



SLOW-COOKER COOKING TIMES

Meat Cut	Meat Weight	"Low" Cook Time	"High" Cook Time
Beef Roast (whole chuck, brisket, round)	3 to 4 pounds	8 hours	6 hours
Beef-Stew Meat (cut-up chuck, chuck shoulder, chuck roast)	3 pounds	6 hours	5 hours
Large Pork Roast (pork butt or shoulder)	6 to 7 pounds	9 1/2 hours	7 1/2 hours
Pork Loin	3 to 4 pounds	6 hours	5 hours
Chicken (whole chicken, ground chicken)	6 pounds	7 1/2 hours	6 1/2 hours
Fish	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.

