



[Stock the Crock: 100 Must-Have Slow-Cooker Recipes, 200 Variations for Every Appetite](#) by Phyllis Good, Copyright © 2017. Published by Oxmoor House an imprint of Time Inc. Books, a division of Meredith Corporation. New York, NY.

Our Summary:

If you have a slow-cooker somewhere in your home, pay attention. Phyllis Good, author of the wildly popular [Fix-it and Forget-it](#) series, has done it again. In her latest book, [Stock the Crock](#), Good manages to curate a collection of fresh and innovative recipes that uses your slow-cooker as a multi-purpose kitchen appliance. She offers abundant ideas and ways to adapt these recipes for any occasion or palate, including gluten-free, paleo or vegetarian.

Good offers a full range of choices for getting both classic and contemporary recipes on to the table. [Stock the Crock](#) makes you rethink how (and why) to use your slow cooker.

What you need to know:

Get it: [Stock the Crock: 100 Must-Have Slow-Cooker Recipes, 200 Variations for Every Appetite](#) by Phyllis Good, Copyright © 2017. Published by Oxmoor House an imprint of Time Inc. Books, a division of Meredith Corporation. New York, NY, September 5, 2017 Paperback \$21.99 ([Amazon \\$12.95](#); [Kindle \\$9.99](#))

See it: 272 pages with full page color photos of the finished recipes. Ten pages of fundamentals, ideas and hacks, and tips and tricks – some, like how to poach, and how to bake in your slow cooker insure success.

Make it: 100 recipes with 200 variations to adapt these recipes for any occasion or palate, including gluten-free, paleo or vegetarian.

Our Review:

I hardly ever use my slow-cooker. Okay, never. But that's about to change. Slow cooker doyenne Phyllis Good, of the wildly popular [Fix-it and Forget-it](#) series, transforms the ubiquitous slow cooker into a necessary kitchen appliance. Her "hacks" page alone – suggesting ways to use your slow-cooker as a bread warmer and to cook two recipes at once – make this book worthy of its paperback price!

Good curates this collection of new recipes from her community of followers. "Good cooks don't possess their recipes," Good says, "they share them." In [Stock the Crock](#) Good does one better by providing 200 variations on those recipes to make this collection suitable for anyone trying to juggle a busy schedule and get delicious (and nutritious) food on the table, regardless of dietary preferences.



[Stock the Crock](#) provides a solid (re)introduction to the slow-cooker (with photos), which sets you up to win regardless of the size of your slow cooker, or the recipes you choose to cook. She codes all of her many variations, including a variation for picky eaters, and cooking for one or two. And, then there's the recipes. Recipes that you wouldn't imagine cooking in a slow cooker. Recipes like *Cheesy Mushroom Risotto*, *Indian Lentil Soup*, and *Cornbread from the Tropics*. Her chapter on *Beef and Pork*, which you would expect to see in a slow-cooker manual, changes it up by adding recipes like *Sauerkraut with Smoked Chops* or *Shepherd's Pie*, to a handful of classics.

Good's *Sweet Treats* chapter is fascinating, especially if, like me, you've never considered using a slow-cooker for dessert-making. [Stock the Crock](#) offers 20 recipes to turn your slow cooker into an oven, either by simply pouring in the batter to the crock, or using a baking pan insert. Without effort you'll be dishing out *Kirsch "Roasted" Cherries*, *Raspberry Chocolate Cake*, or *Slow Cooker Brownies*. And who'd of thought, slow-cooker crème brûlée!

To me, the most engaging part of this book is that Good offers options, and plenty of them. Like paleo, vegan or vegetarian. Like gluten-free, and though she says plenty of times "use gluten free products," she does offer real gluten-free recipes alongside the featured recipe. That's smart cooking and writing. And, for my money, to know that I can satisfy any friend, family member, or guest invited to my table by simply opening [Stock the Crock](#) is as valuable as the time I'll save while my slow-cooker does the work for me!

Recipes to cook from [Stock the Crock](#) by Phyllis Good. Copyright © 2017 Oxmoor House. Reprinted with permission from Time Inc. Books, a division of Meredith Corporation. New York, NY. All rights reserved.

[Chai Apple Butter*](#)

[Maple Brushed Salmon*](#)

[Salsa Rice*](#)

*[Now That's A Mouthful](#) uses and recommends [The Spice and Tea Exchange®](#) spices and seasonings in all of its recipes.