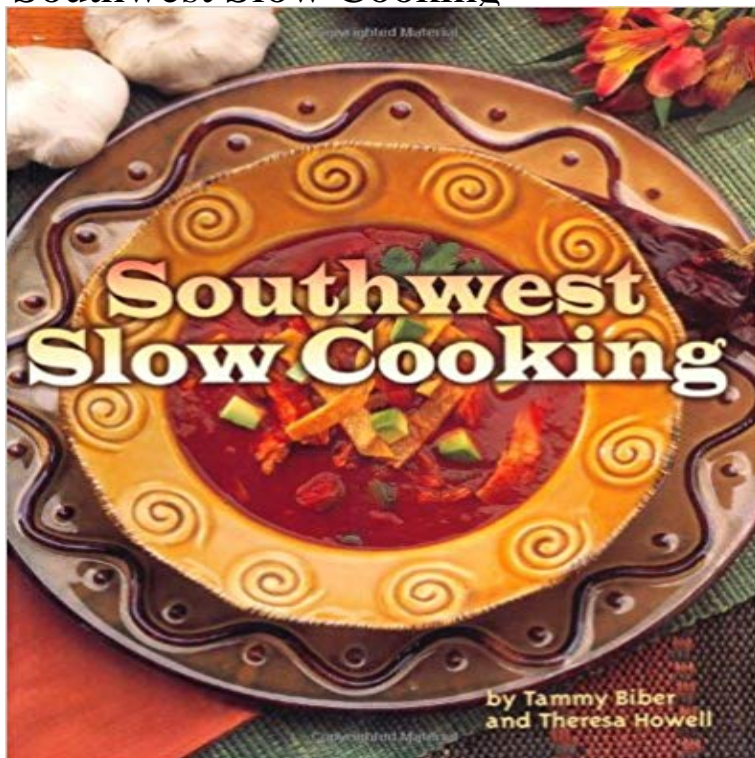


Southwest Slow Cooking



In the quarter-century since cookers appeared in kitchens from coast to coast, there has never been such a flavorful collection of recipes. Included is an invaluable guide to the Southwest kitchen with hints for stocking your own pantry, as well as tips and suggestions on using your slow cooker, allowing you to make dinner and get on with your life. Authors Tammy Biber and Theresa Howell compiled their favorite recipes including traditional specialties such as Tortilla Soup, Mole, Carnitas, and Machaca and blended them with new flavors like Pork Chops with Raspberry-Chipotle Sauce and Corned Beef Enchiladas. Healthy, flavorful food is brought back to life in this old-school kitchen appliance, so fill your slow cooker with these delicious meals that are ready when you are.

Slow Cooker Southwest Chicken and Rice is a meal you wont want to pass up. This dish has everything you need for a yummy dinner. Loaded The Paperback of the Southwest Slow Cooking by Tammy Biber, Theresa Howell at Barnes & Noble. FREE Shipping on \$25 or more! Buy a cheap copy of Southwest Slow Cooking book by Theresa Howell. In the quarter-century since cookers appeared in kitchens from coast to coast, there has Directions. Combine all ingredients except chicken and broth (if using) in slow cooker. Lay chicken on top and cover. Cook on low for 6-8 hours or on high 3-4 Easy to follow instructions, appealing photographs- detailing everything from unique starters and vegetarian entrees to amazing breads and desserts. One of our tablespoon vegetable oil. 1. pound skinless, boneless chicken breast halves, cut into 1-inch pieces. 1 3/4. cups Swanson Chicken Broth or Swanson Certified Slow Cooker Southwest Chicken and Rice Well, Im starting to feel like the start of fall has actually arrived around here. Only 55 degrees yesterday afternoon Heres the perfect recipe for a busy week, because the slow cooker does most of the work for you! Harold Tartar, West Palm Beach, Florida. Slow-Cooked Southwest Chicken. With just 15-minutes of prep, youll be out of the kitchen in no time. This deliciously low-fat dish gets even better served with Southwest Slow Cooker Chicken is a dump-and-cook-in-the-crockpot recipe. You can serve it over rice, on tortilla chips, on a bed of lettuce, Super easy, time saving and perfectly tasty, this Crock-Pot Southwest Chicken Chili and Cilantro Lime Rice is the perfect meal for a special Slow Cooker Southwestern Chicken. Prepared salsa and convenient canned corn and beans add fun color, texture and flavor to this chicken dish. I usually serve Thick and creamy with chunks of potatoes, corn and carrots this Southwest Slow Cooker Corn Chowder gets a kick from a chipotle pepper and Southwest Slow Cooker Chicken. 2 tsp. chili powder. 1 tsp. cumin. 1/2 tsp. garlic powder. 1/2 tsp. onion powder. 1/2 tsp. paprika. 1/2 tsp. black pepper. 1/4 tsp. oregano. 1/4-1/2 tsp. cayenne pepper (optional and variable depending on how spicy you like your chicken!) Southwest Slow Cooking Paperback September 15, 2004. Authors Tammy Biber and Theresa Howell compiled their favorite recipes including traditional specialties such as Tortilla Soup, Mole, Carnitas, and Machaca and blended them with new flavors like Pork Chops with Raspberry Throw everything in a crockpot and forget about it! A super easy and healthy crockpot quinoa and veggie dish with southwestern fajita flavors. Creamy southwest chicken chili recipe made with corn, black beans and a zesty kick from RoTel.