

# Supreme Pizza Dip



No matter who you're rooting for, our Supreme Pizza Dip is sure to be a hit at your next gameday party. Loaded with cheese, red sauce, and all your other favorite pizza toppings, this dip is the perfect appetizer for Sunday kick-off. Let your NESCO Slow Cooker simmer ingredients together while you keep your eye on the ball. At NESCO, we're here to help you celebrate every touchdown.

Scoop up this

## **Your Key Ingredient:**

[NESCO Slow Cooker](#)

## **Grocery Ingredients:**

16 oz softened cream cheese  
5 cups shredded cheese, Italian blend

4 teaspoons of Italian herb seasoning  
1 teaspoon garlic powder  
1  $\frac{1}{2}$  cup pizza sauce  
Pepperoni slices  
 $\frac{2}{3}$  cup of cooked sausage  
6-8 tablespoons of chopped bell pepper  
6-8 tablespoons of sliced black olives  
1 large onion chopped (optional)

### **Instructions:**

1. In a medium bowl, mix the cream cheese with 2 cups of shredded cheese, Italian seasoning, and garlic powder, combine well.
2. Spread cheese mixture evenly over the bottom of **NESCO® Slow Cooker**. Then spread the pizza sauce over the cheese mixture. Sprinkle the remaining cheese evenly over the pizza sauce to cover it. Spread the pepperoni, crumbled sausage, bell pepper, and black olives over the entire surface of the dip.
3. Cover top of the slow cooker with paper towel to catch condensation and cover tightly with the lid. Slow cook the dip for 1-2 hours on high, or 2-3 hours on low until all the layers are warm and soft and the cheese has melted. Keep on warm and serve with crackers, pita chips, and veggies.







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# Stuffed Peppers

Our gourmet Stuffed Peppers recipe is bursting with flavor. Not only is this meal the perfect size for single servings, but it's also filling and nutritious. NESCO's 6 Qt. Roaster Oven infuses peppers with the savory stuffing. You can make this recipe up to two days ahead by filling peppers and storing them in the fridge to cook later.

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# Campfire Hobo Dinner

Enjoy the flavors of the great outdoors with Campfire Hobo Dinner. Packed with protein and vegetables, this recipe is the perfect nourishing entree after a long day on the trail. All you need is aluminum foil, a touch of your favorite seasonings, and your very own smokey campfire.

## Grocery Ingredients:

- 1/2 pound meat
- 1/4 teaspoon garlic powder
- 1 cup potato, sliced salt
- 1 cup carrot, sliced pepper
- 1/2 cup onion, sliced
- 4 teaspoons butter

## Instructions:

Preparation: 10 minutes

Cook Time: 40 minutes

1. Spray 18-inch square of aluminum foil with cooking spray.
2. Place 1/4 of the meat in center of foil. Place 1/4 of the vegetables on top of meat. Season with butter, salt, garlic powder, and pepper to taste. Fold top and sides of foil several times to seal food.
3. Always place seam side up when cooking. (You may want to double wrap if cooking on a campfire or grill). Serves 4.

**CAMPFIRE:** Place on hot coals near the edge of your campfire and allow cooking 25-30 minutes, or until meat is done

**GRILL:** Place on medium/hot grill for 40 minutes; rotate 1/2 way through cook time.