

Personalized Party Omelets



Single and Double Electric Burners
Personalized Party Omelets

Breakfast just might never be the same after you try our Personalized Party Omelet. Your NESCO Single Electric Burner helps you achieve the perfectly pillowy omelet in minutes, so can enjoy this simple, timeless recipe right at home or even on-the-go. Fill with any of your favorite egg pairings, including (but certainly not limited to) crispy bacon, feta cheese, and fresh tomatoes.

Your Key Ingredient:

[NESCO Single Electric Burner](#)

Grocery Ingredients:

2 eggs

1 Tbsp of water (to help make eggs fluffy)

1 tsp of butter

Dash of salt and pepper to taste

Suggested fillings

Chopped cooked ham
Cubed feta cheese
Shredded cheese
Cooked spinach
Cooked diced onions
Cooked diced mushrooms
Chopped parsley
Chopped fresh tomatoes
Cooked chopped red or green peppers
Jalapeno peppers
Chopped crispy bacon

Instructions:

1. Beat eggs, water, salt, and pepper in a bowl.
2. Heat a 7 to 10-inch skillet over your **NESCO® Electric Burner** and add butter.
3. Pour the beaten egg mixture into pan and cook until edges start to set. Push eggs gently with spatula and tilt pan to let uncooked egg mixture flow onto open pan area.
4. Once eggs are cooked, add approximately 1/4 cup of combined ingredients of filling to one side of omelet. Fold other side of omelet over filling and gently slide onto plate.

Scalloped Potatoes And Ham



No matter what you're celebrating, you'll want to put Scalloped Potatoes and Ham on the menu. This side dish is known for its creamy sauce and melty layers that make a tasty addition to any meal. Using your NESCO Pressure Cooker, our recipe is bubbling and ready within the hour. Don't be surprised if you see a serving (or two) on everyone's plate.

Macaroni And Cheese Casserole



If you love macaroni and cheese, our Macaroni and Cheese Casserole recipe was meant for you. This recipe features not just one, but TWO types of delicious cheeses. You can count on your NESCO 6 Qt. Roaster Oven to ensure every spoonful is perfectly creamy. For a more filling main meal, toss in your favorite protein such as tuna or ham.

Honey Glazed Ham



The holidays call for Honey Glazed Ham. While you hunt for Easter eggs or hide the presents under the tree, let your NESCO Roaster Oven do the work for you in this quick and easy recipe. Just combine ingredients, cover, and cook for roughly 30 minutes. Your guests will be amazed by the ham's sweet and salty caramelized texture.

Your Key Ingredient:

[NESCO 6 or 18 Qt. Roaster Oven](#)

Grocery Ingredients:

3 to 4 lbs boneless ham, fully-cooked
10 whole cloves
1/4 cup brown sugar
1/4 cup honey
1/4 tsp dry mustard
7 ½ oz can pineapple slices, drained
Maraschino cherries

Instructions:

1. Stud ham with cloves. Place ham on rack in **NESCO® Roaster Oven**. Pour 1 cup water around ham. Cover and cook at 325°F for 1 hour.
 2. Combine remaining ingredients. Brush over ham. Pour an additional 1/2 cup water around ham. Arrange pineapple slices on ham, securing with wooden picks as necessary. Arrange maraschino cherries as desired.
 3. Cover and continue to cook at 325°F for 30 minutes or until meat thermometer inserted into center of ham reaches 140°F. Serves 12 to 15.
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Hearty Bean Soup



When the snow starts falling, you'll want nothing more than a

bowl of our Hearty Bean Soup. Healthy and satisfying, this recipe is the perfect quick fix in between the holiday festivities. Use your NESCO Roaster Oven or Slow Cooker to simmer broth to perfection. Don't forget a side of bread for dipping.

Your Key Ingredient:

[NESCO Roaster Oven](#) or [NESCO Slow Cooker](#)

Grocery Ingredients:

1 lb dry navy beans
8 to 9 cups water, divided
2 meaty ham bones (about 1 to 1½ lbs)
1 onion, chopped
2 cloves garlic, minced
2 carrots, chopped
2 stalks celery, chopped
1 tsp salt
8 whole peppercorns
1 bay leaf
1 Tbsp dry sherry
2 to 3 drops liquid hot pepper sauce

Instructions:

1. Rinse and sort beans. Combine beans and 7 cups water. Allow beans to soak 8 hours. Do not drain.
2. Transfer beans and water to **NESCO® Roaster Oven**. Add all remaining ingredients. Cover and cook at 225° F for 6 to 9 hours.
3. Remove ham bones and allow to cool slightly. Remove meat from bones and return meat to soup. Remove about 1/3 of the beans and place in blender container. (Remove center cup from lid of blender and follow manufacturer's

direction for blending hot foods.) Puree beans, then return to soup.

4. Add 1 to 2 cups water as needed for desired consistency. Cover and continue to cook at 225° F for 30 minutes or until hot. Serves 8 to 10.

*Note: Time and Temp will vary if using a **NESCO® Slow Cooker.***

Ham With Raisin Sauce



Easter brunch just isn't the same without a ham. This April, try our popular Ham With Raisin Sauce. While you entertain the family, your NESCO Roaster prepares ham in just 30 minutes. Sweet and just a little bit fruity, raisins stay soft and plump in our signature sauce. Pour over spiraled ham slices, serve, and get ready for the compliments.

Your Key Ingredient:

[NESCO 18 Qt. Roaster Oven](#)

Grocery Ingredients:

6 lb ham

Raisin Sauce

10 oz jar apple jelly

1/4 cup honey

8 oz can crushed pineapple

1 cup raisins

Instructions:

1. Preheat **NESCO Roaster Oven** to 325°F. Place precooked 6 lb ham on rack and roast for 15-20 minutes per lb or until internal temperature reaches 160°F. Baste with raisin sauce during last 30 minutes of roasting. Serve remaining sauce with sliced ham.

Raisin Sauce

1. In a 1-qt saucepan, combine ingredients. Cook over medium heat on range until sauce comes to a boil.
2. Remove from heat and serve with ham. Serves 12.

Roast Ham



Roast Ham

Your Key Ingredient:

[NESCO Roaster Oven](#)

Grocery Ingredients:

- 1 (13 to 15 lbs) boneless ham
- 3 cups 7-Up soda
- 3 cups orange juice
- 1 tsp pumpkin pie spice

Instructions:

1. Set rack in Cookwell. Preheat **NESCO® Roaster Oven** to 400 f.
2. Place ham, fat side up, on rack. Set rack in preheated cookwell. Add 7-Up, orange juice, and spice.
3. Cover; roast 2-1/2 to 3 hours, basting ham each half-hour, or until internal temperature reaches 170 $\frac{3}{4}$ °F on meat

thermometer.

4. *To hold:* Reduce temperature to $200 \frac{3}{4}^{\circ}\text{F}$ and hold up to 1 hour. Serves 25 to 30.