

Potato Salad



In our opinion, Potato Salad is the BEST summertime side dish. Not convinced? Wait until you try our classic recipe. We use thick-cut potatoes, creamy mustard, and plenty of fresh dill. Don't forget the key ingredient. Your NESCO Pressure Cooker cooks potatoes in just minutes. All you have to do is mix ingredients and chill before serving.

Your Key Ingredient:

[NESCO Pressure Cooker](#)

Grocery Ingredients:

6 medium scrubbed red potatoes
2 cups of water
 $\frac{1}{4}$ cup chopped onion (optional)
Salt & pepper to taste
3 hard-boiled eggs

1 Tbsp chopped fresh dill
½ cup mayonnaise
1 tsp yellow or Dijon mustard
1 tsp apple cider vinegar
½ cup shredded cheddar cheese
Package of crumbled bacon (optional)

Instructions:

1. Place potatoes in **NESCO® Pressure Cooker** with water. Cook on high pressure 4-8 minutes depending on the size of the potatoes. Let steam release for 3 minutes. Then quickly release pressure and open cooker.
2. Dice potatoes when they are cool enough to handle. Potatoes should be somewhat firm and not overcooked.
3. Alternate layers of potatoes, onion, cheese, and bacon in a large bowl. Season each layer with salt and pepper. Top with the chopped egg and sprinkle with dill.
4. Mix together the mayonnaise, mustard, and apple cider vinegar in a small bowl. Gently fold the mayonnaise mixture into the potatoes. Chill at least 1 hour before serving.





Farro Grain Salad With Dried Cranberries, Feta, And Pecans



Searching for a delicious *and* healthy side at your next get together? Look no further than our Farro Grain Salad with Dried Cranberries, Feta, and Pecans. Packed with fiber, iron, and magnesium, farro is a great alternative to white rice. Use your NESCO Pressure Cooker to ensure grains stay soft and tender. Featuring bold feta cheese, bright lemon, and sweet cranberries, this recipe is undeniably fresh.

Your Key Ingredient:

[NESCO Pressure Cooker](#)

Grocery Ingredients:

1 cup uncooked farro
½ cup toasted pecans
½ cup dried cranberries
1/3 cup green onions, chopped
¼ cup parsley, chopped
1 ½ tbsp lemon juice
4 tsp extra virgin olive oil
Kosher salt
Black pepper
½ cup feta cheese

Instructions:

1. Place 2 cups of water, and uncooked farro in a **NESCO® Pressure Cooker**. Cook on High Pressure for half the time of the instructions on the package. Let pressure come down naturally for five minutes, then quick release. Strain the farro and rinse with cold water.
2. Gently fold in all other ingredients. Serve either room temperature or chilled.

Ribs



You won't have any extra room on your plate after getting a taste of our all-star baby back ribs. Made with a simple blend of classic barbecue flavors, this recipe is what summertime is all about. Forget the grill – your NESCO Pressure Cooker tenderizes ribs to perfection in just under an hour. Watch the meat fall right off the bone.

Your Key Ingredient:

[NESCO Pressure Cooker](#)

Grocery Ingredients:

- Rack of baby back ribs
- 2 teaspoons of salt
- 1 cup of water
- $\frac{3}{4}$ tablespoon of paprika
- $\frac{3}{4}$ tablespoon brown sugar
- $\frac{1}{2}$ tablespoon chili powder
- $\frac{1}{2}$ teaspoon ground black pepper

Instructions:

1. Optional, remove the membrane from the ribs – if you choose to remove the membrane from your ribs, take a butter knife to the backside of the rib. Work the knife between the membrane and the bone and grab with a paper towel and pull membrane off the ribs.
2. In a small bowl stir in the salt, paprika, brown sugar, chili powder, and black pepper. Set aside.
3. Season the ribs with the rub on both sides and cut the ribs into 4 pieces.
4. Pour 1 cup of water into your **NESCO® Pressure Cooker**. Stack the ribs in bone side down. Lock your pressure cooker and cook on high for 30 minutes and then let the pressure come down naturally, about 15 more minutes.
5. Put the ribs bone side down on a rimmed baking sheet. If you choose to, brush ribs with your favorite BBQ sauce. Put the ribs in the oven under the broiler on high. Broil for about 5 minutes or until the sauce is bubbling and just starting to brown. Remove the ribs from the oven, brush with another layer of sauce, and serve.





Green Chile Pork Carnitas



Green Chile Pork Carnitas are the perfect way to get the weekend started. Infused with tomatillos, peppers, and Mexican spices, you might want to make these on Friday *and* Saturday. Count on your NESCO Pressure Cooker for juicy, tender pork every time. We recommended topping with queso fresco, fresh cilantro, and a squeeze of fresh lime juice.

Your Key Ingredient:

[NESCO Pressure Cooker](#)

Ingredients:

2-3 lbs pork shoulder, cut into 6-8 pieces

2 Tbsp olive oil

1 tsp salt

1/2 tsp black pepper

1 large jalapeño, seeded and stem removed

1 green bell pepper, seeded and stem removed

1 poblano pepper, seeded and stem removed

1 lb tomatillos, husks removed and quartered
3 cloves garlic, peeled and minced
1 onion, quartered
1 tsp cumin
1 tsp oregano
2 cups chicken broth
2 bay leaves

1 cup of water

Toppings

Tortillas (a flour/corn hybrid works best)
Queso Fresco
Red onion, diced
Cilantro, roughly chopped



Instructions:

1. Rub pork shoulder pieces with salt and pepper then place

in your **NESCO® Pressure Cooker** with the olive oil and brown for 2-3 minutes.

2. Add in jalapeño, green pepper, poblano, quartered tomatillos, garlic, onion, cumin, oregano, chicken broth, bay leaves, and 1 cup of water.
3. Mix the ingredients and lock lid. Set to high pressure for 55 minutes.
4. Do a natural release and then release remaining pressure with a quick release after 10 minutes.
5. Remove meat from pressure cooker. Take out bay leaves and add broth with peppers to a blender and puree the mixture. This will yield a large amount of green chile sauce.
6. Shred meat with fork. Mix in desired amount of green chile sauce.
7. Serve in tortillas topped with crumbled queso fresco, red onion, and cilantro.



Homemade Applesauce



Homemade Applesauce is simple and delicious. Whether you prefer Granny Smith, Macintosh, or Honey Crisp, a few spoonfuls of cinnamon and sugar bring out the sweet-tart flavors of all your favorite apple varieties. With its slow cook setting, your NESCO Pressure Cooker simmers apples to softness in just 3 to 4 hours. Tip: Use handpicked apples for the freshest flavor.

Your Key Ingredient:

[NESCO Pressure Cooker](#)

Grocery Ingredients:

5 lbs tart apples, peeled, sliced, and cored
3/4 tsp cinnamon
3/4 cup sugar
1 1/4 cup water
1 1/2 Tbsp lemon juice (prevents browning)

Instructions:

1. Add apples, cinnamon, and sugar to **NESCO® Pressure Cooker**. Add water and lemon juice and stir gently.
2. Set Pressure Cooker to Slow Cooker and cover. Let cook for 3 to 4 hours or until apples are soft.
3. When finished cooking, mash with a potato masher to get desired texture.

Salted Caramel Cheesecake



Salted Caramel Cheesecake is a dessert lover's dream. Sweet, salty, and buttery, every bite of this recipe is just as good as the first. Unlike traditionally dense cheesecakes, our Salted

Caramel Cheesecake stays soft and velvety when baked in your NESCO Pressure Cooker. Layered on a crumbly graham cracker crust and topped with drizzles of caramel sauce, this is a recipe you'll want to make again and again.

Your Key Ingredient:

[NESCO Pressure Cooker](#)

[NESCO 16-Speed Hand Mixer](#)

Grocery Ingredients:

Crust

1 cup graham cracker crust
3 Tbsp butter, melted

Filling

2, 8 oz packages cream cheese
1/2 cup sugar
1 tsp vanilla extract
2 eggs

Topping

2 Tbsp coarse sea salt
Caramel syrup for drizzling

Instructions:

1. Mix graham crackers and melted butter in a bowl and press evenly into the bottom on an 8" springform pan and about 1 inch up the sides. Set aside.
2. Beat cream cheese on medium-high using **NESCO® 16-Speed Hand Mixer** until smooth. Add sugar and vanilla while continuing mixing. Add eggs one at a time, scraping the sides of the bowl as necessary. Pour filling into the

prepared crust.

3. Place the wire rack and 2 cups of water in **NESCO® Pressure Cooker**. Fold a 12" piece foil into thirds to create a "sling" for easy removal of the pan. Using the sling, lower the pan into the Pressure Cooker and lock the lid. Set pressure valve to "pressure" and cook on HIGH for 25 minutes.
4. When timer is up, use Quick Release to lower the pressure. remove cheesecake from Pressure Cooker and let cool slightly.
5. Sprinkle sea salt on top of cheesecake and drizzle with caramel syrup. Chill for at least 3 hours, or up to 2 days.

Holiday Hot Wings



Get the party started with our Holiday Hot Wings! This recipe is easy with the help of your NESCO Pressure Cooker. Enjoy tender, honey-brushed wings in no time. Whether you're a ranch, sweet and sour, or honey barbecue kinda person, get your dipping sauce ready because these wings are next-level delicious.

Your Key Ingredient:

[NESCO Pressure Cooker](#)

Grocery Ingredients:

12-14 chicken wings cut into pieces
1 cup of water
1 3/4 cups of smoky BBQ sauce divided
4 tablespoons of honey divided

Instructions:

1. Cut 12-14 chicken wings into 3 pieces – the drumettes, wingettes (often called flats), and the tips. For this recipe, we'll use just the drumettes and wingettes. Save and freeze the tips for next time you make homemade chicken stock.
2. Add wing pieces to your NESCO Pressure Cooker with $\frac{3}{4}$ cup of your favorite smoky BBQ sauce, 1 cup of water, and 2 tablespoons of honey. Lock lid and set regulator knob to SEAL. Set for ten minutes on High Pressure and cook.
3. When wings are finished after 10 minutes of cooking remove to lightly greased cookie sheet. Place under broiler for 5 minutes or until crispy brown. Remove from broiler. Combine remaining BBQ sauce and honey and brush wings lightly.

NOTE: Wings may vary in size when purchased. Larger wings may require extra cooking time to be fully cooked. If so reset your pressure cooker and cook for an additional 3-4 minutes. Repeat if needed.

White Chicken Chili



This evening, cozy up with a bowl of White Chicken Chili. Our recipe is filled with hearty chicken, flavorful beans, and delicious sweet corn stirred together in a creamy broth. Your NESCO Pressure Cooker gets this dinner on the table in just minutes. Similar to traditional beef chili, White Chicken Chili is paired perfectly with a dollop of sour cream.

Your Key Ingredient:

[NESCO Pressure Cooker](#)

Grocery Ingredients:

- 1 lb cooked chicken
- 1 packet of McCormick White Chicken Chili Seasoning Mix
- 1 cup of water
- 1 cup fresh chopped tomatoes

1 can of corn drained
1 can white beans un-drained
Sour cream and chives

Instructions:

1. Put chicken, water, beans, corn, tomatoes, and seasoning in **NESCO® Pressure Cooker** and cook for three minutes on HIGH pressure. Set regulator knob to SEAL.
 2. When complete, gently stir and serve with a dollop of sour cream and sprinkle of fresh chives.
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Mashed Potatoes 3 Ways



Upgrade your traditional mashed potatoes with these three

delicious recipes. Instead of boiling on the stovetop, use your NESCO Pressure Cooker and ensure perfectly fluffy potatoes every time.

Creamy Chocolate Cheesecake



NESCO

Electric Pressure Cooker
Chocolate Cheesecake



Our Creamy Chocolate Cheesecake recipe is melt-in-your-mouth delicious. Mixed with tangy cream cheese and topped with chocolate wafer cookie crumbs, every bite of this recipe is just as good as it sounds. This recipe is easy to make in your NESCO 6 Qt. Pressure Cooker. We recommend serving with a dollop of whipped cream or strawberries.

Barbecued Beef Short Ribs



Your family won't be able to resist a second helping of our Barbecued Beef Short Ribs. Slathered in gravy and seasoned with vegetables, these short ribs go fast around hungry stomachs. And forget about spending hours at the stove; with your NESCO Pressure Cooker, this meal is ready in just about 40 minutes. We recommend serving on a heap of mashed potatoes.

Scalloped Potatoes And Ham



No matter what you're celebrating, you'll want to put Scalloped Potatoes and Ham on the menu. This side dish is known for its creamy sauce and melty layers that make a tasty addition to any meal. Using your NESCO Pressure Cooker, our recipe is bubbling and ready within the hour. Don't be surprised if you see a serving (or two) on everyone's plate.

Chicken "Casserole" In Mushroom Sauce



Our creamy Chicken “Casserole” in Mushroom Sauce just might become your weeknight dinner go-to. This recipe combines meaty flavors and hearty noodles with a rich mushroom sauce your family won’t be able to resist. Instead of using a traditional oven, save time, and let your NESCO Pressure Cooker do the work for you.

Beef Pot Roast



Beef Pot Roast

Your Key Ingredient:

[NESCO Pressure Cooker](#)

Instructions:

3 lb beef pot roast
2 Tbsp vegetable oil
1 medium onion, chopped
3 cup beef broth
1 cup water
1 bay leaf
Salt and pepper to taste

Instructions:

1. Heat oil in **NESCO® Pressure Cooker** using the BROWN setting to brown roast on both sides. Place meat on wire rack and add remaining ingredients.

2. Cover and lock lid in place. Set regulator knob to SEAL. Program for HIGH pressure and cook for 45 minutes.
 3. Release pressure by using the natural release method. Cooker will beep and switch automatically to the warm setting when cooking time is completed.
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Perfect Rice



Take the guesswork out of cooking rice with the new rice feature on your NESCO Electric Pressure Cooker. For the perfect sticky rice, all you have to do is add equal parts white rice and water.

Your Key Ingredient:

[NESCO Pressure Cooker](#)

Grocery Ingredients:

1 cup of rice/1 cup of water *or*
2 cups of rice/2 cups of water *or*
3 cups of rice/3 cups of water

Instructions:

1. Choose the amount of rice, add the same amount of water, lock the lid, press the RICE function, set regulator knob to SEAL, and then press start on your **NESCO® Electric Pressure Cooker**.
2. *Note:* the RICE function automatically defaults to 12 minutes regardless of how much rice you are cooking. Once you press start the unit will heat and the pressure will build in the cooker.
3. Once the optimal pressure is reached the timer will begin to count down as it cooks your rice on high pressure. The more rice you have in the unit the more time it will take to come under full pressure. If you prefer rice that is moister you can add more water and control your time by using the HIGH pressure cooking mode.

There are many different types of rice and desired textures. The quality of rice you choose can also adjust the cooking time. Use this chart as a guideline and experiment on high pressure to find the right amount of cooking you will need to prepare your favorite rice:

- 2 cups **white rice** with moister consistency: 4 cups water or broth for 10 minutes
- 2 cups **yellow rice**: 4 cups water or broth for 12 minutes
- 2 cups **brown rice**: 4 cups water or broth for 20 minutes
- 2 cups **long-grain wild rice**: 4 cups water or broth for 35 minutes

