

Slow Cooker Hungarian Goulash

Source: Cook's Country (author credit: Diane Unger) • Yield: Serves 6 • Cook: 6–7 hours HIGH or 7–8 hours LOW

- Do not substitute hot or smoked paprika for sweet paprika. Use fresh paprika.
- Serve over egg noodles or spaetzle.

Ingredients

- 1 (4-pound) boneless beef chuck-eye roast, trimmed and cut into 1½-inch pieces
- Salt and pepper
- 1 (12-ounce) jar roasted red peppers, rinsed
- ½ cup sweet paprika
- 2 tablespoons tomato paste
- 1 tablespoon distilled white vinegar
- 2 tablespoons vegetable oil
- 4 pounds onions, chopped (about 6 cups)
- 4 carrots, peeled and cut into 1-inch chunks
- 3 tablespoons all-purpose flour
- 1 bay leaf
- 5 tablespoons water
- ½ cup sour cream
- 2 tablespoons minced fresh parsley

Instructions

- 1 Pat beef dry and season with 1 teaspoon salt and pepper. Transfer to slow cooker.
- 2 Process red peppers, paprika, tomato paste, and vinegar in a food processor until smooth, about 2 minutes; set aside.
- 3 Heat oil in a Dutch oven over medium heat. Add onions, carrots, and 1 teaspoon salt; cook, covered, until onions soften, 8 to 10 minutes.
- 4 Stir in flour, bay leaf, and red pepper mixture; cook until mixture begins to brown and stick to bottom of pot, about 2 minutes.
- 5 Stir in water, scraping up any browned bits.
- 6 Stir onion mixture into slow cooker until beef is evenly coated. Cover and cook until meat is tender: 6 to 7 hours on HIGH, or 7 to 8 hours on LOW.
- 7 Turn off slow cooker; let stew settle for 5 minutes, then skim fat and discard bay leaf.
- 8 Combine sour cream and ½ cup hot stew liquid in a bowl (to temper sour cream), then stir mixture into stew. Season with salt and pepper to taste. Serve, sprinkled with parsley.

Turkeyette Casserole

Source: Handwritten (Mom) • Bake: 350°F for 45 minutes (covered)

- Add remaining cheese just before serving; return to oven uncovered until melted.

Ingredients

- 2 cups medium noodles
- 2 cups cooked turkey or chicken
- $\frac{1}{4}$ cup minced pimento (note: " $\frac{1}{2}$ jar" written)
- 1 cup cream of mushroom soup
- $\frac{1}{2}$ can water
- $\frac{3}{4}$ teaspoon celery salt
- ■ teaspoon pepper
- $\frac{1}{2}$ small onion, grated
- $1\frac{1}{2}$ cups sharp cheddar cheese, divided (save $\frac{1}{2}$ cup for topping)

Instructions

- 1 Heat oven to 350°F.
- 2 Mix everything except $\frac{1}{2}$ cup of the cheese.
- 3 Put in a $1\frac{1}{2}$ -quart casserole and cover.
- 4 Bake 45 minutes (covered).
- 5 Just before serving, add remaining $\frac{1}{2}$ cup cheese; return to oven uncovered until cheese melts.

Turkey Chow Mein

Source: Handwritten card

- Serve over rice and/or chow mein noodles.

Ingredients

- 4 tablespoons margarine, melted
- 2 cups chopped celery
- 1 green pepper, cut up (optional)
- ½ cup cut-up onion (optional)
- Turkey, diced or sliced [amount not specified on card]
- 1 can chicken rice soup
- 1 can water
- 1 teaspoon salt
- ■ teaspoon pepper
- Cornstarch slurry: 3 tablespoons cornstarch + a little water
- Rice and/or chow mein noodles, for serving

Instructions

- 1 Brown the vegetables in melted margarine.
- 2 Add turkey, chicken rice soup, and 1 can water; simmer until hot.
- 3 Stir in cornstarch slurry; cook until thickened, stirring.
- 4 Serve over rice and/or chow mein noodles.

Lasagna

Source: Handwritten (Mom) • Yield: "6-9ish" • Bake: 375°F for 30 minutes

- Grease casserole. Layer in this order: noodles, cottage cheese mixture, mozzarella cheese, meat mixture; repeat layers.

Ingredients

- ½ to ¾ pound ground beef
- 1 small can tomato sauce
- 1 teaspoon salt (written on card)
- 4 lasagna noodles
- — Cottage cheese mixture —
- 1 (12-ounce) carton cottage cheese
- 1 egg, beaten
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 tablespoon parsley flakes
- ¼ cup grated Parmesan cheese
- 1 (6-ounce) package thin-sliced mozzarella cheese

Instructions

- 1 Heat oven to 375°F. Grease a casserole dish.
- 2 Brown ground beef; drain. Add tomato sauce (and salt, as written).
- 3 Cook noodles in salted water; drain and rinse in cold water.
- 4 Mix cottage cheese mixture ingredients.
- 5 Layer: noodles → cottage cheese mixture → mozzarella cheese → meat mixture. Repeat layers.
- 6 Bake 30 minutes at 375°F.

Turkey and Dumplings

Source: Handwritten card • Yield: Serves 3–4 • Dumplings: 12–15 minutes (covered)

Ingredients

- 2 cups cooked turkey, cubed
- 2¾ cups carrots, cut up
- 3 chicken bouillon cubes
- Water, to cover
- Onion, about 1 tablespoon
- Milk + flour to thicken (note says ~½ cup milk; flour amount not specified)
- — Dumplings —
- ½ cup milk
- 2 tablespoons oil
- 1 cup flour
- 2 teaspoons baking powder
- ½ teaspoon salt

Instructions

- 1 Combine turkey, carrots, bouillon, water to cover, and onion. Boil until carrots are tender.
- 2 Thicken broth with flour and milk as written (exact amounts not specified on card).
- 3 Mix dumplings (dry ingredients + oil + milk).
- 4 Drop dumplings onto simmering turkey mixture. Turn heat down, cover, and cook 12–15 minutes.

Easy Smoked Sausage Skillet

Source: Hillshire Farm printed card • Time: Ready in 20 minutes

Ingredients

- 1 (14-ounce) package Hillshire Farm® Smoked Sausage, sliced diagonally into ¼-inch slices
- ¼ cup olive oil
- 2 cloves garlic, crushed
- 1 large red bell pepper, sliced thin
- 1 small yellow onion, sliced thin
- 1 (10-ounce) package frozen broccoli, thawed
- ½ cup chicken broth or water
- ½ cup tomato sauce
- 2 cups instant rice
- ½ cup shredded mozzarella cheese

Instructions

- 1 Heat olive oil and crushed garlic; stir in smoked sausage slices and cook until sausage is browned.
- 2 Add pepper, onion, broccoli, chicken broth/water, and tomato sauce; simmer about 10 minutes until vegetables are tender and liquid is absorbed.
- 3 In the meantime, cook rice according to package instructions. Stir rice into skillet; sprinkle with cheese and serve.

Chicken-Macaroni Casserole

Source: Printed clipping • Yield: Serves 4–6 • Bake: 350°F for 1 hour (covered)

- Handwritten note: “or 2 cans tuna”.

Ingredients

- 1½ cups cut-up cooked chicken (or turkey)
- 1½ cups uncooked elbow macaroni
- 1 cup shredded Cheddar cheese (about 4 ounces)
- 1 can (4 ounces) mushroom stems and pieces, drained
- ¼ cup chopped pimiento
- 1 can (10½ ounces) condensed cream of chicken soup
- 1 cup milk
- ½ teaspoon salt
- ½ teaspoon curry powder, if desired

Instructions

- 1 Heat oven to 350°F.
- 2 Stir together all ingredients. Pour into an ungreased 1½-quart casserole.
- 3 Cover; bake 1 hour.

Turkey Hash

Source: Printed recipe with handwritten notes

- Note on card: "I use green pepper strips" and "about 10 min."
- Parsley note: dried is fine (sprinkling).

Ingredients

- 4 to 5 potatoes, peeled and cut into small cubes
- 1 large green pepper, cored and cut into small cubes (or strips)
- 1 onion, finely chopped (or a sprinkling of onion powder)
- 1 to 2 cups chopped leftover cooked turkey breast
- 1 teaspoon dried thyme
- 1 to 2 tablespoons Worcestershire sauce
- 3 tablespoons chopped parsley (or a sprinkling of dried)
- ½ cup milk (note indicates skim is fine)
- Salt and pepper to taste

Instructions

- 1 Spray a large nonstick skillet with pan spray.
- 2 Sauté potatoes, pepper, and onion over medium-high heat for about 10 minutes, until potatoes start to soften.
- 3 Stir in turkey, thyme, Worcestershire sauce, parsley, salt, and pepper.
- 4 Pour milk over. Reduce heat and cook until milk has been absorbed and a crust has formed on bottom.
- 5 Turn hash and cook until the second side is brown.

Beef Stroganoff (Slow Cooker)

Source: Printed magazine page (partial legibility) • Makes 6 servings

- Some details were too small to confirm from the original photo; amounts below reflect what could be read.

Ingredients

- Package (14 ounces) white mushrooms, cleaned and quartered
- 1½ pounds beef chuck steak, trimmed and cut into 1-inch cubes
- ½ teaspoon salt
- 2 onions, finely chopped
- 2 tablespoons tomato paste
- ½ cup reduced-sodium beef broth [unclear]
- ½ cup water (plus an additional ½ cup water in slurry step) [unclear]
- 1 tablespoon cornstarch [unclear]
- 1 cup reduced-fat sour cream
- 1 pound medium egg noodles
- ½ cup chopped parsley (optional)

Instructions

- 1 Combine beef, mushrooms, onions, tomato paste, broth, and water in slow cooker. Cook on HIGH about 4½ hours or LOW about 6 hours, until beef is tender.
- 2 Stir together sour cream, remaining water, and cornstarch; add and cook on HIGH about 30 minutes, until thickened.
- 3 Serve over egg noodles; sprinkle with parsley if desired.

Indian-Spiced Chicken Thighs (Slow Cooker)

Makes 4 servings • Prep 15 minutes • Slow cook 3 hours + 15 min HIGH or 5 hours + 15 min LOW

Ingredients

- 3 pounds boneless, skinless chicken thighs
- 2 onions, thinly sliced
- 3 garlic cloves, minced
- ¼ cup golden raisins
- 1¾ teaspoons garam masala, divided
- ½ teaspoon salt, divided
- ¼ teaspoon black pepper
- 1 cup low-sodium chicken broth
- ½ cup plain yogurt
- 2 tablespoons cornstarch
- ½ cup toasted slivered almonds
- 2 cups cooked basmati rice (optional)

Instructions

- 1 Combine chicken, onions, garlic, raisins, 1 teaspoon garam masala, ¼ teaspoon salt, pepper, and broth in slow cooker. Cover and cook for 3 hours on HIGH or 5 hours on LOW.
- 2 In a small bowl, stir together remaining ¾ teaspoon garam masala, remaining ¼ teaspoon salt, yogurt, and cornstarch. Remove chicken to a platter; keep warm.
- 3 Whisk yogurt mixture into slow cooker bowl and cover; cook an additional 15 minutes or until sauce has thickened. Stir in almonds and serve sauce with chicken over rice, if desired.

Black Beans & Pork (Slow Cooker)

Makes 6 servings • Prep 15 minutes • Slow cook 4 hours HIGH or 6 hours LOW

Ingredients

- 1½ pounds boneless pork loin, trimmed and cut into ½-inch cubes
- 1 teaspoon chili powder
- 1 teaspoon ground coriander
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 1 onion, chopped
- 2 cans (15 ounces each) black beans, drained and rinsed
- 1 can (14.5 ounces) diced tomatoes with green chilies (such as Del Monte)
- 1¼ cups water
- ¼ cup chopped cilantro
- 3 cups cooked white rice (optional)

Instructions

- 1 In a slow cooker bowl, toss together pork, chili powder, coriander, salt, and pepper. Stir in onion, beans, tomatoes, and 1¼ cups water. Cover and cook on HIGH for 4 hours or on LOW for 6 hours.
- 2 Stir in cilantro. Using a potato masher, mash beans slightly until mixture is thickened. Serve bean mixture over rice, if desired.