## 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

There is nothing like fall when you're a hunter. Hitting the woods to bow hunt deer or taking the dog out to flush a few ruffed grouse brings back that primal hunter instinct and connects you with nature. There is also the thrill that comes from bagging your game and serving your loved ones with the harvest you worked hard for. <u>NESCO</u> knows how much effort it takes to get ready for a successful hunt. If you are like a lot of hunters, making sure you are prepared to process your game is an important part of it. After field dressing and skinning your game, taking the time to carefully cut up the harvest is where a <u>NESCO Electric Food</u> <u>Slicer</u> comes into play.

An Electric Food Slicer can be used on both raw and cooked meat. A little planning will go a long way in proper and safe processing to get the cuts of meat you prefer in the end.

## Create perfect cuts of meat every time with a NESCO Electric Food Slicer

The <u>NESCO FS-250 Electric Food Slicer</u> can be used on pretty much every cut of the harvest whether it is for roasts, steaks, jerky, or lunchmeat. The motor is 180-watts, and the stainless steel blade is 8.7 inches, a powerful combination capable of cutting a wide range of meat types and sizes.

One thing we love to do is to take some of the raw venison roasts and cut them into 1/4 inch thick steaks using an Electric Food Slicer. Jerky can then be made by hand cutting those steaks into  $1\frac{1}{2}$  or 2 inch strips. Eating your own jerky in the field is a great way to bring the sport full circle. A recipe you won't be able to pass up is <u>Bloody Mary Jerky</u>.

An Electric Food Slicer isn't just used for big game. A pheasant cooked in a <u>NESCO Roaster</u> can be cut into perfect deli-thin slices for lunch meat. It could be used now or packaged using a <u>NESCO Vacuum Seal Kit</u> to retain the flavor and freshness longer.

There is a satisfaction in bringing your meat from field to

table and NESCO takes pride in making that process easier and faster.

## **NESCO: Your Key Ingredient**

At NESCO, we believe life is an occasion worth celebrating. We're dedicated to being Your Key Ingredient in those celebrations by making cooking enjoyable again with our complete line of innovative small kitchen appliances and accessories. NESCO began as the National Enameling and Stamping Company and created the first Roaster Oven in 1931. NESCO is currently headquartered in Two Rivers, Wisconsin.

To purchase a NESCO Electric Food Slicer or other NESCO products visit <u>nesco.com</u> or for more information call <u>1-800-288-4545</u>.

Tags: vacuum seal kit