

CROCK POTS! Morning til night!

Breakfast Casserole

INGREDIENTS

6 beaten eggs
10 slices of bread
1 1/2 C. milk
2 cups of grated sharp cheddar cheese
1/2 lb sausage (bacon, or ham)
salt and pepper
yellow mustard (optional, We love Granny's!))
Brown and crumble the sausage. Drain remaining fat.

DIRECTIONS

Spread mustard on one side of the bread and cut bread in quarters. Beat eggs and milk together with salt and pepper to taste.
Spray inside of crockpot with nonstick cooking spray. Layer bread, cheese and sausage in crockpot. Pour milk and egg mixture over everything. Cook on low 8 - 12 hours.

Artichoke and Cheese Dip

INGREDIENTS

16 ounces shredded Mozzarella cheese
1 cup grated Parmesan cheese
1 cup mayonnaise
1 cup (about 8 oz.) artichoke hearts, drained
and chopped
grated onion, about 1 to 2 teaspoons, optional
chopped green onion, optional

DIRECTIONS

Mix ingredients together. Bake in casserole at 350 degrees for 20-30 minutes or in lightly buttered 3 1/2 quart slow cooker on HIGH for about 1 hour. Serve with cubes of crusty bread or assorted crackers. Sprinkle with chopped green onion, if desired.

Cajun Shrimp Creole

INGREDIENTS

1 Tbs butter
2 cups onion, chopped
2 Tbs buttermilk biscuit mix
1 1/2 cups water
1 6-oz can tomato paste
1 tsp salt
1/4 tsp sugar
1 bay leaf
1/8 cup jalepeno pepper
1/2 cup celery, chopped
1/2 cup green pepper, chopped
2 lbs frozen shrimp, thawed, shelled and cleaned

DIRECTIONS

In a skillet, melt the butter, add the onion and cook slightly. Add the biscuit mix and stir until well blended. Combine remaining ingredients except shrimp and add to stoneware along with onion mixture. Cook on Low for 7 to 9 hours. Add the shrimp during the last hour of cooking.

For More Crockpot and other recipes visit

NeffFamilyFarm.com

Island Salmon Steaks

INGREDIENTS

Non-stick cooking spray	1 large lime, thinly sliced
4 6-ounce salmon steaks or fillets, rinsed and blotted dry	1 large lemon, thinly sliced
½ cup water	1 tablespoon extra virgin olive oil
½ cup orange juice	Sea salt and pepper, to taste
1 jalapeño pepper, seeded and minced	Springs of fresh cilantro and lemon wedges, to garnish
1 2-inch piece fresh ginger root, grated	

DIRECTIONS

Coat crock with non-stick cooking spray. Arrange the salmon tightly in the bottom; tucking end of fillets under themselves to even out thickness of the fish.

In a small saucepan, combine water, orange juice, jalapeno pepper, and ginger; heat to boil over medium-high heat. Pour evenly around fish.

Arrange sliced lime and lemon evenly over fish. Drizzle with olive oil. Salt and pepper to taste. Cover; cook on High until the salmon is opaque and firm to the touch (about 1½ to 2 hours). Turn off heat, and carefully lift fish out of stoneware and place on serving platter. Garnish with cilantro sprigs and lemon wedges. Serve immediately.

Italian Wedding Soup

Ingredients:

1 pound small meatballs	1 package (8 oz. size) chopped spinach
6 cups chicken broth	2 cloves garlic, finely chopped
1 cup cooked chicken, chopped	Salt and pepper to taste
1 cup carrots, diced or cut into matchsticks	1/4 cup romano cheese
1 cup celery, diced	1/4 cup bow tie pasta (or other small pasta)
½ onion diced	

DIRECTIONS Saute' carrots, onion and celery. Combine all ingredients in slow cooker. Stir well. Cook on low for 6-8 hours.

Chocolate Lava Cake for Crock-Pot

Ingredients:

- * 1 package devils food cake mix
- * 1 package Chocolate Flavor Instant Pudding Mix
- * 1 bag (12 oz.) semi-sweet chocolate chips

Preparation:

Prepare cake mix into batter using eggs, oil, and water. Pour into crock-pot.

Prepare Jell-O Instant Chocolate Pudding Mix using milk. Pour this over cake mix in crock-pot. Sprinkle chocolate chips all over the top of the batter.

Cook in crock-pot on high setting for 2 1/2 to 3 hours until cake is moist but not jiggle, and little volcanoes of spitting chocolate appear on top. Serve with ice cream or whipped topping, or on its own for a really special dessert.