

Grapefruit Mint Fruit Roll



The key to every great cocktail is the garnish added at the very end of the mixing process. Whether it's cherries or olives in a martini or a whole burger on top of your Bloody Mary, it's all about rounding out the flavors and adding a little character to your drink. During the hot days of summer, change up your usual routine with your cocktail by adding a fruit roll made in your Dehydrator. The colors make your drink pop and the fruit roll can be eaten first or dissolved in your drink!

Cinnamon Apple Chips



Never overpay for dried fruit at the grocery store again. With your NESCO Dehydrator, you can make Cinnamon Apple Chips right at home. This snack is crunchy, tart, and packed with healthy antioxidants. Feel free to swap out granny smith apples for your favorite apple variety. Tip: if you don't have an apple corer handy, cut fruit thinly crosswise and then cut out the middle of each slice.

Your Key Ingredient:

[NESCO Dehydrator](#)

Grocery Ingredients:

1 bag granny smith apples
1 bottle McCormick® cinnamon sugar

Instructions:

1. Peel, core, and slice apples 1/4 inch thick.
2. Place slices on a sheet of wax paper and sprinkle with

cinnamon sugar lightly over the apple slices. If you don't have cinnamon sugar, whisk together 1/2 cup granulated sugar and 2 Tbsps cinnamon.

3. Spread the slices on your **NESCO® Dehydrator**.
4. Set the temperature to 135°F. Allow 4-10 hours to dry.



Easy Fruit Rolls



Our Easy Fruit Rolls recipe is ideal for snacking on-the-go. Made with nature's natural sweeteners, kids and parents alike will enjoy this healthy treat. Use any variety of our NESCO Dehydrators to thicken fruit puree into chewy, juicy strips. If you want, add your favorite mix-ins such as nuts or fresh fruit.

Kale Chips



Next time your craving a crispy snack, reach for Kale Chips. Kale Chips are the perfect balance of light, airy, and slightly chewy. If you're not a fan of raw kale or haven't tried it before, our recipe is the perfect introduction to kale's complex, earthy flavor. All you need is your NESCO Dehydrator. Boost your health and satisfy your appetite with these savory bite-sized morsels.

Your Key Ingredient:

[NESCO Dehydrator](#)

Grocery Ingredients:

1 bunch of kale, washed and stems removed
2-3 Tbsps olive oil
3/4 tsp sea salt
A dash of lemon pepper

Instructions:

1. Wash kale leaves and gently pat dry. Discard the stems by folding the leaves together and slicing the stem off.
2. Brush the kale leaves lightly with olive oil and sprinkle with lemon pepper seasoning. Cut kale leaves in 2-3" wide pieces for a quicker drying time.
3. Place kale on your **NESCO® Dehydrator** trays and spread pieces around. Set your dehydrator at 135° F. Dry for 2-6 hours.

Tip: Adding too much oil will make for longer drying time.

Barbecued Jerky



Our smoky Barbecued Jerky recipe is made for adventurers on-the-go and can be prepared right in your NESCO Dehydrator. A combination of cayenne pepper and Dijon adds just the right

amount of kick for the perfect chewy snack. Don't get caught hungry mid-hike. From the trailhead to the mountain range, this recipe will satisfy you every step of the way.

Sun-Dried Tomatoes



Hold onto peak summertime flavor with our Sun-Dried Tomato recipe. While store-bought Sun-Dried Tomatoes can be pricey, the homemade version is perfect for any budget. Simply rely on the drying power of your NESCO Dehydrator and the flexibility of NESCO Clean-A-Screens. Toss these delicious jewels on top of homemade pizza, pasta, salad, or fresh focaccia bread.

Your Key Ingredient:

[NESCO Dehydrator](#)

[NESCO Clean-A-Screens](#)

Grocery Ingredients:

12 Roma tomatoes
1 bottle olive oil
1 bottle Italian seasoning

Instructions:

1. Wash and gently dry tomatoes. Slice tomatoes 1/4" thick.
2. Brush tomatoes lightly with olive oil. Sprinkle Italian seasoning evenly on all your slices.
3. Spread tomato slices on **NESCO® Clean-A-Screens**. Set temperature on your **NESCO® Dehydrator** at 135°F and allow 5-7 hours to dry or until crispy. Makes about 75 chips

Tip: Adding too much oil will make for a longer dryer time.

Chicken Jerky



If you're searching for a delicious on-the-go snack, we've got you covered. Our Chicken Jerky recipe is perfect for busy people and packs a savory punch with its blend of tangy teriyaki and tropical pineapple. After marinating chicken using NESCO's Jerky Cure, simply place strips on your NESCO Dehydrator and enjoy jerky that lasts for weeks in just a few hours. Wherever you're headed, you can rest easy knowing this homemade snack is both healthy and satisfying.

Turkey Jerky



Backpack? Check. Flashlight? Check. Turkey jerky....? You don't want to go without our Turkey Jerky on your next camping trip. Not only does it pack light and stay fresh for weeks, but it can also be made easily right in your NESCO Dehydrator. We recommend using any of NESCO's jerky seasonings to spice up this lean alternative to traditional beef jerky. Grab a strip (or stick) of protein-packed flavor and get hiking.

Candied Strawberries



Not sure what to do with all of your leftover summer pickings? Our Candied Strawberries recipe is the perfect solution. After sprinkling sliced berries with just a bit of sweetener, let your NESCO Dehydrator do the work. We love this crispy snack in trail mix, desserts, or even on top of breakfast cereal.

Jerky Marinade



You won't want to season your jerky with anything else after trying our Jerky Marinade. Made with a combination of special spices and zesty sauce, this recipe brings out the best flavor in all your game. All you need are a few ingredients and your NESCO Dehydrator to transform your meat into the chewy snack you know so well.

Apple Pie And Cheese Roll-Ups



If you're craving a sweet and salty snack, our Apple Pie and Cheese Roll-Ups were made for you. While most fruit roll-up snacks are filled with artificial ingredients, this recipe combines healthy fruits, nuts, cheese, and is made right in your NESCO Dehydrator. The salty cheddar cuts through the sweetness of the apples for a memorable treat both you and your kids will love.

Peanut Butter And Banana Graham Crackers



Looking for an afternoon snack that's both healthy and satisfying? Our Peanut Butter and Banana Graham Crackers are the perfect protein-packed combo. Simply form chilled dough into slices and let dry using your NESCO Dehydrator. This cookie-like cracker just might become your favorite treat. For an extra hint of sweetness, use overripe bananas.

Backpacking/Camping Goulash



Stay full and satisfied on the trail with our Backpacking/Camping Goulash. This recipe is portable, nutritious, and easy to cook right at the campsite. Simply dry ingredients in your NESCO Dehydrator beforehand and rehydrate with water whenever you want. It doesn't matter if you're far from home: even by the light of the campfire, you'll find comfort in this hearty meal.

All-Purpose Tomato Sauce

It says it in the name. Our All-Purpose Tomato Sauce is perfect for almost any tomato-based dish. Pizza, pasta, and even fish taste amazing with this recipe. Skip the canned sauce and reach for your NESCO Dehydrator and Fruit Roll Sheets to make your most memorable sauce yet. Tip: use farmer's market vegetables

for the freshest flavor.

Your Key Ingredients:

[NESCO Dehydrator](#)

[NESCO Fruit Roll Sheets](#)

Grocery Ingredients:

Chop or grind

4 large green peppers

3 large onions

3 large carrots

2 garlic cloves

1 jar pimentos

Instructions:

1. Wash and core 15 lbs. of ripe tomatoes and chop in a blender.
2. Mix all ingredients together, then blend in portions until smooth. Press through a strainer to remove any pulp.
3. In a very large pot bring mixture to a boil over medium heat. Boil gently, uncovered for about 5 hours. Stir often to prevent scorching. Mixture should be thick enough to mound on a spoon.
4. Ladle onto **NESCO® Fruit Roll Sheets**. Place in your **NESCO® Dehydrator** on dehydrator trays. Dry at 140°F until crisp. Powder in blender to use as instant soup, sauces, and paste.

Add different amounts of water to make:

Tomato Paste = 1 tsp. powder, 1 tsp. water

Tomato Sauce = 1 tsp. powder, 3 tsp. water

Tomato Soup = 1 tsp. powder, 1 tsp. water, 2 tsp. cream

Tomato Juice = 1 tsp. powder, 1/2 cup water

Apple Crisp Cookies



Cookies for breakfast. Yes, you read that right. Instead of boring old oatmeal, try these delicious Apple Crisp Cookies for the most important meal of the day! Made with high-protein yogurt, apples, and honey, you can rest easy knowing you're fueling your body with all-natural ingredients. Use your NESCO Dehydrator to achieve the perfect soft and satisfying texture.

Your Key Ingredients:

[NESCO Dehydrator](#)

[NESCO Fruit Roll Sheets](#)

Grocery Ingredients:

3 cups sweet, red apples, cored, and finely chopped
1 cup quick-cooking oatmeal
1/4 cup wheat germ
1 tablespoon cinnamon
1 cup plain yogurt
1/2 cup unsweetened applesauce
1 tablespoon honey, optional

Instructions:

1. In a large bowl, combine apples, oatmeal, wheat germ, and cinnamon. In a separate bowl, combine yogurt, applesauce, and honey.
2. Pour yogurt mixture over apple oatmeal mixture; blend well. Drop by tablespoon onto **NESCO® Fruit Roll Sheets**. Place in your **NESCO® Dehydrator** on dehydrator trays.
3. Dry at 135° F for 5 hours or until cookies come off sheets easily. Turn over and dry 1 hour more. Makes roughly 33 cookies.

Cherry Pineapples



These delicious dried cherry pineapple snacks taste just like candy. Chewy, tart, and tropical, you won't be able to keep them stored in the pantry for long.

Your Key Ingredient:

[NESCO Dehydrator](#)

Grocery Ingredients:

1 can pineapple rings, any size
1 jar maraschino cherries, any size

Instructions:

1. Drain canned pineapple rings and cherries then place on paper towels for a few moments to finish absorbing any liquid.
2. Place pineapple rings in your **NESCO® Dehydrator** on trays and put a cherry or two in center of each. Dry 8-10 hours at 135°F.

Butterfinger Bites



Try our twist on your favorite classic candy bar. Made right in your NESCO Dehydrator, these “Butterfinger” Bites are almost just as crispy and nutty as their store-bought namesake. You can enjoy all of the crunch with none of the guilt. Pack a few bites for the road or grab a handful for whenever those 2 p.m. cravings hit.

Your Key Ingredient:

[NESCO Dehydrator](#)

Grocery Ingredients:

2 cups sweetened coconut flakes
2 cups dried apples, chopped

2/3 cup smooth peanut butter

1 ½ Tbsp vanilla extract

(Optional: dip in melted semi-sweet chocolate after drying)

Instructions:

1. In a large bowl, combine all ingredients. Mix well.
 2. Shape into 1/2" balls. Place in your **NESCO® Dehydrator** on dehydrator trays.
 3. Dry at 135° F for 4 to 5 hours, or until firm and crisp on the outside. Makes about 3 dozen.
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Do It Yourself Dog Treats



Pamper your four-legged furry friend with our DIY Dog Treats

recipe made in your NESCO Dehydrator. Packed with nutritious wheat flour, lecithin, and honey, you can rest easy knowing these treats are the perfect healthy supplement to your dog's diet. For this recipe, we used a [dog bone cookie cutter](#) from King Arthur Baking Company. Lecithin keeps your dog's coat shiny and can be found in the health food section of most grocery stores, drug stores, or health food stores.

Your Key Ingredients:

[NESCO Dehydrator](#)

[NESCO Fruit Roll Sheets](#)

Grocery Ingredients:

2 1/2 cups whole wheat flour
1/2 cup powdered milk
6 tablespoons butter, melted
1 teaspoon garlic powder
1 teaspoon lecithin granules (optional)
1 teaspoon honey or brown sugar
1 egg, beaten
1/2 cup ice water

Instructions:

1. Combine first 6 ingredients and mix well. Blend in egg and ice water. Mix until it forms together. Add a few more tablespoons of water if mixture is too loose.
2. Roll out to 1/2" thickness. Cut out biscuits and place on a greased **NESCO® Fruit Roll Sheet**. Position in your **NESCO® Dehydrator** on dehydrator trays.
3. Dry 8 to 10 hours at 145°F or until hard.



Grandpa's Venison Jerky



Next time you hit the trails, don't forget to pack Grandpa's Venison Jerky. Seasoned with classic flavors of brown sugar, garlic, and soy sauce, our recipe will transport you back in time hunting in the woods as a kid. Use your NESCO Dehydrator to achieve the perfect balance of chewy and tender. Savor delicious protein at your convenience and guaranteed fuel for hours.

Your Key Ingredient:

[NESCO Dehydrator](#)

Grocery Ingredients:

3/4 cup soy sauce
1 tablespoon brown sugar

1 teaspoon liquid smoke
1 teaspoon salt
1/2 teaspoon minced garlic
1/2 teaspoon grated ginger
1/2 teaspoon freshly ground black pepper
1 pound venison strips

Instructions:

1. Mix all ingredients together except venison strips. Allow flavors to blend at least 15 minutes.
2. Add strips. Marinate at least one hour. For a longer marinating time, place in refrigerator in a covered container or an air-tight plastic bag.
3. Remove from marinade and place in your **NESCO® Dehydrator** on dehydrator trays. Dry at 155° F for 4 to 15 hours, depending on how thick meat is cut.