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.

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.

Bread Pudding



This recipe for Bread Pudding is made simple with your NESCO 8 Qt. Comouflage Slow Cooker. With equal amounts of cream and Nutella®, you'll enjoy a pudding that's rich and silky with every spoonful.

Your Key Ingredient:

NESCO 8 Qt. Camouflage Slow Cooker

Grocery Ingredients:

1 cup bread, cubed and diced4 eggs
1 ½ cups milk
1/2 cup cream
1/4 cup sugar
1/2 cup Nutella®
1/2 tsp vanilla
1 tsp salt
Butter to coat pot

Instructions:

1. Place bread into buttered ceramic cooking pot of your **NESCO ® 8 Qt. Camouflage Slow Cooker**.
2. In a separate bowl, combine eggs, milk, cream, sugar, Nutella®, vanilla, and salt. Whisk until smooth, pour of bread cubes, and press cubs until liquid is absorbed.
3. Cook on LOW setting for 3 hours. Serve warm with vanilla ice cream.

Apricot-Raisin Granola



Make fresh and wholesome granola at home with your NESCO Dehydrator. This recipe for Apricot-Raisin Granola is one you'll want to make again and again. A tasty way to start your day, or as a snack at home or away.

Your Key Ingredients:

NESCO Dehydrator
NESCO Fruit Roll Sheets

Grocery Ingredients:

4 cups old-fashioned oatmeal (not quick) or rolled oats
1/2 cup vegetable oil
1/2 cup brown sugar
1/2 cup sunflower seeds
1/2 cup almonds, sliced
1/2 cup apricots, chopped
1/2 cup raisins

Instructions:

1. Pour 4 cups oatmeal or rolled oats into bowl. Add oil and brown sugar (more sugar for sweeter bars). Toss gently until blended. Add sunflower seeds and almonds. Mix well.
2. Sprinkle onto **NESCO® Fruit Roll Sheets** 1/2 inches thick. Place in your **NESCO® Dehydrator** on dehydrator trays. Dry 4 to 7 hours at 145° F until crunchy.
3. Toss with apricots and raisins. Store in air-tight container.

Vacuum Sealers For Preserving And Storing Food

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 perfect for protecting and preserving a variety of food items including cheese, vegetables, fish, wild game, and domestic meats.

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



8 Qt Camouflage 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.

Three-Piece Buffet Kit



Turn your NESCO 18 Quart Roaster Oven into a hot or cold buffet-serving unit with our 3-Piece Buffet Kit. Keep appetizers, sauces, main dishes, and more hot and ready to enjoy, or use it anywhere as a cold buffet server. Simply fill the roaster cookwell bottom with ice, leave unplugged, insert the 3-Piece Buffet Unit, and you're ready to go. With the large roaster dome cover, salads, fruits, and desserts stay chilled for hours.

Click HERE to purchase your own NESCO® 3-Piece Buffet Kit.