

# Queso Blanco Dip

This Queso Blanco Dip has just enough kick to keep things interesting, but it's mild enough for anyone. It's perfect for parties, tailgating, or just hanging out on the weekend. The salsa verde adds texture and heat, while the cream cheese and sour cream create a smooth texture and a balance to the spice. This dip is full-flavor without the burn. If you're a spice lover, adding diced jalapeños takes things up a notch.

## Your Key Ingredient:

[NESCO 1.5 Qt. Slow Cooker](#)

## Grocery Ingredients:

16 oz cream cheese  
32 oz salsa verde (medium)  
7 cloves minced garlic  
3 cups sour cream  
16 oz package shredded cheddar jack cheese  
Chopped green onions for garnish  
Tortilla chips or veggies for dipping

## Instructions:

1. Combine all ingredients in **NESCO® Slow Cooker**. Cook on low heat for 3 hours, stirring every half hour.
  2. Dip is ready when all ingredients are heated through and well blended. Garnish and serve immediately.
-

# Chicken Mole And Mexican Rice



Chicken Mole

## Your Key Ingredients:

[NESCO Pressure Cooker](#)

[NESCO 8 Inch Electric Skillet](#)

## Grocery Ingredients:

### *Chicken*

6-8 boneless chicken breasts, defrosted

1 teaspoon garlic powder

1 teaspoon poultry seasoning

2 cups water

### *Mole Sauce*

2 Tablespoons vegetable oil  
2 cups finely chopped onions  
 $\frac{1}{4}$  cup chili powder  
3 Tablespoons light brown sugar  
1 teaspoon salt  
1 teaspoon pepper  
Pinch of ground cloves  
1, 16 oz can diced tomatoes  
3 Tablespoons cocoa powder  
3 Tablespoons peanut butter  
2 cups water

### *Mexican Rice*

2 cups white rice  
1 Tablespoon oil  
1 teaspoon garlic  
1 teaspoon cumin  
1  $\frac{1}{2}$  teaspoon salt  
16 oz tomato paste  
4 cups water  
2 cups frozen peas and carrots

### **Instructions:**

#### *Chicken*

1. Add water to **NESCO® Pressure Cooker**. Place chicken breasts on wire rack in cooker and set regulator knob to PRESSURE. Set Cooker to HIGH temp for 5 minutes and press START. Timer will not begin counting down until ideal pressure is reached.
2. Ensure that internal temperature of chicken reaches 180°F for doneness. When finished, release the pressure but

leave chicken in cooker to keep warm.

### *Mole Sauce*

1. In **NESCO® 8 Inch Electric Skillet**, heat oil over medium-high heat. Add onion and cook until onions slightly are browned about 10 to 12 minutes.
2. Stir in chili powder, brown sugar, cloves and cook for 2 minutes, continuing to stir.
3. Mix in tomatoes, cocoa powder, peanut butter, and water. Let simmer over medium-low heat for 15 minutes, or until desired thickness is achieved.

### *Mexican Rice*

1. Preheat skillet to medium-high and add oil. Reduce heat to medium, add rice, stirring constantly until lightly brown, about 3 minutes.
2. Stir in garlic, cumin, salt, tomato paste, and water. Raise heat to medium-high and bring to a boil. Cover and cook until rice is tender.
3. Add peas and carrots, and cook for another 5 minutes. Fluff with a fork and serve.

---

## **Oriental Cashews**



More and more you read how nuts are a good source of vitamins and nutrients. This recipe for Oriental Cashews made in your NESCO Dehydrator is great tasting as well as a healthy snack. Also, try these delicious cashews on a salad for a wonderful crunch.

Let us know what you think. What are some of your favorite snacks you like to make in your NESCO Dehydrator?

**Your Key Ingredient:**

[NESCO Dehydrator](#)

**Grocery Ingredients:**

- 12 oz can dry-roasted whole cashews
- 1/3 cup soy sauce
- 1/4 cup water

2 Tbsp garlic powder  
1/4 tsp powdered ginger

### Instructions:

1. Place nuts in a 9-inch square pan. Combine remaining ingredients and pour over nuts. Let sit at room temperature overnight.
  2. Drain liquid from nuts and place on **NESCO® Dehydrator** tray.
  3. Dry at 145° F for 3 to 5 hours or until nuts are crunchy. Store in an air-tight container.
- 

## Spaghetti Dinner



This recipe for a wholesome spaghetti and meatball dinner is

extremely easy in your NESCO® 8 Qt. Pressure Cooker. Simply add all the ingredients in the order of the recipe, lock the lid, and set. In only 10 minutes you have a wonderful meal.

Let us know what you think. What are some of your favorite meals you like to make in your NESCO Pressure Cooker?

### **Your Key Ingredient:**

[NESCO Pressure Cooker](#)

### **Grocery Ingredients:**

1 ½ cups spaghetti, break in thirds  
1 ½ cups water  
1 ½ cups spaghetti sauce  
16 frozen meatballs  
1 cup sliced black olives or whole  
2 tsp olive oil  
Optional: top with parmesan cheese

### **Instructions:**

1. Pour all ingredients in the order listed into the cooking pot of your **NESCO® Pressure Cooker**.
  2. Lock lid into place and set the pressure regulator knob to SEAL. Cook on High for 10 minutes. Makes 4-6 servings.
-

# Easy Cheesy Broccoli & Cauliflower



5 Quart Steamer with Rice Bowl  
Easy Cheesy Broccoli & Cauliflower



The NESCO® 5 Quart Steamer with Rice Bowl makes this Cheesy Broccoli & Cauliflower recipe simple and tasty. The rice bowl is used here to make the creamy cheese sauce that is oh so delicious. The sauce is made right inside the steamer along with your perfectly cooked vegetables.

Try it and let us know what you think. Also, let us know what are some of your favorite foods you like to make in your NESCO Steamer.

### **Your Key Ingredient:**

[NESCO 5 Qt. Steamer](#)

### **Grocery Ingredients:**

1 lb broccoli, cut into florets  
1 lb cauliflower, cut into florets  
4 Tbsp butter or margarine  
1 cup soft cheddar cheese spread  
1 cup prepared white sauce  
1 tsp white pepper  
1/2 cup thinly sliced red peppers (optional)

### **Instructions:**

1. Place 1 cup water in water reservoir (base of unit) of **NESCO® 5 Qt. Food Steamer**. Place broccoli, butter, and cauliflower in lower steamer basket. Cover and steam for 20-25 minutes.
  2. Mix together cheese spread, white sauce and pepper and pour into rice bowl. Place in upper steamer basket approximately 10 minutes before end of steam cycle to soften.
  3. To serve, pour cheese sauce over vegetables. Serves 6.
-

# Delicious Sloppy Joe's



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!

---

## **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.

---

# **Whole Cooked Lemony Chicken**



12" Extra Deep Electric Skillet  
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**



8 Qt Camouflage Slow Cooker  
Bread Pudding



This recipe for Bread Pudding is made simple with your NESCO 8 Qt. Camouflage 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 diced  
4 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 over bread cubes, and press cubes until liquid is absorbed.
3. Cook on LOW setting for 3 hours. Serve warm with vanilla ice cream.

---

## **Apricot-Raisin Granola**



**Deluxe Dehydrators  
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.

---

# **Kale And Blueberry Dehydrating Tips**



## Deluxe Dehydrators Handy 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



**Open  
country**  
by NESCO

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.