

# Slow Cooker Beef Roast



Tender pot roast, seasoned to perfection, slow-cooked in your NESCO with hearty vegetables and a rich, savory gravy. Perfect for a cozy, comforting meal!

Your Key Ingredient:

[NESCO Slow Cooker](#)

## Ingredients:

- 3 pounds chuck or rump roast (see note)
- 2 tablespoons steak seasoning
- 1 tablespoon Italian seasoning
- 2 teaspoons garlic powder
- 1 teaspoon onion powder
- 2 cups beef broth
- 1 pound baby carrots
- 2 pounds potatoes (red recommended), chopped into 2-inch pieces

- 1 large white or yellow onion, cut into chunks
- 1 stalk celery, chopped
- 2 teaspoons salt (or more to taste)
- 1 teaspoon black pepper (or to taste)
- 3 tablespoons cold water
- 3 tablespoons cornstarch

## Instructions:

1. Pat the roast dry with paper towels. Rub steak seasoning, Italian seasoning, garlic powder, and onion powder evenly over the roast.
  2. Place the roast in the slow cooker. Add beef broth, baby carrots, potatoes, onion, and celery around the roast. Sprinkle salt and black pepper over the vegetables.
  3. Cover and cook on **Low** for 8–9 hours or on **High** for 4–5 hours, until the roast is tender and easily pulls apart with a fork.
  4. Once the roast is done, remove it and the vegetables from the slow cooker and keep them warm.
  5. Turn the slow cooker to **High** and cook for 5–10 minutes, stirring occasionally, until the gravy thickens.
  6. In a small bowl, mix the cold water and cornstarch to make a slurry. Stir the slurry into the juices left in the slow cooker.
  7. Slice or shred the roast, and serve it with the cooked vegetables and gravy.
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# 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!



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## 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!

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# 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!

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## 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!
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# 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.
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## 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

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## 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!

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## 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.

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## 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.

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## **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.

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## 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!

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## **Beef Stroganoff Dinner**



Please the whole family tonight with Beef Stroganoff Dinner. Your NESCO Roaster Oven makes this comfort meal easy. Pour over buttered egg noodles, or alternatively, rice or polenta. We like serving with fresh bread to soak up every last drop of rich, creamy sauce.

**Your Key Ingredient:**

[NESCO 18 Qt. Roaster Oven](#)

**Grocery Ingredients:**

6 lbs round steak, cut into 1" cubes  
4 large onions  
1/4 cup butter  
1 lb fresh whole mushrooms  
6 cups beef stock (or 2 cups beef stock, 1 cup burgundy wine, and 2 cups tomato puree)  
1 tsp rosemary, crushed  
1 Tbsp parsley, chopped



1 tsp salt  
1 Tbsp lemon pepper  
4 Tbsp cornstarch  
2 cups sour cream  
1 lb package egg noodles

### **Instructions:**

#### *Stroganoff*

1. Preheat **NESCO® Roaster Oven** to 450° F. Add butter and stir until melted. Add onions and meat. Cover and brown 10 minutes.
2. Reduce heat to 325° F. Add mushrooms and herbs, brown another 10 minutes. Add beef stock and/or optional liquids. Cook 1½ to 2 hours.
3. At serving time, stir cornstarch into sour cream, then add stroganoff. Heat for 2 minutes.

#### *Buttered Noodles*

1. Prepare 1 lb package egg noodles according to package directions. Melt 1/2 cup butter. Drain and rinse noodles. Spoon into 8" glass dish.
2. Pour melted butter over noodles to coat. Stir. Cover with foil. Place in steam unit to hold while stroganoff is baking.

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## **Stuffed Peppers**

Our gourmet Stuffed Peppers recipe is bursting with flavor. Not only is this meal the perfect size for single servings, but it's



also filling and nutritious. NESCO's 6 Qt. Roaster Oven infuses peppers with the savory stuffing. You can make this recipe up to two days ahead by filling peppers and storing them in the fridge to cook later.

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## 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

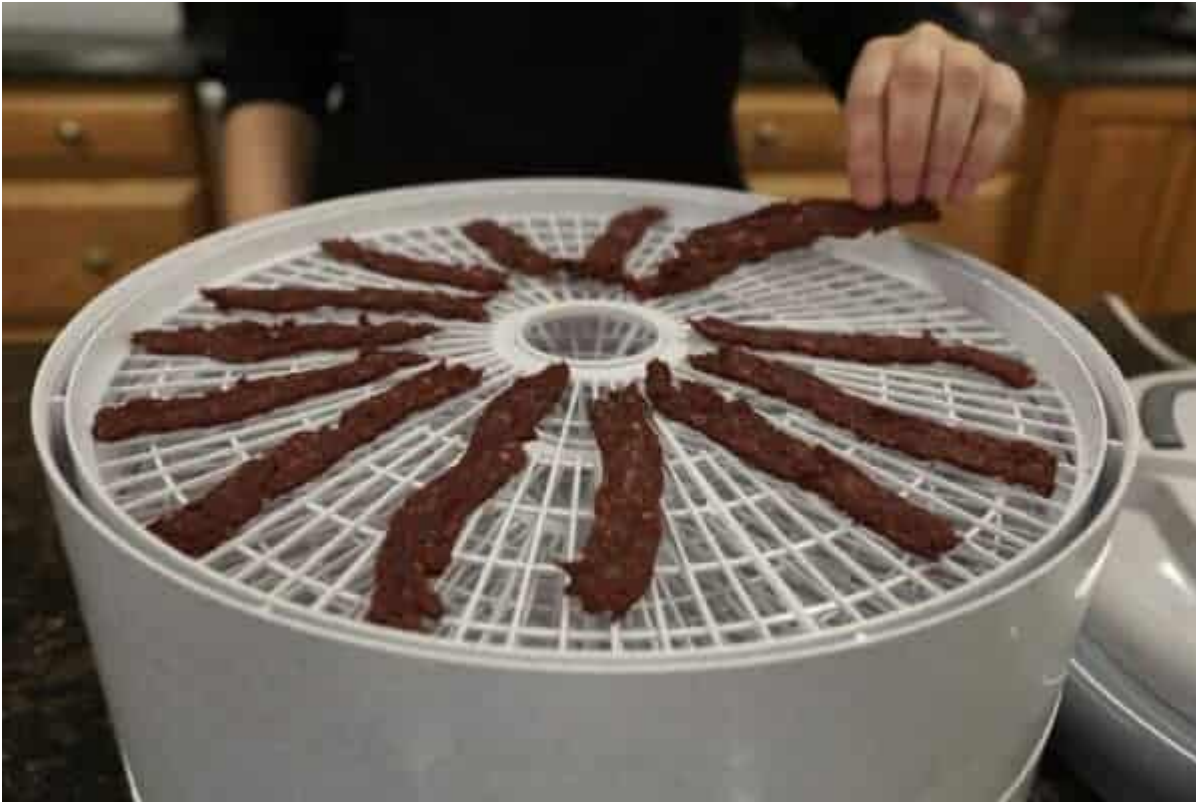
### **Instructions:**

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.

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## **Barbecued Jerky**



Our smoky Barbecued Jerky recipe is made for adventurers on-the-go and can be prepared right in your NESCO Dehydrator. A combination of cayenne pepper and Dijon adds just the right amount of kick for the perfect chewy snack. Don't get caught hungry mid-hike. From the trailhead to the mountain range, this recipe will satisfy you every step of the way.

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## Prime Rib



Spend more time with the family and less time in the kitchen this holiday season with our Prime Rib. Using your NESCO 18Qt. Roaster, you can enjoy tender, mouthwatering rib roast in just a few hours. Simply heat the oven and place roast in the cookwell until it reaches your desired temperature. Trust us, this recipe is one worth saving.

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## **Barbecued Beef Short Ribs**





Your family won't be able to resist a second helping of our Barbecued Beef Short Ribs. Slathered in gravy and seasoned with vegetables, these short ribs go fast around hungry stomachs. And forget about spending hours at the stove; with your NESCO Pressure Cooker, this meal is ready in just about 40 minutes. We recommend serving on a heap of mashed potatoes.

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## **Backpacking/Camping Goulash**



Stay full and satisfied on the trail with our Backpacking/Camping Goulash. This recipe is portable, nutritious, and easy to cook right at the campsite. Simply dry ingredients in your NESCO Dehydrator beforehand and rehydrate with water whenever you want. It doesn't matter if you're far from home: even by the light of the campfire, you'll find comfort in this hearty meal.

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## **Roaster Oven Beef Stew**





Tuck into a savory bowl and meat and vegetables with our classic Beef Stew. Featuring tender beef and a savory broth, this recipe is perfect for those cold winter months. Your NESCO 6 Qt. Roaster Oven is the key to cooking this delicious meal perfectly. Just add prepared ingredients and roast until tender. If you prefer, substitute beef for lamb or pork.