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2 Yummy Vegetarian Slow Cooker Recipes, Plus Hot Tips

Here are a few lip-smacking vegetarian slow cooker recipes that not only save your time, but also serve your entire family for a lovely family dinner.

The Chilli Beans Recipe

YOU NEED:

black bean soup can (19oz), rinsed and drained garbanzo beans can and kidney beans can (both 15 oz), baked beans can (16oz), can of tomato puree (14 1/2 oz), a can of drained whole kernel corn (15oz), one onion, one green bell pepper, 2 garlic cloves, 2 celery stalks all these should be chopped, one tablespoon each of dried parsley, basil, and oregano, and chilli powder.

DO THIS:

Take your crockpot. Put the black bean soup, garbanzo beans, kidney beans, baked beans, tomato puree, onion, corn, celery stalks, and bell pepper in the pot. Season the mixture with parsley, garlic, oregano, basil, and chilli powder. Let it cook for a couple of hours on high heat.



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Slow Cooking Apple Delight

Here is another one of the series of healthy slow cooker recipes that will tickle your tastebuds and make you a fan of crockpots.

YOU NEED:

5 apples (half pound each), peel, core, and chop them finely; ground cinnamom and cloves, 2 tsps and tsps, respectively; tsp salt; white sugar, 4 cups.

DO THIS:

Put the apples in the crockpot. Take a bowl and mix cinnamom, cloves, sugar, and salt. Add this mixture in the crockpot containing apples. Mix everything well. Cover the crockpot and let it cook on high heat for 60 minutes. After that, bring the heat to low and let it cook for 9-11 hours. Stir the mixture once in a while. You will find the mixture turning dark brown and thick.

Remove the lid of the crockpot and continue to cook on low heat for another hour. If you wish to make the mixture smoother, use a whisk for stirring.

Take small containers and fill the mixture in them. Cover and refrigerate. You can also freeze.



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Hot Tip On Easy Slow Cooker Recipes:

Prepare all the ingredients of your recipe as well as the crockpot the night before. Refrigerate the ingredients. When you wake up the next morning, simply toss the ingredients into your ready crockpot and plug it in. Your recipe will cook the whole day. When you return home after a hard day, you get a savory and piping hot meal to relish.

More Tips On Vegetarian Slow Cooker Recipes

You must allow 8 hours cooking time when on low heat and 4 hours when on high heat in a slow cooking pot.

When not sure about the cooking time of a recipe, leave the pot on low the whole day or overnight.

A good adjustment for slow cooker demands that you cut the quantity of all liquids to half.

Its time to try one of the above vegetarian slow cooker recipes. You can make a great dish even if you have never cooked before.

For more vegetarian slow cooker recipes, visit www.yeahtips.com. The site has a collection of healthy slow cooker recipes that are simple to prepare and quite nutritious. Of course, they are 100% vegetarian with yummy ingredients put together!

Recipes from The Weekend Chef (<http://theweekendchef.com>)