



**COPPER ELECTRIC SKILLET
WITH RACK
User Guide**

Item: 753544

*Recipes
Inside!*



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Thank you for purchasing a Ginny's Brand Copper Electric Skillet with Rack. This is not your every day electric skillet — the simple addition of the rack gives you many more cooking options: bake a cake or roast chicken. Make a batch of soup large enough for a family (all in one pan!) or brown a roast, then cook it slowly on the rack. With the beautiful copper painted finish, you'll want to keep it on your counter and use it every day! 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. Do not use outdoors.
- 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.
- 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 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.
- Use caution when removing lid to avoid steam burns.
- Do not put hot lid into cold water. DO NOT use lid if chipped, cracked or scratched.
- 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 this skillet for deep frying.
- 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.

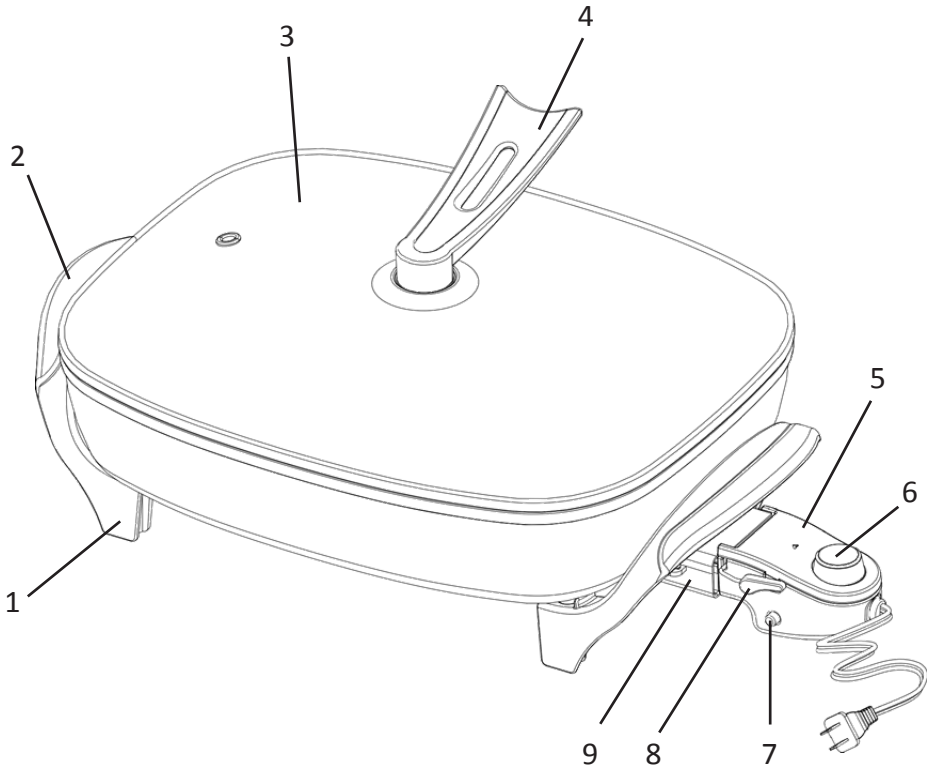
ELECTRICAL SAFETY

This appliance is equipped with a detachable power cord, with a polarized plug. These are safety features to reduce the risk of electrical shock. The plug should be attached to the appliance before connecting to an electrical outlet. This plug is designed to attach to the appliance only one way. The polarized plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, 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	1500 W, 120 V, 60 Hz
CAPACITY	9 quart
CORD LENGTH	30"
DIMENSIONS	19.5" x 13.25" x 6.5"
MODEL	ND-15A

GET TO KNOW YOUR SKILLET



1. Base
2. Handle (2)
3. Tempered Glass Lid with Vent
4. Lid Handle
5. Power Probe
6. Temperature Dial
7. Eject Button
8. Locking Switch
9. Skillet Socket
10. Rack (not shown)

HOW TO OPERATE

Note: During the first few minutes of initial use, you may notice smoke and/or a slight odor coming from this skillet. This is normal factory residue. **Heat the skillet a few times *without* food before cooking.**

Attaching the Power Probe:

1. To attach the probe to the skillet, the locking switch should be in the up position.
2. Align the probe with the skillet socket and insert the probe.
3. Push the locking switch downward until a click is heard.
4. Ensure the dial is in the OFF position.
5. Attach the plug to an outlet and then set the dial to the desired heat level (MIN to 400°).

Detaching the Power Probe:

1. Turn the dial to OFF and unplug the cord from the outlet.
2. Allow the skillet to cool before disconnecting the probe.
3. Firmly press the eject button on the side of the probe, and lift the locking switch.
4. Gently pull the probe straight out of the skillet socket.

Tip: The lid handle can be used to rest the lid in an upright position when not in use — saving valuable counterspace!

HOW TO OPERATE

Cooking with your skillet:

1. Set the dial to the desired heat level.
2. Cook food per your recipe. (Use lid or rack per recipe instructions.)
3. When finished cooking, turn off and unplug from the outlet.

Note: DO NOT USE METAL UTENSILS, as these will scratch the nonstick cooking surface. Use only wood, heat resistant plastic, or silicone utensils with this skillet.

CLEANING & CARE

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

Oatmeal Raisin Almond Pancakes

You read that right: oatmeal, raisins, and almonds. For a special occasion or just when you need a hearty breakfast, these pancakes are sure to please! Never mind that they taste like oatmeal raisin cookies – they will fill you up and keep you going all morning long. Add some sausage or bacon on the side, and you have a meal (no need to save this recipe for breakfast only). Enjoy!

1 $\frac{3}{4}$ c. pancake mix (such as Bisquick®)	$\frac{1}{3}$ c. raisins
$\frac{3}{4}$ c. rolled oats	2 eggs
2 T. brown sugar	2 c. low fat milk
$\frac{1}{2}$ t. ground cinnamon	2 T. butter melted
pinch ground nutmeg	$\frac{1}{3}$ c. slivered almonds

1. In a large bowl, mix the first 6 ingredients together and set aside.
2. In a small bowl, whisk together the eggs, milk and butter. Pour the wet ingredients onto the dry mixture. Stir until all the dry ingredients are moistened. Let the batter rest for 5 minutes.
3. Preheat the skillet to medium heat.
4. Ladle the pancake batter onto the skillet (about $\frac{1}{4}$ c. each). Sprinkle the batter with almonds, and cook until batter bubbles and edges start to brown. Flip pancakes and cook through (about 2 more minutes).

Makes about 15 pancakes

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 - 1 ½ lb. Italian sausage | 2 large sweet potatoes, diced |
| 1-2 T. olive oil | 4 c. spinach, chopped |
| 1 c. beef or vegetable stock | salt, to taste |
| 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

Curry Lentil Soup

This is a hearty, healthy soup that will feed a family! If you don't have curry powder on hand, you can make your own. Here's a quick recipe (all spices should be ground): 5 T. coriander, 2 T. cumin, 1 T. turmeric, 2 t. ginger, 2 t. dry mustard, 2 t. fennel, 1 t. cinnamon, 1 t. cayenne pepper, ½ t. cardamom, and ½ t. cloves). This mixture will keep for months in a sealed container.

2. T. olive oil	3 T. curry powder
1 medium onion, chopped	1 ½ t. salt
2 carrots, peeled and sliced	4 c. vegetable stock
2 stalks celery, chopped	4 c. water
4 cloves garlic, minced	1 lb. dry lentils

1. In a large Dutch oven, pot, or electric skillet, heat the olive oil over medium heat and brown the onion, carrots, and celery for 5 minutes.
2. Add the remaining ingredients, cover and bring to a boil. Reduce heat and simmer for 45 minutes, or until lentils are tender.
3. Serve as is, or use a blender to puree the soup. Top with a spoonful of plain yogurt and chopped cilantro.

Serves 6 -8

RECIPES

Chow Mein Noodle Casserole

1 lb. lean ground beef	1 c. white rice
½ lg. onion, chopped	1 can (8 oz.) water chestnuts
3 stalks celery, chopped	2 c. frozen peas, thawed
2 cans (10.75 oz. ea.) Cr. of Chicken Soup	½ c. soy sauce
2 cans water	1 c. crispy chow mein noodles

1. Preheat skillet to 350° F. Brown the beef for about 5 minutes. Add the onion and celery and cook another 5-10 minutes until beef is cooked through. Drain oil if needed.
2. Stir in the remaining ingredients, except the noodles. Mix well.
3. Cover and bring to a boil, then reduce heat to 250° F and cook for 1 hour, stirring occasionally, until rice is tender.
4. Top the casserole with the crispy noodles and serve hot.

Serves 4

Roast Beef

½ t. onion powder	1 t. salt
½ t. garlic powder	2 lb. chuck tender roast
½ t. black pepper	1 T. olive oil
½ t. paprika	3 c. water

1. Mix all the spices together in a small bowl. Dry the roast by patting with paper towels, then pat the seasoning blend on to all sides of the roast.
2. Heat oil in skillet at 350°F and brown the roast on all sides (2-3 minutes per side). Remove roast from skillet.
3. Reduce heat to 250°F, pour the water into the bottom of the skillet, and add the rack.
4. Place the roast on the rack, cover and cook for 1.5 hours.
6. If adding vegetables to steam, add them to the rack for last 30-45 minutes.

Serves 4

RECIPES

Steamed Chicken and Broccoli

This is a delicious, Asian-style dish that is way healthier than take-out. It's quick, easy and inexpensive, too!

2-3 c. water	1 can (20 oz.) pineapple
3 cloves garlic, smashed and broken	chunks in juice
2" ginger, sliced	1 t. sesame oil
4 chicken thighs, skinned	2 T. vinegar
salt & pepper	2 heads broccoli
¼ c. soy sauce	

1. Put the water, garlic and ginger in the bottom of the skillet. Put in the rack.
2. Sprinkle the chicken with salt and pepper (both sides) and place the chicken on the rack. Cover and steam at 400°F for 15 minutes.
3. While the chicken is steaming, warm the soy sauce, pineapple (and juice), oil and vinegar over medium heat in a sauce pan on the stovetop. Stir occasionally.
4. Slice the broccoli stalks into 2, and place these on the rack. Steam for another 5 minutes or until the broccoli is bright green.
5. Remove the broccoli from the steamer and chop. Remove the chicken and shred with 2 forks. Toss all together with the pineapple mixture and serve hot.

Serves 2- 4

Fried Bananas

Looking for a sweet snack or an easy dessert idea? Fried bananas are the answer! Eat these all alone, or serve over ice cream. Yum!

1 banana, sliced ½" thick cinnamon
1 t. coconut or olive oil honey

1. Start with a skillet on medium/high heat. Add the oil.
2. Arrange banana slices in the skillet, and fry until brown and crispy on one side (2-3 minutes), then flip and fry the other side until crispy.
3. Move the fried bananas to a serving bowl, sprinkle with cinnamon and drizzle with honey.

Serves 1-2

Lemon Pound Cake

1 box lemon pound cake mix, mixed per box instructions.

1. Place rack in bottom of skillet. Preheat to 350°F with cover on.
2. Pour the mix into 2 small loaf pans (these pans should sit next to each other in the skillet and allow the lid to close completely).
3. Bake for 35 minutes or per box instructions. Cake is done when a toothpick comes out clean from the center of the cake.
4. Uncover, turn off and cool on the rack for 10 minutes.

Makes 2 small pound cakes

NOTES

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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