



## CERAMIC ELECTRIC SKILLET

### User Guide

Item: 724610

*Recipes  
Inside!*



***Ginnys.com • 800-544-1590***

***f Facebook.com/GinnysBrand***

***p Pinterest.com/GinnysBrand***

---

---

Thank you for purchasing a Ginny’s Brand unique and oh-so-efficient Ceramic Electric Skillet! Not only is it the perfect size for scrambling eggs (with an easy to clean ceramic interior), but because it’s constructed of aluminum, it holds heat evenly for a long time. Use as a skillet, as a one-person wok, as a frying pan — it’s perfect for those days when you don’t have enough burners on the stove. Enjoy!

---

---

# TABLE OF CONTENTS

Important Safeguards	3
Electrical Safety and Specifications	4
Get to Know Your Appliance	5
How to Operate	6
Cleaning & Care	7-8
Recipes and Notes	9-15
Warranty	16

# 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. Please dispose of the packaging materials via the appropriate recycling system, in an environmentally-friendly manner.
- WASH all removable parts before first use. See Cleaning & Care.
- If this is a DETACHABLE CORD, always attach it to the appliance first, then to the electrical outlet. 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	120V, 60Hz, 1100W
CAPACITY	1.25 qts.
CORD LENGTH	40"
MODEL	VDS95

# GET TO KNOW YOUR APPLIANCE



- A. Glass lid with vent
- B. Skillet
- C. Quick Release Probe
- D. Quick Release Lever
- E. Temperature Control Dial
- F. Probe Socket

# HOW TO OPERATE

1. Insert the probe into the probe socket on the appliance. Plug into an outlet.
2. Turn the dial on the probe clockwise to the desired setting. The light will illuminate next to the numbered setting. (1 is the lowest and 7 is the highest.)

Min.-1	1-3	4-5	6-7
Warm	Low	Med.	High

3. The red temperature control light will stay on until the skillet reaches the desired temperature. Once the temperature has been reached, the red light will cycle on and off during cooking to retain the desired temperature.
4. When cooking is completed, turn the dial clockwise to MIN. Unplug from the outlet. **Heat is being supplied to your skillet until probe is unplugged from the outlet.**
5. When cooled, remove the probe from the appliance.

**Note:** Cooking on a ceramic minimizes the need for oil, and makes cleaning easier. If any discoloration occurs, it will only detract from the appearance of the fry pan and not affect the cooking performance. **Do not use metal utensils.**

# CLEANING & CARE

1. Before cleaning, switch the skillet to MIN and unplug from the outlet.
2. Remove the probe from the socket in the appliance.
3. Wipe the probe with a damp cloth. Store the probe carefully. Do not knock or drop it, as this could cause damage. Never immerse the probe or cord in water or any other liquid.
4. The glass lid and skillet are dishwasher safe. However, hand washing with a soft cloth in warm, soapy water, is recommended. Use a plastic spatula to loosen any stuck on residue.

**Note:** Take care when the glass lid is hot. Do not place the hot lid under cold water or on a cold surface.

5. Before reinserting the probe into the probe socket, ensure the interior of the socket is fully dry. To do this, shake out excess water, then wipe the interior of the socket with a dry cloth.

## *Home-Style Fried Rice*

- |                                  |                           |
|----------------------------------|---------------------------|
| 4 c. cooked rice (warm or cold)  | 1 T. scallion, minced     |
| 2-3 eggs                         | 2 t. salt                 |
| 1 celery stalk, chopped          | 1 med. onion, sliced thin |
| 1-2 T. soy sauce                 | 4 T. oil                  |
| ½ t. dry sherry                  |                           |
| (may subst. Chinese brown gravy) |                           |

1. Place rice in large bowl.
2. Break the eggs over the rice and add the remaining ingredients (except the oil).
3. Mix thoroughly with hands (or wooden spoon) and break up rice lumps.
4. Place oil in skillet and set to 3.
5. Add rice mixture and stir constantly for 8-10 minutes. (At first it will stick together, but it will separate.)

Serves 6-8 as side dish, or 4 as a meal



## *South-of-the-Border Scramble*

½ lb. chorizo sausage, casing removed  
½ lb. pork breakfast sausage  
4 eggs, beaten  
pinch red pepper flakes  
1 pkg. fajita-size flour tortillas  
dash of hot sauce

1. Set skillet temperature control at 4-5.
2. Add the 2 crumbled sausages to the pan and cook, stirring until no pink remains in the pork sausage.
3. Drain the sausage and return to the skillet.
4. In a small bowl, beat the eggs with a whisk.
5. Add the beaten eggs to the sausage mixture and cook until the eggs are set.
6. Add pepper flakes.
7. Heat flour tortillas over medium heat (use a heavy flat pan).
8. Place about ¼ c. of cooked sausage mixture to each tortilla and roll into fajita shape.
9. Serve while hot with hot sauce of your choice.

Serves 4

## *Fluffy Cheese & Potato Omelettes*

- 2 T. butter
- 1 shallot, finely chopped
- 2 med. potatoes, cooked and thinly sliced
- 2 large eggs, separated
- ¼ tsp. Italian seasoning
- 3 T. cheese (Monterey Jack or Cheddar), finely grated
- salt & pepper

1. Heat the butter in the pan over a medium setting until slightly foaming. Add shallots and saute until they begin to soften and lightly brown.
2. Make a layer of potatoes in the pan and continue cooking, shaking the pan gently from time to time, until potatoes are hot.
3. Increase heat to high (6-7).
4. Beat together the egg yolks, herbs, cheese and some salt and pepper.
5. In a separate bowl, beat the egg whites until they are stiff.
6. Fold about half of the whites into the yolk mixture. Blend well. Fold in the remaining egg whites. Pour this mixture into the skillet and quickly spread it over the potatoes.
7. Cook for 2 to 3 minutes, until the bottom is set and lightly browned. The top will still be wet and runny.
8. Slide the omelet onto an oven-safe pan under a hot broiler and cook until the top puffs up and is pale golden brown.
9. Using a spatula, and keeping the omelette the same side up, slide it onto a serving plate. Serve immediately.

Serves 1-2

## *Honey Sweet Ribs*

- 2 lbs. short cut rib pieces
- 1 T. apple cider vinegar
- 6 T. mild chili powder
- 3 T. paprika
- 3 T. brown sugar
- 2¼ t. garlic salt
- 2¼ t. kosher salt
- 2¼ t. black pepper
- 1½ t. dry mustard

### Wrapping Mixture:

- 1 c. brown sugar
- 1 c. honey
- ¼ c. apple juice

1. Rub ribs with apple vinegar.
2. In a bowl, mix the seasonings. Sprinkle seasoning on ribs.
3. Cook on low (1-3) for 2 hours.
4. Mix ingredients for wrapping mixture in another bowl. Place each rib slab in aluminum foil, pour wrapping mixture over it, wrap up foil tightly.
5. Stack ribs in skillet for 1 hour meat side down, flip after 30 minutes.
6. Remove ribs from pan, let sit for 20 minutes in foil.
7. Remove from foil, cover with left over seasoning, cook for another 30 minutes on medium (4-5).
8. Apply thin coat of favorite BBQ sauce, cook for another 25 minutes on high (6-7).

Serves 3-4

## *Skillet Berries 'N Dumplings*

- 1 lb. frozen mixed berries
- 1 T. lemon juice
- 6 T. plus 1 t. sugar
- 1 c. all-purpose flour
- 1 t. baking powder
- ½ t. baking soda
- ⅛ t. salt
- 2 T. unsalted butter, melted
- ½ c. low-fat buttermilk
- ⅛ t. ground cinnamon

1. Place berries, lemon juice, 4 T. sugar, and ¼ cup water in skillet over medium heat (4-5) until slightly thickened (about 11 to 13 minutes).
2. Meanwhile, in a bowl, whisk together flour, baking powder, baking soda, salt, and 2 T. sugar; add melted butter and buttermilk, and stir until a moist dough forms.
3. Dividing evenly, spoon 6 dollops of dough over fruit.
4. Combine cinnamon and 1 teaspoon sugar, and sprinkle over dough.
5. Put lid on skillet and cook over low (1-3) until dumplings are set and tops are dry to the touch, about 15 minutes.
6. Serve warm with ice cream or whipped cream.

Serves 4-6

# NOTES

[illegible]

## NOTES

[illegible]

# NOTES

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

# 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.



Ginny's, Inc.  
1112 7th Avenue  
Monroe, WI 53566

Customer Service: 800-544-1590  
8:00 a.m. to Midnight CST, Monday through Friday