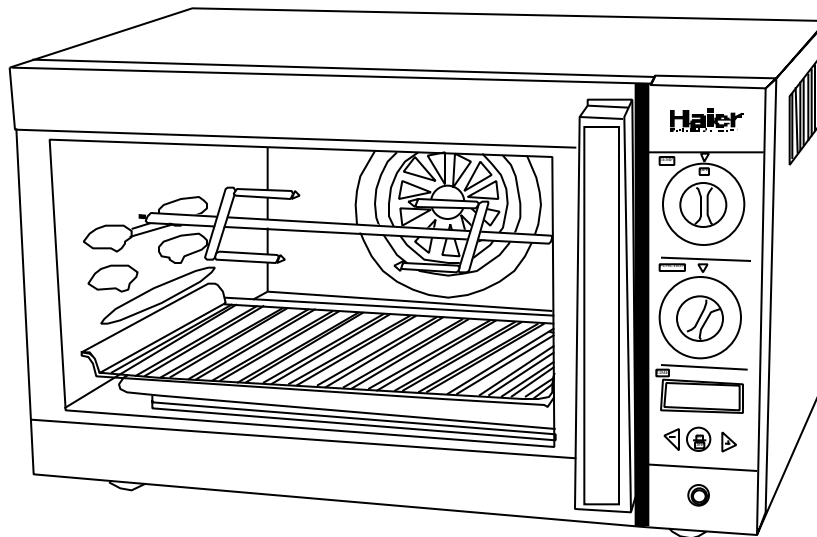


Haier[®]
What The World Comes Home To™

Commercial Convection Oven with Rotisserie



User Manual-

Model #

RTC1700SS

English

IMPORTANT SAFEGUARDS

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

1. **Read all instructions**
2. Do not touch hot surfaces. Use handles or knobs.
3. Close supervision is necessary when any appliance used by or near children.
4. To protect against electric shock, do not immerse cord, plug, or any parts of the oven in water or other liquids.
5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
6. Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
8. Do not place on or near a hot gas or electric burner, or in a heated oven or in a microwave oven.
9. When operating the oven keep at least four inches of space on all sides of the oven to allow for adequate air circulation.
10. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
11. To disconnect, turn the control to OFF, then remove the plug. Always hold the plug, but never pull the plug.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Do not cover the bottom or any other part of the oven with metal foil. This may cause overheating of the oven.
14. Use extreme caution when removing tray or disposing of hot grease or other hot liquids.
15. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

16. A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on the oven during operation.
17. Extreme caution should be exercised when using containers constructed of other than metal or glass.
18. Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
19. Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
20. Always wear protective, insulated oven mitts when inserting or removing items from the hot oven.
21. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching door surface or nicking edges. If the door has a scratch or nick, contact customer service before using the oven.
22. Do not use outdoors.

SAVE THESE INSTRUCTIONS FOR COMMERCIAL USE

NOTE: This appliance has a three-prong grounded plug. As a safety feature, this plug will fit only in a three-prong outlet.

Thank you for using our Haier product. This easy-to-use manual will guide you in getting the best use of your oven.

_____ *Model number*

Remember to record the model number. It is on a label in back of the oven.

_____ *Date of purchase*

Staple your receipt to your manual. **You will need it to obtain warranty service.**

English

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Convection Cooking

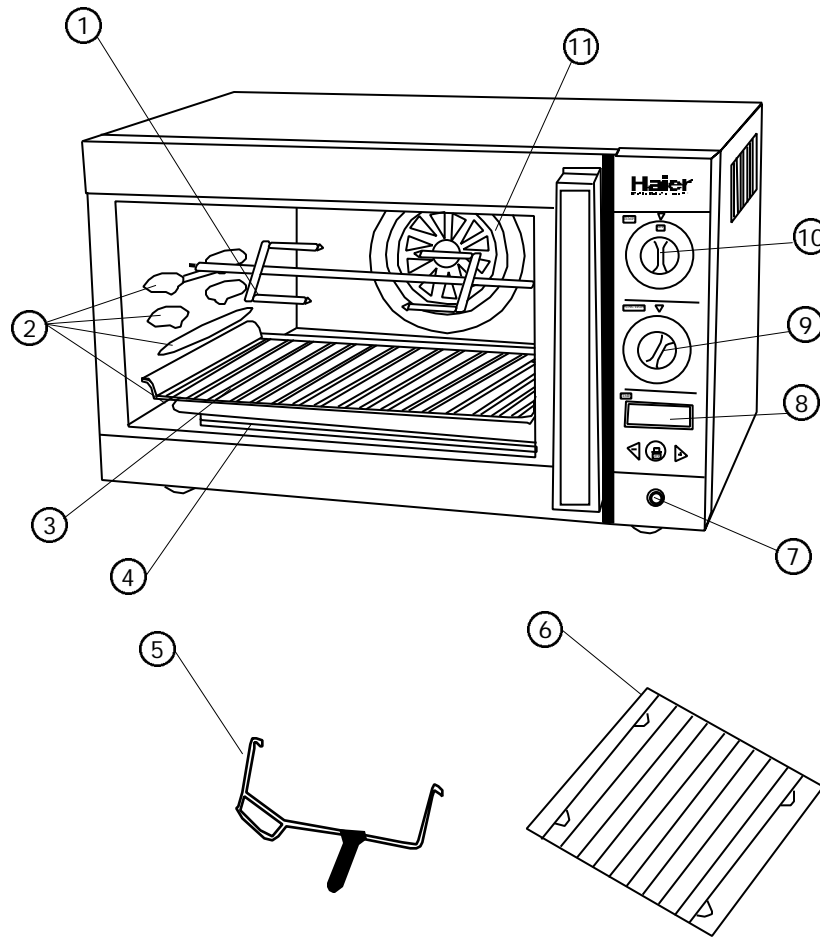
Convection cooking is the preferred method of cooking by many chefs. You get superior results while saving time and energy. When roasting meats, the fan circulates hot air around the roast, sealing in flavor and juices. The roast is crispy and evenly browned on the outside, moist and flavorful on the inside. When baking, the fan maintains uniform heat throughout the oven. Baked goods are even, golden brown like those from the finest pastry shops. Large, half-sheet pans slide right into the oven in the place of the rack.

The oven also has settings for broil, rotisserie, and defrost. It is equipped with a ROTISSERISE SPIT and FORKS. You can rotisserie roast two chickens or an oven roast weighing up to 8 pounds. The slow-turning spit provides natural basting of meats while fats drip away.

The oven can also be used to proof bread dough, slow cook, and dehydrate food as well. Please take a few minutes to read this manual before using your oven to become familiar with its parts and operation. Included you will find a wide assortment of tasty recipes that were specially written for use in your Commercial Convection Oven with Rotisserie.

English

Principal Parts and Functions



- | | |
|------------------------------|-------------------------|
| 1. Rotisserie Forks and Spit | 7. Power On Light |
| 2. Rack Position | 8. Electronic Timer |
| 3. Oven Rack | 9. Function Control |
| 4. Drip/Baking Pan | 10. Temperature Control |
| 5. Rotisserie Handle | 11. Convection Fan |
| 6. Broiling/Roasting Rack | |

Before Using Your Convection Oven

1. Read all instructions in this manual carefully. The information included in this book will help you to use your Haier Commercial Convection Oven with Rotisserie to its fullest.
2. Place your oven on a level surface such as a countertop or table. Be sure the sides, back, and top of the oven are at least four inches away from any walls, cabinets, or objects on the counter or table.
3. Remove all stickers from the oven except the rating label located on the back.
4. Remove OVEN RACK, DRIP/BAKING PAN, BROILING/ROASTING RACK, ROTISSERIE SPIT and FORKS. Wash them in hot, sudsy water or in the dishwasher and dry thoroughly before placing in the oven.
5. When you are ready to use the oven, be sure that the TEMPERATURE CONTROL and TIMER are in the OFF position. Plug the cord into 120-volt AC outlet.

IMPORTANT: Be sure that this is the only appliance operating on this circuit.

6. We recommend a "trial run" at a high temperature to familiarize yourself with your oven and to eliminate any protective substance or oil that maybe have been used for packing and shipping set the TEMPERATURE CONTROL to 450°, FUNCTION CONTROL to BROIL, and ELECTRONIC TIMER to 20 minutes. After the first 10 minutes, switch the FUNCTION CONTROL to BAKE to activate the lower heating elements. A small amount smoke and odor may be detected. This is normal.
7. To avoid scratching, marring, discoloration, or fire hazard do not store anything on top of the oven, especially during operation.


English

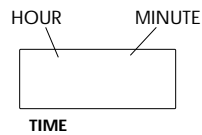
Using Your Convection Oven



Please familiarize yourself with the following oven functions and accessories prior to the first use:

TEMPERATURE CONTROL: Choose the desired or recommended temperature up to 450°F.


FUNCTION CONTROL: Select desired cooking function (Defrost, Bake/Extra, Bake, Roast, Rotisserie, Broil).

ELECTRONIC TIMER: Press ► to set the ELECTRONIC TIMER according to the recipes. Then press  to start cooking. When the time has elapsed, a beep will sound and oven will shut off.



NOTE: To pause cooking process, press  during operation. Press  again to restart the cooking process.



NOTE: To cancel cooking process, press  during operation and press ◀ until the display shows 0:00.

POWER-ON LIGHT: Illuminates when the oven is on.

OVEN RACK: Use in one of four positions

NOTE: OVEN RACK should always be facing up when placed in the lowest rack position.



DRIP/BAKING PAN: Slides into rails below the RACK POSITIONS in the oven for baking, roasting, broiling, and rotisserie roasting.

BROILING/ROASTING RACK: Fits into the DRIP/BAKING PAN for broiling and roasting.

Operation:

CAUTION: Appliance surfaces are hot during and after use.

- The fan will operate for all functions, but the heating elements will operate differently.
- Be sure that the TEMPERATURE CONTROL is set on "•" before plugging the cord into the outlet for use and when unplugging after use.
- Set TEMPERATURE CONTROL and FUNCTION CONTROL before setting ELECTRONIC TIMER
- **The oven will only operate if the ELECTRONIC TIMER has been set to the desired time and the ON/OFF button has been pressed.**
- For even cooking, always place foods in the oven with at least one inch of space on all sides to allow proper air circulation.
- Preheat the oven when using the broil function.

Cooking Containers:

- The DRIP/BAKING PAN included with the oven is suitable for cookies, rolls, biscuits, nachos, pork chops, etc.
- Most standard baking pans and casserole dishes are suitable for the Commercial Convection Oven. The oven allows you to bake 2 – 8" pie or cake pans, 1 – 9" or 10" pie or cake pan, 1 – 10" bundt or angel food cake pan, 1 – 12 cup muffin pan, 1 – 13" x 9" x 2" baking pan, 1 jelly roll pan, 2 loaf pans, or 1 – 14" x 9" cookie sheet.
- Choose bakeware made of metal, oven-proof glass or ceramic.
- Your Commercial Convection Oven is designed to hold a **half-sheet pan**.
- Many convenience foods are packaged in non-metallic containers suitable for use in microwave ovens as well as regular ovens. Check package directions to determine if the container is suitable for use in a regular oven.

English

Baking:

The bottom heating elements and the upper U-shaped heating elements cycle on and off to maintain the selected temperature.

Convection baking is very consistent and even. The oven heats quickly, so preheating is not necessary. The fan circulates hot air around the food making baked goods rise quickly and evenly. Most baked goods are placed on the rack facing up in the lowest rack position. In many convection ovens, it is necessary to lower the baking temperature to achieve acceptable results. The Commercial Convection Oven has been designed for easy use. Lowering the baking temperature is not necessary. Follow package or recipe directions for best results.

The Commercial Convection Oven is designed to hold a half-sheet pan. There is no need to use the OVEN RACK, as the standard half-sheet pan will slide into one of the rack positions. In most cases, you should use the lowest rack position. The DRIP/BAKING PAN included with your oven can also be used for baking. It is coated for easy clean up. **The DRIP/BAKING PAN should always be removed from the rails at the bottom of the oven when baking as it will interfere with the flow of hot air from the bottom elements.** When used as the BAKING PAN, it should be placed on the OVEN RACK.

1. Place the OVEN RACK in the lowest rack position facing up.
2. Place the BAKING PAN on the center of the OVEN RACK.
3. When baking in a half-sheet pan, remove the OVEN RACK and place the half-sheet pan in the lowest rack position.
4. Set TEMPERATURE CONTROL to the recommended temperature.
5. Set FUNCTION CONTROL to BAKE.
6. Set ELECTRONIC TIMER according to recipe directions.
7. Check baked goods 5-10 minutes before expected completion.

Recommended Baking Temperatures

Cakes:	325°F-350°F
Cheesecake:	300°F
Quick Bread:	375°F
Muffins:	400°F
Pies:	425°F
Cookies (large):	350°F
Cookies (jumbo):	325°F

Proofing Bread Dough:

When making yeast bread, you can proof (raise) the bread in the oven on the BAKE FUNCTION. Set TEMPERATURE CONTROL to 175°F (the dot between 150 and 200). Reduce the recipe rising time by 25% to 30% and set ELECTRONIC TIMER to that time. Allow dough to double in size. Turn TEMPERATURE CONTROL to the desired baking temperature and set ELECTRONIC TIMER to the shortest completion time given in the recipe.

SLOW COOKING:

Slow cooking is a long cooking process at a low temperature used to tenderize less tender cuts of meat and blend flavors in soups and stews. Foods to be slow cooked are usually placed in a covered casserole dish with some liquid and cooked at 250°F for 4 to 12 hours.

1. Place the OVEN RACK in the lowest rack position facing up.
2. Place the covered casserole dish with food to be slow cooked on the center of the OVEN RACK.
3. Set TEMPERATURE CONTROL to 250°F.
4. Set FUNCTION CONTROL to BAKE.
5. Set ELECTRONIC TIMER according to recipe directions.

NOTE: The DRIP/BAKING PAN should always be removed from the rails in the bottom of the oven when slow cooking, as it will interfere with the flow of hot air from the bottom heating elements.

Defrosting:

The heating elements do not operate for this function.

For defrosting, the fan circulates air to thaw food in a shorter period of time than conventional methods of defrosting.

IMPORTANT: Defrosted foods should be cooked as soon as possible after thawing and should never be left at room temperature when completely thawed as harmful bacteria will begin to grow. **DO NOT** defrost large amounts of food at one time.

1. Place the DRIP/BAKING PAN in the rails near the bottom of the oven.
2. Place the OVEN RACK in the lower rack position facing up.
3. Place the food to be defrosted in the center of the OVEN RACK.
4. Set TEMPERATURE CONTROL to "•".
5. Set FUNCTION CONTROL to DEFROST.
6. Set ELECTRONIC TIMER to the shortest amount of time necessary for defrosting. Check food when the timer shuts off and the bell rings. Add more time if necessary.

English

Bake/Extra:

The bottom element and rear O-shaped element cycle on and off to maintain temperature.

This function allows you to cook more than one layer of food at one time without rotating pans.

1. Place first sheet pan in the low rack guide (for cookies use low, middle, or upper rack positions).
2. Place second sheet pan in the middle rack position and third sheet pan in the upper rack position.
3. Set TEMPERATURE CONTROL according to recipe.
4. Set FUNCTION CONTROL to BAKE/EXTRA
5. Set ELECTRONIC TIMER according to recipe.

Roasting:

The top heating elements cycle on and off to maintain the selected temperature.

When roasting, hot air circulates around the meat sealing in flavor and juices. The roast is crispy and evenly browned on the outside, moist and flavorful on the inside. Roasting time is 25% to 30% faster than conventional ovens.

1. Place the BROILING/ROASTING RACK in the DRIP/BAKING PAN.
2. Place the meat fat side up on the BROILING/ROASTING RACK (unless otherwise directed).
3. It is not necessary to preheat the oven during roasting.
4. Slide the DRIP/BAKING PAN into position in the rails at the bottom of the oven.
5. Set TEMPERATURE CONTROL to the desired temperature.
6. Set FUNCTION CONTROL to ROAST.
7. Set ELECTRONIC TIMER to the desired time.

Use the following chart as a guide for roasting. Use a reliable meat thermometer for the most accurate results. Roasts should stand for 10 to 15 minutes before carving. During this time, they will continue to cook, which will increase the meat thermometer reading by approximately 10°F.

ROASTING CHART: (Roasting times are per pound)

Type/Oven Temp.	Weight (lb)	Approx. Roasting Time	Meat Therm. Reading (F)	
Beef: 350° Sirloin Tip/ Top Round	3-8	20-22 min.	Rare-120°-130°	
		23-24 min.	Med-140°-150°	
		25-27 min.	Well-160°-170°	
Eye Round	3-6	18-20 min. 21-23 min. 24-26 min.	Rare-120°-130° Med-140°-150° Well-160°-170°	
Standing Rib	3-6	20-22 min. 23-24 min. 25-27 min.	Rare-120°-130° Med-140°-150° Well-160°-170°	
Pork: 350° Loin (Bone in)	3-6	25 min.	Well-170°	
	Loin (Boneless)	3-8	15 min.	Well-170°
	Fresh Ham	4-8	25 min.	Well 170°
Smoked Ham: 325° Full Cooked	w/bone (half)	6-8	15 min.	140°
	(whole)	12-16	15-17 min.	140°
Lamb: 350° Leg	6-8	20-23 min.	Med-170°	
		25 min.	Well 180°	
Poultry: 325°	Chicken, unstuffed	6-8	20 min.	180°
	Chicken, stuffed	6-8	25 min.	180°
	Turkey, unstuffed	16-22	15 min.	180°
	Turkey, stuffed	16-22	20 min.	180°

English

Rotisserie Roasting:

The top heating elements cycle on and off to maintain the maximum temperature in the oven.

Rotisserie roasting is a healthy way to cook meats because the slow-turning spit provides natural basting while fats drip away. The rotisserie can be used to roast meats up to 8 pounds and will easily handle two 4-pound chickens. Season the roast with salt, pepper or your favorite spices, or brush barbecue sauce, or, vegetable oil as desired. It is not necessary to preheat the oven for rotisserie roasting.

1. Place one ROTISSERIE FORK on the end of the ROTISSERIE SPIT opposite the point with the tines facing the center and tighten the screw slightly.
2. Slide the pointed end of the ROTISSERIE SPIT through the center of the roast.
3. Place the other ROTISSERIE FORK on the other end of the ROTISSERIE SPIT with the tines facing the roast.
4. Adjust the roast so that it is centered on the ROTISSERIE SPIT. Make sure the FORKS secure the roast on the SPIT and tighten the screws.
5. When cooking poultry, legs and wings should be secured to the body with string, making the roast as compact as possible. This is necessary for smooth movement of the ROTISSERIE SPIT.
6. Season or baste the roast as directed.
7. Place the DRIP/BAKING PAN in the rails at the bottom of the oven to catch the drippings.
8. Put the pointed end of the ROTISSERIE SPIT in the drive socket on the right interior wall of the oven.
9. Place the grooved end on the spit support on the left interior wall of the oven.
10. Set TEMPERATURE CONTROL to 450°F.
11. Set FUNCTION CONTROL to ROTISSERIE.
12. Set ELECTRONIC TIMER to the shortest time recommended.
13. When the roast is done, turn TEMPERATURE CONTROL back to "•".
14. Remove the ROTISSERIE SPIT from the oven using the included ROTISSERIE HANDLE. Place the roast on a cutting board or platter and allow to stand for 10-15 minutes.
15. Using a potholder, loosen the screw on the ROTISSERIE FORK and slide it out. Remove the ROTISSERIE SPIT with other FORK from the roast. Carefully remove the ROTISSERIE FORKS and carve the roast.

CAUTION: The ROTISSERIE SPIT, ROTISSERIE FORKS, SCREWS, and the roast will be hot. Use mitts or potholders for handling.

Use the following chart as a guide for rotisserie roasting. Use a reliable meat thermometer for the most accurate results. Roasts should stand for 10 to 15 minutes before carving. During this time they will continue to cook, increasing the meat thermometer reading by approximately 10°F.

ROTISSERIE CHART:

Type	Weight	Temperature Setting	Cooking Time
Chicken	3-4 lb.	450°	1 1/2 - 2 hr.
	4-8 lb.	450°	2 - 2 1/2 hr.
Pork Roast	4-6 lb.	450°	1 1/2 - 2hr.
Roast Beef	3-5 lb.	450°	1 1/2 hr. (rare) 1 3/4 hr. (med.) 2 hr. (well)
Cornish Hens-2	1.5 lb. each	450°	1 hr.
Smoked Ham Boneless	4-5 lb.	450°	1 1/2 - 2 hr.

Broiling:

The top heating elements cycle on and off to maintain the maximum temperature in the oven.

In the Commercial Convection Oven, it is not necessary to turn food because the fan circulates the hot air around the food. The food must be placed on the BROILING/ROASTING RACK fitted into the DRIP/BAKING PAN to allow the circulation of air.

If browner meats are desired, brush the surface with Worcestershire sauce or browning and seasoning sauce. Barbecue or other sweet sauces should be brushed on during the last 15 minutes of broiling. They will burn if applied too early in the cooking.

English

1. Remove the DRIP/BAKING PAN, and BROILING/ROASTING RACK from the oven.
2. Place the OVEN RACK facing down in the middle position.
3. Set TEMPERATURE CONTROL to 450°F.
4. Set FUNCTION CONTROL to BROIL.
5. Set ELECTRONIC TIMER for 5 minutes to preheat the oven.
6. While the oven is preheating, place the BROILING/ROASTING RACK in the DRIP/BAKING PAN. Place the food to be broiled directly on the BROILING/ROASTING RACK, unless otherwise directed.
7. When the oven is preheated it will automatically shut off and the bell will ring.
8. Place the DRIP/BAKING PAN with the BROILING/ROASTING RACK and the food on the OVEN RACK and close the door.
9. Set the TIMER for the shortest time recommended. It is not necessary to turn food during broiling.

CAUTION: DO NOT leave the oven unattended during Broiling.

BROILING CHART:

Type	Weight/Thickness	Desired Doneness	Cooking Time
Beef: Steak: Porterhouse, Sirloin, London Broil, Top Round Hamburger	1 inch	Rare Medium Well Done	18-20 min. 21-23 min. 24-28 min.
	6 ounces (1 inch)	Rare Medium Well Done	15-17 min. 18-21 min. 22-25 min.
	Pork: Chops Ribs Sausage	1 inch Cut in pieces Links	Well Done Well Done Well Done
Chicken:	Pieces with skin Boneless Breasts Halves with skin	Well Done Well Done Well Done	20-25 min. 12-15 min. 30-40 min.
Fish: Fillets Steaks	1/2 inch 1 inch	Well Done Well Done	10-12 min. 15-20 min.

Care and Cleaning

1. Press ON/OFF to stop ELECTRONIC TIMER and turn TEMPERATURE CONTROL to "•". **Unplug before cleaning.**
2. Allow oven and accessories to cool completely before cleaning.
3. Clean the outside of the oven with a damp cloth and dry thoroughly. Clean stubborn stains with a nonabrasive liquid cleaner. Rinse and dry thoroughly. Do not use metal scouring pads or abrasive cleaners that will scratch the surface.
4. Clean the glass door with a cloth or sponge dampened with warm, sudsy water. Dry thoroughly.
5. Wash the OVEN RACK, the BROILING/ROASTING RACK, ROTISSERIE SPIT with FORKS, and DRIP/BAKING PAN in hot, sudsy water or in the dishwasher. Rinse and dry thoroughly.
6. If crumbs and spills have accumulated at the bottom of the oven, wipe with a damp cloth. Dry thoroughly.
7. DO NOT use abrasive cleaners or metal scouring pads to clean the OVEN RACK, BROILING/ROASTING RACK, or DRIP/BAKING PAN. Clean stubborn stains with a nylon or polyester mesh pad and a mild, nonabrasive cleaner such as Soft Scrub, Cameo, or Bon Ami. Rinse and dry thoroughly.
8. The walls on the inside of the oven are stainless steel. Remove heavy spatter after use with a nylon or polyester mesh pad, sponge or cloth dampened with warm water. Blot dry with a paper towel or soft, dry cloth.
9. DO NOT use metal scouring pads or abrasive cleaners that will scratch the surface.

Replacing the Light Bulb:

The light bulb inside the oven can be replaced if it burns out. New light bulbs may be obtained at your local hardware store. Please make sure the bulb is a 15-watt oven-rated bulb. To remove the old light bulb, loosen screw on the light bulb cover on the upper rear corner of the right interior wall. Remove the cover. Turn the bulb counterclockwise to remove. Place the new bulb in the socket and turn the bulb clockwise to tighten. Replace the light bulb cover and tighten the screw.

English

Recipes

OATMEAL RAISIN MUFFINS

1/2 cup whole wheat flour
 3/4 cup white flour
 3/4 cups old fashioned oats (oatmeal)
 1/4 cup brown sugar, firmly packed
 1 teaspoon cinnamon
 2 teaspoons baking powder
 1 teaspoon baking soda
 1 teaspoon salt
 1 cup buttermilk
 1 egg
 1 teaspoon vanilla
 1/4 cup oil
 1 cup raisins

Spray a 12-cup muffin pan with cooking oil spray or line with cupcake liners. In a large mixing bowl, combine dry ingredients. In another bowl combine, buttermilk, egg, vanilla, and oil. Slowly stir into the dry ingredients just until combined. Stir in the raisings. Fill the muffin cups to within 1/2 inch of the top. Place the muffin pan on the OVEN RACK in the lowest position with rack facing up. Set the oven to 400°F. Bake for 18-22 minutes or until a toothpick inserted in the center comes out clean.

Makes 12 muffins

BLUEBERRY CORN MUFFINS

1 cup yellow cornmeal
 1 cup flour
 1/2 cup sugar
 1 tablespoon baking powder
 1 teaspoon salt
 1/3 cup vegetable oil
 3/4 cup milk
 1 egg
 1/2 cup fresh or frozen blueberries,
 unthawed

Spray a 12-cup muffin pan with cooking oil spray or line with cupcake liners. In a large mixing bowl, combine dry ingredients. In another bowl combine oil, milk, and egg. Slowly stir into the dry ingredients just until combined. Gently fold in the blueberries. Fill the muffin cups to within 1/2 inch of the top. Place the muffin pan on the OVEN RACK in the lowest position with rack facing up. Set the oven to 400°F. Bake for 18-20 minutes or until a toothpick inserted in the center comes out clean.

Makes 12 muffins.

PUMPKIN'N PEAR BREAD

- 1 can (15 ounces) pumpkin
- 1/4 cup oil
- 2 eggs
- 1 can (8.25 ounces) pears with liquid, mashed
- 1 1/4 cup brown sugar, firmly packed
- 4 cups flour
- 1/2 teaspoon salt
- 2 tablespoons baking powder
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon allspice
- 1/2 cup chopped walnuts

Grease two (8 1/2" x 4 1/2" x 2") loaf pans. In a large mixing bowl combine pumpkin, oil, eggs, pears, and brown sugar. In another mixing bowl, combine the remaining ingredients. Stir the dry ingredients into the pumpkin mixture until all the flour is incorporated. Spoon batter into prepared pans. Place the pans on the OVEN RACK in the lowest position facing up. Set the oven to 375°F. Bake for 45-50 minutes or until a toothpick inserted in the center comes out clean.

Makes 2 loaves

SOUR CREAM CHOCOLATE CAKE

- 1 box (18.5 ounces) chocolate cake mix with pudding in the mix
- 1 cup sour cream
- 1/3 cup water
- 1/2 cup oil
- 4 eggs
- 1 cup semi-sweet chocolate morsels

Grease a 10-inch bundt pan. In a large mixing bowl, combine all ingredients, except chocolate chips, using a hand mixer at low speed. Continue to mix at medium speed for about 3 minutes. Stir in the chips. Spoon the batter into the prepared pan. Place the pan with the cake on the rack in the low position facing down. Set the oven to 350°F. Bake for 45-50 minutes or until a toothpick inserted in the center comes out clean. Remove from the oven and allow to cool on a rack for 10 minutes. Turn the cake onto a serving dish. Cool and sprinkle with powdered sugar.

Makes 1 bundt cake

English

STRAWBERRY APPLE PIE

1 pint strawberries, hulled and sliced
 3 tart cooking apples, peeled and
 thinly sliced
 1 cup sugar
 1/4 cup flour
 1/2 teaspoon cinnamon
 Pastry for a 2-crust pie

In a large mixing bowl combine the berries, apples, sugar, flour and cinnamon. Fit one of the pie crusts into a 9-inch metal pie plate. Spoon the fruit mixture into the crust mounding the fruit in the center and top with the second crust. Fold the edges of the top crust under the bottom crust, seal and flute the edges. Make several slits in the top of the pie to vent the steam. Place a cookie sheet under the pie to catch any dripping. Place the cookie sheet on the OVEN RACK in the lowest position with rack facing up. Set the oven to 425°F. Bake for 45-50 minutes or until golden brown.

Makes 1 pie

EASY BREAD MACHINE DINNER ROLLS

1 cup plus 2 tablespoons warm water
 1/3 cup butter, cut in pieces
 1 egg
 3 tablespoons mashed potato flakes
 3 cups bread flour
 3 tablespoons sugar
 1 teaspoon salt
 1 envelope active dry yeast

Place all the ingredients in the order listed into the bread pan of an automatic bread machine. Set machine on the dough or manual cycle and press start. When the cycle is complete remove the dough and allow it to stand for 10 minutes. Sprinkle a small amount of flour on a cutting board. Cut the dough in half and roll into two 12-inch ropes. Cut each rope into 12 equal-sized pieces. If the dough becomes sticky while shaping, knead in additional flour. Shape the dough into balls. Spray the DRIP/BAKING PAN with cooking oil spray. Place the rolls on the pan 1/2 inch apart. Place pan on the rack in the lowest position with the rack facing up. Set the oven to 175°F and allow to rise for 15 minutes or until double in bulk. Raise the temperature to 400°F. Bake for 12-15 minutes or until golden brown and the rolls sound hollow when tapped.

Makes 24 rolls

CHOCOLATE SWIRLED CHEESECAKE

36 (cream filled) chocolate sandwich cookies
 1/2 cup melted butter or margarine
 3 packages (8 ounces each) cream cheese, at room temperature
 4 eggs, at room temperature
 1 cup sugar
 2 teaspoons vanilla
 1 cup sour cream
 1 teaspoon lemon juice
 1/4 cup chocolate syrup

Crush cookies using a food processor or a rolling pin. Stir melted butter into the crumbs. Spoon the crumb mixture into 13" x 9" x 2" baking pan and cover with plastic wrap. In a large mixing bowl, using a mixer at medium speed, blend the cream cheese and eggs. Mix until smooth. Add sugar, vanilla, sour cream, lemon juice, and flour. Mix until well combined. Pour the mixture into the prepared pan. Pour the chocolate syrup over the cake in an "S" pattern. Using a knife inserted 1/4 inch into batter, swirl the chocolate into the cake batter. Place the pan on the OVEN RACK in the lowest position with rack facing up. Set the oven to 300°F. Bake for 50-60 minutes or until a knife inserted 1-inch from the center comes out clean. Turn TEMPERATURE CONTROL to "•" and allow the cake to cool in oven for 20 minutes. Refrigerate at least 4 hours.

Makes 1 cake

JUMBO CHOCOLATE AND VANILLA CHIP COOKIES

1/4 cup butter
 3/4 cup brown sugar
 1/4 cup sugar
 1 egg
 1 teaspoon vanilla
 1 1/3 cup all-purpose flour
 1/2 teaspoon baking soda
 1/2 teaspoon salt
 3/4 cup jumbo chocolate chips
 1/4 cup vanilla chips

In a mixing bowl, cream the butter and the sugars using an electric mixer. Add the egg and vanilla. Beat well. Combine the flour, baking soda, and salt. Add to the bowl mixing well on low speed. Stir in the chips. Pack a small ice cream scoop or a 1/4 cup measure with dough. Drop the cookie dough on the ungreased DRIP/BAKING PAN. Place the pan on the rack in the lowest position with rack facing up. Set the oven to 325°F. Bake for 18-22 minutes or until the cookies are lightly browned.

Makes 24 cookies

English

HOLIDAY TURKEY

- 1 – 16-22 pound turkey
- Worcestershire sauce
- Seasoned salt
- 2-3 teaspoons cornstarch
- 1 teaspoon browning and seasoning sauce
- 1/4 cup water

Remove neck and giblet packet from the turkey. Rinse turkey well. Rub a small amount of Worcestershire sauce into the skin and sprinkle with seasoning salt or your favorite combination of herbs. Insert an oven thermometer in the thickest part of the breast near the leg. Calculate the approximate cooking time at 15 minutes per pound *. Place the turkey directly on the BROILING/ROASTING RACK in the DRIPPING/BAKING PAN. Slide the pan into rails at the bottom. Set the oven to 325°F. Roast for 4 – 5 1/2 hours. Check the temperature on the meat thermometer occasionally. Continue to cook until the thermometer reads 170°F or the pop-up timer pops. Remove the turkey. Allow turkey to stand for about 15 minutes before carving. The turkey will continue to cook and the thermometer should read 180°F before carving. Skim the fat from the juices that have accumulated in the pan. Pour these drippings into a small saucepan and add about 1 tablespoon of cornstarch and the browning and seasoning sauce dissolved in 1/4 cup of water. ** Cook for 5 minutes or until the gravy boils and thickens slightly. Pour the gravy into a pitcher and serve with the sliced turkey.

Makes 16-24 servings

- * If the turkey is stuffed, roast 20 minutes per lb.
- **If more gravy is desired add an envelope of turkey gravy mix dissolved in 1 cup of water or a can of prepared gravy to the drippings.

21

FRUITY SMOKED HAM AND YAM DINNER

- 1 half (6-8 pound) or whole (12-16 pound) smoked ham, bone-in
- 1/2 cup sweet and sour sauce
- 1 tablespoon raspberry or strawberry jam
- 1/2 cup orange juice
- 1 cup ginger ale
- 2 tablespoons cornstarch
- 6 medium-size yams (about 2 pounds)

Combine the sauce, jam, juice, ginger ale and cornstarch. Set aside. Place the ham directly on the BROILING/ROASTING RACK in the DRIP/BAKING PAN. Insert a meat thermometer into the center of the ham away from the bone. Calculate the approximate cooking time at 15 minutes per pound. Slide the pan into the rails at the bottom. Set the oven to 325°F. Roast 1 1/2 - 2 hours. Check the temperature on the meat thermometer occasionally. One hour before the ham is done, place the yams on the rack around the ham and brush the sauce on the ham. Pour the remaining sauce into the pan. Continue to cook until the thermometer reads 140°F, if using fully cooked ham or 160°F, if using uncooked ham. Remove the ham to a board and allow to stand for 10 minutes before carving. Wrap the yams in foil to keep warm while carving the ham. Skim fat from sauce and pour into a fat separator to remove. Pour the sauce into a pitcher and serve with the sliced ham.

Makes 6 to 18 servings, depending on the size of the ham

**APPLE AND BREAD STUFFED
ROASTED CHICKEN WITH
ROASTED NEW POTATOES**

2 tablespoons butter or margarine
 1 tart cooking apple, peeled and cut
 into chunks
 1 onion, chopped
 4 cups dry bread stuffing mix
 1 cup applesauce or apple juice
 6-8 pound roasting chicken
 Paprika, onion powder and garlic salt,
 to taste 8 New Potatoes
 2-3 teaspoons cornstarch
 1 teaspoon browning and seasoning
 sauce or Worcestershire sauce
 1/4 cup water

In a 10-inch fry pan, melt the butter and sauté the apple and onion until nicely browned. Stir in the stuffing mix, applesauce, and water. Allow the stuffing to cool slightly and then spoon into the cavity of the chicken. Sprinkle the skin of the chicken with seasonings. Calculate the approximate cooking time at 25 minutes per pound *. Place the chicken directly on the BROILING/ROASTING RACK in the DRIP/BAKING PAN. Slide the pan into the rails. Set the oven to 325°F. Roast 2 – 2 1/2 hours. About 45 minutes before the chicken is scheduled to be done, place the potatoes on the rack around the chicken. Check the temperature on the meat thermometer occasionally. Continue to cook until the thermometer reads 170°F. Remove the chicken. Allow the chicken to stand for about 15 minutes before carving. The chicken will continue to cook and the thermometer should read 180°F before carving. Skim the fat from the juices

that have accumulated in the pan. Pour the drippings into a small saucepan. Add about 1 tablespoon of cornstarch and browning and seasoning sauce dissolved in 1/2 cup of water to the drippings to thicken the gravy **. Cook for 5 minutes or until the gravy boils and thickens slightly. Pour the gravy into a pitcher and serve with the sliced chicken.

Makes 6 servings

* If the chicken is unstuffed roast 20 minutes per pound.

**If more gravy is desired add an envelope of chicken gravy mix dissolved in 1 cup of water or a can of prepared gravy to the drippings at this time.

English

**CORN BREAD STUFFED
PORK LOIN**

- 1 bag (6 ounces) corn bread stuffing mix
- 1 can (14 ounces) chicken broth
- 1 cup orange juice
- 2 tablespoons melted butter
- 1 bag (6 ounces) dried mixed fruit bits or assorted whole dried fruits, chopped
- 6 to 8 pound whole boneless loin of pork
- 1 envelope of pork gravy mix dissolved in 1 cup of water

Combine all ingredients except the pork and the gravy mix. Place the pork fat side down on a cutting board. Make slits 1 inch apart in the pork cutting down to within a 1/2 inch of the fat to form a pocket for the stuffing. Be careful not to cut through. Spoon about 1/4 cup of the stuffing into each pocket. Place the roast directly on the BROILING/ROASTING RACK in the DRIP/BAKING PAN. Place a meat thermometer into the center of one of the pork slices. Calculate the approximate cooking time at 15 minutes per pound. Slide the pan into the rails. Set the oven to 350°F. Roast 1 1/2 - 2 hours. The meat is done when the thermometer reaches 170°F. Skim the fat from the juices that have accumulated in the drip pan. Pour these drippings into a small saucepan and add the gravy mix. Cook for 5 minutes or until the gravy boils and thickens slightly. Pour the gravy into a pitcher and serve with the sliced pork.

Makes 10-14 servings

23

**TURKEY'N BEEF MEAT
LOAF DINNER**

- 1 pound ground turkey
- 1/2 pound ground beef
- 1 egg
- 1/2 cup flavored bread crumbs
- 1 envelope (1.2 ounces) dried onion soup mix
- 1/3 cup catsup
- 1/4 cup water
- 3 slices American cheese
- Worcestershire sauce
- 3 slices pork or turkey bacon, cut in half
- 3 medium potatoes, cut in 1/8's
- 2 medium onions, cut in 1/8's
- 8 ounces baby carrots
- Salt, pepper, herbs and spices, to taste

In a medium mixing bowl combine the meats, egg, bread crumbs, onion soup mix, catsup and water. Mix well and put 1/2 of the mixture on the DRIP/BAKING PAN. Press the cheese in the center of the meat and cover with the remaining meat mixture. Form into an oblong loaf making so that the cheese is sealed into the meat. Sprinkle Worcestershire sauce over the meat. Place the bacon on the top of the meat loaf. Arrange the potatoes and vegetables around the meat loaf and sprinkle with salt, pepper, and additional herbs or spices, if desired. Place the pan on the rack in the lowest position with rack facing up. Set the oven to 350°F. Bake for 50-60 minutes or until the meat loaf and potatoes are nicely browned.

Makes 6-8 servings

ROAST BEEF WITH TWICE-BAKED CHEESY POTATOES

4 to 6-pound boneless sirloin tip roast
 Worcestershire sauce
 Garlic powder, paprika and dried onion to taste
 8 medium-size baking potatoes (about 3 pounds)
 4 ounces grated cheddar cheese
 2 tablespoons Parmesan Cheese
 1/2 cup sour cream
 1/4 cup milk
 1 teaspoon garlic powder
 1 can of beef gravy or 1 envelope of gravy mix dissolved in 1 cup water

Rub the surface of the meat with Worcestershire sauce and then sprinkle with garlic, paprika, and dried onion. Calculate the approximate cooking time at 20-22 minutes per pound for rare, 23-24 minutes per pound for medium, 25-27 minutes per pound for well done. Place a meat thermometer in the thickest part of the roast. Place the potatoes on the rack around the roast. Set the oven to 350°F. Slide the pan into rails at the bottom. Roast for 1 hour 20 minutes to 3 hours and 20 minutes. Check the meat thermometer reading occasionally. Continue to cook until the thermometer reads rare (120°-130°F), medium (140°F) or well done (160°-170°F). After 1 hour, remove potatoes to a cutting board and allow to cool for about 15 minutes. Slice a small piece off the top of each potato. Scoop out the potato from the skins and place in a medium mixing bowl. Reserve skins. Add the cheese, sour cream, milk, and garlic powder to the mixing bowl. Blend, with a hand mixer, until the

mixture is smooth. Spoon the potato mixture in the potato skins, and sprinkle each with paprika. Place the prepared potatoes on the rack with the roast 30 minutes before the roast is done. Remove the roast to a cutting board and allow to stand about 10 minutes. Skim the fat from the juices that have accumulated in the drip tray. Pour the drippings into a small saucepan along with the prepared gravy. Cook for 5 minutes or until the gravy thickens. Pour the gravy into a pitcher and serve with the sliced beef.

Makes 8-12 servings, depending on the size of the roast

English

**MOROCCAN-STYLE LEG OF
LAMB WITH
COUSCOUS AND VEGETABLES**

1 tablespoon Dijon mustard
 1 tablespoon lemon juice
 Garlic powder, onion powder, paprika
 to taste
 6 to 8 pound leg of lamb
 1/4 cup oil
 1 medium onion, chopped
 1 eggplant, peeled and cut into 1-inch
 cubes
 2 carrots, chopped
 2 stalks celery, chopped
 1 teaspoon dried basil
 1 teaspoon salt
 1/4 teaspoon pepper
 1 can (15 ounces) chick peas with liquid
 1 can (14 ounces) beef broth
 1 can (16 ounces) stewed tomatoes
 2 cups couscous
 1 can or 1 envelope brown gravy mix,
 prepared as directed

sauté the onions in oil in a 3-quart
 saucepan until lightly browned. Add
 the carrots and celery and sauté 2
 minutes. Stir in the eggplant and the
 remaining ingredients. Cook for 15
 minutes or until the vegetables are
 tender and the couscous has absorbed
 most of the liquid. Remove the lamb
 and the rack and place the lamb on a
 cutting board. Allow the meat to stand
 for about 10 minutes before carving.
 Skim the fat from the drippings that
 have accumulated in the pan. Pour
 these drippings into a small saucepan
 with the water and gravy mix. Cook for
 5 minutes or until the gravy boils and
 thickens. Slice meat and serve with the
 gravy, couscous, and vegetables.

Makes 12 servings

Combine the mustard and lemon juice
 and brush it on both sides of the lamb.
 Sprinkle with garlic, onion and paprika.
 Insert a meat thermometer into the
 center of the lamb away from the bone.
 Calculate the approximate cooking time
 at 25 minutes per pound. Place the
 roast, fat side up, directly on the
BROILING/ROASTING RACK, in the
DRIP/BAKING PAN. Slide the pan into
 rails. Set the oven to 350°F and roast 2
 1/2 to 3 hours. Check the temperature
 on the meat
 thermometer occasionally. Continue to
 cook until the lamb has reached desired
 temperature: (160°F for rare, 170°F for
 medium, or 180°F well done). About
 20 minutes before the roast is done,

25

**BOW TIE PASTA AND CHICKEN
CACCIATORE CASSEROLE**

- 12 ounces bow tie pasta
- 2 tablespoons olive oil
- 1 large onion, chopped
- 2 cloves garlic, crushed
- 1 medium red pepper, chopped
- 1 package (10 ounces) fresh mushroom slices
- 1 1/2 pounds boneless white or dark meat chicken, cut into bite size pieces
- 1 tablespoon basil
- 1 tablespoon dried parsley
- 1 jar (28 ounces) tomato sauce
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 2 tablespoon grated Parmesan cheese
- 8 ounces grated mozzarella

Cook the pasta according to package directions. Drain and spoon into 3-quart casserole. Heat the oil in a 10-inch fry pan and sauté the onion for 3 minutes. Add the garlic, red pepper, and mushrooms. Sauté until the mushrooms are limp (about 3 minutes). Spoon the contents of the fry pan into the casserole with the pasta. Add remaining ingredients except the cheeses. Stir well to combine. Sprinkle the cheeses on top of the casserole. Place the pan on the rack in lowest position with rack facing down. Set the oven to 350°F. Bake for 30 minutes or until the casserole is hot and the cheeses are melted and brown.

Makes 8-12 servings

CHICKEN POT PIE

- 2 pounds boneless white meat chicken, cut into 3/4 inch chunks
- 3 stalks celery, with leaves
- 1 can (10 3/4 ounces) cream of mushroom soup
- 1 envelope (1.8 ounces) white sauce mix, dissolved in 1/2 cup milk
- 1 can (15.25 ounces) whole kernel corn, drained
- 1 package (10 ounces) frozen peas and carrots, defrosted
- 2 teaspoons minced dried onion
- 1 teaspoon garlic powder
- 1 tablespoon parsley flakes
- 1/4 teaspoon thyme
- 2 ready-to-bake pie crusts

Place all of the ingredients except the pie crusts into a 13" x 9" x 2" baking pan. On a lightly-floured board roll both of the pie crusts together to form one 15" x 11" crust. Place the crust over the mixture in the pan. Roll the edges and pinch together making sure to completely cover the filling ingredients. Cut a few slits in the crust to allow the steam to vent. Place the pie on the rack in the lowest position facing up. Bake at 425°F for 45-55 minutes or until golden brown.

Makes 8-12 servings

English

MEXICAN TACO PIE

- 1 package (8 ounces) refrigerator biscuits
- 1 pound lean ground beef, turkey, or chicken
- 1 envelope (1.25 ounces) taco seasoning or sloppy Joe mix
- 1 can (6 ounces) tomato paste
- 1 1/2 cups water
- 3 ounces each grated cheddar and Monterey Jack cheeses
- Chopped tomato, shredded lettuce, chopped onion, sour cream and guacamole

Place the biscuits into a 9 or 10-inch pie plate, pressing together to form a crust. In a 10-inch fry pan, brown the meat. Drain fat. Add the seasoning package, tomato paste, and water. Stir well to combine. Simmer for 10 minutes. Spoon the meat mixture over the biscuits in the pie plate. Top with the grated cheeses. Place the pie on the rack in lowest rack position facing up. Set the oven to 400°F. Bake for 25-30 minutes or until the cheese is melted and the edge of the crust browns. Remove the pie from the oven. Top it with chopped tomatoes, shredded lettuce, chopped onion, and dollops of sour cream, and guacamole, if desired.

Make 6-8 servings

CHEESY RICE AND VEGETABLE MEDLEY

- 1 bag (16 ounces) frozen cauliflower, broccoli and carrot medley, thawed
- 1 package (10 ounces) fresh mushroom slices
- 1 can (10.75 ounces) cheddar cheese soup
- 1 can (14 ounces) chicken broth
- 1 1/2 cups water
- 1 teaspoon each garlic and onion powder
- 1 cup raw rice

Combine all the ingredients in a greased 13" x 9" x 2" baking pan or a 2-quart casserole dish. Cover tightly with foil or casserole dish. Place the casserole on the rack in lowest position facing up. Set the oven to 425°F and bake for 50-60 minutes or until the rice is tender and has absorbed all the liquid.

Makes 12 servings

**SOUTH OF THE BORDER OVEN
FRIED CHICKEN**

- 3 whole boneless, skinless chicken breasts, cut in half
- 1/3 cup barbecue sauce
- 1/4 cup fat-free honey mustard salad dressing
- 1 tablespoon Worcestershire sauce
- 2 cups corn flakes, crushed*
- 1 envelope (1.4 ounces) taco seasoning mix
- 1 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder

Cut the chicken into 6 pieces and flatten slightly. Combine the barbecue sauce, dressing, and Worcestershire sauce in a pie plate. Pour the crumbs onto a flat plate. Dip the chicken into the liquid and the crumb mixture, coating both sides of the chicken. Place the chicken on the BROILING/ROASTING RACK in the DRIP/BAKING PAN. Place the pan on the OVEN RACK in the middle position facing up. Set the oven to 425°F. Bake for 20 minutes or until the chicken is nicely browned.

Makes 6 pieces

*For crushed corn flakes, place in a sealable plastic bag and use a rolling pin to crush.

**TURKEY, VEGETABLE,
AND STUFFING BAKE**

- 1 pound cooked* turkey (or chicken), about 4 cups
- 1 package (16 ounces) frozen mixed vegetables, thawed
- 1 can (10.75 ounces) cream of mushroom soup
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 tablespoon Worcestershire sauce
- 4 ounces grated cheddar cheese
- 2 1/2 cups dry bread stuffing mix
- 1 tablespoon melted margarine
- 1 cup water
- 1 cup turkey or chicken gravy

Combine the first seven ingredients in a 13" x 9" x 2" baking dish. In a small bowl combine the stuffing mix, butter and water. Top the turkey vegetable mixture with the stuffing and pour the gravy all over all. Place the casserole on the OVEN RACK in the lowest position with rack facing up. Set the oven to 350°F. Bake for 35-40minutes or until the stuffing is browned and the casserole is heated through.

Makes 8-12 servings

*Raw chicken can be substituted for cooked chicken. Bake for an additional 10 minutes.

English

HERB MARINATED BROILED CHICKEN

2 tablespoons grated Parmesan cheese
 2 tablespoons olive oil
 2 tablespoons lemon juice
 1 teaspoon chopped turkey
 1 teaspoon chopped chives
 1 teaspoon paprika
 1 teaspoon Dijon mustard
 1/8 teaspoon each dill, thyme, sage
 4-pound broiler fryer chicken, cut in half

Set TEMPERATURE CONTROL to 450° and FUNCTION CONTROL to BROIL. Preheat for 20 minutes. Combine all ingredients except chicken in a gallon-size sealable plastic bag. Add the chicken and seal. Marinate at room temperature while the oven is preheating. Remove the chicken from the bag and place it on the BROILING/ROASTING RACK in the DRIP/BAKING PAN. Pour the extra marinade over the chicken. Slide the pan onto the OVEN RACK in the middle rack position facing down. Broil for 30-40 minutes or until skin is crisp and well browned.

Makes 2-4 servings

BONELESS BARBECUED PORK RIBS

3 pounds boneless pork ribs, cut 1 1/2 inches thick
 1 cup catsup
 1/3 cup teriyaki sauce
 2 tablespoons brown sugar
 1 tablespoon mustard
 1 teaspoon garlic powder
 1 teaspoon onion powder

Set TEMPERATURE CONTROL to 450°F and FUNCTION CONTROL to BROIL. Preheat for 20 minutes. Combine all ingredients except ribs in a small saucepan and bring to a boil. Pour into a large bowl and allow to cool at room temperature. Place the ribs on the BROILING/ROASTING RACK over the DRIP/BAKING PAN. Slide the pan onto the OVEN RACK in the middle rack position facing down. Broil for 15 minutes. Remove the ribs to the bowl containing the sauce. Turn each to coat well. Return the ribs to the rack and cook for 15-20 minutes or until glazed and nicely browned.

Makes 6-8 servings

BROILED STUFF SALMON WITH LEMON BUTTER

- 2 (1-pound each) salmon filets
- 1/2 pound seafood salad chunks, chopped
- 1/2 cup flavored bread crumbs
- 1/4 cup olive oil
- 2 tablespoons lemon juice
- 1/2 cup butter
- 1 teaspoon Dijon mustard
- 1/2 teaspoon chopped parsley
- 1/2 teaspoon chives
- 1/2 teaspoon dill

Set TEMPERATURE CONTROL to 450°F and FUNCTION CONTROL to BROIL. Preheat for 20 minutes. Make a cut lengthwise down the center of the salmon. Combine the chopped seafood, bread crumbs, and olive oil. Stuff the salmon with the combined filling. Place the fish on the BROILING/ROASTING RACK over the DRIP/BAKING PAN. Slide the pan onto the OVEN RACK in the middle rack position facing down. Broil for 13-15 minutes or until the stuffing is brown and the fish flakes easily with a fork. While the fish is cooking, melt the butter and mustard and add the seasonings. Stir well to combine. Pour the lemon butter over the fish before serving or serve separately.

Makes 4 servings

BROILED BREADED FISH FILLETS

- 8 flounder fillets, about 2 pounds total
- 1/4 cup mayonnaise
- 1 teaspoon Dijon mustard
- 1 teaspoon lemon juice
- 1/2 teaspoon dill
- 2 tablespoons flavored bread crumbs
- Lemon slices

Set TEMPERATURE CONTROL to 450°F and FUNCTION CONTROL to BROIL. Preheat for 20 minutes. Combine the mayonnaise, mustard, lemon juice, and dill. Spray the DRIP/BAKING PAN with cooking oil spray. Place the fillets on the pan. Spread with mayonnaise mixture. Sprinkle the bread crumbs over the fish. Slide the pan onto the OVEN RACK in the middle rack position facing down. Broil for 10-12 minutes or until the crumbs are brown and the fish flakes easily with a fork. Serve with lemon slices.

Makes 6-8 servings

English

HONEY MUSTARD SPIT ROASTED CHICKEN

- 2 tablespoons honey
- 1 tablespoon Dijon mustard
- 1 teaspoon lemon juice
- 1 tablespoon mayonnaise
- 1 teaspoon crushed rosemary
- 1 teaspoon crushed sage
- 1/2 teaspoon onion
- 1/2 teaspoon garlic powder
- 2 (3-4 pounds each) whole chickens

Place one FORK onto the SPIT and tighten down the screw to fasten it in place. Place the SPIT through the neck hole. Pierce the skin with the FORK and secure it in the surrounding meat.

Repeat with the second chicken. Place the second FORK onto the SPIT and press it into the legs of the second chicken. Push them together and tighten the screw on the second FORK. Center the chicken on the SPIT by loosening the screws and re-tightening where needed. Re-adjust the chickens if necessary to be sure they are balanced *. Insert the pointed end of the SPIT into the right hand side of the drive socket. The left hand side should (the grooved side) rest on the spit support. Place the DRIP/BAKING PAN in the rails at the bottom of the oven. Set TEMPERATURE CONTROL to 450°F and FUNCTION CONTROL to ROTISSERIE. Cook for 1 hour. Remove the chicken with the ROTISSERIE HANDLE and brush the skin with the honey mustard glaze. Check for doneness by inserting a meat thermometer into the area between the leg and breast of one of the chickens. It is done when the thermometer reads 180°F. Continue to cook 10 minutes.

*If you wish you can tie the legs together with white string and then tie the chicken to the SPIT.

This is not necessary if the chickens are placed on the SPIT as directed.

BARBECUE BEEF ROAST

- 3/4 cup catsup
- 2 tablespoons soy sauce
- 2 tablespoons honey
- 1-2 teaspoons liquid smoke flavoring
- 1 teaspoon onion powder
- 1/4 teaspoon garlic powder
- 4-5 pound top sirloin roast

Combine all the ingredients except the meat in a small saucepan and bring to a boil. Reduce heat and simmer 10 minutes. Allow the sauce to cool. Place one FORK onto the SPIT and tighten down the screw to fasten it in place. Insert the SPIT into the center of meat and place the other FORK onto the SPIT. Press it into the meat. Readjust the meat until it is in the center of the SPIT. Insert the pointed end of the SPIT into the right-hand side of the drive socket. The left-hand side (the grooved side) rests on the spit support. Place the DRIP/BAKING PAN in the rails at the bottom of the oven. Set TEMPERATURE CONTROL to 450°F and FUNCTION CONTROL to ROTISSERIE. Cook 1 hour. Brush with barbecue sauce. Check for doneness by inserting a meat thermometer into thickest part of the meat. Do not touch the SPIT with the thermometer. Continue to cook 10 minutes for each 10°F needed (120°F – 130°F for rare, 140°F – 150°F for medium, or 160°F – 170°F for well done).

SPICY SLOW-COOKED TWO BEAN AND SAUSAGE SOUP

- 1 pound hot Italian sausage, casings removed
- 1 large onion, chopped
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1/2 - 1 teaspoon ground red pepper
- 3 stalks celery
- 3 carrots, chopped
- 2 cans (15 1/2 ounces each) chick peas with liquid
- 2 pounds lentils, rinsed and drained
- 2 packages (10 ounces each) frozen chopped spinach, thawed
- 1 jar (20 ounces) salsa
- 1 pound boneless chicken thighs

Sauté the sausage in a 10-inch fry pan until lightly browned. Stir in the onions and sauté until browned. Spoon the sausage and onions into a 3-quart casserole. Add the remaining ingredients and cover. Place the casserole on the OVEN RACK in the lowest rack position facing up. Set the oven to 250°F and slow cook for 4-6 hours.

Makes 12 servings

POT ROAST DINNER

- 2 tablespoons flour
- 1 teaspoon each of garlic powder, onion powder, and paprika
- 1 (4-6 pound) bottom round roast
- 1 tablespoon oil
- 1 tablespoon Worcestershire sauce
- 1 cup water
- 1 can (14 ounces) beef broth
- 2 tablespoons minced dry onions
- 1 envelope (1.5 ounces) beef stew seasoning mix
- 1/2 pound carrots, peeled and cut in 1/3's
- 1 1/2 pounds potatoes cut in 1/4's
- 1 cup water

Combine the flour and seasonings in a plastic bag. Place the roast in the bag and shake to coat. In a 10" frying pan, brown the coated roast on all sides in the oil. Place the roast in a 3-quart casserole dish along with the Worcestershire sauce, water, beef, broth, onion soup, and stew seasoning mix. Cover. Place the casserole on the OVEN RACK in the lowest rack position facing up. Set TEMPERATURE CONTROL to 250°F. Set FUNCTION CONTROL to BAKE and slow cook for 4-6 hours. Add the vegetables and remaining water if needed. Turn TEMPERATURE CONTROL to 350°F and cook until the vegetables are tender, (about 1 hour). Remove the roast from the casserole and allow it to cool for 10 minutes before slicing. Slice and serve with the vegetables and gravy.

Makes 8-12 servings

Limited Warranty

Full ONE year

This warranty covers all defects in workmanship or materials for a period of 12 months from the date of purchase, provided you are able to present a valid proof-of-purchase (the original receipt)

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Damage from misuse, abuse, accident, alteration, lack of proper care and maintenance. Failure caused by build-up of food matter or water deposits.

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Do not return this product to the store.

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Haier will repair or replace any part free of charge including labor that fails due to a defect in materials or workmanship, or replace with a comparable model.

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