

13 *Simple Summer* Slow Cooker Recipes



13 Simple Summer Slow Cooker Recipes

13 Simple Summer Slow Cooker Recipes

Copyright 2016 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 Slow Cooker Recipes](#)



[Free Copycat Recipes](#)



[Gluten-Free Recipes](#)



[Free Casserole Recipes](#)



[Free Dessert Recipes](#)



[Favorite Southern Recipes](#)

13 Simple Summer Slow Cooker Recipes

LETTER FROM THE EDITOR

Dear Slow Cooking Enthusiast:

Summer is a time for enjoying great food, throwing parties, and enjoying the weather, but no one wants to spend hours cooped up in a kitchen tending to an oven or stove. Ovens and stoves heat up your kitchen, which is the last thing you want on a hot summer's day. Have a slow cooker? Problem solved.

We have 13 delicious summer slow cooker recipes that will satisfy all of your summer food cravings. Included in this eCookbook, you'll find some of our favorite summer slow cooker recipes that are perfect for serving at a backyard barbecue or for a casual and delicious family meal.

This eCookbook features tasty chili cheese dogs, fork-tender BBQ ribs, corn on the cob and even ice cream – all of which you can make in your slow cooker! You'll be all set to make some simple and crave-worthy dishes with the recipes below. Get ready to enjoy some great eats and avoid the summer heat – in the kitchen at least.

For more top-rated slow cooker recipes, be sure to visit 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,

Editors of AllFreeSlowCookerRecipes

www.AllFreeSlowCookerRecipes.com

Read our blog! RecipeChatter.com

13 Simple Summer Slow Cooker Recipes

TABLE OF CONTENTS

Slow Cooker Summer Pork Recipes	5
Fork Tender Country-Style Ribs	5
Mini Muffin Tin Pulled Pork Bites	7
Slow Cooker Barbecue Pulled Pork	9
Slow Cooker Tropical Pineapple Pork Chops.....	11
Tropical Pork Sliders.....	13
Slow Cooker Summer Chicken Recipes	16
Pulled Chicken Burger with Cheesy Sauce	16
Slow Cooker Chicken Teriyaki Salad	18
Slow Cooker Honey Mustard Pulled Chicken	20
Summer Citrus Kickin' Chicken	22
Other Slow Cooker Summer Favorites	24
Buttery Dill Corn on the Cob	24
Slow Cooker Chili Cheese Dogs	26
Slow Cooker Summer Desserts.....	28
Buttermilk Lemon Sponge Cake	28
Slow Cooker Homemade Ice Cream	30
Thank you!	33
More Slow Cooker Recipes to Enjoy	34

13 Simple Summer Slow Cooker Recipes

SLOW COOKER SUMMER PORK RECIPES

[FORK TENDER COUNTRY-STYLE RIBS](#)

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



Try making these Fork Tender Country-Style Ribs for a main course dish or for an appetizer recipe. These easy BBQ ribs are made in the slow cooker, which makes them so tender that they will fall right off of the bone. The sauce for the dish is made from a combination of bottled barbecue sauce, paprika, salt and pepper, which adds a ton of flavor to the meat. If you are a fan of putting sweeter sauce on your ribs, then add one tablespoon of brown sugar to the slow cooker to give the finished product a bit of sweetness. This BBQ rib recipe is absolutely delicious.

INGREDIENTS

- 2 pounds pork boneless country-style ribs
- 3 tsp paprika
- 1 tsp salt
- 1 tsp pepper
- 1 cup BBQ sauce
- 1 Tbsp oil
- Flour
- Cayenne pepper (optional)

INSTRUCTIONS

1. Heat oil in a pan on the stove over medium heat.
2. While oil is heating, [dredge the ribs](#) in flour (I used about 1/4 cup total). When oil is warm, brown the ribs for about 3 or 4 minutes on each side. Then, place ribs in

13 Simple Summer Slow Cooker Recipes

the slow cooker.

3. Combine BBQ sauce, paprika, salt and pepper and pour over the ribs. Coat the ribs with the sauce.
4. Cover and cook on LOW for about 7-9 hours. Ribs should be fork tender. If you want a little heat, add in cayenne pepper to taste.

13 Simple Summer Slow Cooker Recipes

[MINI MUFFIN TIN PULLED PORK BITES](#)

BY: [ALLFREESLOWCOOKERRECIPES TEST KITCHEN](#)



These simple, yet delicious bites are perfect for entertaining or snacking. The individual size is great for portion control, and with very few ingredients including phyllo dough cups, pork butt, and cheese, they are easy to whip up in a pinch. You'll love the delicious marinade that the pork is prepared with. It will bring your ordinary pork up a notch, for a memorable meal that all will enjoy!

INGREDIENTS

- One 3-5 pound pork butt
- 1 bottle of Bella Sun Luci Basque Norte Meat Marinade
- 1 package of phyllo dough or prepared phyllo dough cups
- 1 cup Manchego cheese

INSTRUCTIONS FOR PORK

1. Place the pork butt in the slow cooker.
2. Pour the marinade over the top of the pork butt.
3. Cook on HIGH for 6 hours or LOW for 8 hours.
4. Shred the pork and return to the slow cooker.
5. Follow instructions below for making phyllo dough cups or use the prepared variety.
6. Place a small amount of pulled pork in each phyllo cup.
7. Top each cup with shredded Manchego cheese. Substitute Parmesan if Manchego is not available.

13 Simple Summer Slow Cooker Recipes

INSTRUCTIONS FOR PHYLLO DOUGH CUPS

1. Defrost the phyllo dough overnight.
2. Preheat oven to 350 degrees F.
3. Unroll the phyllo dough and cover with a damp paper towel in order to keep the dough from drying out.
4. On a cutting board or flat surface, lay one sheet of phyllo down.
5. Spray the sheet of phyllo dough lightly with nonstick cooking spray.
6. Add another layer of phyllo dough over the 1st layer. Spray with nonstick cooking spray. Repeat with 4 layers total.
7. Using a large circular cookie cutter (larger than bottom of each tin in the muffin tin), cut the dough into as many circles as possible.
8. Spray a mini muffin pan with nonstick cooking spray.
9. Place each circle of the phyllo dough into the muffin tin. Press each circle to form around the tin. Press on sides and bottom.
10. Bake for 6-8 minutes until the cups are lightly browned.
11. Remove from the oven and let cool.

13 Simple Summer Slow Cooker Recipes

[SLOW COOKER BARBECUE PULLED PORK](#)

BY: [ALLFREESLOWCOOKERRECIPES TEST KITCHEN](#)



Slow Cooker Barbecue Pulled Pork is an easy recipe to make for summer potlucks and more. Made with salt, pepper, garlic, water, and barbecue sauce, it's a tasty dish that you can leave to cook all day. You'll love how flavorful this pulled pork is. This recipe only uses 5 ingredients, which means you can spend less time preparing and more time eating and enjoying it with your family.

INGREDIENTS

- 5 to 6 garlic cloves, peeled and smashed with the side of a knife
- 3 to 4 pounds pork shoulder roast (sometimes called Boston butt roast)
- salt and fresh ground pepper
- 1 cup water
- 1 cup prepared barbecue sauce
- 2 tablespoons cider vinegar

INSTRUCTIONS

1. Lightly spray interior of the slow cooker with cooking spray. Lay the garlic cloves in the bottom and place the pork on top. Sprinkle with salt and pepper and pour the water around the sides.
2. Cook on LOW for 6 hours, (or on LOW for 3 hours and then on HIGH for 1 hour) until pork is cooked through and is easy to shred with a fork.
3. Remove the pork from the slow cooker and set on a cutting board.
4. Pour all of the juices in the pot into a large measuring cup and place in the freezer for 30 minutes so that the fat rises to the top and can be skimmed off. While the juices cool, use two forks to shred the meat and return it to the cooker.

13 Simple Summer Slow Cooker Recipes

5. Skim the juices, discarding the fat and return 2 cups to the cooker, add the barbeque sauce and vinegar and stir to mix well. Cook on LOW for 1 additional hour to blend the flavors.
6. Serve pork on hamburger buns, garnished with pickle slices if desired.

13 Simple Summer Slow Cooker Recipes

[SLOW COOKER TROPICAL PINEAPPLE PORK CHOPS](#)

BY: [JUDY FROM THE MIDNIGHT BAKER](#)



This recipe for Slow Cooker Tropical Pineapple Pork Chops is a fabulous, bone-in slow cooker pork chop recipe. The sweet pork blends in perfect harmony with a chunky and tangy pineapple sauce. Let these chops cook all day to juicy, tender perfection, and come home to a tropical meal that will transport you! Serve these delicious pork chops over rice for a complete and satisfying meal.

INGREDIENTS

- 6 meaty bone-in pork chops
- ½ cup water
- 1 can (20-ounce) pineapple chunks
- 1/4 cup brown sugar
- 1 Tbsp soy sauce
- 1 Tbsp cider vinegar
- 2 tsp curry powder
- 1/2 tsp ground ginger
- 1/4-1/2 tsp red pepper flakes
- ½ cup water
- 2 Tbsp cornstarch
- oil for browning
- 2 green onions, sliced

INSTRUCTIONS

1. Heat a heavy skillet over medium-high heat. Add oil. Brown pork chops well on all sides. Remove pork chops from pan. Add the 1/2 cup water and scrape up all the burned bits in the pan (deglaze). Reserve liquid and drippings.
2. In a medium bowl, mix entire contents of pineapple can (juice + pineapple chunks), the reserved liquid from the pork chop pan, the brown sugar, soy sauce,

13 Simple Summer Slow Cooker Recipes

vinegar, curry powder, ground ginger and pepper flakes. Mix well and pour into the crock of a 5 to 7-quart slow cooker.

3. Place pork chops on top of sauce. Cook on LOW for 6-8 hours or until pork chops are tender.
4. Remove pork chops to serving plate and cover with foil to keep warm, preferably in a warm oven.
5. Mix the cornstarch and 1/2 cup water. Add to juice in slow cooker, stirring while adding; stir well. Cover slow cooker and cook sauce for 15 minutes.
6. Ladle sauce over pork chops. Top with sliced green onion.
7. Makes 6 servings.

13 Simple Summer Slow Cooker Recipes

TROPICAL PORK SLIDERS

BY: [BREE FROM BAKED BREE](#)



This recipe for Tropical Pork Sliders is a great recipe for entertaining because it's both colorful and tasty. Made with a homemade rub, the pork is tender and juicy. What sets this recipe apart from many slow cooker pulled pork recipes is that it also includes a recipe for pineapple salsa to place on top of each mini sandwich. The salsa includes fresh pineapple, onion, bell peppers, and more. Each mini pulled pork sandwich will be simply heavenly!

FOR THE PORK

- 1/4 cup brown sugar
- 1 Tbsp ground coriander
- 1 Tbsp paprika
- 1 Tbsp onion powder
- 1 Tbsp garlic powder
- 1 Tbsp salt
- 1 tsp ground pepper
- 2 tsp cinnamon
- 1 tsp cumin
- 1 (5-pound) boneless Boston Butt
- 1½ cups rice vinegar
- 1 cup brown sugar
- 1 Tbsp red pepper flakes
- 1 tsp salt 4 cloves garlic, smashed
- ½ cup Captain Morgan Spiced Rum

FOR THE PINEAPPLE SALSA

- 1 pineapple, diced

13 Simple Summer Slow Cooker Recipes

- ½ red onion, diced
- ½ red pepper, diced
- 1 jalapeno, diced
- juice of one lime
- 1 Tbsp freshly grated ginger
- salt
- 2 Tbsp cilantro, chopped

You'll also need:

- Slider buns
- shredded red cabbage

INSTRUCTIONS

1. Mix together the brown sugar and spices in a small container. If you have extra, you can use it for something else.
2. Generously rub the pork with the seasoning.
3. Like really get into it, cover it with the spices and make sure that you really rub it in. Cover with plastic wrap and let it sit for 2 hours or overnight.
4. The next day, add the pork to a slow cooker. Cook on HIGH for 6 to 7 hours or on LOW for 8 to 10. When it starts to fall apart, it is done.
5. Make the sauce by adding the vinegar, brown sugar, red pepper, salt, and garlic cloves to a saucepan. Bring to a boil and let simmer for 10 minutes. Take off the heat.
6. Add the rum and set aside.
7. Shred the pork with two forks. Right before you serve the pork, toss with the sauce (remove the garlic cloves, no one wants to bite into a whole clove of garlic).
8. While the pork is cooking, make the pineapple salsa.
9. Mix all of the ingredients together and set aside. Check for seasoning, adding more salt as needed.
10. To make the sandwiches, layer red cabbage, pork, and pineapple salsa on a slider bun. Serve with chips.

13 Simple Summer Slow Cooker Recipes



Sign up for our *free*
SLOW COOKER RECIPES
newsletter



13 Simple Summer Slow Cooker Recipes

SLOW COOKER SUMMER CHICKEN RECIPES

PULLED CHICKEN BURGER WITH CHEESY SAUCE

BY: [NANCY FROM NANCY'S CRAVINGS](#)



These Pulled Chicken Burgers are simply divine! You won't ever go back to plain pulled chicken sandwiches once you've had a taste of this recipe. As decadent as this burger looks, it's actually pretty healthy, so you can actually enjoy every delicious second of eating it. Sharp Cheddar cheese, sliced jalapenos, and sriracha sauce make this burger one lovers of all things spicy!

INGREDIENTS

- 4 gluten-free burger buns (or regular)
- 1 organic whole chicken
- 1 cup sugar-free smoky BBQ sauce (I used Guy's Smokey Garlic)
- 4-ounces low-fat sharp Cheddar cheese, shredded
- ½ cup milk
- 1 Tbsp rice flour or all-purpose flour
- 2 jalapenos, seeded and sliced
- 4 slices Vidalia onion
- 1 avocado, pureed
- cooking spray or 2 tablespoons butter
- 4 Tbsp low-fat mayonnaise
- 1 Tbsp pickled relish
- 1 Tbsp sriracha
- arugula (for garnish)

INSTRUCTIONS

1. Place chicken in slow cooker; cook on HIGH for 4 hours. When done cooking, cool enough to handle and shred.

13 Simple Summer Slow Cooker Recipes

2. Toss with BBQ sauce. Keep warm.
3. Mix mayonnaise, relish and sriracha.
4. Toss flour with cheddar cheese. Heat milk on medium low and once lightly bubbling, add cheese and stir constantly until cheese is completely melted and sauce is smooth.
5. Spread each half of bun with butter (or cooking spray) and place on a griddle and cook until golden and crispy.
6. Spread avocado puree on the top bun and mayo sauce on the bottom. Place a heaping mound of chicken on the bottom half and top with cheese sauce, onion, arugula and jalapenos.

13 Simple Summer Slow Cooker Recipes

[SLOW COOKER CHICKEN TERIYAKI SALAD](#)

BY: [BLAIR FROM THE SEASONED MOM](#)



Don't be fooled by this recipe for Slow Cooker Teriyaki Chicken Salad - you aren't actually making a salad in the slow cooker. This chicken teriyaki recipe marinates and develops amazing flavor in your slow cooker, and you can then use the wonderfully-savory chicken in a multitude of recipes. This recipe will show you how to make teriyaki chicken that you can then use in a delightfully-fresh bok choy salad. This Asian-inspired dish comes together so perfectly, we couldn't have planned it better ourselves. For even more to love, serve it with a side of fresh-cooked, white rice.

INGREDIENTS

- 2 – 2 ½ pounds boneless, skinless chicken breasts, thighs, or a combination
- ½ cup maple syrup
- ¼ cup fresh orange juice
- ¼ cup lower-sodium soy sauce
- 2 Tbsp rice wine vinegar
- 1 Tbsp grated, peeled fresh ginger
- 1 Tbsp dark sesame oil
- 2 garlic cloves, minced
- ¼ cup cold water
- 2 Tbsp cornstarch
- 2 sliced green onions, for serving
- sesame seeds, for serving

INSTRUCTIONS

1. Place chicken in slow cooker.

13 Simple Summer Slow Cooker Recipes

2. In a medium bowl, whisk together maple syrup, orange juice, soy sauce, rice wine vinegar, ginger, sesame oil, and garlic. Pour sauce over the chicken.
3. Cover and cook on LOW for 4-6 hours.
4. Remove chicken from slow cooker and place in a large bowl. Use two forks to shred the chicken and then cover to keep the meat warm.
5. In a small bowl, whisk together cold water and cornstarch.
6. Pour sauce from the slow cooker through a strainer and into a saucepan. Add the cornstarch mixture. Bring sauce to a boil and cook for 1-2 minutes, or until sauce thickens.
7. Pour sauce over the chicken, toss, and serve.

13 Simple Summer Slow Cooker Recipes

[SLOW COOKER HONEY MUSTARD PULLED CHICKEN](#)

BY: [JENNIFER FROM SLOW COOKER GOURMET](#)



This recipe for Slow Cooker Honey Mustard Pulled Chicken is perfect for ringing in the summer time, but tastes great all year round. This easy pulled chicken recipe will have you making some out-of-this-world sandwiches, salads and more. With a recipe this simple, you'll be able to whip up yummy pulled chicken dishes whenever you like! Please the kids with a tasty honey mustard chicken sandwich they'll gobble right up, or add some pulled chicken to any pasta or soup to give it some extra flavor. No matter how you eat this recipe, you're sure to love every minute of it!

INGREDIENTS

- 1½ to 2 pounds boneless skinless chicken (breasts, thighs or mixture)
- 2 Tbsp butter
- salt and pepper
- ½ cup mayo
- 2 Tbsp honey
- 2 Tbsp yellow mustard
- 1 Tbsp grainy or Dijon mustard
- ½ Tbsp lemon juice

INSTRUCTIONS

1. Salt and pepper chicken to taste.
2. Melt butter in skillet over medium high heat.
3. Add chicken to skillet, and let cook without moving on each side for 2-3 minutes until lightly browned.

13 Simple Summer Slow Cooker Recipes

4. Add chicken to slow cooker.
5. Whisk together remaining ingredients for sauce.
6. Pour about ½ the sauce over the chicken in slow cooker.
7. Cover and cook on LOW for 5-8 hours or high for 2 ½ - 4 hours (depending on thickness of chicken).
8. Shred chicken using 2 forks.
9. Toss in extra sauce as desired.

13 Simple Summer Slow Cooker Recipes

SUMMER CITRUS KICKIN' CHICKEN

BY: JENNIFER FROM SLOW COOKER GOURMET



Summer Citrus Kickin' Chicken is an easy slow cooker chicken recipe that will have you dreaming of sipping margaritas on the beach, backyard BBQs, and running through the sprinklers. With a dinner recipe this good, you'll always have a meal to look forward to. Made a little bit spicy with a touch of sriracha, and a little bit citrusy with a squeeze of lime, this is one chicken dinner that's anything but ordinary. One bite of this dish, and your family won't know whether to stuff their faces or hug you. Both are bound to happen when you make this delicious recipe.

INGREDIENTS

- 2½ pounds (or so) of chicken pieces with bones and skin (I used wings, drumsticks and thighs)
- 2 Tbsp butter
- 1 Tbsp olive oil
- ½ tsp dried thyme
- ¼ tsp salt
- ⅛ tsp pepper
- ¼ cup sriracha sauce
- ¼ cup lime juice
- 1-2 fresh limes (optional)

INSTRUCTIONS

1. Heat oil and butter in large skillet over medium high heat (a bit more on the high side).
2. Season skin side of chicken with salt, pepper and thyme.

13 Simple Summer Slow Cooker Recipes

3. Place skin side down in skillet (working in batches if needed to make sure chicken has plenty of room to stick to skillet).
4. Let chicken cook for about 6-8 minutes without moving until it develops a nice brown crust.
5. Flip chicken and pour (or brush) with sriracha.
6. Let simmer an additional 3-4 minutes.
7. Add lime juice to skillet and let it cook down for a minute or two turning chicken a couple times to coat.
8. Transfer everything from the pan to the slow cooker and top with fresh sliced limes if desired.
9. Cook on HIGH for 3-4 hours or on LOW for 6-8, until chicken is cooked through.

13 Simple Summer Slow Cooker Recipes

OTHER SLOW COOKER SUMMER FAVORITES

[BUTTERY DILL CORN ON THE COB](#)

BY: [JENNIFER FROM SLOW COOKER GOURMET](#)



If you need more room on the grill for burgers and steaks, whip out your slow cooker and make this recipe for Buttery Dill Corn on the Cob. With only four ingredients, this side dish recipe is super simple to prepare. Be sure to get this going a few hours before you start grilling. That way, you can enjoy this delicious corn on the cob with the rest of your meal. If you're serving someone who's vegetarian, this recipe is perfect for them, because you'll avoid cross-contaminating the corn with the meat on the grill.

INGREDIENTS

- 4-6 ears sweet corn, cleaned and shucked
- 1 Tbsp chopped dill (fresh or freeze dried)
- 1 Tbsp kosher salt
- 4 Tbsp butter

INSTRUCTIONS

1. Cut enough aluminum foil pieces for each piece of corn, making sure they are large enough to wrap around and close on the ends.
2. Wash corn and leave wet as this will help seasoning stick.
3. Place each ear of corn on a piece of foil.
4. Sprinkle each piece generously with salt and dill.

13 Simple Summer Slow Cooker Recipes

5. Divide butter equally and place a piece on each ear of corn.
6. Wrap the corn up tightly making sure ends are closed up so that butter will stay in as it melts.
7. Place the ears seam side up in your slow cooker.
8. Cover and cook on HIGH for 2 hours or LOW for 4, until tender.

13 Simple Summer Slow Cooker Recipes

[SLOW COOKER CHILI CHEESE DOGS](#)

BY: [CARRIAN FROM OH, SWEET BASIL](#)



Grabbing a chili cheese dog at the ballpark is one of the best things about going to the game as a kid, so why not relive the experience as an adult in the comfort of your home? This easy ground beef chili recipe is perfect on its own, but it's so much better piled on top of a hot dog with some shredded cheese. This is a great recipe to make in the summer when picnics and BBQs are in full swing. If there's anything that can make you feel like a kid again, it's a delicious ball park frank with some tasty toppings!

FOR THE CHILI

- 1 ½ cups of minced hydrated onions - soaked and drained (I used ¾ cup)
- ½ cup of finely chopped celery (secret ingredient; the smaller the chop, the better)
- ¼ cup of butter
- 1 ½ pounds ground beef
- 3 Tbsp freshly squeezed lemon juice (yes, only fresh)
- 1 package mild chili seasoning
- 1 tsp regular yellow jar mustard
- 29-ounce can tomato sauce
- 1 ½ tbsp Worcestershire sauce
- 1 tsp of salt
- 4 Tbsp of brown sugar

FOR THE DOGS

- 1 package hot dogs
- hot dog buns
- shredded Colby Jack cheese

13 Simple Summer Slow Cooker Recipes

INSTRUCTIONS

1. Melt butter in a medium pan over medium heat. Add the celery and onions and cook until tender, about 3-5 minutes.
2. In a separate pan, brown the ground beef and drain the grease. Place in slow cooker and add the onions and celery and all remaining ingredients.
3. Cook on LOW for 3-4 hours.
4. Place hot dogs in their buns, top with chili, then cheese.

NOTES

- If you'd like to prep everything in the slow cooker and have it ready for guests, you can wrap the hot dogs in a napkin, microwave for 20 seconds to get rid of some of the grease, then add them into the slow cooker with the chili to simmer for an hour on low or warm. Serve when guests arrive.

13 Simple Summer Slow Cooker Recipes

SLOW COOKER SUMMER DESSERTS

BUTTERMILK LEMON SPONGE CAKE

COURTESY OF *175 ESSENTIAL SLOW COOKER RECIPES* BY JUDITH FINLAYSON



Who doesn't love lemon desserts? They're fresh, light, and just the right combination of sweet and tart. Buttermilk Lemon Sponge Cake is a wonderfully easy slow cooker dessert recipe that will command attention at your next dinner party. The sponge layer forms as the egg whites separate during the cooking process. When it's all done, you're left with a velvety lemon curd at the bottom, which is absolutely divine. Serve this dish with fresh fruit and whipped cream for an unbeatable recipe you'll be sure to keep around for years.

INGREDIENTS

- ½ cup granulated sugar
- 2 eggs, separated
- ¾ cup buttermilk
- 1 Tbsp finely grated lemon zest
- 3 Tbsp freshly-squeezed lemon juice
- ¼ cup all-purpose flour
- ¼ tsp salt

INSTRUCTIONS

1. In a mixing bowl, whisk sugar and egg yolks until smooth. Whisk in buttermilk, lemon zest and juice. Lastly, add flour and salt, and whisk until blended.

13 Simple Summer Slow Cooker Recipes

2. In a separate bowl, beat egg whites until stiff. Gently fold into lemon mixture to make a smooth batter. Spoon into prepared dish.
3. Cover with foil and secure with string. Place dish in slow cooker stoneware and pour in enough boiling water to come 1 inch up the sides of the dish.
4. Cover and cook on HIGH for 2 ½ hours, until a toothpick inserted in the center of the pudding comes out clean.
5. Garnish with whipped cream and fresh fruit as desired.

13 Simple Summer Slow Cooker Recipes

[SLOW COOKER HOMEMADE ICE CREAM](#)

BY: [ELENI FROM THE FOODIE CORNER](#)



If you've been looking around for an awesome ice cream recipe you can turn to all summer long, look no further! But wait... can you really make ice cream in your slow cooker? You sure can! This easy recipe for Slow Cooker Homemade Ice Cream uses that magical appliance to create the creamiest, tastiest, ice cream base around. Slow cooking will allow the flavors to develop and for the cream to thicken. Once it's done, all you'll need to do is run it through your ice cream maker. This recipe has a velvety and luxurious vanilla flavor you just can beat!

INGREDIENTS

- 5 egg yolks
- 2/3 cup granulated sugar
- 1 ½ cup evaporated milk
- 1 cup cream, full fat
- 1/4 tsp salt
- 2 Tbsp vanilla extract

INSTRUCTIONS

1. Add the ingredients, one by one, to a pudding basin with a capacity of at least 1 liter, whisking as you go.
2. Put the basin in the slow cooker insert (slow cooker should be at least 3.5 liter capacity). Pour 2 cups of water (room/tap temperature) into the slow cooker insert at the side of the basin (don't get water in the custard mixture).
3. Add another 1 3/4 cups of hot/boiling water from a kettle to the insert, so that the level of the water is just over half way up the side of the basin. Basically

13 Simple Summer Slow Cooker Recipes

you're creating a warm water bath.

4. Cover the bowl loosely with tin foil so the condensation doesn't drip back into the custard.
5. Cook on LOW for 5 – 5 ½ hours, stirring a couple of times in between. (Mine started thickening after 3 ½ hours). You want it nice and gloopy, so be patient.
6. Carefully take the basin out of the slow cooker and let the custard cool. Then place it in the refrigerator overnight or until well chilled.
7. Pour the custard into your ice cream maker as per manufacturer's instructions. Enjoy as a soft serve ice cream or freeze for later. Take the container out of the freezer 10-15 minutes before serving.

13 Simple Summer Slow Cooker Recipes

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



[9 Casseroles to Make on a Budget](#)



[18 Easy Recipes for Dessert](#)



[5-Ingredient Recipes](#)



[9 Copycat Girl Scout Cookie Recipes](#)

13 Simple Summer Slow Cooker Recipes

THANK YOU!

The following bloggers helped make this eCookbook possible:

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

Arielle Matlin for [AFSCR Test Kitchen](#)

Judith Hines for [AFSCR Test Kitchen](#)

Judy from the [Midnight Baker](#)

Bree from [Baked Bree](#)

Nancy from [Nancy's Cravings](#)

Blair from [The Seasoned Mom](#)

Jennifer from [Slow Cooker Gourmet](#)

Carrian from [Oh, Sweet Basil](#)

Judith Finalyson, author of 175 Essential Slow Cooker Recipes

Eleni from [The Foodie Corner](#)

13 Simple Summer Slow Cooker Recipes

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

[Slow Cooker Appetizer Recipes](#)

[Slow Cooker Breakfast Recipes](#)

[Slow Cooker Dessert Recipes](#)

[Slow Cooker Drink Recipes](#)

[Slow Cooker Main Dishes](#)

[Slow Cooker Sandwich Recipes](#)

[Slow Cooker Side Dish Recipes](#)

[Slow Cooker Soup, Stew and Chili Recipes](#)