

Crockpots

1. Adjective
2. Company
3. Location
4. Adjective
5. Verb Base Form
6. Verb Present Ends In Ing
7. Verb Present Ends In Ing
8. Verb Present Ends In Ing
9. Verb Present Ends In Ing
10. Noun Plural
11. Food
12. Noun Plural
13. Verb Present Ends In Ing
14. Body Part
15. Food
16. Food
17. Food
18. Adjective
19. Noun
20. Noun
21. Verb Present Ends In Ing
22. Noun
23. Number

24. Noun Plural
25. Verb Past Tense
26. Noun Plural

Crockpots

A _____ Adjective cooker, also known as a crock-pot (after a trademark owned by _____ Company) but sometimes used generically in the _____ Location), is a countertop _____ Adjective cooking appliance used to _____ Verb Base Form at a lower temperature than other _____ Verb Present ends in ING methods, such as _____ Verb Present ends in ING, _____ Verb Present ends in ING, and _____ Verb Present ends in ING. This facilitates unattended cooking for many hours of _____ Noun Plural that would otherwise be boiled: pot _____ food, soups, stews and other dishes (including beverages, desserts and dips). Many published recipes for slow cookers are designed primarily for convenience and use few _____ Noun Plural, and often use prepared sauces or seasonings. The long, moist _____ Verb Present ends in ING is particularly suitable for tough and cheap cuts of meat including pork _____ body part, beef chuck and _____ food. Slow cookers should not be used to cook dried _____ food and _____ food. These foods contain the highly _____ Adjective _____ Noun, making as few as four raw _____ Noun toxic. This _____ Noun is only deactivated by long _____ Verb Present ends in ING, then boiling in fresh _____ Noun at 100 °C (212 °F) for at least _____ Number minutes. Information published by the United States Food and Drug Administration states that slow cookers should not be used to cook _____ Noun Plural. Commercially canned beans are fully _____ Verb Past Tense and are safe to use. Pressure cooking also deactivates the _____ Noun Plural.