Perfect Banana Bread



Make homemade bread without all the work. Just add the ingredients and let your NESCO/American Harvest Bread Maker do all the work. This recipe for Banana Bread is so simple and tasty, you'll want to make it over and over again.

Your Key Ingredient:

NESCO/American Harvest Bread Maker

Grocery Ingredients:

2 large eggs
1/3 cup butter
1 oz milk
2 bananas, mashed
1 1/3 cups bread flour
2/3 cup sugar
1 1/4 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1/2 cup chopped nuts

Instructions:

1. Put the wet ingredients in the bread pan.
2. In a mixing bowl, mix the dry ingredients and then add to the bread pan.
3. Press Menu button; Select Program #4. Press Crust Color button to the desired crust color. Press the Start-Stop button or select the delayed start button.

Note: Use a spatula to scrape sides of the pan after mixing for 5 minutes to remove flour pockets.

Kale And Blueberry Dehydrating Tips



Tip #1

Did you know that drying Kale only takes a short time of drying? Substitute them for those high-calorie snacks and you will do your body good.

Average Drying Time: 2 – 4hrs.

Tip #2

Did you know you can speed up the drying time in blueberries by cracking the skin? Use either method – boiling them in hot water for 1 to 2 minutes and rinse immediately in cold water, or freezing them for a couple of days, thaw and dry.

Average Drying Time: 10-18hrs.

Slow Cooker Lasagna



If you like Italian food, you'll love this recipe for Lasagna made simple with your NESCO 8 Qt. Camouflage Slow Cooker. With just a few simple ingredients you'll have a light, fresh dish you'll love serving to family and friends.

Your Key Ingredient:

NESCO 8 Qt. Camouflage Slow Cooker

Grocery Ingredients:

2 cups meat or veggie tomato sauce
Lasagna noodles
Shredded cheese of choice

Instructions:

1. In **NESCO® 8 Qt. Camouflage Slow Cooker** cooking pot, put two cups of your favorite meat or veggie tomato sauce.
2. Put three lasagna noodles on top, then another layer of sauce and 1/2 cup of shredded cheese. Continue to build two more layers and reserve 1/2 cup of cheese.
3. Cover and cook on LOW for 6 hours. Sprinkle with remaining cheese and cook an additional 10 minutes.

Serve warm.

Lemon Herb Chicken In Your Roaster Oven



The NESCO 18 Qt. Roaster Oven is ideal for making tender, juicy chicken. This recipe uses lemon juice and a touch of thyme to give your chicken a bright fresh flavor in every forkful.

Your Key Ingredient:

NESCO 18 Qt. Roaster Oven or NESCO Slow Cooker

Grocery Ingredients:

3 lb whole, broiler-fryer chicken

1/2 tsp thyme
1/4 tsp onion powder
1/4 tsp garlic powder
1/4 tsp pepper
1 lemon, sliced
2 Tbsp butter or margarine, melted
Juice of 1 lemon

Instructions:

1. Sprinkle inside of chicken cavity with thyme, onion powder, garlic powder, and pepper. Place lemon slices inside cavity.
2. Place on rack in NESCO® Roaster Oven. Brush with melted butter and drizzle with lemon juice.
3. Cover and cook at 375°F for 1 hour 15 minutes, or until meat thermometer inserted in breast registers 185°F. Serves 4 to 6.

SLOW COOK: Prepare recipe as directed. Cover and cook at 225°F for 6 to 8 hours.

NESCO Gardenmaster Dehydrator Featured On Inspired Home Blog!



Check out this great article on how to make fruit leather with NESCO® the Gardenmaster Dehydrator!

http://theinspiredhome.com/articles/homemade-fruit-leathers



Click HERE to purchase your own NESCO Gardenmaster Pro Food Dehydrator.