# **Slow-Cooker Irish Oatmeal**

3 comments

SIDE DISHES

GRAINS

SLOW COOKER

A cookbook recipe exclusively for All-Access members from The Complete Slow Cooker

SERVES 8

TIME 4 to 5 hours on low or 3 to 4 hours on high



#### WHY THIS RECIPE WORKS

We love the chewy texture and fuller flavor of steel-cut oats (and also their health benefits). Although we set out to create an overnight version of these oats so they'd be ready the next morning, we found that the oats were mushy and blown-out after such a long cooking time. For perfectly cooked oats in the slow cooker, 3 to 5 hours of cooking time were key. Also, toasting the oats before putting them in the slow cooker brought out their nutty flavor. This oatmeal reheats well, so you can quickly serve it up again later in the week. *Read Less* 





TRY THIS RECOMMENDED COOKING COURSE

Slow-Cooker Cassoulet

1 of 4 1/7/2022, 9:56 PM



G	Α	Т	Н	E	R	Y	0	U	R	11	40	GΙ	R	Ε	D		Ε	N	ΙT	S
---	---	---	---	---	---	---	---	---	---	----	----	----	---	---	---	--	---	---	----	---

<b>2</b> tablespoons u	unsalted butter	
<b>2</b> cups steel-cu	ıt oats	
8 cups water		
<b>1</b> teaspoon salt		

# **KEY EQUIPMENT**



Mixing Bowls



Slow Cookers



Best Chef's Knives



### **BEFORE YOU BEGIN**

Serve with your favorite toppings such as brown sugar, butter, maple syrup, cinnamon, dried fruit, and nuts.



# **INSTRUCTIONS**

1. Melt butter in 12-inch skillet over medium heat. Add oats and toast, stirring constantly, until golden and fragrant, about 2 minutes; transfer to slow cooker.

2 of 4 1/7/2022, 9:56 PM



Stir water and salt into slow cooker. Cover and cook until oats are softened and thickened, 4 to 5 hours on low or 3 to 4 hours on high. Stir oatmeal to recombine. Turn off slow cooker and let oatmeal sit for 10 minutes. Serve. (Oatmeal can be refrigerated for up to 4 days. Reheat oatmeal in microwave or in saucepan over medium-low heat; stir often and adjust consistency with hot water as needed.)

#### RECOMMENDED READING



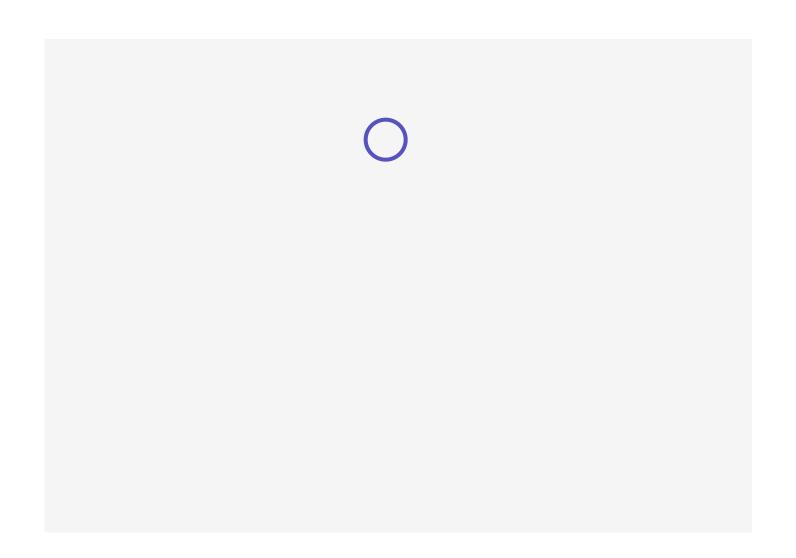
Did you know? Your membership includes **new Skills videos** from our test cooks and TV hosts that demo techniques for building flavor, saving time, or both. Watch now >

Feedback from our home cook community is the backbone of our recipe development process. Have thoughts about this recipe? **Share it**, or leave a rating and comment below.

## **MY RATING**



3 of 4 1/7/2022, 9:56 PM



4 of 4