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.

Mother’s Day Frittata



Mother’s Day Frittata

Your Key Ingredient:

NESCO 12 Inch Electric Skillet

Grocery Ingredients:

1/2 cup of fresh or fully cooked maple sausage links, sliced and browned
1 cup of diced potatoes, browned until tender
6-8 large eggs
1/3 cup milk
1/3 cup dehydrated mushrooms
1/3 cup dehydrated tomatoes
1 Tbsp of Italian Seasoning
1/2 cup of cheddar cheese

Salt and pepper to taste

Instructions:

1. On medium heat brown the sausage and potatoes and set aside.
2. In a separate bowl, whisk eggs and milk together. Add all ingredients to **NESCO® 12 Inch Electric Skillet** and stir just until everything is mixed well.
3. Set temperature to medium heat and cook for 5-7 minutes, or until center is firm. Remove from Skillet, cut, and serve fresh.

Bacon Fat Cooking Tips



Almost anyone you talk with will tell you they love the taste of bacon. Here are a few bacon flavor tips when cooking with your NESCO 12 Inch Electric Skillet:

- Next time you make fried or scrambled eggs, try substituting bacon fat in place of butter or oil.
- After you fry bacon in your NESCO Electric Skillet, use the drippings to make hot bacon dressing. It is generally served over spinach, but other greens can work just as well.
- Bacon drippings are great for cooking greens such as kale and Brussel sprouts.
- Next time you sauté shrimp or scallops, try using a bit of bacon fat for extra flavor.
- People often like to use bacon fat when making pancakes for a light smoky flavor. And the perfect side to those pancakes – crispy bacon of course.
- Bacon drippings also add a nice flavor to homemade skillet cornbread.

Try some of these bacon fat tips and let us know what you think. Also, let us know some of your favorite ways to cook with bacon drippings!

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.