

# Roasted Potatoes



Add comfort and color to your dinner table with fresh Roasted Potatoes. While you prepare the main meal, let your NESCO Roaster Oven lend a hand. It evenly cooks potatoes until golden crispy on the outside and tender on the inside. We love to serve this recipe as a side for sirloin steak or grilled fish.

## **Your Key Ingredient:**

[NESCO 6 Qt. Roaster Oven](#)

## **Grocery Ingredients:**

2 lbs small potatoes (medley of colors)

Butter or margarine

Mrs. Dash® Original Seasoning Blend or parsley, rosemary, and thyme

## **Instructions:**

1. Wash and quarter potatoes. Coat bottom of cookwell in **NESCO® Roaster Oven** with olive oil.
2. Place potatoes with Mrs. Dash® or other seasonings and dollops of butter or margarine.
3. Cover and bake at 300°F for 1/2 hour.
4. Remove lid and stir potatoes. Cover again and bake another 1/2 hour.

*Submitted by She Harris, Simi, CA.*

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## Roast Chicken Breasts



Your search for the perfect chicken recipe is over. Our Roast Chicken Breasts are juicy, tender, and perfectly flavored in a creamy combination of mushroom and rice. Use your NESCO 6 Qt. Roaster Oven to cook this meal for four in just under an hour.

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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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# Beef Stroganoff Dinner





Please the whole family tonight with Beef Stroganoff Dinner. Your NESCO Roaster Oven makes this comfort meal easy. Pour over buttered egg noodles, or alternatively, rice or polenta. We like serving with fresh bread to soak up every last drop of rich, creamy sauce.

**Your Key Ingredient:**

[NESCO 18 Qt. Roaster Oven](#)

**Grocery Ingredients:**

6 lbs round steak, cut into 1" cubes  
4 large onions  
1/4 cup butter  
1 lb fresh whole mushrooms  
6 cups beef stock (or 2 cups beef stock, 1 cup burgundy wine, and 2 cups tomato puree)  
1 tsp rosemary, crushed  
1 Tbsp parsley, chopped

1 tsp salt  
1 Tbsp lemon pepper  
4 Tbsp cornstarch  
2 cups sour cream  
1 lb package egg noodles

### **Instructions:**

#### *Stroganoff*

1. Preheat **NESCO® Roaster Oven** to 450° F. Add butter and stir until melted. Add onions and meat. Cover and brown 10 minutes.
2. Reduce heat to 325° F. Add mushrooms and herbs, brown another 10 minutes. Add beef stock and/or optional liquids. Cook 1½ to 2 hours.
3. At serving time, stir cornstarch into sour cream, then add stroganoff. Heat for 2 minutes.

#### *Buttered Noodles*

1. Prepare 1 lb package egg noodles according to package directions. Melt 1/2 cup butter. Drain and rinse noodles. Spoon into 8" glass dish.
2. Pour melted butter over noodles to coat. Stir. Cover with foil. Place in steam unit to hold while stroganoff is baking.

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## **Roaster Oven Beef Stew**



Tuck into a savory bowl and meat and vegetables with our classic Beef Stew. Featuring tender beef and a savory broth, this recipe is perfect for those cold winter months. Your NESCO 6 Qt. Roaster Oven is the key to cooking this delicious meal perfectly. Just add prepared ingredients and roast until tender. If you prefer, substitute beef for lamb or pork.

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## 7" Fruit Pie



Fact: the only thing tastier than fresh berries off the vine are fresh berries tucked inside a warm, fruit pie. Our delectable 7" Fruit Pie recipe is no exception. Juicy, flakey, and overflowing with sweetness, just one slice probably won't be enough. The Key Ingredient to this recipe is your NESCO Roaster Oven. Simply mix ingredients, set, and enjoy the perfect pie in one hour.

### **Your Key Ingredient:**

[NESCO Roaster Oven](#)

### **Grocery Ingredients:**

- 1 double-crust pastry recipe
- 2 cups fresh fruit or berries
- 1/2 cup sugar
- 2 Tbsp flour
- 1/4 tsp each cinnamon and nutmeg
- 1 tsp lemon juice
- 1 Tbsp butter or margarine

## Instructions:

1. Preheat **NESCO® Roaster Oven** to 425° F.
2. Prepare crust recipe. Roll out 1/2 of pastry dough and line bottom and sides of plate.
3. Mix fruit, sugar, flour, spices and lemon juice. Pour mixture into crust-lined plate and dot top with butter.
4. Roll out remaining crust, cover top of pie. Seal edges. Slash top to allow steam to escape.
5. Wrap edge with foil\*, place in roaster, and bake 50 to 60 minutes.
6. Remove foil for last 1/2 of baking period. Serves 6.

\*Cut strip of foil about 37" long and 2" wide. Wrap band of foil around outside edge of pie crust. Crimp overlapping ends. Fold over edge of pie to prevent over-browning.

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## Chicken And Vegetable Soup





## Chicken and Vegetable Soup

### Your Key Ingredient:

[NESCO 18 Qt. Roaster Oven](#)

### Grocery Ingredients:

- 2 qt chicken broth
- 2 bay leaves
- 2 medium onions, chopped
- 1 tsp salt
- 2 stalks celery, thinly sliced
- 2-3 tsp Italian herb seasoning
- 6 carrots, thinly sliced
- 1 tsp celery seed
- 2 cans (15 oz each) stewed tomatoes
- 1 tsp ground black pepper
- 20 oz frozen mixed vegetables
- 2 lb cooked chicken, cut up

2 cans (10 oz each) whole kernel corn

Instructions:

1. Preheat **NESCO® Roaster Oven** to 400 °F. Lightly wipe cookwell with cooking oil.
2. Add half of chicken broth and fresh vegetables. Cover and cook 15 to 20 minutes or until broth is hot and vegetables soften. Add remaining ingredients. Stir to mix
3. . Reduce temperature to 325° F. Cover and cook 45 to 60 minutes or until vegetables are tender and soup is hot. Serves 10 to 12.

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## Chicken And Vegetables



You can't beat this simple, healthy meal for the perfect weeknight dinner. Sprinkled with herbs and flavored with just a

dash of lemon, our Chicken and Vegetables recipe focuses on freshness. Prepare enough for your family and more using NESCO's 6 Qt. Roaster Oven. The "Circle of Heat" technology cooks chicken until tender. Serve right away or save for the perfect meal-prepped lunch.

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## 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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## **Pot Roast**





## Pot Roast

### Your Key Ingredient:

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

### Grocery Ingredients:

2 (5 to 6 lb) pot roast  
6 large onions, cut in half  
20 whole small red potatoes, peeled  
5 Tbsp margarine, melted  
1 tsp browning sauce  
10 medium carrots, cut into chunks

### Instructions:

1. Set Rack in **NESCO® Roaster Oven** cookwell. Preheat Roaster Oven to 350 °F.
2. Lightly wipe cookwell and rack with cooking oil. Arrange meat and vegetables on Rack. Stir together margarine and browning sauce; brush over meat. Cover and roast 10

minutes.

3. Reduce temperature to 300 F. Cover and roast 30 to 40 minutes for medium (145 F on meat thermometer); 45 to 60 minutes for well done (160 F on meat thermometer).

*For slow cooking:* Brown meat then reduce temperature to 250 F and roast 2 to 3 hours or until tender. Serves 10 to 12.

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## Meatloaf With Cheese



You don't know what you've been missing until you've tried our Meatloaf with Cheese recipe. Stuffed with parmesan and cheddar, our traditional recipe featuring a cheesy upgrade will soon become a weeknight favorite. Simply combine ground beef and flavoring, and bake in a NESCO 6 or 18 Qt. Roaster Oven. Cheese just makes everything better.

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# Elegant Pork Chops



Serve perfect pork chops, fit for a king

## **Your Key Ingredient:**

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

## **Grocery Ingredients:**

4 pork loin chops, center cut  
1 small onion, sliced  
1 clove garlic, minced  
1/3 cup orange juice  
2 Tbsp red wine vinegar  
1 Tbsp honey  
1 cup chicken broth

1/2 tsp paprika  
2 Tbsp flour

### **Instructions:**

1. Brown chops in skillet. Drain and place in **NESCO® Roaster Oven**. Add onion and garlic.
2. Combine juice, vinegar, honey, and 1/2 cup broth. Pour over meat. Sprinkle with paprika.
3. Cover and cook at 300°F for 45 to 60 minutes, or until meat is tender.
4. Remove chops to serving platter. Blend flour into remaining broth and add to drippings in roaster. Increase temperature to 350°F. Cover and cook, stirring occasionally until sauce is thickened.
5. Serve sauce over chops. Serves 4.

**SLOW COOK:** Prepare recipe as directed above. Cover and cook at 225°F for 4 to 5 hours. Increase temperature to 350°F to heat and thicken sauce.

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## **Chicken, Broccoli, & Rice**





Two words: cheesy and easy. Our Chicken, Broccoli, & Rice is the perfect one-pot weeknight dinner. Featuring juicy chicken, creamy soup, and tender greens, there's a whole lot to love about this classic recipe. Your NESCO Roaster Oven or Slow Cooker does the work for you – simply prep ingredients, layer, and set to cook. Feel free to swap out broccoli for cauliflower or asparagus to suit your family's preferences.

### **Your Key Ingredient:**

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

### **Ingredients:**

- 1  $\frac{1}{2}$  cups uncooked long-grain white rice
- 1  $\frac{3}{4}$  lbs skinless, boneless chicken breast halves
- 2 cups shredded cheddar cheese (about 8 oz)
- 16 oz frozen broccoli cuts, thawed
- 5 medium carrots, peeled and thinly sliced (about 2  $\frac{1}{2}$  cups)
- 1 can Campbell's® Condensed Cream of Chicken Soup

1 can Campbell's® Condensed Mushroom Soup

1  $\frac{1}{2}$  cups Swanson® Chicken Broth or Swanson® Chicken Stock

### **Instructions:**

1. Spray a **NESCO® Roaster Oven** with vegetable cooking spray and add rice. Layer the chicken, 1 cup cheese, broccoli, carrots, soups, and the remaining cheese on top of the rice.
2. Pour the broth around the edges of the Roaster or Slow Cooker. Do not stir. Cover and cook on LOW for 6 hours or until the chicken is cooked through.
3. Stir the rice and vegetables before serving.

*Note: time and temperature will vary if using a Slow Cooker.*

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## **8-Inch Cheesecake**



Dazzle guests at your next get together with our classic 8-inch Cheesecake. Rich and decadent, this homemade recipe rivals any store-bought dessert and can be prepared right in your NESCO Roaster. After preparing ingredients, simply cover and bake in the cookwell for the perfect creamy texture. Paired with a dollop of whipped creams or berries, you won't be able to turn down a second slice.

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## **Lemon Herb Chicken**



## Lemon Herb Chicken

### Your Key Ingredient:

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

### Grocery Ingredients:

3 lb whole, broiler-fryer chicken  
1/2 tsp thyme  
1/4 tsp onion powder  
1/4 tsp garlic powder  
1/4 tsp pepper  
1 lemon, sliced  
2 Tbsp butter or margarine, melted  
Juice of 1 lemon

### Instructions:

1. Sprinkle inside of chicken cavity with thyme, onion powder, garlic powder, and pepper. Place lemon slices



inside cavity.

2. Place chicken on rack in **NESCO® Roaster Oven**. Brush with melted butter and drizzle with lemon juice.
3. Cover and cook at 375°F for 1 hour 15 minutes, or until meat thermometer inserted in breast registers 185° F. Serves 4 to 6.

*Slow Cook:* Prepare recipe as directed. Cover and cook at 225°F for 6 to 8 hours.

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## 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  $\frac{3}{4}$ °F and hold up to 1 hour. Serves 25 to 30.
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## **Apple And Raspberry Cobbler**



Take it from us: one of the best ways to enjoy fresh fruit is baked into a dessert. Our Apple and Raspberry Cobbler is no exception. Wrapped in a golden pastry crust and bursting with juicy flavor, there's no telling how long this treat will last once your family has a taste. The NESCO 4, 5, or 6Qt. Roaster makes every step easy with its preheated cookwell and lift-out handles. Serve up summertime sweetness.

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## **“Bring A Dish” Macaroni & Cheese**



Forgot you offered to bring something to the dinner party? Don't worry! NESCO has your covered with our "Bring a Dish" Macaroni & Cheese. This recipe is easy with a little help from your NESCO Roaster Oven. Simply add ingredients, cover, and bake. Even if you throw it together last minute, it will taste as if has been cooking to golden, cheesy perfection for hours.

**Your Key Ingredient:**

[NESCO 6 Qt. Roaster Oven](#)

**Grocery Ingredients:**

12 oz macaroni  
3 Tbsp butter or margarine, divided  
2 Tbsp flour  
13 oz evaporated milk  
1/4 cup milk  
4 cups (1 lb) sharp, processed American Cheese, shredded  
14 saltine crackers, crumbled



Dash of pepper

### **Instructions:**

1. Cook macaroni in boiling water according to package directions. Drain.
2. Melt 2 Tbsp butter in saucepan. Blend in flour to form a smooth paste. Gradually stir in 1/4 cup milk and evaporated milk. Stir in cheese and pepper.
3. Pour cooked macaroni into greased **NESCO® 6 Qt. Roaster Oven**. Blend in cheese sauce. Cover and cook at 300°F for 20 minutes, stirring frequently.
4. Melt remaining butter and combine with cracker crumbs. Sprinkle over casserole. Cover and continue to cook at 300°F for 15 to 20 minutes or until done. Serves 8 to 10.

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## **Corned Beef And Cabbage**



Feel the luck of the Irish this St. Patrick's Day with our traditional Corned Beef and Cabbage. Tender and salty with just the right amount of spice, this recipe itself is a reason to celebrate. The NESCO 6 Qt. Roaster Oven elevates flavor and cuts down cooking time. This dish is paired perfectly with a tall glass of Guinness.

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## Taco Meat



## Taco Meat

Taco meat is also excellent in taco salad.

### **Your Key Ingredients:**

[NESCO 6 Qt. Roaster Oven](#)

### **Grocery Ingredients:**

- 2 lbs ground beef
- 2 onions, chopped
- 1/2 cup taco sauce
- 1 Tbsp Worcestershire® Sauce
- 1 Tbsp chili powder
- 1 tsp salt
- 1 tsp oregano
- 1/4 tsp cumin
- 1/4 tsp pepper
- 1/4 cup water

## Instructions:

1. Cook ground beef in skillet until brown and drain.
2. Place ground beef in **NESCO® Roaster Oven** with all remaining ingredients. Stir to blend. Cover and cook at 300°F for 30 minutes. Stir.
3. Reduce heat to 250° F. Continue cooking 30 to 60 minutes, stirring occasionally.
4. To assemble tacos, heat taco shells in 350°F oven for 5 minutes or until hot and crisp. Fill with about 1/4 cup meat. Top with shredded cheese, shredded lettuce, chopped tomato, taco sauce, guacamole, and sour cream. Makes about 16 tacos.

*Note: Recipe may be doubled for larger crowds.*