

RECIPES

* Always preheat roaster prior to baking (Maximum 15 minutes)

Baked Potatoes

8 to 12 baking potatoes

Wash potatoes and pierce with a fork. Place rack in the pan. Stack potatoes on Roasting Rack, making sure that they don't touch the sides of Cooking Pan. Cover and bake at 400°F for 1 hour.

Pot Roast with Vegetables

6 to 8 lbs. beef chuck roast	2 cups beef broth
2 cups baby carrots	1 tbs. salt
8 medium potatoes, peeled and quartered	1 tsp. ground black pepper
2 onion, quartered	

Place roast in bottom of Cooking Pan. Place vegetables around sides of roast. Add salt, pepper and broth. Cover; cook at 300°F 3 to 4 hours or until tender.

Hickory-smoked brisket

6 to 8 lb. beef brisket	1 tsp. onion powder
½ cup liquid smoke	1 tsp. celery salt
1 tsp. garlic salt	

Place brisket on large piece of aluminum foil. Sprinkle generously with the liquid smoke and seasonings. Wrap the brisket with the foil and crimp edges. Place in Cooking Pan. Cover and cook at 250°F for 4 hours.

Lemon Garlic Roast Chicken

7 to 8 lb. chicken	¼ cup lemon juice
4 cloves garlic, minced	2 tsp. salt
½ cup butter, softened	1 tsp. ground black pepper

Rinse chicken in cold water and pat dry with paper towels. Combine remaining ingredients and rub over skin and between skin and meat of chicken. Place Roasting Rack in Cooking Pan. Place chicken on Roasting Rack and cover. Bake at 350°F for 2 to 2 1/2 hours or until chicken is done.

Beef Stew

4 lbs. beef stew meat	⅔ cup dry bread crumbs
6 potatoes, peeled and cubed	⅔ cup quick-cooking tapioca
2 stalks celery	2 tsp. salt
2 medium onion, cut into eighths	2 tsp. basil
4 cans (10½-oz. each) condensed tomato soup	½ tsp. pepper
2 cups beef broth	
2 cans (8 oz.) sliced mushrooms, undrained	

Toss stew meat with bread crumbs, salt and pepper. Place beef in Cooking Pan and add remaining ingredients; stir well. Cover and roast at 250°F for 4 to 5 hours or until meat and vegetables are tender.

RECIPES

Roasted Vegetable Soup

2 small yellow squashes	1 pint whipping cream
2 lb. asparagus, tips and tender portion only	¼ cup. oil
2 small red bell peppers, cut into 1" pieces	1 tsp. ground black pepper
2 can (14½-oz) chicken broth	2 tsp. minced fresh rosemary
1 lb. small whole, fresh mushrooms	2 tsp. salt
1 red onion, quartered	

Combine oil, salt and pepper in a bowl. Add vegetables and stir well to coat. Add vegetables to Cooking Pan. Roast at 450°F for 30 minutes, stirring every 10 minutes. Reduce heat to 250°F. Add broth and cream. Stir well and cook until simmering.

Chicken Tetrizzini for a Crowd

16 oz. spaghetti, broken and cooked according to package directions	2 cups chicken broth
10 cups cooked chicken, cut up	1½ cup chopped onion
2 lb. grated American cheese	1 cup chopped red bell pepper
4 cans (10½ oz. each) condensed cream of mushroom soup	1 cup chopped green bell pepper
	1 tsp. ground black pepper

Combine all ingredients in Cooking Pan. Place in Roaster Oven Body and cover. Bake at 350°F for 30 minutes or until heated through.

Asian Spareribs

4 large cloves garlic, minced	2 tbs. sesame oil
1 tsp. five spice powder	2 tbs. minced fresh ginger
8 green onions, thinly sliced	1 tbs. chili puree
½ cup brown sugar	2 tsp. salt
8 tbs. hoisin sauce	6 to 8 lbs. pork spareribs, cut to fit into pan

Combine first 8 ingredients to make marinade. Sprinkle ribs with salt and brush with marinade. Place ribs in Cooking Pan. Roast at 350°F for 1½ to 2 hours.