

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.

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.

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.

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 $\frac{1}{2}$ 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.

Barbecued Ribs

Make your next summer picnic unforgettable with our fan-favorite Barbecued Ribs. And this time, forget the grill. The NESCO 12Qt. Roaster Oven does the work for you by holding temperature steady in its innovative cookwell. Enjoy juicy, tender meat that falls right off the bone. Don't forget napkins!

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.

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.

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.