

# SLOW COOKER COOKING TIMES



MEAT CUT	MEAT WEIGHT	LOW COOK TIME	HIGH COOK TIME
<b>BEEF ROAST</b> (whole, chuck, brisket, round)	3 to 4 pounds	8 hours	6 hours
<b>BEEF-STEWS MEAT</b> (cut-up chuck, chuck shoulder, chuck roast)	3 pounds	6 hours	5 hours
<b>LARGE PORK ROAST</b> (pork butt or shoulder)	6 to 7 pounds	9 1/2 hours	7 1/2 hours
<b>PORK LOIN</b>	3 to 4 pounds	6 hours	5 hours
<b>PORK CHOPS</b>	2 to 3 pounds	6 hours	6 1/2 hours
<b>CHICKEN</b> (whole chicken, ground chicken)	6 pounds	7 1/2 hours	11 1/2 hours
<b>CHICKEN BREAST</b> (or chicken with bone)	4 pounds	4 to 6 hours	2 to 3 hours
<b>TURKEY BREAST</b>	6 pounds	6 to 8 hours	3 to 4 hours
<b>TURKEY THIGHS</b>	3 pounds	6 to 8 hours	3 to 4 hours
<b>LAMB SHANKS</b>	3 pounds	8 hours	5 hours
<b>LAMB BREAST</b>	3 to 4 pounds	8 hours	5 hours
<b>FISH</b>	3 pounds	3 1/2 hours	1 1/2 hours

At high altitudes, add 30 minutes for each hour of time listed on the chart.