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.







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!









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.

Philly Cheesesteak Sandwiches



Get game day ready with this fan-favorite recipe. Stuffed with tender sirloin, crunchy onions, and melty cheese, our Philly Cheesesteak Sandwiches will keep you full way past halftime. Let your NESCO 12″ Skillet do the work while you keep your eye on the ball. Perfect for your countertop, RV, or camper, keep winning with NESCO.

Homemade Egg Salad



Homemade Egg Salad is a must at your next outdoor gathering. Flavored with crunchy green onions and zesty mustard, there’s no telling how long it will last once you take it out of the picnic basket. This classic side is simple with the help of your NESCO Egg Cooker which allows you to cook up to 8 eggs at a time. Try it on rye bread or simply by the forkful. For a lower-calorie option, substitute mayonnaise for Greek yogurt.

Your Key Ingredient:

NESCO Egg Cooker

Grocery Ingredients:

8 eggs
1/3 cup mayonnaise
1 1/2 teaspoon Dijon mustard
1 teaspoon prepared yellow mustard
1/2 lemon, juiced
1/3 cup chopped green onions

Salt and pepper to taste

Instructions:

1. Measure the amount of water for “hardboiled” marked on the measuring cup and pour water into base.
2. Use the pin on the measuring cup and prick each egg before placing on the tray (reduces cracking eggshells).
3. Remove the eggs and peel the eggshells under cool running water. In a medium bowl, stir together the mayonnaise, Dijon mustard, yellow mustard, lemon juice, and green onions. Chop the eggs into big chunks and mix gently with the dressing. Season with salt and pepper.

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.

Gooey S’mores Bars



With these Gooey S’mores Gars, you’ll feel like you’re sitting around the campfire no matter where you are. The graham cracker crust, the soft marshmallow, and the layer of chocolate combine to recreate your childhood favorite in a bar that you can bring to parties, barbecues, or potlucks. Just make sure to bring extra napkins.