

Pumpkin Spice Pressure Cooker Cheesecake



Smooth, fluffy, and rich, cheesecake is a favorite among most dessert lovers. The only problem with this treat is that it typically takes a long time to bake. Cut down on prep time by using a NESCO Pressure Cooker instead of a traditional oven. The moisture in the Pressure Cooker makes baking cheesecake easier because it cooks evenly all the way through, preventing an overcooked edge and soft middle.

The trick to making a smooth cheesecake that's lump-free is to make sure that all of your ingredients are at room temperature before your start. Cold cream cheese and eggs can lead to chunky batter and over-mixing can add too much air, resulting in a cracked surface.

Grocery Ingredients:

Crust

1 cup vanilla wafer cookie crumbs (use a food processor or blender)
2 Tbsp butter, melted

Filling

1/3 cup brown sugar
1/4 cup real maple syrup
2 large eggs, room temperature
4 tsp cornstarch
1 1/2 tsp pumpkin pie spice
1/3 cup white sugar
16 oz cream cheese
8 oz canned pumpkin
2 tsp vanilla extract
2 cup water (in the cooker)

Topping

1/2 cup chopped pecans
1 cup heavy whipping cream
3/4 cup real maple syrup

Instructions:

Crust

Mix crumbs and butter together and press into the bottom of a 7" springform pan.

Filling

1. Blend sugars, cream cheese, and maple syrup in bowl until smooth. Add eggs one-by-one, beating on low just until blended (do not overmix). Gently whisk in the pumpkin, cornstarch, vanilla, and pumpkin pie spice.
2. Pour mixture over the crust. Add water and rack to Pressure Cooker. Tear off a 20" piece of aluminum foil and fold into thirds, lengthwise to make a sling for your pan. This helps to remove pan after cooking is complete.
3. Place springform pan on foil and lower into cooking rack. Cover and lock lid in place. Turn regulator knob to PRESSURE. Program for HIGH pressure and cook for 20 minutes. After cooking time, release pressure using the quick-release method. Unlock and open lid. Remove cheesecake from Pressure Cooker by lifting up the end of the foil sling. Let cool to room temperature. Refrigerate at least 3 hours, but preferably overnight.

Topping

1. Toast pecans using BROWN/SAUTE function, add nuts to cooking pot and stir for 3-5 minutes or until lightly browned.
2. Next, combine whipping cream and maple syrup in cooking pot. Bring to a boil still using the BROWN/SAUTE function, stirring occasionally until sauce is slightly thickened about 10-15 minutes. Pour over well-chilled cheesecake and refrigerate until well-chilled.



45-Minute Ribs And Coleslaw

Ribs are a classic American dinner that everyone loves. The only problem with making ribs for the whole family is how much time it takes to cook them perfectly. Let NESCO cut down your cook time with our Pressure Cooker, available in multiple sizes. For the perfect dinner, serve these ribs with a side of homemade coleslaw (although we cheated and used pre-made dressing).

Your Key Ingredient:

[NESCO Pressure Cooker](#)

Grocery Ingredients:

Ribs

10 lbs bone-in ribs, defrosted and cut up

2 bottles smoky barbecue sauce
2 cups ginger ale
1 bay leaf

Coleslaw

1 large head white cabbage
 $\frac{1}{2}$ head red cabbage
2 cups baby carrots
1 bottle coleslaw dressing

Instructions:

Ribs

1. Place rack in **NESCO® Pressure Cooker**. Layer ribs and barbecue sauce in Pressure Cooker, using about $\frac{1}{4}$ cup of sauce in between each layer. Add ginger ale and bay leaf.
2. Set Pressure Cooker to HIGH and timer to 30 minutes for tender ribs, or 45 minutes for fall-off-the-bone.
3. When timer is done, release pressure and carefully remove ribs from Pressure Cooker. Brush ribs with remaining barbecue sauce and serve.

Coleslaw

1. Slowly feed cabbages and carrots into a food processor until all are shredded.
 2. Transfer to a large mixing bowl and add coleslaw dressing. Mix well.
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Chicken Mole And Mexican Rice



Chicken Mole

Your Key Ingredients:

[NESCO Pressure Cooker](#)

[NESCO 8 Inch Electric Skillet](#)

Grocery Ingredients:

Chicken

6-8 boneless chicken breasts, defrosted
1 teaspoon garlic powder
1 teaspoon poultry seasoning
2 cups water

Mole Sauce

2 Tablespoons vegetable oil
2 cups finely chopped onions
 $\frac{1}{4}$ cup chili powder
3 Tablespoons light brown sugar
1 teaspoon salt
1 teaspoon pepper
Pinch of ground cloves
1, 16 oz can diced tomatoes
3 Tablespoons cocoa powder
3 Tablespoons peanut butter
2 cups water

Mexican Rice

2 cups white rice
1 Tablespoon oil
1 teaspoon garlic
1 teaspoon cumin
1 $\frac{1}{2}$ teaspoon salt
16 oz tomato paste
4 cups water
2 cups frozen peas and carrots

Instructions:

Chicken

1. Add water to **NESCO® Pressure Cooker**. Place chicken breasts on wire rack in cooker and set regulator knob to PRESSURE. Set Cooker to HIGH temp for 5 minutes and press START. Timer will not begin counting down until ideal pressure is reached.
2. Ensure that internal temperature of chicken reaches 180°F for doneness. When finished, release the pressure but

leave chicken in cooker to keep warm.

Mole Sauce

1. In **NESCO® 8 Inch Electric Skillet**, heat oil over medium-high heat. Add onion and cook until onions slightly are browned about 10 to 12 minutes.
2. Stir in chili powder, brown sugar, cloves and cook for 2 minutes, continuing to stir.
3. Mix in tomatoes, cocoa powder, peanut butter, and water. Let simmer over medium-low heat for 15 minutes, or until desired thickness is achieved.

Mexican Rice

1. Preheat skillet to medium-high and add oil. Reduce heat to medium, add rice, stirring constantly until lightly brown, about 3 minutes.
2. Stir in garlic, cumin, salt, tomato paste, and water. Raise heat to medium-high and bring to a boil. Cover and cook until rice is tender.
3. Add peas and carrots, and cook for another 5 minutes. Fluff with a fork and serve.

Spaghetti Dinner



This recipe for a wholesome spaghetti and meatball dinner is extremely easy in your NESCO® 8 Qt. Pressure Cooker. Simply add all the ingredients in the order of the recipe, lock the lid, and set. In only 10 minutes you have a wonderful meal.

Let us know what you think. What are some of your favorite meals you like to make in your NESCO Pressure Cooker?

Your Key Ingredient:

[NESCO Pressure Cooker](#)

Grocery Ingredients:

- 1 $\frac{1}{2}$ cups spaghetti, break in thirds
- 1 $\frac{1}{2}$ cups water
- 1 $\frac{1}{2}$ cups spaghetti sauce
- 16 frozen meatballs

1 cup sliced black olives or whole
2 tsp olive oil
Optional: top with parmesan cheese

Instructions:

1. Pour all ingredients in the order listed into the cooking pot of your **NESCO® Pressure Cooker**.
 2. Lock lid into place and set the pressure regulator knob to SEAL. Cook on High for 10 minutes. Makes 4-6 servings.
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Candied Sweet Potatoes



NESCO

Orange-Flavored Candied Yams
11 Qt Multi Function Pressure Cooker



If you like yams, you'll love this recipe for Orange-Flavored Candied Yams made in your NESCO Pressure Cooker. Grated orange zest and brown sugar add just the right amount of sweetness and zing.

Your Key Ingredient:

[NESCO Pressure Cooker](#)

Grocery Ingredients:

1 cup orange juice
2 large sweet potatoes (yams)

Salt, to taste
1/2 cup brown sugar
1 tsp grated orange zest
2 Tbsp butter

Instructions:

1. Pour orange juice in **NESCO® Pressure Cooker**.
2. Peel sweet potatoes and cut in half lengthwise. Arrange in a steamer basket (if available) and sprinkle with salt, brown sugar, and orange zest. Dot with butter.
3. Lower the steamer basket into the pressure cooker. Lock the lid in place and turn regulator knob to SEAL. Program for HIGH pressure and cook for 8 to 10 minutes.
4. When cooking is complete, use the Quick or Natural release method and open lid. Lift out sweet potatoes. Boil down sauce until thickened and pour over sweet potatoes.