

Recipes for your
Pampered Chef
"MAGIC POT"

Deep Covered Baker

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Terry Kociolek

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Deep Covered Baker Recipes

The Deep Covered Baker, aka "Magic Pot," is microwave and oven safe, and can be used to make fast, budget-friendly meals as well as desserts! The Baker is available for purchase through consultants for The Pampered Chef.

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BEEF

MICROWAVE RECIPES

BARBECUE RIBS

Our **Deep Covered Baker** allows you to prepare barbecue ribs in the microwave, cutting their cooking time in half. They're hearty, delicious, and the perfect recipe for quick football season entertaining!

Ribs

1 rack (2½-3 pounds) pork loin baby back ribs
1 teaspoon salt
¼ teaspoon coarsely ground black pepper
¼ cup water

Smoky Barbecue Sauce

1 cup ketchup
¼ cup packed brown sugar
2 tablespoons **Smoky Barbecue Rub**
2 teaspoons cider vinegar or white vinegar

For ribs, remove membrane from rack of ribs using **Boning Knife** (see Cook's Tip). Season both sides of ribs with salt and black pepper. Cut between each bone to separate rack into individual ribs. Arrange ribs, cut side down, in two layers in **Deep Covered Baker**. Add water. Microwave, covered, on HIGH 8 minutes. Turn ribs over. Microwave on HIGH 7-10 minutes or until **Pocket Thermometer** registers 160°F when inserted into meatiest part of ribs alongside bones and ribs are no longer pink. Meanwhile, for sauce, combine ketchup, brown sugar, barbecue rub and vinegar in **(1.5-qt.) Saucepan**. Bring to a boil, stirring occasionally; remove from heat.

Transfer ribs to **Stainless (4-qt.) Mixing Bowl**. Add 1 cup of the sauce and toss to coat. Heat **Grill Pan** over medium heat 5 minutes. Place ribs onto pan; cook 4-6 minutes or until grill marks appear, brushing with remaining sauce and turning once. Transfer ribs to a serving platter. Serve immediately. *Yield: 4 servings*

Cook's Tip: The membrane found underneath the rack is not only tough, but it also holds in excess fat. Removing the membrane helps to render out the fat during cooking. To remove the membrane, lay the rack meaty side down. Using the tip of the Boning Knife, gently cut under the membrane on one corner. Using a paper towel, grasp the corner of the membrane and gently pull it away from the bones. Trim any visible fat along the underside of the rack.

BARBECUED BEEF SANDWICHES

1 pound thin Rib eye steaks
1 Tbsp **Garlic Infused Canola Oil**
1 ½ cups Mozzarella Cheese
1 Baked French Loaf/ Italian Bread

1 Tbsp **Sun Dried Tomato & Herb Seasoning**
1 Tbsp **Crushed Garlic & Peppercorn Rub**
1 Tbsp **Smoky BBQ Rub**
1 Cup of **Smoky BBQ Sauce**

Place Rib eye steaks into Deep Covered Baker, brush with ½ Tbsp of Garlic Oil. Sprinkle with Crushed Peppercorn & Garlic Rub, and Smoky BBQ Rub. Place in microwave, covered, for 12 minutes.

Meanwhile, brush bread with remaining oil and sprinkle with Sun Dried Tomato & Herb seasoning. Place on Large Round Stone and place in 375 degree oven for 5-6 minutes to toast bread. Grate Mozzarella Cheese. Remove steaks from baker, slice and put back into baker. Mix in sauce. Slice open bread and place steak on sandwich. Top with grated Mozzarella Cheese.

BEEF ENCHILADA CASSEROLE

1 lb ground beef	½ cup chunky salsa
1 10oz can enchilada sauce	12 yellow corn tortillas
1 tsp Southwestern Seasoning	¼ cup snipped fresh cilantro
¼ tsp salt	1 cup shredded Colby jack cheese
¾ cup water	

In large skillet combine beef, seasoning mix and salt, cook till no longer pink. Add enchilada sauce, water and salsa. Bring to a simmer and remove from heat. Cut tortillas into 1 inch strips and chop cilantro. Arrange half of the tortillas evenly over the bottom of the Deep Covered Baker, top with half each beef mixture, cheese, and cilantro. Top with remaining tortillas, beef mixture, cheese and cilantro. Microwave on high for 3-5 minutes.

BEEF HAMBURGER BASE

Use with spaghetti sauce, Manwich sauce, tacos, beef burritos, etc.

1 – 2 pounds lean ground beef
Desired “add-ins” such as chunked onion, bell peppers, pressed garlic using Garlic Press, Salt and pepper

Place burger and desired add-ins to Deep Covered Baker; season to taste with desired seasonings. Cover and microwave on high for 4 minutes. Remove and crumble with Mix n Chop. Cover and return to microwave for 2 minutes. Remove and use Mix n Chop until desired consistency is obtained. Drain.

BEEF POT ROAST

3 1/2- 4 pounds boneless chuck roast	1 teaspoon coarse (Kosher) salt
2-3 teaspoons olive oil	1/2-1 teaspoon ground black pepper
Pampered Chef Seasoning Rub (of choice)	Worcestershire sauce as desired
1/4-1/2 cup flour for coating the roast	1 onion, chopped
2 cloves garlic, pressed	

Rub meat with oil; sprinkle with seasoning rub, salt and pepper and rub into meat. Dredge in flour to coat all sides. Heat 12” Skillet or Grill pan on top of the stove over medium high heat. Add oil, and sear meat in the center of the pan for 4 minutes. Turn meat over with chef’s tongs; sear all sides for 3 to 4 minutes on each side. Remove meat from pan.

Meanwhile, arrange onion & garlic in the bottom of the deep covered baker, and sprinkle with salt and pepper. Add meat to baker, sprinkle Worcestershire sauce on top of meat, and cover. Cook in Microwave, on high, 40-45 minutes. KEEP LID ON BAKER TO PRESERVE STEAM FOR MOISTNESS. Remove roast to a platter to rest for 10 to 15 minutes. Slice, and top with onions and gravy.

CHIPOTLE CHILI CORNBREAD BAKE

1 medium green bell pepper
6 green onions with tops, divided
1 lb 90% lean ground beef
1 can (16 oz) chili beans in sauce, undrained
1 cup chunky salsa
2 tbsp (30 mL) **Chipotle Rub**

1 pkg (8.5 oz) corn muffin mix
1 container (8 oz or 250 mL) sour cream
1 egg
½ cup (125 mL) shredded cheddar cheese (optional)
1 plum tomato, seeded and diced (optional)

Coarsely chop bell pepper using Food Chopper. Thinly slice green onions using Color Coated Chef’s Knife, separating white and light green bottoms from tops. Reserve 1 tbsp of the onion tops for garnish. Place remaining tops into Classic Batter Bowl.

In Deep Covered Baker, combine bell pepper, onion bottoms and beef; mix well. Microwave, covered, on HIGH 7–9 minutes or until beef is no longer pink, breaking into crumbles halfway through using Mix ‘N Chop. Remove baker from microwave using Oven Mitts; carefully pour off juices. Add beans, salsa and rub to beef mixture; mix well. Cover; microwave on HIGH 5 minutes or until hot.

Meanwhile, combine muffin mix, sour cream and egg in batter bowl; mix well. Scoop muffin mixture evenly over chili using Medium Scoop; spread evenly to edges of baker using Small Spreader. Microwave, covered, on HIGH 7–9 minutes or until center of cornbread springs back when lightly pressed. Sprinkle cheese over cornbread, if desired; cover and let stand 5 minutes. Garnish with reserved onion tops and tomato, if desired.

EASY BEEF SALSA DIP

1lb of Velveeta Cheese
2 lbs ground meat (beef, turkey or chicken)
1 medium onion
16 oz Mild or Medium Salsa
1 tbsp **Crushed Peppercorn & Garlic Rub** (or taco seasoning)

2 roma tomatoes (optional)
8 oz Sour Cream (optional)
Green onions (optional)
Tortilla Chips

In Deep Covered Baker, break hamburger and add onion chopped with food chopper. Place in microwave for 4 minutes covered. Remove and chop hamburger with Mix n Chop; microwave 3-4 minutes until done. Drain fat from hamburger. Cut cheese into small cubes. Add Garlic and Peppercorn Rub, then add cubed cheese. Pour in Salsa. Microwave for 6 minutes then stir. If desired, for garnish dice tomatoes and green onions. Place sour cream, tomatoes, and green onions in Dots Bowl Trio (optional).

EASY ENCHILADAS (IN 15 MINUTES)

1 lb boneless, skinless chicken breasts (approximately 3)
1 can Rotel tomatoes with green chilies
1 cup shredded cheddar cheese
1 can (13-15oz) enchilada sauce

6-10 flour or corn tortillas
Salsa (optional)
Guacamole (optional)
Sour Cream (optional)

Place chicken in Deep Covered Baker. Pour tomatoes and green chilies over chicken and bake in microwave on HIGH for 10 minutes. Place chicken and some of the tomatoes and green chilies into a bowl. Chop with Salad choppers. Discard remaining liquid. Scoop 2 large scoops of chicken into each tortilla, sprinkle with cheese, and roll tightly. Place back into baker, cover with enchilada sauce and more cheese. Microwave on HIGH for 2-3 minutes or until cheese is melted. Serve with salsa, guacamole and sour cream.

DELUXE CHEESEBURGER SALAD

3/4 lb 95% lean ground beef
4 sesame seed hamburger bun tops
1 small red onion, divided
2 plum tomatoes
1/2 cup finely diced dill pickles

3/4 cup ketchup
1 tbsp yellow mustard
8 cups thinly sliced romaine lettuce
1 cup (4 oz) shredded cheddar cheese

Preheat oven to 425°F. Slice bun tops into 1/4-in. strips (if bun tops are very thick, slice bottoms off horizontally before slicing into strips). Arrange in a single layer on Large Bar Pan; bake 8-10 minutes or until lightly toasted. Remove to Stackable Cooling Rack; cool completely.

Cut onion in half crosswise using Utility Knife. Slice half of the onion crosswise into thin rings using Ultimate Mandoline fitted with thin slicing blade. Cut tomatoes into quarters lengthwise and slice crosswise. Set onion and tomatoes aside.

Place ground beef in Deep Covered Baker and season with salt and pepper. Cover and microwave on high for 4 minutes. Remove and crumble with Mix n Chop. Cover and return to microwave for 2 minutes. Remove and use Mix n Chop till desired consistency is obtained. Drain.

Chop remaining onion half using Food Chopper. Finely dice pickles using Salad Choppers. In Deep Covered Baker, combine chopped onion, pickles, ketchup, mustard and cooked ground beef; mix well using Small Mix 'N Scraper®.

To serve, arrange lettuce on large serving platter. Spoon beef mixture over lettuce. Top with cheese, tomatoes and sliced onion. Arrange hamburger bun croutons around edge of platter. Serve immediately.

HAMBURGER STROGANOFF ~ THIS MAKES ENOUGH TO SERVE 1 PORTION & FREEZE ANOTHER

1 lb ground beef
1/4 cup chopped onion
1 garlic clove, pressed
1 (10.5 ounce) can condensed beef consommé, undiluted
1 (4 ounce) can mushroom stems and pieces, undrained
3 tablespoons lemon juice
1/4 teaspoon pepper

ADDITIONAL INGREDIENTS (for each portion):
2 cups cooked spiral pasta or cooked egg noodles
1/2 cup sour cream
2 tablespoons water

Place beef, onion, and garlic into Deep Covered Baker and season with salt and pepper. Cover and microwave on high for 4 minutes. Remove and crumble with Mix n Chop. Cover and return to microwave for 2 minutes. Remove and use Mix n Chop until desired consistency is obtained. Drain. Stir in consommé, mushrooms, lemon juice and pepper. Place half of the mixture in a freezer bag; cover and freeze for up to 3 months. To the remaining meat mixture, add pasta, sour cream and water; heat through (do not boil). To use frozen meat mixture: Thaw and prepare as directed.

LASAGNA

1 box no cook lasagna noodles
1 ½ cups Parmesan Cheese

1 cup Monterey Jack Cheese

Grate Parmesan Cheese and Monterey Jack cheese, using Rotary Grater; set aside.

Meat Sauce

1/2 lb. mild Italian sausage
1/2 lb. lean ground beef
1 chopped yellow onion
1 medium green bell pepper, chopped
3 minced garlic cloves
Italian Seasoning

2 tsp. salt
1 tsp pepper
2 Tbs. steak sauce
2 Tbs. Worcestershire sauce
1/2 tsp. cayenne pepper
two 1-lb. jars spaghetti sauce

Chop onions and green pepper with Food Chopper. Mince garlic with Garlic Press. In 12-inch skillet, brown sausage and ground meat, using Mix ‘n’ Chop to break up meat. Cook for 5 minutes. Add onions, green pepper and garlic. Add 2 Tbsp Italian Seasoning. Cook for 5 minutes. Add 2 jars spaghetti sauce, mixing well.

Cheese Mixture

15 oz. ricotta cheese
1/4 cup grated Parmesan
1 Tbs. chopped parsley
2 eggs, beaten

1/4 tsp. cayenne pepper
1 tsp. salt
1 tsp. pepper
2 tsp. garlic powder

Mix all cheese mixture ingredients together in a large bowl.

In Deep Covered Baker, spoon in a layer of meat sauce, add a layer of no-cook lasagna noodles. Sprinkle noodles with some of the cheeses. Add a layer of the filling, using several spoonfuls spread evenly per layer. Repeat the sequence of sauce, noodles, cheese and filling. Be sure you finish with the ricotta mixture on top, since it will seal in the cheese and keep it from becoming rubbery in the microwave. Cook 15 minutes on high, then 20 minutes on medium. Top with more Parmesan Cheese. Let stand 10 minutes. Serve with mini serving spatula or Small Turner.

*Note: This can also be prepared in the oven in either the Deep Covered Baker OR the Rectangular Baker. Cook uncovered at 375 degrees for one hour. Let rest for 15 minutes.

LASAGNA SOUP

1 -1 1/2 lbs lean ground beef	2 bay leaves
1 onion	½ box (8 ounce box) fusilli pasta or rotini (uncooked)
2 garlic cloves	dried basil (to taste)
1 teaspoon oregano	4 ounces ricotta
1/4 teaspoon red pepper flakes	1/4 cup grated Parmesan
2 tablespoons tomato paste	1/8 teaspoon salt
1 (14-ounce) can diced tomatoes	Pinch of pepper
3 cups chicken broth	1 cup shredded mozzarella

Place ground beef in Deep Covered Baker. Chop onions using Food Chopper; press garlic with Garlic Press; add onions and garlic to hamburger. Sprinkle oregano and red pepper flakes over garlic and onions. Cover and microwave on high for 4 minutes. Remove and crumble mixture with Mix 'n Chop. Cover and microwave an additional 2 minutes, or until hamburger is no longer pink. Remove cooked hamburger mixture and drain well. Set aside.

Meanwhile, add tomato paste and diced tomatoes (with the juice) to Deep Covered Baker. Stir in broth, bay leaves and uncooked pasta. Cover and microwave on high 10 – 13 minutes, or until pasta is tender. Stir in basil. If desired, season with salt and black pepper to taste. Return hamburger mixture to Deep Covered Baker; cover and microwave 1 – 2 additional minutes.

Grate mozzarella cheese with Rotary Grater and set aside. Grate parmesan cheese with Rotary Grater and add to Small Batter Bowl with ricotta, salt, and pepper; stir well. To serve, place about 1 1/2 tablespoons of the ricotta mixture in each individual serving bowl, sprinkle with some of the mozzarella, and ladle the soup on top. A good “whirl” of the spoon in the serving bowl will ensure that you get a bit of gooey cheese in every bite!!!

MEATBALL SUBS

Frozen Meatballs	Hoagie Buns
Spaghetti Sauce	Mozzarella Cheese

Place a layer of meatballs into the Deep Covered Baker. Cover with spaghetti sauce and cook in the microwave for approximately 10-15 minutes. Serve on hoagie buns, add mozzarella cheese, and eat!

MEATLOAF (VERSION 1)

2 lbs ground beef	2 c. Rice Krispies
1/2 green bell pepper, chopped	1/2 c. Muenster cheese, cubed (optional)
1/3 bottle Bennett's chili sauce (use Bennett's for flavor)	1 chopped onion
2 eggs	

Mix all ingredients together and form into a loaf; place into the Deep Covered Baker. Microwave, uncovered, on full power for 14-16 minutes, or until done. Drain grease periodically. Meat will brown on top. Cover with lid and let stand for several minutes before cutting.

MEATLOAF (VERSION 2)

1-1/2 lbs. lean ground beef
2 cups soft bread cubes
½ cup chopped celery
½ cup chopped onion
¼ cup chopped green pepper
1-1/2 tsp. salt
1 egg, lightly beaten
½ cup catsup

2-3 tablespoons piccalilli relish (if desired for an extra kick)
½ cup catsup
¼ cup piccalilli relish (or chili sauce)
2 tbsp. brown sugar
1 tbsp. lemon juice
1 tsp. Dry mustard
1 tsp. Worcestershire sauce

Thoroughly mix the first nine ingredients in the Classic Batter Bowl with the Mix ‘N Scraper; pat mixture evenly into Deep Covered Baker. Stir next six ingredients into Small Batter Bowl; mix well then brush over meatloaf. Microwave on HIGH approximately 20-25 minutes, checking at 15 minutes and then every three minutes after that, or until Pocket Thermometer reads 170°F (for medium doneness). Let stand for 10 minutes before serving.

MEATLOAF (VERSION 3)

Loaf:

2 lbs ground beef
1 egg
¼ cup minced onion
1 clove garlic, pressed
2½ tsp salt
1 cup oatmeal, finely chopped
¼ cup ketchup
1 tsp mustard

Glaze:

½ cup brown sugar
¼ cup ketchup
1½ tsp mustard
1 tbsp Worcestershire Sauce

Mix loaf ingredients together. Press into the bottom of the Deep Covered Baker. Make a slight indentation into the center so that the glaze will not pour off the edges. Cover and microwave on HIGH for 10 minutes without the glaze.

Meanwhile stir all of the glaze ingredients together. Drain excess liquid from the baker; cover loaf with glaze, and microwave UNCOVERED for an additional 10 minutes.

QUICK JAMBALAYA

3 boneless, skinless chicken breasts
3 – 5 inch smoked beef sausage – sliced

1 package of Zatarain’s jambalaya mix
Water per package directions

Combine all ingredients in Deep Covered Baker. Microwave 25-30 minutes; enjoy.

SOUTH-OF-THE-BORDER MEAT LOAF

1 cup finely chopped poblano, or green bell pepper
1 medium onion (1/2 cup diced)
1/2 cup very finely crushed authentic restaurant-style tortilla chips (about 1/2 cups whole chips)
1 cup ketchup

2 tbsp **Chipotle Rub**
1 1/2 lbs 85% lean ground beef
1 egg
1 1/2 cups shredded sharp cheddar cheese, divided
Chopped fresh cilantro (optional)

Finely chop peppers and onion with Food Chopper. Place chips into large resealable plastic bag; very finely crush using Meat Tenderizer to measure 1/2 cup crumbs. Combine ketchup and rub in Small Batter Bowl; stir with Small Mix 'N Scraper. In Stainless (6-qt) Mixing Bowl, combine pepper, onion, tortilla chip crumbs, 3/4 cup of the ketchup mixture, beef, egg and 1 cup of the cheese; mix well. Place meat mixture in Deep Covered Baker; form into an 8 1/2 x 4 1/2-in. loaf.

Microwave, covered, on HIGH 14-17 minutes or until Digital Pocket Thermometer inserted in center of meat loaf registers 145°F (63°C). Remove baker from microwave. With Chef's Silicone Basting Brush, brush remaining ketchup mixture over meat loaf. Microwave, covered, on HIGH 3-5 minutes or until internal temperature reaches 160°F (71°C) in the center.

Sprinkle remaining cheese over meat loaf; cover and let stand 10 minutes before slicing. Sprinkle cilantro over meat loaf, if desired.

Cook's Tip: For best results, choose authentic restaurant-style tortilla chips, found in the ethnic section of the supermarket.

Meatloaf can be baked, uncovered, in a 400°F (200°C) oven for 65-70 minutes. Brush with sauce 15 minutes before end of bake time.

TACO SOUP

1 lb lean ground beef
1 small yellow onion
1 package taco seasoning mix
1 can (15 ounces) whole kernel corn, undrained

1 can (15 ounces) beans in chili sauce, undrained
1 can Rotel chilis and diced tomatoes, undrained
1 can tomato soup + 1 can of water

Finely chop onion using Food Chopper. Place beef and onion into Deep Covered Baker. Cover and microwave on high for 4 minutes. Remove and crumble with Mix n Chop. Cover and return to microwave for 2 minutes. Remove and use Mix n Chop until desired consistency is obtained; drain. Add remaining ingredients, stir thoroughly, and heat 10 minutes until hot. Serve with tortilla chips, salsa, sour cream, and grated cheddar cheese.

TERIYAKI RIBS WITH GRILLED PINEAPPLE

1 pineapple	*1/2 c. teriyaki baste and glaze
1 rack pork loin back ribs (baby back ribs, 2 ½ - 3 lb)	½ c. pineapple preserves
1 tsp. salt	¼ c. ketchup
¼ tsp. ground black pepper	1 garlic clove, pressed
¼ c. water	¼ - ½ tsp. cayenne pepper

Cut off top & bottom of pineapple and cut using the Pineapple Wedger. For ribs, remove membrane from ribs using the Boning Knife (see Cook’s Tips) and cut between each bone to separate rack into individual ribs. Season with salt and pepper. Arrange ribs, cut side down, in two layers in the DEEP COVERED BAKER. Add water. Microwave, covered for 8 minutes. Turn ribs over and microwave for an additional 7-10 minutes or until 160°.

For sauce, combine remaining ingredients, reserving ½ c. Add ribs to sauce and toss to coat. Grill ribs and pineapple slices for 5-7 minutes or until grill marks appear, turning and basting occasionally with reserved sauce. *To substitute teriyaki baste and glaze, combine ½ c. teriyaki sauce, ¼ c. cold water and 1 tbsp. corn starch in saucepan. Bring to a boil whisking constantly until thickened.

Cook’s Tip: The membrane found underneath the rack is not only tough, but it also holds in excess fat. Removing the membrane helps to render out the fat during cooking. To remove the membrane, lay the rack meaty side down. Using the tip of the Boning Knife, gently cut under the membrane on one corner. Using a paper towel, grasp the corner of the membrane and gently pull it away from the bones. Trim any visible fat along the underside of the rack.

OVEN RECIPES

BACHELORS ROAST

Beef Roast
2 cups Ketchup

1 can dark soda (coke, diet Pepsi, etc.)

Preheat oven to 350 degrees. Place roast in the Deep Covered Baker and cover with soda and ketchup. Cover and cook for about 30 minutes per lb. *Optional: Add onions & pressed garlic.*

If there are leftovers, shred and mix with the sauce and you have BBQ for a couple of meals.

BURGUNDY POT ROAST

Beef Roast
1 cup burgundy wine
8 oz can tomato sauce

Dry Vegetable Soup mix
Egg Noodles

Preheat oven to 350 degrees. Place roast in the Deep Covered Baker and add wine, tomato sauce, and 1 package of dry vegetable soup mix. Cover with lid and bake 3-3 ½ hours. Serve hot over egg noodles.

CHILI CHEESE PIE

½ 15oz refrigerated pie crusts (1 crust)
1 Tbsp cornmeal
2 Tbsp onion, chopped
8oz package shredded cheddar and Monterey Jack cheese

1 4oz can chopped green chilies, drained
3 eggs
¾ cup milk
2 medium plum tomatoes, thinly sliced

Preheat oven to 400 degrees. Let pie crust stand at room temperature 15 minutes. Unfold crust and roll to 12 inch circle using lightly floured Baker's Roller. Sprinkle cornmeal in bottom of Deep Covered Baker. Place crust in baker, pressing over bottom and up sides to form a rim. Prick with fork. Bake 10 minutes; remove from oven. Reduce oven temperature to 350 degrees. Chop onion; sprinkle cheese, chilies and onion into crust. In small bowl, whisk eggs and milk. Pour into crust. Arrange tomato slices around the edge, overlapping slightly. Bake 35-40 minutes or until knife inserted in center comes out clean. Let stand 5 minutes.

CHUCK ROAST WITH GRAVY

Chuck Roast
1 can Cream of Mushroom Soup
1 can Coke

Onion Soup mix
Egg Noodles

Preheat oven to 350 degrees. Mix Cream of Mushroom soup, Onion Soup mix, and Coke. Place roast in the Deep Covered Baker and spread soup mixture over roast. Cover with lid. Bake for about 2 hrs.

EASY BAKED CHIMICHANGAS

1 lb ground beef
1 medium onion
1 – 2 garlic cloves
1 can (4 ounces) chopped green chilies
¾ -1 cup salsa
1 tablespoon **Southwestern Seasoning Mix**

8 – 10 flour tortillas (7 to 8 inches each)
1/3 stick butter
8 ounces cheddar/Monterey Jack cheese blend
3 – 4 Roma tomatoes
Optional: 1 small bunch green onions, sour cream, and salsa for garnish

Preheat oven to 475 degrees. Chop onion with Food Chopper; press garlic with Garlic Press. Add onion and garlic to ground beef in Deep Covered Baker and cover. Microwave on high for 4 minutes. Remove from microwave and chop using Mix n Chop. Cover and microwave for 2 minutes. Chop using Mix n Chop till thoroughly crumbled. Drain well. Add chilies, salsa, and Southwestern Seasoning to baker; stir & microwave 2-3 minutes or until warmed through. Meanwhile, melt butter in Easy Read Measure Cup.

To assemble, place two scoops of mixture in center of tortilla using the Large Stainless Steel Scoop. Fold 2 sides over filling. Fold opposite two sides over to create a square pouch. Place seam side down in Rectangular Baker or Stoneware Bar Pan. Repeat until all meat mixture is used (about 8 – 10 chimichangas). Brush melted butter over tortillas using Chef’s Silicone Basting Brush. Bake for 13 – 16 minutes or until golden brown and crispy on the outside.

While baking, grate cheese using Rotary Grater. Slice tomatoes using V-Blade of Ultimate Mandolin. Cut green onions into small pieces using Kitchen Shears. Remove stone from oven and sprinkle cheese evenly over chimichangas immediately. Layer tomato slices on top and sprinkle with green onions. Serve with sour cream and additional salsa (if desired).

FRENCH BEEF DIP

3 to 6 lbs. boneless beef (any cut)
3 cans beef broth
1 pkg. onion soup mix

2 tsp sugar
2 cans or bottles of beer
1-2 garlic cloves

Put all ingredients into the baker and cook at 200 – 250 degrees at least 6 hours, until meat shreds and is very tender. Pile meat onto your favorite sub bread and then top with Swiss or provolone cheese. Use the juice in the bottom of the baker to dip your sandwich into.

GOULASH

1 lb. ground beef
1 cup onions, chopped
2 cups diced tomatoes

2 cups Elbow Macaroni (cook according to box)
Salt and Pepper to taste
8 oz. Velveeta Cheese, cubed

Preheat oven to 350 degrees. In 12” Skillet, cook beef and onions until cooked. In Deep Covered Baker combine beef mixture, tomatoes, and cooked pasta. Top with slices of Velveeta cheese. Bake until top is bubbly, (approximately 30 minutes).

ROUND STEAK & MUSHROOM GRAVY

Round Steak

1 can Cream of Mushroom Soup + 1 can water

Place round steak in baker; add soup and water. Cover with lid and bake in 350 oven for about 1 hour.

SUPER BOWL SHORT RIBS

4 lbs. boneless beef short ribs
16 oz. Tomato sauce
1-cup dark brown sugar
½ cup soy sauce

2-3 med red onions coarsely chopped
3 Tbs. Cinnamon

Preheat oven to 325 degrees. Remove all visible fat from ribs and slice into 2 inch strips about ½-¾ inch thick; place in Deep Covered Baker. Thoroughly combine remaining ingredients and add to baker. Cover with the lid and bake for 2 hours, stir occasionally.

Note: The meat and vegetables are constantly basted and held in their own juices. Everything cooked in this baker will be flavorful and tender and will have plenty of broth for gravy if you like.

TOUCHDOWN TACO DIP

1 (16 oz) can refried beans
1 (8 oz) pkg cream cheese, softened
1 cup sour cream
2 Tbs. taco seasoning mix
2 garlic cloves, pressed

2 oz cheddar cheese, shredded (1/2 cup)
1/2 cup pitted ripe olives, chopped
2 Tbs. fresh cilantro or parsley, snipped
1 medium tomato, seeded and chopped
1/4 cup thinly sliced green onions with tops

Preheat oven to 350 degrees. Spread refried beans over bottom of Deep Covered Baker using Classic Scraper. In Classic Batter Bowl, combine cream cheese, sour cream and taco seasoning. Press garlic into Batter Bowl using Garlic Press; mix well. Spread over beans. Shred cheese over top using Deluxe Cheese Grater. Bake 15-18 minutes or until hot. Chop olives using Food Chopper. Snip cilantro using Kitchen Shears. Sprinkle tomato, onions, olives and cilantro over dip. Garnish with additional sour cream, if desired. Serve with Baked Tortilla Chips. Makes 16 servings.

VEGETABLE POT ROAST

Beef Roast
Potatoes
Carrots
Onions

Celery
Salt
Pepper

Preheat oven to 325 degrees. Place roast in Deep Covered Baker. Add potatoes, carrots, onions, celery, salt and pepper. It isn't necessary to add water. Place lid top. Bake for 2-3 hours, depending on how large the roast is. Remove roast and vegetables from bowl. Use broth to make gravy to pour over veggies and roast.

PORK

MICROWAVE RECIPES

10 MINUTE BARBECUE PORK TENDERLOIN (WITH SAUCES AND VARIATIONS)

1 lb. pork tenderloin
1 tbsp. vegetable oil

2 tbsp. Smoky Barbecue Rub
Smoky BBQ Sauce (recipe to follow)

Trim fat and silver skin from tenderloin using the Forged Boning Knife. Brush with oil and rub seasoning onto pork. Place into baker, tucking narrower end under to create a uniform thickness. Evenly rub pork with barbecue rub. Cover and microwave on HIGH for 6-10 minutes or until internal temperature reaches 150. Remove from microwave, keep it covered for 10 minutes allowing the temperature to rise to 160. Top with Smoky Barbecue Sauce and server as main dish, or shred meat and use in sandwiches.

SMOKY BARBECUE SAUCE

1 cup ketchup
2 Tbsp Smoky Barbecue Rub

¼ cup brown sugar
2 tsp cider or white vinegar

Combine ingredients and bring to boil, stir occasionally.

MINIATURE BARBECUE PORK SANDWICHES

Cut 1 medium onion into 1/4- inch thick slices. Arrange onion slices over bottom of the Deep Covered Baker. Prepare pork as above. Place over onion and microwave as directed. Cut pork into ¼ inch thick slices. Arrange sliced pork evenly over 8 small rolls. Top pork with onions. Spread about 1 teaspoon Smoky Barbecue Sauce over top half of each roll. Place top on Sandwiches and serve.

BARBECUE PORK SALAD

Prepare pork as directed. For dressing, combine ¼ cup ranch salad dressing and 1 tsp Smoky Barbecue Rub. Cut pork into strips. Thinly slice half of a medium red onion. In large bowl, combine 1 package (7 ounces) Iceberg lettuce salad mix and 2 cups Cole slaw mix; top with onion, 1 cup thawed frozen corn and pork. Drizzle with dressing.

CARIBBEAN-STYLE PORK TENDERLOIN

Fix as above, replace the Smoke Barbecue Rub with Asian Seasoning Mix or Jamaican Jerk Rub. And serve with Mango Salsa.

MANGO SALSA

1 Mango
1 jalapeno pepper, stemmed and seeded
2 tablespoons finely diced red bell pepper

2 tablespoons thinly sliced green onion with top
1 lime

Coarsely chop mango and finely chop jalapeno pepper. Finely dice bell pepper, thinly slice green onion. Zest & Juice lime. Combine mango, peppers, green onions, lime zest and juice; mix gently. Cover refrigerate until ready to serve.

JERK PORK TENDERLOIN WITH RICE

Slice 1 medium red bell pepper into thin strips, arrange evenly over bottom of baker. Prepare pork as directed, substituting Jamaican Jerk Rub for barbecue rub. Slice pork; serve over rice. Sprinkle with sliced green onions.

SOUTHWEST PORK FAJITAS

Slice 1 medium onion and 1 medium green bell pepper; arrange evenly over bottom of baker. Add 1 pressed garlic clove to baker. Prepare pork as directed, substituting Southwestern Seasoning Mix for barbecue rub. Slice pork into strips, return to baker and toss with onion and pepper. Serve with warm tortillas. Garnish with shredded cheese, salsa, sour cream and guacamole, if desired.

OVEN RECIPES

BACHELORS ROAST

1 - 3 pound roast
1 or 2 onions
1-2 Garlic Cloves

1 can of Coke
2 cups of ketchup

Preheat oven to 350 degrees. Place roast in Deep Covered Baker. Add onions and fresh pressed garlic. Pour 1 can of Coke and 2 cups of ketchup over roast. Cover and bake for approximately 30 minutes per pound.

***Cooks Tip**

If there are any leftovers, just shred and mix with the sauce and you have BBQ for a couple of meals.

BACON SAUSAGES

1 pound of bacon
1 package Little Smoky Mini Sausages

Brown Sugar as needed

Preheat oven to 350 degrees. Cut 1 pound of bacon in half crosswise so that you have ½ length slices of bacon. Wrap each ½ slice around a Little Smoky (mini smoked sausages), and secure with a toothpick. Place in baker. Top the layer of sausages with brown sugar, enough to thinly cover the meat until nothing is blatantly sticking out above the sugar other than the toothpicks.

Bake 30 minutes or until bacon is cooked and the sausages are heated through. The sugar will combine with the bacon drippings to make a thick sweet and savory syrup or sauce. You can bake in a double layer, but the sausages on the top layer won't have as much sauce sticking to them when you pull them out to serve.

BAKED HAM

Place the butt portion of a ham in the Deep Covered Baker. Top with lid. Place in 350 oven for 2 ½ to 3 hours. You may glaze ham in the last 30 minutes of cooking with pineapples and brown sugar glaze.

MUSHROOM PORK CHOPS

1 can Cream of Mushroom Soup
1 garlic clove

¼ cup white wine
4 thick sliced Pork Chops

Preheat oven to 325 degrees. Empty 1 can of soup into Deep Covered Baker. Crush clove of garlic; mix in ¼ cup white wine. Place thick sliced pork chops on top, cover with lid. Bake for 45 minutes – 1 hour.

PORK CHOPS & RICE

1 package Uncle Ben's Rice Pilaf Mix

4 Pork Chops

Preheat oven to 350 degrees. Empty contents of purchased rice/pilaf mix (Uncle Ben's) into Deep Covered Baker, add water according to package directions. Place pork chops on top of rice & sprinkle seasoning mix on meat. Cover & bake for 1-2 hours.

PORK CHOPS & STUFFING

4 boneless lean pork loin chops (4-5 ounces each)
2 cups Pepperidge Farm Cornbread Stuffing dry mix
1 can (10 3/4-ounces) condensed 98% fat-free cream of
celery soup (can use Healthy Request or regular)
1/4 cup finely chopped onion

1/4 cup chopped celery
1/2 cup frozen corn kernels (may use canned)
1 tablespoon packed brown sugar
1 teaspoon spicy-brown mustard

Heat oven to 400 degrees. Brush inside of Deep Covered Baker with oil. Mix stuffing, soup, corn, onion, and celery; spoon into Baker. Arrange pork chops in a single layer over stuffing. Mix brown sugar and mustard; spoon over pork chops. Bake 30 minutes or until pork is done. Makes 4 servings.

ROASTED PORK & POTATO DUET

2 teaspoons rubbed sage
1 garlic clove, pressed
1 teaspoon dried thyme leaves
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper

1 center loin pork roast, rolled and tied (3 1/2-4 pounds)
1 1/2 pounds sweet potatoes cut into fourths (2-3 large)
1 1/2 pounds russet potatoes cut into large chunks (3-4
medium)

Preheat oven to 350°F. In Small Batter Bowl, combine sage, garlic, thyme, salt and black pepper. Rub all but 2 teaspoons of the herb mixture evenly over the surface of pork roast. Place roast in Deep Covered Baker. Toss potatoes with remaining herb mixture; arrange potatoes around roast. Cover with Lid.

Bake 1 hour, 15 minutes. Using Oven Mitts pull out oven rack and carefully remove lid, lifting away from you. Bake roast and potatoes, uncovered, 15-30 minutes or until Pocket Thermometer inserted into meat registers 155°F for medium or 165°F for well done. Remove potatoes to serving platter; set aside. Remove roast to cutting board; loosely tent with aluminum foil. Let roast stand 10 minutes before carving.

SMOKED SAUSAGE WITH VEGETABLES

Smoked Sausage
Potatoes, quartered

Carrots, peeled
Cabbage, quartered

Preheat oven to 350 degrees. Cut Smoked Sausage into chunks and place in baker. Add 1 cup water, quartered potatoes, carrots, quartered cabbage, and (any vegetables you like). Top with lid. Bake for 20-30 minutes or until vegetables are done.

CHICKEN & TURKEY

MICROWAVE RECIPES

30 MINUTE CHICKEN (AKA ROCKIN’ ROASTED CHICKEN)

- | | |
|------------------------------------|---|
| 1 whole chicken (3 1/2 – 4 pounds) | ½ teaspoon garlic powder |
| 1 tablespoon olive oil | ½ teaspoon salt |
| 1 tablespoon all-purpose flour | ¼ teaspoon coarsely ground black pepper |
| 1 teaspoon paprika | ¼ teaspoon dried thyme leaves |

For chicken, lightly spray Deep Covered Baker with oil . Remove and discard giblets, and neck from the chicken cavity. Rinse chicken with cold water; pat dry. Trim excess fat if necessary. Tie ends of legs together with cotton string. Lift wing tips up toward neck, then tuck under back of chicken. Place chicken onto a cutting board, brush with oil using basting brush.

For seasoning mixture, combine ingredients in prep bowl; mix well. Completely coat outside of chicken with mixture; place chicken, breast side up, into baker. Microwave, covered on HIGH 20-30 minutes or until temperature registers 165 in the thickest part of the breast and juices run clear. Remove from microwave. Cover with lid and let stand 10 minutes.

VARIATION 1

- | | |
|--|--------------------|
| 1 whole chicken (4-5 pounds) | Italian Seasoning |
| 5-6 cloves fresh garlic cloves, peeled | Rosemary Seasoning |
| 5 Tbs Butter | |

Lightly spray baker with oil. Remove and discard giblets and neck from chicken. Rinse with cold water and pat dry. Place peeled garlic inside of chicken. Add 3 tablespoons of butter and generously sprinkle with Italian Seasoning and Rosemary Seasoning or your other favorite seasonings.

Melt 2 tbsp butter in bowl and add 1 tbsp each of Italian and Rosemary. Mix well and brush over outside of chicken. Place chicken breast side down in baker. Cook covered in your microwave at full power for 30 minutes. Test the thickest part of the breast to make sure temp has reached 165. Remove, cover with lid and let set for an additional 10 minutes. Carve and enjoy.

VARIATION 2: ALL-IN-ONE CHICKEN DINNER

- | | |
|---------------------------------------|---|
| 1 whole chicken (4-5 pounds) | 3 cups red or russet potatoes, cut into 2 inch pieces |
| 1 cup celery, cut into 1 inch pieces | Additional seasonings used on chicken |
| 1 cup carrots, cut into 1 inch pieces | |

Lightly spray baker with oil. Remove and discard giblets and neck from chicken. Rinse with cold water and pat dry. Combine celery and carrots, cut into 1-inch pieces, and potatoes, cut into 2-inch pieces, in Classic Batter Bowl. Toss with additional seasoning and oil, if desired. Arrange vegetables around chicken. Microwave, covered on HIGH 30-40 minutes or until temperature registers 165 in the thickest part of breast and juices run clear. Remove from microwave. Cover with lid and let stand 10 minutes.

ASIAN CITRUS SALAD

3 boneless skinless chicken breast halves (about 12 oz)	1 orange, sectioned or one small can of Mandarin oranges
2 Tbs soy sauce	½ cup red onion, sliced
2 tsp Asian Seasoning	¼ cup radishes, sliced (about 3 medium)
2 garlic cloves	Chow Mein Noodles or slivered almonds
6 cups romaine lettuce, sliced	<i>Asian Dressing (recipe to follow)</i>

Place chicken breasts in the Deep Covered Baker. Add Soy Sauce and Asian Seasoning; press 2 cloves of garlic over the chicken breasts. Cook for 15 minutes in microwave or until internal temperature is 165 degrees. (Temp will rise to 170 degrees upon resting for 10 minutes). Remove chicken from pan, cool and slice into ¼ inch thick strips. Rinse, drain and spin lettuce in Salad Spinner. Drain Mandarin Oranges. Slice onion. Toss all salad ingredients. Top with dressing.

ASIAN DRESSING

7 oz vegetable oil	¼ tsp. Ground ginger
2 tsp sugar	1 ½ oz soy sauce
1 garlic clove, pressed	3 oz rice vinegar

Mix all ingredients together in Measure, Mix & Pour. Pour over salad. Yield: 10 servings

CHEESY CHICKEN CHILAQUILES

1 ½ lb boneless, skinless chicken breasts	12 cup restaurant style tortilla chips
1 Tbs Southwestern Seasoning Mix	2 cups shredded Chihuahua cheese
1 ¾ cup salsa Verde	1 cup crumbled queso fresco
1 cup reduced sodium, chicken broth	Sour Cream optional
¾ cup chopped fresh cilantro	

Cut chicken into 1” chunks. Combine chicken and seasoning mix in Deep Covered Baker. Mix well and microwave, covered, for 4 minutes. Stir to separate chicken and then cook an additional 4 minutes. Drain with colander. Combine salsa and broth together. Chop cilantro finely. Arrange half of the tortilla chips in the bottom of the baker, breaking the chips, and top with half each of the chicken, salsa mixture and cheese. Sprinkle with ¼ cup of the cilantro. Repeat layer one time, ending with cheeses.

Microwave, covered, for 5-7 minutes, or until cheeses have melted and most of the liquid is absorbed. Let stand, covered, for 5 minutes. Sprinkle with remaining ¼ cup cilantro and serve with sour cream if desired.

CHICKEN AND RICE

4 boneless, skinless chicken breasts
1 box rice-a-roni

Place chicken in the bottom of Deep Covered Baker; add rice, seasoning mix, then water (amount on the box). Put on the lid and microwave for 25 minutes.

CHICKEN BREASTS IN 8 MINUTES

Use as a base for recipes that call for cooked chicken

1 – 1 ½ pounds boneless skinless chicken (approx 3 breasts)
Salt

Pepper
Seasonings of choice

Season chicken with salt, pepper and seasonings of choice; place in Deep Covered Baker and microwave for 8 minutes. Prepare ahead tip: Season chicken in the morning and place in zip bag in fridge. When you get home pop it into the baker and dinner's ready in 8 minutes!

CHICKEN FAJITAS WITH FRESH SALSA & GUACAMOLE

2 medium onions
1 green bell pepper
1 red bell pepper
4 boneless, skinless chicken breast halves
2 Tbsp. **Chipotle rub***

1 package fajita-size flour tortillas
8 oz shredded cheddar cheese
8 oz. Sour cream
Fresh Salsa (recipe to follow)
Guacamole (recipe to follow)

Slice onions and peppers; place in bottom of Deep Covered Baker, sprinkle with 1 Tbsp. Chipotle Rub. Sprinkle additional 1 Tbsp. Chipotle rub over both sides of chicken and place chicken breasts on top of vegetables. Microwave covered for 12-15 minutes, let stand with lid for 10 minutes.

Place flour tortillas in Mini Baker, cover with foil and put in the oven to warm at 250°, or warm in microwave for about 1 minute (without foil). Cover with damp paper towel to prevent drying.

When the chicken is done, remove peppers and onions to a bowl. Leave chicken in Deep Covered Baker with the broth; chop with the Salad Choppers. Assemble fajitas as desired and enjoy!

**Southwestern Seasoning Mix, or Taco seasoning, can be used in place of the Chipotle Rub.*

FRESH SALSA

1 pint grape tomatoes
1 medium red onion
1 whole jalapeno, stem removed (seeds removed if desired)
1/4 c. cilantro

1-2 cloves garlic
1 lime
1/2 t. salt

Combine first 4 ingredients into medium sized bowl; chop with Salad Choppers until desired consistency is reach. Add garlic pressed with garlic press. Add lime using Citrus Press, and salt. Mix and enjoy.

GUACAMOLE

2 ripe avocados
1 lime

½ cup fresh salsa

Using Avocado peeler, cut avocados in half and remove skins. Place in Small Batter Bowl and mash using Mix 'n Masher. Add ½ c. of Fresh Salsa and juice of 1 lime using Citrus Press. Mix and enjoy.

CHICKEN FETTUCCINI ALFREDO

1 – 1 ½ lbs boneless, skinless chicken breast
1 clove garlic
Salt and pepper
Uncooked fettuccini noodles

1 jar Alfredo sauce
Fresh block parmesan cheese
Dried parsley

Place chicken in bottom of Deep Covered Baker; season heavily with salt and pepper. Press garlic on top of chicken using Garlic Press. Cover with lid and microwave on high for 12 – 14 minutes or until chicken is done, stirring half way through cook time.

While chicken is cooking, prepare fettuccini according to package directions in a saucepan; drain.

When chicken has finished cooking, drain liquid. Chop chicken with Salad Choppers. Add in Alfredo sauce and noodles, mixing thoroughly. Microwave covered for 2 – 3 minutes until heated through. Grate fresh parmesan cheese on top using Rotary Grater. Sprinkle with parsley.

CHICKEN TORTILLA CASSEROLE

1 poblano pepper
2 ears of fresh corn, shucked
1½ lb boneless, skinless chicken tenders
2 tbsp **Southwestern Seasoning Mix**
¼ tsp salt

1 can (15 oz) black beans, drained and rinsed
1½ cups thick and chunky salsa
4 cups broken tortilla chips
1 cup (4 oz) shredded cheddar and Monterey Jack cheese
Cilantro (optional)

Remove stem and seeds from poblano pepper using Santoku knife; slice into strips. Arrange poblano strips evenly over bottom of Deep Covered Baker. Remove kernels from corn using Kernel Cutter; add to baker. Place chicken over peppers and combine with seasoning mix and salt. Microwave on high 4 minutes; stir to separate chicken strips. Cover; microwave an additional 4-6 minutes or until chicken is cooked through; shred using salad choppers.

Drain and rinse black beans using small strainer. Stir beans and salsa into chicken mixture. Gently stir in tortilla chips with small mix ‘n scraper®. Grate cheese over baker using rotary grater. Microwave, uncovered, on high 2-3 minutes or until cheese is melted. If desired, snip cilantro using professional shears; sprinkle over casserole.

EASY CHICKEN NACHOS

1-2 lbs boneless/skinless chicken breast
1-2 Tbs **Chipotle Rub**
1Tbs **Garlic Infused Canola Oil**
1 bag of favorite Corn Chips or Tortilla Chips
1 large jar of Mild Salsa

1 lb Velveeta cheese
3 Roma tomatoes
1 Bunch of green onions
8oz baby portabella mushrooms
Sour Cream (*Optional*)

Place chicken in Deep Covered Baker, brush with Garlic Infused Canola Oil and sprinkle with Chipotle Rub. Cook in Microwave 12 minutes, stirring halfway through cook time. Remove from microwave and chop with Salad Chopper to the desired consistency.

Meanwhile, slice mushrooms with Egg Slicer Plus, sauté in 8 or 10 inch sauté pan or grill pan. Cut and quarter tomatoes and slice green onions; cut cheese into 1 inch slices. Place chips onto Large Rectangular Tray with Handles or Large Bar Pan. Put chicken on top of chips followed by salsa, onions and mushrooms. Top with Velveeta Cheese Slices, Place in Microwave Oven for 2-3 minutes to melt cheese. Serve nachos with tomatoes and sour cream.

GREEK CHICKEN

1 - 1 ½ pounds boneless, skinless chicken breast
Pampered Chef **Greek Rub**
Salt
Pepper

1 medium red onion
Orzo Pasta
15 ounce can crushed tomatoes
Fresh block Parmesan cheese

Chunk red onions, spread across bottom of Deep Covered Baker; cover with chicken breasts. Season chicken heavily with Greek Rub, salt, and pepper. Cover with lid and microwave on high for 12 – 14 minutes or until chicken is done, stirring halfway through cook time. While chicken is cooking, prepare orzo in a saucepan according to package directions.

When chicken is cooked, drain liquid. Chop chicken and onion with Salad Choppers. Add crushed tomatoes to chicken; stir in cooked orzo. Cover and heat in microwave on high for 3 minutes. Stir well. Grate cheese on top using Rotary Grater.

GREEN, WHITE & RED LASAGNA

1¼ lbs (625 g) bulk hot Italian turkey sausage or
sausage links, casings removed
1 medium zucchini
1 medium red bell pepper
1½ cups (375 mL) marinara sauce, divided

6 oz (175 g) cream cheese
½ cup (125 mL) loosely packed fresh basil leaves
2 cups (500 mL) shredded Italian cheese blend, divided
2 garlic cloves, pressed
1 1-lb (450-g) tube prepared polenta, room temperature

In Classic Batter Bowl, microwave sausage on HIGH 5–6 minutes or until no longer pink, breaking into crumbles halfway through using Mix ‘N Chop. Drain using small Colander and Bowl. Blot sausage well with paper towels; return to batter bowl. Meanwhile, coarsely chop zucchini with Food Chopper. Dice bell pepper using Santoku Knife. Add zucchini, bell pepper and 1 cup (250 mL) of the marinara sauce to sausage; mix well.

In Small Batter Bowl, microwave cream cheese on HIGH 1–2 minutes or until soft. Coarsely chop basil. Add basil, 1½ cups (375 mL) of the cheese blend and garlic pressed with Garlic Press to cream cheese; mix well. Slice polenta crosswise into four even pieces. Slice pieces with Egg Slicer Plus® to create rounds.

Pour remaining sauce over bottom of Deep Covered Baker; arrange polenta rounds over sauce (do not overlap). Scoop one-third of the cream cheese mixture over polenta; spread evenly with Small Spreader. Top with one-third of the sausage mixture. Repeat layers two times.

Microwave, covered, on HIGH 14–16 minutes or until center is hot. Carefully remove baker from microwave using Oven Mitts. Sprinkle with remaining cheese blend; cover and let stand 10 minutes.

Yield: 8 servings

U.S. Nutrients per serving: Calories 370, Total Fat 24 g, Saturated Fat 9 g, Cholesterol 85 mg, Carbohydrate 17 g, Protein 22 g, Sodium 1120 mg, Fiber 2 g

Cook’s Tip: To prepare in oven, preheat oven to 400°F (200°C). Cook sausage in (12-in./30-cm) Skillet 4–5 minutes or until no longer pink, breaking into crumbles. Drain; blot excess moisture and place into Classic Batter Bowl. Proceed as directed through Step 3. Bake, covered, 40–45 minutes or until center is hot.

GRILLED CHICKEN PENNE AL FRESCO

Preparing a tomato-garlic sauce from scratch in the microwave will fill your kitchen with the aromas of an elegant Italian restaurant.

4 garlic cloves, peeled	1¼ cups lightly packed fresh basil leaves, divided
2 cups grape or cherry tomatoes	1 oz Parmesan cheese, grated (about ¼ cup packed)
3 cups uncooked penne pasta	2 cups diced grilled chicken breasts
3 cups chicken broth	<i>Additional grated fresh Parmesan cheese</i>
¾ cup dry white wine such as Chardonnay	<i>and coarsely ground black pepper (optional)</i>
½ tsp <i>each</i> salt and coarsely ground black pepper	

Spray Deep Covered Baker with olive oil using Kitchen Spritzer. Slice garlic into baker using Garlic Slicer. Add tomatoes. Cover; microwave on HIGH 4-5 minutes or until tomatoes begin to burst, stirring after 2 minutes. Crush tomatoes using Mix 'N Chop. Add pasta, broth, wine, salt and black pepper. Return baker to microwave; cover and microwave on HIGH 16-18 minutes or until pasta is tender, stirring after 10 minutes.

Meanwhile, coarsely chop basil with Chef's Knife. Reserve 2 tbsp for garnish. Grate cheese using Rotary Grater.

Carefully remove baker from microwave and remove lid, lifting away from you. Add remaining basil, cheese and chicken to baker; mix well. Garnish with reserved 2 tbsp basil, additional Parmesan cheese and black pepper, if desired.

Cook's Tips: An additional ¾ cup chicken broth can be substituted for the wine, if desired.

Any tube-shaped pasta requiring 9-11 minutes cook time, such as rigatoni, can be substituted for the penne pasta.

To grill chicken in the **Grill Pan**, season 2 chicken breasts, about 6 oz each, with salt and black pepper. Heat Grill Pan over medium-high heat 5 minutes. Spray pan with oil. Cook chicken 4-6 minutes or until grill marks appear. Turn chicken over; cook 4-6 minutes or until center of chicken is no longer pink and **Digital Thermometer** registers 170°F.

LEMON CHICKEN, PINEAPPLE, AND RED ONION SALAD

1 Bag of Spring Mix Organic Lettuce	1 medium pineapple
1 1/2 lbs boneless skinless chicken	1 red onion
1 1/2 Tbs Citrus & Basil Rub	1 large tomato
1 Tbs Basil Canola Oil (optional)	1/4 cup Spicy Pineapple Rum Sauce
1 small Lemon	<i>Dressing (recipe to follow)</i>

Place chicken in Deep Covered Baker; brush with Basil Oil (if desired). With Citrus Press, add juice of small lemon over chicken; season with Citrus and Basil Rub. Place in Microwave for 14 minutes, or until cooked, stirring halfway through cook time.

Wash lettuce with Salad and Berry Spinner. Place on Large Bamboo Platter. Using Pineapple Wedger, peel and core pineapple. Using Apple Wedger, slice pineapple into spears, and slice onion into wedges, discarding the core. Brush pineapple with Rum Sauce. Place in Grill Pan with Red Onion; grill 7 -8 minutes. Cut tomato into wedges; place on lettuce.

Remove Chicken from microwave. Chop with Salad Chopper. Add chicken to Salad bed; add Grilled Pineapple and Onions. Top with dressing and serve.

DRESSING

1 Naval Orange	1/2 Cup of Extra Virgin Olive Oil
1/2 Cup of Juice from Orange	2 tbsp Greek Rub

In Measure, Mix & Pour, mix together ½ cup of juice from orange, Oil and Greek Rub. Mix well and store in a tightly sealed container.

MEXICAN CHICKEN “LASAGNA”

¼ cup lightly packed fresh cilantro leaves
1 pkg (8 oz) cream cheese
2 cups (8 oz) shredded Monterey Jack cheese, divided
1 medium onion (about 2/3 cup chopped)

1 can (28 oz) enchilada sauce
12 (6-in.) corn tortillas
3 cups diced or shredded cooked chicken
Additional chopped fresh cilantro leaves (optional)

Chop cilantro. Place cream cheese in Classic Batter Bowl; microwave on HIGH 30-45 seconds until soft. Add cilantro & 1½ cups Monterey Jack cheese; mix well using Small Mix ‘N Scraper. Chop onion using Food Chopper; set aside. Spread 2/3 cup enchilada sauce over bottom of Deep Covered Baker. Pour remaining enchilada sauce into Stainless (4-qt.) Mixing Bowl; set aside.

To assemble lasagna, using Sauté Tongs, dip four tortillas into enchilada sauce in mixing bowl and arrange over sauce in baker overlapping as necessary. Scoop half of the cream cheese mixture over tortillas using Small Scoop; spread. Top with 1 cup of the chicken and one-third of the onion. Repeat layers one time. Dip remaining four tortillas into sauce and arrange over second layer. Top with remaining chicken and onion. Pour remaining enchilada sauce over lasagna and sprinkle with remaining ½ cup Monterey Jack cheese. Microwave, covered, on HIGH 12-15 minutes or until center is hot. Let stand 10 minutes.

Sprinkle with additional chopped cilantro. Cut into squares using Utility Knife; serve using Mini-Serving Spatula.

MOROCCAN CHICKEN PASTA

1 1/2 -2lbs boneless, skinless Chicken Breasts
2 boxes of *Olive Oil and Herb* Pasta-Roni
1 Red Bell Pepper
1 small red Onion

2 Tbs **Moroccan Rub**
1 Tbs Olive Oil
1 Tbs **Garlic Infused Canola Oil**

Place 4 cups of water in Rice Cooker Plus, place in microwave uncovered for 5 minutes. Meanwhile, cut the onion and red pepper in strips and place them in the Large Micro Cooker with 1 Tbs Garlic Infused Canola Oil. Remove Rice Cooker from microwave and add 1 Tbs. Olive oil, pasta and seasoning packets, place back in microwave, covered, for 8 minutes.

Place chicken in Deep Covered Baker and sprinkle with 1 Tbs Moroccan Rub, cover and microwave for 12 minutes or until cooked through, stirring halfway through cook time. Place the Large Micro Cooker in microwave and cook Pepper and Onion mixture for 4 minutes.

Chop chicken using Salad Chopper. Add 1 Tbs Moroccan rub to pasta and place on serving platter; add chicken and then place onion and peppers on top.

MOROCCAN FRIED RICE

2 Boxes Rice-A-Roni Fried Rice
2 Tbsp. **Moroccan Rub**
1 Tbsp. **Spicy Pineapple Rum Sauce**
1 1/2 lbs of Boneless Skinless Chicken

1 Small Red Onion
1 Red/Yellow/or Orange Sweet Pepper
1 Cup of Snow Peas

Place chicken in Deep Covered Baker. Spread Spicy Pineapple Rum Sauce onto chicken. Then sprinkle 1 tbsp of rub onto chicken. Slice onions and peppers; add to baker. Add Snow Peas to baker or Grill in Grill PAN. When adding to grill pan add 1 tbsp of Garlic Infused Canola Oil. Place Baker, covered in Microwave for 14 minutes, stirring halfway through cook time.

To cook rice, place Rice-A-Roni in Rice Cooker Plus. Add both boxes and 1 tbsp of oil or butter. Cook in microwave uncovered for 1 min. Remove and stir and place again in Microwave uncovered for 1 additional minute. Remove, add seasoning packets and 1 tbsp of Moroccan rub. Add 4 cups of water. Place lid on Rice Cooker Plus place cooker in microwave for 11 min. Chop chicken with Salad Chopper and mix in rice

QUICK TURKEY CHILI

This quick and easy turkey chili is packed with flavor, ready in less than 30 minutes.

1 cup chopped onion
1 jalapeño pepper, seeded and chopped
1 cup diced green bell pepper
1 pound 99% lean ground turkey
2 tbsp olive or canola oil
3 garlic cloves, pressed
¾ tsp salt

2 tbsp **Southwestern Seasoning Mix**
2 tbsp all-purpose flour
1 can (28 ounces) diced tomatoes, undrained
1 can (15 ounces) black beans, drained and rinsed
1 can (16 ounces) chili beans in sauce, undrained
½ cup hot water

Using Food Chopper, chop onion and jalapeño pepper. Dice bell pepper using Santoku Knife. Place vegetables in Deep Covered Baker; microwave, uncovered, on HIGH 4-5 minutes or until tender. Add turkey, oil, garlic and salt; mix well. Microwave, uncovered, an additional 5-6 minutes, stirring halfway through and breaking turkey mixture into crumbles. Add seasoning mix and flour; mix well to coat. Stir in tomatoes, beans and water. Microwave, uncovered, an additional 12-14 minutes or until slightly thickened, stirring once halfway through cooking.

SMOKEY BBQ CHICKEN SANDWICHES

1-2 pounds of Boneless Skinless Chicken	8 oz Mushrooms
1 Tbs Garlic Infused Canola Oil	24 Rolls
2 Tbs of Chipotle Rub	SMOKEY BBQ SAUCE (see below)
2 Yellow Onions	

Place Chicken in the Deep Covered Cranberry Baker, brush with oil. Shake Chipotle Rub all over chicken (to taste). Place in Microwave 5-6 minutes, stir chicken and move raw pieces to the outside; continue microwaving another 5-6 minutes until cooked through and no longer pink. Chop cooked chicken with Salad Chopper to desired consistency. Slice Onions and Mushrooms, sauté in Grill Pan or Sauté Pan. Once chicken is chopped, add Smoky BBQ Sauce and mix. Place onions and mushrooms on side, slice bread and serve!!!

SMOKY BBQ SAUCE

1 cup ketchup	2 tablespoons Smoky Barbecue Rub
¼ cup brown sugar, firmly packed	2 teaspoons vinegar

Combine ingredients in (2-qt.) Saucepan. Bring to a boil, stirring occasionally; remove from heat.

Yield: 1 1/3 cups sauce (10 servings)

SMOKY BUFFALO CHICKEN WINGS

24 chicken wing drumettes (2 ½-3 lbs)	4 large stalks celery
½ tsp salt	½ cup mayonnaise
1 tsp vegetable oil	1/3 cup sour cream
¼ cup buffalo wing sauce or Louisiana-style hot sauce	¼ tsp coarsely ground pepper
2 tbs Smoky Barbecue Rub	¼ cup (1 oz) crumbled blue cheese

Trim excess fat and skin from drumettes. Place wings into Deep Covered Baker, season with salt. Microwave, covered, on HIGH 8 minutes. Turn wings over. Microwave on HIGH 7-10 minutes or until temp. is 180 when inserted into meatiest part of wings alongside bones and meat is no longer pink.

Meanwhile, cut celery stalks in half crosswise, then lengthwise. Combine mayonnaise, sour cream and black pepper in bowl. Whisk until blended. Gently stir in blue cheese; set aside.

Carefully remove baker from microwave and remove lid. Lifting away from you. Drain wings in colander. Add oil to (12in) skillet; heat over medium high heat 1-3 minutes or until shimmering. Place wings in skillet; cover with splatter screen. Cook 4-6 minutes or until browned on all sides, turning frequently. Combine hot sauce and rub in 6 qt bowl; add wings and toss to coat using scraper. Transfer wings to serving platter. Serve immediately with celery sticks and dip.

SOUTHWEST CHICKEN & RICE

1 1/2 lbs. Chicken boneless/skinless	2 Tbs Butter
1 small onion	3 1/2 cups water
1 pepper (orange, yellow or red)	1 Tbs Southwest Seasoning Mix
2 Tbs Garlic Infused Canola Oil	1 family size <i>Spanish Style</i> Rice-A-Roni
2 Tbs Chipotle Rub	1 lb Velveeta Mexican Cheese

In Deep Covered Baker place chicken, brush with oil and sprinkle with Chipotle Rub. Cover with lid and cook in microwave for 12 minutes or until cooked through, stirring halfway through cook time.

Meanwhile, in 12” Skillet, add 1 Tbs garlic oil, chopped onion and peppers. Sauté until tender then add 2 Tbs of butter and the Rice-A-Roni. Brown vermicelli; add water and seasoning pack and Southwest Seasoning. Cook on low until done.

Remove baker from microwave and chop chicken with Salad Chopper. Cube cheese and add to chicken; mix well. Add to rice mixture and serve immediately.

SOUTHWESTERN CHICKEN SALAD (VERSION 1)

4 boneless skinless chicken breasts	<i>Dressing:</i>
Southwestern seasoning or chipotle rub	1 cup ranch dressing
1 head green leaf, romaine, or iceberg lettuce	1 lime
1 can black beans, drained and rinsed	1 tbs southwestern seasoning or chipotle rub
1/2 red bell pepper	
1/2 red or purple onion	
2 or 3 plum tomatoes	
1 lime	
4 oz block cheddar cheese	
Lime flavored tortilla chips	

Sprinkle seasoning or rub on chicken in Deep Covered Baker; cook 8-10 minutes in microwave until cooked through, stirring halfway through cook time. Cut lime in half and juice over chicken using Citrus Press. Using Salad Choppers, cut up the chicken right in baker.

Wash and spin lettuce leaves in Salad & Berry Spinner. Once dry, wipe out the bowl of the spinner with paper towels and place leaves in bowl; chop with salad choppers. Slice red pepper, onion, and tomatoes with Ultimate Mandoline.

Using Microplane Grater (or zester), zest 1 lime into salad dressing. Cut lime in half, cut 2 slices for garnish and juice the rest into the dressing. Stir seasoning into dressing and whisk with stainless whisk. Drain and rinse black beans using strainer.

Layer lettuce, and chicken onto large platter. Place beans, tomatoes, red peppers and onions over chicken. Using rotary grater, grate cheese over the top. Serve with dressing.

SOUTHWESTERN CHICKEN SALAD (VERSION 2)

1 ½ lbs boneless, skinless chicken breast
1 ½ cups ranch salad dressing
1 jalapeno pepper
1 lime, cut in half
4 tsp taco seasoning mix
1 small yellow or red onion
1 clove fresh garlic

1 head iceberg, green leaf, or romaine lettuce
3 Roma tomatoes
1 fresh cucumber
1 green bell pepper
1 can (14 ounces) black beans
1 block (8 ounces) cheddar cheese
1 bag tortilla chips Salsa for garnish

Chicken

Spritz Deep Covered Baker with olive oil using Kitchen Spritzer. Cut onion into large chunks. Spread evenly over bottom of Baker. Lay chicken on top of onions. Press 1 clove garlic on top of onions and chicken using Garlic Press. Press ½ lime over chicken using Citrus Press. Cover and microwave on high for 12 minutes or until chicken is done, stirring halfway through cook time. Drain off broth. Chop well using Salad Choppers.

Dressing

Measure salad dressing with Easy Adjustable Measuring Cup. Cut jalapeno at each end and lengthwise. Remove seeds and membrane using Core ‘n More; finely chop with Food Chopper and add to ranch dressing. Juice remaining lime half using Citrus Press. Add taco seasoning mix and lime juice to ranch. Whisk well Stainless Steel Whisk.

Salad

Cut lettuce using Salad Choppers. Rinse lettuce well in basket of Salad & Berry Spinner, spin excess water out in Spinner; place on large platter. Slice tomatoes using v-blade of Ultimate Mandoline, and cucumbers using crinkle cut blade. Cut bell pepper using Santoku Knife. Drain and rinse beans using strainer. Add chicken, tomatoes, cucumber, pepper and beans to lettuce. Top with shredded cheese using Rotary Grater. Serve with dressing, tortilla chips, and salsa.

SUPER MOIST LOW FAT CHICKEN AND POTATOES

1/2 cup Fat Free Mayonnaise or Miracle Whip
2 tbsp. of Pica Pepper Sauce, can substitute Ketchup or BBQ Sauce
1/2 cup of Seasoned Bread Crumbs

Boneless skinless chicken breasts
5 small golden potatoes
Spice of choice
Vegetable Oil

Place bread crumbs in plastic Bag. Mix 1/2 cup Mayonnaise and 2 tbsp sauce together; brush on chicken breasts. Place chicken breasts in plastic bag one at a time and shake. Halve the golden potatoes.

Place chicken and potatoes in Deep Covered Baker, drizzle with vegetable oil. Cover and place in microwave for 12-15 minutes, stirring halfway through cook time.

TERIYAKI CHICKEN PITAS

1 ½ pounds boneless, skinless chicken breast
1 medium yellow onion
1 green bell pepper
Salt
Pepper

Asian Seasoning Mix
¼ -½ cup teriyaki sauce
1 tablespoon cornstarch
Sliced Provolone cheese
Pita pockets

Chunk onion and peppers and place in Deep Covered Baker. Lay chicken breasts on top and season with salt, pepper, and Asian Seasoning Mix. Cover and microwave on high for 12 – 14 minutes, or until chicken is done, stirring halfway through cook time. Drain and chop coarsely with Salad Choppers.

Meanwhile combine teriyaki and cornstarch and whisk well using Stainless Steel Whisk. Pour in teriyaki mixture into baker and combine well with chicken and vegetables; heat for 2 minutes.

Fill each pita with 2 slices of cheese and chicken mixture. Serve immediately.

WHITE CHICKEN CHILI

3 whole heads garlic (about 48 cloves), unpeeled
¾ tsp salt, divided
3 tbsp olive oil, divided
2 poblano peppers
1 medium onion

1½ lb boneless, skinless chicken thighs (or breasts)
2 tbsp **Southwestern Seasoning Mix**
2 cans (15.5 oz each) Great Northern beans, drained
1 jar (16 oz) salsa verde

Using Santoku Knife, slice about 1/4 in. off the pointed top of garlic heads to expose cloves. Place garlic cut side up in Classic Batter Bowl. Sprinkle garlic with 1/4 tsp of the salt and drizzle with 2 tbsp of the oil. Cover batter bowl with lid; microwave on HIGH 3 minutes or until garlic is soft. Set aside to cool.

Meanwhile, finely dice peppers using Santoku Knife. Chop onion using Food Chopper. Combine peppers and onion in Deep Covered Baker. Trim and finely dice chicken using Boning Knife. Add chicken, seasoning mix, remaining 1 tbsp oil and remaining 1/2 tsp salt to baker; mix well using Master Scraper. Microwave, covered, on HIGH 4 minutes; stir to separate chicken. Cover; microwave an additional 4-6 minutes or until chicken is cooked through.

Meanwhile, gently squeeze cooled garlic from heads into batter bowl (discard skins); mash using Mix 'N Masher. Add beans and salsa to batter bowl. Transfer bean mixture to baker; mix well. Microwave, covered, on HIGH 5-7 minutes or until chili is heated through.

Cook's Tip: Taco seasoning mix can be substituted for the Southwestern Seasoning Mix, if desired. Omit salt. Serve this chili with optional toppings such as shredded cheese, sour cream, lime wedges, diced avocado or chopped cilantro. Boneless, skinless chicken breasts can be substituted for the chicken thighs, if desired.

WHOLE BONELESS TURKEY BREAST

1 - Butterball® Frozen Boneless Turkey Breast

Crushed Peppercorn & Garlic Rub

Remove breast from packaging and place in Deep Covered Baker. Sprinkle all sides with Crushed Peppercorn & Garlic Rub. Cook in microwave with lid on for 40 minutes. Check internal temperature – thickest part of roast should be 165°. Cover and let stand for 10 minutes, temperature will rise to 170°.

OVEN RECIPES

CHICKEN & VEGETABLES

Chicken (skin on or off)
1 onion, quartered
Celery, cut into 1 inch pieces

Carrots, cut into 1 inch pieces
1 package Good Seasons Italian Dressing Mix.

Preheat oven to 350 degrees. Place chicken in Deep Covered Baker. Place chopped onion, celery and carrots around chicken. Sprinkle with ½ package of Good Seasons Italian Dressing mix. Place lid on top. Bake for 1 hour.

CRANBERRY CHICKEN

1-1 ½ lbs boneless, skinless chicken breasts
1 can whole berry cranberries
1 can cream of mushroom soup
1 packet onion soup mix

Preheat oven to 425 degrees. Place chicken in Deep Covered Baker. Mix cranberries with mushroom soup and onion soup mix; pour over top of chicken in baker. Cover with lid, place in oven; bake for 1 ½ hours.

JUICIEST ROAST CHICKEN (WITH VARIATIONS)

1 tablespoon all-purpose flour
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon salt

1/4 teaspoon coarsely ground black pepper
1/4 teaspoon dried thyme leaves
1 whole chicken (3 1/2-4 1/2 pounds)
1 tablespoon olive oil

1. Preheat oven to 450°F. Lightly spray Deep Covered Baker with oil using Kitchen Spritzer. Remove and discard giblets and neck from chicken cavity. Rinse chicken with cold water; pat dry with paper towels. Trim excess fat using Kitchen Shears, if necessary. Tie ends of legs together with cotton string. Lift wing tips up toward neck, then tuck under back of chicken.
2. Combine flour, garlic powder, paprika, salt, black pepper and thyme in Prep Bowl; mix well. Brush outside of chicken with oil using Chef's Silicone Basting Brush; coat completely with seasoning mixture.
3. Place chicken, breast side up, in baker. Roast, uncovered, 50-60 minutes or until Pocket Thermometer registers 180°F in thickest part of thigh and juices run clear. Remove from oven; let chicken stand 10 minutes before carving.

For the following variations, replace Step 2 of Juiciest Roast Chicken recipe.

HAWAIIAN CHICKEN

Using pastry brush, brush on a thick coat of Apricot Jam. Pour a can of pineapples over chicken with some maraschino cherries.

HONEY MUSTARD CHICKEN

Pour fat free honey mustard dressing over chicken.

ITALIAN ROAST CHICKEN

Season with salt and pepper. Rub interior with one crushed garlic clove. Slice 1 large tomato in half horizontally and squeeze to remove the seeds and juice. Chop tomato and arrange around chicken. Sprinkle with 5 pressed garlic cloves, 2 tsp basil, 1 tsp thyme, ½ tsp sugar, salt and pepper. Pour 15 oz can tomato sauce over the top.

LEMON GARLIC CHICKEN

Place one whole lemon & one head of garlic (unpeeled) in cavity of chicken. Season with salt & pepper.

LEMONY CHICKEN POPOVER PUFF

3 tablespoons butter or margarine, divided
1 cup milk
6 eggs
1 cup all-purpose flour
1/2 teaspoon salt
2 medium carrots, peeled
1 cup sugar snap peas, cut in half diagonally
1/2 cup chopped onion

1 tablespoon butter or margarine
1 lemon
1 can (10 1/2 ounces) condensed cream of chicken soup
2 cups diced cooked chicken (12 ounces)
1 cup diced red bell pepper
1 1/2 teaspoons **All-Purpose Dill Mix**
1/2 cup (2 ounces) shredded cheddar cheese

Preheat oven to 450°F. For popover puff, place butter in small micro-cooker; microwave, covered, on HIGH 30 seconds or until melted. Measure 1 tablespoon of the butter into bottom of Deep Covered Baker; brush over bottom only. In a bowl, combine remaining butter, milk and eggs. In a bowl, stir together flour and salt. Add flour mixture to egg mixture; whisk 1 minute or until smooth. Pour batter into baker. Bake 20 minutes. Reduce oven temperature to 350°F; continue baking 10-15 minutes or until puffed and golden brown.

Meanwhile, prepare chicken and vegetable filling. Using a crinkle cutter, cut carrots in half, lengthwise, then crosswise into 1/4-inch slices to measure 1 cup. Cut snap peas in half. Chop onion. Place carrots, snap peas, onion and butter in micro-cooker. Microwave, covered, on HIGH 2-3 minutes or until vegetables are crisp-tender; set aside. Juice lemon using a juicer to measure 2 tablespoons juice. Finely dice bell pepper. In clean a bowl, combine lemon juice, bell pepper, soup, chicken and dill mix; mix well. Microwave on HIGH, 4 to 5 minutes or until hot, stirring once. Grate cheese. Add cheese and half of the vegetable mixture into filling; mix gently.

Remove puff from oven to cooling rack; let stand 3 minutes or until puff begins to fall, forming a shell. If necessary, use a paring knife to cut around sides of puff to loosen from baker. Spoon filling into center of puff. Arrange remaining vegetable mixture around edges of filling. Slice and serve.

NO PEEK CHICKEN

6 boneless skinless chicken breast halves
1 pkg. long grain & wild rice (w/seasoning packet)

1 can each: cream of chicken soup, cream of celery soup
1 can water

Preheat oven to 350 degrees. Combine rice, seasoning from box, both cans of soup & 1 can water in Deep Covered Baker. Place chicken on top and cover with lid. Bake for approximately 2 hours. Makes a wonderful tender chicken dish with great rice and gravy. (Try it with pork chops too!)

ORANGE CHICKEN

1/2 cup Barbecue Sauce
1/4 cup flour
1/4 cup orange juice
1/4 cup orange marmalade

3 Tbsp. soy sauce
1 tsp. grated gingerroot
8 bone-in chicken thighs (3-1/2 lb.), skin removed, or 4-6
boneless chicken breasts

Preheat oven to 350 degrees. Stir barbecue sauce and flour in small bowl with wire whisk until well blended. Add all remaining ingredients except chicken; mix well. Put chicken in the bottom of Deep Covered Baker and pour sauce mixture evenly over chicken. Bake 45 minutes – 1 hour with the lid on.

ROASTED TURKEY BREAST

Turkey Breast	2 cloves garlic
6-8 small red skinned potatoes	Salt
½ cup white wine	Pepper

Preheat oven to 350 degrees. Place turkey breast in Deep Covered Baker; place potatoes, halved, around turkey. Add wine and pressed garlic; season with salt and pepper. Cover with lid and bake for 1-½ hours. Uncover for last 15-20 minutes. Let stand 5 minutes before slicing.

SMOTHERED CHICKEN WITH GARLIC

1 tbsp (15 ml) dried rosemary, divided	1 whole chicken (about 4 lb/1.8 kg)
1/2 tsp (2 ml) paprika	1 lemon, cut into quarters
1/2 tsp (2 ml) salt	1 tbsp (15 ml) olive oil
1/4 tsp (1 ml) ground black pepper	2 heads garlic, peeled (about 40 cloves)

Preheat oven to 375°F (190°C). Lightly spray Deep Covered Baker with oil. Combine half of the rosemary with paprika, salt and black pepper in small bowl; set aside. Remove and discard giblets and neck from chicken cavity. Rinse chicken with cold water; pat dry with paper towels. Trim excess fat, if necessary. Place lemon quarters and remaining rosemary inside cavity of chicken. Tie ends of legs together with cotton string. Lift wing tips up toward neck, then tuck under back of chicken. Place chicken breast side up into baker.

Brush outside of chicken with oil; coat completely with seasoning mixture. Arrange garlic around chicken. Bake covered for 60 minutes. Carefully remove lid and continue roasting 25-35 minutes or until Pocket Thermometer registers 180°F (82°C) in thickest part of thigh and juices run clear. Remove chicken from baker; let stand 10 minutes before carving. Remove garlic from drippings; serve with chicken.

MICROWAVE RECIPES

BREAKFAST CASSEROLE

12 oz. mild bulk sausage	1 red pepper, chopped
12 oz. hot bulk sausage	1 zucchini, chopped
10 eggs	16 oz. mushrooms, sliced
1 c. sour cream	2 c. cheddar cheese
1 large onion, chopped	

Cook all the sausage together in the 12” Family Skillet using the Mix ‘n Chop. When done, remove from heat, drain, and set aside to cool slightly. Wash and spin mushrooms in the Salad & Berry Spinner. Slice mushrooms using the Egg Slicer Plus and place in a Stainless Mixing Bowl (or, use the large bowl from the Salad Spinner). Chop the zucchini, onion, and red pepper with the Food Chopper. Put these in the same bowl as the mushrooms. Measure 1 c. sour cream with the Measure-All Cup. Add to veggie mixture.

Whisk the eggs together in the Classic Batter Bowl using the Stainless Whisk. Combine with the other ingredients. Shred the cheddar cheese using the Ultimate Mandoline. Add cheese and cooked sausage to the mixing bowl. Mix all ingredients together. Place in Deep Covered Baker and cook in the microwave for 10 minutes.

BREAKFAST HASHBROWN CASSEROLE

1 bag of thawed frozen hash browns	1 dozen eggs
1 lb breakfast sausage (can also use bacon or ham)	salt and pepper to taste
2 1/2 cups Colby/jack cheese (or cheese of choice)	Salsa
diced up veggies (whatever you like best)	sour cream

Cook the sausage in 12” Skillet using Mix N Chop. Crumble the hash browns in the bottom of the Deep Covered Baker. Top with cooked meat and diced veggies, then shredded cheese of choice.

Beat eggs in Classic Batter Bowl and beat with Stainless Whisk, add salt & pepper to taste. Pour over cheese, and add additional ½ cup of cheese on top of eggs. Cover and place in microwave. Cook on high for 13 minutes. Serve with sour cream and salsa if desired.

CHEESY MOSTACCIOLI

1 1/2 pounds pre-browned hamburger	1 tsp. pepper
1 pound package mostaccioli noodles	1 1/2 tsp. Italian Seasoning
1 (11oz.) can Cheddar cheese Soup + ½ can of water	2 cups fresh grated Mozzarella cheese
1 1/2 jars (30 oz, each) spaghetti sauce	2 cups fresh grated Parmesan cheese

Stir all together in a bowl, it will be soupy! Place it all in the Deep Covered Baker and microwave for 35 minutes, or until the noodles are done.

CHEESY POTATOES

2 lbs frozen hash browns
½ cup red onion, finely chopped
1 can Cream of Mushroom soup

4 Tbsp butter, melted
8 oz Sharp cheddar cheese, grated
1 pint sour cream

Combine all ingredients except butter, and spread into Deep Covered Baker. Drizzle melted butter over top. Microwave on HIGH for 30 minutes.

CORN ON THE COB

Discard tough outer husks and silk of corn. Reserve tender inner husks and rinse under cool water. Trim stems off cobs. Line bottom of Deep Covered Baker with half of husks. Add corn, top with remaining husks and ¼ cup water. Cover and microwave on HIGH 8-10 minutes or until cooked through.

GARLIC GREEN BEANS

Rinse fresh green beans and remove the ends. Toss with extra virgin olive oil, minced garlic, fresh ground pepper and sea salt. Microwave in Deep Covered Baker, with the lid on, for 12 minutes.

GREEK STUFFED PEPPERS

6 large bell peppers
1 can (15 oz) cannellini beans (drained and rinsed)
1 cup of crumbled feta (4 oz)
1/2 cup couscous, uncooked

4 green onions, white and green parts separated, thinly sliced
1 garlic clove, pressed
1 Tbsp **Greek Rub**
Lemon wedges for serving

Slice a very thin layer from the base of each pepper so they sit flat. Slice off tops just below stem. Discard stems; chop tops, and place in a medium bowl. Remove ribs and seeds from peppers in a large bowl; add beans, feta, couscous, white parts of green onions, garlic, and Greek rub. Toss to combine and stuff peppers with the mixture. Place in Deep Covered Baker, cover, and microwave on high for 10 minutes. Sprinkle with green parts of green onion and serve with lemon wedges.

LOADED BAKED POTATO CHOWDER

3 baking potatoes (about 2 1/2 pounds)
3 1/2 cups of milk, divided
4 oz. cream cheese, softened
2 tbsp butter
2-3 green onions with tops

4 oz sharp cheddar cheese, grated
1 1/2 tsp salt
1/2 tsp coarsely ground black pepper
Optional toppings such as chopped cooked bacon, sour cream
or steamed broccoli florets

Slice potatoes in half lengthwise with Santoku Knife; place in Deep Covered Baker. Pour 1/2 cup of the milk over potatoes. Microwave, covered, on HIGH 11 minutes. Remove baker from microwave. Move center potatoes to ends of baker and outer potatoes to center. Cover; microwave on HIGH 8-11 minutes or until potatoes are easily pierced with a fork. Remove baker from microwave. Coarsely mash potatoes with Mix N Chop.

Meanwhile, whisk cream cheese until smooth in Classic Batter Bowl. Slowly add remaining 3 cups of milk, whisking until smooth. Add cream cheese mixture and butter to baker. Microwave, covered, on HIGH 3-5 minutes or until mixture is hot. Slice green onions with Chef's Knife.

Carefully remove baker from microwave. Grate cheddar cheese over chowder using Rotary Grater; add green onions, salt and black pepper and mix using Small Mix N Scraper until cheese is melted. Serve with toppings, if desired.

MASHED POTATOES

Cut potatoes in half, enough to fill Deep Covered Baker. Add some milk, microwave them 11 minutes. Moved them around and then cook another 10 minutes, or until cooked through, then mash with the Mix N Chop. Add additional milk, butter and salt to taste

NO-FUSS SWEET POTATOES

2 lg. sweet potatoes, peeled
1 apple – peeled and cored
1 tbsp. **Cinnamon Plus Spice Blend**

2-3 tbsp. **Sweet Cinnamon Sprinkles**
¼ c. brown sugar
¼ c. butter, melted

Slice sweet potatoes and apples using the Ultimate Mandoline fitted with V-Shaped blade. (Note – slicing the potatoes and apples the same thickness makes these cook quickly and evenly.) Place cut sweet potatoes and apples in Deep Covered Baker and then top with melted butter. Sprinkle with Cinnamon Plus, Sweet Cinnamon Sprinkles and brown sugar. Cook for 12-15 minutes in the microwave and check for doneness.

PASTA BAKE

1 lb penne pasta	1/2 cup Parmesan
2 cloves garlic	1 tsp Italian seasoning
1 jar of pasta sauce	½ cup chopped pepperoni
1 cup shredded mozzarella	Vegetable oil

Spray the pasta with the vegetable oil using Kitchen Spritzer, lightly coating and turning the pasta. Press garlic over pasta using Garlic Press. Add water until that the pasta is just peeking through (almost covered). Cover with lid and Microwave for 15 minutes. Open lid and stir pasta. The pasta should be al-dente and the water should be gone. If not, then return to the microwave for an additional 2-3 minutes

Add remaining ingredients, reserving ¼ cup mozzarella. Mix well into pasta. Top with remaining mozzarella. Cover with lid and microwave for 8-10 minutes until mozzarella is melted.

PASTA BAKE VARIATION

½ lb ground beef	1 jar marinara
1 small onion	2 cups V8 juice
2-3 cloves of garlic.	Mozzarella & parmesan, as desired
1 lb penne	

Microwave onion and ground beef in Deep Covered Baker, 7-8 minutes or until done, chopping halfway through cook time with Mix N Chop. Add a penne noodles, marinara sauce, and V8 juice. Cook another 10 minutes, stir, and cook 8 more minutes. Top with mozzarella and parmesan. Return to microwave and cook another 2 1/2 minutes until the cheese has melted.

SALMON (WITH VARIATION)

1.5 lb salmon filet, cut into 4 pieces	1 tsp lemon juice
1/2 c mayo	1/4 tsp pepper
1 tsp dill	1/4 tsp salt

Arrange salmon pieces in Deep Covered Baker. Microwave at 50% power for 5 min (no lid). Meanwhile, combine remaining ingredients in a bowl and mix well. Brush the mixture on the salmon with silicone brush. Microwave at 50% for another 5 min.

JAMAICAN JERK SALMON

2 4oz salmon steaks	1 can spinach (wring out moisture if you can)
3 tbsp Jamaican Jerk Rub (separated)	1 can artichoke hearts packed in water, drained
2 tbsp olive oil	

Dry 2 salmon steaks and arrange in Deep Covered Baker at opposite ends. Combine 2 tbsp Jamaican Jerk Rub and olive oil in a 1 cup prep bowl. Spread on all sides of salmon using silicone brush, the mixture should be like a paste, add rub or oil as needed. Drain spinach and artichoke hearts. Place each in baker, between salmon steaks. Sprinkle remaining 1 tbsp Jamaican Jerk rub on vegetables. Cover and microwave for 10 min, or until fish reaches 140 deg F.

SMASHED POTATO SOUP

1/2 cup coarsely chopped carrot	1 garlic clove, pressed
1/2 cup coarsely chopped celery	1/4 tsp salt
1 (1 lb, 4 oz) pkg refrigerated mashed potatoes	1/8 tsp ground black pepper
1 (14 1/2 oz) can 99% fat-free chicken broth	1/2 cup reduced-fat sour cream
1/2 cup fat-free milk	2 Tbs snipped fresh parsley

Optional toppings: sliced green onions, reduced-fat shredded cheddar cheese and crisply cooked, crumbled turkey bacon

Cook carrots, onion, and celery in the Deep Covered Baker, covered, for about 4 minutes. Add remaining ingredients, except sour cream & parsley, and heat in microwave for about 8 minutes, covered. Add sour cream, heat for 2 more minutes, and then add parsley. Stir, and serve.

"SNAUSAGES"

2 pkgs. of lil' smokies
1 jar of apricot preserves
brown sugar (1 preserve jar full)

Mix together in Deep Covered Baker. Microwave, covered for 20 minutes.

QUICK VEGGIE LASAGNA

1 Yellow Squash	15 oz. ricotta cheese
1 Zucchini	1 egg
3 Carrots	1 tsp. Italian Seasoning
1 package of whole mushrooms	12 uncooked pieces of Barilla Oven Ready Lasagna noodles
1-2 ears of corn, shucked and cleaned	16 oz shredded mozzarella cheese
2 – 26 oz. jars of spaghetti sauce	Parmesan cheese

Peel carrots using serrated peeler. Using julienne peeler slice carrots, squash and zucchini. Slice mushrooms with egg slicer plus. Remove kernels from corn using kernel cutter. Combine vegetables in a large bowl and mix.

Mix together ricotta cheese, egg and Italian seasoning in small bowl. Using rotary grater, grate ¼ cup parmesan cheese.

To assemble, place ¾ cup sauce onto bottom of deep covered baker. Place 3 pieces of uncooked pasta over sauce. Using large scoop, place 3 scoops of ricotta mixture over pasta, spread evenly. Spread ¾ cup of sauce over ricotta covering pasta completely. Place 1/3 of the vegetables over sauce layer; sprinkle with 1 cup mozzarella cheese. Repeat with two additional layers; top with remaining 3 lasagna pieces and spread remaining sauce completely over pasta.

Microwave on high 15-20 minutes or until noodles are cooked. Sprinkle with remaining mozzarella cheese & parmesan cheese, cover and cook 4 minutes or until bubbly.

QUINOA CORN CASSEROLE

4 cups Quinoa* cooked
2 bags of frozen corn
3 eggs

1 bag of shredded cheddar or cheddar blended cheese
1 green pepper diced (optional)

Mix all ingredients together in Deep Covered Baker. Microwave for 5 minutes, stir, then microwave for an additional 10 minutes.

*Quinoa is a grain. It looks just a bit smaller than couscous. It's very easy to fix, is a complete protein and tastes great with a variety of foods. You have to cook it before adding to another recipe. 1 cup Quinoa to 2 cups water. boil. it takes about 30 minutes. There's a fine ring around the grain that comes off, don't worry about it.

OVEN RECIPES

BAKED POTATO CURLS

4 baking potatoes	1 cup cheddar cheese, shredded
1 bunch green onions, tops only	½ cup sour cream
4-5 bacon strips, cooked – or – Real Bacon Bits	½ stick butter, melted
2 garlic cloves	

Preheat oven to 400 degrees. Peel & slice 4 potatoes and place in Deep Covered Baker. The Apple Peeler/Core/Slicer makes this a quick job & leaves you with nice “curly” potatoes. Chop 1 bunch green onions (tops only); press 2 garlic cloves. Mix together all remaining ingredients and pour over potatoes. Cover with lid & bake for 20 minutes.

BROWN RICE CASSEROLE

2 cups long-grain rice (not instant)	1 onion
4 cans beef consommé (not beef broth)	½ stick butter or margarine, cut into small pieces

Preheat oven to 350 degrees. Chop onion with Food Chopper. Combine rice, consommé, chopped onion, and butter in Deep Covered Baker. Cover with lid and bake for approximately 1 hour, until all liquid is absorbed. About half way through, stir rice thoroughly.

GARLIC CHEESE POTATOES

Baking Potatoes, peeled and sliced (Apple Peeler/Core/Slicer makes this a quick job & leaves you with nice “curly” potatoes)
½ stick butter
2-3 garlic cloves
2 green onions, sliced
¼ cup grated Parmesan Cheese

Preheat oven to 400 degrees. Place peeled and sliced potatoes in Deep Covered Baker. Melt butter with 2-3 cloves pressed garlic. Pour over potatoes. Sprinkle sliced green onions and parmesan cheese over potatoes. Cover with lid and bake for 20 minutes, or until done. Remove top and let brown, an additional 5 minutes.

HOT ARTICHOKE DIP

2 jars (6 oz. each) marinated artichoke hearts	½ c . sour cream
1 pkg. (10 oz.) frozen chopped spinach, thawed and drained thoroughly	½ c. mayonnaise
1 garlic clove	¾ c. grated Parmesan cheese
	crackers, veggies or crostini for dipping

Preheat oven to 375. Drain and coarsely chop artichoke hearts with Food Chopper. Mix artichoke hearts with remaining ingredients in Deep Covered Baker. Bake 20-25 minutes or until heated through. Serve with fresh vegetables, crackers or crostini slices.

HOT PIZZA DIP

8 oz. package cream cheese, softened
1 teaspoon **Italian seasoning**
1 cup mozzarella cheese, shredded
3/4 cup parmesan cheese

8 oz. can pizza sauce
2 tablespoons green pepper, chopped
2 tablespoons green onions, sliced

Preheat oven to 350° F. Combine cream cheese and Italian seasoning, spread onto Deep Covered Baker. In a small bowl, combine mozzarella and parmesan. Sprinkle 1/2 on top of the cream cheese. Spread pizza sauce over the cheese mixture. Sprinkle with remaining cheese. Top with bell pepper and green onions. Bake for 15-18 minutes. Serve with French bread or fresh vegetable dippers.

SALSA “FRIED” POTATOES

1 cup salsa
1 small can black olives
2 garlic cloves, pressed

¼ cup fresh cilantro
4-5 baking potatoes
Cheddar cheese

In a medium bowl mix together salsa, black olives & pressed garlic cloves. Chop fresh cilantro; add to salsa mixture. Slice 4-5 potatoes & mix with the salsa mixture. Place the potatoes in Deep Covered Baker and cover with lid. Bake for approximately 30 minutes. Remove the lid & grate the cheese over the potatoes using Rotary Grater. Bake about another 10 minutes until the potatoes are fork tender & cheese is melted.

SAUSAGE AND APPLE HERBED STUFFING

½ lb bulk pork sausage
½ cup (1 stick) butter or margarine
1½ cups sliced celery
1½ cups chopped onion
1 package (14 ounces) herb-seasoned cubed stuffing

½ cup sweetened dried cranberries
½ cup coarsely chopped apples
1 tbsp Rosemary Herb Seasoning Mix
2 cans (14.5 oz each) chicken broth

Preheat oven to 350°F. Place sausage into (10-in.) Skillet; cook over medium heat 3-5 minutes or until no longer pink, breaking into crumbles. Remove Skillet from heat and transfer sausage to paper towel-lined plate. (Do not drain Skillet.)

Add butter to Skillet; heat over medium heat 1-3 minutes or until foamy. Add celery and onion; cook and stir 4-5 minutes or until vegetables are crisp-tender.

In Stainless (6-qt.) Mixing Bowl, combine stuffing, cranberries, apples, seasoning mix and sausage. Add vegetable mixture and broth; toss until moistened.

Spoon stuffing into Deep Covered Baker. Cover and bake 30 minutes. Carefully remove lid using Oven Mitts, lifting away from you; bake an additional 30 minutes or until stuffing is golden brown and heated through.

TOUCHDOWN TACO DIP

1 pound Ground beef, browned and drained
1 (16 ounce) can Refried beans
1 (8 ounce) package Cream cheese, softened
1 cup Sour cream
2 tablespoons Taco seasoning mix

2 Garlic cloves, finely minced
1/2 cup (2 ounces) shredded cheddar cheese
1/2 cup Black olives, sliced
1 Medium tomato, diced

Optional Items:

1/4 cup Green onions, thinly sliced
2 tablespoons Fresh cilantro or parsley chopped

Preheat oven to 350 degrees F. Brown and drain the ground beef. Spread the browned ground beef in the bottom of Deep Covered Baker. Spread the refried beans evenly over the ground beef. Combine the cream cheese, sour cream, taco seasoning, and garlic in a mixing bowl, and mix well. Spread the cream cheese mixture evenly over the refried beans. Sprinkle the shredded cheddar cheese evenly over the cream cheese mixture. Bake 15-18 minutes or until hot. Remove from oven and top with the sliced black olives and diced tomato. Add additional dollops of sour cream as a topping (if desired). Top with green onions and cilantro/parsley (if desired). Serve with Tortilla Chips.

CAKES & DESSERTS

MICROWAVE RECIPES

For all cakes described, if you do not have a Carousel, rotate ¼ turn every 2-3 minutes. Check with cake tester and if not done, then cook 1 minute more each time before testing again. Garnish with icing, whipped topping, more pie filling, caramel or fudge ice cream topping, nuts, etc. The best results are found with cake mixes containing puddings or the new moist cakes.

12-MINUTE CHOCOLATE MIRACLE CAKE

3 eggs

16 oz Sour Cream

1 box of cake mix

Optional: Add 1 cup of chocolate chips, vanilla chips, peanut chips, dried fruit, or a combination of any of these.

Spray Deep Covered Baker with vegetable oil using kitchen spritzer. Mix eggs and sour cream together in Batter Bowl (a whisk works for most). Add cake mix and blend well with Mix 'N Scraper. Pour batter into baker and microwave on HIGH for 10-15 minutes*. Let cool 5 minutes.

*All microwaves are different. Look at cake after 10 minutes. If the batter has begun to pull away from the sides of the pan, it's done. If not, continue microwaving adding 1 minute at a time.

13 MINUTE COBBLER CAKE

1 box Classic Yellow Cake Mix (not butter kind)

1 Can Favorite Pie Filling – Peach, Apple, Blueberry, Strawberry, Cherry or Blackberry

1 ½ Sticks of Butter

4 Tbsp of Caramel Sprinkles

In Deep Covered Baker, place DRY cake mix. Spread pie filling of choice over cake mix. Slice butter and place pats on top. Place lid on baker and microwave for 10 minutes. Remove from microwave and stir. Mix well. Add sprinkles and replace cover. Microwave an additional 3 minutes.

Variations –

Devil's Food Cake with Cherry Pie Filling and Mocha Hazelnut Sprinkle.

Apple Pie Filling with Cinnamon Sprinkle

Tip: For a more moist "cobbler cake" use 2 cans of pie filling instead of one. Spread the filling in the Deep Covered Baker first, then sprinkle the dry cake mix over that. Add the pats of butter on top

APPLE BERRY CRISP

Topping:

½ stick butter or margarine
¼ cup pecans or walnuts (halves out of the shell, but not chopped)
1 ½ cups old-fashioned or quick oats (not instant oatmeal)
1/3 cup packed brown sugar
½ teaspoon cinnamon

Fruit Filling:

6 small to medium Granny Smith apples
1 lemon
1 package (12 ounces) frozen unsweetened mixed berries (strawberries, blueberries, raspberries, and blackberries)
1/3 cup sugar
2 tablespoons all-purpose flour
½ teaspoon cinnamon
Vanilla ice cream (optional)

For topping, microwave butter in Large Micro-Cooker on High 45 seconds or until melted. Chop nuts using Food Chopper. Add nuts, oats, brown sugar, and cinnamon to melted butter. Mix well. Microwave 3 minutes, stirring halfway through cooking time. Remove top and let cool.

For fruit filling, peel, core, and slice apples using Apple Peeler/Corer/Slicer. Cut apples in half using Utility Knife. Separate slices into large Colander Bowl. Zest lemon using Lemon Zester/Scorer to measure ½ teaspoon zest. Juice lemon using Citrus Press to measure 2 teaspoons juice. Add berries, zest, and juice to apples. Toss gently using Mix 'N Scraper. In small Colander Bowl, combine sugar, flour, and cinnamon. Add to apple mixture and toss to coat evenly.

Spoon apple mixture into Deep Covered Baker. Microwave on High 14-16 minutes or until apples are tender, turning baker after 8 minutes. Sprinkle with topping. Continue microwaving 2 minutes. Let stand 15 minutes. Serve with vanilla ice cream, if desired.

APPLE CRISP VARIATIONS

4-6 Granny Smith apples
8 graham crackers (2 1/2 x 5 inches), finely chopped
¾ cup packed brown sugar
½ cup all-purpose flour
½ cup quick or old-fashioned oats

1 teaspoon ground cinnamon
½ teaspoon ground nutmeg
½ cup butter or margarine, melted
Whipped cream or ice cream (optional)

Peel, core and slice apples using Apple Peeler/Corer/Slicer. Cut apples in half; place in Deep Covered Baker. Finely chop graham crackers using Food Chopper; place in Classic Batter Bowl. Add brown sugar, flour, oats, cinnamon and nutmeg; mix well. Place butter in Small Micro-Cooker®; microwave on HIGH 1 minute or until melted. Add butter; mix well.

Sprinkle graham cracker mixture evenly over apples. Microwave on HIGH 12-15 minutes or until apples are tender. Cool slightly; serve warm topped with whipped cream or ice cream, if desired.

VARIATION

10 small Granny Smith apples
2 packages (9 oz. each) yellow cake mix or 1 (18 -21 ounce cake mix)
4 tablespoons sugar

2 tablespoons ground cinnamon
1 stick margarine or butter
1 cup walnuts or pecans (whole but out of the shell)

Peel, core, and slice apples using Apple Peeler/Corer/Slicer. Cut apples in half using 3" Paring Knife. Place apples in Deep Covered Baker. Mix cake mix, sugar, and cinnamon in Classic Batter Bowl with Pastry Blender. Chop nuts with Food Chopper and add in to dry ingredients. Melt margarine in Small Micro-Cooker in microwave. Stir in to dry mixture until crumbly. Sprinkle evenly over apples. Microwave for 12-13 minutes. Serve warm with ice cream, if desired.

AUTUMN APPLE-CHERRY CRISP

½ cup (125 mL) butter (1 stick)	1 orange
½ cup (125 mL) blanched slivered almonds	1 tbsp (15 mL) cornstarch
1 pkg (17.5 oz/496 g) oatmeal cookie mix	¼ cup (50 mL) sugar
1 tbsp (15 mL) Cinnamon Plus® Spice Blend	1 can (30 oz) cherry pie filling (3½ cups/825 mL)
5 large Granny Smith apples, peeled	1 qt. (1 L) vanilla ice cream (optional)

Place butter into **Small Micro-Cooker®**; microwave, uncovered, on HIGH 30-60 seconds or until melted, stirring every 30 seconds. Coarsely chop almonds using **Food Chopper**. Place almonds, cookie mix and spice blend into **Deep Covered Baker**. Add butter and mix until moistened using **Classic Scraper**. Microwave, uncovered, on HIGH 5-7 minutes or until mixture sizzles and begins to brown, stirring once. Spread crisp mixture over **Parchment Paper**; cool completely.

Meanwhile, cut apples into wedges using **Apple Wedger**. Cut wedges in half crosswise using **Santoku Knife**. Juice orange using **Juicer** to measure 2 tbsp (30 mL) juice. Combine apples, juice, cornstarch and sugar in **Stainless (4-qt./4-L) Mixing Bowl**; mix well using **Small Mix 'N Scraper®**. Add apple mixture to baker. Microwave, covered, on HIGH 6-8 minutes or until apples begin to soften. Stir in pie filling; cook 7-9 minutes or until mixture thickens and apples are cooked through.

3. Remove baker from microwave. Carefully remove lid. Sprinkle crisp mixture over fruit; let stand, uncovered, 5-10 minutes. Serve with ice cream, if desired.

Cook's Tip: To bake crisp in a conventional oven, preheat oven to 400°F (200°C). Combine apples, juice, cornstarch and sugar in mixing bowl. Add pie filling and mix well. Spoon apple mixture into Deep Covered Baker; cover and bake 40-45 minutes or until mixture is thickened and apples are cooked through. Meanwhile, melt butter in **(10-in./25-cm) Skillet** over medium heat 2-3 minutes. Add cookie mix, almonds and spice blend. Reduce heat to medium-low; cook, stirring constantly, 4-6 minutes or until browned. Spread over Parchment Paper; cool completely. Remove baker from oven; let stand, uncovered, 10 minutes. Sprinkle with crisp mixture.

BLACK FOREST MICROWAVE CAKE

8 ounce crushed pineapple	1 stick melted butter
21 ounce cherry pie filling	Devil's Food Cake Mix
1 cup pecans	

Drain pineapple, reserve liquid. Spread pineapple on bottom of Deep Covered Baker. Add pie filling, spread gently. Sprinkle dry cake mix over filling. Top with chopped pecans. Combine melted butter and pineapple juice and pour on top. Microwave on high 12 minutes. Cool and serve with whipped toppings.

CAKE VARIATIONS (WITH ICING) “LAVA CAKE”

* You will need cake mix, ingredient to prepare cake + icing from below

1. Spray Deep Covered Baker with oil using Kitchen Spritzer. (Once your stone is seasoned, this step is not necessary.)
2. Prepare a cake mix according to the package (use the baker as a bowl).
3. Using the Medium Scoop, dollop a can of frosting all over the top of the cake batter.
4. Microwave, uncovered, 9 minutes. (If microwave does not rotate, turn ½ way through baking time.)
5. Scoop into bowls and top with ice cream or cool whip.

Chocolate Covered Strawberry: Strawberry cake mix, Chocolate frosting

Chocolate Fudge: Devil’s Food cake mix, Chocolate Fudge frosting

Chocolate Peanut Butter: Chocolate cake mix, Chocolate Frosting, 1 cup peanut butter

German Chocolate: Chocolate cake mix, German Chocolate frosting

Lemon: Lemon cake mix, Lemon frosting (Pampered Chef’s Lemon Sprinkles are an added bonus.)

Mexican Chocolate: Chocolate cake mix (add 1-2 Tbs Chipotle rub and 1-2 tsp Cinnamon to batter), Chocolate frosting

Sprinkle Fun: Funfetti cake mix, Rainbow Chip Icing

Strawberry: Strawberry cake mix, Strawberry Frosting

Create Your Own!

CAKE VARIATIONS (WITH PIE FILLING)

1. Brush your pan with vegetable oil with a pastry/basting brush. (Once your stone is seasoned, this step is not necessary.)
2. Mix eggs and pie filling in Batter Bowl (a whisk works for most).
3. Add cake mix and blend well with Mix n Scraper.
4. Pour batter into pan and microwave on high for 12 - 13 minutes.
5. Let cool 10 minutes and invert on platter

Garnish with icing, whipped topping, more pie fillings, nuts, etc.

The best results are found with cake mixes containing puddings or the new moist cakes.

Cherry Chocolate

- 1 chocolate cake mix
- 1 can cherry pie filling
- 3 eggs

Top with fudge frosting, whipped topping, grated chocolate, or more cherry filling

Luscious Lemon

- 1 lemon or white cake mix
- 1 can lemon pie filling
- 3 eggs

Top with a lemon glaze and whipped topping

Pumpkin Caramel

- 1 spice cake mix
- 1 can pumpkin (not pie mix)
- 3 eggs
- (1/2 tsp. cinnamon - optional)

Drizzle with caramel ice cream topping & top with cool whip!

A sprinkle of cinnamon sugar on cake is nice too!

Apple Cinnamon Spice

- 1 spice cake mix
- 1 can applesauce or apple pie filling
- 3 eggs

Drizzle with caramel. Top with ice cream or whipped topping

Raging Red Raspberry

- 1 white or chocolate cake mix
- 1 can raspberry pie filling
- 3 eggs

Top with whipped topping & grated chocolate (white or regular) and nuts.

Banana

- 1 Banana cake mix
 - 3 eggs
 - 1 can banana cream pie filling OR 14 oz mashed bananas
- Glaze with powdered sugar glaze, chopped walnuts.

Caramel & Apple

- 1 caramel or butter pecan cake mix
 - 1 can apple pie filling
 - 3 eggs
- Top with cinnamon ice cream

CAKE VARIATIONS (WITH PUDDING MIX)

All cakes start with: 1-cup (8 ounces) sour cream
1/2-cup oil
4 eggs

Mix eggs & oil with Stainless Steel Whisk, then whisk in sour cream. Pick cake from list below and whisk in dry pudding mix (Instant - "serves 4" size) and 1 teaspoon of extract and then the cake mix. Fold in 1 - 2 cups of "chips" with Mix-n-Scraper. Spray Deep Covered Baker with Kitchen Spritzer and spoon mix evenly into pan.

Turntable - Microwave for 11 minutes and check for doneness.

No Turntable - Microwave for 3 minutes and turn 90° and repeat 3 times (12 minutes total) Check for doneness.

Recipes can also be prepared in a preheated 350 degree oven for 45 minutes

Apple Cake

yellow cake mix
white chocolate pudding mix
2 tsp. cinnamon
1 small Granny Smith apple, peeled, cored, sliced

Banana Supreme Cake

yellow cake mix
banana cream pudding mix
1 cup Dole cinnamon-covered raisins
banana extract

Butterscotch Cake

yellow cake mix
butterscotch pudding mix
butterscotch morsels
vanilla extract

Butterscotch Spice:

Spice Cake Mix
Butterscotch Chips
Vanilla Pudding,
Vanilla Extract

Chocolate Banana:

Yellow Cake Mix
Chocolate Chips
Banana Cream Pudding
Banana Extract

Chocolate Black Bottom Cake

Devil's Food cake mix
chocolate pudding mix
semi-sweet chocolate morsels
½ cup Kahlua
¼ cup espresso

Chocolate Peanut Butter Cake

Devil's Food cake mix
chocolate pudding mix
peanut butter morsels
1 cup peanut butter
1 cup (instead of 2 cups) sour cream

Double Chocolate Cake

chocolate cake mix
chocolate pudding mix
milk chocolate morsels

Lemon Cake

lemon cake mix
lemon pudding mix
vanilla morsels
vanilla extract

Mint Chocolate Cake

chocolate cake mix
chocolate pudding mix
mint chocolate morsels
mint extract

Strawberry Cheesecake Cake

strawberry cake mix
cheesecake pudding mix
white chocolate morsels
strawberry extract

Wild Cherry Cake

cherry cake mix
white chocolate pudding mix
white chocolate morsels
cherry extract
Maraschino cherries, drained and chopped (optional)

CARAMEL APPLE BREAD PUDDING

1 loaf (16 oz.) egg bread, such as Challah (about 12 cups, cubed)
3 red baking apples such as Jonathan
1 cup raisins
1 lemon
1 Tbsp. butter
2 cups plus 1 Tbsp. milk, divided
1 cup heavy cream

6 eggs, lightly beaten
½ cup firmly packed brown sugar
1 tsp. double strength vanilla OR 2 tsp. regular vanilla
¼ t. salt
1 package (14 oz) caramels (about 48) unwrapped
OR substitute ½ jar Caramel ice cream topping
½ cup toasted pecan halves

Lightly spray Deep Covered Baker with vegetable oil using Kitchen Spritzer. Slice bread into 1-inch cubes using Bread Knife; set aside. Peel, core and slice apples using Apple/Peeler/Corer/Slicer; cut slices into quarters using Utility Knife. Zest lemon using Microplane Adjustable Grater to measure 1 teaspoon zest. Juice lemon using Juicer to measure 1 tablespoon juice. Melt butter in (10-inch) Skillet. Add apples, lemon zest and juice; cook and stir 3-4 minutes or until apples are softened.

Meanwhile combine 2 cups milk and cream in Easy Read Measuring Cup. Microwave on HIGH 2-3 minutes or until hot. In Stainless (6-qt.) Mixing Bowl, combine eggs, brown sugar, vanilla and salt; mix until well blended using Mix ‘n’ Masher. Gradually add milk mixture to eggs while continually whisking. Gradually stir bread cubes into milk mixture; toss gently to coat using Small Mix ‘N’ Scraper. (Add sprinkles of Cinnamon Plus here if desired.)

(Note: Here is where you can substitute the ½ jar Smucker’s Caramel Ice Cream Topping.) Place caramels and remaining 1 Tbsp. milk in Large Micro-Cooker. Microwave, uncovered, on HIGH, 1-2 minutes or until melted and smooth, stirring after each 30 second interval. Set aside ¼ cup of the caramel mixture.

To assemble bread pudding, place half the bread mixture into baker. Top with half of the apples and the caramel. Top with remaining bread mixture and apples. Cover baker and microwave on high 15-16 minutes or until Pocket Thermometer registers 155 degrees in center; let stand covered, 10 minutes in microwave. (Temperature will rise to at least 160 degrees.) Uncover baker and drizzle with reserved caramel. Coarsely chop pecans using Chef’s Knife (or Food Chopper); sprinkle over bread pudding. Serve immediately.

GINGERED APPLE AND PEACH CRISP

Filling:

4 medium Granny Smith apples
1 (15.25 oz) can slice peaches in heavy syrup, drained and chopped (reserving juice)
1 Tbs cornstarch

Streusel:

1 ¼ cups vanilla wafers, chopped (approximately 32 wafers)
1/3 cup flour
1/2 cup whole unblanched almonds, chopped
1/2 tsp ground ginger
1/2 cup quick or old-fashioned oats
1/2 cup butter or margarine, melted
1/2 cup packed brown sugar
Vanilla ice cream or whipped topping (optional)

For filling, peel, core and slice apples using Apple Peeler/Corer/Slicer. Cut apple slices in quarters; arrange in bottom of Deep Covered Baker. Drain peaches, reserving 1/2 cup of syrup; set aside. Coarsely chop peaches using Food Chopper; sprinkle over apples in Baker. Add cornstarch to reserved syrup; whisk using Mini-Whipper. Pour over peaches and apples. For streusel, chop vanilla wafers and almonds using Food Chopper. In Classic Batter Bowl, combine vanilla wafers, almonds, oats, brown sugar, flour and ground ginger. Place butter in Small Micro-Cooker; microwave on HIGH 30-45 seconds or until melted. Add melted butter to ingredients in Batter Bowl; mix well. Sprinkle mixture evenly over peaches and apples. Microwave on HIGH 12-15 minutes or until apples are tender; turning dish after 6 minutes. Serve warm with ice cream or whipped topping, if desired. Makes 10 servings.

LEMON SUNSHINE CAKE

Lemon cake mix (plus ingredients on box to make cake)
1 can lemon pie filling

Cool whip for topping,
Lemon Sprinkles

Pour prepared cake batter in oiled Deep Covered Baker, top with lemon pie filling. Bake in microwave for 11-15 minutes (when top of cake is done). Top with Lemon Sprinkles before serving.

MEXICAN CHOCOLATE CAKE

¼ cup almonds
3 eggs
1 container (16 ounces) sour cream
1 package devil's food cake mix

6 ounces miniature semi sweet chocolate chips
2 teaspoons **Korintje Cinnamon**
1 tablespoon sugar
1 container (8 ounces) whipped topping

Lightly spray Deep Covered Baker with vegetable oil using Kitchen Spritzer. Chop almonds using Food Chopper; set aside. In Classic Batter Bowl, whisk eggs and sour cream using Stainless Steel Whisk until smooth. Add cake mix, almonds, half of the chocolate chips and 1 ½ teaspoons of the Cinnamon; mix until smooth using Mix 'N Scraper®. Spoon batter into pan, spreading evenly. Microwave cake on HIGH 11-14 minutes or until Cake Tester inserted in center comes out clean. (Cake will be slightly moist on top near center). Remove to Nonstick Cooling Rack; let stand 10 minutes. Loosen cake from sides of pan; invert onto serving plate. Cool 20 minutes. Combine sugar and remaining Cinnamon in Flour/Sugar Shaker; sprinkle over cake. Place remaining chocolate chips and half of the whipped topping in the Small Micro cooker. Microwave on HIGH 15-30 seconds or until melted; stir until smooth using Skinny Scraper. Drizzle glaze over cake. Garnish cake with remaining whipped topping using Easy Accent Decorator.

PINEAPPLE UPSIDE-DOWN CAKE VARIATIONS

1 stick butter
1-cup dark brown sugar
1 8 oz. crushed pineapple

Pineapple Cake Mix
3 eggs
16 oz. sour cream

Melt butter in saucepan. Add brown sugar and crushed pineapple. Cook over medium low heat until dissolved. Let cool slightly. Mix cake mix, eggs, and sour cream together. Spray Deep Covered Baker with vegetable oil using Kitchen Spritzer. Pour pineapple mixture into Baker. Spoon cake mixture on top of pineapple mixture. Microwave for 13 minutes. If your microwave does not have a turntable, turn after 6 1/2 minutes and resume cooking. Let cake cool 10-15 minutes and serve.

VARIATION 1

1 stick butter, sliced into Tbsp
½ cup brown sugar
15oz can sliced pineapple

Maraschino cherries
Pineapple Supreme Cake Mix
15 oz can crushed pineapple

Put pats of butter and ½ cup brown sugar on the bottom of baker. Then add pineapple rings and place cherries in the holes. In a mixing bowl, mix a pineapple supreme cake mix and a can of crushed pineapple together, mixing well. Pour over the pineapple rings and cover. Microwave for 15 minutes. Let it cool completely and invert onto a platter.

VARIATION 2

2 sticks butter
2 cups brown sugar
15oz can crushed pineapple

15oz can sliced pineapple
1 box yellow cake mix (plus eggs for cake)

Place brown sugar in bottom of Deep Covered Baker. Melt 2 sticks of butter in microwave, using the small micro-cooker. Set aside portion of the melted butter to use in place of oil in the cake mix (check cake mix box for amount). Place remaining melted butter in baker with brown sugar. Mix together, then microwave 4-5 minutes or until bubbly.

Drain juice out of both cans of pineapple into measuring cup; set aside. Pour crushed and sliced pineapple on top of caramelized brown sugar. 4. Prepare cake mix as directed on box except use melted butter that was set aside in place of oil and reserved pineapple juice in place of water. Add additional water to pineapple juice to reach measurement if needed. Whisk cake until mixed thoroughly.

Pour cake mix on top of pineapple in baker. Microwave 15-17 minutes or until cake in middle is **fully** cooked. Let rest for 5 minutes and then turn the cake out onto a platter.

PUMPKIN CAKE (LOW FAT)

15 oz can pumpkin
1 box spice cake mix
1 very ripe banana

3/4 cups egg beaters
Fat Free caramel ice cream topping

Mix all ingredients together with the exception of ice cream topping. Spray the Deep Covered Baker with oil using Kitchen Spritzer. Cook in microwave on high for 13 minutes, then rest for 10. If you don't have a turntable, stop it a few times and turn it a quarter turn. Invert on serving plate and drizzle the caramel topping.

You can't really taste the banana, but it adds moisture and sweetness to the cake.

PEANUTTY CHOCOLATE CAKE

1 pkg (18.25 oz) devil's food cake mix
1 container (16 oz.) sour cream
3 eggs
9 peanut butter cup candies (0.6 oz. Ea)

½ cup peanut butter
½ cup (3 oz.) semi-sweet chocolate morsels
1 tsp vegetable oil
1 Tbsp peanuts, chopped

Lightly spray Deep Covered Baker with vegetable oil using Kitchen Spritzer. In Classic Batter Bowl, combine sour cream and eggs; whisk until smooth using Stainless Steel Whisk. Add cake mix to sour cream mixture; mix until smooth Using Large Scoop, place 12 scoops of batter into bottom of pan; spread evenly.

Arrange peanut butter cup candies evenly over batter. Top with remaining batter, spreading evenly. Microwave cake on HIGH 11-14 minutes or until Cake Tester inserted near center comes out clean (Cake will be slightly moist on top near center.)

Remove to Cooling Rack; let stand 10 minutes. Loosen cake from sides of pan; carefully invert onto platter. Place peanut butter in Small Micro-Cooker; microwave on HIGH 30 seconds or until melted; stir until smooth. Pour peanut butter evenly over top of cake allowing it to drip down sides. Place chocolate morsels and oil in same Micro-Cooker; microwave on HIGH 20-40 seconds or until melted and smooth. Drizzle chocolate evenly over peanut butter topping. Coarsely chop peanuts using Food Chopper; sprinkle over top of cake.

PIÑA COLADA PINEAPPLE UPSIDE DOWN CAKE

1 box yellow cake mix
3 eggs
1 can coconut milk
1 fresh pineapple (it is the best, but canned rings are ok)

1 cup toasted coconut (in microwave 30 seconds at a time, stirring for a total of 2 minutes)
1 stick butter
1 cup brown sugar
1 jar maraschino cherries

Melt butter in the baker in the microwave 30 seconds at a time. Pat cup of brown sugar into the melted butter. Sprinkle toasted coconut over brown sugar. Peel and wedge fresh pineapple using Pineapple Wedger. Cut into ½ inch slices then cut slices in half (or cut canned rings into half circles). Lay pineapple evenly over the bottom of baker on top of the brown sugar. Place maraschino cherries in the holes in the pineapples.

Mix cake mix with eggs and the can of coconut milk. Mix well, batter will be thick. Pour over top of pineapples on bottom. Put cover on baker and microwave for 15-17 minutes. Test for doneness by using a large spatula to lift the cake away from the sides of the baker on all four sides, one side at a time. If you see yellow ooze that is uncooked batter and the cake needs to be returned to the microwave 1 minute at a time. Let sit 5-10 minutes then flip out onto a platter. Serve and enjoy warm.

QUICK FUDGY BROWNIES

1/2 cup pecan halves
3/4 cup butter (1½ sticks)
4 oz unsweetened chocolate for baking
3/4 cup all-purpose flour
1 1/2 tsp baking powder
1/4 tsp salt

1 1/2 cups sugar
3 eggs
1 tsp **Double-Strength Vanilla**
2 bars (2 oz each) chocolate-covered caramel-peanut candy
(¾ cup coarsely chopped)
Vanilla ice cream (optional)

Place pecans into Deep Covered Baker. Microwave on HIGH 2-3 minutes or until fragrant, stirring every 30 seconds. Set pecans aside in Prep Bowl. Cut butter and chocolate into pieces using Santoku Knife; place into Small Batter Bowl. Microwave on HIGH 1-2 minutes or until melted and smooth, stirring every 30 seconds. Sift flour, baking powder and salt into Stainless 2 qt Mixing Bowl using 7 inch Strainer.

Combine sugar, eggs and vanilla in Classic Batter Bowl. Whisk using Stainless Whisk. Slowly add chocolate mixture to egg mixture, whisking constantly until smooth. Fold in flour mixture until incorporated using Small Mix 'N Scrapper®.

Pour batter into baker. Microwave on HIGH 5-7 minutes or until wooden pick inserted in center comes out clean and edges are firm. Meanwhile, coarsely chop pecans using Food Chopper. Cut candy bars into 1/4-in pieces. Top brownies with pecans and candy pieces. Let stand 10 minutes. Serve with ice cream, if desired.

Cook's Tip: Any candy bar can be substituted for the chocolate-covered caramel-peanut candy bars, if desired.

STRAWBERRY MARGARITA CAKE

Vanilla Cake mix (plus ingredients to make cake MINUS ½ cup of water if there is a lot of juice from strawberries)
Strawberry Kool-Aid unsweetened packet
1 small container frozen strawberries, thawed (can use fresh sliced strawberries)

1 lime (juice & zest)
1 container vanilla frosting
2 tsp rum extract, divided (optional)
Food coloring (optional)

Spray Deep Covered Baker with oil using Kitchen Spritzer. Mix cake mix with oil, water, kool-aid, rum extract (optional), finely chopped lime zest. Place cake mix in baker; place strawberries on top of batter. Microwave 11-13 minutes (top of cake should be done). Cool completely. For frosting, mix lime juice, rum extract and frosting - add food coloring if desired.

SPICED PUMPKIN TRIFLE

1 spice cake mix plus Ingredients to make cake
1 can (15oz) solid pack pumpkin
2 cups thawed, frozen whipped topping
1 tsp **Cinnamon plus Spice Blend**

1 package (3.4oz.) Cheesecake Instant Pudding and Pie Filling
¼ cup pecans, chopped
Candy corns for garnish
1 Orange

Make cake mix according to package directions. Spritz Deep Covered Baker with oil using Kitchen Spritzer. Pour cake mixture into stone and microwave 10 – 14 minutes until done. Remove to Stackable Cooling Rack to cool completely. Remove cake carefully onto Large Grooved Cutting Board. Once cool, cut into cubes using Bread Knife.

Meanwhile, fill Easy Accent Decorator using Skinny Scraper with whipped topping. Set aside.

Combine pumpkin, remaining whipped topping and spice blend in Classic Batter Bowl; whisk until smooth using Stainless Steel Whisk. Add pudding mix; whisk until smooth and thickened. Cover and refrigerate until ready to use. Slice an orange with the v-blade of the Ultimate Mandoline.

Place 1/3 of cake cubes in bottom of Trifle Bowl. Top with ½ of filling mixture, using Large Scoop to evenly scoop filling over cake. Spread using Small Mix 'n Scraper. Place orange slices against side of bowl. Place 1/3 of cake cubes on second layer. Top with 1/2 of filling mixture, using Large Scoop to evenly scoop over cake. Spread using Small Mix 'n Scraper. Place last 1/3 of cake over filling. Using Easy Accent Decorator, pipe rosettes or stars over cake, covering completely. Using Rotary Grater, grate pecans over whipped topping. Garnish with Candy Corns.

TURTLE FUDGE CHOCOLATE CAKE

1 box devil's food cake mix plus ingredients to make cake
1 tub of chocolate frosting
1 small jar of caramel ice cream topping

1 cup of pecans (toasted)
1.5 cup of chocolate chips
2 rolls of Rolo candies

In Deep Covered Baker mix eggs, oil and water (according to cake box). Add cake mix and mix well. Stir in ½ cup of chocolate chips and ½ cup of toasted pecans (toast them in the microwave 30 seconds at a time, stirring in between for a total of 2 minutes.)

Dollop entire can of frosting on top of cake batter. Do not mix in. Put lid on baker and microwave for 13-15 minutes. Test for doneness by using a large spatula to lift the cake away from the sides of the baker on all four sides, one side at a time.

When cake is done, pour 1 cup of caramel ice cream topping and 1 cup of chocolate chips in microwave safe dish, microwave for 1 minute. Stir mixture together until melted and combined completely. Unwrap Rolos and push into the cooked cake at even intervals. Pour chocolate/caramel mixture over top of cake. Drizzle with more caramel sauce and sprinkle remaining pecans on top. Serve warm.

OVEN RECIPES

APPLE CRANBERRY COOKIE COBLER

1 16oz can whole berry cranberry sauce
1/3 cup packed brown sugar
3 tablespoons all-purpose flour

1 teaspoon ground cinnamon
4 Granny Smith apples, peeled, cored and sliced.
18oz package refrigerated sugar cookie dough

Place the cookie dough in the freezer for easier slicing. Heat the oven to 400 degrees. Combine the cranberry sauce, brown sugar, flour and cinnamon in the Classic Batter Bowl. Mix well using the Mix 'N Scraper. Peel, core and slice the apples using the Apple Peeler/Corer/Slicer. Cut the apples in half using the Utility Knife. Add to the Batter Bowl, tossing to mix. Spread evenly in the Deep Covered Baker. Slice cookie dough into ¼ inch thick slices using the Crinkle Cutter. Arrange evenly over the cranberry mixture. Bake 30 to 35 minutes or until the apples are tender and the top is golden brown.

APRICOT CAKE

1 lemon cake mix
4 eggs
3/4 c. oil

1 cup apricot nectar
1/2-cup sugar

Mix all ingredients with a whisk, bake in the Deep Covered Baker at 350 degrees for 55 minutes - test with cake tester. Glaze while warm with a powdered sugar and lemon juice and/or apricot nectar glaze.

BANANA CHIP CAKE

1 pkg. (18.5 oz) banana cake mix (with pudding in the mix)
1 pkg. (3.5 oz) instant banana cream pudding and pie filling
4 eggs
1 c. water

1/2 c. vegetable oil
1 c. Hershey's Mini Chips Semi-Sweet Chocolate
Chocolate Glaze (recipe follows)

Heat oven to 350. Grease and flour Deep Covered Baker. In mixer bowl combine cake mix, pudding mix, eggs, water and oil; beat on low speed until blended. Increase speed to medium; beat 2 minutes. Stir in chocolate chips. Pour batter into pan; bake 45-50 minutes. Cool 10 minutes; remove from pan Cool completely on wire rack. Drizzle with Chocolate Glaze (see below)

Chocolate Glaze

In small saucepan bring 1/3 c sugar and 1/4 c water to full boil, stirring until sugar dissolves. Remove from heat; add 1 c Hershey's Mini Chips Semi-Sweet Chocolate. Stir with wire whisk until chips are melted and mixture is smooth. Cool to desired consistency; use immediately. (About 2/3 c glaze)

BANANA WALNUT CRUNCH CAKE

Cake:

1 package (18.25 ounces) yellow cake mix
1/4 cup chopped walnuts
1/2 teaspoon ground cinnamon
3 eggs
1 cup masked ripe bananas (2 medium bananas)
3/4 cup water
1/4 cup vegetable oil

Crunch topping:

1/2 cup chopped walnuts
1/4 cup packed brown sugar
1/4 cup butter or margarine, melted

Preheat oven to 350 degrees. Spray Deep Covered Baker with vegetable oil. For topping combine walnuts, brown sugar, and butter; mix well. Pour walnut mixture into prepared baker, spreading evenly. In Classic Batter Bowl, combine cake mix, walnuts, and cinnamon. Add eggs, bananas, water, and oil; mix 2 minutes or until well blended and pour into pan. Bake 50-55 minutes or until cake tester inserted near center of cake comes out clean. Carefully invert pan immediately onto nonstick cooling rack to remove cake. Cool 30 minutes. Yield: 16 servings

BERRY PANCAKE PUFF

Berry Topping:

3 cups (any combination) fresh berries such as raspberries, blueberries, blackberries or sliced hulled strawberries
1/3 cup orange marmalade

Pancake:

3 Tbsp butter or margarine, melted, divided	1/2 tsp salt
1 cup flour	6 eggs
1 cup milk	2 Tbsp powdered sugar

Preheat oven to 450 degrees. For berry topping, gently stir together berries and marmalade in small bowl. Set aside.

For pancake, coat Deep Covered Baker with 1 tablespoon of the butter. In Classic Batter Bowl, combine milk, egg and remaining 2 tablespoons butter using whisk. Slowly whisk in combined flour and salt until egg mixture is smooth. Pour batter into baker. Bake 13 minutes. Reduce oven temperature to 350 and continue baking 15-17 minutes or until sides are crisp and golden brown. Remove pancake from oven; immediately sprinkle with powdered sugar using shaker. Fill center with berry topping. Cut into wedges. Serve immediately.

BUTTERSCOTCH CAKE

1 super moist white or vanilla cake mix	1/2 cup vegetable oil
1 pkg. (4 oz.) butterscotch instant pudding	4 egg whites
1-cup milk	Powdered sugar

Heat oven to 350 degrees. Prepare Deep Covered Baker by spraying with vegetable oil in Kitchen Spritzer. Beat together cake mix, pudding, milk, oil, and egg whites in a large bowl on low speed for 30 seconds. Beat on medium speed 2 minutes. Pour into pan, spread evenly and bake 50 to 60 minutes or until cake tester inserted in center of cake comes out clean. Cool 10 minutes in pan. Turn upside down onto heatproof serving plate. Remove pan, cool cake completely. Sprinkle with powdered sugar before serving.

CHOCOLATE SATIN MINT CAKE

Filling:

8 oz cream cheese, softened
1/4 cup sugar
2 tablespoons butter or margarine, softened
1 tablespoon cornstarch
1 egg
2 tablespoons milk
3/4 teaspoon peppermint extract

Glaze & Drizzle:

1/3 cup light corn syrup
1/3 cup whipping cream
6 oz semi sweet chocolate squares for baking, finely chopped
2 oz white chocolate squares for baking
2 teaspoons vegetable oil
1/4 teaspoon peppermint extract

Cake:

1 package (18.5 oz) devil's food cake mix
1 cup water
1/3 cup vegetable oil
3 eggs

Preheat oven to 375 degrees. Spray Deep Covered Baker with nonstick cooking spray. For filling, beat cream cheese, sugar, butter and cornstarch until well blended. Add egg, milk and extract. Mix until smooth; set aside. For cake, in Classic Batter Bowl, combine cake mix, water, oil, and eggs; mix according to package directions. Spread 2 cups cake batter evenly in pan. Spread evenly with filling. Slowly pour remaining cake batter over filling. Bake 55-60 minutes or until Cake Tester inserted near center comes out clean. Cool in pan 10 minutes. Loosen cake from edge and center of pan. Invert onto Nonstick Cooling Rack. Cool completely. Place rack over cutting board covered with parchment paper.

For glaze, in 1 1/2 Qt Saucepan, bring corn syrup and whipping cream to a simmer over medium heat, stirring constantly. Remove saucepan from heat. Add semi sweet chocolate, stirring until smooth. Spread 2/3 cup glaze smoothly over top and side of cake using Skinny Scraper. Freeze cake 5 minutes until glaze is almost set. Meanwhile, keep remaining glaze warm over medium-low heat. Slowly pour over cake. Remove cake to serving platter. Refrigerate until glaze is firm, about 1 hour.

For drizzle, microwave white chocolate and oil in Covered Micro-cooker on high 1 minute 30 seconds or until mixture is smooth when stirred. Stir in extract. Drizzle over cake. Refrigerate 15 minutes. Cut into slices using Slice 'N serve.

CHOCO-PEANUT BUTTER SWIRL CAKE

Cake:

1 package (18.25 ounces) yellow cake mix
1 cup water
1/2 cup creamy peanut butter
3 eggs
3 tablespoons coarsely chopped peanuts
3 squares (3 ounces) semi-sweet baking chocolate

Glaze:

3 tablespoons creamy peanut butter
2-3 tablespoons milk
1 cup powdered sugar

Preheat oven to 350 degrees. Spray Deep Covered Baker with vegetable oil using Kitchen Spritzer. For cake, place cake mix in Classic Batter Bowl. In Small Batter Bowl, whisk water, peanut butter, and eggs until well blended. Stir peanut butter mixture into cake mix. Mix 2 minutes or until well blended. Pour half of the batter (approximately 2 cups) into prepared pan. Melt chocolate in covered micro cooker on high 1 minute, stirring every 15 seconds or until melted and smooth. Stir into remaining batter. Using small stainless steel scoop, drop chocolate batter onto batter in pan; swirl with skinny scraper. Bake 50-55 minutes or until cake tester inserted near center of cake comes out clean. Cool 15 minutes in pan. Carefully invert pan onto nonstick cooling rack to remove cake. Cool 30 minutes.

For glaze, whisk peanut butter and 2 tablespoons milk until smooth. Add powdered sugar; mix until smooth. If necessary, gradually add additional 1 tablespoon milk until glaze is of desired consistency. Drizzle glaze over cake; sprinkle with nuts evenly over glaze.

CITRUS POPPY SEED DELIGHT CAKE

Cake:

1 1/3 cups orange juice
1/2 cup oil
3 eggs
1 (18.25 oz) box lemon cake mix
2 Tbs. poppy seeds
zest from an orange and lemon

Icing:

2 cups sifted powdered sugar
2 - 3 Tbs. orange juice
Zest from an orange and lemon

Preheat oven to 350 degrees. Spray Deep Covered Baker with Kitchen Spritzer or brush with oil with basting brush. Using an electric mixer, beat together orange juice, oil and eggs. Add cake mix; mix until moistened. Continue to mix for 2 min on high. Fold in poppy seeds and zest. Bake 30 - 35 minutes.

For icing, combine all ingredients; mix well. Icing should be moderately thick. Add more sugar or juice to achieve desired consistency. Let cool 10 minutes, then invert onto cake plate; cool completely. Spoon icing over cake and top with extra zest.

DEVIL'S DELIGHT CAKE

1 pkg. (18.25 oz.) devil's food cake mix (with pudding in the mix)
4 eggs
1 c. water
1/2 c. vegetable oil

1 c. chopped nuts
1 c. mini marshmallows
1 c. Hershey's Semi-Sweet Chocolate Chips
1/2 c. raisins
Confectioners' sugar

Preheat oven to 350 degrees. Grease and flour Deep Covered Baker. In large mixer bowl combine cake mix, eggs, water and oil; beat on low speed just until blended. Increase speed to medium; beat 2 minutes. Stir in nuts, marshmallows, chocolate chips and raisins. Pour batter in to pan. Bake 45 to 50 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to wire rack. Cool completely. Sprinkle with confectioners' sugar on top.

LEMON POUND CAKE

Cake:

2 lemons
1 package (18.25 ounces) white cake mix
4 eggs
1 cup sour cream
1/3 cup vegetable oil
Powdered sugar (optional)

Blueberry sauce:

3/4 cup water
1 tablespoon cornstarch
1/4 cup sugar
2 cups frozen or fresh blueberries

Preheat oven to 350 degrees. Spray Deep Covered Baker with vegetable oil using Kitchen Spritzer. For cake, zest lemons to measure 1 tablespoon lemon zest. Juice lemons to measure 3 tablespoons. In Classic Batter Bowl, combine cake mix, lemon zest, lemon juice, eggs, sour cream, and oil; mix 2 minutes or until well blended. Pour batter into prepared pan; bake 50-55 minutes or until cake tester inserted near center of cake comes out clean. Remove cake from oven; cool 15 minutes in pan. Carefully invert pan onto nonstick cooling rack to remove cake; cool completely.

For blueberry sauce, combine water and cornstarch in 2-qt saucepan; add sugar and blueberries. Heat mixture over medium heat, stirring constantly, until mixture thickens and boils. Cook 3 minutes. To serve, sprinkle powdered sugar over cooled cake using flour/sugar shaker, if desired. Serve each slice with approximately 2 tablespoons of warm blueberry sauce.

PEACH COBLER VARIATIONS

1-cup flour
½ cup butter or margarine
1-cup sugar

1 tsp. baking powder
½ cup milk
29 oz. can sliced peaches with juice

Preheat oven to 375 degrees. Place butter in bottom of Deep Covered Baker. Place in oven just long enough to melt the butter. Remove from oven when melted. Sift flour, sugar and baking powder into Classic Batter Bowl, then add milk. Mix well with whisk to make a batter. Pour the batter over the melted butter. Heat the fruit and juice. Pour the warm fruit and juice over the batter. DO NOT STIR. Bake for 30-40 min. The butter will creep through the fruit and make a crust on top.

Note: Any desired fruit or berry will work.

VARIATION

2 cans cling peaches, undrained
1 yellow cake mix

1 stick butter

Preheat oven to 350 degrees. Pour peaches and juice in Deep Covered Baker. Sprinkle cake mix powder over peaches. Melt butter in Small Micro-Cooker in microwave for one minute. Pour butter evenly over the cake mix. Bake for approximately one hour.

RUM CAKE

Cake:

1 cup nuts (half pecan and half walnuts) chopped and toasted
1 pkg. yellow cake mix
1 - 3 oz. pkg. of instant vanilla pudding
1/2-cup cold water
1/2-cup oil
1/2-cup rum
4 eggs

Glaze:

1/4 cup butter, melted
1/2 cup sugar
1/4 cup rum

Preheat oven to 325 degrees. Sprinkle chopped nuts on the bottom of Deep Covered Baker. Beat the cake mix with pudding, water, oil and rum. Beat in one egg at a time. Pour batter into pan and bake for 1 hour. Combine glaze ingredients. Cool for five minutes on rack and then glaze.