# Slow Cooker Homemade Cranberry Sauce



Homemade cranberry sauce made easy! Cook in your NESCO Slow Cooker. Sweet, tangy, and ready to enjoy!
Your Key Ingredient:

NESCO Slow Cooker

NESCO Digital Smart Canner

**Ingredients:**

- 1 (12 oz) bag fresh cranberries
- 1 cup orange juice
- 1 tablespoon orange zest
- 1 cup sugar (adjust to taste)

- 2 tablespoons water
- Optional add-ins: cinnamon stick, cloves, or a splash of vanilla

**Instructions:**

1. Add the cranberries, orange juice, orange zest, sugar, water, and any optional add-ins to your **NESCO Slow Cooker**. Stir to combine.
2. Cover and cook on **HIGH for 2–3 hours** or **LOW for 4–5 hours**, stirring occasionally, until the cranberries burst and the sauce begins to thicken.
3. Remove the cinnamon stick and cloves, if used. Stir the sauce and taste, adding more sugar if desired.
4. Turn off the slow cooker and let the cranberry sauce cool for about 15–20 minutes. It will continue to thicken as it cools.
5. Serve warm or refrigerate until chilled. Enjoy as a side dish, or spoon over your favorite holiday dishes!

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# Slow Cooker Chicken & Dumpling



Tender pot roast, seasoned to perfection, slow-cooked in your NESCO with hearty vegetables and a rich, savory gravy. Perfect for a cozy, comforting meal!
Your Key Ingredient:

NESCO Slow Cooker

**Ingredients:**

- 1 large onion, diced
- 1 can (10.5 oz) condensed cream of celery soup
- 1 can (10.5 oz) condensed cream of chicken soup
- 1 tbsp chopped fresh parsley
- 1 tsp poultry seasoning
- Black pepper to taste
- 4 boneless, skinless chicken breasts

- 2 cups reduced sodium chicken broth
- 2 cups frozen mixed vegetables or peas and carrots, thawed
- 1 can (16.3 oz) refrigerated biscuits – Buttermilk, Country, or Homestyle

**Instructions:**

1. Add diced onion to your **NESCO 6 Qt Slow Cooker** and place chicken breasts on top.
2. In a bowl, mix together both soups, parsley, poultry seasoning, and pepper. Spread the mixture evenly over the chicken.
3. Pour in the chicken broth. Cover and cook on **HIGH for 5 hours**.
4. About **1 hour before serving** (after 4 hours of cooking), roll each biscuit flat and cut into 4 strips.
5. Stir in thawed vegetables, then layer biscuit strips on top. Quickly replace the lid.
6. Once the biscuits are cooked through (after about 60 minutes), remove chicken breasts, shred slightly, and return to the slow cooker. Stir gently—breaking up the dumplings a bit is perfectly fine.
7. Cook an additional **10 minutes**, then serve warm and enjoy!

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# Buttery Slow Cooker Ranch Mushrooms



These mushrooms make a great side dish for steak, chicken, or pork. They can also be served as an appetizer with toothpicks.
Your Key Ingredient:

NESCO Slow Cooker

**Ingredients:**

- 4 lbs. fresh whole button mushrooms
- 2 cups butter, melted
- 2 packets of dry ranch dressing mix
- 2-4 tbsp. fresh parsley minced (optional, for garnish)

**Instructions:**

1. Clean the mushrooms by gently wiping them with a

damp paper towel. Trim stems if necessary.
2. In a microwave-safe bowl or saucepan, melt the butter.
3. Add the dry ranch dressing mix to the melted butter and stir well.
4. Place the mushrooms in the slow cooker and pour the ranch butter mixture over them. Toss to coat evenly.
5. Cover and cook on **low** for **3-4 hours**, stirring occasionally.
6. Sprinkle with fresh parsley before serving if desired.

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# Slow Cooker Glazed Ham Recipe



Enjoy this sweet and savory ham recipe perfect for holidays, family gatherings, or any special occasion!

Your Key Ingredient:

NESCO Slow Cooker

**Ingredients:**

- 2–3 lbs. of fully cooked, pre-sliced ham
- 1 cup brown sugar
- 1/2 cup honey
- 1/4 cup Dijon mustard
- 1/4 cup pineapple juice (or orange juice)
- 1/4 tsp. ground cloves (optional)
- Pineapple rings or maraschino cherries (optional garnish)

**Instructions:**

1. Lightly grease the interior of your 8-quart NESCO slow cooker with cooking spray to prevent sticking.
2. Arrange the sliced ham in the slow cooker. If the ham slices are too large, layer them slightly to fit.
3. In a small bowl, whisk together brown sugar, honey, Dijon mustard, pineapple juice, and cloves until smooth.
4. Pour the glaze evenly over the ham, ensuring it seeps between the slices for maximum flavor.
5. Cover and cook on **low heat** for 3–4 hours, or until the ham is heated through and tender. Baste the ham with the glaze every hour if possible.
6. Carefully remove the ham slices and arrange them on a serving platter. Drizzle some of the warm glaze over the ham. Garnish with pineapple rings or cherries, if desired.

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# Slow Cooker Beef Roast



Tender pot roast, seasoned to perfection, slow-cooked in your NESCO with hearty vegetables and a rich, savory gravy. Perfect for a cozy, comforting meal!
Your Key Ingredient:

NESCO Slow Cooker

**Ingredients:**

- 3 pounds chuck or rump roast (see note)
- 2 tablespoons steak seasoning
- 1 tablespoon Italian seasoning
- 2 teaspoons garlic powder
- 1 teaspoon onion powder
- 2 cups beef broth
- 1 pound baby carrots
- 2 pounds potatoes (red recommended), chopped into 2-inch pieces

- 1 large white or yellow onion, cut into chunks
- 1 stalk celery, chopped
- 2 teaspoons salt (or more to taste)
- 1 teaspoon black pepper (or to taste)
- 3 tablespoons cold water
- 3 tablespoons cornstarch

**Instructions:**

1. Pat the roast dry with paper towels. Rub steak seasoning, Italian seasoning, garlic powder, and onion powder evenly over the roast.
2. Place the roast in the slow cooker. Add beef broth, baby carrots, potatoes, onion, and celery around the roast. Sprinkle salt and black pepper over the vegetables.
3. Cover and cook on **Low** for 8–9 hours or on **High** for 4–5 hours, until the roast is tender and easily pulls apart with a fork.
4. Once the roast is done, remove it and the vegetables from the slow cooker and keep them warm.
5. Turn the slow cooker to **High** and cook for 5–10 minutes, stirring occasionally, until the gravy thickens.
6. In a small bowl, mix the cold water and cornstarch to make a slurry. Stir the slurry into the juices left in the slow cooker.
7. Slice or shred the roast, and serve it with the cooked vegetables and gravy.

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# Slow Cooker Viral Feta Tomato Pasta



This Slow Cooker Feta Tomato Pasta is a creamy, flavorful dish made effortlessly in your NESCO slow cooker. Sweet cherry tomatoes, creamy feta, and fresh herbs combine to create a rich sauce that’s tossed with your favorite pasta for a comforting, crowd-pleasing meal.
Your Key Ingredient:

NESCO Slow Cooker

**Ingredients:**

- 2 pints cherry or grape tomatoes
- 1 shallot, quartered
- 3 cloves garlic, smashed
- 1/2 cup extra-virgin olive oil, divided
- Kosher salt, to taste

- Pinch of crushed red pepper flakes
- 1 (8-oz.) block feta cheese
- 3 sprigs fresh thyme
- 10 oz. pasta (such as penne, rotini, or shells)
- Zest of 1 lemon (optional)
- Fresh basil leaves, for serving

**Instructions:**

1. Set your NESCO slow cooker to the low setting.
2. Place the cherry tomatoes, quartered shallot, and smashed garlic in the bottom of the slow cooker. Drizzle with 1/4 cup of olive oil and season with a pinch of kosher salt and crushed red pepper flakes. Stir to coat evenly.
3. Place the block of feta cheese in the center of the tomato mixture. Drizzle the remaining olive oil over the feta. Lay the thyme sprigs over the top.
4. Cover and cook on low for 3–4 hours or on high for 1.5–2 hours, until the tomatoes are soft and bursting and the feta is creamy.
5. About 20 minutes before the slow cooker is done, cook the pasta according to package instructions in a pot of salted boiling water. Reserve about 1/2 cup of the pasta water before draining.
6. Remove the thyme sprigs from the slow cooker. Use a spoon or spatula to mash the feta and tomatoes together, creating a creamy sauce. Add the cooked pasta to the slow cooker and stir to combine. If the sauce is too thick, stir in a splash of reserved pasta water until you reach the desired consistency.
7. Stir in the lemon zest (if using) and garnish with fresh basil leaves. Serve warm and enjoy!

This recipe pairs perfectly with a side salad or crusty bread. Using your NESCO Slow Cooker makes this dish

effortless and bursting with flavor!

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# Slow Cooker Sweet Potato Casserole with Toasted Pecan Topping



This slow cooker version of sweet potato casserole is easy to prepare and frees up your oven for other holiday dishes. The spiced sweet potatoes and crunchy pecan topping make it a crowd-pleaser!

Your Key Ingredient:

NESCO Slow Cooker

**Ingredients:**

- 4 lbs. sweet potatoes, peeled and cut into 1-inch cubes
- ½ cup dark brown sugar
- ¼ cup unsalted butter, melted
- 1 tbs. vanilla extract
- 1 tbs. water
- 1 tsp. ground cinnamon
- 1 tsp. pumpkin pie spice
- Salt, to taste
- Marshmallows
- Pecans

**Instructions:**

1. Place the cubed sweet potatoes into the slow cooker. Add brown sugar, melted butter, vanilla extract, water, cinnamon, pumpkin pie spice, and a pinch of salt. Stir to combine.
2. Cover and cook on **high** for 3-4 hours or on **low** for 6-7 hours, until the sweet potatoes are tender.
3. Once tender, use a potato masher or fork to mash the sweet potatoes directly in the slow cooker until smooth. Adjust seasoning with additional salt or spices if needed.
4. In a small bowl, mix together the brown sugar, melted butter, and toasted pecans. Spread the topping evenly over the mashed sweet potatoes.
5. Add a thin layer of marshmallows.
6. Cover and cook on high for an additional 10 minutes, or until the topping is warmed through and slightly caramelized.
7. Turn off the slow cooker and let the casserole cool slightly before serving. Serve directly from the slow cooker to keep it warm.

# Slow Cooker Thanksgiving Stuffing



This easy, flavorful Thanksgiving stuffing is made right in your NESCO Slow Cooker! Sautéed celery and onion combine with seasoned bread cubes and chicken broth, cooking low and slow to perfection. A classic holiday side, made hassle-free!
Your Key Ingredient:

NESCO Slow Cooker

**Ingredients:**

- 2 small yellow onions, diced
- 4 ribs celery, diced
- ⅔ cup butter

- 1 ½ tsp. poultry seasoning (or ½ teaspoon ground sage)
- Black pepper, to taste
- Salt, to taste
- 12 cups dry bread cubes
- 2 to 4 cups chicken broth (see notes)
- 2 tbs. chopped fresh parsley (or 2 teaspoons dried parsley)
- 1 tbs. fresh herbs (any combination of sage, thyme, or rosemary, or 1 teaspoon dried herbs)

**Instructions:**

1. Make sure your bread cubes are dry for optimal texture. You can dry them overnight or bake them in the oven at 300°F (150°C) for about 10-15 minutes, stirring occasionally, until they’re dry but not toasted.
2. In a skillet over medium heat, melt the butter. Add the diced onions and celery and cook until they are softened, about 5-7 minutes. Stir in the poultry seasoning, black pepper, and salt, cooking for an additional 1-2 minutes to let the flavors blend. Remove from heat.
3. In a large bowl, combine the dry bread cubes, cooked vegetables, fresh parsley, and any additional fresh herbs. Gradually add 2 cups of chicken broth, tossing the mixture gently to combine. The bread should be moist but not soggy—add more broth if needed.
4. Lightly grease your NESCO 6 Quart Slow Cooker and pour in the stuffing mixture. Cover and cook on **low** for 3-4 hours or until the stuffing is heated through and reaches your desired consistency. If needed, add additional broth during cooking to keep the stuffing moist.

5. Once done, fluff the stuffing with a fork and serve warm. Enjoy your delicious, homemade stuffing!

Enjoy your Thanksgiving stuffing! This recipe makes about 8 servings, perfect for holiday gatherings.

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# Slow Cooker Pumpkin Soup



Cozy up with this creamy Pumpkin Soup, made effortlessly in your Nesco Slow Cooker. Perfect for fall with customizable flavor options!

Your Key Ingredient:

NESCO Slow Cooker

**Ingredients:**

- 1 small pumpkin (2 lbs), scrubbed and cut into 2-inch chunks
- 1 small onion, roughly chopped
- 2 medium Russet potatoes, peeled and chopped
- 4 cups vegetable broth
- ½ cup heavy cream
- 1 tsp kosher salt
- ½ tsp pepper

**Optional Add-ins (choose one):**

- 1 tbsp chili powder (add cayenne/red pepper flakes for heat)
- 1 tbsp curry powder + ¼ cup brown sugar
- 1 tsp pumpkin pie spice + 2 tbsp maple syrup or honey
- 1 tsp orange/lemon zest + ¼ cup juice instead of cream + 1 tsp ground ginger
- 1-2 apples, peeled and chopped + 1 tsp cinnamon

**Instructions:**

1. Add pumpkin, onion, potatoes, broth, salt, and pepper to the Nesco slow cooker.
2. Cook on Low for 7-8 hours or High for 4 hours.
3. Blend the soup until smooth using an immersion blender.
4. Stir in the heavy cream and adjust seasonings. Serve warm!

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# Canned Apple Butter



**Your Key Ingredient to Food Preservation:**

NESCO Smart Canner

NESCO 6-Piece Canning Kit

NESCO 6 Qt. Slow Cooker

**Ingredients:**

- 8 lbs (3.6 kg) soft, sweet apples (wash, remove stems, quarter and core; no need to peel)
- 2 cups apple cider
- 2 cups vinegar (5% acidity)
- 2¼ cups (450 g) granulated sugar
- 2¼ cups (450 g) packed brown sugar
- 2 tablespoons ground cinnamon
- 1 tablespoon ground cloves

**Directions:**

1. **Prep jars:** For half-pint or pint jars, sterilize by boiling empty jars for 10 minutes, then keep hot until ready to use. Quart jars don’t need pre-sterilizing. Just wash them and keep them hot in simmering water. Wash lids in warm soapy water.
2. **Cook apples in cider and vinegar:** Use flavorful varieties like Jonathan, Winesap, Stayman, Golden Delicious, or McIntosh. Cook the apples slowly in the 2 cups apple cider and 2 cups vinegar until soft.
3. **Press the fruit:** Press the softened fruit through a colander, food mill, or strainer to remove skins and seeds.
4. **Cook pulp with sugar and spices:** Cook the fruit pulp with the 2¼ cups granulated sugar, 2¼ cups packed brown sugar, 2 tablespoons ground cinnamon, and 1 tablespoon ground cloves, stirring frequently. To test for doneness, remove a spoonful and hold it away from the steam for 2 minutes. It’s done if the butter stays mounded on the spoon. You can also spoon a small amount onto a plate. It’s ready when no rim of liquid separates around the edge.
5. **Fill the jars:** Using a canning funnel, fill hot butter into hot jars, leaving ¼ inch headspace. Wipe jar rims clean, then add lids and bands fingertip-tight.
6. **Load the NESCO canner:** Place the liner pot in the NESCO Smart Canner and Cooker and set the canning rack in the bottom. Load the filled jars onto the rack.
7. **Add water:** Fill with water until jars are covered by at least 1–2 inches. Make sure the Pressure Limiting Valve is set to Exhaust.
8. **Set water bath mode:** Press the WB/Steam button, then press TIME (+) to set the processing time from the table below. Adjust upward for altitude.
9. **Start and wait for full boil:** Press Start (do NOT press Pressure Cook). The digital chase will rotate as the unit

heats. You'll see a constant, steady stream of steam from the Pressure Exhaust Valve once it reaches a boil.

10. **Start the timer:** Once you see the constant steam stream, press Start again to begin the processing timer. Do not press Start a third time, or the unit will shut down completely.
11. **Rest, then remove jars:** When the cycle finishes, follow your NESCO manual for the rest period before turning the lid to the open position. Carefully remove jars with a jar lifter. Lids will pop as they seal and cool.
12. **Cure before opening:** Cover jars with a towel and leave undisturbed for 12–24 hours before checking seals. Store sealed jars in a cool, dark place for up to a year. Refrigerate any unsealed jars and use within a few weeks.

**Canning method (NESCO Smart Canner, water bath mode):** Half-pints or pints 5 min / quarts 10 min at 0–1,000 ft; 10 / 15 min at 1,001–6,000 ft; 15 / 20 min above 6,000 ft.

*Recipe adapted from NCHFP (National Center for Home Food Preservation), Apple Butter.*

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# Slow Cooker Salmon Bagel Sandwiches



This Salmon Bagel Sandwich is made with slow-cooked salmon, and it’s combined with a seasoned cream cheese on a chewy bagel.

Your Key Ingredient:

NESCO Slow Cooker

**Grocery Ingredients:**

- 1/3 cup water
- 1/3 cup dry white wine
- 1 (2 lb.) center-cut, skin-on salmon fillet
- 1 tsp. salt
- 1/2 tsp. black pepper
- 4 oz. cream cheese
- 2 tbs. sliced fresh chives
- 3 tbs. finely chopped radishes
- 2 tsp. chopped fresh dill
- 1/2 tsp. lemon zest
- 1 1/2 tsp. fresh lemon juice

- 4 everything bagels
- 1 cup arugula & spinach
- 1/2 cup thinly sliced red onion
- 1/2 cup thinly sliced cucumbers

**Directions:**

1. Add water and wine in slow cooker. Sprinkle salmon fillets with salt and pepper.
2. Cover and cook on high until salmon flakes easily with a fork. 1-2 hours.
3. Discard mixture in slow cooker and set salmon aside.
4. Combine softened cream cheese, chives, radishes, dill, lemon zest, and lemon juice in a small bowl.
5. Spread mixture on bottom halves of 4 split bagels. Divide arugula/spinach, 8 oz. flaked salmon, red onion, and cucumbers among bagel bottoms; cover with tops.
6. Enjoy!

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# Slow Cooker Lemon Herb Turkey Breast



This Slow Cooker Lemon Herb Turkey Breast is made with the flavor of lemon juice, lemon zest, chicken broth, Italian seasoning, and fresh rosemary – a delicious addition to your next gathering.

Your Key Ingredient:

NESCO Slow Cooker

**Grocery Ingredients:**

- 3 lbs. boneless skinless turkey breast
- 2 cups turkey broth
- 1/4 cup salted butter
- 2 tsp. lemon zest
- 2 tsp. Italian seasoning
- 2 sprigs of rosemary
- 1 tbsp. garlic
- Gravy (optional)
- 1-2 lemons (optional)

**Directions:**

1. Add turkey broth to your slow cooker and add 4-6 thin slices of butter to the broth along with half of the lemon zest, Italian seasoning and garlic.
2. Place turkey breast on top of the butter slices in the slow cooker.
3. Evenly sprinkle the remaining lemon zest, Italian seasoning, garlic, and butter slices over the turkey breast.
4. Add 2 sprigs of rosemary to your slow cooker, cover, and cook on high for 4 hours or low for 6 hours.
5. Once cooked, remove the turkey breast from the slow cooker and slice.
6. Serve with gravy and lemon slices.
7. Enjoy!

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# Slow Cooker Stuffed Cabbage Rolls



Looking for an easy Saint Patrick’s Day dinner recipe? We got you! Check out these delicious slow cooker stuffed cabbage roll recipe. These stuffed cabbage rolls are hearty and filling and always a hit!

Your Key Ingredient:

NESCO Slow Cooker

**Grocery Ingredients:**

- 1 head green cabbage (1-2 lbs.)
- 2 slices of bacon (chopped) or bacon bits
- 1 lb. lean ground beef
- 1 pound ground pork
- 1 large egg (beaten)
- 1/4 cup milk
- 1/4 cup chopped onion (1/2 onion)
- 1 cup uncooked rice
- 1 tsp. salt

- 1/4 tsp. black pepper
- 1 (15 oz.) can tomato sauce
- 2 tbs. brown sugar
- 1 1/2 tsp. Worcestershire sauce

**Directions:**

1. Place the head of cabbage in the microwave for 14 minutes. Once the cabbage is cool enough to handle, peel off the leaves.
2. In a large bowl, combine the beef, pork, beaten egg, milk, onion, rice, salt, and pepper; mix well.
3. Place 1/4 cup of meat mixture onto a cabbage leaf. Roll up the cabbage burrito-style and put it into the slow cooker seam side down. Repeat with the remaining leaves and meat mixture.
4. In a small bowl, combine the tomato sauce, brown sugar, and Worcestershire sauce.
5. Pour the sauce over the cabbage rolls. Add bacon on top. Cook on low for 7-8 hours or on high for 4-5 hours, until the meat is cooked through. The filling should reach 160 degrees F.
6. Enjoy!



# Slow Cooker Chili




Slow Cooker Chili is one of our all time most popular recipes, come fall and winter thousands of people make it every day! The Chili is incredibly flavorful, it’s packed with protein and perfectly hearty, plus it’s a dinner everyone can agree on.

Your Key Ingredient:

NESCO Slow Cooker

**Grocery Ingredients:**

- 1 lb. lean ground beef (at least 80%)
- 1 large onion (chopped)
- 2 cloves garlic (chopped)
- 1 can (28 oz.) diced tomatoes

- 1 can (16 oz.) chili beans in sauce (undrained)
- 1 can (15oz.) tomato sauce
- 2 tbs. chili powder
- 1 1/2 tsp. ground cumin
- 1/2 tsp. salt
- 1/2 tsp. pepper

**Directions:**

1. In our **12 inch NESCO Electric Skillet**, cook beef and onion at 325 degrees for 8-10 minutes or until beef is brown; drain.
2. In your slow cooker, mix beef mixture and remaining ingredients.
3. Cover and cook on high for 4 hours.
4. Serve the soup hot with bread or crackers for dipping!

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# Slow Cooker White Bean Soup



Your Key Ingredient:

NESCO Slow Cooker

**Grocery Ingredients:**

- 2 tbsp. olive oil
- 4 cloves garlic
- 1 onion
- 4 ribs celery
- 1 lb. dry navy beans
- 1 bay leaf
- 1 tsp. dried rosemary
- 1/2 tsp. dried thyme
- 1/2 tsp. smoked paprika
- 6 cups water
- Salt and pepper to taste

**Directions:**

1. Mince garlic, dice onion, slice celery, and peel and slice carrots.
2. Add olive oil, garlic, onion, celery, and carrots to slow cooker.
3. Give the beans a quick rinse and add them to the slow cooker, along with bay leaf, rosemary, thyme, paprika, and some cracked pepper.
4. Add 6 cups of water to the slow cooker and cook on high for 4 hours.
5. After 4 hours, stir the soup and begin to mash the beans against the side of the slow cooker to thicken up the soup. Once the soup is thickened, start adding salt to taste.
6. Serve the soup hot with bread or crackers for dipping!

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# Slow Cooker Burgers in Gravy




Your Key Ingredient:

NESCO Slow Cooker

**Grocery Ingredients:**

- Approx. 6 cups McCormick brown gravy mix or homemade brown gravy
- (2) 4.5 lb. ground beef packs (9 lbs. total)
- Burger seasoning
- 4 dozen slider size buns
- 1 stick of soft butter
- 1 onion, quartered, thin mandoline sliced pieces
- Optional: ketchup

***Recipe makes 4 dozen, slider size burgers***

**Directions:**

1. Prepare gravy according to manufac. or family recipe and warm in NESCO slow cooker on high.

2. Score and cut each beef pack into 24 individual sections and form into 2 inch round balls.
3. Flatten balls into patties and place on grill or griddle at 325°, sprinkle seasoning on topside.
4. Sear burger, then flip and sear other side. Allow patty to cook for an additional minute.
5. Remove patties from griddle or grill and place into gravy flat. Stack burgers in layers.
6. All burgers should be submerged in gravy, add additional gravy if needed.
7. Cook burger patties in slow cooker on high for 2 hours, occasionally stirring the gravy gently, without disrupting the patties.
8. After 2 hours on high, turn the slow cooker to low and cook for another hour.
9. After cooking on low for an hour, turn the slow cooker to warm or off.
10. Enjoy burgers now or cool and prepare the 8 qt. cook pot for refrigeration.

**Tip for preparing the perfect holiday slider:**

1. Butter both sides of bun.
2. Add your burger patty.
3. Drop a little onion on the patty.
4. Add a dab of ketchup and enjoy!

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# Slow Cooker Jalapeño Popper Dip



Your Key Ingredient:

NESCO Slow Cooker

**Grocery Ingredients:**

- 16 oz. cream cheese
- 1 cup mayo
- 1/2 cup shredded mozzarella cheese
- 1/2 cup Mexican blend cheese
- 4 oz. diced jalapeños (drained)
- 4 oz. diced green chilies (drained)

**Directions:**

1. Place all ingredients into your slow cooker.
2. Turn slow cooker on low for at least an hour.
3. Ready to serve!

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# Slow Cooker Stuffing



Your Key Ingredient:

NESCO Slow Cooker

**Grocery Ingredients:**

- 1 cup butter
- 2 tsp. poultry seasoning
- 2 medium onions (diced)
- 2 cups celery (chopped)

- 6 cups cubed and dried white bread
- 6 cups cubed an dried brown bread
- 1/4 cup parsley (chopped)
- 1 tbs. fresh thyme, sage, or rosemary
- 3-4 cups chicken broth
- 2 eggs
- Salt & pepper to taste

**Directions:**

1. Heat butter over medium heat until melted. Stir in the poultry seasoning, black pepper and salt to taste.
2. Add chopped celery and diced onions and cook until softened. Cool Completely.
3. Place bread cubes in a large bowl. Add celery and onion mixture, parsley and herbs if using.
4. Add chicken broth a little at a time just to moisten. Gently stir. Stir in eggs.
5. Cover & refrigerate overnight if making ahead of time.
6. Place stuffing in your slow cooker and turn onto high for 30 minutes.
7. Reduce temperature to low and cook an additional 3-4 hours or until cooked through.
8. Enjoy!

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# Slow Cooker Peanut Butter

# Fudge



Your Key Ingredient:

NESCO Slow Cooker

**Grocery Ingredients:**

- 20 oz. peanut butter chips
- 1 cup smooth peanut butter
- 1 cup chunky peanut butter
- 2 tsp. vanilla
- pinch of salt
- 1 bag white chocolate
- 1 bag mini m&m’s

**Directions:**

1. Add peanut butter chips, peanut butter, vanilla, and salt into slow cooker.
2. Cover and cook on high for 30 minutes.
3. After 30 minutes, stir to mix ingredients, place lid back on slow cooker and continue to cook.
4. Check every 15 minutes after the initial 30, open slow cooker and stir ingredients to make sure sides and bottom do not burn. Make sure everything is fully melted and mixed well together. This process should take up to a total of 40-90 minutes.
5. Once all ingredients have fully melted and mixed together, use a spatula to smooth out into a flat surface, turn off slow cooker and allow to cool and harden.
6. If you would like to add toppings, make sure they are added once the mixture starts to thicken a bit. (so they don’t sink) but before the fudge has fully set so toppings will stick.
7. Once fudge has fully set, lay on a flat surface and use a sharp knife to cut into squares for serving.

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# Overnight Slow Cooker Oatmeal




Your Key Ingredient:

NESCO Slow Cooker

**Grocery Ingredients:**

- 2 1/2 cups water
- 2 cups milk
- 1 cup applesauce
- 1 cup steel-cut oats
- 1 cup dried cherries
- 2 tbs. brown sugar
- 1 tsp. vanilla
- 1 tsp. cinnamon

**Directions:**

1. Place milk, applesauce, steel-cut oats, dried cherries, brown sugar, vanilla, and cinnamon into your slow cooker

and stir.
2. Cook on low for 8 hours overnight.
3. Enjoy!