Freeze Your Own Homemade TV Dinner



NESCO Vacuum Sealers are ideal for storing all types of food items. Vacuum sealing locks in freshness and flavor. Ordinary storage methods trap air in with your food causing it to lose nutrition and taste.

NESCO Vacuum Sealers are great for frozen plan-ahead meals and

single-serving meals, or, as we like to call them TV Dinners. Unlike prepackaged store dinners, you get to decide the food items and amounts in each meal. At the same time, you can avoid unwanted ingredients often found in premade processed foods. And, you'll be saving money!

Try making up your own TV Dinners with a Vacuum Sealer from NESCO. Let us know some of your favorites.

Bacon Fat Cooking Tips



Almost anyone you talk with will tell you they love the taste of bacon. Here are a few bacon flavor tips when cooking with your NESCO 12 Inch Electric Skillet:

- Next time you make fried or scrambled eggs, try substituting bacon fat in place of butter or oil.

- After you fry bacon in your NESCO Electric Skillet, use the drippings to make hot bacon dressing. It is generally served over spinach, but other greens can work just as well.
- Bacon drippings are great for cooking greens such as kale and Brussel sprouts.
- Next time you sauté shrimp or scallops, try using a bit of bacon fat for extra flavor.
- People often like to use bacon fat when making pancakes for a light smoky flavor. And the perfect side to those pancakes – crispy bacon of course.
- Bacon drippings also add a nice flavor to homemade skillet cornbread.

Try some of these bacon fat tips and let us know what you think. Also, let us know some of your favorite ways to cook with bacon drippings!

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

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!

Candied Sweet Potatoes



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.

Heating Up Your Holiday Drinks



The NESCO 1.8 Liter Glass Water Kettle is ideal for making delicious hot holiday drinks. It boils water faster than a microwave and uses half the energy of a stovetop. 1500 watts of power quickly heats water for all your drinks like Tom & Jerry’s, hot toddies, spiced teas, and hot instant cocoas.

The base of hot water, whipped eggs, and liquor make the perfect foundation for a rich creamy drink. The added flavor combinations are almost endless. Try a few and let us know what you think. Also, let us know what are some of your favorite uses for your NESCO Glass Water Kettle.