



Electric Knife User Guide

Item: 757868

*Recipes
Inside!*



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Thank you for purchasing a Ginny’s Brand Electric Knife. You’ll be amazed how easy it is to cut angel food cake or fresh bread. This knife lets you glide easily through your turkey, ham or roast. Let the knife do all the work, and you can take all the credit! Happy carving!

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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. 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. 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. Store out of the reach of children.
- 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 SURFACE.
- Do not use an accessory or attachment not recommended by Ginny's, as this may cause injury, or damage the appliance.
- Keep hands, hair and clothing away from all MOVING PARTS.
- Do not use near water. DO NOT USE WITH WET HANDS. If the appliance is damp or wet, unplug it immediately.
- Do not use outdoors.
- Turn OFF AND UNPLUG this appliance when not in use. DO NOT LEAVE THE KNIFE UNATTENDED.
- 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.

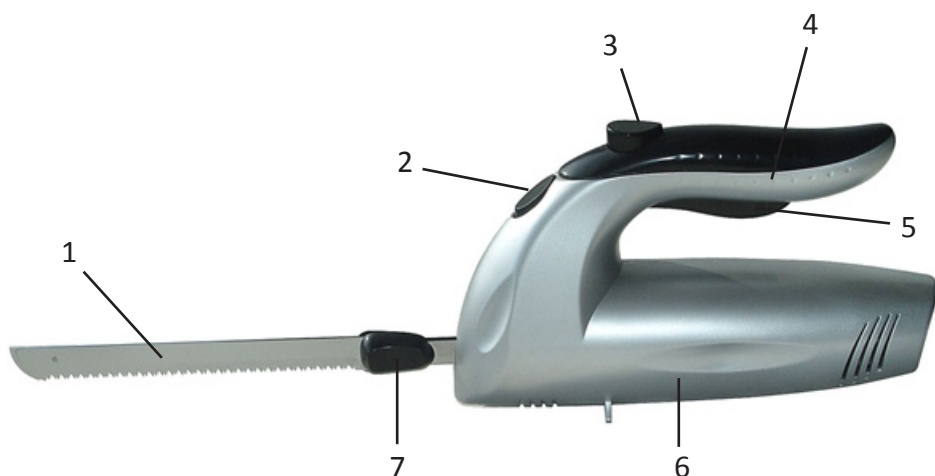
ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which one prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The 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	120 V, 60 Hz, 150 W
CORD LENGTH	36"
DIMENSIONS	8.5"L x 2.5"W x 5"H
MODEL	SLL-101

GET TO KNOW YOUR APPLIANCE



1. Blade Assembly (2 pieces)
2. Blade Release Button
3. Power Button
4. Handle
5. Safety Trigger
6. Motor Housing
7. Plastic Grip (2)
8. Serving Fork (not shown)
9. Storage Case (not shown)

HOW TO OPERATE

WARNING: The cutting blades are sharp. Handle with extreme care when cutting or cleaning. Before inserting or removing the blades, always turn off and unplug the knife. Hold the blades as near to the ends as possible or by the plastic grips.

1. Assemble the blades by inserting the rivet on one blade into the slot on the other blade.
2. Holding the plastic grips, insert the ends of the blades into the slot at the front of the housing. Press the blades in until the ends lock in place. Check that they are firmly attached.
3. Insert the plug into an outlet.
4. Ensure you have a firm grip on the handle. To operate the knife, both the power button and safety trigger need to be pressed at the same time.
5. Do not exert too much pressure when cutting; allow the knife to do the work.
6. After use, unplug and remove the blades by pressing the blade release button.

CLEANING & CARE

1. Turn off and unplug the appliance.
2. Press the blade release button, grasp the blades by the plastic grips, and pull the blades straight out of the housing.
3. Do not use abrasive brushes or pads, or harsh cleaning solutions.
4. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue.
5. Hand wash the blades and fork in warm, soapy water, or they may be cleaned in the dishwasher.
6. Wipe the exterior of the housing 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.

Easy Roasted Turkey Using a Dry Brine

Brining is a great way to ensure your turkey stays nice and moist through the roasting process. Always thaw a frozen turkey for 2-3 days in the refrigerator. If using a brine, allow one extra day for the turkey preparation process. Traditional brine includes lots of water and a huge container to immerse the thawed turkey, while the dry brine process is much simpler. (Yeah!)

Brine ingredients for a 11-13 lb. thawed turkey:

- 1 cup salt
- ¼ cup black pepper
- 1 Tbsp. ground sage
- 1 Tbsp. dried thyme
- 1 Tbsp. dried rosemary

1. Stir all ingredients until well blended.
2. Remove the neck and giblets from turkey. (Store these in an air tight container in the refrigerator or freezer and use later for stock.)
3. Pat the dry brine all over the turkey (including under wings and legs) and in the cavities. Use all the brine.
4. Place the turkey in a shallow pan and cover tightly with plastic wrap.
5. Refrigerate overnight.
6. Throw away the plastic wrap while your oven is preheating at 450°F.
7. Rinse the turkey thoroughly. Then rinse it again, inside and out, to make sure the brine is gone (or you'll have a very salty turkey).
8. Pat the turkey dry with paper towels, and it is ready for the oven!

WARNING: Ensure you clean your sink, dishes and countertops thoroughly with a good disinfecting cleaner (to avoid contamination) once you have your turkey in the oven!

(continued on next page)

RECIPES

Ingredients:

brined 11-13 lb turkey
2 cups water (more if needed)
½ cup unsalted butter, melted

9. Place your turkey on a rack in a shallow roasting pan. Pour 2 cups water in the bottom of the pan.
10. Put the turkey in the oven on a lower rack, so the turkey is centered in the oven.
11. Reduce the heat to 350°F and set a timer for 1 hour.

Note: For planning purposes, when cooking a turkey at 350°F, allow about 13 minutes per lb. (so an 11 lb. turkey will take approximately 2.5 hours).

12. After 1 hour, remove the turkey from the oven (close the oven door to maintain the heat) and baste well with *unsalted* butter. Add more water to the pan, if needed. Return the turkey to the oven.
13. Remove the turkey and baste with butter every 30 minutes until the turkey is nicely browned and internal temperature is 165°F (check the breast and the thigh areas.) Cover the breast with aluminum foil, if needed, to avoid overcooking.
14. When your turkey is done, remove from the oven and let rest for about 30 minutes.
15. Pan drippings can be used for gravy or saved for later to add to stock. (Store in the refrigerator and skim the fat off the top before adding to stock.)

Carving a Turkey

Carving a turkey is easier than you think — especially with your new Electric Knife! Just follow the steps below and take your time. Enjoy!

1. Begin by pulling the drumsticks out from the body. Cut down from the top, then up from the bottom to remove. Do the same with the thighs and the wings.
2. Make a cut down along one side of the sternum. Cut down as far as you can, then angle the knife out to follow the bones of the ribcage. Carefully remove the breast meat in one piece. Slice against the grain, as shown in the picture below. Do the same with the other side of the breast.



3. Trim the rest of the meat away from the carcass (or pull apart with your fingers) or leave intact for making stock and/or soup.
4. Arrange your cut-up turkey on a platter and serve.

Note: Calculate about 1½ lbs. per person for your number of servings.

RECIPES

Turkey Stock

turkey bones	2 celery stalks, cut into large chunks
pan drippings	½ onion, cut into large chunks
giblets and neck	1 bay leaf

1. Put all ingredients in a large stock pot and cover with water. (I used about 20 cups of water and ended up with 19 cups of stock).
2. On a stovetop, heat on high until stock comes to a boil. Reduce heat to low/medium and simmer, uncovered, for 2 hours. Skim the top as needed.
3. Cool, strain, and store the stock in the freezer until ready to use. Pick any remaining meat from the bones and freeze this also until ready to use. Discard remaining bones and vegetables.

Turkey Dumpling Soup

8 cups turkey stock	pinch red pepper flakes
3 stalks celery, chopped	1½ tsp. salt
1 large onion, chopped	¼ tsp. black pepper
6 large carrots, peeled and chopped	2 cups turkey, cooked, chopped
1 tsp. minced garlic	2 eggs
½ tsp. ground cumin	¼ cup flour
1 Tbsp. parsley flakes	

1. Add the first 10 ingredients to a large pot and bring to a boil. Reduce heat.
2. Add the turkey, cover and simmer on low 1 hour.
3. Increase the heat to medium (you want to bring the soup almost back to a boil).
4. In a cup or bowl, whisk the eggs with a fork and add a couple shakes of salt, pepper and parsley.
5. Slowly stir the flour into the eggs until a thick batter has formed. Dip a teaspoon into the hot soup, then scoop about ½ t. of the batter and drop it into the hot soup to make dumplings. (Ensure you dip the spoon down into the hot soup each time to keep the batter from sticking.) Repeat until all the batter is used.
6. Reduce heat for 10 more minutes and your soup is ready to serve. Enjoy!

Serves 6-8

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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