

Cheesy Spinach Dip



The NESCO 1.5 Quart Slow Cooker is perfect for making Cheesy Spinach Dip and keeping it warm on your party buffet table. To kick your Spinach Dip up a bit simply add the optional chopped Jalapeno peppers.

Your Key Ingredient:

[NESCO 1.5 Quart Slow Cooker](#)

Grocery Ingredients:

8 oz cup Monterey Jack cheese, cut into pieces
4 oz cream cheese, softened
5 oz frozen chopped spinach, thawed & thoroughly drained
1 large tomato, skinned, seeded, chopped
1/2 medium onion, finely chopped
1/4 cup half-and-half
1 whole jalapeno peppers, chopped (optional)
Crackers, cocktail rye bread, or fresh cut vegetables to serve

Instructions:

1. Set **NESCO® Slow Cooker** to HIGH. Lightly wipe cook pot with cooking oil.
2. In mixing bowl, combine all ingredients; stir until well blended.
3. Spoon into preheated cook pot. Cover; bake 30 to 40 minutes or until center is set and edges are puffed.
4. When heated, set control to AUTO.
5. Serve warm with crackers, cocktail rye bread, or your choice of cut fresh vegetables. Serves 8 to 10.

Let us know some of your favorite slow cooker dip recipes!

Jet Stream Oven 2: The Perfect Frozen Appetizer Cooker



Jet Stream 2 Oven The Perfect Frozen Appetizer Cooker

The NESCO Jet Stream Oven is perfect for making your favorite frozen appetizers. Enjoy everything from crispy egg rolls and mozzarella sticks to breaded mushrooms and onion rings. Cooking in your Jet Steam Oven is convenient and saves energy over a large conventional oven.

Try some of these tasty frozen food items in your NESCO Jet Stream Oven:

- Crispy Egg Rolls
- Pizza Rolls

- Breaded Cheese Curds
- Mozzarella Sticks
- Breaded Mushrooms
- Baked Pretzels
- Onion Rings
- Stuffed Potato Skins
- Cream Cheese Wontons
- Corn Dogs
- Stuffed Taquitos
- Mini Pizza Bites

Let us know some of your favorite frozen appetizers!

Party Mix



NESCO
12 or 18 Qt Roaster Ovens
Party Mix

One thing guests love reaching for at a party is a big bowl of party mix. NESCO Roaster Ovens help make a party mix simple and

convenient. The possibilities of ingredients are almost endless.

Your Key Ingredient:

[NESCO Roaster Oven](#)

Grocery Ingredients:

10 cups crispy rice squares cereal
10 cups crispy wheat squares cereal
1 cup butter, melted
1/4 cup Worcestershire® sauce
2 cups peanuts
4 cups thin pretzels

Optional for melting butter

2 Tbsps of taco seasoning
1 clove minced garlic

Optional add-ins

Diced pieces of dehydrated fruits or veggies
Roasted pecans, cashews, or almonds
Toasted pumpkin seeds
Coated chocolate bites
Granola clusters
Toasted coconut
Cheese puffs
Crispy Asian noodle pieces
Broken pieces of tortilla chips

Instructions:

1. Preheat **NESCO® Roaster Oven** to 300° F. Place cereal in

cookwell. Stir butter and Worcestershire® sauce together and pour over cereal.

2. Cover and bake at 300° F for 45 to 60 minutes. Stir occasionally during baking. Add nuts and pretzels. Cool before serving or storing in airtight container. Serves 50.

Let us know some of your favorite party mix recipes or tasty added ingredients!