

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.

If you have any problems with this unit,
contact Consumer Relations for service

PHONE: 1-800-275-8273 or

visit our website at www.wphousewares.com

Please read operating instructions
before using this product.

Please keep original box and packing materials
in the event that service is required.



W.P. APPLIANCES, INC. Toll Free (800) 275-8273
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Wolfgang Puck

Stainless Steel Steamer &
7-cup Rice Cooker with Detachable Lid

Use and Care



wolfgang puck
Bistro
collection

IMPORTANT SAFEGUARDS

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

- 1 Read all instructions carefully.
- 2 Do not touch hot surfaces. Use handles only.
- 3 To protect against risk of electric shock, do not immerse appliance, 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 to cool before putting on or taking off parts, and before cleaning the appliance.
- 6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 7 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 8 The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- 9 Do not use outdoors.
- 10 Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 11 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12 Do not use this appliance for other than intended use.
- 13 Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect turn any control to "OFF", then remove plug from wall outlet. Always hold the plug, never pull the cord.
- 14 To reduce the risk of shock, cook only in removable container.
- 15 To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

ADDITIONAL SAFETY INFORMATION

GROUNDING INSTRUCTIONS: This appliance must be grounded. It is equipped with a 3-prong cord having a grounded plug. The plug must be plugged into an outlet which is properly installed and grounded.

Warning: Improper use of the grounded cord can result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying plug.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

- A. Use only 3-prong extension cord with 3-blade grounding plug.
- B. The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating is listed on the bottom of this unit.

Before Your First Use

Carefully unpack the Steamer/Rice Cooker and remove all packaging materials. Wash all removable parts (inner lid, inner pot, condensation collector, steaming tray, measuring cup & scoop and clean according to the Care & Cleaning instructions in this manual.

Warning: Do not immerse Steamer/Rice Cooker housing or power cord in water or any other liquid. Reassemble the unit after cleaning.



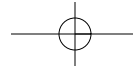
Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restaurateurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Trattoria del Lupo, Cut, and his latest creation, Jai, an Asian fusion restaurant in San Diego. Home chefs can also share Mr. Puck's talents through his cookbooks, cutlery, cookware and, of course, through his appliances!

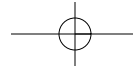
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Know Your Steamer/Rice Cooker



Caution

Be sure to observe the following to prevent malfunction that may cause an accident:

- 1** Measure the quantity of rice and water according to the Instructions on pages 11 - 12.
- 2** Clean the Steamer/Rice Cooker, particularly the condensation collector, after each use (see Care & Cleaning section of this manual).
- 3** Set the unit on a stable, level surface.
- 4** DO NOT expose to water, high humidity, or heat sources. DO NOT use the pot directly on an open flame.
- 5** Be sure to keep the unit out of the reach of children.
- 6** Keep holes that drain into the condensation collector clean and free of debris.
- 7** Cooking with the switch in KEEP WARM position will cause low heat cooking and this will not cook the rice properly.
- 8** The unit becomes hot when in use. DO NOT touch the Lids, Trays or Rice Cooker Body while in use. Do not place your face or hand directly over the steam coming from the cooker.
- 9** Always keep the outside bottom of the pot and the heating plate clean and dry. Any foreign matter between them will cause the unit to malfunction.
- 10** DO NOT tilt the Steamer/Rice Cooker on its edge or place it upside down with its power supply plug connected or with food in the pot as this may cause damage to the cooker or injury to yourself. When tilting or placing the Steamer/Rice Cooker upside down, make sure to disconnect the power supply plug.

Caution

- 11** Do not fill the unit above the MAXIMUM CUP MARKING.
- 12** The lid must be closed tightly in the latched position at all times during cooking. (i.e. The unit must not be operated with the lid opened).
- 13** DO NOT cover the lid with a cloth. The lid may deform or change color.
- 14** DO NOT damage the power cord and do not attempt to repair it if it is damaged.
- 15** Never attempt to customize the cord. Keep the cord away from high temperatures. Avoid unnecessary bending, twisting and pulling on the cord. Never place heavy objects on the cord or attempt to tie it up. Using a damaged power cord can lead to electrical shock, shorting or fire.
- 16** Ensure that the plug fits all the way into the outlet, partially plugged-in cords may cause electric hazard.
- 17** DO NOT MOVE the unit while cooking.
- 18** Use only 2 steaming trays during the same cooking cycle with the Rice Cooker function to ensure best cooking results.
- 19** Your Steamer/Rice Cooker can steam foods and cook rice simultaneously, however, when cooking rice and steaming at the same time, do not exceed two steaming trays (including the inner tray). If not cooking rice or other foods in the inner pot then all three trays can be used for steaming at the same time. As a general rule, use one cup of water per tray when steaming. If using all three trays, you would fill the inner pot with 3 cups of water and depress the COOK button.

Removing the Detachable Lid



Figure 1



Figure 2



Figure 3

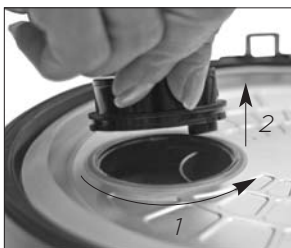


Figure 4

- 1 To remove the Detachable Lid, first remove the Condensation Collector located under the Lid hinge by pulling it away from the Steamer/Rice Cooker Housing. See Figure 1.
- 2 Remove the Detachable Lid by pushing the Detachable Lid Stem in while lifting the lid straight up. See Figures 2 and 3.
- 3 Do not attempt to remove the Inner Lid or silicone gasket. See Figure 5. Do not place the Removable Lid in the dishwasher. Simply wash the Inner Lid with warm soapy water and rinse thoroughly.
- 4 If needed, the Condensation Valve can be removed in order to rinse the steam vent. To remove the inner condensation valve, turn it counter-clockwise and lift straight up. See Figure 3.



Figure 5

Inner Lid
Silicone Gasket

Attaching the Detachable Lid



Figure 1



Figure 2

- 1 To attach the Detachable Lid, slide the Lid Stem into the Lid Stem Receptacle on the Steamer/Rice Cooker Housing. Push straight down until the Lid clicks in place.
CAUTION: Ensure that your Lid Stem is locked in place by attempting to remove it by pulling straight up. A Serious burn injury can occur if you try to move your Steamer/Rice Cooker without the Lid locked into place.
- 2 Replace the Condensation Collector by pressing straight in over the Lid Stem until snaps into place.

Placing the Steaming Trays



Figure 3



Figure 4

Your Wolfgang Puck Steamer / Rice Cooker comes with 3 steaming trays, two with side handles that stack on top of the Rice Cooker, and one internal tray with no side handles that will nest directly inside the Rice Cooker Pot. Simply place the Inner Rice Cooker Pot inside the rice cooker, and add 1 cup of water per steaming tray used. Take the Inner Steaming Tray (see Figure 3) and nest it inside the Rice Cooker Pot. Then place the desired number of external trays on top (see Figure 4) followed by the Glass Lid.

Using Your Steamer/Rice Cooker to Cook Rice

- 1 Only measure rice with the enclosed measuring cup. For best results rinse measured rice until the water becomes relatively clear (see "Helpful Hints" section for details).
- 2 Place rinsed rice in the pot, add water. For 7 cups of uncooked rice (yields 14 cups of cooked rice), measure 7 full scoops of rice, using the rice measure included with your unit. Add to the Steamer/Rice Cooker Pot.
- 3 Add water to the 7 cup line on the inside of the pot. Always add the rice to the pot BEFORE adding the water to the pot. The water level marked on the inner pot is based upon having rice added already.
- 4 Place the pot in the Steamer/Rice Cooker.
- 5 Close the outer lid. The lid is properly closed when it clicks.
- 6 Plug in and immediately press the switch down to "Cook". The "Cook" indicator light will illuminate to indicate the rice is cooking.
- 7 The Steamer/Rice Cooker will automatically switch to "Keep Warm" when the cooking process has completed. The Keep Warm function will continue until the unit is unplugged.
- 8 Open the Steamer/Rice Cooker by pressing the release button on the handle. Be sure to open the lid facing away from you to avoid any hot steam.
- 9 Remove and clean the condensation collector after every use.

Using Your Steaming Trays

Using the Inner Tray only

- 1 Pour 1 cup of water into the Inner Pot.
- 2 Place Inner Pot in the Rice Cooker Housing and place the Inner Steaming Tray inside the pot.
- 3 Add ingredients to Steaming Tray (see "Steaming Chart" in this manual for suggested cooking times).
- 4 When using the Inner Steaming Tray it is not necessary to use the Glass Lid, simply use the Rice Cooker Lid. The Lid is properly closed when it clicks.
- 5 Plug in and immediately press the switch down to "COOK". The "COOK" indicator light will illuminate to indicate that the steaming process has started.
- 6 Time the cooking manually as the unit will automatically switch to "KEEP WARM" should the water evaporate.

Using Multiple Trays

When using more than one tray to steam you must use the Glass Lid that comes with your steamer.

- 1 Place 1 cup of water into the Inner Pot for each Steaming Tray used. For example, if using all three trays (1 inner that nests inside the rice pot, and two stacking) place 3 cups of water into the inner pot.
- 2 Add ingredients to Steaming Trays (see "Steaming Chart" in this manual for suggested cooking times). Place the ingredients with the least amount of cooking time required on top and place the Glass Lid on the tray.
- 3 Plug in and immediately press the switch down to "COOK". The "COOK" indicator light will illuminate to indicate steaming process has started.
- 4 Time the cooking manually as the unit will automatically switch to "KEEP WARM" should the water evaporate.

Steaming is one of the oldest ways to cook foods. It has been around for many thousands of years and is both healthful and economical. Steamed fruits and vegetables are highly regarded among chefs for their color, texture and flavors that are far superior to other cooking methods such as boiling or blanching. This is because steaming is a very gentle way to cooking.

Helpful Hints

- Using the Keep Warm function for more than 5 hours may cause discoloration or an odor in the rice.
- You can adjust the amount of water and/or rice to your own taste preferences.
- When steaming vegetables please reference the steaming chart in this manual. The charts are merely a guide, you may wish to adjust the times according to your own taste preferences.

Washing Rice

When rice is milled some bran and residues adhere to the surface of the rice. You can remove these residues by first washing the rice with water before cooking. This will remove excess starch & residues, which will provide you with much whiter, fluffier rice.

Remember to always use the measuring cup provided to accurately measure the rice. Add the desired amount of rice to the Steamer/Rice Cooker inner pot. Fill with cold water until all of the rice is submerged. Wash the rice by simply stirring the rice around in the water and rubbing between your hands. You will notice that the color of the water will become cloudy as the rice is cleaned. Without spilling the rice tip the inner pot to remove the cloudy water and repeat several times until the water remains clear.

Cooking other types of rice

Your Wolfgang Puck Steamer/Rice Cooker can handle a wide variety of rice such as long grain rice, wild rice, yellow rice, brown rice, basmati rice, etc. When cooking rice other than short grain white rice it will be necessary to increase the amount of water by 1.5 - 2 times more than the standard short grain white rice recipe. Adjust to suit your own personal taste.

A note about the measuring cup provided with your Steamer/Rice Cooker

Your Steamer/Rice Cooker is able to cook a maximum of 7 cups of raw rice, which is the equivalent of 12 cups of cooked rice. A rice cooker cup is equivalent to 6 ounces, or approx 3/4 of a cup. This is why it is important to use the measuring cup that comes with your Steamer/Rice Cooker and not a standard 8-ounce cup measure.

Helpful Hints cont.

- If the Steamer/Rice Cooker switches to KEEP WARM before the food is done, you probably need to add more liquid.
- Foods that are overly sweet or oily can cause the Steamer/Rice Cooker to switch to KEEP WARM earlier than desired. If this happens, add some liquid like water, wine, stock, milk or juice.
- When baking in the Steamer/Rice Cooker, it is usually necessary to push COOK more than once. You will need to wait for about 10 minutes after the machine switches to KEEP WARM to be able to press it back to COOK. This is normal.
- The temperature of the KEEP WARM setting is a little over 180 degrees. This is hot enough to very gently cook foods and far too hot for any bacteria to grow or for food to spoil. It is very safe to keep foods at this setting for several hours.
- Do not double recipes in the Steamer/Rice Cooker. The tightly closed lid will force excess liquid out of the steam vent if you do.
- Use only 2 steaming trays during the same cooking cycle with the Rice Cooker function to ensure best cooking results.

Care & Cleaning

- 1 DO NOT immerse the Steamer/Rice Cooker in water.
- 2 Clean the Steamer/Rice Cooker Housing with a damp cloth. DO NOT use abrasive cleaners as this would scratch the surface of the Housing.
- 3 Wash the Steamer/Rice Cooker Pot, Lid, Steaming Trays, Measuring Cup, Scoop and Condensation Collector in warm soapy water.

Fresh Vegetable Steaming Chart

Pour 1 cup of water into steamer; place vegetables in steamer tray.

VEGETABLE	QUANTITY	TIME
Asparagus, stems trimmed	1 pound	10 to 12 minutes
Green or Wax Beans, whole	1/2 pound	12 to 13 minutes
Broccoli, spears	3/4 pound	13 to 15 minutes
Broccoli, flowerets	3/4 pound	12 to 14 minutes
Cabbage, cut into 4 wedges	1/2 medium head (1 pound)	16 to 18 minutes
Carrots, 1-inch slices	1/2 pound	10 to 12 minutes
Carrots, 1-inch slices	1 pound stir halfway through cooking	13 to 15 minutes
Cauliflower, flowerets	1 pound (about 6 cups)	12 to 14 minutes
Corn-on-the cob, each halved	2 ears	12 to 14 minutes
Red or white potatoes, medium, quartered	1 pound	18 to 20 minutes
Red or white potatoes, medium, quartered	2 pounds medium stir halfway through cooking	27 to 30 minutes
Sweet potatoes, medium, quartered	1 pound	19 to 20 minutes
Snow peas	1/2 pound	8 to 9 minutes
Spinach, stems trimmed	1/2 pound	10 to 11 minutes
Zucchini or summer squash, sliced	1 pound	11 to 12 minutes

Recipes for Using Steaming Trays

Steamed Halibut and Red Bell Peppers with Quinoa

Makes 4 Servings

INGREDIENTS

4 small halibut filets
1 tablespoon white miso paste
1/4 white onion, julienned
2 red bell peppers, julienned
3 cups baby carrots
1 1/2 cups quinoa, preferably organic
1 clove garlic, minced
2 cups chicken stock or broth, canned is fine
Kosher salt and fresh pepper to taste

METHOD

- 1 Place halibut in Steamer Tray and spread miso paste on each one; top with onions.
- 2 In second Steamer Tray, add carrots and bell peppers.
- 3 In a fine strainer, rinse the quinoa grains under cold water for 2 - 3 minutes to remove natural coating. If you skip this step the quinoa will taste bitter.
- 4 Add quinoa to Steamer/Rice Cooker Pot and add garlic and broth, season all to taste.
- 5 Stack halibut on top of carrots and quinoa; add lid and press COOK.
- 6 Check halibut after 5-8 minutes of active steaming. Remove when cooked thorough.
- 7 Remove carrots when crisp-tender, about 2 minutes more.
- 8 Quinoa is finished when machine chimes.
- 9 Remove and serve.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Pad Thai

Makes 2 Servings

INGREDIENTS

1 box pad thai stir-fry rice noodles with sauce
2 cups water
1/2 cup fresh vegetables
1/2 pound medium shrimp, peeled and deveined

METHOD

- 1 Put water and sauce in Steamer/Rice Cooker Pot. Put steamer tray on top with shrimp and vegetables. Press COOK.
- 2 After 20 minutes add noodles, vegetables, and shrimp to sauce. Stir, close lid, and let cook for 5 minutes.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Steamed Chicken Breasts with Coconut Rice

Makes 4 Servings

INGREDIENTS

4 individual small skinless, boneless chicken breasts, trimmed
4 teaspoons fresh ginger, minced and divided
4 teaspoons garlic, minced and divided
4 teaspoons fresh jalapeño, minced and divided
4 tablespoons cilantro, chopped and divided
Kosher salt and fresh pepper, to taste
3 cups fresh snap peas
2 cups Jasmine rice
1 cup unsweetened coconut milk
3 cups chicken broth or stock
Soy sauce, for serving

METHOD

- 1 Season chicken breasts with half each of the ginger, garlic, jalapeño and cilantro.
- 2 Place into Steamer Tray, slightly overlapping to fit if necessary; season to taste.
- 3 Add snap peas to second Steamer Tray.
- 4 Stack Steamers placing the peas tray on top of the chicken tray.
- 5 Combine rice, coconut milk and broth and pour into Steamer/Rice Cooker Pot; add Glass Lid.
- 6 Press COOK. After 8 - 10 minutes of active steaming, check chicken and snap peas for doneness.
- 7 Remove when cooker has completed cooking cycle; close lid and cook rice until machine chimes.
- 8 Remove, fluff rice and serve with soy sauce.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Beer Braised Baby Back Ribs

Makes 2 - 3 Servings

INGREDIENTS

1/2 slab baby back ribs, cut in 4 pieces
1/2 teaspoon seasoning salt*
2 teaspoons olive oil
6 ounces beer
1/2 cup stock
3/4 cup barbecue sauce

METHOD

- 1 Wash the slab of ribs and pat dry. Season with salt rub.
- 2 Turn Steamer/Rice Cooker to COOK and add oil. When hot, add ribs and brown on meat side.
- 3 Add beer, stock, and barbecue sauce. Press COOK and let cook for 1 hour.

SERVING IDEAS

Place steamer tray on top for the last ten minutes with 2-3 small ears of corn.

**If you do not have a favorite seasoning salt, you can blend in equal proportions of salt, pepper and paprika.*

Corned Beef and Cabbage

Makes 3 - 4 Servings

INGREDIENTS

- 1 small corned beef brisket
- 1 bottle of your favorite beer, or stock if desired
- 1 cup beef or chicken stock
- 1/2 small head green cabbage, cut into small wedges
- 4 small red bliss potatoes, scrubbed

METHOD

- 1 Place brisket, beer and stock into the Steamer/Rice Cooker Pot. Close lid and press COOK.
- 2 Cook for 2 1/2 to 3 hours. Check for tenderness. If liquid has evaporated, cooker will switch to KEEP WARM. Add 1 more cup liquid if needed and add cabbage and potatoes to steamer tray.
- 3 Close lid and press COOK again for 20 minutes or until cabbage and potatoes are tender.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Soy Steamed Salmon Filets with Shiitake Brown Rice

This recipe is so healthy but is also very pretty and full of flavor. It is a real treat and a snap to prepare. The busier my life gets, the more grateful I am to have a Steamer/Rice Cooker and wonderful recipes like this.

Makes 2 Servings

INGREDIENTS FOR STEAMED SALMON

- 2 salmon filets, 3-4 ounces each
- 1 tablespoon mushroom soy sauce
- 2 teaspoons fresh ginger, cut into julienne strips
- 1 green onion, cut into julienne strips
- 1 big clove garlic, cut into julienne strips

INGREDIENTS FOR RICE

- 2/3 cup brown rice, preferably organic
- 1 1/4 cup stock or water
- 1 bay leaf
- 2 teaspoons olive oil
- 1/2 cup dried shiitake mushrooms, rehydrated in 1 cup hot water, squeeze to remove excess water (use this leftover liquid in place of part of the stock called for, if desired)
- 2 teaspoons mushroom soy sauce
- 1 clove garlic, smashed
- 1/2 teaspoon sambal oelek or chili flakes
- kosher salt and pepper, to taste
- 1 green onion, sliced thinly on the bias

METHOD

- 1 Place salmon in steamer tray. Set on a plate to catch any dripping. Rub mushroom soy sauce over salmon. Top evenly with ginger, green onion and garlic. Set aside to marinate for 20 minutes.
- 2 Add remaining rice ingredients, except for green onion, into Steamer/Rice Cooker Pot. Stir, close, and press COOK. After 20 minutes, add tray with salmon. Cook 5-10 minutes or until fish is done to your liking.
- 3 When Steamer/Rice Cooker switches to KEEP WARM, fluff rice and fold in remaining green onion.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Steamed Shrimp with Basmati Rice and Broccoli

Makes 4 Servings

INGREDIENTS

1 pound medium shrimp, peeled and deveined
3 cloves garlic, chopped
1/4 cup cilantro leaves
1/2 teaspoon dried chili flakes
Kosher salt and fresh pepper to taste
1 1/3 cups Basmati rice
2 2/3 cup chicken stock or broth, canned is fine
1 bunch green onions, chopped into 1 inch lengths
1 small head broccoli, cut into florets

METHOD

- 1 Toss shrimp with garlic, cilantro leaves, chili flakes, salt and pepper; add to a Steamer Tray.
- 2 Add broccoli to the second Steamer Tray.
- 3 Combine remaining ingredients into Steamer/Rice Cooker Pot, stir. Stack Steamer Trays on top of Steamer/Rice Cooker Pot, add Glass Lid and press COOK.
- 4 After 5 - 10 minutes of active steaming, check broccoli and shrimp; remove if done.
- 5 Keep broccoli and shrimp warm.
- 6 When chime sounds, the rest of your meal is ready.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Steamed Salmon with Asparagus and Lemon New Potatoes

Makes 4 Servings

INGREDIENTS

4 small salmon filets
12 spears asparagus, trimmed to fit steamer
1 lemon, sliced into rounds
12 small new red skinned potatoes
1 cup chicken broth or stock, canned is fine
Kosher salt and fresh pepper, to taste
4 teaspoons unsalted butter, for serving, optional

METHOD

- 1 Add potatoes and stock to Steamer/Rice Cooker Pot; close lid and press COOK.
- 2 Divide the salmon, lemons and asparagus between the top Steamer Trays.
- 3 Season to taste and stack steamers on top of Steamer/Rice Cooker Pot; add Glass Lid.
- 4 Steam for 8-10 minutes and then check salmon and asparagus for doneness.
- 5 Remove if tender and cooked through.
- 6 Continue cooking potatoes for 1 - 2 minutes more if needed.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Steamed Flank Steak with Sweet Potatoes and Green Beans

Makes 2 Servings

INGREDIENTS

8 ounces flank steak, sliced on the bias into thin strips
 1 tablespoon soy sauce
 2 cloves garlic, minced
 2 cups fresh green beans, trimmed
 2 large sweet potatoes, peeled and diced
 1 tablespoon brown sugar
 1 tablespoon olive oil
 Kosher salt and fresh pepper, to taste
 1 cup liquid such as orange juice, chicken stock or water

METHOD

- 1 Season steak with soy and garlic.
- 2 Add steak to a Steamer Tray.
- 3 Add green beans to second Steamer Tray.
- 4 Add sweet potatoes, brown sugar and olive oil to Steamer/Rice Cooker Pot.
- 5 Stack, add Glass Lid and press COOK.
- 6 Test steak for doneness after 3 minutes of active steaming; remove when done.
- 7 Check green beans after 2 minutes more and remove when crisp-tender.
- 8 Test sweet potatoes after 3 minutes. Mash in pot when tender using a wooden spoon.
- 9 Serve, seasoning to taste.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Beer Steamed Dogs with the Works

Makes 4 - 8 Servings

INGREDIENTS

1 tablespoon olive oil
 1 large onion, sliced thin
 1 teaspoon salt
 1/2 teaspoon pepper
 1 tablespoon balsamic vinegar
 2 tablespoons tomato juice
 1 bottle beer
 2 cups sauerkraut
 8 all beef kosher hotdogs
 8 hotdog rolls
 Ketchup and mustard (optional)

METHOD

- 1 Place the oil in the Steamer/Rice Cooker Pot and press COOK.
- 2 After 2 minutes add the onions, salt, and pepper. Secure lid and cook for 5 minutes.
- 3 Stir onions and the vinegar and tomato juice. Close lid and cook until Steamer/Rice Cooker switches to KEEP WARM, about 10 minutes.
- 4 Remove onions from Steamer/Rice Cooker Pot and set aside.
- 5 Add beer to Steamer/Rice Cooker Pot.
- 6 Place hotdogs in the Inner Steaming Tray and place into Steamer/Rice Cooker Pot.
- 7 Add the sauerkraut to the next steamer and the rolls in the top steamer.
- 8 Cover with Glass Lid and press COOK.
- 9 Cook hotdogs for 10 minutes.
- 10 To assemble, place hotdogs in rolls. Top with onion mixture and sauerkraut. Dress with additional sauces if you like.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Shrimp & Ginger Dumplings

Makes 6 - 8 Servings

INGREDIENTS

1 pound large shrimp, peeled, deveined, and chopped
3 green onions, chopped
1 tablespoon fresh ginger, grated
2 tablespoons soy sauce
30 - 40 wonton wrappers

METHOD

- 1 Combine the shrimp, onions, ginger, and soy sauce in the bowl of a food processor and pulse to form a coarse paste.
- 2 Place a teaspoon of this mixture into the center of each wonton wrapper.
- 3 Fold all the points of the wrapper towards the center. With damp fingers, crimp them together.
- 4 Place 8 dumplings into each stackable Steamer Tray.
- 5 Add 1 cup water to the Steamer/Rice Cooker Pot.
- 6 Stack Steamers, Add Glass Lid and press COOK. Steam for 10 minutes.

TIP

Make a dipping sauce to serve with dumplings by mixing soy sauce, sesame oil, and a little brown sugar.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Steamed Scallops with Asparagus Tips

Makes 4 Servings

INGREDIENTS

1 pound bay scallops
1/2 pound fresh asparagus tips
2 tablespoons peanut oil
1 teaspoon cornstarch
1 tablespoon chives, chopped
1/2 cup ginger lime dressing

METHOD

- 1 Place ginger lime dressing in Steamer/Rice Cooker Pot and press COOK.
- 2 Toss the scallops with oil and cornstarch.
- 3 Place scallops in a Steamer Tray, sprinkle with chives.
- 4 Place asparagus tips the other Steamer Tray. Stack them in Steamer/Rice Cooker Pot, add Glass Lid, and press COOK.
- 5 Cook for 5 minutes.
- 6 Layer the cooked scallops over asparagus tips on a platter and drizzle with hot dressing.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Cajun Corn

Makes 4 - 6 Servings

INGREDIENTS

6 - 8 ears bi-colored corn in husk
2 tablespoons Louisiana hot sauce
3 tablespoons unsalted butter
1/2 teaspoon Cajun seasoning- optional

METHOD

- 1 Pull husks back from the corn but do not completely remove. Carefully discard all silk from each corn cob.
- 2 Mix the remaining ingredients together and brush onto each ear of corn.
- 3 Pull the husks back up around each ear and secure with butchers twine.
- 4 Place 1 cup of water in the Steamer/Rice Cooker Pot.
- 5 Place 3 ears of corn in each stackable Steamer Tray. Stack on top of Steamer/Rice Cooker Pot. Add Glass Lid and press COOK. Set timer for 15 minutes.
- 6 Be careful when removing corn from husk as it will be quite hot.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

German Potato Salad

Makes 4 - 6 Servings

INGREDIENTS

4 strips of bacon, cut into 1/4-inch pieces
1 medium onion chopped
1 teaspoon salt
1/2 teaspoon pepper
1 teaspoon celery seeds
2 teaspoons sugar
1 tablespoon cider vinegar
1/2 cup chicken stock
2 pounds small creamer potatoes, diced

METHOD

- 1 Place bacon pieces into the Steamer/Rice Cooker Pot and press COOK.
- 2 After 5 minutes, add onions, salt, pepper, celery seeds, and sugar. Press COOK again. Set timer for 4 minutes.
- 3 Place potatoes into the 3 Steamer Trays.
- 4 Add the vinegar and stock to the Steamer/Rice Cooker Pot.
- 5 Place inner Steamer Tray into Steamer/Rice Cooker Pot and stack the stackable Steamer Trays on top of Steamer/Rice Cooker Pot, add Glass Lid and press COOK.
- 6 After 20 minutes, carefully place potatoes into the Steamer/Rice Cooker Pot with bacon mixture, and stir. Secure Detachable Lid and press COOK again.
- 7 After 5 minutes, turn Steamer/Rice Cooker Pot to KEEP WARM.
- 8 Serve warm.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Steamed Chicken

Makes 3 - 4 Servings

INGREDIENTS

4 bone-in skinless chicken breasts
1/4 teaspoon salt
1/4 teaspoon pepper
2 tablespoons soy sauce
1 teaspoon rice wine
1 teaspoon honey
1 teaspoon sesame oil
1 tablespoon cornstarch
1 tablespoon ginger, grated
1 green onion, chopped
2 cups basmati rice, rinsed
2 cups chicken stock

METHOD

- 1 Using a cleaver or sharp knife, cut each chicken breast into 3 pieces.
- 2 Combine the remaining ingredients, except rice and chicken stock, into a large bowl to make a marinade.
- 3 Add chicken slices to the marinade. Let sit for 15 minutes or overnight.
- 4 Place rice and stock into Steamer/Rice Cooker Pot.
- 5 Place chicken slices into a Steamer Tray and place on top of Steamer/Rice Cooker Pot. Cover with Glass Lid and press COOK.
- 6 Cook until Steamer/Rice Cooker switches to KEEP WARM, about 25 minutes. Check to make sure chicken is thoroughly cooked.
- 7 Serve with rice.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Steamed Vegetables

Makes 4 Servings

INGREDIENTS

1/2 cup water
1/2 tablespoon salt
1 tablespoon lemon juice
1/2 cup broccoli
1/2 cup cauliflower
1/2 cup sliced carrot

METHOD

- 1 Place water, salt, and lemon juice into Steamer/Rice Cooker Pot.
- 2 Place the Inner Steamer Tray into the Steamer/Rice Cooker Pot.
- 3 Put vegetables into Inner Steamer Tray.
- 4 Secure Lid and press COOK. Set a timer for 8 minutes
- 5 Serve hot.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Stuffed Chicken with Orzo

Makes 2 - 4 Servings

INGREDIENTS

2 tablespoons olive oil
 4 thin chicken cutlets
 2 tablespoons Dijon mustard
 1 pound Swiss chard, washed and chopped
 2 ounces Brie cheese, cut into 4 slices
 1 cup orzo
 1 cup chicken stock
 1 can diced tomatoes
 1/4 cup chopped fresh parsley
 1 tablespoon butter
 1 tablespoon lemon juice

METHOD

- 1 Add olive oil to Steamer/Rice Cooker Pot. Secure Lid and press COOK.
- 2 While Steamer/Rice Cooker Pot is preheating, set out the chicken cutlets, spread with mustard, and top with swiss chard and cheese. Season with salt and pepper.
- 3 Starting at the short end of the chicken, roll up tightly and secure with a toothpick.
- 4 Place chickens into hot Steamer/Rice Cooker Pot to brown, toothpick side up. Secure lid and press COOK, set timer for 15 minutes.
- 5 Remove chicken from Steamer/Rice Cooker Pot and place into Inner Steamer Tray. Add orzo and chicken stock to Steamer/Rice Cooker Pot, and place steamer on top.
- 6 Secure lid and press COOK.
- 7 Once the Steamer/Rice Cooker switches to KEEP WARM, stir remaining ingredients into the orzo.
- 8 Serve stuffed chicken on top of orzo.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Chili Ginger Tilapia with Sugar-Snap Peas

Makes 3 - 4 Servings

INGREDIENTS

3 tablespoons chili sauce with garlic
 1 tablespoon fresh ginger, grated
 1 tablespoon lime juice
 1 teaspoon soy sauce
 1 teaspoon honey
 1 cup sugar snap peas
 1 red bell pepper, julienne
 2 4-ounce tilapia filets
 1 cup jasmine rice
 1 cup chicken stock

METHOD

- 1 In a medium-sized bowl combine chili sauce, ginger, lime juice, soy sauce, and honey.
- 2 Add the snap peas, peppers, and tilapia to the marinade. Cover and refrigerate for at least an hour.
- 3 Add rinsed rice and stock to the Steamer/Rice Cooker Pot.
- 4 Secure lid and press COOK.
- 5 After 15 minutes, place Inner Steamer Tray into Steamer/Rice Cooker Pot and place tilapia and vegetables inside.
- 6 Secure Lid and cook for 10 minutes
- 7 Serve the rice topped with fish and vegetables for a light and healthy meal.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Veggie Dumplings

Makes 8 - 10 Servings

INGREDIENTS

1/2 pound firm tofu, drained and diced into 1/2-inch cubes
1 carrot, peeled and shredded
1/2 cup napa cabbage, shredded
1 small red pepper, chopped fine
1 green onion, chopped fine
2 teaspoons ginger, grated
1 tablespoon cilantro
2 tablespoons stir fry sauce
1 large egg beaten
30 small wonton wrappers
Non stick spray

METHOD

- 1 Combine all ingredients, except wonton wrappers, in a large bowl.
- 2 Place a teaspoon of the filling into the center of each wrapper. Pull the 4 corners of the wonton wrapper to the center. Brush lightly with water and seal well. Repeat with remaining ingredients.
- 3 Spray each stackable Steamer Tray with nonstick spray and then place dumplings into it.
- 4 Add 1 cup of water to the Steamer/Rice Cooker Pot per each Steaming Tray used, add stackable Steamer Trays and add Glass Lid. Press COOK and set timer for 20 minutes.
- 5 Serve hot with a dipping sauce.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Steamed Clam Bake

Makes 2 Servings

INGREDIENTS

2 cups white wine
1/2 teaspoon salt
3 peppercorns
1 small onion, halved
3 lemon slices
1 1/2 pound lobster
6 creamer potatoes, quartered
2 ears of corn
1 pound steamer clams

METHOD

- 1 Place the wine, salt, pepper, onion, and lemon slices in the Steamer/Rice Cooker Pot. Secure lid and press COOK
- 2 Cook until mixture comes to a boil, about 15 minutes
- 3 Place the clams in a stackable Steamer Tray, and place the potatoes and corn in the other one.
- 4 Place the lobster head first into the Steamer/Rice Cooker Pot, then stack the 2 Steamer Trays and cover with Glass Lid.
- 5 Set timer for 25 minutes. Then turn to KEEP WARM
- 6 Serve with bibs and butter.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Chicken Tamales

Makes 6 Servings

INGREDIENTS

12 dried corn husks, soaked
 3 boneless skinless chicken breasts
 4 cups chicken stock
 1 onion sliced
 1 teaspoon cumin seed
 1/2 teaspoon coriander
 1 teaspoon chili powder
 2 cups instant corn masa mix
 1 teaspoon salt
 1 teaspoon baking powder
 2/3 cups shortening, melted
 1/2 cup salsa verde- see recipe

METHOD

- 1 Place chicken breasts, stock, onions, cumin, coriander, and chili powder into the Steamer/Rice Cooker Pot.
- 2 Secure Lid, press COOK, set timer for 1 hour. Chicken should be falling apart.
- 3 Strain chicken from stock and reserve stock. Combine chicken with salsa verde (see recipe p. 38)
- 4 Pour stock into a 2 cup measuring cup, add water, if necessary, to give you exactly 2 cups of liquid.
- 5 In a large bowl, mix masa with stock, salt, baking powder, and shortening. Mix until well combined.
- 6 To assemble tamales, place 1/4 cup of masa onto corn husk. Top with 2 tablespoons chicken mixture.
- 7 Fold husks to a form a package, tie with butcher's twine.
- 8 Place tamales in Steamer Trays.
- 9 Place 2 cups of liquid into Steamer/Rice Cooker Pot and place Steamer Trays on top of Steamer/Rice Cooker Pot.
- 10 Add Glass Lid and press COOK. Steam tamales for 1 hour.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Salsa Verde

Makes 1 cup

INGREDIENTS

2 Poblano Chile Peppers, diced
 8 tomatillos, peeled and quartered
 1 clove garlic
 1 small onion, quartered
 2 cups chicken stock
 1 teaspoon cumin seed
 1 teaspoon salt
 ? cup fresh cilantro
 1 tablespoon fresh lime juice

METHOD

- 1 In a saucepan, combine all ingredients except cilantro and lime juice. Cook over medium high heat until tender. About 20 minutes. Let cool.
- 2 Place mixture in a food processor along with the cilantro and lime juice. Puree until smooth.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Main Dish and Side Dish Recipes

Shrimp and Sausage Jambalaya

Makes 4 Servings

INGREDIENTS

2 measures long-grain rice
2 tablespoons olive oil
4 ounces shrimp, peeled and deveined
1/2 pound hot andouille sausage, cut into 1"-slices
1/4 cup diced onions
1/4 cup diced green bell peppers
3 cloves garlic, minced
1 tablespoon tomato paste
1/4 cup marsala wine
2 cups chicken stock (fish stock or water may be substituted)
1 bay leaf
salt and pepper to taste

METHOD

- 1 Rinse rice thoroughly in cold water and set aside.
- 2 Heat olive oil in a large sauté pan. Add shrimp and sauté until cooked through. Remove shrimp and set aside.
- 3 Add sausage, onions, peppers and garlic to the same pan. Sauté until onions are translucent. Add tomato paste and stir.
- 4 Deglaze pan with Marsala wine and let simmer for 3-4 minutes. Add chicken stock and bay leaf.
- 5 Pour mixture into Steamer/Rice Cooker Pot and add reserved rice and salt. Press COOK.
- 6 When Steamer/Rice Cooker switches to KEEP WARM (approximately 20 minutes), add cooked shrimp and stir. Jambalaya will be ready in 15 minutes.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Sausage and Sauerkraut

Makes 2 - 4 Servings

INGREDIENTS

1 pound bag or jar fresh sauerkraut, drained
1 pound kielbasa, smoked sausage or other sausage, cooked
1 carrot, peeled and cut into chunks
1 cup beer, chicken stock or water
4 small, red potatoes, scrubbed and quartered

METHOD

- 1 Combine all ingredients into the Steamer/Rice Cooker Pot. Press COOK.
- 2 As soon as carrots and potatoes are tender, it is ready. If Steamer/Rice Cooker has not switched to KEEP WARM after 25 minutes, check sausages. If they boil for too long, they tend to split open. This does not change the flavor, just the appearance.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Split Pea and Ham Soup

Makes 3 - 4 Servings

INGREDIENTS

1 cup dried split peas
2 1/2 cups homemade chicken broth or good quality canned broth
1 small meaty ham hock or 4 ounces chopped ham
2 strips bacon, diced
1 teaspoon lemon juice
1 rib celery, diced
1 carrots, peeled and diced
1 small onion, peeled and diced
salt, pepper and cayenne pepper to taste

METHOD

- 1 Combine all ingredients into the Steamer/Rice Cooker Pot. Press COOK. Set timer for 45 minutes.
- 2 After 45 minutes, switch to KEEP WARM for an additional hour. Check for seasoning. The Steamer/Rice Cooker keeps the soup hot for as long as you want.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Sloppy Joes

Makes 4 - 5 Servings

INGREDIENTS

1 small onion, chopped
 1 clove garlic, minced
 1/2 bell pepper, chopped
 1 can (6 ounces) tomato paste
 1/2 cup water
 2 tablespoons brown sugar
 1 tablespoon Worcestershire sauce
 1 teaspoon yellow mustard
 1 teaspoon cider vinegar
 1 1/2 teaspoons chili powder
 1 pound lean ground beef
 salt and pepper, to taste

METHOD

- 1 Into the Steamer/Rice Cooker Pot, combine onion, garlic, bell pepper, tomato paste, water, brown sugar, Worcestershire sauce, mustard, vinegar, and chili powder. Stir until mixed.
- 2 Crumble ground beef over mixture and stir well.
- 3 Close lid and press COOK.
- 4 When Steamer/Rice Cooker switches to KEEP WARM, stir the mixture and press COOK again.
- 5 When Steamer/Rice Cooker switches to KEEP WARM the second time, stir well and serve.

Recipe courtesy Christina Chancey

Braised Pork and Apples

This is one of my very favorite recipes. Pork and apples just go together well and taste good year-round to our family.

Makes 2 - 3 Servings

INGREDIENTS

1 1/2 pounds pork Boston butt
 1 granny smith apple, sliced
 1 tablespoon chicken bouillon powder*
 6 fresh sage leaves
 1 medium spanish onion, sliced
 4 cloves garlic
 1/4 cup brown sugar
 1 cup apple juice
 1 tablespoon apple cider vinegar
 2 tablespoons unsalted butter
 kosher salt and fresh pepper, to taste

METHOD

- 1 Combine all ingredients into the Steamer/Rice Cooker Pot.
- 2 Close lid and press COOK for 2 hours or until meat is fall-apart tender. If meat is not tender after 2 hours, add a bit more apple juice and press COOK again.
- 3 Remove meat and taste liquid, adjusting seasoning if necessary. Skim off excess fat and serve. (It tastes even better the next day.)

**We recommend Maggi brand.*

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Macaroni & Cheese

This is hands-down the favorite recipe made in the Steamer/Rice Cooker! It is comfort food at its finest and is child's play to prepare.

Makes 2 - 3 Servings

INGREDIENTS

- 1 1/2 cups elbow macaroni
- 1 1/2 cups chicken broth, or water and a good-quality chicken bouillon cube
- 1 cup heavy cream
- 3/4 cup shredded cheddar cheese
- 1/2 cup shredded mozzarella cheese
- 1/4 cup shredded Parmesan cheese
- 1/4 teaspoon kosher salt, or to taste

METHOD

- 1** Combine macaroni, broth and cream in Steamer/Rice Cooker. Press COOK. Stir occasionally.
- 2** When machine switches to KEEP WARM, add remaining ingredients and stir thoroughly until all cheese is melted.
- 3** Press COOK again. The Steamer/Rice Cooker will switch to KEEP WARM after just a few minutes; this is the point where the cheese on the bottom turns that delicious brown. Serve.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Chicken and Dumplings

Makes 3 Servings

INGREDIENTS

- 3 medium skinless chicken thighs or legs
- 1/2 teaspoon salt
- 1/8 teaspoon poultry seasoning
- 1/2 teaspoon pepper
- 1 teaspoon olive oil, optional
- 1/2 cup diced onion
- 1/2 cup diced celery
- 1/2 cup baby carrots, peeled
- 1/2 cup mushrooms, sliced
- 1 1/4 cups chicken stock
- 1 can (10 3/4 ounces) cream of mushroom or cream of chicken soup
- sprig thyme
- 1 recipe Dumplings, see next page

METHOD

- 1** Wash chicken pieces and pat dry. Sprinkle with salt, pepper, and seasoning.
- 2** Press COOK on the Steamer/Rice Cooker. Add olive oil.
- 3** When oil is hot, add chicken pieces and brown both sides.
- 4** Add onion, celery, carrots, and mushrooms and saute for a minute.
- 5** Add remaining ingredients, except for the dumplings. Stir, close lid, and let cook for 45 minutes. Make sure Steamer/Rice Cooker is on COOK.
- 6** Prepare dumpling batter. Open Steamer/Rice Cooker and spoon 6 mounds of dumpling batter over chicken. Close lid and press COOK. Cook for 5 minutes. Turn Steamer/Rice Cooker to KEEP WARM until ready to eat.

Dumplings

Makes 3 Servings

INGREDIENTS

- 1/2 cup all-purpose flour
- 1/4 teaspoon salt
- 1/2 teaspoon baking powder
- 1 tablespoon shortening
- 1/4 cup buttermilk
- 1 1/2 teaspoons chopped fresh herbs
(i.e. flat leaf parsley, chives, thyme, sage)

METHOD

- 1 In a medium bowl, mix flour, salt and baking powder together.
- 2 Add shortening and herbs; the mixture will look like crumbs.
- 3 Add buttermilk and stir until moist.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

One Pot Pasta

Once you have made this easy recipe, tailor it to suit your own tastes. Add your favorite shape of pasta and change up the sauce. Add meat and veggies. Recipes like this make busy days so much easier.

Makes 3 Servings

INGREDIENTS

- 1 1/2 cups dry pasta (like penne, ziti)
- 2 cups liquid (beef or chicken stock or water)
- 1 cup favorite pasta sauce, bottled or homemade
- 1/4 cup shredded Parmesan or mozzarella cheese

METHOD

- 1 Place all ingredients into Steamer/Rice Cooker Pot.
- 2 Close lid, press COOK.
- 3 When the unit switches to KEEP WARM (approx. 18 to 20 minutes), open lid and stir. Close lid and leave on KEEP WARM setting for 5 minutes. Serve hot.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

One Pot Pasta Primavera

Makes 3 - 4 Servings

INGREDIENTS

- 1 1/2 cups dry pasta (ziti, penne, etc.)
- 1 1/2 cups beef, chicken, or vegetable stock
- 1 1/2 cups pasta sauce, bottled or homemade
- 1 cup fresh vegetables (zucchini, broccoli, mushrooms)
- 1/4 cup shredded mozzarella cheese, optional

METHOD

- 1 Add pasta, stock, and sauce to Steamer/Rice Cooker. Press COOK.
- 2 After 10 minutes, stir in vegetables and sprinkle cheese on top. Cook for 2 to 3 minutes.
- 3 Switch to KEEP WARM until ready to eat.

Wasabi Mashed Potatoes

I like serving this with quickly-seared ahi tuna steaks.

Makes 4 Servings

INGREDIENTS

- 1 1/2 pounds russet potatoes, peeled and cut into 1-inch cubes
- 1 cup water
- 1 teaspoon kosher salt
- 2 tablespoons unsalted butter
- 1/2 cup heavy cream (or milk if your diet would prefer)
- 2 tablespoons wasabi paste, either dry powder mixed with water, or tube of paste
- 1 teaspoon juice from pickled ginger (the kind used for sushi)

METHOD

- 1 Add potatoes to Steamer/Rice Cooker Pot and add water and salt. Close lid and press COOK.
- 2 When Steamer/Rice Cooker switches to KEEP WARM, either mash with a potato masher or pass potatoes through ricer or food mill (the best way to get perfectly smooth mashed potatoes).
- 3 Return mashed potatoes to pot and gently stir in butter, cream, wasabi, pickled ginger juice and any additional salt if needed. If potatoes are too dry, add more cream.
- 4 Taste for seasoning. Serve immediately or keep hot on the KEEP WARM setting.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Flavorful Smashed Potatoes

Makes 4 Servings

INGREDIENTS

- 1 1/2 teaspoons olive oil
- 1 clove garlic, whole
- 3 russet potatoes, peeled and quartered
- 1/2 rutabaga, peeled into 2" pieces
- 6 ounces chicken stock
- 1/4 teaspoon salt
- 1/2 teaspoon pepper
- 1 1/2 tablespoons butter or margarine
- 1 1/2 teaspoons cream or milk

METHOD

- 1** Add oil to Steamer/Rice Cooker Pot and press COOK. When oil is hot, sauté garlic for several minutes. Do not allow to brown.
- 2** Add potatoes, rutabaga, and stock. Cook for 30 minutes.
- 3** After 30 minutes, add remaining ingredients and smash with a potato masher. Mixture will be slightly chunky.

Note: Substitute celery root, parsnips, or turnips for rutabaga. For added flavor, add 1 tablespoon fresh rosemary and thyme leaves right after cooking garlic.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Easy Red Beans and Rice

Makes 3 - 4 Servings

INGREDIENTS

- 1 1/2 measures long-grain rice
(using rice measure included with Steamer/Rice Cooker)
- 1/2 cup canned or cooked red beans, drained
- 1 small rib celery, chopped
- 1/2 small onion, chopped
- 1 clove garlic, minced
- 1/4 cup ham, diced
- 1/4 cup smoked sausage, sliced
- 1 cup beef stock
- 1/2 teaspoon hot sauce
- 1/2 teaspoon Worcestershire sauce
- 1 whole bay leaf

METHOD

- 1** Measure and rinse rice according to instructions. Place into the Steamer/Rice Cooker Pot.
- 2** Add all remaining ingredients.
- 3** Close lid and press COOK.
- 4** Unit will switch to KEEP WARM setting in approximately 20-25 minutes. Serve immediately.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Green Rice

Makes 4 Servings

INGREDIENTS

- 2 measures long-grain white rice
(using rice measure included with Steamer/Rice Cooker)
- 1 can (4 ounces) chopped green chilies
- 1 small green pepper, chopped
- 1 clove garlic, minced
- 1 bunch fresh cilantro, chopped
- 1 bunch flat leaf parsley, chopped
- 1 tablespoon fresh lime juice
- 1 small onion, minced
- 2 cups chicken broth, approximately

METHOD

- 1 Measure and rinse rice according to the instruction manual.
- 2 Place all ingredients, except the chicken broth, into the Steamer/Rice Cooker Pot.
- 3 Fill the Steamer/Rice Cooker with chicken stock to the 2-cup mark.
- 4 Close the lid and press COOK.
- 5 Unit will switch to KEEP WARM setting in approximately 22 - 25 minutes. Serve immediately.

SERVING IDEAS

This rice has amazing flavor and is terrific with grilled fish!

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Risotto with Asparagus

Makes 4 Servings

INGREDIENTS

- 2 measures arborio rice, measured and rinsed
according to instructions
- 8 ounces fresh asparagus, peeled and cut into 1-inch pieces
- 1 small onion, chopped
- 2 tablespoons butter, melted
- 1/2 teaspoon salt and freshly cracked pepper
- 1 1/2 cups chicken stock
- 1/4 cup grated Parmesan cheese

METHOD

- 1 Add all ingredients, except the Parmesan cheese, to the Steamer/Rice Cooker Pot. Stir to make sure all ingredients are well mixed.
- 2 Close lid and press COOK.
- 3 When the rice is finished cooking, stir in the Parmesan cheese.
- 4 Unit will switch to KEEP WARM setting in approximately 20 minutes. Serve immediately.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Cauliflower Mashers

Makes 2 - 4 Servings

INGREDIENTS

1 small head cauliflower, cut into florets
1 cup chicken broth or stock
1/2 cup milk
1/2 teaspoon lemon juice
kosher salt and fresh cracked pepper, to taste
butter or cream cheese, if desired

METHOD

- 1 Combine all ingredients into the Steamer/Rice Cooker Pot.
- 2 Close lid and press COOK. After 15 minutes, test cauliflower. When fork tender, unplug machine and remove inner pot using potholders.
- 3 Drain away and reserve most of the liquid. Puree cauliflower using an immersion blender or potato masher until mostly smooth. Stir in enough reserved liquid to make the puree a desirable texture. Taste carefully and adjust seasoning.
- 4 Serve immediately or close lid and keep hot on KEEP WARM setting.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Gorgonzola Cheese Polenta

Makes 3 - 4 Servings

INGREDIENTS

2 tablespoons unsalted butter
1/2 onion, chopped
1 clove garlic, peeled and minced
1/2 cup homemade chicken broth or good-quality canned chicken broth
3/4 cup half and half or milk
1/2 cup coarse-grain polenta, either white or yellow
salt and pepper, as desired
1/4 cup heavy cream
3 ounces gorgonzola or blue cheese

METHOD

- 1 Add butter, onion and garlic to Steamer/Rice Cooker Pot and press COOK. Saute onion and garlic, stirring occasionally, until fragrant and translucent.
- 2 Add all ingredients, except the cream and gorgonzola. Stir occasionally.
- 3 When Steamer/Rice Cooker switches to KEEP WARM, add cheese and cream. Taste and adjust seasoning if needed.

Note: This is a great accompaniment to lamb.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Quickie Cornbread

Makes 3 - 4 Servings

INGREDIENTS

1/2 cup yellow cornmeal
 1/2 cup all-purpose flour
 2 tablespoons sugar
 1 1/2 teaspoons baking powder
 1/2 teaspoon kosher salt
 1/2 cup whole milk
 1/4 cup vegetable oil
 2 eggs
 1/2 cup fresh or frozen corn kernels

METHOD

- 1 Whisk all dry ingredients together in a mixing bowl. Pour over wet ingredients and whisk until smooth.
- 2 Spray Steamer/Rice Cooker Pot with nonstick spray. Pour in cornbread mixture. Press COOK.
- 3 After several minutes, the machine will switch to KEEP WARM. After 25 minutes, check cornbread. It is done when the top is pale and domed. A toothpick inserted off center should come out clean. If not done, press COOK again.
- 4 Unplug machine and, using potholders, remove Steamer/Rice Cooker Pot from Steamer/Rice Cooker. Invert carefully onto a serving platter. The bottom will be a beautiful golden brown. Serve warm with butter.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Sweet Potato Puree With Gingersnap Cookies

Makes 4 Servings

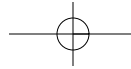
INGREDIENTS

1 1/2 pounds sweet potatoes
 3 tablespoons unsalted butter
 6 gingersnap cookies, crumbled
 1 tablespoon brown sugar
 1 cup heavy cream
 kosher salt and fresh cracked pepper to taste

METHOD

- 1 Peel and cut sweet potatoes into uniform chunks. Add to Steamer/Rice Cooker Pot. Add 1 cup water, close lid, and press COOK.
- 2 When Steamer/Rice Cooker switches to KEEP WARM, check potatoes. They should be very tender. Add remaining ingredients and mash until quite smooth. Taste for seasoning.
- 3 Serve right away or keep hot in the KEEP WARM setting.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef



Steel Cut Oatmeal

Makes 2 - 3 Servings

INGREDIENTS

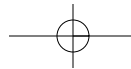
3/4 cup steel-cut oats, preferably organic
2 cups water
1/4 teaspoon salt
1/4 teaspoon pure vanilla extract
2 tablespoons raisins

METHOD

- 1 Place ingredients into the Steamer/Rice Cooker Pot.
- 2 Press COOK. Oatmeal will be ready in 10 -15 minutes.

Variations: Add dried fruit or 1/2 cup honey and 1 teaspoon ground cinnamon at the start of the cooking cycle.

Dessert Recipes



Steamed Chocolate Cup Custard

Makes 1 Serving

INGREDIENTS

1/2 cup whole milk
1/4 cup half and half
1/3 cup chocolate chips, excellent quality
2 tablespoons packed dark brown sugar
1 teaspoon pure vanilla
2 egg yolks
1 pinch of kosher salt

METHOD

- 1 Microwave milk and half and half in the microwave until hot. Add chocolate chips and stir until chocolate melts. Whisk in remaining ingredients. Pour chocolate mixture into a buttered ramekin.
- 2 Add 2 cups hot tap water to bottom of Steamer/Rice Cooker Pot. Place steamer tray on top. Cover ramekin with plastic wrap and place in tray.
- 3 Close lid and press COOK. Set timer for 20 minutes. When time is up, check custard. It should be barely set with a very wobbly center. Use caution; it is easy to overcook this dessert.
- 4 Remove, cool and enjoy.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Crème Caramel

Makes 6 Servings

INGREDIENTS

1/2 cup water
1 cup sugar
6 4-ounce ramekins
3 Steamer Racks

For Custard:

1 14-ounce can sweetened condensed milk
1 1/2 cups heavy cream
1 spilt vanilla bean, seeds scrapped
2 large eggs
2 large egg yolks
1/2 teaspoon orange zest

METHOD

- 1 Place sugar and water in a microwave-safe bowl and microwave on high for 5 minutes or until sugar turns to caramel.
- 2 Divide the caramel between the six ramekins. Let cool.
- 3 Beat the condensed milk and eggs with the vanilla bean seeds until perfectly smooth.
- 4 Pour custard into ramekins over the caramel.
- 5 Place 1 cup of water in the Steamer/Rice Cooker Pot, then place 2 custard cups in each stackable Steamer Tray.
- 6 Add Glass Lid and press COOK. Set a timer for 30 minutes.
- 7 Chill for 2 hours before inverting onto a plate to serve.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Cup Custard

Makes 6 Servings

INGREDIENTS

2 cups milk
 3 large eggs
 1/3 cup sugar
 1/2 teaspoon vanilla
 Pinch nutmeg
 Nonstick spray
 6 1/2 cup ramekins

METHOD

- 1 With a hand or stand mixer, beat the milk, eggs, sugar, and vanilla for 3 minutes.
- 2 Spray each ramekin with nonstick spray. Then, fill ramekins with custard mixture and sprinkle with nutmeg. Cover cups with aluminum foil.
- 3 Place 1 cup of water into the Steamer/Rice Cooker Pot.
- 4 Place three custard cups into each stackable Steamer Tray. Add Glass Lid and press COOK. Set timer for 30 minutes.
- 5 Chill custard for 2 hours before serving.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Lite Cheesecake

Makes 6 Servings

INGREDIENTS

8-ounce package lowfat cream cheese
 8-ounce package no fat cream cheese
 1/2 cup organic sugar
 1/2 cup egg substitute
 1 teaspoon cornstarch
 1 teaspoon vanilla
 6 ramekins
 6 small circles parchment paper
 Nonstick spray

METHOD

- 1 With a hand/stand mixer or food processor, combine the cheeses and sugar until smooth.
- 2 Add the egg substitute, cornstarch, and vanilla. Mix for 1 minute.
- 3 Cut parchment paper to fit the bottom of each ramekin and spray with nontick spray.
- 4 Fill each ramekin with cheesecake batter.
- 5 Put 2 cheesecake ramekins into each stackable Steamer Tray.
- 6 Add 1 cup of water to the Steamer/Rice Cooker Pot per each Steaming Tray used. Stack Steamer Trays, add Glass Lid and press COOK. Set a timer for 25 minutes.
- 7 Chill each cheesecake ramekin for 2 hours before serving.
- 8 To serve, run knife along sides of ramekins to release, then invert onto plates.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Raspberry White Chocolate Bread Pudding

Makes 4 Servings

INGREDIENTS

- 2 1/2 cups heavy cream
- 3/4 cup sugar
- 4 whole eggs
- 1/2 teaspoon kosher salt or 1/4 teaspoon regular salt
- 1 teaspoon fresh lemon juice
- 1 teaspoon pure vanilla, best quality you can find
- 5 slices bakery-type egg bread cut into 2-inch cubes (challah or brioche)
- 1/2 cup fresh or frozen raspberries
- 1/4 cup white chocolate pieces

METHOD

- 1** To the Steamer/Rice Cooker Pot, add the cream, sugar, eggs, salt, lemon juice and vanilla. Whisk until smooth. Using an immersion blender makes this part fast and easy! You have now made the custard part. Add bread cubes to this and gently push the bread under the custard with a large spoon or your clean hands. This will help the bread soak up the custard.
- 2** Press COOK. When Steamer/Rice Cooker switches to KEEP WARM, open the lid and gently stir the bread pudding. It will be set around the sides and bottom but the center will still be liquid. Close and press COOK. Repeat if necessary.
- 3** Open lid and scatter the raspberries and chocolate pieces over the bread pudding and gently stir them in. Close and leave on KEEP WARM until chocolate is melted and custard is set. Serve hot or warm with raspberry sauce and softly whipped cream.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Wolf's Bread Pudding

Makes 3 - 4 Servings

INGREDIENTS

- 1 1/2 cups heavy cream
- 4 eggs
- 1/2 cup brown sugar
- A pinch of kosher salt
- 1 teaspoon pure vanilla extract
- 1 teaspoon fresh lemon juice
- 2 cups cubed leftover bread
- 1 cup mixed fresh berries

METHOD

- 1** Stir all but bread and berries together into the Steamer/Rice Cooker Pot until sugar is dissolved. Fold in bread and berries. Close lid and press COOK.
- 2** Steamer/Rice Cooker will switch to KEEP WARM after a few minutes. Wait 10 minutes, and then press COOK again.
- 3** After 45 minutes, press mixture to test for doneness. If the pudding is solid and no cream oozes out of center, it is baked. Serve hot or warm with powdered sugar.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Chocolate Crazy Cake

This is a recipe I grew up with. It just happens to be a Vegan recipe. It is very easy to mix and is moist and delicious. I love recipes that use simple pantry items! It is amazing how well the Steamer/Rice Cooker bakes cakes. Try it with your favorite recipe or a boxed mix. Bake no more than 3 cups of batter per batch.

Makes 4 - 6 Servings

INGREDIENTS

- 1 1/2 cups all-purpose flour
- 3/4 cup granulated sugar
- 3 tablespoons good-quality unsweetened cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon kosher salt or 1/4 teaspoon iodized salt
- 1 teaspoon pure vanilla extract
- 1/4 cup vegetable oil
- 1 cup water
- 1 tablespoon white, cider or wine vinegar

METHOD

- 1 Pour all ingredients into (ungreased) Steamer/Rice Cooker Pot. Stir until combined. A few lumps will remain and batter will be quite thin.
- 2 Close lid and press COOK. After a few minutes, the Steamer/Rice Cooker will switch to KEEP WARM even though the cake is not done. This is normal. Keep Steamer/Rice Cooker on KEEP WARM setting for about 10 minutes, and then press COOK again. The cooker will switch to KEEP WARM again but this is okay. After 30 minutes or so, open and check cake with a toothpick. When inserted slightly off-center and then removed, moist crumbs should cling to the toothpick.
- 3 Remove with potholders and invert onto serving plate. Wipe out Steamer/Rice Cooker Pot and make glaze in it (recipe follows).

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Chocolate Glaze for Crazy Cake

This is such an easy recipe. It uses simple pantry staples and tastes so good. I use it for an ice cream topping, as a filling for cookies, and a topping for waffles and even cream puffs.

Makes 1 cup

INGREDIENTS

- 3/4 cup granulated sugar
- 1/4 cup water
- 2 tablespoons cocoa powder
- 1 tablespoon vegetable oil
- 1 teaspoon pure vanilla extract
- small pinch kosher salt or very small pinch iodized salt

METHOD

- 1 Combine all ingredients in Steamer/Rice Cooker Pot. Press COOK. Do not close the lid.
- 2 When mixture comes to a full boil, unplug pot and carefully remove Steamer/Rice Cooker Pot, using potholders. Pour hot glaze over Crazy Cake. Serve warm.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Rice Pudding

This recipe, along with the macaroni and cheese recipe, are the favorites of everyone at the studio when we air the Steamer/Rice Cooker! With Wolfgang, the cameramen and backstage hands all fighting for it when we roll off air, the pot practically cleans itself! This recipe gets the most phone calls when we are on-air. I think it is because warm rice pudding is such a homey comfort food

Makes 3 - 4 Servings

INGREDIENTS

2 cups cooked rice
1 cup heavy cream
1 cup water
1/3 cup sugar
1/2 teaspoon kosher salt
1 teaspoon lemon juice
1 teaspoon excellent vanilla extract
1/4 cup dried fruit, if desired

METHOD

- 1 Stir all ingredients together in Steamer/Rice Cooker and press COOK.
- 2 Stir occasionally. It will be ready to eat in 15 minutes. Serve with Raspberry Coulis (see recipe next page).

Raspberry Coulis

INGREDIENTS

12 ounces frozen raspberries, thawed
3/4 cup sugar

METHOD

- 1 Puree using blender, food processor, or immersion blender.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Steamed Lemon Cup Custard

Makes 1 Serving

INGREDIENTS

1/2 cup heavy cream
 2 tablespoons sugar
 1 egg
 1 egg yolk
 1 teaspoon fresh lemon juice
 Zest from 1/2 lemon

METHOD

- 1 Whisk all ingredients together and pour into a buttered ramekin. Cover top with a piece of aluminum foil.
- 2 Add 2 cups hot tap water to bottom of Steamer/Rice Cooker. Place steamer tray on top and place ramekin in tray.
- 3 Close lid and press COOK. Set timer for 20 minutes.
- 4 When time is up, check custard. It should be set but still very wobbly in the center. It is important to use a timer as custards are easily overcooked.

Note: The flavor of this recipe can easily be changed. For vanilla, omit lemon and add 1 teaspoon pure vanilla extract. For coffee, omit lemon and add 1 teaspoon instant coffee. For ginger, omit lemon and add 1 teaspoon grated fresh ginger.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Steamer/Rice Cooker Cakes

Makes 1 Cake

INGREDIENTS

1 store-bought cake mix, any flavor,
 Additional ingredients listed on back of cake mix packaging
 Non-stick cooking spray

METHOD

- 1 Mix cake ingredients together according to package directions. Spray Steamer/Rice Cooker Pot with nonstick spray.
- 2 Add 3-4 cups of batter, close lid and press COOK. After 10 minutes check cooker. It will probably be on KEEP WARM. If it is press, COOK again. If it will not stay in the COOK position, wait a few minutes and then press COOK again. You will need to repeat this process one more time, so that you will have pressed the COOK button and allowed the appliance to cycle through 3 times.
- 3 Most cakes take about 45 minutes to cook. Test for doneness by inserting a toothpick off center into the cake. The pick should have a few moist crumbs clinging to it. If it has a streak of wet-looking batter on it, press COOK again. It is very difficult to burn anything in the Steamer/Rice Cooker!

NOTE: You can bake all kinds of things in your Steamer/Rice Cooker from corn bread to cobbler using these same baking guidelines!

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Recipe Notes

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

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- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

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.

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