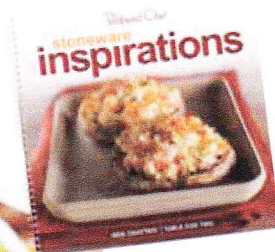


Cook once and eat all week with our Roasting Pan with Rack!

Imagine the time you'll save — the meat is cooked, the recipes are planned, and on busy nights you just tie it together.

Here's how it works. Prepare more meat than necessary for one meal, and then freeze the remaining meat for use in later recipes. For example, brown 10 lbs of ground beef at one time for *Hearty Meat Sauce* as a base for *Beef Tostadas*, *Chili Bread Bowls* and *Pasta Roll-Ups*. These recipes are found in our *Stoneware Inspirations* cookbook.



Chili
Bread
Bowls

Pasta
Roll-Ups



Beef Tostadas

Storage Tips

- Cool meat to room temperature before freezing.
- Consider how you'll use it in the future. For example, if you plan to use it all to make chili, freeze it together. If you plan to use it for a variety of smaller dinners, measure the quantity needed for each recipe and label the bags accordingly, including the recipe for which it is intended and the date. (Cooked ground beef can be measured in cups or pounds. One pound is approximately 1¾ cups of cooked and drained ground beef.)
- Place meat in heavy duty, resealable plastic storage bags, removing as much air as possible.
- Cooked meat can be frozen three to six months. When ready to use, thaw in the refrigerator over night.

The Pampered Chef®

Three Times the Food!

Cook three meats together in our Roasting Pan and get a head start on your recipe preparation for the week — or the month. For best results, all cuts of meat should be close in weight to ensure cook times are the same.

Trio of Roasted Meats

- 1 whole chicken (3-4 pounds)
 - 1 boneless pork roast (3-4 pounds)
 - 1 boneless beef roast (3-4 pounds)
 - Olive oil
 - Salt and ground black pepper to taste
1. Preheat oven to 350°F. Remove and discard giblets and neck from chicken cavity. Rinse chicken with cold water; pat dry with paper towels. Tie ends of legs together with cotton string. Lift wing tips up toward neck; then tuck under back of chicken. Place chicken crosswise, breast side up, on center of Rack in Roasting Pan.
 2. Place pork and beef roasts on either side of chicken. Brush with olive oil using **Pastry Brush**. Season with salt and black pepper. Bake 1 hour, 45 minutes to 2 hours. All three roasts, when close in weight, will reach the appropriate temperatures and be done at the same time. The **Pocket Thermometer** or **Digital Thermometer** should register:
 - Chicken:** 180°F in the thickest part of the thigh and juices run clear.
 - Pork:** 160°F for medium
 - Beef:** 145°F for medium-rare.
 3. Remove Roasting Pan from oven; let meats stand 10 minutes before carving. Remove meats from pan using **Meat Lifters**. Prepare gravy following *Home-Style Pan Gravy* recipe found in **The Pampered Chef® Turkey Basics Recipe Card Collection**. Beef broth can be substituted for chicken or giblet broth, if desired.

Yield: 8-12 servings each of chicken, pork and beef

Trio of Roasted Meat Tips

Freeze meat for use in later recipes.

- Cool meat to room temperature before freezing.
- Consider how it will be used and cut it accordingly. For example, you may want to slice, dice or chop it. Measure the quantity and label the meat accordingly, including the recipe for which it is intended and the date.
- Place meat in a resealable plastic bag, removing as much air as possible.
- Cooked meat can be frozen three to six months. When ready to use, thaw in the refrigerator over night.

The Trio of Roasted Meats is perfect for a variety of recipes.

You can serve one roast as a meal immediately after cooking. Then, freeze the leftover meat and the other two roasts to use for other recipes.

• Chicken

Stoneware Inspirations cookbook: *Chinese Chicken Pizza* and *Chicken & Broccoli Ring*

• Beef

Main Dishes cookbook: *Patio Party Fajitas* and *Spicy Beef & Broccoli Stir Fry* (Note: Add cooked beef that has been cut into strips to stir-fry mixture in step 4. Proceed as recipe directs.)

• Pork

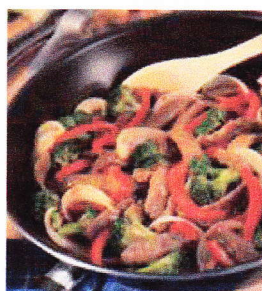
Stoneware Inspirations cookbook: *Islander Salad*
Main Dishes cookbook: *Paradise Pita Pockets*

Use drippings to make delicious gravy.

- Gravy can be frozen after it cools. Freeze it separately from the meat to prevent meat from getting too soft during thawing. Place gravy in an air tight freezer container, and it can be frozen three to six months. When ready to use, thaw over night in the refrigerator. The gravy will go well with all three meats.



Chinese Chicken Pizza



Spicy Beef & Broccoli Stir Fry



Islander Salad