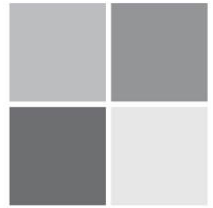


# Hamilton Beach® 3 Quart Slow Cooker



**Product Name/MSRP:**

Hamilton Beach® 3 Quart Slow Cooker  
33139  
MSRP: \$19.99

**Availability**

August, 2013

**Toll-Free Number and Web Site**

800-851-8900; [www.hamiltonbeach.com](http://www.hamiltonbeach.com)

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Go to [www.hamiltonbeach.com](http://www.hamiltonbeach.com) and click "press room."  
Images of Hamilton Beach® products online at  
<http://www.hbps-imagebank.com>



## Good Thinking® Features

**Fun New Pattern** – This 3-quart slow cooker with a festive pattern is perfect for entertaining or makes a great hostess gift. Bring a hot appetizer to the party, and leave the slow cooker as a thank you gift!

**Just the Right Size** – Perfect for a 3 lb. chicken, 2 lb. roast. Prepare hearty meals for a small family or feed a crowd with dips, sauces, fondue or meatballs.

**Easy to Use** – Low, High and Keep Warm settings controlled with turn knob.

**Easy Cleanup** – Dishwasher-safe glass lid and stoneware make for quick cleanup when the party's over.

## Asian Chicken Wraps for 3qt Slow Cooker

**INGREDIENTS**

- 4 lbs cut-up bone-in chicken pieces
- 1/3 cup soy sauce
- 1/4 cup Sriracha hot chili sauce
- 2 Tbsp rice vinegar
- 2 tsp fresh garlic, minced
- 1 tsp fresh ginger, grated

**OTHER INGREDIENTS**

- tortillas
- shredded Cabbage

1. Rinse chicken in cold water. Set aside.
2. Combine remaining ingredients. Layer chicken and sauce in crock. Cover and cook on LOW 8 hours or HIGH 4 to 5 hours. Remove chicken. Reserve sauce.
3. Pull meat from bones and discard skin and bones. Shred the chicken.
4. Place chicken into tortillas and top with additional sauce and shredded cabbage. Roll up and enjoy!

Servings: 8

TEST KITCHEN TIP: Omit the Sriracha if you like your tortillas with a little less heat!

*Recipe from the Hamilton Beach Brands Test Kitchen*

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