

**Chef**<sup>®</sup>  
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by **Montgomery Ward**<sup>®</sup>

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Recipes  
and cooking  
tips  
inside!

by **Montgomery Ward**<sup>®</sup>

Convection Oven with Rotisserie



## Instruction Manual

MODEL: ERO-2008NC  
120V~, 60Hz, 1500W

Montgomery Ward Customer Service  
3650 Milwaukee Street, Madison, WI 53714  
8:00 am to Midnight, Monday through Friday

Wards.com 1-888-557-3848

Wards.com 1-888-557-3848



**Chef**  
TESTED ✓

by **Montgomery Ward**®

Thank you for purchasing your Chef Tested Convection Oven with Rotisserie by Montgomery Ward. Put through the paces by the experts, we guarantee that it will perform to the highest standard, time after time, with all the convenience, easy clean-up and durability you rely on from Wards.

Get ready for a revolution in how you cook!

In your new oven you can bake, broil, roast, rotisserie and toast many delicious recipes. It's so versatile, you're likely to use your big oven less and less. And that's a good thing—our countertop kitchen helper heats more quickly and uses less energy while it cooks to perfection, helping you save on utility bills (and buy more fresh ingredients)!

## Table of Contents

- Important Safeguards .....3-4
- Parts & Identification..... 5
- Getting Started .....6-7
- Convection Oven Use.....7-8
- Rotisserie Cooking .....9-10
- Baking..... 10
- Roasting ..... 11
- Broiling..... 12
- Toasting & Keep Warm .....13-14
- Cleaning and Care..... 14
- Recipes.....15-21
- Warranty & Return Information.....22-23

**PLEASE SAVE THESE INSTRUCTIONS**

**THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY**

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## Important Safeguards

Basic safety precautions should always be followed when using electrical products, especially when children are present.

**WARNING: TO AVOID THE RISK OF ELECTRICAL SHOCK, ALWAYS MAKE SURE THE PRODUCT IS UNPLUGGED FROM THE ELECTRICAL OUTLET BEFORE ASSEMBLING, DISASSEMBLING, RELOCATING, SERVICING OR CLEANING.**

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

1. Read all instructions before use.
2. Do not touch hot surfaces. Use handles or knobs and oven mitts.
3. To protect against risk of electrical shock, do not immerse cord, plug, or any non-removable parts of this oven 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.
6. Do not use outdoors.
7. Do not let cord hang over edge of table or counter, or touch hot surfaces.
8. Extreme caution must be used when moving an appliance containing hot oil or other hot liquid.
9. Do not place on or near a hot gas or electrical burner, or in a heated oven.
10. Turn all controls to "OFF" before inserting or removing plug from wall outlet.
11. Do not place any flammable materials in the oven: paper, cardboard, plastic, etc.
12. To disconnect, grasp plug and remove from outlet. Do not pull by the cord.
13. Do not use oven for other than intended use.
14. Oversized foods or utensils must not be inserted in this appliance, as they may create a fire or risk of electric shock.
15. A fire may occur if this appliance is covered by or touches flammable material including curtains, draperies, walls, etc. when in operation. Do not store any item on top of the appliance.
16. Do not store any material, other than manufacturer's recommended accessories, in this oven when not in use.
17. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts resulting in a risk of electric shock.
18. Extreme caution should be used when using containers constructed of other than metal or oven safe glass.
19. Do not cover crumb tray or any parts of the oven with metal foil. This will cause overheating of the oven.

## WHEN IN USE, KEEP OVEN A MINIMUM OF 10 INCHES AWAY FROM WALLS AND OVERHEAD CABINETS

20. Do not operate the appliance if it is damaged, or malfunctions, or if the cord is damaged. Call our toll-free customer service number for information regarding replacement, or returning the product.
21. Some countertop and table surfaces, such as Corian®, wood and/or laminates, are not designed to withstand prolonged heat generated by certain appliances. It is recommended by countertop manufacturers that a hot pad or trivet be placed under your appliance to prevent possible damage to the surface.

## Polarized Plug

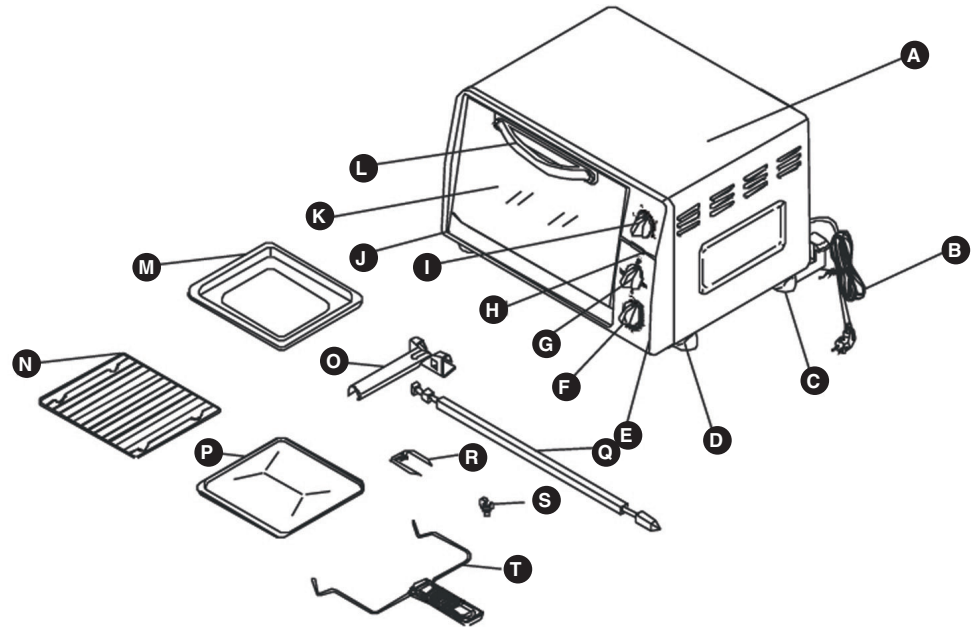
This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

### SHORT CORD INSTRUCTIONS

1. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
3. If a long detachable power cord or extension cord is used:
  - The marked electrical rating of the detachable power supply cord or extension cord should be at least as great as the electrical rating of the appliance.
  - If the appliance is of the grounded type, the extension cord should be the same type 3-wire.
  - The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

### PLASTICIZER WARNING

**CAUTION:** To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place **NON-PLASTIC** coaster or placemats between the appliance and the finish of the counter top or table top. **Failure to do so may cause the finish to darken. Permanent blemishes may occur or stains can appear.**



- |                             |                            |
|-----------------------------|----------------------------|
| A. Housing                  | K. Glass Door              |
| B. Power Cord               | L. Door Handle             |
| C. Back Feet                | M. Bake/Roasting Pan       |
| D. Front Feet               | N. Wire Rack               |
| E. Face Plate               | O. Tray Handle             |
| F. Timer Knob               | P. Crumb Tray              |
| G. Function Control Knob    | Q. Rotisserie Skewer       |
| H. On-Light Indicator       | R. Skewer Clamps (2 pcs)   |
| I. Temperature Control Knob | S. Thumbscrew (2 pcs)      |
| J. Lower Door Frame         | T. Rotisserie Removal Tool |

## Getting Started: Overview of How It Works

In standard ovens, there is radiant heating of the interior, and air movement is relatively slow. A convection oven circulates heated air continuously through the oven to maintain uniform temperature. As a result, convection ovens heat more quickly and cook faster. The constant, gentle air flow is what seals in juices, promotes browning and may shorten cooking time without turning and basting. Note that some convection ranges run the fan more slowly for baking and faster for roasting.

The best way to become a confident convection cooker is to try out your favorite recipes using the features. Your Convection Oven can Keep Warm, Broil, Rotisserie, Convection Toast and Convection Bake. The Oven has a special recessed area to accommodate a 12-inch frozen pizza.

## Cooking Tips

### BAKING

- Lower the temperature indicated in your recipes by about 25°F, but cook for the indicated time.
- For cookies and cakes, use shiny, bright aluminum or steel pans. They reflect heat and allow for more delicate browning.
- For breads and pies, use dark or dull aluminum or steel pans. They absorb heat and result in darker browning.

### ROASTING

- When roasting meats, cook according to the indicated temperature but cut cooking time by about 25 percent.
- Use pans with low sides so the circulating hot air can work its magic. Otherwise food won't brown as well.
- Don't use a lid. It prevents the circulating air from reaching the food.
- When cooking in a full oven, pay attention to how the food browns, as you might still have to rotate the pans in the convection oven to ensure even cooking.

## Before Using for the First Time

Before using your appliance for the first time, be sure to:

1. Read all the instructions included in this manual.
2. Remove all packaging materials from the appliance.
3. Make sure that the oven is unplugged and the Timer Control (F) is in the "OFF" position.
4. Wash the accessories (M, N, O, P, T, ) in hot, soapy water or in the dishwasher. Also remove the rotisserie skewer (Q), and the skewer clamps (R) from the packaging and wash these in hot, soapy water.
5. Thoroughly dry all accessories and re-assemble inside the oven. Plug the oven into a wall outlet and you are ready to use your new Convection Oven with Rotisserie.
6. After re-assembling your oven, we recommend that you run it at the highest temperature (450°F) on the Toast Function for approximately 15 minutes to eliminate any packing residue that may remain after shipping. This will remove all traces of odor or smoking that is initially present.

### PLEASE NOTE:

The initial 15 minutes of use may result in minimal smell and smoke. This is normal and harmless and comes from the protective substance applied to the heating elements during manufacturing.

## Convection Oven Use

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

**Temperature Control (I):** Choose the desired temperature from Keep Warm to 450°F for baking or rotisserie.

**Function Control (G):** This oven is equipped with five settings for a variety of cooking needs.

- KEEP WARM – To keep cooked food warm for up to 30 minutes
- BROILER – Broil fish, steak, poultry, pork chops, etc.
- ROTISSERIE – Can cook up to a 5-lb. roast or chicken
- CONVECTION TOAST – Toast breads, muffins, bagels quickly and easily
- CONVECTION BAKE – Bake cakes, pies, cookies, poultry, beef, pork, etc.

**Timer Control (F):** When you turn the control to the left (counter-clockwise), the oven will stay "ON" until it is manually shut "OFF". To activate the timer segment of the control, turn to the right (clockwise) to toast or use as a timer. This function also has a bell that rings at the end of the programmed time.

**On-Light Indicator (H):** It is illuminated whenever the oven is turned on.

**Wire Rack (N):** For toasting, baking and general cooking for casserole dishes and standard pans.

**Bake/Roasting Pan (M):** For use in broiling and roasting.

**Tray/Rack Handle (O):** Allows you to pick up the wire rack (N) and bake tray (M) when they are hot and remove from the oven.

**Rotisserie Skewer (Q):** Roasts a variety of meats and poultry so they are very tender and juicy inside, and browned to perfection outside. (Used with Rotisserie Clamps & Thumbscrews (R & S) to secure food to the Skewer.)

**Rotisserie Removal Handle (T):** Used for removing the rotisserie skewer from the oven after your food is done.

**WARNING:**

TO AVOID RISK OF INJURY OR BURNS,  
DO NOT TOUCH HOT SURFACES WHEN THE OVEN  
IS IN USE. ALWAYS USE OVEN MITTS.

**CAUTION:**

ALWAYS USE EXTREME CARE WHEN REMOVING ROTISSERIE,  
BAKE TRAY, WIRE RACK, CRUMB TRAY OR ANY HOT CONTAINER  
FROM THE HOT OVEN. ALWAYS USE THE TRAY/RACK HANDLE,  
ROTISSERIE REMOVAL HANDLE OR AN OVEN MITT  
WHEN REMOVING THESE ITEMS.

We recommend that you do not cook a roast/chicken larger than 4-5 lbs. on the skewer (Q). Chicken should be bound in food ties/string to prevent chicken legs or wings from unraveling during cooking; and to keep the rotisserie assembly rotating smoothly. For best results, we recommend that you preheat the oven for 15 minutes on 450°F.

**OPERATION:**

- Set the temperature control ( I ) to 450°F.
- Turn the Function Control (G) to ROTISSERIE. Insert the pointed end of the skewer clamp (R) through the rotisserie skewer (Q), making sure the points of the skewer clamp (R) face in the same direction as the pointed end of the rotisserie skewer. Slide the skewer clamp (R) towards the square end of the skewer (Q) and secure with a thumbscrew (S).
- Place food to be cooked onto the rotisserie skewer (Q) by inserting the skewer directly through the center of the food. Push food all the way to the end until the skewer clamp (R) pierces the food to secure.
- Thread the second skewer clamp (R) through the skewer and pierce the food to secure and tighten with second thumbscrew (S).
- Check that the food is centered on the rotisserie skewer.
- Insert the pointed end of the rotisserie skewer (Q) into the drive socket located on the right-hand side of the inside of the oven wall. Make sure the square end of the rotisserie skewer (Q) rests on the skewer support located on the left-hand side of the oven wall.
- Slide the Crumb Tray (P) into the lowest position slot right above the bottom heating element rods to catch food drippings.
- Turn the Timer Control (F) to the "STAY ON" position.

**NOTE:** Please note that only the Top Heating Elements will heat when using the Rotisserie.

- Use the Rotisserie Guide below for suggested roasting times. Check the doneness with a reliable meat thermometer. Use an independent timer to remind you to check the meat temperature periodically.
- When complete, turn the Timer Control (F) to the "OFF" position.
- Remove the skewer by placing the hooks of the Rotisserie Removal Handle (T) under the grooves on either side of the skewer (Q). Lift the left side of the rotisserie skewer first by lifting it up and out. Then pull the rotisserie skewer out of the drive socket and carefully remove the roast from the oven. Take the meat off of the rotisserie skewer (Q) and place on cutting board or platter.

## ROTISSERIE GUIDE

Cooking results may vary, adjust these times to your individual requirements.

MEAT	OVEN TEMP	TIME PER LB.
Beef Roast	325 – 450°	30 – 35 min.
Pork Roast	325 – 450°	45 – 50 min.
Ham	325 – 450°	45 – 50 min.
Chicken	350 – 450°	25 – 30 min.
Turkey	350 – 450°	25 – 30 min.

**NOTE:** All rotisserie times are based on meats at refrigerator temperature. Frozen meats may take considerably longer and are difficult to secure onto skewer. Using a meat thermometer is highly recommended.

# Baking in Your Oven

## BAKING, TOASTING & DRYING

You can use bakeware up to 9 inches in length. We do not recommend the use of oven roasting bags or glass containers inside the oven that are not heat resistant.

**NEVER** use plastic, cardboard, paper or anything flammable in the oven.

**NOTE:** When using a single wire rack (N), position the Wire Rack (N) in the lowest support guide.

### POSITIONING OF THE RACK WHEN BAKING

Cookies and Pies– Use bottom or middle support guides.

Layer Cakes – Use bottom support guide only (bake one at a time).

Nuts, fruits and meats – Use bottom or middle support guides.

### USING THE CONVECTION FUNCTION

Using the Convection Fan will help distribute the heat within the oven more evenly. This results in food cooking much faster. This is ideal for browning or roasting of certain foods.

- Turn the Function Control (G) for either CONVECTION TOAST or CONVECTION BAKE.
- The internal convection fan will begin to spin.
- Adjust the Temperature Control ( I ) setting to desired temperature.
- Adjust the Time Control (F) to the desired cook time.
- Place food into the oven using the wire rack or roasting pan.

## ROAST YOUR FAVORITE CUT OF MEAT TO PERFECTION

The oven can cook up to a 5-lb. chicken, turkey or roast. A guide has been provided to assist you with roasting times. However, we suggest that you periodically check the cooking progress with a meat thermometer. For best results we recommend that you preheat the oven for 15 minutes on 450°. We do not recommend the use of oven roasting bags, or glass containers inside the oven unless they are heat resistant glass. **Never** use plastic, cardboard, paper or anything flammable inside the oven.

### OPERATION:

- Place food to be cooked into the Bake/Roasting Pan (M).
- Slide the Grill Rack (N) into the lowest position slot inside the oven.
- Place the Bake/Roasting Pan (M) on top of the grill rack (N).
- Set the temperature control ( I ) to the desired temperature.
- Turn the function control (G) to Convection Bake.
- Turn the Timer Control (F) to the “STAY ON” position.
- To check or remove the roast, use the tray/rack handle (O) provided to help you slide the pan in and out.
- When cooking is complete, turn the Timer Control (F) to “OFF” position.

## ROASTING GUIDE

Cooking results may vary, adjust these times to your individual requirements.

MEAT	OVEN TEMP	TIME PER LB.
Beef Roast	325 – 450°	25 – 30 min.
Pork Roast	325 – 450°	40 – 45 min.
Ham	325 – 450°	35 – 40 min.
Chicken	350 – 450°	20 – 25 min.
Turkey	350 – 450°	20 – 25 min.

**NOTE:** All roasting times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Using a meat thermometer is highly recommended.

## Broiling in Your Oven

For best results, we recommend you preheat the oven for 15 minutes on 450°F.

### OPERATION:

- Set Temperature Control ( I ) to 450°F.
- Turn the Function Control (G) to Broil.
- Preheat the oven.
- Place the Wire Rack (N) into the oven in one of the higher top slots.
- Place the Crumb Tray (P) in a slot right under the Wire Rack.
- Place the food onto the Wire Rack (N).
- Food should be placed as close as possible to the Top Heating Elements without touching it.
- Now adjust the Temperature Control ( I ) to the appropriate temperature.
- Brush food with any sauces or oil, as desired.
- Turn the Timer Control (F) to “STAY ON”.
- It is advisable to leave the door slightly ajar to ventilate any smoking caused by the food.
- Turn food over midway through the prescribed cooking time.
- When broiling is complete, turn the Timer Control (F) to “OFF”.

### BROILING GUIDE

Cooking results may vary, adjust these times to your individual requirements.

MEAT	OVEN TEMP	TIME PER LB.
Rib Eye Steak	400°	25 – 30 min.
T-Bone Steak	400°	25 – 30 min.
Hamburger Patty	400°	25 – 28 min.
Pork Chops	400°	40 – 45 min.
Lamb Chops	400°	30 – 40 min.
Chicken Legs	400°	30 – 35 min.
Fish Filets	350°	20 – 25 min.
Salmon Steaks	350°	20 – 25 min.

**NOTE:** All broiling times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Using a meat thermometer is highly recommended.

## Toasting in Your Oven

### TOASTING CAPACITY

Large capacity oven allows for toasting 4 to 6 slices of bread, 6 muffins, frozen waffles or frozen pancakes. When toasting only 1 or 2 items, place food on the wire rack (N) in the center of the oven.

### OPERATION:

- Set the Temperature Control ( I ) to 450°F.
- Turn the Function Control (G) to Toast.
- Place food to be toasted on the Wire Rack (N).
- Ensure Crumb Tray (P) is positioned at bottom of oven below the heating rods.
- Turn the Timer Control (F) to desired darkness. (Light to Dark).
- Bell will ring to signal the end of the Toast cycle.

**NOTE:** Wire Rack (N) should be positioned in the middle of the oven with the indentations pointing down.

## Cooking Tips

### Baked Goods

Butter releases steam almost immediately, making the dough rise higher. That means your baked goods will all be flakier, lighter, and loftier. For cookies, take advantage of all available shelf space by baking with several trays at once. Because the fan disperses heat throughout, you won't have to rotate them as often.

### Toasting/Drying Nuts and Grains

Achieve an even, golden hue with far less tossing and turning, with the convection setting.

### Fruits and Meats

The convection oven's internal fan helps thinly sliced fruit and jerky dry out more quickly and uniformly than a dehydrator or conventional oven does.

## Keep Warm

Keep cooked food warm for up to 30 minutes.

Longer periods of time are not recommended as food will become dry or spoiled.

### OPERATION:

- Set the Temperature Control ( I ) to Keep Warm.
- Turn the Function Control (G) to Keep Warm.
- Turn the Timer Control (F) to ON.
- Turn the Timer Control (F) to OFF when finished using Keep Warm function.

### CAUTION:

When using the Wire Rack (N) and pulling it out of the oven, always support the rack. Do not let go until you are sure the rack is securely supported by the rack handle.

## Care and Cleaning

### WARNING:

Be sure to unplug the oven and allow it to cool before cleaning.

If desired, wipe the walls with a damp sponge, cloth or nylon scouring pad and mild detergent. **DO NOT USE STEEL WOOL SCOURING PADS, ABRASIVE CLEANERS OR SCRAPE THE WALLS WITH A METAL UTENSIL, AS ALL OF THESE METHODS MAY DAMAGE THE INTERIOR COATING.**

All accessories should be washed in hot soapy water or in a dishwasher. The door can be wiped with a damp sponge and wiped dry with a paper or cloth towel. Clean the outside with a damp sponge. **DO NOT USE AN ABRASIVE CLEANER AS IT MAY DAMAGE THE EXTERIOR FINISH.**

**DO NOT USE AN ABRASIVE CLEANER OR STEEL WOOL SCOURING PAD ON THE DRIP PAN AS IT MAY DAMAGE THE PORCELAIN ENAMEL FINISH.**

**LET ALL PARTS AND SURFACES DRY THOROUGHLY PRIOR TO PLUGGING THE OVEN IN AND USING.**

## Recipes

### Roasts [For Oven Roast or Rotisserie]

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

#### Herb Marinated Beef (or Pork) Roast

3-3½ lb. Angus Beef roast

3-1½ lb. rolled Pork roast

#### Marinade:

¾ cup beef broth

¼ cup vegetable oil

3 cloves of garlic – chopped finely

1 Tbsp. parsley

1 Tbsp. thyme

1 Tbsp. rosemary

Salt and pepper (black) to taste

- Blend all marinade ingredients together and put in large plastic bag. Place roast in bag with marinade and leave overnight in refrigerator (at least 8 hours) – turn the roast often.
- Preheat oven to 350° and place drained meat on rack in roasting pan. Cook approximately 2½ hours (more if better-done meat desired), occasionally basting with remaining marinade.

#### Sweet Chile Chutney Roast Beef

2½ lb. boneless rib of beef

*Glaze:* 3 Tbsp. honey

*Chutney:* 1 large thinly sliced apple

2 Tbsp. brown sugar

½ cup water

1 Tbsp. dried chilies

2 tomatoes, chopped

½ cup red wine

Pinch of cayenne pepper

- Place ingredients for Chutney into saucepan. Bring to a boil and simmer for 10 minutes until nice and thick.
- Place roast beef into oven.
- Set heat selection according to Roasting or Rotisserie.
- Cook for ½ hour – 45 minutes.
- Brush honey onto roast. Let roast for another 10 minutes and brush some of Chutney mixture onto roast.
- Serve with remaining Chutney mixture.



**Roasts [For Oven Roast or Rotisserie]**

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

**Royal Pork Roast**

- |   |                                |
|---|--------------------------------|
| 1 boneless pork top loin roast (3 lbs.) | 2 cloves garlic, thinly sliced |
| 2 Tbsp. Dijon mustard                   | 1 tsp. red wine vinegar        |
| ¾ tsp. ground thyme                     | ½ tsp. ground sage             |
| 1 cup reduced-fat beef broth            | ¾ cup unsweetened apple juice  |
| ½ cup apricot jam                       | 1 Tbsp. cornstarch             |
| 1 Tbsp. sour cream                      |                                |

- Cut 8 deep slits in the top of roast, insert garlic into slits.
- Mix mustard, vinegar, thyme, and sage in a bowl. Brush the mixture onto the roast entirely.
- Place roast into the oven.
- Set Timer for 1 hour and begin cooking.
- Set heat selection according to Roasting or Rotisserie.
- Warm ¾ cup of broth, apple juice and jam in a small saucepan over medium-high heat or until jam melts. Brush jam mixture onto roast once. (Save the ¼ cup of broth for later use.)
- Add sour cream and cornstarch to jam mixture and mix until smooth. Add the rest of beef broth into mixture in a saucepan and cook over medium heat until bubbly and thickened.
- Serve sauce over thin slices of the pork roast.

**Chicken [For Oven Roast or Rotisserie]**

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

**Sticky Roasted Chicken**

- |                                |                     |
|--------------------------------|---------------------|
| 4 tsp. salt                    | 2 tsp. paprika      |
| 1 tsp cayenne pepper           | 1 tsp. onion powder |
| 1 tsp. thyme                   | 1 tsp. white pepper |
| ½ tsp. garlic powder           | 1 tsp. black pepper |
| 1 large whole chicken (4 lbs.) | 1 cup chopped onion |

- Combine all the spices in a bowl. Remove giblets from chicken. Truss chicken or tie drumsticks in place. Rub spice mixture into chicken, inside and out. Place in refrigerator overnight.
- When ready to roast, stuff cavity of chicken with onions. Place chicken in the oven.

*continued next page*

**Chicken [For Oven Roast or Rotisserie]**

**Sticky Roasted Chicken *continued***

- Set heat selection according to Roasting or Rotisserie.
- Cook for 1-1½ hours.
- Once timer is done, let chicken sit for 5-10 minutes. Remove chicken when it has cooled.
- Carve and serve.

**Jamaican Chicken**

- |                                 |                              |
|---------------------------------|------------------------------|
| ½ cup water                     | 5-6 thin slices fresh ginger |
| 2 dried chili peppers, crumbled | ½ onion, chopped             |
| ¼ cup white-wine vinegar        | 1 Tbsp. pepper sauce         |
| 1 tsp. dried thyme              | ½ tsp. ground allspice       |
| ½ tsp. ground black pepper      | 1 whole chicken (4 lbs.)     |

- In blender, combine water, ginger, chili peppers, onion, vinegar, pepper sauce, thyme, allspice and black pepper. Purée until fairly smooth.
- Truss chicken or tie drumsticks together. Spread mixture onto chicken thoroughly. Reserve leftover mixture for later use. Cover and refrigerate overnight.
- Place chicken into oven and set heat selection according to Roasting or Rotisserie. Roast for 1–1½ hour.
- Place reserved mixture in a saucepan. Bring to a boil and keep warm over low heat.
- Serve mixture as the sauce with the chicken.

**Balsamic Chicken**

- |                                     |                              |
|-------------------------------------|------------------------------|
| ⅓ cup olive oil                     | ⅓ cup balsamic vinegar       |
| 1 Tbsp. dried rosemary              | ½ tsp. red pepper flakes     |
| 1 clove garlic, minced              | 1 whole chicken (4 lbs.)     |
| 1 green bell pepper, sliced         | 1 red bell pepper, sliced    |
| 1 small red onion, quartered        | 3 carrots cut into 1" pieces |
| 1 small eggplant cut into 1" pieces |                              |

- In small bowl, combine olive oil, balsamic vinegar, rosemary, red pepper flakes and garlic.
- Truss chicken or tie drumsticks together. Marinate chicken in mixture for a half hour.
- Reserve the mixture.
- Place chicken into oven.
- Set heat selection according to Roasting or Rotisserie.
- Roast for 1–1½ hour.
- Add the vegetables into reserved mixture and toss to coat evenly. Place vegetables in roasting basket and roast in oven when chicken is done and removed. Cook for 15–20 minutes or until edges brown.
- Serve together hot with chicken.

**Hams [For Oven Roast or Rotisserie]**

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

**Apple Cider Glazed Ham**

- |                                   |                      |
|-----------------------------------|----------------------|
| 1 (3-5 lb.) boneless shank of ham | 1 cup apple cider    |
| 4 tsp. cornstarch                 | 2 tsp. spicy mustard |
| 1/8 tsp. ground cloves            |                      |

- Combine 2 Tbsp. of apple cider and cornstarch together in small bowl. In a saucepan, bring cornstarch mixture and rest of apple cider, mustard and cloves to a boil. Stir until thickened.
- Coat ham in mixture and refrigerate overnight.
- Place ham into oven.
- Set heat selection according to Roasting or Rotisserie.
- Set Timer to 1–1½ hour. Occasionally glaze ham with remaining apple cider mixture.
- Serve mixture over slices of ham.

**Sugared Ham**

- |                                    |                       |
|------------------------------------|-----------------------|
| 1 (8 lb.) half shank of smoked ham | 2 Tbsp. whole cloves  |
| ¾ cup Port wine                    | 2 Tbsp. Port wine     |
| 1 cup packed brown sugar           | 3 Tbsp. dijon mustard |

- Score ham in diamond pattern and stud with cloves. Marinate ham in ¾ cup of Port overnight. Make sure to turn occasionally to coat thoroughly.
- Place ham into oven.
- Set heat selection according to Roasting or Rotisserie.
- Set Timer for 45–60 minutes.
- In small bowl, combine sugar, mustard and 2 Tbsp. of Port wine. Mix until smooth and glazy.
- Once ham been cooking for 30–45 minutes, brush sugar glaze onto ham and cook for 15 more minutes.
- Let stand for 15 minutes before carving.

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

**Apple Sauce Cookies (Makes 36)**

- |   |                           |
|---|---------------------------|
| ½ cup sugar                                   | ½ cup butter or margarine |
| 1 cup all-purpose flour                       | ½ tsp. baking powder      |
| ¼ tsp. baking soda                            | Pinch of salt             |
| ½ tsp. ground cinnamon                        | ½ cup chopped walnuts     |
| 1 lb. cooking apples, peeled, cored and diced | 3 Tbsp. water             |

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

**Granny's Ginger Cookies (Makes 60)**

- |                           |                           |
|---------------------------|---------------------------|
| 2½ cups all-purpose flour | 1 tsp. baking soda        |
| 1½ tsp. ground ginger     | ¼ tsp. ground cinnamon    |
| ¼ tsp. ground cloves      | ½ cup butter or margarine |
| 1½ cups sugar             | 1 egg, well beaten        |
| 4 Tbsp. black molasses    | 1 tsp. fresh lemon juice  |

- Preheat the oven to 325°F. Grease baking sheet. (Make sure the baking sheet is the right size to fit into the oven.)
- Sift the flour, baking soda and all the spices into a bowl. Set aside.
- Cream together the butter or margarine and ⅔ of the sugar with an electric mixer.
- Stir in the egg, molasses and lemon juice. Add the flour mixture and mix in thoroughly with a wooden spoon to make a soft dough.
- Shape the dough into ¼" balls. Roll the balls in the leftover sugar and place them on the baking sheets about 2 inches apart.
- Bake for about 12 minutes or until the cookies are firm to the touch. Transfer to a wire rack and let cool before serving.

Baking Cookies [For Oven Baking Feature] *continued*

**Almond Cinnamon Cookie Balls** (Makes 15)

- |                        |  |
|------------------------|--|
| 1½ cups ground almonds | ⅓ cup granulated sugar                             |
| 1 Tbsp ground cinnamon | 2 egg whites                                       |
| Oil for greasing       | Confectioner's sugar or powdered sugar for coating |

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

Baking Biscuits or Bread Sticks [For Oven Baking Feature]

**Bacon Bread Twists** (Makes 12)

- |                             |                    |
|-----------------------------|--------------------|
| 4 cups all-purpose flour    | 1⅓ cup hot water   |
| 1 envelope active dry yeast | 12 bacon strips    |
| Pinch of salt               | 1 egg, well beaten |

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

Baking Biscuits or Bread Sticks [For Oven Baking Feature] *continued*

**Dill and Potato Biscuit Cakes** (Makes 10)

- |                                    |                                   |
|------------------------------------|-----------------------------------|
| 2 cups self-rising flour           | 3 Tbsp. butter                    |
| Pinch of salt                      | 1 Tbsp. finely chopped fresh dill |
| 1 cup freshly made mashed potatoes | 2–3 Tbsp. milk                    |

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

**Feta Cheese & Chives Biscuits** (Makes 9)

- |   |                       |
|---|-----------------------|
| 1 cup self-rising flour                 | Pinch of salt         |
| 1 cup self-rising whole wheat flour     | 3 oz. Feta cheese     |
| 1 Tbsp. chopped fresh chives            | ¼ tsp. cayenne pepper |
| ⅔ cup skim milk, plus extra for glazing |                       |

- Preheat the oven to 400°F. Sift the flours and salt into a bowl. Crumble the Feta cheese and rub into the dry ingredients. Stir in the chives, then add the milk and mix to a soft dough.
- Turn the dough onto a floured surface and lightly knead until smooth. Roll out until ¼" thick and stamp out 9 biscuits with floured cookie cutter.
- Transfer to a greased baking sheet. (Make sure the baking sheet is the right size to fit into the oven.) Brush with skim milk and sprinkle with cayenne pepper. Bake for 15 minutes until golden brown. (You may need to repeat the baking process for the remaining dough.)

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