

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](#)

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

1 cup of water

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, bay leaves, and 1 cup of water.
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.

Dill And Cucumber Salad



Our Dill and Cucumber Salad is the cool, fresh, and tangy side dish you've been searching for. All you need are fresh cucumbers, a few ingredients, and your NESCO 8 Cup Food Processor. The NESCO 8 Cup Food Processor slices cucumbers evenly and fast, cutting the preparation time to a fraction of hand slicing. This salad is paired perfectly with your favorite barbecue meal.

Garlic Herb And Portabella

Mushrooms

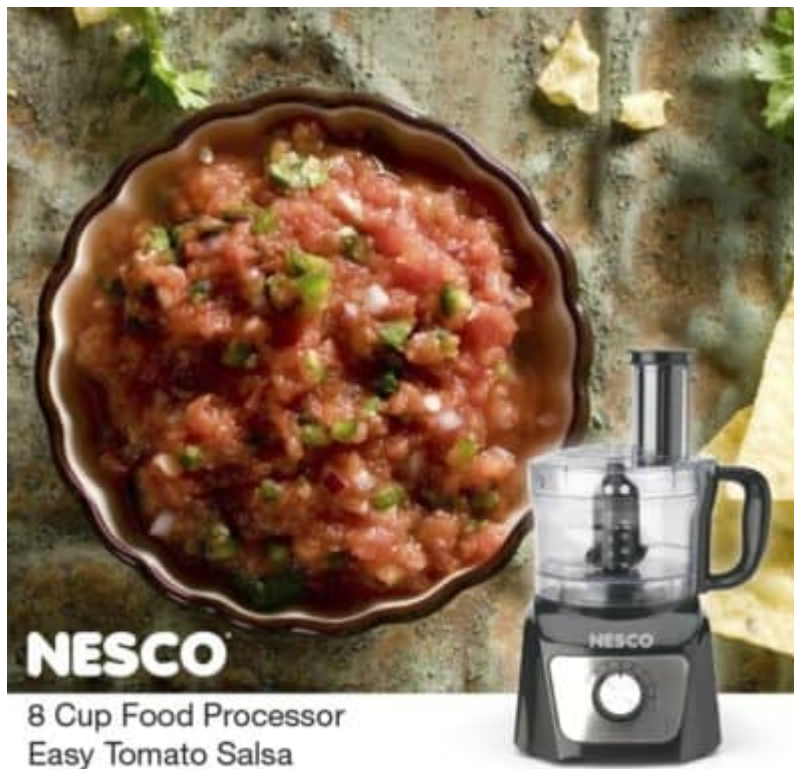


Reversible Grill
Garlic Grilled Portabella Mushrooms



Tuck into warm, grilled vegetables for tonight's dinner. The NESCO Reversible Grill and Griddle is perfect for making Garlic and Herb Portabella Mushrooms. Equal amounts of shallots, garlic, basil, and chives give these mushrooms an elegant, savory flavor. Enjoy this recipe as a meaty main course or as a delicious side.

Easy Tomato Salsa



Get the tortilla chips ready. Our Easy Tomato Salsa is the perfect addition to your Taco Tuesday. The NESCO 8 Cup Food Processor makes this recipe fast and easy. Packed with crunchy green bell peppers, fresh cilantro, and zesty lime, you won't want to top your fajitas and tamales with anything else. For less heat, remove the jalapeno seeds before finely chopping or substitute green peppers for yellow or red peppers.

Your Key Ingredient:

NESCO 8 Cup Food Processor

Grocery Ingredients:

3 cups tomatoes
1/2 cup green bell pepper
1 cup onion

1/4 cup fresh cilantro
2 tablespoons fresh lime juice
4 teaspoons chopped fresh jalapeno pepper (including seeds)
1/2 teaspoon ground cumin
1/2 teaspoon kosher salt
1/2 teaspoon ground black pepper

Instructions:

1. Place the tomatoes, green bell pepper, onion, cilantro, lime juice, jalapeno pepper, cumin, salt, and pepper in the food processor.
 2. Pulse to chop and blend. Serve and enjoy!
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Easy Parmesan Potatoes



Get your dipping sauce ready. Our Easy Parmesan Potatoes are the perfect side to any meal. Crispy on the outside and soft on the inside, this recipe is simple and fast with your NESCO Jet Stream 2 Oven. Not only are these potatoes delicious, but they're also a healthy alternative to traditional french fries. Don't be shy about seconds.

Creamy Deviled Eggs



Let Creamy Deviled Eggs be the star of the show at your next get together. Made with tangy mayonnaise and zesty mustard, this recipe features the classic ingredients you know and love. Skip the stovetop and prepare up to 8 eggs at a time with your NESCO Egg Cooker. To top, sprinkle with fresh herbs or spritz with a fresh squeeze of lemon juice for an extra pop of flavor.

Pickled Red Beet Eggs



NESCO Deluxe Egg Cooker
Pickled Red Beet Eggs



If you're craving a little bit of sweet and sour at your summer picnic, these Pickled Red Beet Eggs are the perfect addition to your warm-weather outing. Our recipe is simple with the help of the NESCO Egg Cooker. What are you waiting for? Get crackin' and enjoy your pickled eggs as a tangy snack or side.

Salt And Vinegar Zucchini

Chips



Not everything at a cookout needs to be unhealthy. These Salt and Vinegar Zucchini Chips are a simple but delicious treat that all ages will gobble up.

Candied Strawberries



Not sure what to do with all of your leftover summer pickings? Our Candied Strawberries recipe is the perfect solution. After sprinkling sliced berries with just a bit of sweetener, let your NESCO Dehydrator do the work. We love this crispy snack in trail mix, desserts, or even on top of breakfast cereal.

Peanut Butter And Banana Graham Crackers



Looking for an afternoon snack that's both healthy and satisfying? Our Peanut Butter and Banana Graham Crackers are the perfect protein-packed combo. Simply form chilled dough into slices and let dry using your NESCO Dehydrator. This cookie-like cracker just might become your favorite treat. For an extra hint of sweetness, use overripe bananas.

Taco Meat



Taco Meat

Taco meat is also excellent in taco salad.

Your Key Ingredients:

[NESCO 6 Qt. Roaster Oven](#)

Grocery Ingredients:

- 2 lbs ground beef
- 2 onions, chopped
- 1/2 cup taco sauce
- 1 Tbsp Worcestershire® Sauce
- 1 Tbsp chili powder
- 1 tsp salt
- 1 tsp oregano
- 1/4 tsp cumin
- 1/4 tsp pepper
- 1/4 cup water

Instructions:

1. Cook ground beef in skillet until brown and drain.
2. Place ground beef in **NESCO® Roaster Oven** with all remaining ingredients. Stir to blend. Cover and cook at 300°F for 30 minutes. Stir.
3. Reduce heat to 250° F. Continue cooking 30 to 60 minutes, stirring occasionally.
4. To assemble tacos, heat taco shells in 350°F oven for 5 minutes or until hot and crisp. Fill with about 1/4 cup meat. Top with shredded cheese, shredded lettuce, chopped tomato, taco sauce, guacamole, and sour cream. Makes about 16 tacos.

Note: Recipe may be doubled for larger crowds.

Cherry Pineapples



These delicious dried cherry pineapple snacks taste just like candy. Chewy, tart, and tropical, you won't be able to keep them stored in the pantry for long.

Your Key Ingredient:

[NESCO Dehydrator](#)

Grocery Ingredients:

1 can pineapple rings, any size
1 jar maraschino cherries, any size

Instructions:

1. Drain canned pineapple rings and cherries then place on paper towels for a few moments to finish absorbing any liquid.
2. Place pineapple rings in your **NESCO® Dehydrator** on trays and put a cherry or two in center of each. Dry 8-10 hours at 135°F.

Baked Potatoes



At NESCO, we believe baked potatoes aren't just a side dish. Make Baked Potatoes the main entree for dinner tonight with our signature Slow Cooker recipe. These potatoes are perfectly crispy on the outside and fluffy on the inside. Dress them up with bacon bits, chives, or just a dab of butter.

Your Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

8 to 10 large baking potatoes

Instructions:

1. Scrub clean, prick outer skin several times and wrap in foil.
2. Place potatoes into ceramic cooking pot of your **NESCO® Slow Cooker**. Cook on LOW setting for 8 hours.
3. Serve with cheese, butter, sour cream, or your favorite topping.