

Warranty:

LIMITED WARRANTY* ONE (1) YEAR:

Your *Elite Cuisine* small kitchen appliance is built with precision, inspected and tested before leaving our factory. It is warranted, to the original purchaser or gift recipient, to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. During that period, should the appliance fail to operate properly, return the appliance with your sales receipt to the store where purchased. This warranty gives you special legal rights and you may also have other rights to which you are entitled, which may vary from state to state. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service.

This limited warranty covers appliances purchased and used within the surrounding United States and does *NOT* cover:

- Damages caused from improper usage or installation of appliance.
- Damages caused from shipping.
- Defects other than manufacturing defects.
- Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- The loss or missing parts of the appliance. Parts will need to be purchase separately.
- Damage from service by other than an authorized dealer or service center.
- Any transportation and shipping charges.

RETURNS: Any return of defective merchandise to the manufacturer must be processed accordingly by contacting customer service first to obtain RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #.

*One Year Warranty valid only in the United States, **excluding** Alaska, Hawaii, and Puerto Rico.

**Any instructions or policy included in this manual may subject to change at any time.

Elite Cuisine
PLATINUM
Collection

Convection Oven

with **Rotisserie**, Grill & Griddle and Steamer

Brushed Stainless Steel Exterior & Continuous Clean Interior



Model RO-2010X

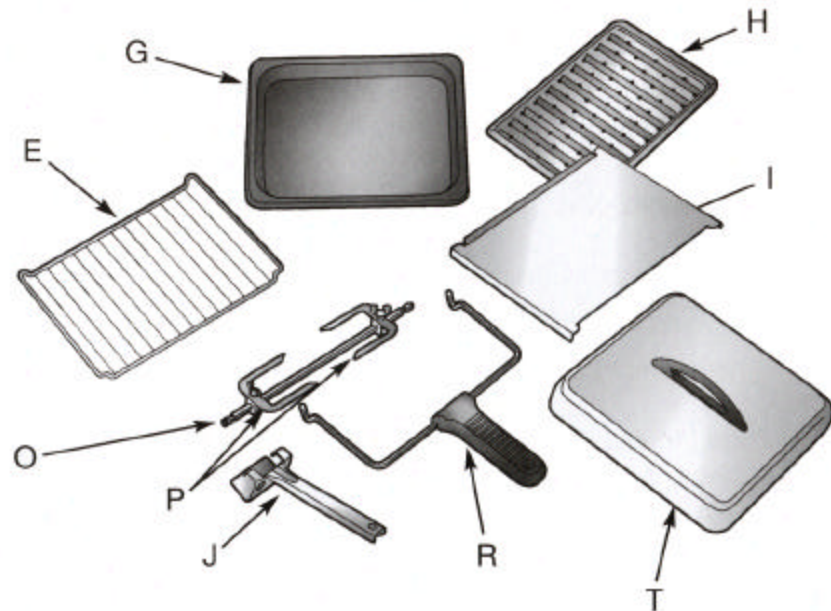
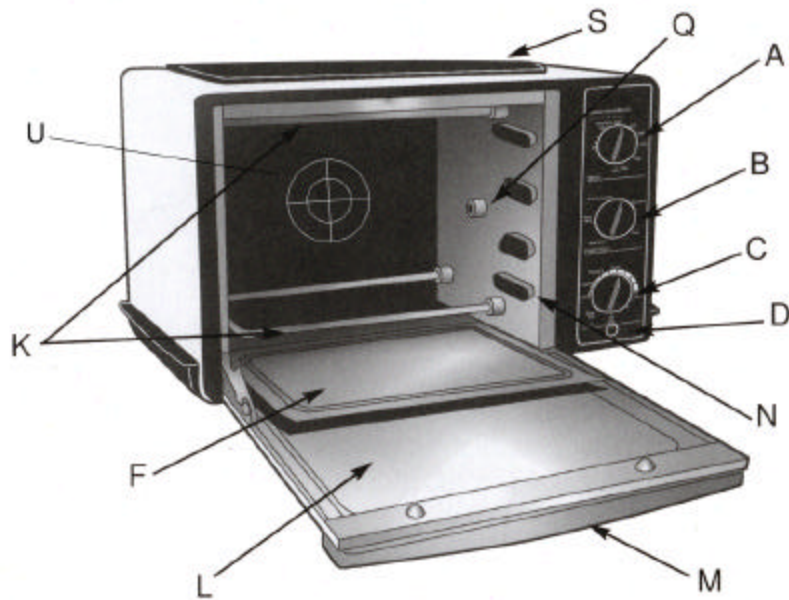
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Elite Cuisine Convection Oven
With **Rotisserie**, Grill & Griddle and Steamer
Brushed Stainless Steel Exterior & Continuous Clean Interior

Distributed by: **MAXI-MATIC**®, USA
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INSTRUCTION MANUAL & RECIPES

Before operating your oven toaster, please read all instructions carefully and keep for future reference.



- A) **Thermostat Control** – Maximum control over your cooking cycle from Defrosting to MAX.
- B) **Function Control** – Choose the function and direction of cooking heat for convenient control of cooking in your oven.
- Bake/Roast: Cakes, pies, cookies, poultry, beef, pork, etc.
- Note: Use this function for Dehydrating and Proofing.*
- Toast: Bread, muffins, frozen waffles, bagels, etc.
 - Broil/Griddle/Grill: For broiling fish, steak, poultry, and pork chops.
 - Defrost: Quickly thaws a variety of frozen foods.
 - Keep Warm: Keeps food warm for up to 60 minutes.
 - Rotisserie: Can cook up to a 5-pound roast, ham or chicken.
- C) **Toast/Timer Control** – A 60-minute timer with indicator bell.
- NOTE: THE TIMER SERVES AS THE OVEN'S ON/OFF SWITCH.**
- D) **Indicator Light** – Illuminates when the oven is powered on.
- E) **Universal Baking Rack** – Used for toasting, baking, and general cooking in casserole dishes and standard pans.
- F) **Slide-out Crumb Tray** – To catch all the unwanted crumbs or drippings during the cooking process. *Can also be slid into the slot beneath the top heat elements to reduce heating inside the oven when just cooking on oven top.*
- G) **Roasting Pan** - For roasting a variety of foods. Needs to be placed on top of Universal Baking Rack (E) in order to fit inside oven.
- H) **Steamer / Broiler Rack** – Can be used on top of oven as the steamer ventilation rack. Or also placed inside the Roasting Pan (G) for broiling meats.
- I) **Cooking Sheet** – For baking cookies or biscuits. Must be placed on top of Universal Baking Rack (E) in order to fit inside oven.
- J) **Roasting Pan Removal Clip** – Used to remove the Roasting Pan out of the oven when the pan is hot from the cooking cycle.
- K) **Top and Bottom Heating Element** – The heating element coils for use during baking, broiling, rotisserie, or roasting.
- L) **Oven Glass Door** – Tempered glass door allowing you to see into oven during cooking cycle.
- M) **Oven Door Handle** – Cool-touch handle.
- N) **Continuous Clean Interior** – A special coating that oxidizes any spattering onto the oven walls during oven operation for easy cleaning.
- O/P) **Rotisserie Assembly** – Used to fork roasts, hams, or chickens for rotisserie cooking.
- Q) **Rotisserie Drive Socket** – Where the Rotisserie Assembly is inserted for rotation.
- R) **Rotisserie Removal Handle** – Used to remove the Rotisserie Assembly out of the oven when the oven is hot.
- S) **Oven-top Steamer & Grill/Griddle** – Excellent for cooking breakfast, lunch, snacks, and dinners. Or just to keep foods warm and steaming vegetables.
- T) **Oven-top Cover** – Placed over the oven-top features for steaming or keeping foods warm.
- U) **Convection Fan** – Controls the heat distributed throughout the oven.

IMPORTANT SAFEGUARDS

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

1. Read all instructions before operating.
2. Do not touch hot surfaces. Use handles or knobs.
3. Remove all packaging plastics and other materials from unit before operating.
4. Wash all removable accessories before using for the first time.
5. Unit should be turned on to MAX temperature for 10 minutes for the first time to burn off any access manufacturing or packaging oils.
6. To protect against electrical shock, do not immerse cord, plug or appliance itself in water or other liquids.
7. Close supervision is necessary when appliance is used by or near children.
8. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
9. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Do not use outdoors.
12. Do not let cord hang over edge of table or counter or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn any control to OFF position, then remove plug from wall outlet.
15. Oversized foods or metal utensils must not be inserted in the appliance as they may cause a fire or risk of electrical shock.
16. A fire may occur if the appliance is covered or touching flammable material including curtains, draperies, walls and the like when in operation.
17. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electrical shock.
18. Extreme caution should be exercised when using containers constructed of other material other than metal or glass.
19. Do not store any materials other than manufacturer's recommended accessories in this oven when not in use.
20. Do not place any of the following materials in the oven: Paper, cardboard, plastic and the like.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

USING YOUR OVEN

CONVECTION BAKING

As general rule, baked goods require a lower temperature in a convection oven than in a conventional oven. **Lower the recipe temperature by 50° to a minimum of 300° when baking cakes, pies, cookies and bread to avoid over baking and burning.** Follow package instruction for time and temperature when cooking convenience foods. Check food about ¾ way through cooking cycle and adjust time or temperature if necessary.

OPERATION:

- Place the Universal Baking Rack in lowest or middle Rack Support Guide, depending on the height of the pan or according to recipe directions.
- Preheat the oven as directed in recipe.
- Place item to be baked the Universal Baking Rack.
- Set TEMPERATURE CONTROL to desired temperature.
- Turn FUNCTION CONTROL to BAKE setting.
- Turn TOAST/TIMER CONTROL to STAY ON.
- Check food for doneness 5-10 minutes before expected completion.
- Turn the TOAST/TIMER CONTROL to OFF when cooking cycle is complete.

CONVECTION ROASTING

OPERATION:

- Set TEMPERATURE CONTROL to recipe setting or setting normally used in a conventional oven. Turn FUNCTION CONTROL to BAKE/ROAST.
- Place food to be cooked on Broil Rack and then place the Broil Rack (H) into Roasting Pan. Place Roasting Pan onto the Universal Bake Rack.
- Turn TOAST/TIMER CONTROL to STAY ON. Time accordingly and check progress with meat thermometer to ensure desired doneness.
- To check or remove food, use ROASTING TRAY REMOVAL CLIP to help slide food in and out.
- Turn TOAST/TIMER CONTROL to OFF when cooking cycle is complete.

TYPE/CUT	TEMP.	WEIGHT	TIME	FINISHED TEMP.
Beef*				
- Eye of Round	325°	3-8 lbs.	20 min / lbs.	140-150° Medium
- Standing Rib	325°	3-8 lbs.	20 min / lbs.	140-150° Medium
Pork				
- Loin (boneless)				
- Loin (with bone)	325°	3-8 lbs.	30 min / lbs.	170° Well
- Ham (fresh)	325°	3-8 lbs.	35 min / lbs.	170° Well
- Ham (smoked)	325°	3-8 lbs.	30 min / lbs.	170° Well
	325°	5-8 lbs.	18 min / lbs.	180° Well
Poultry				
- Chicken (Whole)	325°	3-5 lbs.	60-70 min.	190°
- Turkey (breast)	325°	5-8 lbs.	1 hr 45 min.	175°
- Turkey (Whole)	325°	6-8 lbs.	1 hr 45 min.	190°
- Duck**	400°	4-5 lbs.	1 hr 40 min.	185°
- Cornish Hen	325°	1-1½ lbs.	45-55 min.	190°

* Beef times are for Medium doneness. Subtract 15 min. for Rare. Add 15 min. for Well Done.

** Duck is naturally very fatty. Check Drip Pan after 1 hour of cooking carefully empty it if it is half full.

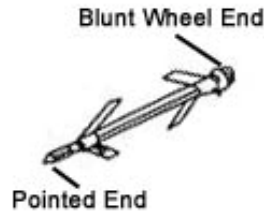
Note: All roasting times are based on meats at refrigerator temp. Frozen meats may take considerably longer. Therefore, an oven thermometer is recommended.

ROTISSERIE

Cook mouth-watering foods on the rotisserie for healthy meals. Reduce the amount of fat, grease and oils. It is recommended that when using the rotisserie, that you do not exceed 6 lbs. Season your food with your favorite herbs, marinades or baste for a terrific meal that's low in fat and high in taste.

OPERATION:

- Prepare your desired food to be cooked on the rotisserie such as marinating it, brushed with your favorite sauces or flavored with herbs.
 - It is recommended that if cooking a whole chicken or Cornish hens, to secure the wings and the drumsticks w/ food ties to keep them from dangling or moving around during the rotisserie cooking cycle.
- Take the rotisserie spit and secure one fork to spit rod at position towards the blunt end of the spit making sure it's locked in the groove of the spit rod. This will keep the fork from moving.
 - To secure the forks, simply tighten w/ the "fly screw" into the holes provided and tighten against the spit rod. To remove, simply unscrew the "fly screw" in the opposite direction and remove. Be sure to keep these parts clean after each use.
- Spear your food onto the spit rod from the pointed end and push food towards the first fork. Spike the fork into the food and make sure it's secure.
- Take the second fork and slide onto the spit rod.
- Pierce the fork into the food and tighten with "fly screw".
- Take entire assembly and place into the oven. Making sure the blunt "wheel end" of the spit rod is facing the right hand side.
- Gently insert the pointed end into the drive socket provided on the right hand side of the oven. Then rest the blunt "wheel end" onto the spoke provided on the left hand side of the oven.
- Insert the Universal Baking Rack right above the bottom heating element and rest the Roasting Pan on top. This will prevent the drippings from burning onto the bottom heating element.
- Set the thermostat control to 350° - MAX temperature.



10) Set Timer to desired time

- Set the FUNCTION CONTROL to ROTISSERIE.
- When cooking cycle is complete, make sure the oven is set to OFF. It is recommended to unplug the unit, but it is not necessary.
- Remove the rotisserie assembly by using the Rotisserie Spit & Fork Removal Tongs by sliding it underneath the spit rods. Lift up gently away from the spoke and the insertion hole. Pull out of the oven and place onto cutting board or a clean surface.
- Loosen the fork closest to the pointed end of the spit by unscrewing the "fly screw". Slide food off of the spit. **TIP: Do not unscrew the fork by the blunt end of the wheel. Keeping it on will help in removing the food easier.**
- Remove food entirely and serve.

ROTISSERIE COOKING TIME CHART*

FOOD	WEIGHT	TEMPERATURE	TIME
Chicken	4 – 5 lbs.	MAX	1 HR 30 MIN
Pork Roast	4 – 5 lbs.	MAX	1 HR 45 MIN
Roast Beef**	3 – 4 lbs.	MAX	1 HR 30 MIN
Cornish Hens	1 ½ lbs.	MAX	1 HR
Smoked Ham	4 – 5 lbs.	MAX	1 HR 45 MIN
Veal Roast (Boneless)	4 – 5 lbs.	MAX	2 HR 30 MIN

*All cooking times and temperature provided are approximate and are only for your reference.
 ** Cooking times for beef are for medium doneness. For rare, subtract approximately 10-15 minutes from the cooking time. For well done, add approximately 10-15 minutes to the cooking time.

BROILING & BROWNING

Before using your oven's broiling feature, preheat the oven for 5 minutes on MAX temperature setting for best results. Trim any excess fats from meat and dry off any moisture that may be on the food. Please follow the directions below on how to use your new toaster oven broiler.

OPERATION:

- Set the Thermostat Control to MAX temperature.
- Set the FUNCTION CONTROL to BROIL.
- Let oven preheat for approximately 15 minutes.
- Place desired food onto the Broiling Rack and place into Roasting Tray.
- Brush food with desired sauces, oils or marinades if you wish.
- Slide the Rack into the highest position making sure the tops of the food is at least two inches away from the ceiling heat element of the oven. (You can place rack or tray in the middle position if desired.)
- Set Timer Switch to desired time.** For foods that need over 60 minutes of cooking time, the Timer may need to be reset after the first 60 minutes.)
- When cooking cycle is complete, make sure the oven is set to OFF. It is recommended to unplug the unit, but it is not necessary.
- Remove the rack or tray from the oven.
- Set onto a heat resistant surface.
- Remove food from rack or tray and serve.

FOOD	WEIGHT/THICKNESS	DONENESS	TIME
Beef			
- Porterhouse/Sirloin	1 Inch Thickness	Medium	15 – 20 MIN
- London Broil	1 Inch Thickness	Medium	15 – 20 MIN
- Rib Eye	1 Inch Thickness	Medium	15 – 20 MIN
- Hamburger	8 Ounces	Medium	20 – 25 MIN
Pork			
- Chops	¾ Inch Thickness	Well	20 – 25 MIN
- Ribs	1 Rack	Well	25 MIN
Chicken Breast	1 Inch Thickness	Well	30 – 40 MIN
Fish			
- Fillets**	½ Inch Thickness	Well	10 – 15 MIN
- Steak	1 Inch Thickness	Well	18 – 20 MIN

*All cooking times and temperature provided are approximate and are only for your reference.
 **Fish fillets are delicate when cooking. It is recommended to use the Roasting Tray when cooking fish fillets to keep from the fillet from breaking up when handling. Turn fillet once carefully midway through broiling cycle.

GRILL & GRIDDLE

The grill & griddle located right on top of the oven is a wonderfully convenient way to cook a variety of delicious foods without having to use many pots or pans. Food can be kept warm for up to 30min. while the oven is on and in use; it's ideal for making bacon and eggs, pancakes, hamburgers, hot dogs, steaks, fish, chicken breasts and even grilled cheese sandwiches.

WARNING: Never use the Grill & Griddle when the oven is stored beneath a cabinet overhang. Use caution.

OPERATION:

- 1) When not cooking *inside* the oven at the same time, simply slide out the Crumb Tray from the bottom of the oven and slide it into the top slot in the oven right below the Top Heating element. This will prevent the interior of the oven from heating up too high.
- 2) While using the oven, let the Grill or the Griddle heat up for approximately 5 minutes before cooking on it.
- 3) Set desired temperature and set FUNCTION CONTROL to Broil/Grill/Griddle. Set Timer to desired cooking time or set to STAY ON.
- 4) The Oven Top Dome lid can also be used to cook faster or to prevent spattering.
- 5) When cooking cycle is complete, make sure the oven is set to OFF. It is recommended to unplug the unit, but it is not necessary.
- 6) The oven can remain on still to finish cooking the meal inside if cooking inside the oven at the same time.
- 7) However, ALWAYS wait until the oven is OFF and has completely cooled off to remove the Grill & Griddle for cleaning.

STEAMING

Steam a wide variety of savory vegetables to add a delicious side dish to your meal. And all this right on top of the same oven that is cooking your main course all at the same time. Add your favorite fresh vegetables such as carrots, broccoli, green beans, corn on the cob, squash and many more to the Steamer area right on top of your oven and have it ready to eat in a matter of minutes.

OPERATION:

- 1) When not cooking *inside* the oven at the same time, simply slide out the Crumb Tray from the bottom of the oven and slide it into the top slot in the oven right below the Top Heating element. This will prevent the interior of the oven from heating up too high.
- 2) Begin by pouring ¼ cup of lukewarm water into the grill & griddle area.
- 3) Place the Steam / Warming Rack over the water, making sure the water does **NOT** rise up above the ventilation holes in the steamer rack.
- 4) Place the desired vegetables on top of the Steamer / Warming Rack. Season with herbs, salt and pepper.
- 5) Cover with the Oven Top Dome Lid.
- 6) Set desired temperature and set FUNCTION CONTROL to Broil/Grill/Griddle. This will turn on the Top Heating Elements. Set Timer to desired cooking time.
- 7) Vegetables steam quickly. Depending on the toughness of the vegetable. It can be done within 10 minutes.
- 8) Remove lid **CAREFULLY** for hot steam may rise up when lid is removed.
- 9) Remove vegetables from the steamer rack and serve while still hot.
- 10) DO NOT remove remaining water until the oven has been turned off and completely cooled.
- 11) When cooking cycle is complete, make sure the Timer is set to (0). It is recommended to unplug the unit, but it is not necessary.

KEEPING FOOD WARM

There are two great ways to keep your food warm while finishing up other dishes that may require longer cooking times. By using the inside of the oven to keep food warm up to 30min. and to also keep food warm on top of the oven while still cooking inside it at the same time.

OPERATION:

INSIDE THE OVEN –

- 1) Wait until the cooking cycle has completed for your food.
- 2) Set the Temperature switch to the lowest setting.
- 3) Set FUNCTION CONTROL to KEEP WARM
- 4) The oven will remain warm and keep your food warm for up to 30min. Longer periods may result in drying the food out too much.

ON TOP OF THE OVEN –

- 1) While the oven is cooking inside and other dishes need to be kept warm.
- 2) Simply set the Steamer / Warming Rack on top of the Grill & Griddle area.
- 3) DO NOT add water.
- 4) Place food onto the rack, cover with lid.
- 5) Set desired temperature and set FUNCTION CONTROL to KEEP WARM.
- 6) Food can be kept warm for up to 30 – 45 minutes.
- 7) Longer periods may result in drying the food out too much.

TOASTING

Toasting in the oven is quite simple. You can toast regular slices of bread or also brown biscuits or bread rolls.

OPERATION:

- 1) Place the Grilling Rack into the center position in the oven.
- 2) Set the thermostat setting to approximately between 210°-270°.
- 3) Set the FUNCTION CONTROL to TOAST.
- 4) Place the bread onto the grilling rack and set the timer to 5 minutes.

Note: When setting the timer for such a short period of time, the timer may need to be turned to approximately 15 minutes first until the light comes on, then switch the timer back to 5 minutes.

- 5) When bread is toasted to your desired coloring, simply shut the oven off by turning the Timer to 0 (zero) if you wish to end the cycle early.
- 6) Use caution when removing the bread from the oven.

PREHEATING

For certain recipes, it calls for the oven to be pre-heated.

OPERATION:

- 1) Plug unit into an outlet.
- 2) Set temperature setting to desired setting or as indicated in recipe.
- 3) Turn FUNCTION CONTROL to BAKE/ROAST.
- 4) Set the timer to 15 minutes to preheat the oven.
- 5) When pre-heating cycle has completed, insert food and reset the Timer.

Note: It is recommended not to preheat the oven when using the rotisserie. The oven will be hot and it will be difficult to insert the rotisserie assembly.

DEFROSTING

Quickly thaw an assortment of frozen foods in your convection toaster oven by using the convenient DEFROST function.

Note: Food that has been defrosted should not be left at a warm temperature for long periods of time due to growth of harmful bacteria that can spoil food. **Cook food immediately following defrosting. If defrosting large quantities of food at a time, defrost in refrigerator and NOT in your convection oven.**

DEHYDRATING

Many fruits, vegetables, herbs and meats can be dehydrated using your convection oven. A variety of food can easily be converted into snacks or prepared for storage.

OPERATION:

- 1) Set the TEMPERATURE CONTROL to DEHYDRATE.
- 2) Turn FUNCTION CONTROL to BAKE/ROAST.
- 3) Turn TOAST/TIMER CONTROL to STAY ON.
- 4) Leave door slightly ajar.
- 5) Follow dehydration recipe instructions for standard finishing times.
- 6) When dehydrating is complete, turn TOAST/TIMER CONTROL to OFF.

PROOFING

Although "proofing" technically means the mixing of yeast with water and letting it activate. The Proofing Feature with this oven refers to the Rising of Dough. The warm air circulated by the convection fan provides a perfect environment for dough to rise.

Note: Be sure to check oven temperature after a few minutes to ensure that it is not too hot or cool. If necessary, adjust temperature control slightly.

OPERATION:

- 1) Set the TEMPERATURE CONTROL to PROOF.
- 2) Turn FUNCTION CONTROL to BAKE/ROAST.
- 3) Place the dough into the Roasting Pan.
- 4) Insert Universal Grilling Rack into the lowest support guide.
- 5) Place Roasting Pan onto Universal Grilling Rack.
- 6) Turn TOAST/TIMER CONTROL to STAY ON.
- 7) Remove dough when it has risen.
- 8) Follow recipe instructions for second rise.
- 9) Set desired temperature. Make sure to lower temperature 50° below suggested conventional oven temperature.
- 10) Bake using recipe directions and check 5-10 minutes before recipe completion time.
- 11) Turn TOAST/TIMER CONTROL to OFF when finish using oven.

CLEANING YOUR OVEN

ALWAYS MAKE SURE THE OVEN IS UNPLUGGED AND COMPLETELY COOLED DOWN BEFORE CLEANING.

Your new oven has a unique cleaning feature. It has a Continuous-Clean coating on the interior of the oven that automatically cleans itself during normal operation times. Any spattering that comes into contact with the walls with the continuous-clean coating, will be oxidized while the oven is in use.

If desired, you can also wipe the walls with a damp sponge or cloth with mild detergent to clean off any remaining residue. **DO NOT USE STEEL WOOL SCOURING PADS OR ABRASIVE CLEANERS OR SCRAPE WALLS WITH METAL UTENSILS. THIS WILL CAUSE SEVERE DAMAGE TO THE CONTINUOUS-CLEAN COATING.**

Wash all the other accessories in hot soapy water or in a dishwasher. Wipe the glass door clean with a damp sponge or cloth. Wipe dry with a paper towel or cloth. Clean the exterior of the oven with a damp sponge and wipe dry. **DO NOT USE ANY ABRASIVE CLEANER OR STEEL WOOL SCOURING PAD. THIS WILL RESULT IN DAMAGE TO THE EXTERIOR'S COATING.**

DO NOT USE ANY ABRASIVE CLEANER OR STEEL WOOL SCOURING PAD TO CLEAN THE ROASTING RACK. THIS WILL RESULT IN DAMAGE TO THE COATING OF THE ROASTING RACK.

DRY ALL PARTS AND SURFACES THOROUGHLY PRIOR TO REPLUGGING THE UNIT AND USING.

RECIPES Roasts [For Oven Roast or Rotisserie]

These recipes can all be used by cooking the roasting rack OR by using the Rotisserie Spit & Fork.

Cherry-Glazed Pork Roast

Can substitute with Beef Roasts

14 oz. Jar of cherry preserves	3 lb. Boneless pork roast
¼ C Red wine vinegar	½ Tsp. Salt
¼ Tsp. Salt	¼ Tsp. Black pepper
3 Tbsp. Light corn syrup	
¼ Tsp. Ground cinnamon	
¼ Tsp. Ground cloves	
3 Tbsp. Almonds, slivered toasted.	

Combine first 7 ingredients in a small saucepan. Bring to a boil; reduce heat, and simmer for 2 minutes. Add the almonds and simmer for 1 minute.

Sprinkle roast with salt and pepper. Place roast into the oven.

Set Timer for 45min. – 1 hour.

Set heat selection according to Roasting or Rotisserie.

After every 15 minutes of roasting, occasionally brush on the Cherry Mixture.

When cooking cycle is complete, turn oven off, remove roast carefully and serve hot.

Royal Pork Roast

1 Boneless pork top loin roast (3 lbs.)	2 cloves garlic, thinly sliced
2 Tbsp. Dijon mustard.	1 Tsp. Red wine vinegar
¾ Tsp. Ground thyme	½ Tsp. Ground sage
1 Cup Reduced-fat beef broth	¾ Cup unsweetened apple juice
½ Cup apricot jam	1 Tbsp. Cornstarch
1 Tbsp. Sour cream	

Cut 8 deep slits in the top of roast, insert garlic into slits.

Mix mustard, vinegar, thyme, and sage in a bowl. Brush on the mixture onto the roast entirely.

Place roast into the oven.

Set Timer for 1 hour and begin cooking.

Set heat selection according to Roasting or Rotisserie.

Warm ¾ cup of broth, apple juice and jam in a small saucepan over medium -high heat or until jam melts. Brush jam mixture onto roast once. (Save the ¼ cup of broth for later use.)

Add sour cream and cornstarch to jam mixture and mix until smooth. Add the rest of beef broth into mixture in a saucepan and cook over medium heat until bubbly and thickened.

Serve sauce over thin slices of the pork roast.

Cajun Pork Roast

Can be substituted with Beef Roasts

Ingredients:

2 lbs. Boneless Single Loin Pork Roast	2 Tbsp. Paprika
½ Tsp. Cayenne Pepper	½ Tsp. Garlic Powder
2 Tsp. Oregano	1 Tsp. Thyme
½ Tsp. Salt	½ Tsp. White pepper
1 Tsp. Cumin	¼ Tsp. Nutmeg

Combine all seasonings and rub mixture all over the surface of roast. Place roast into oven. Set heat selection according to Roasting or Rotisserie.

Roast for 1 - 1 ½ hour. When done, cool down for 10 minutes before serving.

Sweet Chile Chutney Roast Beef

2 ½ lb. Boneless Rib of beef.

Glaze: 3 Tbsp. Honey 1 Tbsp. Dried chilies

Chutney: 1 large thinly sliced apples 2 Tomatoes, chopped
2 Tbsp. Brown Sugar ½ Cup Red Wine
½ Cup Water Pinch of Cayenne pepper

Place ingredients for Chutney into saucepan. Bring to a boil and simmer for 10 minutes until nice and thick.

Place roast beef into oven.

Set heat selection according to Roasting or Rotisserie.

Cook for ½ hour – 45 minutes.

Brush Honey onto Roast. Let roast for another 10 minutes and brush some of Chutney mixture onto Roast.

Serve with remaining Chutney mixture.

RECIPES Chicken [For Oven Roast or Rotisserie]

These recipes can all be used by cooking the roasting rack OR by using the Rotisserie Spit & Fork.

Jamaican Chicken

½ Cup Water	5-6 thin slices fresh ginger
2 dried chili peppers, crumbled	½ onion chopped.
¼ cup white-wine vinegar	1 Tbsp. Pepper sauce
1 Tsp. Dried thyme	½ Tsp. Ground allspice
½ Tsp. Ground Black pepper	1 Whole chicken (4 lbs.)

In blender, combine water, ginger, chili peppers, onions, vinegar, pepper sauce, thyme, allspice and black pepper. Puree until fairly smooth.
Truss chicken or tie drumsticks together. Spread mixture onto chicken thoroughly. Reserve leftover mixture for later use. Cover and refrigerate overnight.
Place chicken into oven and set heat selection according to Roasting or Rotisserie. Roast for 1 - 1½ hour.

Take reserved mixture and place in a saucepan. Bring to a boil and keep warm over low heat.

Serve mixture as the sauce with the chicken.

Balsamic Chicken

1/3 Cup Olive Oil	1/3 Cup Balsamic Vinegar
1 Tbsp. Dried rosemary	½ Tsp. Red pepper flakes
1 clove garlic, minced	1 Whole chicken (4 lbs.)
1 Green bell pepper, sliced	1 Red bell pepper, sliced.
1 Small red onion, quartered	3 Carrots cut into 1" pieces.
1 Small eggplant cut into 1" pieces.	

In small bowl, combine olive oil, balsamic vinegar, rosemary, red pepper flakes and garlic.

Truss chicken or tie drumsticks together. Marinate chicken in mixture for a half hour. Reserve the mixture.

Place chicken into oven.
Set heat selection according to Roasting or Rotisserie.
Roast for 1 -1½ hour.

Add the vegetables into reserved mixture and toss to coat evenly. Place vegetables in roasting basket and roast in Oven when chicken is done and removed. Cook for 15-20 minutes or until edges brown.

Serve together hot with chicken.

Spicy Cuban Rotisserie Chicken

1 large whole chicken (4 lbs.)	2 Tsp. Dried oregano
1 Tsp. Salt & pepper	¼ Cup fresh lime juice
1 Tsp. Ground cumin	3 Tbsp. Olive Oil
1 Shallot, minced	¼ Tsp. Pepper lime slices
2 Large garlic cloves	Minced Cilantro sprigs
1 Tsp. Grated Lime peel	

Truss chicken or tie drumsticks together. In large bowl, mix lime juice, olive oil, shallot, garlic, lime peel, oregano, salt, cumin and pepper together.
Cover chicken with this mixture, make sure to coat evenly. Cover chicken and refrigerate overnight.

At cooking time, take chicken and insert into the oven.
Set heat selection according to Roasting or Rotisserie.
Cook about 1 - 1½ hours.
Once Timer is done, let chicken sit for 5-10 minutes. Remove chicken when it has cooled down.

Serve with lime slices and cilantro sprigs.

Sticky Roasted Chicken

4 Tsp. Salt	2 Tsp. Paprika
1 Tsp. Cayenne pepper	1 Tsp. Onion Powder
1 Tsp. Thyme	1 Tsp. White Pepper
½ Tsp. Garlic Powder	½ Tsp. Black Pepper
1 Large Whole chicken (4 lbs.)	1 Cup Chopped Onion

Combine all the spices in a bowl. Remove giblets from chicken. Truss chicken or tie drumsticks in place. Rub spice mixture into chicken both inside and out. Place in refrigerator overnight.

When ready to roast, stuff cavity of chicken with onions. Place chicken into the oven
Set heat selection according to Roasting or Rotisserie.
Cook for 1 -1½ hours.

Once Timer is done, let chicken sit for 5-10 minutes. Remove chicken when it has cooled down.

Carve and serve.

RECIPES Hams [For Oven Roast or Rotisserie]

These recipes can all be used by cooking the roasting rack OR by using the Rotisserie Spit & Fork.

Apple Cider Glazed Ham

1 (3 lb - 5 lb) Boneless shank of Ham	1 Cup Apple Cider
4 Tsp. Cornstarch	2 Tsp. Spicy Mustard
1/8 Tsp. Cloves, ground	

Combine 2 Tbsp. Of apple cider and cornstarch together in small bowl. In a saucepan, bring cornstarch mixture and rest of apple cider, mustard and cloves to a boil. Stir until thickened.

Coat Ham in mixture and refrigerate overnight.

When ready to cook, place ham into oven.

Set heat selection according to Roasting or Rotisserie.

Set Timer to 1 – 1 ½ hour. Occasionally glazing Ham with remaining apple cider mixture.

Serve mixture over slices of Ham.

Honey-Apricot Glazed Ham

1 (8-10 lb) Smoked Ham	1 Cup Honey
1 (6oz) Can of Frozen Orange Juice thawed	1/3 Cup Soy Sauce
1/3 Cup Apricot Jam	½ Tsp. Nutmeg
¼ Tsp. Cloves	

Mix all ingredients together except for the Ham. Coat mixture over Ham.

Place ham into oven.

Set heat selection according to Roasting or Rotisserie.

Set Timer for 1 ½ - 2 hours.

Occasionally brush remaining mixture onto Ham during cooking.

Once Timer reaches zero, set switch to No Heat Rotation and let cool for 5 minutes.

Slice and serve with mixture.

Sugared Ham

1 (8 lbs) half shank of smoked ham	2 Tbsp. Whole cloves
¾ Cup Port Wine	2 Tbsp. Port Wine
1 Cup Packed Brown sugar	3 Tbsp. Dijon Mustard

Score Ham in diamond pattern and stud with cloves. Marinate Ham in ¾ Cup of Port over night. Make sure to turn occasionally to coat thoroughly.

Place Ham into oven

Set heat selection according to Roasting or Rotisserie..

Set Timer for 45 – 60 minutes.

In small bowl, combine sugar, mustard and 2 Tbsp. of port. Mix until smooth and glazy.

Once Ham been cooking for 30 – 45 minutes, brush sugar glaze onto Ham and cook for 15 more minutes. Let stand for 15 minutes before carving and serve.

Honey Baked Ham

1 (5 lb) boneless Ham	2 Cups Honey
2 Cups Brown Sugar	5 1/3 Tbsp. Cider Vinegar
2 Tsp. Nutmeg	2 Tsp. Ground cinnamon
2 Tsp. Ground cloves	

Combine all ingredients except for the Ham and the string into a saucepan. Stir over medium heat until warm. Coat Ham with mixture evenly. Cover and refrigerate overnight.

Place ham into oven.

Set heat selection according to Roasting or Rotisserie.

Set Timer for 45 – 60 minutes or until heated through.

Let stand for 10 minutes before carving and serve.

RECIPES Chicken [For Oven Top Grill & Griddle]

Note: Most recipes to be used on the Oven Top GRILL can be incorporated to be used with grilling INSIDE the oven as well by using the Grilling Rack.

CITRUS GRILLED CHICKEN BREASTS

6	Boneless chicken breasts
½ Cup	Frozen orange juice concentrate, thawed
¼ Cup	Vegetable oil
¼ Cup	Lemon Juice
2 Tablespoons	Grate orange peel
1	Clove garlic, chopped
½ Teaspoon	Salt

- Mix all the ingredients except the chicken in a bowl. Using a fork, pierce chicken breasts a few times on both sides. Coat chicken with orange marinade and store with the marinade in refrigerator for 2-5 hours. Do not exceed 24 hours.
- Heat up your Oven Top Grill to desired temperature.
- Remove chicken from the marinade. Reserve the remaining marinade for later use.
- Cover and grill for 15-20 minutes, brushing occasionally with reserved marinade.
- Heat remaining marinade in saucepan to boiling or until thick. Serve with chicken.

HONEY MUSTARD GRILLED CHICKEN SANDWICHES

4	Chicken breast breasts
¼ Cup	Dijon mustard
2 Tablespoons	Honey
¼ Tablespoons	Garlic powder
1 Tablespoon	Chopped oregano leaves (Fresh or dried)
1/8 Teaspoon	Red cayenne pepper
1 Teaspoon	Water
2 Tablespoons	Mayonnaise
Thin slices of tomatoes	
Lettuce	
Whole grain sandwich buns	

- Mix mustard, honey, oregano, garlic powder, red pepper and water; brush onto chicken breasts.
- Heat up your Oven Top Grill to desired temperature.
- Cover and grill chicken 8 to 10 minutes, brushing with mustard mixture and turning occasionally. Discard any remaining mustard mixture. Serve chicken on buns with tomato, mayonnaise and lettuce.

CHEDDAR STUFFED GRILLED CHICKEN BREASTS

4	Boneless, skinless chicken breasts
3 oz.	Shredded cheddar cheese
¼ Teaspoon	Salt
¼ Teaspoon	Pepper
1 Tablespoon	Melted butter

- Heat your Oven Top Grill to desired temperature
- Take chicken breasts and flatten to ¼" thick between sheets of plastic wrap. Sprinkle with salt and pepper.
- Spread shredded cheddar cheese over chicken breasts and roll chicken tightly, wrapping in the cheese. Brush chicken with melted butter.
- Cover and grill chicken for 15 minutes.
- Serve with salsa, rice and beans.

MAPLE WHISKEY GLAZED CHICKEN BREAST

1 Tablespoon	Dried Thyme
2	Boneless, skinless chicken breasts
½ Cup	Pure maple syrup
3 Tablespoon	Jack Daniel's Whiskey
1 Tablespoon	Vegetable Oil

- Rub chicken breasts with dried thyme.
- Mix the remaining ingredients in a bowl. Using a fork, pierce chicken breasts a few times on both sides. Coat chicken with marinade and store with the marinade in refrigerator for 2-5 hours. Do not exceed 24 hours.
- Heat up your Oven Top Grill to desired temperature.
- Remove chicken from the marinade. Reserve the remaining marinade for later use.
- Cover and grill for 15-20 minutes, brushing occasionally with reserved marinade.

APPLE HONEY GRILLED CHICKEN

4	Boneless, skinless chicken breasts
1/3 Cup	Apple jelly
1 Tablespoon	Honey
1 Tablespoon	Dijon Mustard
½ Teaspoon	Cinnamon
½ Teaspoon	Salt

- Heat up your Oven Top Grill to desired temperature.
- Mix all ingredients except chicken in a small bowl. Brush chicken with sauce mixture
- Reserve the remaining glaze for later use.
- Cover and grill for 15-20 minutes, brushing occasionally with reserved glaze.
- Serve chicken drizzled with remaining apply honey glaze.

RECIPES

Beef [For Oven Top Grill & Griddle]

Note: Most recipes to be used on the Oven Top GRILL can be incorporated to be used with grilling INSIDE the oven as well by using the Grilling Rack.

HERB STEAKS

- | | |
|-------------|--|
| 4 | Beef boneless top loin steaks, 1" thick. (1 pound) |
| ¼ Cup | Dijon Mustard |
| 2 | Cloves garlic, chopped finely |
| 2 Teaspoons | Chopped rosemary leaves. (Fresh or dried) |
| 1 Teaspoon | Ground pepper |
- Heat up your Oven Top Grill to desired temperature. Mix the mustard, rosemary, pepper and garlic. Spread mixture onto both sides of the steaks.
 - Grill steaks uncovered for 5-10 minutes depending on desired doneness.

COWBOY T-BONE STEAKS

- | | |
|--------------|------------------------------|
| 4 | Beef T-Bone steaks, ¾" thick |
| ¼ Cup | Softened butter |
| ½ Teaspoon | Worcestershire sauce |
| 1 Tablespoon | Dijon Mustard |
| 2 | Cloves garlic, cut in halves |
| 4 Teaspoons | Crushed black peppercorn |
| ¼ Teaspoon | Lime juice |
- Salt & pepper for taste
- Heat up your Oven Top Grill to desired temperature. Rub garlic onto steaks. Press crushed peppercorn into the steaks.
 - Mix the remaining ingredients except the salt and pepper. Brush thinly onto steaks. Set aside remaining mixture.
 - Cover and grill steaks for 5-10 minutes depending on desired doneness. Serve with remaining butter mixture and sprinkle with salt and pepper.

TEQUILA LIME STEAKS

- | | |
|---------------|-----------------------|
| 2 lb. | Beef boneless steak |
| 2 Tablespoons | Tequila |
| 2 Tablespoons | Vegetable oil |
| ½ Cup | Lime juice |
| ½ Teaspoon | Salt |
| ½ Teaspoon | Ground cumin |
| ½ Teaspoon | Cayenne pepper |
| 2 | Cloves chopped garlic |
- Mix all the ingredients except the steak in a bowl. Using a fork, pierce steak a few times on both sides. Coat steak with tequila marinade and store with the marinade in refrigerator for 6 hours. Do not exceed 24 hours.
 - Heat up your Oven Top Grill to desired temperature. Remove steak from the marinade. Reserve the remaining marinade for later use.
 - Cover and grill steak for 3-7 minutes depending on desired doneness. Occasionally brush the remaining marinade onto steak while grilling.

BALSAMIC HERB STEAKS

- | | |
|-------|--|
| 4 | Beef boneless top loin steaks, 1" thick. (1 pound) |
| ½ Cup | Balsamic vinegar |
| 8 | Sprigs of thyme |
| 8 | Sprigs of rosemary |
| ¼ Cup | Olive oil |
- Combine rosemary and thyme sprigs in a bowl. Stir in the balsamic vinegar and oil. Add steaks to marinade. Coat well on both sides. Cover steaks and marinade with plastic wrap and refrigerate up to 6 hours. Do not exceed 24 hours.
 - Heat up your Oven Top Grill to desired temperature. Remove steaks from the marinade. Reserve the remaining marinade for later use.
 - Cover and grill steak for 5-10 minutes depending on desired doneness. Occasionally brush the remaining marinade onto steak while grilling.

PEPPER STEAK WITH CABERNET

- | | |
|---------------------|--|
| 6 Sirloin Steaks | 4 Tbsp. Cracked Peppercorn (black, green and pink) |
| ½ Tsp. Salt | 3 Shallots, sliced |
| 1 Tbsp. Olive Oil | 1 ½ Cups beef broth |
| 1 Cup Cabernet wine | 2 Tbsp. Butter |
| 1 Cup Cream | |
- Heat up your Oven Top Grill to desired temperature. Season steaks with peppercorn and salt.
 - Over medium heat, in a saucepan, combine olive oil and 1 Tbsp. Butter, shallots and cabernet. Stir and cook until the mixture thickens slightly to a glaze. Add cream and reduce mixture. Mix well and keep warm. Season with salt.
 - Grill steaks uncovered for 5-10 minutes depending on desired doneness. Occasionally brush the mixture onto steaks while grilling. Reserve remaining mixture and serve the steaks.

RECIPES Seafood [For Oven Top Grill & Griddle]

Note: Most recipes to be used on the Oven Top GRILL can be incorporated to be used with grilling INSIDE the oven as well by using the Grilling Rack.

GRILLED HALIBUT WITH CAILANTRO & LIME

2 Halibut steaks
1 Tablespoons Freshly chopped cilantro
2 Tablespoons Lime juice
1 Clove garlic, chopped
1 Teaspoon Olive oil
Pepper to taste

- Mix all the ingredients except the halibut in a bowl. Using a fork, pierce the fish a few times on both sides. Coat halibut steaks with lime juice marinade and store with the marinade in refrigerator for 6 hours. Do not exceed 24 hours.
- Heat up your Oven Top Grill to desired temperature. Remove steaks from the marinade. Reserve the remaining marinade for later use.
- Cover and grill halibut for 10-15 minutes or until fish flakes easily with a fork. Occasionally brush remaining marinade onto fish while grilling.
- Sprinkle with pepper and serve.

GRILLED SHRIMP

2 pounds Jumbo shrimp
¼ cup Vegetable oil
2 Tablespoons Fresh lemon juice
¼ cup Freshly chopped parsley
3 Cloves garlic, minced
1 teaspoon Dried basil
1 teaspoon Dry mustard
1 teaspoon Salt

- Place shrimp in a glass bowl. Stir remaining ingredients together; pour over shrimp. Cover and refrigerate for 3 to 4 hours.
- Heat up your Oven Top Grill to desired temperature. Remove shrimp from the refrigerator.
- Grill shrimp for 5-10 minutes or until skin turns pink and opacity disappears. Occasionally brush shrimp with remaining marinade while grilling.

CUCUMBER SAUCE WITH SWORDFISH

2 fresh or frozen Swordfish steaks (or Halibut) 1 Tsp. Dill weed
1/4 Cup Finely chopped Cucumber, seeds removed.
1/3 Cup Plain Yogurt
2 Cloves crushed Garlic

- Heat up your Oven Top Grill to desired temperature. Cover and grill fish for 5-10 minutes or until fish flakes easily.
- For sauce, combine remaining ingredients into a bowl, mix well and let chill for an hour.
- Remove fish and serve hot with chilled sauce.

LEMON SAGE RED SNAPPER

4 Red Snapper fillets (½ inch thick) ½ Tsp. Salt
¼ Tsp. Scallion (minced) 1 Tsp. Sage (crumbled)
3 Tbsp. Butter ½ Cup Chicken Broth

- Marinade fish in chicken broth for 4-5 hours or over night.
- Season fish on both sides with salt and pepper. Arrange lemon slices over fillets, sprinkled with scallion then top with sage. Dot with butter.
- Heat up your Oven Top Grill to desired temperature. Cover and grill for 5-10 minutes or until fish flakes easily. Transfer fish into serving plates, spoon some of the chicken broth over the fish and serve right away.

GRILLED FISH WITH MUSHROOMS

4 Fish Fillets (Any) 3 Tbsp. Butter slices
1 Tbsp. Lemon juice 1½ Cups Chopped mushrooms
1 Tsp. Salt ¼ Tsp. Lemon pepper
2 Tbsp. Chopped parsley Parsley sprigs and lemon wedges for garnish

- Heat up your Oven Top Grill to desired temperature. Place fish fillets onto grill. Sprinkle with lemon juice, salt, and lemon pepper. Grill for 5-10 minutes or until fish flakes easily.
- Meanwhile, combine remaining ingredients in a saucepan and sauté over low heat for 5 to 7 minutes.
- To serve, spoon mushroom mixture over fish. Garnish with parsley springs and lemon wedges.

BUTTERED CITRUS LOBSTER TAILS

6 (6oz) Fresh Lobster Tails ¼ Cup Water
2 Tbsp. Butter 1 ½ Tsp. Lemon Juice
¼ Tsp. Finely shredded Orange peel Dash of Salt
Dash of Ground Ginger Dash of Paprika

- Heat up your Oven Top Grill to desired temperature.
- Make sure the tops of each lobster tail has a slit through the center to allow the meat to break through. Spread the tail open in a butterfly fashion. Position tails onto grill.
- Meanwhile, combine lemon juice, salt, ginger, butter, orange peel and paprika together in small saucepan over low heat until mixture is melted and mixed well. Drizzle mixture over lobster tails.
- Grill covered for 20-25 minutes or until lobster shell turns bright red and the meat turns white.

RECIPES **Miscellaneous [For Oven Top Grill & Griddle]**

Note: Most recipes to be used on the Oven Top GRILL can be incorporated to be used with grilling INSIDE the oven as well by using the Grilling Rack.

GRILLED PEACHES

6	Peaches
½ cup	Sherry vinegar or balsamic vinegar
¼ cup	Brown sugar juice of 1 lemon
¼ teaspoon	Freshly ground black pepper

- Half the peaches, remove pits. Drizzle with about 2 teaspoons of the lemon juice. Cover with plastic wrap and set aside.
- In a small saucepan, combine vinegar, brown sugar, remaining lemon juice and black pepper. Boil until reduced by about 1/2.
- Heat up your Oven Top Grill & Griddle to desired temperature. Lightly oil the grill.
- Place peaches cut-side down on. Cover and cook for about 2 minutes, or until there are grill marks. Turn over and baste the cut sides with the vinegar mixture. Cover the grill and cook for about 3 more minutes, or until softened.
- Serve with fish or chicken.

APPLE CINNAMON PANCAKES (Use with Griddle)

1 1/2 Cups milk	2 eggs
1/3 Cup solid shortening	1 1/2 Cups all-purpose flour
2 1/2 Tsp. Baking powder	1 Tsp. Salt
1 Tsp. Ground cinnamon	2 medium apples, quarter, pared and cored

- Heat up your Oven Top Grill & Griddle to desired temperature.
- Put all ingredients into blender container. Blend until apples are finely chopped.
- For each pancake, pour 1/4 cups of batter onto heated griddle.
- Cook until bubbly, turn and cook on other side until golden brown.

BACON & EGGS 3 CHEESE WRAP (Use with Griddle)

4	Corn or Flour tortillas
4	Strips of bacon
4	Eggs, well beaten
¼ Cup	Shredded Cheddar Cheese
¼ Cup	Shredded Mozzarella Cheese
¼ Cup	Shredded Romano Cheese

- Heat up your Oven Top Grill & Griddle to desired temperature.
- Cook bacon on griddle 3-5 minutes or until crisp. Remove and keep warm.
- Cook eggs on griddle for 5-7 minutes or until light and fluffy.
- Place tortillas onto griddle, fill with cooked eggs. Lay strips of bacon onto each tortilla.
- Spread cheeses on top. Cook covered for 4-5 minutes or until cheese is melted.
- Serve with tortilla wrapped tightly around the bacon, eggs and cheese.

GRILLED MIXED VEGETABLES

2 Zucchini, sliced length wise.	½ Cup Sliced mushrooms
½ Cup Sliced red bell peppers	½ Cup Sliced yellow bell peppers
1 Tablespoon Olive oil	Salt and pepper

- Combine all ingredients into bowl. Toss to coat well.
- Heat up your indoor/outdoor grill to desired temperature. Grill vegetables until tender. Serve with steaks, chicken or wish.

HAM AND CHEESE GRIDDLE CAKES

3/4 cup	Yellow cornmeal
3/4 cup	Unbleached all purpose flour
1 teaspoon	Baking powder
1/4 teaspoon	Baking soda
1/4 teaspoon	Salt
1 1/2 cup	Buttermilk
3	Large eggs, separated
4 tablespoons	Butter, melted
1/3 cup	Crumbled blue cheese
1/3 cup	Finely chopped ham
Maple syrup	

- Mix first 5 ingredients in large bowl to blend. Whisk buttermilk, egg yolks and 1 1/2 tablespoons melted butter in medium bowl to blend. Whisk into dry ingredients. Mix in cheese and ham. Beat egg whites in another bowl to stiff peaks. Fold whites into batter in 2 additions. Heat up your indoor/outdoor griddle to desired temperature.
- Heat 1 tablespoon melted butter on griddle over medium heat. Working in batches, pour batter into skillet by 1/4 cupfuls. Cook until cakes are puffed and golden, adding more butter skillet for each batch if necessary, about 3 minutes per side. Transfer to plates. Serve with maple syrup.

GRILLED NEW POTATOES WITH PARMESAN AND HERBS

3 pounds	Small red-skinned potatoes
4 tablespoons	Olive oil
1 cup	Thinly sliced green onions
3 tablespoons	Chopped Italian parsley
3 tablespoons	Grated Parmesan
3	Cloves of garlic, chopped
2 teaspoons	Freshly chopped oregano

- Cook potatoes in large pot of boiling salted water until tender, about 15 minutes. Drain potatoes; cool.
- Heat up your Oven Top Grill & Griddle to desired temperature.
- Cut potatoes in half; transfer to large bowl. Add 2 tablespoons oil; toss to coat.
- Grill potatoes until golden, turning occasionally, about 7 minutes. Transfer to bowl. Add remaining ingredients; toss to coat. Season with salt and pepper. Serve warm.

RECIPES **Baking Cookies [For Oven Baking Feature]**

APPLE SAUCE COOKIES

Makes 36

1 lb.	Cooking apples, peeled, cored and diced.
3 Tablespoons	Water
½ Cup	Sugar
½ Cup	Butter or Margarine
1 Cup	All-purpose flour
½ Teaspoon	Baking Powder
¼ Teaspoon	Baking Soda
Pinch	Salt
½ Teaspoon	Ground Cinnamon
½ Cup	Chopped Walnuts

- Cook apples with the water in a covered saucepan over low heat until the apples are tender. Set aside and let cool slightly. Then purée in a food processor or blender, or mash with a fork. Measure out ¾ of a cup and set aside.
- Preheat the oven to 375°F. Grease a baking sheet. (Make sure the baking sheet is the right size to fit into the oven.)
- Cream together the sugar, butter or margarine in a medium sized bowl until thoroughly mixed. Beat in the reserved applesauce. Sift the flour, baking powder, baking soda, salt and cinnamon into the mixture and stir to blend. Fold in the walnuts.
- Drop small spoonfuls about the size of jawbreaker onto the prepared baking sheet. Place each about 2 inches apart to avoid sticking.
- Bake the cookies for 8-10 minutes or until they are golden brown. Transfer to a wire rack and allow to cool before serving.
(You may need to repeat the baking process for the remaining dough.)

GRANNY'S GINGER COOKIES

Makes 60

2 ½ Cups	All-purpose flour
1 Teaspoon	Baking Soda
1 ½ Teaspoons	Ground Ginger
¼ Teaspoon	Ground Cinnamon
¼ Teaspoon	Ground Cloves
½ Cup	Butter or Margarine
1 ½ Cups	Sugar
1	Egg, well beaten
4 Tablespoons	Black molasses
1 Teaspoon	Fresh lemon juice

- Preheat the oven to 325°F. Grease baking sheet. (Make sure the baking sheet is the right size to fit into the oven.)
- Sift the flour, baking soda and all the spices into a bowl. Set aside. *(Continued on next page).*

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- Cream together the butter or margarine and 2/3 of the sugar with an electric mixer.
- Stir in the egg, molasses and lemon juice. Add the flour mixture and mix in thoroughly with a wooden spoon to make a soft dough.
- Shape the dough into 1/4 " balls. Roll the balls in the left over sugar and place them on the baking sheets about 2 inches apart.
- Bake for about 12 minutes or until the cookies are firm to the touch. Transfer to a wire rack and let cool before serving.
(You may need to repeat the baking process for the remaining dough.)

ALMOND CINNAMON COOKIE BALLS

Makes 15

1 ½ Cups	Ground almonds
1/3 Cup	Granulated sugar
1 Tablespoon	Ground Cinnamon
2	Egg Whites
Oil	For greasing
Confectioners' Sugar or Powder Sugar	for coating

- Preheat the oven to 350°F. Grease a baking sheet. (Make sure the baking sheet is the right size to fit into the oven.)
- Mix together the ground almonds, sugar and cinnamon. Beat the egg whites until they begin to stiffen and fold enough into the almond mixture to make a fairly firm dough. Wet hands with cold water and roll small spoonfuls of the dough into round balls. Place onto baking sheet.
- Bake for 15 minutes making sure that they remain soft on the inside. Too much baking time will result in hard and tough cookies. Remove the cookie balls from the baking sheet and set aside to cool.
- Sift the confections' sugar or powder sugar onto a plate. Roll the cookie balls into the sugar, shaking off any excess.
(You may need to repeat the baking process for the remaining dough.)

BUTTERMILK COOKIE BISCUITS

Makes 15

1 ½ Cups	All-Purpose flour
Pinch	Salt
1 Teaspoon	Baking powder
½ Teaspoon	Baking soda
4 Tablespoons	Cold butter or margarine
¼ Cup	Buttermilk

- Preheat oven to 425°F. Grease a baking sheet. Sift the dry ingredients first into a bowl. Rub the butter or margarine in until the dough becomes crumbly.
- Gradually pour in the buttermilk, stirring with a fork until the mixture forms a soft dough. Roll dough out to about ½ inch thick. Stamp out 2 inch cookies with a cookie cutter. Place onto baking sheet and bake for 12-15 minutes until golden. Serve warm or at room temperature.
(You may need to repeat the baking process for the remaining dough.)

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RECIPES **Baking Biscuits or Bread Sticks**

[For Oven Baking Feature]

BACON BREAD TWISTS

Makes 12

4 Cups	All-purpose flour
1 envelope	Active dry yeast
Pinch	Salt
1 2/3 cups	Hot water
12	Bacon strips
1	Egg, well beaten

- Mix the flour, yeast and salt in a bowl and blend together. Add a little water to the mixture and mix with a knife. Add the remaining water and use hands to pull the mixture together to make a sticky dough.
- Turn the dough into a slightly floured surface and knead for 5 minutes until the dough is smooth and elastic.
- Divide the dough into 12 even sections and roll into sausage shapes. Lightly grease a baking sheet. (Make sure the baking sheet is the right size to fit into the oven.) Wind each bacon strip around each "sausage" dough. Brush the dough with beaten egg and arrange them onto baking sheet.
- Preheat the oven to 400°F. Set the aside for about 30 minutes until the dough has risen to twice its size. Bake for 20-25 minutes until cooked and gold brown. (You may need to repeat the baking process for the remaining dough.)

ITSY BITSY CHEESIE PUFFS

Makes 45

1 Cup	All-purpose flour
Pinch	Salt
1 Teaspoon	Dry mustard
Pinch	Cayenne pepper
1 Cup	Water
½ Cup	Chopped butter
4	Eggs
3 oz.	Gruyère or Swiss cheese, finely diced
1 Tablespoon	Finely chopped chives

- Preheat the oven to 400°F. Lightly grease a baking sheet. (Make sure the baking sheet is the right size to fit into the oven.) Sift together the flour, salt, dry mustard and cayenne pepper.
- In a saucepan, bring water and butter to a boil. Remove from heat and add flour mixture all at once, beating until the dough forms a ball. Return to the heat and beat constantly for 1-2 minutes to dry out. Remove from heat and let cool for 5 minutes.
- Beat three of the eggs into the dough. Beat the fourth egg in a bowl and add a teaspoon at a time to the dough until it is smooth and shiny and drops slowly from the spoon. (Continued on next page).

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- The fourth egg does not need to be used entirely. It can be reserved for later use as a glaze.
- Using two small spoons, drop small mounds of dough 2 inches apart onto the baking sheet. Beat the reserved egg with 1 teaspoon water and brush the tops of the dough balls.
- Bake for 8 minutes, then reduce the oven temperature to 350°F and bake for 7 minutes more, until puffy and golden. Transfer to a wire rack and let cool slightly. Serve warm. (You may need to repeat the baking process for the remaining dough.)

DILL AND POTATO BISCUIT CAKES

Makes 10

2 Cups	Self-rising flour
3 Tablespoons	Butter
Pinch	Salt
1 Tablespoon	Finely chopped fresh dill
1 Cup	Freshly made mashed potatoes
2-3 Tablespoons	Milk

- Preheat oven to 450°F. Sift flour into a bowl and add the butter, salt and dill. Mix in the mashed potatoes and enough milk to make a soft dough.
- Roll out the dough until fairly thin. Cut into neat rounds. Place cakes onto greased baking sheet. (Make sure the baking sheet is the right size to fit into the oven.)
- Bake fore 20-25 minutes until golden brown. Serve warm. (You may need to repeat the baking process for the remaining dough.)

FETA CHEESE & CHIVES BISCUITS

Makes 9

1 Cup	Self-rising flour
1 Cup	Self-rising whole wheat flour
Pinch	Salt
3 oz.	Feta Cheese
1 Tablespoon	Chopped fresh chives
2/3 Cups	Skim milk, plus extra for glazing
¼ Teaspoon	Cayenne pepper

- Preheat the oven to 400°F. Sift the flours and salt into a bowl. Crumble the feta cheese and rub into the dry ingredients. Stir in the chives, then add the milk and mix to a soft dough.
- Turn the dough onto a floured surface and lightly knead until smooth. Roll out into ¼ inch thick and stamp out nine biscuits with a floured cookie cutter.
- Transfer to a greased baking sheet. (Make sure the baking sheet is the right size to fit into the oven.) Brush with skim milk and sprinkle with cayenne pepper. Bake for 15 minutes until golden brown. Serve warm. (You may need to repeat the baking process for the remaining dough.)

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