



Meat Pie II

Use beefsteak pie recipe, substituting uncooked beef, veal, lamb or chicken for the beef. Cut into small pieces, cover with boiling water, add onions, potatoes, salt and pepper, and a small carrot cut in lengths if so desired.

Place into a buttered baking dish. Set ROBERTSHAW at 250° F., preheat 10 minutes, place pie into oven and cook for 3 hours. Remove, cool; cover with baking powder biscuit or pie crust.

Set ROBERTSHAW at 350° F., preheat 10 minutes. Place in pie and bake 45 minutes.

WHOLE MEAL COOKING

By using the ROBERTSHAW an entire meal can be cooked in the oven without attention, the same as in a fireless cooker. This is often a great convenience and is one of the great advantages of using the ROBERTSHAW. As the cooking requires no attention the cook may be absent from three to five hours and upon returning find a perfectly cooked meal. Meat, fish, vegetables, puddings, etc., may be cooked together.

Meats should first be seared for 20 to 30 minutes. Then place the different foods in oven in separate COVERED dishes and turn pointer to 250° F. Leave in oven from 4 to 5 hours. If it is desired to shorten time the meal may be cooked for 3 hours at about 275°, which temperature is obtained by turning the pointer to a position halfway between 250° and 300°. The temperature and the time may be changed in accordance with the individual taste of the operator.

Method of Preparing Food for Oven Dinners

1st—All meats are seared or browned at a high temperature in an uncovered roaster. This requires from 15 to 30 minutes according to size of roast. Turn pointer to 530°

Note—Beef is the one meat not adaptable to long oven-dinner cooking; but pot roast of beef is excellently cooked in this manner.

2nd—After meat has been seared, place cover on roaster, and at this time all other foods are placed in the oven, vegetables in cold salt water, puddings as mixed. Temperature is then reduced to desired degree, for whatever time housewife desires to be free.

275 degrees for a 3-hour meal.

250 degrees for a 4 or 5-hour meal.

Note—In winter time, when one is unable to obtain young, tender vegetables, as a precaution against having an undercooked vegetable, such vegetables as beets, turnips, carrots and sometimes onions, should be placed in oven while meat is browning. This starts the cooking of these vegetables more quickly than when put into oven at time temperature is reduced.

Typical All-Oven Dinners

The following sample menus are for dinners which can be fully prepared in the bake oven, all foods being put in at one time and taken out at one time.

Many other combinations may be used.

MENU I

Baked Ham with Potatoes.
Creamed carrots.

Buttered Beans.
Bread Pudding.

DIRECTIONS:

Set ROBERTSHAW at 250 degrees, preheat 10 minutes. Prepare entire meal and place in oven at one time. Bake 4 hours.

Baked Ham with Potatoes

Put slice of ham one-inch thick in baking dish. Wash and pare potatoes, cut in thick slices and place around ham.

Pour over enough sweet milk to cover both ham and potatoes. Bake in an uncovered dish.