# Party Coffee Ingredients




At your next party, treat your guests to a cup of Fresh Brewed Coffee from your NESCO 25 Cup Coffee Urn. Also trying swapping cream and sugar for these delicious coffee additions!

- Chocolate syrup
- Whipped cream
- Cinnamon sugar or sticks
- Dark or light rum
- Almond or coconut milk
- Ice cream

- Cocoa powder

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# Jet Stream Oven 2: The Perfect Frozen Appetizer Cooker




The NESCO Jet Stream Oven is perfect for making your favorite frozen appetizers. Enjoy everything from crispy egg rolls and

mozzarella sticks to breaded mushrooms and onion rings. Cooking in your Jet Steam Oven is convenient and saves energy over a large conventional oven.

Try some of these tasty frozen food items in your NESCO Jet Stream Oven:

- Crispy Egg Rolls
- Pizza Rolls
- Breaded Cheese Curds
- Mozzarella Sticks
- Breaded Mushrooms
- Baked Pretzels
- Onion Rings
- Stuffed Potato Skins
- Cream Cheese Wontons
- Corn Dogs
- Stuffed Taquitos
- Mini Pizza Bites

Let us know some of your favorite frozen appetizers!

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# Cheese Sauce Toppings




Nothing says “Party” more than a NESCO 1.5 Quart Slow Cooker filled with a warm creamy cheese sauce. Great for spooning over nacho chips, fresh steamed vegetables, or potatoes, tasty cheese sauces are always a hit on any party buffet.

To kick things up try some of these suggested toppings:

- Roasted pumpkin seeds
- Cooked bacon bits
- Chopped black or green olives
- Chopped fresh tomatoes

- Diced jalapeno peppers
- Chopped marinated artichoke hearts
- Roasted tomato salsa
- Shredded romaine lettuce
- Diced apples tossed in lime juice
- Steamed broccoli tips
- Chopped green onions
- Fresh guacamole
- Diced marinated cooked shrimp
- Beef or chicken chili
- Chilled marinated cooked black beans
- Crumbled feta cheese
- Marinated chopped celery and onions
- Diced radishes
- Chopped cilantro

Let us know some of your favorite cheese sauce toppings!

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# Freeze Your Own Homemade TV Dinner




NESCO Vacuum Sealers are ideal for storing all types of food items. Vacuum sealing locks in freshness and flavor. Ordinary storage methods trap air in with your food causing it to lose nutrition and taste.

NESCO Vacuum Sealers are great for frozen plan-ahead meals and single-serving meals, or, as we like to call them TV Dinners. Unlike prepackaged store dinners, you get to decide the food items and amounts in each meal. At the same time, you can avoid unwanted ingredients often found in premade processed foods. And, you'll be saving money!

Try making up your own TV Dinners with a Vacuum Sealer from NESCO. Let us know some of your favorites.

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# 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!

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# Heating Up Your Holiday Drinks




The NESCO 1.8 Liter Glass Water Kettle is ideal for making delicious hot holiday drinks. It boils water faster than a microwave and uses half the energy of a stovetop. 1500 watts of power quickly heats water for all your drinks like Tom & Jerry’s, hot toddies, spiced teas, and hot instant cocoas.

The base of hot water, whipped eggs, and liquor make the perfect foundation for a rich creamy drink. The added flavor combinations are almost endless. Try a few and let us know what you think. Also, let us know what are some of your favorite uses for your NESCO Glass Water Kettle.

# Cinnamon Coffee




At your next party, treat your guests to a cup of Fresh Brewed Cinnamon Coffee from your NESCO 25 Cup Coffee Urn. Simply add two to three teaspoons of ground cinnamon sprinkled over your favorite coffee grounds before brewing. Not only does the cinnamon add light and wonderful flavor, but it also smells heavenly. For a creamier and sweeter cup, serve the half-and-

half and your favorite sweetener. You can also experiment with nutmeg, pumpkin pie spice, or vanilla.

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# Elevate Your Tea With Dehydrated Fruits And Herbs



This holiday season, try adding dehydrated fruits and herbs to add a boost of flavor to your afternoon cup of tea. Start with a cup of hot water from your NESCO Glass Water Kettle and your favorite tea. Then, add ground dehydrated oranges and dried cinnamon apple slices. Or, gently mix plain hot water with dried lemon slices and mint. This method also works great with cider or plain hot water. Start with small amounts and adjust to your liking.

# Add Color To Your Table With NESCO’s Slow Cookers!




Keep your holiday appetizers and sauces tasty and warm in your colorful NESCO 1.5 Qt. Slow Cookers. From rich brown meatballs and honey wings to golden cheese sauces and hot bean dips, NESCO Slow Cookers help make your table more festive.

Let us know your favorite NESCO Slow Cooker recipes!

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# Kale And Blueberry 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.

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# Three-Piece Buffet Kit




Turn your NESCO 18 Quart Roaster Oven into a hot or cold buffet-serving unit with our 3-Piece Buffet Kit. Keep appetizers, sauces, main dishes, and more hot and ready to enjoy, or use it anywhere as a cold buffet server. Simply fill the roaster cookwell bottom with ice, leave unplugged, insert the 3-Piece Buffet Unit, and you're ready to go. With the large roaster dome cover, salads, fruits, and desserts stay chilled for hours.

**Click HERE to purchase your own NESCO® 3-Piece Buffet Kit.**