

# Roaster Oven Thanksgiving Turkey



Roast a perfectly moist turkey in your NESCO Roaster Oven this Thanksgiving with just a few simple steps!

Your Key Ingredient:

[NESCO Roaster Oven](#)

## Ingredients:

- 1 whole turkey, thawed (up to 20 lbs.)
- 1/4 cup olive oil or butter
- 1 teaspoon seasoning salt
- 1 teaspoon poultry seasoning
- 1/4 teaspoon pepper

## Directions:

1. **Preheat:** Remove the insert pan from the roaster and preheat the oven to 450°F.
2. **Prepare Turkey:** Do not wash the turkey. Season the cavity with salt. Rub the entire bird with olive oil or butter, then sprinkle with seasoning salt, poultry seasoning, and pepper. Stuff if desired.
3. **Roasting:** Place the turkey on the rack inside the insert pan and put the pan back into the roaster. Cover and roast at 450°F for 1 hour to brown the skin.
4. **Lower Temperature:** After 1 hour, reduce the temperature to 350°F and continue roasting. Do not lift the lid during cooking.
5. **Check Doneness:** Use a meat thermometer to monitor the internal temperature. The turkey is done when it reaches 165°F.

This method ensures a moist, perfectly roasted turkey with minimal effort!

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## 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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# 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.