

# 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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# 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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## **Beef Round Tip Roast**



Our Beef Round Tip Roast is exactly what you're craving tonight. All you need for this recipe is a few kitchen staples and your NESCO 6 Qt. Roaster Oven. Enjoy tender, savory meat in no time. We recommend pairing this dish with homemade mashed potatoes or a vinaigrette salad.

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## **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.

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## **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 ½ cups.
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# 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.
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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.*

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## 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.*

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## **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 ½ 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.