

# SLOW COOKER

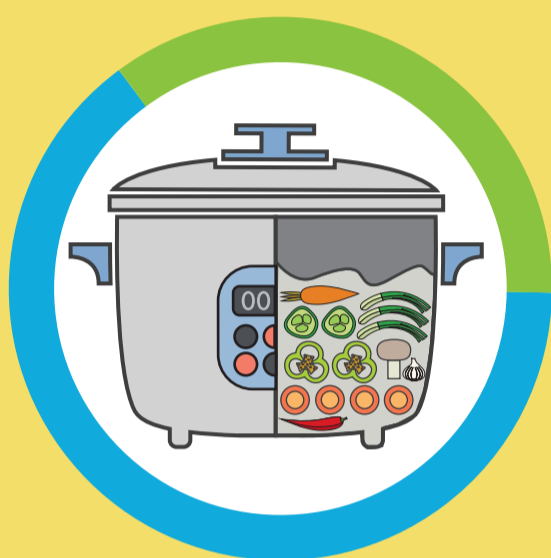
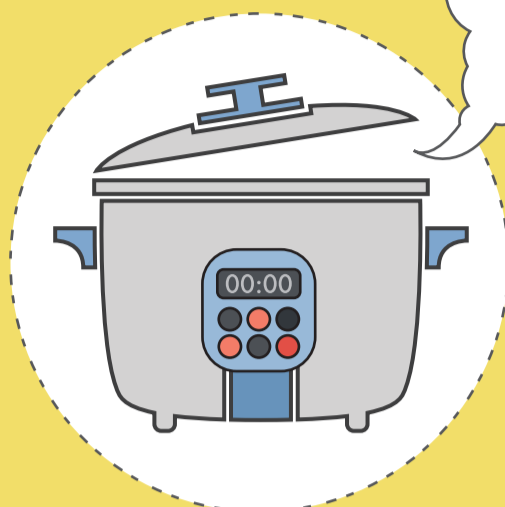
## MYTHS DEBUNKED

MYTH

IF YOU OPEN THE LID,  
DINNER WILL BE RUINED

FACT

It's better not to peek, but one or two sniffs won't affect dinner.



THE POT MUST BE 2/3  
OF THE WAY FULL

MYTH

The quantity of food in the slow cooker only affects **how long it takes to cook**. Just remember to adjust accordingly for smaller portioned recipes.

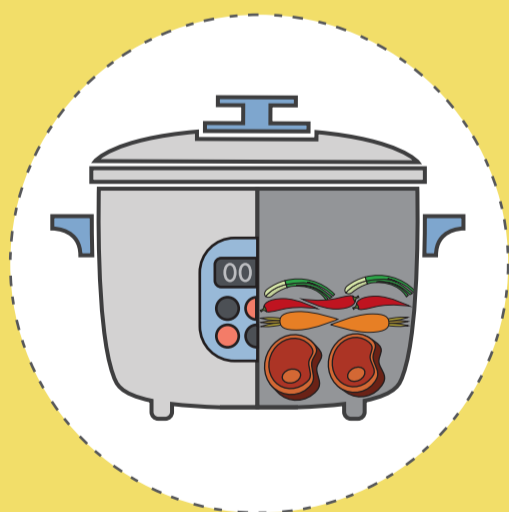
FACT

MYTH

MEAT HAS TO BE  
BROWNEED FIRST

FACT

While browning gives the meat a deeper, richer flavor, your **crocpot is capable of cooking raw meat all on its own**.



JUST TOSS IN THE INGREDIENTS  
AND YOU'RE GOOD

MYTH

It's better to **layer ingredients** that take longer to cook. Like placing tougher meats and root vegetables first, so that they sit at the bottom.

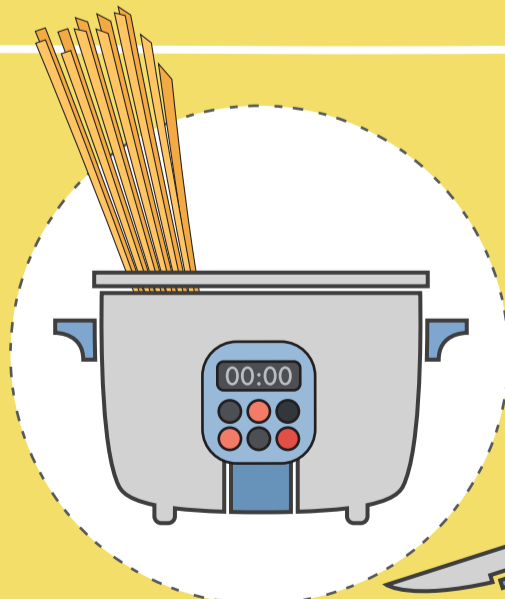
FACT

MYTH

A SLOW COOKER  
CAN COOK ANYTHING

FACT

While slow cookers are your kitchen equivalent of the Swiss Army Knife, **it's best to leave delicate foods**, like eggs, alone.



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