

# Move-in Ready: Dorm Essentials



The NESCO Glass Water Kettle is perfect for small dorm room spaces and provides fast and convenient access to necessary hot water for students.

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## NESCO Launches New Vacuum Sealer



The VS-09 Deluxe Vacuum Sealer is the latest in a line of high-quality vacuum sealers from NESCO, the Wisconsin-based small kitchen appliance innovator and creator of the world-famous NESCO Roaster Oven.

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## **Let Freedom (and the Baking Timer) Ring**



The Aluminum 9 x 13 Cake Pans are just one example of quality American-made products manufactured by NESCO.

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## **The Secret to a Perfect Burger**



The NESCO Food Grinder is perfect for processing sausage, hamburger, and other ground meat and you'll be surprised at the impact on flavor!

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## **Long Live the Simple Casserole**





NESCO appliances have always been along for the ride, and our Electric Skillet makes cooking and serving your favorite casserole even easier.

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## **How Do You Make Your Favorite Homemade Jerky?**



Whether you use sliced or ground meat, NESCO has the tools to make your jerky game soar and NESCO's Original Jerky Seasoning can make any jerky recipe pop with flavor.

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## **Cooking Gourmet in a Small Kitchen**



The compact, sleek design of the NESCO Double Burner is perfect for the space-saving needs of any small kitchen.

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**Start the Year Off With  
Healthy Snack Options for the  
Kids**



It's a new year, and after the holiday sugar rush of Halloween, Thanksgiving, and Christmas our kids are in need of healthy snack alternatives. Meat jerky and dehydrated fruit chips or rollups are excellent options for mid-day snacks, and the NESCO Food Dehydrator is here to help.

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## **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.

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## **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.

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# 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.

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# 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.

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# 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.

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# 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.

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## 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.

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## **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.