



Crockpot Cuisine



*Time-saving hot dog
and sausage recipes*





The days are getting shorter and colder and winter is quickly approaching.

Looking for 'no-fuss' recipes to warm and satisfy your family? The National Hot Dog and Sausage Council has eight new recipes for that crock pot that's hidden in your kitchen cabinet.

On cozy evenings when it's cold out, these one-pot recipes featuring hot dogs and flavorful sausage will hit the spot. Crockpot Cuisine uses seven varieties of sausage including andouille and fresh Italian, as well as everyday ingredients found in your pantry.



So pull out the crockpot and try some slow-cooker meals. These soups, stews and chilis are sure to keep you and your family warm and satisfied.

S AUSAGE STEW

Serves 8 to 10

- 1 pound Italian sausage
- 2 pounds kielbasa, halved lengthwise and cut into ½-inch pieces
- 1 cup peeled and chopped carrots
- 2 cups chopped onions
- 1 tablespoon minced garlic
- 1 cup dry white wine
- 3 15½ -ounce cans Great Northern beans or white kidney beans, drained
- 2 14½-ounce cans diced tomatoes, with juices
- 1 teaspoon dried thyme leaves
- 2 large bay leaves
- ½ teaspoon ground cloves
- ½ teaspoon salt
- ½ teaspoon black pepper

1 Over medium heat, squeeze Italian sausage from casing and cook sausage in large heavy skillet, breaking up sausage into small pieces. With a slotted spoon, transfer sausage to a 6 quart or larger slow cooker. Drain pan drippings.

2 Add kielbasa slices to same large skillet and cook 4 to 5 minutes, stirring frequently. With a slotted spoon, transfer kielbasa to the slow cooker and discard pan drippings.

3 To the same large skillet, add carrots, onions and garlic and cook until onions are soft. Stir vegetables into the slow cooker, blending all ingredients well.

4 Add all the remaining ingredients to the slow cooker and stir to combine.

5 Cover and cook on LOW for 8 to 9 hours or on HIGH for 4 to 5 hours.

6 Remove bay leaves. Serve hot in soup bowls.



BEANS AND FRANKS

A new twist on an old favorite

Yields 6 cups

- 8 slices bacon
- 1 cup chopped onion
- 1 pound hot dogs, cut into ½-inch circles
- 1 15-16 ounce can baked beans with liquid
- 1 15-16 ounce can red kidney beans, rinsed and drained
- 1 cup ketchup
- ½ cup hickory-smoke barbecue sauce
- ½ cup brown sugar
- 1 teaspoon dry mustard
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ½ cup grated Cheddar cheese
- ¼ cup chopped sweet onion

1 In a large skillet, cook bacon over medium heat, until bacon is crisp and brown. Remove from skillet and drain on clean paper towels. Reserve 1 tablespoon of pan drippings and discard remaining drippings. Crumble bacon and reserve until serving.

2 Sauté onion and hot dogs in reserved pan drippings until onions and hot dogs are lightly brown.

3 Transfer to a medium size slow cooker and stir in beans, ketchup, barbecue sauce, sugar, mustard, salt and pepper. Stir well.

4 Cover and cook on LOW setting for 6 to 8 hours or on HIGH setting for 2 to 3 hours, stirring occasionally.

5 Portion into bowls and sprinkle each serving with reserved bacon, grated cheese and chopped onion.



CAJUN CHILI

Yields 14 cups

- 13-16 ounces andouille sausage
- 1 pound coarsely ground beef or turkey
- ½ pound beef hot links, coarsely chopped
- 1 tablespoon minced fresh garlic
- 3 tablespoons chili powder
- 2 teaspoons ground cumin
- 1 cup chopped green bell pepper
- 2 cups chopped sweet onion
- ½ cup chopped celery
- 6 cups canned or cooked red kidney beans, drained and rinsed
- 1 28-ounce can diced tomatoes
- 12-ounces beer
- 1 large bay leaf
- 1 teaspoon salt

Accompaniments:

- Monterey Jack cheese, grated
- Sour cream
- Chopped sweet onions
- Crushed tortilla chips
- Fresh lime wedges

1 Squeeze sausage from casing and cook sausage and ground beef or turkey in a large heavy skillet until brown. Drain pan drippings and add hot links, garlic, chili powder and cumin. Stir and cook for about 2 minutes or until fragrant.

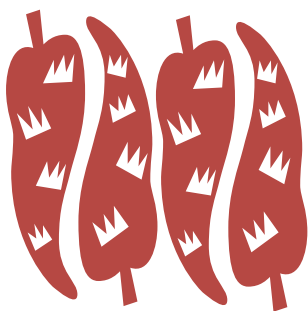
2 Combine all vegetables, beans, tomatoes, beer and seasonings in a 6 quart or larger slow cooker.

Mix thoroughly. With a slotted spoon, transfer sausage mixture to the slow cooker, mix well. Cover and set on HIGH and cook for 5 to 6 hours.

3 Remove the cover for the last hour.

4 Remove bay leaf. Serve hot with choice of accompaniments.

Note: Best if made one day ahead so flavors will blend.



BRATWURST WITH AUTUMN FRUIT

Serves 6

- 1 16-ounce can whole berry cranberry sauce
- 1 cup chopped onions
- ½ cup apple cider
- 3 tablespoons brown sugar
- 1 teaspoon dried thyme
- ½ teaspoon salt
- 1 teaspoon black pepper
- 2 pounds pre-cooked bratwurst
- 2 medium tart apples, peeled, cored and cut in wedges

Hot cooked rice

1 In a slow cooker, stir cranberry sauce, onions, apple cider, sugar and seasonings together. Blend well.

2 Slice bratwurst, on the diagonal, into ½-inch pieces. Add bratwurst and apple wedges to slow cooker. Stir well to coat the bratwurst and apples with cranberry mixture.

3 Cover and cook on LOW for 9 to 10 hours or on HIGH for 5 to 6 hours.

4 Portion each serving onto a bed of hot cooked rice.



ITALIAN SAUSAGE MEATBALL SUBS

Serves 8

- 2 eggs, beaten
- 1 cup fresh bread crumbs
- $\frac{1}{4}$ cup chopped sweet onion
- 2 tablespoons chopped green bell pepper
- $\frac{1}{3}$ cup Parmesan cheese
- 1 teaspoon dried basil
- 2 tablespoons pine nuts, coarsely chopped
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper
- $\frac{1}{2}$ pound bulk sausage
- 1 pound Italian sausage, casing removed
- 2 14 $\frac{1}{2}$ -ounce cans diced tomatoes with Italian herbs
- 1 6-ounce can tomato paste with Italian herbs
- 1 cup finely chopped onions
- 1 teaspoon minced fresh garlic
- 1 6 to 7-ounce can mushroom chunks (portabella preferred), with liquid
- 1 teaspoon sugar
- 1 teaspoon dried oregano leaves
- $\frac{1}{8}$ teaspoon crushed red pepper flakes
- 8 (8-inch) crusty sub rolls, split
- 1 cup shredded Mozzarella cheese

1 To prepare sausage meatballs, beat eggs well and stir in crumbs, vegetables, cheese, basil, nuts, salt and pepper. Combine well. Add sausage and mix thoroughly.

2 With wet hands, shape mixture into 1-inch meatballs (makes 40 meatballs).

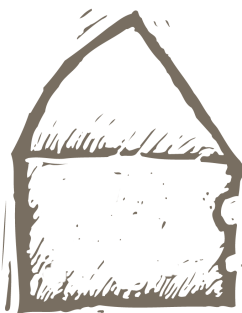
3 Place meatballs on a wire rack in a baking sheet with 1-inch sides. Bake, uncovered, in a preheated 350 degree F oven for 20 minutes.

4 Meanwhile, in a slow cooker, mix together tomatoes, paste, onions, garlic, mushrooms, sugar, oregano and red pepper flakes. Stir together well and cook on HIGH.

5 Transfer cooked and drained meatballs to the slow cooker and mix thoroughly, coating meatballs with tomato sauce.

6 Cover and cook on HIGH for 3 to 4 hours OR on LOW for 8 to 10 hours, stirring occasionally. If desired, remove lid during last 30 minutes to reduce liquid.

7 Portion 5 sausage meatballs into each sub roll and spoon tomato sauce atop meatballs. Sprinkle each with cheese.



FRANKLY FABULOUS DIP

Yields 6 cups

- ½ pound hot dogs, each cut in 4 pieces
- 1 28-ounce can crushed tomatoes
- 8 ounces sour cream
- ½ cup chopped green onions (green tops included)
- ¼ teaspoon red pepper sauce
- ¼ teaspoon black pepper
- 2 cups shredded Cheddar Jack cheese with jalapeno peppers (8 ounces)

Dippers: tortilla chips and scoops

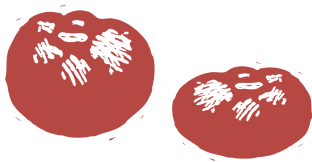
1 Place hot dogs pieces in a food processor bowl fitted with the metal blade. Use a pulsing action to mince hot dogs.

2 In the slow cooker, stir together minced hot dogs, tomatoes, sour cream, onions, red pepper sauce and pepper. Cover and cook on the HIGH setting.

3 Cook for about 1 ½ hours or until the sauce is steaming.

4 Slowly add cheese, ½ cup at a time, stirring constantly to ensure cheese melts after each addition.

5 Reduce heat to LOW. Serve warm with tortilla chips or scoops.



SMOKED SAUSAGE AND MUSHROOM STEW

Serves 4

- 1 pound smoked sausage, cut in ½-inch slices
 - 1 pound assorted fresh mushrooms, (baby-bello, button, shiitake, etc.) cleaned, trimmed and quartered
 - 1 cup coarsely cut red onion
 - 1 cup red bell pepper, cut in 1-inch chunks
 - 1 teaspoon chopped fresh garlic
 - 1 teaspoon dried thyme
 - ½ teaspoon salt
 - ¼ teaspoon freshly ground black pepper
 - ½ cup beer
 - 1 tablespoon cornstarch
- Cooked fettuccine or wide egg noodles
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1 Place sausage slices, all vegetables, seasonings and beer in slow cooker. Stir well to mix all ingredients.

2 Cover and cook on LOW for 8 to 9 hours, or cook on HIGH for 4 to 5 hours.

3 To thicken liquid, turn setting to HIGH. In a small cup, mix cornstarch with 2 tablespoons cold water, blending well. Add cornstarch to sausage mixture, stirring well. Cook for about 8 minutes – liquid will be slightly thickened.

4 Serve over in a shallow bowl with cooked fettuccine or wide egg noodles.

NOTES



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