

Crockpot Recipes

Country Captain Chicken

4 chicken breasts or thighs	½ cup raisins (optional)
2 tablespoons all-purpose flour	1 ½ teaspoons curry powder
1 cup chopped green bell pepper	1 teaspoon salt
1 large onion, chopped	¼ teaspoon paprika
1 celery stalk, chopped	¼ teaspoon black pepper
1 clove garlic, minced	2 cups hot cooked rice
1/4 cup chicken broth	
2 cups canned or fresh crushed tomatoes	

Add all ingredients except rice to slow cooker. Cook on low 7-8 hours and serve over hot rice.

Slow Cooker Macaroni & Cheese

2 cups evaporated milk
½ teaspoon paprika
1 teaspoon salt
1 egg, beaten
2 tablespoons butter
3½ cups cubed Cheddar cheese
1 (8 oz) package macaroni

Combine in slow cooker: evaporated milk, paprika, salt, egg, butter and cheese; stir. Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8-10 minutes or until al dente; drain. Stir cooked macaroni into cheese sauce, and cook on low temperature for 3-5 hours.

Garlic Beef Stroganoff

2 tsp. beef bouillon granules
2- 4 ½ oz. jars sliced mushrooms, drained with juice reserved
1 cup mushroom juice, with boiling water added to make a full cup
1 10 -3/4 oz. can cream of mushroom soup
1 large onion, chopped
3 garlic cloves, minced
1 Tbsp. Worcestershire sauce
1 1/2 -2 lb. boneless round steak, cut into thin strips
1- 8 oz. pkg. cream cheese, cubed and softened

Dissolve bouillon in mushroom juice and water in slow cooker. Add soup, mushrooms, onion, garlic, and Worcestershire sauce. Add beef. Cover. Cook on low 7-8 hours. Turn off heat. Stir in cream cheese until smooth. Serve over noodles. (I did not brown meat - just put in raw).

White Chili

3 15-oz. cans great northern, pinto, or cannellini beans, drained
2 ½ cups chopped cooked chicken/may also add raw
1 cup chopped red, green, and/or yellow sweet pepper
4-6 jalapeno chili peppers, stemmed and chopped, canned or fresh
2 cloves garlic, minced
2 teaspoons ground cumin
½ teaspoon salt
½ teaspoon dried oregano, crushed
3 ½ cups chicken broth
Shredded Monterey Jack cheese
Broken tortilla chips

In a 3 ½, 4, or 5-quart crockery cooker combine the drained beans, chicken, onion, sweet pepper, jalapeno peppers, garlic, cumin, salt, and oregano. Stir in chicken broth. Cover; cook on low-heat setting for 8 to 10 hours or high-heat setting for 4 to 5 hours. Ladle the soup into bowls. Top each serving with some cheese and tortilla chips, if desired. Makes 8 servings

Tex-Mex Chili

1 pound ground beef or bulk pork sausage	1 cup chopped celery
2 cloves garlic, minced	1 cup chopped onion
3 to 4 teaspoons chili powder	½ cup chopped green sweet pepper
½ teaspoon ground cumin	1-16 oz. can tomatoes, cut up
1 15 ½-oz can red kidney beans, drained, or chili beans	1-10 oz. can tomatoes with green chilies
1- 6 oz. can tomato paste	1 cup vegetable juice or tomato juice
Shredded cheddar cheese	¼ teaspoon salt
	Sour cream

In a large skillet cook the beef or sausage and garlic till meat is brown. Drain off fat. Stir in chili powder and cumin; cook 2 minutes more. Meanwhile, in a 3 ½, 4, or 5 quart crockery cooker combine beans, celery, onion, and green sweet pepper. Add *undrained* tomatoes, *undrained tomatoes* with chili peppers, vegetable juice or tomato juice, tomato paste, and salt. Stir in meat mixture. Cover; cook on low-heat setting for 8 to 10 hours or on high-heat setting for 4 to 5 hours. Lade chili into soup bowls. Pass shredded cheese and sour cream with chili. Makes 4 to 6 servings

V-8 Vegetable Soup

Saute in 2 Tablespoons butter, then add to crock pot:

- 1 clove garlic
- 1 onion diced
- 1 green pepper diced
- 2 stalks celery diced

If desired, brown meat and add to the crock pot and/or add some beef bouillon.

Add to the crock pot:

- 1 big can V-8 juice
- 2 sliced carrots
- 2 sliced potatoes
- 1 can drained red kidney beans
- 1 tablespoon basil leaves
- salt & pepper to taste

Simmer on low 6-8 hours. Cook 1 cup shell pasta and add to the crock pot right before serving.

Broccoli Casserole

- 16 oz. pkg. frozen broccoli cuts, thawed and drained
- 2-3 cups cubed, cooked ham
- 10 3/4 -oz. can cream of mushroom soup
- 4 ounces of your favorite mild cheese, cubed
- 1 cup milk
- 1 cup instant rice, uncooked
- 1 rib celery, chopped
- 1 small onion, chopped or 1 1/2 tsp. onion powder

Combine broccoli and ham in slow cooker. Combine soup, cheese, milk, rice, celery, and onion. Stir into broccoli. Cover. Cook on low 4-5 hours.

Beef Pot Roast

- 4-5 lb. beef chuck roast
- 1 rib celery, chopped
- 1 garlic clove, cut in half
- 1 small onion, sliced
- Salt and pepper to taste
- 3/4 cup sour cream
- 1 carrot, chopped
- 3 Tbsp. flour
- 1/2 cup dry white or red wine, or beef broth

Rub roast with garlic, season with salt and pepper. Place in slow cooker. Add carrots, celery, and onion. Combine sour cream, flour and wine. Pour into slow cooker. Cover and cook on low 6-7 hours.

Creamy Red Potatoes

6 cups cubed uncooked red potatoes
1 cup (8 oz.) small-curd cottage cheese
½ cup sour cream
½ cup cubed process cheese (Velveeta)
1 tablespoon dried minced onion
2 garlic cloves, minced
½ teaspoon salt
Paprika and minced chives, optional

Place the potatoes in a slow cooker. In a blender or food processor, puree cottage cheese and sour cream until smooth. Transfer to a bowl; stir in the process cheese, onion, garlic and salt. Pour over potatoes and mix well. Cover and cook on low for 6-7 hours or until potatoes are tender. Stir well before serving. Garnish with paprika and chives if desired.

3- Cheese Chicken & Noodles

3 cups chopped cooked chicken
1 ½ cups cottage cheese
1 can (10-3/4 oz) condensed cream of chicken soup, undiluted
1 (8 oz.) package wide egg noodles, cooked and drained
1 cup grated Monterey Jack cheese
½ cup chicken broth
½ cup diced celery
½ cup diced onion or 1 tsp. onion powder
½ cup diced green bell pepper (optional)
½ cup grated Parmesan cheese
1 can (4 oz.) sliced mushrooms, drained (optional)
½ teaspoon dried thyme leaves

Combine all ingredients in slow cooker. Stir to coat evenly. Cover and cook on Low 6 to 10 hours or on High 3 to 4 hrs.

Pizza Fondue

1 tsp. onion powder	1 ½ tsp. fennel seeds
½ lb Italian sausage, browned	1 ½ tsp. leaf oregano
2 cans (14 ½ oz) pizza sauce or tomato sauce	¼ tsp. garlic powder
2 ½ cup (10 oz) shredded Cheddar cheese	1 cup (4 oz.) Mozzarella cheese
Italian or French bread or English muffins	

Combine all ingredients and cook on low in crock pot for 2 hours or until hot. Use cubed French bread in fondue as dipper.

Barbecued Spareribs

4 lb. country style spare ribs, cut into serving size pieces
10 ¾ oz. can tomato soup
1/3 cup cider vinegar
½ cup brown sugar
1 Tbsp. soy sauce
1 tsp. celery seed
1 tsp. salt
1 tsp. chili powder
dash cayenne pepper

Place ribs in slow cooker. Combine remaining ingredients and pour over ribs, or use your favorite barbecue sauce. Cover. Cook on low 6-8 hours. Skim fat from juices before serving.

Corned Beef & Cabbage

3 carrots, cut in 3" pieces
3-4 lb. corned beef brisket
2-3 medium onions, quartered
¾ - 1 ¼ cups water

Layer ingredients in slow cooker. Cover. Cook on low 8-10 hours, or high 5-6 hours. You can add 4 medium potatoes, halved with onions. Top individual servings with mixture of sour cream and horseradish.

Slow Cooker Spaghetti Sauce

1 lb. ground beef	4 garlic cloves, minced
1 medium onion, chopped	2 tsp. dried oregano
2 14 oz. cans diced tomatoes, with juice	1 tsp. salt
6 oz. can tomato paste	2 tsp. dried basil
16 oz. can tomato sauce	1 Tbsp. brown sugar
1 bay leaf	½ - 1 tsp. dried thyme

Brown meat and onion in saucepan, drain well. Transfer to slow cooker. Add remaining ingredients. Cover. Cook on low 7 hours. If the sauce seems too runny, remove lid during last hour of cooking.

Melt-in Your-Mouth Sausages

2 lbs. sweet Italian sausage, cut into 5-inch lengths
48 oz. jar spaghetti sauce
6 oz. can tomato paste
1 large green pepper, thinly sliced
1 large onion, thinly sliced
1 Tbsp. grated Parmesan cheese
1 tsp. dried parsley, or
1 Tbsp. chopped fresh parsley
1 cup water

Place sausage in skillet. Cover with water. Simmer 10 minutes. Drain. Combine remaining ingredients in slow cooker. Add sausage. Cover. Cook on low 6 hours. Serve in buns, or cut sausage into bite size pieces and serve over cooked spaghetti. Sprinkle w/Parmesan cheese.

Slow-Cooker Black Bean Chili

1 lb. pork tenderloin, cut into 1-inch chunks	1 medium onion, chopped
16 oz. jar thick chunky salsa	1 tsp. ground cumin
3 - 15 oz. cans black beans, rinsed and drained	2-3 tsp. chili powder
½ cup chick broth	1-1 ½ tsp. dried oregano
1 medium bell pepper, chopped	¼ cup sour cream

Combine all ingredients except sour cream in slow cooker. Cover. Cook on low 6-8 hours, or until pork is tender. Garnish individual servings with sour cream.

* This is good served over brown rice.*

Nachos

1 lb. ground beef	½ cup milk
1/4 cup diced onion	1 envelope dry taco seasoning
1/4 cup diced green peppers	salt to taste
1 pint taco sauce	2 cups Velveeta, or cheddar cheese
1 can refried beans	
tortilla chips, lettuce, chopped tomatoes, and sour cream	

Brown ground beef, onions, and green peppers in saucepan. Drain. Combine all ingredients except tortilla chips, lettuce, tomatoes, and sour cream in slow cooker. Cover. Cook on high 1 hour, stirring occasionally until cheese is fully melted.

Pour into serving bowl and serve immediately with chips, lettuce, tomatoes, and sour cream, or turn to low to keep warm and serve from cooker.

Chicken Tortilla Soup

This is absolutely wonderful!

4 chicken breast halves
2- 15 oz. cans black beans, undrained - SW brand are very good
2 -15 oz. cans Mexican stewed tomatoes, or regular stewed tomatoes
1 cup salsa (mild, medium, or hot, whichever you prefer)
4 oz. can chopped green chilies
14 ½ oz. can tomato sauce
tortilla chips
2 cups grated cheese

Combine all ingredients except chips and cheese in large slow cooker. Cover. Cook on low 8 hours. Just before serving, remove chicken breasts and slice into bite-sized pieces. Stir into soup. To serve, put a handful of chips in each individual soup bowl. Ladle soup over chips. Top with cheese.

Mexican Round Steak

- 1 ½ lb. boneless beef round steak, trimmed of fat, cut into 6 servings
- 1 cup chopped fresh cilantro (estimated 1 bunch)
- 1 cup frozen whole kernel corn, thawed
- 3 medium stalks celery, sliced thinly (1-1/2 cups)
- 1 large onion, sliced
- ½ cup beef broth
- 1 (20 oz) jar chunky-style salsa
- 1 (15 oz.) can black beans, drained and rinsed
- 4 oz. shredded Monterey Jack cheese or hot pepper cheese, optional

Place beef in slow cooker. In medium bowl, combine all remaining ingredients, except cheese. Mix well. Pour over beef. Cover and cook on low for 8-9 hours, high for 4-5 hours. Serve with cheese sprinkled on top. Serves 6

Slow Cooker Enchiladas

- 1 pound extra lean ground beef
- ½ cup chopped green pepper
- 1/3 cup water
- ¼ tsp. pepper
- 1 cup reduced fat shredded sharp cheese
- 1 (10 oz.) can diced tomatoes & green chilies, undrained
- 1 (15 or 16 oz.) can pinto or kidney beans, rinsed and drained
- ½ cup chopped onion
- 1 tsp. chili powder
- ½ tsp. ground cumin
- 6 corn or flour tortillas, (6 or 7 inches)
- 1 (15 oz.) can black beans, rinsed and drained

In skillet, brown beef, onion, and green pepper until beef is browned and vegetables are tender, drain. Combine the rest of the ingredients (all except cheese and tortillas) in a bowl. In a 5 quart slow cooker, layer about ¾ cup beef mixture, one tortilla, and 2 Tablespoons cheese. Repeat layers. Cover and cook on low for 5-7 hours or until heated through. Serves 6

Hoppin' John

2 cans (15 oz.) black-eyed peas, undrained
1 (15 oz.) can diced tomatoes
8 oz. ham, chopped
1 large onion, chopped
1 cup celery, chopped
1 teaspoon salt, optional
2 teaspoons chili powder
¼ teaspoon dried basil leaves
1 bay leaf
½ pound sausage, browned
1 teaspoon tobasco sauce
1 cup cooked rice (added last 30 minutes of cooking)

Add ingredients, except rice, to slow cooker and simmer 3-4 hours on high. Add rice last 30 minutes of cooking, cover and continue cooking. Serves 15

Crock Pot Pizza

¾ lb. lean ground beef	2 teaspoons Italian seasoning
½ lb. pork sausage	8 oz. shredded mozzarella cheese
3 oz. pepperoni slices	6-8 oz. wide noodles
1 green pepper, chopped	8 oz. shredded cheddar cheese
1 teaspoon oregano	1 jar (32 oz.) spaghetti sauce
1 cup mushrooms, sliced	1 large onion, chopped
Parmesan cheese, optional	

Brown the meats in a large skillet and drain. Add oregano and seasonings. Cook noodles, according to package directions and drain. In slow cooker, layer one half of meat, noodles, sauce, onion, green pepper, and mushrooms. Top with one half of each cheese. Repeat layers. Cook for 2 hours in cooker on low heat. Serves 12

Chicken Tagine

2 tablespoons olive oil	2 tablespoons lemon juice
2 tablespoons all-purpose flour	2 teaspoons garlic salt
1 ½ teaspoons ground cumin	1 ½ teaspoons ground ginger
1 teaspoon cinnamon	¾ teaspoon ground black pepper
1 cup water	1 cup couscous
½ cup dried cranberries	½ cup chopped dried apricots
2 cups chicken broth	2 tablespoons tomato paste
4 large carrots, thinly sliced	2 large onions, thinly sliced
8 skinless, boneless chicken thighs, cut into 1-inch pieces	
1 eggplant, cut into 1 inch cubes	

Heat olive oil in a skillet over medium-high heat. Place the chicken pieces and eggplant in the heated oil; stir and cook until the chicken is browned on all sides but not cooked through. Remove the skillet from the heat. Place the browned chicken and eggplant on the bottom of a slow cooker. Layer the onion, carrots, dried cranberries, and apricots over the chicken. Whisk together the chicken broth, tomato paste, lemon juice, flour, garlic salt, cumin, ginger, cinnamon, and ground black pepper in a bowl. Pour the broth mixture into the slow cooker with the chicken and vegetables. Cook on High setting for 5 hours, or on Low setting for 8 hours. Bring water to boil in a saucepan. Stir in couscous, and remove from heat. Cover, and let stand about 5 minutes, until liquid has been absorbed. Fluff with a fork.

Slow Cooker Lasagna

1 pound ground meat
1 cup chopped onion
3 cups spaghetti sauce
1 cup cottage or ricotta cheese (optional)
3 cups shredded cheeses- use any kind or use 1 cup of 3 different cheeses (mozzarella, cheddar, or Colby)
1 - 8 ounce package of lasagna noodles, uncooked

Brown meat, drain and rinse off any fat. Return meat to pan and add onion and spaghetti sauce. Mix well. Spoon layer of meat mixture on bottom of slow cooker, about 1/3 cup. Add a double layer of broken noodles (3 noodles) on top of meat. Cover noodles with one cup of meat sauce, 1/3 cup of cottage/ricotta cheese and one cup of shredded cheese. Add second layer of broken noodles (3 noodles), one cup of meat sauce, 1/3 cup cottage/ricotta cheese, and one cup of shredded cheese. Add a third layer using the rest of the noodles, meat sauce and cheeses. Make sure to cover all noodles by using a spoon to spread sauce and cheese over them. Pour one cup of water over the top of lasagna and cover with a tight fitting lid. If your lid is not tight enough, cover with tin foil and then put on lid. Cook on Low for 6 hours or on High for 3, or until the noodles are tender.

Cola Beef Stew

1 lb. small red potatoes, halved or quartered
1 (16 oz.) bag frozen baby carrots
1 medium onion, cut into chunks
1 (13 oz.) can mushroom stems and pieces, drained (optional)
2 lbs. boneless beef stew meat, cut into 1" cubes
½ teaspoon salt
½ teaspoon pepper

Mix the following ingredients:

- 1 packet dry onion soup mix
- 1 (10 oz.) can cream of mushroom soup
- 1 cup cola soft drink
- 1 cup water

Place ingredients in slow cooker in the order listed above, pouring soup mixture over the stew meat. Cook 9 hours on LOW or 6 hours on HIGH. Makes 6 servings

Hash Brown Breakfast Casserole

30-ounce package of plain frozen hash brown (shredded) potatoes
4 previously cooked sausage, or leftover diced ham (can use chicken and apple sausage)
½ onion, diced
1 green bell pepper, diced
1 ½ cups shredded cheese
12 eggs
1 cup skim or fat-free milk
1 teaspoon kosher salt
1 teaspoon black pepper

Use a 6-quart slow cooker. Spray the inside of your crockpot with cooking spray. Dump in the whole package of hash browns. Spread them out with your fingers, and break up any clumps. In a mixing bowl, mix the dozen eggs with the milk, salt and pepper, cheese, cut-up sausage and diced vegetables. Pour everything on top of the hash browns. Cover and cook on low for 6-8 hours, or on high for 3-4. It's done when the eggs are fully cooked and the edges start to brown a bit. If you want the cheese to brown and get a bit crispy on the sides, cook it longer.

Slow Cooker Pumpkin Pie Pudding

15 oz. can solid pack pumpkin	2 eggs, beaten
12 oz. can evaporated milk	2 Tbsp. melted butter, or margarine
3/4 cup sugar	1 Tbsp. pumpkin pie spice
1/2 cup buttermilk baking mix	2 tsp. vanilla
whipped cream	

Mix together all ingredients except whipped cream. Pour into greased slow cooker. Cover. Cook on low 6-7 hours, or until thermometer reads 160°. Serve in bowls topped with whipped cream.

Triple Chocolate Mess

A very chocolaty dessert that is a cross between a cake, souffle, and pudding.

1 package chocolate cake mix
1 package instant chocolate pudding
4 eggs
1 cup water
1 pint sour cream
3/4 cup oil
6 ounces chocolate chips

In a large bowl stir together the cake mix and the pudding mix. In a medium bowl, beat the eggs with the water, then add the sour cream and oil and stir until smooth. Add the liquid to the dry ingredients and beat well. Stir in chocolate chips. Spray the inside of the crockpot with non-stick spray. Pour batter into crockpot. Place a paper towel over the top of the crockpot and then cover and cook on low for 6 hours. The paper towel absorbs the moisture and keeps it from dripping back into the pot. Change it once or twice if it gets really wet. Serve with the dessert warm in a bowl with ice cream or whipped cream. Makes 10 servings

Crockpot White Chocolate Bread Pudding

½ cup dried cherries or cranberries	4 eggs
3 Tbsp. brandy or bourbon or apple cider	1/3 cup sugar
3 oz. bar white chocolate	1 cup half and half
2 Tbsp. butter	1 tsp. vanilla
6 cups stale French bread cubes	

Look over the cherries to make sure all the pits are removed. Combine dried fruit with brandy (or apple cider) in a small bowl and microwave on high power for 30 seconds. Remove and let stand for 30 minutes to cool. Coarsely chop the white chocolate. Drain the dried fruit. Generously butter the crockery insert of a 3 ½ quart slow cooker. Cover the bottom with half of the bread cubes; then scatter with half of the drained cherries and chopped chocolate. Layer on the remaining bread cubes and top with the rest of the cherries and chocolate. In a medium bowl, whisk the eggs and sugar until smooth; then whisk in the half-and-half and vanilla until blended. Carefully pour over the bread mixture, gently pressing down on bread to cover with the egg mixture. Cover crockpot and cook on high for 1 ¾ hours, without lifting lid, until set and puffed. Serve warm or at room temperature. Makes 6 servings

Beda Brown Betty

4 cups ½ inch bread cubes
6 Tablespoons margarine, melted
¾ cup brown sugar
½ teaspoon cinnamon
¼ teaspoon nutmeg
1/8 teaspoon salt
4 cups chopped, peeled cooking apples

Mix the bread cubes, margarine, brown sugar, and spices in a bowl. Alternate layers of the bread mixture, and apples in a greased slow cooker. Cook, covered on High for 1 ½ to 2 ½ hours or until the apples are tender. Serve alone or with a scoop of vanilla ice cream. Serves 4

Crockpot Hot Chocolate Peanut Butter Cake

1 package two layer chocolate cake mix
3 oz. package instant chocolate pudding mix
4 eggs
½ cup peanut butter
2 tsp. vanilla
1-1/3 cups water
¾ cup oil
12 oz. pkg. semisweet chocolate chips

In a large bowl, combine all ingredients except for the chocolate and beat well to combine. Stir in chocolate chips. Spray 4 quart slow cooker with nonstick cooking spray. Pour in batter, cover slow cooker and cook on low for 6-8 hours until top springs back when lightly touched in center. Scoop out of crockpot to serve. Serves 8-10

Brownie Cream Cheese Pudding Cake

1 (18-ounce) package brownie mix	½ cup sugar
2 large eggs	2 large eggs
¼ cup vegetable oil	1 teaspoon vanilla extract
2 tablespoons water	2 tablespoons all-purpose flour
1 (8-ounce) package cream cheese, softened	½ cup milk chocolate chips
¼ cup butter, softened	

In medium bowl, stir together first 4 ingredients until batter is smooth. Spoon half of brownie batter into a lightly greased 3-quart slow cooker. Beat cream cheese and butter with an electric beater on medium speed until creamy; gradually add sugar, beating well. Add 2 eggs, 1 at a time, beating until blended. Stir in vanilla. Fold in flour and chocolate chips. Pour cream cheese mixture over brownie batter in slow cooker. Dollop remaining brownie batter over cream cheese mixture; swirl mixture gently with a knife. Cover and cook on LOW setting 5 ½ hours, or until set. Carefully remove slow cooker insert from heat element; let stand 45 minutes before serving.

Crockpot French Toast Casserole

1 loaf of bread diced

8 eggs

2 cups milk (dairy alternative can be used)

½ tsp. cinnamon

Topping:

¼ cup butter

½ cup firmly packed brown sugar

1 tsp. cinnamon

½ cup chopped pecans

Dash of nutmeg

Whisk together eggs, milk and cinnamon and pour over diced bread in a large bowl. Cover and let it soak overnight in the fridge or at least 4 hours. When ready to bake spray the inside of the crockpot (4-6 quart sized works best) to avoid sticking. Pour in bread mix. In a small bowl mix together butter, brown sugar, cinnamon, pecans and nutmeg. Crumble on top of the bread mix. Cover and cook on Low for 4 hours..or if you are in a hurry, on High for 2 hours. Let sit for 15-20 minutes and serve. Serves 6

Sugared Nuts

1 pound walnut pieces

8 tablespoons unsalted butter, melted

½ cup confectioners' sugar

1 ½ teaspoon ground cinnamon

¼ teaspoon ground ginger

¼ teaspoon ground allspice

1/8 teaspoon ground cloves

In a 3 ½ quart slow cooker, stir the walnuts and butter until combined. Add the confectioners' sugar, stirring to coat evenly. Cover, and slow-cook on high for 15 minutes. Reduce the heat to low and slow-cook, uncovered, stirring occasionally, until the nuts are coated with a crisp glaze, about 2 hours. Transfer the nuts to a serving bowl. In a small bowl, combine the cinnamon, ginger, allspice and cloves. Sift the spices over the nuts, stirring to coat evenly. Cool the nuts completely before serving.

