

## **Ham & Cheese Melts:**

### **Ingredients:**

- 12 slices ham or turkey
- 1 large round artisan loaf
- 6 provolone or Swiss cheese slices
- 1 large yellow onion, slices
- 12 oz jar sweet banana peppers, drained
- italian seasoning
- olive oil (optional)
- favorite condiments (optional)

### **Directions:**

1. Add a few aluminum foil balls to the bottom of the crockpot, along with about ½ cp water
2. Slice artisan loaf about 12 times across the top, without slicing completely through the bread.
3. Layer cheese, ham or turkey slices, banana peppers and onion slices in between every other bread slice; sprinkle with desired amount of Italian seasoning, salt and pepper.
4. Tightly wrap bread in aluminum foil
5. Place in crockpot, cover and cook on low 2-4 hours.
6. Unwrap and drizzle with olive oil if desired, then add your favorite condiments to inside of each slice.
7. Slice through to serve.

## **Texas Pulled Pork:**

### **Ingredients:**

- 4 lb boneless pork shoulder roast
- 1 tsp vegetable oil
- 1 cup BBQ sauce (we LOVE G Hughes Sugar Free BBQ Sauce)
- ½ cup apple cider vinegar
- ½ cup chicken broth
- ¼ cup light brown sugar
- 1 Tbsp prepared yellow mustard
- 2 Tbsp Worcestershire sauce
- 1 Tbsp chili powder
- 1 large yellow onion
- 2 cloves garlic, minced
- 8 hamburger buns

### **Directions:**

1. Add vegetable oil to bottom of crockpot and place pork roast inside.
2. Mix together BBQ sauce, apple cider vinegar, chicken broth, brown sugar, yellow mustard, Worcestershire, chili powder, onion and garlic; pour over roast.
3. Cover and cook on low 10-12 hours or on high 5-6 hours, until the roast shreds easily.
4. Serve over toasted hamburger buns.

## **King Ranch Chicken:**

### **Ingredients:**

- 4 cups shredded rotisserie chicken (or you can precook & shred 4-5 chicken breasts in a crockpot the day prior to use)
- 1 large yellow onion, chopped
- 1 green bell peppers, chopped
- 10.5oz can cream of chicken soup
- 10.5oz cream of mushroom soup
- 10oz can rotel tomatoes
- 1 clove garlic, minced
- 12 fajita size corn or flour tortillas
- 2 cups of shredded cheddar cheese

### **Directions:**

1. Spray crockpot with cooking spray
2. Mix together first 7 ingredients in a bowl
3. Cut tortillas into 1" strips
4. Place 1/3 tortilla pieces into crockpot
5. Add 1/3 chicken mixture and 2/3 cup cheese
6. Repeat layers twice
7. Cover and cook on low 3 ½ hours
8. Uncover and continue to cook on low for another 30-minutes.