



CROCKPOT RUMBLE Recipes

WILD RICE SOUP

Submitted by: Cathy Buttell

INGREDIENTS:

- 1/2 c. uncooked wild rice
- 1 lb. ground beef
- 14.5 oz. chicken broth
- 1 can cream of mushroom soup
- 1/3 c. shredded carrots
- 1-2 packages of ranch buttermilk mix
- 2 c. milk
- 1 c. shredded cheddar cheese
- chopped green onion (garnish)

COOKING INSTRUCTIONS

1. Cook rice according to directions to make 1 1/2 cups of cooked rice.
2. Brown beef and drain.
3. Stir in rice, chicken broth, soup, carrots, dressing mix, milk*, and cheese*. Heat to simmer over low heat, stirring occasionally (about 15 minutes).
4. Top with green onion if desired.

**Note: If you want to try this in the crockpot, I would recommend waiting to add the milk and cheese until the end. If dairy products are heated too long they can change the texture of the soup. Add the milk and cheese during the last half hour before serving—just long enough for the cheese to melt and for both to blend properly into the soup.*

CHEESEBURGER SOUP

Submitted by: Diane Simonson

Recipe from: www.tasteofhome.com

INGREDIENTS:

- 1/2 lb. ground beef
- 4 Tbsp. butter, divided
- 3/4 c. chopped onion
- 3/4 c. shredded carrots
- 3/4 c. diced celery
- 1 tsp. dried basil
- 1 tsp. dried parsley flakes
- 1 3/4 c. cubed, peeled potatoes
- 3 c. chicken broth
- 1/4 c. all-purpose flour
- 2-4 c. shredded Velveeta cheese
- 1 1/2 c. whole milk
- 3/4 tsp. salt
- 1/4 - 1/2 tsp. pepper
- 1/4 c. sour cream

COOKING INSTRUCTIONS

1. In a large saucepan over medium heat, cook and crumble beef until no longer pink; drain and set aside. In the same saucepan melt 1 Tbsp. of butter over medium heat. Sauté onion, carrots, celery, basil, and parsley until tender (about 10 minutes). Add potatoes, beef, and broth; bring to a boil. Reduce heat; simmer (covered) until potatoes are tender (10-12 minutes).
2. Meanwhile, in a small skillet, melt remaining butter. Add flour; cook and stir until bubbly (3-5 minutes). Add to soup; bring to a boil. Cook and stir 2 minutes. Reduce heat to low. Stir in cheese, milk, salt, and pepper; cook until cheese melts. Remove from heat; blend in sour cream.

MEXICAN BEER CHILI

Submitted by: Rhonda Peterson

Recipe from: www.thecrumblykitchen.com

INGREDIENTS:

- 1 Tbsp. olive oil
- 1/2 large onion, chopped
- 3 Tbsp. garlic, minced
- 1 1/4 lbs. ground beef
- 3/4 lb. ground pork
- 2 cans tomato sauce
- 1 bottle beer (Corona, Sol, Dos Equis)
- 1 can diced tomatoes
- 1 can diced tomatoes & chilis
- 1 can red kidney beans
- 1 can black beans
- 1 can sweet kernel corn
- 5 Tbsp. chili powder
- 2 tsp. cumin
- 1 Tbsp. red pepper flakes
- 2 tsp. cocoa powder
- salt & pepper (to taste)

COOKING INSTRUCTIONS

1. Heat olive oil in a large saucepan over medium heat. Cook onions 4-5 minutes, stirring occasionally. Add garlic and cook together until fragrant (1-2 minutes).
2. Place onions and garlic in crockpot and return pan to heat. Add ground beef and pork to pan and cook thoroughly until no pink remains. Drain all but 2 tablespoons of grease, and place meat and remaining grease in crockpot.
3. Add tomato sauce, beer, diced tomatoes, beans, corn, cocoa powder, and spices to crockpot and stir until everything is well distributed.
4. Cook on low heat for 5-6 hours.



CROCKPOT RUMBLE *Recipes*

CRACK CHICKEN NOODLE SOUP

Submitted by: Nicole Barry

INGREDIENTS:

- 3 c. cooked chicken, chopped
- 8 oz. spaghetti noodles, uncooked
- 1 c. sharp cheddar, shredded
- 8 slices bacon, cooked & crumbled
- 1/2 yellow onion, diced
- 2 carrots, diced
- 2 stalks celery, diced
- 2 Tbsp. olive oil
- 32 oz. low-sodium chicken broth
- 10.75 oz. cream of chicken soup
- 1 c. half-and-half
- 1 oz. package of dry ranch seasoning
- kosher salt (to taste)
- ground pepper (to taste)

COOKING INSTRUCTIONS

1. Heat olive oil in a large stock pot over medium-high heat. Sauté onion, carrots, and celery until softened. Season with salt and pepper.
2. Add dry ranch mix and cook for 1 minute, stirring until veggies are evenly coated. Add broth and cream of chicken soup.
3. Stir together and mix in spaghetti, bacon, and chicken. Bring to a boil. Reduce heat to low and cook for 15 minutes, or until noodles are cooked and veggies are tender. Stir in cheese and half-and-half.
4. Cook for another 3-5 minutes. Serve.

INGREDIENTS:

- 3 Tbsp. olive oil
- 1 lb. boneless/skinless chicken
- 1 1/2 c. chopped yellow onions
- 1/2 tsp. red chili pepper flakes
- 1 Tbsp. minced garlic
- 2 tsp. minced jalapeño
- 1 1/2 c. chicken stock
- 3. Tbsp. chili powder
- 1-28oz. can whole tomatoes
- 1-29 oz. can tomato puree
- 2-15 oz. cans dark red kidney beans
- 1-15 oz. can hominy
- 1/3 c. chopped cilantro
- 2 Tbsp. fresh squeezed lime juice

COOKING INSTRUCTIONS

1. Warm olive oil in a large stockpot over medium heat. Sauté 1-inch pieces of chicken until cooked.
2. Add onions and reduce heat. Cook for 3 minutes, or until onions are tender.
3. Add pepper flakes, garlic, jalapeños, chicken stock, chili powder, whole tomatoes (undrained and broken up), tomato puree, kidney beans, and hominy. Simmer for 15-20 minutes.
4. Add chopped cilantro and lime juice just prior to serving. Adjust seasoning to taste..

INGREDIENTS:

- 5-6 lbs. pork butt roast
- 1 bay leaf
- 1 Tbsp. salt
- 1 Tbsp. garlic, minced
- 1-28 oz. can red chili sauce
- 1 Tbsp. red chili flakes
- 1 tsp. cumin
- 2-29 oz. white hominy, drained

GARNISH

- onion, diced
- radishes, sliced
- Mexican oregano
- cabbage, shredded
- lemon or lime wedges

COOKING INSTRUCTIONS

1. Cut meat into large chunks. Add to a large Dutch oven (7 quart) and fill with water, leaving a couple inches from the top.
2. Add bay leaf, salt, and garlic. Bring to a boil and continue to cook for 3-4 hours, lowering the heat to prevent the water from boiling over. Add water if the water evaporates too quickly.
3. When meat is tender and shreds easily, add red chili sauce, chili powder, and cumin. Break up meat into bite size pieces.
4. Add hominy and cook for an additional 30-40 minutes.

CHICKEN SALSA CHILI

Submitted by: Ellen Klug

Recipe from Café Latte - St. Paul, MN

NANA'S POZOLE MEXICAN SOUP

Submitted by: Jennifer Schloesser

Recipe from: www.thefoodieaffair.com