

Let NESCO Help With The Snacks For Ice Fishing



NESCO's Jumbo Jerky Kit with Jerky Seasonings and jerky gun can provide the flavor you and your ice fishing buddies are looking for on the ice.

Save Time And Money With A NESCO Slow Cooker



Here at NESCO, we're in the heart of what we would historically have called "slow cooker season." Cold winter months are great for hearty soups, stews and comfort meats like meatloaf, pot roasts and pork shoulders – prepared easily in one of our slow cookers.

Black Friday Slow Cooker Turkey Soup

Black Friday Slow Cooker Turkey Soup

Your Key Ingredient:

[NESCO 6 Qt. Slow Cooker](#)

Grocery Ingredients:

3 cups cooked turkey, chopped (no bones)
3 carrots, peeled and chopped
3 stalks, peeled and chopped
3 stalks celery, chopped
4 medium white potatoes, chopped
1 large white onion, chopped
6 cups broth
2 cloves garlic, minced
1 teaspoon thyme
12 ounces egg noodles

Instructions:

1. Add all ingredients except noodles to **NESCO® Slow Cooker**. Cook on High for 4 hours, or Low for 8 hours.
2. Add noodles in the last half hour of cooking.
3. For extra flavor, top with leftover stuffing when serving.

Slow Cooker Pineapple Coconut Cake



Pineapple Coconut Cake

Your Key Ingredient:

[NESCO 6 Qt. Slow Cooker](#)

Grocery Ingredients:

Cake

- 1 (16.5 oz) package yellow cake mix
- 1 cup water
- 3 eggs
- $\frac{1}{2}$ cup melted butter (1 stick)
- 1 cup drained crushed pineapple from a 20 oz can (save juice and remaining pineapple for the glaze)
- 1 cup coconut
- $\frac{1}{4}$ cup chopped pecans

Glaze

- 1 $\frac{1}{2}$ cups powdered sugar

Remaining juice and pineapple from the above can of crushed pineapple ($\frac{1}{4}$ cup melted butter $\frac{1}{2}$ cup coconut)
 $\frac{1}{4}$ cup chopped pecans

Instructions:

1. Add the cake ingredients into a large bowl and whisk until the batter just comes together. Do not over mix – some little lumps of cake mix are fine.
 2. Spray the **NESCO® Slow Cooker** with non-stick spray and pour in batter. Cover and cook on HIGH for 2 hours, keep the lid.
 3. After 2 hours, turn off the Slow Cooker and make the glaze. Add the powdered sugar, remaining pineapple, melted butter, coconut, and chopped pecans. Whisk until a sauce forms.
 4. Pour mixture over the warm cake. Let the cake sit for 5 minutes before serving.
-

Queso Blanco Dip

This Queso Blanco Dip has just enough kick to keep things interesting, but it's mild enough for anyone. It's perfect for parties, tailgating, or just hanging out on the weekend. The salsa verde adds texture and heat, while the cream cheese and sour cream create a smooth texture and a balance to the spice. This dip is full-flavor without the burn. If you're a spice lover, adding diced jalapeños takes things up a notch.

Your Key Ingredient:

[NESCO 1.5 Qt. Slow Cooker](#)

Grocery Ingredients:

16 oz cream cheese
32 oz salsa verde (medium)
7 cloves minced garlic
3 cups sour cream
16 oz package shredded cheddar jack cheese
Chopped green onions for garnish
Tortilla chips or veggies for dipping

Instructions:

1. Combine all ingredients in **NESCO® Slow Cooker**. Cook on low heat for 3 hours, stirring every half hour.
2. Dip is ready when all ingredients are heated through and well blended. Garnish and serve immediately.

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!

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!

**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!