

Roasting Pan w/Rack

There so are many uses for the roasting pan!

Here are just a few:

- Perfect for Carmel Corn (recipe below!)
 - 10 lbs of b-b-q Beef
- Deep dish lasagna (freeze half of it)
 - Use it to cook for a crowd
 - Great for rice krispie treats
- Brown 10 lbs of hamburger on the stovetop, drain and freeze in 2 cup bags (equal to 1# cooked)
 - Italian sausage and peppers for a crowd
 - Sauerkraut and ribs for a crowd
- At a church breakfast you can make a ton of scrambled eggs (omelets)
 - Holds 4-5 boxes of hamburger helper
 - Use on the stovetop for pancakes or grilled cheese
 - Great to do lots of corn on the cob
 - Baked ziti
- Great for baked potatoes for a crowd. Spray the pan w/olive oil and roll in kosher salt. Do not prick potatoes!
 - Triple a soup recipe and & freeze it in containers to take to work!
 - Oven roast 4 chickens at once (eat once, freeze the rest!)
 - Oven baked Stew or Chili
 - Boil 10 lbs potatoes for a large batch of potato salad
 - Enchiladas
 - Chex Mix or “Puppy Chow”

Tips on roasting:

- Whenever possible, elevate a roast so the heat and air can circulate underneath.
- A bone in a roast won't take as long to cook as a boneless. The bone acts as a heat conductor to the meat's center. (Remember, the bone delivers a wonderful flavor!)
- Roast your turkey with the breast side down 1 1/2-2 hours and then flip it to keep the breast moist. It's never dry!
- A roast should be large (and placed in a large pan) so it remains tender and moist.

Oven Caramel Corn

- 2 Cups brown sugar
- 2 sticks butter
- 1/2 cup white corn syrup
- 6 qts popped corn (exactly what the large stainless steel bowl holds. 24 cups)
- 1 tsp salt
- 1 tsp baking soda
- 1 tsp vanilla

Boil brown sugar, butter, syrup and salt for 5 minutes in large Roasting pan. Remove from heat and add vanilla and soda. Pour over the popped corn and stir well. (May add 1-2 cups of nuts at this time also!) Pour mixture back into Roasting Pan (if using another pan, make sure you butter it very well, but no need to butter with Roasting Pan!). Place in a 200 degree oven for 1 hour. Stir about every 15 minutes. Remove from oven and cool. Once cool, you can add M&M's...nuts...candy corn...drizzle with melted chocolate...whatever you like! Store in covered containers to keep crisp.