

Let NESCO Help Preserve Your Family Tradition



Take the guesswork out of canning with a smart pressure canner

Preserving great-tasting homegrown food was once a matter of necessity, today it is more about carrying on family traditions. Thanks to a [vacuum food sealer](#) and a smart pressure canner by [NESCO](#), it's never been easier.

Despite Grandma's best instructions for canning fruits, vegetables, jams, pickles, and salsas, there are some

significant safety concerns if canning is not done properly.

The NESCO [Smart Canner & Cooker](#) seeks to take the guesswork out of the canning process. It creates a balance between safety, performance, and versatility and allows you to easily carry on your family traditions without worry.

“The NESCO Smart Canner is designed to eliminate common problems in the canning process that can cause harm or spoil food,” said Dan Kuenzi, senior VP of sales and marketing at NESCO. *“It provides uncompromising peace of mind.”*

Smart pressure canner makes canning easier

Vegetables like green beans, carrots, and beets require pressure canning in order to reach the high temperatures that are needed to kill bacteria. Tomatoes, pickles, and fruits can be done in a water bath canner as long as the acidity level in the foods is high enough.

Traditional canning equipment leaves timing the process and monitoring the pressure in the canner up to the individual user. Not only can that be difficult to maintain consistently it can also be dangerous – with the potential to create pockets for bacteria that can either make people sick or spoil your foods.

The NESCO Smart Canner takes the guesswork out of the canning process by automatically maintaining a steady pressure and temperature for the designated length of time to not only sterilize your equipment but also effectively and safely preserve your food.

Additionally, NESCO makes it even easier to can worry-free, because it comes with two different exhaust weights to maintain

a consistent pressure at various altitudes. Use the black exhaust weight for altitudes lower than 1,000 feet above sea level, and the green for higher than 1,000 feet above sea level.

“With just the push of a button the smart pressure canner can ensure your canned foods, even low acid ones, come out safe and consistent,” said Kuenzi.

The canner has a removable dishwasher-safe cooking pot that can process four wide-mouth jars, five pint jars, or 16 jam jars at one time. The smart pressure canner is also versatile. It can also be used as a slow-cooker, a vegetable steamer, or a rice cooker for easy, healthy, delicious meals.

“At NESCO, our goal has always been to make providing delicious, healthy meals for your busy family easier and more efficient,” said Kuenzi. *“A smart pressure canner is just another example of how we make that possible.”*

NESCO: Your Key Ingredient

At NESCO, we believe life is an occasion worth celebrating. We’re dedicated to being Your Key Ingredient in those celebrations by making cooking enjoyable again with our complete line of innovative small kitchen appliances and accessories. NESCO began as the National Enameling and Stamping Company and created the first Roaster Oven in 1931. NESCO is currently headquartered in Two Rivers, Wisconsin.

To purchase NESCO products visit [nesco.com](https://www.nesco.com) or for more information call [1-800-288-4545](tel:1-800-288-4545).

Grocery Ingredients:

12 cups peeled, chopped, and drained tomatoes

3 cups semi-fine chopped onion

1 3/4 cups chopped green bell pepper
5 jalapeños, finely chopped
8 cloves garlic, minced
3 teaspoons ground cumin
3 teaspoons coarsely ground black pepper
3 tablespoons canning or pickling salt
1/3 cup chopped fresh cilantro
1/3 cup sugar
1 1/2 cups apple cider vinegar
16 ounces tomato sauce
6 ounces tomato paste (adjust for preferred thickness)

Instructions:

1. Bring all ingredients to a boil in a large pot. Lower heat to a simmer for 10 minutes, stirring frequently to avoid burning.
2. Sterilize all jars (filling them immediately while they are still warm works best).
3. Fill jars with salsa to 1/4 inch from the top, wiping the edges to make sure they are clean. Put on lids and tighten rings (do not over tighten).
4. Place jars on canning rack in NESCO Smart Canner and add 4 cups of hot water.
5. Close the lid and set weight to "Exhaust." Set to LOW for the appropriate time—10 minutes for pints, 15 for quarts—and press START.
6. When "E10" displays, move weight to "Airtight" and the countdown will begin when the unit reaches pressure.
7. When the timer is done, the Canner will beep 3 times and shut down. Let it cool down naturally, which takes about an hour.
8. Set jars on a towel to finish cooling.