

**Chef**<sup>®</sup>  
TESTED ✓

by **Montgomery Ward**<sup>®</sup>

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TESTED ✓

Chef-Made  
Recipes  
Inside!

by **Montgomery Ward**<sup>®</sup>

## 6.5-QT Slow Cooker



MODEL: NSC-650

Montgomery Ward Customer Service  
3650 Milwaukee Street, Madison, WI 53714  
8:00 am to Midnight, Monday through Friday

Wards.com 1-888-557-3848

## Instruction Manual

Item No.: 723785  
120V, 60Hz, 320W

Wards.com 1-888-557-3848



**Chef**<sup>®</sup>  
TESTED ✓

by **Montgomery Ward**<sup>®</sup>

Thank you for purchasing your Chef Tested<sup>®</sup> 6.5-Quart Slow Cooker by Montgomery Ward<sup>®</sup>. Put through the paces by the experts, it will perform to the highest standard, time after time, with all the convenience, easy cleanup and durability you rely on from Wards.

We guarantee it!

Life is hectic, but cooking doesn't have to be. You will love the convenience of cooking with your Chef Tested<sup>®</sup> Slow Cooker. Whether you are making dinner for the family or hosting a get-together, just add your ingredients, turn the knob and walk away. With the removable and dishwasher safe ceramic insert, cleanup couldn't be faster or easier.

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**PLEASE SAVE THESE INSTRUCTIONS**

**THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY**

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## Important Safeguards

**PLEASE READ THESE INSTRUCTIONS BEFORE USE**

Basic safety precautions should always be followed when using this appliance.

**WARNING: TO AVOID THE RISK OF ELECTRICAL SHOCK, ALWAYS MAKE SURE THE PRODUCT IS UNPLUGGED FROM THE ELECTRICAL OUTLET BEFORE ASSEMBLING, DISASSEMBLING, RELOCATING, SERVICING OR CLEANING**

1. Do NOT touch the housing of the slow cooker during its operation or before it cools. Use knobs and handles. Use potholders when removing cover or ceramic insert.
2. To protect against electrical shock, do not place cord, plug or base of appliance in water or other liquid.
3. This appliance should not be used by children, or persons with certain disabilities. Close supervision is necessary when this appliance is used near children.
4. Unplug from outlet when not in use and before cleaning. Allow to cool before moving, cleaning or removing parts.
5. Do NOT operate any appliance with a damaged cord, plug, lid or ceramic insert or after the appliance malfunctions or has been damaged in any manner. Call our toll-free customer service number for information regarding replacement, or returning the product.
6. The use of accessory attachments not recommended by the appliance manufacturer may cause personal injury or damage to the appliance.
7. Do NOT use outdoors.
8. Do NOT let cord hang over edge of table or counter or touch hot surfaces.
9. Do NOT place on or near a hot gas or electric burner, or in a heated oven.
10. Use caution when moving the slow cooker when it contains hot foods, water or other hot liquids.
11. Do NOT use appliance for other than its intended use.
12. Only cook in the ceramic insert and never directly in the housing.
13. Do NOT use ceramic insert in microwave oven.
14. Do NOT use if the ceramic insert or glass lid is chipped or cracked.
15. To disconnect, turn control to OFF, then remove plug from wall outlet.
16. Do NOT use the slow cooker to reheat food.
17. Never leave uncooked food at room temperature in the slow cooker.

## Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit a polarized outlet only one way. If the plug does not fit fully in 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.

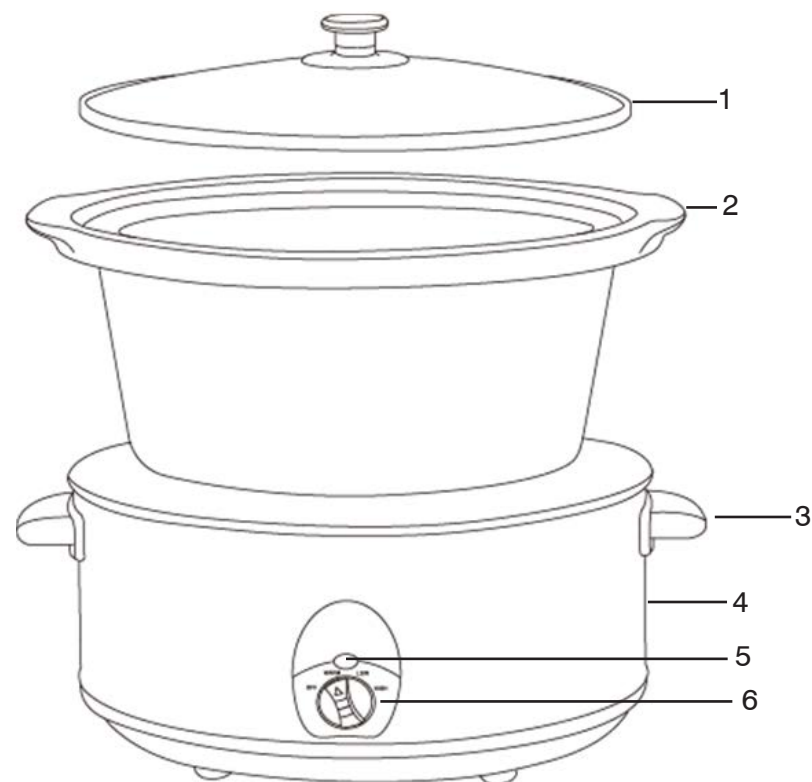
### SHORT CORD INSTRUCTIONS

1. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
3. If a long detachable power cord or extension cord is used:
  - The marked electrical rating of the detachable power supply cord or extension cord should be at least as great as the electrical rating of the appliance.
  - If the appliance is of the grounded type, the extension cord should be the same type 3-wire.
  - The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

### PLASTICIZER WARNING

**CAUTION:** To prevent Plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coaster or placemats between the appliance and the finish of the countertop or tabletop. **Failure to do so may cause the finish to darken. Permanent blemishes may occur or stains can appear.**

## Parts & Features



1. Tempered Glass Lid
2. Ceramic Insert
3. Handle
4. Housing
5. Power Indicator Light
6. Control Knob

## Before Using for the First Time

**CAUTION:** Risk of suffocation - keep all packaging and plastic bags out of the reach of children.

1. Remove all parts from the box and discard packaging.
2. Wash the glass lid and ceramic insert in warm, soapy water with a sponge or soft cloth, rinse and dry thoroughly. Do NOT use abrasive cleansers.

**WARNING: Do NOT immerse in or expose housing, electrical cord or plug to water or other liquid.**

3. Use a damp cloth to wipe down only the outside of the housing unit. Do not use an abrasive scouring pad or steel wool as this could damage the finish.

**NOTE:** Slow Cooker has been manufactured with a protective coating. During initial use, you may notice a small amount of smoke and/or odor. This is normal and smoke/odor will dissipate in a few minutes.

## How to Use

**NOTE:** Do NOT try to brown or precook foods in slow cooker.

**IMPORTANT:** If ceramic insert containing food has been refrigerated, allow insert to come to room temperature before placing in housing and turning on unit.

1. Place slow cooker on a heat-resistant, level surface.
2. Place food and other ingredients in ceramic insert and place insert in housing.
  - The slow cooker must be at least half full for best results.
3. Cover with glass lid.
4. With the control knob in the OFF position, plug unit into electrical outlet.
5. Turn control knob to desired setting. The operating light will illuminate when the control knob is any position except OFF.
6. Do not subject the ceramic insert to sudden changes in temperature. Adding cold water to a very hot pot could cause it to crack.
7. After food is cooked, switch cooker to OFF and leave covered with the lid. There will be enough heat in the ceramic pot to keep warm for 30 minutes. If more time is needed, switch unit to Warm setting.
  - Slow cooking retains moisture. If you wish to reduce moisture, remove the lid after cooking and turn the control to high and simmer for 30 to 45 minutes.

**WARNING: Housing will be hot even after appliance is turned OFF. Do NOT touch until unit has cooled completely.**

**WARNING: Always use hot pads to remove ceramic insert after cooking and place on hot pad if using as a serving dish.**

## How to Use (cont'd)

### Control Knob

Setting	Cooking Hours	Cooking Temperature
Low	8–10	175° F
High	4–6	200° F
On both settings above, food will continue to cook until unit is switched to OFF.		
Warm	No time limit	Food does not cook.

Do NOT reheat foods with the Warm setting.

## Cleaning & Care

### PRECAUTIONS

- Always unplug unit and allow to cool before cleaning.

### TO CLEAN:

- Ceramic insert and glass lid are dishwasher safe. They can also be cleaned with warm soapy water.
- To remove any foods that have been cooked onto the bottom of the insert, soak overnight in soapy water and rinse the next day.
- Use a damp rag to wipe down exterior of housing unit.
- DO NOT use a harsh abrasive cleaner or scouring pad to clean any part of the slow cooker as this can damage the surface.

### NEVER IMMERSER THE HOUSING UNIT IN WATER OR PUT IN DISHWASHER

## Storage

### TO STORE:

Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place. Never store it while it is hot or wet.

Most foods are suited to slow cooking; however, there are a few guidelines to be followed:

Slow cooking has always been the best way to prepare a nutritious hot meal with minimum preparation and maximum free time away from the kitchen. Traditionally slow cooking has centered on soups and casseroles, but with the ceramic insert you can also produce most meals and dinner party dishes.

- The lid is not a sealed fit. Don't remove unnecessarily as the built-up heat will escape. Each time you remove the lid, allow an additional 10 minutes for cooking time.
- If cooking soups, leave 2 inches of space between the glass lid and the surface of the soup to allow simmering.
- Many factors can affect how quickly a recipe will cook. The water and fat content of food, its temperature and the size of the item(s) will all affect the cooking time. Trim excess fat from meat before cooking, since slow cooking does not allow fat to evaporate.
- Cut root vegetables into small, even pieces, as they take longer to cook than meat. For best results, sauté vegetables for 2–3 minutes before slow cooking. Place vegetables at the bottom of the pot and ensure all ingredients are immersed in the cooking liquid.
- For best flavor, use whole-leaf herbs and spices during initial preparation. If ground herbs and spices are used, stir in during last hour of cooking.
- Recipes for vegetable-type casseroles must contain liquid to prevent scorching on the sides of the cooking pot.
- If adapting an existing recipe from conventional cooking, you may need to cut down on the amount of liquid used. Liquid will not evaporate from the slow cooker to the same extent as with conventional cooking.
- Canned beans may be added directly to any recipe, but dried beans, especially red kidney beans, may be soaked in water (if desired) and boiled first. After covering and boiling in 3 times their volume of unsalted water, discard water and add beans to recipe. It is recommended that beans are softened completely before they are combined with sugary and/or acidic foods, as these have a hardening effect on beans. In this case, beans should be allowed to simmer until tender (about 1½ hours) after boiling.
- When cooking joints of meat, ham and poultry etc., the size and shape of the joint is important. Try to keep the joint in the lower 2/3 of the pot and fully cover with water. If necessary, cut in two pieces.
- The LOW setting is recommended for all-day cooking. Most meat and vegetable combinations require at least 7 hours on LOW.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk and cream should be added towards the end of the cooking time.

### Berry Lemon Cinnamon Slow Cooker Bread Pudding

#### Ingredients:

¼ cup softened butter	1 tsp. ground cinnamon
8 oz. softened cream cheese	¼ tsp. ground nutmeg
¾ cup sugar	8 cups cinnamon bread (cut into 1" cubes)
2 cups half & half	2 cups frozen mixed berries
4 eggs	1 tsp. lemon zest
1 Tbsp. vanilla extract	Cooking spray (vegetable or canola)

#### Instructions:

- Cream butter and cream cheese until light and fluffy. Add granulated sugar.
- Slowly add 1 egg at a time into butter/cream cheese mixture.
- Slowly add half & half, vanilla, cinnamon and nutmeg. Set aside custard mixture.
- Spray inside of slow cooker completely with cooking spray.
- In large bowl, mix bread cubes, frozen berries and lemon zest. Add custard and mix.
- Pour mixture into slow cooker.
- Cover and cook on low for 4 hours.
- When done, pour lemon glaze (below) over pudding while in slow cooker, wait 5 minutes and then serve.

Lemon Glaze – for best results, do not make until ready to serve bread pudding

2 cups sifted powdered sugar	1 tsp. vanilla extract
2 Tbsp. half & half	1 tsp. lemon zest
2 Tbsp. lemon juice	

- Slowly mix powdered sugar and half & half until it forms thick mass.
- Add remaining ingredients and stir until glaze is smooth.

Yield: 6–8 servings

**Piemonte Pork Loin**

**Ingredients:**

- |   |                                 |
|---|---------------------------------|
| 3 cloves of garlic, minced                        | 1 Tbsp. dried Italian seasoning |
| 1 yellow onion, diced                             | ½ tsp. garlic salt              |
| 1 lb. pkg. dried Great Northern beans, rinsed     | 1 tsp. black pepper             |
| 5 lb. pork loin (remove excess fat)               | 1 cup apple juice               |
| 10 oz. cubed Italian hard salami                  | 1 cup white wine                |
| 16 oz. jar mild giardiniera in vinegar, undrained | 2 Tbsp. tomato paste            |

**Instructions:**

- Place garlic, onion and dried beans in slow cooker.
- Place pork loin on top of beans.
- Add salami and giardiniera (including liquid) to slow cooker.
- In a bowl, mix Italian seasoning, garlic salt, pepper, apple juice, white wine and tomato paste. Pour over pork.
- With lid on slow cooker, cook on low for 7 hours (until pork loin registers 160° F on thermometer). Slice and serve.

Yield: 6–8 servings

**Barcelona Chicken**

**Ingredients:**

- |   |                                  |
|---|----------------------------------|
| 4 (bone-in) split, chicken breasts,<br>skin removed | ½ cup orange juice               |
| 4 Tbsp. all-purpose flour                           | ½ cup chicken stock              |
| ½ tsp. garlic salt                                  | 1 Tbsp. grated lemon zest        |
| ½ tsp. ground black pepper                          | 1 Tbsp. grated orange zest       |
| 4 cloves garlic, sliced                             | 1 Tbsp. red wine vinegar         |
| 1 whole red onion, diced                            | 1 Tbsp. honey                    |
| ½ cup dried apricots or golden raisins              | ½ tsp. sweet (or smoked) paprika |
| 1 cup pimento-stuffed olives                        | 1 bay leaf                       |
| ¾ cup (4 oz.) diced roasted red peppers             | 1 cinnamon stick                 |
| 1 cup red wine                                      | ½ cup flat leaf parsley, chopped |

**Instructions:**

- Mix flour, garlic salt and pepper in bowl. Dust chicken then set aside.
- Place garlic and red onion in slow cooker.
- Place chicken on top of garlic and onion in slow cooker.
- Add apricots or golden raisins, olives and red peppers to slow cooker.
- Whisk red wine, orange juice, chicken stock, fruits zests, vinegar, honey, paprika and remaining flour mixture together. Pour over chicken.
- Nestle bay leaf and cinnamon stick among chicken breasts.
- Cover and cook on low for 4 hours (until chicken registers 165° F on thermometer).
- Add chopped parsley and stir. Serve.

Yield: 4 servings

**Beef Tomato Stroganoff**

**Ingredients:**

- |   |                          |
|---|--------------------------|
| 3 cloves minced garlic  | 2 Tbsp. tomato paste     |
| 1 diced onion   | ½ Tbsp. dried thyme      |
| 1 lb. quartered button mushrooms                                    | ½ tsp. dried marjoram    |
| 3 lb. bottom round roast (1" cubes)                                 | 1 Tbsp. red wine vinegar |
| 1 cup diced tomatoes (can substitute 1 cup drained stewed tomatoes) | 1 tsp. black pepper      |
| 10.75 oz. can condensed cream of mushroom soup                      | ⅓ cup all-purpose flour  |
| 2 Tbsp. Worcestershire sauce  | 1 Tbsp. garlic salt      |
|   | 8 oz. sour cream         |
|   | ¼ cup chopped fresh dill |

**Instructions:**

- Place garlic, onion, mushrooms and tomatoes in slow cooker.
- Place cubed beef on top of vegetables.
- Mix soup, Worcestershire sauce, tomato paste, thyme, marjoram, vinegar, flour, garlic salt and pepper in bowl. Pour over beef.
- Cover and cook on low for 6 hours.
- When cooked, stir in sour cream and dill.

Yield: 8–10 servings

**Apple Butter**

**Ingredients:**

- |  |                           |
|--|---------------------------|
| 6 lb. apples (combination of Gala and Granny Smith), peeled and finely chopped | ½ tsp. ground allspice    |
| 3 cups granulated sugar  | ¾ tsp. ground cloves      |
| 1 cup brown sugar  | ½ tsp. salt               |
| 1 Tbsp. ground cinnamon  | ½ cup apple cider         |
| 1/2 tsp. ground nutmeg   | ¼ cup apple cider vinegar |

**Instructions:**

- Place apples in slow cooker.
- Combine the rest of the ingredients and pour over apples.
- Mix well.
- Cover and cook on high for one hour.
- Reduce heat to low and cook for 10–12 hours until thickened and dark brown, stirring occasionally.
- Uncover and cook on low for 1 hour longer.
- Let cool.
- Store in the refrigerator or freezer.

Yield: 2 quarts

## Returns

If any item, for any reason, does not meet your expectations, just return it to us. We'll gladly either:

- Refund your merchandise amount
- Credit your account
- Send a replacement

You can return any unused item in its original packaging within 60 days of its receipt for a full refund of the purchase price (excluding shipping and handling charges).

**Please send returns to:**

**Montgomery Ward, Inc.  
Attn: Customer Returns  
2000 Harrison Suite 100  
Clinton, IA 52732-6676**

**When returning an item:**

- Use the original packaging and pack it securely.
- Please adequately insure your item in case you need to make a claim with the carrier you choose for returning your item.
- Include your order number and reason for return.
- We recommend keeping the receipt for 4 weeks.

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### 1 Year Limited Warranty

Montgomery Ward, Inc. warrants this Chef Tested product to be free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Montgomery Ward will repair or replace, at its option, defective parts of this Chef Tested product at no charge, provided the product is returned, freight prepaid with proof of purchase to Montgomery Ward. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

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