Delicious Sloppy Joe’s



Sloppy Joe’s made in your 6 Qt. NESCO Roaster Oven is perfect for game day. This recipe that serves 4 makes it simple and convenient using your favorite prepared barbecue sauce. For a larger group, simply double the ingredients and make in an 18 Roaster Oven.

Your Key Ingredient:

NESCO 6 Qt. Roaster Oven

Grocery Ingredients:

1 lb ground beef
1 small onion, chopped
3/4 cup prepared barbecue sauce
1/4 tsp salt
1/8 tsp pepper
4 hamburger buns, split
American Cheese slices (optional)
Green bell pepper rings (optional)

Instructions:

1. Preheat **NESCO® Roaster Oven** at 425º F.
2. Reduce heat to 325ºF and place meat and onion in cookwell. Brown and crumble meat into 1/4” pieces. Pour off drippings.
3. Stir in barbecue sauce, salt, and pepper; heat thoroughly. Serve on buns with cheese and bell pepper. Makes 4 servings.

Let us know some of your favorite Sloppy Joe’s recipes!

Chili Con Carne



A rich wholesome batch of Chili Con Carne made in your NESCO Roaster Oven is perfect for when friends come over for the big game. Made with beef or turkey, its comfort food goodness will be appreciated by all.

Your Key Ingredient:

NESCO Roaster Oven

Grocery Ingredients:

2 lbs ground beef or turkey

1 green pepper, chopped
4 medium onions, chopped
2 (1 lb 12 oz) cans tomatoes
8 oz can tomato sauce
1 Tbsp sugar
2 Tbsp chili powder
1½ tsp salt
2 (15 ½ oz each) kidney beans, drained (reserve liquid)

Instructions:

1. Preheat **NESCO® Roaster Oven** to 425ºF.
2. Brown ground beef, pepper, and onion. Drain fat with a baster.
3. Stir in tomatoes, bean liquid, tomato sauce, and seasonings. Cook until boiling around edges. Reduce temperature to 300ºF.
4. Cover and simmer for 1 ¼ hours. Stir in beans. Simmer, stirring occasionally for about 15 minutes. Serves 12 to 14.

Try some and let us know what you think. Also, let us know some of your favorite chili recipes!