

Slow Cooker Homemade Cranberry Sauce (Canning too!)



Homemade cranberry sauce made easy! Cook in your NESCO Slow Cooker, then preserve jars safely with the Smart Canner. 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 cranberries, orange juice, orange zest, sugar, water, and any optional add-ins to your **NESCO Slow Cooker**. Stir to combine.
2. Cook on **HIGH for 3–4 hours** or **LOW for 7–8 hours**, stirring occasionally until the cranberries burst and the sauce thickens.
3. Remove any add-ins and let the sauce cool– it will continue to thicken as it sets.
4. Spoon the cranberry sauce into clean canning jars.
5. Use your **NESCO Digital Smart Canner** to safely can the jars, following proper canning guidelines.
6. Store in a cool, dry place for up to a year, or refrigerate and enjoy right away!

Home Canned Margarita Mix



This **Homemade Lime Syrup** is a sweet and tangy blend of fresh lime juice and sugar, perfect for cocktails, limeades, or desserts. Easily preserved using the **NESCO Smart Canner**, this syrup adds a refreshing citrus kick to any drink

Your Key Ingredient to Food Preservation:

[NESCO 9.5 Qt. Smart Canner & Cooker](#)

[NESCO 6-Piece Canning Kit](#)

Ingredients:

- 4 cups fresh lime juice
- 3 cups sugar
- Coarse salt (for rimming glasses, optional)
- Lemon or lime slices (for garnish)

Directions:

1. Make syrup

- In a large pot, combine **lime juice and sugar** over medium heat.
- Stir continuously until sugar is fully dissolved, about **5 minutes**.

2. Sterilize Jars:

- While the lime juice is cooking, sterilize your mason jars and lids. Place jars in boiling water for 10 minutes to ensure they are clean and bacteria-free.

3. Fill the Jars:

- Use a funnel to carefully ladle the hot margarita mix into the sterilized jars, leaving about 1/2 inch of headspace at the top.
- Wipe the rims clean with a damp cloth to ensure a good seal.

4. Seal the Jars:

- Place the lids on the jars, then screw the bands on until they are fingertip-tight (not overly tight).

5. Process the Jars:

- Place the filled jars into the water bath canner. Ensure they are fully submerged in water by at least 1-2 inches.
- Process the jars for 10 minutes (adjust for altitude if necessary).

6. Remove and Cool:

- Use a jar lifter to remove the jars carefully from the water bath.
- Place them on a towel, allowing them to cool undisturbed

for 12-24 hours. Listen for the “pop” sound, indicating the lids have sealed.

7. Check Seals and Store:

- Once cooled, check that the lids are properly sealed (they should not flex up and down when pressed).
- Store the sealed jars in a cool, dark place. If any jars did not seal, refrigerate and use within a week.

Serving Suggestion:

- Rim glasses with **coarse salt** before serving.
- Use in margaritas, limeades, or drizzle over desserts!

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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Canning Homemade Cranberry Sauce for Thanksgiving



This cranberry sauce is bursting with citrus and warm spices, perfect for Thanksgiving dinner or as a holiday gift!

Your Key Ingredient to Food Preservation:

[NESCO Smart Canner](#)

[NESCO 6-Piece Canning Kit](#)

Ingredients:

- 3 lbs fresh cranberries (four 12 oz bags)
- 2 cups water
- 2 oranges, juiced and zested
- 1 lemon, juiced and zested
- 4 cups white granulated sugar
- 1 tsp ground cinnamon
- $\frac{1}{4}$ tsp ground ginger
- $\frac{1}{4}$ tsp ground cardamom
- $\frac{1}{4}$ tsp allspice
- $\frac{1}{4}$ tsp ground nutmeg
- $\frac{1}{8}$ tsp ground cloves
- Pinch of salt

Directions:

1. Wash jars, lids, and rings. Keep jars warm until ready to use.
2. Add 3 quarts of water to the inner pot of the Smart Canner and set to *Water Bath Canning* mode.
3. In a large pot, combine cranberries, water, orange juice, lemon juice, and zest.
4. Bring the mixture to a boil over medium-high heat.
5. Stir in sugar, cinnamon, ginger, cardamom, allspice, nutmeg, and cloves.
6. Reduce heat and simmer for 10-15 minutes until the cranberries burst and the sauce thickens.
7. Ladle the hot cranberry sauce into sterilized jars, leaving $\frac{1}{2}$ -inch headspace.
8. Remove air bubbles by running a spatula or chopstick along the inside of the jars.

9. Wipe the rims of the jars clean with a damp cloth. Place lids on top and screw bands on finger-tight.
10. Place the filled jars into the NESCO Smart Canner.
11. Place liner pot in canner.
12. Place canning rack in bottom of the liner pot.
13. In water bath setting the jars must be completely covered with water that's at least 1-2 inches above the top of the jars.
14. Press WB/Steam button on the control panel.
15. Press the TIME (+) to set time for 10 minutes for half pints.
16. Make sure the Pressure Limiting Valve is set to Exhaust.
17. Press Start button (DO NOT press Pressure Cook)
18. Digital chase will begin to rotate, unit should begin to boil within 15-25 minutes. You will see a constant stream of steam coming from the Pressure Exhaust Valve when boil has been reached.
19. Press Start again when the constant stream of steam is seen, the timer will automatically start.
20. Once the timer goes off, allow the canner to naturally release pressure for 10 minutes, then carefully release any remaining pressure manually.
21. When the canning cycle is complete, carefully remove the jars and allow them to cool on a towel. Check that the lids are properly sealed by pressing the center; if the lid doesn't flex, it's sealed.

Store your jars of cranberry sauce in a cool, dark place for up to a year. Once opened, refrigerate and use within a few weeks.

CAUTION: DO NOT hit start a 3rd time. This will result in the unit shutting down completely.

When WB function is complete: Let unit rest for 20-30 minutes before turning the lid to the open position. Carefully remove

jars from the Canner. The lids will pop as they seal and cool down. Cover the jars with a towel and do not touch for 24-48 hours.

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
- $\frac{1}{2}$ cup dark brown sugar
- $\frac{1}{4}$ 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
- $\frac{2}{3}$ 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.

Easter Deviled Eggs



These colorful Easter deviled eggs will add a special touch to your Easter! Skip the stovetop and prepare up to 8 eggs at a time with your NESCO Egg Cooker.

Your Key Ingredient:

[NESCO Egg Cooker](#)

Grocery Ingredients:

- 8 large eggs
- 1/2 cup Miracle Whip
- 1/4 tsp. dry mustard
- Hot sauce
- Red, blue, and green food coloring
- 3 cups water (divided)

Instructions:

1. Measure the amount of water for “hardboiled” marked on the measuring cup and pour water into the base.
 2. Use the pin on the measuring cup and prick each egg before placing on the tray (reduces cracking eggshells).
 3. Remove the eggs and peel the eggshells under cool running water.
 4. Slice the eggs in half lengthwise, placing the yolks in a bowl, and the whites on a plate.
 5. Mash yolks in a bowl with Miracle Whip, dry mustard, salt, pepper, and hot sauce until smooth.
 6. Place red, blue, and green food coloring into 3 different bowls and add about 1 cup water to each bowl. Place egg white halves in each bowl, tinting the egg whites pink, light blue, and green. If color is too pale, add more food coloring to bowls. Drain colored egg whites on paper towels.
 7. Pipe or spoon egg yolk filling into colored egg white halves; cover and chill before serving, at least 30 minutes.
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Canned Bread & Butter Pickles



Your Key Ingredient:

[NESCO Smart Canner](#)

Grocery Ingredients:

- 3-1/2 lbs. pickling cucumbers (about 15 small to medium)
- 2-1/2 cups vinegar (5% acidity)
- 2-1/2 cups sugar
- 1/4 cup Bread & Butter Pickle Mix
- Onions (preference)

Directions:

1. Slice ends off cucumbers, then cut into 1/2 inch slices.
2. Combine vinegar, sugar, and Bread & Butter Pickle Mix in a medium saucepan and bring to a boil.
3. Pack based on your preference of the options above.

4. Leave about 1/4 to 1/2 inch headspace. Remove air bubbles and wipe jar rims.
5. Place liner pot in canner.
6. Place canning rack in bottom of the liner pot.
7. In water bath setting the jars must be completely covered with water that's at least 2 inches above the top of the jars.
8. Press WB/Steam button on the control panel.
9. Press the **TIME (+)** to set time for 10 minutes (pints) or 20 minutes (quarts).
10. Make sure the **Pressure Limiting Valve** is set to **Exhaust**.
11. Press **Start** button (DO NOT press Pressure Cook)
12. Digital chase will begin to rotate, unit should begin to boil within 15-25 minutes. You will see a constant stream of steam coming from the **Pressure Exhaust Valve** when boil has been reached.
13. Press **Start** again when the constant stream of steam is seen, the timer will automatically start.

CAUTION: DO NOT hit start a 3rd time. This will result in the unit shutting down completely.

When WB function is complete: Let unit rest for 20-30 minutes before turning the lid to the open position. Carefully remove jars from the Canner. The lids will pop as they seal and cool down. Cover the jars with a towel and do not touch for 24-48 hours.

Canned Candied Jalapeños



Your Key Ingredient:

[NESCO Smart Canner](#)

Grocery Ingredients:

- 2.5 lbs. jalapeños
- 2 cups cups cider vinegar
- 4 cups sugar
- 1 tsp. turmeric
- 4 tsp. granulated garlic
- 1 tsp. ground cayenne pepper

Directions:

1. Wash and drain jalapeños.
2. Add the vinegar, sugar, and all the spices to a large pot
3. Bring to a boil. Then reduce heat and simmer for 5

minutes.

4. Add the jalapeños and simmer for 4 minutes.
5. Use a slotted spoon to load jalapeños into jars.
6. Fill jars with jalapeños, leaving about 1/4 to 1/2 inch headspace. Remove air bubbles and wipe jar rims.
7. Once jalapeños are loaded into jars, turn the heat up under the syrup again and boil for 6 more minutes.
8. Ladle additional syrup over top of jalapeños in jars. Make sure you have enough head space.
9. Place liner pot in canner.
10. Place canning rack in bottom of the liner pot.
11. In water bath setting the jars must be completely covered with water that's at least 2 inches above the top of the jars.
12. Press WB/Steam button on the control panel.
13. Press the **TIME (+)** to set time for 50 minutes.
14. Make sure the **Pressure Limiting Valve** is set to **Exhaust**.
15. Press **Start** button (DO NOT press Pressure Cook)
16. Digital chase will begin to rotate, unit should begin to boil within 15-25 minutes. You will see a constant stream of steam coming from the **Pressure Exhaust Valve** when boil has been reached.
17. Press **Start** again when the constant stream of steam is seen, the timer will automatically start.

CAUTION: DO NOT hit start a 3rd time. This will result in the unit shutting down completely.

When WB function is complete: Let unit rest for 20-30 minutes before turning the lid to the open position. Carefully remove jars from the Canner. The lids will pop as they seal and cool down. Cover the jars with a towel and do not touch for 24-48 hours.

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 and 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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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!
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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

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 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

“Devil”ed Eggs



Bring the spookiness to the Halloween party with these “Devil”ed Eggs! The classic combination of mayo, mustard, and vinegar create the traditional flavors of devilled eggs that everyone knows and loves. Adding edible decorations will make them the hit of any spooky season.

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.





Potato Salad



In our opinion, Potato Salad is the BEST summertime side dish. Not convinced? Wait until you try our classic recipe. We use thick-cut potatoes, creamy mustard, and plenty of fresh dill. Don't forget the key ingredient. Your NESCO Pressure Cooker cooks potatoes in just minutes. All you have to do is mix ingredients and chill before serving.

Your Key Ingredient:

[NESCO Pressure Cooker](#)

Grocery Ingredients:

6 medium scrubbed red potatoes
2 cups of water

$\frac{1}{4}$ cup chopped onion (optional)
Salt & pepper to taste
3 hard-boiled eggs
1 Tbsp chopped fresh dill
 $\frac{1}{2}$ cup mayonnaise
1 tsp yellow or Dijon mustard
1 tsp apple cider vinegar
 $\frac{1}{2}$ cup shredded cheddar cheese
Package of crumbled bacon (optional)

Instructions:

1. Place potatoes in **NESCO® Pressure Cooker** with water. Cook on high pressure 4-8 minutes depending on the size of the potatoes. Let steam release for 3 minutes. Then quickly release pressure and open cooker.
2. Dice potatoes when they are cool enough to handle. Potatoes should be somewhat firm and not overcooked.
3. Alternate layers of potatoes, onion, cheese, and bacon in a large bowl. Season each layer with salt and pepper. Top with the chopped egg and sprinkle with dill.
4. Mix together the mayonnaise, mustard, and apple cider vinegar in a small bowl. Gently fold the mayonnaise mixture into the potatoes. Chill at least 1 hour before serving.



