



Casual T's Manifold Cooker Recipes

(Thanks to Lucille Walla)

#1: Greasy Fan Belt Goulash

1lb. ground chuck
1 pkg. frozen Mexi-corn
1 pkg. frozen potatoes O'Brien
1 jar mild salsa

Combine ingredients in a zip lock bag. Squish until mixed.
Line the cooker with aluminum foil and squeeze in the contents of the bag.
Cover with top & drive 50 miles.

#2: Speed-o-meter Sprocket Spice Cake

Box of fresh berries
2 handfuls of water
2 " " sugar

Drive 30 miles, if still runny; add a quarter of a handful of cornstarch.
Stir. Add spice cake mix. Drive 30 more miles. Open up cooker and put brown sugar topping that came with the spice mix. If you like, use a little blowtorch to brown. This recipe didn't say to line cooker with foil but think it would be a good thing to do.

#3: Crooked Camshaft Cobbler

1 box of piecrust mix
1 stick of butter or margarine
1 21oz. can peach pie filling or 3 fresh peaches, cut up.
3 Tb. brown sugar

Combine all ingredients. Put in cooker on top of release aluminum foil.
Cover. Drive 30 - 50 miles. Stop & sniff a couple of times to make sure it isn't getting to done. Ideally, stop in front of an ice cream store.

#4: BOEUF CUIRE AU FOUR EN PATISSERIE, [sort of]

- 1 lb. ground chuck
- 1 15 oz. can no salt diced tomatoes, drained
- 1 8 oz. pkg. 4 cheese grated cheese
- 1 tube refrigerated low fat crescent rolls

Break open the crescent rolls. Leave the rolls flat, use like the bottom and top of a piecrust. Combine chuck, cheese & tomatoes in a bowl or zip lock bag. Squish until mixed. Put half of the rolls on the bottom, add the meat mixture. Cover with the other half of the rolls. This recipe does not have the cooking time, so I guess this one will have to be monitored as you drive. Also think it would be best to line cooker with foil.

#5: Nutty Chicken

- 4-6 skinless, boneless chicken breasts
- 1 pkg. Lipton onion soup mix
- 1 can jellied cranberry sauce
- 1 sm. jar pine nuts

Fill in bottom of cooker with crumbled foil. Put double layer of foil in cooker and spray with Pam. Place onion soup mix in bottom of foil. Place chicken on top of onion soup mix. Cover top of chicken with slices of cranberry sauce and the pine nuts. Wrap the top of the chicken with foil, tightly.

Bake for 1 1/2 hrs. or 45 miles.

#6: Crankcase Chile Cheese Corn

4 cups, fresh corn kernels
1 cup, grated cheddar cheese
1 pkg. 8oz. cream cheese, room temp.
1 7oz. can diced green chilies
2 tsp. chili powder
2 tsp. ground cumin
1/2 bunch cilantro, chopped fine

Fill bottom of cooker with crumbled foil. Line cooker with foil and spray with Pam.
Combine all ingredients together in the cooker. Seal foil on top.
Cook for about 40 minutes or 20 miles.

#7: Never Run Out of Gas Cabbage

1 head Bok Chow, chopped up
1 head cabbage, chopped up
5oz. of salt pork or 6 slices of bacon, chopped fine
1 onion, chopped
5 fresh tomatoes or 2 cans of whole tomatoes, chopped
dash or hot pepper [cayenne, flakes, chipotie] to your taste
salt & pepper

Fill bottom of cooker with crumbled foil. Line cooker with foil and spray with Pam.
Add bacon or salt pork and onions to cooker and sauté for 30 minutes or 15 miles.

Add both cabbages to cooker and seal foil at top. Cook for 30 minutes or 15 miles or until browned.
Add tomatoes, hot pepper, salt & pepper, reseal foil and cook for another 30 minutes or 15 miles.

#8: Planetary Potato Casserole

4 tbs. olive oil
2 lbs. frozen hash brown potatoes [let thaw for 30 minutes] or 2 lbs.. fresh russet potatoes, diced small
1 cup onions, chopped
1 can cream of chicken soup
6oz. sour cream
1 stick butter
8oz. shredded sharp cheese
salt & pepper, to taste
2 tbs. chives

Fill bottom of cooker with crumbled foil. Line cooker with foil and spray with Pam. Add olive oil, potatoes and onions and run down the road for 20 minutes or 11 miles.

Add remaining ingredients and cook for 40 minutes or 20 miles.

A lot of slow cooker recipes can be used in the manifold cooker also. Be creative, may put a few more recipes on this site at a later date.

Lucille Walla