

# CROCK POT SIDES

## FRIED APPLES

(Serves 8-10)

- 3-4lbs of apples- \$3.78
- 2tbsp cornstarch- \$0.08
- 1/4 cup brown sugar- \$0.11
- 1/4 cup white sugar- \$0.09
- 1 tsp cinnamon- \$0.03
- 1/4 cup of butter- \$0.99
- 2 tsp lemon juice- \$0.02
- 1 tsp vanilla- \$0.03

**\$5.10**

1. Peel and Slice Apples into wedges.
2. Add apples and cornstarch to the crockpot. Stir to coat apples.
3. Add remaining ingredients and stir well to combine.
4. Cook on low for 4 hours or on high for 2 hours.

## CREAMED SPINACH

(Serves 8-10)

- 24oz frozen spinach- \$2.32
- 1/4 cup butter (melted)- \$0.49
- 1/2 cup chicken broth- \$0.72
- 4oz cream cheese (softened)- \$0.93
- 10.5oz cream of mushroom- \$0.68
- Italian Dressing Mix- \$0.54

**\$5.68**

1. Thaw and squeeze as much liquid out of the spinach as you can then put spinach in crockpot.
2. Combine all other ingredients in a small bowl and mix to combine.
3. Pour over spinach mixture.
4. Cook on low for 2-3 hours.

## CREAMY JALAPENO

### CORN

(Serves 10-12)

- 3-5 jalapeno peppers - \$0.46
- 32oz bag of frozen corn - \$2.48
- 8oz block of cream cheese- \$1.86
- 1/4 cup butter- \$0.49

**\$5.29**

1. Wash, deseed, and chop the jalapenos peppers.
2. Cube the cream cheese & the butter.
3. Combine all ingredients in the crockpot. You can add seasonings like salt, pepper, and garlic if you like.
4. Cook on low for 4-5 hours until corn is tender.
5. I like to stir this a couple times while it cooks!

## SLOW COOKER GREEN

### BEANS

(Serves 8)

- 2 (12oz) bags of frozen green beans - \$1.96
- 1 onion (chopped)- \$1.23
- 1/2 cup bacon pieces- \$1.98
- 1/4 cup butter - \$0.49
- salt, pepper= \$0.02

**\$5.68**

1. Chop onion in a small dice. Cube the butter.
2. Add green beans, onion, and bacon to the crockpot.
3. Top with cubed butter and season with salt, pepper, and any other seasonings you like!
4. Cook on high for 2-3 hours.

## BAKED BEANS

(Serves 10-12)

1/2 onion- \$0.61

3 cans (15.5oz) Great Northern Beans - \$2.58

3 cups water- \$0.00

1 cup Ketchup: \$0.36

5 slices of Bacon- \$1.72

1/3 cup Brown Sugar- \$0.15

1 tbsp Apple Cider Vinegar- \$0.03

2 tbsp Honey- \$0.46

1/2 tsp Dijon Mustard-0.02

salt/garlic- \$0.02

**\$5.95**

1. Chop onion and saute in a pan until carmelized.
2. Drain and Rinse the beans.
3. Chop bacon into pieces
4. Add all ingredients to a crockpot and stir well.
5. Cook on low for 6 hours or 3-4 hours on high!

## BUFFALO BACON CAULIFLOWER

(Serves 8-10)

24oz frozen Cauliflower- \$2.32

4oz cream cheese- \$0.93

1 cup shredded mozzarella cheese- \$0.98

1/2 cup hot sauce- \$0.37

1/4 cup Ranch Dressing- \$0.25

2.5oz bacon bits- \$1.98

3 Green Onions- \$0.30

**\$7.13**

1. Put cauliflower in the crock pot.
2. Top with cubed cream cheese.
3. In a small bowl mix together mozzarella, hot sauce, ranch, bacon, and chopped green onions. then pour over cauliflower.
4. Cook on low for 3.5-4 hours. Stir occasionally while cooking.

## MAC & CHEESE

(Serves 10)

Elbow Macaroni (1lb)- \$0.98

1/2 cup butter- \$0.99

4 cups shredded cheddar- \$3.74

12oz Evaporated milk- \$1.22

10oz Cheddar Cheese Soup- \$1.72

1 cup of milk- \$0.27

2 eggs- \$0.50

**\$9.41**

1. Boil pasta on the stove and then drain.
2. Put pasta in the crockpot, then add cubed butter.
3. In a large bowl, combine 3 cups cheddar, evaporated milk, cheddar soup, milk, and beaten eggs.
4. Pour mixture over noodles and stir to combine.
5. Cook on low for 3.5-4 hours.
6. Sprinkle remaining shredded cheese, and cook another 15-20 minutes until melted!

## RANCH POTATOES

(Serves 10)

3lb red potatoes- \$4.98

1 cup water- \$0.00

1/2 cup Ranch Dressing- \$0.49

1/2 cup shredded cheddar cheese- \$0.46

salt, pepper, garlic powder- \$0.04

1-2 green onions- \$0.20

**\$6.17**

1. Wash and quarter the potatoes.
2. Add potatoes and water to the crockpot, then cook on high 3-5 hours until tender.
3. Stir in ranch dressing, cheese, seasonings, and chopped green onions.