



**NESCO**<sup>®</sup>  
Your Key Ingredient™

# Dehydrator

Recipes & Instructions



## Healthy Eaters

Make 100% natural snacks: fruit rolls, trail mix, and granola



## Outdoor Enthusiasts

Create protein-rich jerky for hiking, fishing, or hunting



## Gardeners & Cooks

Preserve fresh vegetables, herbs, and fruits



## Crafters

Dry flowers, dough art, and make your own potpourri

Thank you for choosing a NESCO® dehydrator. We have been developing and producing dehydrators that provide the best drying technology for over three decades. Drying food is inexpensive and one of the least time-consuming of all food preserving methods. Dehydrating is superior to canning, as the high temperatures needed to process canned foods can destroy much of the original food value, especially vitamin C, thiamin and riboflavin. Today, you can enjoy the advantages of preparing dried foods in the convenience of your own kitchen.

NESCO® dehydrators are designed to generate fast, even drying with great results in less time. There is no need to rotate the trays. Solid plastic Fruit Roll Sheets may be placed on the tray surface to dry semi-liquids, such as applesauce, without stopping air flow. Flexible Clean-A-Screens® are ideal for easy removal of sticky fruits (bananas, pineapples, etc.), as well as drying spices, nuts and herbs. Easy to operate, easy to clean...perfect for the experienced user as well as the beginner.

Your NESCO® dehydrator will provide both satisfying and incredibly nourishing food anytime...at home, at school, at work, at play. Be adventurous, experiment and then enjoy the “fruits” of your labor!

**Customer Satisfaction is our Goal**

1-800-288-4545

[www.nesco.com](http://www.nesco.com)



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The Metal Ware Corporation  
1700 Monroe Street  
P.O. Box 237  
Two Rivers, WI 54241-0237  
[www.nesco.com](http://www.nesco.com)  
1-800-288-4545



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# IMPORTANT SAFEGUARDS

***This product is designed for household use only.***

When using electrical appliances, basic safety precautions should always be followed, including the following:

**1. Read all instructions.**

2. Do not touch hot surfaces.
3. To protect against electrical hazards, do not immerse power unit or any part of the dehydrator cord or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow the unit to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazards.
8. Sharp utensils should not be used inside the dehydrator.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not use outdoors. Always dehydrate indoors on a flat surface to allow sufficient airflow. Never place base on carpet, towel, newspaper, etc., which can block airflow to the bottom of base and cause failure. Never cover entire unit with anything, as that will cause failure. The dehydrator needs an open, breathable space to function properly.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Do not use this appliance for other than its intended use.

# SAVE THESE INSTRUCTIONS

**Polarized Plug Instructions:** This appliance has a polarized plug (one blade wider than the other). As a safety feature, this plug will fit on a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

**Short Cord Instructions:** A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the tabletop where it can be pulled on by children or tripped over unintentionally.

## BEFORE FIRST USE

**Before using your dehydrator for the first time, wash the trays and top cover in warm, soapy water, or in the dishwasher on the top rack (remove before drying cycle). Caution: Do not put the powerhead/blower in water or in the dishwasher. Wipe with a damp cloth.**

## Trays/Base

Your dehydrator trays are easy to clean. Simply soak in warm water with a mild detergent for several minutes. A soft-bristle brush will loosen food particles that resist softening by soaking. Do not clean with any metal objects or scouring pads, as they tend to damage the surface.

**Trays/base can be washed on top rack of dishwasher, but remove before drying cycle.**

## Powerhead Unit

It is important that the air vents on power head remain clean and unobstructed.

**UNPLUG POWERHEAD UNIT BEFORE CLEANING.** Use a damp cloth or towel to remove dried food particles from power head unit. Do not use scouring pads, abrasive cleaners or sharp utensils. Avoid dripping any liquid into electrical parts. Do not operate power head unit alone, or use in any capacity other than the intended use. **DO NOT OPERATE NEAR OR IMMERSE POWER HEAD UNIT IN WATER OR OTHER LIQUID.**

# Dehydrator Care and Use

## Digital Food Dehydrators

The digital dehydrator is the superior garden preserver. It is ideal for people who dehydrate on a regular basis.

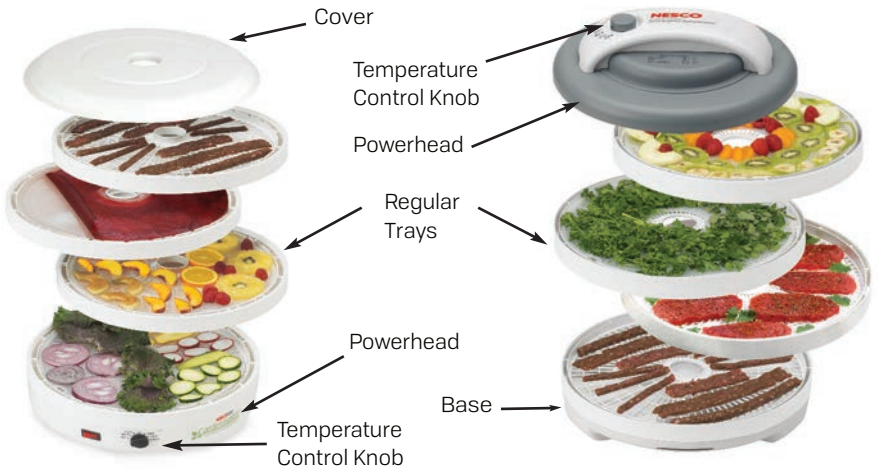
- ◆ The digital dehydrator is expandable to 12 trays using the Add-A-Tray<sup>®</sup> accessories.
- ◆ 2,400 rpm motor, provides air flow to evenly dry your items.
- ◆ Digital control adjustable thermostat offers precise temperature control between 90°F - 160°F. (32°C - 71°C).

### To use your digital food dehydrator:

1. Set the base on a sturdy countertop or table, six inches away from walls and other electronic devices.
2. Stack trays on base. **ALWAYS USE AT LEAST 4 TRAYS, EVEN IF EMPTY.**
3. Place the top mounted power unit on top tray.
4. Plug cord into 120V electrical outlet.
5. Press "Time" button and use arrow keys to set time ( 15 minute increments only). Unit will turn off when time reaches zero.
6. Press "Temp" button and use arrow keys to set drying temperature. (5°F increments only) between 90°F - 160°F (32°C - 71°C).
7. Press start to begin dehydrating.
8. Press stop to pause or press and hold to reset time to "0:00".



# Analog Food Dehydrators



**Powerhead Unit** — Contains the motor, heater and controls. **DO NOT IMMERSE IN WATER OR OTHER LIQUIDS!** Wipe with clean, soft, damp dish towel or sponge with light cleaning solution.

**Temperature Control Knob** — Turn to set desired drying temperature between 90°F - 160°F. (32°C - 71°C).

**Regular Tray** — Made of durable, BPA free material.

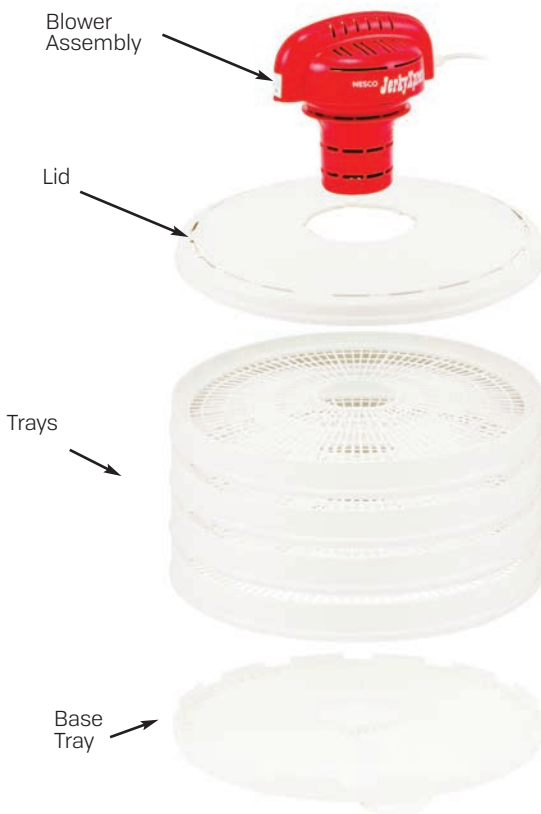
**Base** — Made of durable, BPA free material.

## To use your analog food dehydrator:

1. Place base on flat, dry and stable surface, six inches away from walls and other electronic devices.
2. Prepare foods or crafts and load onto trays. Keep items from center air hole and allow space between items for best results.
3. Stack loaded trays onto base keeping edges of trays properly aligned. Place powerhead on top tray. Note: Always use a minimum of four trays when operating.
4. With dry hands, plug power cord into 120V, 15A, 60Hz electrical outlet.
5. Set desired drying temperature using temperature control knob.

## Nonadjustable Food Dehydrators

1. Set the base tray on a sturdy countertop or table, away from sinks or any source of water.
2. Stack additional trays on the base tray. Your dehydrator requires a minimum of 5 trays to operate properly. The base tray is included as one of your 5 trays. (You may expand your dehydrator to 7 total trays with the use of Add-A-Tray® accessories).
3. Place the top cover on the top tray, insert the blower into the trays and rotate to lock in place.
4. Plug the cord into an electrical outlet, switch power to ON and you're ready to dehydrate!



## Precautions

Follow these safety rules when dehydrating food:

- ◆ When drying liquids, sauces or purees, use a Fruit Roll sheet, available from NESCO®.
- ◆ When drying jerky with a Powerhead located on bottom, place a Fruit Roll sheet on the bottom tray. The Fruit Roll sheet will catch drips and make cleaning easier.
- ◆ Wash hands thoroughly prior to handling food.
- ◆ Clean all utensils and containers with a mild solution of detergent, bleach and water before using.
- ◆ Make sure all countertops and cutting boards are thoroughly cleaned in the manner above before using. Wooden or plastic cutting boards should be thoroughly disinfected.
- ◆ Keep foods in the refrigerator before preparing for drying. Store dried foods in refrigerator or freezer.
- ◆ After opening sealed containers of dried food, use food as soon as possible.
- ◆ Store opened containers of dried food tightly sealed in the refrigerator to maintain freshness and quality.
- ◆ Do not spray vegetable oil directly onto surface of trays.
- ◆ Do not dehydrate foods that have been prepared with or marinated in alcohol.
- ◆ Trays are only intended to be used with your NESCO® food dehydrator. Do not use trays either in a conventional oven or with any other appliance.
- ◆ Always use at least 4 trays when drying in your dehydrator, even if tray(s) are empty.
- ◆ When drying meat and dairy products, blot frequently with a paper towel to absorb excess oils.

## Service

Should you experience any problems with your dehydrator, please call our Customer Satisfaction Team at NESCO® at 1-800-288-4545.

## General Drying Guidelines

There are no absolutes and quite a few variables in food dehydration. The only way to become proficient is to dry, dry and dry some more! Certain varieties of produce, the humidity in the air and even methods of food handling make quite a difference in the drying time and quality of the dried product.

- ◆ Experiment with different drying temperatures, thickness of produce, pre-treatment versus no pre-treatment and different re-hydration methods. You will determine what works best for your particular needs and preferences

- ◆ To save nutrients and produce a quality product, it is necessary to work fast preparing foods to dry. When placed in your dehydrator, they need to dry continuously at the recommended temperatures and times. Do not turn off your dehydrator or leave partially dried food on the trays as it may spoil or develop “off” flavors.
- ◆ Spread all foods evenly to dry in single layers. Do not overlap.
- ◆ Do not add fresh produce to a partially dried batch. It will slow the rate of drying for both products. It is possible, however, to combine partially dried foods on to fewer trays.
- ◆ Many people have more than one NESCO® dehydrator. If you have two, it's easy to combine a load from both dehydrators after a few hours and start a new batch in your second dehydrator using the remaining trays.

## Selecting Foods To Dry

Select the best quality produce at the peak of ripeness and flavor. Wash carefully to remove debris, dust and insects. Cut away bruised or damaged sections.

## Loading Trays

Lay food pieces evenly on trays. Don't overlap food pieces, as this will inhibit drying time. As each tray is loaded, place it on the dehydrator to begin drying.

## Drying Time

Because of the unique design of the patented Converga-Flow® system of your NESCO® dehydrator, you'll be surprised at how quickly most foods dry.

Drying times may vary, depending on the type and amount of food, thickness and evenness of the slices, percentages of water in the food, humidity, temperature of air, altitude and the model of NESCO® dehydrator you are using. Drying times may also vary greatly from one area to another and from day to day, depending on the climatic conditions. Keep records to help you predict drying times for specific foods.

## Drying Temperature

Fruits, fruit rolls and vegetables should be dried at 130°F to 140°F (55°C to 60°C). By drying foods in this temperature range you will minimize the loss of heat-sensitive vitamins A and C. All foods sweat when they begin to dry, the temperature may be set higher than 140°F (60°C) during the first couple of hours of drying. The actual temperature of the food will remain 15°F to 20°F (6°C to 8°C) lower than the air temperature for the first couple of hours.

These temperatures also keep bacteria and other spoilage micro-organisms, common to meat and fish, to a minimum during the first stages of drying.

Nuts and seeds are high in oil, and if higher temperatures are used, they will tend to become rancid, developing off flavors. The best temperature is from 90°F to 100°F (30° C to 40°C).

Herbs and spices are most flavorful when they first open and should be harvested while very fresh, before they begin to blossom. Because the aromatic oils are very sensitive, temperatures should be 90°F to 100°F (30°C to 40°C) for drying. Take care not to load trays too heavily as this will prolong the drying time.

Dried flowers, herbs and spices used for potpourri should be dried at temperatures ranging from 90°F to 100°F (30°C to 40°C) to maintain aroma and color.

## **Packaging**

Some pieces may dry in a shorter time than others. The dried food should be removed and placed in an airtight container while allowing the rest of the pieces to remain in the dehydrator until sufficiently dry.

Package all dried foods promptly to prevent stickiness and re-hydration caused by humidity. Store dried foods in airtight, moisture proof containers.

NESCO® vacuum sealers are ideal for packaging dried foods. They extend the shelf life of dried foods 3 to 4 times. Go to [www.nesco.com](http://www.nesco.com) to see our wide selection of vacuum sealers, bags and rolls.

Since most packaging materials are transparent, store packaged dried foods in a plastic or metal container that will not allow the light to penetrate. Do not store fruits and vegetables together in the same storage container because flavor and moisture may transfer.

Fruit rolls are best if removed while still warm. Wrap in plastic wrap and place in airtight moisture-proof containers for storage.

## **Testing for Dryness**

Food must be monitored during the final stages of dehydrating to prevent over-drying. Over-dried foods lose quality in texture, nutrition and taste. To test for dryness, remove a piece of food, let it cool and feel with your fingers for dryness.

- ◆ Fruits are pliable and leathery with no spots of moisture. Tear in half, pinch and watch for moisture drops along tear. If no moisture then it is sufficiently dry for long term storage.
- ◆ Fruit rolls should be leathery with no sticky spots
- ◆ Jerky should be tough, but not brittle
- ◆ Dried fish should be tough, but not brittle. If the fish is high in fat it may appear moist due to the high oil content.
- ◆ Vegetables should be tough or crisp

If foods are insufficiently dried, or are exposed to moisture from faulty packaging, they can lose quality and nutrition, and can even mold during storage.

## **Labeling and Record Keeping**

All dehydrated foods should be labeled with the name of the product, date dried and quantity or weight. Clear labeling allows you to rotate foods to minimize waste and nutrient loss. Record the date dried, quantity, weight before and after, drying time, size of containers, storage temperature and length of time before use.

## **Storage**

The storage area should be cool, dry and as dark as possible. The darker and cooler the storage area, the longer the dried foods will last with good quality and nutritive value.

The ideal storage temperature for dehydrated foods is 60°F (15°C) to below freezing. The ideal storage place is your freezer or refrigerator, particularly for storing low acid foods such as meats, fish and vegetables.

## **Pre-Treatment**

Pre-treatment minimizes oxidation, and gives you a superior quality, better tasting product with less vitamin loss. Apples, pears, peaches, and apricots are better when pre-treated. They are more appetizing, have a longer shelf life and higher nutritional value. Place cut fruits that tend to brown in a holding solution of ascorbic acid to reduce browning during preparation. Do not keep cut fruit in a holding solution for more than one hour.

Pre-treatment can vary from soaking in fruit juice, ascorbic acid mixtures, syrup blanching, steaming, to sulfating. The results of these methods also vary. Experiment and decide for yourself which one you like best.

# Drying Fruits

Fruits are ideal to dry because they have a natural high sugar content. They are high in acid (and consequently less prone to spoilage and micro-organisms), and taste delicious! Seasonally, fruit can be obtained in bulk from orchards or farms for considerably lower prices than you may find in the supermarket.

## Selection

Fruits picked at their prime have the highest natural sugar content and the best nutritional value. For the best quality product, choose only fresh, ripe unblemished fruits.



## Preparation

- 1** Wash fruit thoroughly and remove any imperfections.
- 2** Remove skins (if desired), stems and seeds. Halve or slice in 1/4" to 1/2" circles or slices.  
Some fruits have a natural protective wax coating such as figs, prunes, grapes, blueberries, cranberries, etc. If the fruit has been artificially waxed, it should be peeled to remove the wax.
- 3**
- 4** If you want to dry these fruits whole, dip into boiling water for 1-2 minutes. This will make the fruits' skin more porous.
- 5** If fruits are dried with the skins on, be sure to place them skin-side down to prevent fruit from dripping.
- 6** Dry at 135°F (57°C) and check frequently near the end of the drying process and remove pieces as they dry.

# Drying Fruit Rolls

Fruit rolls are a favorite snack for young and old alike. It is a chewy fruit product made from puréed fresh fruit, which has been dried and rolled into snack sized pieces. Fruit rolls are easy to make and cost less than those bought at the store.

## Selection

Almost any fruit will make an excellent fruit roll. Most fruits can also be combined with others.

Some fruits, such as apples, are high in pectin and fiber, and have an excellent texture when dried. The combinations are limitless.

Use fresh fruit in season. You can also use slightly overripe fruits, irregularly shaped fruits, or slightly bruised fruits that would be unsuitable for canning or drying.

Some fruits, such as citrus, should be used in combination with other fruits because they have so much liquid and very little pulp. If you find that a fruit is too runny, combine it with apple,

applesauce or a similar fruit that will give it more substance. When fresh fruits are not available, canned fruits (either sweetened or un-sweetened) can be used. Simply drain the liquid, and pour the fruit into the blender. Applesauce can be taken directly from the container for wonderful fruit rolls. Frozen fruits can also be used, although they tend to be a bit more runny. Just thaw and follow directions for using fresh fruits.



## Preparation

- 1** Wash fruits and cut away any bruised or spoiled portions.
- 2** Purée fruit in a blender until smooth.
- 3** In some blenders with some fruits, you may want to add a little juice or water to start the blending process.
- 4** Fruits generally need no added sweetener, but if fruits are under ripe, you may add light corn syrup or honey.
- 5** Add 1 or more tablespoons sweetener for each quart of purée.

## Drying

Place a Fruit Roll Sheet on the dehydrator tray and wipe lightly with a vegetable oil to prevent sticking. Purée should be about  $\frac{1}{4}$ " to  $\frac{3}{8}$ " thick and evenly spread. Dehydrate at 130°F to 140°F (54°C to 60°C) for 4-8 hours.

## Storage

Remove the fruit roll while it is still warm, roll, cut into smaller size pieces (if desired and wrap in plastic wrap). Individually wrapped pieces of fruit leather should be stored in larger airtight and moisture proof containers.



## Fruit Drying Chart

Expect a variance in the time needed to dry different fruits. Drying times are affected by the amount of fruit, thickness and the moisture content of the food itself. The guidelines are general. For more accurate drying times, keep records of your own experiences. Refer to page 12 for more information on pre-treatment.

Food	Preparation	Average drying time	Uses
Apples	Pare, core, cut in $\frac{3}{8}$ " slices. Pre-treat.	4-10 hrs.	Applesauce, pies, cobblers, rings, snacks, breads and cookies.
Apricots	Cut in half, remove pit and cut in quarters. Pre-treat.	8-16 hrs.	Desserts, muesli, meat dishes, pies and sauces.
Bananas	Peel, cut in $\frac{3}{8}$ " slices or divide lengthwise.	6-12 hrs.	Snacks, baby food, granola, cookies, and banana bread.
Blueberries	Wash and remove stems. Dip in boiling water until skins crack.	10-18 hrs.	Breads, baked goods, snacks, ice cream, yogurt.
Canned Fruit	Drain well. If small, place on mesh screen.	6-12 hrs.	Snacks, breads, granola.
Cherries	Wash, remove stems and pit.	18-26 hrs.	Breads, baked goods and snacks.
Citrus Fruits	Peel if desired. Slice $\frac{3}{8}$ " thick.	6-12 hrs.	Flavorings when powdered.
Cranberries	Wash and remove stems. Dip in boiling water until skins crack.	10-18 hrs.	Breads, baked goods, snacks, ice cream, yogurt.
Coconut	Remove dark outer skin, slice $\frac{3}{8}$ " thick.	3-8 hrs.	Cakes, cookies, desserts and granola.

Food	Preparation	Average drying time	Uses
Figs	Remove stems and halve.	8-15 hrs.	Fillings, cakes, puddings, breads and cookies.
Grapes	Leave whole, remove stems.	10-36 hrs. (Un-blanched)	Raisins; use in baked goods, cereals and snacks.
		6-10 hrs. (Blanched)	
Kiwi	Peel, slice $\frac{3}{8}$ " to $\frac{1}{2}$ " thick.	5-12 hrs.	Snacks.
Lemon Powder	Zest of rind.	8-12 hrs.	Seasoning rubs, marinade.
Mangos	Remove skin, slice $\frac{3}{8}$ " thick from seed.	6-16 hrs.	Snacks, cereals and baked goods.
Melons	Remove skin and seeds, slice $\frac{1}{2}$ " thick.	8-20 hrs.	Snacks.
Nectarines	Quarter or slice $\frac{3}{8}$ " to $\frac{1}{2}$ " thick. Pre-treat.	6-16 hrs.	Snacks, desserts and baked goods.
Oranges, limes, lemons	Slice $\frac{1}{4}$ " thick.	2-12 hrs.	Crafts, snacks, baking.
Peaches	Peel if desired. Halve or quarter. Pre-treat.	6-16 hrs.	Snacks, breads, cookies, fritters and granola.
Pineapple	Peel, core and slice $\frac{3}{8}$ " to $\frac{1}{2}$ " thick.	6-12 hrs.	Snacks, baked goods, baked granola.
Plums, Prunes	Halve or quarter and remove pit.	8-16 hrs.	Snacks, cookies, muffins, bread and granola.
Rhubarb	Slice in 1" lengths. Steam until slightly tender.	6-14 hrs.	Pies, tarts and other desserts.
Strawberries	Halve or slice $\frac{1}{2}$ " thick.	6-12 hrs.	Snacks, cereals and baked goods.

# Drying Vegetables

Many vegetables are quite good dried. Others may lose their appeal and are better frozen or fresh. Vegetables have a low acid and sugar content that makes them more subject to spoilage, and tend to have far shorter shelf life than dried fruits. Packaging and ideal storage conditions are key

elements to producing dried vegetables which will taste as good in December as they did from your summer garden!

## Selection

Choose fresh, crisp vegetables for a high quality dehydrated product. Just like fruits, vegetables should be picked ripe and dried as soon as possible to minimize loss.

## Preparation

- 1** Wash vegetables thoroughly and remove any blemishes.
- 2** Peel, trim, core, and/or slice vegetables.



## Blanching

Most vegetables must be blanched, either by steaming over boiling water or in the microwave oven to slow the enzyme action which will continue during drying and storage.

Note: Blanching softens the cell structure, allowing the moisture to escape more easily and also allows vegetables to rehydrate faster. Do not blanch onions, garlic, peppers or mushrooms. Water blanching is not recommended because of the loss of water-soluble vitamins and minerals.

## Steam Blanching

Use a commercial steamer or a pan with a tight fitting lid and a steaming rack. Bring about 1 inch of water to a brisk boil and drop in sliced vegetables. Cover. Steam until vegetables are heated completely through, but not cooked. This is usually about  $\frac{1}{3}$  of the time required to cook the vegetable. Vegetables should still be crunchy. Drain in steamer rack and place immediately on dryer trays.

## Microwave Blanching

A microwave oven is ideal for blanching vegetables. Prepare them in the same manner as for steam blanching. Place them in a microwave-safe dish, cover with plastic wrap and cook on high for about  $\frac{1}{2}$  of the time required to completely cook the fresh vegetable. Depending on the wattage of your microwave, you may want to stop the cooking half-way through and stir the vegetable to achieve a more even blanching.

## Drying

Load blanched vegetables onto drying trays, ensuring that air can move freely between the pieces. For vegetables that tend to clump together, such as corn or peas, stir occasionally to allow air to reach all of the pieces.

Vegetables are dried when they are crisp, tough, or brittle. Package immediately after drying to prevent absorption of moisture from the air.

## Vegetable Drying Guidelines

Vegetables will also vary in their drying times. Blanching decreases drying times, but not all vegetables are blanched. Again, the average drying times in the following table are general and depend on different variables. For more accurate times, keep records of your own specific experiences.

Food	Preparation	Average drying time	Uses
Artichoke	Cut hearts into 1/8" strips. Blanch.	6-12 hrs.	Marinate or dip in batter and fry.
Asparagus	Wash and cut into 1" pieces. Blanch.	3-10 hrs.	Rehydrate, serve in cream sauce.
Beans Green/Wax	Remove ends, cut into 1" pieces. Blanch.	6-12 hrs.	Stews, soups and casseroles.
Beets	Steam until tender. Cool and peel. Cut into 1/2 pieces.	3-10 hrs.	Soups and stews.
Broccoli	Wash, cut as for serving. Blanch.	4-10 hrs.	Soups, quiche or soufflés, cream or cheese sauce.
Carrots	Peel, cut ends, slice 3/8" thick or shred. Blanch.	6-12 hrs.	Salads, soups, stews and carrot cake.
Cauliflower	Wash, cut as for serving. Blanch.	6-14 hrs.	Soups and stews.
Celery	Trim, wash and cut 1/2" slices. Blanch in solution of 1/2 baking soda to 1 cup water.	3-10 hrs.	Soups stews, powder for celery salt (add equal parts celery and salt).
Corn on the cob	Husk, remove silk and blanch. Remove kernels from cob.	6-12 hrs.	Fritters, soups, stews or grind for cornmeal.
Eggplant	Peel, slice 1/4" thick. Blanch.	4-14 hrs.	Cream sauces, casseroles, dip in batter and fry.

Food	Preparation	Average drying time	Uses
Mushrooms	Clean with soft brush. Do not wash or blanch.	4-10 hrs.	Rehydrate for soups, meat dishes, omelets or frying.
Onions	Remove skins, tops, and root ends. Slice $\frac{3}{8}$ " thick.	6-12 hrs.	Soups, stews and sauces. Powder for seasoning salt. Package immediately.
Peas	Shell, wash and blanch.	5-14 hrs.	Soups, stews and mixed vegetables.
Peppers	Remove stem & seeds. Cut into $\frac{1}{2}$ " pieces.	5-12 hrs.	Soups, stews, pizza, meat dishes and seasoning.
Peppers (hot)	Wash, slice or cut in half. Remove seeds if you desire a milder pepper.	3-20 hrs.	Soups, stews, pizza and seasoning.
Potatoes	Peel and slice $\frac{3}{8}$ " thick. Blanch. Rinse and dry.	6-12 hrs.	Stews, soups and casseroles.
Tomatoes	Wash and slice $\frac{3}{8}$ " circles or dip in boiling water to loosen skins, halve or quarter.	6-12 hrs.	Soups and stews. Powder in blender and add water for paste or sauce. Dry in roll-up form for pizza sauce.
Zucchini or squash	Wash, remove ends and slice $\frac{3}{8}$ " thick or grate. Steam if you plan to rehydrate.	5-10 hrs.	Breads, chips with dip, soups and casserole. (1 week shelf life).

# Drying Jerky

Jerky is a favorite snack for school, lunch, on the trail or just about anywhere! It is made by seasoning lean, raw meat in a salt mixture, then drying it. The finished product is a protein-rich, low carb delicious treat!

## Meat Jerky

Homemade jerky is less expensive than jerky slices or sticks purchased at a grocery or convenience store. Most lean meats will yield about 1 pound of jerky for 3 pounds of fresh meat.

## Drying Meat

Jerky can be made from a variety of wild game meats, fish and poultry. When purchasing meats for jerky, choose at least 90% lean meats with minimal marbling (fat), as fat tends to get rancid during storage. A lean cut of flank steak or round steak makes excellent jerky.

You can make delicious jerky from pork, chicken or turkey or use precooked and processed meat. Be sure to dry it at the highest temperature setting.



After drying, heat it in your oven at a minimum temperature of 165°F (74°C) for at least 30 minutes as a precaution against salmonella. When you are making jerky from game meats, freeze the meat for at least 60 days at 0°F (-18°C) before drying as a precaution against any diseases. Then thaw meat, add seasonings and press into strips or sticks, and place on trays to dry.

## Preparation

- 1** Remove all fat, gristle, membrane, and connective tissue.
- 2** Cut into strips  $\frac{1}{4}$ " to  $\frac{4}{8}$ " thick and 5" to 6" long.
- 3** Prior to dehydrating, marinate cut meats in store-bought marinade or your own recipe for 4-8 hours in the refrigerator.

**Tips:** Cut strips across the grain to produce jerky that is easier to break apart and chew.

Cut meat in uniform thickness so it will dry in the same amount of time.



NESCO® jerky seasonings can also be used to marinate by following the instructions on the seasoning packets. Marinating adds flavor as well as tenderizes. The longer the meat marinates, the more flavorful the jerky. If you use your own recipe, be sure to use a curing spice combination that includes salt and sodium nitrite to prevent bacterial growth during the initial stages of drying. Cure packs and seasonings can be obtained by calling our Customer Satisfaction Team at 800-288-4545 or go to [www.nesco.com](http://www.nesco.com) to see our wide variety of jerky seasonings.

To make jerky from ground meat, choose 85% to 90% lean meat. Beef, venison, buffalo and turkey are the most popular choices. Ground meat jerky is easier to make, dries faster, and is less expensive and easier to chew than jerky slices. Follow instructions on the seasoning packets. Mix well and form into strips by using our Jerky Works™ Kit or a cookie press. Place on trays and dry.

## Drying Jerky Continued

Meats should be dried at 160°F (71°C). Depending on how thick the meat is cut, how heavily the dehydrator is loaded, and the humidity, jerky takes from 4 to 15 hours to dry.

Pat jerky with clean paper towels several times as it dries, to remove the oil that accumulates on the top of the jerky. When removing jerky from dehydrator trays, wrap it in paper towels and let it stand for a couple hours prior to packaging. Excess fat will be absorbed in the paper towels and the shelf life will be extended.

### Storage

Beef jerky that is stored un-refrigerated will start to go rancid at room temperature in approximately 3-4 weeks. Refrigerate or freeze for longer storage or until you are ready to consume. If any ice crystals have formed inside bag, re-package in a dry container. If jerky is dried thoroughly, it will last for several months.

All types of jerky must be dried sufficiently to avoid mold. If mold is found inside a storage bag of jerky, the entire container must be discarded.



# Drying Cooked Meat

If you are drying meats for other purposes than jerky such as for stew, sandwich spreads or stroganoff, the meat should be tender and choice. It must be cooked so it will not be tough and chewy when reconstituted. Using the remainder of a cooked roast or leftover steak saves the step of precooking the meat. Dehydrate those leftovers for snacks, backpacking or camping.

The shelf life of dried, cooked meats is 2 to 3 weeks at room temperature. Store in refrigerator or freezer to maintain the best quality until ready for use. They will stay fresh and tasty for up to 6 months in the freezer.



# Drying Fish

Lean fish can be used for jerky. You can also dry fatty fish, but it will not keep at room temperature more than a week. Fish jerky should contain about 15% moisture when it is completely dry. It will be pliable and firm. If there is any doubt about the dryness, store in refrigerator or freezer to avoid the risk of spoilage. Cooked fish may also be dried, although it has different taste than fish jerky. Rehydrating cooked fish is not recommended.

## Selection

Choose fresh fish to dry. If the fish is freshly caught, clean it promptly and keep on ice until you are ready to dehydrate. If you are purchasing fish, make sure it is fresh and not previously frozen. Frozen fish can still be made into jerky, but be aware that the quality is inferior to fresh.



## Preparation

**1** Cut fish into  $\frac{1}{4}$ " to  $\frac{3}{8}$ " thick strips.

Toss in your favorite marinade. When using your own recipe, be sure to include at least  $1\frac{1}{2}$  to 2 teaspoons salt per pound of fresh fish. Salt slows the growth of surface bacteria during the initial stages of drying.

**3** Marinate for 4-8 hours in refrigerator so fish will absorb salt and seasonings.

## Drying

Dehydrate fish jerky at 145°F to 155°F (62°C to 68°C) until it feels firm and dry, but does not crumble. There should be no moist spots.

## Packaging and Storage

Follow guidelines for Packaging and Storage on page 11 and 12. Store dried fish jerky in freezer if it will not be consumed within a week.



# Drying Herbs



Fresh herbs and spices have a stronger aroma and flavor than commercial dried herbs and spices. They are prized by food lovers and gourmet cooks. Dried herbs and spices are used more often than fresh because they are more readily available and convenient to use. Although some flavor is lost when they are dried, it becomes more concentrated because excess moisture is removed. Most herbs contain 70 to 85 percent water. Eight ounces of fresh herbs will yield about one ounce dried.

## Gathering Herbs

The flower, seeds, leaves and stems of herbs can all be used for seasoning. Leaves and stems should be gathered early in the morning before the heat of the sun dissipates the flavoring oils. Leaves should be harvested before the plant begins to flower and while still tender. Snip stems at base, taking care to leave sufficient foliage for the plant to continue growing. The new leaves at the tip of the plant have the most concentrated flavor. Plants usually survive three or four major harvests and, depending on climate, may produce all year round. Cold frames extend growing season and a sunny kitchen window will allow potted herbs to produce all year long.

## Preparation

To dry small-leaved herbs, like thyme, place on a tray that is lined with a Clean-A Screen® accessory that is available through [www.nesco.com](http://www.nesco.com). This helps keep dried herbs from falling through the tray. As small herbs dry, they may fly around inside the dehydrator. If this happens, place another Clean-A Screen® over drying herbs to keep them in place.

If flowers are to be used in teas, dry them whole. Wash and separate petals and remove any tough or discolored parts. When seedpods have dried, their outer covering may be removed. Rub seeds between palms of your hands to remove husks. Place larger seeds on a Clean-A-Screen® sheet. Place smaller seeds loosely on a fruit roll sheet. Dehydrate until there is no moisture evident. If seeds are to be used for planting, dry at room temperature to maintain germination ability.

To be certain that herbs are sufficiently dry, place in an airtight container for several days. If condensation appears on the inside of container, they need further drying.



## Testing for Dryness

Herbs are dry when they snap and crumble easily. Stems should be brittle and usually need additional drying time after they are removed from the seed pods.

## Packaging

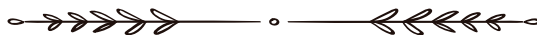
Dark colored jars with airtight lids are ideal for storing herbs. They don't allow light in, which tends to fade and weaken herbs. You can use other containers as long as they exclude air, light and moisture. Air and light result in flavor loss; moisture results in caking, color loss or insect infestation.

## Storage

As with other dried foods, dried herbs and seeds should be stored in the coolest place available, preferably below 60°F (15°C), to maintain best flavor. Do not crush or grind until ready to use. Crushing exposes more surfaces to the air, resulting in flavor loss. With proper packaging and good storage conditions, dried herbs, seeds and spices should keep well for 6-12 months.

## Using Dried Herbs & Spices

Since dried herbs and spices are usually 3 to 4 times stronger than their fresh counterparts, use conservatively. Their taste should be subtle and not overpowering. The zest of dried herbs is dependent upon storage condition and length of time stored. Sharpness of flavor deteriorates with age. Some herbs, such as mint or basil, lose their flavor more rapidly than others when dried. It may take nearly an equal volume of some dried herbs to replace the amount of fresh herbs called for in the recipe.



## Herb Drying Guide

Most herbs may be dried in your NESCO® dehydrator right on the plant stalk and stem. Seeds and leaves are easily stripped from the plant when dry. Drying temperature should not exceed 90°F to 100°F (35°C to 40°C). Do not dry herbs with fruits and vegetables. Store in dark containers in a cool, dark place to reduce flavor loss. Label clearly before storage because they can be difficult to recognize when dry. Do not powder leaves until you are ready to use.

Food	Preparation	Average drying time	Uses
Anise Leaves	Rinse in cold water, pat dry.	1-3 hrs.	Soups, stews, sauces and vegetable and fruit salads.
Anise Seeds	Rinse in hot water, pat dry.	2-5 hrs.	Rehydrate, serve in cream sauce.
Basil Leaves (break veins and stems to aid drying)	Clip leaves 3 to 4 inches from top of plant just as first buds appear, rinse pat dry.	20-24 hrs.	Italian and Mediterranean dishes, tomato dishes, meat, salads, soups, fish, poultry and egg dishes.
Caraway	Clip entire plant. Dip in boiling water, pat dry.	2-5 hrs.	Pork, sauerkraut, rye bread, cheese, vegetables, cookies.
Chili Peppers	Rinse and dice, pat dry.	5-12 hrs.	Powder for seasoning.
Chive Leaves	Chop, rinse in cold water, pat dry.	20-24 hrs.	Mild onion flavor, use in moist recipes.
Cilantro Leaves	Clip with stems. Rinse in cold water, pat dry.	15-18 hrs.	Mexican, Chinese and Mediterranean dishes.

Continued on next page.

Food	Preparation	Average drying time	Uses
Coriander Seeds	Clip entire plant. Dip in boiling water, pat dry.	2-5 hrs.	Sausage, pickling spices, apple and pear dishes.
Cumin Seeds	Rinse in cold water, pat dry.	2-5 hrs.	Curries and chili dishes.
Dill Leaves	Rinse in cold water, pat dry.	1-3 hrs.	Salads, vegetables potatoes and fish.
Fennel	Rinse in cold water, pat dry	1-3 hrs.	Salads, soups or stews.
Fennel Seeds	Rinse in cold water, pat dry.	2-5 hrs.	Cakes, cookies, breads.
Garlic Clove	Cut in half lengthwise, pat dry.	6-12 hrs.	Salt powder, recipes.
Ginger Root	Rinse, slice $\frac{3}{8}$ " thick or grate, pat dry.	2-5 hrs.	Meat, vegetables, cookies & dessert dishes.
Ginger Leaves	Rinse in cold water, pat dry.	1-3 hrs.	Soups
Marjoram Leaves	Rinse in cold water, pat dry.	1-3 hrs.	Italian, meat, fish, egg & poultry dishes.
Mint Leaves	Rinse in cold water, pat dry	20-24 hrs.	Sauces, mint jelly & lamb dishes.
Mustard Seeds	Rinse in cold water, pat dry.	2-5 hrs.	Corned beef, sauerkraut, salad dressings & cabbage.
Oregano Leaves	Rinse in cold water, pat dry.	15-18 hrs.	Italian, Greek, Mexican & tomato dishes.
Parsley Leaves/Stem	Rinse in cold water, pat dry.	20-24 hrs.	Powder, use leaves for flakes.
Rosemary Leaves	Rinse in cold water, pat dry.	20-24 hrs.	Barbecue sauces, poultry, meats, egg dishes, lamb, & vegetables.
Sage Leaves/Stem	Rinse in cold water, pat dry.	20-24 hrs.	Poultry, pork, lamb, veal & fish dishes.
Tarragon Leaves	Rinse in cold water, pat dry.	20-24 hrs.	Sauces, salads, fish & poultry.
Thyme Leaves	Rinse in cold water, pat dry.	1-3 hrs.	Meat, fish, poultry dishes, green beans, beets, carrots, & potatoes.

# Rehydrating Dried Food

Rehydrate by placing dried foods in a container (with enough water to cover food) and soaking for 30 minutes to 2 hours. Boiling water rehydrates foods more quickly than cold water or water at room temperature. Fruits or vegetables may also be rehydrated in liquids other than water, including fruit

juices, cider, vegetable juices, milk, consommé, etc. Refrigerate these foods while they are soaking to reduce any risk of spoilage. Do not add seasonings, especially salt or sugar, during rehydration as they slow the rehydration process.



# Cooking with Dried Food

After rehydrating food, cook it as you would normally. If foods are cooked before they are fully rehydrated, they will cook in a shriveled state and will not be plump. Most fruits and vegetables will rehydrate to about 80% of their fresh state. Consequently, they are slightly more chewy than a

fresh or frozen fruit or vegetable, even when rehydrated.

Dried food used in cooking will absorb additional liquid, so adjust the recipe accordingly.

**Note:** When using fruits in baked goods or ice cream, they may be softened by covering with boiling water and allowing them to stand for 5 minutes. Then chop or blend, depending on use.



## Instructions For Cooking with Rehydrated Foods

- 1** Vegetables—add one additional cup of liquid for one cup of dried food.
- 2** Stewed fruits—add 2 additional cups of liquid for each cup of fruit, allow to stand for 1 hour and simmer until tender.
- 3** Pies or fillings—use 1 additional cup of liquid per 1 cup of fruit—less if you desire a thicker consistency.



# Energy Bars

## Ingredients

- ◆ 1/3 cup carob chips
- ◆ 1 cup slivered almonds
- ◆ 4 cups dried fruit (pliable) (such as apples, raisins, dates, pears, peaches, apricots, pineapples)
- ◆ 3/4 cup unsweetened pineapple juice
- ◆ 1/2 teaspoon almond extract
- ◆ 1/2 cup honey wheat germ



## Instructions

- 1** Grind carob chips, almonds, dried fruit together
- 2** Mix in pineapple juice, almond extract, wheat germ, and 1 cup carob chips
- 3** Press onto fruit roll sheet.
- 4** Cut into small squares and place on unlined tray to finish drying.

**Tip:** Can coat with melted chocolate, yogurt coating, or carob to make candy bars.





# Grandma's Bran Muffins

## Ingredients

- ◆ 1 cup boiling water
- ◆ 3 cups wheat bran\*, divided
- ◆ 1 cup boiling water
- ◆ ½ cup butter or margarine
- ◆ 2 cups buttermilk
- ◆ 2 eggs beaten
- ◆ 1 cup granulated sugar, divided
- ◆ ½ cup brown sugar, firmly packed
- ◆ 2 ½ all-purpose flour
- ◆ 2 ½ teaspoons baking soda
- ◆ 1 cup chopped dried apple, dates, raisins, or pineapple
- ◆ ½ cup chopped walnuts or pecans

\***Optional:** Substitute 1 cup oat bran for wheat bran for an oat taste.

## Instructions

- 1** Place cupcake paper liners in pans, then generously spray inside of liners with cooking spray.
- 2** Preheat oven to 400°F (204°C)
- 3** In large, heat proof bowl, pour boiling water over 1 cup wheat bran and let stand for 15 minutes.
- 4** Add butter or margarine to bran water mixture, whisking until mixed.
- 5** Stir in buttermilk, eggs, ¾ cup of granulated sugar, brown sugar and remaining 2 cups wheat bran. Set aside.
- 6** In large bowl, sift together all-purpose flour, baking soda, and salt. Add chopped dried fruit and combine.
- 7** Combine dry mixture with wet mixture and stir until dry ingredients are moist. Do not over mix.
- 8** Scoop batter evenly into prepared pan.
- 9** Sprinkle remaining ¼ cup of sugar on top of each.
- 10** Bake for 20-25 minutes, or until toothpick inserted comes out clean.
- 11** Allow to cool for 10 minutes, remove from pan and cool completely on cooling rack.

# Best Banana Bread



## Ingredients

- ◆  $\frac{3}{4}$  cup butter or margarine
- ◆  $1\frac{1}{2}$  cups sugar
- ◆ 2 eggs
- ◆ 1 teaspoon vanilla
- ◆  $1\frac{1}{2}$  cups mashed ripe banana (4 to 6 medium size)
- ◆ 2 cups flour
- ◆ 1 teaspoon baking soda
- ◆  $\frac{1}{2}$  teaspoon salt
- ◆  $\frac{1}{2}$  cup buttermilk
- ◆  $\frac{1}{2}$  cup chopped dried banana
- ◆  $\frac{1}{2}$  cup chopped pecans
- ◆  $\frac{1}{2}$  cup chopped dates\*

\*Optional: Add dried pineapple instead of dates.

## Instructions

- 1** Preheat oven to 350°F (175°C). Grease and flour 3 small (3" x 5") loaf pans or two medium (3- $\frac{1}{2}$ " x 7- $\frac{1}{2}$ ") loaf pans.
- 2** In a large mixing bowl, cream butter or margarine, and sugar.
- 3** Add eggs and vanilla to sugar butter mixture, mix well.
- 4** Mash or food process bananas in a separate container. Add to creamed mixture.
- 5** In a separate bowl, combine flour, baking soda, and salt. Stir until well mixed.
- 6** Add flour mixture to creamed mixture alternately with  $\frac{1}{2}$  cup buttermilk, blending just until combined.
- 7** Fold in chopped dried bananas, pecans, and dates (or pineapple).
- 8** Pour into prepared pans. Bake for 45 minutes or until toothpick inserted in center comes out clean.
- 9** Cool 10 minutes in pan.
- 10** Remove from pan and cool on a cooling rack until room temperature.

# Caramel Corn



## Ingredients

- ◆ 6 cups popped popcorn
- ◆ 1 cup butter or margarine
- ◆ 2 cups brown sugar, packed
- ◆ ½ cup light corn syrup
- ◆ 1 teaspoon salt
- ◆ ½ teaspoon baking soda
- ◆ 1 teaspoon vanilla

**Optional:** 2 cups finely chopped dried fruit (pineapple, apples, raisins or prunes)

## Instructions

- 1** Place popcorn in a large mixing bowl. Preheat oven to 250°F (121°C).
- 2** Melt butter or margarine in a large heavy saucepan, over medium heat. Stir in brown sugar, syrup, and salt. Bring up to boil, stirring constantly.
- 3** Boil 5 minutes. Do not stir.
- 4** Remove from heat and quickly stir in baking soda and vanilla. It will begin to foam.
- 5** Immediately pour mixture over popcorn and mix well.
- 6** Pour mixture onto an 11" x 14" jelly roll pan, sprayed with cooking spray.
- 7** Bake for 60 minutes, stirring every 20 minutes.
- 8** During the last 5 minutes, carefully stir in finely chopped dried fruit, if desired.
- 9** Remove from oven and place on cooling rack to cool completely.
- 10** Once cooled, break caramel corn pieces apart and store in airtight container.

# Creamy Mushroom Soup

## Ingredients

- ◆ ¼ cup butter or margarine
- ◆ 1½ cups dried mushrooms
- ◆ ½ cup dried onions
- ◆ 2 cups hot beef broth or stock
- ◆ 4 cups milk
- ◆ 1 teaspoon salt
- ◆ 6 tablespoons flour

## Instructions

- 1** Sauté mushrooms and onions in butter or margarine in a large heavy saucepan for 5 minutes, stirring occasionally.
- 2** In separate bowl, combine broth or stock, milk, salt and flour. Whisk until smooth.
- 3** Add to sautéed mushrooms and onions.
- 4** Cook an additional 2-3 minutes, whisking constantly.
- 5** Garnish with parsley, if desired.



# Cup Of Vegetable Soup

## Ingredients

- ◆ 1/3 cup dried vegetable flakes (any combination of tomatoes, peas, onions, broccoli, zucchini, celery, carrots)
- ◆ 1/4 teaspoon dried parsley
- ◆ 1/4 teaspoon dried sweet basil
- ◆ Pinch garlic powder
- ◆ Pinch onion powder
- ◆ 1 tablespoon bulgar wheat
- ◆ 1 teaspoon pasta, broken if large pieces
- ◆ 2 cups chicken or beef broth or stock



## Instructions

- 1** Place vegetable flakes, parsley, basil, garlic powder, onion powder, bulgar wheat, and pasta in a pint thermos.
- 2** Bring broth or stock to a rolling boil and pour over dry ingredients.
- 3** Cover thermos and close securely for 10-15 minutes. Add salt and pepper to taste.

# Strawberry Fruit Rolls

## Ingredients

- ◆ 1 quart strawberries, washed and hulled
- ◆ ½ cup slivered almonds, toasted
- ◆ 1 (8 oz.) pkg. cream cheese
- ◆ 1 (8 oz.) carton banana or vanilla yogurt
- ◆ 2 bananas, cut into pieces
- ◆ ¼ cup peanuts
- ◆ 2 tablespoons honey

## Instructions

- 1** Place all ingredients in a blender or food processor, blend until puréed.
- 2** Pour onto NESCO® Fruit Roll Sheets. Dehydrate 4-8 hours at 135°F (57°C).
- 3** Remove roll ups from sheets while warm.
- 4** Let cool, then roll in plastic wrap to store.



# Orange Dream Fruit Rolls



## Ingredients

- ◆ 1½ cups applesauce
- ◆ 1 small apple, peeled, cored and chopped
- ◆ 2 teaspoons dried orange, ground
- ◆ 1½ teaspoons vanilla

## Instructions

- 1** Place all ingredients in a blender or food processor, blend until puréed.
- 2** Pour onto NESCO® Fruit Roll Sheets. Dehydrate 4-8 hours at 135°F (57°C).
- 3** Remove from sheets while warm.
- 4** Let cool, then roll in plastic wrap to store.

# Drying Crafts

## Drying Flowers

Preserve garden and natural favorites for attractive dried flower arrangements, Christmas and holiday decorations, party favors, place cards and corsages. Help your children dry specimens for their science class. Many lovely flowers, foliage, flowering grasses, seedheads, cones and non-flowering plants may be dried simply by placing on drying trays. This is wonderful for anyone too busy to experiment with other techniques, and also for the beginner who has not attempted preserving flowers before. Interesting arrangements can be made with these dried materials. Materials suitable for drying by this method are bracts, cultivated and wild grasses, seedheads, foliage and everlasting flowers.

## Using Desiccant

For flowers with petals, leaves, ferns, fungi and some varieties of mosses, the best way to preserve them is to use a desiccant powder.



A desiccant is a substance which absorbs moisture. It speeds the drying process, especially when used in a dehydrator, preserving the vibrant colors and delicate structure of the flower. The longer the drying process, the more colors will fade. Using a desiccant in your dehydrator will allow flowers to dry in a day instead of a week or two. There are several brands of flower desiccants available from craft stores. They may seem a little expensive, but can be reused indefinitely. Silica gel is the generic name and absorbs up to 50 percent of its own weight in moisture. Yellows and blues maintain their color better than reds or whites.

## Instructions:

- 1** Remove stems from flowers and insert a short 20-gauge stub wire.
- 2** Place ½" desiccant in bottom of containers that are no higher than ¾".
- 3** Place flat-faced flowers face down, with petals resting on desiccant.
- 4** Rounded double flowers such as roses and daffodils should be dried with heads upwards.
- 5** Gently sprinkle desiccant between the flowers and into every petal and crevice, with about ½ desiccant covering top.
- 6** Place containers on tray. Place lid on top of dehydrator and dry at 130°F to 145°F (55-63°C).
- 7** To test for dryness, gently scrape back the desiccant and remove one flower. Hold the flower to your ear and give it a gentle tap. If dry, it will sound crisp and papery.
- 8** Store in airtight tins until ready to use. In humid climates, protect loose-petal flowers with finishing spray.



# Dried Apple Wreath

## Supplies

- ◆ Mod Podge® sealer (available in craft supply stores)
- ◆ Brush
- ◆ 1500 mgs. Vitamin C (dissolved in 1 gallon of water or lemon or pineapple juice.)
- ◆ 8 or more apples (depending on the size of the wreath)
- ◆ Hot glue gun & glue sticks
- ◆ Styrofoam wreath
- ◆ Grapevines
- ◆ Straw
- ◆ Cardboard
- ◆ Ribbon
- ◆ Thin wire
- ◆ Baby's breath
- ◆ Cinnamon sticks



## Instructions:

- 1** Slice apples into 1/8" uniform slices.
- 2** A NESCO® meat slicer or CAREY® apple slicer results in even slices.
- 3** As you slice each apple, immediately place slices in a solution of pineapple or lemon juice and water.
- 4** Soak apples 10 minutes, drain and place on trays to dry. Dehydrate at 130° to 145°F (55-63°C) for 4-8 hours.
- 5** Remove apples when they are leather-like with no pockets of moisture.
- 6** Secure a hanging device on the back of the styrofoam wreath form.
- 7** Working a small area at a time from the outside in, squeeze a line of glue on the outside edge, place an apple slice.
- 8** Continue around the outer half of the wreath form, until the row is completed.
- 9** Repeat process with the inside row, until there are 2 rows of apples side by side.
- 10** When apples are glued in place, seal with Mod Podge® on both sides of the wreath.



# Sweet & Spicy Potpourri

For a perfect holiday gift, place one cup of this recipe in a lace bag tied with a colorful ribbon.



## Supplies

- ◆ 1 cup dried rose petals
- ◆ 1 tablespoon whole cloves
- ◆ ¼ cup dried lavender blossoms
- ◆ 1 stick cinnamon, crumbled
- ◆ ⅛ cup dried rosemary
- ◆ ⅓ teaspoon ground cloves
- ◆ ⅛ cup dried chamomile
- ◆ ¼ teaspoon ground nutmeg
- ◆ ½ cup dried grated orange peel
- ◆ 2 drops rose oil
- ◆ 1 teaspoon powdered orris root
- ◆ 1 drop orange oil
- ◆ 2 teaspoons orange-spice tea
- ◆ 1 drop lavender oil
- ◆ 1 tablespoon coriander seed
- ◆ ½ cup dried bachelor's button petals (for color)



## Instructions

- 1** In a large bowl, combine rose petals, lavender, rosemary, chamomile and orange peel.
- 2** Add orris root, tea, and spice.
- 3** Add oils, sprinkling lightly over mixture.
- 4** Mix in bachelor's buttons petals.

# Limited One Year Warranty

This warranty applies to NESCO® appliances that were purchased for personal or household use. This warranty is not available to commercial purchasers or owners.

We warrant that your appliances will be free of defects in materials or workmanship, under normal home use, for a period of one year from the date of purchase. To assure the proper handling of your warranty without delay, and to facilitate verification of the original date of purchase, we suggest that you promptly register your NESCO® product on our website at:

<https://www.nesco.com/customer-service/warranty-registration/>

Or use our QR code



You will receive a special promotion for registering with us.

Should your appliance prove to be defective within the warranty period, we will have the option to repair or replace your appliance at no charge, or repay to you an amount equal to the purchase price of the appliance. Transportation and/or shipping costs are not included in the terms of this warranty.

This warranty will be void if malfunction is caused by accident, mis-use, negligence, including tampering, abuse, damage in transit, or use for commercial purposes. It does not cover damage incurred due to servicing at a service center other than NESCO®, or damage caused by anything other than a manufacturing defect.

This warranty excludes any relief for incidental or consequential damages. Some states do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damages, so the above limitation may not apply to you.

This warranty gives you specific legal rights. You may also have other rights which may vary from state to state.

Your new appliance comes equipped with numerous safety features. Any attempt to interfere with the operation of these safety features makes this warranty null and void. In the event we receive an appliance for service that has

been tampered with, we reserve the right to restore it to its original state and charge for the repair.

For service in warranty — Defective products may be returned, postage prepaid, with a description of the defect to: The Metal Ware Corporation, 1700 Monroe Street, Two Rivers, Wisconsin 54241, for no-charge repair or replacement at our option.

Must include proof of purchase or copy of original bill of sale when returning product for warranty service.

Please call Customer Satisfaction at 1-800-288-4545 to obtain a Return Authorization before shipping or discuss a problem with us.

For service in warranty, follow instructions set forth in warranty. When ordering new parts, make sure that you always mention the model number of the product.

If we instruct you to send all or part of your appliance to us for repair or replacement, our Customer Satisfaction representative will provide a Return Authorization number (this number notifies our receiving department to expedite your repair). Pack your unit carefully in a sturdy carton with sufficient padding to prevent damage because any damage caused in shipping is not covered by the warranty.

Print your name, address and Return Authorization number on the carton.

Write a letter explaining the problem. Include the following: your name, address and telephone number and a copy of the original bill of sale.

Attach the sealed envelope containing the letter inside the carton. Insure the package for the value of the NESCO® appliance and ship prepaid to:

Attn: Factory Service Dept.

The Metal Ware Corporation

1700 Monroe Street  
Two Rivers, WI 54241

# Notes



# Notes





# NESCO®

Your Key Ingredient™

*Customer*   
*Satisfaction*™

1-800-288-4545  
[www.nesco.com](http://www.nesco.com)  
1700 Monroe St,  
Two Rivers, WI 54241