

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.
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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.
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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.

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.