

20 Slow Cooker
Thanksgiving
Dinner Ideas



20 Slow Cooker Thanksgiving Dinner Ideas

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Letter from the Editor

Dear Slow Cooking Enthusiast:

Thanksgiving, like many holidays, is a great time to pull out your slow cooker and let it do its magic! If you're looking for Thanksgiving recipes, practically everything you traditionally eat on the holiday can be converted into slow cooker Thanksgiving recipes. You don't have to veer away from traditional Thanksgiving food in order to use your slow cooker. The editors at AllFreeSlowCookerRecipes have collected slow cooker versions of traditional Thanksgiving food, from Thanksgiving casserole recipes and make-ahead Thanksgiving squash recipes, to cooking Thanksgiving turkey. We've compiled some excellent slow cooker recipes from our Web site into a handy eCookbook. Slow cooker recipes are great if your oven is occupied with other dishes, or if you want to get a head-start on some sides while the turkey is cooking. Simply throw ingredients together and let them cook—your slow cooker does all the work! This latest eCookbook of *20 Slow Cooker Thanksgiving Dinner Ideas* will offer you some great slow cooker recipes you can try this Thanksgiving.

This eCookbook is full of mouth-watering and easy slow cooker appetizer recipes, including one of our best slow cooker soup recipes for Slow Cooker Butternut Squash Soup (p.6). For main dishes, we've got not one slow cooker Thanksgiving turkey recipe, but several (p.12). If you want a diverse selection of slow cooker Thanksgiving side dishes, you must see our slow cooker Thanksgiving green bean casserole (p.24), as well as one of our best make-ahead Thanksgiving squash recipes (p.32). Finally, for those with a sweet tooth, we've got some amazing slow cooker dessert recipes, including slow cooker pumpkin pie (p.36)! No matter which slow cooker Thanksgiving recipes you decide to make, your slow cooker will ensure that your house smells delicious! Make holiday meal time and entertaining simpler with this free *20 Slow Cooker Thanksgiving Dinner Ideas* eCookbook.

For more excellent slow cooker recipes, be sure to visit [AllFreeSlowCookerRecipes.com](http://www.AllFreeSlowCookerRecipes.com). While you're there, subscribe to AllFreeSlowCookerRecipes' free [The Slow Cooker Chronicle](#) newsletter to get free recipes delivered to your inbox every week.

Slow and Steady Wins in Taste!

Sincerely,

Blair Chavis, Editor, AllFreeSlowCookerRecipes

<http://www.AllFreeSlowCookerRecipes.com/>

Read blog articles about our recipes at RecipeChatter.com.

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SLOW COOKER THANKSGIVING APPETIZERS

SLOW COOKER BUTTERNUT SQUASH SOUP

BY: [HAMILTON BEACH](#)



Slow Cooker Butternut Squash Soup is one of those easy slow cooker soup recipes that is perfect for fall. It's made with hearty ingredients such as onion, butternut squash, potatoes, and herbs. Serve it on a chilly night and you're certain warm up soon.

SERVES: 8

COOKING TIME: 4 HRS ON HIGH OR 7 HOURS ON
LOW

INGREDIENTS

- 1 medium onion, chopped
- 2 tablespoons butter
- 3 large garlic cloves, chopped
- 1 large (1 1/2 pound) butternut squash, peeled, seeded and cut in 2-inch chunks
- 2 medium red potatoes, peeled and cut in 1-inch chunks
- 5 cups chicken broth
- 1 1/2 teaspoon dried rubbed sage
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

NOTES

1. Test Kitchen Tip: For easy squash preparation, microwave for 2 minutes prior to cutting. Placing in the microwave will soften the rind, making cutting in half easier.

INSTRUCTIONS

1. In a skillet, sauté onion and garlic in butter over medium heat, stirring occasionally, until tender but not browned.
2. Add the garlic and cook for two minutes longer.
3. Spoon vegetables into slow cooker.
4. Add squash, potatoes, chicken broth, sage, salt and pepper.
5. Cover and cook on HIGH 4 hours or LOW 6 to 7 hours, or until the vegetables are soft when pierced with a fork.
6. Let cool slightly, then puree soup in a blender or food processor.

SLOW COOKER THANKSGIVING APPETIZERS

SIMPLE LEFTOVER TURKEY SOUP

BY: [HOPE FROM A BUSY MOM'S SLOW COOKER ADVENTURES](#)



Sometimes the best part about Thanksgiving is living off of the leftover turkey recipes until Christmas. Leftover Turkey Soup is one of the most comforting slow cooker soup recipes, and it's great for sipping on a chilly November or December day.

COOKING TIME: 10 HRS ON LOW

INGREDIENTS

- 1 1/2 to 2 cups diced leftover Thanksgiving turkey
- 2 to 3 carrots, chopped
- 2 ribs celery, chopped
- 1 onion, chopped
- 8 cups water
- 6 chicken bouillon cubes
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon salt
- 1/8 teaspoon pepper

INSTRUCTIONS

1. Place all ingredients in the slow cooker.
2. Stir to combine all of the ingredients.
3. Cook for 8 to 10 hours on LOW.

SLOW COOKER THANKSGIVING APPETIZERS

SLOW COOKER TURKEY POT PIE SOUP

BY: [KAREN FROM 365 DAYS OF SLOW COOKING](#)



Slow Cooker Turkey Pot Pie Soup is one of those slow cooker soup recipes that's great if you're wondering what to do with leftovers, or if you want to jazz up the flavors from an easy pot pie recipe. This slow cooker soup is inspired by turkey pot pie and is a wholesome dinner idea for a chilly fall or winter night.

SERVES: 6

COOKING VESSEL SIZE: 4- TO 5-QUART SLOW COOKER

INGREDIENTS

- 4 cups water
- 4 teaspoons chicken bouillon (or 2 teaspoons Shirley J chicken bouillon)
- 3 cups frozen hash browns (shredded or cubes)
- 3 cups diced cooked turkey (leftovers work well)
- 3 ounces cooked and crumbled bacon (pre-cooked bacon bits OK too)
- 2 cups frozen peas (or frozen mixed veggies)
- 2 tablespoons cornstarch
- 1 (8-ounce) package cream cheese
- 1 teaspoon ground black pepper
- Salt to taste
- Biscuits to serve on the side (optional)

INSTRUCTIONS

1. Add water, bouillon, hash browns, turkey, bacon, and mushrooms to slow cooker.
2. Cover and cook on LOW for about 4 to 6 hours. Remove lid and stir in the peas.
3. Turn slow cooker to HIGH. In a small bowl, combine cornstarch with $\frac{1}{4}$ cup water, stir until smooth. Then, stir cornstarch mixture into the slow cooker. (Keep the lid off.)
4. Cube the cream cheese and add into the slow cooker. Stir until melted.
5. Let cook on HIGH until soup is thickened (probably about 10 to 15 minutes).
6. Add in pepper and salt, to taste.
7. Ladle into bowls and serve with biscuits.



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SLOW COOKER THANKSGIVING MAIN DISHES

EASY SLOW COOKER TURKEY BREAST

BY: [KAREN FROM 365 DAYS OF SLOW COOKING](#)



If you're in search of easy recipes for a slow cooker that you can make around the holidays, look no further than this recipe for Easy Slow Cooker Turkey Breast. Try slow cooking your turkey instead of roasting it!

COOKING TIME: 8 HRS

INGREDIENTS

- 1 (6-pound) bone-in turkey breast
- 1 (1-ounce) envelope dry onion soup mix
- 3 tablespoons butter

INSTRUCTIONS

1. Rinse the turkey breast and pat dry.
2. Cut off any excess skin, but leave the skin covering the breast.
3. Rub onion soup mix all over outside of the turkey and under the skin.
4. Place butter in bottom of slow cooker and let it melt for a couple of minutes.
5. Place turkey breast in slow cooker. Cover and cook on HIGH for 1 hour, then set to LOW, and cook for 7 hours, or until turkey breast comes to a temperature of 165 degrees F.
6. When turkey is done, take it out and let it sit for 10 to 15 minutes.
7. While turkey is sitting, use the drippings in the slow cooker to make gravy.

SLOW COOKER THANKSGIVING MAIN DISHES

TURKEY AND CRANBERRY POT PIE

BY: [KAREN FROM 365 DAYS OF SLOW COOKING](#)



Combining the savory flavors of a roast turkey recipes and the sour-sweet tang of cranberry recipes, Turkey and Cranberry Pot Pie an easy turkey pot pie recipe that is specially designed for Thanksgiving.

SERVES: 6

PRE-COOKING TIME: 15 TO 20 MINUTES

COOKING TIME: 3 TO 4 HOURS ON HIGH; 6 TO 8 HOURS ON LOW

COOKING VESSEL SIZE: 5- TO 6-QUART SLOW COOKER

INGREDIENTS

- 1/3 cup flour
- 1 teaspoon kosher salt
- ¼ teaspoon coarsely ground black pepper
- 2 teaspoons poultry seasoning
- 2 ½ pounds boneless, skinless turkey thighs, cut into 1-inch pieces
- 2 to 3 tablespoons vegetable oil, divided
- 2 onions, chopped
- 2 carrots, peeled and thinly sliced
- 2 celery ribs, thinly sliced
- 8 medium mushrooms, sliced
- 2 red-skin or golden potatoes, peeled and cut into ½-inch dice
- 1 ½ cups chicken broth
- 1/3 cup dried cranberries
- Pie dough for a 9-inch pie crust, prepared refrigerated or homemade

NOTES

1. Make another version of pot pie using biscuit dough, rather than pastry. Just make up a batch of your favorite biscuit recipe (using a mix is fine). Roll out and cut to the shape of the crock, or as individual biscuits and place on top. Bake as you would a pie crust.
2. For another version, replace the pie crust with frozen puff pastry; bake according to the package directions.

INSTRUCTIONS

1. Mix the flour, salt, pepper, and poultry seasoning in a medium-large mixing bowl. Add the turkey meat and toss until pieces are thoroughly coated; pat off the excess flour and reserve.
2. Heat 1 tablespoon oil in a large deep skillet over medium-high heat. Brown the turkey pieces in batches, about 2 minutes per side; do not crowd the pan, and add more oil if the pan becomes dry.
3. Transfer the browned turkey to a 5- to 6-quart slow cooker as it is browned.
4. Add more oil to the skillet, if needed, and heat over medium heat. Add the onion, carrot, celery, mushrooms, and potatoes and sauté, until the vegetables lose their raw look, stirring often—about 4 minutes.
5. Add the reserved seasoned flour mixture and stir until the vegetables are well-coated.
6. Add the chicken broth and heat to boiling, stirring constantly, until the sauce is slightly thickened.
7. Transfer to the slow cooker, add the dried cranberries, and stir so that everything is well mixed.
8. Cover the slow cooker and cook for 3 to 4 hours on HIGH or 6 to 8 hours on LOW.
9. Preheat the oven to 375 degrees F.
10. Roll the dough out on a lightly floured work surface.
11. Remove the lid from the slow cooker and dry with a paper towel.
12. Lay the lid on the dough and use it as a template to cut the dough in the shape of the lid.
13. Roll up the edges of the dough all the way round so that the dough will fit neatly over the turkey stew.
14. Remove the crock from the slow cooker and lay the dough on top of the stew.
15. Cut several slits in the middle of the crust and bake until browned, about 25 minutes.
16. Serve immediately.

SLOW COOKER THANKSGIVING MAIN DISHES

SAUCY TURKEY THIGHS

BY: [KAREN FROM 365 DAYS OF SLOW COOKING](#)



Saucy Turkey Thighs are so easy and incredibly tasty, you'll hardly believe it! This slow cooker Thanksgiving Turkey is a great portioned alternative to an entire roast turkey recipe. Try these slow cooker turkey thighs this holiday season!

SERVES: 4

COOKING TIME: 6 HOURS ON LOW

INGREDIENTS

- 3 or 4 turkey thighs, skin removed, washed and patted dry
- 4 to 8 ounces mushrooms, thinly sliced
- 1 cup Alfredo sauce
- 1 ¼ cup picante sauce, divided
- 2 garlic cloves, minced
- 1 tablespoon quick-cooking tapioca
- 1 tablespoon Italian garden salad dressing mix
- 1 (14-ounce) can Great Northern beans

INSTRUCTIONS

1. Add the mushrooms, Alfredo, picante sauce, garlic, tapioca, and salad dressing mix to slow cooker. Stir to combine.
2. Salt and pepper the turkey and nestle into the slow cooker.
3. Cover and cook on LOW for 4 to 6 hours.
4. Remove turkey thighs and tent loosely with foil.
5. Rinse and drain the beans and puree them in a blender or food processor.
6. Skim any fat off the top of the sauce in the slow cooker.
7. Stir in bean puree (as much as desired to thicken it up).
8. Add in additional picante sauce.
9. Serve sauce over turkey and noodles or rice.

SLOW COOKER THANKSGIVING MAIN DISHES

EASIEST EVER SLOW COOKER TURKEY BREAST

BY: [JESSICA FROM BUTTER WITH A SIDE OF BREAD](#)



Instead of spending hours roasting an entire turkey, try making this recipe for the Easiest Ever Slow Cooker Turkey Breast. Easy turkey recipes like this one allow you to enjoy the flavors of turkey all year round. While the thought of making an entire bird could seem daunting, this recipe uses a turkey breast which keeps the meat moist and juicy and the prep time to a minimum. Using apple, rosemary, sage and thyme flavors to infuse the meat will leave you with a super flavorful

final product. Serve this slow cooker turkey with potatoes and a salad for a more complete meal.

COOKING TIME: 4 HOURS ON LOW

INGREDIENTS

- 1 turkey breast (boneless; about 3 pounds)
- 1 small apple
- 4 tablespoons butter, cut into small cubes
- 1 ½ teaspoon coarse salt
- 1 teaspoon crushed rosemary
- 1 teaspoon thyme
- 1 teaspoon sage
- 2 teaspoons onion powder

NOTES

1. If your turkey breast is bone-in, then you'll need to cook it for 5 to 6 hours on LOW. After 4 hours, check every half hour to make sure you don't over-cook it.
2. Author recommends removing the skin prior to serving.

INSTRUCTIONS

1. Place turkey breast in the slow cooker.
2. Slice the apple.
3. Combine the seasoning in a small bowl.
4. Rub the seasonings on the turkey breast, making sure to get some underneath the skin. Dot turkey with butter (and put some underneath the skin).
5. Place apple slices in the slow cooker, on and around the turkey breast.
6. Cook on LOW for 3 to 4 hours, until the internal temperature reaches 165 degrees F.
7. Let the turkey rest after cooking; leave it in the slow cooker on WARM for 5 to 10 minutes, until you're about ready to eat.
8. Slice and serve with a side of cranberry sauce.

SLOW COOKER THANKSGIVING MAIN DISHES

EASY SLOW COOKER TURKEY LEGS

BY: [PATRICIA FROM CULLY'S KITCHEN](#)



The next time you are crunched for time and need to make dinner for the family, try whipping up this recipe for Easy Slow Cooker Turkey Legs. This all day turkey leg recipe requires almost no prep time, but is so incredibly delicious. After throwing the veggies, condensed tomato soup and turkey legs into the slow cooker, all you have to do is let it cook all day while you do other things (that is why slow cooker recipes are so great!). Serve up these delicious turkey legs with some mashed potatoes and a salad for a complete meal.

SERVES: 4

PREPARATION TIME: 10 MINUTES

COOKING TIME: 8 HOURS ON LOW

INGREDIENTS

- 4 turkey legs
- 3 medium red potatoes (quartered or cut into chunks)
- ½ pound baby carrots (whole)
- 2 medium onions (sliced lengthwise)
- 1 can condensed tomato soup (undiluted)
- 1/3 cup water
- 4 cloves garlic (thinly sliced)
- 1 teaspoon Italian seasoning
- 1 teaspoon salt
- 1/8 teaspoon black pepper

INSTRUCTIONS

1. Layer the onions, potatoes, and carrots on the bottom of the slow cooker.
2. In a small bowl, mix together the water, tomato soup, garlic, salt, pepper, and Italian seasoning.
3. Pour the mixture over the vegetables and then arrange the turkey legs on top.
4. Cook on LOW for 7 to 8 hours or until vegetables are tender and turkey is done.

SLOW COOKER THANKSGIVING MAIN DISHES

TASTY THANKSGIVING CASSEROLE

BY: [KATIE FROM KATIE'S CUCINA](#)



Tasty Thanksgiving Casserole takes classic Thanksgiving dishes and puts them into one main dish. Whip it up with your holiday leftovers, or cook it from scratch. This Thanksgiving casserole recipe is made with chicken, veggies, and boxed stuffing. You could also use turkey breast for this Thanksgiving casserole recipe. A can of cream of chicken soup adds flavor and moisture to the casserole. It also makes it creamy. Serve your chicken stuffing casserole warm. Pair it

with other various Thanksgiving side dishes, such as cranberry sauce or mashed potatoes, for a complete dinner.

SERVES: 4

PREPARATION TIME: 5 MINUTES

COOKING TIME: 4 HOURS ON HIGH; 8 HOURS ON LOW

INGREDIENTS

- 4 frozen chicken breasts (or thawed/fresh)
- 1 (10-ounce) package of frozen vegetables
- 1 can cream of chicken soup (can also use half/half can of cream of chicken/mushroom)
- 1 (6-ounce) box stuffing (and ingredients required to make your stuffing—see package for directions)
- Salt and pepper, to taste

NOTES

1. Suggested sides: mashed potatoes, cranberry sauce, steamed broccoli, or a side salad.

INSTRUCTIONS

1. Pour in the bag of frozen veggies into the bottom of your slow cooker (peas, carrots, green beans and corn mixture recommended).
2. Place your frozen chicken breasts on top of veggies (or the fresh).
3. Open can of cream of chicken soup and pour on top of your chicken breasts.
4. Cook stuffing according to the package directions and place the stuffing on top of the cream of chicken soup that was poured over chicken breasts.
5. Turn on your slow cooker on LOW for 6 to 8 hours or on HIGH for 3 to 4 hours. The stuffing will be brown and the chicken juices should run clear when done.



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SLOW COOKER THANKSGIVING SIDE DISHES

"BAKED" SLOW COOKER SWEET POTATOES

BY: [HOPE FROM A BUSY MOM'S SLOW COOKER ADVENTURES](#)



This recipe for "Baked" Slow Cooker Sweet Potatoes offers a fun technique and take on expected slow cooker side dish recipes. Try your hand at "baking" in your slow cooker!

COOKING TIME: 5 HOURS ON LOW

INGREDIENTS

- Sweet potatoes, washed and dried

INSTRUCTIONS

1. Place as many sweet potatoes in your slow cooker as desired (or that will fit)
2. Cook on LOW for 4 to 5 hours, depending on how many you have in your slow cooker and how large they are. You'll know the sweet potatoes are ready when you can easily poke your fork into them.

SLOW COOKER THANKSGIVING SIDE DISHES

SLOW COOKER GREEN BEAN CASSEROLE

BY: [STEPHANIE O'DEA \(AUHTOR OF THE MAKE IT FAST, COOK IT SLOW COOKBOOKS AND TOTALLY TOGETHER: SHORTCUTS TO AN ORGANIZED LIFE\)](#)



If you're in search of slow cooker casserole recipes for a special occasion such as Thanksgiving, or for no occasion at all, this recipe for Slow Cooker Green Bean Casserole is a simple, delicious treat!

COOKING TIME: 6 HOURS ON LOW; 3 HOURS ON HIGH

INGREDIENTS

- 1 pound fresh green beans
- 2 cups [homemade cream of mushroom soup](#) (1 (10 ¾-ounce)can of soup also OK)
- ½ cup milk
- 1 cup General Mills Rice Chex cereal (*make sure the label is gluten-free if you are gluten-free)
- ½ teaspoon onion powder
- 1/3 cup shredded Parmesan cheese

INSTRUCTIONS

1. Wash and trim the green beans. Cut the greens so they are an even length, if desired.
2. Add homemade or canned soup and milk. Mix the green beans with the liquid.
3. Put the Rice Chex in a Ziploc bag and smash to desired crumbliness. Add the onion powder and the Parmesan cheese to the bag and shake to mix.
4. Pour crumb mixture over the top of the beans.
5. Cover and cook on LOW for 4 to 6 hours, or on HIGH for 2 to 3 hours.

SLOW COOKER THANKSGIVING SIDE DISHES

CHEESY CORN AND PEPPERS

BY: [KAREN FROM 365 DAYS OF SLOW COOKING](#)



If you're looking for good slow cooker side dish recipes, try this colorful and delicious recipe for Cheesy Corn and Peppers. Made with corn, bell peppers, two types of cheese and spices, it is a perfect side!

SERVES: 8

COOKING TIME: 2 HOURS 15 MINUTES

COOKING VESSEL SIZE: 3-QUART SLOW COOKER

INGREDIENTS

- 2 pounds frozen corn kernels
- 2 tablespoons butter, cubed
- 1 large green bell pepper, finely chopped
- 1 teaspoon salt
- ½ teaspoon ground cumin
- ¼ teaspoon black pepper
- 3 ounces cream cheese, cubed
- 1 cup shredded sharp Cheddar cheese

INSTRUCTIONS

1. Coat slow cooker with nonstick cooking spray.
2. Add all ingredients except cream cheese and Cheddar cheese.
3. Cover and cook on HIGH for 2 hours.
4. Add cheeses, stir to blend. Cover and cook 15 minutes more or until cheeses melt.

SLOW COOKER THANKSGIVING SIDE DISHES

THE BEST SWEET POTATO CASSEROLE RECIPE

BY: [ABIGAIL WILKINS, ALLFREESLOWCOOKERRECIPES ORIGINAL RECIPE](#)



What could scream “It’s the holidays!” more than warm sweet potatoes topped with toasted, sugared pecans? The answer, arguably, is nothing. This recipe for The Best Sweet Potato Casserole Ever will have your guests coming up for seconds (or even thirds) at this year’s Thanksgiving, Christmas and holiday parties.

COOKING TIME: 5 HOURS ON HIGH

INGREDIENTS

- 5 medium-to-large sweet potatoes
- 2 cups chicken broth
- 1/14 cup butter, cubed
- 2 eggs, lightly beaten
- 1 teaspoon vanilla
- 1 cup brown sugar
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg

INGREDIENTS - TOPPING

- ½ cup brown sugar
- 1/3 cup melted butter
- 1/3 cup flour
- 1 cup chopped pecans

INSTRUCTIONS

1. Peel sweet potatoes and cut into 1-2 inch cubes.
2. Put the potato cubes in the slow cooker, add chicken broth, and sprinkle the cubed butter on top.
3. Cover and cook on HIGH for 3 hours (or until sweet potatoes are soft enough to mash). Using a potato masher, mash the sweet potatoes up to your desired consistency.
4. Add the lightly beaten eggs, brown sugar, vanilla, cinnamon and nutmeg to the mashed sweet potatoes. Stir to combine.
5. In a separate bowl, mix together the topping ingredients. Spread the topping evenly over the slow cooker sweet potatoes.
6. Cover and cook on HIGH for 2 more hours.
7. Serve warm right out of the slow cooker. Enjoy!

SLOW COOKER THANKSGIVING SIDE DISHES

RUSTIC GARLIC MASHED POTATOES

BY: [KITCHENAID](#)



This recipe for Rustic Garlic Mashed Potatoes is a gem among slow cooker side dish recipes. The recipe is super simple and great for holiday meals!

COOKING TIME: 7 HOURS ON LOW; 4 HOURS ON HIGH

INGREDIENTS

- 2 pounds baking potatoes, unpeeled and cut into 1/2-inch cubes
- 1/4 cup water
- 2 tablespoons butter, cut into 1/8-inch pieces
- 1 1/4 teaspoons salt
- 1/2 teaspoon garlic powder
- 1/4 teaspoon black pepper
- 1 cup milk, warmed

INSTRUCTIONS

1. Place all ingredients except milk in slow cooker; toss to combine.
2. Cover; cook on LOW 7 hours, or on HIGH 4 hours.
3. Add milk to potatoes.
4. Mash potatoes with potato masher or electric mixer until smooth.

SLOW COOKER THANKSGIVING SIDE DISHES

THE BEST GREEN BEAN CASSEROLE FOR YOUR HOLIDAY TABLE

BY: [ABIGAIL WILKINS, ALLFREESLOWCOOKERRECIPES ORIGINAL RECIPE](#)



You can say "goodbye" to mushy, flavorless green bean casserole for good, thanks to this recipe for The Best Green Bean Casserole for Your Holiday Table. Made with fresh green beans, mushrooms and onions, this easy green bean casserole recipe is sure to steal the show at any holiday party or gathering.

COOKING TIME: 2 ½ HOURS ON HIGH;
5 HOURS ON LOW

INGREDIENTS

- 3 cups canned, fried onions
- 2 slices sourdough bread, torn into 2-inch pieces
- 5 tablespoons unsalted butter
- 10 ounces white or Cremini mushrooms, trimmed and sliced ¼-inch thick
- 1 Vidalia onion, chopped
- 4 garlic cloves, minced
- 8 strips bacon, cooked and chopped into small pieces
- ½ teaspoon dried thyme
- ¾ teaspoon salt
- ½ teaspoon pepper
- ¼ cup all-purpose flour
- 1 ¼ cups low-sodium chicken broth
- 1 ¼ cups heavy cream
- 2 pounds green beans, trimmed and cut into 2-inch length
- ½ cup freshly grated Parmesan cheese (for top)

INSTRUCTIONS

1. Wash the green beans and snap the ends off each side. Cut the beans into 2-inch segments and set aside to let dry.
2. Pulse 1 cup of friend onions in a food processor until finely ground. Reserve for later steps.
3. Pulse sourdough bread in the food processor to coarse crumbs (about 10 pulses).
4. Melt 2 tablespoons of butter in a large skillet over medium heat. Add the pulsed sourdough bread and the remaining 2 cups of un-pulsed fried onions. Toast until golden brown (about 5 minutes). Set aside.
5. Wipe the skillet clean and melt remaining 3 tablespoons of butter in it. Cook the chopped onion in the skillet for a few minutes, and then add the mushrooms, thyme, salt, pepper and bacon to the pan.
6. After cooking the mushroom mixture for about 8 to 10 minutes (until the mushrooms are softened and lightly browned), stir in the flour and the processed fried onions. Cook for 1 minute.
7. Slowly whisk the broth and cream into the pan, scraping up browned bits and smoothing out lumps.
8. Bring the mixture to a simmer and cook for about ten minutes until it is extremely thick and creamy. Stir occasionally.
9. Add the beans to the slow cooker and pour mushroom sauce over the top of them. Stir beans and sauce together until well mixed.
10. Sprinkle fresh parmesan cheese over the top of the ingredients.
11. Cover and cook on HIGH for 2 1/2 hours or on LOW for 5 hours.
12. In the last hour of cooking, lay a piece of paper under the lid of the slow cooker to absorb the moisture.
13. Sprinkle half of the reserved fried onion and bread crumb mixture over the top of the beans with 15 minutes of cooking remaining.
14. Sprinkle the remaining friend onions and bread crumbs over the dish just before serving.
15. Enjoy!

SLOW COOKER THANKSGIVING SIDE DISHES

HONEY-MUSTARD RED POTATOES

BY: [HOPE FROM A BUSY MOM'S SLOW COOKER ADVENTURES](#)



This Honey Mustard Red Potatoes are one of those easy side dish recipes that will go great with a variety of main dishes. Throw it together and let your slow cooker do all the work!

COOKING TIME: 6 HOURS ON LOW; 3 HOURS ON HIGH

INGREDIENTS

- 2 pounds red potatoes, cut into halves or fourths
- 1 large shallot, minced
- 1 teaspoon garlic powder
- 1 teaspoon pepper
- 1 teaspoon salt
- 1 ½ tablespoon mustard powder
- ½ cup honey

INSTRUCTIONS

1. Place your potatoes at the bottom of your slow cooker liner and top with all the remaining ingredients.
2. Cook on LOW for 6 hours or on HIGH for 3 hours.
3. Enjoy!

SLOW COOKER THANKSGIVING SIDE DISHES

HEARTY STUFFED ACORN SQUASH

BY: [STEPHANIE FROM 52 KITCHEN ADVENTURES](#)



Hearty Stuffed Acorn Squash is among the more attractive and easy slow cooker side dish recipes, elegant enough for a holiday meal, and easy enough for any weeknight supper.

COOKING TIME: 6 HOURS ON LOW

INGREDIENTS

- 1 acorn squash
- 1 tablespoon maple syrup
- 1 tablespoon butter, melted
- 1/8 cup pecans or walnuts, chopped
- 1/8 cup dried cranberries
- Pinch of salt

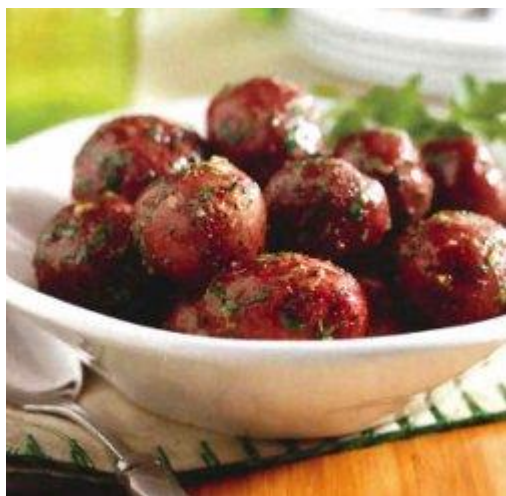
INSTRUCTIONS

1. Cut squash in half and remove seeds and stringy pulp from middle.
2. Place cut side up in slow cooker.
3. Combine remaining ingredients and spoon into center of each half.
4. Cook for 5 to 6 hours on LOW or until squash is tender.

SLOW COOKER THANKSGIVING SIDE DISHES

LEMON-MINT RED POTATOES

BY: [KITCHENAID](#)



Liven up ordinary meals with vibrant slow cooker side dishes like this recipe for Lemon-Mint Red Potatoes, made with Greek seasoning, lemon peel, butter, fresh mint and more

COOKING TIME: 7 HOURS ON LOW; 4 HOURS ON HIGH

INGREDIENTS

- 2 pounds new red potatoes
- 3 tablespoons olive oil
- 1 teaspoon salt
- 3/4 teaspoon dried Greek seasoning or dried oregano
- 1/4 teaspoon garlic powder
- 1/4 teaspoon black pepper
- 1 teaspoon lemon peel, grated
- 2 tablespoons lemon juice
- 2 tablespoons butter
- 4 tablespoons chopped fresh mint, divided

NOTES

1. It's easy to prepare this recipe ahead of time; simply follow instructions as listed and then turn off heat and let stand at room temperature for up to 2 hours. Reheat to serve at room temperature. Sprinkle with remaining mint before serving.

INSTRUCTIONS

1. Coat inside of 6-quart slow cooker with nonstick cooking spray.
2. Add potatoes and oil, stirring gently to coat.
3. Sprinkle with salt, Greek seasoning, garlic powder and pepper.
4. Cover; cook on LOW 7 hours or on HIGH 4 hours.
5. Stir in lemon peel, lemon juice, butter, and 2 tablespoons mint until butter is completely melted.
6. Cover; cook 15 minutes to allow flavors to blend.
7. Sprinkle with remaining 2 tablespoons mint just before serving.

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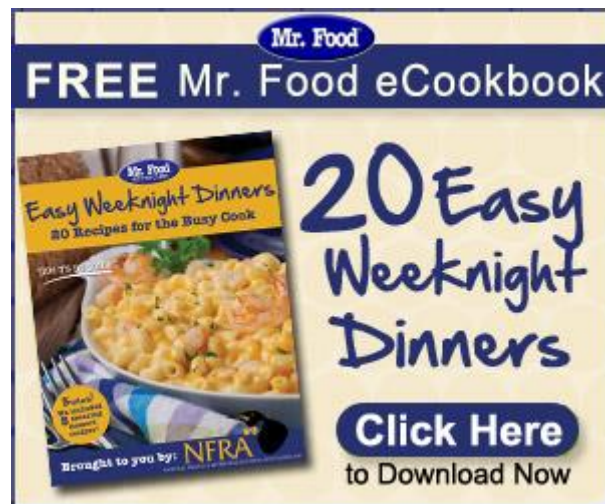
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SLOW COOKER THANKSGIVING DESSERTS

UPSIDE DOWN PUMPKIN PIE

BY: [ABGAIL WILKINS, ALLFREESLOWCOOKERRECIPES ORIGINAL RECIPE](#)



Upside Down Pumpkin Pie is a delightfully simple pie recipe that is a must-make for this year's Thanksgiving or Christmas. The best part about this homemade pumpkin pie recipe is that it is cooked right in your slow cooker. Making this Thanksgiving dessert in your slow cooker frees up your oven space for side dishes or the all-important turkey that needs cooking. The easy pumpkin pie recipe has a crumble crust on top of it, so you can scratch "making pie crust" off your to-do list.

COOKING TIME: 7 HOURS ON LOW; 3 ½ HOURS ON HIGH

INGREDIENTS

- 15 ounces canned pumpkin puree
- 9 ounces evaporated milk
- 3 ounces spiced rum (Captain Morgan suggested)
- ¾ cup brown sugar
- 2/3 cup Bisquick, divided
- 2 eggs, lightly beaten
- 3 tablespoons butter
- 2 teaspoons pumpkin pie spice
- 1 teaspoon vanilla
- ½ cup graham cracker crumbs
- Whipped cream and cinnamon for garnish

INSTRUCTIONS

1. In a large mixing bowl, mix together pumpkin, evaporated milk, rum, brown sugar, one-third of the Bisquick, eggs, vanilla and pumpkin pie spice. Stir until combined.
2. Grease the slow cooker with non-stick cooking spray.
3. Pour the liquid mixture into the slow cooker.
4. Place pats of butter on top of the liquid mixture.
5. Sprinkle remaining Bisquick on top of the butter.
6. Sprinkle the graham cracker crumbs on top of the Bisquick.
7. Cook the Upside Down Pumpkin Pie on LOW for 7 hours or on HIGH for 3 1/2 hours (until mixture has thickened and crust becomes golden brown).
8. Top the pie with a dollop of whipped cream and a dash of cinnamon.
9. Enjoy!

SLOW COOKER THANKSGIVING DESSERTS

APPLE PEAR DELIGHT

BY: [HOPE FROM A BUSY MOM'S SLOW COOKER ADVENTURES](#)



This Apple Pear Delight is a slow cooker dessert recipe that's perfect for fall. Make as a weeknight treat or serve it up for a holiday meal!

COOKING TIME: 10 HOURS ON WARM

INGREDIENTS

- 3 apples, peeled and sliced
- 3 pears, peeled and sliced
- 1/3 cup brown sugar + about 2 tablespoons for the topping
- 1 tablespoon and 1 teaspoon lemon juice
- 3 tablespoons orange juice
- 2 teaspoons vanilla
- ½ teaspoons cinnamon
- 1 cup granola
- 2 cups Bisquick
- 1 cup water
- 1 teaspoon vanilla
- 2 tablespoons sugar

INSTRUCTIONS

1. Spray your slow cooker liner with non-stick spray. In the liner, toss together apples, pears, brown sugar, lemon juice, orange juice, vanilla, cinnamon, and granola.
2. In a separate bowl, mix together the Bisquick, water, vanilla, and sugar. Pour over the top of your apple/pear mixture and sprinkle with some brown sugar.
3. Cook on WARM for 8 to 10 hours.

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