



## Stainless Steel Series

10 QT  
Programmable  
slow cooker with lid rest

**Instruction Manual**



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# IMPORTANT SAFEGUARDS

**WARNING:** When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles or knobs. Use potholders when removing lid or handling hot containers.
3. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Bring it to a qualified technician for examination, repair or for electrical or mechanical adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.

11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. **CAUTION:** To protect against damage or electric shock, do not cook in the base unit. Cook only in the cooking pot provided.
13. To disconnect, press the POWER button, then remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. Do not use glass lid if chipped, cracked, or severely scratched.
16. Intended for counter top use only.
17. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.

## FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS ADDITIONAL IMPORTANT SAFEGUARDS

**CAUTION HOT SURFACES:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.

2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. **DO NOT REACH INTO THE WATER!**
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
4. Do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
6. The cord to this appliance should be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.
8. Lift off lid carefully to avoid scalding, and allow water to drip into the cooking pot.
9. **CAUTION:** To protect against damage or electric shock, do not cook in the base unit. Cook only in the cooking pot provided.
10. **CAUTION:** To move the Slow Cooker, grasp the unit by the base unit handles; use pot holders or oven mitts.
11. **WARNING!** Spilled or splashed food can cause serious burns. Always wear oven mitts and use a long-handled spoon or ladle when stirring, adding food, or serving.

## NOTES ON THE PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

## NOTES ON THE CORD

A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Never use with an extension cord.

## PLASTICIZER WARNING

**CAUTION:** To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

## ELECTRIC POWER

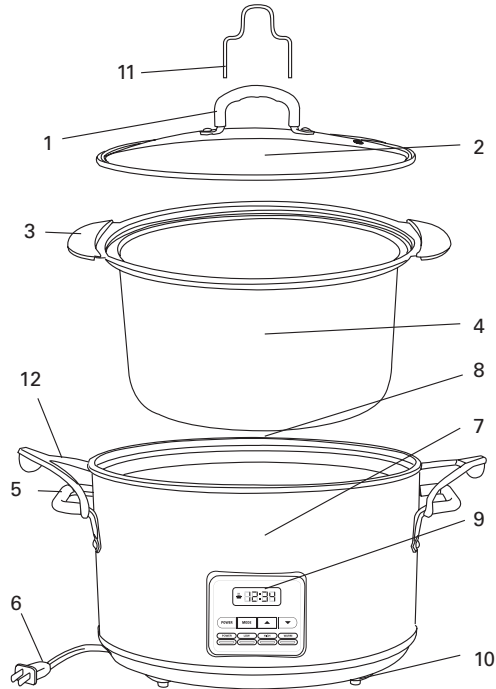
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

## GETTING TO KNOW YOUR 10 QT PROGRAMMABLE SLOW COOKER WITH LID REST

Product may vary slightly from illustrations.

Figure 1

1. Heat Resistant Silicone Lid Handle
2. Tempered Glass Lid
3. Heat Resistant Silicone Cooking Pot Handles
4. Cooking Pot
5. Heat Resistant Silicone Base Unit Handles
6. Polarized Plug
7. Base Unit
8. Lid Rest Insertion Holes (Not Shown)
9. Control Panel
10. Non-Skid Feet
11. Lid Rest
12. Locking Lid Bands

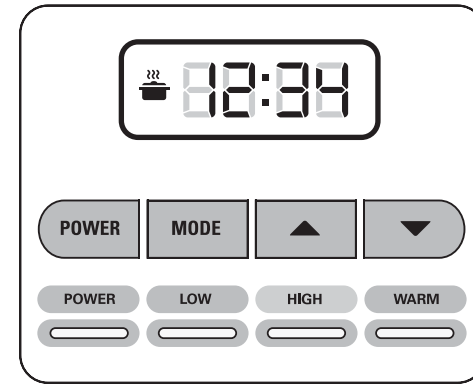


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## CONTROL PANEL

1. **TIMER DISPLAY.** Digital count down timer displays remaining LOW, HIGH or WARM time.
2. **COOKING ICON.** Whenever the Programmable Slow Cooker is in LOW or HIGH mode, the cooking icon will appear on the left side of the screen. When the Slow Cooker counts down to 00:00, is in WARM mode, or has been manually turned OFF, the cooking icon will disappear.
3. **POWER Button.** Press to begin or to cancel cooking.
4. **MODE Button.** After the POWER button is pressed, the Programmable Slow Cooker will default to LOW mode. Press MODE to change to HIGH or WARM. The default TIME will be displayed and the LOW, HIGH, or WARM indicator light will be illuminated.
5. **LOW, HIGH or WARM Indicator Lights.** Cooking mode is illuminated whenever the Slow Cooker is in use.
6. **UP or DOWN Buttons.** Use the UP or DOWN buttons to adjust the programmed or remaining HIGH, LOW or WARM slow cooking times, from 00:30 to 20:00 hours in 30 minute increments.

Figure 2



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## BEFORE USING FOR THE FIRST TIME

1. Carefully unpack your Programmable Slow Cooker and wash the cooking pot and glass lid in warm, soapy water.
2. Insert the lid rest into the insertion holes on the back of the base unit. (See Figure 1.) Check to make sure lid rest is securely attached.
3. It is necessary to operate the Slow Cooker one time before cooking food in the cooking pot. Pour 8 cups of water into the cooking pot and place it inside the base unit. Cover with the glass lid.
4. Plug cord into a 120V AC outlet. The cooking icon and POWER indicator light will flash.
5. Press the POWER button.  
**NOTE:** After the POWER button is pressed, the Programmable Slow Cooker will default to LOW mode; the LOW indicator light will illuminate; the cooking icon will animate; 08:00 hours will appear on the timer display.
6. Press the MODE button until the HIGH indicator light illuminates; the default cook time 04:00 hours will appear on the timer display.
7. Press and hold the DOWN button until 01:00 hour appears on the timer display. The Slow Cooker will begin to heat.  
**NOTE:** You will notice a slight odor; this is normal and should quickly disappear.
8. After 1 hour, the Programmable Slow Cooker will automatically advance to WARM. Press the POWER button and unplug the Slow Cooker. Allow the unit to cool.
9. Wearing oven mitts, remove the glass lid. Grasp the cooking pot handles carefully to lift and remove the cooking pot from the base unit; discard water.
10. Rinse cooking pot, dry thoroughly and replace inside the base unit for future use.

## BROWNING & SEARING IN THE COOKING POT

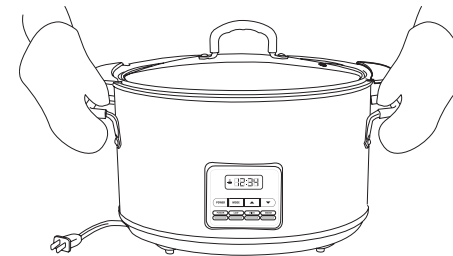
1. Add depth of flavor and rich color to your slow cooked dishes by browning and searing your food in the non-stick ceramic coated cooking pot before slow cooking.
2. For best results: Remove meat from the refrigerator at least 20 minutes in advance to allow food come to room temperature.
3. For a flavorful, seared crust, generously season meat or poultry with your favorite spice, herb, or nut rub before searing.
4. Lift the lid. Remove the cooking pot from the Slow Cooker base unit, and place it directly on the stovetop.  
**WARNING:** This cooking pot is not intended for use on any induction burner.
5. Add 2 to 3 tablespoons of vegetable or peanut oil to the cooking pot. (Do not use butter or olive oil as they tend to burn at high temperatures.)  
**NOTE:** The amount of additional fat needed depends on the fattiness of the meat.
6. Turn burner heat to HIGH.
7. When the oil is shimmering hot, add meats to the cooking pot, fat-side down; place poultry pieces skin-side down. Sear meat for a few minutes until brown, then turn food until all surfaces are browned.  
**WARNING:** Use caution while searing. Use protective oven mitts. Keep hands and face away from the cooking pot's opening. Avoid contact with hot oil as it may splutter and spit.
8. After all food is browned, it may be necessary to de-fat the cooking liquid. Use a slice of bread, a spoon, or a straining spoon to skim off excess fat prior to slow cooking. For best results, always add recipe cooking liquid to the cooking pot first. To ensure a flavorful cooking liquid and to prevent future burning, use a spoon to loosen browned bits and deglaze the cooking pot.

## SLOW COOKING

1. Prepare recipe according to instructions.  
**NOTE:** Your extra-large 10 Quart Slow Cooker can accommodate large roasts and whole chickens; as long as the lid fits snugly onto the cooking pot.
2. Place food into the cooking pot and cover with the glass lid.  
**DO NOT OVER-FILL THE COOKING POT WITH FOOD. For best results, avoid over crowding.** Fill the Slow Cooker should be at least half-filled. If cooking soups or stews, allow a 2-inch space between the food and the top of the cooking pot, to allow ingredients to come to a simmer.  
**NOTE:** When cooking a meat and vegetable combination, place the vegetables in the bottom of the cooking pot first. Then add the meat and other ingredients.  
**NOTE:** When cooking on HIGH, check progress, as some soups may come to boil. Remember that frequent lifting of the lid during cooking delays the cooking time.
3. Plug cord into a 120V AC outlet. The timer display, cooking icon, and POWER indicator light will flash.
4. Press the POWER button.  
**NOTE:** After the POWER button is pressed, the LOW indicator light will illuminate; the cooking icon will animate; 08:00 hours will appear on the timer display.
5. To change modes, press the MODE button until the HIGH or WARM program indicator light illuminates; the default cook time 04:00 hours will appear on the timer display.
6. To change the default cook time, press the UP or DOWN button until the target cooking time appears on the timer display. The Programmable Slow Cooker can be programmed in 30 minute increments from 00:30 (30 minutes) to 20:00 (20 hours).  
**NOTE:** Any HIGH or LOW or WARM cook time may be adjusted at any time by pressing the UP or DOWN button to a maximum time of 20:00 (20 hours).  
**NOTE:** Modes may be changed (LOW, HIGH, or WARM) at any time by pressing the MODE button until the desired mode is illuminated.  
**NOTE:** Press the POWER button at any time to turn the Programmable Slow Cooker OFF.

7. Cook according to recipe instructions.
8. Using oven mitts, carefully remove the glass lid. Lift the lid slightly away from you. This will allow the steam to escape before removing the lid. Place the lid on the lid rest.
9. Allow a few seconds for all steam to escape. Test food to make sure it is fully cooked.
10. This elegant Programmable Slow Cooker is ideal for serving. Press the MODE button until WARM 04:00 appears on the timer display. Adjust time up to 20:00 (20 hours) as needed. Stir food well, replace lid. Provide utensils, place lid on the lid rest when serving.
11. When service is complete, press the POWER button to turn the Programmable Slow Cooker OFF and unplug cord. Allow to cool completely before cleaning, see Cleaning Instructions.  
**IMPORTANT:** To move the Programmable Slow Cooker, grasp the unit by the base unit handles; use pot holders or oven mitts. (See Figure 4.)

Figure 4



**CAUTION:** Even when turned OFF and unplugged, the Slow Cooker base unit remains hot for some time after using; set aside and allow unit to cool before cleaning or storing.

## 10 QUART SLOW COOKER COOKING CHART

**NOTE:** This chart is intended as a general guide. Please check temperatures with a meat thermometer and follow USDA food safety guidelines listed below.

Food	Weight	LOW Temp. Time (hours)	HIGH Temp. Time (hours)
Beef Roast	4 lbs	8 hours	4 - 6 hours
Beef Brisket	5 - 6-1/2 lbs	8 hours	4 - 6 hours
Beef Stew	5 - 7 lbs	10 hours	5 hours
Turkey Breast	8 - 9 lbs	5 - 6 hours	4 hours
Whole Chicken	5 - 6-1/2 lbs	8 hours	4 hours
Chicken Pieces, bone-in	6 lbs	7-1/2 hours	3 - 4 hours
Fully Cooked Ham	8 lbs	4 - 5 hours	3 - 4 hours
Pork Loin	3 - 4 lbs	4 - 6 hours	2 - 3 hours
Pork Roast	6 - 7 lbs	9-1/2 hours	7-1/2 hours
Pork Chops	3 - 4 lbs	5 hours	2 - 3 hours

## USDA COOKING GUIDELINES

**PLEASE NOTE:** The USDA recommends that meats such as beef and lamb, etc. should be cooked to an internal temperature of 145°F/63°C. Pork should be cooked to an internal temperature of 160°F/71°C and poultry products should be cooked to an internal temperature of 170°F/77°C - 180°F/82°C to be sure any harmful bacteria has been killed. When reheating meat/poultry products, they should also be cooked to an internal temperature of 165°F/74°C.

## HINTS FOR SLOW COOKING

- **Choose the right cuts of meat:** Tough, fatty meats: pork butt or shoulder, lamb shank, beef chuck roast, beef short ribs, pork ribs are luscious and tender and moist, using low and slow cooking.
- DO NOT slow cook leaner cuts of meat or poultry such as pork tenderloin or chicken breasts, as they tend to dry out with extended cook times.
- Always cut food into uniform pieces to create more flavorful searing surface areas, and to allow foods to cook faster and evenly.
- **Browning adds richness.** Sear both meat and vegetables in the cooking pot to prior to slow cooking.
- To achieve a thicker sauce, dredge meat or veggies in flour or corn starch before searing.
- Whole herbs and spices flavor better in slow cooking than crushed or ground.
- **HINT!** Freeze the rinds of Parmesan cheese and add to the Slow Cooker meals or soups for a rich, Italian taste.
- When cooking in a Slow Cooker, remember that liquids do not boil away like they do in conventional cooking. Reduce the amount of liquid in any recipe that is not designed for a Slow Cooker. The exceptions to this rule would be rice and soups. Remember, liquids can always be added at a later time if necessary. If a recipe results in too much liquid at the end of the cooking time, remove the glass lid and re-program the Slow Cooker to continue cooking on HIGH for 45 minutes. Check every 15 minutes until the amount of liquid is reduced.
- Most recipes that call for uncooked meat and vegetables require about 6 to 8 hours on LOW.
- Root vegetables such as carrots, potatoes, turnips and beets require longer cooking time than many meats. When cooking a meat and vegetable combination, place the vegetables in the bottom of the cooking pot first. Then add the browned meat, ingredients and liquids.
- **NOTE:** When cooking on HIGH, check cooking progress, as some recipes may come to a boil and may require additional water.
- Remember that frequent lifting of the lid during cooking delays the slow cooking time.
- Add fresh dairy products (milk, sour cream or yogurt) AFTER slow cooking, prior to serving. Evaporated milk or condensed creamed soups may be added at the start of cooking.
- Rice, noodles and pasta are not recommended for long slow cooking times. Unless the recipe is specifically modified for slow cooking, cook / serve separately or add to the Slow Cooker during the final 30 minutes of cooking.



- **DO NOT** use cooking pot to pop corn, caramelize sugar, or to make candy.
- Prepare ingredients according to recipe instructions. Place food into the cooking pot. Do not fill the POT to the top with food.
- **IMPORTANT!** Your 10 Quart Slow Cooker can accommodate large roasts and whole chickens; as long as the lid fits snugly onto the cooking pot.
- **Trim fat and remove skin from poultry** to avoid oily, greasy cooking liquid.
- **Adjust alcohol volume in recipes.** Because the Slow Cooker is sealed, the alcohol in wine/liquor does not evaporate. A splash of alcohol goes a long way.
- **End with fresh herbs,** a squeeze of citrus juice, fresh citrus zest, grated Parmesan or other cheeses, or balsamic vinegar to heighten flavors.

## USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning, must be performed by a qualified appliance repair technician.

1. To avoid scratching cooking coating, never use sharp utensils when stirring foods in the cooking pot.
2. Do not use the cooking pot to store food in the refrigerator.

## TEMPERED GLASS LID CARE

**WARNING:** To prevent cracking or breaking the glass lid, which may cause personal injury, always treat the glass lid with special care.

**CAUTION:** Glass lid may shatter if it is exposed to direct heat or subjected to severe temperature changes. Chips, cracks or deep scratches may also weaken the glass lid.

1. **KEEP THE GLASS LID AWAY FROM** any broiler, microwave oven, hot stovetop burners, heated ovens, or oven heat vents. If glass lid has been utilized in any of these locations, do not use it again, even if there are no signs of damage.
2. **IF THE GLASS LID BECOMES CHIPPED, CRACKED OR SCRATCHED, DO NOT USE IT.** Discard immediately.

3. **ALWAYS LET THE GLASS LID COOL** on a dry, heat-resistant surface before handling. Do not place it on cold or wet surfaces, as this may cause it to crack or shatter.
4. **ALWAYS USE POTHOLDERS OR OVEN MITTS** when removing the hot lid. To avoid burns from escaping steam, always tilt lid away from hands and face.

## CLEANING INSTRUCTIONS

**CAUTION: NEVER IMMERSE BASE UNIT OR CORD IN WATER OR OTHER LIQUID.**

1. Always unplug and allow to cool completely before cleaning.
2. Both the cooking pot and the tempered glass lid may be cleaned in the dishwasher.
3. To clean by hand, wash the cooking pot and glass lid in warm, soapy water.
4. To remove stains and discoloration from the cooking pot, in a separate large cooking pot, create a solution of 2 to 3 tablespoons cream of tartar, lemon juice, or vinegar per 1 quart of water and bring to a boil. Using oven mitts, carefully pour boiling solution into the cooking pot.
5. Soak cooking pot in the solution for 10 minutes. Use a soapy scouring pad to gently remove the stains.
6. Rinse and dry thoroughly.
7. Wipe interior and exterior of the base unit with a soft, slightly damp cloth or sponge. Never use abrasive cleansers or scouring pads to clean the base unit, as they may damage the surfaces.

## STORING INSTRUCTIONS

1. Be sure all parts are clean and dry before storing.
2. Store appliance in its box or in a clean, dry place.
3. Never store Slow Cooker while it is hot or wet.
4. Store cooking pot inside the base unit with the glass lid over the cooking pot. To protect the glass lid, it may be wrapped with a soft cloth and placed upside down over the cooking pot.
5. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break.

## RECIPES

Prepare *Ginger Orange Braised Short Ribs* a day or 2 before serving. Skim off fat, then reheat in the defatted slow cooking liquid. Serve with homemade slaw and orange sweet potatoes. Leftovers can be used to make beef fried rice, braised ginger beef over noodles, Asian tacos, or beef wontons.

### Ginger Orange Braised Short Ribs

Serves 8 to 12

- 6 - 7 lbs. beef short ribs, trimmed of excess fat
- 8 tablespoons Dijon mustard
- 1 cup herbs de Provence
- 2 - 3 tablespoons vegetable oil
- 3 lbs. yellow onions, thinly sliced
- 4 tablespoons tomato paste
- 4 (12-oz.) bottles or cans orange soda
- 4 oranges, zested and juiced
- 1-1/2 cups red chili sauce
- 4 tablespoons Worcestershire sauce
- 1 (4-inch) piece of fresh ginger
- 20 dried apricots, chopped

## RECIPES

1. Brush short ribs with Dijon mustard. Dredge ribs in a plate of herbs du Provence, pressing herbs into meat to form a coating.
2. Place the cooking pot directly on the stovetop.  
**WARNING:** This cooking pot is not intended for use on any induction burner.
3. Add 2 to 3 tablespoons of vegetable or peanut oil to the cooking pot. (Do not use butter or olive oil as they tend to burn at high temperatures.)
4. Add ribs to the cooking pot and sear on medium-high to high heat. Work in batches so as not to overcrowd the cooking pot. Sear all sides of the ribs. Set aside.
5. Pour off all but 2 tablespoons of oil/fat from the cooking pot. Add onions and cook on medium heat, stirring occasionally, until browned, 10 to 15 minutes.
6. Use a heat-proof spatula or wooden spoon to stir in tomato paste and cook, coating onions with tomato paste, until paste begins to brown, about 5 minutes. Stir in orange soda, orange juice, and chili sauce. Simmer, scraping browned bits from bottom of the cooking pot, until foaming (from the soda) subsides, about 5 minutes.
7. Wearing a protective oven mitt, remove cooking pot from heat and place into the base unit.
8. Transfer all seared ribs to cooking pot, arranging the ribs meaty-side-down.
9. Add Worcestershire sauce and apricots.
10. Slow Cook on LOW for 10 to 11 hours or until ribs are falling apart and tender.
11. Cover and refrigerate for at least 8 hours or up to 2 days. When ready to serve, use spoon to skim off hardened fat from liquid.
12. Turn Slow Cooker to HIGH and reheat until warmed through. Transfer ribs to serving platter.
13. Whisk defatted sauce and serve separately.

## RECIPES

### Slow Cooker Mac 'N Cheese with Broccoli, Shrooms & Bacon

Serves: 8 - 12

- 1 lb. (6 cups) uncooked pasta shells (or your favorite shape)
- 1-1/2 lbs. thick cut bacon, cooked
- 3-1/2 cups whole milk
- 1 (12 oz.) can evaporated milk
- 2 tablespoons Dijon mustard
- 1 tablespoon onion powder
- 1 tablespoon garlic salt
- 6 - 10 dashes hot sauce, optional
- 2 cups broccoli, chopped
- 2 cups mushrooms, chopped
- 8 oz. shredded American cheese
- 1 tablespoon onion powder
- 1 tablespoon garlic salt
- 6 - 10 dashes hot sauce, optional
- 2 cups mushrooms, chopped
- 8 oz. shredded American cheese
- 6 oz. shredded cheddar cheese
- 6 oz. grated Gouda cheese

1. Bring a pot of water to boil on the stovetop. Cook pasta until not quite done, 2 minutes less than package directions. Drain.
2. Coat the cooking pot with nonstick cooking spray.
3. Crumble 1 lb. of cooked bacon and add to cooking pot with the remaining ingredients. Stir until blended, then stir in pasta. Cover and Slow Cook on LOW for 2 ½ to 3 hours.
4. Stir in cheeses and cook an additional 30 minutes. Sprinkle the remaining 1/2 lb. of crumbled bacon over the top to serve.

## RECIPES

*This kickin' gravy is rich with savory vegetables and hot Italian zest! Serve as a dipping sauce for Italian beef sandwiches, pour over pasta, use as a pizza sauce. Freeze into air-tight quart-size zipper bags for future use.*

### Kickin' Italian Sausage Gravy

- 3 - 4 spicy Italian sausages, casing removed
- 2 tablespoons vegetable oil
- 2 poblano peppers, seeded and diced
- 2 jalapeno peppers, seeded and diced
- 2 zucchini squashes, diced
- 1 onion, diced
- 7 carrots, peeled and diced
- 2 cups mushrooms, sliced
- 8 cups stewed tomatoes
- 1 tablespoon honey
- 2 tablespoons dried basil
- 1 tablespoon dried oregano
- 1 teaspoon dried rosemary
- 6 shakes of your favorite hot sauce, to taste
- 2 bay leaves
- 3 cloves garlic

1. Place the cooking pot directly on the stovetop.  
**WARNING:** This cooking pot is not intended for use on any induction burner.
2. Add 2 to 3 tablespoons of vegetable or peanut oil to the cooking pot. (Do not use butter or olive oil as they tend to burn at high temperatures.) Then dot the sausage to cover the bottom of the cooking pot. Use a potato masher to break the sausage into pieces.
3. When sausage is browned, wearing a protective oven mitt, remove cooking pot from heat and place into the base unit.
4. Add the remaining ingredients to the cooking pot. Stir well to combine.
5. Cover and Slow Cook on LOW for 8 to 10 hours. Remove bay leaves.

## RECIPES

### Beef Brisket with Root Vegetables

Serves: 6 - 10

- 1 (8 - 10 lbs.) beef brisket, first-cut
- 1/4 cup vegetable oil
- 1 tablespoon seasoned salt
- 1/2 tablespoon fresh ground black pepper
- 3 large carrots, diced
- 3 large parsnips, diced
- 1 cup celery root, diced
- 1 onion, halved
- 1 lb. fresh shitake mushrooms, tops only, sliced (may substitute dried, soaked, rinsed)
- 1 head garlic, cut in half
- 1 (28-oz.) can Italian stewed tomatoes
- 2-1/2 cups beef broth
- 4 tablespoons ketchup
- 4 tablespoons Worcestershire sauce
- 2 tablespoon soy sauce (or tamari, if gluten-free)
- 3 tablespoons instant coffee
- 2 tablespoons dried herbs de Provence
- 2 bay leaves

1. Place the cooking pot directly on the stovetop.  
**WARNING:** This cooking pot is not intended for use on any induction burner.
2. Cut brisket into 2 or 3 pieces. Drizzle brisket pieces liberally with olive oil then season the meat on all sides with salt and pepper.
3. Add vegetable oil to the cooking pot. (Do not use butter or olive oil as they tend to burn at high temperatures.)
4. Sear each brisket piece on medium-high to high heat. When all sides of the brisket are browned, remove from cooking pot and set aside.
5. Add vegetables: carrots, parsnips, celery root, onion and mushrooms to the cooking pot. When browned, add the remaining ingredients to the cooking pot. Stir well to loosen all brown bits from the bottom.
6. Wearing a protective oven mitt, remove cooking pot from heat and place into the base unit.
7. Slow Cook on LOW for 3 to 4 hrs. or on HIGH for 2 to 3 hrs. Check for doneness and continue to cook 1 additional hour if needed -- until the brisket is fork tender.
8. Remove the brisket to a cutting board and allow to rest for 15 minutes. Strain out the vegetables. Remove and discard bay leaves.
9. Defat the cooking liquid.
10. Slice brisket across the grain, pour defatted gravy over the brisket and vegetables before serving.

## RECIPES

*The secret to moist, tender and juicy chicken meat for eating in Slow Cooker Chicken Pho Soup, is to add the chicken at the final stages of cooking. Garnish with shaved onions, fresh bean sprouts, cilantro and a squeeze of lime.*

### Slow Cooker Chicken Pho Soup (Pho Ga)

Serves: 10 - 12

#### For the Chicken Pho Broth

- 4 lbs. chicken necks and wing tips
- 1 onion
- 1 (5-in.) piece of fresh ginger sliced
- 4 tablespoons whole coriander seeds
- 8 whole cloves
- 4 whole star anise
- 1 bunch fresh cilantro, stems only (reserve leaves for bowls)
- 4 tablespoons sugar
- 4 tablespoons fish sauce

#### For the Soup Bowls

- 3 lbs. chicken breast or thigh, boneless, skinless
- 3 lbs. dried rice noodles about 1/4" wide

#### Garnish

- 4 cups fresh bean sprouts only, thinly sliced
- 2 limes cut into wedges
- 1 cup very thinly sliced onions
- 1 cup fresh cilantro leaves
- sriracha hot sauce
- 2 - 4 jalapeño or serrano chilis sliced
- hoisin sauce

1. Prepare Pho broth: Place chicken bones and the remaining ingredients into the cooking pot.
2. Add water to fill the cooking pot up to 2/3 full.
3. Slow Cook on HIGH for 4 to 6 hours or on LOW for 8 to 10 hours.
4. 30 to 45 minutes before the broth is finished cooking, add chicken pieces.
5. When chicken is fully cooked, remove, and slice for serving.
6. Soak rice noodles in cool water for 10 minutes. Drain. To cook the noodles, bring a pot of water to boil and then lower the cool drained noodles into the hot water. Simmer for 1 minute. After 1 minute, the noodles are DONE!!! DO NOT overcook the rice noodles.
7. Strain broth through a cheesecloth-lined colander and discard remnants. Taste broth and adjust with additional fish sauce and/or sugar if needed.
8. Prepare the garnish for the table.
9. Fill each bowl with chicken slices, bean sprouts, cilantro leaves, red onions and broth. Serve with sriracha and hoisin sauce on the side.

## Limited Two-Year Warranty

SENSIO Inc. hereby warrants that for a period of **TWO YEARS** from the date of purchase, this product will be free from mechanical defects in material and workmanship, and for 90 days in respect to non-mechanical parts. At its sole discretion, SENSIO Inc. will either repair or replace the product found to be defective, or issue a refund on the product during the warranty period.

### Exclusions:

The warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use of the product, use of improper voltage or current, improper routine maintenance, use contrary to the operating instructions, disassembly, repair, or alteration by anyone other than qualified SENSIO Inc. personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes.

SENSIO Inc. shall not be liable for any incidental or consequential damages caused by the breach of any express

The warranty is only valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt, as proof of purchase is required to obtain warranty validation. Retail stores selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.

or implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, and therefore, the above exclusions or limitations may not apply to you. The warranty covers specific legal rights which may vary by state, province and/or jurisdiction.

## How To Obtain Warranty Service:

You must contact Customer Service at our toll-free number: 1-866-832-4843. A Customer Service Representative will attempt to resolve warranty issues over the phone. If the Customer Service Representative is unable to resolve the problem, you will be provided with a case number and asked to return the product to SENSIO Inc. Attach a tag to the product that includes: your name, address, daytime contact telephone number, case number, and description of the problem.

Also, include a copy of the original sales receipt. Carefully package the tagged product with the sales receipt, and send it (with shipping and insurance prepaid) to SENSIO Inc.'s address. SENSIO Inc. shall bear no responsibility or liability for the returned product while in transit to SENSIO Inc.'s Customer Service Center.





**For customer service questions or comments  
1-866-832-4843  
bellahousewares.com**

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