

# The 85-Year Journey Of A Roaster

Mary Rakunas is the life of the party and the glue that holds her family together. She's always in charge of hosting her family's holidays, a responsibility she took over from her mother, Grandma Bee. Also taken over from Grandma Bee is the family NESCO Roaster Oven. The origins of the Roaster are a mystery – all Mary knows is that it was probably purchased sometime shortly after Grandma Bee's wedding in 1934. For nearly 85 years, that Roaster Oven was brought out for every holiday, barbecue, baby shower, graduation, or special gathering.

Grandma Bee's Roaster Oven became a symbol of bringing the Rakunases together. As Grandma Bee got older, Mary took over the duties of cooking and hosting the family gathering with the Roaster. Today, she continues to roast potatoes, briskets, turkeys, and other family-favorites. There's no doubt that the Roaster will be passed down to the next generation.

NESCO's line of cookware may have grown since Grandma Bee's Roaster was made in 1934, but our commitment to bringing people together around a quality meal certainly hasn't changed. Nothing makes us happier than knowing that we help make your Thanksgiving turkey and Easter ham perfect. Today, schedules are busier than ever, making it harder and rarer to get everything together. Let us help you make it easier to enjoy quality time and focus on family. Rely on our expansive selection of Pressure Cookers, Slow Cookers, Dehydrators, and more NESCO at your next gathering, just like Mary.



Grandma Bee and her husband, before she was "Grandma Bee"



Grandma Bee celebrating Valentine's Day in 2010

# 45-Minute Ribs And Coleslaw

Ribs are a classic American dinner that everyone loves. The only problem with making ribs for the whole family is how much time it takes to cook them perfectly. Let NESCO cut down your cook time with our Pressure Cooker, available in multiple sizes. For the perfect dinner, serve these ribs with a side of homemade coleslaw (although we cheated and used pre-made dressing).

## Your Key Ingredient:

[NESCO Pressure Cooker](#)

## Grocery Ingredients:

### *Ribs*

10 lbs bone-in ribs, defrosted and cut up  
2 bottles smoky barbecue sauce  
2 cups ginger ale  
1 bay leaf

### *Coleslaw*

1 large head white cabbage  
 $\frac{1}{2}$  head red cabbage  
2 cups baby carrots  
1 bottle coleslaw dressing

## Instructions:

## *Ribs*

1. Place rack in **NESCO® Pressure Cooker**. Layer ribs and barbecue sauce in Pressure Cooker, using about  $\frac{1}{4}$  cup of sauce in between each layer. Add ginger ale and bay leaf.
2. Set Pressure Cooker to HIGH and timer to 30 minutes for tender ribs, or 45 minutes for fall-off-the-bone.
3. When timer is done, release pressure and carefully remove ribs from Pressure Cooker. Brush ribs with remaining barbecue sauce and serve.

## *Coleslaw*

1. Slowly feed cabbages and carrots into a food processor until all are shredded.
2. Transfer to a large mixing bowl and add coleslaw dressing. Mix well.

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# **Mother's Day Frittata**



## Mother's Day Frittata

### **Your Key Ingredient:**

[NESCO 12 Inch Electric Skillet](#)

### **Grocery Ingredients:**

1/2 cup of fresh or fully cooked maple sausage links, sliced and browned  
1 cup of diced potatoes, browned until tender  
6-8 large eggs  
1/3 cup milk  
1/3 cup dehydrated mushrooms  
1/3 cup dehydrated tomatoes  
1 Tbsp of Italian Seasoning  
1/2 cup of cheddar cheese

Salt and pepper to taste

### **Instructions:**

1. On medium heat brown the sausage and potatoes and set aside.
2. In a separate bowl, whisk eggs and milk together. Add all ingredients to **NESCO® 12 Inch Electric Skillet** and stir just until everything is mixed well.
3. Set temperature to medium heat and cook for 5-7 minutes, or until center is firm. Remove from Skillet, cut, and serve fresh.

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## **Chicken Mole And Mexican Rice**



Chicken Mole

### **Your Key Ingredients:**

[NESCO Pressure Cooker](#)

[NESCO 8 Inch Electric Skillet](#)

## **Grocery Ingredients:**

### *Chicken*

6-8 boneless chicken breasts, defrosted  
1 teaspoon garlic powder  
1 teaspoon poultry seasoning  
2 cups water

### *Mole Sauce*

2 Tablespoons vegetable oil  
2 cups finely chopped onions  
 $\frac{1}{4}$  cup chili powder  
3 Tablespoons light brown sugar  
1 teaspoon salt  
1 teaspoon pepper  
Pinch of ground cloves  
1, 16 oz can diced tomatoes  
3 Tablespoons cocoa powder  
3 Tablespoons peanut butter  
2 cups water

### *Mexican Rice*

2 cups white rice  
1 Tablespoon oil  
1 teaspoon garlic  
1 teaspoon cumin  
1  $\frac{1}{2}$  teaspoon salt

16 oz tomato paste  
4 cups water  
2 cups frozen peas and carrots

### **Instructions:**

#### *Chicken*

1. Add water to **NESCO® Pressure Cooker**. Place chicken breasts on wire rack in cooker and set regulator knob to PRESSURE. Set Cooker to HIGH temp for 5 minutes and press START. Timer will not begin counting down until ideal pressure is reached.
2. Ensure that internal temperature of chicken reaches 180°F for doneness. When finished, release the pressure but leave chicken in cooker to keep warm.

#### *Mole Sauce*

1. In **NESCO® 8 Inch Electric Skillet**, heat oil over medium-high heat. Add onion and cook until onions slightly are browned about 10 to 12 minutes.
2. Stir in chili powder, brown sugar, cloves and cook for 2 minutes, continuing to stir.
3. Mix in tomatoes, cocoa powder, peanut butter, and water. Let simmer over medium-low heat for 15 minutes, or until desired thickness is achieved.

#### *Mexican Rice*

1. Preheat skillet to medium-high and add oil. Reduce heat to medium, add rice, stirring constantly until lightly brown, about 3 minutes.
2. Stir in garlic, cumin, salt, tomato paste, and water. Raise heat to medium-high and bring to a boil. Cover and cook until rice is tender.

3. Add peas and carrots, and cook for another 5 minutes.  
Fluff with a fork and serve.