

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.

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 Thanksgiving 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.





Chili Mango Strips



Bring bold flavor anywhere with our Chili Mango Strips. Tangy, spicy, and a little bit sweet, this snack is perfect for people on-the-go. Your NESCO Dehydrator keeps slices thick and chewy throughout. Whether you're headed to the campgrounds or taking to the open road, stay fueled with NESCO.

Your Key Ingredient:

[NESCO Dehydrator](#)

Grocery Ingredients:

1 Tbsp chili powder
1 tsp lime zest
1/2 tsp ground cumin
1/4 tsp cayenne pepper powder
1/4 tsp garlic powder
1/4 tsp onion powder
1/4 tsp ground coriander
1/4 tsp salt
1/8 tsp sugar
4 mangoes, sliced

Instructions:

1. In a bowl, combine all seasonings. Toss with mango slices.
2. Dehydrate in your **NESCO® Dehydrator** at 135 degrees for 6-8 hours.





Farro Grain Salad With Dried Cranberries, Feta, And Pecans



Searching for a delicious *and* healthy side at your next get together? Look no further than our Farro Grain Salad with Dried Cranberries, Feta, and Pecans. Packed with fiber, iron, and magnesium, farro is a great alternative to white rice. Use your NESCO Pressure Cooker to ensure grains stay soft and tender. Featuring bold feta cheese, bright lemon, and sweet cranberries, this recipe is undeniably fresh.

Your Key Ingredient:

[NESCO Pressure Cooker](#)

Grocery Ingredients:

1 cup uncooked farro

$\frac{1}{2}$ cup toasted pecans

$\frac{1}{2}$ cup dried cranberries
1/3 cup green onions, chopped
 $\frac{1}{4}$ cup parsley, chopped
1 $\frac{1}{2}$ tbsp lemon juice
4 tsp extra virgin olive oil
Kosher salt
Black pepper
 $\frac{1}{2}$ cup feta cheese

Instructions:

1. Place 2 cups of water, and uncooked farro in a **NESCO® Pressure Cooker**. Cook on High Pressure for half the time of the instructions on the package. Let pressure come down naturally for five minutes, then quick release. Strain the farro and rinse with cold water.
2. Gently fold in all other ingredients. Serve either room temperature or chilled.

Firecracker Wings



Take a page from Uncle Sam's cookbook and try these Firecracker Wings at your next Fourth of July celebration. A little bit of sriracha sauce gives this recipe just the right amount of kick. Roasted to perfection in your NESCO Roaster Oven, there's no better way to show your love for the red, white, and blue! For dipping sauces, you can't go wrong with blue cheese or classic ranch.

Your Key Ingredient:

[NESCO Roaster Oven](#)

Grocery Ingredients:

3-5 lbs chicken wings

6 cups water

1 Tbsp cold water

1 Tbsp cornstarch

¹/₄ cup [kosher salt](#)

$\frac{1}{2}$ cup chili sauce
3 cloves of minced garlic
1–3 tsp of chili powder (mild or hot depending on preference)
1 cup honey
2 Tbsp soy sauce
Juice of one lime
3 Tbsp [sriracha](#) sauce
 $\frac{1}{4}$ cup apple cider vinegar
 $\frac{1}{4}$ cup minced ginger
1 tsp sea salt
1 Tbsp freshly cracked black pepper
1–2 Tbsp chopped fresh cilantro

Instructions:

1. Preheat roaster to 425°F.
2. Make the garlic-chili sauce by combining the chili sauce, minced garlic, and chili powder. Spice to taste and set aside.
3. In a large bowl, combine water, salt, $\frac{1}{4}$ cup of the garlic-chili sauce, and $\frac{1}{4}$ cup of honey. Stir until salt and honey are completely dissolved. Add the wings and chill for 30 minutes or up to 4 hours.
4. To make the basting and dipping sauce, combine the remaining chili garlic sauce, soy sauce, sweet soy sauce, sriracha, remaining honey, vinegar, lime juice, and ginger in a small bowl and mix well. In another small bowl, combine 1 tablespoon cold water and 1 tablespoon cornstarch and whisk together. Add to the sauce slowly until desired thickness is reached. Set aside half of the sauce for serving to avoid contamination.
5. Drain wings and season them with sea salt and pepper. Place the wings on the rack inside the **NESCO® Roaster**

Oven, baste them with half of the sauce, and reduce the heat to 350°F. Roast until the internal temperature of the chicken reaches 160°F for approximately 25-30 minutes.

6. Remove the chicken pieces with a pair of tongs to a serving platter. Let the chicken pieces rest, loosely covered with aluminum foil, for 5-10 minutes before serving.

7. Garnish the wings with lime and cilantro. Enjoy!





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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Green Chile Pork Carnitas



Green Chile Pork Carnitas are the perfect way to get the weekend started. Infused with tomatillos, peppers, and Mexican spices, you might want to make these on Friday *and* Saturday. Count on your NESCO Pressure Cooker for juicy, tender pork every time. We recommended topping with queso fresco, fresh cilantro, and a squeeze of fresh lime juice.

Your Key Ingredient:

[NESCO Pressure Cooker](#)

Grocery Ingredients:

2-3 lbs pork shoulder, cut into 6-8 pieces
2 Tbsp olive oil
1 tsp salt
1/2 tsp black pepper
1 large jalapeño, seeded and stem removed
1 green bell pepper, seeded and stem removed
1 poblano pepper, seeded and stem removed
1 lb tomatillos, husks removed and quartered
3 cloves garlic, peeled and minced
1 onion, quartered

1 tsp cumin
1 tsp oregano
2 cups chicken broth
2 bay leaves

Toppings

Tortillas (a flour/corn hybrid works best)
Queso Fresco
Red onion, diced
Cilantro, roughly chopped



Instructions:

1. Rub pork shoulder pieces with salt and pepper then place in your **NESCO® Pressure Cooker** with the olive oil and brown for 2-3 minutes.
2. Add in jalapeño, green pepper, poblano, quartered tomatillos, garlic, onion, cumin, oregano, chicken broth, and bay leaves.

3. Mix the ingredients and lock lid. Set to high pressure for 55 minutes.
4. Do a natural release and then release remaining pressure with a quick release after 10 minutes.
5. Remove meat from pressure cooker. Take out bay leaves and add broth with peppers to a blender and puree the mixture. This will yield a large amount of green chile sauce.
6. Shred meat with fork. Mix in desired amount of green chile sauce.
7. Serve in tortillas topped with crumbled queso fresco, red onion, and cilantro.



Holiday Hot Wings



Get the party started with our Holiday Hot Wings! This recipe is easy with the help of your NESCO Pressure Cooker. Enjoy tender, honey-brushed wings in no time. Whether you're a ranch, sweet and sour, or honey barbecue kinda person, get your dipping sauce ready because these wings are next-level delicious.

Your Key Ingredient:

[NESCO Pressure Cooker](#)

Grocery Ingredients:

12-14 chicken wings cut into pieces
1 cup of water
1 3/4 cups of smoky BBQ sauce divided
4 tablespoons of honey divided

Instructions:

1. Cut 12-14 chicken wings into 3 pieces – the drumettes, wingettes (often called flats), and the tips. For this recipe, we'll use just the drumettes and wingettes. Save and freeze the tips for next time you make homemade chicken stock.
2. Add wing pieces to your NESCO Pressure Cooker with $\frac{3}{4}$ cup of your favorite smoky BBQ sauce, 1 cup of water, and 2 tablespoons of honey. Lock lid and set regulator knob to SEAL. Set for ten minutes on High Pressure and cook.
3. When wings are finished after 10 minutes of cooking remove to lightly greased cookie sheet. Place under broiler for 5 minutes or until crispy brown. Remove from broiler. Combine remaining BBQ sauce and honey and brush wings lightly.

NOTE: Wings may vary in size when purchased. Larger wings may require extra cooking time to be fully cooked. If so reset your pressure cooker and cook for an additional 3-4 minutes. Repeat if needed.