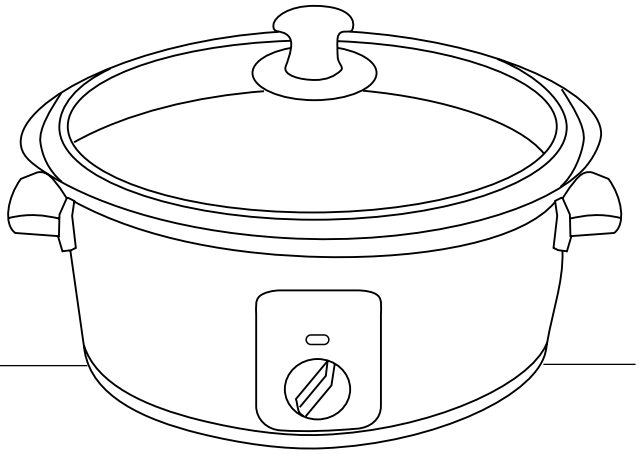
morphy richards



Slow Cooker

CE

Two year guarantee

This guarantee is valid in the UK and Ireland only. It is in your interest to retain the retailers receipt as proof of purchase. Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model No. ———— Serial No. ————

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 24 months of original purchase, you should contact the Helpline number quoting Model number and Serial number on the product, or write to the address below. You will be asked to return the product (in secure, adequate packaging) to the address below along with a copy of proof of purchase. Subject to the exclusions set out below (see 'Exclusions') the faulty appliance will then be repaired or replaced and dispatched usually within 7 working days of receipt.

If for any reason this item is replaced during the 2 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 2 year guarantee the appliance must have been used according to the manufacturers instructions. For example kettles should have been regularly descaled or an iron cord should have been stored as recommended by the instructions.

EXCLUSIONS

Morphy Richards shall not be liable to replace or repair the goods under the terms of the Guarantee where:

1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturers recommendations or where the fault has been caused by power surges or damage caused in transit.
2 The appliance has been used on a voltage supply other than that stamped on the products.
3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
4 Where the appliance has been used for hire purposes or non-domestic use.
5 Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.
6 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

The After Sales Division, Morphy Richards Ltd, Mexborough, South Yorkshire, England, S64 8AJ
Helpline (office hours): UK (local rate) 08450 777700, Republic of Ireland 1800 409119
Morphy Richards Website : www.morphyrichards.co.uk

Important Safeguards

WHEN USING ELECTRICAL APPLIANCES BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED INCLUDING THE FOLLOWING,

1 Read all the instructions.
2 To protect against the risk of electrical shock do not put base in water or in any other liquid.
3 Close supervision is necessary when any appliance is used near children. NEVER ALLOW A CHILD TO USE THIS PRODUCT.
4 Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.
5 Do not operate any appliance with a damaged lead or plug, or after an appliance has malfunctioned, or been damaged in any way. Contact Morphy Richards for advice on examination, repair, electrical or mechanical adjustment.
6 The use of attachments or tools not recommended by Morphy Richards may cause fire, electric shock or injury.
7 Do not use outdoors.
8 DO NOT let the mains lead over hang the edge of the table or work-top, and keep it away from any hot surfaces.
9 KEEP YOUR APPLIANCE AWAY FROM ANY HOT BURNERS AND HEATED OVENS.
10 Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.
11 Do not use the appliance for other than intended use.
12 Do not switch on the cooker if the ceramic pot is empty.
13 Allow lid and crock pot to cool before immersing in water.
14 **Never touch the outer enclosure of the slow cooker during its operation or before it cools. Use the handles or knobs. Do not touch hot surfaces. Use oven gloves or a cloth when removing lid or handling hot containers.**
15 Never cook directly in the base unit. Use the ceramic pot.
16 Do not use crock pot or glass lid if cracked or chipped.
17 Never leave the appliance connected to the socket outlet when not in use.
18 Do not switch on the appliance when it is upside down or laid on its side.
19 The glass lid and ceramic pot are fragile. Handle them with care.

SAVE THESE INSTRUCTIONS

Electrical Requirements

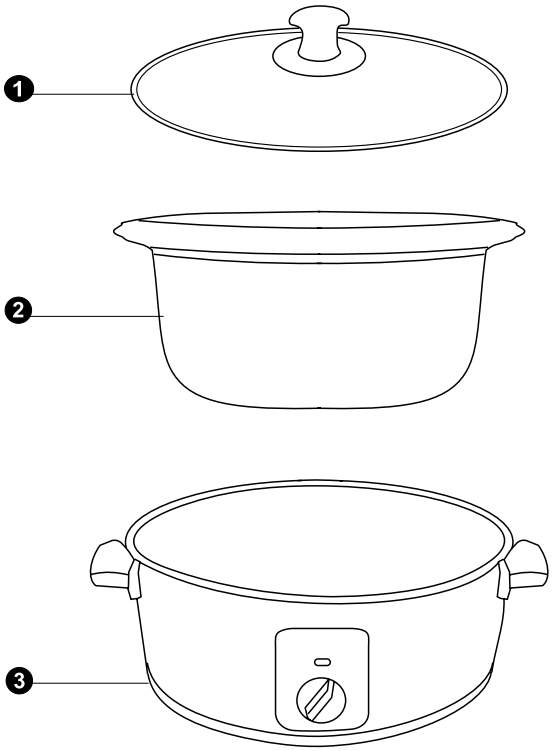
Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

If the socket outlets in your home are not suitable for the plug supplied with this appliance the plug should be removed and the appropriate one fitted.

IMPORTANT : THE PLUG REMOVED FROM THE MAINS LEAD, IF SEVERED, MUST BE DESTROYED AS A PLUG WITH BARED FLEXIBLE CORD IS HAZARDOUS IF ENGAGED INTO A LIVE SOCKET OUTLET.

Should the fuse in the 13 amp plug require changing a 3 amp BS1362 fuse must be fitted

Features



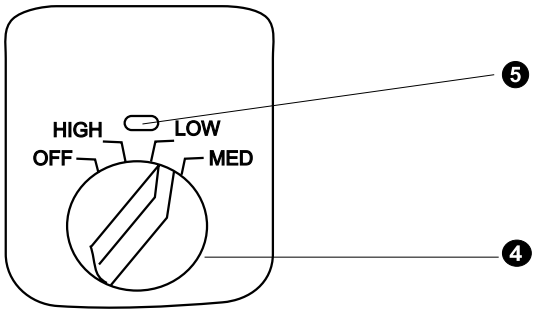
1. Glass lid
2. Ceramic crock pot
3. Base
4. Control knob
5. Power indicator

Control knob and temperature settings

The control knob on the slow cooker offers a low, high and medium temperature setting for cooking. This setting allows you to adapt the cooking time to your convenience.

The MED (MEDIUM) setting is the standard setting for slow cooking with this product. This gives you an average of 6-8 hours cooking time.

However if you wish to extend the cooking period, you can use the LOW setting and if you wish to shorten the cooking period you can use the HIGH setting.



Cooking capacity

The 6.5 litre Slow Cooker has a **maximum working capacity** of 4.5 litres.

The 3.5 litre Slow Cooker has a **maximum working capacity** of 2.5 litres.

Before using the slow cooker for the first time

1 Remove all labels and tags from the product.

2 Wash the crock pot and glass lid in hot soapy water, with a sponge or a dish cloth, rinse thoroughly and dry.

IMPORTANT

DO NOT IMMERSE THE SLOW COOKER BASE IN WATER.

Please note

During initial use you may notice a slight odour due to the burning off of manufacturing residues. This is completely normal and will disappear after a few uses.

Instructions for use

1 Place the base ❸ on a dry, level, heat resistant surface, away from the edge of the work surface. Do not use on the floor.

2 Place ingredients into the ceramic crock pot ❷, and place the pot into the base. Cover with the glass lid. If you need to pre-cook or brown foods prior to slow cooking, this must be done in a pan. Do not try to brown or pre-cook food in the slow cooker.

3 With the control knob ❹ set to the OFFposition, plug the unit into the mains socket.

4 Set the heat control to low, high or medium and cook for the recommended time given in the recipes or use the cooking guide in page 6.

5 Switch off and unplug the slow cooker after cooking and remove the crock pot using oven gloves.

CAUTION

BE CAREFUL NOT TO TOUCH THE BASE UNIT AFTER COOKING AS IT REMAINS HOT.

About slow cooking

- Slow cooking has always been the best way to prepare a nutritious hot meal with minimum preparation and maximum free time away from the kitchen. Morphy Richards has brought this style of cooking right up to date with this modern, cooking system.
- Traditionally slow cooking has centred on soups and casseroles but with this oval ceramic crock pot you can also produce most modern family meals and dinner party dishes. This pot is convenient as well as looking good enough to take straight to the table for serving. (Always place the crock pot on a heat proof mat or surface).
- This method of cooking is ideal for preparing tougher cuts of meat, giving them the long, gentle simmering that ensures that they become tender and full of flavour.

IMPORTANT

The slow cooker works by building up heat and maintaining an even temperature. To get the best cooking results, do not remove the lid during cooking, since this will lose heat and therefore slow down the cooking time. The glass lid allows you to monitor the cooking progress without interrupting the cooking time.

Suitable foods for slow cooking

- Most foods are suited to slow cooking methods, however there are a few guidelines that need to be followed.
- Make sure all frozen ingredients are well thawed out.
- Cut root vegetables into small, even pieces, as they take longer to cook than meat. They should be gently sauted for 2-3 minutes before slow cooking. Ensure that root vegetables are always placed at the bottom of the pot and all ingredients are immersed in the cooking liquid.
- Trim all excess fat from meat before cooking, since the slow cooking method does not allow fat to evaporate.
- 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.
- Uncooked red beans must be soaked and boiled for at least 10 minutes to remove toxins before use in a slow cooker.
- Insert a meat thermometer into joints of roasts, hams, or whole chickens to ensure they are cooked to the desired temperature.

Do's and Don'ts for the crock pot

- Authentic stoneware is fired at high temperatures therefore the crock pot may have minor surface blemishes, the glass lid may rock slightly due to these imperfections. Low heat cooking does not produce steam so there will be little heat loss. Due to normal wear and tear through the products life, the outer surface may start appearing 'crazed'.
- Do not put the crock pot or glass lid in an oven, freezer, microwave or on a gas/electrical hob.
- Do not pre-heat before adding ingredients.
- Do not subject the crock pot to sudden changes in temperature. Adding cold water to a very hot pot could cause it to crack.
- Do not allow the pot to stand in water for a long time (You can leave water in the pot to soak).
  There is an area on the base of the crock pot that has to remain unglazed for manufacturing purposes. This unglazed area is porous, therefore will soak up water, this should be avoided.
- Do not switch the cooker on when the crock pot is empty or out of the base.

Tips for slow cooking

- The slow cooker must be at least half full for best results.
- Slow cooking retains moisture. If you wish to reduce this, remove the lid after cooking and turn the control to high (if set to low or medium) and reduce by simmering for 30 to 45 minutes.
- The lid is not a sealed fit. Don't remove unnecessarily as the built up heat will escape. Each time you remove the lid allow 10 minutes extra cooking time.
- If cooking soups, leave 5 cm space between the top of the cook pot and the food surface to allow simmering.
- Many recipes demand all day cooking, if you do not have time to prepare food that morning prepare it the night before and store the food in a covered container in the fridge. Transfer the food to the crock pot and add boiling liquid/gravy. Select the setting low, high or medium.
- Most meat and vegetable recipes require 8-10 hours on low. 4-6 hours on high and 5-7 hours on medium.
- Do not use frozen meat or poultry unless it is thoroughly thawed out first.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk, and cream should be added towards 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.
- Pieces of food cut into small pieces will cook quicker. A degree of 'trial and error' will be required to fully optimize the potential of your slow cooker.
- Vegetables usually take longer to cook than meat, so try and arrange vegetables in the lower half of the pot.
- After food is cooked switch off and leave covered with the lid. There will be enough heat in the crock pot to keep warm for 30 minutes. If you require longer to keep warm switch to the low setting.
- All food should be covered with a liquid, gravy or sauce. In a separate pan or jug prepare your liquid, gravy or sauce and completely cover the food in the crock pot.
- Pre-brown meat and onions in a pan to seal in the juices this also reduces the fat content if separated before adding to the crock pot. This is not necessary if the time is limited, but improves the flavour.
- When cooking joints of meat, ham, poultry etc the size and shape of the joint is important. Try to keep the joint in the lower $^{2}/_{3}$ of the pot and fully cover with water. If necessary cut in two pieces. Joint weight should be kept within the maximum limit.
  1 kg medium sized slow cooker
  1.5 kg large sized slow cooker

Cooking guide

The cooking times given in the following recipes are for the 'MEDIUM' setting. Should you want to increase or reduce the time please refer to the cooking guide in the table below. Please note that these cooking times are for guidance only and may vary depending on food type and personal tastes.
For your convenience a conversion table for weight and volume has been included on page 11.

Cook on MEDIUM	Cook on LOW	Cook on HIGH
4-6 hours	6-8 hours	3-4 hours
6-8 hours	8-10 hours	5-6 hours
8-10 hours	10-12 hours	7-8 hours

Eg. If the recipe says cook for 4-6 hours (MED) and you require this to be a shorter time cook on HIGH, which will reduce the cooking time to 3-4 hours. Increasing the time choose LOW which will give 6-8 hours.

The recipes are based on **MAXIMUM WORKING VOLUMES** which are:

6.5 litres - 48715 model
Working capacity 4 $^1/_2$ litres / 8 pts
This allows a 3cm space between the top of the cook pot and the food.

3.5 litres - 48710 / 48713 / 48714 model
Working capacity 2 $^1/_2$ litres / 4 $^1/_2$ pts
This allows a 2cm space between the top of the cook pot and the food.

(NOTE : THE MODEL NUMBER CAN BE FOUND ON THE RATING PLATE UNDERNEATH THE PRODUCT)

Recipes

Soups

Minestrone soup

2.5 litres	4.5 litres	
30g	55g	butter
60g	100g	streaky bacon, chopped
1 large	2	onion, finely chopped
1	2	clove garlic, crushed
3	4	sticks celery, chopped
300g	500g	potatoes, peeled and cubed
2 medium	2 large	carrots, peeled and diced
3	4	cabbage leaves, shredded
3 medium	4 large	tomatoes, skinned and roughly chopped
1.25	2.25	litres chicken stock
1 $^1/_2$ tbsp	3 tbsp	tomato puree
1 $^1/_2$ tsp	3 tsp	worcestershire sauce
Salt and freshly ground black pepper		
1 $^1/_2$ tbsp	2 tbsp	parsley, finely chopped
75g	150g	pasta shells
2-3 tbsp	3 tbsp	parmesan cheese, grated

Melt the butter in a pan and fry bacon and vegetables until soft. Make up stock and add stock, bacon and vegetables to the crock pot. Add remaining ingredients except the parsley, pasta shells and parmesan cheese. Place the crock pot in the base unit, cover with lid and cook for approx. 4-6 hours. 45 minutes before serving add the pasta shells and parsley. Adjust the seasoning if necessary and sprinkle with parmesan cheese. Serve with crusty french bread.

Lentil soup

2.5 litres	4.5 litres	
125g	200g	smoked bacon, chopped
1	2	large onion, finely chopped
3	4	carrots, finely diced
2	4	sticks of celery, finely sliced
200g	400g	orange lentils
400g	2x400g	can of chopped tomatoes
1100ml	2 litres	chicken stock
3 tsp	4 tsp	worcestershire sauce
pinch	pinch	nutmeg
1	1	bayleaf
1 tsp	2 tsp	basil
Salt and freshly ground black pepper		
1 tbsp	2 tbsp	parsley, finely chopped

In a pan gently fry the bacon until the fat begins to run. Add the onion, carrot and celery and fry until soft. Add all the remaining ingredients except the parsley and bring to the boil.
Simmer for 2 minutes. Transfer to the crock pot. Place crock pot into the slow cooker base, cover with the lid. Cook for approx. 4-8 hours. If a smoother consistency is required liquidise the soup after cooling and then reheat the soup in a pan. Sprinkle with parsley and serve with crusty french bread.

Vegetable soup

2.5 litres	4.5 litres	
30g	60g	butter
1.25kg	2.2kg	mixed vegetables, e.g. potato, onion, carrot, parsnips, celery, leek, tomato
30g	60g	flour
1100ml	2 litres	stock
Salt and freshly ground black pepper		
1tsp	2tsp	mixed herbs

Peel, wash and cube or slice all the vegetables. Melt butter in a pan and gently fry the vegetables for 2-3 minutes. Add the hot stock. Stir well and bring to the boil. Season to taste and add mixed herbs. Transfer all ingredients to the crock pot and place pot in the slow cooker base. Cover with the lid and cook for approx. 6-8 hours. Cool and liquidise the soup and then reheat in a pan on the hob. Thicken it with the flour.

Poultry

Chicken paprika

2.5 litres	4.5 litres	
4	8	chicken portions
30g	60g	butter
50g	60g	seasoned flour
3	4 large	onions, chopped
4	6	carrots peeled and sliced
1	2	green pepper, de-seeded and chopped
1tsp	3tsp	paprika
1tsp	3tsp	tomato puree
500ml	1 litre	chicken stock
salt and freshly ground black pepper		

Clean, wipe and dry chicken, coat in seasoned flour. Using a pan, fry the chicken in the butter until brown all over. Add onions and carrots and fry until soft. Add pepper, paprika, tomato puree, and the remaining flour, stir well. Gradually mix in the chicken stock. Bring to the boil and season. Transfer all ingredients to the crock pot and place in the base unit. Cover with the lid and cook for approx. 4-7 hours.

Caribbean chicken

2.5 litres	4.5 litres	
2 tbsp	3 tbsp	vegetable oil
2 small	2 large	onion, chopped
2	4	sticks celery, chopped
2	3	carrots, sliced
250g	500g	mushrooms, sliced
1	2	red pepper, de-seeded and sliced
4	8	chicken joints, skinned
200g	400g	can sliced peaches
400g	400g	can pineapple chunks
5 tbsp	10 tbsp	cornflour
1 tsp	3 tsp	paprika
1 tbsp	3 tbsp	soy sauce
1 tbsp	3 tbsp	worcestershire sauce
4 tbsp	8 tbsp	malt/wine vinegar
$^1/_2$ litre	1 litre	boiling water
Salt and freshly ground black pepper		

Fry onions, celery, carrot, mushrooms and pepper in a pan. Add chicken joints and fry until browned all over. Drain peaches, and pineapple, reserving juice, and add them to the pan. To make the sauce blend cornflour and paprika with soy sauce, worcestershire sauce, vinegar and reserved juice, add seasoning, boiling water and pour into pan. Bring the sauce to the boil, stirring continuously. Transfer all ingredients to the slow crock pot and place pot into the base unit. Cover with the lid and cook for approx. 5-7 hours.

Chicken in white wine sauce

2.5 litres	4.5 litres	
4	8	chicken joints, skinned
30g	75g	butter
1	2	large onion, finely chopped
125g	250g	mushrooms, sliced
2 tbsp	3 tbsp	cornflour
500ml	1 litre	dry white wine
1tsp	3 tsp	mixed herbs
salt and freshly ground black pepper		
2	2	egg yolks
5 tbsp	9 tbsp	double cream

Place the chicken joints and butter in a pan and gently fry until all the juices are sealed in. Add the onion and fry until softened but not browned. Add the mushrooms and cook for a minute on low heat. Blend the cornflour with a little of the wine. Pour the remaining wine into the pot with the blended cornflour, mixed herbs and seasoning. Bring to the boil, stirring continuously until thickened. Transfer all ingredients to the crock pot, place in the base of the slow cooker and place the lid on the slow cooker. Cook for approx. 5-8 hours. Just before serving beat together the egg yolk and cream. Beat in a few tablespoons of hot sauce mix well together. Pour this mixture into the slow crock pot and stir until the sauce thickens.

Chicken and mushroom casserole

2.5 litres	4.5 litres	
4	8	chicken quarters
30g	75g	butter
2 tbsp	3 tbsp	flour
1	2	large onions, finely chopped
3	3	sticks celery, thinly sliced
250g	500g	mushrooms, thinly sliced
1	2	clove of garlic, crushed
375ml	1 litre	chicken stock
salt and freshly ground black pepper		
4 tbsp	7 tbsp	cream (optional)

Toss the chicken in the flour, place in a pan and fry in the butter until golden brown on all sides. Add the onion and celery and gently fry until softened but not browned. Add the mushrooms and garlic and stir in the stock. Bring to the boil and season. Transfer all ingredients to the slow crock pot and place pot in the base unit. Place lid on the slow cooker. Ensure that the chicken and vegetables are immersed. Cook for approx. 5-7 hours. Before serving, stir in the cream.

Fricasse of Turkey

2.5 litres	4.5 litres	
4	8	turkey portions
1	2	large onions, finely chopped
30g	75g	butter
125g	225g	mushrooms, sliced
bouquet garni		
sliver of zest of lemon		
salt and freshly ground black pepper		
400ml	1 litre	stock
2 tbsp	5 tbsp	cornflour
4 tbsp	9 tbsp	milk

In a pan gently fry the onions in the butter until softened but not browned. Cube the turkey meat and add to the pan. Add the remaining ingredients, except the milk and cornflour, and bring to the boil. Transfer all the ingredients to the crock pot. Place the crock pot in the slow cooker base unit. Place the lid over the slow cooker. Cook for approx. 4-6 hour. Remove the bouquet garni and lemon half an hour before serving. Pour the liquid into a pan. Blend the cornflour with the milk and pour into the pan. Stir well and leave to thicken.

Meat

New England beef

2.5 litres	4.5 litres	
1 kg	1.5 kg	piece of topside
1	1	bouquet garni
1tsp	$1^1/_2$ tsp	thyme
1tsp	$1^1/_2$ tsp	black peppercorns
4	8	shallots
225g	400g	carrots, sliced
100g	200g	swede, diced

Put the beef into a pan and cover with cold water. Add all the remaining ingredients, cover and bring to a simmer. Season well and then transfer all the ingredients to the slow crock pot. Place the crock pot in the slow cooker base. Place the lid over onto the slow cooker. Cook for approx. 5 - 7 hours. Take the beef out of the slow cooker with a slotted spoon and allow to cool for 10 minutes. The cooking liquid can be used as a base to make gravy. Cut the beef into slices and spoon a little of the cooking liquid over. Serve with vegetables and garnish with fresh parsley.

IMPORTANT
When buying a joint of meat, make sure that it will fit the slow cook pot. It should fit into the crock pot so that when it is covered with liquid it will still be 2.5cm below the rim of the pot. The joint must not stick out above the rim and there should be enough room to cover the meat with water. The shape of the meat is just as important as the weight.

Steak and kidney ragout

2.5 litres	4.5 litres	
700g	1.5 kg	stewing steak
200g	300g	kidney
2 tbsp	3 tbsp	flour
2	4	large onions, quartered
600ml	1 litre	hot beef stock
200ml	400ml	red wine
3 tbsp	5 tbsp	tomato puree
$1^1/_2$ tsp	2 tsp	worcestershire sauce
125g	225g	button mushrooms

Using a sharp knife trim the beef and cut into 1 inch (2.5cm) cubes. Cut the kidney into bite size pieces. Coat the beef with the flour. Place into a pan with onions, stock, wine and tomato puree. Bring to a simmer. Add the worcestershire sauce and season.Transfer all ingredients to the crock pot and place in the base unit. Place the lid on the slow cooker. Cook for approx. 5 - 7 hours. Add the button mushrooms one hour before serving. This recipe can be used as a base for steak and kidney pie.

Beef Curry

2.5 litres	4.5 litres	
3 tbsp	5 tbsp	Vegetable oil
2 medium	2 large	cooking apple, peeled, cored and sliced
2	4	large onions, chopped
700g	1.5 kg	stewing steak, cubed
3 tsp	5 tsp	curry powder
3 tbsp	5 tbsp	plain flour
400ml	1 litre	beef stock
Salt and freshly ground black pepper		
3 tbsp	5 tbsp	mango chutney
75g	125g	sultanas
200g	400g	tin tomatoes, chopped
2 tbsp	2 tbsp	lemon juice

Fry the apple and onion in a pan until soft. Coat the meat in seasoned flour, add to the pan and fry until lightly browned. Stir in the stock and bring to a simmer. Add remaining ingredients and bring back to a simmer. Transfer all the ingredients to the crock pot and place pot in the slow cooker base. Place the lid onto the slow cooker. Cook for approx. 4-7 hours. At the end of the cooking time it may be necessary to thicken the sauce.

Paprika beef

2.5 litres	4.5 litres	
700g	1.5 kg	stewing steak
30g	75g	seasoned flour
2	4	large onions, chopped
1	2	clove of garlic, crushed
30g	75g	cooking fat
500g	1 kg	tomatoes
400ml	1 litre	brown stock
$1^1/_2$ tsp	3 tsp	paprika
$1^1/_2$ tbsp	3 tbsp	tomato puree
2	4	bay leaves
$1^1/_2$ tsp	3 tsp	mixed herbs
Salt and freshly ground black pepper		

Cut the meat into cubes and toss in seasoned flour. In a pan fry onions and garlic until softened, then add the meat and continue to fry until the meat is slightly browned. Skin and chop tomatoes finely, add to meat with the stock, (blended with the paprika) tomato puree, bay leaves and mixed herbs. Season to taste and bring to a simmer. Transfer all ingredients to the crock pot and place pot in the base unit. Cover with the lid. Cook for approx. 5-8 hours. Before serving remove the bay leaves and thicken the sauce if necessary.

Beef in red wine

2.5 litres	4.5 litres	
2 tbsp	3 tbsp	oil
1	2	large onions, chopped
700g	1.5 kg	stewing beef, cubed
8	16	black olives
1	2	clove garlic, crushed (optional)
5	10	tomatoes skinned, de-seeded and roughly chopped
125g	800g	mushrooms
400ml	1 litre	dry red wine
Salt and freshly ground black pepper		
1	2	bay leaf
Freshly chopped parsley		

In a pan gently fry the onion in the oil until softened. Add the beef and brown on all sides. Add all the remaining ingredients except the parsley and bring to a simmer. Transfer all the ingredients into the crock pot and place the pot into the slow cooker base. Place the lid into the slow cooker. Cook for approx. 4-8 hours. Before serving remove the bay leaf and sprinkle with parsley.

Hungarian Goulash

2.5 litres	4.5 litres	
500g	1 kg	stewing steak, cut into cubes
30g	75g	seasoned flour
3 tbsp	5 tbsp	vegetable oil
1	2	large onions, finely chopped
1	1	green pepper, de-seeded and chopped
2	2	carrot, peeled and chopped
1	2	sticks celery chopped
1tsp	3tsp	paprika
3 tbsp	5 tbsp	tomato puree
pinch of grated nutmeg		
3 tsp	5 tsp	mixed herbs
Salt and freshly ground black pepper		
200ml	400ml	beef stock
200g	400g	can of tomatoes, roughly chopped
200ml	400ml	red wine (optional)
3 tsp	5 tsp	worcestershire sauce

Toss the meat in seasoned flour. Heat the oil in a pan and fry onions, pepper, carrot and celery until soft. Add the meat and fry until browned. Add the paprika, tomato puree, nutmeg, mixed herbs and seasoning and cook for a further 2 minutes. Add stock, tomatoes, red wine and worcestershire sauce. Bring to a simmer. Transfer all the ingredients into the crock pot and place the pot into the slower cooker base. Place the lid onto the slow cooker. Cook for approx. 5-7 hours.

Chilli con carne

2.5 litres	4.5 litres	
2 tbsp	3 tbsp	vegetable oil
2	2 large	onions, chopped
2	4	cloves garlic, crushed
1	1	green pepper de-seeded and chopped
500g	1 kg	minced beef
400g	2x400g	can of tomatoes, chopped
$1^1/_2$ tsp	3 tsp	chilli powder
$1^1/_2$ tbsp	3 tbsp	flour
$1^1/_2$ tsp	3 tsp	brown sugar
4 tbsp	7 tbsp	tomato puree
Salt and freshly ground black pepper		
425g	2x400g	can red kidney beans, drained

Fry onions, garlic and pepper in a pan until soft. Add minced beef and fry until lightly browned. Blend together chilli powder, flour, brown sugar and tomato puree. Stir in tomatoes, chilli paste and seasoning. Transfer all ingredients to the crock pot and place pot in slow cooker base. Place lid on the slow cooker. Cook for approx. 3-7 hours. One hour before serving add the kidney beans. Serve with boiled rice or baked potatoes.

Bolognese sauce

2.5 litres	4.5 litres	
700g	1 kg	minced beef
1	2	large onions, finely chopped
3	4	sticks celery, thinly sliced
1	2	cloves garlic, crushed
3 tbsp	5 tbsp	tomato puree
1 tbsp	3 tbsp	flour
400g	2x400g	can of tomatoes including juice
250ml	400ml	beef stock
125g	200g	mushrooms, sliced
1 tsp	1 tsp	mixed herbs
Salt and freshly ground black pepper		

In a pan gently brown the mince without adding any fat or oil. When the fat has started to run from the meat add the onion, celery and garlic. Fry for a couple of minutes and then add the tomato puree. Blend some of the tomato juice with the flour to make a smooth pouring cream, add to the meat with remaining tomatoes and juice and bring to the boil stirring continuously until thickened. Add the remaining ingredients and mix well. Transfer all the ingredients to the crock pot and place in the base of the slow cooker. Place the lid on the slow cooker. Cook for approx. 3-8 hours. (Note: a slight 'crust'of brown meat may appear on the top. It soon disappears if stirred into the sauce).

Pork goulash

2.5 litres	4.5 litres	
2 tbsp	3 tbsp	oil
1	2	onion, finely chopped
4 tbsp	7 tbsp	flour
$1^1/_2$ tsp	2 tsp	paprika
Salt and freshly ground black pepper		
750g	1.5 kg	stewing pork, cubed
1	2	red pepper de-seeded and diced
1 tsp	1 tsp	oregano
3 tbsp	5 tbsp	tomato puree
450ml	1 litre	stock
1	2	small carton of soured cream or yoghurt

In a pan gently fry onion in the oil until soft. Blend together the flour, paprika, salt and pepper. Toss the pork in the seasoned flour and add to the pan, fry until brown on all sides. Add red pepper, oregano, puree and stock. Bring to the boil, stirring continuously until thickened. Transfer all the ingredients to the crock pot and place into the slow cooker base. Place the lid on the pot and cook for approx. 4-8 hours. Just before serving swirl the cream or yoghurt into the goulash.

Oriental honeyed pork

2.5 litres	4.5 litres	
550g	1 kg	pork fillet
4 tbsp	6 tbsp	seasoned cornflour
4 tbsp	6 tbsp	corn oil
1	1 large	onion, chopped
1	2	cloves garlic, crushed
1	2	green peppers, de-seeded and chopped
400g	2x400g	pineapple chunks, drained (reserve juice)
6	8	mushrooms, sliced
4	6	ripe tomatoes quartered
SAUCE		
600ml	1 litre	chicken stock
4 tbsp	5 tbsp	honey
2 tbsp	3 tbsp	soy sauce
4 tbsp	5 tbsp	cornflour
pineapple juice (reserved from chunks)		

Cut pork into cubes and toss in seasoned cornflour. Heat oil in a pan and fry garlic and onion. Add pork and fry until lightly browned on all sides. Lower heat and add pepper, pineapple, mushrooms and tomatoes, leave on gentle heat whilst preparing sauce. To make the sauce mix together chicken stock, honey and soy sauce. Blend cornflour with pineapple juice and add to the mixture. Add sauce to the pan and stir whilst bringing to the boil. Transfer all ingredients to the crock pot, place in the slow cooker base and cover with the lid. Cook for approx. 5-8 hours. Serve with rice and fresh green vegetables.

Pork and pineapple curry

2.5 litres	4.5 litres	
1.25kg	2kg	lean pork, cubed
50g	100g	flour
1 tsp	2 tsp	salt
3 tbsp	3 tbsp	oil
1	2	large onions, chopped
$1^1/_2$ tsp	3 tsp	curry powder
$1^1/_2$ tsp	2 tsp	paprika
400ml	1 litre	chicken stock
2 tbsp	3 tbsp	mango chutney
2 tsp	3 tsp	worcester sauce
225g	400g	can pineapple cubes, with juice
2	4	bay leaves

Toss the pork in the flour and salt. In a pan heat the oil and brown the meat. Add the onions and fry until soft. Stir in the curry powder and paprika. Stir well and cook for a few minutes. Add remaining ingredients, bring to a simmer and transfer to the crock pot. Place crock pot into the base unit. Cook for approx. 4-7 hours. Remove bay leaves before serving.

Boiled ham

Gammon joint	2.5 litre slow cooker up to 1 kg.
	4.5 litre slow cooker up to 1.5 kg.

Put the gammon in a pan, cover with cold water and bring to the boil, drain and rinse. Place in the crock pot and cover with boiling water. Place the crock pot in the slow cooker base unit and cover with the lid. Cook for approx. 5-7 hours. Drain and cool slightly before removing the skin. Allow to cool. Wrap tightly in kitchen foil. Place in the refridgerator until well chilled. Coat fat with toasted breadcrumbs before serving.

IMPORTANT
When buying a joint of meat, make sure that it will fit the size of the slow crock pot. It should fit into the crock pot so that when it is covered with liquid it will still be 2.5cm below the rim of the pot. The joint must not stick out above the rim and there should be enough room to cover the meat with water. The shape of the meat is just as important as the weight.

Irish stew

2.5 litres	4.5 litres	
4	8	lamb chops
2 large	4	onions, sliced
$1^1/_2$ tsp	3 tsp	mixed herbs
1	2	large parsnip
550g	1 kg	carrots, thickly sliced
750g	1.5 kg	potatoes, quartered
750ml	1 litre	hot vegetable stock
2	3	leeks, sliced

Remove any excess fat from the chops and then place in a pan with the onions. Brown chops on each side. Sprinkle over the mixed herbs. Add parsnip, carrots, potatoes, leeks and pour over the stock. Bring to a simmer. Transfer all the ingredients to the crock pot and place into the slow cooker base. Place the lid onto the crock pot. Cook for approx. 5-8 hours.

Lamb with lentils

2.5 litres	4.5 litres	
425g	800g	carrots, sliced
125g	225g	parsnips, sliced
1	2	cloves garlic, crushed
1	2	bay leaf
125g	250g	orange lentils, soaked for 1 hour
salt and freshly ground black pepper		
200ml	400ml	red wine
750g	1.5kg	lamb leg fillet cubed
3 tbsp	4 tbsp	soy sauce
200g	300g	button mushrooms
parsley sprigs to garnish		

Place the carrots, parsnips, garlic, bay leaf and drained lentils in the slow crock pot and season with salt and pepper. Pour in the wine after bringing to simmering point in a pan. Brush the meat all over with the soy sauce and sprinkle with salt and pepper. Place on top of the vegetables. Place crock pot into the slow cooker base and replace the lid. Cook for approx. 6-8 hours. Add the mushrooms for the last 30 minutes. Discard the bay leaf. Garnish with parsley and serve with a crisp green salad.

Sausage Pot

2.5 litres	4.5 litres	
2 tbsp	3 tbsp	oil
750g	1.5kg	sausage
1	2	large onions, finely chopped
3	4	carrots, thinly sliced
2	2	leek, sliced
3 tbsp	5 tbsp	flour
400ml	1 litre	beef stock
3 tbsp	5 tbsp	chutney
2 tbsp	3 tbsp	worcestershire sauce
Salt and freshly ground black pepper		

In a pan quickly brown the sausages on all sides in the oil. Add the onions, carrots and leeks and gently saute until softened, but not browned. Stir in the flour and cook on a low heat until the oil is absorbed. Slowly add the stock, and bring to the boil, stirring continuously until thickened. Stir in the chutney, worcestershire sauce and seasoning.Transfer all ingredients to the slow crock pot and place into the slow cooker base. Cover with the lid and cook for approx. 5-8 hours. If the sausages contain a lot of fat, any excess can be removed from the surface of the finished dish with kitchen paper.

Vegetarian curry

2.5 litres	4.5 litres	
3 tbsp	5 tbsp	cooking oil
2	4	large onions, chopped
1	2	cloves garlic, crushed
3 tsp	5 tsp	curry powder
275g	600g	lentils
200ml	2 litre	white stock
2 tsp	3 tsp	lemon juice
Salt and freshly ground black pepper		
3	4	carrots, diced
2	2	apple, peeled, cored and chopped
50g	125g	sultanas

Heat the oil in a pan. Saute the onion, carrots and garlic lightly. Add the curry powder. Cook gently for one minute. Stir in the stock, lemon juice, salt, pepper and lentils. Bring to the boil and continue to boil for 3 minutes. Transfer all ingredients to the crock pot and place into the slow cooker base. Stir in the apples and sultanas. Place lid on the slow cooker. Cook for approx. 5-8 hours. Ensure that the vegetables are immersed during cooking.

Desserts

Rice pudding

2.5 litres	4.5 litres	
25g	40g	butter
100g	150g	pudding rice
100g	150g	sugar
1 litre	$1^1/_2$ litre	milk
Pinch of nutmeg		

Butter the inside of the slow crock pot. Add all ingredients and stir. Place crock pot on the slow cooker base and cover with the lid. Cook for approx. 3-4 hours.

Fruit compote

2.5 litres	4.5 litres	
275g	500g	dried mixed fruit, such as apples, prunes, pears, apricots and peaches.
30g	60g	sultanas
30g	60g	raisins
20g	35g	flaked almonds
3 tbsp	5 tbsp	caster sugar
625ml	1 litre	water
3 tbsp	5 tbsp	cointreau

Place all ingredients, except the cointreau, in the slow crock pot. As the apple rings tend to float to the surface and may discolour, put them at the bottom. Cook for approx. 5-7 hours. Transfer the fruit to a serving dish and allow to cool. Cool the fruit first before putting into a cut-glass dish. Stir in the cointreau and serve chilled.

Weight/volume conversion table

g	to	oz
5		0.2
10		0.35
100		3.5
500		17.6
1000 (1Kg)		35

ml	to	floz
50		1.7
100		3.4
200		7
500		17
1000 (1L)		35

Cleaning your slow cooker

The crock pot may be washed in a dishwasher or wash by hand in hot soapy water. Do not use harsh abrasive cleaners.

Wash the glass lid in hot soapy water, using a sponge or dish cloth. Rinse and dry thoroughly.

Do not immerse the electrical base in water or any other liquid.

The base may be wiped clean as follows. Unplug the base from the mains. Wipe the base over gently with a dish cloth.

Ensure that the plug and electrical connections remain dry at all times.

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Morphy Richards has a policy of continuous improvement in product quality and design.
The Company, therefore, reserves the right to change the specification of its models at any time.

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