

Brown Butter Sugar Cookies



This new twist on a traditional Christmas cookie will be the hit of your holidays! The brown butter adds a nutty sweetness to round out the flavor of the cookie while still maintaining a familiarity to the classic sugar cookies. While many people prefer to roll out and use cookie cutters to create snowmen, Christmas trees, and candy cane shapes, we made ours drop-style and added some festive colored sugars after baking. Whatever your style, these cookies are sure to be a crowd pleaser!

Firecracker Wings



Take a page from Uncle Sam's cookbook and try these Firecracker Wings at your next Fourth of July celebration. A little bit of sriracha sauce gives this recipe just the right amount of kick. Roasted to perfection in your NESCO Roaster Oven, there's no better way to show your love for the red, white, and blue! For dipping sauces, you can't go wrong with blue cheese or classic ranch.

Your Key Ingredient:

[NESCO Roaster Oven](#)

Grocery Ingredients:

3-5 lbs chicken wings

6 cups water

1 Tbsp cold water

1 Tbsp cornstarch

$\frac{1}{4}$ cup [kosher salt](#)

$\frac{1}{2}$ cup chili sauce
3 cloves of minced garlic
1–3 tsp of chili powder (mild or hot depending on preference)
1 cup honey
2 Tbsp soy sauce
Juice of one lime
3 Tbsp [sriracha](#) sauce
 $\frac{1}{4}$ cup apple cider vinegar
 $\frac{1}{4}$ cup minced ginger
1 tsp sea salt
1 Tbsp freshly cracked black pepper
1–2 Tbsp chopped fresh cilantro

Instructions:

1. Preheat roaster to 425°F.
2. Make the garlic-chili sauce by combining the chili sauce, minced garlic, and chili powder. Spice to taste and set aside.
3. In a large bowl, combine water, salt, $\frac{1}{4}$ cup of the garlic-chili sauce, and $\frac{1}{4}$ cup of honey. Stir until salt and honey are completely dissolved. Add the wings and chill for 30 minutes or up to 4 hours.
4. To make the basting and dipping sauce, combine the remaining chili garlic sauce, soy sauce, sweet soy sauce, sriracha, remaining honey, vinegar, lime juice, and ginger in a small bowl and mix well. In another small bowl, combine 1 tablespoon cold water and 1 tablespoon cornstarch and whisk together. Add to the sauce slowly until desired thickness is reached. Set aside half of the sauce for serving to avoid contamination.
5. Drain wings and season them with sea salt and pepper. Place the wings on the rack inside the NESCO® Roaster

Oven, baste them with half of the sauce, and reduce the heat to 350°F. Roast until the internal temperature of the chicken reaches 160°F for approximately 25-30 minutes.

6. Remove the chicken pieces with a pair of tongs to a serving platter. Let the chicken pieces rest, loosely covered with aluminum foil, for 5-10 minutes before serving.

7. Garnish the wings with lime and cilantro. Enjoy!





Mexican Street Corn



No summer fiesta is complete without Mexican Street Corn. Made with creamy sauce, sweet corn, and salty crumbles of Cotija cheese, there's a reason why this side is a favorite at warm-weather get-togethers. Your NESCO Roaster Oven is the key to achieving tender, buttery corn on the cob. Simply preheat, set, and wait 35-40 minutes until corn is soft. Garnished with fresh cilantro and red chili powder, Mexican Street Corn adds a beautiful pop of color and flavor to your table.

Your Key Ingredient:

[NESCO Roaster Oven](#)

Grocery Ingredients:

$\frac{1}{4}$ cup of mayonnaise

$\frac{1}{4}$ cup of sour cream

1 medium clove of garlic finely minced

1 lime cut into wedges
 $\frac{1}{2}$ cup of crumbled Cotija cheese
 $\frac{1}{2}$ teaspoon of ancho or guajillo chili powder
 $\frac{1}{4}$ cup of chopped cilantro
4 ears of corn

Instructions:

1. Preheat the NESCO® Roaster Oven to 400F.
2. In a small bowl, combine mayonnaise, sour cream, garlic powder, and lime juice and set aside.
3. Place corn husks directly in the Roaster on the wire rack and cook until corn is soft, about 35-40 minutes.
4. When corn is soft, remove, and peel down the husks and spread each ear with the mayonnaise mixture.
5. Garnish the corn with chili powder, Cotija, and cilantro and serve immediately.







Sundae Bar



Just when you thought your NESCO Roaster couldn't get any more amazing! When you're not using it for cooking, gear up your NESCO 18 Qt. Roaster Oven for serving. Its versatile display allows for easy access to any buffet-style meal. Ice cream toppings such as fresh fruit and whipped cream stay chilled all afternoon. Check out our sundae bar suggestions below.

Your Key Ingredient:

[NESCO 18 Qt. Roaster Oven](#)

Grocery Ingredients:

Ice

Assorted sundae toppings, such as nuts, sprinkles, fruit, and cookie pieces

Instructions:

1. Leave your NESCO® 18 Qt. Roaster Oven unplugged and fill with ice.

2. Place Buffet Kit in Roaster on top of ice.
3. Fill with your favorite sundae toppings and enjoy!



Pumpkin Spice Muffins



Satisfy your pumpkin spice craving this fall with our delicious Pumpkin Spice Muffins. Made with a heavenly autumnal blend of cinnamon, nutmeg, and vanilla, these muffins are simply irresistible. Your NESCO Roaster Oven bakes up to a dozen at once in just under 30 minutes. Reheat with a slab of cinnamon butter for a decadent breakfast treat.

Your Key Ingredient:

[NESCO Roaster Oven](#)

Grocery Ingredients:

1 $\frac{1}{2}$ cup AP flour

$\frac{3}{4}$ cup sugar

3 tsp baking powder
2 $\frac{1}{2}$ tsp cinnamon
 $\frac{3}{4}$ tsp nutmeg
 $\frac{3}{4}$ tsp salt
 $\frac{1}{8}$ tsp ground cloves
 $\frac{3}{4}$ cup butter, softened
1 $\frac{3}{4}$ cup pumpkin puree
 $\frac{3}{4}$ cup evaporated milk
2 eggs
2 $\frac{1}{2}$ tsp vanilla

Crumb Topping

$\frac{1}{3}$ cup light brown sugar
 $\frac{1}{4}$ cup all-purpose flour
 $\frac{1}{2}$ tsp ground cinnamon
1 Tbsp butter, melted

Instructions:

1. Place wire baking rack in the bottom of your NESCO® Roaster Oven, making sure the handles are facing upwards for easy grabbing. Preheat Roaster to 400°F. Grease 12 muffin tins well.
2. Sift the dry ingredients and cut in butter with a pastry blender (two knives work well).
3. In a separate bowl, mix the pumpkin, evaporated milk, egg, and vanilla. Combine with dry ingredients and fold very gently just until blended. Do not overmix.
4. Pour mixture evenly into muffin tins. Blend together the crumb topping and sprinkle over muffin batter.
5. Bake in your roaster for 20-25 minutes. Decorate with powdered sugar or pecans.

Creamy Herb Pasta



Tired of regular spaghetti and meatballs? Give this delicious Creamy Herb Pasta recipe a try in your weekly meal rotation. Featuring egg noodles, cream cheese, and chives, your whole family won't be able to get enough of its rich and buttery flavor. Simply add ingredients, cook for 45 to 50 minutes in your NESCO Roaster Oven, and enjoy bite after bite.

Seasonal Pumpkin Bread



18 Qt Silver Roaster
Seasonal Pumpkin Bread



Nothing says fall quite like Seasonal Pumpkin Bread. Satisfy your pumpkin spice craving with this decadent and perfectly moist recipe. Your energy-saving NESCO 18 Qt. Roaster Oven prepares an entire loaf in just about an hour. If you're headed out for a Halloween party, pumpkin bread makes for a great hostess gift. Tip: toast and slather a slice with butter or cream cheese for a delicious morning treat.

Easy Parmesan Potatoes



Get your dipping sauce ready. Our Easy Parmesan Potatoes are the perfect side to any meal. Crispy on the outside and soft on the inside, this recipe is simple and fast with your NESCO Jet Stream 2 Oven. Not only are these potatoes delicious, but they're also a healthy alternative to traditional french fries. Don't be shy about seconds.

Spicy Enchiladas



NESCO
6 Qt Roaster Oven
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.

Delicious Carrot Cake



Patriotic Flag Roaster
Delicious Carrot Cake

Tired of regular old birthday cake? Put Delicious Carrot Cake on the menu for your next get-together. Delicately spiced with cinnamon, nutmeg, and just a touch of vanilla, this recipe is perfect for any celebration. The addition of crushed pineapples makes every slice moist and creamy. Your NESCO 18 Qt. Roaster Oven ensures an even bake throughout. Tip: prepare one day ahead for a richer flavor.

Salmon In Orange Sauce



Jet Stream 2 Oven:
Salmon in Orange Sauce

Citrus and savory marry in this delicious dinner recipe. Enjoy Salmon in orange Sauce in just under 20 minutes with your NESCO Jet Stream 2 Oven. Simply wrap salmon in foil, preheat, and set for a refreshing main entree in no time. Your family will love this healthy meal any day of the week.

Goey S'mores Bars



With these Goey S'mores Gars, you'll feel like you're sitting around the campfire no matter where you are. The graham cracker crust, the soft marshmallow, and the layer of chocolate combine to recreate your childhood favorite in a bar that you can bring to parties, barbecues, or potlucks. Just make sure to bring extra napkins.

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.

Chicken And Rice

Achieve hassle-free family meal night with our hearty Chicken and Rice recipe. With its creamy mushroom base and Greek seasoning for garnish, you can count on pleasing the whole family. This dinner will be on the table within the hour using the NESCO 6 Qt. Roaster Oven. Tip: place the chicken in the cookwell last on top of rice to soak up all the flavor.

Pot Roast, Carrots, And Potatoes

Pot Roast, Carrots, and Potatoes is a classic dish everyone in your family will love. This nourishing meal is ideal for any time of the year, but it's especially comforting during the winter. Warm-up your NESCO 6 Qt. Roaster Oven and tuck into a tender roast in just a few hours.

Light Italian Chicken

Light Italian Chicken

Your Key Ingredient:

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

Grocery Ingredients:

3 lb broiler-fryer chicken, cut-up
1 medium onion, sliced
1/2 cup green pepper, chopped
2 cloves garlic, minced
14 ½ oz whole tomatoes
4 oz mushrooms, sliced and drained
1 tsp basil
1 bay leaf
1/4 tsp salt
1/4 tsp oregano

Instructions:

1. Wash chicken and pat dry. Remove skin from chicken before cooking or brown pieces in non-stick skillet and drain before placing in roaster.
2. Place prepared chicken in **NESCO® Roaster Oven**. Add all remaining ingredients. Cover and cook at 325° F for 1 hour 15 minutes.

Slow Cook: Prepare recipe as directed. Cover and cook at 225°F for 4 to 6 hours. Serves 4.

Make-Ahead Mashed Potatoes

The last thing you want to worry about on Thanksgiving Day is the side dishes. This year, hit the ground running with our Make-Ahead Mashed Potatoes. Before the craziness hits, you'll

have this recipe ready to serve. Use your NESCO 6 Qt. Roaster Oven for the perfect batch of creamy, buttery potatoes.

Your Key Ingredient:

[NESCO 6 Qt. Roaster Oven](#)

Grocery Ingredients:

5 lbs russet potatoes

1/2 cup butter

1 cup milk

3 oz cream cheese

1/4 cup butter

8 oz sour cream

1/2 cup milk

1/4 cup chives

1 tsp salt

Pepper to taste

Instructions:

1. Peel and cut potatoes in 1½ to 2" chunks. Place in a large saucepan and cover with cold water. Bring to a boil over medium-high heat and boil until tender.
2. Drain. Transfer potatoes to a large bowl. Mash potatoes, add butter and 1 cup milk, and continue to blend until smooth.
3. Stir in cream cheese, sour cream, 1/2 cup milk, chives, salt, and pepper. Refrigerate overnight.
4. Put potatoes in **NESCO® Roaster Oven** and smooth in cookwell with back of spoon.
5. Set at 200° F for 1 hour to reheat potatoes. Then turn temperature up to 350° F for 1 hour to roast. Leave potatoes in roaster at 150° F until ready to serve.
6. Once roasted, they will remain moist and delicious up to 2

hours. Serves 20-25.

Submitted by Jamie Parchman, Rio Hondo, TX.

Easy To Prepare Chicken

Sometimes when it comes to cooking, the simpler, the better. Our Easy to Prepare Chicken recipe takes the guesswork out of meal planning without giving up flavor. To prepare, preheat your NESCO 6 Qt. Roaster Oven, add ingredients, and set to enjoy tender chicken in just a few hours. Save this recipe for a busy weeknight or even a last-minute get-together.

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.

Pineapple Glazed Ham

Looking for an Easter dish everyone will love? Our Pineapple Glazed Ham is a tried and true holiday favorite. With just a few kitchen ingredients and your NESCO 6 Qt. Roaster Oven, this sweet and salty recipe is ready to go in just a few hours.