

Top 10 Slow Cooker & Crock Pot Recipes As Selected By The RecipeStation.com Staff

Here at RecipeStation we absolutely LOVE slow cooking & crock pot recipes. There's nothing like spending such a small amount of time on cooking a meal and still having it come out absolutely deliciously!

So in honor of all things crock pot...

Here are the top 10 picks as selected by the staff:

#1: This Amazing Take On Steak Tips & Gravy Will Have You Hooked With The First Bite!



This Is Our Favorite Crock Pot Recipe Because Of How Tender & Juicy The Steak Comes Out. You Can Put The Steak Tips & Gravy With Pasta, Mashed Potatoes Or Serve Them As They Are.

Whatever You Decide This Is A Dish That Was Made In Heaven & It's So Easy To Throw Together!

The Steak Tips & Gravy is a simple and quick dinner idea that I always serve up in my house. I have three kids and am a single mom so having something that appeases everyone is hard.

The best part about this recipe is that you can use the gravy to pour over some potatoes or vegetables or use it as a dip if you want to use the Steak Tips in a sandwich.

What ever way you want to serve this up; it will be perfect. You can go completely casual or make it a tad fancy.

All you need to do is throw everything in a crock pot, while at work and your good to go. When you come home your house is going to smell heavenly.

If your family or dinner guests are not a fan of Beef you can use Chicken. The time does not need to be adjusted for that as far as I am aware of.

If you have vegetarian friends consider using tofu as the protein. When you use tofu you will need to substitute a few things that I have listed as the ingredients and the temperature. ~ It's worth a shot!

Ingredients To Gather:

- 2 lb. beef sirloin, cut into 1 inch cubes, and patted dry
 - 1 1/2 c. flour
 - 1 1/2 tsp. onion powder
 - 1 1/2 tsp. garlic powder
 - 3 TBS vegetable oil
 - 1 (10 3/4 oz.) can cream of mushroom soup
 - 1 (15 oz.) can beef broth
 - 1 envelope onion soup mix
 - 1 c. water
 - 1 beef bouillon cube
 - 1 TBS Worcestershire sauce
 - Salt and Pepper to taste
 - Dried Parsley for garnish

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The Step-By-Steps Directions To Follow:

- 1 In a large bowl combine flour, onion powder, garlic powder, salt and pepper.
- 2 Dredge sirloin pieces lightly in flour mixture.
- 3 In a large skillet heat oil over medium-high heat.
- 4 Brown beef in batches, until browned on all sides.
- 5 Remove to a paper towel lined plate.
- 6 When all beef is browned, add to Crock Pot.
- 7 In a small bowl combine soup, onion soup mix, beef broth and Worcestershire.
- 8 Mix well.

- 9 Pour over beef.
- 10 Add water, bouillon cube, salt and pepper to taste.
- 11 Stir well.
- 12 Cook on LOW 6-8 hours until gravy has thickened a bit and beef is cooked through.
- 13 Serve over cooked egg noodles, rice or mashed potatoes.
- 14 Garnish with parsley if desired.

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Finished!

Let Us Know How Everything Turned Out & If You Used Any Of Our Recommended Substitutions.

Recipe Source: [Every Day Mom Meals](#)

#2: This Slow Cooker Recipe For Lamb Shanks Is All You Need To Satisfy Your Entire Family



Forget Simmering Them For Hours On End – Make Your Lamb Shanks In A Slow Cooker Instead!

If you are a big fan of cooking with flavor and adding a little finesse at the same time then we have a fantastic recipe in store for you!

This Lamb Shank recipe is one of the most tender and juicy recipes we have ever featured on here before.

They are marinated in a deep red sauce, infused with a ton of herbs and spices and cooked to absolute perfection.

We had to show off this absolutely delectable looking recipe for lamb shanks in red wine sauce! Not only is it beautiful to look at but it is amazingly easy to prepare.

The red wine does not have to be the best wine on the market. As a matter of fact the creator of this recipe states a simple five dollar (\$5) bottle of wine will work just fine. However, it is recommended to not use a Pinots. A darker red wine works best.

Oh, and for those of you who are leery, the wine does evaporate during slow cooking so there is not a trace of it by the time you serve – so make these lamb shanks for the entire family!

The recipe also includes a variety of vegetables and gentle spices, cooking in a crock pot or slow cooker, everything growing juicy and cooking to fall-off-the-bone deliciousness!

While this is a slow cooker recipe (aka – crockpot), it can also be prepared in a pressure cooker and on the top of the stove! Check out the ingredients and instructions below!

Ingredients To Gather:

- 4 lamb shanks, around 1 lb / 500g each (Note 1)
 - 2 tsp salt, separated
 - Pepper
 - 2 - 3 tbsp olive oil, separated
 - 1 cup onion, finely diced (brown, yellow or white)
 - 1 cup carrot, finely diced (optional) (Note 2)
 - 1 cup celery, finely diced (optional) (Note 2)
 - 3 garlic cloves, minced
 - 2½ cups red wine, full bodied
 - 28 oz / 800g can crushed tomatoes
 - 2 tbsp tomato paste
 - 2 cups chicken stock (or water)
 - 5 sprigs of thyme (preferably tied together), or 2 tsp dried thyme
- 2 dried bay leaves or 4 fresh

Sauce To Simmer

½ to 1½ cups hot water

Directions To Follow:

1. Preheat the oven to 350F/180C.
2. Pat the lamb shanks dry and sprinkle with 1 tsp of salt and black pepper.
3. Heat 2 tbsp of olive oil in a heavy based pot (dutch oven is ideal) over high heat.
4. Sear the lamb shanks in 2 batches until brown all over, about 5 minutes.
5. Remove lamb onto a plate and drain excess fat (if any) from the pot.
6. Turn the heat down to medium low. Heat remaining 1 tbsp of olive oil in the same pot. Add the onion, carrot, celery and garlic. Sauté for 10 minutes until the onion is

translucent.

7. Add the red wine and turn up the heat to medium high. Bring it to a simmer, scraping the bottom of the pan to mix all the brown bits into the wine. Simmer for 3 minutes to evaporate the alcohol a bit

8. Add the remaining ingredients (including remaining 1 tsp salt and pepper) and stir to combine.

9. Place the lamb shanks into the pot, squeezing them in to fit so they are mostly submerged. (Note 1)

10. Bring back up to simmer, cover, then transfer to the oven for 2 hours.

11. Turn the lamb shanks, cover, then return to the oven for another 30 minutes (so 2½ hours in total). The lamb should be very tender, the exposed surface above the liquid should be browned and the sauce should be reduced down to about ¼ of the original amount.

12. Carefully transfer the lamb to a plate and pick out the thyme sprigs and bay leaves.

13. Skim excess fat off the surface of sauce. Use a stick blender to puree the sauce to make it smooth and thick. Use hot water to adjust the thickness and intensity of the sauce. (Note 5) Adjust salt and pepper to taste.

14. Serve the lamb shanks on mashed potato or cauliflower puree with plenty of sauce!

If you were to serve it to company they would think you pulled out all the stops!

This is a very rich dish, calories weighing in at about 753 calories per serving. However, it is a delicious “comfort food” and a gourmet delight to be sure!

For some great tips and tricks please go on over to **Recipe In Eats**. There are also some beautiful photos and helpful notes as well.

Recipe Source: [RecipeTinEats](#)

#3: Slow Cooked Honey Garlic Chicken & Vegetables



We Love Crock Pot Recipes Because They Are Incredibly Easy & Always Come Out So Delicious!

And this one is particularly laid-back because there is no cooking or sautéing. Just toss it all into the pot and go. It's really that simple!

You can either go bone-in or boneless with the chicken. It doesn't matter because it's delicious no matter what type of chicken you toss into the slow cooker! However, if you decide to broil your chicken in the end, just to make it a bit somewhat crisp, there is nothing wrong with that either.

The prep time is about ten minutes and in the crockpot it cooks a little over eight hours! In the end, it yields four or more servings!

This is the easiest one pot chicken recipe ever. Simply throw everything in, let it cook, and that's it! So yummy!

Ingredients To Gather:

- 8 bone-in, skin-on chicken thighs
 - 16 ounces baby red potatoes, halved
 - 16 ounces baby carrots

- 16 ounces green beans, trimmed
- 2 tablespoons chopped fresh parsley leaves

For The Tasty Sauce:

- 1/2 cup reduced sodium soy sauce
 - 1/2 cup honey
 - 1/4 cup ketchup
 - 2 cloves garlic, minced
 - 1 teaspoon dried basil
 - 1/2 teaspoon dried oregano
 - 1/4 teaspoon crushed red pepper flakes
- 1/4 teaspoon ground black pepper

Instructions To Follow:

- 1 In a large bowl, combine soy sauce, honey, ketchup, garlic, basil, oregano, red pepper flakes and pepper.
 - 2 Place chicken thighs, potatoes, carrots, green beans and soy sauce mixture into a 6-qt slow cooker. Cover and cook on low heat for 7-8 hours or high for 3-4 hours, basting every hour.
- 3 **OPTIONAL:** Preheat oven to broil. Place chicken thighs onto a baking sheet, skin side up, and broil until crisp, about 3-4 minutes.

It's is a sensible chicken dish, a time saver, easy to make in a slow cooker, and everyone will love it. If you are looking for a new chicken dish you've found it and it cannot be any more trouble free!

Recipe & Photo Source: [Damn Delicious](#).

#4: This Pork Chop Dish Is One Of Our Favorites!



We saw this wonderful, laid back pork chop recipe and had to share it with you!

If you are a working woman or a busy single Dad “simple” is heavenly. It’s always nice to stick something into a crockpot and let it cook because when you come home, it’s done!

This Crock Pot Pork Chop recipe is getting a lot of rave reviews and we can see why!

There is no work that is required to make it! All you need to do is throw the ingredients together and you are done.

The flavor of garlic, mustard and mushrooms are perfectly mixed in together in this tasty dish.

The chops come out nice and coated and super tender. The meat just falls off the bone and the ingredients that are cooked make a perfect dressing to throw over some pasta or rice!

Once you make this fabulous little pork chop recipe you are never-ever going to cook them another way again!

Ready to have your breath taken away? Look at the recipe and instructions below. This may be your new go-to meal!

This Is What You Need:

- 1/3 cup flour
- 1 teaspoon salt
- 1/2 teaspoon garlic salt
- 1 teaspoon dry mustard
- 4-6 lean pork chops
- 2 tablespoons oil
- 1 can condensed cream of (chicken/celery or cream of mushroom).

The Simple Directions To Follow:

- 1 Mix flour, salt, mustard, garlic salt and dredge the chops with the mixture.
- 2 Heat oil in a skillet, brown the chops on both sides.
- 3 Place chops in slow cooker, add the soup. Cook low 6-8 hours or high for 3-4 hours.

For more “gravy” just add more soup and it’s wonderful over rice OR noodles!

Check out this website: **About Food** for this and other great recipes.

Do not be surprised if this dish becomes a weekly event. It is so good the family will definitely not mind! Oh, and it will also make or a terrific pot-luck dish. Your friends will not know what hit them!

Recipe Source: [Southern Foods](#)

#5: Check Out How You Can Make This Tender & Juicy Roast Beef Recipe With Your Crock Pot



This Is The Only Way You Can Make Roast Beef Come Out Tender & Full Of Flavor. All Of The Herbs & Spices Marinate Together For Hours...

Are you thinking that you would be too lazy to actually make dinner tonight? Well there is an easy, hardy recipe to solve that problem!

In the morning, just throw in some roast beef into a crock pot before you leave for the day! By nighttime, you'll have an extremely tender meal waiting for you.

You might be wondering how this recipe is different from other Crock Pot recipes. Not only is there a secret in making your meat extra juicier, but also a secret topping to finish off your dish!

Instead of using regular gravy, use the mixture of onion soup and gravy which gives that icing-on-the-cake flavor. Make sure to share this meal with the ones you love and enjoy!

To Get Started You Will Need...

Ingredients:

1- 2 lb top sirloin beef roast (or cut of choice)

1 pkg low sodium onion soup mix

1 pkg low sodium brown gravy mix

fresh ground pepper

1 C water

2 Tbs olive oil

Instructions:

- 1 Preheat a large stainless steel skillet, over medium heat; and add in oil. Season beef roast with fresh ground pepper. Once the oil ripples, place the roast into the skillet. Cook for 2-3 minutes on all sides; until a nice brown crust forms all over the meat.
- 2 Place meat into a 6 qt crock pot. In a bowl, whisk together the water, onion soup mix and gravy mix. Pour over roast, cover and cook on LOW for 6-8 hrs.
- 3 Remove roast from crock pot, to a plate and cover with foil, to rest. Pour cooking liquid into a sauce pan and simmer until reduced by half. Slice roast beef and serve with gravy.

Searing your meat before placing them into the crock pot is optional. However, that is when the magic actually happens! To make your meat extra juicier, you will be sealing the juicy delightfulness inside the meat instead of drying it out while cooking for hours!

Recipe Source: [Hun What's For Dinner](#)

#6 Homemade Mexican Chicken Chili



This is one of those recipes where you just gather your ingredients, either canned or raw and throw them into a Crock Pot while you are at work and let it simmer.

Isn't that super easy?

The flavors of this dish all marinate over a seven to eight hour period and taste absolutely delicious.

If you love Chili and want to add a little chicken into the mix then this is a perfect recipe for all of you to enjoy.

When I made this dish I used all Organic and Raw ingredients to make it. The beans were not from a can and the corn was fresh off of the cob.

Whatever way you want to make this dish is up to you and it comes out perfect every time.

Top with some Sour Cream or add in some salsa for the heat.

Ingredients

1 shredded rotisserie chicken or 3 cups shredded chicken breasts

2 cups black beans

2 cups pinto beans

1 cup corn

3-4 chopped zucchini (I LOVE zucchini so I put a ton in)

5 cups chicken broth

2 cups chunky salsa (mild or hot depending on taste)

1 8oz can tomato sauce

Combine in the crock pot and cook for 7-8 hours on low.

What Is Your Favorite Crock Pot Recipe?

Tell Us About It!

Let us know what type of creations you can throw in a Crock Pot for eight or more hours and for it to come out amazing and delicious.

This Recipe Was Adapted From: [Stacy Makes Cents](#)

#7: A Delicious Slow Cooker Creamy Ranch Pork Chops & Potatoes Creation



This Has To Possibly Be The Most Easiest Crock Pot Recipe On The Planet & The Tastiest!

We are always looking for new and easy slow cooker recipes and we think we found something that is just perfect!

Yes, we've done beef roasts, chicken and even noodles but it's time to try something with mouthwatering pork. We remember our mother making pork chops when we were kids and how she would slave over the stove then slide them into our oven for thirty minutes to get them just right.

Oh, it was certainly worth it!

However, as a crock pot guru the very idea of pork chops made simple is Heaven! And these are not just pork chops but they are creamy with the awesome taste of ranch and potatoes.

You are going to drool when you find out how simple and savory the ingredients are. They come out perfectly every single time!

All you need to do is throw everything in a slow cooker and you are done! This is a recipe that is great for when you are at work and want a delicious meal for when you come home.

The best part of below is the ingredients are so simple and the preparation is a no brainer! You are going to love these pork chops!

Ingredients To Gather Up:

- 4-6 pork chops
- 6-8 potatoes, medium
- 2 3/8 can(s) cream of chicken soup
- 2 pkg dry ranch dressing mix
- 1 c milk

The Simple Step-By-Step Instructions:

- Chop the potatoes up into medium or large pieces and place them on the bottom of the crock pot.
- Put your chops on top of the potatoes. (Do not mix them together).
- Mix everything up in a medium bowl, stir well and pour over the chops and potatoes.
- Cook on the LOW setting for 6-8 hours. (Depending on how tender you like your chops).
- You can use the extra sauce to pour over the chops and the potatoes.
- Garnish with parsley, fresh or dried, if you desire.

The pork chops will serve four to six people, the prep time is an easy ten minutes and the cook time is between six to eight hours, which is adjustable, in your slow cooker.

Enjoy!

Article Source: [Just a Pinch Recipes.](#)

#8: Take Lunch To Another Level With A Crock Pot French Dipped Sandwich.... You Won't Regret It!



An Extraordinary Flavor Profile: From The Roast Beef To The Au Jus...

The one time that I have ever tried a French Dip Sandwich was in Chicago at a restaurant named Bandera. It was amazingly delicious, but there were few adjustments that I have wanted to make, but I just couldn't find THE perfect recipe until now!

This homemade Crock Pot French Dip Sandwich will make you close your eyes and ponder in the magically delicious sensation that has bestowed upon your mouth. You will taste the juicy, tenderly roasted meat with a soft crunch of sandwich rolls. Not only that but the onions and garlic will burst in flavors.

The only down side to this is that it will take about eight hours to finalize this dish. However, you can also think of it in a positive way by preparing your meal for the next day. Grab some instant noodles for today and tomorrow, you'll meet paradise!

How can we not talk about the sauce? Oh the sauce truly adds that cherry-on-top effect! With the sandwiches ready to be devoured, dip them into the special sauce that you have mixed up and now that's a party in your mouth!

Are you prepared to test your patience? Good luck creating this awesomely delicious French dip sandwiches!

Ingredients To Gather:

- 1 medium yellow onion
 - 1 (15 oz) can low-sodium beef broth
 - ¼ cup low-sodium soy sauce
 - 1 Tbsp Worcestershire sauce
 - 1 Tbsp creole or dijon mustard
 - 3 cloves garlic, roughly chopped
 - 3 lb boneless chuck shoulder roast ("English" roast), trimmed
 - ½ tsp salt
 - ½ tsp pepper
 - 8 sandwich rolls, split
 - 8 slices part-skim provolone cheese

The Simple Instructions To Follow:

- 1 Slice the onion into ¼-inch rings and layer in the bottom of the crock pot. To the crock pot, add the beef broth, soy sauce, Worcestershire sauce, mustard & garlic.
 - 2 After trimming the meat of visible fat, salt and pepper both sides of the roast and place on top of the onions.
 - 3 Cook on low 7-8 hours. Remove roast to a cutting board and shred meat using 2 forks and return meat to the crock pot to cook an additional few minutes, or up to 1 hour.
- 4 Preheat the broiler. Place the split sandwich rolls cut side up on a lined baking sheet and toast for 30-60 seconds or until the bread begins to brown. Top the bottom half with meat, onions, and a slice of cheese. Serve sandwiches with small bowls for dipping.

If you think about it, you can have this meal on the same day! Just simply put the crock pot on low and cook the meat for 7 to 8 hours while you are out working or studying. Then, once you are back home, you have nice warm meal waiting for you! I think everyone enjoys warm food rather than cold leftovers that are microwaved. You'll definitely feel the home-sweet-home effect!

Recipe Source: [Prevention RD](#)

#9 Hungry & Pressed For Time? This Slow Cooked Creamy Chicken Taco Recipe Is Exactly What You Need!



Tender, Juicy & Full Of Flavor: The Next Time You Make Tacos Make Them This Way... You Won't Regret It; Here's Why...

If you are like me then you love entertaining but when you are throwing a party it is very expensive to have everything catered. That is why Tacos in my family are usually a party go-to solution.

You can have some diced tomatoes, guacamole and cabbage on the table and you have the perfect dinner selection!

But... you can have the freshest ingredients in the world but what really matters is the protein choice you use! Your guests will love it and it's really quick to toss together. With a simple recipe you have more time to plan out your party!

Luckily, we found the tastiest recipe we've ever had and couldn't resist sharing it with you. This Creamy Chicken Taco recipe is to die-for... it's made in a slow cooker with tons of herbs, cream cheese and spices that are absolutely delicious when tossed together.

A great mid-week meal for the family, these creamy chicken tacos will be loved by one and all. First off, the majority of this recipe is done in a crockpot, which is awesome -- and easy! But the follow-up is that slow cooking makes the chicken so tender and tasty it may well become a go-to meal.

The Ingredients To Gather:

- 1 1/2 lbs. chicken breasts
 - 15 oz. jar salsa
 - 1 packet taco seasoning
- 1/2-1 package cream cheese

The Simple Step By Step Directions To Follow:

Combine chicken breasts, salsa, taco seasoning, cream cheese in slow cooker.

Cover and Crock, HIGH 3-4 hours or LOW 5-6 hours.

Once cooked, remove chicken from crock and shred.

Place shredded chicken back in the crock and stir to combine in sauce before serving.

Finished!

Toss the chick on a salad, push it into taco shells or - our favorite – pour some tortilla chips on a plate then spoon this chicken recipe on top, then add a dollop of sour cream, some green sauce and diced tomatoes and shredded cheese.

Article Source: [Get Crooked](#)

#10: Easiest Crock Pot Roast Recipe Ever



This crock pot roast recipe is not only the easiest one you will find but it is also the most delicious one I have ever tasted. Plus I love how you can vary the dry packaged ingredients by trying Au Jus instead of brown gravy or even skip the Italian mix all together if you like things a little less spicy.

It's easy because all the seasoning you need can be bought in those simple dry packaged seasoning mixes.

This delicious roast takes probably 3 minutes of preparation - which I really like!

The ingredients are super simple:

- 1 (4 -5 lb) beef roast, any kind
- 1 (1 1/4 ounce) package brown gravy mix, dry
- 1 (1 1/4 ounce) package dried Italian salad dressing mix
- 1 (1 1/4 ounce) package ranch dressing mix, dry
- 1/2 cup water

You can get really experimental here & try all sorts of pre-packaged dry salad dressing or seasoning mixes, but the standard mix above is DELICIOUS!

●**Directions:**

- 1 Place beef roast in crock pot.
- 2 Mix the dried mixes together in a bowl and sprinkle over the roast.
- 3 Pour the water around the roast.
- 4 Cook on low for 7-9 hours.

I like to use a chuck roast in my crock pot and I love how they also suggest to use only half the ranch to cut down on how salty it is. No other salt is needed. Just click through to Food.com for the rest the run down of the ingredients needed for the easiest and most delicious crock pot roast recipe ever.

Optional* Don't forget to add your veggies by placing them under the roast before cooking.

Recipe Found on Food.com

Image Source: [anneheathen on Flickr](#)