cups Uncooked Penne Pasta  
1 cup Mozzarella  
2 tbs Fresh Parsley to add at the end

### METHOD

1. Follow the instructions on pages 4-5.
2. In bowl, mix egg, garlic, cream cheese and ricotta.
3. In bottom of slow cooker, add 1 cup sauce.
4. Layer 1 cup of pasta over the sauce. Then pour in 1 cup sauce. Layer 1 more cup of pasta and top with one last layer of sauce.
5. Lastly, add cheese mixture evenly on top.
6. Set on high for 2 hours.
7. Add ½ cup mozzarella cheese and cook for remaining 15-20 minutes until cheese is melted. Top with parsley. Enjoy!