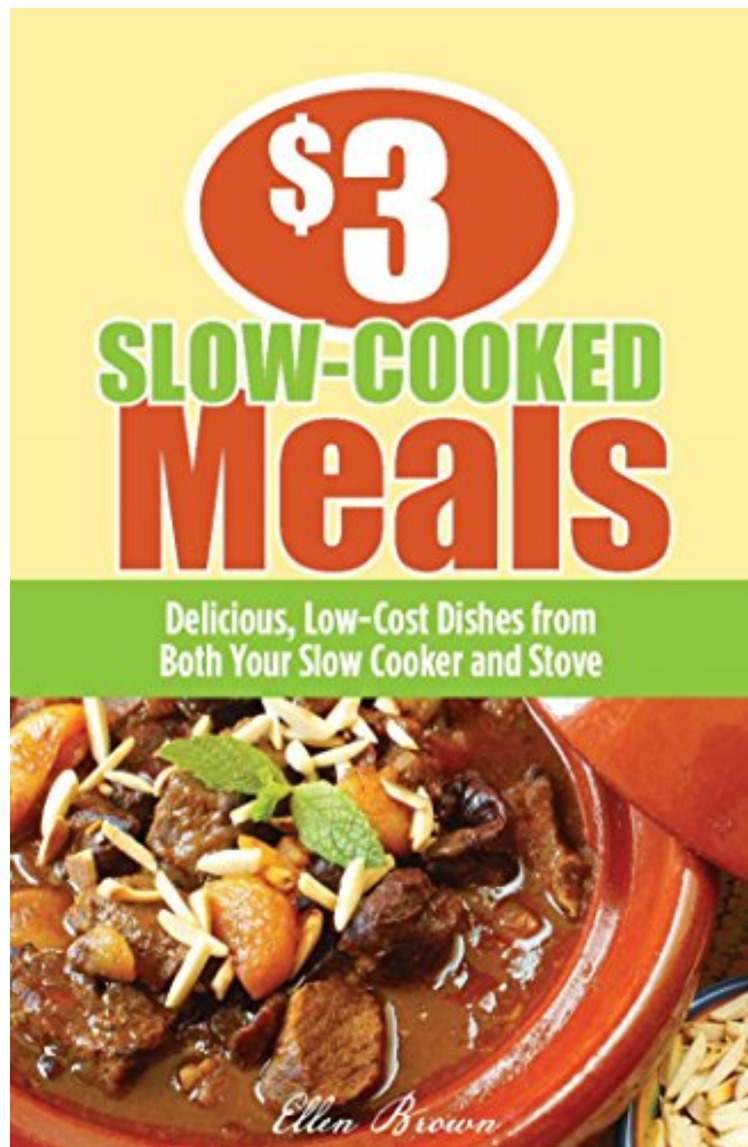


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## **\$3 Slow-Cooked Meals: Delicious, Low-Cost Dishes from Both Your Slow Cooker and Stove**

*Ellen Brown*

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**Ellen Brown : \$3 Slow-Cooked Meals: Delicious, Low-Cost Dishes from Both Your Slow Cooker and Stove** before purchasing it in order to gauge whether or not it would be worth my time, and all praised \$3 Slow-Cooked Meals: Delicious, Low-Cost Dishes from Both Your Slow Cooker and Stove:

16 of 16 people found the following review helpful. If I only had 1 slow cooker cookbook this would be it!By Mommy needs laughsIf I was forced to use only one slow cooker recipe book, this would be it, because I do NOT get the

negative reaction that I get to other cookbooks where I end up thinking for many of the recipes, "This dish doesn't sound like something I would ever make." I've made four of the recipes so far. They've been very tasty and very different in flavor from each other (Mexican chipotle flavor, Chinese pork flavor, curry, German sauerkraut). In scanning the book, there are SEVERAL other recipes that I plan to make. What's most striking about the recipes is that in general, most of the ingredients are things I already have in the pantry; or even if I have to buy them, they're spices/sauces/vegetables that I would keep in stock in the pantry or normally buy for the refrigerator anyway. So it's easy to visualize myself making the various slow cooker dishes. I really like how the author often includes 3 different cooking time options (how long it takes to cook if you use the slow cooker's LOW setting, how long it takes to cook if you use the slow cooker's HIGH setting, and how long it takes to cook conventionally in the oven if using a Dutch oven) so you can pick one according to how much time you have available. I always try to use the LOW slow cooker setting, because the meat usually seems to taste better when braised on low.<sup>2</sup> of 2 people found the following review helpful. A great Slow Cooker recipe book to add to your collection  
By A Constant Reader  
I am an avid Slow Cooker fan; in fact, it is the only appliance I use regularly. This cookbook really tries to help the cook save money which is always appreciated. It also gives each recipe in both a slow cooker version and a conventional version (which I would NEVER use!). But, best of all, it gives countless variations of the recipe following the recipe itself. I have already earmarked several recipes to try from this book . . . and mostly they've been the variations that appealed to me!<sup>1</sup> of 1 people found the following review helpful. great tasty recipes, but not all with a slow cooker  
By Liza alexis  
Loved the recipes. Was looking for the set it and forget it dishes. All I tried are yummy, but not a set it and forget it!

It is not your imagination playing tricks on you if you are in sticker shock in the supermarket check-out lane - food prices are skyrocketing. And not only is food more expensive than ever, but we all have less time than ever before. The solution to the problem is \$3 Meals in Minutes. This collection of 250-plus recipes has main course entrees that are less than \$3 a serving to prepare. That's less than the cost of a decent-size burger at a fast-food drive-through. And all can be prepared in less time than you can have a pizza delivered!

From the Back Cover  
250+ cost-busting, simple, healthy recipes for great meals and more which can be prepared in your slow cooker or your conventional oven