

# Sous Vide Glazed Carrots



Nothing beats sous-vide cooking your vegetables, especially this delicious glazed carrots recipe. When cooked in a vacuum sealed bag with a little bit of butter, sugar and salt, the natural flavor of the carrot is intensified. It becomes much sweeter, stronger, and downright tastier.

Your Key Ingredient:

[NESCO Sous Vide Cooker](#)

**Grocery Ingredients:**

- 1 pound whole medium carrots
- 2 tbs. unsalted butter
- 1 tbs. granulated sugar
- 1 tsp. salt & pepper
- 1 tbs. chopped parsley (optional)

**Directions:**

1. Add water to your container or large pot.
2. Set the Sous Vide Cooker to the vegetable setting. (185 degrees Fahrenheit)
3. Place carrots, butter, sugar, and 1/2 tsp. salt and pepper in a vacuum sealed bag.
4. Cook carrots in the water bath until fully tender, about 1 hour.
5. Carrots can be stored in the refrigerator for up to 1 week.

**When ready to eat:**

1. Empty entire contents of bag into our NESCO 12 inch electric skillet and cook over high heat, stirring constantly, until liquid has reduced to a shiny glaze.
  2. Season to taste with salt and pepper, stir in parsley, and serve.
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## Dehydrated Kale Chips



Next time your craving a crispy snack, reach for Kale Chips. Kale Chips are the perfect balance of light, airy, and slightly chewy. If you're not a fan of raw kale or haven't tried it before, our recipe is the perfect introduction to kale's complex, earthy flavor. All you need is your NESCO Dehydrator. Boost your health and satisfy your appetite with these savory bite-sized morsels.

### **Your Key Ingredient:**

[NESCO Dehydrator](#)

### **Grocery Ingredients:**

- 6 cups kale
- 1/2 tsp salt or sea salt
- 1/4 cup oil or avocado oil

### **Instructions:**

1. Mix all ingredients in a bowl.
2. Separate the kale on your NESCO® Dehydrator trays ensuring

that it does not overlap too much.

3. Dry 6-8 hours at 135°F.

4. Store in airtight container. □

*Tip: Adding too much oil will make for longer drying time.*

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## Dehydrated                      Frozen                      Corn (Cornmeal)



Who knew making homemade cornmeal could be this easy? Homemade cornmeal is much sweeter, richer, and heartier than any cornmeal that you get from the store. It's also super fun to make!

**Your Key Ingredient:**

[NESCO Dehydrator](#)

## Grocery Ingredients:

- 1-2 bags frozen corn

## Instructions:

1. Place frozen corn on your NESCO® Dehydrator trays using a fruit roll or mesh sheet.
2. Dry 8-10 hours at 135°F.
3. Grind corn in a large blender to make cornmeal.

*\*1 cup of dried corn: 1/2 cup cornmeal*

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# 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

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## 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

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## **“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.

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## **Homemade Strawberry Jam**



The middle of summer is the perfect season for fresh strawberries. Red, sweet, and juicy strawberries are a great healthy snack and can be used in many different recipes– like this strawberry jam. Your NESCO Smart Canner can be used to water bath your jars to make them safe for long-term storage, and it's so much easier than you think!

Simply cook the strawberries with the “Brown” function of your Canner, then add a few more ingredients, put it all in jars and process. It's that easy to impress your family and friends with your homemade jam.

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## **Brown Butter Sugar Cookies**





This new twist on a traditional Christmas cookie will be the hit of your holidays! The brown butter adds a nutty sweetness to round out the flavor of the cookie while still maintaining a familiarity to the classic sugar cookies. While many people prefer to roll out and use cookie cutters to create snowmen, Christmas trees, and candy cane shapes, we made ours drop-style and added some festive colored sugars after baking. Whatever your style, these cookies are sure to be a crowd pleaser!

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## **Chili Spiced Asapragus**



Getting your “5 a day” for fruits and veggies doesn’t have to mean eating bland and boring flavors for every meal. Spice it up with this chili spiced asparagus as a side to your favorite meal. It’s healthy and that extra kick from the chili powder brings the flavor up a notch.

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## 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.







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# 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.

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## Trail Mix



Don't waste money on expensive snacks at the gas station. Instead, make your own healthy trail mix using your NESCO Dehydrator and Vacuum Sealer, perfect for those long summer road trips or packed lunches! Your Dehydrator preserves ingredients while your Vacuum Sealer locks in freshness. We love mixing and matching for the ultimate sweet and salty combo. Stir together cashews, peanuts, dried cherries, or even a handful of M&M's, and stay full all afternoon.

### **Your Key Ingredients:**

[NESCO Dehydrator](#)

[NESCO Vacuum Sealer](#)

### **Grocery Ingredients:**

- 1 package of raw cashews
- 1 package of raw almonds
- 1 package of raw peanuts
- 1 package of sunflower seeds



1 pineapple sliced in 1/2" to 3/4" thick pieces  
1 package of fresh cranberries or cherries  
1 Tbsp salt  
Water

### Instructions:

1. Place the nuts in a bowl and add the salt. Cover with filtered water by at least 1½ inches. Soak at least 7 hours or overnight except the cashews – soak them for 6 hours exactly. Cashews will become too slimy after a prolonged soaking time.
2. Rinse the nuts thoroughly and drain in a sieve. Place them in a single layer on the **NESCO® Dehydrator** trays.
3. Dehydrate at 100°F for 24-36 hours. The timing varies depending on the nuts and seeds. Make sure your nuts/seeds are completely dry. Moisture can cause them to mold during storage. Set nuts aside.
4. Place a single layer of pineapple slices on the dehydrator trays.
5. Dehydrate at 135°F for 12-16 hours, turning the fruit after 8 hours to ensure even drying.
6. The dehydrated pineapple will be finished when it is firm, chewy, and lightly sticky. Vacuum seal in your **NESCO® Vacuum Sealer** and place in refrigerator until needed.
7. Wash cherries and pit them by slicing in half.
8. Place a single layer of cherry halves on the dehydrator trays.
9. Dehydrate at 125° F – 135° F for 9 -16 hours. Cherries are finished when they look plump, but not wet.
10. Combine dried nuts and fruit in a large bowl. Vacuum seal in desired portions for freshness. Enjoy!





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# Mexican Street Corn



No summer fiesta is complete without Mexican Street Corn. Made with creamy sauce, sweet corn, and salty crumbles of Cotija cheese, there's a reason why this side is a favorite at warm-weather get-togethers. Your NESCO Roaster Oven is the key to achieving tender, buttery corn on the cob. Simply preheat, set, and wait 35-40 minutes until corn is soft. Garnished with fresh cilantro and red chili powder, Mexican Street Corn adds a beautiful pop of color and flavor to your table.

**Your Key Ingredient:**



## NESCO Roaster Oven

### **Grocery Ingredients:**

$\frac{1}{4}$  cup of mayonnaise  
 $\frac{1}{4}$  cup of sour cream  
1 medium clove of garlic finely minced  
1 lime cut into wedges  
 $\frac{1}{2}$  cup of crumbled Cotija cheese  
 $\frac{1}{2}$  teaspoon of ancho or guajillo chili powder  
 $\frac{1}{4}$  cup of chopped cilantro  
4 ears of corn

### **Instructions:**

1. Preheat the **NESCO® Roaster Oven** to 400F.
2. In a small bowl, combine mayonnaise, sour cream, garlic powder, and lime juice and set aside.
3. Place corn husks directly in the Roaster on the wire rack and cook until corn is soft, about 35-40 minutes.
4. When corn is soft, remove, and peel down the husks and spread each ear with the mayonnaise mixture.
5. Garnish the corn with chili powder, Cotija, and cilantro and serve immediately.







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# Sundae Bar



Just when you thought your NESCO Roaster couldn't get any more amazing! When you're not using it for cooking, gear up your NESCO 18 Qt. Roaster Oven for serving. Its versatile display allows for easy access to any buffet-style meal. Ice cream toppings such as fresh fruit and whipped cream stay chilled all afternoon. Check out our sundae bar suggestions below.

## **Your Key Ingredient:**

[NESCO 18 Qt. Roaster Oven](#)

## **Grocery Ingredients:**

Ice

Assorted sundae toppings, such as nuts, sprinkles, fruit, and



cookie pieces

### Instructions:

1. Leave your **NESCO® 18 Qt. Roaster Oven** unplugged and fill with ice.
2. Place Buffet Kit in Roaster on top of ice.
3. Fill with your favorite sundae toppings and enjoy!





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## Peach Cobbler



Get the vanilla ice cream ready. Stuffed with caramelized peaches tucked in a light, spongy crust, our Slow Cooked Peach

Cobbler is melt-in-your-mouth delicious. This classic recipe is easy and simple in your NESCO Slow Cooker. Skip the oven and use your Slow Cooker to achieve an irresistible balance of sweet and tart in every spoonful. Farmer's market peaches work perfectly.

### **Your Key Ingredient:**

[NESCO Slow Cooker](#)

### **Grocery Ingredients:**

#### *Peach Filling*

3 lbs fresh or frozen peaches, sliced  
3/4 cup Apple Butter  
4 Tbsp vanilla extract  
1/4 cup granulated sugar  
1/4 tsp salt

#### *Crust*

1 1/2 cups all-purpose flour  
3/4 cup yellow cornmeal  
3/4 cup granulated sugar  
1 Tbsp baking powder  
1 tsp salt  
1 1/4 cup whole milk  
1/2 cup melted unsalted butter

### **Instructions:**

1. Place the peaches, apple butter, vanilla, sugar, and salt in **NESCO® Slow Cooker**. Stir to coat, then spread evenly.
2. For the crust: In a large bowl, mix the flour, cornmeal, sugar, baking powder, and salt. Mix in the milk. Then mix in the melted butter on a low setting until smooth. Pour the batter over the peaches making sure it coats the

entire surface.

3. Place a long piece of paper towel on the Slow Cooker and cover with the lid to absorb condensation and allow crust to crisp. Pull the paper towel tight so it doesn't sag. Cook on high for 4 to 6 hours or on low for 7 to 8 hours.
4. Once the middle of the top has puffed up and is golden around the edges, the cobbler is ready. Check the center with a toothpick to be sure it's cooked through.
5. Spoon the cobbler into bowls and top with fresh whipped cream or vanilla ice cream.



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## Homemade Applesauce





Homemade Applesauce is simple and delicious. Whether you prefer Granny Smith, Macintosh, or Honey Crisp, a few spoonfuls of cinnamon and sugar bring out the sweet-tart flavors of all your favorite apple varieties. With its slow cook setting, your NESCO Pressure Cooker simmers apples to softness in just 3 to 4 hours. Tip: Use handpicked apples for the freshest flavor.

### **Your Key Ingredient:**

[NESCO Pressure Cooker](#)

### **Grocery Ingredients:**

5 lbs tart apples, peeled, sliced, and cored  
3/4 tsp cinnamon  
3/4 cup sugar  
1 1/4 cup water  
1 1/2 Tbsp lemon juice (prevents browning)

### **Instructions:**

1. Add apples, cinnamon, and sugar to **NESCO® Pressure Cooker**.

Add water and lemon juice and stir gently.

2. Set Pressure Cooker to Slow Cooker and cover. Let cook for 3 to 4 hours or until apples are soft.
3. When finished cooking, mash with a potato masher to get desired texture.

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## Salted Caramel Cheesecake



Salted Caramel Cheesecake is a dessert lover's dream. Sweet, salty, and buttery, every bite of this recipe is just as good as the first. Unlike traditionally dense cheesecakes, our Salted Caramel Cheesecake stays soft and velvety when baked in your NESCO Pressure Cooker. Layered on a crumbly graham cracker crust and topped with drizzles of caramel sauce, this is a recipe you'll want to make again and again.

**Your Key Ingredient:**

[NESCO Pressure Cooker](#)

[NESCO 16-Speed Hand Mixer](#)

## Grocery Ingredients:

### *Crust*

1 cup graham cracker crust  
3 Tbsp butter, melted

### *Filling*

2, 8 oz packages cream cheese  
1/2 cup sugar  
1 tsp vanilla extract  
2 eggs

### *Topping*

2 Tbsp coarse sea salt  
Caramel syrup for drizzling

## Instructions:

1. Mix graham crackers and melted butter in a bowl and press evenly into the bottom on an 8" springform pan and about 1 inch up the sides. Set aside.
2. Beat cream cheese on medium-high using **NESCO® 16-Speed Hand Mixer** until smooth. Add sugar and vanilla while continuing mixing. Add eggs one at a time, scraping the sides of the bowl as necessary. Pour filling into the prepared crust.
3. Place the wire rack and 2 cups of water in **NESCO® Pressure Cooker**. Fold a 12" piece foil into thirds to create a "sling" for easy removal of the pan. Using the sling, lower the pan into the Pressure Cooker and lock the lid. Set pressure valve to "pressure" and cook on HIGH for 25 minutes.
4. When timer is up, use Quick Release to lower the pressure. remove cheesecake from Pressure Cooker and let cool

slightly.

5. Sprinkle sea salt on top of cheesecake and drizzle with caramel syrup. Chill for at least 3 hours, or up to 2 days.

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## Pumpkin Spice Muffins



Satisfy your pumpkin spice craving this fall with our delicious Pumpkin Spice Muffins. Made with a heavenly autumnal blend of cinnamon, nutmeg, and vanilla, these muffins are simply irresistible. Your NESCO Roaster Oven bakes up to a dozen at once in just under 30 minutes. Reheat with a slab of cinnamon butter for a decadent breakfast treat.

**Your Key Ingredient:**



## NESCO Roaster Oven

### **Grocery Ingredients:**

1  $\frac{1}{2}$  cup AP flour  
 $\frac{3}{4}$  cup sugar  
3 tsp baking powder  
2  $\frac{1}{2}$  tsp cinnamon  
 $\frac{3}{4}$  tsp nutmeg  
 $\frac{3}{4}$  tsp salt  
 $\frac{1}{8}$  tsp ground cloves  
 $\frac{3}{4}$  cup butter, softened  
1  $\frac{3}{4}$  cup pumpkin puree  
 $\frac{3}{4}$  cup evaporated milk  
2 eggs  
2  $\frac{1}{2}$  tsp vanilla

### *Crumb Topping*

$\frac{1}{3}$  cup light brown sugar  
 $\frac{1}{4}$  cup all-purpose flour  
 $\frac{1}{2}$  tsp ground cinnamon  
1 Tbsp butter, melted

### **Instructions:**

1. Place wire baking rack in the bottom of your **NESCO® Roaster Oven**, making sure the handles are facing upwards for easy grabbing. Preheat Roaster to 400°F. Grease 12 muffin tins well.
2. Sift the dry ingredients and cut in butter with a pastry blender (two knives work well).
3. In a separate bowl, mix the pumpkin, evaporated milk, egg, and vanilla. Combine with dry ingredients and fold very gently just until blended. Do not overmix.
4. Pour mixture evenly into muffin tins. Blend together the

crumb topping and sprinkle over muffin batter.

5. Bake in your roaster for 20-25 minutes. Decorate with powdered sugar or pecans.

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## Chili Spiced Asparagus



Getting your “5 a day” for fruits and veggies doesn’t mean being stuck eating boring and bland foods. Spice it up with this steamed asparagus that has a little kick to it.