

# Slow Cooker Lemon Herb Turkey Breast



This Slow Cooker Lemon Herb Turkey Breast is made with the flavor of lemon juice, lemon zest, chicken broth, Italian seasoning, and fresh rosemary – a delicious addition to your next gathering.

Your Key Ingredient:

[NESCO Slow Cooker](#)

**Grocery Ingredients:**

- 3 lbs. boneless skinless turkey breast
- 2 cups turkey broth
- 1/4 cup salted butter
- 2 tsp. lemon zest

- 2 tsp. Italian seasoning
- 2 sprigs of rosemary
- 1 tbsp. garlic
- Gravy (optional)
- 1-2 lemons (optional)

### **Directions:**

1. Add turkey broth to your slow cooker and add 4-6 thin slices of butter to the broth along with half of the lemon zest, Italian seasoning and garlic.
2. Place turkey breast on top of the butter slices in the slow cooker.
3. Evenly sprinkle the remaining lemon zest, Italian seasoning, garlic, and butter slices over the turkey breast.
4. Add 2 sprigs of rosemary to your slow cooker, cover, and cook on high for 4 hours or low for 6 hours.
5. Once cooked, remove the turkey breast from the slow cooker and slice.
6. Serve with gravy and lemon slices.
7. Enjoy!

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# **The Perfect Roasted Turkey**



Your Key Ingredient:

[NESCO High Speed Turkey Roaster](#)

**Grocery Ingredients:**

- 18 lb. turkey (thawed)
- 1 cup butter
- 2 tsp. seasoning salt
- 2 tsp. poultry seasoning
- 1 tsp. black pepper

**Directions:**

1. Thoroughly thaw the turkey before cooking.
2. Remove the giblets.
3. Rinse and pat turkey dry.
4. Mix olive oil, salt, poultry seasoning, and pepper in a bowl and rub on turkey or season as desired.
5. Spray the surfaces of the cooking stand assembly with

spray-on cooking oil

6. Pull the turkey open and position it over the top rack. Ensuring the drumsticks hang downwards to the side of the top rack.
  7. The heating element cover end should come through the neck of the turkey as much as possible.
  8. Cook 18 lb. turkey on "HIGH" at 165 degrees. Estimated time cook is 6/min per pound.
  9. Use the Rack Remover, insert the hook into the hole at the end of the Heating Element Cover to lift the turkey.
  10. Let turkey cool for 30 minutes before cutting.
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## How To Roast Turkey

Make this Thanksgiving one to remember with our classic Roast Turkey recipe. With its durable cookwell and large interior, your NESCO 18Qt. Roaster holds up to a 22-pound turkey to feed the entire family. The perfect Thanksgiving doesn't have to take you hours in the kitchen. Before you know it, you'll be enjoying tender, juicy meat that goes perfectly with Grandma's gravy.

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## Turkey Jerky



Backpack? Check. Flashlight? Check. Turkey jerky....? You don't want to go without our Turkey Jerky on your next camping trip. Not only does it pack light and stay fresh for weeks, but it can also be made easily right in your NESCO Dehydrator. We recommend using any of NESCO's jerky seasonings to spice up this lean alternative to traditional beef jerky. Grab a strip (or stick) of protein-packed flavor and get hiking.

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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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## 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.

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## **Turkey Breast With Cornbread Stuffing**

Blend your two Thanksgiving favorites together this holiday when you cook Turkey Breast with Cornbread Stuffing. This recipe combines sweet, crumbly cornbread and salty, tender turkey for the perfect center dish. Your NESCO 6 or 18 Qt. Roaster Oven cooks turkey evenly throughout. After trying this recipe for yourself, you'll never want to make turkey any other way.

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## **Fresh Turkey**



Our Fresh Turkey recipe and your NESCO 18 Qt. Roaster is all you need for your best holiday dinner yet. Rich, juicy, and perfectly tender, this seasonal recipe will go quickly at the buffet table. Let your turkey be the star of the menu and get ready to please the entire family.

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## Lasagna

Our favorite day of the week is Italian night. Breadsticks, salad, tiramisu....there's nothing quite like it. This evening, bring your NESCO Roaster Oven to the party with our classic Lasagna recipe. While your Roaster bakes the lasagna, you can use your oven for the sides. Don't forget extra parmesan cheese and a glass (or two) of red wine.

**Your Key Ingredient:**

## NESCO Roaster Oven

### **Grocery Ingredients:**

32 oz spaghetti sauce  
15 lasagna noodles, uncooked  
2 lb ground beef (or turkey), browned  
1 large onion, chopped  
1 Tbsp Italian herb seasoning  
1 tsp ground black pepper  
2  $\frac{1}{2}$  cups ricotta cheese  
4 cups (1 lb) mozzarella cheese, shredded  
1/2 cup parmesan cheese, grated

### **Instructions:**

1. Remove cookwell from **NESCO® Roaster Oven**. Preheat covered heatwell to 400° F. Lightly wipe cookwell with cooking oil.
  2. Spread 1/2 cup spaghetti sauce in bottom of cookwell. Lay 4 lasagna noodles abreast lengthwise and one crosswise at end of cookwell.
  3. Combine beef, onions and seasonings; spread 1/3 of the mixture over the noodles. Spoon over 1/3 of remaining spaghetti sauce and cheeses. Repeat twice.
  4. Set cookwell into preheated heatwell. Cover; cook 1 to 1  $\frac{1}{2}$  hours or until center is set. If lasagna is browning around edges, reduce temperature to 350° F; add 15 to 20 minutes cooking times, as needed.
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# Roast Turkey

Roast Turkey

## Your Key Ingredient:

[NESCO 18 Qt. Roaster Oven](#)

## Grocery Ingredients:

One 14 to 22 lb turkey, fresh or frozen

Poultry seasoning

Salt & pepper

1/4 cup butter or margarine, melted

1 teaspoon browning sauce such as Kitchen Bouquet® (optional)

## Instructions:

1. Preheat 18 quart **NESCO® Roaster Oven** to 400° F. Clean and rinse turkey. Pat dry.
2. Remove neck and giblets. If desired, prepare separately. Place turkey on rack. Use a pastry brush to spread mixture of butter and browning sauce evenly over turkey skin. Season with poultry seasoning, salt and pepper.
3. Determine length of roasting time, normally 12-15 minutes per pound (fresh) or 15 to 20 minutes per pound (frozen or stuffed). Stuff cavity, if desired. Cover. Roast one hour at 400° F.
4. With baster, remove any liquid and fat from cavity of bird and cookwell. Set aside to make gravy. Brush bird with basting liquid or butter mixture. Reduce temperature to 350° F. Roast for remainder of cooking time.
5. Use baster, to remove any liquid from cavity of bird and from cookwell when cooking time is about half-way through. If dry, baste turkey with basting liquids. If turkey isn't as brown as you like it, increase temperature to 400° F.

Roast remaining portion of time.

6. Use lift handles to remove turkey. Be careful – rack will be hot. Set turkey on a platter or cutting board. Let stand 10 minutes before slicing. If turkey is done early, reduce temperature to 200° F until serving time.

*Note: Roast turkey until internal temperature of meat reaches 165° F on meat thermometer in the thickest part of the thigh muscle. Save juice to make gravy or as a base for soup.*

*Variation: For extra flavor, add 1/4 cup apple or orange juice concentrate to butter basting mixture. If you choose not to stuff it, a sliced onion or a little garlic inside cavity of turkey also gives it a nice flavor.*

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## 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.
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## **Campfire Hobo Dinner**

Enjoy the flavors of the great outdoors with Campfire Hobo Dinner. Packed with protein and vegetables, this recipe is the perfect nourishing entree after a long day on the trail. All you need is aluminum foil, a touch of your favorite seasonings, and your very own smokey campfire.

### **Grocery Ingredients:**

1/2 pound meat

1/4 teaspoon garlic powder  
1 cup potato, sliced salt  
1 cup carrot, sliced pepper  
1/2 cup onion, sliced  
4 teaspoons butter

### **Instructions:**

Preparation: 10 minutes

Cook Time: 40 minutes

1. Spray 18-inch square of aluminum foil with cooking spray.
2. Place 1/4 of the meat in center of foil. Place 1/4 of the vegetables on top of meat. Season with butter, salt, garlic powder, and pepper to taste. Fold top and sides of foil several times to seal food.
3. Always place seam side up when cooking. (You may want to double wrap if cooking on a campfire or grill). Serves 4.

**CAMPFIRE:** Place on hot coals near the edge of your campfire and allow cooking 25-30 minutes, or until meat is done

**GRILL:** Place on medium/hot grill for 40 minutes; rotate 1/2 way through cook time.