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Subject: Experimenting In The Kitchen

Posted by [iLoveiPod](#) on Mon, 22 Apr 2013 23:37:45 GMT

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I've been experimenting in the kitchen a bit lately, especially where the Crock Pot is concerned. Since it's such an easy method of cooking, I've been looking up new recipes and trying them out. Last week was a beef roast recipe that turned out pretty good, albeit the meat was a bit chewy on reheating. This week it's a chicken dish and if it turns out right, it'll be like chicken pot pie filling.

Anyone else been experimenting in their kitchen recently?

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Subject: Re: Experimenting In The Kitchen

Posted by [LuvMartin](#) on Wed, 24 Apr 2013 02:33:17 GMT

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My husband is a culinary arts student so there is always some experimentation happening in my kitchen. Tonight we made a pork loin stuffed with spinach, bacon, shallots, asiago, and parmesan cheese. Delicious!

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Subject: Re: Experimenting In The Kitchen

Posted by [Kingfish](#) on Thu, 25 Apr 2013 15:58:43 GMT

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I guess I'm a creature of habit so I don't experiment much in the kitchen. I have certain tastes and like my food cooked or fried in certain ways.

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Subject: Re: Experimenting In The Kitchen

Posted by [The Mother](#) on Thu, 25 Apr 2013 20:47:15 GMT

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What is it lately about crock pots? I must be the only person in the world that doesn't own one. I guess I need to get one. I will admit that they sound like a good idea for summer, cooking but not heating up the kitchen.

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Subject: Re: Experimenting In The Kitchen

Posted by [gofar99](#) on Fri, 26 Apr 2013 02:13:55 GMT

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Hi A good tip is to use the prepackaged marinades in the crock pot. Several brands from barbeque to mojo lime. Just mix it up and chuck in the meat. I use chicken parts, pork roasts, beef and pork ribs and beef roasts. Allow about 2/3 pound per person and cook on low all day.

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Subject: Re: Experimenting In The Kitchen  
Posted by [Kenwoody](#) on Mon, 29 Apr 2013 23:23:38 GMT  
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We've been trying out some new recipes here lately, but we've been on a grilling kick now that the weather has finally warmed up enough to get outside. We've been trying out different marinade recipes and experimenting with grilling different sides.

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