

Show-Stealing Side Dishes



20 Of The Best Slow Cooker Side Dish Recipes

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

Copyright 2014 by Prime Publishing LLC

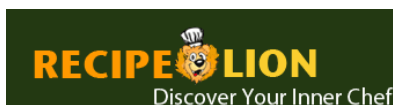
All rights reserved. No part of this book may be reproduced or transmitted in any form or by any means, electronic or mechanical, including photocopying, recording, or by any information storage or retrieval system, without written permission from the publisher, except in the case of brief quotations embodied in critical articles and reviews.

Trademarks are property of their respective holders.
When used, trademarks are for the benefit of the trademark owner only.

Published by Prime Publishing LLC, 3400 Dundee Rd., Suite 220, Northbrook, IL 60062 – www.primecp.com



[Free Recipes from Mr. Food](#)



[Free Recipes](#)



[Free Lighter Recipes](#)



[Free Recipes to Make in Your Slow Cooker](#)



[Free Copycat Recipes](#)



[Gluten-Free Recipes](#)



[Free Casserole Recipes](#)



[Free Dessert Recipes](#)



[Favorite Southern Recipes](#)

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

COVER PHOTO CREDITS

THANKS TO THE FOLLOWING BLOGGERS
FOR THEIR PHOTOS ON OUR EBOOK COVER

[LORI FROM WHO NEEDS A CAPE?](#)

[STACIE FROM SIMPLY STACIE](#)

[AMANDA FROM MOMS WITH CROCKPOTS](#)

[JENNIFER FROM CROCKPOT GOURMET](#)

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

Letter from the Editor

Dear Slow Cooking Enthusiast:

Side dishes are always needed and wanted at every dinner table. Sometimes, it's the side dishes that make the meal as opposed to the main course. In this delightful free eBook, you'll receive twenty amazing side dish recipes for your slow cooker. These show-stealing sides are guaranteed to satisfying your family and excite your friends. Plus, since all of them (even the bread!) is made in the slow cooker, you'll be able make these recipes with ease while you're at work or putting the finishing touches on the entrée.

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes offers you a wide selection of tasty vegetable recipes, rice recipes, and bread recipes. You'll no matter what you're making for dinner, this eCookbook has something that will pair perfectly with it. Why not try Easy Southern Style Green Beans (page 8), Slow Cooker Wild Rice (page 12), Creamy Au Gratin Potatoes (page18), or Slow Cooker Sourdough Bread (page 28) tonight? We're positive that you will find something everyone in the whole family is sure to love in this wonderful, free 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

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

Table of Contents

Cover Photo Credits	3
Slow Cooker Vegetable Side Dishes	7
Slow Cooker Texas Caviar	7
Easy Southern-Style Green Beans.....	8
Easy Corn on the Cob	9
Slow Cooker Southern Black-Eyed Peas.....	10
Slow Cooker Pasta & Rice Recipes	11
“Fried” Rice in the Slow Cooker	11
Slow Cooker Wild Rice.....	12
Slow Cooker Creamy Velveeta Shells and Cheese.....	13
Easy No-Stir Mushroom Risotto	14
Not Your Gramma’s Noodle Casserole	15
Slow Cooker Potato Recipes	16
Slow Cooker Bacon Cheese Potatoes	16
Slow Cooker Crispy Potato Wedges	17
Creamy Au Gratin Potatoes.....	18
Slow Cooker “Baked” Potatoes.....	19
Slow Cooker Cheddar Mashed Potatoes.....	20
Slow Cooker Bread Recipes	21
One Hour Slow Cooker Bread	21
Couldn’t Be Easier Slow Cooker Recipes.....	22
Slow Cooker Rosemary Pull Apart Rolls	23
Perfect Gluten Free Bread Baked in the Slow Cooker	25

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

Homemade Slow Cooker White Bread.....26

Slow Cooker Sourdough Bread28

Thank You.....30

More Slow Cooker Recipes.....33

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

SLOW COOKER VEGETABLE SIDE DISHES

SLOW COOKER TEXAS CAVIAR

BY: KAREN FROM 365 DAYS OF SLOW COOKING



Slow Cooker Texas Caviar is a creative slow cooker take on an easy bean salad recipe. This “caviar” recipe is made with bell peppers, tomatoes, two types of beans, wheat berries and more. This slow cooker bean salad recipe is great for a potluck or as a side for a week night meal.

SERVES: 30

COOKING TIME: 4 HOURS ON HIGH

INGREDIENTS

- 1/2 yellow onion
- 1 green bell pepper, chopped finely
- 1 bunch green onions, chopped finely
- 1 jalapeno pepper, chopped finely
- 1 T minced garlic
- 2-3 fresh tomatoes on the vine, finely
- 1 (8 ounce) bottle zesty Italian dressing
- 1/2 tsp ground coriander
- 1 bunch chopped fresh cilantro, finely
- 1/2 cup dried black beans (or a can of beans if you'd rather)
- 1/2 cup dried white beans (or a can of beans if you'd rather)
- 1/2 cup wheat (to make into wheat berries)

INSTRUCTIONS

1. Rinse and drain the black and white beans. Place in slow cooker. Add 4 cups water. Cook on LOW for 7 to 8 hours or on HIGH for 3 to 4 hours, or until tender and cooked through.
2. The wheat needs to be cooked as well. Add it to a slow cooker with 4 cups of water and cook on LOW for 6 to 8 hours or on HIGH for 3 to 4 hours. You can prepare these all ahead of time. When the wheat and beans are cooked, drain off all the water.
3. In a large bowl combine the beans, wheat berries, and all the remaining ingredients. Cover and chill in the refrigerator for 2 hours before serving. Serve with tortilla chips as a fresh salsa.

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

EASY SOUTHERN-STYLE GREEN BEANS

BY: STACIE FROM SIMPLY STACIE



Easy Southern-Style Green Beans are super simple to make. The recipe calls for just five ingredients. Plus, it only has three steps. This fresh green bean recipe makes the perfect side dish for any dinner, potluck, or gathering. The green beans are flavored with bacon and onion, which makes them savory. The onion is sautéed in bacon grease, so it has even more flavor. Chicken broth gives your slow cooker green beans moisture. Serve them with your favorite main dish for a great meal.

COOKING TIME: 8 HRS ON LOW

INGREDIENTS

- 3 slices of bacon
- 1 onion, chopped
- 1 cup chicken broth
- 1/4 teaspoon salt
- 1 1/2 pounds green beans, trimmed

INSTRUCTIONS

1. Cook bacon in a skillet until crisp. Remove bacon from pan and reserve about 1 tsp of bacon grease in the pan. Add in onion and sauté for another 5 minutes or until tender. Crumble the bacon and set aside.
2. Combine broth, salt, onion and green beans in a slow cooker. Cover and cook on low heat for 8 hours or until beans are tender. Transfer beans to a serving dish with a slotted spoon. Sprinkle with the crumbled bacon and serve hot.

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

EASY CORN ON THE COB

BY: WENDY FROM AROUND MY FAMILY TABLE



This corn on the cob recipe for Easy Corn on the Cob is a great alternative to grilling. This recipe only requires salt, water, and of course corn, yet it results in the same sweet taste we have all grown to love. The only difference between this technique and grilling is that you have to remove the corn husks before you cook the ears of corn in your slow cooker. Corn on the cob tastes great with almost any dish, but you may want to serve this corn on the cob recipe alongside chicken, beef or fish.

COOKING TIME: 4 HRS ON HIGH

INGREDIENTS

- water
- corn-on-the-cob
- salt

INSTRUCTIONS

1. Fill slow cooker about 3/4 of the way with water. Season liberally with salt.
2. Clean corn of husk and fibers. Trim slightly to fit into slow cooker. Put into water. Corn will float.
3. Cook on high for about 3 1/2 to 4 hours. Check occasionally and turn/rotate corn so all sides have a chance in the water.

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

SLOW COOKER SOUTHERN BLACK-EYED PEAS

BY: DIANE FROM RECIPES FOR OUR DAILY BREAD



This slow cooker black-eyed pea recipe for Slow Cooker Southern Black-Eyed Peas is a great dish when you're craving some Southern comfort food. Black-eyed peas also happen to be a lucky food to eat near New Year's! Enjoy them for some luck, or just for a weeknight meal. Bacon, onion, garlic, and Cajun seasoning give these delicious peas their rich, Southern flavor.

COOKING TIME: 8 HRS ON LOW

INGREDIENTS

- 1 (16 ounce) package dried black-eye peas (cover with water and soak the peas overnight)
- 1 ham hock - A honey ham bone is delicious. A Country ham bone is wonderful also but if using this do not add the extra salt. You can use 4 or 5 strips of bacon instead of the ham. Cook the bacon and leaved the rendered fat in the pot before adding the water. You need one of these things in any dried peas or beans.
- 6 cups of water
- 1 medium onion, chopped
- 2 cloves minced garlic
- 1 teaspoon seasoned salt
- 1 teaspoon pepper
- 1 teaspoon sugar
- 1 teaspoon Cajun seasoning

INSTRUCTIONS

1. Wash the black eye peas and allow them to soak in water over night.
2. Add the peas and ham bone to the slow cooker and enough water to just cover the peas.
3. Add the chopped onion, garlic, salt, pepper, sugar, and Cajun seasoning.
4. Cook the peas on low for 7 to 8 hours.

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

SLOW COOKER PASTA & RICE RECIPES

“FRIED” RICE IN THE SLOW COOKER

BY: MR. FOOD



Who knew that you could make “Fried” Rice in the Slow Cooker? But you can, with awesome slow cooker side dish recipes like this one! Throw all your ingredients in your slow cooker, and soon you'll have a delicious Asian-inspired side!

COOKING TIME: 2 HRS 45 MIN

SERVES: 8

INGREDIENTS

- 1 tablespoon dark sesame oil
- 2 tablespoons olive oil
- 1 3/4 cups uncooked converted long-grain rice
- 2 cloves garlic, minced
- 3 1/2 cups chicken broth
- 1 (1.3-ounce) package hot-and-sour soup mix
- 1 (8-ounce) can sliced water chestnuts, drained
- 1 (16-ounce) package frozen baby corn and vegetable blend with green peas
- 2 large eggs, lightly beaten
- 6 scallions, chopped
- soy sauce

INSTRUCTIONS

1. Heat oils in a large nonstick skillet over medium-high heat. Add rice and garlic; sauté 4 minutes or until golden.
2. Combine rice mixture, broth, and next 3 ingredients in a 4-quart slow cooker.
3. Cover and cook on HIGH setting 2 hours or until liquid is absorbed and rice is tender.
4. Pour eggs over rice mixture. Cover and cook on HIGH setting 45 more minutes or until egg is set. Stir in scallions, and serve with soy sauce.

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

SLOW COOKER WILD RICE

BY: KAREN FROM 365 DAYS OF SLOW COOKING



Slow Cooker Wild Rice is one of those slow cooker rice recipes that's easy enough for a weeknight meal, but elegant enough for a holiday feast. Made with wild rice, onions, carrots, pepper and more, it's a super simple treat.

SERVES: 6

COOKING TIME: 3 HRS ON LOW

SAUCE INGREDIENTS

- 1 cup wild rice, uncooked
- 2 tablespoon dehydrated onion or 1/2 cup fresh diced onions
- 1/4 cup dehydrated carrots or 1/2 cup fresh finely chopped carrots
- 1 tablespoon oil
- 1/4 tsp pepper
- 2 1/2 cups heated chicken broth

INSTRUCTIONS

1. Combine all ingredients in slow cooker and stir. Cover and cook on high for 2 1/2 to 3 hours or until rice is soft and all liquid is absorbed.

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

SLOW COOKER CREAMY VELVEETA SHELLS AND CHEESE

BY: HOPE FROM A BUSY MOM'S SLOW COOKER ADVENTURES



Try a classic among pasta recipes in your slow cooker with this recipe for Slow Cooker Creamy Velveeta Shells and Cheese. This recipe couldn't be easier, because you throw in uncooked pasta and a few other simple ingredients.

COOKING TIME: 4 HRS ON LOW

INGREDIENTS

- 1 (12-ounce) can evaporated milk
- 3 cups milk
- 3/4 pound pasta shells
- 1/2 stick butter
- 16 ounce Velveeta cheese
- 1 teaspoon salt
- 1/8 teaspoon pepper

INSTRUCTIONS

1. Spray your slow cooker insert with non-stick spray.
2. In your insert, pour the evaporated milk, milk, pasta, butter, salt and pepper and give a little stir.
3. Cook on LOW for 4 hours stirring occasionally.
4. Cut your Velveeta up into smaller pieces add to your slow cooker. Stir it in.
5. Put the lid back on and turn it on HIGH. Go back about 10 minutes later. Stir it up. It should be just about ready to go. If not, let it cook a few minutes longer.

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

EASY NO-STIR MUSHROOM RISOTTO

BY: KAREN FROM 365 DAYS OF SLOW COOKING



Among slow cooker rice recipes, this recipe for Easy No-Stir Mushroom Risotto is a simple and elegant choice. Preparation couldn't be simpler, as opposed to preparing risotto stove-top. This delicious, classic rice recipe is made with mushrooms, Parmesan cheese, white wine, and more. The wholesome and warm flavors of this dish will go with a variety of main courses, so mix and match it with several weeknight dinners. Your slow cooker will make rice preparation unbelievable easy!

SERVES: 6

COOKING TIME: 3 HRS ON HIGH

INGREDIENTS

- 1 cup diced onion (1/2 of 1 large onion)
- 2 tablespoon butter
- 1 garlic clove, minced
- 8 ounce sliced mushrooms
- 1 cup long grained brown rice
- 1/2 cup broth (or 1/2 cup water + 1/2 tsp chicken bouillon)
- 2 cups chicken broth
- 1 cup water
- 1/3 cup grated Parmesan cheese
- Salt and pepper, to taste
- 1 tablespoon white wine vinegar

INSTRUCTIONS

1. In a microwave safe dish, stir together the onion, butter, garlic, mushrooms, rice and 1/2 cup broth.
2. Microwave for 4 minutes, stirring every 90 seconds.
3. Transfer to a greased slow cooker.
4. Stir in the 2 cups broth and water.
5. Cover and cook on HIGH for about 3 hours.
6. Stir in Parmesan cheese, salt and pepper to taste and vinegar.
7. Serve immediately.

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

NOT YOUR GRAMMA'S NOODLE CASSEROLE

BY: CAMPBELL'S KITCHEN



This sweet noodle casserole recipe could not be easier. Partially cooked egg noodles are layered with plump currants and a rich sauce made of canned cream of Cheddar cheese soup, cottage cheese, eggs, sugar, and orange zest. It is perfect for the holidays because it cooks in only a few hours but doesn't take up any oven or stove-top space. This slow cooker noodle casserole recipe is so easy and delicious that your grandma will be asking you for the recipe!

SERVES: 6

PREPARATION TIME: 10 MINUTES

COOKING TIME: 2 HR 30 MIN ON LOW

INGREDIENTS

- vegetable cooking spray
- 1 (12-ounce) package uncooked medium egg noodles (about 7 cups)
- 1/2 cup currants
- 1 (10-3/4-ounce) can Campbell's Condensed Cheddar Cheese Soup
- 1 cup cottage cheese
- 3/4 cup sugar
- 1 teaspoon grated orange zest
- 2 eggs

INSTRUCTIONS

1. Spray the inside of a 3 1/2-quart slow cooker with the cooking spray.
2. Cook the noodles according to the package directions until they're almost tender. Drain and place them in the cooker. Sprinkle with the currants.
3. Beat the soup, cottage cheese, sugar, orange zest, and eggs in a medium bowl with a fork. Pour over the noodles and stir to coat.
4. Cover and cook on LOW for 2 to 2 1/2 hours or until it's set. Serve warm.

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

SLOW COOKER POTATO RECIPES

SLOW COOKER BACON CHEESE POTATOES

BY: AMANDA FROM MOMS WITH CROCKPOTS



Among slow cooker potato recipes, this recipe for Slow Cooker Bacon Cheese Potatoes is absolutely taste-tacular! These gooey potatoes are made with diced bacon, onions, Cheddar cheese, butter and more. Add this slow cooker side dish recipe to any main dish for the perfect meal.

SERVES: 4

PREPARATION TIME: 10 MINUTES

COOKING TIME: 12 HRS ON LOW

INGREDIENTS

- ¼ pound bacon, diced
- 2 medium onions, thinly sliced
- 4 medium potatoes, thinly sliced
- ½ pound cheddar cheese, thinly sliced
- salt and pepper
- butter
- Green Onions (optional)

INSTRUCTIONS

1. Line slow cooker with foil, leaving enough to cover the potatoes when finished.
2. Layer half each of the bacon, onions, potatoes and cheese in slow cooker. Season to taste and dot with butter.
3. Repeat layers of bacon, onions, potatoes and cheese. Dot with butter.
4. Cover with remaining foil.
5. Cover and cook on low for 10 to 12 hours.

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

SLOW COOKER CRISPY POTATO WEDGES

BY: JENNIFER FROM CROCKPOT GOURMET



Make “roasted” potatoes using your slow cooker with this recipe for Slow Cooker Crispy Potato Wedges. This is one of those slow cooker potato recipes that can accompany a variety of main dishes. You just need a few simple ingredients, including potatoes, olive oil, garlic, and some seasoning. You can top these tasty potatoes with grated Parmesan cheese. This potato recipe also includes tips for a tasty dip to go along with the dish.

COOKING TIME: 6 HRS ON HIGH

INGREDIENTS

- 1 pound yukon baby gold potatoes, cut into wedges
- 1/4 cup olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 2 cloves garlic, minced (I just used the kind from the jar!)
- 1 teaspoon fresh thyme (or dried works too!)
- 1 teaspoon dried parsley
- 2 tablespoons grated Parmesan cheese

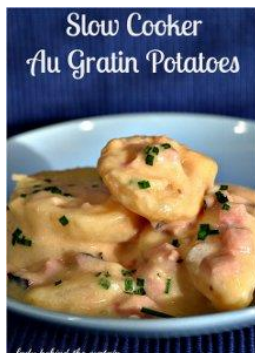
INSTRUCTIONS

1. Toss it all together and cook for 4 to 6 hours on high.

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

CREAMY AU GRATIN POTATOES

BY: SHERYL FROM LADY BEHIND THE CURTAIN



This recipe for Creamy Au Gratin Potatoes is one of those slow cooker potato recipes that's elegant enough for a holiday meal, but it can be enjoyed any time of year--particularly because this slow cooker side dish recipe is easy to make. These creamy potatoes are made with onion, Cheddar cheese, ham, cream of mushroom soup, milk, and more. Let them cook for 5 to 6 hours, and you'll have tasty potatoes just in time for dinner. This classic potato recipe is sure to be a hit at any meal.

COOKING TIME: 6 HRS ON LOW

INGREDIENTS

- 5 pounds potatoes, peeled and sliced into a 1/4-inch
- salt
- 1 small onion, finely chopped
- 3 cups Cheddar cheese, grated (you can use also use Gouda)
- 2 - 1/4-inch slice of ham, diced (about 1/2 to 1 pound)
- 1 condensed cream of mushroom soup
- 1 soup can of milk

INSTRUCTIONS

1. Layer potatoes, salt, onion, cheese and ham.
2. Repeat layers 3 times.
3. Mix together the soup and 1 can filled with milk. Pour over potato layers.
4. Cook on low 5 to 6 hours.

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

SLOW COOKER "BAKED" POTATOES

BY: LORI ANN FROM LORI ANN'S FOOD AND FAM



These Slow Cooker "Baked" Potatoes are moist and super easy to make. It's the perfect side dish to make when your oven and stove are already occupied. It only takes four ingredients to whip up this slow cooker potato recipe. All you do is roll your potatoes in a mixture of olive oil, salt, and pepper. Let them cook for a few hours and you have delicious slow cooker baked potatoes. Serve them with your favorite main dish. You could also use your favorite toppings to transform them into loaded baked potatoes.

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

INGREDIENTS:

- 6 medium potatoes
- 2 tablespoons extra virgin olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

INSTRUCTIONS:

1. Clean and rinse potatoes (my vegetable scrubber worked really well for this). Thoroughly pat dry. Poke holes around the potatoes with a fork.
2. Next, combine oil, salt and pepper in medium sized bowl. Roll one potato at a time in oil mixture, until completely coated.
3. Place in slow cooker. Cook for approximately 3 hours on High, or 6 hours on low setting. Depending on the size of your potatoes, cooking time may vary.

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

SLOW COOKER CHEDDAR MASHED POTATOES

BY: JENNIFER FROM CROCKPOT GOURMET



This Slow Cooker Cheddar Mashed Potatoes recipe is a heavenly cheesy mashed potatoes recipe. It's extra creamy, thanks to the inclusion of heavy cream, butter, and Cheddar cheese. Vegetable broth also makes these potatoes are extra moist. Whether you served up these mashed potatoes for a weeknight meal or a special occasion, they won't disappoint. And, the best about this cheesy mashed potato recipe is that it cooks all day!

COOKING TIME: 6 HRS ON HIGH; 8 HRS ON LOW

INGREDIENTS

- 6 - 8 Baby Gold Yukon Potatoes, cut into chunks
- 1 small yellow onion, cut into a few large chucks (just for flavor, will be taken out later)
- Vegetable broth, enough to cover the potatoes and onions
- 1/4 cup heavy cream
- 1 tablespoon butter
- 1 ounce sharp cheddar cheese, grated
- salt and pepper to taste

INSTRUCTIONS

1. Add the cut up potatoes and onions to the slow cooker.
2. Poor enough broth over them to cover.
3. Add your meat if you are cooking it in the same slow cooker.
4. Cook on low for 6 to 8 hours or high for 4 to 6.
5. Once the potatoes are tender remove them to a large bowl (don't use the onion).
6. Add the cream, butter, cheese, salt and pepper.
7. Mash with potato masher until desired consistency.

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

SLOW COOKER BREAD RECIPES

ONE HOUR SLOW COOKER BREAD

BY: DAWN FROM HOMEMAKING HACKS



One Hour Slow Cooker Bread is a fun and easy slow cooker bread recipe. This creative recipe includes Bisquick baking mix, milk, cheese, and more. It's a tasty treat that won't take long to "bake" in your slow cooker.

COOKING TIME: 1 HR ON HIGH

INGREDIENTS

- 1 1/2 cups of Bisquick baking mix (Heart Healthy works too)
- 1/2 cup of milk (skim works)
- 3 tablespoons of Italian seasoning
- Optional: Add 3 Tablespoons of grated Parmesan cheese and / or sprinkle with 1/2 cup of shredded cheese of your choice.

INSTRUCTIONS

1. Mix all ingredients until there are no lumps. Spray a non-stick spray on the bottom of your slow cooker. Pour into your slow cooker. Set on high for 1 hour. Voila, enjoy!

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

COULDN'T BE EASIER SLOW COOKER RECIPES

BY: MOM WITH CROCK POTS



Bake bread slow cooker style with this recipe for Couldn't Be Easier Slow Cooker Bread. Slow cooker bread recipes are easy to make, and this recipe is no exception! If you're craving homemade bread, turn your slow cooker into a bread machine!

COOKING TIME: 1 HR ON HIGH

INGREDIENTS

- 1 tablespoon (1 packet) yeast
- 2 tablespoons sugar
- 1/4 teaspoon salt
- 1 1/2 cups flour
- 1/2 cup hot water (not boiling)
- 1 tablespoon oil

INSTRUCTIONS

1. Add yeast, sugar, salt, and flour to a food processor fitted with a blade attachment. Process on low for 1 minute.
2. Slowly add water, then oil, and process until dough is no longer sticking to sides, and forms a ball.
3. Remove dough, form into ball.
4. Place in greased bowl and cover with a towel.
5. Allow dough to rise in a warm place for about 45 minutes, or until doubled in size.
6. Line 4 quart slow cooker with parchment paper.
7. Place dough on parchment paper, cover, and cook on low for 1½ to 2 hours
8. Each slow cooker varies, so watch it through the lid. It will be pale when it is done, and the outside will be slightly stiff, not hard and crusty.
9. To achieve a darken/crisp crust, put the loaf on a baking sheet or stone and put in the oven under the broiler for about 5 minutes. (Watch carefully.)
10. Let cool completely, and slice!

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

SLOW COOKER ROSEMARY PULL APART ROLLS

BY: LORI FROM WHO NEEDS A CAPE?



This creative slow cooker bread recipe for Slow Cooker Rosemary Pull Apart Rolls is fabulous for weeknight meals. The best part about these rolls is that you can “bake” them using your slow cooker--so you won't take up oven space while preparing dinner or a holiday meal. These easy dinner rolls only take five minutes to prepare and a couple of hours in your slow cooker.

YIELDS: 12 ROLLS

PREPARATION TIME: 5 MIN

COOKING TIME: 2 HR ON HIGH

INGREDIENTS

- 1 package active dry yeast
- 1/2 cup warm water
- 1/2 cup milk
- 1 egg
- 2 tablespoon olive oil
- 2 teaspoon sugar
- 1 1/2 teaspoon salt
- 3 cups all-purpose flour
- 1 1/2 tablespoon fresh Rosemary, chopped (dried works fine too)

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

INSTRUCTIONS

1. In a small bowl, stir to combine warm water and yeast. The yeast will dissolve and start to foam. Set aside until needed.
2. In the bowl of a stand mixer with a paddle attachment or in a large bowl using a spoon, stir to combine milk, egg, olive oil, sugar and salt. Slowly pour the yeast mixture in and stir.
3. Add the flour and Rosemary, stir until the mixture is combined. If using a stand mixer, switch to the kneading hook attachment and knead for 5 to 8 minutes on low until the dough has formed. Place the dough onto a surface.
4. At this time line, your slow cooker with parchment paper. Lightly spray the parchment paper with cooking spray or a sprinkling of cornmeal to prevent sticking.
5. With a knife, slice the dough into 12 even pieces. Roll each piece into a ball with your hands and place in the slow-cooker on top of the parchment paper. If using a 6-quart slow-cooker, use all 12 rolls. If using a 4-quart slow-cooker, use 6 rolls and freeze the remaining for another use.
6. The dough balls will touch, therefore when cooked they will be pull-apart rolls. If you do not want them to touch, use less dough & leave a 1" space in between rolls.
7. Cover and cook on low for 1 hour to let the rolls rise. Then switch the heat to high and cook for 1 more hour. If using a 4-quart slow-cooker, check the rolls at 50 minutes.
8. Remove the rolls by using the parchment paper to lift the rolls out of the slow-cooker. The rolls should be fluffy and cooked through.
9. If you would like the rolls to be golden on top, remove them from the parchment paper onto a baking sheet and place under the broiler for 2 to 3 minutes until golden. Serve warm.

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

PERFECT GLUTEN FREE BREAD BAKED IN THE SLOW COOKER

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



Bake bread slow cooker style with this recipe for Perfect Gluten Free Bread Baked in the Slow Cooker. Slow cooker bread recipes are fun--it's a creative way to "bake" without your oven. Whether your oven is occupied, you don't want to heat up the kitchen, or you just want to try a neat kitchen trick, you won't be disappointed with this slow cooker bread recipe.

COOKING TIME: 5 HRS ON HIGH

INGREDIENTS

- 1 box of 365 Gluten Free Sandwich Bread Mix (Whole Foods)
- The stuff the box tells you to use: warm water, butter, eggs, enclosed yeast packet

INSTRUCTIONS

1. Prepare dough according to the instructions on the box for oven-method. (The blogger says to always use hot water with GF baking. The boxes say lukewarm but use hot.)
2. Spray a loaf pan with cooking spray, dump in batter.
3. Put the loaf pan into a 6 quart oval slow cooker—you don't need to wait for rising time, it will rise in the slow cooker.
4. Prop the lid ajar with a chopstick or spoon.
5. Cover and cook on high for 2 to 5 hours. This loaf was done right around 3 3/4 hours.
6. Remove from pan; let cool before slicing.

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

HOMEMADE SLOW COOKER WHITE BREAD

BY: JEN FROM BAKERETTE



Slow cooker bread recipes like this one for Homemade Slow Cooker White Bread are easy and fun! Whether your oven is packed with other dishes or you don't want to heat up the house during the summer, you can enjoy this bread year-round with the help of your trusty slow cooker. This slow cooker bread recipe for white bread is handy for packing lunches, or serving with a weeknight meal. This recipe yields 12 slices, so you'll have a loaf for the week.

COOKING TIME: 2 HRS ON HIGH

YIELDS: 12 SLICES

INGREDIENTS

- 2 1/4 teaspoons active dry yeast (or 0.25 ounce envelope)
- 1 teaspoon sugar
- 1/4 cup warm water
- 1 egg
- 1/4 cup vegetable oil
- 1 cup lukewarm water
- 1 teaspoon salt
- 1/4 cup sugar
- 3 1/2 to 4 cups all-purpose flour
- Egg wash: 1 egg plus 1 teaspoon water
- 1 tablespoon butter, melted

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

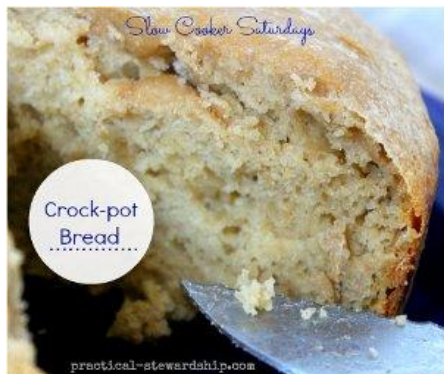
INSTRUCTIONS

1. **IMPORTANT:** Do NOT pre-heat your slow cooker.
2. In a small bowl, combine the yeast, 1/4 cup warm water, and 1 teaspoon sugar. Let set for 10 minutes while it does its own thing and foams.
3. In a large mixing bowl, combine the egg, oil, 1 cup lukewarm water, salt, sugar, and yeast mixture and beat with an electric mixer on low for about 2 minutes making sure to scrape the sides down as you go.
4. Next, add 3 to 3 1/2 cups of flour to the mixture and continue beating with the electric mixer on low until it is well incorporated and gets “gummy.” Turn out onto a lightly floured surface and add a little flour at a time while kneading by hand until the dough becomes smooth and elastic (about 5 minutes). Form into a ball.
5. Line a 5-quart slow cooker with parchment paper. Place the ball of dough in the center of the slow cooker. Cover and cook on high heat for 2 hours. Not all slow cookers are the same, so after 1 1/2 hours, check your bread for readiness. The bread will feel firm when you gently press down on the top. If it isn't done, check it every 30 minutes for readiness.
6. You'll notice your bread top will not be brown. If you like a soft crust, leave the bread as is, remove and brush with melted butter. If you like a crispier crust, turn your broiler on high. Brush the top of the bread with egg wash, if desired. Place the loaf on a cookie sheet under the broiler on the middle rack for 3 to 5 minutes or until golden brown.
7. Remove from oven and brush with melted butter.
8. Let the bread cool completely before slicing.

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

SLOW COOKER SOURDOUGH BREAD

BY: SONJA FROM PRACTICAL STEWARDSHIP



Learn how to “bake” homemade sourdough bread with this awesome slow cooker bread recipe for Slow Cooker Sourdough Bread. Slow cooker baking is fun and easy. You can enjoy homemade bread anytime with minimal effort. This bread only takes a couple of hours in your slow cooker, so you won't have to wait too long--you can whip this up before dinner!

COOKING TIME: 2 HR 30 MIN ON LOW

INGREDIENTS

- [Prepared bread dough](#)

INSTRUCTIONS

1. Grease your slow cooker with coconut or olive oil, or line slow cooker with parchment paper. Spray a loaf pan with cooking spray, dump in batter.
2. Place dough in the slow cooker. You can cover the dough with a paper towel or a thin wash cloth to absorb the moisture on top. I didn't do that on my first loaf, hence it looks a little glossy on top.
3. Cook on high 2 1/2 hours checking after 2 hours. Wipe off any excess moisture on the lid when you take off the lid.

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

Check out these other great recipe collections from the AllFreeSlowCookerRecipes family...



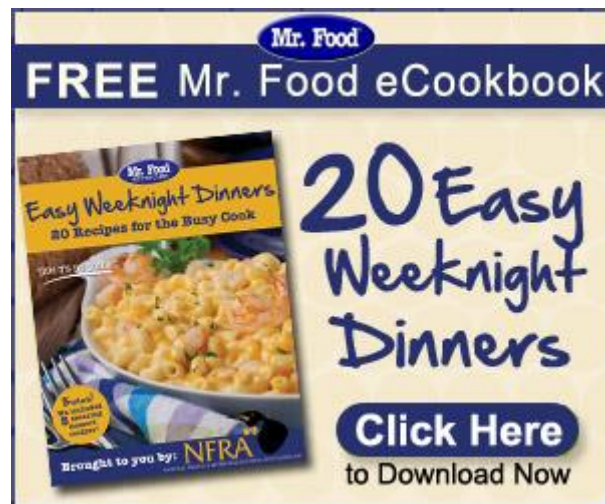
[14 Easy Recipes for Potato Casseroles](#)



[Free Low Carb Recipes](#)



[5 Super Easy Recipes](#)



[Dinner Made Simple with 20 Easy Dinner Ideas](#)

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

THANK YOU

THE FOLLOWING BLOGGERS & COMPANIES MADE THIS EBOOK POSSIBLE:



Karen from [365 Days of Slow Cooking](#)



Stephanie from [A Year of Slow Cooking](#)



Stacie from [Simply Stacie](#)



Wendy from [Around My Family](#)

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes



[Mr. Food Test Kitchen](#)



Diane from [Recipes for our Daily Bread](#)



Amanda from [Moms With Crock Pots](#)



Jennifer from [Crockpot Gourmet](#)



Lady Behind the Curtain
Bringing the Simplicity of Entertaining into your Life



Sheryl from [Lady Behind the Curtain](#)

Lori Ann's Food & Fam

Lori Anne from [Lori Anne's Food and Fam](#)

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes



Dawn from [Homemaking Hacks](#)



Lori from [Who Needs a Cape?](#)



Jen from [Bakerette](#)



Sonja from [Practical Stewardship](#)

Show-Stealing Side Dishes: 20 of the Best Slow Cooker Side Dish Recipes

MORE SLOW COOKER RECIPES

FOR MORE SLOW COOKER RECIPES VISIT OUR WEB SITE AT
ALLFREESLOWCOOKERRECIPES.COM.

[COOKING TIPS](#)

[FEATURED FOODIES](#)

[OTHER SLOW COOKER RECIPES](#)

[SLOW COOKER APPETIZER RECIPES](#)

[SLOW COOKER BREAKFAST RECIPES](#)

[SLOW COOKER DESSERT RECIPES](#)

[SLOW COOKER DRINK RECIPES](#)

[SLOW COOKER LOW-FAT RECIPES](#)

[SLOW COOKER MAIN DISHES](#)

[SLOW COOKER MEATLESS RECIPES](#)

[SLOW COOKER SANDWICH RECIPES](#)

[SLOW COOKER SIDE DISH RECIPES](#)

[SLOW COOKER SOUP, STEW AND CHILI RECIPES](#)
