

# Toast Topping Tips



Venture outside your favorite traditional toast toppings like PB & J with these delicious combos! All you need is your NESCO Two Slice Toaster and a few kitchen staples to make a perfect, crispy snack. Don't forget to tell us what you think!

1. Cold meatloaf and ketchup
2. Cheddar cheese and apple butter
3. [Peanut butter and mayonnaise](#)
4. Fried Spam and sliced pineapple
5. Peanut butter and chocolate syrup
6. Cake frosting and dried fruit
7. Tomato and pesto
8. Cream cheese, cinnamon, and apple
9. Chocolate frosting or nutella, kiwi, and pomegranate seeds
10. Chocolate frosting or nutella, marshmallows, and pomegranate seeds

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# Chicken Roasting Tips



18 Qt Silver Roaster  
Chicken Roasting Tips



Here are some great tips for roasting chicken in your NESCO 18 Qt. Roaster Oven:

1. Cook more than one chicken at a time. Eat one for dinner tonight and then save the others for various recipes later in the week, like chicken tacos or chicken salad.

2. Tie the chicken wings and legs down, and then cook the whole chicken breast side down for about twenty minutes. Next, turn the breast side up and finish cooking until done. This method helps make for juicier white meat.
3. Try rubbing dried herbs under the breast and leg skin. Take your fingers and very carefully separate the skin from the meat, leaving the skin attached in the back. Then, sprinkle in and lightly spread your favorite dried herb over the meat, such as dried tarragon. Press skin back over the meat. Tie legs together, roast, and enjoy.

Let us know what you think of these tips or let us know your favorite way to cook chicken in your NESCO!

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## **Candied Sweet Potatoes**



**NESCO**  
Orange-Flavored Candied Yams  
11 Qt Multi Function Pressure Cooker

If you like yams, you'll love this recipe for Orange-Flavored Candied Yams made in your NESCO Pressure Cooker. Grated orange zest and brown sugar add just the right amount of sweetness and zing.

**Your Key Ingredient:**

[NESCO Pressure Cooker](#)

**Grocery Ingredients:**

- 1 cup orange juice
- 2 large sweet potatoes (yams)

Salt, to taste  
1/2 cup brown sugar  
1 tsp grated orange zest  
2 Tbsp butter

**Instructions:**

1. Pour orange juice in **NESCO® Pressure Cooker**.
2. Peel sweet potatoes and cut in half lengthwise. Arrange in a steamer basket (if available) and sprinkle with salt, brown sugar, and orange zest. Dot with butter.
3. Lower the steamer basket into the pressure cooker. Lock the lid in place and turn regulator knob to SEAL. Program for HIGH pressure and cook for 8 to 10 minutes.
4. When cooking is complete, use the Quick or Natural release method and open lid. Lift out sweet potatoes. Boil down sauce until thickened and pour over sweet potatoes.