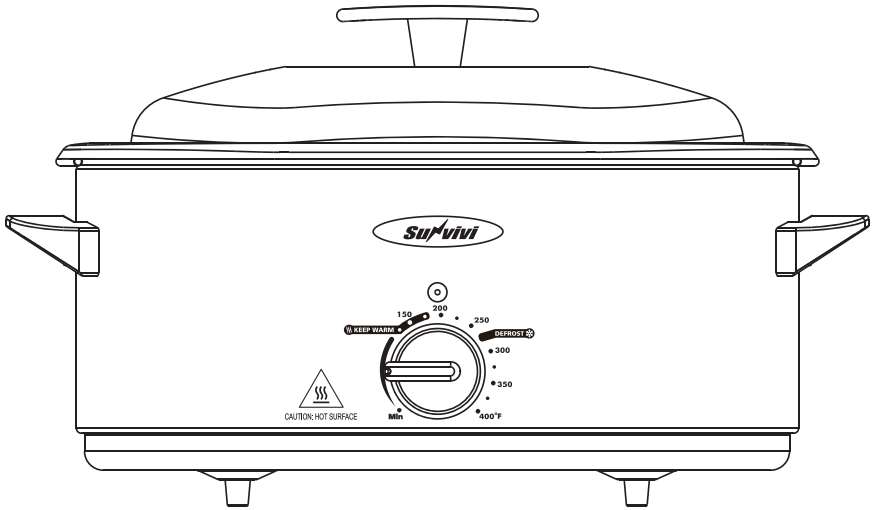
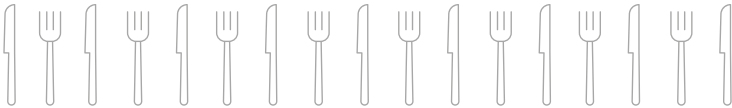




Inspired Living, Innovative Appliances



SKU:ZER006



Roaster Ovens

Product Category · Instructions · Recipes

Categoría de Productos · Instrucciones · Recetas

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Roaster Oven



2-Pot Slow Cooker



3-Pot Slow Cooker



6QT Slow Cooker



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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

- 1. Read all instructions before using this product.**
2. This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid.
4. This appliance is not to be used by children or by persons with reduced physical, sensory or mental capabilities.
5. Close supervision is necessary when any appliance is used near children. Children should not play with the appliance.
6. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning. To disconnect, turn any control to OFF, then unplug power cord from outlet. Do not disconnect by pulling on cord.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Do not attempt to replace or splice a damaged cord. Return appliance to the manufacturer (see warranty) for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors or for commercial purposes.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. The roasting oven body is subject to residual heat from cooking cycle. Do not touch roasting oven body immediately after removing roasting pan. Allow to cool before handling.
14. Use caution when opening the lid during or after a cooking cycle. Escaping steam can cause burns. Always lift the lid away from your body.





IMPORTANT SAFEGUARDS

15. Use caution when removing the roasting pan or roasting rack. They will be hot from the cooking cycle and may cause burns.
16. Do not use appliance for other than intended use. Misuse can cause injuries.
17. Intended for household countertop use only. Keep 6 inches (152 mm) clear from the wall and on all sides. Always use appliance on a dry, stable, level surface.
18. Avoid sudden temperature changes, such as adding refrigerated foods or cold liquids into a heated roasting pan.
19. Models with glass window lids: The window is made of tempered glass. Always inspect the glass for chips, cracks or any other damage. Do not use the lid if it is damaged, as it may shatter during use.
20. **CAUTION:** To protect against electrical shock and product damage, do not cook directly in the roasting oven body. Cook only in the roasting pan provided.
21. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter and never use outlet below counter.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY



USER MAINTENANCE INSTRUCTIONS

This appliance contains no user serviceable parts. Do not try to repair it yourself. Refer it to qualified service personnel if servicing is needed.

SMOKE OUT PROCESS

This unit does need to have the smoke out process done before the first use. Add a little water and cook it off first prior to doing any cooking in it.

HOT CAUTION

Do not touch sides of Roaster base while food is cooking. Always use handle on the base. Use potholders or oven mitts to lift the Roasting Pan.

PRECAUTIONS

Always unplug unit and allow to cool before cleaning.

TO CLEAN

CAUTION: Do not immerse the Roaster Oven Body in water or other liquid. Do not put the Roasting Pan in dishwasher.

1. Turn Temperature Control to the OFF position.
2. Unplug the Roaster Oven from outlet and allow unit to cool.
3. Wash the Roasting Pan and Lid in hot soapy water-using a sponge or cloth. Rinse thoroughly in hot water, then towel dry.
4. Wipe the inside and outside of the Roaster Oven body with a damp cloth.

TO STORE

Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place. Never store it while it is hot or wet. Never wrap cord tightly around the appliance; keep it loosely coiled.

SUNVIVI 1-YEAR LIMITED WARRANTY

This product is covered under a manufacturer's 1-Year Limited Warranty from date of purchase against defects in materials and workmanship. This warranty does not cover damage due to neglect, abuse, or weather related damage.



USER MAINTENANCE INSTRUCTIONS

EMAIL US

If you are within your warranty from date of purchase please provide (1) copy of your order, (2) pictures of your roaster), and (3) short detail regarding claim for processing. Send to sunvivi at support@sunvivi.com



PRODUCT OVERVIEW



POLARIZED PLUGS

This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature or modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

POWER CORD INSTRUCTIONS:

A short power-supply cord or detachable power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a long detachable power-supply cord or extension cord is used on short-cord models:

- a. The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance;
- b. When the product is of the grounded type, the extension cord shall be a grounding type 3-wire cord; and
- c. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

Do not pull, twist or otherwise abuse the power cord.

NOTICES

1. Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing a hot pad or trivet under your roaster to prevent possible damage to the surface.
2. During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.

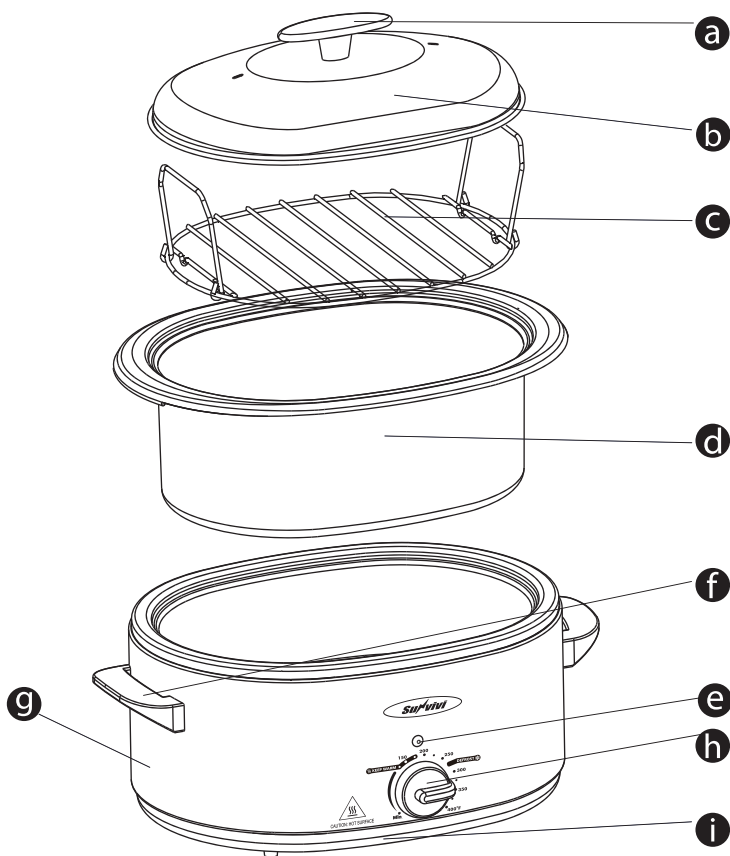


PRODUCT OVERVIEW

3. Please use caution when placing your roasting pan on a ceramic or smooth glass cook top stove, countertop, table or other surface. Due to the nature of the roasting pan, its rough bottom may scratch some surfaces if caution is not used. Always place heat resistant protective padding under the roasting pan before setting on a table, countertop or other surface.



LEARNING ABOUT YOUR ROASTER OVEN



a Lid Handle

b Lid

c Roasting Rack

d Removable Roasting Pan

e Indicator light

f Handle

g Roaster Oven Body

h Temperature Control

i Bottom Cover



USER MAINTENANCE INTRUCTIONS

USER MAINTENANCE INTRUCTIONS

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TO STORE

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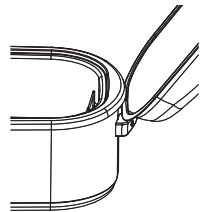


PREPARING YOUR ROASTER OVEN FOR USE

1. Remove all packaging materials.
2. Wash the REMOVABLE ROASTING PAN, ROASTING RACK and LID in hot, soapy water using a sponge or wash cloth. Rinse and dry thoroughly.
NOTE: Do not use abrasive cleaners.
3. The outside of the ROASTER OVEN BODY may be cleaned with a soft cloth and warm soapy water.
CAUTION: Do not immerse the ROASTER OVEN BODY in water.

IMPORTANT HELPFUL TIPS

- Always use pot holders or oven mitts when placing or removing food, a baking pan or casserole in the preheated roaster.
CAUTION: Always lift the lid away from your body to avoid any escaping steam from the roaster.
- Significant amounts of heat escape whenever the LID is removed; therefore the cooking time must be extended. Avoid frequent removal of the LID for checking cooking progress or stirring.
- To use the LID REST feature, hold the LID upright by the HANDLE and place the edge of the LID under the metal tabs just above either side HANDLE.
- High-moisture foods such as turkey and roasts may cause condensation to form on the lid as the cooking cycle starts. This is temporary and the condensation will dissipate during the cooking process.
- Convenience foods can be baked in the roaster oven. Place container on ROASTING RACK. Follow package directions.
- Meats roasted in your Roaster Oven will be moist and tender. For additional browning, brush oil or butter over the meat before cooking.
- To create a darker roasted, crispier skin poultry, remove your poultry from the roaster oven at the last 30 minutes of roasting time and place in your oven at 400° F for the last 30 minutes to complete the roasting process.



HOW TO USING YOUR ROASTER OVEN

1. Place the REMOVABLE ROASTING PAN into the ROASTER OVEN BODY.
CAUTION: Do not cook food in the roaster without using the removable roasting pan.
2. Place the lid on the roaster.
3. Make sure that the TEMPERATURE CONTROL is in the OFF position, then plug cord into a 120 volt AC outlet.
4. Turn the roaster on by turning the TEMPERATURE CONTROL to the desired temperature.
5. Preheat for 15 to 20 minutes. Light will turn OFF once the set temperature is reached.
6. Place ROASTING RACK into the REMOVABLE ROASTING PAN, put food on the RACK, and place the LID on the roaster oven.
NOTE: Some foods or recipes do not require the ROASTING RACK to be used.
7. When finished, turn the TEMPERATURE CONTROL to the OFF position and unplug roaster oven from outlet.
8. Remove LID and using oven mitts, remove the ROASTING RACK with food and serve.

USING THE DEFROST SETTING

Your Roaster features a unique Defrost setting. The Defrost setting is convenient for when you have forgotten to defrost your frozen turkey ahead of time or did not allow yourself enough time to fully defrost it in time to roast it. With this unique and innovative Defrost setting, you can take your turkey from frozen to roasted in hours – not days!

NOTE: In order to plan your day accordingly, when roasting a turkey from frozen you can estimate it will take around twice the time it would normally take to roast an already defrosted turkey in your roaster.

It's easy to use; just follow these few simple steps:

1. Turn temperature knob to "DEFROST." Preheat roaster for about 15-20 minutes.



HOW TO USING YOUR ROASTER OVEN

2. Unwrap your frozen turkey and place it on the roasting rack inside of roaster and place lid on top. Defrosting process begins.
 - Make sure to have a good meat thermometer to check defrosting temperatures from time to time; however, try not to open the lid too many times as it is important to keep as much heat as possible in the roaster while defrosting.
3. Check that legs and thighs have reached between 90°F and 100°F before basting. Once they do, brush the outside of the turkey with butter or oil and season with salt and pepper (see chart below for estimated times).
4. Continue cooking in the Defrost Setting until the thighs and legs reach at least 130°F to 150°F and the breast reaches at least 50°F to 60°F. (see chart below for estimated times). Once desired temperatures have been met, use a baster to remove any excess liquid or ice chunks remaining in the cavity. Then, using tongs, remove the bag of giblets and neck. Once removed, brush the outside with additional butter or oil.

NOTE: If the giblets and neck are hard to remove at this time, let the turkey defrost slightly longer checking about every 10 – 15 minutes until they can be removed relatively easily.

5. Now you are ready to start roasting. Turn the temperature knob to 325°F and roast your turkey (see chart below for estimated times). The turkey will be done roasting when the temperature of the breast reaches at least 165°F and the legs and thighs reach at least 175°F. The other important temperature to take is inside the cavity - it also needs to reach at least 165°F or you risk contaminating the rest of the bird when you carve it.

NOTE: To check doneness of the turkey it is important to take temperature readings in different areas of the turkey to make sure it is all completely done. If any of the areas have not reached the temperatures noted above, let it roast for a little longer until they are reached, checking about every 10 - 15 minutes.



HOW TO USING YOUR ROASTER OVEN

ESTIMATED TIMES WHEN USING DEFROST	Smaller Turkey About 17Lbs.		Larger Turkey about 23lbs.	
	Hours	Minutes	Hours	Minutes
Steps				
Roaster Preheat (steps 1 & 2)		20		20
First Check of Temperatures (step 3)	1	30	4	30
Finish Defrosting (step 4)	2		1	
Total DEFROST Time	3	50	5	50
Roasting Turkey (step 5)	2		1	
Total DEFROST + ROAST Time	5	50	6	50

Above times are estimates and should be used as a guide to planning your total time using the defrost setting. Your best indicators at each stage are the temperatures the turkey reaches at each step using a good meat thermometer.

NOTE: You might be wondering why it would take a smaller turkey longer than a larger turkey to roast once it is thawed and you have removed the neck and giblets. Your roaster defrost and roasting process is based on temperature and turkey size.

- Larger turkeys – As the roaster is defrosting, it is also heating the turkey; since it takes longer to defrost a larger sized turkey; it also heats it longer therefore shortening the time to roast to completion.
- Smaller turkeys – Since defrosting time for a smaller sized turkey is shorter, so is the heating time of the turkey; therefore, it takes longer to roast to completion.

USING THE KEEP WARM SETTING

Your Roaster features a Keep Warm setting. The keep warm setting is convenient for entertaining until you're ready to serve. When your food is done cooking, simply switch the temperature dial to the keep warm setting and the roaster will maintain a low heat to keep your food warm until you are ready serve.



CARE, CLEANING AND STORAGE

This appliance should be cleaned after every use.

CAUTION: Do not immerse the ROASTER OVEN BODY in water or other liquid. Do not put REMOVABLE ROASTING PAN in dishwasher.

1. Turn temperature control to the "OFF" position.
2. Unplug the roaster oven from outlet and allow unit to cool.
3. Allow the roaster oven to cool completely before cleaning.
4. Wash the REMOVABLE ROASTING PAN, LID and ROASTING RACK in hot soapy water – using a sponge or cloth. Rinse thoroughly in hot water, then towel dry.

NOTE: Do not use abrasive cleaners.

5. Wipe the inside and outside of the ROASTER OVEN BODY with a damp cloth.

USER MAINTENANCE:

This appliance has no user serviceable parts. Any servicing beyond that described in the Cleaning Section should be performed by an Authorized Service Representative only. See Warranty Section.



COOKING GUIDE

Determining Meat Doneness

Following the guide below, insert an instant reading thermometer into the center of the meat or poultry making sure not to touch bone.

Remember once meat is removed from the roaster the temperature will rise about 5 degrees.

Allow meats to stand about 10 minutes before carving and serving

MEAT	MEDIUM RARE	MEDIUM	WELL DONE
Beef			
Roast	145° F	155° F	170° F
Meatloaf		160° F	
Veal			
Roast		155° F	
Lamb			
Roast	140°F	155° F	170° F
Pork			
Roast		155° F	160° F
Poultry			
Roast Chicken Or Turkey			180° F
Chicken or Turkey Breast or Parts			180° F

* Rare pork, ham or poultry is not recommended.



COOKING GUIDE

Roasting Meats And Poultry

Meats will cook more rapidly in the Roaster Oven than a conventional oven. Reducing temperature and increasing time will result in a browner, crispier crust. ***Times indicated below are approximate and should be used as a guideline only.***

MEAT	WEIGHT (LBS.)	ROASTING TEMPERATURE	MINUTES PER LB	APPROXIMATE COOKING TIME	INTERNAL TEMPERATURE
BEEF: Standing Rib	6 to 8 lbs	350° F	10 to 12 minutes	Rare: 1 hour	124° F
			12 to 15 minutes	Medium Rare: 1 ¼ hours	145° F
			15 to 17 minutes	Medium: 1 ½ hours	160° F
			17 to 19 minutes	Well: 1 ¾ hours	170° F
Sirloin Tip	3 to 5 lbs	325° F	11 to 13 minutes	Rare: 1 hour	124° F
			13 to 15 minutes	Medium Rare: 1 ¼ hours	145° F
			15 to 17 minutes	Medium: 1 ½ hours	160° F
			17 to 19 minutes	Well: 1 ¾ hours	170° F
Tenderloin	2 to 4 lbs	400° F	10 to 12 minutes	Rare: 25 minutes	124° F
			12 to 14 minutes	Medium Rare: 40 minutes	145° F
			15 to 16 minutes	Medium: 50 minutes	160° F
			16 to 18 minutes	Well: 1 hour	170° F
Corned Beef	3 lbs	350° F	25 to 28 minutes	1 ¼ hours	160° F
Meatloaf	2 lbs	350° F	45 to 50 minutes	1 ½ hours	160° F
Meatballs	2 lbs/ 36 meatballs	350° F	12 to 15 minutes	25 minutes	160° F
LAMB: Leg	6 lbs	350° F	12 to 15 minutes	Medium Rare: 1 ¼ hour	145° F
			15 to 17 minutes	Medium: 1 ½ hours	160° F
			17 to 19 minutes	Well: 1 ¾ hours	170° F

COOKING GUIDE

MEAT	WEIGHT (LBS.)	ROASTING TEMPERATURE	MINUTES PER LB	APPROXIMATE COOKING TIME	INTERNAL TEMPERATURE
Crown Rack	3 lbs	350° F	12 to 15 minutes	Medium Rare: 35 minutes	145° F
			15 to 17 minutes	Medium: 45 minutes	160° F
			17 to 19 minutes	Well: 1 hour	170° F
PORK: Loin Roast	5 lbs	350° F	22 to 25 minutes	2 hours	160° F
Pork Chops	4 lbs 6 chops	325° F	11 to 15 minutes	45 minutes	160° F
Rolled Pork Shoulder	4 lbs	350° F	24 to 28 minutes	2 hours	160° F
SPARERIBS Country ribs	4 to 5 lbs	325° F	22 to 25 minutes	1 ½ hours	160° F
Baby Back Ribs	4 to 5 lbs	325° F	18 to 20 minutes	1 ¼ hours	160° F
SMOKED HAM: Bone in Ham	10 to 12 lbs	325° F	8 to 12 minutes	1 ¾ hours	160° F
Boneless Ham	6 to 8 lbs	325° F	12 to 14 minutes	1 ¼ hours	160° F
Fully Cooked Ham	6 to 8 lbs	325° F	10 to 12 minutes	1 hour	160° F
VEAL: Loin	5lbs	325° F	24 to 28 minutes	2 hours	155° F
POULTRY: Fresh Chicken	4 to 5 lbs	350° F	12 to 15 minutes	1 ¼ hours	180° F
Roasting Chicken	6 to 8 lbs	350° F	10 to 12 minutes	1 ¾ hours	180° F
Fresh turkey	12 to 14 lbs	325° F	6 to 8 minutes	1 ¾ hours	180° F
Frozen turkey (defrosted)	14 to 16 lbs	325° F	6 to 8 minutes	2 hours	180° F
Fresh Turkey breast (bone in)	5 to 6 lbs	325° F	10 to 15 minutes	1 ½ hours	180° F

COOKING GUIDE

Baking*

● Baking pans should always be placed on the ROASTING RACK.

Do not place pans on bottom of REMOVABLE ROASTING PAN.

● Metal pans are recommended for use in the roaster as they provide better heat transfer and browning.

FOOD	AMOUNT OR SIZE	BAKING PAN	TEMPERATURE	ESTIMATED TIME
Muffins	2 ½ -inch	12 muffin pan	400° F	14 to 18 minutes
Quick Bread	1 loaf	9 x 5x3 inch	350° F	25 to 30 minutes
Yeast Bread	1 ½ lb loaf	Baking sheet	375° F	25 to 30 minutes
Yeast Rolls	12 rolls	9-inch square baking pan	400° F	15 to 20 minutes
Coffeecake	9 squares	9-inch square baking pan	350° F	40 to 45 minutes
Brownies	9 squares	9-inch square baking pan	350° F	25 to 30 minutes
Cupcake	2 ½ -inch	12 muffin pan	400° F	14 to 18 minutes
Sheet Cake	12 servings	13 x9x3-inches	350° F	20 to 25 minutes
Pound Cake	10 servings	10-inch tube pan	325° F for dark pan 350° F for light pan	50 to 55 minutes
Bundt Cake	10 to 12 servings	10-inch Bundt pan	325° F for dark pan 350° F for light pan	50 to 55 minutes
Cheesecake	10 to 12 servings	10-inch spring form pan	Crust 400° F Then With filling 350° F	10 minutes 50 to 55 minutes
Fruit Pie	8 to 10 servings	9-inch glass pie plate	400° F	40 to 45 minutes
Quiche	8 servings	9-inch glass pie plate Or 10-inch metal tart pan	400° F Then 300° F	for 10 minutes for 35 to 40 minutes
Pizza	4 servings	9-inch pizza pan	400° F	20 to 25 minutes

COOKING GUIDE

FOOD	AMOUNT OR SIZE	BAKING PAN	TEMPERATURE	ESTIMATED TIME
Mini Pizzas	6 servings	Baking sheet	400° F	15 to 20 minutes
Baked Potatoes	6/ 1 lb each	On rack	400° F	55 to 60 minutes
	10/ 8 oz each	On rack	400° F	45 to 50 minutes
Sweet Potatoes	8/10 oz each	On rack	400° F	45 to 50 minutes
Scalloped Potatoes	9-inch square baking dish	On rack	350° F	60 to 70 minutes
Casserole	9-inch square baking dish	On rack	350° F	50 to 60 minutes
Winter Squash/ halved	In shallow baking pan	On rack	375° F	25 to 30 minutes
Baked apples	In shallow baking pan	On rack	350° F	35 to 40 minutes

* Always preheat roaster prior to baking



RECIPES

ROASTING

LEMON GARLIC ROAST CHICKEN

¼ cup butter or margarine, softened	2 large cloves garlic, minced
1 tbsp grated lemon peel	1 tsp salt
¼ tsp pepper	2 tbsp fresh lemon juice
4 to 5 lb chicken	

Preheat roaster at 350° F for 15 minutes. In small bowl, combine all ingredients, except chicken; blend well. Spread mixture evenly between skin and meat and on skin of chicken. Place rack in roaster oven with handles up and curved bars down. Place chicken on rack and place lid on roaster.

Roast for 1 ¼ hours or until chicken registers 170° F in breast and 180° F in thigh when tested with meat thermometer.

Let rest 10 minutes before serving.

Makes 4 to 5 servings.

SPICY BEEF ROAST

¼ cup low sodium soy sauce	2 tbsp balsamic vinegar
2 tbsp Worcestershire sauce	2 tsp Dijon mustard
3 lb sirloin tip roast	4 large cloves garlic, minced
2 tbsp cracked black peppercorns	½ tsp salt

Preheat roaster at 350° F for 15 minutes. In small bowl, combine soy sauce, Worcestershire sauce and mustard. Brush over roast. In clean small bowl, combine garlic, peppercorns and salt. Sprinkle evenly over roast. Place rack in roaster oven with handles up and curved bars down. Place beef on rack and place lid on roaster.

Roast to desired doneness following guide in roasting chart on page 10-11.

Let rest 10 minutes before serving.

Makes about 8 servings.



RECIPES

PORK ROAST

4 - 5 lb. pork loin roast	½ teaspoon pepper
4 cloves garlic, minced	½ cup Italian dressing
1 teaspoon salt	¼ cup Worcestershire sauce

Preheat roaster to 350° F. Place roast on rack. Press minced garlic into surface of the roast. Place rack in roaster. Combine dressing and Worcestershire sauce. Brush roast with marinade. Cover; cook for 2 to 2 ½ hours or until done.

ORANGE AND CHILI BRAISED SHORT RIBS

9 lbs beef short ribs	1 tbsp salt
1 tsp pepper	3 large onions, halved and sliced
10 large cloves garlic, minced	3 cups beef stock or broth
2 jars (12 oz., ea) chili sauce	1 cup orange juice
1 tsp crushed red pepper flakes	Fresh cilantro sprigs
Hot cooked rice	
Peel of 1 navel orange, cut in wide strips	

Preheat roaster to 375° F for 15 minutes. Season short ribs with salt and pepper; add half the ribs to removable pan and cover. Let short ribs brown on both sides, turning once (about 15 minutes). Remove to bowl. Repeat with remaining short ribs. Pour off drippings. Reduce heat to 250° F.

Add onions, garlic, beef stock, chili sauce place in removable roaster pan. Add remaining ingredients, except cilantro and rice. Stir to blend. Return short ribs to roaster. Cover and cook for 3 ½ hours or until short ribs are tender.

Garnish with cilantro and serve over rice.

Makes about 10 servings



RECIPES

ROAST PORK ITALIANO

2 large cloves garlic, minced
¼ tsp pepper
2 tbsp Worcestershire sauce
2 tbsp chopped fresh basil

2 tsp salt
1/3 cup Italian dressing
4 to 5 lb pork rib roast
2 tbsp chopped fresh Italian parsley

Preheat roaster at 350° F for 15 minutes. In small bowl, combine garlic, salt, pepper, Italian dressing and Worcestershire sauce. Spread evenly over pork roast. Place rack in roaster oven with handles up and curved bars down. Place pork on rack and place lid on roaster.

Roast for 1 ¾ hours. Sprinkle with basil and parsley and roast about 15 minutes longer or until pork registers 160° F when tested with meat thermometer.

Let rest 10 minutes before serving.

Makes about 8 servings.



RECIPES

BAKING

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 to 1 ½ hours.

MEATBALLS

5 pounds ground beef
1 cup Italian seasoned fine,
dry bread crumbs

1 ½ teaspoons salt
½ teaspoon pepper
5 eggs

Preheat roaster with pan in place to 400°F. Combine all ingredients. Form into 1- inch balls. Place meatballs in pan. Cover; Bake 30 to 45 minutes or until done. Stir occasionally to brown on all sides. Makes approximately 75 meatballs.

SEASONED MEATBALLS

2 lbs ground round
½ cup minced onion
3 tbsp tomato paste
2 large eggs
3 tsp dried oregano
¼ tsp pepper

½ cup panko bread crumbs
¼ cup chopped Italian parsley
4 large cloves garlic, minced
2 tbsp dried basil
2 tsp salt
1/3 cup Italian dressing

Preheat roaster at 350° F for 15 minutes. In large bowl, combine all ingredients; blend well. Shape into 36 meatballs. Place in shallow roasting pan.

Place rack in roaster oven with handles up and curved bars down. Place baking pan on rack and place lid on roaster.

Bake for 25 minutes. Remove from roaster and keep warm.

Use in Spaghetti Sauce Recipe.



RECIPES

SPAGHETTI SAUCE

- | | |
|------------------------------------|-------------------------------|
| 1 can (28 oz) petit diced tomatoes | 1 can (28 oz) tomato sauce |
| 2 tbsp tomato paste | 1 large onion, finely chopped |
| ½ cup chopped Italian parsley | 4 large cloves garlic, minced |
| 2 tbsp dried basil | 3 tsp dried oregano |
| 1 ½ tsp salt | ¼ tsp pepper |
| 2 lbs hot cooked pasta | Shredded Parmesan cheese |

Add all ingredients to removable roaster pan. Cook at 350° F for 1 hour. Add meatballs and cook 1 hour longer.

Serve over hot cooked pasta. Add shredded Parmesan cheese, if desired.

Makes about 18 servings

BAKED BEANS

- | | |
|---|----------------------------------|
| 2 cans (7-lbs. each) pork and beans | ½ cup Worcestershire sauce |
| 1 ½ cup molasses | 2 tablespoons dry mustard powder |
| 1 ¼ cup ketchup | ¾ cup prepared barbecue sauce |
| 1 pound bacon, cooked until just crisp and cut up | |

Combine all ingredients in an oven safe dish and place in roaster pan. Cover and cook at 300° F for 2 hours or until heated through. Stir occasionally.

BARBECUE BEANS

- | | |
|---|-------------------------------|
| 8 cans (16 oz, ea) baked beans | 1 large green pepper, chopped |
| 1 large onion, chopped | 2 cups ketchup |
| 2 cups barbecue sauce | ½ cup molasses |
| ¼ cup mustard | ¼ cup Worcestershire sauce |
| ½ lb bacon, cooked and cut into 1-inch pieces | |

Add all ingredients to removable roaster pan. Cover and cook at 300° F for 1 ½ hours or until heated through.

Makes about 24 servings



RECIPES

LEMON CHESECAKE

- Crust:** 2 cups finely ground animal crackers (about 8 oz)
2 tbsp granulated sugar ¼ cup unsalted butter, melted
- Filling:** 4 pkgs (8 oz, ea.) cream cheese, softened
4 large eggs, at room temperature
1 cup sour cream ½ cup heavy whipping cream
1 ¼ cups granulated sugar 2 tbsp fresh lemon juice
1 ½ tbsp grated lemon peel

Place rack in roaster oven with handles up and curved bars down. Preheat roaster at 400° F for 15 minutes. Generously butter 10-inch spring form pan.

In medium bowl, combine all crust ingredients. Using a fork, toss to thoroughly blend. Press against bottom and about ¾-inch up sides of pan. {Place on rack in roaster oven pan; cover and bake for 10 minutes until crust is set. Remove to wire rack. Reduce roaster oven temperature to 350° F.

In large bowl of electric mixer beat cream cheese until light and fluffy. Beat in sugar, scraping down sides of bowl occasionally. Add eggs, one at a time, beating well after each addition. Gradually beat in remaining ingredients until fully blended. Spoon filling into prepared crust.

Place pan on to rack in roasting pan. Bake until filling is set and golden brown on top, about 50 to 55 minutes. (Cooking thermometer should register 155°F when inserted into center of cheesecake. Remove pan from oven and cool on wire rack.

Cheesecake will rise slightly above the top of the pan and will fall slightly as it cools.

When fully cooled, cover and refrigerate overnight before serving. Cheesecake may be refrigerated up to 4 days or frozen up to 1 month. If frozen, refrigerate overnight to thaw.

To serve, garnish with lemon slices.

Makes 10 to 12 servings



RECIPES

SLOW COOKING

CLASSIC BEEF STEW

8 lbs beef stew meat, cut in 2" pieces 1 tbsp salt
½ tsp pepper 4 large onions, cut in 1/8 ths
1 tbsp dried thyme 2 quarts beef stock or broth
1 can (28 oz) tomato sauce 2 lbs baby carrots
10 celery stalks, cut in 2-inch pieces 1 lb frozen peas
5 lbs potatoes, peeled and cut in large chunks

Season beef with salt and pepper; place in removable roaster pan. Add onions, thyme, beef stock and tomato sauce; stir to blend. Cover and cook at 250° F for 2 hours.

Add potatoes, carrots and mushrooms. Cook 1 hour longer. Add celery and peas and cook 30 minutes or until meat is tender and vegetables are fully cooked.

Makes about 20 servings

POT LUCK BEEF STEW

8 -lbs. beef stew meat 15 potatoes, peeled and cubed
2 cups dry bread crumbs 2 tablespoons basil
2 teaspoons salt 2 cups quick-cooking tapioca
½ teaspoon pepper 8 cans (4 ounces) sliced
4 large onions, cut into eighths mushrooms, undrained
15 cans (10 ½ -oz. each) 8 cups beef broth
condensed tomato soup 7 stalks celery
4 pounds baby carrots

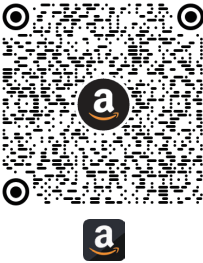
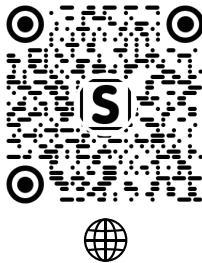
Toss stew meat with bread crumbs, salt and pepper. Place beef in pan and add remaining ingredients; stir well. Cover and roast at 250° F. for 4 to 5 hours or until meat and vegetables are tender.



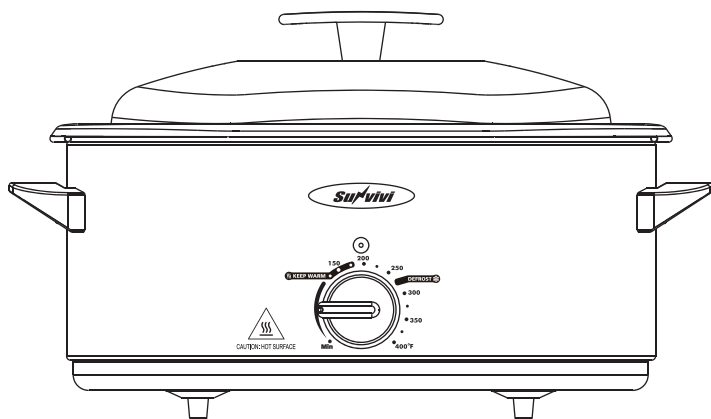
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