

Dehydrated Salmon Jerky



This jerky is perfect for on-the-go snacks, camping trips, or a protein boost after workouts.

Your Key Ingredient:

[NESCO Dehydrator](#)

Grocery Ingredients:

- 1 lb. fresh salmon fillet, skin removed
- 1/4 cup soy sauce (or tamari for gluten-free)
- 1 tbsp. honey or maple syrup
- 1 tbsp. rice vinegar
- 1 tbsp. Worcestershire sauce
- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1/2 tsp. smoked paprika
- 1/4 tsp. ground black pepper

- Optional: 1/4 tsp. red pepper flakes for a spicy kick

Instructions:

1. Slice the salmon into thin strips, about 1/4 inch thick. Aim for uniform thickness to ensure even drying.
2. In a medium bowl, whisk together soy sauce, honey, rice vinegar, Worcestershire sauce, garlic powder, onion powder, smoked paprika, black pepper, and red pepper flakes (if using).
3. Place salmon strips in the marinade, ensuring each piece is well coated. Cover and refrigerate for at least 4 hours or overnight for a deeper flavor.
4. Remove salmon from the marinade and pat dry with paper towels. Arrange the salmon strips in a single layer on the dehydrator trays, ensuring they don't overlap.
5. Set your NESCO Dehydrator to 160°F. Dry the salmon for 4-6 hours, or until it reaches your desired texture. Salmon jerky should be dry but still slightly pliable.
6. Once cool, store the jerky in an airtight container. For best freshness, keep in the refrigerator for up to 2 weeks, or freeze for longer storage.

Slow Cooker Salmon Bagel Sandwiches



This Salmon Bagel Sandwich is made with slow-cooked salmon, and it's combined with a seasoned cream cheese on a chewy bagel.

Your Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

- 1/3 cup water
- 1/3 cup dry white wine
- 1 (2 lb.) center-cut, skin-on salmon fillet
- 1 tsp. salt
- 1/2 tsp. black pepper
- 4 oz. cream cheese
- 2 tbs. sliced fresh chives
- 3 tbs. finely chopped radishes
- 2 tsp. chopped fresh dill
- 1/2 tsp. lemon zest
- 1 1/2 tsp. fresh lemon juice

- 4 everything bagels
- 1 cup arugula & spinach
- 1/2 cup thinly sliced red onion
- 1/2 cup thinly sliced cucumbers

Directions:

1. Add water and wine in slow cooker. Sprinkle salmon fillets with salt and pepper.
2. Cover and cook on high until salmon flakes easily with a fork. 1-2 hours.
3. Discard mixture in slow cooker and set salmon aside.
4. Combine softened cream cheese, chives, radishes, dill, lemon zest, and lemon juice in a small bowl.
5. Spread mixture on bottom halves of 4 split bagels. Divide arugula/spinach, 8 oz. flaked salmon, red onion, and cucumbers among bagel bottoms; cover with tops.
6. Enjoy!

Slow Cooker with Lemon & Dill



Your Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

- 1-2 lbs. salmon
- 1 lemon (sliced)
- 1 garlic clove (minced)
- Handful fresh dill (chopped)
- 1 teaspoon extra-virgin olive oil
- Salt and pepper to taste

Directions:

1. Spray slow cooker generously with cooking spray
2. Rub salmon with olive oil and season with salt, pepper, garlic and dill.
3. Place salmon into slow cooker. Top with lemon slices.
4. Cook on HIGH for 1-2 hours or on LOW for 2-4 hours.
5. Ready to serve!

Surf 'N' Turf With Garlic Cream Sauce



Looking for a dish that will make you seem like a gourmet chef without too much stress? This Surf N Turf in a Garlic Cream Sauce is the way to go. Cooked on our Double Burner, it can be made anywhere and is the perfect date night, or dinner party recipe.

The trick with this recipe is to be patient. Make sure you aren't rushing through the searing of the steaks or shrimp. Using fresh garlic in this will give far better flavors than jarred or powdered.

Wisconsin Fish Fry With Chimichurri Sauce



If you know Wisconsin, you know there's nothing quite like a Wisconsin fish fry. For your next big fry, we've got you covered with a classic midwestern recipe. Your NESCO Deep Fryer cooks faster and uses less oil than traditional deep fryers, so you can enjoy flakey, crunchy fish every time. Even the most loyal tartar sauce fans can't pass up our added chimichurri sauce for an extra kick of flavor.

Your Key Ingredient:

[NESCO Deep Fryer](#)

Grocery Ingredients:

Fresh Cod, white fish, or panfish fillets

Batter

1 cup flour

1 cup COLD water
1/2 cup COLD seltzer
1 egg
Season to taste (salt & pepper, Lawry's, or Old Bay)
Oil for fryer

Chimichurri Sauce

1 shallot, chopped
1/2 cup cilantro
1/4 cup parsley
1 Tbsp oregano
4 garlic cloves chopped
Salt and pepper
1/3 cup Red Wine Vinegar
Lime juice (zest if you want a more citrus pop)
3/4 cup olive oil or grapeseed oil
Jalapeño or poblano pepper (optional)

Instructions:

1. Preheat **NESCO® Deep Fryer** to 385 degrees.
2. Mix batter and use quickly, don't make a large batch unless you have many fryers and hands to fry large amounts of fish at a time. Batter will lose its effervescence and get too sticky.
3. Dip fillet in the tempura batter and put several pieces in the frying basket. Cook for 3-5 minutes or until golden-brown and cooked through. Repeat until finished.
4. For the chimichurri sauce, combine and blend together with an immersion blender to a pesto-like consistency.



Stir Fry Vegetable Delight



Dig into flavor and freshness with our Stir Fry Vegetable Delight. This vegetable-packed dish is quick and simple with your NESCO 12 Inch Electric Skillet. A touch of lemon juice adds just the right amount of brightness. For seafood lovers, simply add the optional precooked shrimp.

Simple Crispy Fish Sticks



Skip the frozen section this evening and make your own delicious Fish Sticks right at home. Crispy on the outside and warm and steamy on the inside, this recipe is made simple in your NESCO Deep Fryer. Feed the whole family in just minutes. We recommend serving with tartar sauce, creamy herb sauce, or classic ketchup.

Tasty Grilled Salmon



NESCO
Electric Grill with Glass Lid
Tasty Grilled Salmon

Savor grilled salmon tonight with NESCO's Grill with Glass Lid. This simple and convenient recipe yields flakey, rich meat in just a few minutes. Featuring a tangy juice marinade and seasoned with lemon pepper, your entire family will find something to love. Both farm-raised and fresh-caught salmon will shine in your NESCO.

Your Key Ingredient:

[NESCO Grill with Glass Lid](#)

Grocery Ingredients:

1 1/2 pounds salmon fillets
lemon pepper to taste
garlic powder to taste
salt to taste

1/3 cup soy sauce
1/3 cup brown sugar
1/3 cup water
1/4 cup olive oil
1/4 cup orange juice

Instructions:

1. Season salmon fillets with lemon pepper, garlic powder, and salt.
2. In a small bowl, stir together soy sauce, brown sugar, water, orange juice, and olive oil until sugar is dissolved.
3. Place fish in a large resealable plastic bag with the soy sauce mixture, seal, and turn to coat. Refrigerate for at least 2 hours.
4. Preheat **NESCO® Grill with Glass Lid** for medium heat.
5. Place salmon on the preheated grill, and discard marinade. Cook salmon for 6 to 8 minutes per side, or until the fish flakes easily with a fork.

Salmon In Orange Sauce



Citrus and savory marry in this delicious dinner recipe. Enjoy Salmon in orange Sauce in just under 20 minutes with your NESCO Jet Stream 2 Oven. Simply wrap salmon in foil, preheat, and set for a refreshing main entree in no time. Your family will love this healthy meal any day of the week.

Macaroni And Cheese Casserole



If you love macaroni and cheese, our Macaroni and Cheese Casserole recipe was meant for you. This recipe features not just one, but TWO types of delicious cheeses. You can count on your NESCO 6 Qt. Roaster Oven to ensure every spoonful is perfectly creamy. For a more filling main meal, toss in your favorite protein such as tuna or ham.