

# Slow Cooker Glazed Ham Recipe



Enjoy this sweet and savory ham recipe perfect for holidays, family gatherings, or any special occasion!

Your Key Ingredient:

[NESCO Slow Cooker](#)

## Ingredients:

- 2–3 lbs. of fully cooked, pre-sliced ham
- 1 cup brown sugar
- 1/2 cup honey
- 1/4 cup Dijon mustard
- 1/4 cup pineapple juice (or orange juice)
- 1/4 tsp. ground cloves (optional)
- Pineapple rings or maraschino cherries (optional garnish)

## Instructions:

1. Lightly grease the interior of your 8-quart NESCO slow cooker with cooking spray to prevent sticking.
  2. Arrange the sliced ham in the slow cooker. If the ham slices are too large, layer them slightly to fit.
  3. In a small bowl, whisk together brown sugar, honey, Dijon mustard, pineapple juice, and cloves until smooth.
  4. Pour the glaze evenly over the ham, ensuring it seeps between the slices for maximum flavor.
  5. Cover and cook on **low heat** for 3–4 hours, or until the ham is heated through and tender. Baste the ham with the glaze every hour if possible.
  6. Carefully remove the ham slices and arrange them on a serving platter. Drizzle some of the warm glaze over the ham. Garnish with pineapple rings or cherries, if desired.
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## Nam Sod (Thai Pork Salad)



Nod Sam is filled with lot of ingredients that are bright and bold-tasting. You can serve warm or at room temperature to a Thai-loving crowd.

Your Key Ingredient:

[NESCO Electric Skillet](#)

**Grocery Ingredients:**

- 1/4 cup fresh lime juice (2 limes)
- 1 tbsp. fish sauce
- 1/2 tbsp. grated fresh ginger
- 1/2 tbsp. chili garlic sauce
- 1 lb. ground pork
- 1 garlic clove
- 1/2 tbsp. canola oil
- 1/2 red onion
- 1 carrot
- 1/4 cilantro

- 1/2 cup unsalted peanuts
- 4 cups cooked rice

### **Directions:**

1. Make the dressing first to allow the flavors time to blend. In a small bowl combine the lime juice, fish sauce, grated ginger, and chili garlic sauce. Stir to combine. The dressing should be very potent.
2. Add the ground pork to our NESCO Electric Skillet along with 1/2 tbsp. canola oil and one minced clove of garlic. Cook the pork over medium heat. Drain off any excess fat and allow the pork to cool for a few minutes, or until it is no longer hot.
3. While the pork is cooking, peel and shred the carrot using a large holed cheese grater. Slice the red onion into very thin strips. Pull the cilantro leaves from the stems.
4. Transfer the cooled pork to a bowl, add the prepared dressing, and stir to combine. Add the shredded carrot, sliced red onion, cilantro, and peanuts. Stir to combine again.
5. Serve the salad over a bed of cooked rice.

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## **Slow Cooker Stuffed Cabbage Rolls**



Looking for an easy Saint Patrick's Day dinner recipe? We got you! Check out these delicious slow cooker stuffed cabbage roll recipe. These stuffed cabbage rolls are hearty and filling and always a hit!

Your Key Ingredient:

[NESCO Slow Cooker](#)

**Grocery Ingredients:**

- 1 head green cabbage (1-2 lbs.)
- 2 slices of bacon (chopped) or bacon bits
- 1 lb. lean ground beef
- 1 pound ground pork
- 1 large egg (beaten)
- 1/4 cup milk
- 1/4 cup chopped onion (1/2 onion)
- 1 cup uncooked rice
- 1 tsp. salt



- 1/4 tsp. black pepper
- 1 (15 oz.) can tomato sauce
- 2 tbs. brown sugar
- 1 1/2 tsp. Worcestershire sauce

### Directions:

1. Place the head of cabbage in the microwave for 14 minutes. Once the cabbage is cool enough to handle, peel off the leaves.
2. In a large bowl, combine the beef, pork, beaten egg, milk, onion, rice, salt, and pepper; mix well.
3. Place 1/4 cup of meat mixture onto a cabbage leaf. Roll up the cabbage burrito-style and put it into the slow cooker seam side down. Repeat with the remaining leaves and meat mixture.
4. In a small bowl, combine the tomato sauce, brown sugar, and Worcestershire sauce.
5. Pour the sauce over the cabbage rolls. Add bacon on top. Cook on low for 7-8 hours or on high for 4-5 hours, until the meat is cooked through. The filling should reach 160 degrees F.
6. Enjoy!



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# Roaster Oven Pork Roast



Your Key Ingredient:

[NESCO Roasters](#)

**Grocery Ingredients:**

- 1/2 c brown sugar
- 2 tablespoons smoked paprika
- 1 tablespoon black pepper
- 1 tablespoon salt
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon mustard powder

## Directions:

1. Mix ingredients and rub over roaster and massage gently into it
  2. Cook on low for 6-7 hours.
  3. Ready to serve!
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# Slow Cooker Gyros



This recipe produces the most flavorful gryos, and can be made in a slow cooker. Topped with fresh vegetables, and a homemade tzatziki sauce, this tasty dish couldn't be easier to make from home!



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# Smothered Pork Chops



The Cooking Mom's Amy Hanten knows what it's like to make dinner on a busy weeknight. With two kids, she's the master of getting food on the table for even the pickiest of eaters with ingredients that you most likely have on hand. With our Electric Skillet, she makes these smothered pork chops that are packed with flavor.

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# Ribs



You won't have any extra room on your plate after getting a taste of our all-star baby back ribs. Made with a simple blend of classic barbecue flavors, this recipe is what summertime is all about. Forget the grill – your NESCO Pressure Cooker tenderizes ribs to perfection in just under an hour. Watch the meat fall right off the bone.

## **Your Key Ingredient:**

[NESCO Pressure Cooker](#)

## **Grocery Ingredients:**

Rack of baby back ribs  
2 teaspoons of salt  
1 cup of water  
 $\frac{3}{4}$  tablespoon of paprika  
 $\frac{3}{4}$  tablespoon brown sugar

$\frac{1}{2}$  tablespoon chili powder  
 $\frac{1}{2}$  teaspoon ground black pepper

### **Instructions:**

1. Optional, remove the membrane from the ribs – if you choose to remove the membrane from your ribs, take a butter knife to the backside of the rib. Work the knife between the membrane and the bone and grab with a paper towel and pull membrane off the ribs.
2. In a small bowl stir in the salt, paprika, brown sugar, chili powder, and black pepper. Set aside.
3. Season the ribs with the rub on both sides and cut the ribs into 4 pieces.
4. Pour 1 cup of water into your **NESCO® Pressure Cooker**. Stack the ribs in bone side down. Lock your pressure cooker and cook on high for 30 minutes and then let the pressure come down naturally, about 15 more minutes.
5. Put the ribs bone side down on a rimmed baking sheet. If you choose to, brush ribs with your favorite BBQ sauce. Put the ribs in the oven under the broiler on high. Broil for about 5 minutes or until the sauce is bubbling and just starting to brown. Remove the ribs from the oven, brush with another layer of sauce, and serve.







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# Pulled Pork



Our Slow Cooker Pulled Pork is guaranteed to get everyone around the table for dinner tonight. Save time with your NESCO Slow Cooker by making this classic meal ahead of time. We rely on a blend of savory seasonings and tangy barbecue to achieve that perfect summertime flavor. Serve on a toasted bun with a side of chips or coleslaw.

## **Key Ingredient:**

[NESCO Slow Cooker](#)

## **Grocery Ingredients:**

Bone-in Boston butt (6-8lbs)

## *Dry Rub*

2 cups brown sugar

$\frac{1}{2}$  cups salt

$\frac{1}{4}$  cup dark chili powder

2 Tbsp black pepper

2 Tbsp smoked paprika

$\frac{1}{2}$  – 1 Tbsp of blended pepper powered for desired heat

## **Instructions:**

1. Combine all dry ingredients into a large bowl and set aside.
2. Score the fat cap of the pork.
3. Apply a liberal amount of dry rub to the pork butt and rub in.
4. Cover the pork butt and let the dry rub set for a couple of hours to overnight.
5. Place the pork butt into the **NESCO® Slow Cooker** add 1 cup of water.
6. Cover and set high for 5-6 hours or low for 10-12 hours.
7. Shred pork with two forks and mix in the juices.



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## Green Chile Pork Carnitas



Green Chile Pork Carnitas are the perfect way to get the weekend

started. Infused with tomatillos, peppers, and Mexican spices, you might want to make these on Friday *and* Saturday. Count on your NESCO Pressure Cooker for juicy, tender pork every time. We recommended topping with queso fresco, fresh cilantro, and a squeeze of fresh lime juice.

### **Your Key Ingredient:**

[NESCO Pressure Cooker](#)

### **Ingredients:**

2-3 lbs pork shoulder, cut into 6-8 pieces

2 Tbsp olive oil

1 tsp salt

1/2 tsp black pepper

1 large jalapeño, seeded and stem removed

1 green bell pepper, seeded and stem removed

1 poblano pepper, seeded and stem removed

1 lb tomatillos, husks removed and quartered

3 cloves garlic, peeled and minced

1 onion, quartered

1 tsp cumin

1 tsp oregano

2 cups chicken broth

2 bay leaves

1 cup of water

### *Toppings*

Tortillas (a flour/corn hybrid works best)

Queso Fresco

Red onion, diced

Cilantro, roughly chopped



## Instructions:

1. Rub pork shoulder pieces with salt and pepper then place in your **NESCO® Pressure Cooker** with the olive oil and brown for 2-3 minutes.
2. Add in jalapeño, green pepper, poblano, quartered tomatillos, garlic, onion, cumin, oregano, chicken broth, bay leaves, and 1 cup of water.
3. Mix the ingredients and lock lid. Set to high pressure for 55 minutes.
4. Do a natural release and then release remaining pressure with a quick release after 10 minutes.
5. Remove meat from pressure cooker. Take out bay leaves and add broth with peppers to a blender and puree the mixture. This will yield a large amount of green chile sauce.
6. Shred meat with fork. Mix in desired amount of green chile sauce.
7. Serve in tortillas topped with crumbled queso fresco, red onion, and cilantro.





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## Stuffed Peppers

Our gourmet Stuffed Peppers recipe is bursting with flavor. Not only is this meal the perfect size for single servings, but it's also filling and nutritious. NESCO's 6 Qt. Roaster Oven infuses peppers with the savory stuffing. You can make this recipe up to two days ahead by filling peppers and storing them in the fridge to cook later.

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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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# 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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## Roast Pork



There's no better way to end the day than Roast Pork for dinner. Crackly on the outside and tender on the inside, this recipe is nearly effortless with your NESCO Roaster Oven. Preheat, cover, and serve up bold flavor in just a few hours. Tip: when selecting pork loin, choose pork shoulder or pork butt with a center-cut.

### **Your Key Ingredient:**

[NESCO Roaster Oven](#)

### **Grocery Ingredients:**

6 to 8 lb pork loin roast, center-cut  
2 Tbsp Dijon-style mustard  
2 Tbsp margarine  
1 Tbsp brown sugar  
1/2 Tbsp ground black pepper  
1 tsp thyme, crushed

### **Instructions:**



1. Preheat **NESCO® Roaster Oven** to 400°F. Lightly wipe cookwell with cooking oil. Add margarine; cover, cook until melted.
  2. Arrange pork roast in preheated cookwell. Cover; roast 10 minutes. Reduce temperature to 325°F.
  3. Combine remaining ingredients. Remove rack with meat to a heatproof surface. Spread mustard mixture over roast. Set rack in cookwell. Cover; roast 2 to 2 ½ hours (170°F on meat thermometer). Serves 10 to 12.
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## Pork Tenderloin



Wondering “what’s for dinner?” Our Pork Tenderloin recipe is the answer to satisfying your whole family tonight. Simply preheat your NESCO 18 Qt. Roaster Oven, add ingredients, and cover, only



turning a few times throughout. This recipe calls for fresh ingredients; with its savory blend of onions, apples, and herbs, it's almost guaranteed to be a hit.

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## Roast Pork Chops



Welcome to your next favorite dinner meal. These Roast Pork Chops are lightly crusted on the outside and cooked evenly throughout for a savory interior. Your NESCO 18 Qt. Roaster Oven makes this recipe simple: just combine ingredients, place in cookwell, and enjoy this weeknight-friendly entree in no time. We recommend serving with garlic butter.

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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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## **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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## Pork Tenderloin With Mushrooms And Tomatoes





For tonight's dinner, serve up a platter of juicy Pork Tenderloin with Mushrooms and Tomatoes. This dish is easy enough for a weeknight and delicious enough for any get together. With its 1450 watt heating base and full-range temperature control, you can count on your NESCO Roaster Oven for delicious flavor throughout. Plate on a bed of wild rice.

### **Your Key Ingredient:**

[NESCO Roaster Oven](#)

### **Grocery Ingredients:**

3 to 4 lbs whole pork tenderloin  
1/4 lb butter  
3 onions, sliced  
2 cups white wine  
1 lb fresh mushrooms  
1/2 tsp rosemary  
1/2 tsp thyme

1 tsp lemon pepper  
1 cup stewed tomatoes  
2 tsp cornstarch

**Instructions:**

1. Preheat **NESCO® Roaster Oven** to 425° F. Melt butter in cookwell. Brown tenderloin 5 minutes.
2. Reduce heat to 300° F. Add onions, mushrooms, and herbs. Cover and bake 2-3 hours.
3. Remove meat to slice. Set oven temperature at 400° F. Stir cornstarch and tomatoes into liquid and heat until sauce is thick. Serve sauce immediately over pork with white or wild rice.

*Wild Rice*

1. Prepare wild rice according to package directions.
2. Place in casserole dish, dot with butter, and cover with foil until ready to serve. Serves 8.

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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  $\frac{1}{2}$  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 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.

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## **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.*