

Corn On The Cob



Nothing says summertime like fresh Corn on the Cob. Our recipe is ready in only 20 minutes using NESCO's 18 Qt. Roaster Oven which steams ears to tender perfection. Share this sweet midwestern tradition with your family or with your whole neighborhood at the next barbecue. We recommend serving corn hot with a pinch of salt and plenty of butter.

Easy Fruit Rolls



Our Easy Fruit Rolls recipe is ideal for snacking on-the-go. Made with nature's natural sweeteners, kids and parents alike will enjoy this healthy treat. Use any variety of our NESCO Dehydrators to thicken fruit puree into chewy, juicy strips. If you want, add your favorite mix-ins such as nuts or fresh fruit.

Peanut Butter And Banana Graham Crackers



Looking for an afternoon snack that's both healthy and satisfying? Our Peanut Butter and Banana Graham Crackers are the perfect protein-packed combo. Simply form chilled dough into slices and let dry using your NESCO Dehydrator. This cookie-like cracker just might become your favorite treat. For an extra hint of sweetness, use overripe bananas.

“Bring A Dish” Macaroni & Cheese



Forgot you offered to bring something to the dinner party? Don't worry! NESCO has your covered with our "Bring a Dish" Macaroni & Cheese. This recipe is easy with a little help from your NESCO Roaster Oven. Simply add ingredients, cover, and bake. Even if you throw it together last minute, it will taste as if has been cooking to golden, cheesy perfection for hours.

Your Key Ingredient:

[NESCO 6 Qt. Roaster Oven](#)

Grocery Ingredients:

- 12 oz macaroni
- 3 Tbsp butter or margarine, divided
- 2 Tbsp flour
- 13 oz evaporated milk
- 1/4 cup milk
- 4 cups (1 lb) sharp, processed American Cheese, shredded
- 14 saltine crackers, crumbled

Dash of pepper

Instructions:

1. Cook macaroni in boiling water according to package directions. Drain.
2. Melt 2 Tbsp butter in saucepan. Blend in flour to form a smooth paste. Gradually stir in 1/4 cup milk and evaporated milk. Stir in cheese and pepper.
3. Pour cooked macaroni into greased **NESCO® 6 Qt. Roaster Oven**. Blend in cheese sauce. Cover and cook at 300°F for 20 minutes, stirring frequently.
4. Melt remaining butter and combine with cracker crumbs. Sprinkle over casserole. Cover and continue to cook at 300°F for 15 to 20 minutes or until done. Serves 8 to 10.

Apple Crisp Cookies



Cookies for breakfast. Yes, you read that right. Instead of boring old oatmeal, try these delicious Apple Crisp Cookies for the most important meal of the day! Made with high-protein yogurt, apples, and honey, you can rest easy knowing you're fueling your body with all-natural ingredients. Use your NESCO Dehydrator to achieve the perfect soft and satisfying texture.

Your Key Ingredients:

[NESCO Dehydrator](#)

[NESCO Fruit Roll Sheets](#)

Grocery Ingredients:

3 cups sweet, red apples, cored, and finely chopped

1 cup quick-cooking oatmeal

1/4 cup wheat germ

1 tablespoon cinnamon

1 cup plain yogurt

1/2 cup unsweetened applesauce

1 tablespoon honey, optional

Instructions:

1. In a large bowl, combine apples, oatmeal, wheat germ, and cinnamon. In a separate bowl, combine yogurt, applesauce, and honey.
2. Pour yogurt mixture over apple oatmeal mixture; blend well. Drop by tablespoon onto **NESCO® Fruit Roll Sheets**. Place in your **NESCO® Dehydrator** on dehydrator trays.
3. Dry at 135° F for 5 hours or until cookies come off sheets easily. Turn over and dry 1 hour more. Makes roughly 33 cookies.

Cherry Pineapples



These delicious dried cherry pineapple snacks taste just like candy. Chewy, tart, and tropical, you won't be able to keep them stored in the pantry for long.

Your Key Ingredient:

[NESCO Dehydrator](#)

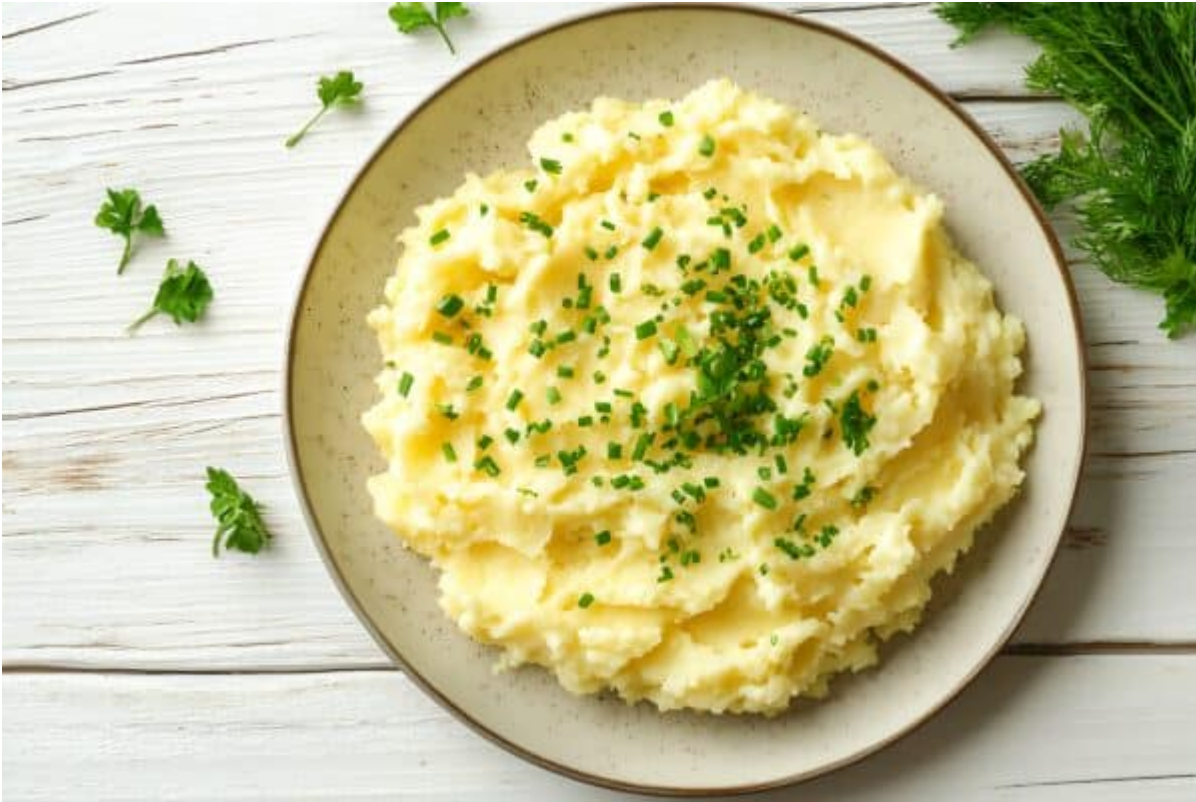
Grocery Ingredients:

1 can pineapple rings, any size
1 jar maraschino cherries, any size

Instructions:

1. Drain canned pineapple rings and cherries then place on paper towels for a few moments to finish absorbing any liquid.
2. Place pineapple rings in your **NESCO® Dehydrator** on trays and put a cherry or two in center of each. Dry 8-10 hours at 135°F.

Make-Ahead Mashed Potatoes



The last thing you want to worry about on Thanksgiving Day is the side dishes. This year, hit the ground running with our Make-Ahead Mashed Potatoes. Before the craziness hits, you'll have this recipe ready to serve. Use your NESCO 6 Qt. Roaster Oven for the perfect batch of creamy, buttery potatoes.

Your Key Ingredient:

[NESCO 6 Qt. Roaster Oven](#)

Grocery Ingredients:

5 lbs russet potatoes
1/2 cup butter
1 cup milk
3 oz cream cheese
1/4 cup butter
8 oz sour cream
1/2 cup milk
1/4 cup chives

1 tsp salt
Pepper to taste

Instructions:

1. Peel and cut potatoes in 1½ to 2" chunks. Place in a large saucepan and cover with cold water. Bring to a boil over medium-high heat and boil until tender.
2. Drain. Transfer potatoes to a large bowl. Mash potatoes, add butter and 1 cup milk, and continue to blend until smooth.
3. Stir in cream cheese, sour cream, 1/2 cup milk, chives, salt, and pepper. Refrigerate overnight.
4. Put potatoes in **NESCO® Roaster Oven** and smooth in cookwell with back of spoon.
5. Set at 200° F for 1 hour to reheat potatoes. Then turn temperature up to 350° F for 1 hour to roast. Leave potatoes in roaster at 150° F until ready to serve.
6. Once roasted, they will remain moist and delicious up to 2 hours. Serves 20-25.

Submitted by Jamie Parchman, Rio Hondo, TX.

Baked Potatoes



At NESCO, we believe baked potatoes aren't just a side dish. Make Baked Potatoes the main entree for dinner tonight with our signature Slow Cooker recipe. These potatoes are perfectly crispy on the outside and fluffy on the inside. Dress them up with bacon bits, chives, or just a dab of butter.

Your Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

8 to 10 large baking potatoes

Instructions:

1. Scrub clean, prick outer skin several times and wrap in foil.
2. Place potatoes into ceramic cooking pot of your **NESCO® Slow Cooker**. Cook on LOW setting for 8 hours.
3. Serve with cheese, butter, sour cream, or your favorite

topping.