

Slow Cooker Stuffed Cabbage Rolls



Looking for an easy Saint Patrick's Day dinner recipe? We got you! Check out these delicious slow cooker stuffed cabbage roll recipe. These stuffed cabbage rolls are hearty and filling and always a hit!

Your Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

- 1 head green cabbage (1-2 lbs.)
- 2 slices of bacon (chopped) or bacon bits
- 1 lb. lean ground beef
- 1 pound ground pork

- 1 large egg (beaten)
- 1/4 cup milk
- 1/4 cup chopped onion (1/2 onion)
- 1 cup uncooked rice
- 1 tsp. salt
- 1/4 tsp. black pepper
- 1 (15 oz.) can tomato sauce
- 2 tbs. brown sugar
- 1 1/2 tsp. Worcestershire sauce

Directions:

1. Place the head of cabbage in the microwave for 14 minutes. Once the cabbage is cool enough to handle, peel off the leaves.
2. In a large bowl, combine the beef, pork, beaten egg, milk, onion, rice, salt, and pepper; mix well.
3. Place 1/4 cup of meat mixture onto a cabbage leaf. Roll up the cabbage burrito-style and put it into the slow cooker seam side down. Repeat with the remaining leaves and meat mixture.
4. In a small bowl, combine the tomato sauce, brown sugar, and Worcestershire sauce.
5. Pour the sauce over the cabbage rolls. Add bacon on top. Cook on low for 7-8 hours or on high for 4-5 hours, until the meat is cooked through. The filling should reach 160 degrees F.
6. Enjoy!



Sweet & Spicy Beef Jerky



Looking for the perfect balance of sweet & spicy? Look no further, this is the BEST beef jerky choice for you. You can customize the flavor and the level of spiciness. We know you'll

love it!

Slow Cooker Chili



Slow Cooker Chili is one of our all time most popular recipes, come fall and winter thousands of people make it every day! The Chili is incredibly flavorful, it's packed with protein and perfectly hearty, plus it's a dinner everyone can agree on.

Your Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

- 1 lb. lean ground beef (at least 80%)

- 1 large onion (chopped)
- 2 cloves garlic (chopped)
- 1 can (28 oz.) diced tomatoes
- 1 can (16 oz.) chili beans in sauce (undrained)
- 1 can (15oz.) tomato sauce
- 2 tbs. chili powder
- 1 1/2 tsp. ground cumin
- 1/2 tsp. salt
- 1/2 tsp. pepper

Directions:

1. In our [12 inch NESCO Electric Skillet](#), cook beef and onion at 325 degrees for 8-10 minutes or until beef is brown; drain.
2. In your slow cooker, mix beef mixture and remaining ingredients.
3. Cover and cook on high for 4 hours.
4. Serve the soup hot with bread or crackers for dipping!

Slow Cooker Burgers in Gravy



Your Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

- Approx. 6 cups McCormick brown gravy mix or homemade brown gravy
- (2) 4.5 lb. ground beef packs (9 lbs. total)
- Burger seasoning
- 4 dozen slider size buns
- 1 stick of soft butter
- 1 onion, quartered, thin mandoline sliced pieces
- Optional: ketchup

Recipe makes 4 dozen, slider size burgers

Directions:

1. Prepare gravy according to manufac. or family recipe and warm in NESCO slow cooker on high.

2. Score and cut each beef pack into 24 individual sections and form into 2 inch round balls.
3. Flatten balls into patties and place on grill or griddle at 325°, sprinkle seasoning on topside.
4. Sear burger, then flip and sear other side. Allow patty to cook for an additional minute.
5. Remove patties from griddle or grill and place into gravy flat. Stack burgers in layers.
6. All burgers should be submerged in gravy, add additional gravy if needed.
7. Cook burger patties in slow cooker on high for 2 hours, occasionally stirring the gravy gently, without disrupting the patties.
8. After 2 hours on high, turn the slow cooker to low and cook for another hour.
9. After cooking on low for an hour, turn the slow cooker to warm or off.
10. Enjoy burgers now or cool and prepare the 8 qt. cook pot for refrigeration.

Tip for preparing the perfect holiday slider:

1. Butter both sides of bun.
 2. Add your burger patty.
 3. Drop a little onion on the patty.
 4. Add a dab of ketchup and enjoy!
-

Sous Vide Sirloin Steak



Your Key Ingredient:

[NESCO Sous Vide Cooker](#)

Grocery Ingredients:

- 1 sirloin steak (around 1 lb.)
- 1/2 tsp. salt
- 1/2 tsp black pepper
- 1 tbs. olive oil
- 2 cloves garlic (minced)
- Fresh rosemary or thyme

Directions:

1. Add water to your container or large pot.

2. Set the Sous Vide Cooker to the meat setting. (137 degrees Fahrenheit)
 3. Rub the steak with 1/2 tbs. oil on all sides.
 4. Season both sides with salt, black pepper, minced garlic and optional herbs.
 5. Add the seasoned steak to a vacuum sealed bag.
 6. Place the steak in the water bath and make sure it is fully submerged.
 7. Cook for at least 1 hour.
 8. When the timer goes off, remove the bag from the water bath and transfer the steak to the fridge for 10 minutes.
 9. Remove the steak from the vacuum sealed bag and wipe off the moisture with paper towels.
 10. Season with more salt and pepper.
 11. Turn on your 12 Inch Electric Skillet to medium-heat. Add the remaining olive oil. Once, hot, add the steak and sear about 1 minute per side.
 12. Slice against the grain and serve with potatoes or veggies.
-

Homemade Slow Cooker Meatballs



Your Key Ingredient:

NESCO Slow Cooker

Grocery Ingredients:

32 ounce bag frozen cooked meatballs (About 55)

18 ounce jar grape jelly

13 ounce Honey BBQ sauce

Slow Cooker Gyros



This recipe produces the most flavorful gryos, and can be made in a slow cooker. Topped with fresh vegetables, and a homemade tzatziki sauce, this tasty dish couldn't be easier to make from home!

Surf 'N' Turf With Garlic Cream Sauce



Looking for a dish that will make you seem like a gourmet chef without too much stress? This Surf N Turf in a Garlic Cream Sauce is the way to go. Cooked on our Double Burner, it can be made anywhere and is the perfect date night, or dinner party recipe.

The trick with this recipe is to be patient. Make sure you aren't rushing through the searing of the steaks or shrimp. Using fresh garlic in this will give far better flavors than jarred or powdered.

Italian Beef Sliders



We have yet to find someone who isn't a fan of our Italian Beef Sliders. Piled high with tender roast, melty cheese, and crunchy pepperoncini, people usually fill their plates with more than just one of these delicious mini sandwiches. Your NESCO 6 Qt. Slow Cooker makes this recipe easy: simply add ingredients, choose your heat settings, and set it until you're ready to assemble and enjoy.

Your Key Ingredient:

[NESCO 6 Qt. Slow Cooker](#)

Grocery Ingredients:

4 lb boneless beef chuck pot roast
2 tsp salt
1 tsp pepper
1 tsp garlic powder
2 tsp Italian seasoning
1, 15 oz can tomato sauce

2 green bell peppers, sliced
2 yellow onions, sliced
1, 12 oz jar sliced pepperoncini
10 sandwich rolls, split and toasted

Instructions:

1. Spray the crock of a **NESCO® 6 Qt. Slow Cooker** with cooking spray.
2. Drain the pepperoncini, reserving three tablespoons of the liquid.
3. Combine the salt, pepper, garlic powder, and Italian seasoning in small bowl.
4. Trim the fat from the roast and season each side with roughly one-third of the seasonings and place in Slow Cooker.
5. Pour the tomato sauce over the roast.
6. Top with the green bell peppers, onions, and pepperoncini.
7. Sprinkle the remaining third of the seasonings on top as well as the reserved pepperoncini liquid.
8. Place the lid on the slow cooker and cook on low for 10 to 12 hours or on high for 5 to 6 hours.
9. Use two forks to shred the meat and serve on toasted sandwich rolls.

Philly Cheesesteak Sandwiches



Get game day ready with this fan-favorite recipe. Stuffed with tender sirloin, crunchy onions, and melty cheese, our Philly Cheesesteak Sandwiches will keep you full way past halftime. Let your NESCO 12" Skillet do the work while you keep your eye on the ball. Perfect for your countertop, RV, or camper, keep winning with NESCO.

Spicy Enchiladas



Cheesy, melty, and overflowing with meaty goodness, these Spicy Enchiladas are everything you've been searching for in the perfect dinner meal. Dive into rich enchilada sauce and authentic chile flavor that will satisfy your entire family. Your NESCO 6 Qt. Roaster Oven prepares this recipe in less than an hour – don't be surprised if it becomes a weekly favorite.

Bloody Mary Jerky



Who doesn't love the sweet, savory, tangy taste of a Bloody Mary? Now you can get that same great flavor all day, in your jerky!

BBQ Sandwiches

'WOW' guests at your next party with our best-ever BBQ Sandwiches. Smoky with just the right amount of tang, this recipe will be passed around the entire picnic table. Don't worry about using the grill: the NESCO 6 Qt. Roaster Oven brings out all the flavor with half the work. Tuck meat between two buns and you have an All-American meal ready to go.

Meatloaf

Meat Loaf

Your Key Ingredient:

[6 Qt. Roaster Oven](#)

Grocery Ingredients:

1 $\frac{1}{2}$ lbs ground chuck
1 envelope dry onion soup mix
1 egg, beaten
1 Tbsp Worcestershire® sauce
1/3 cup ketchup
1 cup soft bread crumbs
1/2 cup warm

Instructions:

1. Preheat **NESCO® Roaster Oven** to 350° F. Mix all ingredients together in a bowl.
2. Place mixture in 8 $\frac{1}{2}$ x 4 $\frac{1}{2}$ " loaf pan. Place on rack in cookwell. Cover and bake at 350° F for 1 $\frac{1}{2}$ hours. Serves 6. To serve 12, double recipe and use 2 loaf pans.

3 Amigos Award Winning Chili

This recipe was developed by three very courageous people at

NESCO! Adjust to your heat level by decreasing or increasing the amount of jalapeno pepper, cayenne pepper, and chili powder.

Your Key Ingredient:

[NESCO 18 Qt. Roaster Oven](#)

Grocery Ingredients:

2 lbs ground chuck
2 lbs beef stew meat, cut into bite-size pieces
1 tsp salt
2 large onions, chopped
1 tsp pepper
4 Tbsp garlic, chopped
1 green pepper, chopped
1 red pepper, chopped
1 yellow pepper, chopped
32 oz can whole tomatoes, cut
1 fresh jalapeno pepper, chopped
2 (15 oz) cans hot chili beans
64 oz can V-8® Vegetable Juice
4 (15 oz) cans tomato herb sauce
16 oz jar thick & chunky salsa
4 Tbsp chili powder
2 Tbsp cayenne pepper
1 Tbsp ground cumin
1 Tbsp brown sugar

Instructions:

1. Preheat **NESCO® Roaster Oven** to 400° F. Saute seasoned meat, garlic and onions with cover on. Stir to brown evenly.
2. Pour off any grease and add remaining ingredients. Turn heat to 250°F and simmer 1 to 3 hours (the longer the

better).

3. Garnish with finely shredded cheddar cheese and chopped onion. Serve and enjoy! Serves 24.

Meatloaf With Cheese

You don't know what you've been missing until you've tried our Meatloaf with Cheese recipe. Stuffed with parmesan and cheddar, our traditional recipe featuring a cheesy upgrade will soon become a weeknight favorite. Simply combine ground beef and flavoring, and bake in a NESCO 6 or 18 Qt. Roaster Oven. Cheese just makes everything better.

Pot Roast

Pot Roast

Your Key Ingredient:

[NESCO 18 Qt. Roaster Oven](#) or [NESCO Slow Cooker](#)

Grocery Ingredients:

2 (5 to 6 lb) pot roast
6 large onions, cut in half
20 whole small red potatoes, peeled
5 Tbsp margarine, melted
1 tsp browning sauce

10 medium carrots, cut into chunks

Instructions:

1. Set Rack in **NESCO® Roaster Oven** cookwell. Preheat Roaster Oven to 350 °F.
2. Lightly wipe cookwell and rack with cooking oil. Arrange meat and vegetables on Rack. Stir together margarine and browning sauce; brush over meat. Cover and roast 10 minutes.
3. Reduce temperature to 300 F. Cover and roast 30 to 40 minutes for medium (145 F on meat thermometer); 45 to 60 minutes for well done (160 F on meat thermometer).

For slow cooking: Brown meat then reduce temperature to 250 F and roast 2 to 3 hours or until tender. Serves 10 to 12.

Baked Bean Casserole

Nothing beats hamburger with a side of beans, so why not combine the two for the perfect casserole meal? Our Baked Bean Casserole will be popular at any get together with its delicious brown sugar base simmered with salty bacon. We recommend using a variety of beans for just the right amount of texture. If you need to feed a crowd, your NESCO 18 Qt. Roaster Oven is the solution to helping you serve up flavor by the spoonful.

Corned Beef And Cabbage



Feel the luck of the Irish this St. Patrick's Day with our traditional Corned Beef and Cabbage. Tender and salty with just the right amount of spice, this recipe itself is a reason to celebrate. The NESCO 6 Qt. Roaster Oven elevates flavor and cuts down cooking time. This dish is paired perfectly with a tall glass of Guinness.

Chili

On a cold winter evening, there's nothing better than tucking into a bowl of warm chili. This classic recipe is made easy in your NESCO Roaster Oven. Simply preheat, cover, cook, and enjoy hearty chili in just a few hours. For a little extra heat, we

like to add just a dash of Tabasco sauce. Top with cheddar cheese, sour cream, scallions, or your favorite chili toppings.

Your Key Ingredient:

[NESCO Roaster Oven](#)

Grocery Ingredients:

1/4 cup margarine
5 lb ground beef or turkey
2 large onions, chopped
2 cloves garlic, minced
1 can (29 oz) stewed tomatoes
3 cans (10 3/4 oz each) tomato soup, undiluted
1 can (8 oz) tomato sauce
3 cans (16 oz each) red kidney beans, drained
1/4 cup chili powder
1 Tbsp Italian herb seasoning
1 Tbsp brown sugar

Instructions:

1. Preheat **NESCO® Roaster Oven** to 425° F. Lightly wipe cookwell with cooking oil. Add margarine.
2. Cover and cook until melted. Break apart meat and place in preheated cookwell. Add onions and garlic.
3. Cover and cook 15 to 20 minutes or until meat is browned, stirring once.
4. Stir in remaining ingredients until well mixed. Reduce temperature to 350°F. Cover and cook 1 to 1 1/2 hours or until flavors blend. Serves 25 to 30.