

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.

Slow Cooker Beef Stew



Beef Stew

Your Key Ingredient:

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

Grocery Ingredients:

2 lbs beef stew meat or rump roast, cut into 1" cubes
7 to 9 small onions, peeled [or 2 large onions, quartered]
4 potatoes, peeled and cut in 1" pieces
3 stalks celery, cut in 1" pieces
4 carrots, cut in 1" pieces
4 oz mushrooms, sliced, drained
16 oz whole tomatoes
1/2 cup beef broth, red wine or water
1 Tbsp sugar
1 tsp Worcestershire® Sauce
1 tsp salt
1/2 tsp basil

1/4 tsp pepper
1/4 cup flour
1/2 cup water

Instructions:

1. Place all ingredients except flour and 1/2 cup water in **NESCO® Roaster Oven**. Blend well.
2. Cover and cook at 225° F for 7 to 9 hours. Just before serving, blend flour into water. Add to stew and stir well.
3. Increase temperature to 350° F. Cook 15 to 20 minutes or until thickened. Serves 6 to 8.

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