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Lightly seasoned and cooked until it falls apart in an electric roaster this Shredded Beef For A Crowd recipe is super delicious! Warm and tender shredded beef made in an electric roaster oven is always popular at graduation parties, church gatherings, family reunions and for other crowds. Serve with our Cheesy Potatoes for a Crowd, Corn in A Roaster, and Pasta Salad for a Crowd for a party to remember. A high quality meat cooked in tomato juice and other simple seasonings creates a wonderful center of the plate shredded beef sandwich. The tomato flavor adds a nice, sweet undertone and is not easy to recognize, but ensures the meat stays juicy. Using chuck and round roasts is a more economical way to feed a crowd a quality beef product than our similar Brisket in a Roaster which is reminiscent of a BBQ restaurant pulled beef sandwich. This hot beef sandwich recipe makes party day more successful because the bulk of the cooking and work is done ahead of time. The beef simply needs reheated in a roaster before the party. Shredded beef is great to use in a taco bar, sliders and sandwiches. Easy way to cook several beef roasts at one time in an electric roaster which is more than would fit in a typical home oven at once. Great way to feed a crowd in the form of sandwiches, tacos, sliders or a keto center of the plate offering without bread. Prepare the meat ahead of time and refrigerate or freeze until you're ready to reheat for the party. Cook beef in tomato juice and season later to your preference, just get the beef tender and shredded then you'll have so many options! Serve with BBQ sauce on the side because this beef tastes so good you don't even need it! If you like this shredded beef recipe you may also enjoy this Mississippi Pot Roast from the Magical Slow Cooker. Tomato Juice – Slightly sweet and slightly acidic to help tenderize the meat this secret ingredient makes this recipe much better. There is not a strong tomato flavor in the finished product. Beef Consomme – Is richer than beef broth, but broth can easily be substituted. Worcestershire – Adds that special undertone that compliments beef so well. Liquid Smoke – The name implies the flavor, but use in moderation. Garlic – I like garlic powder to make distribution easier, but freshly minced garlic or granulated garlic work well too. Onion – Granulated onion is my preference, but cooking the beef with finely chopped onion is another option. Salt – I like to use this ingredient more liberally in a beef roast than with other cuts of meat. Pepper – Freshly ground black pepper is wonderful. Cook the beef in the liquid and know that more of the dry seasoning can easily be added in the serving and reheating process. I prefer to cook beef in a single layer of chuck roasts across the bottom of a larger roaster with at least 3/4 of the raw meat covered in liquid. Electric roasters vary greatly and may not be true to temp, so be sure to watch closely and adjust up or down to change the speed of cooking. Chuck roasts makes the best shredded beef that is super tender and juicy. Marbling or the white streaks in the meat and connective tissue around the bone cooks down to add so much flavor. Round roast can also work, but takes longer to cook and will have a little less flavor because there is less fat. Fat helps flavor the meat. Chuck roasts are the best cut of beef for shredding in our experience at home. Brisket is another great option if considering a much larger cut of meat. One pound of shredded beef usually makes 4 – 6 sandwiches on full size buns. Estimate one pound will make 5 sandwiches, so 20 pounds of shredded beef is needed to feed 100 people. Start with about 25 – 30 pounds of bone-in chuck roasts that will cook down, but liquid will be added as well to yield about 20 pounds of cooked meat. Please note there are a lot of variables that will affect this estimate, so just use this as a starting point. I prefer to have leftovers and serve yourself food lines with a family of heavy eaters and teenagers, so I estimate 4 sandwiches per pound. If other meat like Pulled Pork is served the pulled beef will also go much further. There is quite a bit of variation in the size of buns which can affect how many people get fed. When people are serving themselves I like to offer regular buns and sliders for kids and other people who prefer smaller portions. When guests are being served a catered meal you can weigh out the portions and someone can offer the same amount to everyone providing more consistency. Cook beef roasts at 350°F with liquid. Check every 30 to 60 minutes to ensure the edges and corners are not burning. If sections of the meat are getting too dark turn the roaster down to 325°F or even 300°F if necessary. Cooking low and slow over several hours is the key to making tender beef for sandwiches. When using chuck roast and tomato juice which is acidic and helps to tenderize the meat while cooking the longer the meat cooks the more tender it will become. If the roast looks cooked on the outside, but is difficult to put a fork in then be patient and keep cooking! Add liquid if it looks dry and turn or rotate every 45 – 60 minutes until the pieces fall apart. Keep moving the meat around until it falls apart or shreds very easily. Round roasts and sirloin roasts may take longer to cook. Always start with defrosted meat when using a roaster to cook a big batch. If using several roasts it may take 3 to 5 days to defrost in the refrigerator. Move the roasts around to help them thaw. A pile of frozen roasts may thaw on the edges, but stay frozen in the center. Beginning with meat that is the evenly defrosted and all the same temperature is important for food safety and will ensure a more even, predictable cooking time. I like to put the packages of meat in a foil pan in my refrigerator to help contain any juices that may turn to liquid while defrosting. For best results choose the same roast or cut of beef that are all the same size. This makes cooking time more uniform and predictable if you have multiple batches. Make sure beef is defrosted before placing in the roaster to cook or re-heat. My preference is to cook a single layer in the bottom of a 20 quart roaster and make multiple batches as opposed to packing a roaster too full and having to handle the meat more and increase cooking time. Cook beef ahead of time, separate from the juices and then refrigerate to allow the fat to separate from the juice. The product will increase in quality and the unpredictability is decreased by preparing ahead of time. Plan a whole day to cook the meat as times will vary greatly depending on appliances and amount of beef cooked. Shred beef with your hands as finely and evenly as possible for maximum flavor when reheating. If you have a lot of items to make ask a friend or neighbor to help cook and store items in their fridge or freezer. I prefer cooking a single layer in a bigger 20 quart roaster. However I have tested cooking chuck roasts in a 16 quart roaster by lining the sides and bottom since basically only two roasts fit well in the bottom. A bigger roaster cooks more quickly which shortens the day. Using the smaller roaster filled about 3/4 full with beef makes for a looonnnnggg day. Start early and save some energy for the end! My friend likes to cut up her roasts to help speed up the cooking process, but I prefer the more hands off method of using larger pieces. The bottom line is that you cook the beef until it's fork tender and the amount of time that takes is likely to vary with every batch. Generously grease a large electric roaster oven all the way up the sides of the pan. Take extra care to coat the corners and creases well. Beginning with defrosted beef and a trash can and soapy dish cloth nearby unwrap the roasts. Place in a single layer in the bottom of the greased roaster. Do not trim any fat. Season with salt pepper and other dry spice if desired. This step can also be done after cooking if preferred. I like the roasts to fit close together while remaining flat. Pour tomato juice in the gaps between the raw meat and along the outside edges. Set roaster to 350°F and start cooking! Mix together any remaining ingredients in a small mixing bowl. I like to mix the beef consumme, Worcestershire sauce, liquid smoke, garlic powder, granulated onion. Then pour this mixture in the gaps and around the edges of the beef for extra flavor. Cover the roaster and cook for 1 – 2 hours. I like to be in the general area and if I hear it really sizzling and bubbling I check sooner and more often. If the roasts stick in any corners or brown too quickly then the temperature needs turned down 25 – 50 degrees. Use tongs to look at the bottom side and corners of the meat. Continue to look at and rotate the meat every hour or so. Once the meat is starting to fall off the bone have a large bowl or dish ready nearby and use tongs to remove the bones. At this point the meat should fall apart in sections of different muscles. Use your tongs to help the process. Continue to flip and rotate the pieces around the electric roaster every hour until they fall apart. The pieces should continue to get smaller every hour. Whenever large pieces of fat, connective tissue or bone are loose enough to remove add them to your discard bowl. Once the beef is very easy to shred I like to unplug the roaster and let rest for an hour or so before shredding further. Using your fingers is the most efficient way to shred beef and separate from discard pieces. I prefer not to put my fingers in hot beef, so I let the roaster cool down to a more tolerable temperature. Shred as finely as possible as this allows the highest number of strands of beef to be exposed to the flavorful juices and spices. Meat shreds best when warm. Once the meat is totally shredded, separate the juices and refrigerate over night. The next day skim the layer of fat off the top and freeze or refrigerate for use when reheating the meat. This liquid is very well flavored from cooking with the fat, bone and seasonings and is an important part of reheating the beef. Use large resealable bags or containers with a tightly fitting lid. I prefer putting thin layers of meat in bags and cooling them through in the refrigerator before freezing. Do not stack lots of hot meat in the freezer as it will not freeze evenly or quickly enough. Same rule with the fridge, spread it out and work in batches if you have a lot to do. Safely defrost the meat by spreading out in the refrigerator and rotating and moving items as necessary to accommodate defrosting. Place meat and juices in the roaster and re-heat cooked meat at 300°F for 1 to 2 hours. Stir often to prevent burning and have beef broth and tomato juice handy to add if the meat starts to seem dry. Turn down to the lowest setting and continue to stir regularly when the meat is warmed through. A crock pot may save more space on the counter, but we like to serve shredded beef in a roaster oven right out of the larger pan with a long handled spoon. Twice Baked Potato Casserole is one of my favorite side dishes that is popular at any party all year around. Jiffy Broccoli Cornbread mixes broccoli and cheddar cheese into cornbread to make a delicious side dish. Cottage Cheese Cookies are so simple to mix up and taste like the Lofthouse ones at the grocery. Add sprinkles to match the season and your dessert will be a hit! Nutty Buddy Pie is a stand out dessert that always catches your eye and tastes so good. Categories: Beef, For A Crowd, You're probably no stranger to the convenience of a roaster oven, but are you getting the most out of it? With these 13 easy recipes, you'll access a world of possibilities for home cooking. From comforting casseroles to flavorful meats and veggies, you'll discover new ways to cook up a storm with minimal fuss. Imagine coming home to a perfectly cooked pot roast or a steaming bowl of creamy tomato soup – it's all within reach. But which recipe will you try first? Explore a variety of easy roaster oven recipes, including beef pot roast, chicken fajita casserole, and garlic herb crusted pork loin. Find comforting one-pot meals like hearty beef and vegetable stew, chili con carne, and creamy tomato soup. Discover simple and flavorful vegetable recipes, such as easy vegetable medley roast and roasting sweet potatoes. Learn how to prepare tender and juicy meats, including classic beef pot roast and tender lemon rosemary chicken. Get inspired by creative twists on traditional dishes, like creamy mashed potato casserole and quick chicken and rice casserole. Get ready to savor the quintessential comfort food with this Classic Beef Pot Roast Recipe. You'll love the tender beef strips and flavorful veggies in this hearty pot roast that's perfect for a cozy night in. This mouthwatering dish is surprisingly easy to prepare. Simply season the beef strips with salt, pepper, and your favorite spices, then sear them in a skillet until browned. Next, add some chopped onions, carrots, and potatoes to the pot, along with some beef broth and red wine. Cover the pot and let it simmer in the roaster oven for about 2 1/2 hours, or until the beef is tender and the veggies are cooked through. The result is a rich, satisfying pot roast that's sure to become a family favorite. You can serve it with crusty bread or over mashed potatoes, whichever you prefer. And the best part? This recipe makes plenty of leftovers, so you can enjoy it for days to come. To get started, you'll need a few basic ingredients, including beef strips, potatoes, carrots, onions, beef broth, and red wine. You can customize the recipe to your taste by adding other veggies or spices. Then, simply follow the easy instructions and let the roaster oven do the work for you. With this Classic Beef Pot Roast Recipe, you'll be enjoying a delicious, comforting meal in no time. After enjoying a warm, comforting pot roast, you might be looking for a dish that's a little more vibrant and spicy. That's where this simple chicken fajita casserole comes in. This roaster oven recipe combines the bold flavors of fajitas with the convenience of a one-dish meal. You'll need boneless, skinless chicken breasts, sliced into thin strips, and a mix of colorful bell peppers, onions, and fajita seasoning. Add some diced tomatoes, shredded cheese, and tortillas, and you're ready to go. Simply layer the ingredients in your roaster oven and let it do the work. This recipe is a great way to mix up your chicken variations and add some excitement to your meal routine. The fajita flavors will transport you to the vibrant streets of Mexico, and the best part is that it's easy to customize to your taste. Add some diced jalapeños for an extra kick or substitute chicken with beef or pork for a different twist. This recipe serves 4-6 people and is perfect for a weeknight dinner or a weekend gathering with friends. With minimal prep time and a quick cooking time of about 45 minutes, you'll be enjoying this spicy, satisfying casserole in no time. Savoring the comforting warmth of a roaster oven meal, you're now ready to plunge into a creamy, dreamy soup that's a perfect pairing for a cozy evening. One-Pot Creamy Tomato Soup is a delightful and easy recipe that's sure to become a family favorite. This recipe is all about simplicity and flexibility, allowing you to customize it to your taste preferences. Start by sautéing onions, garlic, and your choice of tomato varieties – cherry tomatoes, plum tomatoes, or a mix – in a bit of olive oil. Add in some dried herbs like basil, oregano, or thyme, and a pinch of salt and pepper to bring out the flavors. Then, pour in chicken or vegetable broth and let it simmer until the tomatoes are tender. Blend the mixture until smooth, then stir in some heavy cream or half-and-half to give it a rich, creamy texture. For a shortcut, use canned crushed tomatoes or diced tomatoes to save time on chopping. You can also add some cooked pasta, rice, or croutons to make it a filling meal. Serve it hot, garnished with some chopped fresh herbs or a sprinkle of grated Parmesan cheese. This One-Pot Creamy Tomato Soup is a comforting treat that's sure to warm your heart and belly on a chilly evening. Your roaster oven is about to become a BBQ pit master, transforming pork ribs into a tender, juicy, and smoky masterpiece. Ribs vs Brisket, who needs a debate when you can have both? But let's focus on the ribs for now. With a roaster oven, you can achieve that perfect, fall-off-the-bone tenderness without the hassle of constant monitoring or a backyard BBQ setup. To get started, preheat your roaster oven to 275°F (135°C). In a small bowl, mix together your favorite dry rub ingredients, such as paprika, brown sugar, garlic powder, and salt. Remove the membrane from the back of the ribs and apply the dry rub evenly, making sure to coat all surfaces. Place the ribs in the roaster oven, bone-side down, and close the lid. Let the magic happen for 4-5 hours or until the internal temperature reaches 160°F (71°C) using a Meat Thermometer. After 4 hours, brush the ribs with your favorite BBQ sauce and continue cooking for an additional 30 minutes. This will give the ribs a nice glaze and caramelized crust. Once done, remove the ribs from the oven and let them rest for 10-15 minutes before serving. The result will be a mouth-watering, finger-licking BBQ masterpiece that'll make you the envy of your friends and family. Roasting brings out the natural sweetness in vegetables, and with a roaster oven, you can easily prepare a colorful medley of tender, caramelized vegetables that'll complement any meal. This easy vegetable medley roast recipe is a perfect way to enjoy the roasting benefits, as it enhances the natural flavors of the vegetables without adding extra calories. To start, preheat your roaster oven to 425°F (220°C). Choose a mix of vegetables like Brussels sprouts, red bell peppers, carrots, and sweet potatoes. Cut them into bite-sized pieces and place them in the roaster oven. Drizzle with olive oil, salt, and pepper, and toss to coat. You can also add some flavor combinations like minced garlic, dried thyme, or paprika to give it an extra boost. Roast the vegetables in the preheated oven for about 30-40 minutes, or until they're tender and caramelized, stirring occasionally. You can adjust the cooking time based on the vegetables you've chosen and your desired level of doneness. Once done, serve hot and enjoy as a side dish or add to your favorite meals like grilled meats, soups, or salads. This easy vegetable medley roast is a versatile and healthy option that's sure to become a staple in your home cooking repertoire. While vegetables take center stage in many roaster oven recipes, it's time to give protein a turn. You'll love how easy it's to whip up a Quick Chicken and Rice Casserole that'll become a staple in your household. This comforting dish is perfect for a weeknight dinner or a weekend gathering. Start by preheating your roaster oven to 350°F (175°C). Next, season two boneless, skinless chicken breasts with your favorite herbs and spices. Place them in the roaster oven, and cook for about 25-30 minutes or until cooked through. While the chicken is cooking, prepare the rice mixture. In a separate bowl, combine 1 cup of uncooked white rice, 2 cups of chicken broth, and 1 tablespoon of olive oil. Once the chicken is done, add the rice mixture to the roaster oven and stir to combine. Return the dish to the oven and cook for an additional 20-25 minutes, or until the rice is tender and the liquid is absorbed. You'll be impressed by the simplicity and speed of this recipe. With cooking times totaling around 50 minutes, you can have a delicious, homemade meal on the table in no time. The best part? You can customize the dish to your taste by adding your favorite vegetables or spices. Give this Quick Chicken and Rice Casserole a try, and enjoy the praise from your family and friends! What makes a hearty, comforting bowl of chili con carne even better? Cooking it to perfection in your roaster oven, of course! Slow-cooked chili con carne is a staple in many households, and for good reason. It's a one-pot wonder that's easy to prepare, packed with flavor, and can be tailored to your taste preferences. When it comes to chili varieties, the possibilities are endless. You can opt for a classic beef or vegetarian option, or experiment with different protein sources like ground turkey or chicken. Add some diced onions, bell peppers, and garlic for added depth of flavor, and don't forget to include your favorite spices and seasonings. One of the biggest advantages of cooking chili con carne in a roaster oven is the low-and-slow cooking technique. This method allows the flavors to meld together seamlessly, and the tender chunks of meat to fall apart easily. Simply brown the ground beef and cook the onions, then add in the remaining ingredients and let the roaster oven do the rest. In just a few hours, you'll be rewarded with a piping hot, mouth-watering pot of chili that's sure to become a family favorite. So go ahead, get creative with your chili recipe, and let the roaster oven do the hard work for you. Your taste buds will thank you! You've probably served chili con carne at many gatherings, but now it's time to switch gears and impress your guests with a show-stopping main course: garlic and herb crusted pork loin. This dish is sure to become a staple in your roaster oven repertoire, and its versatility allows you to experiment with various pork loin variations. To get started, you'll need a few simple ingredients, including a pork loin, olive oil, garlic, fresh herbs like thyme and rosemary, salt, and pepper. Mix the minced garlic and chopped herbs with olive oil to create a flavorful crust, then rub it all over the pork loin. Season with salt and pepper to taste, and let the roast cook to perfection in your roaster oven. Some ideas to take your garlic and herb crusted pork loin to the next level: Add some lemon zest to the garlic and herb mixture for a bright, citrusy flavor Mix in some grated Parmesan cheese for an extra burst of flavor Use different herbs like parsley, sage, or oregano to create unique flavor profiles Pair the pork loin with a tangy apple cider jus for a sweet and savory combination Experiment with different spice blends, like paprika or cumin, to add depth to the crust Most roaster oven recipes wouldn't be complete without a comforting side dish, and our creamy mashed potato casserole fits the bill perfectly. This crowd-pleasing casserole is a twist on traditional mashed potatoes, elevated with a crunchy topping and a rich, creamy sauce. You'll love how easily it comes together in your roaster oven, freeing up space in your main oven for other dishes. To start, you'll need about 3-4 large potatoes, which you can boil and mash with butter, milk, and a pinch of salt and pepper. Then, mix in some grated cheddar and Parmesan cheese for an extra burst of flavor. Next, transfer the mashed potatoes to a 9×13 inch baking dish and top with a crunchy mixture of crushed crackers, melted butter, and a sprinkle of paprika. When it comes to potato variations, feel free to get creative! Try adding diced herbs like chives or scallions, or some diced ham or bacon for added smokiness. You can also experiment with different types of cheese, such as goat cheese or feta, for a unique flavor profile. As for casserole ideas, consider adding some diced veggies like bell peppers or broccoli to make it a more substantial side dish. Whatever you choose, this creamy mashed potato casserole is sure to become a staple in your roaster oven repertoire. With its comforting, creamy sauce and al dente pasta, baked mac and cheese is a classic comfort food that's sure to become a staple in your roaster oven repertoire. This versatile dish can be customized to suit your taste preferences and dietary needs. When it comes to macaroni variations, you can experiment with different shapes and sizes, such as elbow macaroni, shells, or cavatappi. Each type of pasta will absorb the cheesy goodness in a unique way, so don't be afraid to mix and match. Experiment with different cheese preferences, like sharp cheddar, creamy brie, or tangy goat cheese. You can mix and match to create the perfect blend. Add some spice with red pepper flakes or a pinch of cayenne pepper to balance out the richness. Introduce some texture with crunchy breadcrumbs or crispy bacon bits on top. Try using different types of milk, such as whole, 2%, or almond milk, to change the creaminess level. Don't overcook the pasta – al dente is key to a perfectly baked mac and cheese. About four servings of Tender Lemon Rosemary Chicken can be prepared in your roaster oven, making it an ideal main course for a small gathering or a quick weeknight dinner. This recipe is a perfect blend of citrusy and herby flavors that will surely impress your family and friends. To start, preheat your roaster oven to 400°F (200°C). Rinse 1 1/2 pounds of boneless, skinless chicken breasts and pat them dry with paper towels. In a small bowl, mix together 2 tablespoons of olive oil, 1 tablespoon of lemon zest, 1 tablespoon of minced fresh rosemary, 1 teaspoon of salt, and 1/2 teaspoon of pepper. Brush the mixture evenly onto both sides of the chicken breasts. Place the chicken in the roaster oven and roast for about 30-35 minutes or until cooked through. While the chicken is cooking, prepare a lemon butter sauce by mixing 2 tablespoons of softened butter, 1 tablespoon of freshly squeezed lemon juice, and 1 teaspoon of chopped fresh rosemary. Serve the chicken hot with the lemon butter sauce spooned over the top. Feel free to experiment with different lemon zest variations, such as using a combination of lemon and orange zest for a unique flavor. Rosemary pairings with other herbs like thyme or parsley can also add depth to the dish. This recipe is a great starting point for you to explore and create your own signature flavors. Prepare a comforting and satisfying meal with your roaster oven by cooking up a Hearty Beef and Vegetable Stew. This winter classic is a staple for a reason – it's easy to make, packed with nutrients, and warms the soul. With the convenience of a roaster oven, you can let the slow-cooked goodness simmer away while you attend to other tasks. The Beef broth benefits in this stew are numerous, from providing essential vitamins and minerals to helping to ease cold and flu symptoms. Plus, the tender chunks of beef and variety of vegetables will leave you feeling full and content. Here's what you'll need: 2 lbs beef stew meat 2 cups mixed vegetables (carrots, potatoes, onions, etc.) 2 cups beef broth 1 tsp dried thyme Salt and pepper to taste Simply brown the beef in the roaster oven, then add the remaining ingredients and let it cook on low for 6-8 hours. Come home to a delicious, comforting meal that's perfect for a cold winter night. Savoring the flavors of Mexico has never been easier than with Sweet Potato and Black Bean Tacos, a vibrant and nutritious meal that's sure to become a roaster oven favorite. You'll love how effortlessly you can prepare this dish, perfect for a quick weeknight dinner or a weekend gathering with friends. To start, preheat your roaster oven to 400°F (200°C). Pierce some sweet potatoes with a fork a few times and roast them in the oven for about 45 minutes, or until they're tender. While the sweet potatoes are cooking, sauté some onions, garlic, and black beans in a skillet with a bit of olive oil. Add in your favorite taco seasonings, like cumin and chili powder, to give the mixture a rich, bold flavor profile. Once the sweet potatoes are done, slice them into wedges and top them with the black bean mixture, along with your favorite taco toppings like diced tomatoes, shredded lettuce, diced avocado, and sour cream. You can also add some crumbled queso fresco or a sprinkle of cilantro for extra flavor. The result is a delicious, filling meal that's packed with nutrients and bursting with flavor. With its customizable toppings and easy roaster oven preparation, Sweet Potato and Black Bean Tacos are sure to become a new favorite in your household. You can substitute a slow cooker for a roaster oven, but note that cooking times and temps may vary. Enjoy slow cooker benefits like hands-off cooking, but be prepared to make cooking conversions, like reducing liquid and adjusting seasonings. To prevent food from drying out in a roaster oven, you're controlling moisture levels by covering it with foil, and you're sticking to a basting schedule, ensuring your dish stays juicy and tender throughout the cooking process. You'll love that roaster oven recipes are perfect for meal prep and reheating, allowing you to master portion control and batch cooking, so you can enjoy healthy, delicious meals throughout the week with ease. You can cook frozen meat in a roaster oven from a frozen state, but verify you follow cooking safety guidelines to avoid foodborne illness; adjust cooking time and temperature accordingly to guarantee thorough thawing and cooking. You'll guarantee your roaster oven stays in top shape by regularly cleaning the oven racks with gentle cleaning solutions and wiping down the interior with a damp cloth to prevent food residue buildup. You've now got 13 easy roaster oven recipes to spice up your home cooking. From classic comfort foods to flavorful twists, these dishes are perfect for busy weeknights or lazy weekends. With minimal prep and cleanup, roaster oven cooking is a breeze. Simply toss in your ingredients, set the timer, and let the roaster do the work. Enjoy experimenting with these recipes and finding your new favorites! Hi, I'm Liza Jensen, your culinary companion here at Recipe by Liza. Cooking has always been my passion—I find joy in every whisk, every sizzle, and every aromatic spice. As a home cook and recipe developer, I've explored flavors from around the world, creating dishes that warm hearts and tantalize taste buds.Join me on this flavorful journey! Let's swap kitchen stories, share tips, and celebrate the magic of food together. Instructions: Roast Preheat NESCO® Roaster Oven to 400º F. Lightly wipe cookwell with cooking oil. Set meat directly in preheated cookwell. Sprinkle dry soup mix over meat. Cover; roast 8 minutes. Turn meat over. Cover; roast another 8 minutes. Reduce temperature to 325º F. Remove meat and place on rack. Set in cookwell. Cover; roast 55 to 70 minutes (125ºF to 130º F on meat thermometer). Serves 8 to 10. Beef Vegetable Gravy In medium saucepan, melt margarine. Add vegetables and saute over medium heat until tender. Sprinkle flour over; gently stir into vegetables. Gradually stir in broth and tomato paste. Add seasonings, continue to cook until gravy thickens, stirring constantly. Makes approximately 2 ½ cups. Do you enjoy cooking? Roaster ovens can be a wonderful and functional addition to your kitchen for making one-pot meals for a big family, meals for the holiday or entertaining, and for events that require you to bring a hot dish. Easy electric roaster recipes for one-pot meals make life simpler, especially when your life is hectic. These cooking pans are real-time-savers in the kitchen when you don't have time to cook separate portions of your meal. Have you considered buying one for yourself, but you don't feel comfortable with investing? Perhaps the following roaster oven recipes might persuade you to make the leap and buy one. 1. Roaster Oven Herb Butter Turkey Turkey is a dinner staple for many holidays. Just because it's most cooked during the holidays doesn't mean you can have turkey anytime. This herb butter turkey is made with sage, thyme, and rosemary blended with melted butter and poured over the roasted turkey. One of the best things about roaster ovens is that it frees up your conventional oven, so you can get your sides coordinated to be done at the same time or close to it. It's a great way to cook herb butter turkey for time-conscience people who need to feed the whole family. 2. Roaster Oven Corn on the Cob Does your family love corn on the cob? If so, you will love this easy roaster oven recipe. Corn on the cob is a nutritious, tasty, and healthy side dish that goes with almost any main course. Corn is also low-fat and low in calories, so it's a good choice if you're dieting. If you have a spicy meal, you can use cayenne in your seasoning blend for your corn. I think the key to great corn on the cob is to get it fresh from the farm. If you have a local farmer's market, you can find corn there while supporting your local farmers. I like to add cayenne to the seasoning for a spicier version. 3. Easy Roaster Oven Breakfast Strata When the holidays come around, it's often a time for family gatherings. This is also a time when you need to be prepared to cook for many people. Sometimes even breakfast. Did you know that you can use your roaster oven to make overnight breakfast strata? Well, you can, and this recipe will help you make up to 24 servings. I add paprika to almost every egg dish I cook. It gives it a little extra unique flavor. I call it my secret ingredient. 4. Roaster Oven Pulled Pork This recipe calls for three pork shoulders amounting to about 27 pounds of meat, so you need to make sure your roaster oven can manage that capacity. Once you cook your pork shoulder as directed, pull it apart and serve. Pork rub seasoning will be needed for this recipe. You can make your rub or grab your favorite brand from the store. Just make sure to cover the pork shoulders before cooking fully. You can use this for other recipes for two or three days or serve it at a large gathering with sauce or topping variations. 5. Roaster Oven Chili Con Carne We all know that chili is almost always a crowd-pleaser, especially as the weather gets cooler. You can cook this easy chili con carne recipe in your roaster oven. Have you ever made chili con carne? If you like regular chili, you will love this chili con carne recipe. Chili is a staple dish for events and when the weather gets colder. This is a real crowd-pleaser when you need something to impress the masses. I like to add some cumin and cayenne pepper to mine to bring the heat. 6. Roaster Oven Holiday Harvest Apple Cake Desserts are part of holiday cooking, and there's no way around it. People expect cakes, pies, cookies, and other sweet desserts during the holidays. If you're looking for something different and a different method of making a cake, this roaster oven holiday harvest apple cake is perfect. Have you ever gone to a holiday party or family gathering where they didn't have cake or pie? I haven't. Remember that apples quickly turn brown when exposed to the air, so peel and chop them right before adding them to the batter of this cake. 7. Electric Roaster Oven Maple Glazed Ham Before you try out this roaster oven maple-glazed ham recipe, you need to know how much ham you'll need. Since each person eats an average of a third to a fourth of a pound of ham, you can use that to measure the weight of the spiral sliced ham you will need according to how many people you're serving. To buy the hamming weight suited to how many people you're feeding, check the weight on the packaging and choose accordingly. 8. Roaster Oven Cheesy Potatoes This easy roaster oven cheesy potatoes recipe will do the trick if you have a crowd to feed. Have you been invited to a gathering and need a good recipe? Whenever I am asked to such a gathering, I check online to find new ideas to prevent the same thing I always do. I like to be different, so I love this recipe for cheesy potatoes. Sometimes, I know that more people will be bringing main courses and desserts so that the party will lack sides. I like this recipe because it's flexible, and I can change up the seasonings to make it different every time. 9. Roaster Oven Chuck Roast Chuck roast is versatile and delicious meat to cook in electric roaster ovens. Do you need to impress your boss or your spouse's boss? This particular recipe claims to make chuck roast taste like prime rib. That would be impressive, wouldn't it? The secret to making this chuck roast taste like prime rib could be Canadian steak seasoning. We all know that the herbs you use on red meat can make or break the flavor. This recipe calls for you to sear each side of the meat in a boiling pan before placing it on a cold roaster rack. 10. Roaster Oven Corned Beef and Cabbage The corned beef and cabbage dish is one of the meals some people make for good luck on New Years Day. However, that doesn't mean you can't use this easy roaster oven corned beef and cabbage recipe any time. If you have chicken or beef broth, corned beef with seasoning, brown sugar, ketchup, brown mustard, and a large head of cabbage, this recipe will be ideal for a group or nightly dinner for the family. To make this recipe different and shake things up, you can use spicy mustard or spicy ketchup to complement the dish. 11. Electric Roaster Roasted Turkey Roaster ovens are most commonly used for roasting turkey, so it makes sense to have a few recipes for turkey here. This one may seem like a standard roasted turkey recipe, but there are some good tips and seasonings that will delight your palette. As usual, you do remove the neck and giblets from the turkey cavity. You can save them for making gravy or toss them if you don't like giblet gravy. You will need softened butter to rub under the turkey's skin over the breast meat and the whole bird. This recipe only includes salt and pepper, but you can certainly use other spices of your choice. Do you know what spices complement turkey? Some on the list include garlic, onion, oregano, chives, parsley, sage, paprika, thyme, maple, rosemary, and basil. Choose your favorites and go for it. 12. Roaster Oven Smoked Sausage and Potatoes Are you looking for a new side dish for dinner? If you have a roaster oven, this smoked sausage and potatoes recipe could do the job. This is a simple side dish that will please your family or a crowd if you're serving it at an event. If you're on the Weight Watcher program, this recipe is Weight Watcher-friendly. If you replace pork sausage with turkey or chicken sausage and a little less oil, you could lower your Weight Watcher points. Also, if you want a little more smoked flavor, try smoked paprika as an alternative to regular paprika. I do. 13. Roaster Oven Turkey Thanksgiving is a busy day that is full of cooking, baking, sports, and other activities. The last thing you need is to spend extra time trying to prepare your meal. If you own an electric roaster oven, you can save time and get everything ready faster and more efficiently. This recipe for turkey is different from the others. It includes salt, sugar, seasoning salt, pepper, garlic, and butter or olive oil. Naturally, you can use other turkey-friendly spices to make this recipe your own. Have you ever been the family host for Thanksgiving dinner? If not, this is your chance to impress your family and friends with your first Thanksgiving dinner. 3 heads garlic peeled1 tbsp black pepper1 tbsp ground cumin1 tbsp dried oregano2 tbsp salt or to taste2 c fresh lemon juice1 c dry white wine½ 12 fluid oz can freeze orange juice concentrate1 16 lb turkey 1 . Choose your favorite Thanksgiving Turkey dish!2 . Prepare ingredients according to the recipe.3 . Be ready in 30 minutes or less! Roast dinners are a classic favorite for many households, and cooking a delicious roast in a roaster oven can be a total game-changer. The roaster oven acts as a versatile kitchen tool, enabling you to cook a perfect roast with minimal effort. If you're wondering how to cook roast in a roaster oven, this article will provide you with a step-by-step guide to achieve a mouthwatering result. Do you like this article? Ingredients: To cook a roast in a roaster oven, you will need the following ingredients: – A roast of your choice (beef, pork, lamb, etc.) – Salt and pepper – Seasonings (optional) – Vegetables (carrots, onions, potatoes, etc.) – Broth or water Instructions: Step 1: Preheat the Roaster Oven Before placing your roast in the oven, you need to preheat it to the appropriate temperature. Follow the manufacturer's instructions to preheat your roaster oven to 325°F (160°C). Step 2: Prepare the Roast While the roaster oven is preheating, season your roast with salt, pepper, and any desired seasonings. Rub the seasoning all over the roast to ensure even flavor distribution. Step 3: Place the Roast in the Roaster Oven After seasoning, carefully place the roast on the roasting rack inside the preheated oven. Ensure that the rack is positioned near the center to allow even heat distribution. Step 4: Add Vegetables and Liquid To enhance the flavors and create a complete meal, add vegetables such as carrots, onions, and potatoes around the roast. Pour in a small amount of broth or water to prevent drying and add moisture to the roast. Step 5: Cook the Roast Cover the roaster oven with its lid and allow the roast to cook according to the recommended cooking time. The general guideline is approximately 20 minutes per pound of meat, but this may vary depending on the specific recipe or roast size. Step 6: Check the Roast's Internal Temperature The most accurate way to determine the roast's doneness is by using a meat thermometer. Insert it into the thickest part of the roast, avoiding contact with the bone. For medium-rare, aim for an internal temperature of 135-140°F (57-60°C); for medium, 145-150°F (63-66°C); and for well-done, 160°F (71°C). Step 7: Let the Roast Rest Once the roast reaches the desired temperature, carefully remove it from the roaster oven. Tent it loosely with foil and allow it to rest for about 15-20 minutes before carving. This resting period helps the juices distribute evenly throughout the meat, resulting in a more tender and flavorful roast. Step 8: Carve and Serve After the rest period, carve the roast into thin slices against the grain. Serve the succulent slices alongside the flavorful vegetables for a delightful roast dinner. Now that you know the basic steps for cooking a roast in a roaster oven, let's address some frequently asked questions to further clarify the process: FAQs: 1. Can I cook a frozen roast in a roaster oven? It is best to thaw the roast completely before cooking in a roaster oven to ensure even cooking and food safety. 2. How can I ensure my roast is juicy? Seasoning the roast prior to cooking and adding broth or water to the roaster oven will help maintain moisture and ensure juicy results. 3. What seasonings work well with a roast? Classic seasonings like garlic, rosemary, thyme, and paprika complement the flavors of a roast excellently. 4. How long should I cook a roast per pound in a roaster oven? As a general guideline, cook a roast for approximately 20 minutes per pound. However, it is crucial to follow a specific recipe or refer to recommended cooking times for your specific roast. 5. Is it necessary to add liquid to the roaster oven? Yes, adding a small amount of broth or water to the roaster oven helps prevent the roast from drying out during the cooking process. 6. Can I sear the roast before placing it in the roaster oven? Searing the roast in a skillet before transferring it to the roaster oven can enhance flavor and color, but it is not necessary. 7. Can I baste the roast while cooking? Basting the roast occasionally with the pan drippings helps to keep it moist and improves flavor, but it is optional. 8. How can I avoid overcooking the roast? Monitor the roast's internal temperature using a meat thermometer to ensure it reaches the desired level of doneness without overcooking. 9. What other vegetables can I add to the roaster oven? Apart from the standard carrots, onions, and potatoes, you can also add vegetables like parsnips, turnips, or Brussels sprouts for variety and added flavor. 10. Can I cook a bone-in roast in a roaster oven? Absolutely! Bone-in roasts add extra flavor and juiciness to your meal. Just ensure the meat thermometer does not touch the bone for an accurate internal temperature reading. 11. Can I cook a roast with stuffing in a roaster oven? Although it is possible to cook a roast with stuffing in a roaster oven, it is safer to cook the stuffing separately to ensure proper temperature and food safety. 12. Can I use the roaster oven for other dishes? Certainly! Roaster ovens are versatile and can be used for various recipes, including baking casseroles, slow-cooking stews, and even roasting whole chickens. Consult the roaster oven manual for specific instructions on different cooking techniques. Watch this awesome video to spice up your cooking! Your friends have asked us these questions - Check out the answers! Home » Learn » How to cook roast in a roaster oven? Cooking a juicy, tender beef roast seems intimidating but it doesn't have to be with the right appliance – the electric roaster oven. This handy countertop oven allows you to achieve incredible results easily in your own kitchen. Follow this guide for foolproof tips on how to cook a mouthwatering beef roast in an electric roaster oven. Selecting the Right Cut of Beef The first step is choosing a cut of beef that is well-suited for roasting. Opt for cuts that have good marbling which refers to the white streaks of fat interspersed through the meat. Marbling bastes the beef as it cooks ensuring a juicy and flavorful roast. Some top options include Ribeye roast – tender and beautifully marbled from the rib section. Chuck roast – flavorful roast from the shoulder with great marbling. Rump roast – leaner with decent marbling. Needs added moisture when cooking. Top sirloin roast – affordable choice that can turn out nice and tender. Tip roast – small, oval roast with good marbling from the sirloin tip. For best results, choose a roast that is 2-3 pounds to fit perfectly in your electric roaster oven.