

Spaghetti Dinner



This recipe for a wholesome spaghetti and meatball dinner is extremely easy in your NESCO® 8 Qt. Pressure Cooker. Simply add all the ingredients in the order of the recipe, lock the lid, and set. In only 10 minutes you have a wonderful meal.

Let us know what you think. What are some of your favorite meals you like to make in your NESCO Pressure Cooker?

Your Key Ingredient:

[NESCO Pressure Cooker](#)

Grocery Ingredients:

1 $\frac{1}{2}$ cups spaghetti, break in thirds

1 ½ cups water
1 ½ cups spaghetti sauce
16 frozen meatballs
1 cup sliced black olives or whole
2 tsp olive oil
Optional: top with parmesan cheese

Instructions:

1. Pour all ingredients in the order listed into the cooking pot of your **NESCO® Pressure Cooker**.
2. Lock lid into place and set the pressure regulator knob to SEAL. Cook on High for 10 minutes. Makes 4-6 servings.

Easy Cheesy Broccoli & Cauliflower



5 Quart Steamer with Rice Bowl
Easy Cheesy Broccoli & Cauliflower



The NESCO® 5 Quart Steamer with Rice Bowl makes this Cheesy Broccoli & Cauliflower recipe simple and tasty. The rice bowl is used here to make the creamy cheese sauce that is oh so delicious. The sauce is made right inside the steamer along with your perfectly cooked vegetables.

Try it and let us know what you think. Also, let us know what are some of your favorite foods you like to make in your NESCO Steamer.

Your Key Ingredient:

[NESCO 5 Qt. Steamer](#)

Grocery Ingredients:

1 lb broccoli, cut into florets
1 lb cauliflower, cut into florets
4 Tbsp butter or margarine
1 cup soft cheddar cheese spread
1 cup prepared white sauce
1 tsp white pepper
1/2 cup thinly sliced red peppers (optional)

Instructions:

1. Place 1 cup water in water reservoir (base of unit) of **NESCO® 5 Qt. Food Steamer**. Place broccoli, butter, and cauliflower in lower steamer basket. Cover and steam for 20-25 minutes.
2. Mix together cheese spread, white sauce and pepper and pour into rice bowl. Place in upper steamer basket approximately 10 minutes before end of steam cycle to soften.
3. To serve, pour cheese sauce over vegetables. Serves 6.

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

Cheesy Spinach Dip



The NESCO 1.5 Quart Slow Cooker is perfect for making Cheesy Spinach Dip and keeping it warm on your party buffet table. To kick your Spinach Dip up a bit simply add the optional chopped Jalapeno peppers.

Your Key Ingredient:

NESCO 1.5 Quart Slow Cooker

Grocery Ingredients:

8 oz cup Monterey Jack cheese, cut into pieces
4 oz cream cheese, softened
5 oz frozen chopped spinach, thawed & thoroughly drained
1 large tomato, skinned, seeded, chopped
1/2 medium onion, finely chopped
1/4 cup half-and-half
1 whole jalapeno peppers, chopped (optional)
Crackers, cocktail rye bread, or fresh cut vegetables to serve

Instructions:

1. Set **NESCO® Slow Cooker** to HIGH. Lightly wipe cook pot with cooking oil.
2. In mixing bowl, combine all ingredients; stir until well blended.
3. Spoon into preheated cook pot. Cover; bake 30 to 40 minutes or until center is set and edges are puffed.
4. When heated, set control to AUTO.
5. Serve warm with crackers, cocktail rye bread, or your choice of cut fresh vegetables. Serves 8 to 10.

Let us know some of your favorite slow cooker dip recipes!

Jet Stream Oven 2: The Perfect

Frozen Appetizer Cooker



Jet Stream 2 Oven
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!

Party Mix



One thing guests love reaching for at a party is a big bowl of party mix. NESCO Roaster Ovens help make a party mix simple and convenient. The possibilities of ingredients are almost endless.

Your Key Ingredient:

[NESCO Roaster Oven](#)

Grocery Ingredients:

10 cups crispy rice squares cereal
10 cups crispy wheat squares cereal
1 cup butter, melted
1/4 cup Worcestershire® sauce
2 cups peanuts
4 cups thin pretzels

Optional for melting butter

2 Tbsps of taco seasoning
1 clove minced garlic

Optional add-ins

Diced pieces of dehydrated fruits or veggies
Roasted pecans, cashews, or almonds
Toasted pumpkin seeds
Coated chocolate bites
Granola clusters
Toasted coconut
Cheese puffs
Crispy Asian noodle pieces
Broken pieces of tortilla chips

Instructions:

1. Preheat **NESCO® Roaster Oven** to 300° F. Place cereal in cookwell. Stir butter and Worcestershire® sauce together and pour over cereal.
2. Cover and bake at 300° F for 45 to 60 minutes. Stir occasionally during baking. Add nuts and pretzels. Cool before serving or storing in airtight container. Serves 50.

Let us know some of your favorite party mix recipes or tasty added ingredients!

Delicious Sloppy Joe's



NESCO
6, 12 or 18 Qt Roaster Oven
Delicious Sloppy Joe's

Sloppy Joe's made in your 6 Qt. NESCO Roaster Oven is perfect for game day. This recipe that serves 4 makes it simple and convenient using your favorite prepared barbecue sauce. For a larger group, simply double the ingredients and make in an 18 Roaster Oven.

Your Key Ingredient:

[NESCO 6 Qt. Roaster Oven](#)

Grocery Ingredients:

1 lb ground beef
1 small onion, chopped
3/4 cup prepared barbecue sauce
1/4 tsp salt
1/8 tsp pepper
4 hamburger buns, split
American Cheese slices (optional)
Green bell pepper rings (optional)

Instructions:

1. Preheat **NESCO® Roaster Oven** at 425° F.
2. Reduce heat to 325°F and place meat and onion in cookwell. Brown and crumble meat into 1/4" pieces. Pour off drippings.
3. Stir in barbecue sauce, salt, and pepper; heat thoroughly. Serve on buns with cheese and bell pepper. Makes 4 servings.

Let us know some of your favorite Sloppy Joe's recipes!

Chili Con Carne



6, 12 or 18 Qt Roaster Ovens
Chili con Carne



A rich wholesome batch of Chili Con Carne made in your NESCO Roaster Oven is perfect for when friends come over for the big game. Made with beef or turkey, its comfort food goodness will be appreciated by all.

Your Key Ingredient:

[NESCO Roaster Oven](#)

Grocery Ingredients:

2 lbs ground beef or turkey

1 green pepper, chopped
4 medium onions, chopped
2 (1 lb 12 oz) cans tomatoes
8 oz can tomato sauce
1 Tbsp sugar
2 Tbsp chili powder
1½ tsp salt
2 (15 ½ oz each) kidney beans, drained (reserve liquid)

Instructions:

1. Preheat **NESCO® Roaster Oven** to 425°F.
2. Brown ground beef, pepper, and onion. Drain fat with a baster.
3. Stir in tomatoes, bean liquid, tomato sauce, and seasonings. Cook until boiling around edges. Reduce temperature to 300°F.
4. Cover and simmer for 1 ¼ hours. Stir in beans. Simmer, stirring occasionally for about 15 minutes. Serves 12 to 14.

Try some and let us know what you think. Also, let us know some of your favorite chili recipes!

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!

Freeze Your Own Homemade TV Dinner



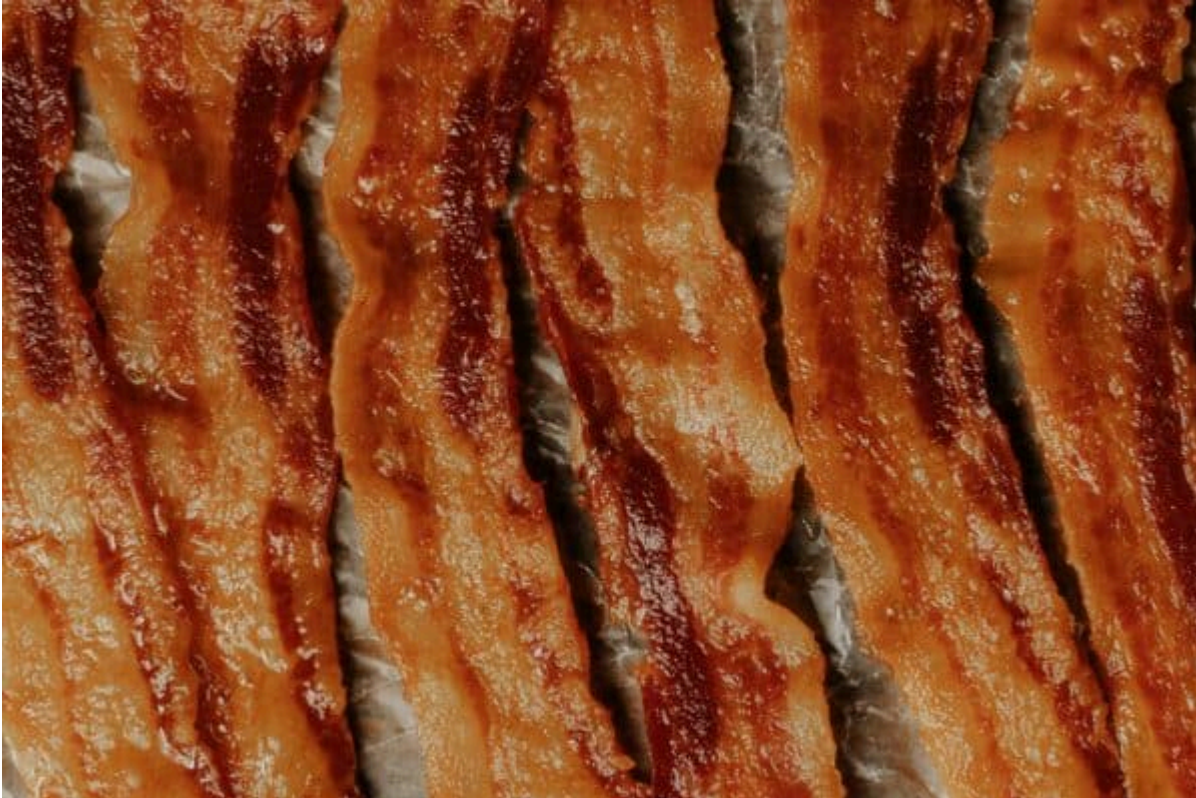
Vacuum Sealer Freeze Your Own Homemade TV Dinners

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.

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!

Toast Topping Tips



Venture outside your favorite traditional toast toppings like PB & J with these delicious combos! All you need is your NESCO Two

Slice Toaster and a few kitchen staples to make a perfect, crispy snack. Don't forget to tell us what you think!

1. Cold meatloaf and ketchup
2. Cheddar cheese and apple butter
3. [Peanut butter and mayonnaise](#)
4. Fried Spam and sliced pineapple
5. Peanut butter and chocolate syrup
6. Cake frosting and dried fruit
7. Tomato and pesto
8. Cream cheese, cinnamon, and apple
9. Chocolate frosting or nutella, kiwi, and pomegranate seeds
10. Chocolate frosting or nutella, marshmallows, and pomegranate seeds

Chicken Roasting Tips



18 Qt Silver Roaster
Chicken Roasting Tips



Here are some great tips for roasting chicken in your NESCO 18 Qt. Roaster Oven:

1. Cook more than one chicken at a time. Eat one for dinner tonight and then save the others for various recipes later in the week, like chicken tacos or chicken salad.
2. Tie the chicken wings and legs down, and then cook the whole chicken breast side down for about twenty minutes. Next, turn the breast side up and finish cooking until done. This method helps make for juicier white meat.
3. Try rubbing dried herbs under the breast and leg skin.

Take your fingers and very carefully separate the skin from the meat, leaving the skin attached in the back. Then, sprinkle in and lightly spread your favorite dried herb over the meat, such as dried tarragon. Press skin back over the meat. Tie legs together, roast, and enjoy.

Let us know what you think of these tips or let us know your favorite way to cook chicken in your NESCO!

Candied Sweet Potatoes



NESCO

Orange-Flavored Candied Yams
11 Qt Multi Function Pressure Cooker



If you like yams, you'll love this recipe for Orange-Flavored Candied Yams made in your NESCO Pressure Cooker. Grated orange zest and brown sugar add just the right amount of sweetness and zing.

Your Key Ingredient:

[NESCO Pressure Cooker](#)

Grocery Ingredients:

1 cup orange juice
2 large sweet potatoes (yams)

Salt, to taste
1/2 cup brown sugar
1 tsp grated orange zest
2 Tbsp butter

Instructions:

1. Pour orange juice in **NESCO® Pressure Cooker**.
2. Peel sweet potatoes and cut in half lengthwise. Arrange in a steamer basket (if available) and sprinkle with salt, brown sugar, and orange zest. Dot with butter.
3. Lower the steamer basket into the pressure cooker. Lock the lid in place and turn regulator knob to SEAL. Program for HIGH pressure and cook for 8 to 10 minutes.
4. When cooking is complete, use the Quick or Natural release method and open lid. Lift out sweet potatoes. Boil down sauce until thickened and pour over sweet potatoes.

Heating Up Your Holiday Drinks



NESCO

1.8 Liter Glass Water Kettle 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



NESCO
25 Cup Coffee Urn
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.

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.

Whipped Mashed Potatoes

Fluffy, steaming mashed potatoes are a holiday staple. Use your NESCO Hand Mixer this season to whip up mashed potatoes in no time!

Your Key Ingredient:

[NESCO 16-Speed Hand Mixer](#)

Grocery Ingredients:

5 medium-sized potatoes
1/8 cup milk
3 Tbsp butter

Instructions:

1. Boil a medium-size saucepan half full of water and add a pinch of salt. Add potatoes to pot. The water should cover the potatoes. Simmer for 10 minutes, or until potatoes are easily pierced by fork. Drain.
 2. Transfer potatoes to a large mixing bowl. Add butter or margarine and milk, and mash with a potato masher.
 3. When well mashed, whip for a minute or two with **NESCO® 16-Speed Hand Mixer** and set on medium speed. Serves 5.
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Add Color To Your Table With NESCO's Slow Cookers!



Slow Cooker
Add Color to Your Buffet Table

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!

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.