

70+ Recipes for your Pampered Chef Deep Covered Baker (Oven & Microwave!)

from your
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Oven Recipes

BEEF:

Vegetable Pot Roast

Place the roast in the baker. Add potatoes, carrots, onions, celery, salt and pepper. It isn't necessary to add water. Place lid on top. Put into 325°F oven 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.

Burgundy Pot Roast

Place the roast in the baker. Add 1-cup burgundy wine, 1 can (8 oz) tomato sauce and 1 pkg. dry vegetable soup mix. Cover with lid and bake 3-3 ½ hours. Serve hot over egg noodles.

Bachelors Roast

Place roast in the baker and pour 1 can of coke and 2 cups of catsup over it. Put the lid on top. Cook for about 30 minutes per lb. Optional: Add onions and pressed garlic. If there are any leftovers, just shred and mix with the sauce and you have BBQ for a couple of meals.

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 Tbls. Cinnamon

Remove all visible fat and slice into 2 inch strips about ½-¾ inch thick. Place in baker and add other ingredients, which have been mixed together thoroughly. Cover with the lid and bake at 325° for 2 hours, stir occasionally.

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

Round Steak and Mushroom Gravy

Place round steak in baker. Add 1 can mushroom soup and 1 can water. Cover with lid and bake in 350° oven for about 1 hour.

French Beef Dip

3- 6 lbs. Boneless beef (any cut)
3 cans beef broth
1 pkg. onion soup mix
2 cans or bottles of beer
2 tsp sugar
1 tsp. Dried or minced, fresh garlic

Put all ingredients in baker and cook covered at 200° – 250° at least 6 hrs, till meat shreds & is very tender.

Chuck Roast with Gravy

Mix 1 can Campbell's Cream of Mushroom with Roasted Garlic soup and 1 can Coke (or combine 1 can Cream of Mushroom Soup, 1 pkg. Lipton's Onion Soup mix, and 1 can Coke). Place roast in the baker and spread soup mixture over roast. Cover with lid. Bake in 350°F oven for about 2 hrs.

POULTRY:

Barbecued Chicken, Pork Chops, Etc.

Place your choice of meat in baker. Pour your favorite barbecue sauce over all. Cover with lid. Bake at 350°F until done.

Chicken Pot Pie

Simmer a couple of boneless, skinless chicken breasts, let cool and cube. Microwave cubed potatoes, carrots, celery, onion, green beans or peas. Combine with cornstarch-thickened chicken broth (from the simmered chicken), and pour into pie crust lined baker (you can use Pillsbury ready made) then top with the other crust, crimp, brush with milk, sprinkle with herbs, sesame seeds, or a little Parmesan, and bake at 350° about 40 min.

Cranberry Chicken

Mix one can of whole berry cranberries w/ can of cream of mushroom soup and one packet of onion soup mix.

Pour over top of chicken in baker. Cover with lid, place in oven; bake for 1-½ hours at 425.

Chicken and Vegetables

Place chicken (skin on or off) in baker. Place chopped onion, celery and carrots around chicken. Sprinkle with ½ package of Good Seasons Italian Dressing mix. Place lid on top. Bake at 350° for 1 hour.

Lemon Garlic Chicken

Place whole roasting chicken in baker with one whole lemon and one head of garlic (unpeeled) in cavity of chicken. Season with salt and pepper. Cover with lid and cook for 1-½ hours at 425°. (Try with an orange too.)

Roasted Turkey Breast

Place turkey breast in baker; place 6-8 small red skinned potatoes, halved, around turkey. Add ½ cup white wine and 2 cloves pressed garlic. Season with salt and pepper. Cover with lid. Bake at 350°F for 1-½ hours. Uncover for last 15-20 minutes. Let stand 5 minutes before slicing.

Honey Mustard Chicken

Place roasting chicken in the baker and pour fat free honey mustard dressing over the top. Cover with lid. Roast for 1-½ hours at 425°F.

Deep Covered Baker Recipes

Hawaiian Chicken

Place whole chicken in baker, pat dry. Using pastry brush, brush on a thick coat of Apricot Jam. Pour a can of pineapples over chicken with some maraschino cherries. Cover with lid and bake for 1-½ hours at 375°. Use juices from chicken as gravy. Serve with white rice and a green vegetable.

Juiciest Roast Chicken

(C)The Pampered Chef, Ltd. 2006

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. Combine flour, garlic powder, paprika, salt, black pepper and thyme in Prep Bowl; mix well. 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. Brush outside of chicken with oil using Chef's Silicone Basting Brush; coat completely with seasoning mixture. 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. Yield: 4-6 servings

Nutrients per serving: Calories 500, Total Fat 31 g, Saturated Fat 8 g, Cholesterol 155 mg, Carbohydrate 2 g, Protein 50 g, Sodium 440 mg, Fiber 0 g

Cook's Tip: A 4-pound chicken will yield about 3 cups of cooked meat and is the perfect starting point for Portobello-Chicken Panini, Gruyère Chicken en Croûte or Harvest Chicken Salad.

Deep Covered Baker Recipes

Smothered Chicken with Garlic

(C)The Pampered Chef, Ltd. 2007

3 tbsp (45 mL) fresh rosemary or 1 tbsp (15 mL) dried rosemary, divided
1/2 tsp (2 mL) paprika
1/2 tsp (2 mL) salt
1/4 tsp (1 mL) ground black pepper
1 whole chicken (about 4 lb/1.8 kg)
1 lemon, cut into quarters
1 tbsp (15 mL) olive oil
2 heads garlic, peeled (about 40 cloves)

1. 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.

2. Brush outside of chicken with oil; coat completely with seasoning mixture. Arrange garlic around chicken. Bake, covered, 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. Yield: 4-6 servings

Nutrients per serving: Calories 600, Total Fat 35 g, Saturated Fat 9 g, Cholesterol 180 mg, Carbohydrate 11 g, Protein 58 g, Sodium 470 mg, Fiber 1 g

Roasted Chicken Dinner

DELICIOUS! Created by Director Laura Bush, TX (yes, that really is her name)

Buy a 4.5 pound chicken and rub it down with Pampered Chef's Garlic Oil. Then sprinkle with PC's Bell Pepper & Herb Rub or Rosemary & Herb.

Cook at 375 for 90 minutes (uncover last 30 minutes), temperature should register 180F. OR

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Cook on high in microwave for 25 minutes, covered.

While chicken is cooking, cut up 6 average size carrots (1/2"-3/4" slices) and 5 russet potatoes, cut twice as thick. (Potatoes cook faster than carrots so cutting them thicker evens them out).

Using stainless steel bowl, toss the potatoes and carrots with a little more garlic oil, rosemary seasoning, kosher salt and ground pepper. Transfer to rice cooker plus and top with half a stick of unsalted butter, cut into 1/2" slices.

When meat is done, set it aside to rest for 10 minutes, then place potatoes and carrots in the microwave for 5 minutes, stirring when done. Put in for another 5 minutes. (10 minutes total) If you plan on making the sauce recipe below, take out the broth now and set it in the refrigerator to cool.

Place chicken on carving board, slice and serve with veggies!

You could take that broth and make a quick sauce with it:

In small saute pan (or small sauce pan), heat 2-3T oil. When it is hot and almost boiling, stir in fresh pressed garlic. Stir constantly for 30 seconds. Stir in 2T flour. Stir for 1 minute or until the flour "smell" is gone. Add some rosemary mix and a splash of white wine. Gently stir in COOLED broth and continue stirring with flat whisk until well blended. BRING TO A BOIL. (you will not know how thick the sauce is until it boils). Let boil for a minute or two and then serve!

No Peek Chicken

6 boneless skinless chicken breast halves
1 pkg. long grain and wild rice (w/seasoning pkt)
1 can each: cream of chicken & cream of celery soup
1 can water

Combine rice, seasoning from box, both cans of soup and 1 can water in baker. Place chicken on top and cover with lid. Bake at 350° for 2 hours. Makes a tender chicken dish with great rice and gravy. (Try it with pork chops too!) OR 10 minutes in microwave.

Deep Covered Baker Recipes

Italian Roast Chicken

1 whole chicken
1 large fresh tomato
15 oz. can tomato sauce
1/2 tsp. sugar
2 tsp dried basil
1 tsp. dried thyme
6 garlic cloves, crushed

Remove all visible fat from chicken (do not take the skin off). Season with salt and pepper. Rub interior with one crushed garlic clove. Place chicken on its back in baker. Slice tomato in half horizontally and squeeze to remove the seeds and juice. Chop tomato and arrange around chicken. Sprinkle with crushed garlic, basil, thyme, sugar, salt and pepper. Pour tomato sauce over. Cover with lid, cook at 350° for 1 hour and 15 minutes.

Remove lid and continue to cook for 15 minutes.

Chicken Caesar Salad Pizza

1 pack (10 oz) refrigerated pizza crust
3 cups thinly sliced romaine lettuce
2 cups diced cooked chicken
½ cup diced red bell pepper
1/3 cup sliced black olives
¼ cup grated Parmesan cheese
½ cup Light Creamy Caesar salad dressing
1 garlic clove, pressed

Directions: Preheat oven to 425°F. Roll pizza crust on Large Round Baking stone, shaping into a 12-inch circle. Bake 12-14 minutes or until crust is light golden brown.

-Meanwhile, slice lettuce; dice chicken and bell pepper. Place lettuce, chicken, bell pepper and olives in Mixing Bowl. Grate Parmesan cheese using Microplane® Adjustable Grater.

- In Small Batter Bowl, combine salad dressing, half of the Parmesan cheese and garlic pressed with Garlic Press; mix well. Spread half of the dressing mixture evenly over crust. Add remaining salad dressing mixture to lettuce mixture; toss to coat.

-Top crust with salad mixture. Sprinkle with remaining Parmesan cheese. Cut into wedges and serve immediately.

Deep Covered Baker Recipes

PORK:

Smoked Sausage with Vegetables

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 at 350° for 20-30 minutes or until vegetables are done.

Pork Chops and Gravy

Place pork chops in baker. Mix one can of cream of mushroom soup with ¼ cup white wine and 2 cloves pressed garlic. Cover chops with soup mixture. Cover with lid. Bake at 375° for 1-½ hours.

Pork Chops and Rice

Empty contents of purchased rice/pilaf mix (Uncle Ben's) into baker. Add water according to package directions. Place pork chops on top of rice and sprinkle seasoning mix on meat. Cover and bake for 1-2 hours at 350°.

Mushroom Pork Chops

Empty 1 can of cream of mushroom soup into baker. Crush clove of garlic; mix in ¼ cup white wine. Place thick sliced pork chops on top, cover with lid. Bake 325°F for 45 minutes.

Baked Ham

Place the butt portion of a ham in the baker. Top with lid. Place in 350° oven for 2 ½ - 3 hours. You may glaze ham in last 30 minutes of cooking with pineapple and brown sugar glaze.

Pork Chops and Stuffing

2 cups Pepperidge Farm Cornbread Stuffing dry mix (gold package)
1 can (10 ¾ oz) condensed cream of celery soup
¼ cup finely chopped onion
¼ cup chopped celery
½ cup frozen corn kernels (may use canned)
4 boneless lean pork loin chops (4-5 oz each)
1 tbsl packed brown sugar
1 tsp spicy-brown mustard

Heat oven to 400°F. 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 at 400° F.

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for 30 minutes or until pork is done. Makes 4 servings.

VEGETABLES:

Brown Rice Casserole

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

Preheat oven to 350°. 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. Half way through, stir rice thoroughly.

Salsa "Fried" Potatoes

In a medium bowl mix together 1-cup salsa, 1 small can of black olives and 2 cloves pressed garlic. Chop ¼ cup fresh cilantro; add to salsa mixture. Slice 4-5 potatoes and mix with the salsa mixture. Place the potatoes in baker and cover with lid. Bake for about 30 minutes. Remove the lid and grate the cheese over the potatoes. Bake about another 10 minutes until the potatoes are fork tender and cheese is melted.

Baked Potato Curls

Peel and slice 4 potatoes and place them in baker. Chop 1 bunch green onions (tops only) and place in medium bowl. Fry 4-5 strips of bacon and chop into fine bits, add to green onions. Press 2 garlic cloves into bowl and mix with 1 cup shredded cheddar cheese, ½ cup sour cream, and ½ stick of melted butter. Mix together and pour over potatoes. Cover with lid and bake at 400°F for 20 minutes.

Italian Potatoes

Place peeled and sliced potatoes in baker. Melt ½ stick butter; add 1 Tbsp. Good Season's Italian Salad Dressing Mix. Pour over potatoes. Cover with lid and bake at 400° for 20 minutes or until done. While potatoes are baking, fry 2-3 strips of bacon until crisp. Chop bacon. Remove potatoes from oven when done and sprinkle bacon over top along with a cup (more or less) of shredded cheddar cheese. Replace top and set aside to allow cheese to melt. Serve and enjoy!

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Garlic Cheese Potatoes

Place peeled and sliced potatoes in baker. Melt ½ stick butter with 2-3 cloves pressed garlic. Pour over potatoes. Sprinkle 2 chopped scallions over potatoes and ¼ cup grated Parmesan cheese. Cover with lid and bake at 400° for 20 minutes, or until done. Remove top and let brown.

OVEN DESSERTS:

“Canned” Peach Cobbler

2 cans cling peaches, un-drained
1 yellow cake mix
1 stick butter, melted

Pour peaches in Deep Covered Baker. Sprinkle cake mix powder over peaches. Pour melted butter evenly over the cake mix. Bake at 350° for one hour.

Easy Peach Cobbler

1-cup flour
½ cup butter or margarine
1-cup sugar
1 tsp. baking powder
½ cup milk
29 oz. can sliced peaches w/juice

Preheat oven to 375°. Place butter in bottom of 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 at 375° for 30-40 minutes. The butter will creep through the fruit and make a crust on top. Note: Any desired fruit or berry will work.

Cobbler

(cherry, apple, blueberry or whatever!)

2 cans More Fruit Cherries
1 box Jiffy yellow cake mix
1 stick melted butter
Cinnamon sugar

Pour fruit in stone, sprinkle cake mix over top and drizzle melted butter over it all and cinnamon sugar. Bake at 350 for 18 minutes.

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Quick Apple Crisp

5 Granny Smith apples
1 package (9 ounces) yellow cake mix
2 tablespoons sugar
1 tablespoon ground cinnamon
1/4 cup butter or margarine, melted
1/2 cup chopped nuts
Vanilla ice cream or thawed, frozen
whipped topping (optional)

Preheat oven to 350°F. Peel, core and slice apples using Apple Peeler/Corer/Slicer. Cut apples in half. Place apples in Deep Dish Baker. Combine cake mix, sugar, cinnamon, butter and nuts in bowl. Mix until crumbly. Sprinkle mixture evenly over apples. Bake 35-40 minutes or until apples are tender. Serve warm with ice cream or whipped topping.

Microwave Recipes

POULTRY:

Chicken Breast

6 boneless, skinless chicken breasts
Favorite Pampered Chef Seasoning
(Like: Chipotle, BBQ, Citrus & Basil, Rosemary, etc)
Put the chicken breasts in deep covered baker and spritz/rub with Garlic Infused Oil sprinkle with pepper, a little salt, and seasoning then microwave for 10 minutes. You don't need to do anything but wash them, season them and place them in the baker; don't flip them over or anything else. Take out & serve.
Pork Chops, Steaks, Boneless ribs, and of course chicken all up to 1inch thick will cook in 10-12 minutes without turning them over.
TIP: IF you are unsure of doneness, use the POCKET THERMOMETER to check your meat.
After you make this several times, you will know how your microwave works.

Chicken - take out of the microwave when it has reach 165 degrees. Let rest with the lid on for 10 minutes and the temperature will rise to 170 degrees!

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- Boneless chicken breast – 10-12 minutes
 - Chicken Parmesan (coat chicken, cook 6 minutes, then top with spaghetti sauce and mozzarella cheese and cook for 2 minutes or until done. Serve with noodles and salad, and then serve leftovers on top of hoagies for a quick lunch.
 - Italian Chicken – slice zucchini and bell peppers into to the bottom of the baker, top with chicken breast then top with Italian dressing, then serve leftovers in a tortilla with lettuce, cheese and tomato for a quick lunch.
 - Slice into thin strips, mix with thin stripes of onion and bell pepper, cook 4 minutes, then mix in salsa, Lipton onion soup mix and water – serve with flour tortillas.
- Leg Quarters – 18-20 minutes
 - Cover with barbeque sauce and cook
 - Cover with teriyaki sauce and cook
- Chicken legs – 12-15 minutes
 - Cover with sweet and sour sauce
 - Chicken Cacciatore - Slice peppers and onions and out in the bottom of the baker, top with legs and cook 6-7 minutes, top with spaghetti sauce
- Whole Chicken – 30 minutes
 - Top with olive oil and rosemary and herb seasoning, then stuff lemon slices and onion in the chicken cavity. Put diced potatoes on the bottom of the baker, drizzle with EVOO and rosemary seasoning, sit chicken on top and cook.

Chicken Breasts for 3 in 8 (MINUTES)

Season 3 chicken breasts with salt and pepper and Rosemary Herb Seasoning. Place in Deep Covered Baker and microwave for 8 minutes. Prepare ahead tip: Season chicken in the morning and place in zip bag in the frig. When you get home pop it in the baker and dinner's ready in 8.

30-Minute Chicken by The Pampered Chef

1 whole chicken (3 1/2-4 pounds)
1 tablespoon olive oil

Seasoning Mixture

- tablespoon all-purpose flour
- teaspoon paprika

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- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon coarsely ground black pepper

Directions:

1. For chicken, 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. Place chicken onto Cutting Board; brush with oil using Chef's Silicone Basting Brush.

2. For seasoning mixture, combine ingredients in Prep Bowl; mix well. Completely coat outside of chicken with seasoning mixture. Place chicken, breast side up, into baker.

3. Microwave, uncovered, on HIGH 25-30 minutes or until Pocket Thermometer registers 165°F in thickest part of breast and juices run clear. Remove from microwave. Cover with lid and let stand 10 minutes (temperature will rise to 170°F).

Yield: 4-6 servings

All-in-One Chicken Dinner: Prepare chicken as directed above and place into baker. Combine 1 cup each celery and carrots, cut into 1-inch pieces, and 3 cups red or russet potatoes, cut into 2-inch pieces, in Classic Batter Bowl. Toss with additional seasoning and oil, if desired. Arrange vegetables around chicken. Microwave, uncovered, on HIGH 35-40 minutes or until Pocket Thermometer registers 165°F in thickest part of breast and juices run clear. Remove from microwave. Cover with lid and let stand 10 minutes (temperature will rise to 170°F).

Use our Pampered Pantry rubs and seasoning mixes to give alternate flavors to your chicken.

Lightened-Up 30 Minute Chicken - Carefully remove skin from chicken; season as recipe directs. Microwave, uncovered, on HIGH 20-25 minutes or until Pocket Thermometer registers 165°F in thickest part of breast and juices run clear. Remove from microwave. Cover with lid and let rest 10 minutes (temperature will rise to 170°F)

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Nutrients per serving: Caolores 330, Total Fat 15g, Saturated Fat 3.5 g, Cholesterol 135 mg, Protein 44g, Sodium 420 g, Fiber 0g.

Smoky Buffalo Chicken Wings by TPC

24 chicken wing drumettes (2 ½ - 3 lbs)

½ tsp salt

1 tsp vegetable oil

¼ cup buffalo wing sauce or Louisiana-style hot sauce

2 tbs Smoky BBQ Rub

Celery and Dip

4 large stalks celery

½ cup mayonnaise

½ cup sour cream

¼ tsp coarsely ground black pepper

¼ cup (1 oz) blue cheese crumbles

1. For wings, trim excess fat and skin using Boning Knife. Place wings into Deep Covered Baker; season with salt. Microwave, covered, on HIGH 8 minutes. Turn wings over using Chef's Tongs. Microwave on HIGH 7-10 more minutes or until Thermometer registers 180°F when inserted into meatiest part of wings alongside bones, and meat is no longer pink.

2. Meanwhile, for celery and dip, cut celery stalks in half crosswise, then lengthwise using 5" Santoku Knife. Combine mayonnaise, sour cream, and black pepper in Small Batter Bowl. Whisk until blended using Stainless Whisk. Gently stir in blue cheese; set aside.

3. Carefully remove baker from microwave and remove lid, lifting away from you. Drain wings in Colander. Add oil to 12" Executive 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.

4. Combine hot sauce and rub in 6 qt. Stainless Mixing Bowl; add wings and toss to coat using Master Scraper. Transfer wings to Serving Platter. Serve immediately with celery sticks and dip.

Southwest Chicken & Rice

1 1/2 lbs. Chicken boneless/skinless

1 small onion

1 pepper (orange, yellow or red)

2 Tbs. Garlic Oil

2 Tbs. Chipotle Rub

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2 Tbs. Butter/margarine

3 1/2 cups water

1 Tbs. Southwest Seasoning Mix

1 Family size Rice A Roni Spanish Style (or 2 regular boxes)

1/2 small 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. In Large Family 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 vermacilla, add water and seasoning pack and Southwest Seasoning. Cook on low until done. Remove baker and chop chicken with Salad Chopper. Cube cheese and add to chicken. Mix well, add to Rice Mixture & serve immediately. Enjoy. YUMMY!!!

Southwestern Chicken Salad

4 Boneless skinless chicken breasts, cooked and chopped

1 head green leaf or iceberg lettuce, chopped

1 can black beans, drained

½ red bell pepper, chopped

½ can petite diced tomatoes, drained

1 lime, juiced

4 oz. block cheddar cheese, shredded

Lime Flavored Tortilla Chips

Southwestern Seasoning

Salad Dressing

Combine 1 cup ranch dressing with 1 tbs southwestern seasoning

Pour lime juice over cooked and chicken breasts seasoned with southwestern seasoning. Allow chicken to cool before adding to salad. Shred lettuce, drain black beans, drain tomatoes, chop red bell pepper, and shred cheese. Combine all ingredients in large bowl and serve. Crumble tortilla chips over top.

Chicken Tortilla Casserole by TPC

1 poblano pepper

1 1/2 lb boneless, skinless chicken thighs

2 tbs Southwest Seasoning Mix

1/4 tsp salt

1 can (15 oz) black beans, drained and rinsed

1 1/2 cups thick and chunky salsa

4 cups broken tortilla chips

1 cup (4 oz) shredded cheddar and Monterey Jack cheese blend

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1. Remove stem and seeds from poblano pepper using Utility Knife; slice into thin strips. Arrange poblano strips evenly over bottom of Deep Dish Baker. Thinly slice chicken using Utility Knife. Combine chicken, seasoning mix and salt in Classic Batter Bowl. Arrange chicken over poblano strips. Cover baker with 15-in. square of Parchment Paper, tucking corners of paper under baker. Microwave on HIGH 4 minutes; stir using Mix 'N Scraper(R) to separate chicken strips. Cover; microwave an additional 4-6 minutes or until chicken is cooked through.

2. Drain and rinse black beans using small Colander. Stir beans and salsa into chicken mixture. Gently stir in tortilla chips with Small Mix 'N Scraper(R). Grate cheese over baker using Deluxe Cheese Grater. Microwave, uncovered, on HIGH 2-3 minutes or until cheese is melted. If desired, snip cilantro using Kitchen Shears; sprinkle over casserole.

Cook's Tip: Boneless, skinless chicken breasts can be substituted for the chicken thighs, if desired.

Chicken and Rice

4 boneless chicken breasts

1 box rice roni

Put the chicken on the bottom, then rice, then seasoning, then water (amount on the box – think it is 3 cups). Put on the lid and microwave for 25 minutes.

Microwave White Chicken Chili by TPC

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

2 tbsp **Southwestern Seasoning Mix**

2 cans (15.5 oz each) Great Northern beans, drained

1 jar (16 oz) salsa verde

1. Using **(5-in.) 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.

2. Meanwhile, finely dice peppers using Santoku Knife. Chop onion using **Food Chopper**. Combine peppers and onion in **Deep Covered Baker**. Trim and finely

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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.

3. 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. Yield: 8 servings (8 cups)

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.

15 Minute Chicken Fajitas by TPC

1 tbsp. vegetable oil

1 yellow or white onion

1 red bell pepper

2 green bell peppers

1 ½ lbs. chicken tenderloins (not breaded); thawed

1 Tbsp. Chipotle Rub

1 block cheddar cheese

8 oz. sour cream

8 oz. salsa

6-inch flour tortillas

1 bunch fresh cilantro (optional)

1 can black beans (optional)

4 oz guacamole (optional)

1) Using the **Silicone Pastry Brush**, spread oil in the bottom of the **Deep Covered Baker**.

2) Using the **Ultimate Mandoline**, slice 1 med onion & put in the bottom of baker. **COARSELY** chop the red & green bell peppers into **LARGE** pieces using the **Forged Cutlery Santoku Knife**; place in baker over onions.

3) Place thawed chicken tenders on top of pepper pieces. Sprinkle the **Chipotle Rub** over chicken

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using the **Adjustable Measuring Spoon**. Put the lid on the **Deep Covered Baker** & put in the Microwave for 15 minutes. (Depending on the microwave you use, it may take a little longer)

4) While it is in the Microwave, grate the block of cheese with the **Rotary Grater**. Place tortillas in **Rice Cooker Plus** & heat for 1 minute. Use the **Medium**

Stainless Steel Scoop & put sour cream in the **Easy Accent Decorator**. Snip fresh Cilantro with **Kitchen Shears** in one of the **Prep Bowls**. Cut off top of second green pepper using **V-Shaped Cutter**; fill with salsa.

5) When the timer goes off, take the Deep Covered Baker out of the Microwave using **Silicone Hot Pads**. Remove lid carefully, **HOT steam!!!** Take the **Salad Choppers** & cut up all the peppers, onion, & chicken in the **Deep Covered Baker**. Use the **Chef Tongs** to serve with & squeeze the juice out with them!

6) Take a flour tortilla, top with chicken/onion/pepper mixture, top with cheese, sour cream, salsa, cilantro, & enjoy!

Optional Way To serve:

Turn the small Dots bowl upside down and place the medium Dots Bowl on top. Place in Large Square Bowl. Put the salsa in the top bowl and Surround with tortilla chips. Using the 2 bowl caddy, place cheese into one small SA bowl, guacamole in the other. Place in caddy.

Mexican Chicken Lasagna by TPC

1 pkg (8 oz) cream cheese

¼ cup lightly packed fresh cilantro leaves, chopped

2 cups (8 oz) shredded Monterey jack cheese, divided

1 can (28 oz) enchilada sauce

12 (6") corn tortillas

3 cups diced or shredded cooked chicken

2/3 cup chopped onion

Additional chopped fresh cilantro leaves (optional)

- Place cream cheese in Classic Batter Bowl. Microwave on HIGH 30-45 seconds or until very soft. Add cilantro and 1 ½ cups of the Monterey jack cheese; mix well. Spread 2/3 cup of the enchilada sauce over bottom of Deep Covered Baker. Pour remaining enchilada sauce into large bowl; set aside.

Deep Covered Baker Recipes

- To assemble lasagna, dip four tortillas into enchilada sauce in large bowl and arrange over sauce in baker using Sauté Tongs, overlapping as necessary. Scoop half of the cream cheese mixture over tortillas using Small Scoop; spread evenly. 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.

Moroccan Chicken Pasta

2 boxes of Olive Oil and Herb Pasta-Roni
1 red bell pepper
1 small red onion
1 ½ -2 lbs boneless, skinless chicken breasts
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.

- 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 Plus from microwave and add 1 tbs olive oil, pasta, and seasoning packets, place back in microwave, covered for 8 minutes. Place the Large Micro Cooker in microwave for 4 minutes.

- Place the chicken in the Deep Covered Baker and sprinkle with 1 tbs Moroccan Rub, cover and microwave for 12 minutes.

- Use the Salad Choppers to chop up chicken. Add 1 tbs Moroccan Rub to pasta and place on serving platter, add chicken, and then add onion and bell peppers on top.

EASY CHICKEN NACHOS

1-2 lbs of boneless/skinless chicken breasts
1-2 tbs of Chipotle Rub
1 tbs Garlic Infused Canola Oil
1 bag of favorite Corn Chips or Tortilla Chips
1 large jar of mild salsa
1 small Mexican flavor Velveeta Cheese
3 roma tomatoes

Deep Covered Baker Recipes

1 bunch of green onions
2 large yellow onions
8 oz container of baby Bella mushrooms
Sour Cream - optional

In Deep Dish Cranberry Baker, place chicken breast, brush with Garlic Infused Canola Oil, Sprinkle chicken with Chipotle Rub. Cook in Microwave 12 minutes. Remove from Microwave & chop meat inside baker with Salad Chopper to the desired consistency.

Meanwhile, cut onions with Mandolin, slice mushrooms with Egg Slicer Plus, sauté in 8 or 10 inch sauté pan or grill pan. Cut and dice tomatoes with Tomato Knife. Place cheese on Small Bar Board and cut into 1 inch slices. Place chips onto Large Rectangular Tray with Handles or use Large Bar Pan.

Put chicken on top of chips, then add ALL Salsa on top of chicken, Place onions and mushrooms on top of Salsa, top with Velveeta Cheese Slices, & place in microwave for 2-3 minutes to melt cheese. Serve immediately. Guests can top nachos with Green Onions, Tomatoes, and Sour Cream. YUMMY

Grilled Chicken Penne al Fresco by TPC

4 [garlic](#) cloves, peeled
2 cups grape or cherry [tomatoes](#)
3 cups uncooked penne pasta
3 cups [chicken](#) broth
¾ cup dry white wine
1/2 tsp (each) salt & coarsely ground black pepper
1 1/4 cups lightly packed fresh basil leaves
1 oz. grated parmesan cheese (about 1/4 cup packed)
2 cups diced grilled chicken breasts
Additional grated fresh Parmesan cheese and coarsely ground black pepper (optional)

Add a tablespoon of olive oil to Deep Covered Baker. Slice garlic into baker. Add tomatoes. Cover; microwave on high 4 to 5 minutes or until tomatoes begin to burst, stirring after 2 minutes. Crush tomatoes. Add pasta, broth, wine, salt & black pepper.

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Return dish to microwave. Cover and microwave on high 16 to 18 minutes (make sure dish is microwave safe) or until pasta is tender, stirring after 10 minutes. In the meantime, coarsely chop basil, reserve 2 Tbs. for garnish. Grate cheese.

Carefully remove baker from microwave, lifting lid away from you. Add basil, cheese and chicken to dish, garnish and add additional cheese and black pepper if desired.

Smoky BBQ CHICKEN SANDWICHES

1-2 lbs chicken tenders

1 Tbsp. Olive oil

1 small onion

1 Tbsp. Sweet & Smoky BBQ Rub

1 cup Ketchup

2 Tbsp. Sweet & Smoky BBQ Rub

2 Tbsp. Cider Vinegar

¼ cup packed brown sugar

Potato Rolls or Sesame Buns

1) Using the **Silicone Pastry Brush**, spread oil in the bottom of the **Deep Cover Baker**. Slice onion using **Ultimate Mandoline**. Place onion rings in bottom of **Deep Covered Baker**. Place 1-2 lbs chicken tenders or 3-4 chicken breasts (flattened w/ meat tenderizer) into **Baker**. Place 2 Tbsp Sweet & Smoky BBQ Rub onto chicken using **Adjustable Measuring Spoon**. Place lid on Baker, microwave on HIGH 10 mins.

2) In **Small Sauce Pan**, mix 1 cup ketchup using **Measure All Cup**, 2 Tbsp Sweet & Smokey BBQ Rub using **Adjustable Measuring Spoon**, 2 Tbsp cider vinegar, & ¼ cup packed brown sugar using **Measure All Cup**. Cook over medium heat until boiling, stirring occasionally with **Chef's Spoon**.

3) Check chicken to ensure it is no longer pink in the middle. Pour off some (not all) of any excess water. Using **Salad Choppers**, chop meat into small pieces.

4) Pour over cooked chicken; mix well. Serve on potato rolls or sesame buns. ENJOY!

Deep Covered Baker Recipes

Microwave Quick Turkey Chili

This quick and easy turkey chili is packed with flavor and can be made 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 tablespoons olive or canola oil
3 garlic cloves, pressed
¾ teaspoon salt
2 tablespoons Southwestern Seasoning Mix
2 tablespoons 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

1. 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.
2. Add turkey, oil, garlic and salt; mix well. Microwave, uncovered, an additional 5-6 minutes, stirring halfway through and breaking turkey mixture into crumbles.
3. 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. Yield: 6 servings

(Light) Nutrients per serving: Calories 280, Total Fat 6 g, Saturated Fat 0 g, Cholesterol 30 mg, Carbohydrate 27 g, Protein 25 g, Sodium 970 mg, Fiber 8 g

PORK:

Pork Tenderloin - take out of the microwave when it has reaches 160 degrees. Let rest with the lid on for 10 minutes and the temperature will rise to 165 degrees!

- Top with Asian seasoning – serve with rice and egg rolls, then serve leftovers in wraps, pork fried rice, or on a salad.
- Top with Barbeque seasoning – seve with mashed potatoes and salad, then serve leftovers on buns with BBQ sauce

Deep Covered Baker Recipes

- Top with Southwest seasoning – serve with Spanish rice and beans, then serve leftovers in nachos, quesadillas or fast family fajitas.

Barbecue Pork Tenderloin

1 pork tenderloin (about 1 pound)
1 tablespoon vegetable oil
2 tablespoons Smoky Barbecue Rub
Ingredients for Miniature Barbecue Pork Sandwiches or Barbecue Pork Salad

Directions:

1. On Large Grooved Cutting Board, trim fat and silver skin from pork tenderloin using Boning Knife. Brush with oil using Chef's Silicone Basting Brush. Place pork into Deep Covered Baker, tucking narrower end under to create a uniform thickness. Evenly rub pork with barbecue rub.
2. Cover baker; microwave on HIGH 6-10 minutes or until Pocket Thermometer registers 150°F, checking temperature at 6 minutes and then at every 2-minute interval. Remove baker from microwave; let stand, covered, 10 minutes (temperature will rise to 160°F for medium doneness). Prepare sandwiches or salad, if desired.

Cook's Tip: This recipe can be easily doubled. Place two tenderloins into Deep Covered Baker; microwave on HIGH 8-12 minutes as directed above.

Four boneless, skinless chicken breasts (4-6 ounces each) can be substituted for the pork tenderloin. Microwave as directed, testing for doneness in thickest part of breast until Pocket Thermometer registers 170°F and no longer pink in center. Remove chicken from baker; let stand 5 minutes.

Miniature Barbecue Pork Sandwiches: Cut 1 medium onion into 1/4-inch-thick slices. Arrange onion slices over bottom of baker. Prepare pork as directed previously; place over onion and microwave as directed. Cut pork into 1/4-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; top sandwiches and serve.

Barbecue Pork Salad: Prepare pork as directed. For dressing, combine 1/4 cup ranch salad

Deep Covered Baker Recipes

dressing and 1 teaspoon 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, serve on Simple Additions(R) Medium Square.

Smoky Barbecue Sauce

1 cup ketchup
1/4 cup firmly packed brown sugar
2 tablespoons Smoky Barbecue Rub
2 teaspoons cider vinegar or white vinegar

Combine ketchup, brown sugar, barbecue rub and vinegar in (1.5-qt.) Saucepan. Bring to a boil, stirring occasionally; remove from heat. Serve sauce on sandwiches; reserve remaining sauce for another use. Yield: 1 1/3 cups sauce

**You can also use our Chipotle Rub for more bite!*

20 minute BBQ 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 back ribs (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 tablespoons 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

Deep Covered Baker Recipes

(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.

VEGETABLES:

Loaded Baked Potato Chowder by TPC

3 large baking potatoes (about 2½ lbs)
3½ cups milk, divided
4 oz cream cheese, softened
2 tbsp butter
2-3 green onions with tops (¼ cup sliced)
4 oz sharp cheddar cheese, grated
1½ tsp salt
½ tsp coarsely ground black pepper
Optional toppings such as chopped cooked bacon, sour cream or steamed broccoli florets

1) Slice potatoes in half lengthwise with Santoku Knife; place in Deep Covered Baker. Pour ½ 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.

2) Meanwhile, whisk cream cheese until smooth in Classic Batter Bowl. Slowly add remaining 3 cups milk,

Deep Covered Baker Recipes

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.

3) 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.

BEEF:

BEEF ENCHILADA CASSEROLE

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

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

***Let's set up a night out for you
and your friends, call me to have
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Deep Covered Baker Recipes

Microwave Lasagna

Ingredients for the 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

Grate 1/12 cups Parmesan Cheese, set aside.
Grate 1 cup Monterey Jack cheese, set aside

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.

In Large Batter Bowl, mix:
15 oz. ricotta cheese
1/4 cup Parmesan cheese, grated with Micro plane Adjustable Grater
1 Tbs. chopped parsley
2 eggs, beaten
1/4 tsp. cayenne pepper
1 tsp. salt
1 tsp. pepper
2 tsp. garlic powder

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 Parmesan and Jack 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.

Deep Covered Baker Recipes

*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.

Beef Pot Roast in the Microwave

2-3 tsp olive oil or Garlic Infused Canola Oil

3 ½ - 4 pounds boneless chuck roast

1 onion, chopped with food chopper or sliced with the ultimate mandolin (*On one occasion, I was out of onion and substituted a pouch of onion soup mix and 2 -3 Tsp. of water. I sprinkled the mix over the roast and added the water to provide moisture. Use less salt if doing this*)

-2 cloves garlic, pressed with garlic press

-Pampered Chef Seasoning rub of your choice to taste.

-1 tsp coarse (kosher) salt -I keep mine in a **prep bowl** & add in pinches like the TV chefs

-½ -1 tsp freshly ground black pepper (use grinder)

-Approximately ¼ - ½ cup flour for coating the roast

-Worstershire sauce as desired

1. Rub meat with a little oil, sprinkle with seasoning rub (& rub into meat), salt and pepper. Dredge in flour to coat all sides.
2. Heat Family 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.
3. Meanwhile, arrange onion & garlic in the bottom of the deep covered baker, and sprinkle with salt and pepper. Add meat to baker, sprinkle Worstershire sauce on top of meat, and cover.
4. Cook in Microwave (with turntable and at least 1000 watts power) on high, 40-45 minutes.
5. **KEEP LID ON BAKER TO PRESERVE STEAM FOR MOISTNESS.**
6. Remove roast to a platter to rest for 10 to 15 minutes. Slice, and top with onions and gravy.

If cooking in the oven....Preheat oven to 325°F and cook for 30 minutes. Then reduce the heat to 300°F and cook for 1 ½ - 2 hours more.

Deep Covered Baker Recipes

Cheesy Mostacholi

1 1/2 pounds browned hamburger

1 pound package mostacholi noodles, (I use the small ones, we have different sizes of them here)

1 (11oz.) can Cheddar Cheese Soup + 1/2 water

1 1/2 jars (30 oz, each) spaghetti sauce

1 tsp. pepper

1 1/2 tsp. Italian Seasoning

3-4 cups fresh grated Mozzarella cheese (I like to use 1/2 mozzarella & 1/2 parmesan)

Stir all together in a bowl, it will be soupy! Then, I put it all in the DCB and microwave it for 35 minutes, or until the noodles are done.

Quick Jambalaya

3 chicken breast

3 - 5-inch smoked beef sausage – sliced

1 package of Zatarain's jambalaya mix

Water per package directions

Cover and bake in the microwave – 25-30 minutes

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Deep Covered Baker Recipes

MICROWAVE DUMP CAKES

Luscious Lemon Dream:

Can Lemon Pie filling (spread on bottom of baker)

white cake mix (dry) sprinkled over filling

Drizzle with 1 1/2 sticks REAL butter (melted)

Micro for 10 minutes, stir, then microwave 2-3 minutes more!

Serve with whipped topping or frost with cream cheese or white frosting. When still warm, top with a scoop of ice cream!

Cherry Chocolate Cake:

Can Cherry Pie filling (spread on bottom of baker)

chocolate cake mix (dry) sprinkled over filling

Drizzle with 1 1/2 sticks REAL butter (melted)

Micro for 10 minutes, stir, then microwave 2-3 minutes more!

Apple Crumb Cake:

Can Apple Pie filling (spread on bottom of baker)

white cake mix (dry) sprinkled over pie filling

Drizzle with 1 1/2 sticks REAL butter (melted)

Top with OUR Pampered Chef Sweet Caramel Sprinkles

Put lid on (or leave off) Deep Covered Baker and microwave for 10 minutes!

(Or use peach pie filling, cherry, blueberry, strawberry, lemon, etc. These are GREAT! And SO easy to make!)

Deep Covered Baker Recipes

Fall Pumpkin Spice Cake:

white cake mix (no egg, oil or water)

1 can pumpkin pie filling

1 Tbsp. Pampered Chef Cinnamon Plus Spice

Mix all together. Bake in the oven at 350 for 20-25 minutes OR in the microwave 12 -18 minutes.

Then, you can drizzle over the top a thick icing of powdered sugar, Pampered Chef's Cinnamon Plus Spice, and Milk mixed together. Or it is very good with frosting on it, or left plain!

Mom's Apple Crisp

4-6 Granny Smith apples

8 graham crackers (2 ½ x5 inches), finely chopped

¾ cup packed brown sugar

½ cup all-purpose flour

½ cup quick or old-fashioned oats

1 tsp ground cinnamon

1 tsp ground nutmeg

½ cup butter or margarine, melted

Whipped cream or ice cream (optional)

1. Peel, core and slice apples using **Apple**

Peeler/Corer/Slicer. Cut apples in half; place in Baker.

2. 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.

3. Sprinkle graham cracker mixture evenly over apples. Microwave on HIGH 12-15 minutes or until apples are tender, rotating dish after 6 minutes. Cool slightly; serve warm with whipped cream or ice cream, if desired.

Molten Lava Cake

1 cake mix of your choice

Plus the ingredients to make it on the back of the box (egg, oil, water)

1 container of frosting of your choice

Mix cake mix as box tells you to. Then using the medium scoop, scoop 10- 12 scoops on the top of the cake. DO NOT mix it in! Just leave it as it and NO LID! Bake in Microwave for 10-12 minutes. Most microwaves it is only 10 minutes. But, you'll know it is done when the cake looks like a done cake. The

Deep Covered Baker Recipes

frosting sinks to the bottom. Scoop and serve with ice cream!

Be creative in your flavor combinations, look at your options in the cake aisle and mix and match.

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 lemon

1 tbsp butter

2 cups plus 1 tbsp milk, divided

1 cup heavy whipping cream

6 eggs, lightly beaten

½ cup firmly packed brown sugar

1 tsp Double Strength Vanilla

¼ tsp salt

1 package (14 oz) caramels (about 48), unwrapped

½ cup toasted pecan halves

Apple Blossom Garnishes (optional)

1. Lightly spray Deep Covered Baker with vegetable oil using Kitchen Spritzer. Slice bread into 1" 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 tsp zest. juice lemon using Juicer to measure 1 tbs juice. Melt butter in 10" Executive Skillet. Add apples, lemon zest, and juice. Cook and stir 3-4 minutes or until apples are softened.

2. Meanwhile, combine 2 cups of the milk and cream in the Easy Read Measuring Cup. Microwave on HIGH 2-3 minutes or until hot. In 6 qt. Stainless 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. Gently stir bread cubes into milk mixture; toss gently to coat using Small Mix 'n Scraper.

3. 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 of the bread mixture into baker. Top with half of the apples and drizzle with remaining caramel. Top with remaining bread mixture and apples. Cover baker and microwave

Deep Covered Baker Recipes

on HIGH 15-16 minutes or until Pocket Thermometer registers 155° F in center; let stand, covered for 10 minutes in microwave. (Temperature will rise to at least 160° F.) Uncover baker and drizzle with reserved caramel. Coarsely chop pecans using Chef's knife; sprinkle over bread pudding. Serve immediately.

Cook's Tip: If desired, 2 teaspoons vanilla can be substituted for the double strength vanilla.

To toast pecans, spread over bottom of Small Oval Baker. Microwave on HIGH 2-3 minutes or until fragrant and lightly toasted, stirring after each 30 second interval.

For a quick sauce, melt vanilla ice cream and spoon onto serving plates. Top with bread pudding.

Apple Blossom Garnishes

Cut 1 red baking apple in half lengthwise using Santoku Knife; remove stem and seeds using Cook's Corer. Cut each apple half crosswise into ¼ " thick slices, place cut side down into Small Oval Baker, keeping apple halves together. Microwave on HIGH 2- 2 ½ minutes or until apple slices are softened. Roll up two apple slices together to create each blossom shape.