



EASY 6-QUART SKILLET WITH DETACHABLE BASE

User Guide

Item: 710177

*Recipes
Inside!*



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“Life is happening.

We’ll help you live it...one moment at a time!”

Thank you for purchasing a Ginny’s Brand Easy Skillet with Detachable Base! Get ready for more efficiency in the kitchen with a gorgeous ceramic-coated aluminum skillet pan that comes right off its base. Roast, fry, grill, stew or bake... take the skillet pan right to the table for serving! Clean-up will be easy and storage (with handles conveniently tucked inside) is compact. It’s so perfect for potlucks, parties and one-dish meals at home, you’ll wonder how you ever got along without it. Enjoy!

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IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. Do not use this appliance for other than its intended use.
- REMOVE all packaging materials and labels before first use.
- WASH all removable parts before first use. See Cleaning & Care.
- A SHORT CORD is provided to reduce the hazards resulting from entanglement or tripping. If this is a DETACHABLE CORD, always attach it to the appliance first, then to the electrical outlet. DO NOT plug in with base assembly removed! Do not drape the cord over the counter or tabletop, where it can be pulled on or tripped over. Never wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- We do not recommend using an extension cord with this appliance. However, IF AN EXTENSION CORD IS USED, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION is necessary when using this appliance near CHILDREN.
- A fire may occur if this appliance is used near FLAMMABLE MATERIALS, including curtains, towels, walls, etc. Do not place any paper, plastic, or other non-food items in the appliance. Do not place the appliance or its cord on or near a heated surface, or in a heated oven.
- This appliance should always be used on a STABLE, DRY, HEAT-RESISTANT SURFACE. Do not use near water.
- Do not use an accessory or attachment not recommended by Ginny's, as this may cause injury, or damage the appliance.
- Always use OVEN MITTS when handling hot food or appliances. Do not attempt to move an appliance when it is hot, or has hot contents.
- Do not use outdoors.
- Turn OFF AND UNPLUG this appliance when not in use.
- NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.

ELECTRICAL SAFETY

This appliance is equipped with a three-prong grounding plug. This is a safety feature to reduce the risk of electrical shock. Using an extension cord is not recommended with this appliance. The plug should be attached to the appliance before connecting to an electrical outlet. It is recommended that an electrical outlet serving ONLY this appliance be used. This outlet must be properly installed and grounded. If you have any questions about the grounding or electrical instructions, contact a qualified electrician. Do not attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

SPECIFICATIONS

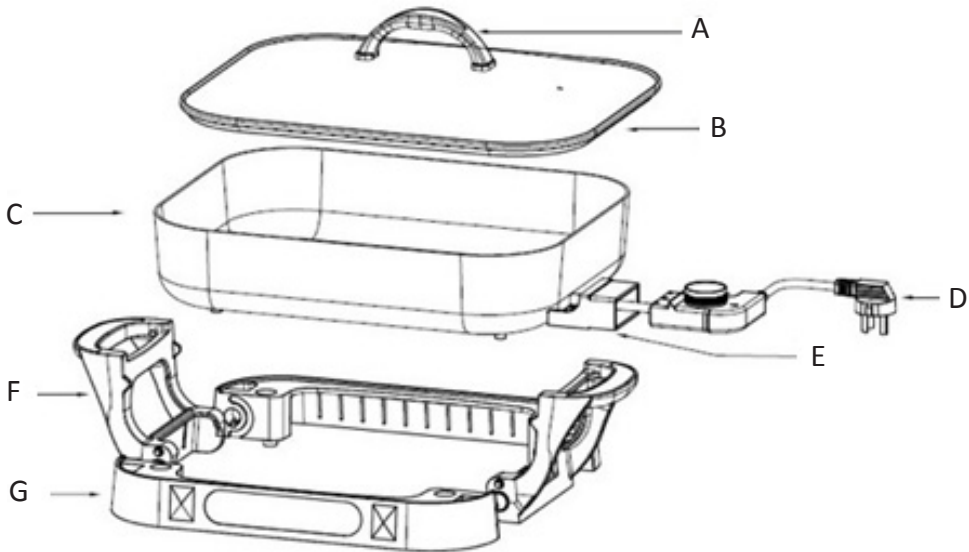
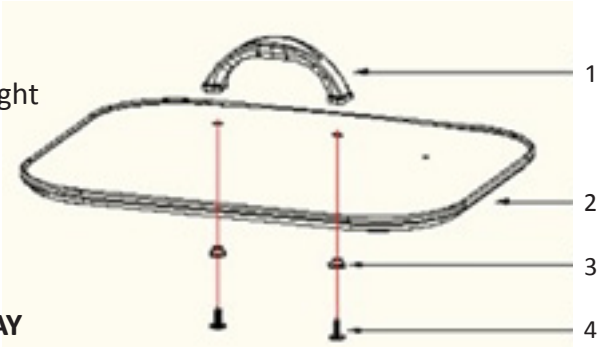
POWER RATING	120 V, 60 Hz, 1400 W
CAPACITY	6 quarts
CORD LENGTH	36"
COOKING SURFACE	14.5" X 11.5" X 3"
ASSEMBLED HEIGHT	8"
MODEL	GD-15B

GET TO KNOW YOUR SKILLET

LID ASSEMBLY:

Using the image to the right as a guide, assemble the handle (1) to the lid (2) with sealing rings (3) and screws (4).

DO NOT OVER-TIGHTEN THE SCREWS AS THIS MAY DAMAGE THE LID!



- A. Lid Handle
- B. Glass Lid
- C. Ceramic-Coated Aluminum Skillet
- D. Thermostat Heat Control Probe with Power Cord
- E. Skillet Socket
- F. Folding Handles (2)
- G. Removable Base

HOW TO OPERATE

WARNING: Do not use metal utensils as they may damage the ceramic nonstick surface. Ginny's recommends using heat-resistant wooden, silicone or plastic utensils. Do NOT cut foods on the cooking surface.

Note: The heat control has a "simmer" setting, along with a temperature range from 220–420°F (in 50° increments).

1. Place assembled skillet on a dry, level heat-resistant surface.
2. Insert the heat control probe into the skillet socket. Plug cord into an electrical outlet.
3. Turn the heat control to desired temperature per your recipe. Remove cover and preheat skillet. The light on the heat control will go off when the selected temperature is reached (this takes approximately 5–10 minutes).

Note: As the skillet heats up, you may hear a clicking sound; this is due to the expansion of the metal as it heats. This is normal. You may also notice this sound as the unit cools down.

4. While preheating, prepare food for cooking. Because the skillet features a ceramic nonstick finish, food may be prepared with little or no oil.
5. Place food in skillet and cook per your recipe. Adjust heat according to personal preference and food being cooked. During cooking, the light on the heat control will go on and off (this indicates that the desired temperature is being maintained).
6. Turn the heat control OFF when cooking is complete. Unplug from the outlet, then from the skillet. Allow skillet to cool before cleaning.

HOW TO OPERATE

To disassemble the skillet for compact storage:

1. Lift the skillet pan and lid off the base and clean as described on page 8.
2. Push the folding handles down, until they fold into the base.
3. For compact storage, rotate the handles up and inward and place the base in the pan in an inverted position so that the rubber feet are facing up. (see figure below).
4. Then place the cover upright onto the pan.



CLEANING & CARE

1. Turn off and unplug the appliance.
2. Always allow the appliance to cool completely before cleaning.
3. Disassemble all parts.
4. **Do not immerse any electrical appliance, its cord, or its plug, into water.**
5. Do not use abrasive brushes or pads, or harsh cleaning solutions.
6. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue. Hand wash the skillet and base with warm, soapy water.
7. The lid is dishwasher safe.
8. Ensure all parts are dried thoroughly before reassembling and using this appliance.

WARNING: Soaking the skillet to loosen food residue will generally not be necessary. If, however, soaking the skillet is desired, **DO NOT SOAK FOR MORE THAN 2 HOURS. SOAKING FOR MORE THAN 2 HOURS MAY DAMAGE THE CERAMIC NONSTICK FINISH.**

Note: With use, over time, the ceramic nonstick finish may darken over the heating element. This is normal.

RECIPES

Fluffy Pancakes

1 ½ c. flour

2 t. baking powder

1 t. sugar

½ t. salt

2 eggs

3 T. shortening, melted

1 ¼ c. low fat milk

1. Combine flour, baking powder, sugar and salt in mixer bowl. Blend.
2. Add remaining ingredients. Attach bowl and flat beater to mixer. Mix until all combined on medium speed about 30 seconds. Scrape bowl. Mix on medium speed until smooth, about 15 seconds.
3. Spray skillet with cooking spray (or wipe with oil and a paper towel). Heat to medium/high heat. Pour about 1/3 c. of batter for each pancake onto skillet.
4. Cook 1-2 minutes, or until bubbles form on surface, and edges of the pancakes start to brown. Flip and cook another 1-2 minutes longer, until golden brown on underside.

Serves 4

Corned Beef Hash with Fried Eggs

Here's a great way to use up those leftovers from St. Patrick's Day!

- 2 T. butter or bacon drippings
- 2 T. vegetable oil
- 4 medium potatoes, cooked & cubed
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1 red or green bell pepper
- 1½ c. cabbage, cooked & chopped
- 1½ -2 c. corned beef, cubed
- 4 eggs, fried
- salt and pepper
- hot sauce (optional)

1. Heat the butter and oil over medium/high heat in the skillet.
2. Add potatoes and fry until they start to brown and get crispy (about 3 minutes).
3. Add the onion, garlic & bell pepper. Saute with the potatoes for 4-5 more minutes.
4. Reduce the heat to medium and add the cabbage and beef. Stir well. Cook 10 more minutes until all heated through and crispy.
5. Serve, topped with a fried egg, salt and pepper, and hot sauce.

Serves 4

Skillet Sausage Supper

2 T. olive oil
½ lb. ground chuck
½ lb. fresh chorizo
salt and pepper
2 medium red potatoes, diced small
½ large onion, chopped
1 clove garlic, minced
½ t. crushed red pepper flakes
1 t. rosemary leaves, chopped
1 T. parsley (fresh is best), chopped

1. Heat 1 T. oil in skillet over medium heat. Add ground chuck and chorizo and cook until brown, breaking up meat as it cooks.
2. Season with salt and pepper, to taste.
3. Add potatoes, onion and 1 more T. oil.
4. Stir and combine, cook 10 minutes, until crust forms on bottom.
5. When potatoes are almost cooked through, add garlic, rosemary and red pepper flakes.
6. Cook and stir until potatoes are tender.
7. Garnish with parsley before serving.

Serves 4

Fried Rice

Here is another recipe that is great for using up leftovers. It is critical that your rice is at least a day old so you have the right texture. Substitute carrots, celery, or whatever you have on hand for the mushrooms. If you'd like to add a protein, chicken, shrimp, pork or tofu are fine too!

- 2 T. coconut oil
- 1½ c. mushrooms, chopped
- 3 eggs
- 1 c. frozen peas, thawed
- 4 c. **day old**, cooked, long grain rice
- ¼ t. garlic powder
- ¼ c. soy sauce
- 1-2 T. toasted sesame oil

1. In a skillet, over medium/high heat, melt the coconut oil and add the mushrooms. Cook for about 30 seconds, then add the eggs. Stir constantly until eggs are scrambled.
2. Add the peas and cook for another 30 seconds. Stir in the rice, add garlic powder, soy sauce and sesame oil. Stir until heated through.
3. Serve hot.

Serves 4-6

RECIPES

Italian Sausage and Spinach with Sweet Potatoes

When you taste it, you will not believe there are sweet potatoes in this spicy dish! It's quick and easy – and you won't have a lot of dishes to do after dinner. Enjoy!

- | | |
|--------------------------------|-------------------------------|
| 1-1½ lb. Italian sausage | 2 large sweet potatoes, cubed |
| 1-2 T. olive oil | 4 c. spinach, chopped |
| 1 c. beef or vegetable stock | salt |
| 4 large cloves garlic, minced | Parmesan cheese, grated |
| ½ t. crushed red pepper flakes | |

1. Over medium heat, brown the sausage in the olive oil in a large skillet. When the sausage is done, add the stock, garlic and red pepper flakes. Stir until heated through.
2. Add the sweet potatoes and cook for 8-9 minutes, or until the sweet potatoes are soft, stirring occasionally.
3. Stir in the spinach and cook until it's wilted (about another minute).
4. Salt to taste. Serve hot, garnished with Parmesan.

Serves 4

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.



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