

Proctor Silex

Citrus Slow Cookers

Tangelo, Lemon, Lime, Pomegranate



Product Name/MSRP: Proctor Silex® 1.5 Qt. Slow Cookers; \$14.99
Pomegranate Red (Model 33111)
Tangelo Orange (Model 33112)
Lemon Yellow (Model 33114)
Lime Green (Model 33113)

Availability: April 2010

Toll-Free Number and Web Site:
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Press Room:
Go to www.proctorsilex.com and click "press room."



Tested. Proven.® Features

Party Features and Festive Colors – Light up celebrations with a new slow cooker in Tangelo, Lemon, Lime or Pomegranate. Removable recipe nametag in front shows what's cooking. Versatile oval stoneware goes from slow cooker to table to refrigerator.

Spill-Resistant Travel –The lid's rubber seal and Lid Latch™ strap reduce messy spills for worry-free travel.

Small Size – Oval 1.5-qt. capacity is perfect for appetizers, dips, sauces or small meals.

Easy Cleanup – Dishwasher-safe glass lid and stoneware make for quick cleanup when the party ends.

Hostess Gift – For just \$14.99, surprise your hostess - leave a slow cooker behind as a colorful thank you gift.

Chocolate Fondue

Ingredients

- 1 box (8 oz.) semi-sweet baking chocolate
- 1 box (8 oz.) unsweetened baking chocolate
- 1 box (6 oz.) white baking chocolate
- 1 can (14 oz.) sweetened condensed milk, not evaporated
- 1 cup milk
- 1/4 cup blackberry-flavored brandy, or other fruit-flavored brandy

Directions

1. Combine all fondue ingredients in the crock. Stir well.
2. Cover and cook on high - 45 minutes. (Only the High setting is recommended for this recipe).
3. Stir well after 45 minutes. Turn control knob to Low. Serve immediately or keep warm as desired.
4. Refrigerate leftovers and use as chocolate sauce. *Suggested foods for dipping: strawberries, pineapple chunks, banana chunks, cake cubes, marshmallows and cookies.*

Yields: About 1 quart