

Jump Start New Year's Resolutions to Get Healthy



NESCO makes a variety of kitchen appliances that can help with healthy eating goals—including the NESCO 5 Qt Food Steamer which provides quick, healthy meal options for the entire family.

Thanksgiving Done Grandma's Way



There's nothing quite like Thanksgiving at Grandma's house. The food, the family, the laughter – how does she do it, year after year? Her secret is a vintage NESCO Roaster Oven.

Everything You Need To Know About How To Roast A Thanksgiving Turkey



All Your Questions About Cooking Turkey in a Roaster Oven Answered

What type of Roaster Oven is best for me?

We have three types of Roaster Ovens to choose from and the best one for you depends on what you're cooking.

The classic [18 Qt. Roaster Oven](#) has been a staple at holidays, parties, and gatherings for years. It can hold up to a 22 lb. turkey and even bake full pies. It can also be used for cooking and serving chili, hot dogs, or other hot foods for big get-togethers. While your 18 Qt. Roaster Oven cooks the turkey, you

can use your oven for side dishes.

The smaller [6 Qt. Roaster Oven](#) is very similar to its larger counterpart. It has the full versatility of the 18 Qt. Roaster Oven, but in a more compact size. Best suited for turkey breasts, Cornish game hens, or side dishes on Thanksgiving because of its compact size, it still features the versatile 200-400 degree temperature range. If you're having a smaller Thanksgiving meal, this is the right Roaster Oven for you.

NESCO's newest addition, the [High Speed Roaster](#), is the fastest way to cook a turkey. It can cook up to an 18 lb. turkey in less than two hours and uses infrared lights to sear turkey skin to a perfect golden-brown perfection. The center heating element cooks from the inside out to ensure an even cook every time. This Roaster can also be used for other meat dishes like beef roasts or kebobs.

How long do I roast my turkey in a NESCO Roaster Oven?

In a traditional Roaster Oven, turkeys takes 15 to 20 minutes to cook per pound, and an additional 30-45 minutes if the turkey is stuffed. With the High Speed Roaster Oven, cook time is 6 minutes per pound. Just make sure to turn off the center heating element halfway through to avoid overcooking the inside of the turkey. For full instructions, you can read our Roasted Turkey recipe [here](#).

Always make sure to cook your turkey until the meat reaches 165 degrees at the thickest part. Be patient with your turkey! You can't rush perfection.

Do I need to thaw my turkey before roasting?

Yes, no matter what type cooking method you use, you must thaw your turkey. Plan ahead because this takes several days!

If you're in a hurry, fill a large pot or your sink with cold water. Next, place the unwrapped turkey breast-side down in the water (make sure it's fully submerged). Thaw for a half hour per pound, changing the water every half hour.

How can I get the skin golden-brown and crispy?

In a traditional Roaster Oven, the turkey skin doesn't get that crispy, golden-brown look and feel that everyone loves. The secret is browning sauce. Browning sauce is made from caramelized sugars and gives your turkey that crispy texture and extra flavor.

To use browning sauce, add a teaspoon to the melted butter brushed on before cooking. Make sure to coat the turkey evenly—a little goes a long way.

With a High Speed Roaster, browning sauce isn't necessary.

What do I do after my turkey is done?

When your turkey reaches 165 degrees all the way through, carefully remove it from the Roaster Oven. Let the bird rest for 30 minutes before carving to allow the juices to distribute evenly. This is a good time to make your gravy, set the table, and finish up your sides.

How do I make gravy after cooking?

Good gravy can make or break your Thanksgiving meal. Luckily, it's easy to make gravy after cooking your turkey. Simply take one or two cups of the turkey drippings and mix with $\frac{1}{4}$ cup all-purpose flour, a pinch of salt, and a pinch of pepper (more to taste), and whisk until well-blended.

Perk Up Your Morning Brew With A NESCO Coffee Roaster



Roasting your own coffee beans might seem like a daunting task, but tools like the NESCO Coffee Roaster make the process so easy your morning coffee ritual may never taste the same again.

Pickled Red Beet Eggs



NESCO Deluxe Egg Cooker
Pickled Red Beet Eggs



If you're craving a little bit of sweet and sour at your summer picnic, these Pickled Red Beet Eggs are the perfect addition to your warm-weather outing. Our recipe is simple with the help of the NESCO Egg Cooker. What are you waiting for? Get crackin' and enjoy your pickled eggs as a tangy snack or side.

Your Key Ingredient:

[NESCO Egg Cooker](#)

Grocery Ingredients:

1 (15 ounce) can beets
1 onion, thinly sliced
12 hard-cooked eggs, shelled and left whole
1/4 cup white sugar
1/2 cup vinegar

Instructions:

1. Measure the amount of water for hard-boiled marked on the measuring cup and pour water into base.
2. Use the pin on the measuring cup and prick each egg before placing on the tray (reduces cracking eggshells).
3. Drain liquid from the beets into saucepan. Place beets, onions, and eggs into a large bowl or pitcher.
4. Pour sugar and vinegar into the saucepan with the beet liquid and bring the mixture to a boil. Reduce the heat to low, and let the mixture simmer 15 minutes.
5. Pour the beet juice mixture over the beets, eggs, and onions.
6. Seal the bowl or pitcher and refrigerate. Refrigerate for at least one to 3 days; the longer they are allowed to sit the better they will taste.

Hunting Season Is Here And It's Time To Hit The Woods



Processing wild game has never been easier than with a NESCO Electric Food Slicer.

**Enjoy More Of Your Summer With
Easy Meal Prep**



Some planning and advanced meal prep is one of the best ways to save time while still being able to enjoy a home-cooked meal this summer. NESCO's Vacuum Seal Kit keeps meals already prepped fresh for longer, and makes organization easy.

Dehydrator Fruit Roll-Ups Are Easy And Eco-Friendly



Dehydrator fruit rollups, made with a NESCO dehydrator, can be made from almost any fruit, so you can use your extra berries for a healthy and fun snack.

Summer Mealtime Made Easy



Summer weather has finally arrived. While our barbecues and summer picnics may look a little different than years past, the NESCO Stainless Steel Slow Cooker and other products can still provide convenient, low-maintenance cooking and portability for every summer occasion.

Get Outdoor Ready With NESCO!



Warmer days and sunshine are upon us. It's the perfect time to take to the outdoors, and whether you're backpacking for two days or camping for two weeks, food is a necessary part of any camping trip. Camping dehydrated food is lightweight and ultra packable and with NESCO, it can taste good too.

Master The Trendy Sous Vide Cooking Method



NESCO Vacuum Sealer Rolls pair perfectly with the sous vide cooking method to cook your favorite foods without hassle.

**Continue Family Traditions
This Easter**



Easter is a time of family and traditions.

Let NESCO Help With The Snacks For Ice Fishing



NESCO's Jumbo Jerky Kit with Jerky Seasonings and jerky gun can provide the flavor you and your ice fishing buddies are looking for on the ice.

Save Time And Money With A NESCO Slow Cooker



Here at NESCO, we're in the heart of what we would historically have called "slow cooker season." Cold winter months are great for hearty soups, stews and comfort meats like meatloaf, pot roasts and pork shoulders – prepared easily in one of our slow cookers.