

# FARBERWARE®

## SPECIAL SELECT



## USE & CARE INSTRUCTIONS

5 QUART SLOW COOKER

FSSC500

# **IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, turn Control Knob to the OFF position, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Avoid sudden temperature changes, such as adding refrigerated foods into a heated Ceramic Liner.

**SAVE THESE INSTRUCTIONS  
FOR HOUSEHOLD USE ONLY**

# ADDITIONAL IMPORTANT SAFEGUARDS

**CAUTION HOT SURFACES:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water!
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
4. Do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
6. The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.
8. Never use the Ceramic Liner on a gas or electric cooktop or on an open flame.
9. Lift off Lid carefully to avoid scalding, and allow water to drip into Ceramic Liner.

**CAUTION: To prevent damage or shock hazard, do not cook in Base Unit. Cook only in Ceramic Liner.**

## POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

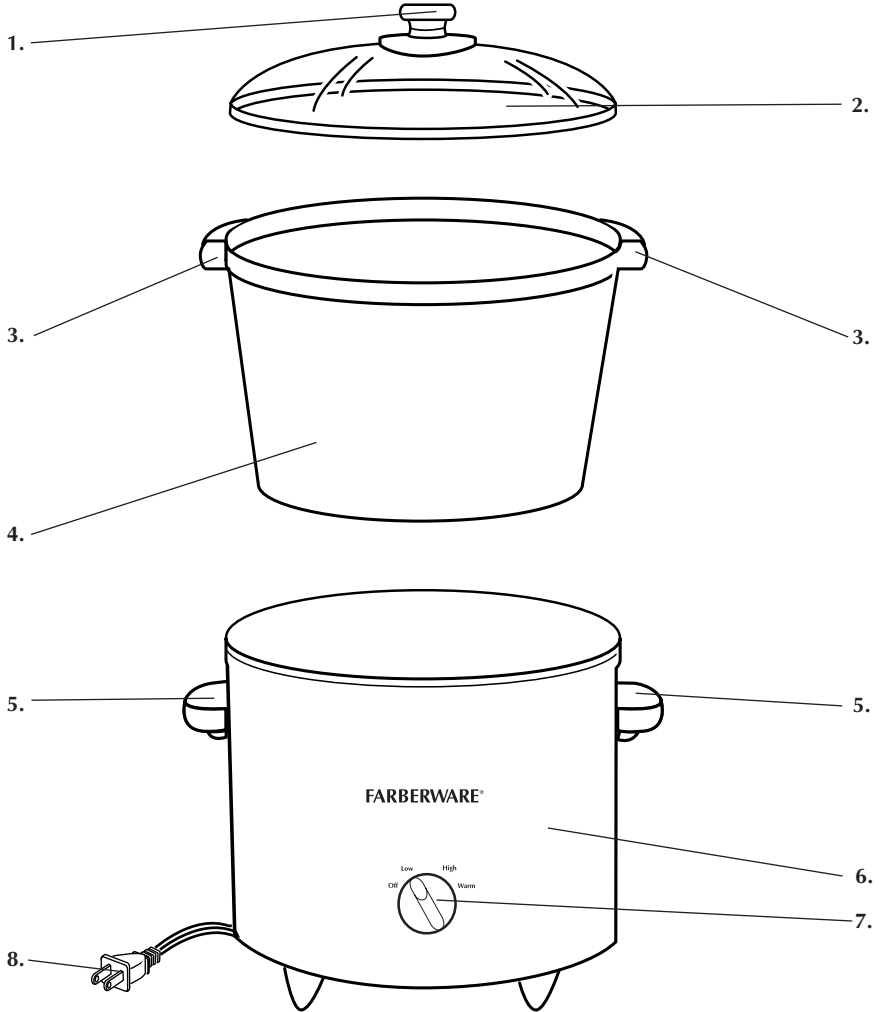
Do not use an extension cord with this product.

## ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

# GETTING TO KNOW YOUR **FARBERWARE®** FSSC500 5 QUART SLOW COOKER

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATION



- 1. Lid Knob (P/N 21400)
- 2. Glass Lid (P/N 21885)
- 3. Liner Handles
- 4. Ceramic Liner (P/N 21906)
- 5. Base Unit Handles

- 6. Cooking Base Unit
- 7. OFF/LOW/HIGH/WARM Control Knob
- 8. Power Supply Cord with Polarized Plug

## BEFORE USING FOR THE FIRST TIME

1. Carefully unpack your Slow Cooker and clean, see CARE AND CLEANING.
2. It is necessary to operate the Slow Cooker one time before placing food in the Ceramic Liner. Pour 2-1/2 cups of water into the Ceramic Liner and place it inside the Cooking Base Unit. Cover with the Glass Lid.
3. Plug into a 120V AC outlet.
4. Turn Control Knob to HIGH position and allow to heat for approximately 30 minutes. You will notice a slight odor; this is normal and should quickly disappear.
5. Turn Control Knob to the OFF position and allow to cool for 20 minutes.
6. Carefully grasp the Liner Handles to remove the Ceramic Liner from the Cooking Base Unit. Pour water out from the Ceramic Liner.
7. Rinse Ceramic Liner, dry thoroughly and place back inside the Cooking Base Unit.

## INTRODUCTION TO SLOW COOKING

Slow cooking occurs at temperatures just around boiling. The Slow Cooker can operate at LOW all day or night if required. When cooking on a HIGH setting, it is very much like a covered pot on the stove top. Foods will cook on HIGH in about half the time required for LOW cooking. Additional liquid may be required as foods do boil on HIGH. To turn the Slow Cooker OFF, turn the Control Dial to the OFF position. Always unplug from electrical outlet when not in use.

**NOTE: Lid must not be removed while cooking on LOW setting.**

# USING YOUR SLOW COOKER

1. Prepare recipe according to instructions. Place food in the Ceramic Liner and cover with the Glass Lid. Do not fill the Ceramic Liner to the brim with food. Always cook with the Lid on and the Liner in position. Remember that frequent lifting of the Lid during cooking delays cooking time. When cooking a meat and vegetable combination, place the vegetables in the bottom of the Liner first. Then add the meat and other ingredients. If the Liner is hot, DO NOT add cold food and vice versa. The Ceramic Liner cannot stand the shock of sudden temperature changes.
2. Plug into a 120V AC outlet.
3. Turn the Control Knob to the desired cooking setting, HIGH, LOW or WARM.

**CAUTION: THE COOKING BASE UNIT WILL GET VERY WARM DURING COOKING. THIS IS WHERE THE HEATING ELEMENT IS LOCATED. IF NECESSARY TO HANDLE, USE POT HOLDERS OR OVEN MITTS.**

4. Cook according to recipe instructions.
5. When cooking time is complete, turn the Control Knob to the WARM position to keep warm, or to the OFF position. Unplug from outlet.
6. Using oven mitts, carefully remove the Glass Lid by grasping the Lid Knob and lifting the Lid slightly away from you. This will allow the steam to escape before removing the Lid.
7. Allow a few seconds for all steam to escape. Then, using oven mitts, firmly grasp the Liner Handles to remove the Ceramic Liner from the Cooking Base Unit.

**NOTE: If you are moving the Slow Cooker, grasp the unit by the Base Unit Handles; use pot holders or oven mitts. (See Figure 1.)**

8. Even when switched OFF and unplugged, the Slow Cooker remains hot for some time after using; set aside and allow unit to cool before cleaning or storing.
9. Allow to cool completely before cleaning; see CARE AND CLEANING.

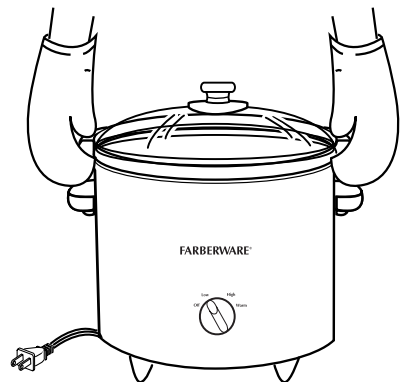


FIGURE 1

## HINTS FOR SLOW COOKING

1. Meats will not brown during the cooking process. If you desire browning, heat a small amount of oil in a skillet and brown meats prior to putting into the Ceramic Liner.
2. Whole herbs and spices flavor better in slow cooking than herbs that are crushed or ground.
3. When cooking in a Slow Cooker, remember that liquids do not boil away like they do in conventional cooking. Reduce the amount of liquid in any recipe that is not designed for a Slow Cooker. The exceptions to this rule would be rice and soups. Remember, liquids can always be added at a later time if necessary. If a recipe results in too much liquid at the end of the cooking time, remove the Glass Lid and turn the Control Knob to HIGH. After about 30 to 45 minutes the amount of liquid should be reduced.
4. Most recipes that call for uncooked meat and vegetables require about 6 to 8 hours on LOW temperature.
5. High fat meats can result in dishes with less flavor. Pre-cooking or browning will help reduce the amount of fat and help to preserve the color. The higher the fat content, the less liquid needed. If cooking meat with a high fat content, use thick onion slices under it so that the meat will not sit and cook in the fat. If necessary, use a slice of bread, a spoon, or a straining spoon to skim off excess fat from top of foods before serving.
6. Foods cut into uniform pieces will cook faster and more evenly than foods left whole such as roast or poultry.

## CONVERTING STANDARD RECIPES TO SLOW COOKING

1. Vegetables such as carrots, potatoes, turnips, and beets require longer cooking times than most meats. Place them on the bottom of the Ceramic Liner and cover them with liquid.
2. If adding fresh milk or yogurt, it should be done during the last 2 hours. Evaporated milk may be added at the start of cooking. If possible, substitute condensed soups for fresh milk or yogurt.
3. Rice and pasta are not recommended for long cooking periods. Cook them separately and then add to the Slow Cooker during the last 30 minutes, or follow Slow Cooker recipe directions.



# USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

## CARE AND CLEANING

**CAUTION: NEVER IMMERSE COOKING BASE OR CORD IN WATER OR OTHER LIQUID.**

1. Avoid sudden, extreme temperature changes. For example, do not place a hot Glass Lid or Ceramic Liner into cold water or onto a wet surface.
2. Do not use the Ceramic Liner to store food in the refrigerator, and then reheat in the Cooking Base Unit.
3. Avoid hitting the Ceramic Liner and Glass Lid against the faucet or other hard surfaces.
4. Do not use Ceramic Liner or Glass Lid if chipped, cracked, or severely scratched.
5. Always unplug Slow Cooker and allow to cool completely before cleaning.
6. Wash Ceramic Liner and Glass Lid in warm, soapy water. If food sticks to the Ceramic Liner, fill with warm soapy water and allow to soak, before cleaning with a plastic scouring pad.
7. Rinse and dry thoroughly.
8. Wipe interior and exterior of the Cooking Base Unit with a soft, slightly damp cloth or sponge. Never use abrasive cleansers or scouring pads to clean the Cooking Base Unit, as they may damage the surfaces.
9. Allow to dry thoroughly before storing. Never wrap the cord tightly around the appliance; keep it loosely coiled.

# 5 QUART SLOW COOKER RECIPES

## DRINKS AND APPETIZERS

### Holiday Punch

**Makes 12 to 16 mugs or 20 to 24 punch cup servings**

- 2 (16 oz.) bottles cranberry juice cocktail
- 2 cups water
- 1-1/2 cups sugar
- 4 cinnamon sticks
- 10 whole cloves
- 2 (4/5 quart or 757 ml.) bottles Burgundy wine
- 2 lemons, thinly sliced

1. Tie cinnamon and cloves in cheesecloth bag. Add to Slow Cooker along with other ingredients.
2. Cover and heat on HIGH for 2 to 3 hours.
3. Remove cheesecloth bag. Turn Slow Cooker to WARM and serve.

### Wassail

**Makes 10 to 12 mugs or 16 to 20 punch cup servings**

- 1 (46 oz.) can pineapple juice
- 1 (24 oz.) bottle apple juice or apple cider
- 1 (6 oz.) can frozen orange juice concentrate
- 1 (12 oz.) can frozen lemonade concentrate
- 1 cup water
- 1/2 cup honey
- 2 cinnamon sticks
- 4 whole cloves
- 1 cheesecloth bag

1. Tie cinnamon and cloves in cheesecloth bag. Add to Slow Cooker along with other ingredients.
2. Cover and heat on HIGH for 2 to 3 hours.
3. Remove cheesecloth bag. Turn Slow Cooker to WARM and serve.

## Party Pizza Dip

### Makes 12 cups

- 1 lb. sausage
- 1 lb. lean ground beef
- 1 medium onion, chopped
- 6 cloves garlic, minced
- 1-1/2 lbs. shredded mozzarella cheese
- 3 (15 oz.) cans pizza sauce with cheese

1. Sauté sausage, ground beef, onion and garlic and drain. Combine all ingredients in Slow Cooker.
2. Cover and heat on HIGH for 2 to 3 hours or until hot, stirring every 30 minutes after the first hour.
3. **NOTE:** Do not cook longer on HIGH without stirring because the cheese may begin to stick to the bottom.

## Meat and Cheese Dip

### Makes 3 quarts

- 2 lbs. lean ground beef
- 1 cup chopped green onions
- 2 lbs. Velveeta® cheese, cut into 16 pieces
- 2 (15 oz.) cans chili beans
- 2 (14 oz.) cans Rotel® tomatoes, drained

1. Brown ground beef and drain.
2. Spray the inside of the Ceramic Liner with non-stick cooking spray. Combine all the ingredients in the Ceramic Liner.
3. Cover and set Control Knob to LOW. For best results, stir after 1 hour. Meat and Cheese Dip will be done in 2 to 3 hours.

## **Cheese Fondue**

### **Makes 1-1/2 to 2 quarts**

- 1 (10 oz.) can condensed cheddar cheese soup
- 1 lb. Velveeta® cheese, cut into 8 pieces
- 1 lb. Swiss cheese, grated
- 1 (12 oz.) can of beer or 1-1/2 cups apple cider
- 1/2 teaspoon hot pepper sauce
- 2 drops liquid smoke flavoring

1. Combine ingredients in Slow Cooker.
2. Cover and heat on LOW for 2 to 3 hours or until hot, stirring every 30 minutes after the first hour.
3. Before serving, whisk to blend.
4. Serve with bread sticks or vegetables for dipping.

## **SOUPS, STEWS, AND SAUCES**

### **Hearty Vegetable Beef Soup**

#### **Makes 5 to 7 servings**

- 1 lb. lean stewing beef, cut into 1-inch cubes
- 1 lb. small new potatoes, quartered
- 1 medium onion, chopped
- 1 lb. baby carrots, sliced
- 2 cups chopped celery
- 1/2 teaspoon salt
- 2 teaspoons fresh minced thyme
- 1 teaspoon fresh minced oregano
- 1/4 teaspoon pepper
- 1 (15 oz.) can tomatoes, garlic-style
- 3 cups beef broth

1. Combine ingredients in Slow Cooker.
2. Cover and cook on HIGH for 7-8 hours or until vegetables are fork tender.

## **New England Clam Chowder**

### **Makes 5-7 servings**

- 1/4 lb. bacon, cut in small pieces
- 1 medium onion, chopped
- 2 medium potatoes, peeled and diced
- 1/2 teaspoon salt
- 2 cups water
- 2 teaspoons dried basil
- 2 (12 oz.) cans minced clams with juice
- 2 cups evaporated milk or Half and Half

1. Sauté bacon and onion. Drain.
2. Combine bacon and onions with potatoes, salt and water in Slow Cooker. Sprinkle basil on top.
3. Cover and cook on HIGH for 3 to 4 hours.
4. Add clams and evaporated milk. Cover and cook on HIGH for 40-50 minutes or until hot.

## **Sausage and Kidney Bean Stew**

### **Makes 4 to 6 servings**

- 1 lb. Italian sausage
- 1 medium onion, halved and sliced
- 1 small green pepper, cut into chunks
- 1 teaspoon fresh minced garlic
- 1 (15 oz.) can whole tomatoes
- 1 (16 oz.) can kidney beans, drained
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil

1. Sauté sausage and drain. Combine ingredients in Slow Cooker.
2. Cover and cook on LOW for 8 to 9 hours or until vegetables are tender.

## Spaghetti Sauce

### Makes 4 quarts

- 2 lbs. Italian sausage or lean ground beef
- 2 small onions, chopped
- 2 small green peppers, chopped
- 2 teaspoons chopped fresh garlic
- 4 (15 oz.) cans tomato sauce
- 2 (10 oz.) cans tomato puree
- 4 (6 oz.) cans tomato paste
- 1 cup water
- 2 teaspoons dried oregano
- 1 teaspoon dried basil
- 1/2 teaspoon dried thyme
- 1/2 teaspoon pepper

1. Sauté sausage or beef, onion, green pepper, and garlic. Drain.
2. Add to Slow Cooker with remaining ingredients. Cover and cook on LOW for 9 to 10 hours or until thick and bubbling.

## Chili

### Makes 8 to 10 servings

- 1 lb. lean ground beef
- 1 medium onion, chopped
- 1 (15 oz.) can Hunt's Ready Tomato Sauce® special chunky style
- 1 (15 oz.) can tomatoes, garlic-style
- 1 (15 oz.) can chili beans
- 1 teaspoon chili powder
- 2 tablespoons dill pickle juice

1. Sauté ground beef and onion until done and drain.
2. Combine with remaining ingredients in the Slow Cooker.
3. Cover and set Control Knob to HIGH. Chili will be done in 3 - 4 hours.

## ENTREES

### Beef Pot Roast

**Makes 16 - 20 servings**

- 1 (5 lbs.) rump or chuck roast
- 1-1/2 teaspoons salt
- 1/4 teaspoon pepper
- 6 medium potatoes, peeled and quartered
- 8 carrots, cut into 2-inch pieces
- 2 medium onions, halved
- 1 cup water or beef broth

1. Sprinkle roast with salt and pepper.
2. Place half of vegetables in bottom of the Slow Cooker. Top with roast, then add remaining vegetables and liquid.
3. Cover and set Control Knob to HIGH. Beef pot roast will be done in 7 - 8 hours, or when Roast Beef and vegetables test done.

### Roast Beef

**Makes 8 to 10 servings**

- 1 (3 lbs.) chuck or round roast
- 1 (10 oz.) can condensed French onion soup

1. Place roast in Slow Cooker and pour onion soup over roast.
2. Cover and cook on HIGH for 7-8 hours or until tender.

## Stuffed Green Peppers

### Makes 4 servings

- 4 large green peppers
- 1 lb. lean ground beef
- 1/4 cup chopped onion
- 1 teaspoon salt
- 1 clove garlic, minced
- 1 teaspoon Italian seasoning
- 1 (12 oz.) can whole kernel corn, drained
- 1 tablespoon Worcestershire®sauce
- 1 teaspoon dry mustard
- 1 (10 oz.) can condensed cream of tomato soup

1. Cut top off peppers, remove core and seeds.
2. Combine beef, onion, salt, garlic, seasoning and corn. Place into peppers. Put upright in Slow Cooker.
3. Combine remaining ingredients and pour over peppers.
4. Cover and cook on LOW for 9 to 10 hours.

## Corned Beef

### Makes 6-8 servings

- 1 (3 - 4 lbs.) corned beef brisket
- 1 cup chopped onions
- 2 cloves garlic, minced

1. Trim excess fat from brisket and cut to fit into Slow Cooker.
2. Add onions, garlic, and enough water to barely cover meat.
3. Cover and set Control Knob to HIGH. Corned beef will be done in 11 to 12 hours, or when the corned beef is tender.



## Swiss Steak

### Makes 6-8 servings

- 2 lbs. round steak
- 2 medium green peppers, sliced
- 1 large onion, sliced
- 2 (15 oz.) cans tomatoes, garlic-style

1. Cut round steak into 4-inch squares. Brown in skillet.
2. Layer one-half of green pepper slices and one-half of onion slices in Slow Cooker, followed by one-half of the round steak. Pour one can of tomatoes over top. Repeat with remaining ingredients.
3. Cover and cook on LOW for 10 to 11 hours or until meat is tender. Serve with mashed potatoes.

## Beef Stroganoff

### Makes 6 servings

- 1-1/2 lbs. round steak
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1 cup chopped onions
- 1/2 teaspoon fresh minced garlic
- 2 tablespoons Worcestershire® sauce
- 2 cups beef broth
- 2 tablespoons ketchup
- 2 tablespoons dry white wine
- 1/3 cup flour dissolved into 1/3 cup cold water
- 1/2 lb. fresh mushrooms, sliced
- 1 cup sour cream

1. Cut steak into 1/4 inch thick strips and coat with salt and pepper. Place in Slow Cooker with onions. Mix garlic, Worcestershire® sauce, beef broth, ketchup and wine. Pour over meat mixture.
2. Cover and cook on HIGH for 3 to 4 hours or until meat is tender.
3. Stir in dissolved flour and mushrooms. Cover and cook on HIGH for an additional 60-90 minutes, stirring twice, or until thick.
4. Stir in sour cream and serve over rice or noodles.

## **Ham and Beans**

### **Makes 6-8 servings**

- 1 lb. dried Great Northern Beans
- 2 cups cubed ham
- 1 medium onion, chopped
- 1 cup sliced celery
- 1 cup sliced carrots
- 1 tablespoons dried parsley
- 1 bay leaf
- 6 cups water
- 1/2 teaspoons salt
- 1/8 teaspoon pepper

1. Soak beans in 6 cups of water overnight. Drain. Combine beans, ham, onion, celery, carrots, parsley, bay leaf and water in Slow Cooker.
2. Cover and cook on HIGH for 8 to 9 hours or until beans are tender. Remove bay leaf. Add salt and pepper.

## **Shredded Pork Barbeque**

### **Makes 12-14 servings**

- 1 (5 lbs.) pork butt, shoulder or blade roast
- 2 (15 oz.) cans whole tomatoes, drained
- 1 cup vinegar
- 2 medium onions, sliced
- 1/4 cup Worcestershire® sauce
- 6 tablespoons brown sugar
- 1/2 teaspoon crushed red pepper flakes
- 2 teaspoons salt
- 1 teaspoon pepper
- 2 (16 oz.) bottles barbecue sauce

1. Combine all ingredients except barbecue sauce in Slow Cooker.
2. Cover and cook on HIGH for 7-8 hours or until meat is tender.
3. Remove meat and discard bone. Dice or shred meat and serve with barbecue sauce.

## Spare Ribs

### Makes 8 to 10 servings

4-6 lbs. pork loin country-style ribs

1 cup ketchup

1/3 cup vinegar

1/2 cup brown sugar

1/3 cup honey

1/4 cup soy sauce

1 teaspoon dry mustard

1 teaspoon salt

1/2 teaspoon garlic powder

1/4 teaspoon pepper

1. Bake spare ribs in oven at 500°F for 45 minutes, turning halfway through cooking. Drain grease and place spare ribs in Slow Cooker.
2. Mix all other ingredients to make a sauce. Pour sauce over spare ribs. Cover and cook on LOW for 9 to 10 hours or until tender.

## Baked Ham

### Makes 14 to 16 servings

1 (5 lb.) boneless ham

4 cup currant jelly

1/2 tablespoon vinegar

1/4 teaspoon dry mustard

1/8 teaspoon ground cinnamon

10 whole cloves

1. Place ham in Slow Cooker. Cover and cook on HIGH for 5 to 6 hours or until hot.
2. Melt currant jelly, vinegar, mustard and cinnamon in a sauce pan.
3. Remove ham. Score ham and stud it with whole cloves. Place ham back in Slow Cooker. Pour sauce over ham.
4. Cover and cook on HIGH for 30 to 60 minutes.

## Garlic Chicken with Tomatoes and Potatoes

### Makes 6 servings

- 6 chicken breast halves, boneless, skinless
- 8 small new potatoes, quartered
- 1 (15 oz.) can tomatoes, Italian-style
- 1 tablespoon fresh minced garlic
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 teaspoon dry mustard
- 1/2 cup white wine
- 2 tablespoons cornstarch dissolved in 2 tablespoons cold water

1. Place potatoes and chicken in Slow Cooker. Mix together tomatoes, garlic, salt, pepper, mustard and wine. Pour over potatoes and chicken.
2. Cover and cook on LOW for 8 to 9 hours. Remove potatoes and chicken, leaving the broth.
3. Stir the dissolved cornstarch into the broth. Cover and cook on HIGH for 20-30 minutes, or until thickened. Add chicken and potatoes.
4. Cover and cook on HIGH for an additional 15 minutes or until hot.

## Chicken and Rice

### Makes 4 servings

- 4 chicken breast halves, boneless, skinless
- 1 cup chopped green onion
- 2 cups chopped celery
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup soy sauce
- 1/4 cup dry white wine
- 1-1/2 cups chicken broth
- 1 cup water
- 1 cup uncooked rice

1. Combine all ingredients except rice in Slow Cooker.
2. Cover and cook on HIGH for 3 to 4 hours.
3. Stir in rice. Cover and cook on HIGH for an additional hour, stirring twice, or until rice is tender.

## Chicken and Cheese Enchilada Casserole

### Makes 6 to 8 servings

- 1/4 cup olive oil
- 16 (6-in.) corn tortillas
- 1 lb. Monterey Jack cheese, shredded
- 4 (10 oz.) cans chunk chicken
- 2 (4 oz.) cans green chilies, chopped
- 1/2 cup chopped onion
- 2 (10 oz.) cans green chili enchilada sauce

1. Spray the inside of Ceramic Liner with cooking spray and pour oil into bottom.
2. Layer ingredients in Ceramic Liner: 4 tortilla shells (spread out), 1 cup cheese, 1 cup chicken, 1/4 cup green chilies, 1/4 cup onion, another tortilla layer, 1 cup enchilada sauce, and 1 cup cheese.
3. Repeat for remaining ingredients. Pour any remaining enchilada sauce over top.
4. Cover and cook on HIGH for 3 to 4 hours or until hot.

## Chicken Tetrazzini

### Makes 5 servings

- 5 chicken breast halves, skinless, boneless
- 3 (10 oz.) cans condensed cream of chicken soup
- 1 large onion, chopped
- 1 teaspoon salt
- 1 teaspoon dried Italian seasoning
- 1/8 teaspoon pepper
- 1 tablespoon dried parsley
- 1/2 cup dry white wine
- 1 lb. fresh mushrooms, sliced

1. Combine all ingredients except mushrooms in Slow Cooker. Do not overlap chicken.
2. Cover and cook on LOW for 5 to 6 hours or until done. Stir in mushrooms and cook for another 30 minutes.

## VEGETABLES

### Three Vegetable Cheese Bake

#### Makes 10 to 12 servings

- 1 (16 oz.) package frozen broccoli florets
- 1 (16 oz.) package frozen cauliflower
- 1 (16 oz.) package frozen Brussels sprouts
- 2 (10 oz.) cans condensed cream of mushroom soup
- 1-1/2 lbs. Velveeta® cheese, cut into 16 pieces

1. Thaw frozen foods. Place ingredients in Slow Cooker in order listed.
2. Cover and cook on HIGH for 3 to 4 hours or until vegetables are tender.

### Maple Baked Beans

#### Makes 15 servings

- 5 (14 oz.) cans Pork 'N Beans
- 1/4 cup chopped onion
- 1/3 cup maple syrup
- 2 teaspoons dry mustard
- 6 slices of bacon, cooked and crumbled

1. Combine ingredients in Slow Cooker.
2. Cover and cook on HIGH for 3 to 4 hours or until thick and hot.

### Baked Potatoes

#### Makes 6 servings

- 6 medium baking potatoes
- vegetable oil
- seasoning salt

1. Wash potatoes and pat dry. Poke holes in potatoes. Rub vegetable oil onto potatoes and sprinkle with seasoning salt. Place potatoes in Slow Cooker.
2. Cover and cook on HIGH for 3 to 4 hours.

## DESSERTS

### Baked Apples

#### Makes 4 servings

- 4 large baking apples, Rome or York
- 2 tablespoons lemon juice
- 2 tablespoons butter, melted
- 3 tablespoons brown sugar
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cinnamon

1. Peel, core and cut apples in halves. Place in Slow Cooker. Drizzle with lemon juice and butter. Sprinkle with sugar and spices.
2. Cover and cook on HIGH for 3 to 4 hours or until tender.

# FARBERWARE®

## ONE-YEAR LIMITED WARRANTY

**Warranty:** This Farberware® product is warranted by Salton, Inc. to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

**Warranty Coverage:** This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

**Implied Warranties:** ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

**Service and Repair:** Should the appliance malfunction, you should first call toll-free 1 (888) 881-8101 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number FSSC500 when you call.

**In-Warranty Service (USA):** For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization 1 (888) 881-8101.

**Out-of-Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$12.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

**For Products Purchased in the USA, but Used in Canada:** You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

**Risk During Shipment:** We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

**To return the appliance, ship to:**

ATTN: Repair Center  
Salton, Inc.  
708 South Missouri Street  
Macon, MO 63552

**To contact us, please write to, call, or email:**

Salton, Inc.  
P.O. Box 7366  
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