

# 8 EASY SLOW COOKER RECIPES



Southern Recipes  
for  
Dinner & Dessert

FAVESOUTHERNRECIPES



## ***8 Easy Slow Cooker Recipes: Southern Recipes for Dinner and Dessert***

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*8 Easy Slow Cooker Recipes: Southern Recipes for Dinner and Dessert*

## **Letter from the Editor**

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Dear Southern Cooking Enthusiast,

A slow cooker is a great tool to have in your kitchen because you don't even need to turn on your oven to enjoy a home-cooked meal. There is nothing better than combining a few ingredients, adding them to the slow cooker, and returning to a fully-made dessert or dinner. Sometimes it's nice to have a break from the usual effort of cooking. Whether you want to try a dessert recipe or a dinner recipe, there is a slow cooker recipe for you in this collection of *8 Easy Slow Cooker Recipes: Southern Recipes for Dinner and Dessert*.

This eCookbook, *8 Easy Slow Cooker Recipes: Southern Recipes for Dinner and Dessert*, offers you a wide selection of slow cooker recipes from which to choose. Our collection of Southern recipes for dinner and dessert includes slow cooker cobbler recipes as well as slow cooker recipes for pork, beef, chicken, and much more. You will find a slow cooker recipe for every occasion in this comprehensive collection of easy slow cooker recipes. Even if you haven't used your slow cooker in a while, you will be hooked after making just one of the recipes included in this free, printable eCookbook.

For more delicious and easy Southern cooking recipes, be sure to visit [FaveSouthernRecipes.com](http://FaveSouthernRecipes.com). While you're there, [subscribe to our free newsletter, \*Everyday Southern Comfort\*](#), to get free recipes delivered to your inbox every week.

Happy Slow Cooking!

Sincerely,

*The Editors of FaveSouthernRecipes.com*

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*8 Easy Slow Cooker Recipes: Southern Recipes for Dinner and Dessert*

**TABLE OF CONTENTS**

---

Slow Cooker Pork Recipes .....	5
<b>Smothered Creole Slow Cooker Pork Chops</b> .....	5
<b>Slow Cooker Pulled Pork and Homemade Barbecue Sauce</b> .....	7
<b>Savory Smothered Pork Chops</b> .....	9
More Slow Cooker Dinner Recipes.....	10
<b>Slow Cooker Chicken and Shrimp Jambalaya</b> .....	10
<b>Oniony Slow Cooker Pot Roast Recipe</b> .....	11
Slow Cooker Dessert Recipes .....	12
<b>Slow Cooker Cherry Cobbler Dump Cake</b> .....	12
<b>Slow Cooker Apple Cinnamon Pudding Cake</b> .....	13
<b>3-Ingredient Peach Cobbler</b> .....	14
Thank You.....	16



## SLOW COOKER PORK RECIPES

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### [SMOTHERED CREOLE SLOW COOKER PORK CHOPS](#)

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BY LISA FROM [CREOLE CONTESSA](#)



Nothing beats pork chops that are smothered in rich, homemade gravy. If you love classic smothered pork chops, then you are sure to love this easy Southern recipe for Smothered Creole Slow Cooker Pork Chops. Pork chops cook together with onions and bell peppers until tender. The chops are then topped with rich and thick gravy. You can serve these flavorful pork chops with rice, potatoes, or pasta. You simply can't go wrong with this Southern cook recipe for Smothered Creole Slow Cooker Pork Chops.

#### **Ingredients**

- 8 pork chops
- 1 large onion, sliced
- 1 bell pepper, diced
- 3 cloves garlic, minced
- 2 tablespoons Creole seasoning
- 2 tablespoons garlic powder
- 2 tablespoons 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 cornstarch
- 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 and ½ tablespoon of the seasoning blend and set aside.
2. Rinse pork chops and pat dry. Coat with about 2 tablespoons of olive oil and 2 tablespoons of the 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 oiled pan, and brown about 2-3 minutes per side. Working in batches, repeat until all the pork is cooked. Transfer pork to slow cooker.
4. Add onion and bell pepper to pan, cook for about 5 minutes. Add garlic and ½ tablespoon of seasoning blend, and cook 1 minute more.
5. Add chicken stock and apple cider vinegar to pan, scrape up brown bits from bottom of pan. Transfer liquid to slow cooker and pour over the pork chops.
6. Add bay leaves to slow cooker and cook on LOW 7-8 hours or 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 ¼ cup of water, stir well. Drizzle slurry into sauce pan and whisk well.
8. Bring to boil, reduce heat and simmer for about 5 minutes, taste, and add about a teaspoon of seasoning blend if needed. Stir in fresh parsley.
9. Pour gravy back over pork chops, garnish with green onions. Serve over hot rice, potatoes, or pasta.



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## SLOW COOKER PULLED PORK AND HOMEMADE BARBECUE SAUCE

BY KELLI FROM [KELLI'S KITCHEN](#)



Your slow cooker will be a roasting haven for pounds of heavenly, easy pulled pork butt with this Slow Cooker Pulled Pork and Homemade Barbecue Sauce recipe. Just like in the restaurants, this roast needs several hours to cook. It might seem like a long time, but succulent, tender, and juicy pork is well worth the wait! At the very least, your home will smell wonderful, and you'll have plenty of time to make the mellow and tangy barbecue sauce that gets drizzled on top of the sandwich.

### Ingredients

#### *For the Pork:*

- 6 pounds pork butt or shoulder
- 3 tablespoons Hawaiian salt
- 3 tablespoons liquid smoke
- 1 whole banana with skin on

#### *For the Sauce:*

- 2 tablespoons brown sugar
- 2 teaspoons paprika
- 1 teaspoon garlic powder
- 2 tablespoons white vinegar
- 1 teaspoon dried ground thyme
- 1 ½ cups ketchup
- 2 tablespoons yellow mustard
- 2 tablespoons Worcestershire sauce
- 1 teaspoon cayenne pepper
- 1 tablespoon butter (salted or unsalted)

### Instructions

1. Using a large 2-pronged fork, poke the meat on the top, bottom, and sides. Rub salt all over the pork, making sure to get salt into the poked holes.
2. Rub liquid smoke all over the meat as well. Make sure to wear gloves for this step.
3. Spray the slow cooker crock with non-stick cooking spray and set the pork into the slow cooker without any liquid.
4. Take a whole banana with the skin on and slice it horizontally. Lay the banana on top of the meat, with the skin side resting on the meat.



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5. Place aluminum foil on top of the pork. Put the lid on and cook the pork on LOW for 10 hours.
6. To make the sauce, put all of the ingredients for the sauce in a sauce pan and bring to a boil. Lower heat and simmer about 10 minutes.
7. Put sauce in an airtight container and chill in fridge, at least over night. The sauce can be made up to a week in advance.
8. After the pork has cooked for 10 hours, take off lid and aluminum foil. Scoop up the banana with a slotted spoon and discard. Turn the pork over and discard some of the fat, but leave the bones. Put the aluminum foil back on the meat, put the lid on, and cook on LOW for 6 additional hours.
9. Remove the pork from the slow cooker, discard the bones, and shred the meat.
10. Return the meat to the slow cooker and cook on LOW for 1-2 more hours, making sure there is enough liquid in the slow cooker to prevent the meat from burning.
11. Using a slotted spoon, take the shredded pork out of the pan and cover loosely with aluminum foil. Let the meat rest for at least 30 minutes.
12. Serve the meat on a roll and topped with the barbecue sauce, mustard or any other desired condiment.





## SAVORY SMOTHERED PORK CHOPS

BY [FAVESOUTHERNRECIPES.COM](http://FAVESOUTHERNRECIPES.COM) TEST KITCHEN



If you're looking for an easy dinner recipe for pork chops then try this seven-ingredient, slow cooker recipe for Savory Smothered Pork Chops. As with similar slow cooker pork recipes, these chops are floured then browned in a skillet, but spend most of their cooking time getting all juicy and succulent in the onion and poultry seasoned gravy.

### Ingredients

- 4 center cut pork chops
- ¼ cup flour
- ¾ teaspoon poultry seasoning
- ½ teaspoon salt
- 2 tablespoons olive oil
- 1 ½ cups chicken or beef broth
- 1 medium onion, chopped

### Instructions

1. Place the flour, poultry seasoning and salt into a zip-top plastic bag and shake to mix. Add the chops and shake until they are lightly coated.
2. Heat a heavy skillet large enough to hold all of the chops over medium high heat, adding the oil until it shimmers. Place the chops into the pan and saute for 2 to 3 minutes per side until golden brown. Remove the chops from the pan.
3. Keeping the skillet on the heat, add 2 tablespoons of the flour mixture from the plastic bag into the skillet, stirring a few seconds to cook the flour. Add about 1/2 cup of the broth to the skillet and cook. Stir to lift any browned bits from the pan.
4. 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 for 2 hours.
6. Open the cooker and ladle out about 1/4 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 to 45 more minutes.
7. Serve with mashed potatoes, using the sauce in the pot as gravy.

## MORE SLOW COOKER DINNER RECIPES

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### [SLOW COOKER CHICKEN AND SHRIMP JAMBALAYA](#)

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BY BLAIR FROM [THE SEASONED MOM](#)



If you're in need of a delicious meal that the whole family will love, look no further than this recipe for Slow Cooker Chicken and Shrimp Jambalaya. This simple meal combines chicken thighs, Cajun seasoning, tomatoes, and peppers for a flavorful and delicious Southern recipe. Shrimp is the final addition to this lightened-up version of a classic Louisiana recipe. Serve this jambalaya on a bed of rice for a complete meal. No one would ever believe how easy it was to make this flavorful slow cooker meal! It can be your little secret.

#### Ingredients

- 1 pound boneless skinless chicken thighs
- 1 cup (2 stalks) sliced celery
- 2 large onions, diced
- 1 cup diced red bell pepper
- 1 (14.5-ounce) can diced tomatoes, undrained
- ½ cup chicken broth
- 3 ounces (about ⅓ cup) tomato paste
- 2 teaspoons Cajun or Creole seasoning
- 2 teaspoons minced garlic
- ½ teaspoon salt
- 1 pound peeled and deveined cooked shrimp (unthawed overnight in refrigerator)
- For serving: 4 cups cooked brown or white rice
- Optional: fresh parsley, for garnish

#### Instructions

1. Cut chicken into bite-sized pieces.
2. In slow cooker, stir together chicken, celery, onions, bell pepper, tomatoes, broth, tomato paste, Cajun seasoning, garlic, and salt.
3. Cover and cook on LOW for 4-5 hours or on HI for 2 hours.
4. Just before serving, stir in shrimp until heated through.
5. Serve over rice and garnish with parsley.



## **ONIONY SLOW COOKER POT ROAST RECIPE**

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BY MARY FROM [CHATTAVORE](#)



This Oniony Slow Cooker Pot Roast Recipe is amazingly easy and super delicious. The best thing about this easy Southern recipe is that it only requires 3 minutes of active time. That's it! To prepare this pot roast, quickly brown the meat in a skillet with oil before transferring it to the slow cooker. Then, add in dehydrated onions, garlic, and onion powder. You'll be able to enjoy a delicious and hearty meal with very little effort. Serve this flavorful pot roast with mashed potatoes and you have yourself a Southern feast!

### **Ingredients**

- 1 tablespoon vegetable or canola oil
- 2 ½-3 pound beef roast (shoulder roast or chuck)
- salt and pepper
- 1 tablespoon dehydrated onions
- 1 teaspoon garlic powder
- 1 teaspoon onion powder

### **Instructions**

1. Preheat the oil in a large skillet over medium-high heat. Generously sprinkle the roast with salt and pepper. Brown the roast in the oil 2-3 minutes per side.
2. Place the roast in the slow cooker. Sprinkle the dehydrated onions, garlic powder, and onion powder over the roast. Cover and cook on LOW for 8 hours or HI for 4 hours.
3. Serve with mashed potatoes, rice, or egg noodles.



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## SLOW COOKER DESSERT RECIPES

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### [SLOW COOKER CHERRY COBBLER DUMP CAKE](#)

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BY JUDY FROM [THE MIDNIGHT BAKER](#)



It couldn't be easier to make this recipe for Slow Cooker Cherry Cobbler Dump Cake. We guarantee that this will be one of the easiest cherry cobbler recipes you ever make. Making this cherry cobbler dump cake is as easy as throwing pie filling into your slow cooker and then topping it with cake mix. The cake mix is drizzled with melted butter and water before cooking for several hours. After the cobbler dump cake has cooked, all you need to do is serve it up and enjoy.

#### **Ingredients**

- 1 box yellow cake mix
- 2 (21-ounce) cans cherry pie filling
- ½ cup (1 stick) butter, melted
- ½ cup toasted sliced almonds
- ½ cup all-purpose flour
- 1 tablespoon water

#### **Instructions**

1. Spray the inside of a 5-quart (or larger) slow cooker crock with non-stick spray.
  2. Add the 2 cans of cherry pie filling. Distribute the cake mix over the cherries. Add the toasted almonds.
  3. Drizzle melted butter over the cake mix. With a knife, cut through the layers as if you were making a marble cake. (Do not mix the ingredients, simply marble them.) Sprinkle water over the top.
  4. Lay 2-3 paper towels on top of the slow cooker crock and secure them with the lid. This will prevent the condensation from ending up in the cobbler.
  5. Cook on HI 3-5 hours, LOW 5-8 hours or until cake parts are set and not sticky.
  6. Yields 10-12 servings.
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## SLOW COOKER APPLE CINNAMON PUDDING CAKE

BY TRACEY FROM [THE KITCHEN IS MY PLAYGROUND](#)



The flavors of fall come alive in this Slow Cooker Apple Cinnamon Pudding Cake. This delicious apple and cinnamon cake is built right in your slow cooker. The bottom layer is a simple apple cinnamon cake with chunks of real apple. Next, you pour a sauce with apple cider and cinnamon over the top of the batter. As this easy apple cake cooks, the sauce will thicken into a delicious pudding. You can imagine how great this cake will make your entire home smell as it bakes—this is just the thing to have going as company arrives.

### Ingredients

#### *For the Cake Batter*

- 2 cups all-purpose flour
- $\frac{2}{3}$  cup of granulated sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- $\frac{1}{8}$  teaspoon ground cinnamon
- $\frac{1}{2}$  cup cold butter, cut in small cubes
- 1 cup milk
- 2 medium Granny Smith apples (or other tart apples), peeled and chopped

#### *For the Pudding Mixture*

- 1  $\frac{1}{2}$  cups apple cider or apple juice
- 1 tablespoon fresh lemon juice
- $\frac{1}{3}$  cup honey
- $\frac{1}{4}$  cup granulated sugar
- 2 tablespoons butter, melted
- 1 teaspoon ground cinnamon
- sweetened whipped cream
- whipped cream for garnish (optional)

### Instructions

1. In a mixing bowl, combine flour,  $\frac{2}{3}$  cup sugar, baking powder, salt, and  $\frac{1}{8}$  teaspoon cinnamon. Cut in butter with a pastry blender, two knives, or your fingers until mixture resembles coarse crumbs. Stir in milk until just moistened.
2. Spray a 4-quart or 5-quart slow cooker with non-stick cooking spray. Spread batter into the bottom of the slow cooker. Sprinkle chopped apples evenly over batter.
3. In a small bowl, combine apple cider or apple juice, honey, melted butter,  $\frac{1}{4}$  cup sugar, and 1 teaspoon cinnamon. Pour over apples and cake batter. Do not stir.
4. Cover and cook on HI 2  $\frac{1}{2}$ -3 hours or until apples are tender.
5. Serve warm with a dollop of whipped cream.



### **3-INGREDIENT PEACH COBBLER**

BY PAULA FROM [CALL ME PMC](#)



Even without taking the time to whip up a homemade crust, this 3-Ingredient Peach Cobbler is a tasty dessert that will please the whole family. A box of cake mix, a can of peaches, and butter are the only ingredients needed to make this easy peach cobbler. Use a can of peaches in heavy syrup or fresh, peeled peaches covered in sugar for the base of the recipe. A box of white or yellow cake mix and butter make the crust for this incredibly simple, yet delicious, dessert recipe. This cobbler can either be made in the slow cooker or in the oven. Try topping the cobbler with whipped cream or vanilla ice cream for an indulgent treat.

#### **Ingredients**

- 1 pint canned peaches with juice
- 1 box cake mix
- ½ cup butter

#### **Notes**

- White, butter, or yellow cake mix can be used
- Fresh, frozen, or canned peaches can be used. If using fresh peaches, peel, slice and cover them with ½ cup sugar and allow them to sit for 30 minutes.

#### **Instructions**

1. Spray a 6-quart slow cooker crock with non-stick cooking spray.
2. Spoon peaches and juice into slow cooker.
3. Evenly spread cake mix over peaches.
4. Cut butter into cubes and place on top of cake mix.
5. Cover with lid and cook on LOW for 4 hours or until the top is brown.





8 Easy Slow Cooker Recipes: Southern Recipes for Dinner and Dessert

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## THANK YOU

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THE FOLLOWING BLOGGERS MADE THIS EBOOK POSSIBLE:

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[Judy from The Midnight Baker](#)

[Tracey from The Kitchen Is My Playground](#)

[Paula from Call Me PMc](#)

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