



**6-QUART SLOW COOKER
WITH LOCKING LID
User Guide**

Item: 786284

*Recipes
Inside!*



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Thank you for purchasing a Ginny's Brand 6-Quart Slow Cooker with Locking Lid. Large enough to serve your whole family, and the handy locks make traveling easy and risk free. Enjoy!

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IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- For household use only. DO NOT use this appliance for other than its intended use.
- Remove all packaging materials and labels before first use. Dispose of the packaging materials via the appropriate recycling system.
- **Wash all removable parts before first use. See Cleaning & Care.**
- A short cord is provided to reduce the hazards resulting from tripping or entanglement. DO NOT drape the cord over a counter or tabletop where it can be pulled on or tripped over. DO NOT wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- We DO NOT recommend using an extension cord with this appliance. However, if an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- Close supervision is necessary when using this appliance near children.
- A fire may occur if this appliance is used near flammable materials, including curtains, towels, walls, etc. DO NOT place any paper, plastic, or other non-food items in the appliance. DO NOT place the appliance or its cord on or near a heated surface or in a heated oven.
- This appliance should always be used on a stable, dry, heat-resistant surface. DO NOT use near water.
- DO NOT use an accessory or attachment not recommended by Ginny's, as this may cause injury or damage the appliance.
- Always use oven mitts when handling hot food or appliances. DO NOT attempt to move an appliance when it is hot or has hot contents.
- DO NOT use outdoors.
- Turn off and unplug this appliance when not in use.
- NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS OR HAS BEEN DAMAGED IN ANY MANNER.
- Old appliances contain valuable materials that can be recycled. Dispose of old appliances using appropriate collection systems in accordance with local and federal regulations.

ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which 1 prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug will fit into a polarized outlet only 1 way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. DO NOT attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

SPECIFICATIONS

POWER RATING	240W, 120V, 60Hz
CAPACITY	6-Quart
CORD LENGTH	24"
DIMENSIONS	19.25" L x 11.5" W x 10" H
MODEL	SLR-134-CLR

GET TO KNOW YOUR APPLIANCE



1. Glass Lid
2. Lid Handle
3. Locking Tab (2)
4. Pot Handle (2)
5. Stoneware Pot
6. Housing
7. Temperature Dial
8. Housing Handle (2)

HOW TO OPERATE

1. Place the pot into the base and assemble ingredients in the pot per your recipe. Cover with the lid.

Note: If you wish to brown food prior to slow cooking, this must be done in a pan on the stovetop.

2. Plug the power cord into an outlet. Turn the temperature control to HIGH or LOW per recipe directions.
3. When cooking is finished, set the slow cooker to WARM or OFF. (If set to OFF, also unplug from the outlet.)
4. Food can be kept warm in the slow cooker for up to 4 hours. After 4 hours, the food may start to become dry or overcooked.

Tip: Use the WARM setting to keep cooked food warm for serving. WARM is not intended for cooking food or reheating cold foods.

WARNING: ALWAYS USE OVEN MITTS WHEN HANDLING A HOT SLOW COOKER OR HOT FOOD!

LOCKING THE LID FOR TRAVEL

1. To secure the lid, slide the tabs on the pot handles in over the edges of the lid on both the right and left sides. (To make this maneuver easier, a little pressure down on the lid may be required.)
2. To release the lid, slide the tabs back out.

HELPFUL HINTS

- Cut root vegetables (potatoes, carrots, turnips, etc.) into even pieces. As they take longer to cook than meat, root vegetables can be gently sautéed in a pan on the stovetop for 2–3 minutes before slow cooking. Ensure that root vegetables are always placed at the bottom of the pot and that there is sufficient cooking liquid.
- If adapting an existing recipe from conventional cooking, you may need to cut down on the amount of liquid used; liquid will not evaporate from the slow cooker to the same extent as with conventional cooking.
- Never leave uncooked food at room temperature in the slow cooker.
- DO NOT use the slow cooker to reheat food.
- Stoneware is fired at high temperatures; the ceramic pot may have minor surface blemishes and the glass lid may rock slightly due to these imperfections.
- Due to normal wear and tear, the outer surface of the stoneware may start appearing “crazed”. This is normal.
- DO NOT use the stoneware pot or glass lid in an oven, freezer, microwave oven or on a stovetop burner.
- DO NOT subject the stoneware pot to sudden changes in temperature. Adding cold water to a very hot pot could cause it to crack.
- It is fine to let water sit *in* the pot to soak before cleaning, but DO NOT allow the pot to *stand* in water for a long time. The bottom of the pot is unglazed (porous) and can soak up water when immersed.
- DO NOT use the slow cooker without the stoneware pot or empty.

(continued on next page)

HELPFUL HINTS

- Slow cooking retains moisture. If you wish to reduce moisture, remove the lid after cooking and turn the control to HIGH.
- DO NOT remove the lid unnecessarily while cooking. The built-up heat will escape and you'll have to allow additional cooking time.
- If cooking soup, leave a 2" space between the top of the cooking pot and the food surface.
- Most meat and vegetable recipes require 8–10 hours on LOW or 4–6 hours on HIGH.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk and cream should be added toward the end of the cooking time.
- Many things can affect how quickly a recipe will cook: water and fat content, initial temperature of the food and the size of the food.
- Before slow cooking, browning meat in a pan on the stovetop will add flavor, help seal in the juices and reduce fat content.

CLEANING & CARE

1. Turn off and unplug the slow cooker.
2. Always allow the slow cooker to cool completely before cleaning.
3. DO NOT use abrasive brushes or pads, or harsh cleaning solutions.
4. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue.
5. Hand wash the stoneware pot and glass lid in warm, soapy water. The stoneware pot is also dishwasher safe.
6. Wipe the exterior of the base with a damp cloth.
7. DO NOT immerse any electrical appliance, cord or plug into water.
8. Ensure all parts are dried thoroughly before reassembling and using this appliance.

RECIPES

Slow Cooker French Toast

1 medium size loaf of French bread	1 Tbsp. vanilla extract
8 eggs	½ tsp. nutmeg
1¾ cups milk	¼ cup maple syrup
2 tsp. cinnamon	¼ cup butter, melted
½ cup brown sugar, divided	½ cup walnuts, chopped

1. To avoid cross contamination, wash hands and utensils after touching raw meats, poultry, seafood or eggs.
2. Cut the bread into slices ¾–1" thick.
3. In a large bowl, whip the eggs, and add the milk, cinnamon, ¼ cup brown sugar, vanilla and nutmeg. Mix well.
4. Soak the slices of bread in the egg mixture overnight in a covered container in the refrigerator. All of the mixture should be absorbed into the bread by morning.
5. In the morning, spray the slow cooker pot with cooking spray.
6. Stand the soaked bread slices on end in the pot, keeping them in a single layer, all pieces touching the bottom and most of them also touching a side of the pot.
7. Cook on HIGH 1–2 hours until the bread on the sides of the pot is browning nicely and the egg is cooking. Turn the slow cooker to LOW.
8. Mix ¼ cup brown sugar, syrup, butter and walnuts in a small bowl.
9. Pour the walnut mixture over the toast and cook on LOW for another hour or until you are happy with the toast texture.

Serves 5–6

RECIPES

Hot & Sour Pot Roast

1 onion, sliced	¼ cup Worcestershire sauce
4–5 cloves garlic, smashed	⅓ cup hot sauce
10 carrots, peeled	¼ cup apple cider vinegar
2½ lbs. beef chuck roast	½ cup brown sugar
6 potatoes, peeled and halved	2 tsp. salt
1 can (15 oz.) tomato sauce	2 Tbsp. cornstarch

1. To avoid cross contamination, wash hands and utensils after touching raw meats, poultry, seafood or eggs.
2. Place onions, garlic and carrots on the bottom of the slow cooker pot. Place the roast on top in the center, with potato pieces around the edge.
3. In a separate bowl, mix together the 3 sauces, vinegar, sugar and salt. Pour this over the roast.
4. Cover and set the slow cooker on LOW for 7–8 hours (roast should be very tender).
5. Transfer the roast and vegetables to a cutting board. Turn the slow cooker up to HIGH and cover.
6. In a small bowl, mix the cornstarch into 3 Tbsp. water. Stir this mixture into the sauce in the slow cooker. Cover and heat about 15 minutes, stirring occasionally, until sauce thickens.
7. Cut the roast and vegetables into bite-size pieces, and return to the slow cooker. Stir well to coat evenly.
8. Cook another 15 minutes on HIGH, then serve directly from the slow cooker. Enjoy!

Serves 4–6

RECIPES

Slow Cooker Split Pea Soup

This recipe is highly recommended for a cold, rainy day. Feel free to substitute a cup of leftover, bite-size pieces of ham for the pork hock. For the ultimate comfort meal, serve with warm crusty bread and butter.

4 strips bacon	8 cups water
1 large onion, chopped	1 Tbsp. salt
1 meaty, smoked pork hock	½ tsp. pepper
1 bag (16 oz.) green split peas, rinsed	2 sprigs rosemary
3 carrots, peeled & chopped	1 bay leaf

1. To avoid cross contamination, wash hands and utensils after touching raw meats, poultry, seafood or eggs.
2. Cook the bacon over low/medium heat in a pan on the stovetop until crispy. Remove the bacon and add the onion to the bacon fat. Brown the onions for about 2 minutes.
3. Add the bacon, onions and any remaining fat to the slow cooker pot.
4. Add all other ingredients to the pot and stir. Cook on HIGH for 4 hours or LOW for 6–7 hours.
5. Using tongs, remove the hock and place on a cutting board. Separate the meat from the bone and fat. Chop the meat and add back to the pot.

Serves 6

RECIPES

Easy Bean Dip

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|-------------------------------|----------------------------------|
| 1 can (16 oz.) refried beans | 4–5 jalapeño rings, finely diced |
| 1 block (8 oz.) cream cheese | 1 tomato, finely diced |
| 2 cups cheddar cheese, grated | ¼ cup hot sauce |
| 1 can (4 oz.) green chilies | |

1. Mix all together in a bowl.
2. Pour into slow cooker pot, cover and cook on high for 1–1½ hours, stirring occasionally.
3. Serve with tortilla chips.

Makes about 4 cups of dip

Jerk Chicken

- | | |
|--------------------------|-----------------------------------------|
| 8 green onions, chopped | ¼ tsp. garlic powder |
| ½ large onion, quartered | ¼ tsp. dried thyme |
| 1 tsp. ground allspice | ¼ tsp. red pepper flakes, more to taste |
| ½ tsp. salt | 2 Tbsp. balsamic vinegar |
| 1 Tbsp. dry mustard | 2 Tbsp. soy sauce |
| 2 tsp. cinnamon | 1 cut-up chicken, skinned |
| 2 tsp. nutmeg | 1 can (14 oz.) chicken broth |
| ½ tsp. pepper | |

1. To avoid cross contamination, wash hands and utensils after touching raw meats, poultry, seafood or eggs. DO NOT rinse raw poultry.
2. Using a food processor or blender, combine the green onions, onion, allspice, salt, mustard, cinnamon, nutmeg, pepper, garlic powder, thyme, red pepper flakes, vinegar and soy sauce. Blend well.
3. Pour the sauce mixture into a large bowl and add the chicken. Coat well.
4. Marinate for at least 4 hours or overnight.
5. Add all to the slow cooker pot. Add the broth.
6. Cover and cook on LOW 6–7 hours or HIGH for 3–4 hours.
7. Serve over rice.

Serves 4

RECIPES

Slow Cooker Lasagna

1 lb. Italian sausage	10 oz. frozen spinach, thawed & drained
1 large onion, chopped	5 cups mozzarella cheese, shredded, divided
3 cloves garlic, minced	1½ cups small curd cottage cheese
1 tsp. salt	½ cup Parmesan cheese, grated
½ tsp. pepper	1 egg, beaten
1 jar (24 oz.) pasta sauce	1 tsp. dried oregano
1 cup water	1 box (8 oz.) lasagna noodles, uncooked

1. To avoid cross contamination, wash hands and utensils after touching raw meats, poultry, seafood or eggs.
2. In a large skillet or pot, brown the sausage with the onion over medium heat. Drain.
3. Add the garlic, salt and pepper, and cook for another minute over medium heat. Add the pasta sauce and water. Stir.
4. Squeeze the remaining moisture from the chopped spinach with a paper towel. Add the spinach to the sauce and stir until heated through. Remove the sauce from heat.
5. In a large bowl, mix 4 cups of mozzarella, cottage cheese, Parmesan, egg and oregano. Stir with a spoon until well blended.
6. Layer into your slow cooker pot: sauce, noodles (break them to fit) and cheese mixture. Depending on the size of your pot, you should have 3 or 4 layers. End with a layer of the sauce on top and finish with the remaining cup of mozzarella.
7. Cover and cook on LOW for 4–5 hours or HIGH for 2–3 hours.
8. Set the lid ajar for the last 30 minutes (or longer, if needed) to allow remaining moisture to escape.

Serves 6–8

RECIPES

Acorn Squash Risotto

Keep in mind this risotto may have a softer texture than risotto prepared on the stove. However, you'll get the same great taste with none of the hard work!

1 acorn squash	1 tsp. salt
1¼ cups Arborio rice	¼ tsp. pepper
2 Tbsp. olive oil	4 Tbsp. Gorgonzola cheese
4 cups chicken broth	4 Tbsp. Parmesan cheese
1 small onion, chopped	2 Tbsp. butter
3–4 cloves garlic, minced	2 green onions, chopped
1 tsp. dried sage	

1. Poke holes in the squash with a fork and cook in a 350° F oven for 1 hour. When the squash has cooled enough to handle, cut it in half, scoop out the seeds and discard. Scoop the soft squash out with a tablespoon, and put it right into the slow cooker pot.
2. Add all remaining ingredients except the cheeses and butter. Stir and cover.
3. Cook on HIGH 2 hours, or until the rice is tender.
4. Turn off and stir well. Add the cheeses and the butter. Stir.
5. Let the risotto sit for a few minutes while the cheese and butter melt.
6. Garnish with the green onions.

Serves 4–6

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge provided the product is returned freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



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