

Slow-Cooked Meals: The Recipe For Weeknight Success

(NAPSA)—Slow cooking is more popular than ever, as today's busy families discover how easy it is to recapture the wholesome, hearty flavors and aromas of childhood. Slow cookers provide the best of both worlds—delicious, home-cooked meals and convenient preparation. Weeknight dinners are a snap with the slow cooker. It perfectly tenderizes and seasons meat and vegetables during the day so the meal is ready to serve when the family comes to the table. During cool weather months, slow-cooked favorites, like stews, pot roast, pulled pork, chili, and soups are a perfect way to warm up.

Whether a slow-cooker novice or seasoned pro, these tried and true tips from the flavor experts at McCormick® can help create delicious results:

- Always defrost meat or poultry prior to adding to the slow cooker

- For richer flavor, brown meat before slow cooking

- Cut meats and vegetables into smaller pieces for a faster cooking time

- Take advantage of pre-blended seasonings, like McCormick Slow Cookers Seasoning to get the perfect flavor every time. Made specifically for slow cookers, these flavor blends will stand up to long cooking times

- Slow cookers should never be used to reheat leftovers



- For faster preparation, cut up vegetables the night before, then refrigerate until ready to start slow cooker. Hint: If adding potatoes, cover with water after peeling and chopping

Savor the warmth and comfort of an American classic—pot roast—with this simple, delicious recipe.

Slow Cookers Savory Pot Roast

Ingredients:

**2½ to 3 pounds boneless
chuck or rump roast, well
trimmed**

**5 cups cut-up fresh
vegetables, such as
carrots, celery, onions, and
potatoes**

**1 package McCormick® Slow
Cookers Savory Pot Roast
Seasoning**

1 cup water

Directions:

**1. Place roast and vegetables
in slow cooker.**

**2. Mix Seasoning and water
until blended. Pour over roast
and vegetables. Cover.**

**3. Cook 8 hours on LOW or 4
hours on HIGH. Remove roast
and vegetables to serving plat-
ter. Stir sauce before serving.**

**For best results, do not re-
move cover during cooking.**

Makes 8 servings.

For more flavorful slow cooker recipes and tips, call 1-800-MEAL-TIP (1-800-632-5847), or visit www.mccormick.com.