

# Montgomery Ward®

# Montgomery Ward®

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## 3.5-Qt. Digital Air Fryer



## Instruction Manual

Item No.: 743324  
120V~, 60Hz, 1400W

MODEL: EAF-1506D

Montgomery Ward Customer Service  
1112 7<sup>th</sup> Avenue, Monroe, WI 53566  
8:00 a.m. to Midnight, Monday through Friday

Wards.com 1-888-557-3848

Wards.com 1-888-557-3848



Thank you for purchasing your 3.5-Qt. Digital Air Fryer by Montgomery Ward®. It will perform to the highest standard, time after time, with all the convenience and durability you rely on from Wards. We guarantee it!

Now, make fried foods without the grease! Get the crispy texture you love without the extra fat and calories. Use your new Digital Air Fryer to bake, fry or cook! This is sure to become your favorite and most used appliance in the kitchen!

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## PLEASE SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR INDOOR USE ONLY

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## Important Safeguards

### PLEASE READ ALL INSTRUCTIONS BEFORE USE

Basic safety precautions should always be followed when using this appliance.

**WARNING: TO AVOID THE RISK OF ELECTRICAL SHOCK, ALWAYS MAKE SURE THE PRODUCT IS UNPLUGGED FROM THE ELECTRICAL OUTLET BEFORE ASSEMBLING, DISASSEMBLING, RELOCATING OR CLEANING. DO NOT TRY TO SERVICE THIS PRODUCT YOURSELF.**

1. Close supervision is necessary when using this appliance near children. This appliance is NOT suitable for use by children.
2. NEVER leave appliance unattended while in use.
3. To protect against electrical shock, do NOT place cord, plug or appliance in water or other liquid.
4. Do NOT let cord hang over edge of table or counter, or touch any hot surfaces.
5. To disconnect from electrical outlet, pull directly on plug; do NOT pull on the cord.
6. NEVER connect or disconnect plug with wet hands.
7. Do NOT allow appliance to rest on cord.
8. Do NOT operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Call our toll-free customer service number for information regarding returning or replacing the product.
9. Do NOT connect appliance to a timer or an independent remote control.
10. Unplug appliance when not in use.
11. Do NOT use or place appliance near or on any flammable materials such as tablecloth, curtains, towels, paper, plastic, etc.
12. Do NOT power on appliance with lid open.
13. Always place appliance on a flat, level and heat-resistant surface.
14. Keep a minimum of 4 inches of clearance on all sides to allow for adequate air circulation.
15. Do NOT cover air vents or place anything on top of appliance during operation.
16. Do NOT move appliance while in operation.
17. Do NOT put hands or other body parts near air vents during operation. **DANGER: Steam will exhaust through vents and can cause burns, scalding and serious injuries.**
18. Use EXTREME CAUTION when opening lid. **DANGER: Steam escaping from fryer can cause burns, scalding and serious injuries.**
19. Do NOT touch any hot surfaces (external or internal). Always use handles, knobs and control buttons to operate the unit.
20. Allow appliance to cool down completely before handling and cleaning.
21. Only place food to be cooked into the basket and NEVER in the pan.
22. If food burns and dark smoke is coming through the air vents, unplug the appliance immediately and allow appliance to cool down before opening.
23. Use this appliance only for its intended use as described in this manual.
24. This appliance is NOT recommended for outdoor or commercial use.
25. **This is NOT a deep fryer. Do NOT fill with oil.**

This appliance has a 3-prong (grounding) plug for use in a 3-prong (grounding) outlet to minimize the possibility of electric shock. This appliance should only be used with a 120V, 60Hz grounded outlet. Failure to follow these instructions could result in fire, electrical shock, serious injury or death.

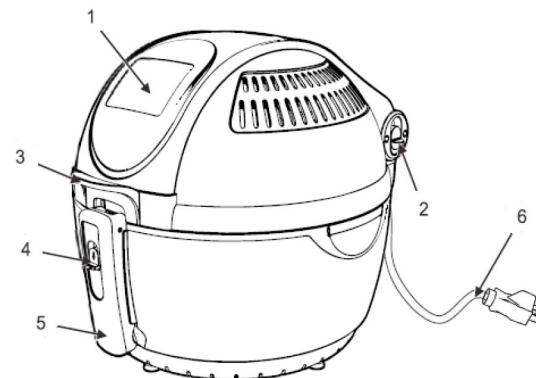
If the plug does not fit fully in the outlet, contact a qualified electrician to install a 3-prong (grounding) outlet. Do NOT attempt to modify the plug in any way. Do not use an adapter or an extension cord that is not rated for use with this product. Failure to follow these instructions could result in fire, electrical shock, serious injury or death.

## SHORT CORD INSTRUCTIONS

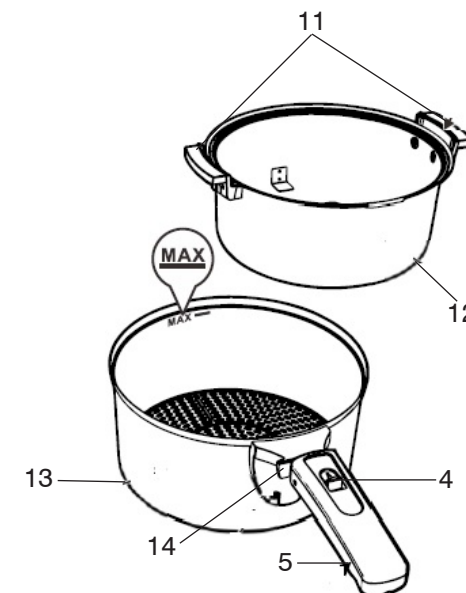
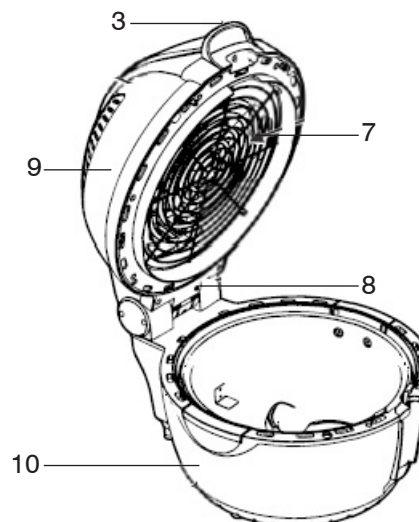
1. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer detachable power supply cords or extension cords are available and may be used if care is exercised in their use.
3. If a long detachable power cord or extension 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 countertop or tabletop where it can be pulled on by children or tripped over.

## PLASTICIZER WARNING

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



1. Touch Screen
2. Lid Release Switch
3. Lid Handle
4. Handle Down Switch
5. Basket Handle
6. Cord
7. Heating Elements
8. Safety Switch
9. Lid
10. Base
11. Pan Handles
12. Pan
13. Basket
14. Handle Bracket



## Before Using for the First Time

**CAUTION:** Risk of suffocation - keep all packaging and plastic bags out of the reach of children.

1. Remove all parts from the box and discard packaging.
2. Clean the exterior surface of the air fryer by wiping it with a soft, damp cloth. Do not use an abrasive scouring pad or steel wool as this could damage the finish. Do NOT allow water to seep around touch screen.

**Do NOT immerse the air fryer in water or other liquid.**

3. Wash the pan and basket in warm, soapy water with a non-abrasive sponge or place in dishwasher (top rack only).

## How to Use

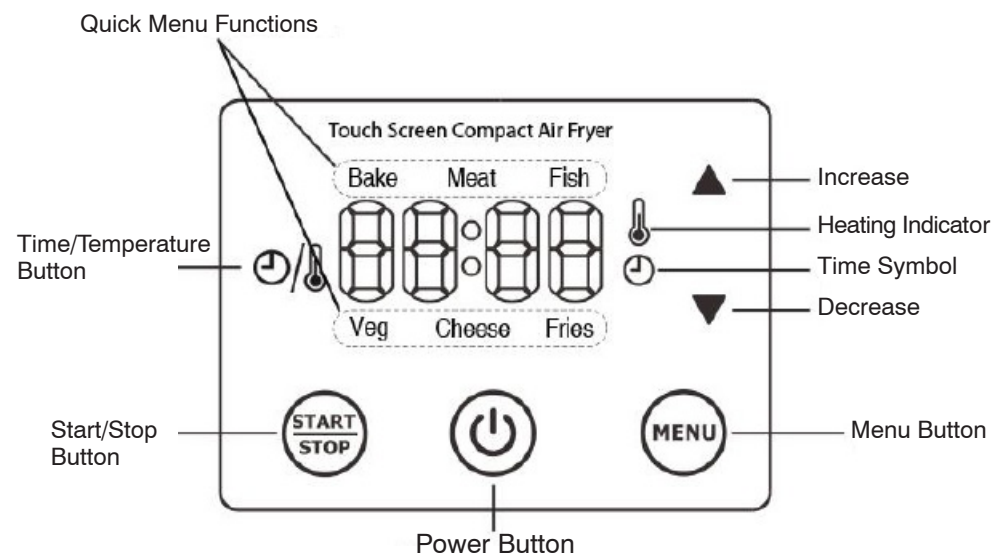
**IMPORTANT:** This is NOT a deep fryer. Do NOT fill with oil.

**NOTE:** For best performance, preheat the air fryer for 3 minutes at desired temperature.

1. Place air fryer on a flat, level and heat-resistant surface keeping a minimum of four inches clearance on all sides.
2. Place the clean, dry pan inside base. NEVER put food directly in the pan. Close the lid.
3. Plug air fryer into an electrical outlet and press the power button.
4. Press the time/temperature button. The display will flash with the default time of 60 minutes. Use the decrease button to set the time for 3 minutes.

**NOTE:** Pressing and holding either increase or decrease button will rapidly change the time. The time range is 1–60 minutes.

5. Press the time/temperature button again to set the temperature for cooking.
6. After preheating is complete, open the lid, lifting until it clicks into the locked position.



## How to Use (cont'd)

7. Place basket inside pan.
8. Put food to be cooked into basket, making certain not to exceed the max fill line.  
**NOTE:** If cooking food that will expand, allow extra space so that it does not expand past the max fill line on the basket.
9. Hold handle on lid with one hand, while pressing down on the lid release switch with the other hand. Slowly lower the lid until securely closed. Do NOT let lid drop into place.
10. Press the handle down switch to lower handle to be flush to base.
11. Press the time/temperature button. The display will flash with the default time of 60 minutes.
12. Use the increase/decrease buttons to set the amount of time for air frying.
13. After the time is set, press the time/temperature button again to set the temperature for cooking. The display will flash with the default 392° F.
14. Use the increase/decrease buttons to set the temperature.  
**NOTE:** Pressing and holding either increase or decrease button will rapidly change the temperature. The temperature range is 149–392° F
15. Press the start button to begin cooking. The timer will start counting down and the heating indicator will illuminate red.

### Quick Menu Functions

Your air fryer comes equipped with six, convenient quick menu functions to automatically set the time/temperature for popular food items.

### Quick Menu Chart

Menu Item	Default Temperature (°F)	Default Time (min.)	Recommended Cooking Temperature Range (°F)	Recommended Cooking Time Range (min.)
Bake	302	10	302–392	8–15
Meat	320	10	320–392	8–25
Fish	356	12	356–392	6–18
Fries	356	14	320–392	12–25
Cheese	320	10	302–360	8–15
Veg (Vegetables)	302	10	302–392	5–18

To use this feature:

1. With the air fryer powered ON, preheated, filled with food and the lid closed, press the menu button. The six menu functions will appear on the touch screen.
2. Continue to press the menu button until the desired function is reached. The selected quick menu function will flash.
3. If using the default time/temperature, as indicated in the chart above, press the start button to begin cooking/frying.
4. To change the cooking time and/or the temperature, press the time/temperature button. The default time will flash.

5. Use the increase or decrease button to set a new time.
  6. Press the time/temperature button a second time and the default temperature will flash.
  7. Use the increase or decrease button to set a new temperature.
  8. Press the start button to begin cooking/frying.
- When cooking time has elapsed, a beep will sound.

### During Cooking/Frying

The heating indicator will flash, indicating that the temperature of the heating elements is being maintained.

Fat or juice that drips from the food being cooked will collect in the pan. Take care when removing pan so as not to get splashed by contents.

If the recipe requires stirring midway through cooking, follow either of these scenarios:

#### Scenario 1

1. Set the cooking time for half of the amount of cooking.
2. When the timer beeps, unfold the basket handle and click into place.
3. Use the handle on the lid to slowly lift lid until it clicks into the locked position.

**DANGER: Steam escaping from fryer can cause burns, scalding and serious injuries.**

4. Grasp the basket handle to lift basket out of air fryer and place basket on heat resistant surface.
5. Shake contents in basket or stir using a nonmetallic utensil.
6. Replace basket in air fryer.
7. Set time and temperature to finish cooking.

#### Scenario 2

1. When half of the cooking time has elapsed, press the stop button.
2. Unfold the basket handle and click into place.
3. Use the handle on the lid to slowly lift lid until it clicks into the locked position.

**DANGER: Steam escaping from fryer can cause burns, scalding and serious injuries.**

4. Grasp the basket handle to lift basket out of air fryer and place basket on heat resistant surface.
5. Shake contents in basket or stir using a nonmetallic utensil.
6. Replace basket in air fryer.
7. Close lid.
8. Press start button to resume cooking.

NOTE: If you do not press the start button within 3 minutes after pressing the stop button, the air fryer will automatically turn off.

### When Cooking/Frying is Done

Note: Cooking can be manually ended by pressing the stop button at any time.

1. The air fryer will beep when the timer has run down and heating will stop.

NOTE: The motor will continue to run for another 30 seconds.

2. Unfold the basket handle and click into place.
3. Use the handle on the lid to slowly lift lid until it clicks into the locked position.

**DANGER: Steam escaping from fryer can cause burns, scalding and serious injuries.**

4. Grasp the basket handle to lift basket out of air fryer and place basket on heat resistant surface.

CAUTION: Basket, pan and internal surfaces of air fryer will be extremely hot and should NOT be touched.

5. Check food for desired doneness. If necessary, return basket to air fryer and cook for additional few minutes.
6. Empty food from basket into appropriate serving vessel.

CAUTION: Do NOT press the handle down switch while holding the basket.

7. When cooking is complete, press the power button to turn OFF the air fryer and unplug from outlet.

#### Tips

If food in basket is too heavy to hold using the basket handle, wear oven mitts to grasp the pan handles and remove pan and basket simultaneously. Use non-metal tongs to remove food from basket.

NEVER empty food out of basket when basket is inside pan. Any fat that has accumulated on the bottom of the pan will be transferred to the food.

Only use non-metal utensils when filling with or removing food from basket, to avoid scratching the nonstick coating.



## Cleaning and Care

This appliance contains no user-serviceable parts. Do NOT try to repair it yourself. If your appliance is damaged or does not operate, please call customer service to repair or replace it.

### PRECAUTIONS:

- Always unplug unit and allow to cool before cleaning.
  - Do NOT use anything abrasive on the basket or pan that can scratch or damage the nonstick coating.
  - **NEVER IMMERSE THE AIR FRYER IN WATER OR PUT IN DISHWASHER.**
1. Clean the exterior surface of the air fryer by wiping it with a soft, damp cloth. Do not use an abrasive scouring pad or steel wool as this could damage the finish. Do not allow water to seep around touch screen.
  2. Wash the pan and basket in warm, soapy water with a non-abrasive sponge or place in dishwasher (top rack only).
  3. If food residue is stuck in basket or pan, fill with hot, soapy water and let soak for 10 minutes.
  4. Clean inside of base with hot water and a non-abrasive sponge, taking care not to touch the heating elements.
  5. Thoroughly dry all parts before use or storage.

### TO STORE:

Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place free from sharp objects. NEVER store it while it is hot or wet.

## Troubleshooting

Problem	Possible Cause	Remedy
Air fryer does not work.	<ol style="list-style-type: none"> <li>a. Cord is not plugged in.</li> <li>b. Start button wasn't pressed.</li> <li>c. Safety switch engaged.</li> </ol>	<ol style="list-style-type: none"> <li>a. Plug into the outlet.</li> <li>b. Press start button.</li> <li>c. Close lid securely.</li> </ol>
Air fryer keeps returning to stand-by mode.	Start button wasn't pressed within 3 minutes of setting time/temperature.	Press start button within 3 minutes after making selections for cooking.
Food is not cooked through.	<ol style="list-style-type: none"> <li>a. Too much food in basket.</li> <li>b. Cooking temperature was set too low.</li> <li>c. Cooking time is too short.</li> </ol>	<ol style="list-style-type: none"> <li>a. Cook smaller batches of food.</li> <li>b. Increase temperature.</li> <li>c. Increase cook time.</li> </ol>
Food is unevenly cooked.	Certain foods need to be stirred midway through.	Foods that overlap need to be stirred midway through cooking.
Fried foods are not crispy.	Foods meant to be deep-fried were used.	<ol style="list-style-type: none"> <li>a. Use oven-ready foods.</li> <li>b. Lightly coat foods with oil.</li> </ol>
Lid will not close.	<ol style="list-style-type: none"> <li>a. Too much food in basket.</li> <li>b. Basket is not aligned correctly.</li> <li>c. Pan is not properly seated.</li> </ol>	<ol style="list-style-type: none"> <li>a. Do not fill above max line in basket.</li> <li>b. Make sure handle bracket is flush with the pan.</li> <li>c. Make sure pan handles aren't preventing lid closure.</li> </ol>
White smoke is coming out of air fryer.	<ol style="list-style-type: none"> <li>a. Food being cooked has a high fat/oil content.</li> <li>b. Pan has built up oil residue from previous use.</li> </ol>	<ol style="list-style-type: none"> <li>a. Oil from food will collect in pan and white smoke can be produced. This does not adversely affect the air fryer or cooking process.</li> <li>b. Make sure to thoroughly clean pan after every use.</li> </ol>
Homemade french fries are not evenly cooked.	<ol style="list-style-type: none"> <li>a. Potatoes were not fresh or were frozen.</li> <li>b. Potato strips were not thoroughly washed prior to frying.</li> </ol>	<ol style="list-style-type: none"> <li>a. Only use fresh, firm potatoes.</li> <li>b. Thoroughly rinse sliced potato to remove starch prior to frying.</li> </ol>
Homemade french fries are not crispy after frying.	Crispness is directly linked to oil and water content.	<ol style="list-style-type: none"> <li>a. Be sure potato strips are thoroughly dry before brushing on oil.</li> <li>b. Slice potatoes into thinner strips.</li> <li>c. Brush on more oil than normally used.</li> </ol>

## Cooking Tips

- Smaller cuts of meat require less cooking time than larger cuts.
- Larger amounts of food will require a slightly longer cook time, while smaller amounts will require slightly less cook time.
- Stirring food, especially items that overlap, will result in more even cooking.
- Brushing oil on to food will help achieve a crispier texture.
- Foods brushed with oil should be cooked as soon as possible after the oil has been applied.
- Do not air fry extremely greasy foods, such as sausages.
- Snacks that can be prepared in the oven (oven-ready foods) can be made in the air fryer.
- Use pre-made dough, as opposed to homemade, for shorter cooking times.
- When reheating foods in the air fryer, set temperature to 300° F and cook for up to 10 minutes.
- When cooking frozen foods, add 3–5 additional minutes to the cooking time.

### Baking Cakes/Quiches or Steaming Foods

Place foods for baking or foods that are delicate or have fillings in an oven safe dish (not included) and place dish in basket. If oven safe dish is too big for the basket, place a wire rack (not included) in bottom of pan and place dish on top of rack.

NOTE: When baking foods that rise (cakes, muffins, etc.), make sure finished product will not rise above the max fill line on basket, when basket is used.

To steam foods, place 1–2 cups of water in pan to produce 5–10 minutes of steam. Place wire rack (not included) in pan. Put food in oven safe dish (not included) and place dish on top of rack.

### Homemade French Fries

When making homemade french fries, follow these steps:

1. Peel fresh potatoes and cut into thin strips.
2. Wash and dry potato strips thoroughly.
3. Place potato strips in a bowl and mix with ½ Tablespoon of olive oil and coat each strip evenly.
4. Use your hands or nonmetallic tongs to transfer potato strips to basket. Do NOT dump potato strips into basket or excess oil will be transferred.

NOTE: The optimum amount for air frying crispy french fries is 17.5 ounces.

## Cooking Time Chart

This chart is to aid you with most common cooking times/temperatures for popular food items. Because foods differ in size and density, cooking times/temperatures cannot be guaranteed.

Foods	Min/Max Ounces	Time (min.)	Temp. (°F)	Stir	Notes
<b>Potatoes &amp; Fries:</b>					
Thin, frozen fries	15–25	11–16	392	Stir	
Thick, frozen fries	15–25	13–20	392	Stir	
Homemade fries	15–30	15–20	392	Stir	Coat with ½Tbsp. of oil
Homemade potato wedges	15–30	20–22	356	Stir	Coat with ½Tbsp. of oil
Homemade cubed potatoes	15–25	14–18	356	Stir	Coat with ½Tbsp. of oil
Homemade potato chips	10	9–10	320	—	
<b>Meat &amp; Poultry:</b>					
Steak	6–18	9–12	356	—	
Pork Chops	6–18	11–14	356	—	
Hamburger	6–18	8–14	356	—	
Drumsticks	6–18	19–22	356	—	
Chicken Wings	15–20	16–18	392	—	
Chicken Strips	6–18	12–15	356	—	
<b>Snacks:</b>					
Egg Rolls	6–18	9–10	392	Stir	Use oven-ready
Frozen Chicken Nuggets	6–18	7–10	392	Stir	Use oven-ready
Frozen Fish Sticks	6–14	7–10	392	—	Use oven-ready
Battered Fish Fillets	6–18	8–14	356	Stir	
Battered Shrimp	6–18	8–13	356	Stir	
Breaded Mozzarella Sticks	6–14	9–10	356	—	Use oven-ready
Stuffed Vegetables	6–14	10	320	—	
Mushrooms	6–14	10	320	—	
Onion Rings	6–18	8–13	356	—	
<b>Baking:</b>					
Cake	10	20–25	320	—	Use oven safe baking dish (not inc.)
Quiche	15	20–22	356	—	Use oven safe baking dish (not inc.)
Muffins	10	15–18	392	—	Use oven safe baking dish (not inc.)
Sweet Snacks	15	20	320	—	Use oven safe baking dish (not inc.)

### Louisiana Chicken Strips

- 3 lb. boneless, skinless chicken breasts cut into strips
- 2 eggs
- ¼ cup buttermilk or water
- 1 cup flour
- 3 Tbsp. salt
- 2 Tbsp. ground black pepper
- 2 cups panko bread crumbs
- 2 Tbsp. Cajun seasoning
- 1 Tbsp. granulated garlic or garlic powder
- 1 tsp. paprika

#### Creole Honey Mustard

- ½ cup mayonnaise
- 2 Tbsp. prepared Creole mustard
- 1 tsp. granulated garlic or garlic powder
- 1 Tbsp. apple cider vinegar
- 3 Tbsp. honey

#### Instructions:

- Set your Digital Air Fryer to the MEAT Setting and let preheat.
- Beat the eggs and buttermilk (or water) in a bowl large enough in which to dip the chicken strips.
- Combine the flour, salt and pepper in a second, separate dish.
- Mix the bread crumbs, Cajun seasoning, granulated garlic and paprika in a third, shallow dish.
- Coat each chicken strip with flour, then dip into egg mixture and coat in breadcrumbs.
- Make sure to coat strips thoroughly.
- Place half of the chicken tenders in the basket of the Digital Air Fryer and cook for 12–15 minutes or until done (a thermometer inserted into the chicken should register an internal temperature of 165° F).
- Halfway through the cooking process, open the air fryer and carefully toss the tenders using the basket handle to turn them. This will ensure even crisping.
- Repeat the process with the remaining chicken.
- For the Creole Honey Mustard, mix all ingredients in a bowl.
- Season cooked chicken tenders to taste and serve with Creole Honey Mustard.

Yield: 4–6 servings

### Rosemary French Fries

- 4 russet potatoes, peeled and cut into batons roughly ¾ x ¾ inch
- 4 sprigs rosemary, whole
- 2 Tbsp. finely chopped rosemary
- 1 Tbsp. garlic powder
- 1 Tbsp. salt
- 2 Tbsp. canola or vegetable oil

#### Instructions:

- Place the cut potatoes and sprigs of rosemary in a large container and fill with cold water to cover the potatoes. Soak for a minimum of 30 minutes. For best flavor results, soak overnight.
- Mix chopped rosemary, garlic powder and salt in a small bowl and set aside.
- Drain the potatoes and lightly rinse. Place on a towel lined sheet tray and make sure to pat the fries dry. Remove as much moisture as possible to ensure crisp french fries.
- Meanwhile, set your Digital Air Fryer to the FRIES Setting and let preheat.
- Toss the dry fries and oil in a bowl.
- Place half of the potatoes into the fry basket and cook for 5 minutes.
- Increase the temperature setting to 392° F. Cook for an additional 15 minutes, making sure to open the basket and toss the fries two or three times during the cooking process to promote even browning.
- Transfer the fries to a bowl and immediately sprinkle the rosemary garlic salt onto the potatoes, tossing to coat them evenly.
- Return the Digital Air Fryer to the FRIES Setting and repeat the procedure with the remaining fries.

Yield: 4–6 servings



## Mushroom Arancini

4 Tbsp. olive oil  
 1 small onion, finely chopped  
 1 cup chopped mushrooms  
 1 Tbsp. garlic paste (or 3 small cloves garlic fine mince)  
 ¾ cup uncooked Arborio rice  
 ½ cup Chardonnay white wine  
 2½ cups chicken stock (or broth), heated  
 ½ cup grated Asiago (or Parmesan) cheese  
 2 Tbsp. butter  
 Salt and pepper to taste  
 1 cup flour  
 2 cups panko crumbs  
 2 Tbsp. Italian seasoning mix  
 2 eggs  
 2 Tbsp. water

### Instructions:

- In a large saucepan (at least 4 quarts), heat olive oil over medium heat. Add onion and mushrooms and cook for about 5 minutes until soft and tender. Add garlic and cook for an additional minute.
- Add the rice to the saucepan and stir, coating the rice well in the olive oil and vegetables.
- Add the white wine and cook, stirring often, for 5 to 10 minutes until the wine is absorbed.
- Add 1 cup of warm chicken stock and cook 10 minutes, stirring occasionally until the broth is absorbed. Add remaining 1½ cups of stock and cook an additional 10 minutes or until broth is absorbed. Stir in grated Asiago, butter, salt and pepper.
- Spread into a shallow pan and let chill in the refrigerator for at least 2 hours (or overnight).
- Round the cooled risotto into 12–14 balls.
- Place flour and bread crumbs in separate bowls. Add the Italian seasoning mix to the panko breadcrumbs. In another bowl, beat eggs and water until blended.
- Coat each ball with flour, then dip into egg mixture and coat in breadcrumbs.
- Set your Digital Air Fryer to 392° F to preheat.
- Place 6 of the risotto balls into the fryer basket. Fry for 8–10 minutes or until arancini are golden brown. Serve immediately.
- Repeat with remaining arancini.

Yield: 6–8 servings

## Orange Chipotle Pork Chops

½ cup orange marmalade  
 2 Tbsp. chopped chipotle in adobo sauce  
 ¼ cup cola  
 1 Tbsp. garlic powder (or 3 cloves garlic minced)  
 1 Tbsp. lime juice  
 ½ Tbsp. salt  
 1 Tbsp. brown sugar  
 6 (1-inch thick) pork chops  
 ¼ cup cilantro, chopped

### Instructions:

- Place the marmalade, chipotle in adobo sauce, cola, garlic powder, lime juice, salt and sugar in a large bowl. Mix very well. Add pork chops, toss, cover with plastic wrap and let marinate in the refrigerator for at least 2 hours.
- Set your Digital Air Fryer to 392° F to preheat.
- Remove the pork chops from the marinade and place half of them into the air fryer.
- Cook for 12–15 minutes or until a thermometer inserted into the thickest part of the chop reads a minimum temperature of 145° F.
- Remove chops from air fryer and sprinkle with chopped cilantro.
- Repeat with remaining chops.

Yield: 6 servings

## French Apple Pocket Pies

2 lb. apples, peeled, cored and sliced  
 ¼ cup granulated sugar  
 ¼ cup light brown sugar  
 1 tsp. ground cinnamon  
 ¼ cup sour cream  
 1 tsp. vanilla extract  
 1 Tbsp. cornstarch  
 14 oz. (9 inch) store bought pie dough

### Instructions:

- To make the apple pie filling, combine apples, sugars, cinnamon, sour cream, vanilla and cornstarch together, mixing very well.
- Roll out the store bought crust and cut four 6 inch circles. Place a scoop of filling into the center of each circle and pinch the edges to fully enclose.
- Place unbaked pies on a tray and place in the refrigerator for 30 minutes.
- Meanwhile, set your Digital Air Fryer to 350° F to preheat.
- When ready, remove the pies from the refrigerator and place the pies pinched side down into the air fryer basket. Using a paring knife, carefully cut a slit or two on the top of the pie to vent steam while cooking.
- Fry for 20–25 minutes or until golden.

Yield: 4 pies

If any item, for any reason, does not meet your expectations, just return it to us. We'll gladly either:

- Refund your merchandise amount
- Credit your account
- Send a replacement

You may return any unused item in its original packaging within 60 days of its receipt for a full refund of the purchase price (excluding shipping and processing charges).

**Please send returns to:**

**Montgomery Ward, Inc.  
Attn: Customer Returns  
2000 Harrison Suite 100  
Clinton, IA 52732-6676**

**When returning an item:**

- Use the original packaging and pack it securely.
- Please adequately insure your item in case you need to make a claim with the carrier you choose for returning your item.
- Include your order number and reason for return.
- We recommend keeping the receipt for 4 weeks.



### 1 Year Limited Warranty

Montgomery Ward, Inc. warrants this product to be free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Montgomery Ward will repair or replace, at its option, defective parts of this product at no charge, provided the product is returned, freight prepaid with proof of purchase to Montgomery Ward. 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.

Montgomery Ward Customer Service  
8:00 a.m. to Midnight CST, Monday through Friday

**Wards.com 1-888-557-3848**