



Congratulations on the purchase of your Deep Covered Baker – aka the Magic Pot!
I hope this will help make cooking fun, easy, and efficient for you!

Our community of Pampered Chef consultants has compiled loads of great recipes for your 'Magic Pot'- recipes for your microwave and your oven. ENJOY!!!

MAIN DISH RECIPES – MICROWAVE

Chicken Breast in 8 Minutes!

Season 3 chicken breasts with salt, 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 fridge. When you get home pop it into the baker and dinner's ready in 8 minutes! Serve with rice or noodles..

10 Minute Barbecue Pork Tenderloin

1 lb. pork tenderloin
1 tbsp. vegetable oil
2 tbsp. Smoky Barbecue Rub

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 h 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 and bring to boil, stir occasionally.

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

*Caribbean-Style Pork Tenderloin

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

*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 lime. Juice lime, measuring 1 tablespoon juice.

Combine mango, peppers, green onions, lime zest and juice; mix gently. Cover refrigerate until ready to serve.

10 Minute Miniature Barbecue Pork Sandwiches

Cut 1 medium onion into 1/4- inch thick slices. Arrange onion slices over bottom of the baker. Prepare pork as above. Place over onion and microwave as directed. Cut pork into ¼ inch thick slices. Arrange slice 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.

Variations –

*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.

*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.

*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.

20 Minute Barbecue Ribs

1 rack baby back ribs (2 ½ to 3 pounds)

¼ cup water

1 tsp salt

¼ tsp coarsely ground black pepper

Remove membrane from ribs and cut between each bone. Salt and pepper; place in baker with water.

Microwave 8 minutes. Turn ribs and microwave 7-10 minutes more. Rub with Smoke Barbecue Sauce.

Grill for 5 minutes, basting with additional sauce.

30 Minute Chicken

1 whole chicken

1 Tbsp oil

1 Tbsp Rosemary Herb Seasoning

1 tsp paprika

Season chicken, microwave covered 25-30 minutes.

30 Minute Chicken, aka Rockin' Roasted Chicken

Chicken – 1 whole chicken (3 1/2 – 4 pounds)

1 tablespoon olive oil

Seasoning Mixture –

1 tablespoon all-purpose flour

1 teaspoon paprika

½ teaspoon garlic powder

½ teaspoon salt

¼ teaspoon coarsely ground black pepper

¼ teaspoon dried thyme leaves

- 1.) For chicken, lightly spray Deep Covered Baker with oil . Remove and discard gibets, 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.
- 2.) For Seasoning mixture, combine ingredients in prep bowl; mix well. Completely coat outside of chicken with mixture. OR instead of seasoning mixture, simply use salt, pepper and one of the Pampered Chef Seasoning like Italian or Rosemary Herb. Place chicken, breast side up, into baker.
- 3.) 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.

*Variations - Aka Rockin' Roasted Chicken (continued)

All-in-One Chicken Dinner: Prepare chicken as directed above and place into baker. Combine 1 cup each of 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, 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.

30 Minute Chicken

1 4-5 pound chicken

Pampered Chef or McCormick seasonings

Wash chicken place in Deep Covered Baker.

Sprinkle with favorite PC seasoning or McCormick rotisserie chicken seasoning

Put lid on baker. Microwave 30 minutes.

Famous 30 Minute Chicken

Lightly spray baker with oil.

Remove and discard giblets and neck. Rinse with cold water and pat dry.

Peel about 5 or 6 cloves of fresh garlic and place inside of chicken.

Add 3 pats of butter and generously sprinkle with Pantry Italian Seasoning and Pantry Rosemary Seasoning or your other favorite! 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.

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 Smoke BBQ Sauce

In baker, place Rib eye steaks, brush with ½ Tbsp of Garlic Oil, Sprinkle 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 oven on 376 degrees 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.

Barbecue Pork Tenderloin

Our Deep Covered Baker allows you to cook a pork tenderloin in the microwave, giving you a head start on speedy sandwiches and salads.

Ingredients

- 1 pork tenderloin (about 1 pound)
- 1 tablespoon vegetable oil
- 2 tablespoons Sweet & Smoky Barbecue Rub

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

Cheesy Chicken Chilaquiles

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

Cut chicken into 1" chunks. Combine chicken and seasoning mix in baker, missing well and cook, 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.

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 the baker.
Drizzle melted butter over top. Microwave on HIGH for 30 minutes.

Chicken Breasts

2 frozen chicken breasts

Your favorite barbecue sauce or teriyaki sauce

Place the frozen chicken breast into the baker. Drizzle with sauce. Cook in microwave with lid on for 10 minutes. Check internal temperature. Cook at 2 minute intervals until thickest part of chicken is 165. Cover and let stand for 10 minutes, temperature should rise to 170.

Chicken Fajitas Fast and Easy

3 or 4 Boneless Skinless Chicken Breasts

1-2 Bell Peppers (preferably red, yellow or orange)

1 large Onion

1 small lime or ½ lime

Pantry Southwestern Seasoning Mix

6-inch Flour Tortillas

Toppings:

Guacamole (premade or have ingredients to make at the show)

Salsa

Sour Cream

Shredded Cheese

Fill the Mini Baker with the 6-inch tortillas, cover with foil, and put in a 250 degree oven to warm. Or put the Mini Baker in the microwave covered with a damp paper towel for @ 30-45 seconds to warm.

Slice the bell peppers with the Ultimate Mandoline or the Forged Cutlery Knives. Slice the onion with Apple Wedger. Put onions and bell peppers in the bottom of the Deep Covered Baker, sprinkle with @ 1 Tablespoon of Pantry Southwestern Seasoning Mix. Add the raw chicken on top of the peppers and onions (leave a little space between the chicken breasts), squeeze lime over the chicken using the Citrus Press and then sprinkle with another Tablespoon of SW Seasoning (I also add a little bit of salt at this point). Cover with the lid and microwave for 15 minutes.

When the chicken is done (cut into a piece or check with the Pocket Thermometer to make sure it is done), either cut it up in the baker using the Salad Choppers – or - take it out of the DCB and place it on your cutting board and shred it (I use the Hold 'N Slice and a fork to shred the chicken). Push the veggies to one side of the DCB and put the chicken back in on the other side. Set the DCB, and the Mini Baker, on the Woven Round Tray or on top of the Round-Up-From-the-Heart Trivets. Use the Small Bamboo Tongs for serving.

Quick and Easy Salsa

1 small peeled onion

1 peeled garlic clove

1 whole jalapeno pepper (stemmed and seeded)

½ cup cilantro leaves

Coarsely chop using salad choppers.

Add:

1 cup grape tomatoes

½ tsp salt

Chop until vegetables are uniform in size. Squeeze lime with citrus press, stir.

Chicken Penne Pasta

4 garlic cloves, peeled

2 cups grape or cherry tomatoes

3 cups uncooked mezze penne pasta (any tube-shaped pasta w/9-11 minute cook time can be used)

3 cups chicken broth

¾ cup dry white wine, such as chardonnay

1/2 tsp each salt and coarsely ground black pepper

1 1/4 cups lightly packed fresh basil leaves, divided

1 oz parmesan cheese, grated (about 1/4 cup)

2 cups diced grilled chicken breasts

additional fresh grated Parmesan cheese and coarsely ground black pepper

Spray DCB with olive oil using 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 with 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 Tb. basil, additional cheese and black pepper, if desired.

Chicken Tortilla Casserole

1 poblano pepper

1½ lb boneless, skinless chicken thighs

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 blend

Snipped fresh cilantro (optional)

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® to separate chicken strips. Cover; microwave an additional 4-6 minutes or until chicken is cooked through.

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®. 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.

Easy Beef Salsa Dip !!!

Ingredients - 1lb of Velveeta Cheese

2 lbs Hamburger

1 medium onion

1 16 oz Mild or Medium Salsa

1 tbsp Crushed Peppercorn & Garlic Rub (if you have no seasoning leave it out or add some taco seasoning)

2 roma tomatoes

8 Oz Sour Cream

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, place back in microwave for 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. Place back in microwave for 6 minutes.

Meanwhile, dice tomatoes, green onions. Place sour cream, tomatoes, and green onions in Dots Trio bowl. Remove baker from microwave and stir!!!

Easy Enchiladas (in 15 minutes)

1 lb (about 3) boneless, skinless chicken breasts

1 can Rotel tomatoes with green chilies

1 cup shredded cheddar cheese

1 can (13-15oz) enchilada sauce

6-10 flour or corn tortillas

Place chicken in baker. Pour tomatoes and green chilies over chicken and bake in microwave on HIGH of 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 of until cheese is melted. Serve with salsa, guacamole and sour cream.

Fabulous Fajitas

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

*Guacamole

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. Cover with damp paper towel to prevent drying.

When the chicken is done, remove peppers and onions to the Medium Dots Bowl. Leave chicken in Deep Covered Baker with the broth. Break apart with the Salad Chopper or Mix 'N Chop.

*Fresh Salsa

1 pint grape tomatoes

1 medium red onion

1 whole jalapeno, stem removed (seeds removed if desired)

1-2 cloves garlic

1/4 c. cilantro

1 lime

1/2 t. salt

Using Salad Chopper, chop tomatoes and onion. Using Food Chopper, finely chop jalapeno, removing the seeds prior with the Core & More, if desired. Finely snip cilantro in cup of Herb Keeper, using Kitchen Shears. Press 1-2 cloves of garlic with Garlic Press. Add salt. Half the lime, and squeeze in using Citrus Press. Mix with Small Mix & Scrape.

Guacamole: Cut in half and remove skin from 2 ripe avocados using Avocado Peeler. Place in Small Batter Bowl and mash using Mix 'n Masher. Add ½ c. of Fresh Salsa.

Greek Stuffed Peppers

6 large bell peppers (I used a mix of yellow and orange)

1 can (15 oz) cannellini beans (drained and rinsed)

1 cup of crumbled feta (4 oz)

1/2 cup couscous, uncooked

4 scallions, white and green parts separated, thinly sliced

1 garlic clove minced

1 Tbsp Pampered Chef 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, scallion whites, garlic, and Greek rub. Toss to combine and stuff peppers with the mixture. Place in DCB, cover, and microwave on high for 10 minutes Sprinkle with scallion greens and serve with lemon wedges.

Lemon Chicken Pineapple & Red Onion Salad

1 Bag of Spring Mix Organic Lettuce

1 1/2 lbs boneless skinless chicken

1 1/2 tbsp Citrus & Basil Rub

1 tbsp Basil Canola Oil (optional)
1 small Lemon
1 med pineapple
1 red onion
1 large tomato
1/4 cup of Spicy Pineapple Rum Sauce

In Deep Covered Baker, place chicken. Brush with Basil Oil. Add, Juice of small lemon over chicken with Citrus Press. Then season with Citrus and Basil Rub. Place in Microwave for 14 min.

Wash lettuce with Salad and Berry Spinner. Place on Large Bamboo Platter. With Pineapple Wedger, cut pineapple into small slices. With Apple WEDGER wedge RED ONION. 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. Then add Grilled Pineapple and Onions. Pour Dressing Over and Serve !!!

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

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

1) 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.

2) 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.

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.

Magnificent Meatloaf (ready in 20 minutes)

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.

Meatball Subs

Place a layer of Frozen meatballs into the baker. Cover with spaghetti sauce and cook in microwave for about 10-15 minutes. Put them on hoagie buns, add mozzarella cheese and eat!

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.

MICROWAVE MEAT LOAF

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

Mix all ingredients. Form into loaf and place into Cranberry Covered Baker. Bake in microwave uncovered on full power for 14-16 minutes or until done. Drain grease periodically. Meat will brown on top. Cover with plastic wrap and let stand for several minutes before cutting.

Microwave Quick Turkey Chili

- 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

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.

Microwave 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
- 1 1/2 pounds 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

Using 5" Santoku knife, slice about 1/4 inch off pointed top of garlic heads to expose cloves. Place garlic

cut side up in Classic Batter Bowl. Sprinkle with 1/4 tsp of the salt and 2 Tb 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 DCB. Trim and finely dice chicken thighs using boning knife. Add chicken, seasoning mix, remaining 1/2 tsp salt and 1 Tb oil to baker; mix well using master scraper. Microwave, covered, on HIGH 4 minutes; stir to separate chicken. Cover; microwave on HIGH an additional 4-6 minutes or until chicken is cooked through.

Meanwhile, gently squeeze cooked garlic from heads into batter bowl. Discard skins. Mash using Mix 'n Masher. Add beans and salsa to batter bowl. Transfer bean mixture to DCB, mix well. Microwave, covered, on HIGH 5-7 minutes or until chili is heated through.

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

In Deep Covered Baker, place chicken. Spread Spicy Pineapple Rum Sauce onto chicken. Then sprinkle 1 tbsp of rub onto chicken.

Optional - Slice Onion and Peppers. 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 Micro Wave for 14 minutes. Cook the same time even if you add veggies.

To cook rice, place Rice-A-Roni in Rice Cooker Plus. Add both boxes and 1tbsp 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 and mix in rice

No-Fuss Sweet Potatoes

2 lg. sweet potatoes, sliced

1 apple - peeled, cored & thinly sliced

1 tbsp. Cinnamon Plus

2-3 tbsp. Sweet Cinnamon Sprinkles

¼ c. brown sugar

¼ c. butter, melted

Peel the sweet potatoes and using the Ultimate Mandoline, slice them evenly. Note – slicing the potatoes and apples the same thickness makes these cook quickly and evenly. Peel the apple and core it using the Cook's Corer and slice using the Ultimate Mandoline. Place cut sweet potatoes and apples in the 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.

Salmon

1.5 lb salmon filet cut into 4 pieces

arrange in DCB

microwave at 50% power for 5 min (no lid)
brush the sauce on w/ PC silicone brush
microwave at 50% for another 5 min.

I used this for the sauce:

1/2 c mayo
1 tsp dill
1 tsp lemon juice
1/4 tsp pepper
1/4 tsp salt

Smashed Potato Soup

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

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

1. Coarsely chop carrot and celery using Food Chopper. Place mashed potatoes in Medium (3 qt) Saucepan. Gradually add broth and milk, whisking until mixture is smooth using Nylon Spiral Whisk. Stir in carrot, celery, garlic pressed with Garlic Press, salt and black pepper. Bring to a boil; reduce heat. Simmer, uncovered, 10 minutes.

2. Remove from heat; stir in sour cream and parsley. Ladle soup into bowls; top with desired toppings.

To make in the Deep Covered Baker in the microwave, Saute the carrots, onion, and celery in the DCB - covered - for about 4 minutes. Add all the rest of 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.

Smoky Buffalo Chicken Wings

Wings

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 tbsp Smoky Barbecue Rub

Celery & Dip

4 large stalks celery
½ cup mayonnaise
1/3 cup sour cream
¼ tsp coarsely ground pepper
¼ cup (1 oz) crumbled blue cheese

For wings – Trim excess fat and skin. Place wings into baker. Season with salt. Microwave, covered, on HIGH 8 minutes. Turn wings over. Microwave on HIGH 7-10 minutes of until temp. is 180 when inserted into meatiest part of wings alongside bones and meat is no longer pink.

Meanwhile, for celery and dip, 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 6qt bowl; add wings and toss to coat using scraper. Transfer wings to serving platter. Serve immediately with celery sticks and dip.

"Sausages"

2 pkgs. of lil' smokies

1 jar of apricot preserves

1 jar (from the preserves) of brown sugar

Mlx together in DCB

Microwave in DCB covered for 20 minutes

Southwest Chicken Fajitas

1-2 lbs Chicken

1 Tbsp Southwest Seasoning

1/2 Tbsp Garlic Infused Oil

12 Flour Tortilla's

1 Jar of Salsa to taste

Medium Onion

Red Pepper

1 Cup Colby Jack Cheese

Sour Cream, Roma Tomatoes, Green Onion

Any other condiment

In Deep Covered Baker, place Boneless skinless chicken. Cut Onion with Mandolin and Pepper. Brush Garlic Oil on chicken and sprinkle Southwest seasoning. Place in Microwave , covered for 14 minutes

.

Dice tomatoes, green onions, place in Bamboo Round Bowls. Add sour cream to bamboo bowl and salsa. Place bowls on bamboo cracker tray. In medium Bamboo bowl, grate Colby jack cheese.

On Large Bamboo Platter, place flour tortilla's. Remove chicken from Microwave, with salad chopper chop chicken mixture as desired. Place in Large Bamboo Bowl and set on Large Platter.

Southwest Chicken Salad

4 boneless skinless chicken breasts, cooked for 8 minutes in DCB

1 head green leaf, romaine or iceberg lettuce

1 can black beans, drained and rinsed

1/2 red bell pepper

1/2 red or purple onion
2 or 3 plum tomatoes
2 limes
4 oz block cheddar cheese
lime flavored tortilla chips
Southwestern seasoning or chipotle rub

Salad dressing:

1 cup ranch dressing
1 lime
1 tbsp southwestern seasoning or chipotle rub

1. Sprinkle seasoning or rub on **chicken** in DCB, cook 8 minutes in microwave
2. using utility knife, cut lime in half and juice over **chicken** using juicer
3. using salad choppers, cut up the **chicken** right in DCB
4. Clean lettuce leaves in salad spinner, once dry, wipe out the bowl of the spinner with paper towels. place leaves in bowl and chop with salad choppers
5. slice red pepper with ultimate mandoline
6. slice tomatoes with ultimate mandoline
7. cut onion with ultimate mandoline
8. using either microplane or zester, zest 1 lime into salad dressing
9. cut lime in half, cut 2 slices for garnish and juice the rest into the dressing
10. Stir seasoning into dressing and whisk with stainless whisk
11. open can of beans with can opener and pour into strainer, rinse and let drain
12. layer lettuce, and **chicken** onto large SA platter or large bamboo platter (I thought it looked really pretty on the bamboo).
13. Pour beans and place tomatoes, red peppers and onions over **chicken**
14. using rotary grater, grate cheese over all
15. pour dressing over salad when you get ready to serve
16. make curls with the reserved lime slices for a garnish if desired, you can also reserve a slice of red pepper for a garnish as well.

Whole Boneless Turkey Breast

1 - Butterball® Frozen Boneless Roasts
Crushed Peppercorn & Garlic Rub

Remove roast from packaging and place in deep covered baker. Sprinkle all sides with Crushed Peppercorn & Garlic Rub. Cook in microware 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°.

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 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.

MAIN DISH RECIPES – OVEN

Pork Roast

I add 1 sliced onion and arrange it on the bottom of the **baker** and then follow recipe.

1 pork tenderloin (about 1 pound)

1 tablespoon vegetable oil

2 tablespoons Sweet & Smoky Barbecue Rub

On Large Grooved Cutting Board, trim fat and silver skin from pork tenderloin using Utility Knife. Brush pork with oil using Chef's Silicone Basting Brush. Place pork into **Deep Covered Baker**, tucking smaller end under to create a uniform thickness. Evenly rub pork with barbecue rub. Cover **baker**; microwave on HIGH 6-10 minutes, checking temperature at 6 minutes and then at every 2-minute interval or until Pocket Thermometer registers 150°F.

Remove **baker** from microwave; let stand, covered, 10 minutes (temperature will rise to 160°F for medium doneness).

This recipe can be doubled easily. Place two tenderloins in **Deep Covered Baker**; microwave on HIGH 8-12 minutes as directed above

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.

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.

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.

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.

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.

Smothered Chicken with Garlic

Ingredients

- 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)

Directions

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.

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

Remove all visible fat and slice into 2 inch strips about $\frac{1}{2}$ - $\frac{3}{4}$ 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

Teriyaki Ribs with Grilled Pineapple

1 pineapple

1 rack pork loin back ribs (baby back ribs, 2 $\frac{1}{2}$ - 3 lb.)

1 tsp. salt

$\frac{1}{4}$ tsp. ground black pepper

$\frac{1}{4}$ c. water

* $\frac{1}{2}$ c. teriyaki baste and glaze

$\frac{1}{2}$ c. pineapple preserves

$\frac{1}{4}$ c. ketchup

1 garlic clove, pressed

$\frac{1}{4}$ - $\frac{1}{2}$ 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 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 DCB. 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 $\frac{1}{2}$ 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 $\frac{1}{2}$ c. teriyaki sauce, $\frac{1}{4}$ c. cold water and 1 tbsp. corn starch in saucepan. Bring to a boil whisking constantly until thickened

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

$\frac{1}{2}$ cup (2 ounces) shredded cheddar cheese

$\frac{1}{2}$ cup Black olives, sliced

1 Medium tomato, diced

Optional Items:

$\frac{1}{4}$ cup Green onions, thinly sliced

2 tablespoons Fresh cilantro or parsley chopped

Preheat oven to 350 degrees F.

2. Brown and drain the ground beef.

3. Spread the browned ground beef in the bottom of a deep baking dish (Pampered Chef 14" diameter 2" deep round "Deep Dish Baker")

4. Spread the refried beans evenly over the ground beef.

5. Combine the cream cheese, sour cream, taco seasoning, and garlic in a mixing bowl, and mix well.

6. Spread the cream cheese mixture evenly over the refried beans.

7. Sprinkle the shredded cheddar cheese evenly over the cream cheese mixture.
8. Bake 15-18 minutes or until hot.
9. Remove from oven and top with the sliced black olives and diced tomato.
10. Add additional dollops of sour cream as a topping (if desired).
11. Top with green onions and cilantro/parsley (if desired).
12. Serve with Tortilla Chips.

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.

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 Deep Covered 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.

No Peek Chicken

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

Combine rice, seasonings from box, both cans of soup and 1 can water in baker. Place chicken on top and cover with lid. Bake at 350° for about 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 (garlic ones are yummy in this)
- 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 (I use 4-6 boneless chicken breasts)

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 your baker and pour sauce mixture evenly over chicken. Cook at 450 for 45 mins. – 1 hour with the lid on. Note: I like to cut up the chicken

breasts into small chunks first and then serve it over either white rice or you can make up friend rice to go with it.

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 tsp.
Dried or minced, fresh garlic

Put all ingredients into the baker and cook at 200 - 250 at least 6 hours, till 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.

Garlic Cheese Potatoes

Place peeled and sliced potatoes in baker. Melt ½ stick butter with 2 to 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. Remove top and let brown

Goulash

1 lb. ground beef, cooked in Family Skillet
1 cup onions chopped and sauteed
2 cups home canned tomatoes or diced variety from store
2 cups Elbow Macaroni (cook according to box)
Drain and add to meat mixture, salt and pepper to taste
8 oz. Velveeta Cheese cut in chunks and stirred into mixture
after you have added the cooked macaroni

Pour mixture into Oval Baker or Deep Covered Baker. Top with slices of Velveeta cheese. Bake in 350 degree oven until top is bubbly, (approximately 30 minutes).

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.

Honey Mustard Chicken

Place roasting chicken in the baker and pour FAT FREE honey mustard dressing over the top. Cover with lid. Cook for 1 ½ hours at 425

Hot Pizza Dip

1 8 oz. package cream cheese softened
1 teaspoon dried Italian seasoning
1 cup mozzarella cheese shredded
¾ cup parmesan cheese
1 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 seasonings , spread onto 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.

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.

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.

Juiciest Roast Chicken

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-

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.)

Lemony Chicken Popover Puff

Popover Puff

3 tablespoons butter or margarine, divided

1 cup milk

6 eggs

1 cup all-purpose flour

1/2 teaspoon salt

Chicken & Vegetable Filling

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

1. Preheat oven to 450°F. For popover puff, place butter in small microwave-cooker; microwave, covered, on HIGH 30 seconds or until melted. Measure 1 tablespoon of the butter into bottom of a deep dish 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.

2. 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 microwave-cooker. Microwave, covered, on HIGH 2-3 minutes or until vegetables are crisp-tender; set aside.

3. 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.

4. 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.

5. Spoon filling into center of puff. Arrange remaining vegetable mixture around edges of filling. Slice and serve.

Cranberry Chicken

Mix one can of whole berry cranberries with can of cream of mushroom soup and one packer of onion soup mix/ Pour over top of chicken in baker. Cover with lid, place in oven; bake for 1 ½ hour 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

Cover

Bake 350 for 1 hour.

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)

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 for about 40 minutes

Chili Cheese Pie

½ package 15oz refrigerated pie crusts 1 crust)

1 Tbsp cornmeal

2 Tbsp onion, chopped

1 8oz package shredded cheddar and Monterey Jack cheese blended

1 4oz can chopped green chilies, drained

3 eggs

¾ cup milk

2 medium plum tomatoes, thinly sliced

Preheat oven to 400

Let pie crust stand at room temperature 15 minutes

Unfold crust, roll crust to 12 inch circle using lightly floured Baker's Roller. Sprinkle cornmeal in bottom of Baker. Place crust in baker, pressing over bottom and up side to form a rim. Prick with fork. Bake 10 minutes. Remove from oven. Reduce oven temperature to 350. Chop onion, Sprinkle cheese, chilies and onion into crust. In small bowl, whisk eggs and milk. Pour into crust. Arrange tomatoes 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

Mix 1 can Campbell's Cream of Mushroom with Roasted Garlic soup and 1 can Coke or 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 350F oven for about 2 hrs.

Burgundy Pot Roast

Place the roast in the baker.

Add 1-cup burgundy wine.

1 - 8 oz. can tomato sauce and 1 package of dry vegetable soup mix. Then

Cover with lid and bake 3-3 ½ hours at 350. Serve hot over egg noodles.

Bachelors Roast

1 - 3 pound roast
1 or 2 onions
1 can of Coke
2 cups of catsup

Place roast in baker

Add onions and/ or fresh pressed garlic

Pour 1 can of Coke and 2 cups of catsup over roast.

Put on lid

Cook in oven for about 30 minutes per pound at 350.

*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

Heat oven to 350

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. You want to thinly cover the meat, teeny areas visible, but nothing 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 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.

Baked Potato Curls

Peel and slice 4 potatoes and place them in baker.

Chop 1 bunch green onions (tops only) and place in a 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 for 20 minutes.

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 until done.

DESSERT RECIPES – MICROWAVE AND OVEN

13 Minute Cobbler Cake

1 box Classic Yellow Cake Mix – NO BUTTER RECIPE

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

1 ½ Sticks of Butter

4 Tbsp of Caramel Sprinkles

Optional Variations – Devils Food Cake used with Cherry Pie Filling and Mocha Hazelnut Sprinkle. Apples used with Cinnamon Sprinkle

In Deep Covered Baker, place DRY cake mix ingredients. Add filling and spread 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.

Apple Cranberry Cookie Cobbler

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.

1 18oz package refrigerated sugar cookie dough

Place the cookie dough in the freezer for easier slicing. Heat the oven to 400. 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 Rectangular 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.

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 cup flour

1 cup milk

½ tsp salt

6 eggs

2 Tbsp powdered sugar

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

From pancake, coat 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.

Black Forest Microwave Cake

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

Drain pineapple, reserve liquid. Spread pineapple on bottom of 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.

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.

***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 1/4-inch-thick slices, place cut side down into Small Oval Baker, keeping apple halves together. Microwave on HIGH 2-2 1/2 minutes or until apple slices are softened. Roll up two apple slices together to create each blossom shape.

Cobbler Cake

1 cake mix (any flavor)
1 can pie filling (to complement the cake mix)
1 ½ sticks butter

Layer in Baker, cake mix, pie filling, pats of butter. Cover, microwave for 10 minutes. Take out and stir mixture. Microwave an additional 2-3 minutes until set.

***Pudding Cake**

1 box Devil's food cake mix, plus ingredients for batter. Mix batter, pour into baker. Drop scoopfuls of chocolate fudge frosting all over top of batter. Cover with lid and microwave 10 minutes.

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 with juice

Preheat oven to 375 degrees. 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 degrees 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.

Microwave Cake with Fruit Filling

1 yellow cake mix (not the butter recipe kind)
Peach pie filling
1 sticks of butter (in pats)
Sweet Caramel Sprinkles

Pour the can of pie filling in the bottom of the DCB, then cover with the cake mix. Put the pats of butter over the cake mix and cook with the lid on for 10 minutes. Stir (if desired) and then cover with lots of caramel sweet sprinkles and cook for an additional 3 minutes. Serve warm with vanilla ice cream!!!

Molten Chocolate Lava Cake

One box of chocolate cake mix
ingredients to make the chocolate cake (from the back of the box)
One can of chocolate frosting

Empty cake mix and cake mix ingredients into baker and mix together.

Add ½ the can of frosting on top with Small Scoop.

Microwave for about 8-10 minutes or until a cake tester inserted into the center of the cake comes out clean. Microwave time may vary.

Scoop deep when serving so you get lots of the melted frosting goodness in the center. Great when served with ice cream or whipped cream. Can also serve with berries and cream.

Pineapple Upside Down Cake

Put pats of butter and ½ cup brown sugar on the bottom. Microwave for 20-30 seconds until butter is melted.

Then Pineapple rings with cherries in the holes. In another bowl mix a pineapple supreme cake mix and a can of crushed pineapple together mixing well. Pour over the pineapple rings and covered. Cook for 15 minutes. Let it cool completely and invert onto a platter.

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 bottom of 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. Super quick version: Microwave for 18-22 minutes or until you smell it's wonderful aroma and see lots of bubbles!!!