

Thanksgiving Done Grandma's Way



Let a Vintage NESCO Roaster Oven Take Center Stage This Holiday

There's nothing quite like Thanksgiving at Grandma's house. The food, the family, the laughter – how does she do it, year after year? Her secret is a vintage NESCO Roaster Oven. While the roaster cooks the turkey, she can use the open stove and oven to make homemade pecan or pumpkin pies, rolls, mashed potatoes, and all your big feast favorites.

[NESCO](#) is focused on family. Our products are designed to support you during weeknight meals or special occasions. While Thanksgiving might look a little different this year, it's still

a time to enjoy family, to love, and to savor the smell of delicious food filling the entire house.

For decades, a vintage [NESCO Roaster Oven](#) has been center stage at such gatherings. How has this simple kitchen appliance stood the test of time? Simple. It's easy to use, convenient and can roast, bake, steam, cook, and slow cook right from your kitchen countertop.

Grab a seat at the table and make Grandma proud with our perfect roasted turkey recipe.

Easily Roast the Thanksgiving Turkey with a Vintage NESCO Roaster Oven

For almost 90 years, NESCO has focused on celebrating with food, family, and friends. The original Roaster Oven, created in 1931, remains a staple of convenience and quality in generations of families.

With patented "circle of heat" technology, meats like Thanksgiving turkey come out moist and tender with little to no fuss.

Preheat your NESCO Roaster Oven to 400° F. Next, place the cleaned, thawed turkey on a rack and spread with butter, browning sauce, and seasoning. Finally, let the roaster do the work! Turkey will usually take 15-20 minutes to cook per pound in a covered roaster while stuffed turkey takes approximately 45 minutes longer.

It's really that easy. While your turkey cooks, you can focus your attention on preparing side dishes and spending time with the family, the true reason for the holidays. Tip: use the leftover juices in the roaster for Grandma's famous gravy. For

the complete roasted turkey recipe click [here.](#)

At NESCO our mission is to free up your time and get you back to what's really important. This holiday season give the gift of time to yourself or a loved one with a vintage NESCO Roaster Oven or any of our small kitchen appliances including the [Coffee Roaster](#), Water Kettles, Food Grinders, and Food Slicers.

NESCO: Your Key Ingredient

At NESCO, we believe life is an occasion worth celebrating. We're dedicated to being Your Key Ingredient in those celebrations by making cooking enjoyable again with our complete line of innovative small kitchen appliances and accessories. NESCO began as the National Enameling and Stamping Company and created the first Roaster Oven in 1931. NESCO is currently headquartered in Two Rivers, Wisconsin.

To purchase NESCO products visit [nesco.com](https://www.nesco.com) or for more information call [1-800-288-4545](tel:1-800-288-4545).