**Apple Crisp**

Place 20-25 Granny Smith apples, peeled and cut up into wedges into a 3 qt slow cooker. (Use more apples for a larger crockpot, and adjust recipe accordingly.)

In a large bowl mix: 1 cup old-fashioned oats (make sure these are NOT Quick oats) ¾ cup sugar ¾ cup packed brown sugar ½ cup Bisquick 2 tsp. cinnamon Sprinkle over apples. Melt 1 stick of butter or margarine and pour over apples.

Cook 3 hours on LOW (won’t cook correctly on high) Bring to trailer warm, along with a 10-12 pack of small ice cream cups. \*\*PLEASE BRING THE ICE CREAM IN A COOLER WITH ICE PACKS AS THE CONCESSION STAND DOES NOT HAVE A FREEZER AND THEY WILL MELT!\*\*

**Pierogies**

Boil (1) 4 lb. bag of pierogies according to directions. Spray crockpot with Pam. Season to taste. Add cooked onions and butter.

**Buffalo Chicken Dip**

## INGREDIENTS

* 3 packages (8 ounces each) cream cheese, cut into chunks
* 6 cups shredded cooked chicken
* 1.5 cups [**Frank's RedHot® Original Cayenne Pepper Hot Sauce**](https://www.franksredhot.com/en-us/products/franks-redhot-original-cayenne-pepper-sauce)
* 1.5 cups ranch dressing
* 1.5 cup shredded Cheddar cheese, divided
* 3 tablespoons chopped green onions
* Blue cheese crumbles (optional)

## DIRECTIONS

1. PLACE cream cheese in slow cooker. Top with chicken, Frank’s RedHot, ranch dressing and 1/2 cup of the Cheddar cheese. Cover.
2. COOK on HIGH 1 1/2 to 2 hours or until heated through. Stir until well-mixed; top with remaining 1/2 cup cheese and sprinkle with green onions. Cover. Cook 15 minutes longer or until cheese is melted. Serve sprinkled with blue cheese crumbles, if desired.

**Taco Beef (for taco salad/walking tacos)**

3-4 pounds ground beef (Costco) 2 cans Campbell’s Nacho Cheese Soup (Shop N Save, Bi-Lo or Walmart) 1 cup chunky salsa 1 package Taco seasoning (The soup and salsa keep this recipe moist in the crockpot)

Brown ground beef, drain grease. Add soup and salsa and heat through.

\*If you can’t find the Nacho Cheese Soup you can use Cheddar Cheese Soup or Nacho Cheese dip.

**Crockpot Macaroni and Cheese**

16 ounces elbow macaroni (don’t need to cook, just throw it in with everything else) 1 12 ounce can evaporated milk 3 cups milk 2 large eggs, beaten 1/4 cup (1/2 stick) butter, melted dash of pepper, 3 cups sharp cheddar cheese, grated ½ cup Parmesan cheese 8 oz Velveeta, cubed dash of paprika

In a large 4-quart crockpot sprayed with cooking spray, mix the macaroni, milks, eggs, butter, salt, pepper, and all but 1/2 cup of the grated cheese. Stir very well. Sprinkle the reserved cheese over the top of the mixture and then sprinkle with paprika. Cook on low heat for 2 hours and 45 minutes.

Do not stir. The cheese will get a baked crust on the outer edges, just as if it was baked.

**Chicken & Pasta Alfredo**

1 lb. boneless skinless chicken breasts, 4 tbsp. butter – softened, 2 c. heavy cream, 1 c. chicken broth, kosher salt, black pepper, ½ tsp garlic powder, ½ tsp Italian seasoning, 1 lb rigatoni, 1/3 freshly grated parmesan, chopped fresh parsley. In the bowl of a slow cooker, add chicken, butter, heavy cream, chicken broth. Season with garlic powder, Italian seasoning, salt and pepper. Cook on high for 2 hours, until chicken cooked through. Shred chicken and add back to slow cooker. Keep slow cooker on high and stir in pasta and parmesan cheese. Cook until pasta is tender about 20-25 minutes more. If desired, serve with fresh

**Soup (make your favorite)**

**Stuffed Cabbage Casserole**

Large head of cabbage, 1 lb. ground meat, ½ c. chopped onions, ½ c. cooked rice (not Minute Rice), ½ tsp. salt, ½ tsp. pepper, 2 cans tomato soup, 2 cans water, ¼ c. Parmesan cheese

Grease crock pot. Chop cabbage into medium pieces. Boil 15-20 minutes and drain. While cabbage boils, brown meat and onions. Add rice, salt, pepper to meat and onions. Heat soup and water to a boil while cooking meat. Place drained cabbage into crockpot. Pour meat mixture over cabbage. Pour soup over the meat. Sprinkle with Parmesan cheese. Cook on slow for 5-6 hours. If making in oven: grease 13x9 pan. Follow directions above. Put in pan. Cover with foil and bake at 350 degrees for 1 ½ hours. Stir before serving.