



DEEP COVERED BAKER RECIPE BOOK

CHILIS, SOUPS, STEWS:

MICROWAVE WHITE CHICKEN CHILI

3 whole heads garlic (about 48 cloves), unpeeled

3/4 tsp salt, divided

3 tbsp olive oil, divided

2 poblano peppers

1 medium onion

1 small lime

1 1/2 lb boneless, skinless chicken breasts

2 tbsp Pampered Chef **Southwestern Seasoning Mix**

2 cans (15.5 oz each) Navy 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**. Press lime with Citrus Press into **Deep Covered Baker**. Combine peppers and onion in **Deep Covered Baker**. Trim fat from chicken. Add whole chicken breasts, seasoning mix, remaining 1 tbsp oil and remaining 1/2 tsp salt to baker; mix well using **Master Scraper**. Microwave, covered, on HIGH 5 minutes; stir. Cover; microwave an additional 6-8 minutes or until chicken is cooked through.
3. Using **Salad Choppers** chop chicken into small pieces.
4. 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.
5. Serve with fresh cilantro, sour cream, salsa, and tortilla chips.

LASAGNE SOUP

INGREDIENTS:

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

1. Place ground beef in Deep Covered Baker. Chop onions using Food Chopper and add to hamburger. Press garlic with Garlic Press and add to hamburger. Sprinkle oregano and red pepper flakes over garlic and onions.
2. Cover and microwave on high for 4 minutes. Remove and crumble mixture with Mix 'n Chop. Return covered to microwave and microwave an additional 2 minutes, or until hamburger is no longer pink.
3. Remove cooked hamburger mixture and drain well. Set aside.
4. Meanwhile, add tomato paste and diced tomatoes with the juice to Deep Covered Baker. Stir in broth, bay leaves and uncooked pasta. Cover and microwave on high 10 – 13 minutes, or until pasta is tender.
5. Stir in the basil. If desired, season with salt and black pepper to taste. Return hamburger mixture to liquid in Deep Covered Baker. Cover and microwave 1 – 2 additional minutes.
6. Grate mozzarella cheese with Rotary Grater and set aside. Grate parmesan cheese with Rotary Grater and add to Small Batter Bowl. In Small Batter Bowl, combine the ricotta, the Parmesan, the 1/8 teaspoon of salt, and the pinch of pepper.
7. To serve, place about 1 1/2 tablespoons of the ricotta mixture in each individual serving bowl, sprinkle with some of the mozzarella, and ladle the soup on top. A good “whirl” of the spoon in the serving bowl will ensure that you get a bit of gooey cheese in every bite!!!

MICROWAVE QUICK 2-BEAN CHILI

1 cup chopped onion
1 jalapeño pepper, seeded and chopped
1 cup diced green bell pepper
1 pound lean ground beef
2 tablespoons Basil Blend Canola oil (OR olive or canola)
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. Drizzle oil in bottom of Baker. Place vegetables in Deep Covered Baker; microwave, uncovered, on HIGH 4-5 minutes or until tender.

2. Add hamburger, garlic and salt; mix well. Microwave, uncovered, an additional 5-6 minutes, stirring halfway through and breaking turkey mixture into crumbles using Mix n Chop.

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.

TACO SOUP

1 pound lean ground beef
1 small yellow onion
1 package taco seasoning mix
1 can (15 ounces) whole kernel corn, undrained
1 can (15 ounces) beans in chili sauce, undrained
1 can Rotel chilis and diced tomatoes, undrained
1 can tomato soup
1 soup can of water

Place burger and chopped onion to Deep Covered Baker. Cover and microwave on high for 4 minutes. Remove and crumble with Mix n Chop. Cover and return to microwave for 2 minutes. Remove and use Mix n Chop till desired consistency is obtained. Drain. Add remaining ingredients, stir thoroughly and heat 10 minutes until hot. Serve with tortilla chips, salsa, sour cream, and grated cheddar cheese.

CHICKEN

CHICKEN AS A BASE

1 – 1 ½ pounds boneless, skinless chicken breasts

Salt

Pepper

Seasonings as desired

Wash chicken and remove fat. Drizzle oil in bottom of Baker. Place chicken in baker, season with salt, pepper, and desired seasonings. Cover and microwave on high for 12 – 14 minutes, or until chicken is done. When done, drain broth, and chop chicken to desired consistency using Salad Choppers. Proceed with “add-ins” to complete recipes.

MICROWAVE TERIYAKI CHICKEN PITAS

1 ½ pounds boneless, skinless chicken breasts

1 medium yellow onion

1 green bell pepper

¼ - ½ cup teriyaki sauce

1 tablespoon cornstarch

Sliced Provolone cheese

Pita pockets

Drizzle oil in bottom of baker. Chunk onion and peppers and place in baker. Lay chicken breasts on top and season with salt, pepper, and Pampered Chef Asian Seasoning. Cover and microwave on high for 12 – 14 minutes, or until chicken is done. Drain and chop coarsely with Salad Choppers.

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

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

GREEK CHICKEN

1 pound – 1 ½ pounds boneless, skinless chicken breasts
Pampered Chef Greek Rub
Medium red onion
Orzo
15 ounce can crushed tomatoes
Fresh block Parmesan cheese

Drizzle oil on bottom of Baker. Chunk red onions, spread across bottom of baker. Cover with chicken breasts. Season chicken heavily with Greek Rub, salt, and pepper. Cover with lid and microwave on high for 12 – 14 minutes or until chicken is done.

While chicken is cooking, prepare orzo on top of stove according to package directions.

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

MICROWAVE CHICKEN FETTUCCINI ALFREDO

1 pound – 1 ½ pounds boneless, skinless chicken breasts
1 clove garlic
Salt and pepper
Uncooked fettuccini noodles
Bottled alfredo sauce
Fresh block parmesan cheese
Dried parsley

Drizzle oil on bottom of Baker. Cover with chicken breasts. Season chicken heavily with salt and pepper. Press garlic on top of chicken using Garlic Press. Cover with lid and microwave on high for 12 – 14 minutes or until chicken is done.

While chicken is cooking, prepare fettuccini according to package directions on top of stove. Drain well when done.

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

15-MINUTE CHICKEN FAJITAS

Cheddar cheese

1 large yellow onion

1 green bell pepper

1 red bell pepper

2 cloves garlic

1 lime

Pampered Chef Southwestern Seasoning

1 ½ pounds boneless, skinless chicken breasts

Fajita-sized flour tortillas

Sour cream

Salsa

Optional: lettuce, tomatoes, green onions, jalapenos for garnishing

1. Grate cheese using Rotary Grater and set aside in Bamboo Square Bowl.
2. Slice tomatoes using v-blade of Ultimate Mandoline and place with cheese.
3. Remove seeds and membrane of jalapeno peppers using Core 'n More. Chop with Food Chopper. Place in one cup of Simple Additions Trio Bowl.
4. Place salsa and sour cream into remaining cups of Trio Bowl.
5. Roll tortilla shells into round "tubes" and place upright in Trifle Bowl.
6. Spritz Deep Covered Baker thoroughly with oil using Kitchen Spritzer.
7. Flatten chicken using Meat Tenderizer.
8. Slice onion and peppers into wide slices Forged Cutlery Chef's Knife and place into Deep Covered Baker.
9. Press garlic cloves on top of peppers using Garlic Press.
10. Press 1 lime on top of peppers using Citrus Press.
11. Toss to coat using Mix 'n Scraper.
12. Place chicken on top of vegetables.
13. Sprinkle generously with Southwestern Seasoning to cover chicken completely.
14. Cover with lid and microwave for 12 – 14 minutes, testing for doneness in thickest part of breast until Pocket Thermometer registers 165°F and no longer pink in center. Remove chicken from baker; let stand 5 minutes.
15. Remove cover carefully. Using Salad Choppers, chop meat and vegetables in Deep Covered Baker and stir to mix.
16. Serve with tortillas, sour cream, salsa, cheese and optional condiments.

MEXICAN CHICKEN "LASAGNA"

1/4 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)

1. Chop cilantro with **Chef's Knife**. Place cream cheese in **Classic Batter Bowl**. Microwave on HIGH 30-45 seconds or until very soft. Add cilantro and 1 1/2 cups of the Monterey Jack cheese; mix well using **Small Mix 'N Scraper®**. Chop onion using **Food Chopper**; set aside. Spread 2/3 cup of the enchilada sauce over bottom of **Deep Covered Baker**. Pour remaining enchilada sauce into **Stainless (4-qt.) Mixing Bowl**; set aside.
2. 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 using **Small Spreader**. 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 1/2 cup Monterey Jack cheese.
3. 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**.

Yield: 8 servings

Nutrients per serving: Calories 390, Total Fat 22 g, Saturated Fat 10 g, Cholesterol 105 mg, Carbohydrate 25 g, Protein 26 g, Sodium 710 mg, Fiber 2 g

Cook's Tip: This recipe can be assembled up to one night in advance. Prepare through Step 2; cover and refrigerate. When ready to serve, let baker stand at room temperature 15 minutes. Microwave, covered, on HIGH 21-23 minutes or until hot. Proceed as recipe directs.

Spicy enchilada sauce can be used for more kick.

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CHICKEN PENNE AL FRESCO

4 garlic cloves, peeled
2 cups grape or cherry tomatoes or 1 can (15 ounces) diced tomatoes, drained
3 cups uncooked mezze penne pasta
3 cups chicken broth
3/4 cup cooking white wine
1/2 tsp *each* salt and coarsely ground black pepper
1 1/4 cups lightly packed fresh basil leaves, divided or 1 tablespoon dried basil
1 oz Parmesan cheese, grated (about 1/4 cup packed)
1 1/2 pounds boneless, skinless chicken breasts, fat removed
Pampered Chef Italian Seasoning
Additional grated fresh Parmesan cheese and coarsely ground black pepper (optional)

1. Drizzle Deep Covered Baker with oil. Place chicken in baker. Season with salt, pepper, and Pampered Chef Italian Seasoning. Microwave on high 12 – 14 minutes or until done. Remove from baker, chop with Salad Choppers. Drain broth from baker.
2. Spray **Deep Covered Baker** with olive oil using **Kitchen Spritzer**. Slice garlic into baker using **Garlic Slicer**. Add tomatoes. Cover; microwave on HIGH 4-5 minutes or until tomatoes begin to burst, stirring after 2 minutes. Crush tomatoes using **Mix 'N Chop**. Add pasta, broth, wine, salt and black pepper.
3. Return baker to microwave; cover and microwave on HIGH 16-18 minutes or until pasta is tender, stirring after 10 minutes. Meanwhile, coarsely chop basil with **Chef's Knife**. Reserve 2 tbsp for garnish. Grate cheese using **Rotary Grater**.
4. Carefully remove baker from microwave and remove lid, lifting away from you. Add remaining basil, cheese and chicken to baker; mix well. Garnish with reserved 2 tbsp basil, additional Parmesan cheese and black pepper, if desired.

Yield: 8 servings

Nutrients per serving: *Light* (about 1 cup): Calories 240, Total Fat 2.5 g, Saturated Fat .5 g, Cholesterol 25 mg, Carbohydrate 35 g, Protein 17 g, Sodium 450 mg, Fiber 2 g

Cook's Tip: An additional 3/4 cup chicken broth can be substituted for the wine, if desired.

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

CHICKEN CACCIATORE

INGREDIENTS:

1 medium onion
1 medium-large green bell pepper
3-4 garlic cloves
2 teaspoons oregano
2 teaspoons salt
½ teaspoon pepper (or to taste)
1 1/2 boneless, skinless chicken breast
2 cans (14.5-ounce) petite diced tomatoes
¾ cup dry red wine
1 can (small) tomato paste
1-2 teaspoons basil
1 bay leaf

8. Prepare 1 ½ cups white rice in Rice Cooker Plus. Set aside and keep covered till use.
9. Spritz Deep Covered Baker thoroughly with oil using Kitchen Spritzer.
10. Chunk bell pepper coarsely with Forged Cutlery and place in Deep Covered Baker.
11. Slice onion on thick slice setting using Ultimate Mandoline and place into Deep Covered Baker.
12. Press 1 garlic clove on top of onions/peppers using Garlic Press.
13. Remove skin of 2 garlic cloves with Garlic Peeler. Slice garlic with Garlic Slicer. Place all prepared garlic on top of vegetables in Deep Covered Baker.
14. Flatten chicken using Meat Tenderizer
15. Place chicken breasts on top of vegetables in Baker.
16. Sprinkle oregano, salt and pepper (using Grinder Set) over chicken.
17. Cover with lid and microwave for 12 – 14 minutes, testing for doneness in thickest part of breast until Pocket Thermometer registers 165°F and no longer pink in center.
18. Remove cover carefully. Using Salad Choppers, chop chicken in Deep Covered Baker.
19. Open cans with Smooth Edge Can Opener.
20. Measure wine with Easy Read Measure Cup Set.
21. Measure basil with Easy Adjustable Measuring Spoons.
22. Add diced tomatoes, wine, tomato paste, basil and bay leaf to Deep Covered Baker. Stir well to mix. Cover and microwave on high 10 minutes.
23. Serve rice with side salad and bread!

SOUTHWESTERN CHICKEN SALAD

Ingredients:

1 ½ cups ranch salad dressing = a 16 ounce bottle
1 fresh jalapeno pepper
1 lime, cut in half
4 tsp. taco seasoning mix
1 small yellow or red onion
1 ½ pounds boneless, skinless chicken breasts
1 clove fresh garlic
1 head iceberg, green leaf, or romaine lettuce
3 Roma tomatoes
1 fresh cucumber
1 green bell pepper
1 can (14 ounces) black beans
1 block (8 ounces) cheddar cheese
1 bag tortilla chips
Salsa for garnish

Instructions:

(Dressing)

- Measure salad dressing with Easy Adjustable Measuring Cup.
- Cut jalapeno at each end and lengthwise. Remove seeds and membrane using Core 'n More.
- Chop extremely finely with Food Chopper. Add to ranch dressing.
- Cut lime in half. Juice half the lime using Citrus Press.
- Add taco seasoning mix and lime juice to ranch.
- Whisk well with Stainless Steel Whisk.

(Chicken)

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

(Salad)

- Cut lettuce using Salad Choppers.
- Rinse lettuce well in basket of Salad & Berry Spinner. Spin excess water out in Spinner.
- Place on Large Bamboo Platter.
- Slice tomatoes using v-blade of Ultimate Mandoline and lay on top of lettuce.
- Slice cucumbers using crinkle cut blade of Ultimate Mandoline and add to salad.
- Cut bell pepper using Santoku Knife and add to salad.
- Open beans with Smooth Edge Can Opener. Drain and rinse using Can Strainer. Add to salad.
- Add cooked, shredded chicken on top of beans.
- Shred cheese using Rotary Grater and layer over chicken. Serve with dressing, tortilla chips, and salsa.

MICROWAVE BBQ CHICKEN

Garlic Infused Canola Oil® (or olive oil and a couple of cloves of garlic pressed in)

3 or 4 chicken breasts.

Pampered Chef Smoky Barbecue Rub

1. Rub oil on to chicken and then rub thoroughly with Barbeque Rub.
2. Place in Deep Covered Baker in microwave for 11 minutes.
3. Meanwhile, make barbecue sauce** (from the Use and Care Leaflet) see below.
While sauce is cooking,
4. Slice 2-3 onions on Ultimate Mandoline and sauté in one of our pans with a little olive oil.
5. When chicken breasts are cooked, take out of deep covered baker and place on cutting board and fork pull them apart **OR** cut up with the Salad Choppers right in the Baker. Place into batter bowl and add barbecue sauce (about ½ - 2/3 of recipe).
6. Serve with small buns. (you can use Simple Additions pieces to place chicken, extra barbecue sauce and onion.

Sauce:

1 cup ketchup

¼ cup brown sugar, firmly packed

2 tablespoons Smoky Barbecue Rub

2 teaspoons vinegar

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

Reserve half of the sauce for serving. Brush remaining sauce over foods before baking or broiling. (For grilling, brush sauce over foods during last 10 minutes of cooking to prevent burning.)

SOUTHWEST CHICKEN & RICE

2 Boxes Rice A Roni Chicken Flavor
1 1/2 lbs of Boneless Skinless Chicken Breast
6 oz Velveta Cheese
1 med onion / 1 Red Sweet Pepper
2 tbs of Southwest Seasoning Mix
3 1/2 cups of water
2 tbs of Garlic Infused Canola Oil

In Deep Covered Cranberry Baker, place chicken. Brush with Garlic Infused Canola Oil. Sprinkle 1 tbs of Southwest seasoning mix. Place in Microwave 13 minutes. Remove chicken from microwave and chop with salad chopper to desired consistency.

Meanwhile, In 12 inch skillet, add 1tbs of Garlic Oil, onion, pepper and Rice A Roni vermacilli. Brown, then add Seasoning packets and Southwest seasoning mix. Add water slowly. Until water has been consumed.

Once, Rice A Roni is done, mix in chicken and cheese together. Serve .

MOROCCAN CHICKEN PASTA

2 boxes of Olive Oil and Herb Pasta-roni
1 Red Bell Pepper
1 small red Onion
1 1/2 - 2lbs 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.

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

Remove Rice Cooker 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.

Use the Salad Chopper to chop up chicken.

Add 1 Tbs. moroccan rub to pasta and place on Serving Platter, add chicken and then place onion and pepper on top.

DEEP COVERED BAKER 30-MINUTE CHICKEN

Chicken	Seasoning Mixture	OR	Pampered Pantry Seasonings
1 whole chicken (3½-4 pounds)	1 tablespoon all-purpose flour		Southwestern Mix
	1 teaspoon paprika		Italian Mix
	½ teaspoon garlic powder		Rosemary Herb Mix
1 tablespoon olive oil	½ teaspoon salt		Jamaican Jerk Rub
	¼ teaspoon coarsely ground black pepper		Sweet & Smoky BBQ Rub
	¼ teaspoon dried thyme leaves		Crushed Peppercorn & Garlic Rub
			Bell Pepper & Herb Rub

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

Yield: 4-6 servings

Nutrients per serving: Calories 490, Total Fat 29 g, Saturated Fat 8 g, Cholesterol 165 mg, Carbohydrate 2 g, Protein 52 g, Sodium 450 mg, Fiber 0 g

Variations:

1. ***All-in-One Chicken Dinner*** - Prepare chicken as directed above and place in 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, if desired. Arrange vegetables around chicken. Microwave, uncovered, on HIGH 35-40 minutes or until **Pocket Thermometer** registers 165oF in thickest part of breast and juices run clear. Remove from microwave. Cover with lid and let rest 10 minutes (temperature will rise to 170oF).
2. ***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 165oF in thickest part of breast and juices run clear. Remove from microwave. Cover with lid and let rest 10 minutes (temperature will rise to 170oF).

LEMON GARLIC CHICKEN

Place whole roasting chicken in baker with one whole lemon & one head of garlic (unpeeled) in cavity of chicken. Season with salt & 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 & 2 cloves pressed garlic. Season with salt & pepper. Cover with lid. Bake at 350F for 1-½ hours. Uncover for last 15-20 minutes. Let stand 5 minutes before slicing.

CRANBERRY CHICKEN

Mix one can of whole berry cranberries w/ can of cream of mushroom soup & 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 & 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.

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.

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 425F.

NO PEEK CHICKEN

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

Combine rice, seasoning from box, both cans of soup & 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!)

BARBECUED CHICKEN, PORK CHOPS, ETC.

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

ITALIAN ROAST CHICKEN

1 whole chicken	1 large fresh tomato
1 can tomato sauce (15 ounces)	½ 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 & 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 & juice. Chop tomato & put around chicken. Sprinkle w/ crushed garlic, basil, thyme, sugar, salt and pepper. Pour tomato sauce over. Cover with lid, cook at 350 degrees for 1 hour and 15 minutes. Remove lid and continue to cook for 15 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 & bake for 1-½ hours at 375 Use juices from chicken as gravy. Serve with white rice & a green vegetable.

SMOKY BUFFALO CHICKEN WINGS

24 chicken wing drumettes (2 1/2-3 lb)

1/2 tsp salt

1 tsp vegetable oil

1/4 cup buffalo wing sauce or Louisiana-style hot sauce

2 tbsp **Smoky Barbecue Rub**

Celery and Dip

4 large stalks celery

1/2 cup mayonnaise

1/3 cup sour cream

1/4 tsp coarsely ground black pepper

1/4 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 minutes or until **Pocket 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-in.) 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-in.) 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 **Stainless (6-qt.) Mixing Bowl**; add wings and toss to coat using **Master Scraper**. Transfer wings to serving platter. Serve immediately with celery sticks and dip.

Yield: 8 servings

Nutrients per serving: (3 wings, 2 celery sticks and about 2 tbsp dip): Calories 300, Total Fat 25 g, Saturated Fat 6 g, Cholesterol 60 mg, Carbohydrate 2 g, Protein 16 g, Sodium 670 mg, Fiber 1 g

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BEEF:

HAMBURGER AS A BASE

1 – 2 pounds lean ground beef

Desired “add-ins” such as chunked onion, bell peppers, or pressed garlic using Garlic Press

Salt and pepper

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

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

HAMBURGER STROGANOFF

- 1 pound ground beef
- 1/4 cup chopped onion
- 1 garlic clove, pressed
- 1 (10.5 ounce) can condensed beef consomme, undiluted
- 1 (4 ounce) can mushroom stems and pieces, undrained
- 3 tablespoons lemon juice
- 1/4 teaspoon pepper
- ADDITIONAL INGREDIENTS (for each dish):
- 2 cups cooked spiral pasta or cooked egg noodles
- 1/2 cup sour cream
- 2 tablespoons water

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

DELUXE CHEESEBURGER SALAD

4 sesame seed hamburger bun tops
1 small red onion, divided
2 plum tomatoes
3/4 lb 95% lean ground beef
1/2 cup finely diced dill pickles
3/4 cup ketchup
1 tbsp yellow mustard
8 cups thinly sliced romaine lettuce
1 cup (4 oz) shredded cheddar cheese

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

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

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

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

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

EASY BAKED CHIMICHANGAS

1 pound ground beef
1 medium onion
1 – 2 cloves garlic
1 can (4 ounces) chopped green chilis
 $\frac{3}{4}$ - 1 cup salsa
1 tablespoon Pampered Pantry Southwestern Seasoning Mix
8 – 10 flour tortillas (7 to 8 inches each)
 $\frac{1}{3}$ stick butter
8 ounces cheddar/Monterey Jack cheese blend (in the block, not shredded)
3 – 4 Roma tomatoes
1 small bunch green onions
sour cream and salsa for garnish

- Chop onion with Food Chopper.
- Press garlic with Garlic Press.
- Add onion and garlic to ground beef in Deep Covered Baker and cover. Microwave on high for 4 minutes. Remove from microwave and chop using Mix n Chop. Cover and microwave for 2 minutes. Chop using Mix n Chop till thoroughly crumbled.
- Drain well.
- Add chilis, $\frac{3}{4}$ - 1 cup of salsa, and Southwestern Seasoning to Skillet.
- Mix with Mix 'N Scraper until warmed through.
- Melt butter in Easy Read Measure Cup.
- Place two scoops of mix mixture in center of tortilla using the Large Stainless Steel Scoop.
- Fold 2 sides over filling. Fold opposite two sides over to create a square pouch.
- Place seam side down in New Traditions Rectangular Baker or Stoneware Bar Pan.
- Repeat until all meat mixture is used (about 8 – 10 chimichangas).
- Brush melted butter over tortillas using Chef's Silicone Basting Brush.
- Bake in a preheated oven at 475 degrees for 13 – 16 minutes until golden brown and crispy on the outside.
- While baking grate cheese using Ultimate Mandolin or Deluxe Cheese Grater. Slice tomatoes using V-Blade of Ultimate Mandolin. Cut green onions into small pieces using Kitchen Shears.
- Remove Rectangular Baker from oven.
- Sprinkle cheese evenly over chimichangas just as they come out of the oven. Lay tomato slices on top and sprinkle with green onions.
- Serve with sour cream and additional salsa in Simple Additions Small Bowls and Caddy.

ROUND STEAK & 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.

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 top. Put into 325F 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.

SUPER BOWL SHORT RIBS

4 lbs. Boneless beef short ribs	16 oz. Tomato sauce
1-cup dark brown sugar	1/2 cup soy sauce
2-3 med red onions coarsely chopped	3 Tbs. Cinnamon

Remove all visible fat and slice into 2 inch strips about 1/2-3/4 inch thick. Place in baker and add other ingredients, which have been mixed together thoroughly. Cover with the lid and bake at 325 degrees 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.

BURGUNDY POT ROAST

Place the roast in the baker. Add 1-cup burgundy wine, 1 can (8 oz) tomato sauce & 1 pkg. dry vegetable soup mix. Cover with lid & bake 3-3 1/2 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 & pressed garlic. If there are any leftovers, just shred and mix with the sauce and you have BBQ for a couple of meals.

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.

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 hours, till meat shreds and is very tender.

BEEF POT ROAST IN THE MICROWAVE

2-3 teaspoons olive oil or **GARLIC INFUSED CANOLA OIL**

3 1/2- 4 pounds boneless chuck roast

1 onion, chopped with the **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 (we used bell pepper \herb) to taste.

1 teaspoon coarse (Kosher) salt-I keep mine in a **prep bowl** & add in pinches

1/2-1 teaspoon freshly ground black pepper (**use salt/pepper mill**)

Approximately 1/4-1/2 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 degrees F (165 degrees C).

1. Cook in the oven for 30 minutes at 325 degrees F (165 degrees C). Reduce the heat to 300 degrees F (150 degrees C), and cook for 1 1/2 hours-2 hours more.

PORK:

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*

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. Cut 1 medium onion into 1/4-inch-thick slices. Arrange onion slices over bottom of baker.
3. 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.
4. 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.
5. For sauce, see below:

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:

Yield: 8 mini sandwiches

Nutrients per serving (1 mini sandwich): Calories 200, Total Fat 6 g, Saturated Fat 1.5 g, Cholesterol 35 mg, Carbohydrate 20 g, Protein 15 g, Sodium 380 mg, Fiber 1 g

20-MINUTE BARBECUE RIBS

1 RACK (2 ½ - 3 pounds) pork loin back ribs (baby back ribs)
1 teaspoon salt
1 teaspoon coarsely ground black pepper
¼ cup water
Smoky Barbecue Sauce
1 cup ketchup
¼ cup packed brown sugar
2 tablespoons Pampered Chef Smoky Barbecue Rub
2 teaspoons cider vinegar or white vinegar

1. 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.
2. Meanwhile, for sauce, combine ketchup, brown sugar, barbecue rub and vinegar in **(1.5-qt.) Saucepan**. Bring to a boil, stirring occasionally; remove from heat.
3. Transfer ribs to **Stainless (4-qt.) Mixing Bowl**. Add 1 cup of the sauce and toss to coat.
4. 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

Nutrients per serving: Calories 620, Total Fat 41 g, Saturated Fat 15 g, Cholesterol 160 mg, Carbohydrate 30 g, Protein 34 g, Sodium 1390 mg, Fiber 1 g

Cook's Tips: 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 excess fat along the underside of the rack.

To ensure even doneness, turn each rib over halfway through cooking using **Chef's Tongs** so that the undercooked sides face outward.

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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 veggies are done.

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 & 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 & 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 & sprinkle seasoning mix on meat. Cover & bake for 1-2 hours at 350 degrees.

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 325F for 45 minutes.

PORK CHOPS AND STUFFING

2 cups Pepperidge Farm Cornbread Stuffing dry mix (Gold package)
1 can (10 ¾-ounces) condensed 98% fat-free cream of celery soup (can use Healthy Request or regular)
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 ounces each)
1 tablespoon packed brown sugar
1 teaspoon spicy-brown mustard

Heat oven to 400 degrees. Brush inside of Cranberry 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 degrees 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. About half way through, stir rice thoroughly.

BAKED POTATO CURLS

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

ITALIAN POTATOES

Place peeled and sliced potatoes in baker. Melt ½ stick butter; add 1 TBS. 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!

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.

SALSA "FRIED" POTATOES

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

DESSERTS:

CHOCOLATE LAVA CAKE ~ VERSIONS 1 - 3

Version 1:

1 Devil's food cake mix

Ingredients to make the cake according to package directions (egg, oil, water)

1 container of chocolate frosting

Mix cake mix as instructed on box.

Using Small Stainless Steel Scoop, scoop the frosting on top of the cake at varying intervals.

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.

The cake is done when it "looks done".

Let sit for 10 minutes.

Serve by simply scooping out of Deep Covered Baker. Awesome served with ice cream.

Version 2:

Prepare as directed above, but add chocolate chips to cake batter.

Version 3:

Prepare as directed in Version 2. After adding scoops of frosting, drizzle caramel ice cream topping on top of cake batter. Proceed as directed. Sprinkle chopped pecans on servings, if desired.

MICROWAVE LAVA CAKE ~ VARIATIONS

1 cake mix of your choice

Ingredients to make the cake according to package directions (egg, oil, water)

1 container of frosting

Mix cake mix as instructed on box.

Using Small Stainless Steel Scoop, scoop the frosting on top of the cake at varying intervals.

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.

Let sit for 10 minutes.

The frosting sinks to the bottom.

Serve by simply scooping out of Deep Covered Baker. Awesome served with ice cream.

"CANNED" PEACH COBBLER

2 cans cling peaches, undrained

1 yellow cake mix

1 stick butter

1. Open peaches with Smooth Edge Can Opener. Pour in Deep Covered Baker.
2. Sprinkle cake mix powder over peaches.
3. Melt butter in Small Micro-Cooker in microwave for one minute.
4. Pour butter evenly over the cake mix.
5. Bake at 350 degrees 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 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.

QUICK APPLE CRISP

10 small Granny Smith apples

2 packages (9 oz. each) yellow cake mix or 1 (18 -21 ounce cake mix)

4 tablespoons sugar

2 tablespoons ground cinnamon

1 stick margarine or butter

1 cup walnuts or pecans (whole but out of the shell)

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

SPICED PUMPKIN TRIFLE

1 spice cake mix

Ingredients to make cake

1 can (15oz) solid pack pumpkin

2 cups thawed, frozen whipped topping

1 tsp. Pantry Cinnamon plus Spice Blend, (I'll bring this)

1 package (3.4oz.) Cheesecake Instant Pudding and Pie Filling

¼ cup pecans, chopped

Candy corns for garnish

Orange

1. Make cake mix according to package directions.
2. Spritz Deep Covered Baker or Stoneware Fluted Pan well with oil using Kitchen Spritzer. Pour cake mixture into stone and microwave 10 – 14 minutes until done.
3. Remove to Stackable Cooling Rack to cool completely. Remove cake carefully onto Large Grooved Cutting Board.
4. Once cool, cut into cubes using Bread Knife.
5. Meanwhile, open pumpkin with Smooth Edge Can Opener.
6. Measure cinnamon with Easy Adjustable Measuring Spoon and place in Pinch Bowl.
7. Fill Easy Accent Decorator using Skinny Scraper with whipped topping. Set aside.
8. Combine pumpkin, remaining whipped topping and spice blend in Classic Batter Bowl or Stainless Mixing Bowl; whisk until smooth using Stainless Steel Whisk. Add pudding mix; whisk until smooth and thickened. Cover and refrigerate until ready to use.
9. Slice an orange with the v-blade of the Ultimate Mandoline.
10. Place 1/3 of cake cubes in bottom of Trifle Bowl.
11. Top with ½ of filling mixture, using Large Scoop to evenly scoop filling over cake. Spread using Small Mix 'n Scraper.
12. Place orange slices against side of bowl.
13. Place 1/3 of cake cubes on second layer.
14. Top with 1/2 of filling mixture, using Large Scoop to evenly scoop over cake. Spread using Small Mix 'n Scraper.
15. Place last 1/3 of cake over filling.
16. Using Easy Accent Decorator, pipe rosettes or stars over cake, covering completely.
17. Using Rotary Grater, grate pecans over whipped topping.
18. Garnish with Candy Corns.
19. Serve trifle with Beaded Serving Spoon.

APPLE BERRY CRISP

Topping:

- 1/2 stick butter or margarine
- 1/4 cup pecans or walnuts (halves out of the shell, but not chopped)
- 1 1/2 cups old-fashioned or quick oats (not instant oatmeal)
- 1/3 cup packed brown sugar
- 1/2 teaspoon cinnamon

Fruit Filling:

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

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

For fruit filling, peel, core, and slice apples using Apple Peeler/Corer/Slicer. Cut apples in half using Utility Knife. Separate slices into large Colander Bowl. Zest lemon using Lemon Zester/Scorer to measure 1/2 teaspoon zest. Juice lemon using Citrus Press to measure 2 teaspoons juice. Add berries, zest, and juice to apples. Toss gently using Mix 'N Scraper. In small Colander Bowl, combine sugar, flour, and cinnamon. Add to apple mixture and toss to coat evenly.

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

CARAMEL APPLE BREAD PUDDING

1 loaf (16 ounces) egg bread, such as challah (about 12 cups cubed)
3 red baking apples such as Jonathan
1 lemon
1 tablespoon butter
2 cups plus 1 tablespoon milk, divided
1 cup heavy whipping cream
6 eggs, lightly beaten
1/2 cup firmly packed brown sugar
1 teaspoon **Double-Strength Vanilla**
1/4 teaspoon salt
1 package (14 ounces) caramels (about 48), unwrapped
1/2 cup toasted pecan halves
Apple Blossom Garnishes (optional)

1. 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-in.) 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 **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. Gently stir bread cubes into milk mixture; toss gently to coat using **Small Mix 'N Scraper®**.
3. Place caramels and remaining 1 tablespoon 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 1/4 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 on HIGH 15-16 minutes or until **Pocket Thermometer** registers 155°F in center; let stand, covered, 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 with *Apple Blossom Garnishes*, if desired.

Yield: 16 servings

Nutrients per serving: Calories 350, Total Fat 15 g, Saturated Fat 6 g, Cholesterol 120 mg, Carbohydrate 45 g, Protein 8 g, Sodium 300 mg, Fiber 1 g

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 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.

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