



TAOTRONICS  
**SLOW COOKER**

**TAOTRONICS**



**Questions or Concerns?**  
support@taotronics.com

**User Manual**

# THANK YOU

FOR BEING OUR CUSTOMER



Your purchase is truly appreciated!  
We hope you are over-the-moon with our product!

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# 01

## IMPORTANT SAFETY INSTRUCTIONS

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A Hot Fresh  
Meal Awaits



## DANGER

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED TO REDUCE THE RISK OF FIRE, ELECTRICAL SHOCK, AND/OR INJURY TO PERSONS INCLUDING THE FOLLOWING



**DO NOT** touch or hold the mains plug with wet hands.



**DO NOT** block the steam outlet.



**DO NOT** touch the lid when it is hot.

## READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the housing in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to off, then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.
- Intended for countertop use only.
- To prevent damage to the earthen pot, avoid sudden temperature changes, such as adding refrigerated foods into the ceramic pot when it is hot or placing a hot earthen pot on a cold surface.

- **IMPORTANT!** The earthen pot is designed for use with this appliance only. It must never be used on a cook top as it will crack and can cause burns if there is hot liquid or food inside. Do not use if the pot is cracked or damaged.
- **WARNING!** Do not overfill the cooking pot as boiling liquids may overflow and cause personal injury or damage to the appliance or cooking area.
- **WARNING!** The heating element surface is subject to residual heat after use.
- **WARNING!** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS



**Regular Check**

**HAVE YOUR SLOW COOKER CHECKED REGULARLY FOR ANY SIGN OF MALFUNCTION!**

**Check if plug, cord or appliance is damaged**

Stop using, check FAQ and contact TaoTronics Support Team.

# 02

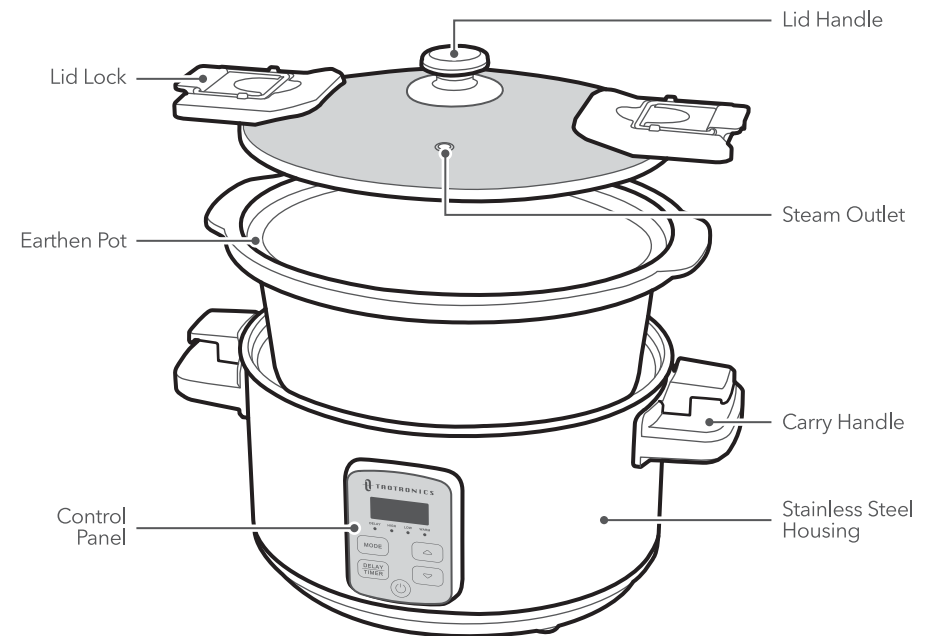
## KNOWING YOUR SLOW COOKER

A Hot Fresh Meal Awaits

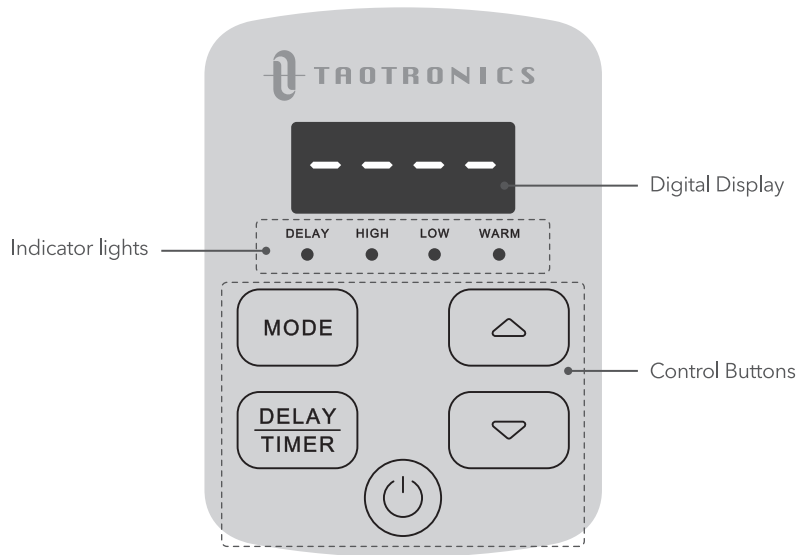
### Specifications

Model	TT-SC001
Input	120V~60Hz
Rated Power	270W
Pot Capacity	6QT

### Product Diagram



# Control Panel



## Control Buttons

	Select cooking mode.
	Set cooking time and delay time for cooking.
	Increase time. Hold for quick increase.
	Decrease time. Hold for quick decrease.
	Confirm/cancel the current settings.

## Indicator lights

<b>DELAY</b>	Timer before starting cooking.
<b>HIGH</b>	High cooking temperature.
<b>LOW</b>	Low cooking temperature.
<b>WARM</b>	Keep warm.

# 03

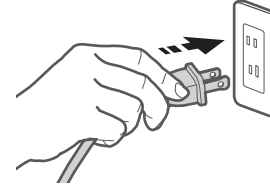
## USING YOUR SLOW COOKER

A Hot Fresh Meal Awaits

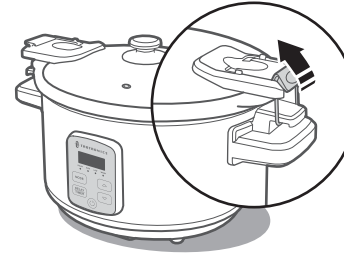


- Before start cooking, please defrost or marinate the ingredients in advance.
- If there is no operation for 1 minute before confirmation, the cooker will enter standby status. Press any button to return to activated status.
- During cooking, the cooking mode and time can be adjusted with **MODE** or **DELAY/TIMER** button, wait for 5s and the new cooking time will be confirmed.

### Cooking Steps



Place the cooker on a safe and level surface. Plug in to an electrical outlet. The cooker enters activated status



Put the prepared ingredients into the earthen pot, lock up the lid with the lid lock on both sides.



1

1 Press **MODE** to toggle among HIGH, LOW and WARM. Corresponding indicator will be blinking.



Optional

2

2 Optionally, after selecting the mode, press **DELAY/TIMER** to set the cooking time, the time will be blinking. Then adjust with / .



Press once to confirm the current settings. The blinking indicator or time will become solid.



Pressing again after confirmation will cancel the settings. Hold to enter standby status.



Adjust the cooking time according to the ingredients, room temperature, and other factors that may affect the cooking time.

Cooking Mode	HIGH	LOW	WARM	DELAY
<b>Recommendation</b>	Half-day slow cooking	All-day slow cooking	Keep cooked food warm	Delay for starting cooking
<b>Default Time</b>	6 hours	6 hours	6 hours	4 hours
<b>Time Range</b>	30 min - 24 hours	30 min - 24 hours	30 min - 10 hours	30 min - 10 hours
<b>Increment per Press</b>	30 min	30 min	30 min	30 min

## Delay for Cooking

After setting the cooking time, press **DELAY/TIMER** again to enter delay time setting, the **DELAY** indicator will be blinking. Then adjust with  $\uparrow/\downarrow$ . Press  $\odot$  to confirm the delay time.

## Keep Warm Function

- After cooking time ends, the cooker will enter a 10-hour keep-warm mode automatically.
- After the cooker enters the keep-warm mode, press **DELAY/TIMER** to enter keep-warm time setting, then adjust with  $\uparrow/\downarrow$ . Wait for 5s and the new time will be confirmed.
- After keep-warm time ends, the cooker enters standby status with 5 beeps.

## Memory Function

When there is a power failure, the cooker remembers the last working status. If the power recovered within 2 hours, the cooker resumes the last working status automatically.

Part	Dishwasher Safe	Oven Safe	Microwave Safe	Stovetop Safe
<b>Lid</b>	Yes	No	No	No
<b>Pot</b>	Yes	No	No	No

# 04

## CLEANING AND MAINTENANCE

A Hot Fresh Meal Awaits





- Always unplug and allow the slow cooker to cool down before cleaning.
- Never immerse the slow cooker, cord or plug in water or any other liquid.

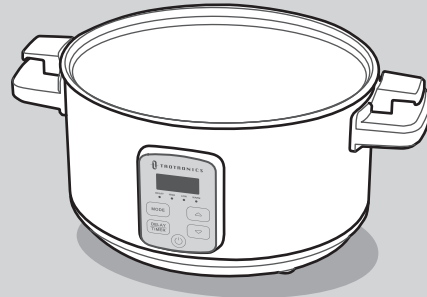


#### Outer Surface

Wipe the outer surface (housing and lid) with a clean, damp cloth and then wipe dry.

#### Cooker Inwall

Clean cooker inner wall with a dry soft cloth. Do not clean if it is still hot. Avoid dripping.

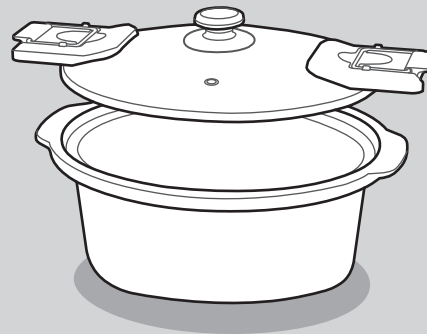


#### Earthen Pot

- Avoid sudden changed temperature. **Never wash with cold water if the pot is still hot.**
- Fill the earthen pot with warm, soapy water and soak for some time to loosen any stuck-on food.
- Do not clean the pot with metal scouring pads as they could scratch the pot surface.

#### Transparent Lid

- Do not use abrasive or corrosive detergents to clean the earthen pot.
- Use a cloth, sponge or rubber spatula to scrape away the food residue.



# 05

## TROUBLE-SHOOTING

A Hot Fresh  
Meal Awaits

**There is no display on the control panel**

**Food is undercooked**

**Food is overcooked**

**What does error code mean**

Check if the cooker is plugged in.

- Do not cook with the keep-warm mode, always cook with High or Low mode.
- Cook longer or cook with High mode, and keep the lid covered during cooking.

If the pot is not fully filled, decrease the cooking time as the recipe time is designed for fully filled cooking.

When a sensor failure occurs, error code will be displayed:

- **E1**-Sensor open circuit. Contact our customer support.
- **E2**-Sensor short circuit. Contact our customer support.
- **E5**-Over temperature protection. Check if there are any foreign objects on the heating plate, clean if any. Check if the pot is put in place properly in the cooker.

The troubleshooting guide addresses the most common problems. If problems persist, feel free to contact the Customer Support at

[support@taotronics.com](mailto:support@taotronics.com) 

## WARRANTY AND SERVICE

### Thanks for choosing TaoTronics Slow Cooker.

This product is covered with TaoTronics product and labor warranty for 12 months from the date of its original purchase.

### The warranty will not apply in cases of:

- Accident, misuse, or repairs performed by unauthorized personnel.
- Any unit that has been tampered with or used for commercial purpose.
- Normal wear and tear of wearable parts.
- Use of force, damage caused by external influences.
- Damage caused by non-observance of the User Manual, e.g. connection to an unsuitable mains supply or non-compliance with the instructions.
- Partially or completely dismantled appliances.
- Defects caused by or resulting from damages from shipping or from repairs, service, or alteration to the product or any of its parts that have been performed by a repair person not authorized by TaoTronics.

We can only provide after sales service for products that are sold by TaoTronics or TaoTronics authorized retailers and distributors. If you have purchased your unit from a different place, please contact your seller for return and warranty issues.

※ **Please have your invoice and order ID ready before contacting Customer Support.**



# STEWED BEEF & BROCCOLI



## SERVES

4-6



## PREP TIME

10 Min



## COOK TIME

4 Hour

Begin Your  
Gourmet  
Cooking  
Journey



## RECIPE

### INGREDIENTS

- 1 1/2 lb. sirloin steak, thinly sliced
- 1 cup low-sodium beef broth
- 1/2 cup low-sodium soy sauce
- 1/2 cup brown sugar
- 3 tbsp. sesame oil
- 1 tbsp. sriracha
- 3 cloves garlic, minced
- 3 green onions, thinly sliced, plus more for garnish
- 2 tbsp. cornstarch
- 2 cup broccoli florets
- Sesame seeds, for garnish
- Cooked jasmine rice, for serving

### DIRECTIONS

- 1 Add steak into the slow cooker. Then add beef broth, soy sauce, brown sugar, sesame oil, sriracha, garlic, and green onions.
- 2 Cover and cook on low mode until beef is tender and cooked through, 3 1/2 to 4 hours.
- 3 When the steak is tender, spoon a few tablespoons of the slow-cooker broth into a bowl and whisk with cornstarch. Pour into the slow cooker and toss with the beef until combined. Add broccoli and cook, then covered for 20 minutes more.
- 4 Garnish with sesame seeds and green onions and serve over rice.

# STEWED PORK SHOULDER



## SERVES

10-12



## PREP TIME

20 Min



## COOK TIME

6.5 Hour

# STEWED SHORT RIBS



## SERVES

5



## PREP TIME

25 Min



## COOK TIME

7 Hour

## INGREDIENTS

- 1 boneless, skinless pork shoulder, Boston butt about 6 lbs.
- 20 cloves garlic
- 1/2 cup olive oil, divided
- 2 tsp. cumin
- 2 tbsp. salt
- 1 tbsp. black pepper
- 3 tbsp. oregano leaves
- 1/2 cup fresh squeezed orange juice
- 1/4 cup fresh squeezed lime juice
- 1 serrano, seeded, and diced
- 1/4 cup freshly chopped fresh cilantro
- White rice, for serving, optional

## DIRECTIONS

- 1 Dry pork shoulder with a paper towel and make 1" incisions with a knife all over.
- 2 Pulse garlic, 1/4 cup oil, cumin, salt, pepper, and oregano in a food processor until a paste is formed. Remove 2 tablespoons of the paste and set aside.
- 3 Rub pork shoulder all over with remaining paste, pushing some of it into the incisions.
- 4 Place pork in the slow cooker. Cover and cook on low mode until meat is fork-tender but not yet completely falling apart, 7 1/2 to 8 hours.
- 5 To make the sauce, heat remaining 1/4 cup oil in a small saucepan over medium heat until shimmering. Add reserved 2 tablespoons garlic paste and let sizzle, stirring continuously until fragrant, just about 1 min. Remove from heat and let cool before whisking in orange juice, lime juice, serrano, and cilantro.
- 6 Serve sliced pork over rice with sauce drizzled on top.

## INGREDIENTS

- 5 lbs. bone-in beef short ribs, cut crosswise into 2-inch pieces
- Kosher salt
- Freshly ground black pepper
- 1/2 cup low sodium soy sauce
- 1/2 cup water
- 1/4 cup light brown sugar
- 1/4 cup rice wine vinegar
- 2 tsp. sesame oil
- 1 tsp. crush red pepper flakes (optional)
- 3 carrots, medium, peeled and chopped into thirds
- 1 yellow onion, large, sliced into 1/2 inch wedges
- 5 cloves garlic, crushed
- 1 1/2 inch piece ginger, thinly sliced
- Toasted sesame seeds, for serving
- 2 green onions, thinly sliced, for serving
- Cooked short grain white rice, for serving

## DIRECTIONS

- 1 Season short ribs with salt and pepper. Heat oil in a large Dutch oven over medium-high heat. Working in 2 batches, brown short ribs on all sides, about 8 minutes per batch. Transfer short ribs to the slow cooker and pour off all but 3 tablespoons drippings from the pot.
- 2 Meanwhile, whisk soy sauce, water, brown sugar, rice wine vinegar, sesame oil and red pepper flakes.
- 3 Add carrots and onions to the pot, cook and mix occasionally until browned. Add garlic and ginger and brown until fragrant, 1 minute more. Remove from heat and deglaze with reserved soy sauce mixture, scraping up any brown bits from the bottom. Pour this mixture into the slow cooker.
- 4 Cover and cook on low mode for 9-10 hours, or on high mode for 4-5 hours, or until the meat is very tender and falling off the bone.
- 5 Garnish short ribs with toasted sesame seeds and green onions. Spoon sauce over rice and serve.

# SPAGHETTI



**SERVES**

6



**PREP TIME**

5 Min



**COOK TIME**

5 Hour

## INGREDIENTS

### FOR THE MEATBALLS

- 1 lb. ground beef
- 1/4 cup bread crumbs
- 1/4 cup freshly grated parmesan
- 1/4 cup freshly chopped parsley
- 1 large egg, beaten
- 2 cloves garlic, minced
- 1 tsp. kosher salt
- 1/2 tsp. crushed red pepper flakes

### FOR THE SAUCE

- 2 (28 oz.) cans crushed tomatoes
- 2 tbsp. tomato paste
- 1/2 yellow onion, finely chopped
- 2 tsp. dried oregano
- 1 clove garlic, minced
- Kosher salt
- Freshly ground black pepper
- Red pepper flakes
- 1 1/2 cup low-sodium chicken broth
- 3/4 lbs. spaghetti
- Grated parmesan, for garnish
- Freshly chopped parsley, for garnish

## DIRECTIONS

- 1 Make meatballs: In a large bowl, mix together ground beef, bread crumbs, parmesan, parsley, egg, salt, and crushed red pepper flakes. Form into meatballs and place in the pot bottom.
- 2 In another large bowl, mix together crushed tomatoes, tomato paste, onion, oregano and garlic. Season with salt, pepper and a pinch of red pepper flakes. Pour sauce over meatballs. Cover the lid and cook on high mode for 3 hours or on low mode for 5 hours.
- 3 Add broth spaghetti to the pot, breaking noodles in half to fit and stirring to coat noodles. Cover the lid and keep cooking on low mode for 1 1/2 hour more, stirring about every 30 minutes and breaking up any clumps of noodles and adding more broth as needed.
- 4 Garnish with parmesan and parsley before serving.

# GARLIC-PARMESAN CHICKEN



**SERVES**

4



**PREP TIME**

15 Min



**COOK TIME**

2.5 Hour

## INGREDIENTS

- 3 tbsp. extra-virgin olive oil, divided
- 2 lbs. bone-in, skin-on chicken thighs
- Kosher salt
- Freshly ground black pepper
- 1 lb. baby red potatoes, quartered
- 2 tbsp. butter, softened
- 5 cloves garlic, chopped
- 2 tbsp. fresh thyme
- Freshly chopped parsley
- 2 tbsp. freshly grated parmesan, plus more for serving

## DIRECTIONS

- 1 In a large skillet over medium-high heat, heat 1 tablespoon oil. Add chicken, season with salt and pepper, and sear until golden, 3 minutes per side.
- 2 Meanwhile, in the slow cooker, toss potatoes with remaining 2 tablespoons oil, butter, garlic, thyme, parsley and parmesan, and season generously with salt and pepper. Add chicken and cook on high mode for 2.5 hours or low mode for 5 hours, until potatoes are tender and chicken is fully cooked.
- 3 Garnish with parmesan before serving.

# TORTILLA CHICKEN SOUP



**SERVES**

6



**PREP TIME**

10 Min



**COOK TIME**

5 Hour

## INGREDIENTS

- 1 lb. boneless skinless chicken breasts
- 1 15-oz. can black beans, rinsed
- 1 cup frozen corn
- 2 bell peppers, chopped
- 1 white onion, chopped
- 1 15-oz. can fire-roasted tomatoes
- 1/4 cup freshly chopped cilantro, plus more for garnish
- 3 cloves garlic, minced
- 1 tbsp. cumin
- 1 tbsp. chili powder
- 1 tsp. kosher salt
- 2 cup low-sodium chicken broth
- 1 cup shredded Monterey Jack
- 1 tbsp. extra-virgin olive oil
- 3 small corn tortillas, cut into strips
- Sliced avocado, for serving
- Sour cream, for serving
- Lime wedges, for serving

## DIRECTIONS

- 1 In a large slow cooker, combine chicken, black beans, corn, peppers, onion, fire-roasted tomatoes, cilantro, garlic, cumin, chili powder, salt, and chicken broth.
- 2 Cover the lid and cook on low mode until chicken is cooked and falling apart, 5-6 hours.
- 3 Shred chicken with a fork, top soup with Monterey Jack, then cover and cook it until melt, 5 minutes more.
- 4 Meanwhile, make tortilla crisps: in a large skillet over medium heat, heat oil. Add tortilla strips and cook until crispy and golden, 3 minutes. Transfer to a paper towel-lined plate and season with salt.
- 5 Serve soup topped with tortilla crisps, avocado, sour cream, cilantro, and lime.

# STEWED POTATOES



**SERVES**

6



**PREP TIME**

15 Min



**COOK TIME**

5 Hour

## INGREDIENTS

- Cooking spray
- 2 lbs. baby potatoes, halved and quartered if large
- 3 cup shredded Cheddar
- 2 cloves garlic, thinly sliced
- 8 slices bacon, cooked
- 1/4 cup sliced green onions, plus more for garnish
- 1 tbsp. paprika
- Kosher salt
- Freshly ground black pepper
- Sour cream, drizzling

## DIRECTIONS

- 1 Line the slow cooker with foil and spray with cooking spray. Add half the potatoes, 1 1/4 cups cheese, half the garlic, 1/3 of the cooked bacon, half the green onions, and half the paprika. Season with salt and pepper. Repeat.
- 2 Cover the lid and cook on high mode until potatoes are tender, 5-6 hours. (The bigger your potatoes, the longer it takes.) About 20-30 minutes before serving, top with remaining cheese and bacon (This is the moment to make the potatoes look pretty!).
- 3 Garnish with more green onions and drizzle with sour cream before serving.

# STEWED CHICKEN CACCIATORE



**SERVES**

6



**PREP TIME**

10 Min



**COOK TIME**

6 Hour

## INGREDIENTS

- 2 lbs. skin-on, bone-in chicken thighs
- Kosher salt
- Freshly ground black pepper
- 2 bell peppers, chopped
- 8 oz. baby Bella mushrooms, sliced
- 2 cloves garlic, minced
- 1 (28-oz.) can crushed tomatoes
- 1/2 cup Swanson Chicken Broth
- 1 tsp. dried oregano
- 1/4 tsp. red pepper flakes
- 1/3 cup capers
- 8 oz. cooked linguine, for serving

## DIRECTIONS

- 1 Season chicken on both sides with salt and pepper and place in the slow cooker. Add peppers, mushrooms, garlic, tomatoes, and broth, then season with oregano, red pepper flakes, salt, and pepper. Cover the lid and cook on low mode for 6-8 hours or on high mode for 3-4 hours, until chicken is cooked through.
- 2 Remove chicken from the slow cooker and stir capers into sauce. Serve chicken over cooked pasta with sauce.

# STEWED CHEESE MACARONI



**SERVES**

8-10



**PREP TIME**

10 Min



**COOK TIME**

2.5 Hour

## INGREDIENTS

- 1 lb. elbow macaroni
- 1/2 cup (1 stick) melted butter
- 4 cup shredded cheddar cheese
- 4 oz. cream cheese, cut into cubes
- 1/2 cup freshly grated parmesan
- 2 (12-oz.) cans evaporated milk
- 2 cup whole milk
- 1/2 tsp. garlic powder
- 1/8 tsp. paprika
- Kosher salt
- Freshly ground black pepper
- Finely chopped chives, for garnish (optional)

## DIRECTIONS

- 1 Combine macaroni, butter, cheddar cheese, cream cheese, parmesan, evaporated milk, whole milk, garlic powder, and paprika in the slow cooker. Season with salt and pepper.
- 2 Cook on high mode until the pasta is cooked through and the sauce has thickened, 2-3 hours, check after 2 hours, then every 20 minutes after.
- 3 Garnish with chives before serving, if using.

# STEWED LASAGNA



## SERVES

8-10



## PREP TIME

30 Min



## COOK TIME

2.5 Hour

## INGREDIENTS

- 1 tbsp. olive oil
- 1/2 onion, chopped
- 2 garlic cloves, minced
- 1 lb. ground beef
- Kosher salt
- Freshly ground black pepper
- 1 tsp. Italian seasoning
- 3 1/2 cup marinara sauce, divided
- 16 oz. whole-milk ricotta
- 1/4 cup freshly grated parmesan, plus more for garnish
- 1/4 cup chopped parsley, plus more for garnish
- 1 (16-oz.) box lasagna noodles, unboiled
- 4 1/2 cup shredded mozzarella

## DIRECTIONS

- 1 In a large skillet over medium heat, heat oil. Add onion and cook until translucent, 3-4 minutes. Add garlic and cook until fragrant, 1 minute. Add beef and season with salt, pepper, and Italian seasoning. Cook until no pink remains, then drain grease if desired. Stir in 3 cups of the marinara until combined, and cook 2-3 minutes more.
- 2 In a large bowl, combine ricotta with parmesan and parsley. Season with salt and pepper and stir until fully incorporated.
- 3 Grease the bowl of your slow cooker with a nonstick cooking spray or olive oil. Using the remaining marinara, spread a thin layer on the bottom of the pot. Next, add a layer of noodles (you'll have to break some to make them fit), a layer of meat mixture, a layer of mozzarella, and a layer of ricotta mixture. Repeat until all ingredients are used up, ending with mozzarella. Cover and cook on low mode for 2-3 hours.
- 4 Garnish with more parmesan and parsley and serve.

# ROAST PORK



## SERVES

4



## PREP TIME

20 Min



## COOK TIME

6 Hour

## INGREDIENTS

- 2 tbsp. extra-virgin olive oil
- 3 lbs. pork loin
- Kosher salt
- Freshly ground black pepper
- 1 thinly sliced red onion
- 1/2 cup water
- 1/3 cup packed brown sugar
- 1/4 cup balsamic vinegar
- 2 tbsp. soy sauce
- 2 cloves garlic, minced

## DIRECTIONS

- 1 In a large skillet over medium-high heat, heat oil. Season pork all over with salt and pepper, then sear until golden all over, about 3 minutes per side.
- 2 Place red onions at the bottom of the pot. Place seared pork loin on top of onions. Cover and cook on high mode for 2-3 hours or low mode for 6 hours, depending on the size of your pork loin.
- 3 Make glaze: In a small saucepan over medium-high heat, whisk water, brown sugar, balsamic vinegar, soy sauce and garlic until combined. Season with pepper. Bring to a boil then reduce heat and simmer until syrupy, about 10 minutes.
- 4 During the last hour of cooking, brush pork with glaze every 20 minutes.
- 5 Slice and serve with roasted vegetables.



# ROAST BEEF



**SERVES**

1



**PREP TIME**

20 Min



**COOK TIME**

5 Hour

## INGREDIENTS

- 1 3-lbs bone-in roast beef
- 6 russet potatoes, cut into large chunks
- 1 large onion, quartered
- 6 carrots, peeled and cut into 2" pieces
- 1 tbsp. fresh thyme
- 1 tbsp. fresh rosemary
- 3 cup low-sodium beef broth
- 2 tbsp. Worcestershire

## DIRECTIONS

- 1 Place roast beef in the slow cooker. Surround your roast with potatoes, onions, carrots, and herbs. Pour over beef broth and Worcestershire.
- 2 Cover the lid and cook on high mode for 5 hours, or low mode for 8 hours.
- 3 Remove from the slow cooker and let rest, then slice and serve with vegetables.

# PULLED PORK



**SERVES**

8



**PREP TIME**

10 Min



**COOK TIME**

5 Hour

## INGREDIENTS

- 1 onion, finely chopped
- 3/4 cup ketchup
- 3 tbsp. tomato paste
- 1/4 cup apple cider vinegar
- 1 tsp. paprika
- 1 tsp. garlic powder
- 1 tsp. mustard powder
- 1 tsp. cumin
- 1 (3-4 lbs.) pork shoulder, trimmed of excess fat
- Kosher salt
- Freshly ground black pepper
- Coleslaw, for serving
- Buns, for serving

## DIRECTIONS

- 1 Combine onion, ketchup, tomato paste, apple cider vinegar and spices in the pot. Season pork shoulder all over with salt and pepper then add to the slow cooker, covering it with ketchup mixture. Cover the lid and cook until very tender (the meat should fall apart easily with a fork!), on high mode for 5-6 hours or on low mode for 8-10 hours.
- 2 Remove pork from the slow cooker and transfer to a bowl. Shred with two forks and toss with juices from the slow cooker. Serve on buns with coleslaw.

# CHEESECAKE



## SERVES

6



## PREP TIME

25 Min



## COOK TIME

2 Hour

## INGREDIENTS

- Cooking spray, for pan
- 3/4 cup graham cracker crumbs
- 3 tbsp. melted butter
- 1/2 cup plus 1 tbsp. sugar, divided
- 1/2 tsp. kosher salt, divided
- 2 8-oz. blocks cream cheese, softened
- 2 large eggs
- 1/3 cup sour cream
- 1 tbsp. all-purpose flour
- 1 tsp. pure vanilla extract

## DIRECTIONS

- 1 Grease a 6" springform pan and wrap tightly with two layers of foil. Pour 1" water into the slow cooker. Create a foil circle and place inside the slow cooker as a rack.
- 2 Make crust: In a large bowl, stir together graham cracker crumbs, butter, 1 tablespoon sugar, and 1/4 teaspoon salt. Press into greased pan and set aside.
- 3 Make filling: In a large bowl with a hand mixer or in the bowl with a stand mixer fitted with the paddle attachment, beat cream cheese and remaining 1/2 cup sugar until fluffy. Add eggs, sour cream, flour, vanilla, and remaining 1/4 tsp. salt and beat until combined.
- 4 Pour filling over crust. Top the slow cooker with three layers of paper towels and lid.
- 5 Cook on high mode for 2 hours, then turn off heat and let rest for 1 hour.
- 6 Remove cheesecake from the slow cooker and remove foil from the pan. Refrigerate until completely chilled, at least 4 hours and up to overnight.

Model: TT-SC001



support@taotronics.com



www.taotronics.com



Manufacturer: Shenzhen NearbyExpress Technology Development Co.,Ltd.  
Address: Floor 7, Building E, Galaxy World Phase II, Shenzhen, China



尺寸：140\*210mm

装订成册

材质：封面128克铜版纸(四色印刷覆哑膜)

内页80克书纸(单色印)