

Canned Pear Jam



Canning pear jam is simple and hands-free with the Nesco Digital Smart Canner. Precise temperature control delivers safe, perfectly sealed jars every time.

Your Key Ingredient:

[NESCO Smart Canner](#)

Grocery Ingredients:

- 4 1/2 cups mashed ripe pears
- 1/4 cup lemon juice
- 3 tbsp. fruit pectin
- 1 tsp. ground cinnamon
- 1/2 tsp. ground cloves
- 1/2 tsp. ground allspice
- 1/2 tsp. ground nutmeg
- 3 1/2 cups sugar

- 1 tsp. butter

Directions:

1. Mix mashed pears, lemon juice, fruit pectin, cinnamon, all spice, and nutmeg in a large pot; bring to a boil, stirring constantly.
2. Add sugar all at once, stirring, and bring back to a full rolling boil.
3. Boil for 1 minute. Mix in butter to settle foam
4. Sterilize the jars and lids in boiling water for at least 5 minutes.
5. Pack the pear jam into the hot, sterilized jars.
6. Leave about 1/4 to 1/2 inch headspace. Remove air bubbles and wipe jar rims.
7. Place liner pot in canner.
8. Place canning rack in bottom of the liner pot.
9. In water bath setting the jars must be completely covered with water that's at least 2 inches above the top of the jars.
10. Press WB/Steam button on the control panel.
11. Press the **TIME (+)** to set time for 10 minutes.
12. Make sure the **Pressure Limiting Valve** is set to **Exhaust**.
13. Press **Start** button (DO NOT press Pressure Cook)
14. Digital chase will begin to rotate, unit should begin to boil within 15-25 minutes. You will see a constant stream of steam coming from the **Pressure Exhaust Valve** when boil has been reached.
15. Press **Start** again when the constant stream of steam is seen, the timer will automatically start.

CAUTION: DO NOT hit start a 3rd time. This will result in the unit shutting down completely.

When WB function is complete: Let unit rest for 20-30 minutes before turning the lid to the open position. Carefully remove

jars from the Canner. The lids will pop as they seal and cool down. Cover the jars with a towel and do not touch for 24-48 hours.

Small Batch Canned Pomegranate Jam



Enjoy the bright, tart flavor of pomegranates all year long with this pomegranate jelly. You can use fresh pomegranates or bottled juice, this recipe is easy to scale—simply double or triple the batch as needed.

Your Key Ingredient to Food Preservation:

[NESCO 9.5 Qt. Smart Canner & Cooker](#)

[NESCO 6-Piece Canning Kit](#)

Ingredients:

- 1 cup (240 ml) pomegranate juice (from about 2 fresh pomegranates or bottled)
- 1 tablespoon (15 ml) lemon juice
- 4 teaspoons (12 g) pectin
- 1 $\frac{1}{4}$ cups (250 g) granulated sugar

Directions:

1. Prepare the Pomegranates

Cut the pomegranates open and remove the arils. Gently crush or juice the arils, then strain to remove seeds and pulp, yielding clear pomegranate juice.

2. Prepare the Jars

Wash jars, lids, and bands in hot, soapy water. Keep jars hot until ready to fill.

3. Cook the Jelly

In a saucepan, combine the pomegranate juice, lemon juice, and pectin. Stir well and bring the mixture to a full rolling boil over medium-high heat, stirring constantly. Once boiling, add the sugar all at once and stir to dissolve. Return to a full rolling boil and boil hard for 1 minute, continuing to stir. Remove from heat.

4. Fill the Jars

Carefully ladle the hot pomegranate jelly into prepared jars, leaving $\frac{1}{4}$ inch of headspace at the top.

5. Wipe and Seal

Wipe jar rims with a clean, hot, damp cloth to remove any

residue. Place lids on jars and screw bands on until fingertip-tight.

6. Process the Jars

Place filled jars in a water bath canner, ensuring they are covered by at least 1–2 inches of water. Process for 10 minutes, adjusting for altitude if necessary.

7. Remove and Cool

Using a jar lifter, carefully remove jars and place them on a towel. Let cool undisturbed for 12–24 hours. Listen for the “pop” sound, indicating the lids have sealed.

8. Check Seals and Store

Once cooled, check that lids are sealed (they should not flex when pressed). Store sealed jars in a cool, dark place. Refrigerate any unsealed jars and use within a few weeks.

Fresh Homemade Salsa (Using the NESCO Electric Food Strainer)



Fresh, homemade salsa made easy—use the **NESCO Electric Food Strainer** to remove skins and seeds for a smooth, flavorful salsa in minutes. ☐☐☐

Your Key Ingredient:

[NESCO Electric Food Strainer](#)

Grocery Ingredients:

- 8–10 ripe tomatoes
- 1 small onion chopped
- 1–2 jalapeños (seeded if you want mild)
- 2 cloves garlic
- Juice one lime
- $\frac{1}{2}$ cup fresh cilantro, chopped
- Salt to taste

Instructions:

1. **Prep tomatoes** – Wash tomatoes and cut into quarters.

2. **Strain** – Run tomatoes through the **NESCO Electric Food Strainer** to easily remove skins and seeds, collecting the smooth pulp.
3. **Mix** – Add strained tomatoes to a bowl with onion, jalapeños, garlic, lime juice, cilantro, and salt.
4. **Blend or stir** – Blend for smooth salsa or stir for chunky.
5. **Taste & adjust** – Add more salt or lime as needed. Chill before serving.

Slow Cooker Homemade Cranberry Sauce (Canning too!)



Homemade cranberry sauce made easy! Cook in your NESCO Slow

Cooker, then preserve jars safely with the Smart Canner. Sweet, tangy, and ready to enjoy!

Your Key Ingredient:

[NESCO Slow Cooker](#)

[NESCO Digital Smart Canner](#)

Ingredients:

- 1 (12 oz) bag fresh cranberries
- 1 cup orange juice
- 1 tablespoon orange zest
- 1 cup sugar (adjust to taste)
- 2 tablespoons water
- Optional add-ins: cinnamon stick, cloves, or a splash of vanilla

Instructions:

1. Add cranberries, orange juice, orange zest, sugar, water, and any optional add-ins to your **NESCO Slow Cooker**. Stir to combine.
2. Cook on **HIGH for 3–4 hours** or **LOW for 7–8 hours**, stirring occasionally until the cranberries burst and the sauce thickens.
3. Remove any add-ins and let the sauce cool– it will continue to thicken as it sets.
4. Spoon the cranberry sauce into clean canning jars.
5. Use your **NESCO Digital Smart Canner** to safely can the jars, following proper canning guidelines.
6. Store in a cool, dry place for up to a year, or

refrigerate and enjoy right away!

Home Canned Watermelon Lemonade Concentrate



A sweet, tangy watermelon lemonade concentrate perfect for canning. Just mix with water or sparkling water for a refreshing summer drink anytime!

Your Key Ingredient to Food Preservation:

[NESCO Manual Pressure canner – 24 Quart](#)

[NESCO 6-Piece Canning Kit](#)

Ingredients:

- 6 cups puréed and strained watermelon juice
- 4 cups lemon juice
- 6 cups white granulated sugar

Directions:

1. Combine Ingredients:

In a large pot, mix the watermelon juice, lemon juice, and granulated sugar.

2. Heat:

Warm the mixture over medium heat, stirring often, until it reaches 190°F (88°C). Do not boil. Once heated, remove from heat.

3. Fill Jars:

Carefully ladle the hot concentrate into clean, quart-size jars, leaving 1/4 inch of headspace. Remove any air bubbles, then adjust the liquid level as needed.

4. Seal Jars:

Wipe the rims and sides of the jars clean. Place the two-piece canning lids on each jar and tighten until fingertip tight.

5. Process in Water Bath:

Place jars in a hot water bath canner. Make sure the jars are covered with at least 1–2 inches of water. Bring to a boil and process for 10 minutes (adjust time for altitude**).

6. Cool:

Remove jars using a jar lifter and place them on a towel-lined surface, leaving at least 1 inch of space between jars. Let them cool undisturbed for 12 to 24 hours.

7. Check & Store:

After cooling, check the seals. Any unsealed jars should be refrigerated and used soon. Remove the rings from sealed jars and store them in a cool, dark, dry place. Best if used within 6 months.

Home Canned Carrots



Preserve garden-fresh carrots with ease using your digital smart canner. This simple method yields tender, flavorful carrots—perfect for quick meals, soups, or side dishes. Just prep, pack, and process!

Your Key Ingredient to Food Preservation:

[NESCO 9.5 Qt. Smart Canner & Cooker](#)

[NESCO 6-Piece Canning Kit](#)

Ingredients:

- 12 lbs. carrots
- Salt
- Water

Directions:

1. Prep your Carrots

- Peel and rinse your carrots thoroughly to remove dirt and debris.
- Slice or dice your carrots into desired pieces. You can also leave them as rounds (no more than 1 1/2 inches thick), or can small carrots whole.

2. Fill the Jars:

- Pack the prepared carrots into **hot, clean jars**, leaving **1 inch of headspace** at the top.
- If desired, add **1 teaspoon of salt per quart** (or 1/2 teaspoon per pint). This is optional but recommended for better flavor.

3. Add Water:

- Ladle boiling water over the carrots in each jar, still maintaining 1 inch of headspace.

4. Wipe and Seal Jars:

- Wipe the jar rimes with a clean, hot, damp cloth to remove any residue.

- Apply the lids and screw bands until they are fingertip tight.

5. Process the Jars:

- Place the filled jars into the water bath canner. Ensure they are fully submerged in water by at least 1-2 inches.
- Process the jars for 25 minutes (adjust for altitude if necessary).

6. Remove and Cool:

- Use a jar lifter to remove the jars carefully from the water bath.
- Place them on a towel, allowing them to cool undisturbed for 12-24 hours. Listen for the “pop” sound, indicating the lids have sealed.

7. Check Seals and Store:

- Once cooled, check that the lids are properly sealed (they should not flex up and down when pressed).
- Store the sealed jars in a cool, dark place. If any jars did not seal, refrigerate and use within a week.

Home Canned Margarita Mix



This **Homemade Lime Syrup** is a sweet and tangy blend of fresh lime juice and sugar, perfect for cocktails, limeades, or desserts. Easily preserved using the **NESCO Smart Canner**, this syrup adds a refreshing citrus kick to any drink

Your Key Ingredient to Food Preservation:

[NESCO 9.5 Qt. Smart Canner & Cooker](#)

[NESCO 6-Piece Canning Kit](#)

Ingredients:

- 4 cups fresh lime juice
- 3 cups sugar
- Coarse salt (for rimming glasses, optional)
- Lemon or lime slices (for garnish)

Directions:

1. Make syrup

- In a large pot, combine **lime juice and sugar** over medium heat.
- Stir continuously until sugar is fully dissolved, about **5 minutes**.

2. Sterilize Jars:

- While the lime juice is cooking, sterilize your mason jars and lids. Place jars in boiling water for 10 minutes to ensure they are clean and bacteria-free.

3. Fill the Jars:

- Use a funnel to carefully ladle the hot margarita mix into the sterilized jars, leaving about 1/2 inch of headspace at the top.
- Wipe the rims clean with a damp cloth to ensure a good seal.

4. Seal the Jars:

- Place the lids on the jars, then screw the bands on until they are fingertip-tight (not overly tight).

5. Process the Jars:

- Place the filled jars into the water bath canner. Ensure they are fully submerged in water by at least 1-2 inches.
- Process the jars for 10 minutes (adjust for altitude if necessary).

6. Remove and Cool:

- Use a jar lifter to remove the jars carefully from the water bath.
- Place them on a towel, allowing them to cool undisturbed

for 12-24 hours. Listen for the “pop” sound, indicating the lids have sealed.

7. Check Seals and Store:

- Once cooled, check that the lids are properly sealed (they should not flex up and down when pressed).
- Store the sealed jars in a cool, dark place. If any jars did not seal, refrigerate and use within a week.

Serving Suggestion:

- Rim glasses with **coarse salt** before serving.
- Use in margaritas, limeades, or drizzle over desserts!

Canning Homemade Cranberry Sauce for Thanksgiving



This cranberry sauce is bursting with citrus and warm spices, perfect for Thanksgiving dinner or as a holiday gift!

Your Key Ingredient to Food Preservation:

[NESCO Smart Canner](#)

[NESCO 6-Piece Canning Kit](#)

Ingredients:

- 3 lbs fresh cranberries (four 12 oz bags)
- 2 cups water
- 2 oranges, juiced and zested
- 1 lemon, juiced and zested
- 4 cups white granulated sugar
- 1 tsp ground cinnamon
- $\frac{1}{4}$ tsp ground ginger
- $\frac{1}{4}$ tsp ground cardamom
- $\frac{1}{4}$ tsp allspice
- $\frac{1}{4}$ tsp ground nutmeg

- $\frac{1}{8}$ tsp ground cloves
- Pinch of salt

Directions:

1. Wash jars, lids, and rings. Keep jars warm until ready to use.
2. Add 3 quarts of water to the inner pot of the Smart Canner and set to *Water Bath Canning* mode.
3. In a large pot, combine cranberries, water, orange juice, lemon juice, and zest.
4. Bring the mixture to a boil over medium-high heat.
5. Stir in sugar, cinnamon, ginger, cardamom, allspice, nutmeg, and cloves.
6. Reduce heat and simmer for 10-15 minutes until the cranberries burst and the sauce thickens.
7. Ladle the hot cranberry sauce into sterilized jars, leaving $\frac{1}{2}$ -inch headspace.
8. Remove air bubbles by running a spatula or chopstick along the inside of the jars.
9. Wipe the rims of the jars clean with a damp cloth. Place lids on top and screw bands on finger-tight.
10. Place the filled jars into the NESCO Smart Canner.
11. Place liner pot in canner.
12. Place canning rack in bottom of the liner pot.
13. In water bath setting the jars must be completely covered with water that's at least 1-2 inches above the top of the jars.
14. Press WB/Steam button on the control panel.
15. Press the TIME (+) to set time for 10 minutes for half pints.
16. Make sure the Pressure Limiting Valve is set to Exhaust.
17. Press Start button (DO NOT press Pressure Cook)
18. Digital chase will begin to rotate, unit should begin to boil within 15-25 minutes. You will see a constant stream

of steam coming from the Pressure Exhaust Valve when boil has been reached.

19. Press Start again when the constant stream of steam is seen, the timer will automatically start.
20. Once the timer goes off, allow the canner to naturally release pressure for 10 minutes, then carefully release any remaining pressure manually.
21. When the canning cycle is complete, carefully remove the jars and allow them to cool on a towel. Check that the lids are properly sealed by pressing the center; if the lid doesn't flex, it's sealed.

Store your jars of cranberry sauce in a cool, dark place for up to a year. Once opened, refrigerate and use within a few weeks.

CAUTION: DO NOT hit start a 3rd time. This will result in the unit shutting down completely.

When WB function is complete: Let unit rest for 20-30 minutes before turning the lid to the open position. Carefully remove jars from the Canner. The lids will pop as they seal and cool down. Cover the jars with a towel and do not touch for 24-48 hours.

Canned Homemade Applesauce



Canned homemade applesauce made from fresh apples, sugar, and cinnamon, is cooked to perfection and preserved using a water bath canning method for long-lasting enjoyment.

Your Key Ingredient to Food Preservation:

[NESCO 17 Quart Manual Pressure Canner](#)

[NESCO 6-Piece Canning Kit](#)

Ingredients:

- 12 apples (choose a mix of sweet and tart varieties like Granny Smith, Honeycrisp, or Gala)
- 2 1/4 cups water
- 3/4 cup granulated sugar (adjust to taste)
- 1 1/2 tsp. ground cinnamon (optional, for flavor)

Directions:

1. Prepare the Apples:

- Wash, peel, core, and cut apples into chunks or slices.
- Place them in a large pot with 2 1/4 cups of water.

2. Cook the Apples:

- Bring the apples and water to a boil over medium-high heat, stirring occasionally.
- Reduce the heat and simmer the apples for about 15-20 minutes until they are soft and can easily be mashed.

3. Mash or Puree the Apples:

- Use a potato masher for a chunkier texture, or a blender/immersion blender for a smoother applesauce.

4. Add Sugar and Cinnamon:

- Stir in the sugar and cinnamon, adjusting to taste. Let the mixture simmer for a few more minutes until the sugar dissolves completely.

5. Sterilize Jars:

- While the applesauce is cooking, sterilize your mason jars and lids. Place jars in boiling water for 10 minutes to ensure they are clean and bacteria-free.

6. Fill the Jars:

- Use a funnel to carefully ladle the hot applesauce into the sterilized jars, leaving about 1/2 inch of headspace at the top.
- Wipe the rims clean with a damp cloth to ensure a good seal.

7. Seal the Jars:

- Place the lids on the jars, then screw the bands on until they are fingertip-tight (not overly tight).

8. Process the Jars:

- Place the filled jars into the water bath canner. Ensure they are fully submerged in water by at least 1-2 inches.
- Bring the water to a rolling boil. Process the jars for 10 minutes (adjust for altitude if necessary).

9. Remove and Cool:

- Use a jar lifter to remove the jars carefully from the water bath.
- Place them on a towel, allowing them to cool undisturbed for 12-24 hours. Listen for the “pop” sound, indicating the lids have sealed.

10. Check Seals and Store:

- Once cooled, check that the lids are properly sealed (they should not flex up and down when pressed).
- Store the sealed jars in a cool, dark place. If any jars did not seal, refrigerate and use within a week.

Tips:

- Adjust sugar and cinnamon based on your taste preference or skip the sugar entirely for a more natural applesauce.
- For added flavor, you can also include nutmeg or vanilla.

Enjoy your homemade canned applesauce!

Canned Apple Butter



Your Key Ingredient to Food Preservation:

[NESCO Smart Canner](#)

[NESCO 6-Piece Canning Kit](#)

[NESCO 6 Qt. Slow Cooker](#)

Ingredients:

- 5.5 lbs (2.5 kg) soft, sweet apples (core and chop into $\frac{1}{4}$ " pieces, no need to peel)
- 1 cup (200 g) packed brown sugar
- $\frac{3}{4}$ cup (150 g) granulated sugar
- 1 tablespoon ground cinnamon

- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{8}$ teaspoon ground cloves
- 1 vanilla bean (or $1\frac{1}{2}$ teaspoons vanilla extract)

Directions:

1. Prepare the apples:

Core and chop apples into small $\frac{1}{4}$ " pieces. No need to peel them.

2. Combine Dry Ingredients:

In a medium bowl, mix together brown sugar, granulated sugar, cinnamon, salt, and cloves until well combined.

3. Add to Slow Cooker:

Place chopped apples in the slow cooker. Pour the sugar mixture over the apples and stir to combine.

Cover and cook on low for 10 hours.

4. Blend Apple Butter:

After 10 hours, use an immersion blender to blend the apple mixture until smooth. If you don't have an immersion blender, transfer the mixture in batches to a regular blender. Scrape the seeds from the vanilla bean into the apple mixture (or stir in vanilla extract).

5. Final Cook:

Set the slow cooker to low heat and cook uncovered for an additional 2 hours, stirring occasionally.

6. Prepare the Smart Canner• Sterilize the Jars:

Most smart canners have a sterilization setting. Follow your canner's instructions to sterilize the jars before filling them, or use boiling water for 10 minutes in a separate pot. • Prepare the Canner: Add the recommended amount of water to the base of your smart canner according to the manufacturer's instructions for water-bath canning.

4. Fill the Jars

Using a canning funnel, carefully pour the hot apple butter into sterilized jars, leaving about $\frac{1}{4}$ inch of

headspace. Wipe the rims of the jars with a clean, damp cloth, and secure the lids.

5. Process in the Smart Canner

- Place the filled jars into the NESCO Smart Canner.
- Place liner pot in canner.
- Place canning rack in bottom of the liner pot.
- In water bath setting the jars must be completely covered with water that's at least 1-2 inches above the top of the jars.
- Press WB/Steam button on the control panel.
- Press the **TIME (+)** to set time for 10 minutes for pints and 15 minutes for quarts.
- Make sure the **Pressure Limiting Valve** is set to **Exhaust**.
- Press **Start** button (DO NOT press Pressure Cook)
- Digital chase will begin to rotate, unit should begin to boil within 15-25 minutes. You will see a constant stream of steam coming from the **Pressure Exhaust Valve** when boil has been reached.
- Press **Start** again when the constant stream of steam is seen, the timer will automatically start.
- Once the timer goes off, allow the canner to naturally release pressure for 10 minutes, then carefully release any remaining pressure manually.

6. Cool and Store

When the canning cycle is complete, carefully remove the jars and allow them to cool on a towel. Check that the lids are properly sealed by pressing the center; if the lid doesn't flex, it's sealed.

Store your jars of apple butter in a cool, dark place for up to a year. Once opened, refrigerate and use within a few weeks.

CAUTION: DO NOT hit start a 3rd time. This will result in the unit shutting down completely.

When WB function is complete: Let unit rest for 20-30 minutes before turning the lid to the open position. Carefully remove jars from the Canner. The lids will pop as they seal and cool down. Cover the jars with a towel and do not touch for 24-48 hours.

Canned Blackberry Syrup



Your Key Ingredient to Food Preservation:

[NESCO Smart Canner](#)

[NESCO 6-Piece Canning Kit](#)

[NESCO Electric Food Strainer](#)

Ingredients:

- 3 cups blackberries
- 1 cup granulated sugar
- 1 tbs. lemon juice
- 1 cup water

Directions:

1. Prepare the Blackberries:

Wash your blackberries thoroughly or thaw if using frozen ones.

2. Strain the Mixture

Use our **NESCO Electric Food Strainer** to get as much juice out as possible and get rid of seeds.

2. Make the Syrup

Return the strained juice to the pot and add the sugar. Stir over medium heat until the sugar completely dissolves (around 5 minutes). Add lemon juice if using. Simmer for another 10 minutes until it thickens slightly.

3. Prepare the Smart Canner

- **Sterilize the Jars:** Most smart canners have a sterilization setting. Follow your canner's instructions to sterilize the jars before filling them, or use boiling water for 10 minutes in a separate pot.

- **Prepare the Canner:** Add the recommended amount of water to the base of your smart canner according to the manufacturer's instructions for water-bath canning.

4. Fill the Jars

Using a canning funnel, carefully pour the hot blackberry syrup into sterilized jars, leaving about $\frac{1}{4}$ inch of headspace. Wipe the rims of the jars with a clean, damp cloth, and secure the lids.

5. Process in the Smart Canner

- Place the filled jars into the Nesco Smart Canner.
- Place liner pot in canner.
- Place canning rack in bottom of the liner pot.
- In water bath setting the jars must be completely covered with water that's at least 1-2 inches above the top of the jars.
- Press WB/Steam button on the control panel.
- Press the **TIME (+)** to set time for 10 minutes.
- Make sure the **Pressure Limiting Valve** is set to **Exhaust**.
- Press **Start** button (DO NOT press Pressure Cook)
- Digital chase will begin to rotate, unit should begin to boil within 15-25 minutes. You will see a constant stream of steam coming from the **Pressure Exhaust Valve** when boil has been reached.
- Press **Start** again when the constant stream of steam is seen, the timer will automatically start.
- Once the timer goes off, allow the canner to naturally release pressure for 10 minutes, then carefully release any remaining pressure manually.

6. Cool and Store

When the canning cycle is complete, carefully remove the jars and allow them to cool on a towel. Check that the lids are properly sealed by pressing the center; if the lid doesn't flex, it's sealed.

Store your jars of blackberry syrup in a cool, dark place for up to a year. Once opened, refrigerate and use within a few weeks.

CAUTION: DO NOT hit start a 3rd time. This will result in the unit shutting down completely.

When WB function is complete: Let unit rest for 20-30 minutes before turning the lid to the open position. Carefully remove jars from the Canner. The lids will pop as they seal and cool down. Cover the jars with a towel and do not touch for 24-48 hours.

Canned Homemade Salsa



Your Key Ingredient to Food Preservation:

[NESCO Smart Canner](#)

[NESCO 6-Piece Canning Kit](#)

Grocery Ingredients:

- 10 large tomatoes (about 6 lbs), peeled and chopped

- 2 medium onions, chopped
- 8-10 fire roasted chilies (adjust to taste), chopped or canned
- 6 cloves garlic, minced
- 1 bunch fresh cilantro, chopped
- 1/4 cup lemon juice (for safe acidity)
- 2 tsp salt (adjust to taste)

Directions:

1. **Prepare the tomatoes:** Chop tomatoes and and place in blender.
2. **Combine the ingredients:** Add the chopped onions, chilies, garlic, and cilantro to the blender with the tomatoes. Stir in the lemon juice and salt.
3. **Cook the salsa:** Bring the mixture to a boil over medium heat, stirring occasionally. Lower the heat and simmer uncovered for 15–20 minutes, until the salsa thickens to your desired consistency.
4. **Prepare jars for canning:** While the salsa is cooking, sterilize your canning jars and lids by boiling them in water for at least 10 minutes. Keep the jars hot until ready to use.
5. **Fill the jars:** Ladle the hot salsa into the sterilized jars, leaving 1/2 inch of headspace at the top. Wipe the rims with a clean, damp cloth to ensure a good seal. Place the lids on the jars and screw on the bands until fingertip tight.

5. Process in Nesco Smart Canner:

- Place the filled jars into the Nesco Smart Canner.
- Place liner pot in canner.
- Place canning rack in bottom of the liner pot.
- In water bath setting the jars must be completely covered with water that's at least 1-2 inches above the top of the

jars.

- Press WB/Steam button on the control panel.
- Press the **TIME (+)** to set time for 10 minutes.
- Make sure the **Pressure Limiting Valve** is set to **Exhaust**.
- Press **Start** button (DO NOT press Pressure Cook)
- Digital chase will begin to rotate, unit should begin to boil within 15-25 minutes. You will see a constant stream of steam coming from the **Pressure Exhaust Valve** when boil has been reached.
- Press **Start** again when the constant stream of steam is seen, the timer will automatically start.
- Once the timer goes off, allow the canner to naturally release pressure for 10 minutes, then carefully release any remaining pressure manually.
- **Cool and store:** Carefully remove the jars from the canner and let them cool completely. Once cooled, check that the lids have sealed (the lids should not flex when pressed). Store in a cool, dark place for up to a year.

Enjoy: Once opened, refrigerate and use within a week. This salsa packs a fresh, fiery punch perfect for chips, tacos, or any dish needing a spicy boost!

CAUTION: DO NOT hit start a 3rd time. This will result in the unit shutting down completely.

When WB function is complete: Let unit rest for 20-30 minutes before turning the lid to the open position. Carefully remove jars from the Canner. The lids will pop as they seal and cool down. Cover the jars with a towel and do not touch for 24-48 hours.

Canned Homemade Tomato Juice



Your Key Ingredient to Food Preservation:

[NESCO Smart Canner](#)

[NESCO 6-Piece Canning Kit](#)

[NESCO Electric Food Strainer](#)

Ingredients:

- 3 pounds of ripe garden tomatoes: cored and roughly chopped
- 1 1/4 cups of celery: chopped, including the leaves
- 1/3 cup of onion: chopped
- 2 tablespoons of sugar: adjust to taste
- 1 teaspoon of salt
- A pinch of black pepper
- 6 to 8 drops of hot sauce: or adjust to your taste

preferences

Instructions:

1. Prepare the Ingredients

- **Tomatoes:** Core and roughly chop the ripe garden tomatoes.
- **Celery:** Chop the celery, including the leaves, into small pieces.
- **Onion:** Finely chop the onion.

2. Cook the Tomatoes, Vegetables, and Seasonings:

- **Combine Ingredients**

Place the tomatoes, celery, onion, sugar, salt, black pepper, and hot sauce into a pot on stove.

- **Simmer**

Cook the mixture uncovered for about 25 minutes, stirring occasionally until it becomes completely soupy.

3. Strain the Mixture Using NESCO Electric Food Strainer

- **Transfer to Strainer**

Pour the cooked mixture into the NESCO Electric Food Strainer.

- **Strain**

Use the electric food strainer to efficiently separate the seeds and skins from the sauce, resulting in a smooth and rich tomato sauce. Follow the manufacturer's instructions for optimal results.

- **Cool**

Allow the strained sauce to cool slightly before proceeding to the canning process.

5. Filling the Jars

- **Fill Jars**

Using a canning funnel, ladle the cooled tomato sauce into

the sterilized jars, leaving about 1/2 inch of headspace at the top.

- **Remove Air Bubbles**

Run a non-metallic spatula around the inside of each jar to release any trapped air bubbles.

- **Seal Jars**

Wipe the rims of the jars with a clean, damp cloth to remove any residue. Place the lids on top and screw on the bands until finger-tight.

5. Process in NESCO Smart Canner:

- Place the filled jars into the NESCO Smart Canner.
- Place liner pot in canner.
 1. Press **Time +** and enter 20 minutes.
 2. Set pressure limiting valve to **Exhaust (regulator will be in a raised position)**
 3. Press **Start** to begin the process.
 4. Control Panel LED display lights will rotate clockwise and can continue for up to 30 minutes.
 - A. Steam will begin venting
 - B. Once proper internal temperature is reached unit will beep and the display will read **E10**. The countdown has begin.
 - C. When it reaches E10, the canner will beep again.

Note: Unit may bypass the E10 countdown if proper temperature has been reached.
 5. Switch the Pressure Limiting Valve to **Airtight**. The canner will beep again and may continue to beep as it resumes it process to reach proper pressure.
 6. Process time will start to count down. Your canner will release steam even though the Pressure Limiting Valve is set to **Airtight**, this is **NORMAL** and **No REASON FOR ALARM** . Once the process is complete, the

canner will beep three times and then will read **OFF**.

7. Unplug the canner and allow the temperature and pressure inside the canner to gradually decrease (60-90 minutes). Do not manually release the pressure As this will cause siphoning of the jars.

7. Cool and Store

- Remove the jars from the canner and let them cool on a towel or cooling rack for 12-24 hours.
- Check the seals. The lids should not flex up and down when pressed.

CAUTION: DO NOT hit start a third time. This will result in the unit shutting down completely.

Note: If you see an ERR or EEE code displayed on your Control Panel at any time an error has occurred. If this occurs, reprocess high acid ingredients, or treat as open and eat immediately. For low acid foods, reprocess the ingredients or discard immediately.

Canned Grandma's Homemade Pickles



Your Key Ingredient to Food Preservation:

[NESCO Smart Canner](#)

[NESCO 6-Piece Canning Kit](#)

Grocery Ingredients:

- 25 small to medium pickling cucumbers
- 2 qt. cold water
- 1/2 cup white vinegar
- 1/3 cup coarse Kosher salt
- 1 tsp. coriander seed
- 1/2 tsp. mustard seed
- 1/4 tsp. red pepper flakes
- 1 tbs. black peppercorns
- 1 tsp. dill seed
- 1/4 tsp. dried garlic
- Mesh colander

Directions:

Prepare the Brine:

- In a large pitcher, combine water and vinegar.
- Add salt, coriander seed, mustard seed, red pepper flakes, and black peppercorns.
- Stir until the salt is completely dissolved. Set aside.

2. Prepare the Cucumbers:

- Wash the cucumbers thoroughly under running water.
- Trim 1/8 inch off the blossom end of each cucumber.
- Slice each cucumber in half lengthwise.

3. Fill the Jars:

- Divide the dill seed and dried garlic evenly between two clean quart-sized jars.
- Pack the jars tightly with the cucumber halves, ensuring they fit snugly.
- Remove air bubbles and wipe jar rims. Place clean lids and rings on jars, to finger tight.

4. Strain and Fill with Brine:

- Stir the brine again to ensure the ingredients are well mixed.
- Place a fine mesh colander over a large bowl or measuring cup.
- Pour the brine through the colander to separate the solids, and set the solids aside. **(Do not discard the solids)**
- Fill the jars with the brine liquid, leaving about 1/2 inch of headspace at the top.
- Distribute the reserved brine solids evenly among the jars, ensuring they are fully submerged.

5. Process in Nesco Smart Canner:

- Place the filled jars into the Nesco Smart Canner.
- Place liner pot in canner.
- Place canning rack in bottom of the liner pot.
- In water bath setting the jars must be completely covered with water that's at least 1-2 inches above the top of the jars.
- Press WB/Steam button on the control panel.
- Press the **TIME (+)** to set time for 15 minutes (pints) or 20 minutes (quarts).
- Make sure the **Pressure Limiting Valve** is set to **Exhaust**.
- Press **Start** button (DO NOT press Pressure Cook)
- Digital chase will begin to rotate, unit should begin to boil within 15-25 minutes. You will see a constant stream of steam coming from the **Pressure Exhaust Valve** when boil has been reached.
- Press **Start** again when the constant stream of steam is seen, the timer will automatically start.
- Secure the lid and select the "Pressure Cook" function. Set the pressure to "Low" and the timer for **10 minutes**.
- Once the timer goes off, allow the canner to naturally release pressure for 10 minutes, then carefully release any remaining pressure manually.

6. Cool and Store:

- Remove the jars from the canner and let them cool on a towel or cooling rack for 12-24 hours.
- Check the seals: the lids should not flex up and down when pressed.
- Secure the lids and refrigerate for 2-3 days before consuming for the best flavor.
- Store in the refrigerator for up to six

months.

CAUTION: DO NOT hit start a 3rd time. This will result in the unit shutting down completely.

When WB function is complete: Let unit rest for 20-30 minutes before turning the lid to the open position. Carefully remove jars from the Canner. The lids will pop as they seal and cool down. Cover the jars with a towel and do not touch for 24-48 hours.

Canned Pear Jam



Your Key Ingredient:

[NESCO Smart Canner](#)

Grocery Ingredients:

- 4 1/2 cups mashed ripe pears
- 1/4 cup lemon juice
- 3 tbsp. fruit pectin
- 1 tsp. ground cinnamon
- 1/2 tsp. ground cloves
- 1/2 tsp. ground allspice
- 1/2 tsp. ground nutmeg
- 3 1/2 cups sugar
- 1 tsp. butter

Directions:

1. Mix mashed pears, lemon juice, fruit pectin, cinnamon, all spice, and nutmeg in a large pot; bring to a boil, stirring constantly.
2. Add sugar all at once, stirring, and bring back to a full rolling boil.
3. Boil for 1 minute. Mix in butter to settle foam
4. Sterilize the jars and lids in boiling water for at least 5 minutes.
5. Pack the pear jam into the hot, sterilized jars.
6. Leave about 1/4 to 1/2 inch headspace. Remove air bubbles and wipe jar rims.
7. Place liner pot in canner.
8. Place canning rack in bottom of the liner pot.
9. In water bath setting the jars must be completely covered with water that's at least 2 inches above the top of the jars.
10. Press WB/Steam button on the control panel.
11. Press the **TIME (+)** to set time for 10 minutes.
12. Make sure the **Pressure Limiting Valve** is set to **Exhaust**.
13. Press **Start** button (DO NOT press Pressure Cook)
14. Digital chase will begin to rotate, unit should begin to

boil within 15-25 minutes. You will see a constant stream of steam coming from the **Pressure Exhaust Valve** when boil has been reached.

15. Press **Start** again when the constant stream of steam is seen, the timer will automatically start.

CAUTION: DO NOT hit start a 3rd time. This will result in the unit shutting down completely.

When WB function is complete: Let unit rest for 20-30 minutes before turning the lid to the open position. Carefully remove jars from the Canner. The lids will pop as they seal and cool down. Cover the jars with a towel and do not touch for 24-48 hours.

Canned Chicken Pot Pie Filling



Your Key Ingredient:

[NESCO Smart Canner](#)

Grocery Ingredients:

- 10 chicken breasts (10 cups, chopped)
- 2 cups onions (chopped)
- 4 tbsp. butter
- 4 cups carrots (chopped)
- 4 cups peas (frozen)
- 2 cups celery (chopped)
- 1 tbsp. salt
- 2 tsp. black pepper
- 2 tsp. celery seeds
- 2 tsp. garlic powder
- 1 1/3 cups Canning Gel
- 8 cups chicken broth

Note: Makes Approximately 7 quarts or 14 pints

Directions:

1. Boil chicken in water until cooked through for about 20 minutes.
2. Remove cooked chicken from water and place on a cutting board to cool. Reserve 6-8 cups of boiled chicken broth to be used later.
3. Once chicken is cooled, chop into bite sized pieces.
4. In a large pot combine celery, onions and butter. Saute on medium heat until onions are translucent for about 8 minutes.
5. Add carrots, peas, chicken, salt, pepper and broth to the onion mixture. Bring to a boil, stirring often to avoid scorching the filling.
6. Take 3 cups of the reserved water from boiling the chicken, and using a whisk, whisk in Canning Gel. Add mixture to stock pot and mix well. Boil for about 5 minutes, stirring often. If mixture is too thick, in 1 cup increments, use the reserved liquid to give the filling a thinner consistency.
7. After filling has boiled for 5 minutes, remove from heat.
8. Ladle hot pie filling into hot jars and making sure to leave about 1/4 to 1/2 inch headspace. Remove air bubbles and wipe jar rims.
9. Put liner pot in unit with wire rack on the bottom feet down.
10. Place filled jars in canner on wire rack.
11. Add 8 cups hot or cold water depending on temperature of contents and jars.
12. Plug in canner.
13. Close and make sure lid is in the **CLOSED** position.
14. Select **High** pressure canning for low acidic foods.
15. Press **Time +** and enter 75 minutes for pints and 90 minutes for quarts.

16. Set pressure limiting valve to **Exhaust (regulator will be in a raised position)**
17. Press **Start** to begin the process.
18. Control Panel LED display lights will rotate clockwise and can continue for up to 30 minutes.
 - A. Steam will begin venting
 - B. Once proper internal temperature is reached unit will beep and display will read **E10** and the countdown will begin.
 - C. When it reached E0 the canner will beep again.
- Note: Unit may bypass the E10 countdown if proper temperature has been reached.**
19. Switch the Pressure Limiting Valve to **Airtight**. The canner will beep again and may continue to beep as it resumes its process to reach proper pressure.
20. Process time will start to count down. Your canner will release steam even though the Pressure Limiting Valve is set to **Airtight**, this is **Normal** and **No reason for alarm**. Once the process is complete the canner will beep three times and then will read **OFF**.
21. Unplug the canner and allow the temperature and pressure inside the canner to gradually decrease (60-90 minutes), do not manually release the pressure doing so will cause siphoning of the jars.

Note: If you see an ERR or EEE code displayed on your Control Panel LED Display at any time an error has occurred. IF this occurs, reprocess High acid ingredients, or treat as open and eat immediately. For Low acid foods, reprocess the ingredients or discard immediately.

Canned Blueberry Syrup



Your Key Ingredient:

[NESCO Smart Canner](#)

Grocery Ingredients:

- 2 cups fresh blueberries (You can use frozen if you'd like)
- 1/3 cup water
- 1/8 tsp. salt
- 1 tsp. vanilla extract
- 1 tbsp. lemon juice
- 1/2 cup sugar

Directions:

1. In a non reactive pan, whisk together sugar and salt. Stir in the water and lemon juice.

2. Turn the heat to medium/high and stir in the blueberries. Bring to a boil.
3. Once boiling, cook for 2 minutes stirring constantly, scraping the bottom to prevent any burning.
4. Use an immersion blender or food processor to puree the syrup for a smoother, thicker syrup.
5. Stir in the vanilla extract, if using.
6. Heat jars in simmering water until ready to use, do not boil.
7. Wash lids in warm soapy water and set aside with bands.
8. Ladle hot syrup into a hot jar.
9. Leave about 1/4 to 1/2 inch headspace. Remove air bubbles and wipe jar rims.
10. Place liner pot in canner.
11. Place canning rack in bottom of the liner pot.
12. In water bath setting the jars must be completely covered with water that's at least 2 inches above the top of the jars.
13. Press WB/Steam button on the control panel.
14. Press the **TIME (+)** to set time for 15 minutes.
15. Make sure the **Pressure Limiting Valve** is set to **Exhaust**.
16. Press **Start** button (DO NOT press Pressure Cook)
17. Digital chase will begin to rotate, unit should begin to boil within 15-25 minutes. You will see a constant stream of steam coming from the **Pressure Exhaust Valve** when boil has been reached.
18. Press **Start** again when the constant stream of steam is seen, the timer will automatically start.

CAUTION: DO NOT hit start a 3rd time. This will result in the unit shutting down completely.

When WB function is complete: Let unit rest for 20-30 minutes before turning the lid to the open position. Carefully remove jars from the Canner. The lids will pop as they seal and cool

down. Cover the jars with a towel and do not touch for 24-48 hours.

Canned Spicy Pickles



Your Key Ingredient:

[NESCO Smart Canner](#)

Grocery Ingredients:

- 4 lbs of 4-inch pickling cucumbers
- 2 tbsp dill seed or 4-5 heads of fresh dill weed
- 1/2 cup salt
- 1/4 cup vinegar (5 percent)
- 8 cups of water

- 2 cloves garlic
- 2 tsp. red pepper flakes
- use garlic and red pepper flakes **OR** 2 tsp whole mixed pickling spices

Directions:

1. Wash cucumbers. Slice ends off cucumbers.
2. Place half of dill and spices on bottom of a clean, suitable container.
3. Add cucumbers to jars, then remaining dill and spices.
4. Add vinegar, water and salt to pan. Heat slowly to a boil and simmer for 5 minutes.
5. Pour brine over cucumbers in jars, leaving 1/2 inch of headspace.
6. Remove air bubbles and wipe jar rims. Place clean lids and rings on jars, to finger tight.
7. Place liner pot in canner.
8. Place canning rack in bottom of the liner pot.
9. In water bath setting the jars must be completely covered with water that's at least 1-2 inches above the top of the jars.
10. Press WB/Steam button on the control panel.
11. Press the **TIME (+)** to set time for 15 minutes (pints) or 20 minutes (quarts).
12. Make sure the **Pressure Limiting Valve** is set to **Exhaust**.
13. Press **Start** button (DO NOT press Pressure Cook)
14. Digital chase will begin to rotate, unit should begin to boil within 15-25 minutes. You will see a constant stream of steam coming from the **Pressure Exhaust Valve** when boil has been reached.
15. Press **Start** again when the constant stream of steam is seen, the timer will automatically start.

CAUTION: DO NOT hit start a 3rd time. This will result in the

unit shutting down completely.

When WB function is complete: Let unit rest for 20-30 minutes before turning the lid to the open position. Carefully remove jars from the Canner. The lids will pop as they seal and cool down. Cover the jars with a towel and do not touch for 24-48 hours.

Canned Bloody Mary Mix



Your Key Ingredient:

[NESCO Smart Canner](#)

Grocery Ingredients:

- 30 pc. medium tomatoes (quartered) They do not have to be

peeled/any tomatoes will work

- 1 1/2 cups green peppers (chopped)
- 1 cup carrots (diced)
- 1/2 cup celery (diced)
- 1 pc. small onions (diced)
- 2-3 pc. garlic cloves (minced)
- 1/4 cup parsley (minced)
- 1 pc. bay leaf
- 1/4 cup sugar
- 1/4 cup lemon juice
- 1 1/2 tsp. salt
- 1 tbs. Worcestershire sauce
- 1 pc. medium jalapeno (diced including seeds)

Directions:

1. In a large pot cook tomatoes, green peppers, carrots, celery, onion, garlic, bay leaf, parsley, and hot peppers for approximately 30-45 minutes or until veggies are breaking down. Remove bay leaf.
2. With your immersion blender, food processor, or upright blender work through the recipe until the contents are smooth.
3. Stir with your spoon to make sure you do not miss any bigger pieces.
4. To the pot add the sugar, lemon juice, Worcestershire sauce, and salt. Heat to a boil over medium, stirring frequently.
5. Ladle the mixture into your jars.
6. Leave about 1/4 to 1/2 inch headspace. Remove air bubbles and wipe jar rims.
7. Place liner pot in canner.
8. Place canning rack in bottom of the liner pot.
9. In water bath setting the jars must be completely covered with water that's at least 2 inches above the top of the

jars.

10. Press WB/Steam button on the control panel.
11. Press the **TIME (+)** to set time for 40 minutes.
12. Make sure the **Pressure Limiting Valve** is set to **Exhaust**.
13. Press **Start** button (DO NOT press Pressure Cook)
14. Digital chase will begin to rotate, unit should begin to boil within 15-25 minutes. You will see a constant stream of steam coming from the **Pressure Exhaust Valve** when boil has been reached.
15. Press **Start** again when the constant stream of steam is seen, the timer will automatically start.

CAUTION: DO NOT hit start a 3rd time. This will result in the unit shutting down completely.

When WB function is complete: Let unit rest for 20-30 minutes before turning the lid to the open position. Carefully remove jars from the Canner. The lids will pop as they seal and cool down. Cover the jars with a towel and do not touch for 24-48 hours.

Canned Beef Stew



Your Key Ingredient:

[NESCO Smart Canner](#)

Grocery Ingredients:

- Roast or stew meat
- Potatoes
- Carrots
- Onions
- Salt
- Celery
- Beef Broth

Note: You do not need to use exact measurements for this recipe. 6 Quarts will need approximately 2 large onions, 6 stalks of celery, 1 carrot per jar, and 1-2 potatoes per jar.

Directions:

1. Place 1 tsp. of salt into each jar.

2. Layer beef, potatoes, carrots, onions, and celery in canning jars.
3. Add beef broth and making sure to leave about 1 to 1-1/2 inch headspace. Remove air bubbles and wipe jar rims.
4. Put liner pot in unit with wire rack on the bottom feet down.
5. Place filled jars in canner on wire rack.
6. Add 8 cups hot or cold water depending on temperature of contents and jars.
7. Plug in canner.
8. Close and make sure lid is in the **CLOSED** position.
9. Select **High** pressure canning for low acidic foods.
10. Press **Time +** and enter 90 minutes (1 1/2 hours)
11. Set pressure limiting valve to **Exhaust (regulator will be in a raised position)**
12. Press **Start** to begin the process.
13. Control Panel LED display lights will rotate clockwise and can continue for up to 30 minutes.
 - A. Steam will begin venting
 - B. Once proper internal temperature is reached unit will beep and display will read **E10** and the countdown will begin.
 - C. When it reached E0 the canner will beep again.
- Note: Unit may bypass the E10 countdown if proper temperature has been reached.**
14. Switch the Pressure Limiting Valve to **Airtight**. The canner will beep again and may continue to beep as it resumes it process to reach proper pressure.
15. Process time will start to count down. Your canner will release stem even though the Pressure Limiting Valve is set to **Airtight**, this is **Normal** and **No reason for alarm**. Once the process is complete the canner will beep three times and then will read **OFF**.
16. Unplug the canner and allow the temperature and pressure

inside the canner to gradually decrease (60-90 minutes), do not manually release the pressure doing so will cause siphoning of the jars.

Note: If you see an ERR or EEE code displayed on your Control Panel LED Display at any time an error has occurred. IF this occurs, reprocess High acid ingredients, or treat as open and eat immediately. For Low acid foods, reprocess the ingredients or discard immediately.