

recipes
care
use

WESTINGHOUSE ROASTER-OVEN

and
Infra-red Broiler-Grid

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Westinghouse

ELECTRIC CORPORATION



PORTABLE APPLIANCE DIVISION

PHONE: 7211-6
246 EAST FOURTH ST.
MANSFIELD, OHIO

Dear Homemaker:

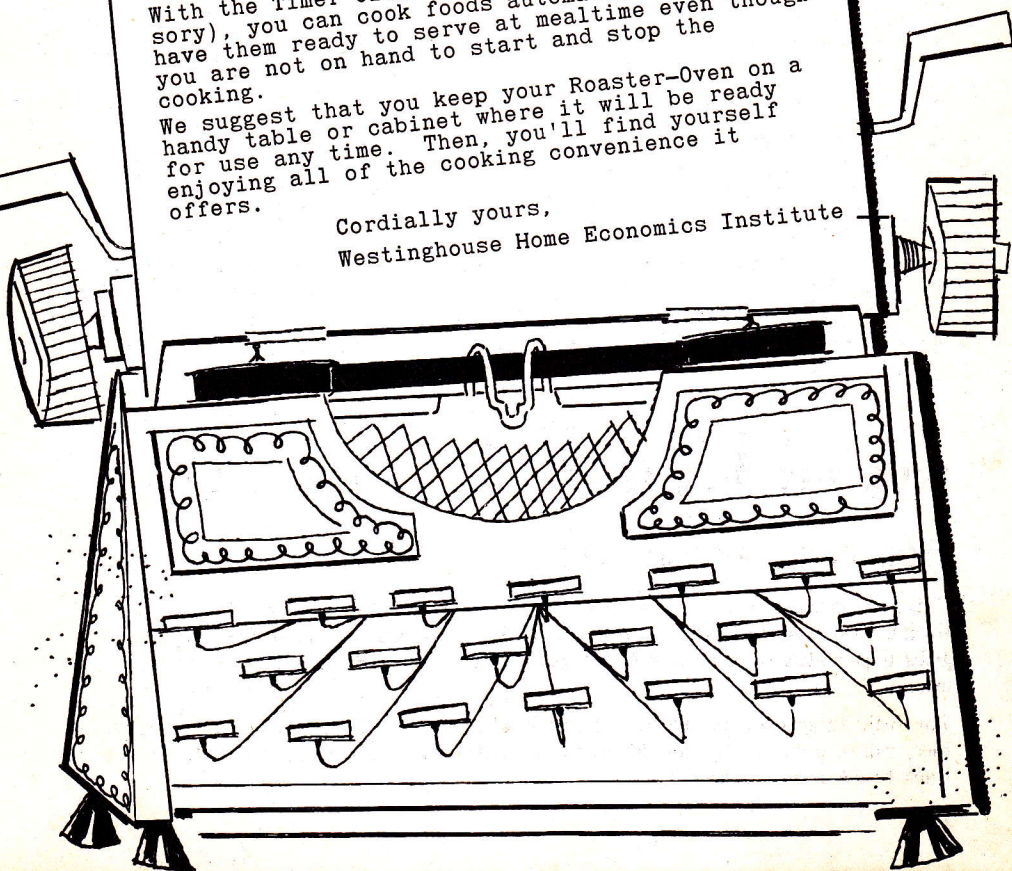
You're all set for lots of cooking pleasure, now that you have the Westinghouse Roaster-Oven! This handy portable oven . . . with its accurately controlled electric heat and big cooking capacity . . . will handle practically anything you'll ever want to prepare. The Roaster-Oven will bake, roast and cook complete meals to perfection. With the Infra-Red Broiler-Grid (an optional accessory), you can broil, grill, fry and toast foods, too.

We've done our very best to give you instructions and typical recipes for all types of cooking. You can, of course, use any of your favorite recipes in this versatile cooking appliance. Please read the book carefully, so you'll have good results every time . . . and make full use of your Roaster-Oven and Broiler-Grid.

With the Timer Clock (also an optional accessory), you can cook foods automatically . . . have them ready to serve at mealtime even though you are not on hand to start and stop the cooking.

We suggest that you keep your Roaster-Oven on a handy table or cabinet where it will be ready for use any time. Then, you'll find yourself enjoying all of the cooking convenience it offers.

Cordially yours,
Westinghouse Home Economics Institute



Two Square Feet OF COOKING MAGIC

COOKS EVERYTHING . . . ANYWHERE!

Baked foods brown beautifully in your Westinghouse Roaster-Oven. Use it for cakes, cookies, pies, breads, puddings and casserole dishes. It gives electric cooking ease and sureness in a handy portable oven.

Roasting of meat, fish and fowl is easy with your new Roaster-Oven. Accurately controlled heat browns all sides evenly without basting or turning.

Quantity cooking for large parties or church suppers is another job your new Roaster can handle admirably. One-dish foods for as many as 50 people can be prepared in the Inset Pan of your Roaster. See recipes on pages 31-35.

Buffet dinners can be served right from the Roaster-Oven. True-Temp Control may be set at 150°F. to keep foods hot without drying them out or overcooking them.

Picnics are easy to plan when you can carry hot foods to the park in your Roaster-Oven. You can keep foods warm from 4 to 6 hours by wrapping the Roaster-Oven in a heavy blanket. It can also be filled with ice and foods you want to keep chilled.

Complete meals can be cooked at one time in your Westinghouse Roaster-Oven . . . meat, vegetables and pudding for dessert. Planning such meals means real economy in cooking. It also frees your time from the moment foods are placed in the Roaster until they are ready to serve. Suggested meal combinations are given on pages 10-12.

With some meals, you will want to include rolls or desserts which should not be cooked with other foods for the meal. By baking dessert just in advance of the time you wish to start the rest of the meal, you will have the Roaster preheated for the other foods. Or, you can bake biscuits or brown-and-serve rolls after other foods have been removed.

WITH THE *Infra-Red Broiler-Grid*

BROIL, GRILL, FRY AND TOAST

You may purchase as an accessory the Broiler-Grid with the Adjustable Broiler Rack. The Broiler Grid gives real infra-red heat for broiling all kinds of delicious, healthful foods . . . grills 6 pancakes or dozens of hot appetizers at a time. See pages 40-49 for directions, menus, recipes.

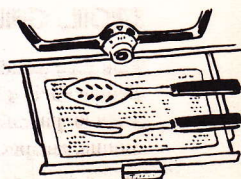
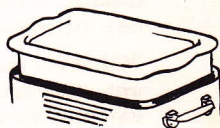
The Adjustable Broiler Rack is to be used when broiling only, and not as a baking rack. Pies, cakes, cookies, etc., should always be placed on the bottom of the Load and Lift Rack to insure even browning.

WITH THE *Timer Clock* COOK AUTOMATICALLY

The Timer Clock is another optional accessory for your Roaster-Oven. It will start and stop the cooking for you when you are not on hand to do it yourself. Complete meals for automatic cooking are suggested on page 12.

Get Acquainted WITH YOUR WESTINGHOUSE ROASTER-OVEN

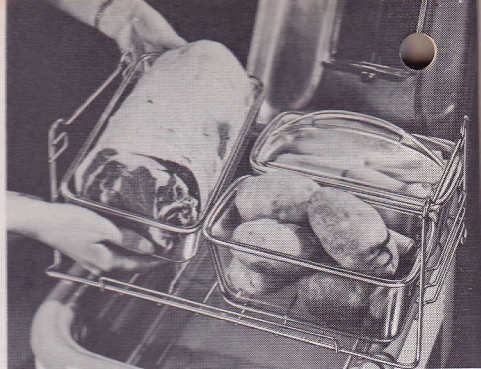
- 1 Look-in lid** makes foods visible while cooking . . . no need to lift the lid to peek. Lifting the lid lets heat escape, wastes electricity and retards browning.
- 2 Lid holders** provide two handy places for lid when you remove it. Holders are on both ends of the Roaster . . . and the lid may be held by any one of its four sides.
- 3 Load and lift rack** provides a handy, safe way to put in and remove foods. Lift by grasping top crossbars at ends of rack. Place rack crosswise on Roaster-Oven to remove utensils. This rack must be placed in the Roaster-Oven for proper circulation of heat around utensils.
- 4 Glass ovenware dishes** fit the Roaster perfectly . . . waste no cooking space. They are handy for serving foods or for storing foods in your refrigerator. Of course, you may use other utensils in your Roaster whenever they are more suitable for the foods to be cooked.
- 5 Inset pan** must be in Roaster for *all* cooking . . . whether cooking is done in utensils placed on the Load and Lift Rack, or whether the gray Inset Pan is used as a utensil for quantity cooking.
- 6 True-temp control** brings Roaster to desired temperature and keeps it there through entire cooking time. Turn dial so that temperature called for in recipe is directly under pointer above the dial. Roaster-Oven temperatures have been adjusted so that you can use standard recipe temperatures.
- 7 Signal light** glows until Roaster-Oven reaches temperature indicated by True-Temp Control. It will turn on again whenever electricity is being used to maintain selected heat.
- 8 Time-temp shelf** lists correct temperatures for baking and roasting various foods. Pull it forward for handy reference . . . or to provide a place for pot holders or a serving spoon or fork.
- 9 Appliance cord** should be plugged into Roaster-Oven before plugging cord into a 115-volt, a-c wall outlet. Do not plug Roaster-Oven into a ceiling light socket or a circuit being used to operate other appliances. See pages 7-8 for explanation.



HOW TO USE YOUR Roaster-Oven

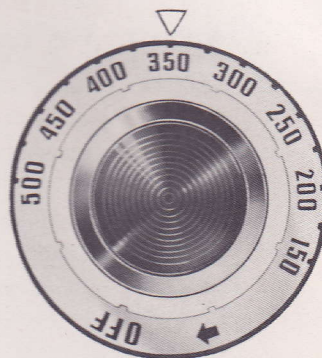
Step 1

Put food in utensils and place utensils on Load and Lift Rack.



Step 2

Set True-Temp Control by turning until temperature given in recipe is at the top of the dial . . . directly below pointer above the dial.



If recipe calls for a preheated oven

After setting control, put lid on empty Roaster-Oven and wait until Signal Light turns off before putting in foods. Don't be concerned if Signal Light turns on again temporarily while lid is removed.

Step 3

Lower rack and food into Inset Pan and put lid on Roaster-Oven.



Step 4

Use Look-in Lid to check browning. Removing lid unnecessarily wastes heat and slows down browning.



Step 5

When cooking is finished, turn True-Temp Control to OFF. Remove foods by lifting out rack.



Important Points ABOUT PREHEATING

Preheating does not mean heating the oven to just *any* temperature. It means setting the control at temperature called for in the recipe and waiting until that temperature is reached before placing food in oven. On a Westinghouse Roaster-Oven, the Signal Light turns off when correct temperature is reached. Roaster does not heat faster if you set control at a higher temperature.

WHEN TO PREHEAT . . .

Breads, cakes, cookies, pies and a few other foods must always be started in a preheated oven.

Meat and fowl brown best if they are started in a preheated oven. However, these and some other foods may also be cooked from a cold oven start by allowing 15 to 25 minutes extra cooking time. Amount of extra time depends upon cooking temperature needed *and electrical power delivered to your wall outlet.*

To save time . . . Set True-Temp Control when you begin to prepare the food.

IF SIGNAL LIGHT BURNS OUT . . .

Your Roaster-Oven will still cook satisfactorily, but you will not know when it is preheated to proper temperature. It is wise to keep an extra T-43 miniature bayonet base lamp on hand so you will not have this inconvenience.

How to replace signal light

1. Disconnect cord from outlet. Remove Look-in Lid and Inset Pan, then turn Roaster upside down.
2. Be sure True-Temp Control is set at OFF. Remove knob by pulling straight forward.
3. Remove Time-Temp Shelf, then remove small panel below by taking out screws.
4. Reach into opening in bottom of Roaster and hold light socket firmly in place. With your other hand, reach into opening from which control knob was removed. Push in on light bulb and turn it counter-clockwise. Then pull bulb from socket.
5. Press new bulb into socket and turn clockwise to lock in place. Position True-Temp Control so OFF is beside pointer when you replace control.

TREAT YOUR ROASTER-OVEN *Right*

Careful how you plug it in . . . Never attach the Roaster-Oven cord to a ceiling light socket . . . such circuits are not designed to supply adequate current.

Never operate other appliances on the same electrical circuit while your Roaster-Oven is being used . . . you will not get satisfactory cooking results and you may overload the circuit and cause a household fuse to blow.

Protect the cord . . . Never leave a knot in an appliance cord. Do not place heavy objects on the cord or allow it to rest against a hot surface. Grasp plug when disconnecting appliances. Pulling on the cord is apt to damage it.

Electricity supplied affects operation of appliances . . . If the flow of electricity to your wall outlet is not up to standard it will take longer for the Roaster-Oven to heat. Ask your electric company to check the outlets if you suspect that voltage may be low. Low voltage slows down cooking and causes insufficient browning . . . to offset this, raise temperature setting 25° above temperature given in recipe.

Attaching your Roaster-Oven to a long extension cord will have the same effect as low voltage.

The Roaster-Oven uses much lower wattage than the oven of an electric range. It will take longer to preheat, but foods will cook just as speedily after cooking temperature has been reached.

Protect your Roaster-Oven dishes . . . Glass ovenware dishes should never be used on a surface unit of your range. Excessive heat may break them.

Sudden temperature changes cause glass dishes to break, too. Do not place cold food in a hot dish, or hot food in a cold one. Do not handle hot dishes with a wet towel, or set them on a wet sink or cold surface.

How To Clean YOUR ROASTER-OVEN

Inset pan and load and lift rack should be cleaned after each cooking operation. Remove Load and Lift Rack and Inset Pan and take them to the sink for washing with hot, soapy water . . . use fine steel wool soap pad to scour stubborn stains, if necessary.

Outside surfaces and well are cleaned by wiping with a damp cloth and polishing with a soft, dry cloth. Wipe off spillovers promptly so they won't harden and require harsh scrubbing.

The well is finished with black porcelain enamel. It is chip-resistant but not chip-proof, so avoid rough treatment.

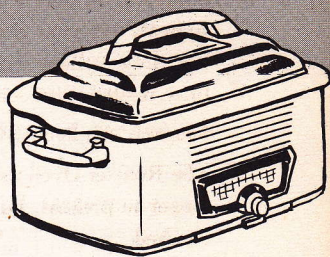
Caution . . . The body of the Roaster should never be put into water. This would ruin the electrical connections.

Look-in lid is cleaned by the same methods as you use for any fine aluminum utensil. To remove Look-in Panel for thorough cleaning around edges, turn catch on inside of lid and lift out glass. Wash lid in hot, soapy water. To remove stains, wash in warm water to which vinegar or cream of tartar has been added (about 1 tablespoon to each quart of water) . . . or use fine steel wool soap pad on inside of lid.

Glass ovenware dishes are washed with other dishes or utensils. If foods stick, soak dishes in warm water to which baking soda has been added (3 tablespoons to each quart of water). Avoid using gritty cleansers or harsh metal scrapers.

Note: Instructions for cleaning Broiler-Grid are on pages 40-41.

Helpful Hints FOR YOUR ROASTER-OVEN



- ... Don't be alarmed if Roaster smokes slightly when used the first time. This occurs when wire insulation is heated for the first time.
- ... The Roaster-Oven Inset Pan and Load and Lift Rack should be cleaned thoroughly after each use, as browned-on food is much harder to remove. A dampened fine steel wool soap pad is excellent to use for removing any browned-on food.

Roasting Meats or Fowl

- ... Add no water when roasting. Water retards browning.
- ... Use a shallow uncovered pan or large glass Roaster dish.
- ... Raise the selected temperature setting 25° if a check reveals low voltage at the wall outlet.
- ... Attach the Roaster cord directly to wall outlet.
- ... Roaster must be covered for all cooking operations.

For Crisp Outside of Roast

- ... See note on page 22 for preheating at higher temperature.

Cakes and Pies

- ... Always set control at temperature given in recipes.
- ... To Preheat Roaster: Wait until Signal Light turns off before putting food in to bake.
- ... Cover lid with newspapers or towel if Roaster is being used in a draft.
- ... Always use shiny aluminum pans for cakes. Pyrex or aluminum pans may be used for pies.
- ... Always place food on Load and Lift Rack.
- ... Use Look-in Lid to check browning. Never raise lid until time given in recipe has elapsed.