



**8 QUART OVAL LOCKING  
SLOW COOKER**  
User Guide

*Recipes  
Inside!*

Item: 742475



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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 8 Quart Oval Locking Slow Cooker. Not only is this slow cooker large enough for a family sized meal, it makes traveling with your food to a potluck or holiday party a breeze. One less thing to worry about - you can delay the cooker’s start time - overnight for a hot breakfast, or in the morning so that party dish is ready to go after work!

*Ginny*  
President, Ginny’s

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# 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.
- Keep hands, hair and clothing away from all MOVING PARTS.
- 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.
- Avoid sudden temperature changes, such as adding refrigerated foods into a heated crock, or putting a heated crock into cold water.
- Do not put the ceramic pot or glass lid in an oven, freezer, or microwave.

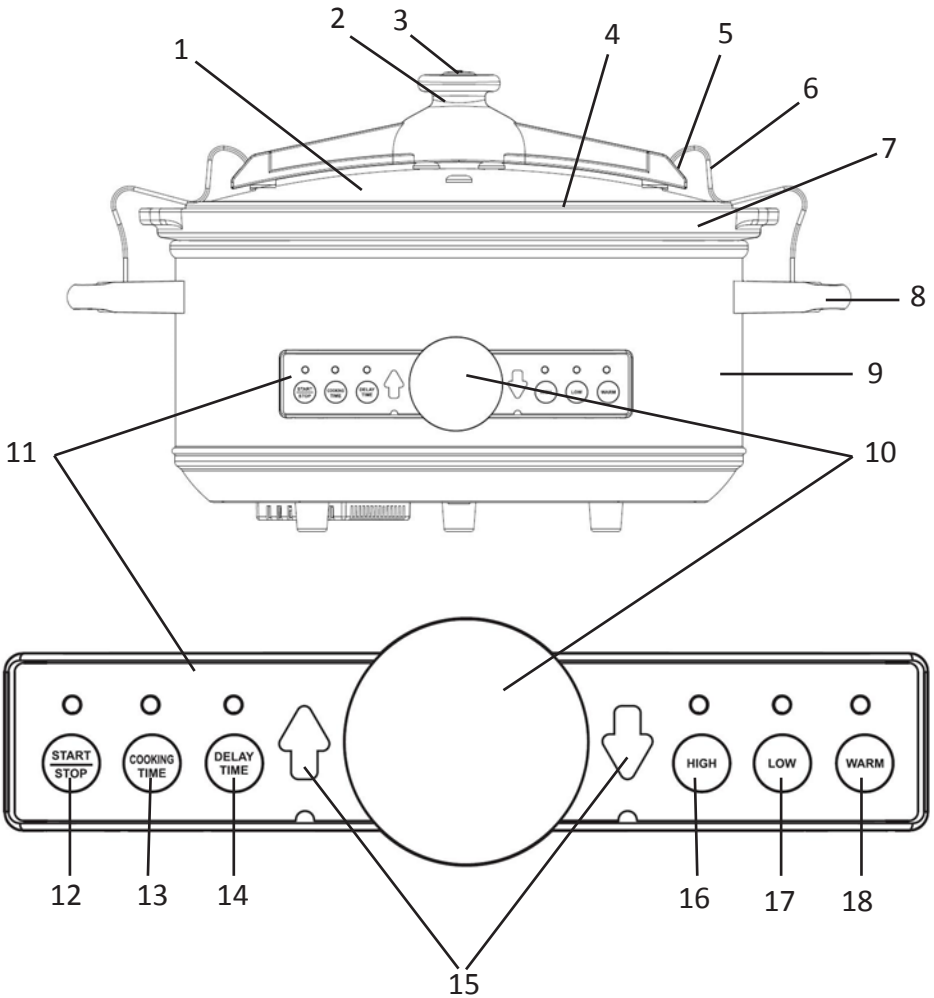
# ELECTRICAL SAFETY

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 380W
CAPACITY	8 quart
CORD LENGTH	36"
DIMENSIONS	18 1/2" x 11" x 13"
MODEL	NSCDB-800

# GET TO KNOW YOUR SLOW COOKER



- 1. Lid with Vent
- 2. Lid Handle
- 3. Open Lock Buton
- 4. Lid Gasket
- 5. Latch (2)
- 6. Metal Clip (2)
- 7. Ceramic Pot
- 8. Base Handle
- 9. Base

- 10. Time Display Window
- 11. Control Panel
- 12. Start/Stop Button
- 13. Cooking Time Button
- 14. Delay Time Button
- 15. Time Arrows
- 16. High Button
- 17. Low Button
- 18. Warm Button

# HOW TO OPERATE

## **STARTING THE SLOW COOKER**

1. Place the pot into the base and assemble your ingredients in the pot per your recipe. Cover with the lid.

**Note:** If you wish to brown food prior to slow cooking, this must be done in a pan on the stovetop.

2. Plug the power cord into an outlet and press START/STOP.
3. Press COOKING TIME, then press the UP or DOWN arrow to reach your desired time. Time will increase or decrease in 30 minute increments between 30 minutes to 18 hours.
4. Press HIGH, LOW, or WARM per recipe directions. Cooking will begin in 5 seconds, and the time will begin to count down.
5. When the cooking is finished, the slow cooker will automatically switch to a warming cycle (the timer will count up in minutes to let you know how long it's been warming) and will shut off after 6 hours.
6. Press START/STOP to turn the slow cooker off and unplug from the outlet.

## **SETTING THE DELAY TIMER**

1. Place the pot into the base and assemble your ingredients in the pot per your recipe. Cover with the lid.

**Note:** Do not use the DELAY TIME button to cook foods that may spoil!

2. Plug the power cord into an outlet and press START/STOP.
3. Press DELAY TIME, then press the UP or DOWN arrow to reach your desired delay time.
4. Press COOKING TIME, then press the UP or DOWN arrow to reach your desired cooking time. Time will increase or decrease in 30 minute increments between 30 minutes to 18 hours.

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# HOW TO OPERATE

5. Press HIGH, LOW, or WARM to start. Time will begin to count down in 5 seconds.
6. Cooking will begin when the delay time has elapsed.
7. When the cooking is finished, the slow cooker will automatically switch to a warming cycle (the timer will count up in minutes to let you know how long it's been warming) and will shut off after 6 hours.
8. Press START/STOP to turn the slow cooker off and unplug from the outlet.

## ***LOCKING THE LID***

1. To secure the lid to the base, snap the right and left clips into the corresponding latches.
2. To release the lid, press the open lock button located at the top of the handle lid and the clips will spring loose.

**WARNING:** ALWAYS USE OVEN MITTS WHEN HANDLING OR MOVING A SLOW COOKER CONTAINING HOT FOOD!

# CLEANING & CARE

1. Turn off and unplug the slow cooker.
2. Always allow the slow cooker to cool completely before cleaning.
3. The ceramic pot is dishwasher safe or can be cleaned with warm, soapy water. To remove any foods that have been cooked onto the inside of the pot, soak overnight in soapy water and wash the next day.
4. Wash the lid in warm, soapy water - remove the gasket and wash that thoroughly also. Dry the lid and gasket and reassemble.
5. Do not use abrasive brushes or pads, or harsh cleaning solutions.
6. Wipe the base exterior, handles and clips with a damp cloth.
7. Do not immerse any electrical appliance, its cord or plug, into water.
8. Ensure all parts are dried thoroughly before reassembling and using this slow cooker.

## RECIPES

### *Chicken & Stuffing*

- |   |   |
|---|---|
| 1 can (10 oz.) cream of mushroom soup     | 8 oz. sour cream                              |
| 1 box (6 oz.) stuffing mix with seasoning | $\frac{3}{4}$ c. water                        |
| 1 medium onion, chopped                   | 2 stalks celery, chopped                      |
| $\frac{1}{2}$ t. dried sage               | 4 chicken breasts (or 5 or 6 thighs), skinned |

1. In a large bowl, mix soup, sour cream, stuffing mix, water, onion, celery and sage.
2. Put chicken in the bottom of the slow cooker pot.
3. Pour stuffing mixture over chicken.
4. Cover and cook on LOW for 6 hours, or HIGH for 3-4 hours.

Serves 4



# RECIPES

## *Slow Cooker Split Pea Soup*

This recipe is highly recommended for a cold, rainy day. Feel free to substitute a cup of left over, bite-size pieces of ham for the pork hock. For the ultimate comfort meal, serve with warm, crusty bread and butter.

4 strips bacon	8 c. water
1 large onion, chopped	1 T. salt
1 meaty, smoked pork hock	½ t. pepper
1 bag (16 oz.) green split peas, rinsed	2 sprigs rosemary
3 carrots, peeled & chopped	1 bay leaf

1. Cook the bacon over low/medium heat in a pan on the stovetop until crispy. Remove the bacon and add the onion to the bacon fat. Brown the onions for about 2 minutes.
2. Add the bacon, onions and any remaining fat to the slow cooker pot.
3. Add all other ingredients to the pot and stir. Cook on HIGH for 4 hours or LOW for 6-7 hours.
4. Using tongs, remove the hock and place on a cutting board. Separate the meat from the bone and fat. Chop the meat into bite-size pieces and add back to the pot.

Serves 6

# RECIPES

## *Asian Style Venison with Broccoli*

1 c. beef broth	1 small onion, chopped
½ c. soy sauce	½ t. white pepper
½ c. brown sugar	3 lb. venison roast, cut into cubes
1 T. garlic, minced	2 T. cornstarch
1 T. sesame oil	1 head broccoli, florets quartered
1 T. rice wine vinegar	2 T. sesame seeds, toasted
1-2 inches fresh ginger, minced	3 green onions, chopped
2 t. Sriracha (or more to taste)	

1. In the slow cooker pot, whisk together the broth, soy sauce, brown sugar, garlic, sesame oil, vinegar, ginger, Sriracha, onion and white pepper.
2. Add venison and stir to coat fully.
3. Cover and cook on LOW 6-7 hours, or on HIGH for 3-4 hours.
4. In a small bowl, mix the cornstarch with ¼ c. water. Stir into the slow cooker, mixing well.
5. Add the broccoli to the slow cooker on top of the meat and sauce. (If you are planning to serve this over rice or noodles, now is a great time to start it on the stovetop).
6. Cover and cook on HIGH for 30 minutes, or until the broccoli is bright green and tender.
7. Serve right away, topped with the sesame seeds and green onions – and more Sriracha to taste.

Serves 4-6

## *Slow Cooker Bread Pudding*

Bread pudding is a delicious way to use up whatever you have around the kitchen – substitute the raisins and cranberries below with sliced apples or canned peaches, add nuts or anything else your heart desires! Keep a resealable bag or other container in your freezer, and every time you have a left over bread heal, or extra hot dog bun, add it to the bag (and frozen bread is really easy to cut into cubes). The recipe below is topped with maple syrup, but you can use jam, caramel, or even chocolate syrup!

8 c. bread, cubed	¼ c. sugar
½ c. raisins	½ t. vanilla extract
½ c. dried cranberries	¼ t. cinnamon
2 c. milk	¼ t. nutmeg
4 eggs	maple syrup
¼ c. butter, melted	whipped cream (optional)

1. Put the bread and fruit into the slow cooker pot.
2. In a separate bowl, whisk together the milk, eggs butter, sugar, vanilla, cinnamon and nutmeg.
3. Pour the milk mixture into the slow cooker pot and stir to coat the bread evenly.
4. Cook on LOW for 1 ½ hours, then stir and cook another 15 – 30 minutes until the top of the pudding starts to dry.
5. Turn off the slow cooker and serve drizzled with maple syrup and topped with whipped cream (optional).

Serves 6-8

# 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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