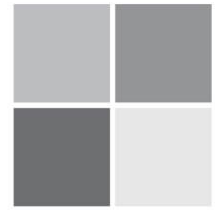


# Hamilton Beach® Right Size™ Slow Cooker



**Product Name/MSRP:**  
Hamilton Beach® Right Size™ Slow Cooker  
Model: 33642 MSRP: \$49.99

**Availability**  
August 2014

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## Good Thinking® Features

**Just the Right Size for Any Slow Cooked Meal** – Cooking times and temperatures vary between recipe sizes, but the Right Size™ Slow Cooker takes the guesswork out of making your favorite recipes. With easy-to-read 2, 4 or 6-quart indicators, you'll have the ultimate control over cooking a meal, whether it's a small appetizer or a large pot roast.

**It's Like Having 3 Slow Cookers in One** – There's no need to keep multiple sizes of slow cookers around when you have the Right Size™ Slow Cooker. The unique design of the dishwasher-safe stoneware crock incorporates gradations to show each capacity level.

**Added Functionality** – The Right Size™ Slow Cooker is programmable for not only the cook time and heat settings (High, Low and Warm), but also quart size. Just select 2, 4 or 6 quarts on the control panel to optimize cooking for the amount of food you want to make. The slow cooker will adjust the heat according to the quart size you select.

## Teriyaki Steak Subs

### INGREDIENTS

- 3 pound London Broil
- 1/2 cup soy sauce
- 1/4 cup red wine
- 1/2 cup chopped onion
- 1 Tablespoon sugar
- 1 Tablespoon grated ginger
- 2 teaspoons minced garlic
- Hoagie or sub rolls
- Sliced onion

### DIRECTIONS

1. Cut London broil crosswise into thirds. Combine remaining ingredients.
2. Layer beef and sauce in slow cooker crock, filling up to the 4-quart line.
3. Cover, select 4-quart on the control panel and cook on High 4 to 5 hours or LOW 6 to 7 hours.
4. Remove beef and thinly slice. Reserve sauce.
5. Place beef slices on rolls. Top with extra sauce and sliced onion.

Serves: 6-8



*Recipe from the Hamilton Beach Brands Test Kitchen*

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