



# 6.5 QUART DIGITAL SLOW COOKER User Guide

Item: 749125

*Recipes  
Inside!*



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*“Life is happening.*

*We’ll help you live it...one moment at a time.”*

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Thank you for purchasing a Ginny’s Brand 6.5 Quart Digital Slow Cooker. Not only is this item great for setting ahead of time (so you can have your hot dinner ready when you want it), but you can cook two separate types of foods at once! It comes with a divided pot AND a full pot —for flexibility that can’t be beat. Enjoy!

*Ginny*  
President, Ginny’s

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## **TABLE OF CONTENTS**

Important Safeguards	3
Electrical Safety and Specifications	4
Get to Know Your Slow Cooker	5
How to Operate	6-7
Cleaning & Care	7
Recipes	8-11
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.
- 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.
- Do not put the ceramic pot or glass lid in an oven, freezer, microwave or on a stovetop.
- Do not subject the ceramic pot or glass lid to sudden changes in temperature. Adding cold water to a very hot pot could cause it to crack.

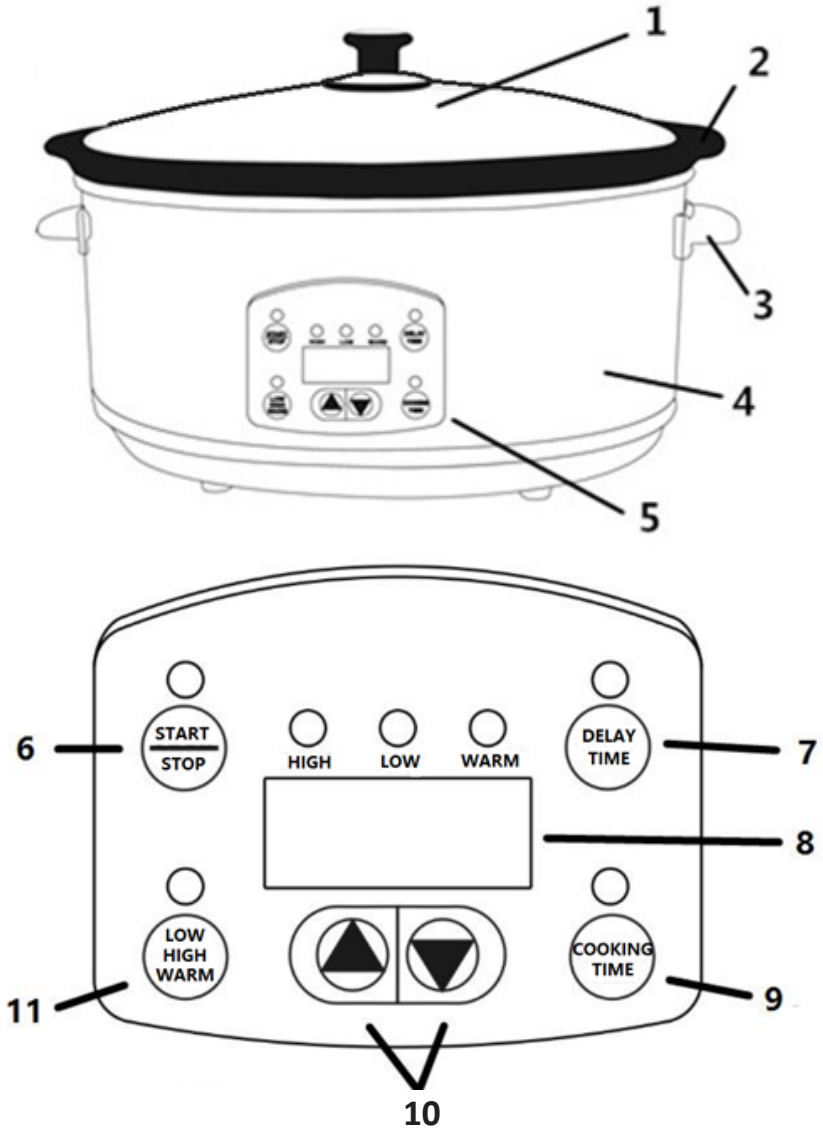
# ELECTRICAL SAFETY

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 should be attached to the appliance before connecting to an electrical outlet. 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	120V 60HZ 320W
CAPACITY	6.5 QUARTS
CORD LENGTH	36"
DIMENSIONS	16"L x 11 1/4"W x 10 1/2"H
MODEL	NSCDA-650

# GET TO KNOW YOUR SLOW COOKER



- 1. Lid
- 2. Cooking Pots (1 divided, 1 full)
- 3. Handle (2)
- 4. Heating Base
- 5. Control Panel
- 6. Start/Stop Button
- 7. Delay Time Button
- 8. Display
- 9. Cooking Time Button
- 10. Adjust Time Arrows
- 11. Low/High/Warm Button

# HOW TO OPERATE

Per your recipe, add the ingredients to the pot and cover with the lid.

## **Setting Manual Time**

1. Press START/STOP.
2. Press HIGH/LOW/WARM to select the temperature per your recipe.
3. The cooker will turn off after a total of 16 hours automatically. Otherwise, you can turn off by pressing START/STOP when the cooking is finished.

## **Setting Cooking Time**

1. To set the cooker to cook for a specified amount of time, press START/STOP.
2. Press COOKING TIME. The display shows 0:30. Press the ARROWS to set the desired cooking time. (Set between 0:30 - 16:00 in 30 minute increments.)
3. Press HIGH/LOW/WARM to select the temperature per your recipe and start cooking.
4. When the programmed cooking time has elapsed, the cooker will switch to a 6-hour warming cycle and then will shut off automatically.

## **Setting Delay Time** (do not use for perishable foods)

1. To set the cooker to start cooking at a later time, press START/STOP.
2. Press DELAY TIME. The display shows 0:30. Press the ARROWS to set the desired delay time. (Set between 0:30 - 16:00 in 30 minute increments.)
3. Press COOKING TIME. The display shows 0:30. Press the ARROWS to set the desired cooking time. (Set between 0:30 - 16:00 in 30 minute increments.)
4. Press HIGH/LOW/WARM to select the temperature per your recipe.
5. When the delay time has elapsed, the cooker will begin to cook.
6. When the programmed cooking time has elapsed, the cooker will switch to a 6-hour warming cycle and then will shut off automatically.

# HOW TO OPERATE

## *Tips:*

- Slow cooking retains moisture. If you wish to reduce moisture in the cooker, remove the lid after cooking and turn the control to high (if set to low) and simmer until desired consistency is reached.
- The lid is not a sealed fit. Don't remove it unnecessarily as the built up heat will escape. Each time you remove the lid, add an additional 10 minutes to the cooking time.
- If cooking soups, leave 2 inches of space between the top of the pot and the soup to avoid spilling over.
- If browning is desired, this should be done before adding the food to the slow cooker.
- 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 as it would in a traditional oven.

# CLEANING & CARE

1. Turn off and unplug the slow cooker.
2. Always allow the slow cooker 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 the glass lid and ceramic pot in warm, soapy water. These items are also dishwasher safe.
6. Wipe the exterior of the base with a damp cloth.
7. Do not immerse the heating base, its cord, or its plug, into water.
8. Ensure all parts are dried thoroughly before reassembling and using this slow cooker.

# RECIPES

*All of the recipes listed here are just the right size for HALF the slow cooker pot. If you wish to cook a bigger batch, use the full-size pot and double the recipe. Enjoy!*

## *Baby Potatoes & Broccoli*

1½ -2 lbs, baby red potatoes	1 T. lemon juice
¼ c. water	salt & pepper
¼ c. butter	1 bunch broccoli, cut into florets
2 T. dried parsley	

1. Partially peel the potatoes around the middle.
2. Place potatoes in one side of the slow cooker pot with all other ingredients except the broccoli. Cover and cook on HIGH for 2 hours.
3. Top the potatoes with the broccoli florets. Continue to cook on HIGH for 1-2 hours until broccoli is bright green and potatoes are tender.
4. If desired, toss broccoli and potatoes in more butter and lemon juice before serving.

Serves 4

## *Lemon Tilapia*

1-1 ½ lbs. tilapia (or cod) fillets	1 T. parsley
salt & pepper	2 lemons, sliced

1. Salt & pepper both sides of the fish and sprinkle with the parsley.
2. Layer slices of lemon and the fish in the slow cooker pot.
3. Cook on HIGH for 1-2 hours.

Serves 4



## *Slow Cooker Honey Sriracha Meatballs*

- |                               |                     |
|-------------------------------|---------------------|
| 2 lbs. frozen plain meatballs | 1 T. lemon juice    |
| ½ c. honey                    | 1 T. garlic, minced |
| ½ c. sriracha sauce           | 2 T. corn starch    |
| ¼ c. brown sugar              | 2 T. water          |
| 1 T. butter                   |                     |

1. Put the meatballs in the slow cooker pot.
2. In a medium bowl, whisk together the honey, sriracha, sugar, butter, juice, and garlic. Pour over the meatballs and toss to coat.
3. Cover and cook on HIGH 2-3 hours.
4. Dissolve the cornstarch and water in a bowl or cup. Pour it into the slow cooker and stir into the sauce. Continue on HIGH another 15-30 minutes until sauce thickens.

Serves 10-12 as an appetizer

## *Hot Wing Dip*

- |                                     |                                  |
|-------------------------------------|----------------------------------|
| 2 cans (12.5 oz. ea.) chicken       | 1 c. hot sauce                   |
| 2 c. ranch dressing                 | 4 c. Colby Jack cheese, shredded |
| 2 packages (8 oz. ea.) cream cheese |                                  |

1. Mix all ingredients in slow cooker. Stir well and cover.
2. Heat on HIGH 2-3 hours.
3. Serve with tortilla chips.

Serves 10-12 as an appetizer

# RECIPES

## *Smoked Sausage with Peppers and Onions*

- 1-2 T. olive oil
- 2 green bell peppers, seeded and sliced into ½" strips
- 1 large onion, sliced
- 2 packages (13 oz. ea.) cooked smoked sausage, cut into bite-size pieces
- ½ can beer

1. Add the oil to a large frying pan and saute the peppers and onions for about 10 minutes over medium heat (until they begin to soften).
2. Pour the peppers and onions from the frying pan to the slow cooker pot. Add the sausage and beer.
3. Cover and cook on LOW 2-3 hours.

Serves 6-8

## *Macaroni & Cheese*

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

1. Spray slow cooker pot with cooking spray.
2. Add macaroni, eggs, 4 c. cheese, milk, & butter to pot. Stir well.
3. Salt & pepper to taste.
4. Add remaining cup of cheese to the top. Cover.
5. 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

## *Slow Cooker Chicken & Mushrooms*

4 chicken breasts  
8 oz. portobello mushrooms, sliced  
1 can (10.5 oz.) cream of mushroom soup  
½ can milk  
salt & pepper

1. Place chicken and mushrooms in slow cooker pot.
2. In a separate bowl, whisk together the soup and milk.
3. Pour the soup mixture over the chicken and mushrooms and stir to coat.  
Salt & pepper to taste.
4. Cover and cook on HIGH 4 hours or on LOW for 6-7 hours.

Serves 4

## *Slow Cooker Mashed Potatoes*

2 lbs. small red potatoes, cut in half (I leave the skins on)  
1 c. chicken or vegetable broth  
2-4 cloves garlic, minced  
¼ c. butter, cut into pieces  
¼ c. plain yogurt (or sour cream)  
salt and pepper  
fresh chives

1. Place the potatoes, broth and garlic into the slow cooker pot.
2. Cover and cook on HIGH 4 hours or on LOW 6-7 hours, until the potatoes are tender.
3. Turn the slow cooker to WARM. Mash the potatoes.
4. Stir in the butter pieces and yogurt.
5. Salt and pepper to taste. Garnish with chives before serving.

Serves 4

# 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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