

# The 85-Year Journey Of A Roaster

Mary Rakunas is the life of the party and the glue that holds her family together. She's always in charge of hosting her family's holidays, a responsibility she took over from her mother, Grandma Bee. Also taken over from Grandma Bee is the family NESCO Roaster Oven. The origins of the Roaster are a mystery – all Mary knows is that it was probably purchased sometime shortly after Grandma Bee's wedding in 1934. For nearly 85 years, that Roaster Oven was brought out for every holiday, barbecue, baby shower, graduation, or special gathering.

Grandma Bee's Roaster Oven became a symbol of bringing the Rakunases together. As Grandma Bee got older, Mary took over the duties of cooking and hosting the family gathering with the Roaster. Today, she continues to roast potatoes, briskets, turkeys, and other family-favorites. There's no doubt that the Roaster will be passed down to the next generation.

NESCO's line of cookware may have grown since Grandma Bee's Roaster was made in 1934, but our commitment to bringing people together around a quality meal certainly hasn't changed. Nothing makes us happier than knowing that we help make your Thanksgiving turkey and Easter ham perfect. Today, schedules are busier than ever, making it harder and rarer to get everything together. Let us help you make it easier to enjoy quality time and focus on family. Rely on our expansive selection of Pressure Cookers, Slow Cookers, Dehydrators, and more NESCO at your next gathering, just like Mary.



Grandma Bee and her husband, before she was "Grandma Bee"



Grandma Bee celebrating Valentine's Day in 2010

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# Jet Stream Oven 2: The Perfect Frozen Appetizer Cooker



Jet Stream 2 Oven  
The Perfect Frozen Appetizer Cooker

The NESCO Jet Stream Oven is perfect for making your favorite frozen appetizers. Enjoy everything from crispy egg rolls and mozzarella sticks to breaded mushrooms and onion rings. Cooking in your Jet Stream Oven is convenient and saves energy over a large conventional oven.

Try some of these tasty frozen food items in your NESCO Jet Stream Oven:

- Crispy Egg Rolls
- Pizza Rolls
- Breaded Cheese Curds
- Mozzarella Sticks
- Breaded Mushrooms
- Baked Pretzels
- Onion Rings
- Stuffed Potato Skins
- Cream Cheese Wontons
- Corn Dogs
- Stuffed Taquitos
- Mini Pizza Bites

Let us know some of your favorite frozen appetizers!

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## Party Mix



One thing guests love reaching for at a party is a big bowl of party mix. NESCO Roaster Ovens help make a party mix simple and convenient. The possibilities of ingredients are almost endless.

### **Your Key Ingredient:**

[NESCO Roaster Oven](#)

### **Grocery Ingredients:**

10 cups crispy rice squares cereal  
10 cups crispy wheat squares cereal  
1 cup butter, melted  
1/4 cup Worcestershire® sauce  
2 cups peanuts  
4 cups thin pretzels

*Optional for melting butter*

2 Tbsps of taco seasoning  
1 clove minced garlic

*Optional add-ins*

Diced pieces of dehydrated fruits or veggies  
Roasted pecans, cashews, or almonds  
Toasted pumpkin seeds  
Coated chocolate bites  
Granola clusters  
Toasted coconut  
Cheese puffs  
Crispy Asian noodle pieces  
Broken pieces of tortilla chips

**Instructions:**

1. Preheat **NESCO® Roaster Oven** to 300° F. Place cereal in cookwell. Stir butter and Worcestershire® sauce together and pour over cereal.
2. Cover and bake at 300° F for 45 to 60 minutes. Stir occasionally during baking. Add nuts and pretzels. Cool before serving or storing in airtight container. Serves 50.

Let us know some of your favorite party mix recipes or tasty added ingredients!

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## **Delicious Sloppy Joe's**



**NESCO**  
6, 12 or 18 Qt Roaster Oven  
Delicious Sloppy Joe's



Sloppy Joe's made in your 6 Qt. NESCO Roaster Oven is perfect for game day. This recipe that serves 4 makes it simple and convenient using your favorite prepared barbecue sauce. For a larger group, simply double the ingredients and make in an 18 Roaster Oven.

**Your Key Ingredient:**

[NESCO 6 Qt. Roaster Oven](#)



## Grocery Ingredients:

1 lb ground beef  
1 small onion, chopped  
3/4 cup prepared barbecue sauce  
1/4 tsp salt  
1/8 tsp pepper  
4 hamburger buns, split  
American Cheese slices (optional)  
Green bell pepper rings (optional)

## Instructions:

1. Preheat **NESCO® Roaster Oven** at 425° F.
2. Reduce heat to 325°F and place meat and onion in cookwell. Brown and crumble meat into 1/4" pieces. Pour off drippings.
3. Stir in barbecue sauce, salt, and pepper; heat thoroughly. Serve on buns with cheese and bell pepper. Makes 4 servings.

Let us know some of your favorite Sloppy Joe's recipes!

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## Chili Con Carne





6, 12 or 18 Qt Roaster Ovens  
Chili con Carne



A rich wholesome batch of Chili Con Carne made in your NESCO Roaster Oven is perfect for when friends come over for the big game. Made with beef or turkey, its comfort food goodness will be appreciated by all.

### **Your Key Ingredient:**

[NESCO Roaster Oven](#)

### **Grocery Ingredients:**

2 lbs ground beef or turkey

1 green pepper, chopped  
4 medium onions, chopped  
2 (1 lb 12 oz) cans tomatoes  
8 oz can tomato sauce  
1 Tbsp sugar  
2 Tbsp chili powder  
1½ tsp salt  
2 (15 ½ oz each) kidney beans, drained (reserve liquid)

### **Instructions:**

1. Preheat **NESCO® Roaster Oven** to 425°F.
2. Brown ground beef, pepper, and onion. Drain fat with a baster.
3. Stir in tomatoes, bean liquid, tomato sauce, and seasonings. Cook until boiling around edges. Reduce temperature to 300°F.
4. Cover and simmer for 1 ¼ hours. Stir in beans. Simmer, stirring occasionally for about 15 minutes. Serves 12 to 14.

Try some and let us know what you think. Also, let us know some of your favorite chili recipes!

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## **Chicken Roasting Tips**



18 Qt Silver Roaster  
Chicken Roasting Tips



Here are some great tips for roasting chicken in your NESCO 18 Qt. Roaster Oven:

1. Cook more than one chicken at a time. Eat one for dinner tonight and then save the others for various recipes later in the week, like chicken tacos or chicken salad.
2. Tie the chicken wings and legs down, and then cook the whole chicken breast side down for about twenty minutes. Next, turn the breast side up and finish cooking until done. This method helps make for juicier white meat.
3. Try rubbing dried herbs under the breast and leg skin.

Take your fingers and very carefully separate the skin from the meat, leaving the skin attached in the back. Then, sprinkle in and lightly spread your favorite dried herb over the meat, such as dried tarragon. Press skin back over the meat. Tie legs together, roast, and enjoy.

Let us know what you think of these tips or let us know your favorite way to cook chicken in your NESCO!

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## **Three-Piece Buffet Kit**





## **NESCO®** 3-Piece Buffet Kit



Turn your NESCO 18 Quart Roaster Oven into a hot or cold buffet-serving unit with our 3-Piece Buffet Kit. Keep appetizers, sauces, main dishes, and more hot and ready to enjoy, or use it anywhere as a cold buffet server. Simply fill the roaster cookwell bottom with ice, leave unplugged, insert the 3-Piece Buffet Unit, and you're ready to go. With the large roaster dome cover, salads, fruits, and desserts stay chilled for hours.

**[Click HERE to purchase your own NESCO® 3-Piece Buffet Kit.](#)**

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# New! NESCO Patriotic Flag Roaster Oven



**NESCO®** Patriotic Flag Roaster



In time for the summer holidays, NESCO® brings you the 18 Quart Patriotic Roaster Oven. It's perfect for making party size

Barbecued Spare Ribs, Baked Bean Casseroles, Cheesy Potatoes, and much more. Roast up to 22-pound turkeys, large beef roasts, or tender legs of lamb. The NESCO® 18 Quart Roaster Oven is also perfect for baking, steaming, or slow cooking. Make baked Fruit Custard, steamed Corn on the Cob, or slow-cooked Beef Bourguignon.

**[Click HERE to purchase your own NESCO® Roaster Oven.](#)**