

Ken's Cheesy Mushroom Meatballs



These Cheesy Meatballs are eater friendly and just plain delicious. The Mushroom Soup makes it even better. Even though the prep work is minimal, it is delicious enough to serve any day of the week. It is tasty as an entree but great as an appetizer. No historical information is available.

INGREDIENTS:

- 1 64oz. package - frozen Meatballs (Fully cooked, or prepare your own)
- 1 16oz. package - Velveeta Cheese (or sharp Cheddar) cut into cubes
- 2 10.75oz. cans - Condensed Cream of Mushroom Soup
- 1 - Onion (medium, finely chopped)

DIRECTIONS:

- 1.) Place Meatballs in crockpot and top with Onion, Mushroom Soup, and cubed Velveeta Cheese
- 2.) Stir everything until evenly coated, then cover and cook on high for 3 hours, or on Low for 4 to five hours, until Cheese is melted, and sauce is smooth. Stir halfway through.

Ken's Chicken & Dumplings



If the idea of enjoying a warm bowl of homemade chicken and dumplings with less hands-on cooking time is a great idea, so get out your crockpot. Pillsbury Grands Homestyle Buttermilk Biscuits make for easy dumplings that are then combined with vegetables in the slow cooker for an extra hour and a half. This is a Betty Crocker Cookbook inspired recipe

INGREDIENTS:

- 4 - Boneless Skinless Chicken Breasts (cut in small chunks)
- 2 cans - Condensed Cream of Chicken Soup
- 1/4 cup - Onion (finely diced)
- 2 cups - Water
- 1 - Chicken Bouillon Cube
- 2 - Pillsbury Grands Homestyle Buttermilk Biscuits 10.2oz Pkg.

DIRECTIONS:

- 1.) Combine all ingredients, except biscuits, in a crock pot. Cover and cook on low for 5 to 6 hours.
- 2.) 40 minutes before serving turn crock pot on high. Tear or cut biscuit dough into 1-inch pieces, add it to your crock pot, stirring gently. Cover and cook on HIGH for an additional 30 minutes or until biscuits are fluffed up and cooked through.

Ken's Crockpot Sausage & Grits Meatloaf



With a blend of Hamburger, Sausage, grits, and spices, you can't go wrong serving this my version of a Southern classic. The origin is not known.

INGREDIENTS:

- 2 - 16-inch square sheets of heavy-duty aluminum foil
- 1 lb. - Ground Beef
- 1 lb. - Bulk Pork Sausage (salt & pepper only)
- 1 - Egg [---] 1/3 cup - Dry Grits [---] 1/2 cup - Chopped Onion
- 1 - Garlic Clove (minced) [---] 1/2 cup - Ketchup

DIRECTIONS:

- 1.) Fold each sheet of Aluminum Foil in half lengthwise. Then fold in half lengthwise again, to make 2 strips of foil 4 inches wide by 16 inches long. Place the strips into the bottom of a slow cooker in a cross, so that the long ends of the strips come partway up the inside of the cooker (to make lifting handles). Spray the inside of the slow cooker and the foil strips with cooking spray.
- 2.) Mix the Ground Beef, Pork Sausage, Egg, Grits, Chopped Onion, Garlic, Ketchup, and form into a rounded loaf. Gently place the loaf into the slow cooker on top of the crossed foil strips.
- 3.) Cover the cooker, set on Low, and cook for 5 to 6 hours. To serve, carefully hold the ends of the foil strips, and gently lift the meat loaf from the cooker by the foil handles to place on a serving platter for slicing.

Ken's Bacon Potato Chowder



Like a loaded baked potato made into a creamy, cheesy soup! Crockpot Bacon Potato Chowder is comfort in a bowl. Just a handful of pantry-staple ingredients make this soup so easy to make. This is a recipe inspired by the Campbell Soup Company. The date is unknown.

INGREDIENTS:

- 4 slices – Bacon (cooked and crumbled)
- 1 large Onion (chopped, about 1 cup)
- 4 cans (10 3/4 ounces each) - Campbell's® Condensed Cream of Potato Soup
- 4 - soup cans Milk
- 1/4 tsp. - Ground Black Pepper
- 2 large - Potatoes (about 1 pound, peeled, cut into 1/2-inch pieces (about 3 Cups)
- 1/2 cup Fresh Chives (chopped)
- 2 cups - Shredded Cheddar Cheese (about 8 oz.)

DIRECTIONS:

- 1.) Stir the Bacon, Onion, Soup, Milk, Black Pepper, Potatoes and 1/4 cup Chives in a 6-quart crockpot. Cover and cook on HIGH for 3 to 4 hours or until the Potatoes are tender.