

2024

*Sheboygan County Association for
Home & Community Education
Member-to-Member*



Food Prepared in a Crock-Pot

Crock-Pot Cheesesteak Potato Casserole

Myra Eischen, Individual Member

1. Brown: 1 ½ lbs ground beef (can substitute pork, turkey)
2. Sauté: mixture of 6 mini peppers, diced
1 medium onion, diced
1 teaspoon minced garlic
1 tablespoon steak seasoning
2 tablespoons Worcestershire sauce
3. In large bowl mix: 1 can cheddar cheese soup
1 ½ cups shredded cheese (your choice of flavors)
½ cup sour cream
4. Add in: 28 oz hash browns- southern style O'Brien or shredded
5. Stir well and put in Crock-Pot that has been coated with pan spray.
6. Cook on high for 2 hours or low for 4-5 hours.

Serve with buttered bread and a lettuce salad.

Crock-Pot Sour Dough Discard Bread

Myra Eischen, Individual Member

Credit- Facebook, adjusted by Myra Eischen

In microwave oven heat for 45 seconds: ½ cup water

Add: 1 cup milk (2 cups if not using sourdough starter)*
1 tablespoon sugar
2 packages. quick rise dry yeast.

Let set for 5 min.

Melt: 2 tablespoons butter

In large mixer add together: yeast mixture

Butter

Slowly add: 1 cup unfed sourdough starter*

3 cups whole wheat flour

3 cups all-purpose flour

½ teaspoon salt* or 2 teaspoons if not adding PS
Seasoning

1 ½ teaspoons GRATE STATE PS Seasoning

1 teaspoons baking powder

Once most of flour is incorporated, switch to dough hook and knead about 5 minutes
Line slow cooker with parchment paper. Round dough and place in center of slow
cooker. Cook on high for 2-2 ½ hours. Start checking after about 1 hour 45 minutes as
each cooker is different. Top should spring back and no moisture is on top. The bottom
and sides should be a nice brown color. Make sure it is cooked through. This is a very
heavy, hearty bread, good to serve with soup or as a sandwich.

Slow Cooker Pork Tenderloin

Julie Boedecker, Individual Member

- ¼ cup soy sauce
- 1 tablespoon yellow mustard
- 2 to 3 tablespoons maple syrup
- 2 tablespoons olive oil
- 2 tablespoons diced dry onions
- 1 ½ teaspoons garlic salt
- 2 lbs pork tenderloin



Mix all ingredients together and pour over pork in a slow cooker. Cook on low for 6 hours. If desired, serve with mashed potatoes, sauerkraut and applesauce.

Crock-Pot Applesauce

Julie Boedecker, Individual Member

- 24 apples peeled, cored, quartered or sliced (any kind of apples or mixed – McIntosh, Honey Crisp, Gala)
- 2 cups water
- 1 teaspoon cinnamon
- 1 cup brown sugar
- 1 teaspoon lemon juice (optional)

Cook in crock-pot on high for 3 hours. Mash when done cooking.



Crock-Pot Chuck Roast

Julie Boedecker, Individual Member

- 3-4 lb chuck roast
- 1 package brown gravy
- 1 package Italian salad dressing
- 1 package dry ranch salad dressing
- 2 cups water

Combine brown gravy mix and dressings with water. Place roast in crock-pot. Pour mixture over roast. Cover and cook on low for 6-8 hours. Enjoy!

Mexican Style Pork and Sweet Potato Slow Cooker Stew

Sharon Even, Individual Member

1 lb lean pork loin, boneless pork roast cut into 1-inch cubes
½ cup canned chicken broth
1 large sweet potato peeled and cut into 1-inch cubes
1 small onion chopped
1 14 oz canned diced tomatoes, fire roasted undrained
½ teaspoon ground cumin
½ teaspoon table salt
¼ teaspoon black pepper
1 tablespoon fresh lime juice

Place pork in a 5-quart slow cooker.

Add broth, sweet potato, onion, tomatoes, cumin, salt and pepper, stir well.

Cover and cook on low setting for 6 to 7 hours. Add lime juice and stir well.

To make it spicier stir in ¼ to ½ cup of spicy salsa just before serving. Serve with sour cream if desired.

Brownie Bottoms

Althea Smith, Pretty Good Eggs

Makes 6 servings - - - prep time 12 minutes - - - cook time 1 ½ hours

¾ cup water
½ cup firmly packed brown sugar
2 tablespoons unsweetened cocoa powder
2 ½ cups packaged brownie mix
1 package (2 ¾ oz) instant chocolate pudding mix
2 eggs, beaten
3 tablespoons butter or margarine, melted
Whipped cream or ice cream (optional)



1. Lightly coat slow cooker with nonstick cooking spray; set aside. Combine water, brown sugar and cocoa powder in a small saucepan, and bring to a boil.
2. Combine brownie mix, pudding mix, chocolate chips, eggs, and butter in medium bowl; stir until well blended. Spread batter in slow cooker. Pour boiling mixture over batter. Cover and cook on high 1 ½ hours.
3. Turn off slow cooker and let stand 30 minutes. Serve warm with whipped cream or ice cream, if desired.

Peanut Clusters

Nancy Wagner, Franklin

16 oz unsalted peanuts
16 oz salted peanuts
12 oz semi-sweet chocolate chips
12 oz milk chocolate
20 oz peanut butter chips
2 lbs white almond bark

Layer all ingredients in a large slow cooker. Cover and cook on low for 2 hours. Remove cover and stir to combine. Replace cover and continue to cook another 30 minutes. Stir again and then spoon mixture on to wax paper. Allow to harden at least 1 hour.

Barbecued Roast Beef

Nancy Wagner, Franklin

4 lb chuck roast
1 cup ketchup
1 cup barbeque sauce
2 cups chopped celery
2 cups water
1 cup chopped onions
4 tablespoons vinegar
2 tablespoons brown sugar
2 tablespoons Worcestershire sauce
1 teaspoon chili powder
1 teaspoon garlic powder
1 teaspoon salt



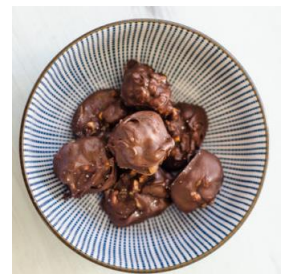
Place roast in a 5-quart slow cooker. Combine all remaining ingredients in a large bowl. Pour over roast. Cover and cook on low 6-8 hours, or on high 3-4 hours. Slice meat into thin slices and serve in barbeque sauce over mashed potatoes or rice.

Crock-Pot Chocolate Peanut Clusters

Kay Keyes, Pretty Good Eggs

2 16 oz containers of lightly salted peanuts
12 oz semi-sweet chocolate chips
12 oz milk chocolate chips
12 oz peanut butter chips
24 oz white almond bark (broke into squares)

Layer all ingredients in a Crock-Pot with the white bark on top. Cook on low 1 hour. Stir every 15-20 minutes so chocolate doesn't burn on bottom of Crock-Pot. Once all are melted, stir thoroughly to combine. Use a spoon or cookie scoop to scoop cluster onto a cookie sheet lined with wax paper. Let sit – usually 1-2 hours or you can refrigerate them. Store in air tight container or Ziploc bag in refrigerator. Enjoy.



Hot Fruit Salad

Alice Walter, Individual Member

- 1 jar (25 oz) chunky applesauce
- 1 can (21 oz) cherry pie filling
- 1 can (20 oz) pineapple chunks, undrained
- 1 can (15 ¼ oz) sliced peaches, undrained
- 1 can (15 oz) apricot halves, undrained
- 1 can (15 oz) mandarin oranges, undrained
- ½ cup brown sugar
- 1 teaspoon cinnamon

Place the first 6 ingredients in a slow cooker and stir gently. Combine brown sugar and cinnamon, sprinkle over fruit mixture. Cover and cook on low for 3-4 hours. Yield 16 servings. From Taste of Home

Slow Cooked Mac n Cheese

Alice Walter, Individual Member

- 1 package (16 oz) elbow macaroni
- ½ cup (1 stick) butter, melted
- 2 eggs beaten
- 1 can (12 oz) evaporated milk
- 1 can condensed cheddar cheese soup, undiluted
- 1 cup milk
- 4 cups (16 oz) shredded cheddar cheese, divided
- ⅛ teaspoon paprika



Cook macaroni according to package directions, drain. Place in a 5 quart slow cooker, add butter. In a bowl, combine the eggs, evaporated milk, soup, milk and 3 cups cheese. Pour over macaroni mixture, stir to combine. Cover and cook on low for 4 hours. Sprinkle with the remaining cheese, cook 15 minutes longer or until cheese is melted. Sprinkle with paprika. Yield 10 servings. From Taste of Home.

Scalloped Potatoes and Ham

Small Crock-Pot

Pam Fiedler, Pretty Good Eggs

- 8 to 10 potatoes
- 6 to 8 slices of ham
- 1 large chopped onion, diced
- 2 cans of cheddar cheese soup
- 2 cans of cream of mushroom soup
- 3 tablespoons cornstarch
- ½ cup water
- Salt and pepper to taste

Peel, wash and cut up potatoes. Cut ham slices into cubes. Add onions and soup to ham and potatoes. Mix well. Place into Crock-Pot and cook 4-5 hours on high or on low for 8-10 hours. When potatoes are soft, add cornstarch to water and then to the potatoes and ham. Serve hot with veggies for a great cold day meal.

Apple Dump Cake

Phyllis Nyhof, Lakeview

2 cans apple pie filling
1 box yellow cake mix
½ cup butter melted
1 teaspoon cinnamon
½ cup pecans chopped, optional



Pour 2 cans pie filling in Crock-Pot. Mix together cake mix, cinnamon, pecans & butter. Crumble over the apple pie filling. Cover & cook on high for 2 hours.

Bar B Que Sandwiches

Marilyn Voskuil, Lakeview

1 ½ lb stew meat – cut in small pieces
1 cup chopped onions
1 ½ green pepper chopped
3 oz tomato paste
1/8 cup chili powder
¼ cup brown sugar
1 teaspoon salt
⅛ cup vinegar
½ teaspoon dry mustard
1 teaspoon Worcestershire sauce

Mix ingredients together and put in Crock-Pot. Cook for 7 hours on low. Then whip with a fork to break up the pieces of meat.

Crock-Pot Oatmeal

Sharon Claerbaut, Lakeview

2 sliced apples
¼ cup brown sugar
1 teaspoon cinnamon
Pinch of salt

Spray the Crock-Pot with cooking spray. Put above ingredients in order listed. Do not stir. Gently pour 2 cups of milk on top.

Add:
2 cups oatmeal
2 cups water

Do not stir. Cook on low for 8 – 9 hours.

*Fresh peaches in place of apples is also very good!

Hot Fruit in Crock-Pot

Audrey Voskuil, Lakeview

- 2 cans mandarin oranges
- 1 can pineapple tidbits
- 1 quart applesauce
- 1 can peaches
- 1 can apricots
- 1 can sugar free cherry pie filling
- ½ cup brown sugar
- 2 teaspoons cinnamon



Drain and cut up fruit. Mix all together and heat thoroughly in a Crock-Pot.

Supper in A Crock-Pot

Joan Walvoord, Lakeview

Layer in Crock-Pot:

- 1 lb browned ground beef, drained
- 1 ½ cup raw potatoes, sliced
- 1 cup carrots, sliced
- 1 cup peas
- ½ cup onion, chopped
- ½ cup celery, chopped
- ¼ cup green pepper, chopped
- 1 teaspoon salt
- ¼ teaspoon pepper
- ¼ cup milk
- 1 10 ¾ oz cream of chicken or mushroom soup
- ⅔ cup sharp cheddar cheese, shredded

Layer in Crock-Pot & put cheese on top. Cover. Cook on high 4 hours.

Crock-Pot Hawaiian Chicken

Joyce Smies, Lakeview

- 2 lb chicken breast, cubed
- 3 bell peppers (yellow, orange, red) cut in chunks
- 1 cup apple juice
- 2 tablespoons brown sugar
- ½ teaspoon garlic powder
- ½ teaspoon salt
- ½ teaspoon pepper
- 8 oz can pineapple chunks with juice

Combine all ingredients in Crock-Pot. Heat on low for 4-5 hours. Serve over rice.

Crock-Pot Pork Chops

Ellen McNeese, Lakeview

- 6 pork chops (I use butterfly chops)
- 2 tablespoons chicken broth
- 2 teaspoons lemon juice
- 1 21 oz can apple pie filling
- ½ teaspoon chicken bouillon granule
- ¼ teaspoon cinnamon
- 2 tablespoons toasted pecans, chopped (optional)



Brown chops in chicken broth. Mix half the can of pie filling, lemon juice, bouillon and cinnamon in the Crock-Pot. Place browned chops on top. Cook on low for 6 – 7 hours. To serve arrange chops on a platter. Heat remaining pie filling and spoon on top. Sprinkle with pecans, if desired.

Slow Cooker Beef Tips and Rice

Carolyn Dreier, Franklin

- 2 ½ lb beef stew meat
- 1 ¼ cups water
- 2 beef bouillon cubes
- 10.5 oz cream of mushroom soup
- 1 onion diced
- 2 (.87 oz) brown gravy mix packets
- 3 cups cooked rice



1. Spray slow cooker with nonstick cooking spray. Turn onto low setting.
2. Place stew meat in the bottom of the slow cooker.
3. In a microwave safe bowl add the water and 2 beef bouillon cubes. Bring to a boil in the microwave and then stir until cubes are dissolved.
4. Then add in the soup, chopped onion, and gravy mix packets.
5. Stir until combined and pour over the beef in the slow cooker.
6. Gently stir until all the meat is covered.
7. Cover with lid and cook on low setting for 6 hours.
8. If you like the gravy a little thicker add in 1 tablespoon of cornstarch at the end of the cooking time,.
9. Serve over cooked rice (or mashed potatoes)

Slow Cooker Ravioli Lasagna

Carolyn Dreier, Franklin

1 bag (25 oz) frozen cheese ravioli
1 lb ground beef or Italian sausage
1 jar (24 oz) marinara sauce
1 can (14.5 oz) diced tomatoes, drained
1 teaspoon Italian seasoning
2 cups shredded mozzarella cheese
1 cup grated Parmesan cheese
Fresh basil leaves for garnish (optional)

1. Before you begin, ensure that the ground beef or Italian sausage is browned and drained of any excess fat. This will be the base layer for your lasagna.
2. In the bottom of your slow cooker, spread a thin layer of marinara sauce to prevent sticking.
3. Add a layer of frozen cheese ravioli, making sure to cover the sauce as best as possible.
4. Spoon over a portion of the browned meat, sprinkle with Italian seasoning, then pour on some of the canned diced tomatoes.
5. Sprinkle a generous amount of mozzarella and Parmesan cheeses over the meat and tomato layer.
6. Repeat the layers – ravioli, meat, tomatoes and cheese until all ingredients are used up, finishing with a cheese layer on top.
7. Cover and cook on the low setting for 4-6 hours, or until the ravioli is tender and the cheese is bubbling.
8. Let the lasagna sit in the cooker for 10 minutes after turning it off to allow it to set slightly for easier serving.
9. Serve hot with a sprinkle of fresh basil leaves for garnish if desired.

Enjoy your Slow Cooker Ravioli Lasagna with your chosen sides for a complete and satisfying meal that brings a touch of Italian comfort to your dining table.

Dip to Die For

JoAnn Gadicke, Individual Member

1 lb Italian sausage (browned & drained)
1 lb Hamburger (browned & drained)
2 lb Velveeta cheese (cut into cubes)
1 can cream of mushroom soup
1 can cream of chicken soup
1 can Ro-Tel tomatoes (diced and drained)



Put all ingredients in Crock-Pot until cheese melts. Serve with tortilla chips.

Sloppy Joes for a Crowd

JoAnn Gadick, Individual Member

Prep time: 15 minutes

Cook time: 4 hours

Servings: 16

Calories: 530 kcal

4 lbs ground beef
2 cups finely diced onion
1 cup finely diced celery
1 cup finely diced green pepper
2 teaspoons garlic salt
1 teaspoon black pepper
3 cups ketchup
1 can (6 oz) tomato paste
2 tablespoons brown sugar
2 tablespoons Worcestershire sauce
2 tablespoons apple cider vinegar
½ cup water
24 hamburger buns



Instructions

1. In large pan, brown ground beef with onions, celery and green pepper.
2. Cook until beef is crumbly and no longer pink.
3. Season mixture with garlic salt and pepper.
4. Place ground beef mixture in a slow cooker.
5. Add ketchup, tomato paste, brown sugar, Worcestershire, vinegar and water.
6. Mix well.
7. Cover and cook on low for 4 hours, stirring occasionally.
8. If mixture gets a bit dry, add a little water.
9. Serve on buns.
10. Make about 2 dozen sandwiches.



Calico Beans

Jeff Freye, Individual Member

$\frac{3}{4}$ - 1 $\frac{1}{2}$ lbs bacon
1 lb hamburger
1 medium onion (chopped)
 $\frac{1}{2}$ cup ketchup
 $\frac{1}{3}$ cup brown sugar
1 teaspoon mustard
1 tablespoon molasses
1 large can pork and beans
1 (15 oz) can kidney beans (rinsed, drained)
1 (15 oz) can butter beans (rinsed, drained)
1 (15 oz) can baked beans
1 small can lima beans (rinsed, drained)

Brown and drain bacon. Brown and drain hamburger. Sauté onions. Combine bacon, hamburger, onion, ketchup, mustard, molasses and beans. Stir well.

Bake in a casserole dish at 350° for 1 hour or in a Crock-Pot for 3 hours.





The recipes on the preceding pages are not USDA or University of Wisconsin tested. Use of commercial names does not imply endorsement.

HCE (Sheboygan County Association for Home and Community Education) is open to all persons, without regard to sex, race, color, ethnic background or economic circumstances.

2025 HCE Proposed Programs

January 13 – Foreign Exchange Students

February 10 – Social Isolation and Loneliness

March 10 – “What Inspires You?”

Travel Inspired Quilt Patterns

April 14 – Visit Sheboygan: Places to Go, Things to Do

May – Rally & Recognition Day Banquet

June/July/August – Summer Tour – West Bend Theater

August 28 - September 1 – Sheboygan County Fair Booth

September 8 – Fall Craft Activity

October 13 – Annual Meeting & Member-to-Member

November 10 – Deck the Halls—Christmas Decorating Ideas

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