

The Best Vacuum Sealers of 2022



If you're into sous vide cooking or want to extend the shelf-life of ingredients or ensure the ground beef you bought (but aren't looking to use quite yet) doesn't get freezer burn, a vacuum sealer is a worthwhile investment. In short, vacuum sealers keep food fresher, longer...

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Pickled Red Beet Eggs



NESCO Deluxe Egg Cooker
Pickled Red Beet Eggs

If you're craving a little bit of sweet and sour at your summer picnic, these Pickled Red Beet Eggs are the perfect addition to your warm-weather outing. Our recipe is simple with the help of the NESCO Egg Cooker. What are you waiting for? Get crackin' and enjoy your pickled eggs as a tangy snack or side.

Your Key Ingredient:

[NESCO Egg Cooker](#)

Grocery Ingredients:

- 1 (15 ounce) can beets
- 1 onion, thinly sliced
- 12 hard-cooked eggs, shelled and left whole

1/4 cup white sugar

1/2 cup vinegar

Instructions:

1. Measure the amount of water for hard-boiled marked on the measuring cup and pour water into base.
2. Use the pin on the measuring cup and prick each egg before placing on the tray (reduces cracking eggshells).
3. Drain liquid from the beets into saucepan. Place beets, onions, and eggs into a large bowl or pitcher.
4. Pour sugar and vinegar into the saucepan with the beet liquid and bring the mixture to a boil. Reduce the heat to low, and let the mixture simmer 15 minutes.
5. Pour the beet juice mixture over the beets, eggs, and onions.
6. Seal the bowl or pitcher and refrigerate. Refrigerate for at least one to 3 days; the longer they are allowed to sit the better they will taste.

Enjoy More Of Your Summer With Easy Meal Prep



Some planning and advanced meal prep is one of the best ways to save time while still being able to enjoy a home-cooked meal this summer. NESCO's Vacuum Seal Kit keeps meals already prepped fresh for longer, and makes organization easy.

Get Outdoor Ready With NESCO!



Warmer days and sunshine are upon us. It's the perfect time to take to the outdoors, and whether you're backpacking for two days or camping for two weeks, food is a necessary part of any camping trip. Camping dehydrated food is lightweight and ultra packable and with NESCO, it can taste good too.

Master The Trendy Sous Vide Cooking Method



NESCO Vacuum Sealer Rolls pair perfectly with the sous vide cooking method to cook your favorite foods without hassle.

**Save Time And Money With A
NESCO Slow Cooker**



Here at NESCO, we're in the heart of what we would historically have called "slow cooker season." Cold winter months are great for hearty soups, stews and comfort meats like meatloaf, pot roasts and pork shoulders – prepared easily in one of our slow cookers.

**Simplify Your Life This
Holiday Season With NESCO**



Electric pressure cooker recipes make mealtime easy



Whether you're hosting for the holidays or just need an answer for those hasty weeknight dinners, [NESCO's electric pressure cooker recipes](#) will completely change the way you plan and prepare meals.

The recipes are simple. Just add ingredients and cover with the locking lid.

As the [NESCO® Digital Pressure Cooker](#) heats up, it safely traps steam inside – decreasing the cooking time of most foods by approximately 70 percent.

So if you're craving perfect [barbecued short ribs](#), [candied sweet potatoes](#), [chicken cacciatore](#), or [lemon cheesecake](#), the pressure cooker, and our electric pressure cooker recipes can make it happen – fast.

“The pressure cooker is perfect for quick and efficient cooking, browning and steaming your favorite meals,” says Dan Kuenzi, senior VP of sales and marketing at NESCO.

Advantages of electric pressure cooker recipes

- Healthy: vitamins and minerals are sealed in.
- Fast: saves both prep and cook time.
- Easy: less clean up.
- Delicious: food tastes better and retains flavor.

NESCO makes [6 Qt.](#) and [8 Qt.](#) digital pressure cookers – each with removable, dishwasher safe, non-stick cooking pots designed for quick cooking and easy cleanup.

The multifunctional control panel provides set programs to ensure consistent results for a wide variety of cooking options.

“Cook fish, chicken, soups, vegetables, and even desserts in just minutes,” says Kuenzi. *“The electric pressure cooker recipes are ideal for busy people.”*

Our goal is to free up your time, to get you back to what's important to you. This holiday season, give the gift of time to yourself, or to those you love, with an 18 Qt. Roaster Oven or the 6 Qt. Digital Pressure Cooker. Don't forget to check our

website for easy roaster oven and electric pressure cooker recipes.

NESCO: Your Key Ingredient

At NESCO, we believe life is an occasion worth celebrating. We're dedicated to being Your Key Ingredient in those celebrations by making cooking enjoyable again with our complete line of innovative small kitchen appliances and accessories. NESCO began as the National Enameling and Stamping Company and created the first Roaster Oven in 1931. NESCO is currently headquartered in Two Rivers, Wisconsin.

To purchase NESCO products visit nesco.com or for more information call [1-800-288-4545](tel:1-800-288-4545).

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