



6.5 QUART DIGITAL SLOW COOKER

User Guide

Item: 60765

*Recipes
Inside!*



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Thank you for purchasing a Ginny's Brand 6.5 Quart Digital Slow Cooker! This slow cooker will simplify your day – prep in the morning, and come home at night to a hot, healthy dinner. When the set time is reached, this slow cooker switches to “warm” to ensure your meal is not overcooked, but ready to eat when you are. Enjoy!

TABLE OF CONTENTS

Important Safeguards	3
Electrical Safety and Specifications	4
Get to Know Your Slow Cooker	5
How to Operate	6
Cleaning & Care	7
Recipes and Notes	7-11
Warranty	12

IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. Do not use this appliance for other than its intended use.
- REMOVE all packaging materials and labels before first use. Please dispose of the packaging materials via the appropriate recycling system, in an environmentally-friendly manner.
- WASH all removable parts before first use. See Cleaning & Care.
- A SHORT CORD is provided to reduce the hazards resulting from entanglement or tripping. Do not drape the cord over the counter or tabletop, where it can be pulled on or tripped over. Never wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- We DO NOT recommend using an extension cord with this appliance. However, IF AN EXTENSION CORD IS USED, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION is necessary when using this appliance near CHILDREN.
- A fire may occur if this appliance is used near FLAMMABLE MATERIALS, including curtains, towels, walls, etc. Do not place any paper, plastic, or other non-food items in the appliance. Do not place the appliance or its cord on or near a heated surface, or in a heated oven.
- This appliance should always be used on a STABLE, DRY, HEAT-RESISTANT SURFACE. Do not use near water.
- Do not use an accessory or attachment not recommended by Ginny's, as this may cause injury, or damage the appliance.
- Always use OVEN MITTS when handling hot food or appliances. Do not attempt to move an appliance when it is hot, or has hot contents.
- Do not use outdoors.
- Turn OFF AND UNPLUG this appliance when not in use.
- NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.

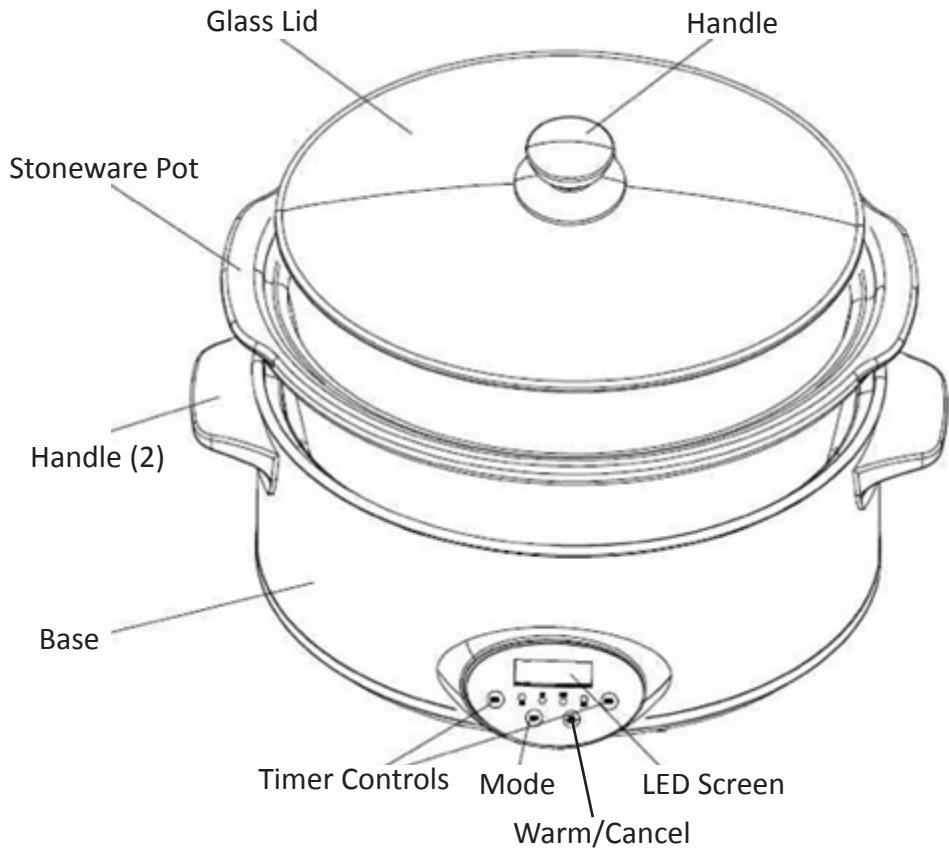
ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which one prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

SPECIFICATIONS

POWER RATING	270 W, 120 V, 60 Hz
CAPACITY	6.5 Quart
CORD LENGTH	26"
DIMENSIONS	16.5" x 11" x 9.75"
MODEL	YDE-807

GET TO KNOW YOUR SLOW COOKER



HOW TO OPERATE

Tip: Do not add cold food to a hot pot and do not wash a hot pot or lid in cold water. Extreme temperature changes may cause cracking or breakage. Do not use the pot or lid on a stovetop, in a microwave, or in an oven.

COOKING TEMPERATURE:

1. To set the cooking temperature, press the MODE button to select HIGH or LOW. The light next to each setting will illuminate to show your selection.
2. To set the slow cooker to WARM, press the WARM/CANCEL button until the light next to WARM illuminates.
3. To turn the slow cooker OFF, press the WARM/CANCEL button until the display shows "0".

COOKING TIME:

1. To set the cooking time, select HIGH or LOW and press the TIME+ or TIME- buttons to increase or decrease the desired time in 30 minute intervals.
 - On LOW, the timing options are between 2 hours and 18 hours.
 - On HIGH, the timing options are between 2 hours and 6 $\frac{1}{2}$ hours.

Note: If you set the temperature on HIGH and your time setting exceeds 6:30, the slow cooker will automatically switch to LOW to reduce chances of scorching your food.

2. When the cooking time has elapsed (on either HIGH or LOW), the slow cooker will automatically switch to WARM.
3. When you are finished using, turn OFF and unplug this appliance.

CLEANING & CARE

1. Turn off and unplug the slow cooker.
2. Always allow the appliance to cool completely before cleaning.
3. Disassemble all parts.
4. Do not use abrasive brushes or pads, or harsh cleaning solutions.
5. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue. Hand wash in warm, soapy water.
6. Wipe the exterior with a damp cloth.
7. Do not immerse any electrical appliance, its cord, or its plug, into water.
8. Ensure all parts are dried thoroughly before reassembling and using this slow cooker.

RECIPES

Garlic, Chives and Dill Slow Cooker Bread

1 ¼ c. very warm water	3 T. olive oil
1 T. yeast	2 t. garlic, minced
1 t. sugar	2 T. dill weed
3 c. flour	¼ c. chives, chopped
1 t. salt	

1. Line your slow cooker pot with parchment paper (press it in as well as you can - it won't be perfectly smooth).
2. Mix the water, yeast and sugar and set aside for a minute while it foams.
3. In a large bowl, stir together the flour, salt, oil and garlic. Add the yeast mixture, dill and chives, and stir to blend. Knead the dough 5 minutes on a floured surface.
4. Put the ball of dough in the slow cooker pot on the parchment paper. Layer a couple paper towels under the lid (this will catch condensation) and cook on HIGH for 2 hours. Remove the lid and paper towels for the last 15 minutes.
5. The top of the loaf will not be browned like the bottom, but it should spring back when you poke it with a finger. Remove the bread from the pot by lifting on the parchment paper. Cool before slicing.

Makes 1 large loaf

RECIPES

Slow Cooker French Toast

1 medium size loaf of French bread	1 T. vanilla extract
8 eggs	$\frac{1}{2}$ t. nutmeg
1 $\frac{3}{4}$ c. milk	$\frac{1}{4}$ c. maple syrup
2 t. cinnamon	$\frac{1}{4}$ c. butter, melted
$\frac{1}{2}$ c. brown sugar	$\frac{1}{2}$ c. walnuts, chopped

1. Cut the bread into slices $\frac{3}{4}$ " - 1" thick.
2. In a large bowl, whip the eggs, and add the milk, cinnamon, $\frac{1}{4}$ c. brown sugar, vanilla and nutmeg. Mix well.
3. Soak the slices of bread in the egg mixture overnight in a covered container in the refrigerator. All of the mixture should be absorbed into the bread by morning.
4. In the morning, spray the slow cooker pot with cooking spray (or use a liner to make your clean-up much easier!)
5. Stand the soaked bread slices on end in the pot, keeping them in a single layer, all pieces touching the bottom and most of them also touching a side of the pot.
6. Cook on HIGH 1-2 hours until the bread on the sides of the pot is browning nicely and the egg is cooking. Turn the slow cooker to LOW.
7. Mix $\frac{1}{4}$ c. brown sugar, syrup, butter and walnuts in a small bowl.
8. Pour the walnut mixture over the toast and cook on LOW for another hour or until you are happy with the toast texture.

Serves 5-6

RECIPES

Chipotle Chicken Stew

2 cans (10 oz. ea.) diced tomatoes with chilies, drained	1 c. chicken broth
$\frac{1}{2}$ large onion, cut-up	1 t. ground cumin
3 chipotle chilies in adobo sauce	1 t. salt
2 T. adobo sauce	1 large zucchini, chopped
4 cloves garlic	1 can (15 oz.) black beans, drained
	2 lbs. boneless, chicken thighs

1. In a food processor, puree the first 8 ingredients. Pour this into the pot of your slow cooker.
2. Stir in the zucchini and beans.
3. Remove the skin, and place the chicken on top. Cover and cook on HIGH for 3 hours or LOW for 6-7 hours (internal temperature of the chicken should be 165° F when done).
4. Shred the chicken with 2 forks and serve hot, topped with shredded cheese or cilantro.

Serves 4-6

Beef Vegetable Soup

1 lb. boneless round steak, cubed	2 carrots, chopped
1 can (14 oz.) diced tomatoes	3 beef bouillon cubes
2 med. potatoes, cubed	$\frac{1}{2}$ t. dried oregano
24 oz. beef broth	$\frac{1}{2}$ t. dried thyme
1 large onion, chopped	$\frac{1}{2}$ t. dried basil
2 celery stalks, chopped	$\frac{1}{4}$ t. ground black pepper
1 c. frozen peas	1 bay leaf

1. Place all ingredients in the slow cooker.
2. Cover and cook on LOW for 7-8 hours. Remove bay leaf before serving.

4 servings

RECIPES

Macaroni & Cheese

8 oz. macaroni, cooked	2 ½ c. milk
2 eggs, beaten	¼ c. butter, cut into pieces
5 c. shredded cheddar cheese	salt & pepper

1. Spray slow cooker pot with cooking spray.
2. Add macaroni, eggs, 4 c. cheese, milk, & butter to pot. Salt & pepper to taste. Stir well.
3. Add remaining cup of cheese to the top. Cover.
4. Cook on LOW 2-3 hours, stirring occasionally. Put lid ajar for last hour of cooking if too much moisture remaining in pot.

Serves 6-8

Rice Pudding

¾ c. long grain rice	1 egg, beaten
4 c. milk	½ t. salt
1 T. butter	½ t. cinnamon
7 oz. sweetened condensed milk	¼ t. almond extract

1. Mix the rice, milk and butter in the slow cooker pot. Cover and cook on HIGH 2 hours, stirring occasionally.
2. Whisk together the sweetened condensed milk, egg, salt, cinnamon and almond extract in a small bowl.
3. Add the egg mixture to the slow cooker pot, stirring constantly. Cover and turn the pot down to LOW for 30 minutes.
4. If the pudding is still too runny, remove the cover for a few more minutes on LOW until desired consistency is reached.

Serves 6

NOTES

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. 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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