# Crock Pot Recipes

## Barbacoa (Beef Cheeks)

<https://www.youtube.com/watch?v=HTAGmYGmdUA>

## Chicken Legs

<https://www.youtube.com/watch?v=t4hpqlDKvJk>

Cook for 4 hours

2021/04/5 – Cooked followed recipe.

2020/10/25 – Cut off skin. Spiced with Pepper, Garlic, Cayenne, Thyme, and Salt. Put in Crockpot and poured bbq sauce over chicken.

## Crock Pot Lasagna

<https://www.youtube.com/watch?v=fzay3Va36I4>

Ingredients:

Ground Beef

Ricotta Cheese

Black Olives

Black Pepper

Half and Half

Lasagne

Meat Sauce

Egg

Mozerralla Cheese

Parmesan Cheese

## Carne Guisada – Boneless Chuck Roast

Ingredients:

Garlic, Pepper, Cumin, Beef Broth, Onions, All Purpose Flour, Half Can Rotel Tomatoes

Directions:

Season Meat with Garlic Powder, Pepper, Cumin, Onion Powder. Mix Chopped Onions, and Garlic. Mix Half Can of Rotel. Mix cup of All Purpose Flour and Water. Mix Cup of Beeth Broth and Water. Mix Well. Set CrockPot on High and Cook for 6 hours.

2020/09/28 – Used Round Steak as Meat

**Simply Mama**

<https://www.youtube.com/watch?v=J3f8qgiAEp8>

## Flank Steak

<https://www.youtube.com/watch?v=2ORI6b2BwAQ>

Season:

Olive Oil

Garlic

Cumin

Oregano

Worcestershire Sauce

Chili Powder

Salt

Pepper

Directions: Season and cook in Slow cooker on High for 4 hours.

**2020/10/28 – Cooked for first time.**

## Menudo

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| 2019/12/04 | Menudo  <https://www.youtube.com/watch?v=m5k8b2q1fxc>  **INGREDIENTS**  2 1/2 to 3 lbs Honey Comb Beef Tripe  30 oz can white hominy (rinsed and drained)  6 guajillo chiles  2 Chile Arbol  7 cloves garlic  1 medium onion salt to taste (I used 1 1/2 to 2 tbsp Kosher salt)  1 tbsp dried Mexican oregano  2 tsp ground cumin  5 quarts water  Directions   1. Cut up Menudo into small pieces 2. Clean it good, cutting off fat. 3. Put Tripe into pot, add garlic, salt, bay leaf, onion 4. Boil 1 hour. Don’t start timer until water starts to boil. 5. Pour in Sauce 6. Cook until trip is tender (could be 3 more hours or 8 more hours depending on heat). 7. Add Hominy 8. Cook another 45 minutes.   Sauce Directions.   1. Cut chiles in half cleaning seeds 2. Put chiles into pot, add garlic, onion. 3. Bring pot to boil then turn off and let steam for 30 minutes. 4. Pour into mixer. Add oregano to mixture and mix. 5. Add cup of menudo water and mix well. 6. You can sift or pour straight into menudo.   Put Menudo in a Pot for 1 hour, clean it and then transfer to a Crock Pot to cook overnight. |

## Rotel Dip

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| 01/17/2018 | Rotel Dip   * Sausage, Sour Cream, Cream Cheese, Garlic Powder, Pickled Jalepeno Slices   <https://www.youtube.com/watch?v=aR9xELaq9UE>   * Taco Seasoning, Hamburger Meat   <https://www.youtube.com/watch?v=fG0QQBJH7Bw>  <https://www.youtube.com/watch?v=4-brj4LxOoQ> |