

Canned Bread & Butter Pickles



Your Key Ingredient:

[NESCO Smart Canner](#)

Grocery Ingredients:

- 3-1/2 lbs. pickling cucumbers (about 15 small to medium)
- 2-1/2 cups vinegar (5% acidity)
- 2-1/2 cups sugar
- 1/4 cup Bread & Butter Pickle Mix
- Onions (preference)

Directions:

1. Slice ends off cucumbers, then cut into 1/2 inch slices.
2. Combine vinegar, sugar, and Bread & Butter Pickle Mix in a medium saucepan and bring to a boil.
3. Pack based on your preference of the options above.

4. Leave about 1/4 to 1/2 inch headspace. Remove air bubbles and wipe jar rims.
5. Place liner pot in canner.
6. Place canning rack in bottom of the liner pot.
7. In water bath setting the jars must be completely covered with water that's at least 2 inches above the top of the jars.
8. Press WB/Steam button on the control panel.
9. Press the **TIME (+)** to set time for 10 minutes (pints) or 20 minutes (quarts).
10. Make sure the **Pressure Limiting Valve** is set to **Exhaust**.
11. Press **Start** button (DO NOT press Pressure Cook)
12. 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.
13. 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 Candied Jalapeños



Your Key Ingredient:

[NESCO Smart Canner](#)

Grocery Ingredients:

- 2.5 lbs. jalapeños
- 2 cups cups cider vinegar
- 4 cups sugar
- 1 tsp. turmeric
- 4 tsp. granulated garlic
- 1 tsp. ground cayenne pepper

Directions:

1. Wash and drain jalapeños.
2. Add the vinegar, sugar, and all the spices to a large pot
3. Bring to a boil. Then reduce heat and simmer for 5

minutes.

4. Add the jalapeños and simmer for 4 minutes.
5. Use a slotted spoon to load jalapeños into jars.
6. Fill jars with jalapeños, leaving about 1/4 to 1/2 inch headspace. Remove air bubbles and wipe jar rims.
7. Once jalapeños are loaded into jars, turn the heat up under the syrup again and boil for 6 more minutes.
8. Ladle additional syrup over top of jalapeños in jars. Make sure you have enough head space.
9. Place liner pot in canner.
10. Place canning rack in bottom of the liner pot.
11. In water bath setting the jars must be completely covered with water that's at least 2 inches above the top of the jars.
12. Press WB/Steam button on the control panel.
13. Press the **TIME (+)** to set time for 50 minutes.
14. Make sure the **Pressure Limiting Valve** is set to **Exhaust**.
15. Press **Start** button (DO NOT press Pressure Cook)
16. 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.
17. 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 Sloppy Joes



Your Key Ingredient:

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Grocery Ingredients:

- 4 lbs. ground beef
- 3 cups onion (chopped)
- 1 1/2 cups bell peppers (chopped)
- 1/2 cup celery (chopped)
- 2 cups ketchup (any brand)
- 2 cups tomato soup
- 1 cup beef broth or water
- 1 tbs. salt, more less to taste
- 1 tsp. garlic

- 1 tsp. ground black pepper
- 1 tsp. yellow mustard

Tabasco Sauce to taste

Directions:

1. Brown the ground beef and make sure to drain off any fat.
2. Place the beef and remaining ingredients into a large pot. Stir well.
3. Bring to a boil and simmer for 5 minutes.
4. Fill jars with hot sloppy joe mix, leaving about 1 to 1-1/2 inch headspace. Remove air bubbles and wipe jar rims.
5. Add 8 cups warm water and select "HIGH" setting.
6. Press the "TIME" button to set the canning recipe required process time. Keep Following the Care and Use Guide instructions for safe Pressure Canning (High & Low).

Canned Dilly Beans



Your Key Ingredient:

[NESCO Smart Canner](#)

Grocery Ingredients:

- 2 lbs. green, yellow, or purple string beans
- 2 cloves garlic or 2 tsp. minced garlic
- 1 tsp. red pepper flakes
- 1 tsp. yellow mustard seeds
- 4 dill sprigs
- 2 cups distilled white vinegar
- 2 tbs. kosher salt or 4 tsp. pickling salt

Optional: Jalapeños if you want spicy

Directions:

1. Rinse the beans under cool running water and drain well. Make sure to trim the stem ends from the beans.
If you are using pint-sized jars halve them and leave them

whole if using quart-sized jars.

2. Add garlic, red pepper flakes, and mustard seeds to the jars.
3. Place the sprigs or dill down first into your jar, then stack the beans in, orienting them so that they will stand up straight. Pack the jars as tightly as possible.
4. Combine the vinegar, water, and salt in a small saucepan over high heat and bring to a boil. Pour the brine over the green beans, leaving about 1/4 to 1/2 inch headspace.
5. Remove air bubbles and wipe jar rims.
6. Add 8 cups warm water and use "Water Bath" setting for 10 minutes of processing time, following the Care and Use Guide instructions for safe water bathing.

Lemon Rosemary Chicken



When you're looking for a flavorful, healthy meal, look no further than this Rosemary Lemon Chicken. The tanginess of the lemon combines with the warm and savory flavor of the rosemary, with a slight bitterness from the wines to dress up your everyday chicken breasts. Using your NESCO Smart Canner and Cooker keeps the chicken juicy and tender. Best of all-it's ready in about a half hour and doesn't require any prep work ahead of time like marinating. Try this recipe once and your family will have a new weeknight favorite.

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.