

Garlic Herb And Portabella Mushrooms

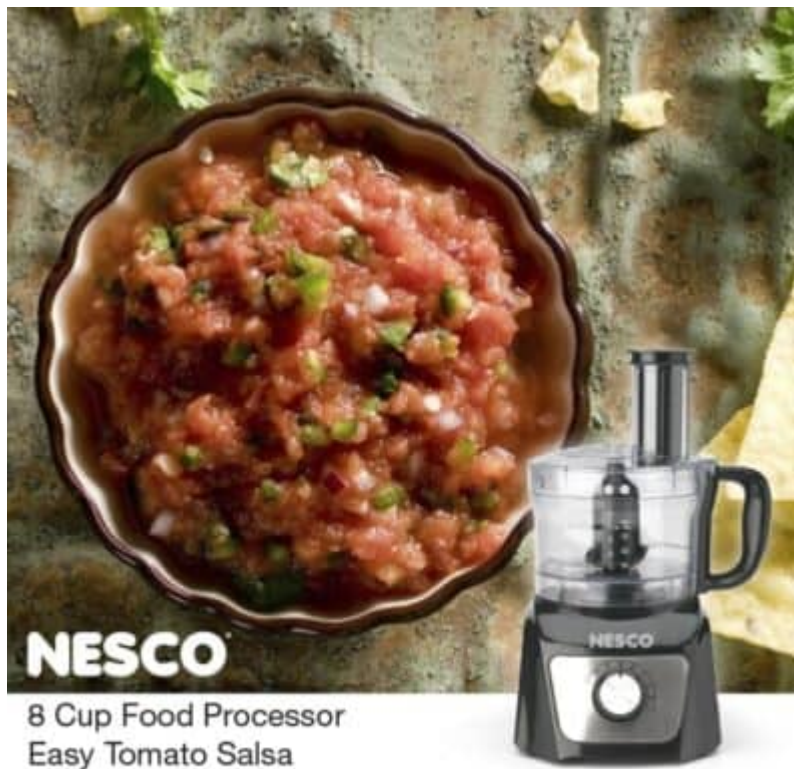


Reversible Grill
Garlic Grilled Portabella Mushrooms



Tuck into warm, grilled vegetables for tonight's dinner. The NESCO Reversible Grill and Griddle is perfect for making Garlic and Herb Portabella Mushrooms. Equal amounts of shallots, garlic, basil, and chives give these mushrooms an elegant, savory flavor. Enjoy this recipe as a meaty main course or as a delicious side.

Easy Tomato Salsa



Get the tortilla chips ready. Our Easy Tomato Salsa is the perfect addition to your Taco Tuesday. The NESCO 8 Cup Food Processor makes this recipe fast and easy. Packed with crunchy green bell peppers, fresh cilantro, and zesty lime, you won't want to top your fajitas and tamales with anything else. For less heat, remove the jalapeno seeds before finely chopping or substitute green peppers for yellow or red peppers.

Your Key Ingredient:

NESCO 8 Cup Food Processor

Grocery Ingredients:

3 cups tomatoes
1/2 cup green bell pepper
1 cup onion

1/4 cup fresh cilantro
2 tablespoons fresh lime juice
4 teaspoons chopped fresh jalapeno pepper (including seeds)
1/2 teaspoon ground cumin
1/2 teaspoon kosher salt
1/2 teaspoon ground black pepper

Instructions:

1. Place the tomatoes, green bell pepper, onion, cilantro, lime juice, jalapeno pepper, cumin, salt, and pepper in the food processor.
 2. Pulse to chop and blend. Serve and enjoy!
-

Special Apple Snacks



Not sure what to do with the entire bushel of apples you picked from the orchard? Put your NESCO Dehydrator to work and enjoy the fruits of your labor all winter long with these Special Apple Snacks. Crispy, delicate, and packed with fall flavor, you'll want to grab more than just a handful of this healthy snack. Special Apple Snacks also make great additions to baked goods, trail mix, yogurt, and more.

Simple Crispy Fish Sticks



Skip the frozen section this evening and make your own delicious Fish Sticks right at home. Crispy on the outside and warm and steamy on the inside, this recipe is made simple in your NESCO Deep Fryer. Feed the whole family in just minutes. We recommend serving with tartar sauce, creamy herb sauce, or classic

ketchup.

Seasonal Pumpkin Bread



Nothing says fall quite like Seasonal Pumpkin Bread. Satisfy your pumpkin spice craving with this decadent and perfectly moist recipe. Your energy-saving NESCO 18 Qt. Roaster Oven prepares an entire loaf in just about an hour. If you're headed out for a Halloween party, pumpkin bread makes for a great hostess gift. Tip: toast and slather a slice with butter or cream cheese for a delicious morning treat.

Philly Cheesesteak Sandwiches



Get game day ready with this fan-favorite recipe. Stuffed with tender sirloin, crunchy onions, and melty cheese, our Philly Cheesesteak Sandwiches will keep you full way past halftime. Let your NESCO 12" Skillet do the work while you keep your eye on the ball. Perfect for your countertop, RV, or camper, keep winning with NESCO.

Creamy Deviled Eggs



Let Creamy Deviled Eggs be the star of the show at your next get together. Made with tangy mayonnaise and zesty mustard, this recipe features the classic ingredients you know and love. Skip the stovetop and prepare up to 8 eggs at a time with your NESCO Egg Cooker. To top, sprinkle with fresh herbs or spritz with a fresh squeeze of lemon juice for an extra pop of flavor.

Mashed Potatoes 3 Ways



Upgrade your traditional mashed potatoes with these three delicious recipes. Instead of boiling on the stovetop, use your NESCO Pressure Cooker and ensure perfectly fluffy potatoes every time.

Decadent Cream Cheese Frosting



Digital Hand Mixer
Decadent Cream Cheese Frosting



Whether you're baking carrot cake or red velvet brownies, your next sweet recipe can't go without cream cheese frosting. We love cream cheese frosting because it's thicker and more decadent than typical buttercream frosting. With your NESCO 16-Speed Hand Mixer and four simple ingredients, this recipe is perfect for just about any dessert.

Your Key Ingredient:

[NESCO 16-Speed Hand Mixer](#)

Grocery Ingredients:

1/2 cup margarine or butter, room temperature
8 oz cream cheese, softened
3+ cups powdered sugar
1 Tbsp lemon juice

Instructions:

1. In medium bowl, cream margarine and cream cheese with **NESCO® 16-Speed Hand Mixer**.
 2. With the mixer on low speed, add in powdered sugar and lemon juice until light and fluffy. Add enough powdered sugar to make desired consistency.
 3. Spread evenly over cooled cake.
-

Tasty Grilled Salmon



NESCO
Electric Grill with Glass Lid
Tasty Grilled Salmon



Savor grilled salmon tonight with NESCO's Grill with Glass Lid. This simple and convenient recipe yields flakey, rich meat in just a few minutes. Featuring a tangy juice marinade and

seasoned with lemon pepper, your entire family will find something to love. Both farm-raised and fresh-caught salmon will shine in your NESCO.

Your Key Ingredient:

[NESCO Grill with Glass Lid](#)

Grocery Ingredients:

1 1/2 pounds salmon fillets
lemon pepper to taste
garlic powder to taste
salt to taste
1/3 cup soy sauce
1/3 cup brown sugar
1/3 cup water
1/4 cup olive oil
1/4 cup orange juice

Instructions:

1. Season salmon fillets with lemon pepper, garlic powder, and salt.
2. In a small bowl, stir together soy sauce, brown sugar, water, orange juice, and olive oil until sugar is dissolved.
3. Place fish in a large resealable plastic bag with the soy sauce mixture, seal, and turn to coat. Refrigerate for at least 2 hours.
4. Preheat **NESCO® Grill with Glass Lid** for medium heat.
5. Place salmon on the preheated grill, and discard marinade.

Cook salmon for 6 to 8 minutes per side, or until the fish flakes easily with a fork.

Pickled Red Beet Eggs



If you're craving a little bit of sweet and sour at your summer picnic, these Pickled Red Beet Eggs are the perfect addition to your warm-weather outing. Our recipe is simple with the help of the NESCO Egg Cooker. What are you waiting for? Get crackin' and enjoy your pickled eggs as a tangy snack or side.

Pineapple Teriyaki Marinade



Marinating meat like chicken doesn't have to be an all-day process. If you get home and realize you've forgotten to prep for dinner, don't fret. Use a vacuum sealer to open meat's pores to get marinade through in less time than traditional marinating. Use this trick with recipes like this delicious Pineapple Teriyaki Marinade and see how you can make dinner a quick and easy process!

Do It Yourself Dog Treats



Pamper your four-legged furry friend with our DIY Dog Treats recipe made in your NESCO Dehydrator. Packed with nutritious wheat flour, lecithin, and honey, you can rest easy knowing these treats are the perfect healthy supplement to your dog's diet. For this recipe, we used a [dog bone cookie cutter](#) from King Arthur Baking Company. Lecithin keeps your dog's coat shiny and can be found in the health food section of most grocery stores, drug stores, or health food stores.

Your Key Ingredients:

[NESCO Dehydrator](#)

[NESCO Fruit Roll Sheets](#)

Grocery Ingredients:

2 1/2 cups whole wheat flour

1/2 cup powdered milk

6 tablespoons butter, melted

1 teaspoon garlic powder

1 teaspoon lecithin granules (optional)
1 teaspoon honey or brown sugar
1 egg, beaten
1/2 cup ice water

Instructions:

1. Combine first 6 ingredients and mix well. Blend in egg and ice water. Mix until it forms together. Add a few more tablespoons of water if mixture is too loose.
2. Roll out to 1/2" thickness. Cut out biscuits and place on a greased **NESCO® Fruit Roll Sheet**. Position in your **NESCO® Dehydrator** on dehydrator trays.
3. Dry 8 to 10 hours at 145°F or until hard.

