

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.

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.

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**.*

Cheesy Potatoes

We're firm believers that Cheesy Potatoes are for every occasion. Smooth and creamy, our recipe is sure to please a crowd. Use NESCO's 6 or 18 Qt. Roaster Oven to soften potatoes and cheese into a mouthwatering bake. Don't be surprised if your family asks for seconds.

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.

Pork Tenderloin With Mushrooms And Tomatoes



For tonight's dinner, serve up a platter of juicy Pork Tenderloin with Mushrooms and Tomatoes. This dish is easy enough for a weeknight and delicious enough for any get together. With its 1450 watt heating base and full-range temperature control, you can count on your NESCO Roaster Oven for delicious flavor throughout. Plate on a bed of wild rice.

Your Key Ingredient:

[NESCO Roaster Oven](#)

Grocery Ingredients:

3 to 4 lbs whole pork tenderloin
1/4 lb butter
3 onions, sliced

2 cups white wine
1 lb fresh mushrooms
1/2 tsp rosemary
1/2 tsp thyme
1 tsp lemon pepper
1 cup stewed tomatoes
2 tsp cornstarch

Instructions:

1. Preheat **NESCO® Roaster Oven** to 425° F. Melt butter in cookwell. Brown tenderloin 5 minutes.
2. Reduce heat to 300° F. Add onions, mushrooms, and herbs. Cover and bake 2-3 hours.
3. Remove meat to slice. Set oven temperature at 400° F. Stir cornstarch and tomatoes into liquid and heat until sauce is thick. Serve sauce immediately over pork with white or wild rice.

Wild Rice

1. Prepare wild rice according to package directions.
2. Place in casserole dish, dot with butter, and cover with foil until ready to serve. Serves 8.

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.

Beef Roast



If your idea of a perfect dinner is tender meat dripping with gravy, then you'll love our Beef Roast recipe. You only need a few simple ingredients and your NESCO 18 Qt. Roaster Oven to make this recipe one to remember. Leftover roast is perfect for next-day sandwiches and casseroles.

Your Key Ingredient:

[NESCO 18 Qt. Roaster Oven](#)

Grocery Ingredients:

Roast

3-5 lb standing rump roast
1 $\frac{1}{4}$ oz dry onion soup mix

Beef Vegetable Gravy

2 Tbsp margarine
4 oz mushrooms, cleaned, chopped
1 medium carrot, peeled, chopped
1 stalk celery, thinly sliced
1 green onion, thinly sliced
2-3 Tbsp all-purpose flour
2 cups beef drippings plus broth
2 oz tomato paste
1/2 clove garlic, minced
1 tsp Italian herb seasoning
Salt and ground black pepper to taste

Instructions:

Roast

1. Preheat **NESCO® Roaster Oven** to 400° F. Lightly wipe cookwell with cooking oil. Set meat directly in preheated cookwell. Sprinkle dry soup mix over meat.
2. Cover; roast 8 minutes. Turn meat over. Cover; roast another 8 minutes.
3. Reduce temperature to 325° F. Remove meat and place on rack. Set in cookwell. Cover; roast 55 to 70 minutes (125°F to 130° F on meat thermometer). Serves 8 to 10.

Beef Vegetable Gravy

1. In medium saucepan, melt margarine. Add vegetables and saute over medium heat until tender. Sprinkle flour over; gently stir into vegetables.
2. Gradually stir in broth and tomato paste. Add seasonings, continue to cook until gravy thickens, stirring

constantly. Makes approximately 2 $\frac{1}{2}$ cups.

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.

Apple Berry Crisp



Crumbly, sweet, and sticky, our homemade Apple Berry Crisp will become your go-to fall dessert. In addition to fresh apples, we choose to mix our crisp with a handful of berries and just a hint of cinnamon and nutmeg. The NESCO 4 Qt. Roaster Oven bakes crust to golden perfection. Serve with a scoop of vanilla ice cream or simply enjoy it on its own.

Beef Tenderloin



Rich and rustic, Beef Tenderloin is the ideal main course for families. Get gourmet flavor every time with help from your NESCO Roaster Oven. Simply marinate beef, preheat Roaster, and carve into perfectly juicy slabs of tender meat in as little as 35 minutes. We love serving with a side of potatoes or sauteed vegetables.

Your Key Ingredient:

[NESCO Roaster Oven](#)

Grocery Ingredients:

4 lb beef tenderloin
1 cup teriyaki sauce
1/3 cup soy sauce
1/4 cup beef broth
1/4 cup warm honey
1 green onion, chopped
1 clove garlic, minced

1 Tbsp celery seed
1 tsp ground black pepper
1/4 tsp lemon peel, grated

Instructions:

1. Place beef in shallow casserole. Combine remaining ingredients; stir until well blended. Pour over meat.
2. Cover with plastic wrap; refrigerate 4 to 6 hours, turning meat several times.
3. Preheat **NESCO® Roaster Oven** to 425° F. Lightly wipe cookwell with cooking oil. Set rack in preheated cookwell.
4. Place meat on rack. Cover; roast 35 to 40 minutes for rare (120° F on meat thermometer); 50 to 55 minutes for medium-rare to medium (125° F to 130°F on meat thermometer). Serves 8.

Barbecue Spare Ribs



A barbecue just isn't a barbecue without ribs. For your next big outdoor get-together, try our classic Barbecue Spare Ribs. Seasoned generously with garlic and butter and slathered with a sweet and tangy sauce, your guests will likely ask for seconds. And forget spending hours at the grill. Your NESCO Roaster Oven cooks these ribs to falling-off-the-bone perfection in just over 60 minutes.

Your Key Ingredient:

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

Grocery Ingredients:

4-6 lbs spareribs or country ribs

Sauce

1 $\frac{1}{2}$ cups tomato sauce

1/2 cup beer or white soda

1 large onion, diced

1/4 cup Worcestershire sauce
1/4 cup brown sugar
1 Tbsp honey
1 Tbsp lemon juice
1 clove garlic, minced
1 Tbsp dijon mustard
2 Tbsp butter, melted
1 tsp salt
1 Tbsp pepper
1 tsp celery seed
2 dashes hot pepper sauce

Instructions:

1. Preheat **NESCO® Roaster Oven** to 400° F. Combine sauce ingredients.
2. Place ribs on rack in hot cookwell. Brush sauce on ribs and baste every 30 minutes during roasting.
3. Bake for 1 to 1 ½ hours. Ribs may be held at 300° F until ready to serve. For a large group of people double amount of meat preparation. Serves 8 to 12.

Corn On The Cob



Nothing says summertime like fresh Corn on the Cob. Our recipe is ready in only 20 minutes using NESCO's 18 Qt. Roaster Oven which steams ears to tender perfection. Share this sweet midwestern tradition with your family or with your whole neighborhood at the next barbecue. We recommend serving corn hot with a pinch of salt and plenty of butter.

Roast Pork



There's no better way to end the day than Roast Pork for dinner. Crackly on the outside and tender on the inside, this recipe is nearly effortless with your NESCO Roaster Oven. Preheat, cover, and serve up bold flavor in just a few hours. Tip: when selecting pork loin, choose pork shoulder or pork butt with a center-cut.

Your Key Ingredient:

[NESCO Roaster Oven](#)

Grocery Ingredients:

6 to 8 lb pork loin roast, center-cut
2 Tbsp Dijon-style mustard
2 Tbsp margarine
1 Tbsp brown sugar
1/2 Tbsp ground black pepper
1 tsp thyme, crushed

Instructions:

1. Preheat **NESCO® Roaster Oven** to 400°F. Lightly wipe cookwell with cooking oil. Add margarine; cover, cook until melted.
 2. Arrange pork roast in preheated cookwell. Cover; roast 10 minutes. Reduce temperature to 325°F.
 3. Combine remaining ingredients. Remove rack with meat to a heatproof surface. Spread mustard mixture over roast. Set rack in cookwell. Cover; roast 2 to 2 ½ hours (170°F on meat thermometer). Serves 10 to 12.
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BBQ Pork



Get the backyard party started with BBQ Pork. Made with savory meat, classic spices, and your favorite bottle of barbecue sauce, this recipe is the ultimate crowd-pleaser. Your NESCO 6

Qt. Roaster Oven sears pork to falling-off-the-bone perfection. Pair with a side of coleslaw, mac 'n cheese, or cornbread.

Your Key Ingredient:

[NESCO 6 Qt. Roaster Oven](#)

Grocery Ingredients:

5 lb pork butt (Boston Butt)

Dry Rub

1 Tbsp black pepper

3 tsp salt

1 Tbsp garlic powder

1 Tbsp onion powder

1 bottle of your favorite BBQ sauce

1/8 cup peanut or canola oil for browning

1/2 cup water (apple juice or apple cider vinegar work well too)

Instructions:

1. Preheat **NESCO® Roaster Oven** at 350° F. Place oil in cookwell. Rinse pork butt and pat dry.
2. Mix dry rub together in small bowl. Rub spices over entire pork butt.
3. Then put meat in cookwell and brown on all sides. Turn heat down to 250° F. Pour water over meat and cook until meat falls apart.
4. Remove from roaster and shred meat with fork. Add your favorite BBQ sauce to taste. Serve over rice or heated hamburger buns. Serves 10-12.

Submitted by Melinda Mobley, Pelion, SC.

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.

Pork Tenderloin



Wondering “what’s for dinner?” Our Pork Tenderloin recipe is the answer to satisfying your whole family tonight. Simply preheat your NESCO 18 Qt. Roaster Oven, add ingredients, and cover, only turning a few times throughout. This recipe calls for fresh ingredients; with its savory blend of onions, apples, and herbs, it’s almost guaranteed to be a hit.

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.

Swiss Chicken Casserole



Look no further for the perfect holiday side dish. Our Swiss Chicken Casserole might just become your next family tradition with its irresistibly creamy sauce and crunchy toppings. Your NESCO Slow Cooker is the Key Ingredient to saving you time on this flavorful dish. Simply add ingredients, choose heat settings, and serve up comfort in just a few hours. Tip: use fresh green beans instead of canned.

Roast Pork Chops



Welcome to your next favorite dinner meal. These Roast Pork Chops are lightly crusted on the outside and cooked evenly throughout for a savory interior. Your NESCO 18 Qt. Roaster Oven makes this recipe simple: just combine ingredients, place in cookwell, and enjoy this weeknight-friendly entree in no time. We recommend serving with garlic butter.