



# 5 QUART MOSAIC SLOW COOKER Instruction Manual

ITEM 733000



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*"Life is happening.  
We'll help you live it...one moment at a time."*



Thank you for purchasing a Ginny's Brand Mosaic Slow Cooker! Perfect for making family meals while you're away...there's no muss, no fuss...just come home to a delicious, hot meal. With its eye-catching design, you'll use it again and again for dinners, parties and special family occasions. Enjoy!

*Ginny*  
President, Ginny's

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## IMPORTANT SAFEGUARDS

### READ CAREFULLY BEFORE USING & SAVE THESE INSTRUCTIONS

1. Remove all packaging materials and labels from the unit.
2. Never allow a child to use this appliance.
3. The use of attachments or tools not recommended by Ginny's may cause injury, or damage to the appliance.
4. Do not use outdoors.
5. Keep your appliance away from any hot plates, burners and heated ovens.
6. Be careful when moving an appliance containing hot food.
7. Never touch the outside of the appliance during its operation or before it cools. Use the handles or knobs. Use an oven glove or a mitt when removing lid or handling contents.
8. Do not use the appliance for other than its intended use.
9. Do not switch on the appliance if the ceramic pot is empty.
10. Never cook directly in the base unit. Always use the ceramic pot.
11. Do not use the ceramic pot or glass lid if cracked or chipped.
12. Never leave connected to the outlet when not in use.
13. Do not operate any appliance with a damaged cord or plug or if the appliance malfunctions, or has been damaged in any way. Contact Ginny's Customer Service for return or replacement: 800-544-1590.
14. Always use this appliance on a level, dry, heat-resistant surface.
15. Wash the pot and lid before initial use. (See Cleaning & Care on page 8).
16. For household use only.

## ELECTRICAL SAFETY

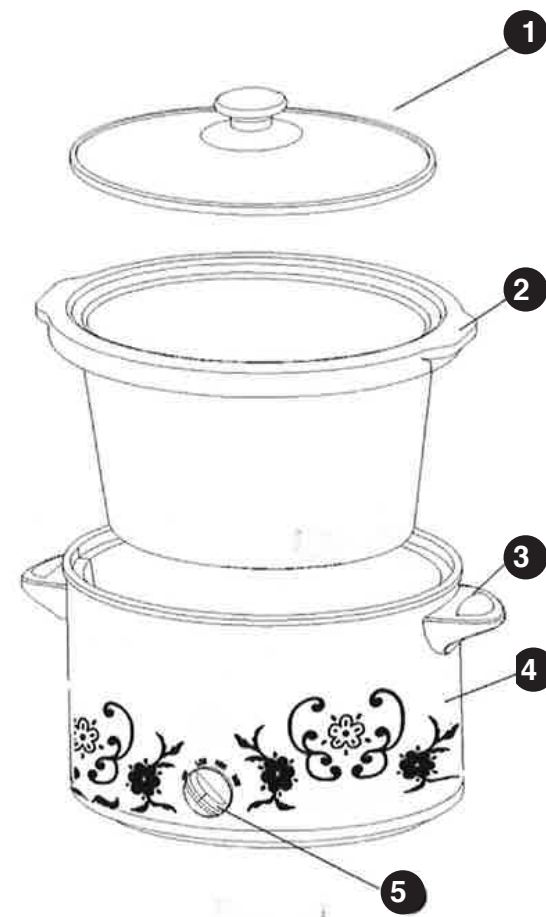
No user-serviceable parts inside. A short cord is provided to reduce the hazards resulting from entanglement or tripping over a long cord. An extension cord may be used with care; however, the marked electrical rating should be at least as great as the electrical rating of this appliance. The cord should not be allowed to drape over the counter or tabletop where it can be pulled on or tripped over.

To reduce the risk of electrical shock, this appliance is equipped with a polarized plug, in which one prong is wider than the other. This plug is intended to fit into a polarized outlet only in one direction. 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.

## SPECIFICATIONS

|                    |                        |
|--------------------|------------------------|
| Power Consumption: | 120V/60Hz, 240W        |
| Product Size:      | 14½"L x 9-1/2"W x 10"H |
| Capacity:          | 5 Qt.                  |
| Cord Length:       | 24"                    |
| Model:             | L-SC50                 |

## PART NAMES



1. Tempered Glass Lid
2. Removable Ceramic Cooking Pot
3. Handles
4. Heating Base
5. Temperature Control Knob  
(Off, Low, High, Warm)

## HOW TO OPERATE

### USING THE SLOW COOKER:

1. Place ceramic pot into the base.
2. Prepare desired food and place ingredients in the ceramic pot.
3. Place lid on the ceramic pot.
4. Plug the unit in to a 110-120 volt power outlet.
5. Select desired temperature setting, LOW or HIGH, to start cooking.
6. Refer to the specific recipe for exact cooking times.
7. When you are finished cooking, turn to the WARM or OFF position.
8. The WARM setting is only for keeping already cooked food warm. We do not recommend using the WARM setting for more than 4 hours.
9. ALWAYS make sure the control knob is set to OFF once empty to prevent damaging the ceramic pot. Unplug the unit.

### REHEAT:

1. To reheat foods, use the LOW setting and stir occasionally until all ingredients are warmed through.
2. Turn the control knob to WARM or OFF after reheating. If turning OFF, unplug from outlet.

| Setting | Cooking Hours  | Cooking Temps.     |
|---------|----------------|--------------------|
| LOW     | 8-10           | 185°               |
| HIGH    | 4-6            | 210°               |
| WARM    | No more than 4 | Food does not cook |

## HELPFUL TIPS

Slow cooking is one of the best ways to prepare a nutritious, hot meal with minimum preparation and maximum free time away from the kitchen.

- The lid is not a sealed fit. Don't remove unnecessarily, as the heat will escape and extend your cooking time.
- 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. Cut the meat into two pieces, if needed, so it fits into the lower 2/3 of the pot.
- 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 ceramic pot and ensure all ingredients are immersed in the cooking liquid.
- Canned beans may be added directly to any recipe, but follow package instructions for dried beans.
- Recipes for casseroles must contain enough liquid to prevent scorching on the sides of the ceramic pot. However, keep in mind that liquid will not evaporate from a slow cooker to the same extent as with conventional cooking.
- Do not fill the ceramic pot over 3/4 full. Some foods may expand during cooking, and this may result in food spilling over.
- Do not use the ceramic pot in an oven, microwave or on a stove-top.
- Do not add cold food while cooking. Sudden changes in temperature may cause the ceramic pot to crack or break.

## CLEANING & CARE

1. Always turn off the unit, unplug and allow to completely cool before cleaning.
2. The lid and ceramic pot are dishwasher safe, or can be hand washed in hot, soapy water. Dry completely.
3. Do not use abrasive cleansers or scouring pads. A soft cloth, sponge or rubber spatula can be used to remove any food residue.
4. To clean hard-to-remove food particles or water spots, use a non-abrasive cleanser or vinegar.
5. Do not allow sudden temperature changes for the lid or ceramic pot. Sudden changes in temperature may result in cracks or breakage.
6. The exterior of the base can be cleaned with a soft damp cloth. Wipe dry thoroughly. Do not immerse the base in water!

## RECIPES

### APPLE CRISP

#### INGREDIENTS:

- |                              |   |
|------------------------------|---|
| 1 c. all-purpose flour       | 1 c. chopped walnuts                      |
| ½ c. light brown sugar       | 1/3 c. white sugar, or to taste           |
| ½ c. white sugar             | 1 Tbsp. cornstarch                        |
| ½ tsp. ground cinnamon       | ½ tsp. ground ginger                      |
| ¼ tsp. ground nutmeg         | ½ tsp. ground cinnamon                    |
| 1 pinch salt                 | 6 c. apples, peeled,<br>cored and chopped |
| ½ c. butter, cut into pieces | 2 Tbsp. lemon juice                       |

#### DIRECTIONS:

1. Mix flour, brown sugar, 1/2 cup of white sugar, 1/2 teaspoon cinnamon, nutmeg, and salt together in a bowl.
2. Combine butter with the flour mixture using fingers or a fork until coarse crumbs form. Stir in walnuts and set aside.
3. Whisk together 1/3 cup sugar, cornstarch, ginger, and 1/2 teaspoon cinnamon.
4. Place the apples in a slow cooker, stir in the cornstarch mixture, and toss with lemon juice.
5. Sprinkle the walnut crumb topping on top.
6. Cover and cook on HIGH for 2 hours or LOW for 4 hours, until apples are tender.
7. Partially uncover the slow cooker to allow topping to set, about 1 hour. Serve warm with ice cream.

6 - 8 servings.

## RECIPES

### SLOW COOKER BEEF STEW

#### INGREDIENTS:

- |  |   |
|--|---|
| 2 lbs. beef stew meat,<br>cut into 1" pieces | 4 carrots, chopped  |
| 1 Tbsp. Worcestershire sauce                 | 1 yellow onion, chopped                                   |
| 1 tsp. dried sage or rosemary                | 1 (14.5 ounce) can stewed tomatoes<br>(do not drain)      |
| 5 potatoes, cubed                            | $\frac{3}{4}$ c. tomato juice                             |
|  | 2 fresh jalapeno peppers,<br>sliced into rings (optional) |

#### DIRECTIONS:

1. Overnight, marinate the stew meat with Worcestershire sauce and herbs.
2. Also overnight, soak the potatoes, carrots, and onions in a container of water.
3. Place all in the refrigerator.
4. In the morning, put the marinated beef in the bottom of your slow cooker.
5. Drain the vegetables and pour in on top of the beef. Pour in the stewed tomatoes and tomato juice. If you like your stew a little spicy, add a chopped jalapeno pepper or two.
6. Turn the slow cooker on HIGH for 1 hour.
7. Then, set your slow cooker to LOW for 6-8 hours. The beef will cook completely and will be very tender. Salt and pepper to taste.

10 servings.

## RECIPES

### SLOW COOKER EASY POT ROAST

#### INGREDIENTS:

- |  |                                |
|--|--------------------------------|
| 2 (10.75 ounce) cans condensed cream<br>of mushroom soup | 1 $\frac{1}{4}$ c. water       |
| 1 (1 ounce) pkg. dry onion soup mix                      | 5 $\frac{1}{2}$ lbs. pot roast |

#### DIRECTIONS:

1. In a slow cooker, mix cream of mushroom soup, dry onion soup mix and water.
2. Place the pot roast in slow cooker and coat with soup mixture.
3. Cook on HIGH setting for 3 to 4 hours, or on LOW setting for 8 to 9 hours. Serve with steamed vegetables.

12 servings

### SLOW COOKER CHICKEN & BISCUITS

#### INGREDIENTS:

- |   |   |
|---|---|
| 4 skinless, boneless chicken breast halves<br>cut into chunks | 1 onion, finely diced   |
| 2 (10.75 ounce) cans condensed cream<br>of chicken soup       | 1 (10 ounce) package<br>refrigerated biscuit dough,<br>torn into pieces |
| 2 Tbsp. butter  |   |

#### DIRECTIONS:

1. Place the chicken, soup, butter, and onion in the slow cooker, and fill with enough water to cover ingredients.
2. Cover and cook for 5 to 6 hours on HIGH.
3. About 1 hour before serving, place the torn biscuit dough in the slow cooker, on top of the other ingredients.
4. Cover and cook on HIGH until the dough is cooked through (about 1 hour)

6 servings.



## RECIPES

### BEEF VEGETABLE SOUP

#### INGREDIENTS:

|   |                           |
|---|---------------------------|
| 1 lb boneless round steak, cubed        | 3 beef bouillon cubes     |
| 1 (14 oz) can diced tomatoes, undrained | 2 celery ribs, chopped    |
| 24 fluid ounces beef broth              | 2 carrots, chopped        |
| 2 med. potatoes, peeled and cubed       | ½ tsp. basil              |
| 2 med. onions, chopped                  | ½ tsp. thyme              |
| ½ teaspoon oregano                      | ¼ tsp. pepper             |
| 1 bay leaf                              | 1 c. fresh or frozen peas |

#### DIRECTIONS:

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

4 servings.

## RECIPES

### CHOCOLATE CAKE

#### INGREDIENTS:

|                                 |                        |
|---------------------------------|------------------------|
| 2 c. white sugar                | 1 tsp. salt            |
| 1 c. all-purpose flour          | 2 eggs                 |
| ¾ c. cocoa powder (unsweetened) | 1 c. milk              |
| 1½ tsp. baking soda             | ½ c. vegetable oil     |
| 1½ tsp. baking powder           | 2 tsp. vanilla extract |
|                                 | 1 c. boiling water     |

#### DIRECTIONS:

1. Spray cooking pot with cooking spray.
2. In a medium bowl, whisk the sugar, flour, cocoa, baking soda, baking powder and salt.
3. In a separate small bowl, whisk together the eggs, milk, oil and vanilla until well combined.
4. Whisk in the boiling water.
5. Pour the wet ingredients into the dry and mix well.
6. Pour the cake batter into the prepared slow cooker.
7. Set slow cooker to LOW. Cook until cake has no wet spots on top and has pulled away from the sides of the bowl, about 3 hours. Serve with whipped cream or ice cream.

8 servings.

# 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.

Customer Service  
1.800.544.1590  
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