

6-quart  
**slow cooker**  
owner's manual

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SAVE THIS USE AND CARE BOOK

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MGD600

*Crock*

 **BLACK & DECKER®**

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Please call 1-800-231-9786 with questions.

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

## **READ ALL INSTRUCTIONS.**

- Do not touch hot surfaces: use handles or knobs. Use potholders when removing cover or handling hot containers.
- To protect against electrical shock, do not immerse cord, plug or base unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use. Allow to cool before cleaning.
- Do not operate appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to an authorized service facility for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.
- Do not use appliance for other than intended use.
- Lift and open cover carefully to avoid scalding, and allow water to drip into unit.
- To disconnect, turn control to Off, then remove plug from wall outlet.
- Bowl containers are designed for use with this appliance only. They must never be used on a range top. Do not set a hot container on a wet or cold surface. Avoid sudden temperature changes, such as adding refrigerated foods into a heated Bowl. Do not use a cracked container.
- Plug into a standard AC electrical outlet. Do not use any other electrical outlet.
- This appliance is for HOUSEHOLD USE ONLY. Use for anything other than intended will void the warranty.

# SAVE THESE INSTRUCTIONS

## POLARIZED PLUG

This appliance has a polarized plug — one blade is wider than the other. As a safety feature, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse it and try again. If it still does not fit, contact an electrician. Do not attempt to defeat this safety feature.

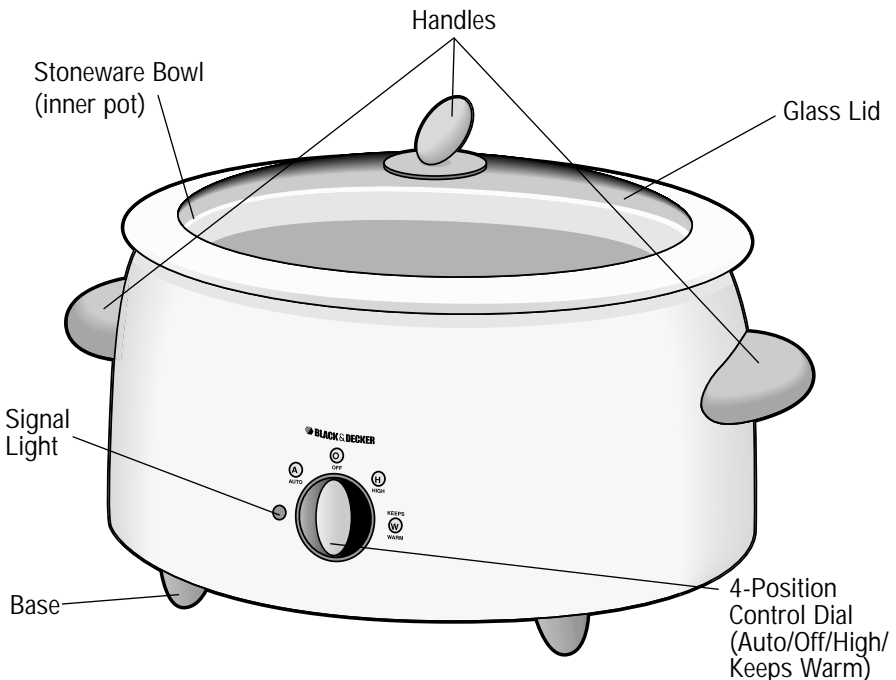
## ELECTRICAL CORD

A short power-supply cord is provided to reduce safety hazards that may occur with a longer cord. If more cord length is needed, an extension cord with a polarized plug may be used. It should be rated not less than 10 amperes, 120 Volts, and have Underwriters Laboratories listing. When using a longer cord, be sure it does not drape over a working area or dangle where it could be pulled on or tripped over. Handle cord carefully for longer life; avoid jerking or straining it at outlet and appliance connections.

## SOFT-GRIP HANDLES

**NOTE:** The rubberized soft-grip is free of natural rubber and latex. It is safe for use by individuals allergic or sensitive to these materials.

# SLOW COOKER PARTS



## BEFORE FIRST USE

1. Carefully unpack the Slow Cooker.
2. Wash the interior of the Stoneware Bowl and the Glass Lid in warm, soapy water. Rinse well and dry thoroughly. You may notice small “pits” or “dings” in the stoneware surface. These are not defects but a natural part of the stoneware process and are normal.
3. Wipe the interior and exterior surfaces of the Base with a soft, moist cloth to remove dust particles that may have collected during packing and handling. NEVER IMMERSE THE BASE, STONEWARE BOWL, CORD, OR PLUG IN WATER OR ANY OTHER LIQUID.

## USING STONEWARE BOWL & LID

**IMPORTANT:** All glass and glass ceramic materials are BREAKABLE. Always handle the Stoneware Bowl and Lid carefully. Avoid hitting them against a faucet or other hard surface. Accidental breakage from impact is not covered by the warranty. For maximum benefit from the Stoneware Bowl and Lid, follow these tips:

- To avoid damage to the interior of the Stoneware Bowl, always use utensils made of plastic, rubber, or wood. DO NOT use metal utensils, as they may leave grey marks or may scratch the cookware.
- Do not touch the sides of the Slow Cooker Base while food is cooking. Always use potholders or oven mitts when removing the Lid or the Stoneware Bowl from the Base after cooking. To avoid burns from escaping steam, tilt the Lid away from your hands and face when removing it.
- Do not set the Stoneware Bowl directly on a countertop or table; use a trivet or hot pad.
- Do not pour cold water into a hot Stoneware Bowl.
- NEVER heat the Stoneware Bowl when it is empty.
- Keep the Lid away from a broiler, microwave browning element, toaster oven coils, hot stovetop burners, oven heat vents or any other direct heat source. DO NOT PLACE A HOT LID on cold or wet surfaces, as this may cause it to crack or shatter.
- If the Lid becomes cracked, do not use it. Discard it and get a replacement. Damaged items may break without warning.

## HOW TO USE

Using a Slow Cooker is easy but different from conventional cooking. Follow the recommended guidelines in this book. Times listed in each recipe are approximate and should serve only as guidelines.

1. Follow the recipe by filling the Bowl with food and ingredients. Place the Bowl into the Base, cover it with the Lid, and plug the unit in.
2. Turn the Control Dial to Auto or High and note the time the Cooker started.
3. Be sure to turn the Control Dial to Off after cooking.

## CLEANING & STORAGE

1. Unplug the unit and allow it to cool before cleaning.
2. Wash the Stoneware Bowl and Lid in warm, soapy water. Rinse and dry. If food sticks to the surface, fill the Bowl with warm, soapy water and let it soak for a while before cleaning. Do not submerge the Stoneware Bowl or let it sit in standing water as it may absorb water through the unglazed bottom. Absorbed water can lead to uneven temperatures when heated and potential cracking.
3. If scouring is necessary, use a nylon pad or brush with liquid detergent or non-abrasive cleanser on the Bowl. Both the Bowl and Lid are also dishwasher-safe.
4. Wipe the Base with a soft, damp cloth or sponge. NEVER IMMERS THE BASE IN WATER.
5. Be sure all parts are clean, cool, and dry before storing. Store the unit in a clean, dry place. Use the cord wrap at the bottom of the Base to store the cord.

## HELPFUL HINTS

1. Be sure to follow proper food safety practices when using this slow cooker.
2. The slow cooker should always be at least  $\frac{1}{2}$  full for best cooking results. It should never be more than about  $\frac{3}{4}$  full (18 cups total), or about 1 $\frac{1}{4}$ -inches from the top rim.
3. Never store foods to be cooked the next day in the Stoneware Bowl in the refrigerator overnight. It will take too long to heat the Bowl up, prior to the food starting to cook.

4. When cooking on Hi setting, periodically remove the lid and stir ingredients for more even heating and cooking. Use Hi setting for shorter cooking times, and when you plan on being at home.
5. Use Auto setting for longer cooking times (7-8 hours), and when you will not be at home. On Auto, the Slow Cooker starts out on a high temperature, and then automatically reduces to a lower temperature after about 2 hours.
6. Longer cooking times tend to evaporate some of the liquid in recipes and if foods are allowed to cook too long, foods may tend to taste dry (like a pot roast allowed to cook more than 8 hours), and stick/burn onto the bottom of the Bowl.
7. Soups are a natural in a slow cooker. They can simmer away, blending flavors and tenderizing dried beans and meats. It may be necessary at times to add additional liquid (broth, milk, water) to thin soup or stew prior to serving.
8. To keep foods warm after cooking, turn control to Keep Warm setting. To avoid drying out foods, do not keep foods on this setting for more than 2 hours.
9. It is not recommended to reheat food in the slow cooker.
10. The Lid on the Stoneware Bowl does not have a tight fit. Spattering and condensation may be noted at times.

## RECIPES

### Recipe Tips

1. The recipes included here have been designed to work in this 6-quart slow cooker. Use them as a reference to adapt your own favorite soup, stew and chili recipes.
2. When adapting your own recipes, be sure to add enough liquid to keep foods moist. Foods cook best when submerged below liquid.
3. Roasts and hams up to 5 pounds can be cooked in the Slow Cooker. Do not cook whole poultry. Remember that foods cut into smaller pieces will cook faster than whole roasts.
4. Less tender cuts of meat are best suited for slow cooker preparation; they need longer cooking times and supply more moisture.
5. Skim off fat prior to serving sauces. Sauces can be thickened prior to serving if desired. Just transfer sauce to a saucepan and heat on range surface unit. Mix 1-2 tablespoons all-purpose flour with a little water and then add to sauce. Stir constantly until sauce thickens.

## Split Pea Soup

<i>1½ pounds dried split peas</i>	<i>1 teaspoon chervil or rosemary</i>
<i>2 cups chopped ham</i>	<i>1 teaspoon summer savory</i>
<i>2 medium onions, chopped</i>	<i>12 cups chicken broth</i>
<i>2 stalks celery, chopped</i>	
<i>¼ cup chopped parsley</i>	<i>2 cups milk</i>

1. Combine split peas, ham, onion, celery, parsley, seasonings, and chicken broth in Stoneware Bowl. Stir to thoroughly mix. Position Stoneware Bowl in Slow Cooker Base.
  2. Cover and turn to Hi or Auto Setting.
  3. Cook for 5 hours on Hi, or 8 to 9 hours on Auto.
  4. Prior to serving, stir in milk and blend thoroughly to heat.
- Makes: 10 (1½-cup) servings.

## Tasty Bean Soup

<i>1½ pounds boneless pork chops, trimmed of fat, cut into ½-inch cubes</i>	<i>1 teaspoon salt</i>
	<i>12 whole cloves</i>
	<i>2 bay leaves</i>
<i>1½ pounds dried 16 bean soup mix*</i>	<i>7 cans (14½-ounce each) beef broth</i>
<i>2 carrots, sliced</i>	
<i>2 stalks celery, sliced</i>	
<i>1 medium onion, chopped</i>	<i>2 cups water</i>

1. Combine pork chop cubes, dried beans, carrots, celery, onion, salt, cloves, bay leaves, and beef broth in Stoneware Bowl. Stir to thoroughly mix. Position Stoneware Bowl in Slow Cooker Base.
2. Cover and turn to Hi or Auto setting.
3. Cook for 5 hours on Hi, or 7 to 8 hours on Auto. About one-half hour before serving, stir in 2 cups water. Stir to mix and heat.

Makes: About 12 (1½ cups) servings.

\*No need to soak or precook beans.

## Mexican Corn Soup

### Soup:

<i>1 pound dried small red beans*</i>	<i>2 teaspoons ground cumin</i>
<i>2 large onions, coarsely chopped</i>	<i>1 teaspoon red pepper flakes</i>
<i>3 heaping tablespoons minced garlic</i>	<i>¼ teaspoon cayenne pepper (optional)</i>
<i>3 medium carrots, thinly sliced</i>	
<i>3 stalks celery, sliced</i>	
<i>3 red or green peppers, diced</i>	<b>To Serve:</b>
<i>6 cans (14½-ounce each) vegetable stock or broth</i>	<i>Hot cooked white rice</i>
<i>5 cups frozen corn, thawed</i>	<i>Nonfat yogurt</i>
	<i>3 tablespoons minced cilantro leaves</i>

1. Combine all soup ingredients in Stoneware Bowl. Stir to thoroughly mix. Position Stoneware Bowl in Slow Cooker Base.
2. Cover and turn to Hi or Auto setting.
3. Cook for 5 hours on Hi, or 7 to 8 hours on Auto. Prior to serving, stir in additional vegetable broth, if desired.
4. Serve over cooked rice, with dollops of yogurt and cilantro leaves on top.

Makes: About 11 (1½ cup) servings.

\*No need to soak or precook beans.

### Spicy Pot Roast in Sauce

- |   |   |               |                         |
|---|---|---------------|-------------------------|
| 1 | large onion, quartered and sliced                   | $\frac{3}{4}$ | cup chili sauce         |
| 1 | pot roast, rump or bottom round<br>(about 5 pounds) | $\frac{3}{4}$ | cup Balsamic vinegar    |
|   |   | 3             | teaspoons minced garlic |

1. Spread onions over bottom of Stoneware Bowl. Position pot roast on top of onions.
2. Combine chili sauce, vinegar and garlic and mix. Pour over pot roast.
3. Position Stoneware Bowl in Slow Cooker Base. Cover and turn to Hi or Auto setting.
4. Cook for 5 hours on Hi, or 7 to 8 hours on Auto.
5. Remove pot roast carefully. Skim fat off sauce and serve as gravy.

Makes: About 12 (4-ounce) servings.

**Note:** See Recipe Tips, #5, for making sauce thicker.

### Easy Tomato Beef Stew

- |   |  |   |  |
|---|--|---|--|
| 3 | pounds beef stew meat, cut into<br>2-inch pieces | 2 | jars (4½-ounce each) whole mushrooms,<br>drained |
| 1 | can (28-ounce) diced tomatoes,<br>undrained      | 1 | envelope (1-ounce) dried onion<br>soup mix       |
| 1 | can (11-ounce) tomato soup                       |   |  |

1. Combine all ingredients in Stoneware Bowl. Stir to thoroughly mix.
2. Position Stoneware Bowl in Slow Cooker Base. Cover and turn to Hi or Auto setting.
3. Cook for 5 hours on Hi, or for 7 to 8 hours on Auto.
4. Serve over rice or noodles, if desired.

Makes: About 10 (1-cup) servings.

### Chunky Spaghetti Sauce

- |    |  |   |                                  |
|----|--|---|----------------------------------|
| 1½ | pounds lean ground beef,<br>cooked and drained | 1 | can (14½-ounce) diced tomatoes   |
| 3  | onions, coarsely chopped                       | 2 | cans (14½-ounce each) beef broth |
| 2  | green peppers, coarsely chopped                | 2 | tablespoons sugar                |
| 4  | cloves garlic, minced                          | 2 | teaspoons basil                  |
| 2  | cans (28-ounce each) diced<br>tomatoes         | 2 | teaspoons oregano                |
|    |  | 2 | teaspoons salt                   |
|    |  | 2 | cans (6-ounce each) tomato paste |

1. Combine all ingredients in Stoneware Bowl. Stir to mix thoroughly.
2. Position Stoneware Bowl in Slow Cooker. Cover and turn to Hi or Auto setting.
3. Cook for 4 hours on Hi, or for 7 to 8 hours on Auto.
4. Stir in tomato paste about 30 minutes before serving to thicken sauce.

Makes: About 10 (1½-cup) servings.

### Polish Sausage Stew

- |   |  |   |                                     |
|---|--|---|-------------------------------------|
| 2 | pounds kielbasa, cut diagonally<br>in 2-inch lengths                       | 1 | large onion, coarsely chopped       |
| 2 | pounds refrigerator-type sauerkraut,<br>drained and rinsed under hot water | 2 | cans (14½-ounce each) chicken broth |
| 4 | medium potatoes, unpeeled and each<br>cut into 6-8 pieces                  | 2 | cups apple juice or cider           |
| 2 | red apples, unpeeled, cored and cut<br>into 12 pieces                      | 2 | bay leaves                          |
|   |  | 1 | teaspoon caraway seeds              |
|   |  | 1 | teaspoon black pepper               |
|   |  | 1 | teaspoon thyme                      |



1. Combine all ingredients in Stoneware Bowl. Stir to thoroughly mix.
  2. Place Stoneware Bowl in Slow Cooker Base. Cover and turn to Hi or Auto setting.
  3. Cook for 4 hours on Hi, or 7 to 8 hours on Auto.
- Makes: About 10 (1½-cup) servings.

### Slow Cooker Chili

- |  |   |
|--|---|
| 1½ pounds lean ground beef, cooked and drained | 2 cans (14½-ounce each) beef broth      |
| 2 large onions, coarsely chopped               | 2 cans (4½-ounce each) chopped chilies  |
| 2 cloves garlic, minced                        | 3 tablespoons chili powder              |
| ½ pound dried kidney beans*                    | 3 teaspoons cumin                       |
| 3 cans (14½-ounce each) diced tomatoes         | 1 can (6-ounce) tomato paste (optional) |

1. Combine all ingredients, except tomato paste, in Stoneware Bowl. Stir to thoroughly mix.
2. Position Stoneware Bowl in Slow Cooker Base. Cover and turn to Hi or Auto setting.
3. Cook for 5 to 6 hours on Hi, or 7 to 8 hours on Auto.
4. For a thicker chili, stir in tomato paste one-half to 1 hour prior to serving.
5. Serve over hot, fluffy rice, if desired.

Makes: About 12 (1-cup) servings.

\*No need to soak or precook beans.

### Favorite Vegetarian Chili

- |  |  |
|--|--|
| ½ pound dried kidney beans*                      | 2 cans (4½-ounce each) chopped chilies |
| 2 medium onions, coarsely chopped                | 4 cups frozen corn, thawed             |
| 2 cloves garlic, minced                          | 3 tablespoons chili powder             |
| 3 cans (14½-ounce each) vegetable broth          | 3 teaspoons ground cumin               |
| 2 cans (28-ounce each) diced tomatoes, undrained |  |

1. Combine all ingredients in Stoneware Bowl. Stir to thoroughly mix.
2. Position Stoneware Bowl in Slow Cooker Base. Cover and turn to Hi or Auto setting.
3. Cook for 5 hours on Hi, or 7 hours on Auto.

Makes: 10 (1½-cup) servings.

\*No need to soak or precook beans.

### New England Boiled Dinner

- |   |   |
|---|---|
| 4-4½ pounds fully-cooked ham, boneless        | 2 bay leaves  |
| 4 medium red potatoes, quartered              | 15-20 whole peppercorns                             |
| 6 medium carrots, cut in 2-inch lengths       | 1 teaspoon mustard seeds                            |
| 2 onions, quartered                           | 1 medium cabbage, cut into wedges (about 1½-pounds) |
| 3 cans (14½-ounce each) chicken or beef broth |   |

1. Combine all ingredients except cabbage in Stoneware Bowl. Stir slightly.
  2. Position Stoneware Bowl in Slow Cooker Base. Cover and turn to Hi or Auto setting.
  3. Cook on Hi for 5 hours, or Auto for 7 hours.
  4. One-half hour before cooking is complete, add cabbage wedges to Stoneware Bowl.
- Makes: About 8-10 servings (about 5 to 6 ounces ham and 1-cup vegetables/serving).

## Jerk Chicken

8	<i>green onions, cut in 1-inch lengths</i>	1	<i>teaspoon ground pepper</i>
6	<i>jalapeno peppers, seeded and each cut into 4 pieces</i>	3	<i>tablespoons Balsamic vinegar</i>
2	<i>large onions, quartered</i>	3	<i>tablespoons soy sauce</i>
1½	<i>tablespoons allspice</i>	1	<i>chicken (about 4 pounds), cut up, skin removed</i>
1½	<i>tablespoons dry mustard</i>		
1	<i>tablespoon cinnamon</i>	1	<i>can (14½-ounce) chicken broth</i>
1	<i>tablespoon nutmeg</i>		

1. Using a food processor or blender, combine green onions, jalapeno peppers, onions, allspice, dry mustard, cinnamon, nutmeg, pepper, Balsamic vinegar and soy sauce. Process to chop and blend well. Coat chicken pieces with mixture (it will be thick).
  2. Cover, and marinate overnight in refrigerator.
  3. Transfer chicken to Stoneware Bowl, including all marinade. Add chicken broth. Position Stoneware Bowl in Slow Cooker Base.
  4. Cover and turn to Hi or Auto setting.
  5. Cook for 3 hours on Hi or 4 hours on Auto.
  6. Serve with rice, if desired, and pass the cooking sauce.
- Makes: About 5-6 servings (1-2 pieces/serving).

## Hot Fudge Sauce

¾	<i>cup (1½ sticks) butter, cut into 9 pieces</i>	1	<i>package (12-ounces) semi-sweet chocolate morsels</i>
4	<i>cans (14-ounce each) sweetened condensed milk</i>	3	<i>packages (11-ounce each) butterscotch morsels</i>
1	<i>package (24-ounces) semi-sweet chocolate morsels</i>	3	<i>teaspoons vanilla</i>

1. Combine butter, sweetened condensed milk, and chocolate and butterscotch morsels into Stoneware Bowl.
  2. Position Stoneware Bowl in Slow Cooker Base. Cover and turn to Hi setting.
  3. Cook for no more than 1½ hours.
  4. Add vanilla and stir well to mix melted ingredients. Serve over ice cream.
- Makes: About 12 cups sauce (or 48 (2-ounce) servings).

## Mulled Orange Cider

12	<i>cups apple cider</i>	½	<i>cup packed brown sugar</i>
6	<i>cups orange juice</i>	2	<i>navel oranges, cut in half and then sliced</i>
4	<i>sticks cinnamon</i>		
1	<i>teaspoon allspice</i>		

1. Combine all ingredients in Stoneware Bowl. Stir to mix thoroughly.
  2. Position Stoneware Bowl in Slow Cooker Base. Cover and turn to Hi.
  3. Cook for 3 hours, or until desired temperature is reached.
- Makes: About 32 (5-ounce) servings.

## SERVICE OR REPAIR

For service, repair, or any questions regarding your appliance, call the "800" number on the cover of this book. Do NOT return the product to the place of purchase. Do NOT mail the product back to the manufacturer nor bring it to a service center. You may also want to consult the website: [www.householdproductsinc.com](http://www.householdproductsinc.com).


### FULL ONE-YEAR WARRANTY

Applica warrants this product against any defects that are due to faulty material or workmanship for a one-year period after the original date of consumer purchase. This warranty does not include damage to the product resulting from accident, misuse, or repairs performed by unauthorized personnel. If the product should become defective within the warranty period, or you have questions regarding warranty or service, call Consumer Assistance and Information toll free at: 1-800-231-9786.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state or province to province.

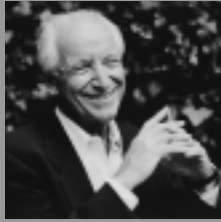


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6-quart  
slow cooker

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## Michael Graves

The highly acclaimed work of designer Michael Graves has restored a sense of humanity to modern architecture. Graves, one of the most noted architects of our time, has designed buildings for such clients as Disney™ including the company's corporate headquarters and the Walt Disney™ World Swan and Dolphin Hotels. Gifted in design at every scale, Michael Graves has created products for the home that carry labels such as Alessi, FAO Schwarz, and Steuben. His work has been recognized with scores of awards, including the 1999 National Medal of Arts presented by the National Endowment for the Arts.

The Michael Graves Collection provides an inspired balance of form and function. Sensible and sublime, practical and whimsical, the objects envisioned by this world-renowned architect infuse our daily lives with joy.

*Graves*

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If your slow-cooker isn't already your favorite thing ever, something's about to get booted. The affordable crock pots can do everything — if you really wanted, you could make breakfast, lunch, dinner, and dessert in these things. Save this page to make weeknight dinners way simpler. Find top-rated slow cooker recipes for chicken, pork, sandwich fillings, pot roasts, chili, stews, and more. [Slow Cooker Main Dishes](#). [Slow Cooker Beef Main Dishes](#). [Slow Cooker Chicken Main Dishes](#). [Slow Cooker Pork Main Dishes](#). [Vegetarian Slow Cooker Recipes](#). [Italian Slow Cooker Recipes](#). [Mexican Slow Cooker Recipes](#). [Slow Cooker BBQ Recipes](#). [Slow Cooker Side Dishes](#). [Slow Cooker Soup and Stew](#). [Slow Cooker Appetizers](#). [Slow Cooker Desserts](#). [Slow Cooker Sauces and Condiments](#). Slow cookers are great for meal prepping with healthy slow cooker recipes and hands-off cooking, especially around the holidays. They require a little planning ahead, but there's something beautiful about setting it, forgetting it and coming home to a warm, home-cooked meal. When you want to cook low and slow, choose a top-tested slow cooker from the Good Housekeeping Institute Kitchen Appliances and Technology Lab. During our [Slow Cooker Garlic Parmesan Potatoes](#) are perfectly seasoned potato wedges that turn out creamy on the inside! We love making these potatoes long with horseradish pot roast and freshly steamed vegetables. There are a few things I don't cook in the slow cooker (raw pasta and raw rice) but when I think of that limitation I always think how [Continue To Recipe](#). [Slow Cooker Chicken Enchilada Casserole](#). [Slow Cooker Enchilada Casserole](#) is the easiest one-pot recipe you will find for enchiladas. A slow cooker, also known as a crock-pot (after a trademark owned by Sunbeam Products but sometimes used generically in the English-speaking world), is a countertop electrical cooking appliance used to simmer at a lower temperature than other cooking methods, such as baking, boiling, and frying. This facilitates unattended cooking for many hours of dishes that would otherwise be boiled: pot roast, soups, stews and other dishes (including beverages, desserts and dips).