

Slow Cooker Pumpkin Spice Cake



Your Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

- 1 spice cake mix
- 1 15 oz. can pumpkin (divided)
- 1/2 cup water
- 1/3 cup vegetable oil
- 4 eggs
- 1 tsp. pumpkin pie spice

Frosting:

- 4 oz. cream cheese
- 1/3 cup butter, softened
- 1 tsp vanilla

- 1/2 tsp cinnamon
- 2 cups powdered sugar
- 1/3 cup pumpkin
- 1/2 cup chopped pecans

Directions:

1. Use mixer to beat cake mix, 1 1/2 cups pumpkin, water, oil, eggs and pumpkin spice pie.
2. Pour batter into your slow cooker and cover.
3. Cook on high 2 hours.
4. Uncover and let cool for 10 minutes.
5. Remove and place on serving plate and let cool completely.
6. To make frosting, beat cream cheese, butter, vanilla, cinnamon and mix until smooth. Stir in remaining leftover pumpkin. Gradually mix in powdered sugar until smooth and spread onto cooled cake.
7. Sprinkle with pecans and enjoy!

Slow Cooker Spaghetti And Meatballs



Your Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

- 24 oz. jar spaghetti sauce
- 20 oz. bag frozen meatballs
- 4 cups water
- 1 tsp. Italian seasoning
- 2 tsp. minced garlic
- 16 oz. box spaghetti noodles
- 2-3 tsp. olive oil

Directions:

1. Pour in half the jarred spaghetti sauce into the slow cooker and spread it around evenly.
2. Layer the frozen meatballs in a single layer on top of the spaghetti sauce.

3. Pour the rest of the jarred spaghetti sauce over the meatballs.
 4. Pour in 4 cups of water.
 5. Sprinkle in minced garlic and Italian seasoning. No need to mix together.
 6. Finally, layer the spaghetti noodles on top and evenly drizzle the spaghetti noodles with olive oil to lightly coat. Make sure each noodle is coated in sauce.
 7. Cover and cook on low for about 2.5 hours or until noodles are soft and meatballs are heated through.
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Slow Cooker Creamy Italian Chicken



Your Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

- 8 oz. cream cheese
- 10.5 oz. can cream of chicken soup
- 0.7 oz. packet of dry Italian seasoning
- 4 boneless, skinless chicken breasts
- 16 oz. box of bowtie pasta
- Salt & Pepper

Directions:

1. Place chicken into slow cooker. Sprinkle Italian seasoning over chicken. Next, add cream of chicken soup and cut the cream cheese into cubes and place into slow cooker.
2. Cook on high for 3-4 hours or low for 5-6 hours. Shred chicken and salt and pepper to taste.
3. Serve over cooked noodles. Add fresh parsley on top if desired.

Slow Cooker Corn Chowder with Chicken and Bacon



Your Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

- 1 cup half & half or milk (Add more as needed)
- 4 tbs. butter
- 1 (16 oz.) bag frozen corn
- 2 cups frozen diced onions
- 2 cups shredded hash brown potatoes
- 2 (14 3/4 oz.) cans creamed corn
- 1 (14 oz.) can cream of mushroom soup
- 1/4 cup bacon bits
- 1 tbs. dehydrated parsley flakes
- 2 tsp. salt
- 1/4 tsp. black pepper
- 1/2 tsp. garlic salt
- 1 pound boneless, skinless chicken breasts

Directions:

1. Combine all ingredients except chicken breasts into your slow cooker. Mix thoroughly and break up any clumps.

2. Add chicken breasts, pushing them to the bottom of the slow cooker.
3. Cook on low for 6-8 hours, or on high for 5 hours.
4. Before serving, use two forks to shred chicken.
5. Serve with sprinkled cheese or dehydrated parsley, if desired. You can also serve in large, hollowed-out rolls as bread bowls.

Slow Cooker with Lemon & Dill



Your Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

- 1-2 lbs. salmon
- 1 lemon (sliced)
- 1 garlic clove (minced)
- Handful fresh dill (chopped)
- 1 teaspoon extra-virgin olive oil
- Salt and pepper to taste

Directions:

1. Spray slow cooker generously with cooking spray
2. Rub salmon with olive oil and season with salt, pepper, garlic and dill.
3. Place salmon into slow cooker. Top with lemon slices.
4. Cook on HIGH for 1-2 hours or on LOW for 2-4 hours.
5. Ready to serve!

Slow Cooker Crack Chicken



Your Key Ingredient:

NESCO Slow Cooker

Grocery Ingredients:

2 lbs. boneless skinless chicken thighs

1 oz. packet ranch seasoning mix

16 oz. cream cheese

Slow Cooker Buffalo Chicken Dip



One of our favorite dip recipes is Buffalo Chicken Dip in a slow cooker. The creamy, cheesy, dip has the perfect amount of spice and is perfect for scooping up on a crisp tortilla chip.

Slow Cooker Beer Cheese Dip



Your Key Ingredient:

NESCO Slow Cooker

Grocery Ingredients:

2 cups sharp shredded cheddar cheese

8 ounces cream cheese

2 tablespoons butter, melted and unsalted

Slow Cooker Berry Cobbler



Your Key Ingredient:

NESCO Slow Cooker

Grocery Ingredients:

1 cup flour

2 tablespoons sugar

1 teaspoon baking powder

1/4 teaspoon ground cinnamon

Homemade Slow Cooker Queso Dip



Your Key Ingredient:

NESCO Slow Cooker

Grocery Ingredients:

(1) 12 oz. salsa verde

8 oz. cream cheese

1 cup monterey jack cheese (cheddar jack or pepper jack is fine too)

Homemade Slow Cooker Meatballs



Your Key Ingredient:

NESCO Slow Cooker

Grocery Ingredients:

32 ounce bag frozen cooked meatballs (About 55)

18 ounce jar grape jelly

13 ounce Honey BBQ sauce

**Slow Cooker Shredded Taco
Ranch Chicken**



Your Key Ingredient:

NESCO Slow Cooker

Grocery Ingredients:

4 lbs of uncooked chicken breasts

32 oz. salsa of choice

2 packets taco seasoning mix

Slow Cooker Mac & Cheese



Your Key Ingredient:

NESCO Slow Cooker

Grocery Ingredients:

16 ounce elbow macaroni

1 1/2 cups half & half

4 tablespoons salted butter

12 ounce evaporated milk

Slow Cooker Gyros



This recipe produces the most flavorful gyoza, and can be made in a slow cooker. Topped with fresh vegetables, and a homemade tzatziki sauce, this tasty dish couldn't be easier to make from home!

Supreme Pizza Dip



No matter who you're rooting for, our Supreme Pizza Dip is sure to be a hit at your next gameday party. Loaded with cheese, red sauce, and all your other favorite pizza toppings, this dip is the perfect appetizer for Sunday kick-off. Let your NESCO Slow Cooker simmer ingredients together while you keep your eye on the ball. At NESCO, we're here to help you celebrate every touchdown.

Scoop up this

Your Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

- 16 oz softened cream cheese
- 5 cups shredded cheese, Italian blend
- 4 teaspoons of Italian herb seasoning
- 1 teaspoon garlic powder
- 1 $\frac{1}{2}$ cup pizza sauce

Pepperoni slices

2/3 cup of cooked sausage

6-8 tablespoons of chopped bell pepper

6-8 tablespoons of sliced black olives

1 large onion chopped (optional)

Instructions:

1. In a medium bowl, mix the cream cheese with 2 cups of shredded cheese, Italian seasoning, and garlic powder, combine well.
2. Spread cheese mixture evenly over the bottom of **NESCO® Slow Cooker**. Then spread the pizza sauce over the cheese mixture. Sprinkle the remaining cheese evenly over the pizza sauce to cover it. Spread the pepperoni, crumbled sausage, bell pepper, and black olives over the entire surface of the dip.
3. Cover top of the slow cooker with paper towel to catch condensation and cover tightly with the lid. Slow cook the dip for 1-2 hours on high, or 2-3 hours on low until all the layers are warm and soft and the cheese has melted. Keep on warm and serve with crackers, pita chips, and veggies.





Corn Chowder



When the leaves start falling, there's nothing better than warming up with a bowl of hot soup. Our Corn Chowder recipe is no exception. Rich, creamy, and loaded with your choice of toppings (bacon anyone?), you can count on this recipe to get you through the winter months. While you take the kids to soccer practice, your NESCO Slow Cooker gets the job done fast. We recommend serving with a side of fresh bread.

Your Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

4 cups vegetable broth

2 cups corn fresh off the cob
3 large potatoes peeled and cubed
2 large carrots peeled and diced
1 sweet onion diced
1 tsp salt
1/2 tsp dried thyme
1 cup sour cream
8 slices bacon
4 small zucchini halved and sliced
3 tomatoes diced
1/2 cup fresh basil thinly sliced

Instructions:

1. Set your **NESCO® Slow Cooker** on low and add the vegetable stock, corn, potatoes, carrot, onion, salt, and thyme. Cook on low setting for 6-8 hours or high for 3-4 hours. Once cooked, add in sour cream and blend the soup with an immersion blender.
2. Then, heat a large non-stick skillet over medium heat. Chop the bacon and cook until crispy. Drain bacon on paper towels.
3. Pour off bacon fat save one tablespoon. Bring the pan to medium heat and add the zucchini to the one tablespoon of bacon fat. Cook, stirring occasionally for 7-8 minutes until beginning to soften. Stir the zucchini into the soup in the slow cooker.
4. Serve the soup topped with fresh chopped tomato, basil, and bacon.





Italian Beef Sliders



We have yet to find someone who isn't a fan of our Italian Beef Sliders. Piled high with tender roast, melty cheese, and crunchy pepperoncini, people usually fill their plates with more than just one of these delicious mini sandwiches. Your NESCO 6 Qt. Slow Cooker makes this recipe easy: simply add ingredients, choose your heat settings, and set it until you're ready to assemble and enjoy.

Your Key Ingredient:

[NESCO 6 Qt. Slow Cooker](#)

Grocery Ingredients:

4 lb boneless beef chuck pot roast

2 tsp salt
1 tsp pepper
1 tsp garlic powder
2 tsp Italian seasoning
1, 15 oz can tomato sauce
2 green bell peppers, sliced
2 yellow onions, sliced
1, 12 oz jar sliced pepperoncini
10 sandwich rolls, split and toasted

Instructions:

1. Spray the crock of a **NESCO® 6 Qt. Slow Cooker** with cooking spray.
 2. Drain the pepperoncini, reserving three tablespoons of the liquid.
 3. Combine the salt, pepper, garlic powder, and Italian seasoning in small bowl.
 4. Trim the fat from the roast and season each side with roughly one-third of the seasonings and place in Slow Cooker.
 5. Pour the tomato sauce over the roast.
 6. Top with the green bell peppers, onions, and pepperoncini.
 7. Sprinkle the remaining third of the seasonings on top as well as the reserved pepperoncini liquid.
 8. Place the lid on the slow cooker and cook on low for 10 to 12 hours or on high for 5 to 6 hours.
 9. Use two forks to shred the meat and serve on toasted sandwich rolls.
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Pulled Pork



Our Slow Cooker Pulled Pork is guaranteed to get everyone around the table for dinner tonight. Save time with your NESCO Slow Cooker by making this classic meal ahead of time. We rely on a blend of savory seasonings and tangy barbecue to achieve that perfect summertime flavor. Serve on a toasted bun with a side of chips or coleslaw.

Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

Bone-in Boston butt (6-8lbs)

Dry Rub

2 cups brown sugar

$\frac{1}{2}$ cups salt
1/4 cup dark chili powder
2 Tbsp black pepper
2 Tbsp smoked paprika
 $\frac{1}{2}$ – 1 Tbsp of blended pepper powered for desired heat

Instructions:

1. Combine all dry ingredients into a large bowl and set aside.
2. Score the fat cap of the pork.
3. Apply a liberal amount of dry rub to the pork butt and rub in.
4. Cover the pork butt and let the dry rub set for a couple of hours to overnight.
5. Place the pork butt into the **NESCO® Slow Cooker** add 1 cup of water.
6. Cover and set high for 5-6 hours or low for 10-12 hours.
7. Shred pork with two forks and mix in the juices.



Peach Cobbler



Get the vanilla ice cream ready. Stuffed with caramelized peaches tucked in a light, spongy crust, our Slow Cooked Peach Cobbler is melt-in-your-mouth delicious. This classic recipe is easy and simple in your NESCO Slow Cooker. Skip the oven and use your Slow Cooker to achieve an irresistible balance of sweet and tart in every spoonful. Farmer's market peaches work perfectly.

Your Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

Peach Filling

3 lbs fresh or frozen peaches, sliced
3/4 cup Apple Butter
4 Tbsp vanilla extract

1/4 cup granulated sugar
1/4 tsp salt

Crust

1 1/2 cups all-purpose flour
3/4 cup yellow cornmeal
3/4 cup granulated sugar
1 Tbsp baking powder
1 tsp salt
1 1/4 cup whole milk
1/2 cup melted unsalted butter

Instructions:

1. Place the peaches, apple butter, vanilla, sugar, and salt in **NESCO® Slow Cooker**. Stir to coat, then spread evenly.
2. For the crust: In a large bowl, mix the flour, cornmeal, sugar, baking powder, and salt. Mix in the milk. Then mix in the melted butter on a low setting until smooth. Pour the batter over the peaches making sure it coats the entire surface.
3. Place a long piece of paper towel on the Slow Cooker and cover with the lid to absorb condensation and allow crust to crisp. Pull the paper towel tight so it doesn't sag. Cook on high for 4 to 6 hours or on low for 7 to 8 hours.
4. Once the middle of the top has puffed up and is golden around the edges, the cobbler is ready. Check the center with a toothpick to be sure it's cooked through.
5. Spoon the cobbler into bowls and top with fresh whipped cream or vanilla ice cream.



Swiss Chicken Casserole



Look no further for the perfect holiday side dish. Our Swiss Chicken Casserole might just become your next family tradition with its irresistibly creamy sauce and crunchy toppings. Your NESCO Slow Cooker is the Key Ingredient to saving you time on this flavorful dish. Simply add ingredients, choose heat settings, and serve up comfort in just a few hours. Tip: use fresh green beans instead of canned.