Cinnamon Coffee



At your next party, treat your guests to a cup of Fresh Brewed Cinnamon Coffee from your NESCO 25 Cup Coffee Urn. Simply add two to three teaspoons of ground cinnamon sprinkled over your favorite coffee grounds before brewing. Not only does the cinnamon add light and wonderful flavor, but it also smells heavenly. For a creamier and sweeter cup, serve the half-and-half and your favorite sweetener. You can also experiment with nutmeg, pumpkin pie spice, or vanilla.

Elevate Your Tea With Dehydrated Fruits And Herbs



This holiday season, try adding dehydrated fruits and herbs to add a boost of flavor to your afternoon cup of tea. Start with a cup of hot water from your NESCO Glass Water Kettle and your favorite tea. Then, add ground dehydrated oranges and dried cinnamon apple slices. Or, gently mix plain hot water with dried lemon slices and mint. This method also works great with cider or plain hot water. Start with small amounts and adjust to your liking.

Whipped Mashed Potatoes

Fluffy, steaming mashed potatoes are a holiday staple. Use your NESCO Hand Mixer this season to whip up mashed potatoes in no time!

Your Key Ingredient:

NESCO 16-Speed Hand Mixer

Grocery Ingredients:

5 medium-sized potatoes
1/8 cup milk
3 Tbsp butter

Instructions:

1. Boil a medium-size saucepan half full of water and add a pinch of salt. Add potatoes to pot. The water should cover the potatoes. Simmer for 10 minutes, or until potatoes are easily pierced by fork. Drain.
2. Transfer potatoes to a large mixing bowl. Add butter or margarine and milk, and mash with a potato masher.
3. When well mashed, whip for a minute or two with **NESCO® 16-Speed Hand Mixer** and set on medium speed. Serves 5.

Add Color To Your Table With NESCO’s Slow Cookers!



Keep your holiday appetizers and sauces tasty and warm in your colorful NESCO 1.5 Qt. Slow Cookers. From rich brown meatballs and honey wings to golden cheese sauces and hot bean dips, NESCO Slow Cookers help make your table more festive.

Let us know your favorite NESCO Slow Cooker recipes!

Whole Cooked Lemony Chicken



Next time you cook a whole chicken in your NESCO 12 Inch Electric Skillet, try this recipe!

Your Key Ingredient:

NESCO 12 Inch Electric Skillet

Grocery Ingredients:

1 whole chicken
1 lemon
1/2-1 Tbsp dried tarragon
Dash of salt and pepper

Instructions:

1. Take on whole lemon and pierce six to eight time with a fork to let flavor come through.
2. Add 1/2 of dried tarragon into the cavity of chicken and 1/2 of dried tarron over chicken. Add a dash of salt and pepper to chicken, and place lemon inside the cavity of the chicken.
3. Place chicken in **NESCO® 12 Inch Electric Skillet**. Tie legs shut and cook until done. Drippings make a great base for sauce.