

*Slow Cooker Pork Chops,
Ribs and More:*

BEST SLOW COOKER RECIPES FOR PORK



Slow Cooker Pork Chops, Ribs and More: 10 Best Slow Cooker Recipes for Pork

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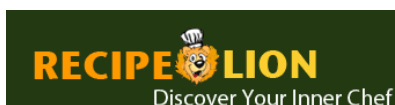
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Published by Prime Publishing LLC, 3400 Dundee Rd., Suite 220, Northbrook, IL 60062 – www.primecp.com



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LETTER FROM THE EDITOR

Dear Slow Cooking Enthusiast:

What's better during summer than sitting outside, cooking up a great meal with friends and family and enjoying the nice, warm weather? There isn't much we can think of that hits the spot quite like a great-tasting, perfectly-seasoned meal straight from your slow cooker, and when summer time rolls around, that meal for us, is pork. Slow cooker pork recipes are vast and full of variety, and we just can't get enough!

The best thing about these slow cooker pork recipes is that, no matter what you're making, you can prepare and assemble it indoors, and then go outside and enjoy it with your loved ones. No slaving over a hot grill with smoke blowing in your face on a hot day. An added bonus is that your whole house will smell absolutely amazing with the essence of tasty slow cooker pulled pork, pork chops, ribs, and more. Best of all, when you're craving these recipes any other time of the year, you have everything you need to bring the feel of summer back into your home and onto your plate.

We sincerely hope you enjoy the recipes we've included in this free eCookbook, and can't wait for you to share them with your friends and family. From the slow cooker to your table, we are sure these pork recipes will put smiles on the faces of all who are lucky enough to taste them. They might even become some of your newest go-to recipes for summer and beyond. These are the slow cooked pork recipes you need for those die-hard pork lovers in your life – you know who they are!

For more excellent slow cooker ideas, be sure to subscribe to AllFreeSlowCookerRecipes' email newsletter, [The Slow Cooker Chronicle](#), to get free recipes delivered to your inbox every week.

Slow and Steady Wins in Taste!

Sincerely,

Jamie Garcia, Editor, AllFreeSlowCookerRecipes

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SLOW COOKER PORK CHOPS RECIPES

[CREAMY HERBED PORK CHOPS](#)

BY: [JENNIFER FROM CROCKPOT GOURMET](#)



You won't be able to get enough of these tender, browned pork chops, which marinate in a creamy, savory herb sauce. Make this dish for an easy weeknight dinner that's hearty and full of flavor, or make it for a special occasion and really "wow" a crowd with your culinary prowess. Your family won't be able to put their forks down after taking a bite of these tasty chops!

SERVES: 4

COOKING TIME: 8 HRS ON LOW, 4 HRS ON HIGH

INGREDIENTS

- 2 pounds pork loin chops
- 1 tablespoon olive oil
- 1 tablespoon butter
- ½ small yellow onion, diced (or about ¼ cup)
- 2-3 cloves garlic, minced
- 1 teaspoon dried thyme
- ½ teaspoon salt
- ½ teaspoon dried mustard powder
- ⅛ (or up to ¼) teaspoon pepper, depending on taste
- 1½ cup chicken broth
- ¾ cup heavy cream
- 1 tablespoon cornstarch
- 1 teaspoon freeze dried parsley
- 1 teaspoon freeze dried basil

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INSTRUCTIONS

1. Sprinkle each side of pork chops with thyme, salt, pepper and mustard
2. In large skillet over medium high heat melt butter with olive oil
3. Add onion and garlic and sauté for about 2 minutes
4. Move onions and garlic to side of pan and add seasoned pork chops
5. Sauté for about 2 minutes on each side until lightly browned
6. Transfer contents of pan to slow cooker
7. Add chicken broth
8. Cover and cook on low for 6-8 hours or high for 3-4
9. Remove pork chops and cover to keep warm
10. Add cream to slow cooker and whisk
11. To thicken sauce pour into small saucepan and whisk in 1 tablespoon cornstarch
12. Bring to a boil for 2-3 minutes until thickened to desired consistency
13. Add additional salt and pepper to taste
14. Pour over pork chops and garnish with freeze dried herbs

[PEACHY KEEN GLAZED PORK CHOPS](#)

BY: [JENNIFER FROM CROCKPOT GOURMET](#)



Get ready for a unique spin on pork chops! This recipe uses peach preserves for fresh peach-glazed pork chops that are totally delicious. Familiar pork chops are amped up with a burst of sweetness that perfectly glazes each tasty piece of pork. This super simple recipe only uses 5 ingredients, so all you have to do is prep, set your pork chops in the slow cooker, and get ready to enjoy.

SERVES: 4-6

COOKING TIME: 7 HRS ON LOW, 4 HOURS ON HIGH

INGREDIENTS

- 4-6 boneless pork loin chops (about 1.5 pounds)
- 6 tablespoons butter
- $\frac{3}{4}$ cup peach preserves (no sugar added)
- $\frac{1}{2}$ teaspoon thyme
- $\frac{1}{2}$ teaspoon salt

INSTRUCTIONS

1. In a skillet over medium high heat melt the butter and whisk occasionally until it starts to bubble and foam.
2. Continue whisking until it just starts to develop little brown flecks, add seasonings and then remove from heat.

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3. Continue to whisk and let it cool for 1-2 minutes.
4. Whisk in preserves until smooth (May be a little chunky with fruit from preserves)
5. Place chops in slow cooker and pour sauce over them
6. Cover and cook on low for 6-7 hours or high for 3-4

[ALL DAY SLOW COOKER SMOTHERED PORK CHOPS](#)

BY: [LISA FROM CREOLE CONTESSA](#)



This recipe for All Day Slow Cooker Smothered Pork Chops is an easy recipe with a Southern twist. Bell pepper and Southern-style seasoning give these slow cooker pork chops a pop of color and flavor. This recipe only take 10 minutes to prepare, and then you can let them cook in your slow cooker all day. You'll come home to tender, juicy pork chops, cooked to perfection.

SERVES: 4-6

PREPARATION TIME: 10 MIN

COOKING TIME: 8 HRS ON LOW

INGREDIENTS

- 8 pork chops
- 1 large onion, sliced
- 1 bell pepper, diced
- 3 cloves garlic, minced
- 2 tablespoon creole seasoning
- 2 tablespoons garlic powder
- 2 tablespoon onion powder
- 2 tablespoons brown sugar
- 2 tablespoons apple cider vinegar
- 1 tablespoon black pepper
- 3 cups low-sodium chicken stock
- 2 bay leaves
- 2 tablespoons corn starch
- 2 tablespoons Italian parsley
- 3 stalks green onions
- 1 cup flour
- extra virgin olive oil

INSTRUCTIONS

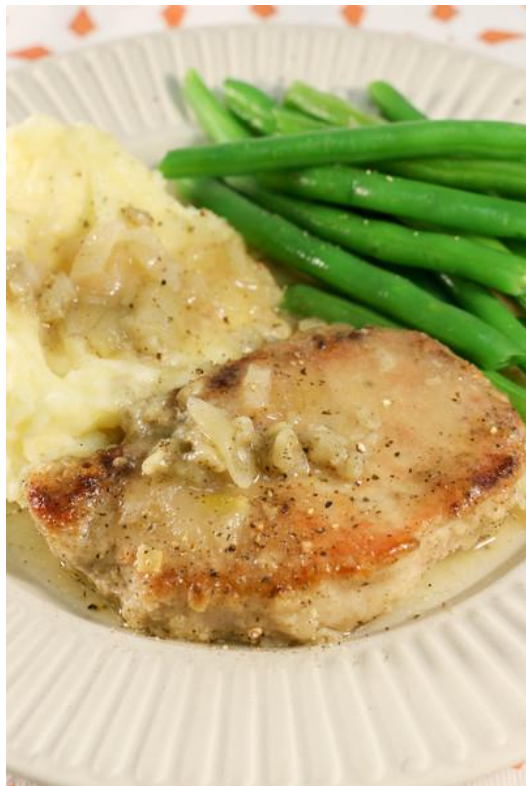
1. Mix all spices and brown sugar together and set aside. Add flour to a medium bowl, seasoning with 1/2 tablespoon of seasoning blend.

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2. Rinse pork chops and pat dry. Coat with about 2 tablespoons of olive oil, season with 2 tablespoons of seasoning blend, rubbing into both sides of pork.
3. Heat about 2 tablespoons of olive oil in a skillet over medium heat, toss pork chops lightly in flour mixture, add to oil and brown about 2-3 minutes per side in batches, repeat until all the pork is complete. Transfer pork to slow cooker.
4. Add onion, and bell pepper to pan, cook for about 5 minutes, add garlic and 1/2 tablespoon of seasoning blend, and cook 1 minute more.
5. Add chicken broth and vinegar to pan, scrap up brown bits on the bottom of pan. Transfer to slow cooker and pour over the pork chops.
6. Add bay leaves to slow cooker and cook on low for 7-8 hours until pork is fork tender.
7. Remove broth from slow cooker, strain into a sauce pan, make a slurry of 2 tablespoons of cornstarch and 1/4 cup of water, stir well, drizzle into sauce pan and whisk well.
8. Bring to boil, reduce heat and simmer for about 5 minutes, taste, add about a teaspoon of seasoning blend if needed. Stir in fresh parsley.
9. Pour gravy back over pork chops, garnish with green onions and serve over hot rice, potatoes, or pasta.

SOUTHERN SMOTHERED PORK CHOPS

BY: [JUDITH HINES FOR RECIPELION.COM](http://www.AllFreeSlowCookerRecipes.com)



Southern Smothered Pork Chops is a wonderfully easy recipe for slow cooker pork chops that is guaranteed to get your mouth watering. This recipe uses super simple seasoning, yet gives you a succulent meal that will "wow" you. This is a great recipe to whip up during the holidays because of how elegant and hearty it is, but it's also a great dish to make when you're in need of something to throw together for a weeknight dinner. This dish pairs wonderfully with mashed potatoes and your favorite veggies.

SERVES: 4

COOKING TIME: 2 HRS ON HIGH

INGREDIENTS

- 4 center cut pork chops
- 1/4 cup flour
- 3/4 teaspoon poultry seasoning
- 1/2 teaspoon salt
- 2 tablespoons olive oil
- 1 1/2 cup chicken or beef broth
- 1 medium onion, chopped

INSTRUCTIONS

1. Place flour, poultry seasoning and salt into a zip-top plastic bag and shake to mix. Add chops and shake until they are lightly coated.
2. Heat a heavy skillet large enough to hold all the chops over medium high heat, adding the oil until it shimmers. Place the chops into the pan and sauté 2 3 minutes per side until golden

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brown.

3. Remove chops from the pan and, still on the heat, add 2 tablespoons flour mixture from the plastic bag into the skillet, stirring a few seconds to cook the flour.
4. Add about cup of the broth to the skillet and cook and stir to lift any browned bits from the pan. Add the remaining broth to the pan and turn off the heat. Reserve the remaining flour mixture for later.
5. Place the onion into the bottom of the slow cooker and lay the pork chops on top. Pour the liquids from the pan over the chops, cover and cook on HIGH 2 hours.
6. Open the cooker and ladle out about cup of the resulting juices into a small bowl. Stir in the remaining flour mixture from the plastic bag into the juices until completely smooth. Return this mixture to the slow cooker stirring to mix. Cover and continue to cook 30- 45 more minutes.
7. Serve with mashed potatoes, using the sauce in the pot as gravy.



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SLOW COOKER PORK ROASTS AND RIBS RECIPES

[FOUR INGREDIENT BBQ RIBS](#)

BY: [SIX SISTERS' STUFF](#)



This slow cooker pork tenderloin recipe will make you rethink the way you cook BBQ dishes from here on out. The pork loin ribs marinate in a mixture of pineapple juice and brown sugar to give these easy slow cooker ribs a sweet flavor. After they are done cooking, throw them on the grill and slather with your favorite BBQ sauce. This step really finishes off your slow cooked BBQ ribs and makes them complete.

SERVES: 6

PREPARATION TIME: 15 MIN

COOKING TIME: 12 HRS ON LOW, 8 HRS ON HIGH

INGREDIENTS

- 1 (2-3 pound) rack of ribs (I use pork loin ribs)
- 3½ cups pineapple juice (reserving ¼ cup for later)
- 1½ cups brown sugar
- 1 (16 ounce) bottle BBQ sauce (I love Famous Dave's Rich and Sassy sauce)

INSTRUCTIONS

1. Spray the slow cooker with non-stick cooking spray (or use a slow cooker liner to make clean up a breeze!)
2. Take your slab of ribs (make sure that they are defrosted) and cut into individual slabs (about 2-3 ribs each). Throw the ribs into the slow cooker.

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3. Mix the pineapple juice and brown sugar together and pour over the ribs. Put the lid back on the slow cooker and cook on HIGH for 7-8 hours or LOW for 10-12 hours.
4. After they are done in the slow cooker, use tongs to gently pull them out (they will literally fall apart when you touch them). Turn the grill on medium heat. While the grill is warming up, mix together the bottle of BBQ sauce and the ¼ cup of pineapple juice you saved from earlier.
5. Place the ribs gently on the grill and brush with BBQ sauce. Turn the ribs twice, slathering with more sauce each time (you can't have enough sauce!); they will take about 10-15 minutes to glaze over (as soon as that sauce starts to turn sticky, you know they are done!)
6. Serve immediately and enjoy!

COUNTRY-STYLE SLOW COOKER PORK ROASTBY: [SIX SISTERS' STUFF](#)

Make this slow cooker pork roast for special occasions or casual weeknight dinners. Either way, it will be a treat for the whole family. This recipe is great because you can make it any time of the year. The most delicious part, is the thick and creamy gravy that goes on top. Serve this dish with mashed potatoes and a side of vegetables, and you've got a well-rounded dinner that will be a hit time, and time again.

SERVES: 8

PREPARATION TIME: 15 MIN

COOKING TIME: 6 HRS ON LOW

INGREDIENTS

- 1 (2-3 pound) pork roast
- ½ cup all-purpose flour
- 1 teaspoon seasoned salt
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon ground mustard
- ½ teaspoon dried oregano
- 2 tablespoons olive oil
- 2 cans (14.5 ounce each) chicken broth
- 1 pound baby carrots (or sliced carrots- whatever you prefer)
- ¼ cup cornstarch
- ¼ cup cold water

INSTRUCTIONS

1. Spray the inside of a slow cooker with non-stick cooking spray. Dump carrots in the bottom of the slow cooker.
2. Cut the roast in half. Place flour, seasoned salt, onion powder, garlic powder, ground mustard, and oregano in a gallon-sized Ziploc bag. Add one half the roast to the bag, seal the

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bag, and shake until the roast is entirely coated. Repeat with other half of the roast.

3. Heat a large skillet over medium high heat. Add olive oil and brown roast on all sides (I did each side for about 2-3 minutes). Place both halves of the roast in the slow cooker.
4. Pour the chicken broth on top of the roast and cook on low for 6 hours (or until pork is tender).
5. Remove roast from slow cooker and using a slotted spoon, remove the carrots.
6. Measure out 3 cups of liquid from the slow cooker and pour into a medium saucepan, bring to a boil. In a small bowl, mix together cornstarch and water, then pour into saucepan. Bring to a boil and cook for 2-3 minutes or until gravy thickens up.
7. Serve with mashed potatoes and pour gravy on top.

SLOW COOKER PULLED PORK RECIPES

[SLOW COOKER PULLED PORK ROAST](#)

BY: [ARLENE FROM FLOUR ON MY FACE](#)



You might be wondering what makes this Slow Cooker Pulled Pork Roast recipe different than the many others out there. If you've never tasted a really great smoked pork roast before, this recipe will open up your eyes (and taste buds!) This recipe will give you meat that is so moist you won't believe it. It's meant to be so tender that it literally falls off the bone when you're done cooking - what could be better than that? Don't forget to indulge in the end pieces that give you a burst of sweet, smoky, and spicy flavor all in one. Pulled pork is one of the best flavors of the summer and tastes delicious on a hamburger bun with a bit of cool and creamy coleslaw on top.

SERVES 9-12

PREPARATION TIME: 15 MIN

COOKING TIME: 8 HRS ON LOW, THEN 4 MORE HOURS ON HIGH

INGREDIENTS

- 1 eight-pound Boston Butt Pork Roast
- Pork Rub
- 1 cup dark brown sugar
- 2 tablespoons garlic powder
- 1 tablespoon paprika
- 1 tablespoon seas salt
- 1 tablespoon ground red pepper
- 1 tablespoon dry mustard
- 1 teaspoon black pepper
- 1 teaspoon red pepper flakes
- 1 tablespoon liquid apple wood smoke

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INSTRUCTIONS

1. Place all the dry rub ingredients into a zip lock bag.
2. Mix together well by massaging the ingredients together.
3. Rub over all surfaces of the pork roast.
4. Place roast into a 6-quart crock pot.
5. Cook on low for 8 hours. Then high for 4 hours.
6. Carefully remove the roast from the crock pot to a large cookie sheet.
7. Brown under the broiler for 10-15 minutes turning to brown all sides.
8. Pull the fall apart tender pork apart.

APPLE-SPIKED PULLED PORK RECIPE

BY: [BECKY FROM THE COOKIE ROOKIE](#)



For a new take on a classic BBQ dish everyone will love, try this Apple-Spiked Pulled Pork Recipe. This recipe shows you how to construct a whole sandwich with a tasty apple flavor and a side of almond-apple coleslaw. You'll love the fresh burst of flavor combined with juicy meat in this pulled pork slow cooker recipe. Easy slow cooker recipes like this one give you a perfect meal every time, and you don't even have to work that hard to get it.

SERVES: 6

PREPARATION TIME: 15 MIN

COOKING TIME: 4 HRS ON HIGH

INGREDIENTS - FOR THE CHICKEN

- 4 large boneless skinless chicken breasts
- 1 bottle KC Masterpiece Bourbon BBQ Sauce (or your favorite brand)
- 1 bottle Hard Apple Cider (I used Angry Orchard)

FOR THE SLAW

- 14 ounce coleslaw mix
- 2 apples, diced
- ¼ cup slivered almonds
- 1 cup plain greek yogurt
- 2 tablespoons apple cider vinegar
- 1 tablespoon honey
- ¼ cup diced onion (optional)
- ½ teaspoon garlic and herb seasoning salt
- salt and pepper to taste
- 6 hamburger buns

INSTRUCTIONS

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1. In a large crockpot, pour BBQ sauce and cider over chicken breasts and cook on high for 4 hours (or on medium for 6 hours)
2. After four hours, shred chicken using two forks. You can continue warming the chicken on low or medium until you're ready to eat.
3. In a medium bowl, combine slaw, apples, almonds, yogurt, honey, onion, and spices. Stir until all of the ingredients are well combined. Refrigerate until ready to use.
4. To serve, top chicken with slaw and serve on a hamburger bun. Enjoy!



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[SLOW COOKER BARBECUE PULLED PORK](#)

BY: [JUDITH HINES FOR RECIPELION.COM](#)



Slow Cooker Barbecue Pulled Pork is one of the easiest slow cooker pork recipes for summer potlucks and more. Simply made with salt, pepper, garlic, water, and barbecue sauce, it's a tasty dish that you can leave to cook all day. You'll love how easy and flavorful this pulled pork slow cooker recipe is, and how handy it comes in when you're in the mood for pulled pork sandwiches or tacos.

SERVES: 8

COOKING TIME: 6 HRS ON LOW

INGREDIENTS

- 5 to 6 garlic cloves, peeled and smashed with the side of a knife
- 3 to 4 pounds pork shoulder roast (sometimes called Boston butt roast)
- salt and fresh ground pepper
- 1 cup water
- 1 cup prepared barbeque sauce
- 2 tablespoons cider vinegar

INSTRUCTIONS

1. Lightly spray interior of the crock pot with cooking spray. Lay the garlic cloves in the bottom and place the pork on top. Sprinkle with salt and pepper and pour the water around the sides.
2. Cook on LOW for 6 hours, (or on LOW for 3 hours and then on HIGH for 1 hour) until pork is cooked through and is easy to shred with a fork.
3. Remove the pork from the slow cooker and set on a cutting board. Pour all of the juices in the pot into a large measuring cup and place in the freezer for 30 minutes so that the fat rises to the top and can be skimmed off. While the juices cool, use two forks to shred the meat and return it to the cooker.

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4. Skim the juices, discarding the fat and return 2 cups to the cooker, add the barbeque sauce and vinegar and stir to mix well. Cook on LOW for 1 additional hour to blend the flavors.
5. Serve pork on hamburger buns, garnished with pickle slices if desired.

[ONE-POT CHIPOTLE SHREDDED PORK RECIPE](#)

BY: [KAREN FROM 365 DAYS OF SLOW COOKING](#)



If you enjoy delicious slow cooker food that has a little kick, you'll definitely want to try this One-Pot Chipotle Pork Recipe. Made from yummy peppers and adobo sauce, this flavorful dish is one you'll want to eat again and again. The best thing about this slow cooker pulled pork recipe is that the meat comes out so juicy and tender, you can see it before you taste it. Entertain your family and friends with a meal that will have them begging for the recipe when you serve this tasty dish.

SERVES: 8

PREPARATION TIME: 20 MIN

COOKING TIME: 8 HRS ON LOW, 4 HRS ON HIGH

INGREDIENTS

- 1 tablespoon minced garlic
- 2 tablespoon chopped chipotles in adobo sauce
- 1 cup diced white onion
- 1/4 cup fresh lime juice (for me this was 1 lime)
- 2 tablespoon apple cider vinegar
- 3 bay leaves
- 1 tablespoon dried oregano
- 1 tablespoon ground cumin
- 1 tablespoon kosher salt
- 1 tsp pepper
- 1/2 cup water
- 2 1/2-3 pounds pork loin 1 (10-ounce) package rice of your choice (optional)

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INSTRUCTIONS

1. Place garlic, chipotles, onion, lime juice, vinegar, bay leaves, oregano, cumin, salt, pepper and water in bottom of slow cooker. Stir a bit.
2. Cut the pork loin into four pieces. Nestle the quartered pork loin into the slow cooker and spoon some of the sauce over the top.
3. Cover the slow cooker and cook on HIGH for about 4 hours or on LOW for about 6-8 hours, or until very tender and easy to shred.
4. Discard the bay leaves. Shred the meat and add back into the liquid. Stir a bit and then serve in tacos, salads or sandwiches (or however you want).

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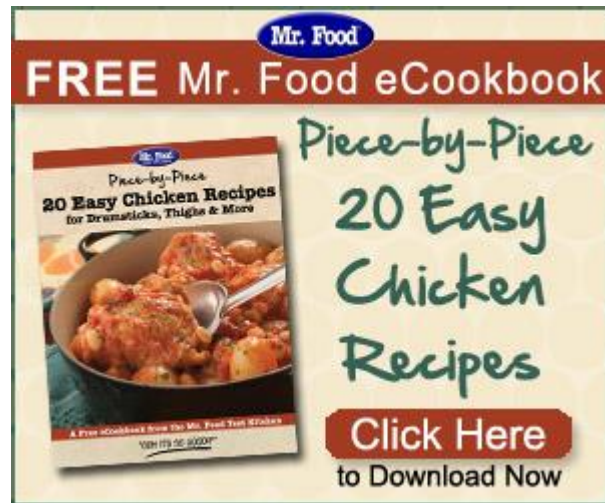
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(A Special Thanks to Jennifer for our Cover Photo)

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