

Party Coffee Ingredients



25 Cup Coffee Urn
Party Coffee Ingredients

At your next party, treat your guests to a cup of Fresh Brewed Coffee from your NESCO 25 Cup Coffee Urn. Also trying swapping cream and sugar for these delicious coffee additions!

- Chocolate syrup
- Whipped cream
- Cinnamon sugar or sticks
- Dark or light rum
- Almond or coconut milk
- Ice cream

- Cocoa powder

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



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!

Delicious Sloppy Joe's



NESCO

6, 12 or 18 Qt Roaster Oven
Delicious Sloppy Joe's

Sloppy Joe's made in your 6 Qt. NESCO Roaster Oven is perfect for game day. This recipe that serves 4 makes it simple and convenient using your favorite prepared barbecue sauce. For a larger group, simply double the ingredients and make in an 18 Roaster Oven.

Your Key Ingredient:

[NESCO 6 Qt. Roaster Oven](#)

Grocery Ingredients:

1 lb ground beef
1 small onion, chopped
3/4 cup prepared barbecue sauce
1/4 tsp salt
1/8 tsp pepper
4 hamburger buns, split
American Cheese slices (optional)
Green bell pepper rings (optional)

Instructions:

1. Preheat **NESCO® Roaster Oven** at 425° F.
2. Reduce heat to 325°F and place meat and onion in cookwell. Brown and crumble meat into 1/4" pieces. Pour off drippings.
3. Stir in barbecue sauce, salt, and pepper; heat thoroughly. Serve on buns with cheese and bell pepper. Makes 4 servings.

Let us know some of your favorite Sloppy Joe's recipes!

Chili Con Carne



6, 12 or 18 Qt Roaster Ovens
Chili con Carne



A rich wholesome batch of Chili Con Carne made in your NESCO Roaster Oven is perfect for when friends come over for the big game. Made with beef or turkey, its comfort food goodness will be appreciated by all.

Your Key Ingredient:

[NESCO Roaster Oven](#)

Grocery Ingredients:

2 lbs ground beef or turkey

1 green pepper, chopped
4 medium onions, chopped
2 (1 lb 12 oz) cans tomatoes
8 oz can tomato sauce
1 Tbsp sugar
2 Tbsp chili powder
1½ tsp salt
2 (15 ½ oz each) kidney beans, drained (reserve liquid)

Instructions:

1. Preheat **NESCO® Roaster Oven** to 425°F.
2. Brown ground beef, pepper, and onion. Drain fat with a baster.
3. Stir in tomatoes, bean liquid, tomato sauce, and seasonings. Cook until boiling around edges. Reduce temperature to 300°F.
4. Cover and simmer for 1 ¼ hours. Stir in beans. Simmer, stirring occasionally for about 15 minutes. Serves 12 to 14.

Try some and let us know what you think. Also, let us know some of your favorite chili recipes!

Cheese Sauce Toppings



Nothing says “Party” more than a NESCO 1.5 Quart Slow Cooker filled with a warm creamy cheese sauce. Great for spooning over nacho chips, fresh steamed vegetables, or potatoes, tasty cheese sauces are always a hit on any party buffet.

To kick things up try some of these suggested toppings:

- Roasted pumpkin seeds
- Cooked bacon bits
- Chopped black or green olives
- Chopped fresh tomatoes

- Diced jalapeno peppers
- Chopped marinated artichoke hearts
- Roasted tomato salsa
- Shredded romaine lettuce
- Diced apples tossed in lime juice
- Steamed broccoli tips
- Chopped green onions
- Fresh guacamole
- Diced marinated cooked shrimp
- Beef or chicken chili
- Chilled marinated cooked black beans
- Crumbled feta cheese
- Marinated chopped celery and onions
- Diced radishes
- Chopped cilantro

Let us know some of your favorite cheese sauce toppings!