

**Chef**<sup>®</sup>  
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by **Montgomery Ward**<sup>®</sup>

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Recipes  
and tips  
inside!

by **Montgomery Ward**<sup>®</sup>

6.5-qt Digital Slow Cooker



## Instruction Manual

MODEL: WJ-6500DE  
120V~, 60Hz, 270W

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

Wards.com 1-888-557-3848

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by **Montgomery Ward**<sup>®</sup>

Thank you for purchasing your Chef Tested Slow Cooker by Montgomery Ward. Put through the paces by the experts, we guarantee that it will perform to the highest standard, time after time, with all the convenience, easy clean-up and durability you rely on from Wards.

Whether this is your first slow cooker or a well-deserved upgrade, you'll be pleased with the time it saves you in the kitchen. Just fill the crock with ingredients, set the heat and time (programmable up to 12 hours), and come home to a piping hot, perfectly cooked meal. The digital control automatically shuts off, and the stoneware insert and tempered glass lid are refrigerator, freezer and dishwasher safe.

## Table of Contents

Important Safeguards.....	3
Operating Instructions .....	4
Parts & Features.....	5
Precautions & Care .....	6
How to Use .....	7-8
User Maintenance .....	9
Helpful Hints .....	10
Adapting Recipes .....	11
Recipes.....	12-13
Warranty & Return Information.....	14-15

**PLEASE SAVE THESE INSTRUCTIONS**

**THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY**

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## Important Safeguards

When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Use any handles or knobs. Use potholders when removing cover or handling hot containers.
3. To protect against electrical shock, do not place cord, plug or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning.
6. Do not operate any appliance with a damaged cord or plug, 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.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause personal injury or damage to the appliance.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot food, water or other hot liquids.
12. Do not use appliance for other than intended use.
13. Lift and open cover carefully to avoid scalding, and allow water to drip into the stoneware insert.
14. To disconnect, turn control to Off, then remove plug from wall outlet.
15. Stoneware insert is designed for use with this appliance only. It must never be used on a range top. Do not set a hot stoneware insert on a wet or cold surface. Do not use a cracked stoneware insert.

## Operating Instructions

This appliance is for HOUSEHOLD USE ONLY. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet.

### CORD PLUG

A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer 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 into the outlet, reverse the plug and try again. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

### LINE CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should not be used. Please call our toll-free number for return and replacement instructions.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

**An extension cord is not recommended for use with this appliance.**

**DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.**

### IMPORTANT

During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

## Parts & Features

1. Knob
2. Glass cover
3. Stoneware insert
4. Handle
5. Heating base
6. Control panel



## Before Using

1. Carefully unpack the slow cooker.
2. Wash stoneware insert and glass lid in warm, soapy water. Rinse well and dry thoroughly.
3. Wipe interior and exterior surfaces of the base with a soft, moist cloth to remove dust particles collected during packing and handling.

**NEVER IMMERSE THE BASE, ITS CORD OR PLUG IN WATER OR ANY OTHER LIQUID.**

4. Slow cooker should be operated before initial use. After cleaning unit, place slow cooker on a flat, heat-resistant surface. Place stoneware insert inside the base. Pour 2 cups of water into the stoneware insert and cover with lid. Plug slow cooker into outlet and press the TEMP button until the light next to the HIGH marking is illuminated. Press the up and down arrows on the TIME button until 0:30 is shown in the display. The slow cooker will automatically turn on after 2 seconds.
5. After 30 minutes, the slow cooker will switch off. Unplug and allow unit to cool. Remove stoneware insert, and discard water. Rinse the stoneware insert, dry thoroughly and replace it in the base.

### STONEWARE INSERT

Like any ceramic, the stoneware insert may crack or break if not properly handled.

To prevent damage:

- All stoneware is breakable. Handle with care.
- ALWAYS USE POTHOLDERS WHEN HANDLING HOT COOKWARE.
- **DO NOT** place hot cookware on counter. Use protective trivet.
- **DO NOT** place stoneware base on any range top burner, under a broiler, microwave browning element or in a toaster oven.
- **DO NOT** strike utensils against rim to dislodge food.
- **DO NOT** use stoneware cookware to pop corn, caramelize sugar or make candy.
- **DO NOT** use abrasive cleaners, scouring pads or any object that will scratch the cookware or accessories.
- **DO NOT** use or repair any item that is chipped, cracked or broken.
- Bottom of product may be rough. To avoid scratching surfaces, place on placemat, tablecloth or trivet.
- **DO NOT** use stoneware insert for reheating foods or for general food storage.
- Always place foods into the stoneware insert when it is at room temperature; then place pot into base before turning it on.
- Ingredients for a particular dish may be prepared in advance and stored in the stoneware insert in the refrigerator until ready to cook.
- **DO NOT** preheat base before adding the stoneware insert.
- **NEVER** heat the stoneware insert when it is empty.

**USE:** The stoneware insert can be used in the refrigerator, freezer and in the dishwasher.

**CARE:** Use only wooden, nylon, or plastic utensils. Metal utensils can scratch or leave gray marks. The stoneware insert can be washed by hand or in a dishwasher. Load carefully to avoid stoneware-to-stoneware contact and bumping against other items during cycles.

**DO NOT** allow stoneware cookware to soak/stand in water for an extended period of time. Applied heat after soaking may cause glaze cracking. If scouring is necessary, use only plastic or nylon cleaning pads with nonabrasive cleaners.

**NEVER** subject the stoneware insert to sudden changes in temperature.

**NEVER** place it where it can come in contact with direct heat (e.g., on top of a range or under a broiler).

**Failure to follow these instructions can cause breakage resulting in injury or property damage.**

### CARE OF GLASS COVER:

To prevent cracking or breaking of the glass cover, which may cause personal injury, cover should be treated with special care.

**CAUTION: Glass cover may shatter if it is exposed to direct heat or subjected to severe temperature changes. Chips, cracks or deep scratches may also weaken the cover.**

- **KEEP COVER AWAY FROM** broiler, microwave oven, hot stovetop burners, oven heat vents. If cover has been utilized in any of these locations, do not use it again, even if there are no signs of damage. Order a replacement cover immediately.
- **IF COVER BECOMES CHIPPED, CRACKED OR SCRATCHED, DO NOT USE IT.** Discard it and order a replacement.
- **ALWAYS LET COVER COOL** on a dry, heat-resistant surface before handling. Do not place it on cold or wet surfaces, as this may cause it to crack or shatter.
- **ALWAYS USE POTHOLDERS OR OVEN MITTS** when removing the hot cover. To avoid burns from escaping steam, always tilt cover away from hands and face.

## How to Use

Using a slow cooker is easy but different from conventional cooking. To help you, this manual contains many helpful hints for successful slow cooking. Many more slow cooker recipes books are available in libraries and bookstores. Keep these materials handy whether preparing favorite recipes or trying something new.

This slow cooker has three heat settings: LOW, HIGH and WARM. Dishes can be prepared well in advance of mealtime and cooking time regulated so that food is ready to serve at a convenient time.

Follow the recommended cooking times in your recipe, but a general rule of thumb for most slow cooker meat-and-vegetable combos is:

Cooking Time in Recipes:	Recommended Temperature Setting:
6-12 hours	LOW
3-6 hours	HIGH

**COOKING WITH YOUR SLOW COOKER:**

- Place the slow cooker on a stable, heat-resistant surface.
- Prepare recipe according to instructions.
- Place food in the stoneware insert and cover with the glass lid.
- Plug slow cooker into wall outlet. The digital display will be blinking. The digital display indicates the programmed number of hours a meal will cook and after selecting the number of hours, the digital display will indicate the amount of cooking time remaining.

**SETTING THE COOKING TEMPERATURE:**

- To set the cooking temperature, press the Temperature Level Selector (TEMP button). The light next to each setting (HIGH, WARM, LOW) will illuminate to indicate the cooking temperature selected.

**SETTING THE COOKING TIME:**

- To set the cooking time, press the up and down arrows on the Timer Program Button (TIME). The total cooking time will be shown on the digital display. The slow cooker can be programmed in half hour (30 minute) increments from 0:30 (30 minutes) up to 12:00 (12 hours).
- The slow cooker will automatically start after 2 seconds and will display the cooking time remaining by counting downward to 0:00 in one-minute increments.
- The cooking time can always be adjusted by pressing the up and down arrows on the TIME button.
- After the digital display countdown reaches 0:00, the slow cooker will automatically switch off.
- When food is ready to be served, make sure the slow cooker is OFF, and unplug it from the wall outlet.
- Remove glass lid.

**CAUTION: When removing cover, grasp the designated area on the lid and lift to allow steam to escape before setting cover aside. To avoid burns, always hold cover so that escaping steam flows away from hands and face.**

- Always use an oven mitt or pot holder when removing the cover, or stoneware insert when cooking
- Grasp stoneware insert by the handles and remove it from the base.
- Serve contents. If serving directly from the stoneware insert, always place a trivet or protective padding under pot before placing it on a table or countertop.

**POWER OFF BUTTON:**

- The OFF button may be pressed at any time during the cooking cycle to turn off the slow cooker.

This appliance contains no user serviceable parts. Do not try to repair it yourself. Call our toll-free number for returns and replacement instructions.

**PRECAUTIONS**

- Always unplug unit and allow to cool before cleaning.
- Always handle cooking pot carefully. Avoid hitting against hard surfaces.
- Do not touch sides of the heating base while food is cooking. Always use handle on the base. Use potholders or oven mitts to lift the cooking pot.

**TO CLEAN:**

- This appliance should be cleaned after every use.
- After unit has been allowed to cool, wash cooking pot and cover in warm, soapy water. Rinse well and dry. If food sticks to the surface of the cooking pot, fill the pot with warm, soapy water and allow it to sit for a few hours before cleaning.
- Wipe interior and exterior surfaces of the base with a soft, slightly damp cloth or sponge.

**NEVER IMMERSE THE BASE IN WATER. NEVER USE ABRASIVE CLEANSERS OR SCOURING PADS TO CLEAN THE COOKING POT OR BASE, AS THESE CAN DAMAGE THE SURFACES.**

**Dishwasher Cleaning**

Stoneware cooking pot may be cleaned in an automatic dishwasher. To prevent damage, position it in rack so that it will not hit other items during cleaning.

**Special Cleaning**

If cooking pot becomes stained, clean with a non-abrasive cleanser or apply a paste of baking soda with a soft cloth. To remove water spots or mineral deposits, wipe with distilled white vinegar, or pour a small amount into pot and let it soak. After cleaning, wash pot in warm, soapy water, rinse and dry.

**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. To store, place cooking pot inside the base and the glass cover over the pot. Never wrap cord tightly around the appliance; keep it loosely coiled.



## Helpful Hints

- The cover of the slow cooker does not form a tight fit on the cooking pot but should be centered on the pot for best results. **Do not remove the cover unnecessarily**—this will result in a major heat loss and may result in burns from escaping steam.
- Stirring is not necessary when slow cooking. However, if cooking on HIGH, stirring occasionally will help to distribute flavors throughout the recipe.
- For best results, the slow cooker should be at least half-filled.
- If cooking soups or stews, allow a 2-inch space between the food and the top of the cooking pot, so ingredients can come to simmer. When cooking on HIGH, keep checking progress, as some soups may come to boil.
- Less tender, cheaper cuts of meat are better candidates for slow cooking than more expensive varieties. When possible, remove excess fat before cooking. If recipe calls for browning the meat, brown it on a range top using a separate cooking utensil before placing meat in cooking pot.
- The greater the fat content of the meat, the less liquid needed for cooking. If cooking meat with a high fat content, place thick onion slices beneath it, so the meat will not sit and cook in the fat. Roasts may be prepared in cooker without adding liquid, if cooked on LOW.
- Always use a meat thermometer to determine if meats have been cooked to proper temperature.
- Add fresh or thawed fish or seafood to cooking pot an hour before serving, as these ingredients can fall apart during hours of cooking.
- Since raw vegetables usually take longer to cook than meats, cut vegetables into uniform, bite-sized pieces (about ½-inch in diameter) before adding them to the cooking pot.
- If recipe calls for milk, sour cream or other fresh dairy products, add them just prior to serving, as these ingredients tend to break down during long hours of cooking. If preferred, substitute condensed creamed soups (undiluted) or evaporated milk. Processed cheese may be substituted for naturally aged cheese.
- Rice or pasta may be cooked separately or added uncooked to recipes no more than two hours before serving. If adding uncooked pasta, there should be at least 2 cups of liquid in the pot. Stir occasionally to keep pieces from sticking together.
- To thicken juices or make gravy at the end of the cooking process, make a smooth mixture consisting of 2–4 tablespoons of cornstarch or flour and ¼ cup water or 2 tablespoons of butter. Remove cooked food from pot, letting juices remain. Add mixture to juices, set control at HIGH, and stir until liquid thickens.
- Don't worry if food is allowed to cook a bit longer than specified.

## Adapting Recipes Tips ✓

- The LOW setting is recommended for all-day cooking. Most meat-and-vegetable combinations required at least 7 hours on LOW.
- 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.
- 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. Food cut into pieces will cook faster than larger pieces.
- Recipes for vegetable-type casseroles must contain liquid to prevent scorching on the sides of the cooking pot.
- If using a specific recipe, one item may be substituted for another, if an equal quantity is used. For example, if recipe calls for a 12-oz. can of chicken broth, a 10-oz. can of tomato soup plus 2 oz. of something else (water, wine, canned tomatoes) may be substituted.
- 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.

**Berry Lemon Cinnamon Slow Cooker Bread Pudding**

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

- 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**

- |   |                                 |
|---|---------------------------------|
| 5 lb. pork loin (remove excess fat)               | 1 Tbsp. dried Italian seasoning |
| 3 cloves of garlic, minced                        | ½ tsp. garlic salt              |
| 1 yellow onion, diced                             | 1 tsp. black pepper             |
| 1 lb. pkg. dried Great Northern beans, rinsed     | 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            |

- Place garlic, onion and dried beans in slow cooker.
- Place pork loin on top of beans.
- Add salami and giardiniera (including liquid) to 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° on thermometer). Slice and serve.
- Yield: 6-8 servings

**Barcelona Chicken**

- |  |                                  |
|--|----------------------------------|
| 4 (bone-in) split, chicken breasts, 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 |

- Mix flour, garlic salt, 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° on thermometer).
- Add chopped parsley and stir. Serve.
- Yield: 4 servings.

**Beef Tomato Stroganoff**

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

- 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

If any item, for any reason, does not meet your expectations, just return it to us.

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- 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.

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