

# COOKBOOK CORNER

## Simple, Comforting Slow-Cooker Recipes

(NAPSA)—With today's busy schedules, few people have time to prepare meals from scratch. Time-starved cooks need recipes that are quick to fix, easy to make, delicious and satisfying.

One solution is a new cookbook that's filled with more than 700 recipes, offering convenience and comfort to any cook with a busy life and hungry people to feed. Each selection is made with just five ingredients (or less) plus a slow cooker.

"Fix-It and Forget-It 5-Ingredient Favorites: Comforting Slow-Cooker Recipes" (Good Books), by Phyllis Pellman Good, is packed with recipes submitted by at-home cooks from around the country, each including the amount of prep time and cooking time needed.

The recipes have been tested and include clear, step-by-step procedures: Italian Country Style Pork Ribs, Creamy Vegetable Soup, Salmon Soufflé, Beef Ravioli Casserole, Chicken Broccoli Alfredo, Barbecued Black Beans with Sweet Potatoes, Streusel Cake, Chocolate Soufflé and many more—including this delicious dish created by Mary Lynn Miller of Reinholds, Pa.:

### **Tender Barbecued Chicken**

*Mary Lynn Miller of Reinholds, Pa.*

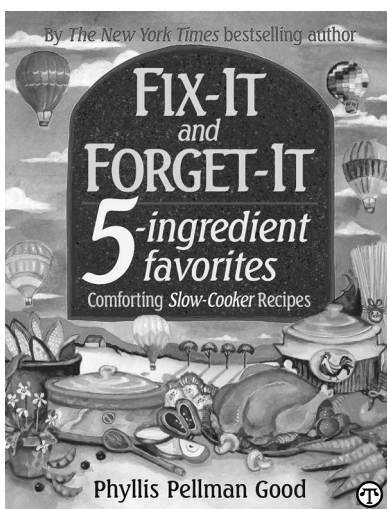
*Makes 4-6 servings*

*Prep Time: 10-15 minutes*

*Cooking Time: 8-10 hours*

*Ideal slow-cooker size: 5-qt.*

- 1 3- to 4-lb. broiler/fryer chicken, cut up**
- 1 medium-sized onion, thinly sliced**
- 1 medium-sized lemon, thinly sliced**
- 1 18-oz. bottle barbecue sauce**
- $\frac{3}{4}$  cup cola**



The latest edition in a popular cookbook series offers more than 700 easy-to-prepare, quick-to-fix recipes.

**Place chicken in slow cooker. Top with onion and lemon slices. Combine barbecue sauce and cola. Pour over all. Cover and cook on Low 8-10 hours, or until chicken is tender but not dry.**

### **About the series**

When the first "Fix-It and Forget-It" cookbook was published in 2001, its runaway success surprised nearly everyone—from publishing professionals to foodies alike. To date, more than 7.5 million copies of The New York Times best-selling series have been sold. Good says that she likes her cookbooks to be inviting to all cooks, especially those who don't have a lot of time or a lot of confidence in the kitchen. Her goal is to offer recipes that make cooking easy and quick, as well as relaxing and fun...all with tasty results.