



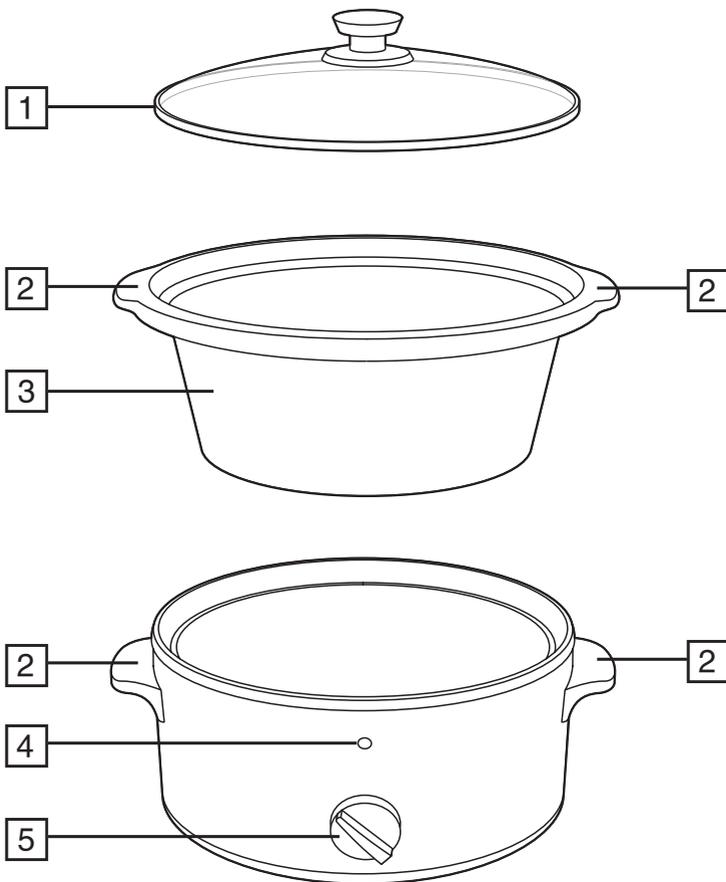
# Russell Hobbs



instructions

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Read the instructions, keep them safe, pass them on if you pass the appliance on. Remove all packaging before use.

## IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been supervised/instructed and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised. Keep the appliance and cable out of reach of children under 8 years.

If the cable is damaged, it must be replaced by the manufacturer, its service agent, or someone similarly qualified, to avoid hazard.

Don't immerse the appliance in liquid.

 The surfaces of the appliance will get hot.

- Leave a space of at least 50mm all round the appliance.
- Don't cover the appliance or put anything on top of it.
- Unplug the appliance when not in use, before moving and before cleaning.
- Don't use accessories or attachments other than those we supply.
- Don't use the appliance for any purpose other than those described in these instructions.
- Don't operate the appliance if it's damaged or malfunctions.

## HOUSEHOLD USE ONLY

### PARTS

- |               |               |
|---------------|---------------|
| 1 Lid         | 4 Light       |
| 2 Handles     | 5 Mode select |
| 3 Cooking pot |               |

### BEFORE USING FOR THE FIRST TIME

Remove all packaging and clean the slow cooker, to remove manufacturing dust, etc.

### THE BENEFITS OF SLOW COOKING

**Health:** The gentle cooking action reduces damage to vitamins and retains more of the nutrients and flavours.

**Economy:** Long, slow cooking can tenderise cheaper, tougher cuts of meat, and uses about a quarter of the power of the small ring on the average hob.

**Convenience:** Prepare the ingredients the night before, put them in the slow cooker in the morning, before you leave for work, and have a delicious meal waiting for you when you get home.

## COOKING MODES

- **1 (low)** for traditional “slow cooking”. You must preheat the cooking pot in the slow cooker on **high** for at least 20 minutes before cooking on **1 (low)**.
- **2 (high)** for “fast cooking”, using the slow cooker as an electric stewpot. Keep an eye on it, to make sure that the food doesn’t dry out. If it looks like drying out, add hot water.
- **}}** (**warm**) for keeping food warm – but only after it has been cooked to readiness in the slow cooker.

**CAUTION** Don’t use the **1 (low)** setting to heat food up – you won’t kill the bugs.

## GENERAL

- Thaw frozen food completely before adding it to the cooking pot.
- Brown the meat and sauté the vegetables in a pan.
- Don’t cook on **1 (low)** without first preheating the cooking pot in the slow cooker on the **2 (high)** setting for at least 20 minutes.
- Soak dried peas and beans for 8 hours (or overnight) before cooking, to soften them.  
**WARNING** boil dried beans (e.g. red kidney beans) for at least 10 minutes before adding to the slow cooker. They’re poisonous if eaten raw or undercooked.
- You don’t need to soak lentils overnight.
- Store ingredients prepared beforehand (e.g. the night before) in containers in the fridge. Don’t put the slow cooker or the cooking pot into the fridge.
- Root vegetables, tubers, and bulbs (carrots, potatoes, onions) take much longer to cook than meat, so cut them down to about 5mm (¼ inch) thick slices, sticks or dice, and sauté them gently for 2-3 minutes in a pan on a hob.
- All vegetables (including dried veg) must be immersed in the cooking liquid.
- When cooking with rice, use at least 150ml (½pt) of cooking liquid for each 100g (4oz) of rice. We’ve found that “easy-cook” rice gives the best results.
- Pasta isn’t suitable for slow cooking, it becomes too soft. If your recipe requires pasta, it should be stirred in 30-40 minutes before the end of the cooking time.

## PREPARATION

1. Decide when you want to eat and when you want to start cooking.
2. If you want to eat at 6 p.m., and you need to start cooking at 8 a.m., find a recipe that takes 8-10 hours. If you’re slow cooking at low power, an extra hour or so at the end of the cooking time doesn’t make much difference, as long as there’s sufficient cooking liquid to prevent the food drying out.
3. Prepare the food in accordance with the recipe.
4. Sit the slow cooker on a stable, level, heat-resistant surface.
5. Put the cooking pot into the slow cooker, fit the lid.
6. Check that the slow cooker is off – turn the control to low.
7. Plug the slow cooker into a wall socket (switch the socket on, if it’s switchable).
8. Turn the control to high, and leave the slow cooker to preheat for 20 minutes.
9. Boil the cooking liquid in a pan. If you use a tinned cooking sauce, add it to the pan before bringing it to the boil.

## **COOKING**

1. When the 20 minutes is up, remove the lid (oven gloves) and put it on a heatproof surface.
2. Put the meat and vegetables into the cookpot and add the boiling cooking liquid.
3. Turn the control to low for traditional slow cooking, or high, if you're using it as an electric stewpot or the auto setting, this setting is ideal for slow cooking when you require variable temperature and a have approximately 4 to 6 hours to cook your recipe.
4. The light will come on, and cooking will start.
5. If you want to serve the food right away, turn the control to 0, unplug the slow cooker (switch the socket off first, if it's switchable)
6. Using oven gloves, remove the lid, and put it on a heatproof surface.
  - It's best to ladle the food from the slow cooker into serving dishes or plates.
  - Don't carry the slow cooker, the trailing cable may catch on something.
  - You may use oven gloves to lift the cookpot, complete with the lid, but it's hot and it's heavy – so take care.

## **TIP**

Cleaning can be made much easier if you immediately remove all the cooked food from the cooking pot, then fill it with warm water.

## **GRAVY/SAUCE**

Slow cooking retains more of the juices than normal cooking. This tends to increase the volume of cooking liquid, and thin the sauce or gravy. To allow for this, sauces should initially be thicker than normal. Anything to be sautéed could be tossed in seasoned flour beforehand, to thicken the gravy/sauce.

## **CARE AND MAINTENANCE**

1. Unplug the slow cooker (switch the socket off first, if it's switchable).
2. Using oven gloves, remove the lid and the cooking pot and put them on a heatproof surface.
3. If you don't intend to wash up right away, fill the cooking pot with warm water, otherwise residual heat may bake food debris on to the cooking pot, making its eventual removal more difficult.
4. Wash the lid and cooking pot in hot soapy water, using a cloth or sponge, then rinse and dry thoroughly. Don't use scouring pads.
5. All other surfaces, internal and external, should be wiped with a damp cloth. You may use a little washing-up liquid, if necessary.
6. Dry all surfaces thoroughly before re-using the slow cooker or storing it away.
7. You may wash the cooking pot and lid in a dishwasher, but the harsh environment inside the dishwasher may affect the surface finishes.
  - Any damage should be cosmetic, and should not affect the functionality of the cooker.
  - Don't immerse the body of the slow cooker in water or any other liquid.
  - Don't put the body of the slow cooker in a dishwasher.
  - Don't use harsh or abrasive cleaners or solvents.

## COOKING GUIDELINES

### Vegetables

Slow cooking is ideal for vegetables. There's little evaporation, so all the juices and flavours are retained.

Root vegetables like potato, carrot, turnip, and swede, need more slow cooking than meat. Cut them into 5mm (¼") slices, sticks or dice, and immerse in the cooking liquid. Cooking times vary with the type and age of the vegetables. Experience will soon show the best times for your own taste. Quickly cooked vegetables, like frozen peas and sweetcorn, must be thawed, then added half an hour before the end of cooking. Don't slow cook baked potatoes in their jackets.

### Pulses (Beans, Peas and Lentils)

**WARNING** boil dried beans (e.g. red kidney beans) for at least 10 minutes before adding to the slow cooker. They're poisonous if eaten raw or undercooked.

Don't soak lentils. Soak dried peas or beans overnight. Drain and rinse, then boil for 10 minutes, in the cooking liquid, before adding to the cooking pot. Season at the end of cooking. For canned beans or peas, simply drain and add them 30 minutes before the end of the cooking time.

### Fish

Cooking fish in the cooking pot develops delicate flavours slowly, retains the flavour and nutritive value, and holds the fish together. Don't cook fish for long periods.

1. Grease the base of the cooking pot with butter or margarine.
2. Clean, trim and wash the fish (rolled fillets and steaks are most suitable). Frozen fish should be completely thawed before slow cooking. Dry and place in the cooking pot.
3. Season well, sprinkle with lemon juice, then add hot stock, water or wine
4. Dot some butter over the fish, and cook on **1 (low)** for 2-3 hours.

### Meat

Slow cooking tenderises cheaper cuts, and reduces shrinkage and evaporation, retaining flavour and nutritive value. The size and shape of the joint, its quality, and the proportion of lean, fat and bone, all affect cooking times. When testing a dish to see if it's cooked, don't forget that root vegetables usually take longer to cook. Thaw frozen meat completely before cooking. Recipe times are given only as a guide. Where a different cut of meat is used cooking times may need to be adjusted. Avoid meat with a high proportion of fat, or trim the excess fat. Small joints, up to 800g (1½lb), can be cooked, depending on shape and fit. The meat mustn't force the lid up.

1. Season the meat, then brown on all sides in the cook pot.
2. Transfer the cook pot to the slow cooker and cook at high for the time shown.
3. Pork joints with rind may be grilled for 10 minutes to crisp.
4. If possible, turn joints once during cooking, to ensure even tenderness.

Joint	Weight	Setting	Time
Beef, lamb, pork	500-800g (1-1½lb)	2 (high)	5-7 hours

### Poultry

Cook poultry up to 750g (1½lb). The lid mustn't be raised by the meat. Thaw frozen poultry before cooking. Cook whole poultry unstuffed, at high.

1. Wash and dry the poultry and season inside and out.

2. Brown the skin in its own fat or a little cooking oil, in a pan on a hob.
3. Transfer to the slow cooker and cook at high for the time shown.

Poultry	Weight	Setting	Time
Chicken/poussin	750g (1½lb)	2 (high)	3½-4 hours
Pheasant	small	2 (high)	3-4 hours

### Slow Cooker Cooking Times (approximate times)

Food	Size/Weight	Time on 1 (low) (hours)	Time on 2 (high) (hours)
Fish	whole	1-2	N/A
Beef	500-800g	7-10	5-7
Lamb	500-800g	6-9	4-6
Poultry	500-800g	8-10	3½-4
Stew	500-800g	9-14	6-8
Vegetable soup	800-1000ml	6-10	3-4
Beef soup	800-1000ml	10-14	7-9

### Converting Recipes from a Traditional Oven (approximate times)

Oven cooking time	Time on 1 (low) (hours)	Time on 2 (high) (hours)
15-30 minutes	4-6	1-2
30-60 minutes	6-8	2-4
1-3 hours	8-12	4-7

## A FEW RECIPES TO START YOU OFF

- Cooking for more than an hour over the times in the recipes may affect the flavour. Nevertheless, if these times don't suit you, feel free to experiment. Slow cooking is very forgiving.
- Use metric or imperial measures, don't mix them, they're not exact equivalents.
- Be careful with quantities. After all the ingredients are put into the cooking pot, it shouldn't be more than about threequarters full, to allow for expansion. If you overfill, it may spit hot water, and it may overflow during use.
- Slow cooking can leave too much liquid. If you want to adjust this, remove the lid, stir in a teaspoon of flour, and cook at high, stirring, till the sauce thickens/reduces.
- For recipes that dont need ingredients searing put the cooking pot in the slow cooker, fit the lid, then preheat on **2 (high)** for 20 minutes before putting anything into the cooking pot.

### Minestrone Soup

**1 (low)** = 7-10 hours; **2 (high)** = 4-5 hours

25g (1oz) butter

½ clove garlic, crushed

1 leek, sliced

1 small carrot, chopped small

1 medium potato, chopped

1 small onion, chopped

½ celery stick, thinly sliced

50g (2oz) cabbage, finely shredded

200g (7oz) canned tomatoes including juice

salt and pepper to taste

300ml (½pt) chicken stock

1 bay leaf

1 bouquet garni

25g (1oz) thin cut macaroni

Heat the butter in a large pan. Add the garlic, leek, carrot, potato, onion and celery. Sauté till the butter is absorbed. Add the other ingredients, except the macaroni. Bring to the boil, transfer to the cookpot and cook for the time shown. 45 minutes before serving, remove the bay leaf and bouquet garni and add the macaroni. Adjust seasoning and serve with grated parmesan.

## Old Fashioned Vegetable Soup

**1 (low)** = 8-10 hours; **2 (high)** = 4-6 hours

225g (½lb) mixed vegetables, chopped (potato, onion, carrot, celery etc.)  
25g (1oz) butter  
200ml (½pt) stock  
salt and pepper to taste

2 tbsp flour  
½ tsp mixed herbs

Melt the butter in a pan and fry the vegetables gently for 2-3 minutes. Stir in the flour and add the stock. Bring to the boil, season to taste and add mixed herbs. Transfer to the slow cooker.

## Ratatouille

**1 (low)** = 6-8 hours; **2 (high)** = 4-5 hours

1 small aubergine, sliced  
1 green pepper, deseeded and diced  
1 red pepper, deseeded and diced  
397g can chopped tomatoes  
salt and pepper to taste

50g (2oz) butter  
1 onion, chopped  
1 clove garlic, crushed  
2 courgettes, sliced

Slice the aubergine and sprinkle with salt. Leave for half an hour, rinse and pat dry. In a large pan melt the butter and fry the onion and garlic till transparent. Mix in the remaining ingredients, and cook for a further 2 minutes, stirring, then add to the cookpot. Cook for the time shown.

## Stuffed Tomatoes

**1 (low)** = 3-4 hours; **2 (high)** = 1-2 hours

4 large, firm tomatoes  
50g (2oz) boiled ham, finely chopped  
salt and pepper to taste

50g (2oz) fresh bread crumbs  
50g (2oz) cheese, grated  
1 tsp chopped parsley

Cut a lid off the top of each tomato and scoop out the pulp. Mix the ham, cheese, breadcrumbs, seasoning, parsley, and a little of the tomato pulp to bind the mixture. Spoon into the tomatoes. Stand the tomatoes in the cooking pot, add any extra filling and 1 tbsp water.

## Vegetarian Curry

**1 (low)** = 6-10 hours; **2 (high)** = 3-4 hours

1 tbsp cooking oil  
½ clove garlic, crushed  
¼ tsp turmeric  
¼ tsp cumin  
300ml (½pt) white stock  
salt and pepper to taste  
½ apple, peeled, cored and chopped

½ onion, chopped  
¼ tsp chilli  
¼ tsp coriander  
50g (2oz) lentils  
½ tsp lemon juice  
1 small carrot, diced  
15g (½oz) sultanas

Heat the oil in a pan. Lightly sauté the onion and garlic. Add the turmeric, chilli, coriander, cumin and lentils. Cook gently for a minute. Stir in the stock, lemon juice, salt and pepper. Bring to the boil and boil for 5 minutes. Transfer to the cookpot and stir in the carrots, apple and sultanas.

## Poached Cutlets of Salmon

**1 (low)** = 2-3 hours

1 x 175g-225g (6-8oz) salmon cutlet  
3 tbsp white wine  
1 bay leaf  
1 thin slice of onion

100ml (3½ foz) water  
½ tsp salt  
2 peppercorns  
1 sprig parsley

Put the cutlet on a piece of baking parchment and put into the cooking pot. Put the other ingredients into a pan, bring to the boil, then pour over the salmon. Replace the lid and cook for the time shown. Lift from the cooking pot, then remove the parchment, bone and skin.

Serve hot with melted butter or hollandaise sauce. To serve cold, transfer the salmon to a dish and pour over the cooking liquid. When cold, drain and serve with salad or coat with aspic made from the liquid.

### Stuffed Mackerel

**1 (low)** = 3-4 hours

1 tomato, skinned, deseeded, and chopped  
½ cooking apple, peeled, cored and chopped  
½ slice of bread, crumbled

2 mackerel fillets  
2 tsp lemon juice  
chopped parsley to taste

Lay the mackerel out, skin side down, season and sprinkle with lemon juice. Mix the other ingredients, and spread thickly over the mackerel. Roll up from head to tail, and secure with a cocktail stick or thread. Butter baking parchment and the bottom of the cooking pot, put the parchment in the cooking pot and the fish on the parchment. Cook for the time shown.

### Portuguese Haddock

**1 (low)** = 2-3 hours

25g (1oz) butter  
2 haddock or cod steaks or fillets  
298g (10½oz) can condensed cream of tomato soup  
salt and pepper to taste

1 small onion, very thinly sliced  
1 bay leaf

Butter the bottom of the cooking pot. Lay the onion on the butter, then the fish and bay leaf. Season. Boil the tomato soup in a pan, stirring well, and pour over the fish. Cook for the time shown. Remove the bay leaf before serving.

### Beef and Vegetable Casserole with Dumplings **1 (low)** = 7-10 hours; **2 (high)** = 4-6 hours

450g (1lb) stewing beef (shin/shoulder/chuck)  
1 tbsp cooking oil  
275ml (½pt) beef stock  
salt and pepper to taste

2 tbsp flour  
1 small onions, sliced  
1 carrot, thinly sliced

*for the dumplings:*

25g (1oz) self-raising flour  
12g (½oz) shredded suet  
5 tsp cold water

¼ tsp salt  
1 tbsp chopped parsley

Cut the meat in cubes and toss in seasoned flour. Heat the oil in a pan and brown the meat. Transfer to the cookpot. Fry the onions lightly in the pan. Stir in the remaining flour, gradually add the stock and carrots. Bring to the boil, transfer to the cookpot, and cook.

Make the dumplings by mixing flour, salt, suet and parsley. Add water and mix to a soft dough. Shape into 4 balls. Add to the casserole and cook at high for 45 minutes with the lid on.

### Braised Liver and Onions

**1 (low)** = 5-7 hours; **2 (high)** = 2-4 hours

225g (½lb) lambs liver, thinly sliced  
25g (1oz) plain flour  
300ml (½pt) beef stock

2 tbsp cooking oil  
1 large onion, thinly sliced

Heat the oil in a frypan. Coat the liver in the flour and fry till sealed. Transfer to the slow cooker. Add the onions to the pan and fry till golden. Stir in the remaining flour and stock. Bring to the boil, stirring. Pour over the liver and cook for the time shown. Serve with grilled bacon.

## Bolognese Sauce

**1 (low)** = 6-10 hours; **2 (high)** = 3-4 hours

1 tbsp cooking oil  
1 clove garlic, crushed  
200g (8oz) tinned chopped tomatoes + juice  
100ml - 200ml (¼ -½pt) beef stock  
1 tsp dried basil  
1 bouquet garni

1 small onion, finely chopped  
350g (¾lb) minced beef  
100g (4oz) tomato purée  
60g (2oz) button mushrooms, sliced  
1 bay leaf  
1 tbsp dried mixed peppers

Heat the oil in a pan, and fry the onion and garlic lightly. Add the beef, and fry till brown. Stir in the other ingredients. Bring to the boil, transfer to the cookpot, and cook for the time shown. Remove the bay leaf and bouquet garni. Serve with spaghetti or noodles, and grated parmesan.

## Boiled Bacon in Apple Juice

**2 (high)** = 4-5 hours

500g (1lb) collar of bacon  
1 small onion, sliced  
freshly ground black pepper to taste

275ml (½pt) apple juice  
1 tbsp cornflour

Put the bacon in a large pan, cover with cold water, and bring to the boil. Put the bacon in the cookpot, and discard the water. Put the apple juice and onion in the pan, bring to the boil, and pour over the bacon. Add pepper. Cook for the time shown. Remove the bacon to a serving dish, and keep hot. Put the cornflour in a small pan and blend with a little cold water. Gradually stir in the apple juice. Bring to the boil and simmer for 2 minutes. Serve with the bacon.

## Braised Brisket of Beef

**2 (high)** = 6-8 hours

750g (1½lb) brisket  
25g (1oz) butter  
1 carrot, finely chopped  
1 bay leaf

salt and pepper to taste  
1 onion, chopped  
150ml (½pt) beef stock  
flour or cornflour to thicken

Season the meat. Heat the butter in a pan and brown the meat. Transfer to the slow cooker. Fry the onion and carrot till the onion is transparent. Add stock and bay leaf and bring to the boil. Pour round the meat. Cook for the time shown. Remove the meat to a serving dish. Keep hot. Strain the stock. In a pan, blend a little flour with cold water to make a paste. Gradually add the stock. Bring to the boil, stirring. Adjust the seasoning. Serve the gravy with the meat.

## Beef in Guinness

**1 (low)** = 6-8 hours

675g (1½lb) shin of beef  
2 medium onions, sliced  
3 tbsp soy sauce  
seasoned flour

300ml (½pt) Guinness  
1 tbsp oil  
1 tbsp mushroom ketchup

Cut the beef into 4 pieces, and toss in the seasoned flour. Heat the oil in a pan, brown the beef all over, then transfer to the slow cooker. Add the Guinness, soy sauce, and mushroom ketchup to the pan, and bring to the boil. Pour over the meat, then cook on low for 6-8 hours.

## Savoury Pork Casserole

1 tbsp cooking oil  
1 small onion, sliced  
150ml (¼pt) white wine  
2 tbsp tomato purée  
75g (3oz) button mushrooms  
½ tsp dried sage

Heat the oil in a large pan and lightly brown the pork. Add the onions. Stir in the flour and add the wine, stock and tomato purée. Add the green peppers and mushrooms. Bring to the boil, season and add sage and tomatoes. Transfer to the cookpot and cook for the time shown.

**1 (low)** = 6-10 hours; **2 (high)** = 3-4 hours

250g (½lb) lean pork, cubed  
1 tbsp flour  
90ml (3 floz) chicken stock  
½ green pepper, deseeded and chopped  
salt and pepper to taste  
1 tomatoes, skinned, deseeded, and sliced

## Boeuf Bourguignonne

1 tbsp cooking oil  
50g (2oz) streaky bacon, chopped  
150ml (¼pt) red wine  
150ml (¼pt) stock  
1 bay leaf  
6-8 shallots or tiny onions, whole

Heat the oil in a pan, lightly brown the beef and bacon, add the flour, stir in the wine and brandy. Add the other ingredients and season. Bring to the boil, transfer to the cookpot, and cook for the time shown. Remove the bay leaf before serving.

**1 (low)** = 7-10 hours; **2 (high)** = 4-6 hours

500g (1lb) stewing steak, cubed  
1 tbsp flour  
1 tbsp brandy  
good pinch thyme  
1 clove garlic, crushed  
salt and pepper to taste

## Pork and Pineapple Curry

500g (1lb) lean pork (cut into cubes)  
1 tsp salt  
1 large onion, chopped  
1 tbsp paprika pepper  
1 dried red chillies  
1 tsp worcester sauce  
2 bay leaves

Toss the pork in the flour and salt. In a large pan heat the oil and brown the meat. Lift out on to a plate with a draining spoon. In the same pan, fry the onions till soft. Stir in the curry powder and paprika pepper. Fry for 2 minutes then return meat to the pan. Stir well and cook for a few minutes. Add remaining ingredients, bring to the boil and transfer to slow cooker. Cook for the recommended time. Remove bay leaves before serving.

**1 (low)** = 6-8 hours; **2 (high)** = 3-4 hours

25g (1oz) flour  
2 tbsp cooking oil  
1 tbsp curry powder  
300ml (½pt) chicken stock  
1 tbsp mango chutney  
225g (½lb) tinned pineapple cubes + juice

## Coq Au Vin

2 chicken joints, skinned  
100g (4oz) streaky bacon, chopped  
1 onion, chopped  
200ml (8 floz) red wine  
1 bay leaf  
1 bouquet garni

Heat the oil in a pan. Coat the chicken in seasoned flour and brown all over. Transfer to the cookpot. Put the bacon and onion in the pan and soften but don't brown. Stir in the remaining flour and add the other ingredients. Bring to the boil, stirring, and pour over the chicken. Cook for the time shown. Remove the bay leaf, clove and bouquet garni before serving.

**1 (low)** = 8-10 hours; **2 (high)** = 3½-5 hours

1 tbsp cooking oil  
40g (1½oz) flour  
200ml (8 floz) chicken stock  
100g (4oz) button mushrooms, sliced  
1 cloves  
salt and pepper to taste

### Country Chicken Casserole

200g (7oz) tinned tomatoes, including juice  
100g (3½oz) tinned sweet corn, drained  
1 small onion, finely chopped  
1 bay leaf  
160ml (¼pt) chicken stock, boiling

Put all the ingredients into the cooking pot making sure that the fresh vegetables are covered by the boiling hot stock. Cook for the time shown.

**1 (low)** = 8-10 hours; **2 (high)** = 5-7 hours

2 chicken joints, skinned  
1 stick celery, finely chopped  
25g (1oz) white cabbage, finely shredded  
½ tsp mixed herbs  
salt and freshly ground black pepper to taste

### Chinese Chicken and Mushroom

1 tbsp cooking oil  
1 onion, roughly chopped  
150ml (¼pt) chicken stock  
2 tbsp soy sauce  
1 tsp sugar

Heat the oil in a large pan and fry the chicken till golden brown. Transfer to the cookpot. In the remaining oil, fry the onions till transparent, stir in the cornflour, then gradually stir in the stock. Add the other ingredients, bring to the boil, pour over the chicken, and cook for the time shown.

**1 (low)** = 8-10 hours; **2 (high)** = 3½-5 hours

2 chicken joints  
2 tbsp cornflour  
225g (8oz) button mushrooms, halved  
juice of 1 lemon  
salt and pepper to taste

### Chicken with Barbecue Sauce

750g (1½lb) chicken breast or thigh meat  
1 small onion, finely chopped  
1 tbsp vinegar  
¼ tsp French mustard  
1½ tsp worcestershire sauce

Rub inside the cookpot with a little of the butter. Season the chicken. Heat the remaining butter in a large pan and brown the chicken pieces all over. Transfer to the cookpot. Put the onion in the pan and fry for 2-3 minutes, without colouring. Add the other ingredients and bring to the boil. Pour over the chicken and cook for the time shown.

**2 (high)** = 4½-5 hours

30g (1oz) butter  
2 tbsp tomato ketchup  
3 tbsp mango chutney, chopped  
½ tsp caster sugar  
salt and pepper to taste

### Pears in Red Wine

75g (3oz) sugar  
Rind and juice of 2 lemons  
2 medium or 1 large ripe pear(s)

Put the sugar, wine, lemon rind, juice and cloves in a pan. Heat gently, stir till the sugar dissolves, then take off the heat. Peel the pears, leaving them whole, complete with stalks. Stand them in the cookpot, stalks upwards, and pour over the syrup. Cook for the time shown, turning the pears occasionally, so they're evenly coated with the syrup and colour evenly. Remove the cloves, and serve hot or chilled with cream.

**1 (low)** = 6-8 hours; **2 (high)** = 3-5 hours

400ml (¾pt) red wine  
2 cloves

### Rhubarb and Orange

500g (1lb) rhubarb  
grated rind and juice of 1 medium orange

Wash the rhubarb and cut into 2.5cm (1") pieces. Put the ingredients into the cookpot and cook for the time shown.

**1 (low)** = 3-4 hours; **2 (high)** = 2-2½ hours

75g (3oz) sugar  
300ml (½pt) water

## Baked Stuffed Apple

1 knob butter  
25g (1oz) sultanas  
150ml (¼pt) boiling water

Grease the cookpot with the butter. Core the apple. Use a sharp knife to score the skin round the equator on the apple. Mix the sugar and sultanas and pack tightly inside the apple. Fold a square of foil to form a saucer. Put the foil in the cookpot, sit the apple on the foil, and pour the boiling water round it. Cook for the time shown. The cooking time for this recipe may vary with different types of apples.

**1 (low)** = 4-6 hours; **2 (high)** = 2-3 hours

50g (2oz) soft brown sugar  
1 large cooking apple, cored

## Creamy Rice Pudding

15g (½oz) butter  
150ml (¼pt) evaporated milk  
25g (1oz) sugar

Butter the inside of the cookpot. Add all the ingredients and stir. Cook for the time shown.

**1 (low)** = 5-7 hours; **2 (high)** = 4-4½ hours

400ml (¾pt) milk  
50g (2oz) pudding Rice

## Brandy and Orange Punch

150g (5oz) sugar  
6 cloves  
zest and juice of 1 lemon  
1 orange, sliced  
¼ bottle white wine

Put the sugar and boiling water into the cookpot. Stir in the other ingredients except the brandy. Heat for the time shown. Stir in the brandy just before serving.

**1 (low)** = 3-5 hours; **2 (high)** = 1-2 hours

300ml (½pt) boiling water  
1 tsp cinnamon  
juice of 1 orange  
2 tbsp orange squash  
150ml (¼pt) brandy

## Apple Chutney

750g (1¾lb) apples, peeled & finely chopped  
350g (12oz) light brown sugar  
150ml (¼pt) white wine vinegar  
2 tsp salt  
pinch cayenne pepper  
½ tsp ground ginger

Put the apples, onions, brown sugar and sultanas into the slow cooker. Mix the cornflour and vinegar together in a small bowl till completely smooth. Add the cornflour/vinegar mix to the slow cooker with the salt, garlic, cayenne pepper, cinnamon and ginger. Stir well. Cook for the time shown. Pour into heated jars and cover in the usual way. Alternatively, store in a container in the refrigerator for up to 2 weeks.

**1 (low)** = 8-9 hours; **2 (high)** = 3-5 hours

225g (8oz) onions, finely chopped  
100g (4oz) sultanas  
2 tbsp cornflour  
1 clove garlic, crushed  
½ tsp ground cinnamon







## ENVIRONMENTAL PROTECTION

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol mustn't be disposed of with unsorted municipal waste, but recovered, reused, or recycled.

## SERVICE

If you ring Customer Service, please have the **Model No.** to hand, as we won't be able to help you without it. It's on the rating plate (usually underneath the product).

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer.

If that doesn't solve the problem – ring Customer Service – they may be able to offer technical advice.

If they advise you to return the product to us, pack it carefully, include a note with your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to:

Customer Service

Spectrum Brands (UK) Ltd

Fir Street, Failsworth, Manchester M35 0HS

email: [support@russellhobbs.com](mailto:support@russellhobbs.com)

telephone: 0845 658 9700 (local rate number)

## GUARANTEE

Defects affecting product functionality appearing within two years of first retail purchase will be corrected by replacement or repair provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected. Documentation, packaging, and product specifications may change without notice.



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