

## COOKING TIMES CHART FOR SLOW COOKER

<i>Chicken</i>	TIME
1 to 2 pounds medium-size boneless, skinless chicken breasts (seasoned or in sauce/marinade)	2½ to 3½ hours on Low
1 to 2 pounds boneless chicken thighs (seasoned or in sauce/marinade)	3 to 4 hours on Low
2½ to 3 pounds bone-in chicken thighs or drumsticks	3 to 4 hours on Low
Whole chicken (4 to 5 pounds)	4 to 6 hours on Low
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<i>Beef</i>	
1 (approx. 3-pound) boneless beef chuck roast (seasoned or in sauce/marinade)	8 to 10 hours on Low or 5 to 6 hours on High
1 (approx. 3-pound) beef brisket, flat cut (seasoned or in sauce/marinade)	6 to 8 hours on Low
Ground beef	6 to 8 hours on Low
Ground beef, 2-inch meatballs	4 to 6 hours on Low
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<i>Pork</i>	
1 (3- to 4-pound) pork shoulder	7 to 9 hours on Low or 4 to 5 hours on High
2½ to 3 pounds boneless pork loin	3 to 4 hours on Low
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<i>Soups</i>	
Soup, with 1 to 2 pounds raw, boneless, skinless chicken breasts or thighs	4 to 6 hours
Soup, meatless	4 to 6 hours
Soup, ground beef, sausage, turkey, or bean-based	6 to 8 hours
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<i>Oats</i>	
Steel-cut oats	6 to 8 hours