Hamilton Beach

Hamilton Beach® 4 Quart Connectables Slow Cooker

Good Thinking. Features:

A Slow Cooker Built for the Buffet - Hamilton Beach pioneered travel-friendly, mess-free slow cooker design with our groundbreaking Stay or Go® line. But what happens when you've got more than one slow cooker at a party? We're uncluttering the potluck table with the innovative Connectables Slow Cooker.

Cube-shaped Design with Folding Handles - The Connectables Slow Cooker is 20% narrower than standard 4-quart slow cookers. The handles fold down and the built-in lid rest lets you neatly arrange your table for clutter-free serving.

Extra Power Outlet Built-In - Place multiple slow cookers side-by-side for additional serving capacity or connect additional electrical devices while utilizing just one power outlet.

Single Clip Lid - Like other Stay or Go® slow cookers, the Connectables Slow Cooker features a locking lid for easy, mess-free travel.



Recipe from our Kitchen

...now that's

Good Thinking

Product Name/MSRP

Hamilton Beach® 4 qt. Connectables Slow Cooker Model: 33540 MSRP: \$59.99

Availability: July 2015

Toll-Free Number and Website: 800-851-8900: hamiltonbeach.com

Media Contact

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Press Room

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Slow Cooker Barbecue Sauce and Meatballs



Ingredients

- 2 cups ketchup
- 1 small onion, chopped
 - 2 cloves garlic, minced
 - 1/2 cup water
 - 1/2 cup packed dark brown sugar

- Directions
- Combine all ingredients except meat-1. balls in slow cooker crock. Stir until blended
- 2. Add meatballs. Stir until meatballs are coated with sauce
- Cover and cook on HIGH 3 to 3 1/2 3 hours or LOW 5 1/2 to 6 hours.

Serves: 12-14

All recipes are created, tested and approved by the Hamilton Beach Test Kitchen.

- 1/2 teaspoon salt • 1/2 teaspoon crushed red

vinegar

• 2 Tablespoons apple cider

• 1/4 teaspoon black pepper

• 1 package (38 oz.) frozen

- pepper
- 1/2 cup Worcestershire