The 5 Best Vacuum Sealers of 2023



The Nesco VS-12 Deluxe Vacuum Sealer is our favorite vacuum sealer of the bunch. This countertop model is sleek and not too big to keep out on display or store. The button panel on the top is designed simply for ease of use. One of our test kitchen's favorite features was how delicate this sealer was when dry sealing the Chex Mix. Without breaking any of the cereal pieces, it was able to seal the bag tightly.

It does have some trouble moist sealing if there's a good amount of liquid in the vacuum bag. However, this was the only issue we encountered, so our experts advise being cautious when using the moist seal option. The bags maintained a sturdy seal throughout testing, even the halved avocado hardly showing signs of ripening. Versatile and user-friendly, this vacuum sealer is perfect for anybody's kitchen. We recommend it for somebody

who’s just starting to work with vacuum sealing or as a thoughtful gift for the home cook in your life.

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Our Favorite Food Dehydrator for Preserving



As hard as it is to believe, spring is on its way, which means produce lovers across the country are gearing up for another abundant season. Herbs are one of the first plants to pop up, and for those of us who know just how plentiful they can be, a food dehydrator seems like a better idea each and every year.

It’s the perfect way to extend the life of those aromatic leaves

and sprigs, and now's the best time to buy one. One of our tried-and-tested favorites is on sale: Score the Nesco Gardenmaster Food Dehydrator while it is 43% off at Amazon. The biggest bonus? It's our top choice for dehydrating those delicate herbs.

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Sous Vide Pepper and Garlic Jerky on the Nesco Snackmaster Pro



I'm a big fan of beef jerky, I've made it for years. And as good as it always was, I was always searching for a way to perfect my

technique. More flavor. More tender…

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Lemon Herb Chicken In Your Roaster Oven



The NESCO 18 Qt. Roaster Oven is ideal for making tender, juicy

chicken. This recipe uses lemon juice and a touch of thyme to give your chicken a bright fresh flavor in every forkful.

Your Key Ingredient:

NESCO 18 Qt. Roaster Oven or NESCO Slow Cooker

Grocery Ingredients:

3 lb whole, broiler-fryer chicken
1/2 tsp thyme
1/4 tsp onion powder
1/4 tsp garlic powder
1/4 tsp pepper
1 lemon, sliced
2 Tbsp butter or margarine, melted
Juice of 1 lemon

Instructions:

1. Sprinkle inside of chicken cavity with thyme, onion powder, garlic powder, and pepper. Place lemon slices inside cavity.
2. Place on rack in NESCO® Roaster Oven. Brush with melted butter and drizzle with lemon juice.
3. Cover and cook at 375°F for 1 hour 15 minutes, or until meat thermometer inserted in breast registers 185°F. Serves 4 to 6.

SLOW COOK: Prepare recipe as directed. Cover and cook at 225°F for 6 to 8 hours.