

# MODIFY CONVENTIONAL RECIPE FOR SLOW COOKER

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Since liquid doesn't evaporate, you need a lot less than you would if you were making a conventional recipe. So cut the amount by at least half – you want just enough to cover the bottom, to ensure even heating. Also, reduce dried herbs by half, as the flavors become more concentrated while under cover. But the big difference is timing. Generally speaking, one hour conventional cook time equals three hours on HIGH or six hours on LOW. The first time you try a recipe, check for doneness halfway through and near the end of the estimated cook time. Jot down your notes for future reference.