HOORVIA ? OVEN TO SLOW COOKER CONVERSION CHART: PRINTABLE TIME, TEMP & LI

Quick Reference Cheat Sheet · US Letter & A4 Printable

Kitchen & Cooking · Sheet #1005

Standard Oven Time (325°F?375°F)	Slow Cooker LOW Setting	Slow Cooker HIGH Setting	Typical Dish Examples & Prep Adjustments
15 to 30 Minutes	4 to 6 Hours	1.5 to 2.5 Hours	Tender vegetables, stuffed peppers, quick bakes; check early on HIGH
30 to 45 Minutes	6 to 8 Hours	3 to 4 Hours	Chicken breasts, pork chops, baked pasta casseroles, fruit crisps
45 to 60 Minutes	7 to 9 Hours	4 to 5 Hours	Bone-in poultry pieces, meatloaf, dense root vegetable medleys
1 to 1.5 Hours	8 to 9 Hours	4.5 to 5.5 Hours	Whole chicken, pork loin roast, stuffed cabbage rolls
1.5 to 2 Hours	8 to 10 Hours	5 to 6 Hours	Beef stew, lamb shanks, short ribs, turkey breast
2 to 3 Hours	9 to 11 Hours	5.5 to 6.5 Hours	Pot roast (chuck), pork shoulder, cassoulet, oxtails
3 to 4 Hours (Low Braise)	10 to 12 Hours	6 to 8 Hours	Large briskets, big bone-in Boston butts, overnight bean stews
Liquid Rule: Roasts & Braises	Reduce oven liquid by 50%	Reduce oven liquid by 50%	No evaporation occurs under a sealed lid; 0.5?1 cup liquid is plenty
Liquid Rule: Soups & Chilis	Reduce broth by 20%?25%	Reduce broth by 20%?25%	Add just enough broth to cover ingredients; thin at the end if needed
Dairy Rule: Milk, Cream, Sour Cream	Add in final 15?30 mins	Add in final 15?30 mins	Extended slow cooking breaks and curdles dairy; only cream cheese holds up early
Starch Rule: Dry Pasta & Rice	Add in final 25?35 mins	Add in final 15?25 mins	Cooking pasta for hours turns it into paste; stir in near the end or parboil

PRO TIP: Brown Meat First: Slow cookers cannot trigger the Maillard browning reaction; searing roasts and aromatics in a skillet for 5 minutes before loading the pot doubles flavor depth.