

Delicious Classic Slow Cooker Recipes That Are Still Amazing Today!

Lamb Shanks

I found this recipe card in my mother's recipe box, it was written on an old piece of paper in 1964 with plenty of notes. It's simply delicious and easy to make.

Serves 4 | Prep. time 30 minutes | Cooking time 6–8 hours

Ingredients

- 6–8 lamb shanks
- 2 tablespoons olive oil
- 1 white onion, diced
- 2 carrots, diced small
- 4 cloves garlic, chopped
- Salt and pepper to taste
- 2 cups beef stock
- 2 cups tomato sauce
- 2 tablespoons tomato paste
- 2 beef bouillon cubes, crushed
- 1 teaspoon thyme leaves, finely chopped
- 1 teaspoon rosemary, finely chopped
- 3 tablespoons parsley, finely chopped
- 1 bay leaf
- ¼ cup flour
- 1 cup red wine
- Mashed potatoes for serving

Directions

1. Trim any excess fat off the shanks and pat them dry.
2. Heat the oil in a skillet over medium-high heat and sear the meat. Transfer the pieces to the slow cooker as they are ready.
3. While the meat is browning, combine the remaining ingredients EXCEPT for the flour and wine in the slow cooker.
4. When the meat has all been browned, sprinkle the flour into the fat and stir, cooking a minute or two. Gradually add the wine and deglaze the pan. Mix until smooth and add to the slow cooker. Mix gently.
5. Cover and cook on HIGH for 6 hours or on LOW for about 8 hours, or until the meat is tender. Discard the bay leaf.
6. Transfer the sauce to a saucepan and let it simmer and reduce for 15 minutes.
7. Once done, serve the lamb shanks with a side of mashed potatoes.

Nutrition per serving

Calories 956, fat 59 g, carbs 16 g

Protein 78 g, sodium 1168 mg

Apricot Chicken

A 1970s classic, this Apricot Chicken recipe appeared in a magazine called *The Arizona Sun*. And with the rising popularity of the slow cooker during that time, it's not surprising to find a recipe for this one with the use of a slow cooker.

Serves 4 | Prep. time 15 minutes | Cooking time 6 hours

Ingredients

- 1 tablespoon canola oil
- 4 skinless chicken breasts or 8 thighs, sliced and boneless
- Salt and pepper to taste
- $\frac{3}{4}$ cup orange marmalade
- 1 cup orange juice
- 1 (15-ounce) can apricot halves, drained
- $\frac{1}{4}$ cup brown sugar
- 1 packet French onion soup mix
- 2 tablespoons cornstarch

Sides

- Steamed rice
- Steamed broccoli
- Fresh thyme sprigs

Directions

1. Place the chicken in a hot skillet with the oil and season with salt and pepper. Cook for 3 minutes on each side, until golden brown.
2. Meanwhile, add the remaining ingredients EXCEPT for the cornstarch to the slow cooker and mix to combine.
3. Once all the chicken is done, shift it to the slow cooker. Spoon some sauce over it.
4. Cover and cook for 6 hours on LOW.
5. Transfer the chicken to a plate and cover.
6. Mix the cornstarch with a bit of water and add it to the sauce. Stir to thicken.
7. Serve the chicken with a generous portion of sauce and sides of your choice.

Nutrition per serving

Calories 889, fat 23 g, carbs 75 g

Protein 89 g, sodium 335 mg

Balsamic Brussels Sprouts

According to historians, brussels sprouts originated in Rome, but they became popular as a vegetable crop during the 16th century in Belgium. This recipe is so simple yet they taste like a lot of effort was required.

Serves 4 | Prep. time 30 minutes | Cooking time 2–4 hours

Ingredients

- 2 pounds Brussels sprouts, cleaned and halved
- 2 tablespoons olive oil
- Salt and pepper to taste
- Parmesan cheese, for serving

For the balsamic vinegar reduction

- ½ cup balsamic vinegar
- 2 tablespoons brown sugar

Directions

1. Place the Brussels sprouts and olive oil in the slow cooker and mix to coat. Season to taste with salt and pepper.
2. Cover and cook on LOW for 3–4 hours or on HIGH for 2 hours.
3. Meanwhile, prepare the balsamic reduction. Combine the vinegar and sugar in a saucepan and bring them to a simmer. Cook on low heat until it reduces by half.
4. Once the Brussels sprouts are done, place them on a serving plate. Sprinkle with Parmesan and drizzle with vinegar reduction.

Nutrition per serving

Calories 317, fat 19 g, carbs 24 g
Protein 18 g, sodium 382 mg

Pepper Steak

This is my great-aunt Eunice's personal spin inspired by the Chinese-American dish of the same name.

Serves 4-6 | Prep. time 20 minutes | Cooking time 4 hours 15 minutes

Ingredients

- 2 pounds sirloin steaks, sliced into strips
- 1 tablespoon steak spice
- ¼ cup all-purpose flour
- 2 tablespoons butter
- 1 green bell pepper, diced
- 1 red bell pepper, diced
- 1 large white onion, diced
- 2 cups beef broth
- 1 tablespoon lemon juice
- 1 tablespoon Worcestershire sauce
- 1 tablespoon white sugar
- Salt and pepper to taste
- 2 tablespoons cornstarch + 2 tablespoons water
- Cooked rice, for serving

Directions

1. Season the steak with steak spice and sprinkle it with flour.
2. Heat a large skillet over medium-high heat and melt the butter. Cook the steaks until browned on both sides.
3. Meanwhile, combine the remaining ingredients in the slow cooker EXCEPT for the cornstarch and water.
4. Place the steaks in the slow cooker and mix to coat.
5. Cover and cook for 4 hours on HIGH.
6. Remove the steak to a plate and cover to keep it warm. Taste and adjust seasoning with salt and pepper if needed.
7. Combine the cornstarch and water and mix it into the sauce in the slow cooker. Cook until thickened, about 10 minutes.
8. Add the beef mixture back in the cooker and stir to coat. Continue cooking for 5 minutes or until warm.
9. Serve warm with cooked rice.

Nutrition per serving

Calories 636, fat 35 g, carbs 27 g
Protein 49 g, sodium 572 mg

Ham and Bean Soup

In the 1930s, everyone relied on beans and cured meats. This hearty soup is one way they were commonly combined.

Serves 4 | Prep. time 15 minutes | Cooking time 8 hours

Ingredients

- 2 carrots, scrubbed and cut in chunks
- 2 celery stalks, roughly chopped
- 1 ham bone
- 12 ounces leftover ham, cubed
- 1 large yellow onion, chopped
- 2 cloves garlic, minced
- 1 (15-ounce) can cannellini beans, rinsed and drained
- ¼ cup tomato paste
- 3 thyme sprigs
- 2 bay leaves
- 6 cups water
- Salt and pepper, to taste
- Dinner rolls, for serving

Directions

1. In the slow cooker, combine all the ingredients and mix well.
2. Cover and cook on LOW for 6 hours.
3. Remove the ham bone and separate any remaining meat. Add the meat to the soup and discard the bone.
4. Remove the thyme stems and bay leaves. Taste and adjust the seasonings as desired.
5. Serve hot with fresh dinner rolls.

Nutrition per serving

Calories 302, fat 7 g, carbs 22 g
Protein 31 g, sodium 1219 mg

Berry Cobbler

Another cobbler recipe is a personal favorite of mine. It is one of the desserts my mother loved to make when she first got a slow cooker. Until today, this recipe has never failed me.

Serves 6 | Prep. time 30 minutes | Cooking time 2 hours

Ingredients

- 1¼ cups all-purpose flour, divided
- 1½ cups sugar, divided
- 1 teaspoon baking powder
- 1 large egg
- 2 tablespoons butter, melted
- ¼ cup milk
- 2 cups fresh blackberries
- 2 cups fresh blueberries
- Vanilla ice cream, for serving

Directions

1. Butter the inside of the slow cooker.
2. In a small bowl, combine 1 cup flour, 2 tablespoons sugar, and the baking powder. Mix well.
3. In a separate bowl, combine the egg, butter, and milk. Add the wet ingredients to the dry and mix just to combine.
4. Spread the batter evenly in the slow cooker.
5. Toss the berries with the remaining flour and sugar, and pour over the batter.
6. Cover, and cook on HIGH for 2 hours or until set.
7. Serve with a scoop of vanilla ice cream.

Nutrition per serving

Calories 555, fat 9 g, carbs 113 g
Protein 6 g, sodium 29 mg

****These recipes and more can be found Louise Davidson's *Slow Cooker Forgotten Recipes: Old-Fashioned Crock Pot Classics That Are Still Amazing Today!* To get your copy, click on the cover below or click [here](#).**

