

SBL Extra Recipes: *Slow Cooker*

Baked Potatoes

Ingredients

1-8 potatoes
½ tsp olive oil
salt
aluminum foil



Preparation

1. Rinse potatoes. Lay a square of aluminum foil on your work surface and set a potato on top. Prick the potato all over with a fork. Rub it with 1/2 teaspoon of olive oil and sprinkle with salt. Wrap the potato tightly. Repeat with remaining potatoes.
2. Arrange the potatoes in the slow cooker. Lay the potatoes in the slow cooker so they fit snugly next to each other. If you are baking 1 to 2 potatoes, set them in the middle of the slow cooker; stack 5 or more potatoes in a second layer.
3. Cover and bake on low for 8 to 10 hours.
4. Remove potatoes from the foil, split, and eat.

Chex Mix

Ingredients

3 cups each of corn, rice, and wheat Chex cereal
1 cup toasted O's cereal (Cheerios)
1-2 cups pretzels
1-2 cup nuts
4 T butter
2 T Worcestershire sauce
1 ½ tsp seasoned salt
¾ tsp garlic powder
½ tsp onion powder



Preparation

- 1) Melt butter and mix in Worcestershire, onion powder, garlic powder, and seasoned salt. Stir to combine.
- 2) Add in rest of ingredients and stir well to coat.
- 3) Turn slow cooker down to Low.
- 4) Cook on Low for 2-3 hours, stirring every 45 minutes so the bottom ingredients don't burn. Towards the end I stir every 15-20 minutes.
- 5) Once the chex mix is nice and toasty brown, dump out on parchment paper or cookie sheet to cool. Store in a sealed bag or covered container.