

Original Jerky



Next time you hit the trails, don't forget to pack your Jerky. 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:

Original Jerky Seasoning and cure
2 lbs. of lean ground meat

Instructions:

1. Mix two pounds of ground meat with one packet each of seasoning and cure.

2. Form into strips or sticks using a NESCO Jerky Gun.
 3. Dry jerky at 160 degree fahrenheit for 5-8 hours using a NESCO food dehydrator.
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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!





Special Apple Snacks



Not sure what to do with the entire bushel of apples you picked from the orchard? Put your NESCO Dehydrator to work and enjoy the fruits of your labor all winter long with these Special Apple Snacks. Crispy, delicate, and packed with fall flavor, you'll want to grab more than just a handful of this healthy snack. Special Apple Snacks also make great additions to baked goods, trail mix, yogurt, and more.

Simple Apple Chips



Get snackin' with these delicious Simple Apple Chips. Naturally flavored and sprinkled with just a touch of cinnamon sugar, this healthy recipe will satisfy your afternoon sweet tooth. We know store-bought dried fruit can be expensive. The NESCO Dehydrator bakes chips in large batches, so you can enjoy all of the savings without sacrificing any of the flavor.

Salt And Vinegar Zucchini Chips



Not everything at a cookout needs to be unhealthy. These Salt and Vinegar Zucchini Chips are a simple but delicious treat that all ages will gobble up.

Bloody Mary Jerky



Who doesn't love the sweet, savory, tangy taste of a Bloody Mary? Now you can get that same great flavor all day, in your jerky!

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.