

## 1 YEAR LIMITED WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



## Toaster Oven Broiler with Rotisserie



**Model ERO-2008SR (Red Finish)**  
**ERO-2008SS (Silver Finish)**  
**ERO-2008BLK (Black Finish)**

Ginny's Customer Returns  
Phone: 800-991-4442  
8:00 am to Midnight, Monday through Friday, or  
[www.ginnys.com](http://www.ginnys.com)

## Instruction Manual

# 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 IT.

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. 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 of the following materials in the oven: paper, cardboard, plastic wrap, and the like.
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. Oversize foods or metal 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 the toaster oven is covered or touching flammable material including curtains, draperies, walls and the like, when in operation. Do not store any item on top of unit when in operation.
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 glass.
19. Do not cover crumb tray or any parts of the oven with metal foil. This will cause overheating of the oven.  
*If this product is mounted under a cabinet:*
20. To reduce the risk of fire, do not place any heating or cooking appliance beneath the appliance.
  - To reduce the risk of fire, do not mount unit over or near any portion of a heating or cooking appliance.
  - To reduce the risk of electric shock, do not mount over a sink.
  - To reduce the risk of fire, do not store anything directly on top of the appliance surface when the appliance is in operation.
21. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
22. 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 and Maxi-Matic that a hot pad or trivet be placed under your Elite deep fryer to prevent possible damage to the surface.

**CAUTION:** This product is equipped with a polarized plug (one blade is wider than the other blade) as a safety feature to reduce the risk of electrical shock. This plug will fit into a polarized outlet only one way. This is a safety feature. If you are unable to insert the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

**NOTE:** A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.

**Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.**

If a longer cord is required, extension cords are available from local hardware stores. If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

## 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 place mats 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.**

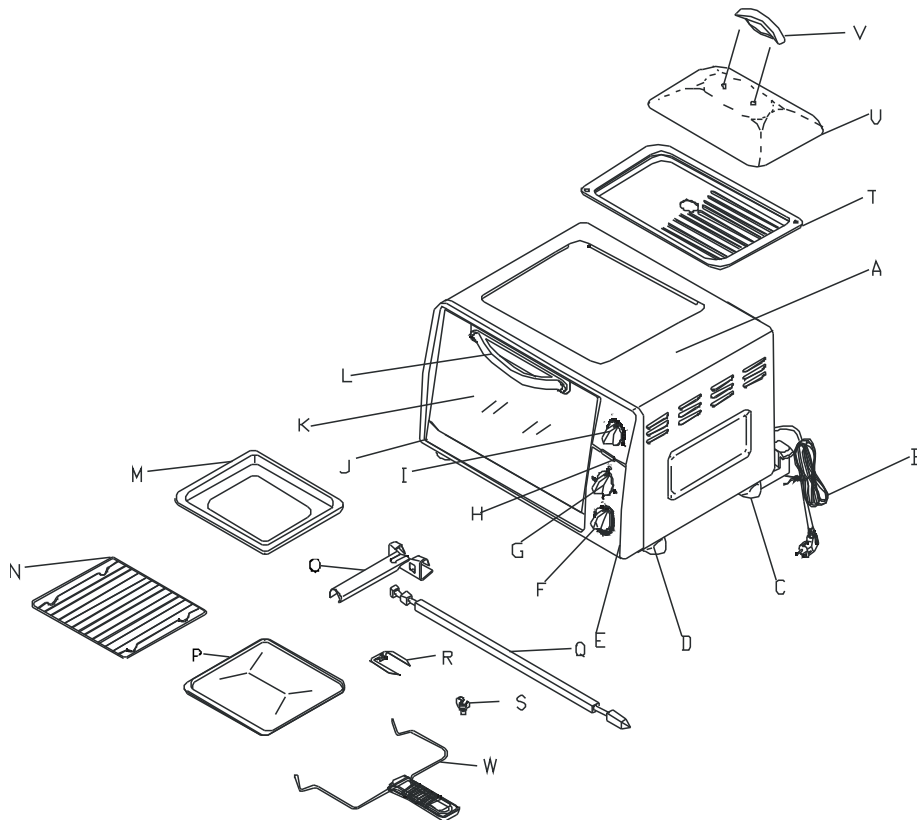
## INTRODUCTION

A convection oven circulates heated air continuously through the Oven cavity to maintain uniform temperature around the food. This constant, gentle air flow is what seals in juices, promotes browning and may shorten cooking time without turning and basting. Your Convection Oven can TOAST, BAKE, ROAST, BROIL, DEFROST and KEEP WARM. The Oven has a special recessed area to accommodate a 12" frozen pizza.

# SAVE THESE INSTRUCTIONS

**THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!**

## PARTS & IDENTIFICATION



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

Read all sections of this booklet and follow all the instructions carefully.

## BEFORE USING YOUR TOASTER OVEN WITH ROTISSERIE & GRIDDLE

Before using your Toaster Oven with Rotisserie & Griddle for the first time, be sure to:

- 1) Read all the instructions included in this manual.
- 2) Make sure that the oven is unplugged and the Timer Control (F) is in the "OFF" position.
- 3) Wash the accessories (N, M, O, P, T, V) 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.
- 4) Thoroughly dry all accessories and re-assemble inside the oven. Plug the oven into the wall outlet and you are ready to use your new Toaster Oven with Rotisserie & Griddle.
- 5) 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:** Initial start-up operation may result in minimal smell and smoke (about 15-minutes). This is normal and harmless. It is due to burning off the protective substance applied to the heating elements during manufacturing.

## USING YOUR TOASTER OVEN WITH ROTISSERIE & GRIDDLE

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 positions for a variety of cooking needs.
  - o **Bake/Roast** – Cakes, pies, cookies, poultry, beef, pork etc.
  - o **Toast** – Bread, Bagels, muffins, frozen waffles, etc.
  - o **Rotisserie** – Can cook up to a 5lb. roast or chicken
  - o **Griddle/Broil** – For broiling fish, steak, poultry, pork chops, etc and for making grilled cheese sandwiches, eggs, bacon, etc on the oven-top.
  - o **Keep Warm** – To keep cooked food warm for up to 30-minutes.
- **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.

## USING YOUR TOASTER OVEN WITH ROTISSERIE & GRIDDLE continued...

- **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), bake tray (M) when they are hot and remove from the oven.
- **Rotisserie Skewer (Q):** Roasts a variety of meats and poultry that 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 Handle (W):** 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.

## ROTISSERIE COOKING

We recommend that you do not cook a roast/chicken larger than 4-5lbs. 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) faces 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 inserted 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.
- 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 (W) 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 difficult to secure onto skewer. Using a meat thermometer is highly recommended.

## ROASTING IN YOUR OVEN

Roast your favorite cut of meat to perfection. The oven can cook up to a 6lb. chicken, turkey and up to a 6lb. 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 similar 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 Bake/Roast.
- 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 that 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.

## USING THE OVEN-TOP GRIDDLE

The Griddle (T) located on the top of the oven, is a convenient way to cook a large variety of foods without having to use additional pots and pans. It is also perfect for cooking your dinner side dishes while using the Rotisserie or broiling meat, fish or poultry. Food can be kept warm while cooking items within the oven itself or while cooking elsewhere. The Griddle (T) is ideal for making grilled cheese sandwiches, bacon, eggs, French Toast, pancakes, hamburgers, hot dogs and much more.

### PLEASE NOTE:

Initial start-up operation may result in minimal smell and smoke (about 15-minutes). This is normal and harmless. It is due to burning off the protective substance applied to the heating elements during manufacturing.

### OPERATION:

- Set the Temperature Control ( I ) to the Maximum temperature setting.
- Turn the Function Control (G) to Broil, this will turn on the top heating element rods to heat up the Griddle (T).
- Turn the Timer Control (F) to "STAY ON", preheat for 5-minutes and begin cooking.
- When finished, turn the Timer Control (F) to the "OFF" position.
- Remove food and serve.
- Always allow the griddle to cool down completely before removing it off the oven for cleaning. The Griddle (T) is dishwasher safe.
- To remove the Griddle (T), open the Glass Door (K). Grip the front edge of the Griddle and lift upwards carefully. The back will lift up easily.
- To place the Griddle (T) back onto the oven after cleaning, simply set it back on top making sure the front edge is facing the front.

## USING THE LID/COVER & STEAMING

The Lid/Cover (U) can be used to flash steam vegetables during sauté, to warm rolls and to keep other foods warm before serving.

### STEAMING: (Use Steam Rack is applicable)

- Prepare and cut foods into uniform size.
- Place Steam Rack onto the Oven Top Griddle (T).
- Pour ¼ cup of water into the Griddle. Replenish as needed.
- Position food onto the Steam Rack.
- Cover food with the Lid/Cover (U).
- Set the Temperature Control ( I ) to the Maximum temperature setting.
- Turn the Function Control (G) to Broil, this will turn on the top heating element rods to heat up the Griddle (T).
- Turn the Timer Control (F) to "STAY ON", preheat for 5-minutes and begin cooking.
- When finished, turn the Timer Control (F) to the "OFF" position.
- Remove food and serve.

## BAKING IN YOUR OVEN

Bake your favorite cookies, cakes, pies, brownies, etc. The bakeware that will fit in your oven are 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 similar 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 – Use bottom or middle support guides.

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

Pies – Use bottom or middle support guides.

## TOASTING IN YOUR OVEN

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°.
- 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.

## KEEP WARM

Keep cooked food warm for up to 30-minutes. Longer periods of timer are not recommended as food will become dry or will spoil.

### **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 & 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 can be cleaned 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 the roasting rack OR by using the Rotisserie Spit & Fork.

## Cherry-Glazed Pork Roast

*Can substitute with Beef Roasts*

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

- Combine first 7 ingredients in a small saucepan. Bring to a boil; reduce heat, and simmer for 2 minutes. Add the almonds and simmer for 1 minute.
- Sprinkle roast with salt and pepper. Place roast into the oven.
- Set Timer for 45min. – 1 hour.
- Set heat selection according to Roasting or Rotisserie.
- After every 15 minutes of roasting, occasionally brush on the Cherry Mixture.
- When cooking cycle is complete, turn oven off, remove roast carefully and serve hot.

## Royal Pork Roast

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

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

## Cajun Pork Roast

*Can substitute with Beef Roasts*

Ingredients:

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

- Combine all seasonings and rub mixture all over the surface of roast. Place roast into oven. Set heat selection according to Roasting or Rotisserie.
- Roast for 1- 1 ½ hour. When done, cool down for 10 minutes before serving.

## Sweet Chile Chutney Roast Beef

2 ½ lb. Boneless Rib of beef.

|          |                              |                         |
|----------|------------------------------|-------------------------|
| Glaze:   | 3 Tbsp. Honey                | 1 Tbsp. Dried chilies   |
| Chutney: | 1 large thinly sliced apples | 2 Tomatoes, chopped     |
|          | 2 Tbsp. Brown Sugar          | ½ Cup Red Wine          |
|          | ½ Cup Water                  | Pinch of Cayenne pepper |

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



# RECIPES Chicken [For Oven Roast or Rotisserie]

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

## Jamaican Chicken

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

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

## Balsamic Chicken

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

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

## Spicy Cuban Rotisserie Chicken

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

- Truss chicken or tie drumsticks together. In large bowl, mix lime juice, olive oil, shallot, garlic, lime peel, oregano, salt, cumin and pepper together.
- Cover chicken with this mixture, make sure to coat evenly. Cover chicken and refrigerate overnight.
- At cooking time, take chicken and insert into the oven.
- Set heat selection according to Roasting or Rotisserie.
- Cook about 1- 1½ hours.
- Once Timer is done, let chicken sit for 5-10 minutes. Remove chicken when it has cooled down.
- Serve with lime slices and cilantro sprigs.

## Sticky Roasted Chicken

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

- Combine all the spices in a bowl. Remove giblets from chicken. Truss chicken or tie drumsticks in place. Rub spice mixture into chicken both inside and out. Place in refrigerator overnight.
- When ready to roast, stuff cavity of chicken with onions. Place chicken into the oven Set heat selection according to Roasting or Rotisserie.
- Cook for 1-1½ hours.
- Once Timer is done, let chicken sit for 5-10 minutes. Remove chicken when it has cooled down.
- Carve and serve.

# RECIPES Hams [For Oven Roast or Rotisserie]

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

## Apple Cider Glazed Ham

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

- Combine 2 Tbsp. Of apple cider and cornstarch together in small bowl. In a saucepan, bring cornstarch mixture and rest of apple cider, mustard and cloves to a boil. Stir until thickened.
- Coat Ham in mixture and refrigerate overnight.
- When ready to cook, place ham into oven.
- Set heat selection according to Roasting or Rotisserie.
- Set Timer to 1 – 1 ½ hour. Occasionally glazing Ham with remaining apple cider mixture.
- Serve mixture over slices of Ham.

## Honey-Apricot Glazed Ham

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

- Mix all ingredients together except for the Ham. Coat mixture over Ham.
- Place ham into oven.
- Set heat selection according to Roasting or Rotisserie.
- Set Timer for 1 ½ - 2 hours.
- Occasionally brush remaining mixture onto Ham during cooking.
- Once Timer reaches zero, set switch to No Heat Rotation and let cool for 5 minutes.
- Slice and serve with mixture.

## Sugared Ham

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

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

## Honey Baked Ham

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

- Combine all ingredients except for the Ham and the string into a saucepan. Stir over medium heat until warm. Coat Ham with mixture evenly. Cover and refrigerate overnight.
- Place ham into oven.
- Set heat selection according to Roasting or Rotisserie.
- Set Timer for 45 – 60 minutes or until heated through.
- Let stand for 10 minutes before carving and serve.

# RECIPES Chicken [For Oven Top Grill & Griddle]

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

## CITRUS GRILLED CHICKEN BREASTS

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

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

## HONEY MUSTARD GRILLED CHICKEN SANDWICHES

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

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

## CHEDDAR STUFFED GRILLD CHICKEN BREASTS

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

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

## MAPLE WHISKEY GLAZED CHICKEN BREAST

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

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

## APPLE HONEY GRILLED CHICKEN

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

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

# RECIPES

## Beef [For Oven Top Grill & Griddle]

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

### HERB STEAKS

|             |  |
|-------------|--|
| 4           | Beef boneless top loin steaks, 1" thick. (1 pound) |
| ¼ Cup       | Dijon Mustard                                      |
| 2           | Cloves garlic, chopped finely                      |
| 2 Teaspoons | Chopped rosemary leaves. (Fresh or dried)          |
| 1 Teaspoon  | Ground pepper                                      |

- Heat up your Oven Top Grill to desired temperature. Mix the mustard, rosemary, pepper and garlic. Spread mixture onto both sides of the steaks.
- Grill steaks uncovered for 5-10 minutes depending on desired doneness.

### COWBOY T-BONE STEAKS

|                         |                              |
|-------------------------|------------------------------|
| 4                       | Beef T-Bone steaks, ¾" thick |
| ¼ Cup                   | Softened butter              |
| ½ Teaspoon              | Worcestershire sauce         |
| 1 Tablespoon            | Dijon Mustard                |
| 2                       | Cloves garlic, cut in halves |
| 4 Teaspoons             | Crushed black peppercorn     |
| ¼ Teaspoon              | Lime juice                   |
| Salt & pepper for taste |                              |

- Heat up your Oven Top Grill to desired temperature. Rub garlic onto steaks. Press crushed peppercorn into the steaks.
- Mix the remaining ingredients except the salt and pepper. Brush thinly onto steaks. Set aside remaining mixture.
- Cover and grill steaks for 5-10 minutes depending on desired doneness. Serve with remaining butter mixture and sprinkle with salt and pepper.

### TEQUILA LIME STEAKS

|               |                       |
|---------------|-----------------------|
| 2 lb.         | Beef boneless steak   |
| 2 Tablespoons | Tequila               |
| 2 Tablespoons | Vegetable oil         |
| ½ Cup         | Lime juice            |
| ½ Teaspoon    | Salt                  |
| ½ Teaspoon    | Ground cumin          |
| ½ Teaspoon    | Cayenne pepper        |
| 2             | Cloves chopped garlic |

- Mix all the ingredients except the steak in a bowl. Using a fork, pierce steak a few times on both sides. Coat steak with tequila marinade and store with the marinade in refrigerator for 6 hours. Do not exceed 24 hours.
- Heat up your Oven Top Grill to desired temperature. Remove steak from the marinade. Reserve the remaining marinade for later use.
- Cover and grill steak for 3-7 minutes depending on desired doneness. Occasionally brush the remaining marinade onto steak while grilling.

### BALSAMIC HERB STEAKS

|       |  |
|-------|--|
| 4     | Beef boneless top loin steaks, 1" thick. (1 pound) |
| ½ Cup | Balsamic vinegar                                   |
| 8     | Sprigs of thyme                                    |
| 8     | Sprigs of rosemary                                 |
| ¼ Cup | Olive oil  |

- Combine rosemary and thyme sprigs in a bowl. Stir in the balsamic vinegar and oil. Add steaks to marinade. Coat well on both sides. Cover steaks and marinade with plastic wrap and refrigerate up to 6 hours. Do not exceed 24 hours.
- Heat up your Oven Top Grill to desired temperature. Remove steaks from the marinade. Reserve the remaining marinade for later use.
- Cover and grill steak for 5-10 minutes depending on desired doneness. Occasionally brush the remaining marinade onto steak while grilling.

### PEPPER STEAK WITH CABERNET

|                     |  |
|---------------------|--|
| 6 Sirloin Steaks    | 4 Tbsp. Cracked Peppercorn (black, green and pink) |
| ½ Tsp. Salt         | 3 Shallots, sliced                                 |
| 1 Tbsp. Olive Oil   | 1 ½ Cups beef broth                                |
| 1 Cup Cabernet wine | 2 Tbsp. Butter                                     |
| 1 Cup Cream         |  |

- Heat up your Oven Top Grill to desired temperature. Season steaks with peppercorn and salt.
- Over medium heat, in a saucepan, combine olive oil and 1 Tbsp. Butter, shallots and cabernet. Stir and cook until the mixture thickens slightly to a glaze. Add cream and reduce mixture. Mix well and keep warm. Season with salt.
- Grill steaks uncovered for 5-10 minutes depending on desired doneness. Occasionally brush the mixture onto steaks while grilling. Reserve remaining mixture and serve the steaks.

# RECIPES Seafood [For Oven Top Grill & Griddle]

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

## GRILLED HALIBUT WITH CAILANTRO & LIME

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

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

## GRILLED SHRIMP

2 pounds Jumbo shrimp  
1/4 cup Vegetable oil  
2 Tablespoons Fresh lemon juice  
1/4 cup Freshly chopped parsley  
3 Cloves garlic, minced  
1 teaspoon Dried basil  
1 teaspoon Dry mustard  
1 teaspoon Salt

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

## CUCUMBER SAUCE WITH SWORDFISH

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

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

## LEMON SAGE RED SNAPPER

4 Red Snapper fillets (1/2 inch thick) 1/2 Tsp. Salt  
1/4 Tsp. Scallion (minced) 1 Tsp. Sage (crumbled)  
3 Tbsp. Butter 1/2 Cup Chicken Broth

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

## GRILLED FISH WITH MUSHROOMS

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

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

## BUTTERED CITRUS LOBSTER TAILS

6 (6oz) Fresh Lobster Tails 1/4 Cup Water  
2 Tbsp. Butter 1 1/2 Tsp. Lemon Juice  
1/4 Tsp. Finely shredded Orange peel Dash of Salt  
Dash of Ground Ginger Dash of Paprika

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

# RECIPES Miscellaneous [For Oven Top Grill & Griddle]

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

## GRILLED PEACHES

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

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

## APPLE CINNAMON PANCAKES (Use with Griddle)

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

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

## BACON & EGGS 3 CHEESE WRAP (Use with Griddle)

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

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

## GRILLED MIXED VEGETABLES

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

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

## HAM AND CHEESE GRIDDLE CAKES

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

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

## GRILLED NEW POTATOES WITH PARMESAN AND HERBS

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

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

# RECIPES Baking Cookies [For Oven Baking Feature]

## APPLE SAUCE COOKIES

Makes 36

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

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

## GRANNY'S GINGER COOKIES

Makes 60

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

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

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

## ALMOND CINNAMON COOKIE BALLS

Makes 15

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

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

## BUTTERMILK COOKIE BISCUITS

Makes 15

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

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

# RECIPES Baking Biscuits or Bread Sticks

## [For Oven Baking Feature]

### **BACON BREAD TWISTS**

Makes 12

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

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

### **ITSY BITSY CHEESIE PUFFS**

Makes 45

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

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

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

### **DILL AND POTATO BISCUIT CAKES**

Makes 10

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

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

### **FETA CHEESE & CHIVES BISCUITS**

Makes 9

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

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