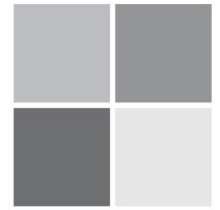


Hamilton Beach® 6 Quart Wrap and Serve™ Slow Cooker



Product Name/MSRP:
Hamilton Beach® 6 qt. Wrap and Serve™ Slow Cooker
Model: 33760 MSRP: \$39.99

Availability
August 2014

Toll-Free Number and Web Site
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Press Room
Go to hamiltonbeach.com and click “press room.”
Images of Hamilton Beach® products online at
hbps-imagebank.com



Good Thinking® Features

Personalize Your Slow Cooker – The popularity of slow cooking continues to grow, and many consumers prefer having stylish and festive patterns in their kitchens. With the Wrap and Serve™ Slow Cooker, you can quickly and easily refresh the look of this versatile appliance to match any occasion, season or celebration.

Birthdays, Holidays or Everyday – Each 6 quart slow cooker will include 5 unique wraps. Seasonal and holiday wraps are available separately.

Side-Mounted Controls – We’ve moved the control knob to the side of the slow cooker so you can show off your favorite pattern. The designs look great on any buffet, countertop or serving table.

High, Low and Keep Warm – The Wrap and Serve™ Slow Cooker has three cooking modes, and at 6 quarts is the perfect size for making family meals or food for a crowd.

Beef Roast with Vegetables



INGREDIENTS

- 3 to 4-pound bottom round beef roast
- 1/2 to 1 teaspoon salt
- 1/2 teaspoon fresh ground pepper
- 2 Tablespoons olive oil
- 1 large onion, cut in wedges
- 3 garlic cloves, smashed and peeled
- 16 baby red potatoes
- 4 large carrots, peeled, sliced in 1-inch pieces
- 1/2 cup beef broth
- 4 sprigs fresh thyme

DIRECTIONS

1. Season beef roast with salt and pepper.
2. Heat oil in large skillet over medium-high heat. Brown roast well on both sides. Transfer to crock.
3. Surround roast with potatoes and carrots. Pour beef broth over all and top with thyme sprigs.
4. Cover and place cookware on slow cooker base. Cook on HIGH for 4 hours or on LOW for 8 hours.
5. Remove roast to serving platter. Discard thyme sprigs. Using slotted spoon, remove vegetables to serving platter with roast. Cover with foil to keep warm.

Serves: 10-12