

Slow-Cooker Sweet Potato Casserole

Ingredients

- 4 pounds sweet potatoes, peeled and cut into 3/4-in. cubes (12 cups)
- 1/2 cup packed dark brown sugar, divided
- 5 tablespoons (2 1/2 oz.) salted butter, cubed
- 2 teaspoons kosher salt
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla extract
- Cooking spray
- 2 cups miniature marshmallows
- 1 cup chopped toasted pecans

Place sweet potatoes, sugar, butter, salt, cinnamon, and vanilla in a 6-quart slow cooker coated with cooking spray; stir together to coat. Cover and cook until potatoes are tender, 2 hours, 45 minutes to 3 hours on HIGH or 6 to 7 hours on LOW. Sprinkle with marshmallows; cover and cook on HIGH until marshmallows are soft, about 15 minutes. Sprinkle with pecans.



Thanksgiving Time Saver APPROVED Recipe

Slow-Cooker Cornbread Dressing

Ingredients:

- 5 cups crumbled cornbread
- 1 (14-oz.) pkg. herb stuffing
- 2 (10 3/4-oz.) cans cream of chicken soup
- 2 (14-oz.) cans low-sodium chicken broth
- 1 large sweet onion, diced
- 1 cup diced celery
- 4 large eggs, lightly beaten
- 1 Tbsp. rubbed sage
- 1/2 tsp. pepper
- 2 Tbsp. butter, cut up

Directions:

Combine the first nine ingredients in a large bowl.

Pour cornbread mixture into a lightly greased 6-qt. slow cooker.

Dot with butter.

Cover and cook on LOW 4 to 6 hours or until set and thoroughly cooked.



Thanksgiving Time Saver APPROVED Recipe

Slow-Cooker Green Bean Casserole

Ingredients:

2 (16-oz.) packages frozen French-cut green beans, thawed
1 (10-oz.) container refrigerated Alfredo sauce
1 (8-oz.) can diced water chestnuts, drained
1 (6-oz.) jar sliced mushrooms, drained
1 cup (4 oz.) shredded Parmesan cheese
1/2 tsp. freshly ground pepper
1 (6-oz.) can French-fried onions, divided
1/2 cup chopped pecans

Directions:

Combine ingredients:

Stir together the first six ingredients and half of the French-fried onions; spoon the mixture into a lightly greased 4-quart slow cooker.

Cook casserole:

Cover and cook on LOW 4 1/2 hours or until bubbly.

Make casserole topping:

Heat the pecans and the remaining half of the French-fried onions in a small nonstick skillet over medium-low heat, stirring often, for 1 to 2 minutes, or until toasted and fragrant.

Add topping to casserole:

Sprinkle over the casserole just before serving.



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