

The Pampered Chef®

discover the chef in you™



The Magic Pot

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

Dorothy Congdon , Independent Consultant, (607) 733-0880
e-mail: dorothy.congdon@hughes.net WWW: www.pamperedchef.biz/dorothycongdon

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DEEP COVERED BAKER RECIPE BOOK

Beef

Microwave Recipes

Barbecue Ribs

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

Ribs

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

Smoky Barbecue Sauce

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

For ribs, remove membrane from rack of ribs using **Boning Knife** (see Cook's Tip). Season both sides of ribs with salt and black pepper. Cut between each bone to separate rack into individual ribs. Arrange ribs, cut side down, in two layers in **Deep Covered Baker**. Add water. Microwave, covered, on HIGH 8 minutes. Turn ribs over. Microwave on HIGH 7-10 minutes or until **Pocket Thermometer** registers 160°F when inserted into meatiest part of ribs alongside bones and ribs are no longer pink. Meanwhile, for sauce, combine ketchup, brown sugar, barbecue rub and vinegar in **(1.5-qt.) Saucepan**. Bring to a boil, stirring occasionally; remove from heat. Transfer ribs to **Stainless (4-qt.) Mixing Bowl**. Add 1 cup of the sauce and toss to coat. Heat **Grill Pan** over medium heat 5 minutes. Place ribs onto pan; cook 4-6 minutes or until grill marks appear, brushing with remaining sauce and turning once. Transfer ribs to a serving platter. Serve immediately.

Yield: 4 servings

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

Barbecued Beef Sandwiches

1 pound thin Rib eye steaks	1 Tbsp Sun Dried Tomato & Herb Seasoning
1 Tbsp Garlic, Infused Canola Oil	1 Tbsp Crushed Garlic & Peppercorn Rub
1 ½ cups Mozzarella Cheese	1 Tbsp Smoky BBQ Rub
1 Baked French Loaf/ Italian Bread	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.

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Meanwhile, brush bread with remaining oil and sprinkle with Sun Dried Tomato & Herb seasoning. Place on Large Round Stone and place in oven on 375 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.

BEEF ENCHILADA CASSEROLE

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

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

BEEF POT ROAST IN THE MICROWAVE

INGREDIENTS:

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

DIRECTIONS

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 Worchestershire 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.

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.

Easy Baked Chimichangas

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1 pound ground beef
1 medium onion
1 – 2 cloves garlic
1 can (4 ounces) chopped green chili's
¾ -1 cup salsa
1 tablespoon Pampered Pantry
Southwestern Seasoning Mix

8 – 10 flour tortillas (7 to 8 inches each)
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, ¾ -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.

Easy Beef Salsa Dip !!!

1lb of Velveeta Cheese
2 lbs Hamburger
1 medium onion
1 16 oz Mild or Medium Salsa
1 tbsps Crushed Peppercorn & Garlic Rub (or
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

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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 or until cheese is melted. Serve with salsa, guacamole and sour cream.

Hamburger Stroganoff

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

ADDITIONAL INGREDIENTS (for each 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 consommé, 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.

Lasagna Soup

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

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. 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. Remove cooked hamburger mixture and drain well. Set aside.

Meanwhile, add tomato paste and diced tomatoes with the juice to Deep Covered Baker. Stir in broth, bay leaves and uncooked pasta. Cover and microwave on high 10 – 13 minutes, or until pasta is tender. Stir in 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.

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

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pepper. To serve, place about 1 1/2 tablespoons of the ricotta mixture in each individual serving bowl, sprinkle with some of the mozzarella, and ladle the soup on top. A good “whirl” of the spoon in the serving bowl will ensure that you get a bit of gooey cheese in every bite!!!

Meatball Subs

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!

Meatloaf

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

Meatloaf (version 2)

1-1/2 lbs. lean ground beef	2-3 tablespoons piccalilli relish (if desired for an extra kick)
2 cups soft bread cubes	1/2 cup catsup
1/2 cup chopped celery	1/4 cup piccalilli relish (or chili sauce)
1/2 cup chopped onion	2 tbsp. brown sugar
1/4 cup chopped green pepper	1 tbsp. lemon juice
1-1/2 tsp. salt	1 tsp. Dry mustard
1 egg-beat lightly	1 tsp. Worcestershire sauce
1/2 cup catsup	

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

Meatloaf (version 3)

Loaf:	Glaze:
2 lbs ground beef	1/2 cup brown sugar
1 egg	1/4 cup ketchup
1/4 cup minced onion	1 1/2 tsp mustard
1 clove garlic, pressed	1 tbsp Worcestershire Sauce
2 1/2 tsp salt	
1 cup oatmeal, finely chopped	
1/4 cup ketchup	1 tsp mustard

Mix loaf ingredients together. Press into the bottom of the Deep Covered Baker. Make a slight indentation into the center so that the glaze will not pour off the edges. Cover and microwave on HIGH for 10 minutes without the glaze. Meanwhile stir all of the glaze ingredients together. Drain excess liquid from the baker, cover loaf with glaze, and microwave UNCOVERED for an additional 10 minutes.

Quick Jambalaya

3 chicken breast
3 - 5-inch smoked beef sausage – sliced

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

Cover and bake in the microwave – 25-30 mins

Smokey BBQ Chicken Sandwiches

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

Place Chicken in the Deep Covered Cranberry Baker, brush with oil. Shake Chipolte Rub all over chicken. Place in Microwave 12 minutes, remove chop with Salad Chopper to desired consistency. Warm sauce on stove top. Slice Onions and Mushrooms, saute in GRILL PAN. Once chicken is chopped, add BBQ SAUCE while still in baker, place onions and mushrooms on side and slice bread and serve !!! GREAT SUMMER time recipe !!! I've also added peppers to the onions that is awesome also

Smoky BBQ sauce

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

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

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

South-Of-The-Border Meat Loaf

1 cup finely chopped poblano or green bell pepper	2 tbsp Chipotle Rub
1 medium onion (1/2 cup diced)	1 1/2 lbs 85% lean ground beef
1/2 cup very finely crushed authentic restaurant-style tortilla chips (about 1/2 cups whole chips)	1 egg
1 cup ketchup	1 1/2 cups shredded sharp cheddar cheese, divided
	Chopped fresh cilantro (optional)

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

Place meat mixture in Deep Covered Baker; form into an 8 1/2 x 4 1/2-in. loaf. Microwave, covered, on HIGH 14-17 minutes or until Digital Pocket Thermometer inserted in center of meat

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

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

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

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

Taco Soup

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

Teriyaki Ribs with Grilled Pineapple

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

Cut off top & bottom of pineapple and cut using the Pineapple Wedger. For ribs, remove membrane from ribs using the Boning Knife 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 ½ c. Add ribs to sauce and toss to coat. Grill ribs and pineapple slices for 5-7 minutes or until grill marks appear, turning and basting occasionally with reserved sauce. *To substitute teriyaki baste and glaze, combine ½ c. teriyaki sauce, ¼ c. cold water and 1 tbsp. corn starch in saucepan. Bring to a boil whisking constantly until thickened

Oven Recipes

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.

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Burgundy Pot Roast

Place the roast in the baker.

Add 1-cup burgundy wine.

8 oz. can tomato sauce

1 package of dry vegetable soup mix.

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

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.

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 you sandwich into.

Goulash

1 lb. ground beef, cooked in Family Skillet

1 cup onions chopped and sautéed

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).

DEEP COVERED BAKER RECIPE BOOK

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.

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

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

Touchdown Taco Dip

1 (16 oz) can refried beans
cup)

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

2 oz cheddar cheese, shredded (1/2

1/2 cup pitted ripe olives, chopped
2 Tbs fresh cilantro or parsley, snipped
1 medium tomato, seeded and chopped

1/4 cup thinly sliced green onions with tops

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

Vegetable Pot Roast

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.

Pork

Microwave Recipes

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 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.

DEEP COVERED BAKER RECIPE BOOK

*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.

***Smoky Barbecue Sauce**

1 cup catsup
2 Tbsp Smoky Barbecue Rub
¼ cup brown sugar
2 tsp cider or white vinegar

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

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.

Barbecue Pork Salad

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

Caribbean-Style Pork Tenderloin

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

***Mango Salsa**

1 Mango
1 jalapeno pepper, stemmed and seeded
2 tablespoons finely diced red bell pepper
2 tablespoons thinly sliced green onion with top
1 lime

Coarsely chop mango and finely chop jalapeno pepper

Finely dice bell pepper

Thinly slice green onion

Zest lime

Juice lime, measuring 1 tablespoon juice

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

Jerk Pork Tenderloin with Rice

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

DEEP COVERED BAKER RECIPE BOOK

Southwest Pork Fajitas

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

Oven Recipes

Bachelors Roast

1 - 3 pound roast
1 or 2 onions
1 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

1 pound of bacon
1 package Little Smoky Mini Sausages
Brown Sugar as needed

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.

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.

DEEP COVERED BAKER RECIPE BOOK

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.

Pork Chops & Stuffing

4 boneless lean pork loin chops (4-5 ounces each)

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)

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.

Pork Chops and Stuffing (Version 2)

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.

Pork Tenderloin Variations

For all recipes, take the loin/roast out of the microwave when it has reached 160 degrees. Let rest with the lid on for 10 minutes and the temperature will rise to 165 degrees!

Top with Asian seasoning – serve with rice and egg rolls, then serve left overs in left wraps or pork fried rice or onto of a salad.

Top with Barbeque seasoning – serve with mashed potatoes and salad, then serve leftovers on buns with bbque sauce

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

Roasted Pork & Potato Duet

2 teaspoons rubbed sage

1 garlic clove, pressed

1 teaspoon dried thyme leaves

½ teaspoon salt

¼ teaspoon freshly ground black pepper

1 center loin pork roast, rolled and tied (3 ½-4 pounds)

1 ½ pounds sweet potatoes cut into fourths (2-3 large)

DEEP COVERED BAKER RECIPE BOOK

1 1/2 pounds russet potatoes cut into large chunks (3-4 medium)

Preheat oven to 350°F.

In Small Batter Bowl, combine sage, garlic, thyme, salt and black pepper.

Rub all but 2 teaspoons of the herb mixture evenly over the surface of pork roast.

Place roast in Deep Covered Baker. Toss potatoes with remaining herb mixture; arrange potatoes around roast. Cover with Lid.

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

Loosely tent with aluminum foil.

Let roast stand 10 minutes before carving.

Smoked Sausage with Vegetables

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.

Chicken

Microwave Recipes

30 Minute Chicken Variation 1

1 whole chicken

1 Tbsp Rosemary Herb Seasoning

1 Tbsp oil

1 tsp paprika

Season chicken,

microwave covered 25-30 minutes.

30 Minute Chicken Variation 2

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 minute

30 Minute Chicken Variation 3

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.

30 Minute Chicken, aka Rockin' Roasted Chicken

1 whole chicken (3 1/2 – 4 pounds)

1 teaspoon paprika

1 tablespoon olive oil

1/2 teaspoon garlic powder

1 tablespoon all-purpose flour

1/2 teaspoon salt

DEEP COVERED BAKER RECIPE BOOK

¼ teaspoon coarsely ground black pepper

¼ teaspoon dried thyme leaves

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.

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.

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.

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.

Asian Citrus Salad

3 boneless skinless chicken breast halves
(about 12 oz)
6 cups romaine lettuce, sliced
1 orange, sectioned or one small can of
Mandarin oranges

½ cup red onion, sliced
¼ cup radishes, sliced (about 3 medium)
Chow Mein Noodles or slivered almonds

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

Asian Dressing

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

Prepare Asian Dressing by mixing together all the ingredients. Pour over salad.

Yield: 10 servings

Nutrients per serving: Calories 240, Fat 19 g, Sodium 340 mg, Dietary Fiber < 1g

BBQ CHICKEN SANDWICHES

1 1/2 lbs Boneless, skinless chicken breasts
2 teaspoons Garlic Infused Canola Oil by Pampered Chef
1 1/2 tbs Smoky BBQ Rub by Pampered Chef

DEEP COVERED BAKER RECIPE BOOK

1 large Onion and pepper
24 Soft Dinner Rolls

Place chicken in Deep Covered Baker. Brush with Garlic Oil. Sprinkle with BBQ Rub. Add onions and pepper. Place in microwave with the lid on for 13-15 minutes.

Meanwhile, make BBQ SAUCE recipe on the side of the rub.

When the chicken is done, remove from microwave and chop chicken and vegetables with Salad Chopper right in the baker. Pour sauce over mixture and serve on rolls.

Cheesy Chicken Chilaquiles

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

Cut chicken into 1" chunks. Combine chicken and seasoning mix in 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.

Chicken

(use as a base for recipes that call for cooked chicken)

1 – 1 ½ pounds boneless, skinless chicken breast

Salt Pepper Seasonings as desired

Wash, dry and remove fat from chicken. 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.

Chicken and Rice

4 boneless chicken breast

1 box rice-a-roni

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

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..

Chicken Fajitas

2 medium onions

1 green bell pepper

1 red bell pepper

4 boneless, skinless chicken breast halves

DEEP COVERED BAKER RECIPE BOOK

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.

Chicken Fajitas (Southwestern)

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 condiments

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.

Chicken Fajitas (Ultimate)

Our **Chipotle Rub** and **Southwestern Seasoning** give these fajitas unmatched flavor. You won't believe how fast, easy, and delicious these are! Serve the leftovers in an omelet for breakfast or over a baked potato for dinner the next day.

Ingredients

2 medium onions 1 package fajita-size flour tortillas
1 green bell pepper 8 oz shredded Monterey jack cheese
1 red bell pepper 8 oz. Sour cream

DEEP COVERED BAKER RECIPE BOOK

3-4 boneless, skinless chicken breast halves **Salsa Fresca** (recipe follows)
2 Tbsp. **Chipotle Rub**, divided **Homemade Guacamole** (recipe follows)
2 Tbsp. **Southwestern Seasoning**, divided

Directions:

Peel onion and wedge with **Apple Wedger**, discarding core. Slice peppers and place into **Deep Covered Baker** with onion. Add 1 tbsp each of **Chipotle Rub** and **Southwestern Seasoning** and toss using **Chef's Tongs**.

Cut chicken breasts in four pieces and place in **Stainless Mixing Bowl**. Add remaining **Chipotle Rub** and **Southwestern Seasoning** and toss to coat chicken with rubs using **Chef's Tongs**.

Cover and Microwave for 12-15 minutes or until **pocket thermometer** reads 165°F.

When the chicken is done, push peppers and onions to one side of DCB. Coarsely chop chicken with **Salad Chopper** or **Mix 'n Chop**. Serve chicken and pepper mixture, with tortillas, using **Chef's Tongs**. Top with sour cream, guacamole, salsa fresca, and cheese.

Salsa Fresca

1 whole jalapeno pepper, stem removed	4 Roma (plum) tomatoes, cut in half
1 small onion, peeled and quartered	1 tsp salt
1 bunch fresh cilantro	1 lime
3 whole peeled garlic cloves	

In bowl, place pepper, onion, cilantro, and garlic. Coarsely chop using **Salad Chopper**.

Add tomatoes and salt, chop using **Salad Chopper** until desired consistency is reached.

Slice lime in half and juice using **Citrus Press**. Stir juice into salsa.

Homemade Guacamole

4 ripe avocados
1 lime
salt, to taste

Peel and pit avocados using **Avocado Peeler**.

Mash using **Mix n' Masher**.

Cut lime in half and juice one half using **Citrus Press**.

Add juice to mashed avocados.

Add a few tablespoons of Salsa Fresca, mix, and salt to taste.

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

DEEP COVERED BAKER RECIPE BOOK

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 for the Chicken Fajitas

1 small peeled onion	1 whole jalapeno pepper (stemmed and seeded)
1 peeled garlic clove	½ cup cilantro leaves

Coarsely chop using salad choppers. Add: 1 cup grape tomatoes and ½ tsp salt. Chop until vegetables are uniform in size. Squeeze lime with citrus press, stir.

Chicken Fettuccini Alfredo

1 pound – 1 ½ pounds boneless, skinless chicken breast	Uncooked fettuccini noodles
1 clove garlic	Bottled Alfredo sauce
Salt and pepper	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.

Microwave Deluxe Cheeseburger Salad

¾ lb 95% lean ground beef	¾ cup ketchup
4 sesame seed hamburger bun tops	1 tbsp yellow mustard
1 small red onion, divided	8 cups thinly sliced romaine lettuce
2 plum tomatoes	1 cup (4 oz) shredded cheddar cheese
½ cup finely diced dill pickles	

Preheat oven to 425°F. Slice bun tops into ¼-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.

DEEP COVERED BAKER RECIPE BOOK

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.

Chicken Penne Pasta

4 garlic cloves, peeled	1 1/4 cups lightly packed fresh basil leaves, divided
2 cups grape or cherry tomatoes	1 oz parmesan cheese, grated (about 1/4 cup)
3 cups uncooked mezze penne pasta (any tube-shaped pasta w/9-11 minute cook time can be used)	2 cups diced grilled chicken breasts
3 cups chicken broth	additional fresh grated Parmesan cheese
3/4 cup dry white wine, such as chardonnay	coarsely ground black pepper
1/2 tsp each salt 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	1 1/2 cups thick and chunky salsa
1 1/2 lb boneless, skinless chicken thighs	4 cups broken tortilla chips
2 tbsp Southwestern Seasoning Mix	1 cup (4 oz) shredded cheddar and Monterey Jack cheese blend
1/4 tsp salt	Snipped fresh cilantro (optional)
1 can (15 oz) black beans, drained and rinsed	

Remove stem and seeds from poblano pepper using **Utility Knife**; slice into thin strips. Arrange poblano strips evenly over bottom of **Deep Covered 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.

Cook's Tip: Boneless, skinless chicken breasts can be substituted for the chicken thighs, if desired. Poblano peppers are dark green chiles with a rich flavor that varies from mild to slightly spicy. Poblanos are about 2 1/2 in. wide and 4-5 in. long, forming a triangular shape. If desired, 1 small onion, cut into thin wedges, can be substituted for the poblano pepper. Taco seasoning mix can be substituted for the Southwestern Seasoning Mix, if desired. Omit salt.

DEEP COVERED BAKER RECIPE BOOK

Chicken Variations

For all recipes, take the chicken out of the microwave when it has reach 165 degrees. Let rest with the lid on for 10 minutes and the temperature will rise to 170 degrees!

Boneless chicken breast – 10-12 minutes

Chicken Parmesan (coat chicken, cook 6 minutes, then top with spaghetti sauce and mozzarella cheese and cook for 2 minutes or until done. Serve with noodles and salad, and then serve leftovers on top of hoagies for a quick lunch.

Italian Chicken – slice zucchini and bell peppers into to the bottom of the baker, top with chicken breast then top with Italian dressing, then serve leftovers in a lg tortilla with lettuce, cheese and tomato for a quick lunch.

Mexican Chicken - Slice into thin strips, mix with thin strips of onion and bell pepper, cook 4 mints, then mix in salsa, Lipton onion soup mix and water – serve with flour tortillas.

Leg Quarters – 18-20 minutes

BBQ - Cover with barbeque sauce and cook

Teriyaki - Cover with teriyaki sauce and cook

Chicken legs – 12-15 minutes

Sweet & Sour Chicken - Cover with sweet and sour sauce

Chicken Caccatorrie - Slice peppers and onions and out in the bottom of the baker, top with legs and cook 6-7 minutes, top with spag sauce

Whole Chicken – 30 minutes

Herb & Lemon Chicken - Top with olive oil and rosemary and herb seasoning, then stuff lemon slices and onion in the chicken cavity. Put diced potatoes on the bottom of the baker, drizzle with EVOO and rosemary seasoning, sit chicken on top and cook.

Easy Chicken Nachos

1-2 lbs of boneless/skinless chicken breast	1 small MEXICAN FLAVOR Velveta
1-2 tbs of Chipotle Rub	Cheese
1tbsp- Garlic Infused Canola Oil	3 Roma Tomatoes
1 bag of favorite Corn Chips or Tortilla Chips	1 Bunch of Green Onions
1 large jar of Mild Salsa	1 8oz container of Baby BELLA Mushrooms
	Sour Cream - Optional

In Deep Dish Cranberry Baker, place chicken breast, brush with Garlic Infused Canola Oil, Sprinkle chicken with Chipolte Rub. Cook in Microwave 12 minutes. Remove from Microwave Chop inside baker with Salad Chopper to the desired consistancy. Meanwhile, Cut Onions with Mandolin, Slice Mushrooms with Egg Slicer Plus, saute in 8 or 10 inch saute pan or grill pan. Cut and 1/4 Tomatoes with Tomato Knife. Place Cheese on Small Bar Board and cut into 1 inch slices. Place chips onto Large Rectangular Tray with Handles or Use Large Bar Pan. Put chicken on top of chips, then add ALL Salsa on top of chicken, Place onions and mushrooms on top of Salsa, top with Velveta Cheese Slices, Place in Microwave Oven for 2-3 minutes to melt cheese. Then Serve, top nachos with Green Onions, Tomatoes, and Sour Cream.

Greek Chicken

1 pound – 1 ½ pounds boneless, skinless chicken breast	Orzo
Pampered Chef Greek Rub	15 ounce can crushed tomatoes
Medium red onion	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

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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.

Grilled Chicken Penne al Fresco

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

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

1. 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.
2. 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**.
3. 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 (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 Tips: An additional ¾ cup chicken broth can be substituted for the wine, if desired.

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

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

Lemon Chicken Pineapple & Red Onion Salad

1 Bag of Spring Mix Organic Lettuce	1 tbsp Basil Canola Oil (optional)
1 1/2 lbs boneless skinless chicken	1 small Lemon
1 1/2 tbsp Citrus & Basil Rub	1 med pineapple

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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

Mix together. Store in a tightly sealed container.

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.)

Mexican Chicken “Lasagna”

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

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

Chop cilantro. Place cream cheese in Classic Batter Bowl. Microwave on HIGH 30-45 seconds until soft. Add cilantro & 1½ cups Monterey Jack cheese; mix well using Small Mix 'N Scraper®. Chop onion using Food Chopper; set aside. Spread 2/3 cup enchilada sauce over bottom of Deep Covered Baker. Pour remaining enchilada sauce into Stainless (4-qt.) Mixing Bowl; set aside. To assemble lasagna, using Sauté Tongs, dip four tortillas into enchilada sauce in mixing bowl and arrange over sauce in baker overlapping as necessary. Scoop half of the cream cheese mixture over tortillas using Small Scoop; spread. Top with 1 cup of the chicken and one-third of the onion. Repeat layers one time. Dip remaining four tortillas into sauce and arrange over second layer. Top with remaining chicken and onion. Pour remaining enchilada sauce over lasagna and sprinkle with remaining ½ cup Monterey Jack cheese. Microwave, covered, on HIGH 12-15 minutes or until center is hot. Let stand 10 minutes. Sprinkle with additional chopped cilantro. Cut into squares using Utility Knife; serve using Mini-Serving Spatula.

Moroccan Chicken Pasta

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

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

Place 4 cups of water in Rice Cooker Plus, place in microwave uncovered for 5 minutes. 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

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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.

Quick Turkey Chili

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

1 cup chopped onion	2 tbsp all-purpose flour
1 jalapeño pepper, seeded and chopped	1 can (28 ounces) diced tomatoes, undrained
1 cup diced green bell pepper	1 can (15 ounces) black beans, drained and rinsed
1 pound 99% lean ground turkey	1 can (16 ounces) chili beans in sauce, undrained
2 tbsp olive or canola oil	½ cup hot water
3 garlic cloves, pressed	
¾ tsp salt	
2 tbsp Southwestern Seasoning Mix	

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

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 or 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.

Southwest Chicken & Rice

1 1/2 lbs. Chicken boneless/skinless
1 small onion
1 pepper (orange, yellow or red)

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2 Tbs. Garlic Oil
2 Tbs. Chipotle Rub
2 Tbs. Butter/margarine
3 1/2 cups water
1 Tbs. Southwest Seasoning Mix
1 Family size Rice A Roni Spanish Style
1/2 small Velveta Mexican Cheese

In Deep Covered Baker place chicken, brush with oil and sprinkle with Chipotle Rub. Cover with lid and cook in microwave for 12 minutes.

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

Remove baker and chop chicken with Salad Chopper. Cube cheese and add to chicken. Mix well, add to Rice Mixture & serve immediately

Southwestern 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

Sprinkle seasoning or rub on chicken in DCB, cook 8 minutes in microwave. Using utility knife, cut lime in half and juice over chicken using juicer, using salad choppers, cut up the chicken right in DCB.

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. Slice red pepper with ultimate mandoline. Slice tomatoes with ultimate mandoline. Cut onion with ultimate mandoline.

Using either microplane or zester, zest 1 lime into salad dressing. Cut lime in half, cut 2 slices for garnish and juice the rest into the dressing. Stir seasoning into dressing and whisk with stainless whisk. Open can of beans with can opener and pour into strainer, rinse and let drain.

Layer lettuce, and chicken onto large SA platter or large bamboo platter (I thought it looked really pretty on the bamboo). Pour beans and place tomatoes, red peppers and onions over chicken using rotary grater, grate cheese over all.

Pour dressing over salad when you get ready to serve 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.

Southwestern Chicken Salad (version 2)

1 1/2 pounds boneless, skinless chicken breast

1 1/2 cups ranch salad dressing = a 16 ounce bottle

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1 fresh jalapeno pepper
1 lime, cut in half
4 tsp. taco seasoning mix
1 small yellow or red onion
1 clove fresh garlic
1 head iceberg, green leaf, or romaine lettuce

3 Roma tomatoes
1 fresh cucumber
1 green bell pepper
1 can (14 ounces) black beans
1 block (8 ounces) cheddar cheese
1 bag tortilla chips Salsa for garnish

Chicken

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

Dressing

Measure salad dressing with Easy Adjustable Measuring Cup. Cut jalapeno at each end and lengthwise. Remove seeds and membrane using Core 'n More.

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.

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.

Southwestern Chicken Salad (Version 3)

4 Boneless Skinless Chicken Breasts, cooked and chopped
1 Head Green Leaf or Iceberg Lettuce, chopped
1 can black beans, drained
1/2 red bell pepper, chopped

1/2 can petite diced tomatoes, drained
1 lime, juiced
4 oz block cheddar cheese, shredded
Lime Flavored Tortilla Chips
Southwestern Seasoning

Salad Dressing:

Combine 1 cup ranch dressing with 1 Tbsp Southwestern Seasoning

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

Super Moist Low Fat Chicken and Potatoes

1/2 cup Fat Free Mayonnaise or Miracle Whip
2 tbsp. of Picapepper Sauce, can substitute Ketchup or BBQ Sauce
1/2 cup of Seasoned Bread Crumbs
Boneless skinless chicken breasts
5 small golden potatoes

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Spice of choice
Vegetable Oil

Place Seasoned Bread Crumbs 1/2 cup of in plastic Bag
Mix 1/2 cup Mayonnaise and 2 tbsp sauce together.
Brush on chicken breasts.
Place chicken breasts in bag one at a time and shake.
Halve the golden potatoes
Place all of the above in the deep covered baker
Drizzle Vegetable Oil in DCB over the food

Cover and place in microwave for 12-15 minutes. (Depending on microwave) I checked it at 11 minutes. (If you want the potatoes to cook faster poke them with holes before putting in microwave). The potatoes and chicken were way more moist than when I cook them in butter in the oven for an hour and half.

Teriyaki Chicken Pitas

1 ½ pounds boneless, skinless chicken breast	1 tablespoon cornstarch
1 medium yellow onion	Sliced Provolone cheese
1 green bell pepper	Pita pockets
¼ -½ cup teriyaki sauce	

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.

White Chicken Chili

3 whole heads garlic (about 48 cloves), unpeeled
¾ tsp salt, divided
3 tbsp olive oil, divided
2 poblano peppers
1 medium onion
1½ lb boneless, skinless chicken thighs
2 tbsp **Southwestern Seasoning Mix**
2 cans (15.5 oz each) Great Northern beans, drained
1 jar (16 oz) salsa verde

1. Using **(5-in.) Santoku Knife**, slice about 1/4 in. off the pointed top of garlic heads to expose cloves. Place garlic cut side up in **Classic Batter Bowl**. Sprinkle garlic with 1/4 tsp of the salt and drizzle with 2 tbsp of the oil. Cover batter bowl with lid; microwave on HIGH 3 minutes or until garlic is soft. Set aside to cool.

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

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

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

Oven Recipes

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.

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.

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

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

Italian Roast Chicken

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

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

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

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.

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.

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.)

Lemony Chicken Popover Puff

3 tablespoons butter or margarine, divided	1 tablespoon butter or margarine
1 cup milk	1 lemon
6 eggs	1 can (10 1/2 ounces) condensed cream of chicken soup
1 cup all-purpose flour	2 cups diced cooked chicken (12 ounces)
1/2 teaspoon salt	1 cup diced red bell pepper
Chicken & Vegetable Filling	1 1/2 teaspoons All-Purpose Dill Mix
2 medium carrots, peeled	1/2 cup (2 ounces) shredded cheddar cheese
1 cup sugar snap peas, cut in half diagonally	
1/2 cup chopped onion	

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.

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.

Juice lemon using a juicer to measure 2 tablespoons juice. Finely dice bell pepper. In clean a bowl, combine lemon juice, bell pepper, soup, chicken and dill mix; mix well. Microwave on HIGH, 4 to 5 minutes or until hot, stirring once. Grate cheese. Add cheese and half of the vegetable mixture into filling; mix gently.

Remove puff from oven to cooling rack; let stand 3 minutes or until puff begins to fall, forming a shell. If necessary, use a paring knife to cut around sides of puff to loosen from baker.

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

No Peek Chicken

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

Orange Chicken

1/2 cup Barbecue Sauce (garlic ones are yummy in this)	3 Tbsp. soy sauce
1/4 cup flour	1 tsp. grated gingerroot
1/4 cup orange juice	8 bone-in chicken thighs (3-1/2 lb.), skin removed (I use 4-6 boneless chicken breasts)
1/4 cup orange marmalade	

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 fried rice to go with it.

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.

Smothered Chicken with Garlic

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

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

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

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

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temperature – thickest part of roast should be 165°. Cover and let stand for 10 minutes, temperature will rise to 170°.

Pasta, Fish, Vegetables, and Sides

Microwave Recipes

"Snausages"

2 pkgs. of lil' smokies
1 jar of apricot preserves
1 jar (from the preserves) of brown sugar

Mix together in DCB
Microwave in DCB covered for 20 minutes

Breakfast Casserole

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

Cook all the sausage together in the **12" Family Skillet** using the **Mix 'n Chop**. When done, remove from heat, drain, and set aside to cool slightly.

Wash and spin mushrooms in the **Salad & Berry Spinner**. Slice mushrooms using the **Egg Slicer Plus** and place in a **Stainless Mixing Bowl** (or, use the large bowl from the Salad Spinner).

Chop the zucchini, onion, and red pepper with the **Food Chopper**. Put these in the same bowl as the mushrooms.

Measure 1 c. sour cream with the **Measure-All Cup**. Add to veggie mixture.

Whisk the eggs together in the **Classic Batter Bowl** using the **Stainless Whisk**. Combine with the other ingredients.

Shred the cheddar cheese using the **Ultimate Mandoline**. Add cheese and cooked sausage to the mixing bowl. Mix all ingredients together.

Place in **Deep Covered Baker** and cook in the microwave for 10 minutes.

Breakfast Hashbrown Casserole

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

1. Cook the sausage in Family Skillet. Crumble the hash browns in the bottom of the Deep Covered Baker. Top with cooked meat and diced veggies, then shredded cheese of choice.
2. Beat eggs in Classic Batter Bowl and beat with Stainless Whisk, add salt & pepper to taste. Pour over cheese, and add additional ½ cup of cheese on top of eggs.
3. Cover and place in microwave. Cook on high for 13 minutes. Serve with sour cream and salsa if desired.

DEEP COVERED BAKER RECIPE BOOK

Cheesy Mostacholi

1 1/2 pounds pre browned hamburger
1 pound package mostacholi noodles
1 (11oz.) can Cheddar cheese Soup (I use Campbell's) + 1/2 water
1 1/2 jars (30 oz, each) spaghetti sauce
1 tsp. pepper
1 1/2 tsp. Italian Seasoning
3-4 cups fresh grated Mozzarella cheese (I like to use 1/2 mozz & 1/2 parm)

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

Cheesy Potatoes

2 lbs frozen hash browns	4 Tbsp butter, melted
1/2 cup red onion, finely chopped	8 oz Sharp cheddar cheese, grated
1 can Cream of Mushroom soup	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.

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 1/4 cup water. Cover and microwave on HIGH 8-10 minutes or until cooked through.

Garlic Green Beans

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

Greek Stuffed Peppers

6 large bell peppers (I used a mix of yellow and orange)	4 scallions, white and green parts separated, thinly sliced
1 can (15 oz) cannellini beans (drained and rinsed)	1 garlic clove minced
1 cup of crumbled feta (4 oz)	1 Tbsp Pampered Chef Greek Rub
1/2 cup couscous, uncooked	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.

Loaded Baked Potato Chowder

3 baking potatoes (about 2 1/2 pounds)	4 oz sharp cheddar cheese, grated
3 1/2 cups of milk, divided	1 1/2 tsp salt
4 oz. cream cheese, softened	1/2 tsp coarsely ground black pepper
2 tbsp butter	
2-3 green onions with tops	

DEEP COVERED BAKER RECIPE BOOK

Optional toppings such as chopped cooked florets
bacon, sour cream or steamed broccoli

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

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

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

Mashed Potatoes

Cut potatoes in half, enough to fill DCB

Add some milk

Microwave them 11 minutes

Moved them around and then cook another 10 minutes, or until cooked through

Then mash with the Mix N Chop

Add additional milk, butter and salt to taste

Microwave Lasagna

Ingredients for the meat sauce:

1/2 lb. mild Italian sausage

2 tsp. salt

1/2 lb. lean ground beef

1 tsp. pepper

1 chopped yellow onion

2 Tbs. steak sauce

1 medium green bell pepper, chopped

2 Tbs. Worcestershire sauce

3 minced garlic cloves

1/2 tsp. cayenne pepper

Italian Seasoning

two 1-lb. jars spaghetti sauce

Grate 1/2 cups Parmesan Cheese, set aside. Grate 1 cup Monterey Jack cheese, set aside. Chop onions and green pepper with Food Chopper. Mince garlic with Garlic Press. In 12-inch skillet, brown sausage and ground meat, using Mix 'n' Chop to break up meat. Cook for 5 minutes.

Add onions, green pepper and garlic. Add 2 TBSP Italian Seasoning. Cook for 5 minutes. Add 2 jars spaghetti sauce, mixing well.

In Large Batter Bowl, mix:

15 oz. ricotta cheese

1/4 tsp. cayenne pepper

1/4 cup grated Parmesan

1 tsp. salt

1 Tbs. chopped parsley

1 tsp. pepper

2 eggs, beaten

2 tsp. garlic powder

In Deep Covered Baker, spoon in a layer of meat sauce. Add a layer of no-cook lasagna noodles. Sprinkle noodles with some of the Parmesan and Jack cheeses. Add a layer of the filling, using several spoonfuls spread evenly per layer.

Repeat the sequence of sauce, noodles, cheese and filling. Be sure you finish with the ricotta mixture on top, since it will seal in the cheese and keep it from becoming rubbery in the microwave.

DEEP COVERED BAKER RECIPE BOOK

Cook 15 minutes on high, then 20 minutes on medium. Top with more Parmesan Cheese. Let stand 10 minutes. Serve with mini serving spatula or Small Turner.[]

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

Mom's Apple Crisp

Ingredients:

4-6 Granny Smith apples	1 teaspoon ground cinnamon
8 graham crackers (2 1/2 x 5 inches), finely chopped	1/2 teaspoon ground nutmeg
3/4 cup packed brown sugar	1/2 cup butter or margarine, melted
1/2 cup all-purpose flour	Whipped cream or ice cream (optional)
1/2 cup quick or old-fashioned oats	

Directions:

1. Peel, core and slice apples using **Apple Peeler/Corer/Slicer**. Cut apples in half; place in Deep Dish Baker or Deep Covered Baker.
2. Finely chop graham crackers using Food Chopper; place in Classic Batter Bowl. Add brown sugar, flour, oats, cinnamon and nutmeg; mix well. Place butter in Small Micro-Cooker®; microwave on HIGH 1 minute or until melted. Add butter; mix well.
3. Sprinkle graham cracker mixture evenly over apples. Microwave on HIGH 12-15 minutes or until apples are tender, rotating dish after 6 minutes. Cool slightly; serve warm topped with whipped cream or ice cream, if desired.

Moroccan Fried Rice

2 Boxes Rice-A-Roni Fried Rice	1 Small Red Onion
2 Tbsp. Moroccan Rub	1 Red/Yellow/or Orange Sweet Pepper
1 Tbsp. Spicy Pineapple Rum Sauce	1 Cup of Snow Peas
1 1/2 lbs of Boneless Skinless Chicken	

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
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DEEP COVERED BAKER RECIPE BOOK

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.

Pasta Bake

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

Spray the pasta with the oil mister, lightly coating and turning the pasta. Press garlic over pasta
Add water until that the pasta is just peeking through (almost covered)

Cover with lid and Microwave for 15 minutes. Open lid and stir pasta. The pasta should be al-dente and the water should be gone. If not, then return to the microwave for an additional 2-3 minutes

Add rest of the ingredients, reserving ¼ cup mozzarella. Mix well into pasta. Top with remaining mozzarella.

Cover with lid and microwave for 8-10 minutes until mozzarella is melted.

Pasta Bake Variations

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

Cook 7 minutes until beef was done. Add a penne noodles, marinara sauce, and V8 juice. Cook another 10 minutes, stir, and cook 8 more minutes. Top with mozzarella and parmesan. Return to microwave and and cook another 2 1/2 minutes until the cheese has melted.

Quinoa Corn Casserole

4 cups Quinoa cooked
2 bags of frozen corn
3 eggs

1 bag of shredded cheddar or cheddar blended cheese
1 green pepper diced (optional) I've made it without.

Mix all up in a bowl and dump into the DCB. Microwave for 5 minutes, stir, then microwave for 10 minutes.

Another version is to add diced or shredded chicken to the mix. makes a wonderful casserole that is extremely healthy with high protein.

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

DEEP COVERED BAKER RECIPE BOOK

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.

Sauce (for Salmon):

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

Scalloped Potatoes

Peel potatoes to fill the baker (Slice using the mandolin)

Cut up desired amount of ham

Slices of onion desired amount

layer the potatoes, onions and ham,
salt and pepper the layers to taste

In a sauce pan

1 can of Cream of Chicken Soup

1/2 can of milk

Shredded cheddar (half an average bag-couple of handfuls)

1/2 stick of margarine

1 teaspoon of minced garlic

Heat until the cheese is melted through. Pour over the potatoes

Take a spatula and glide around the outside of the deep dish to allow the sauce to penetrate to the bottom

Cook for 15 minutes in my microwave, stir

Cook for additional 15 minutes, stir

and then another 15 and it is usually done. Perfectly. Browns and is creamy! Enjoy!

approximate cook time in microwave 45 mins.

Jamaican Jerk Salmon

2 4oz salmon steaks

3 tbsp Jamaican Jerk Rub (separated)

2 tbsp olive oil

1 can spinach (wring out moisture if you can)

1 can artichoke hearts packed in water, drained

Instructions:

Dry 2 salmon steaks and arrange in baker at opposite ends. Combine 2 tbsp **Jamaican Jerk Rub** and olive oil in a 1 cup **prep bowl**. Spread on all sides of salmon using **silicone brush**, the mixture should be like a paste, add rub or oil as needed.

Drain spinach and artichoke hearts. Place each in baker, between salmon steaks. Sprinkle remaining 1 tbsp Jamaican Jerk rub on vegetables.

Cover and microwave for 10 min, or until fish reaches 140 deg F.

Smashed Potato Soup

1/2 cup coarsely chopped carrot

1/2 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

DEEP COVERED BAKER RECIPE BOOK

2 Tbls snipped fresh parsley

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

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.

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.

Oven Recipes

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.

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.

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.

Hot Artichoke Dip

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

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

Hot Pizza Dip

1 8 oz. package cream cheese softened 1 teaspoon dried Italian seasoning

DEEP COVERED BAKER RECIPE BOOK

1 cup mozzarella cheese shredded
3/4 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.

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.

Sausage and Apple Herbed Stuffing

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

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

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

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

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

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

Touchdown Taco Dip

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

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

DEEP COVERED BAKER RECIPE BOOK

Optional Items:

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

Preheat oven to 350 degrees F.

Brown and drain the ground beef. Spread the browned ground beef in the bottom of a deep baking dish (Pampered Chef 14" diameter 2" deep round "Deep Dish Baker") Spread the refried beans evenly over the ground beef. Combine the cream cheese, sour cream, taco seasoning, and garlic in a mixing bowl, and mix well.

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

Cakes & Desserts

Microwave Recipes

For all cakes described, If you do not have a Carousel, rotate 1/4 turn every 2-3 minutes. Check with cake tester and if not done, then cook 1 minute more each time before testing again. Garnish with icing, whipped topping, more pie filling, caramel or fudge ice cream topping, nuts, etc. The best results are found with cake mixes containing puddings or the new moist cakes.

12-minute Chocolate Miracle Cake

"3-2-1 Cake"

3 eggs
16 oz Sour Cream

1 box of cake mix

Just follow these simple steps:

Spray your Fluted Stoneware pan **or Deep Covered Baker** with vegetable oil using your kitchen spritzer

Mix eggs and sour cream together in Batter Bowl (a whisk works for most)

Add cake mix and blend well with Mix 'N Scraper

Pour batter into well-oiled stone and microwave on HIGH for 10-15 minutes*

Let cool 5 minutes; pry edges away with citrus peeler or avocado peeler; invert on platter

* all microwaves are different. Look at your cake at 10 mins. if the batter has begun to pull away from the sides of the pan, it's done. If not, add 1 minute.

Variations:

Add 1 cup of chocolate chips, or vanilla chips, or peanut chips, or dried fruit, or a combination of the above.

You can use a can of pie filling in lieu of the sour cream. Try ...

BLACK FOREST chocolate cake, cherry pie filling and then drizzle chocolate frosting on top!

CHUNKY MONKEY yellow cake, banana cream filling, chocolate chips and drizzle white frosting on top! Be creative, have fun.

BUTTERSCOTCH SPICE... Spice Cake Mix, Sour Cream, Butterscotch Chips,

Vanilla Extract

BUTTERSCOTCH... Yellow Cake Mix, Butterscotch Chips, Mix Butterscotch Instant Pudding with Milk, Vanilla Extract

TRIPLE CHOCOLATE... Chocolate Cake Mix, Chocolate Chips, Sour Cream

LEMON LOVER... Lemon Cake Mix, Vanilla Chips, Mix Instant Lemon Pudding Mix with Milk, Vanilla Extract

DEEP COVERED BAKER RECIPE BOOK

CHOCOLATE BANANA...Yellow Cake Mix, Chocolate Chips, Banana Cream Pudding, Banana Extract

CHERRY...Cherry Cake Mix, Vanilla Chips, Cherry Pie Filling

PEANUT BUTTER & CHOCOLATE...Chocolate Cake Mix, Peanut Butter Chips, Sour Cream

STRAWBERRY CHEESECAKE... Strawberry Cake Mix, Vanilla Chips, Mix Instant Cheesecake Pudding with Milk, Vanilla Extract

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 Berry Crisp

Topping:

½ stick butter or margarine

¼ cup pecans or walnuts (halves out of the shell, but not chopped)

1 ½ cups old-fashioned or quick oats (not instant oatmeal)

1/3 cup packed brown sugar

½ teaspoon cinnamon

Fruit Filling:

6 small to medium Granny Smith apples

1 lemon

1 package (12 ounces) frozen unsweetened mixed berries (strawberries, blueberries, raspberries, and blackberries)

1/3 cup sugar

2 tablespoons all-purpose flour

½ teaspoon cinnamon

vanilla ice cream (optional)

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

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

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

DEEP COVERED BAKER RECIPE BOOK

Apricot Cake

1 lemon cake mix
4 eggs
3/4 c. oil
1 cup apricot nectar
1/2-cup sugar

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

Autumn Apple-Cherry Crisp

This fresh-from-the-microwave-oven dessert will have everyone asking for seconds! Featuring an enchanting combination of cinnamon, apples and cherries, you'll love how this recipe fills your home with the delicious aromas of fall.

1/2 cup (125 mL) butter (1 stick)	1 orange
1/2 cup (125 mL) blanched slivered almonds	1 tbsp (15 mL) cornstarch
1 pkg (17.5 oz/496 g) oatmeal cookie mix	1/4 cup (50 mL) sugar
1 tbsp (15 mL) Cinnamon Plus® Spice Blend	1 can (30 oz) cherry pie filling (3 1/2 cups/825 mL)
5 large Granny Smith apples, peeled	1 qt. (1 L) vanilla ice cream (optional)

1. Place butter into **Small Micro-Cooker®**; microwave, uncovered, on HIGH 30-60 seconds or until melted, stirring every 30 seconds. Coarsely chop almonds using **Food Chopper**. Place almonds, cookie mix and spice blend into **Deep Covered Baker**. Add butter and mix until moistened using **Classic Scraper**.

Microwave, uncovered, on HIGH 5-7 minutes or until mixture sizzles and begins to brown, stirring once. Spread crisp mixture over **Parchment Paper**; cool completely.

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

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

Yield: 16 servings

U.S. Nutrients per serving: Calories 330, Total Fat 14 g, Saturated Fat 5 g, Cholesterol 15 mg, Carbohydrate 49 g, Protein 3 g, Sodium 200 mg, Fiber 3 g

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

Banana Chip Bundt Cake

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

DEEP COVERED BAKER RECIPE BOOK

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

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

Chocolate Glaze

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

Banana Walnut Crunch Cake

Crunch topping:

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

Cake:

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

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

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.

Butterscotch Bundt Cake

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

DEEP COVERED BAKER RECIPE BOOK

4 egg whites
Powdered sugar

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

Cake Variations

Devil's Food cake with cherry pie filling and Mocha Hazelnut Sprinkle
Yellow, Spice, or Butter Pecan cake with apple pie filling and Cinnamon Sprinkle
Yellow cake with 1 can cherry pie filling and 1 can crushed pineapple (mix cherries and pineapple together in bottom of baker)
Yellow cake mix with peach pie filling or sliced peaches in juice (roughly chopped) and Cinnamon Sprinkle

Cake Variations (Even More!)

These recipes are all designed for the Fluted pan, but work just as well in the Deep Covered Baker!
Start with...

1 4-serving box instant pudding mix 4 eggs	1 box of cake mix 2 cups (16 oz.) sour cream	½ cup oil 1 tsp. extract	1 cup baking morsels
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Whisk eggs and instant pudding mix together.
Add remaining ingredients except baking morsels; mix with electric mixer for 3 minutes.
Stir in baking morsels with Mix & Scraper; pour into greased/floured Deep Covered Baker.
Microwave on HIGH for 12-14 minutes, watching carefully (or bake in preheated oven at 350 ° F for 45 minutes).
Invert cake onto plate and lift Deep Covered Baker to release cake.
Replace Deep Covered Baker on top of inverted cake and leave for 15-20 minutes.
Dust with powdered sugar or drizzle with glaze.

Apple Cake

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

Chocolate Peanut Butter Cake

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

Banana Supreme Cake

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

Lemon Cake

lemon cake mix
lemon pudding mix
vanilla morsels
vanilla extract

Butterscotch Cake

yellow cake mix
butterscotch pudding mix
butterscotch morsels

Mint Chocolate Cake

chocolate cake mix
chocolate pudding mix
mint chocolate morsels

DEEP COVERED BAKER RECIPE BOOK

vanilla extract

Double Chocolate Cake

chocolate cake mix
chocolate pudding mix
milk chocolate morsels

Cherry Chocolate Upside-down Cake

Devils Food cake mix
3 eggs
½ cup water
¼ cup oil
1 can cherry pie filling
First, pour ½ pie filling into bottom of Deep Covered Baker.

Chocolate Black Bottom Cake

Devils Food cake mix
chocolate pudding mix
semi-sweet chocolate morsels
½ cup Khaluha
¼ cup espresso
1 cup (instead of 2 cups) sour cream

mint extract

Pineapple Upside-down Cake

yellow cake mix
white chocolate pudding mix
white chocolate morsels
pineapple extract
1 medium can crushed pineapple, well drained

Strawberry Cheesecake Cake

strawberry cake mix
cheesecake pudding mix
white chocolate morsels
strawberry extract

Wild Cherry Cake

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

Cake Variations (Part 3)

FOR THE FOLLOWING CAKES Just follow these simple steps:

1. Spray your Fluted Stoneware pan or Deep Covered Baker with vegetable oil using your kitchen spritzer
2. Mix eggs and pie filling (or other ingredients) in Batter Bowl (a whisk works for most)
3. Add cake mix and blend well with Mix 'N Scraper
4. Pour batter into stone and microwave on HIGH for 13-15 minutes
5. Let cool 10 minutes; pry edges away with small spreader or knife; invert on platter

German Chocolate Cake

- 1 can of coconut pecan frosting
- 1 box of any type Chocolate Cake (plus ingredients for cake)
 - Pour frosting in Deep Covered Baker.
 - Mix up cake, and pour over up and put in over the frosting.
 - Put in microwave starting at 11 min. Of course you know every microwave is different and add a minute at a time until done. NOT TOO LONG- Will dry out frosting.
 - Let it sit for 5 minutes then turn over on large square serving platter from Simple Additions. (if you let sit to cool too long, frosting WON'T come out of the pan)

Cherry Chocolate Fudge

1 chocolate cake mix
1 can cherry pie filling
3 eggs
Top with fudge ice cream topping

DEEP COVERED BAKER RECIPE BOOK

Turtle Fudge Chocolate Cake

1 chocolate cake mix

3 eggs

16 oz. Sour cream (or if you like...just eliminate the Sour Cream and add the water and oil as directed on the box)

1 – 1 ½ c. chocolate chips

Drizzle caramel ice cream topping and chopped pecans. (Option- sprinkle with powdered sugar and fill center hole of cake with strawberries)

Carmel Apple Spice

1 spice cake mix

1 can applesauce or apple pie filling

3 eggs

Drizzle with caramel. Top with ice cream or whipped topping

Banana Banana

1 Banana cake mix

1 can banana cream pie filling or 14 oz. Mashed bananas

3 eggs

Glaze with powdered sugar glaze and chopped walnuts or pecans

Caramel & Apple

1 caramel or butter pecan cake mix

3 eggs

1 can apple pie filling

Sprinkle with cinnamon. Serve with vanilla ice cream or whipped topping.

Pumpkin Pie Spice Cake

1 Can of Pumpkin (not pie filling),

1spice cake mix.

3 eggs,

Top with Whipped topping;

Cake Variations (Part 4)

1 cake mix

1 cup baking chips

1 cup sour cream

½ cup oil

4 eggs

1 (4-serving) box instant pudding

Mix everything except chips with electric mixer for 3 minutes. Stir in chips with Mix n Scraper. Bake in greased and floured Deep Covered Baker at 350° for 45 minutes. Cool 10 minutes. Remove from pan and finish cooling on non-stick rack. Serve with dusting of powdered sugar or garnish with whipped topping.

Possible Combinations:

Butterscotch: Yellow cake mix, butterscotch chips, butterscotch pudding, and vanilla extract.

Double Chocolate: Chocolate cake mix, chocolate chips and chocolate pudding.

Swiss Chocolate: Swiss chocolate cake mix, milk chocolate chips and chocolate pudding.

Chocolate mint: Chocolate cake mix, chocolate mint chips, chocolate pudding and peppermint extract.

Chocolate Peanut butter: Chocolate cake mix, peanut butter chips, and chocolate pudding.

Lemon: Lemon cake mix, vanilla chips, lemon pudding, and vanilla extract.

Banana Supreme: Banana cake mix, banana cream pudding, and Dole cinnamon covered raisins, and banana extract.

DEEP COVERED BAKER RECIPE BOOK

Strawberry cheesecake: Strawberry cake mix, cheesecake pudding, white chocolate chips, and strawberry extract.

Wild cherry: Cherry cake mix, white chocolate pudding, white chocolate chips and cherry extract. Let your imagination create your own special combination!

Cake Variations (Part 5)

Just follow these simple steps:

1. Brush your pan with vegetable oil with a pastry brush
2. Mix eggs and pie filling in Batter Bowl (a whisk works for most)
3. Add cake mix and blend well with Mix n Scraper.
4. Pour batter into pan and microwave on high for 12 - 13 minutes
5. Let cool 10 minutes and invert on platter

Garnish with icing, whipped topping, more pie fillings, nuts, etc. The best results are found with cake mixes containing puddings or the new moist cakes.

Cherry Chocolate

1 chocolate cake mix

1 can cherry pie filling

3 eggs

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

Luscious Lemon

1 lemon or white cake mix

1 can lemon pie filling

3 eggs

Top with a lemon glaze and whipped topping

Pumpkin Caramel

1 spice cake mix

1 can pumpkin (not pie mix)

3 eggs

(1/2 tsp. cinnamon - optional)

Drizzle with caramel ice cream topping & top with cool whip! A sprinkle of cinnamon sugar on cake is nice too!

Apple Cinnamon Spice

1 spice cake mix

1 can applesauce or apple pie filling

3 eggs

Drizzle with caramel. Top with ice cream or whipped topping

Raging Red Raspberry

1 white or chocolate cake mix

1 can raspberry pie filling

3 eggs

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

Banana Banana

1 Banana cake mix

3 eggs

1 can banana cream pie filling OR 14 oz mashed bananas

Glaze with powdered sugar glaze, chopped walnuts.

DEEP COVERED BAKER RECIPE BOOK

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!!!

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

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

DEEP COVERED BAKER RECIPE BOOK

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.

Chocolate Peanut Butter Dump Cake

Prepare a chocolate cake mix according to the package directions and pour batter into the Deep Covered Baker. Using the Medium Scoop, dollop a can of chocolate frosting all over the top of the cake batter. Then dollop a cup of peanut butter over the top of that.

Put it in the microwave uncovered and cook for 11-12 minutes. Scoop into bowls and top with ice cream or cool whip.

Chocolate Satin Mint Cake

Filling:

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

Cake:

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

Glaze & Drizzle:

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

Preheat oven to 375°F. Spray Deep Covered Baker with nonstick cooking spray. For filling, beat cream cheese, sugar, butter and cornstarch in 1 qt Batter Bowl until well blended. Add egg, milk and extract. Mix until smooth; set aside. For cake, in Classic 2Qt Batter Bowl, combine cake mix, water, oil, and eggs; mix according to package directions. Spread 2 cups cake batter evenly in pan. Spread evenly with filling. Slowly pour remaining cake batter over filling. Bake 55-60 minutes or until Cake Tester inserted near center comes out clean. Cool in pan 10 minutes. Loosen cake from edge and center of pan. Invert onto Nonstick Cooling Rack. Cool completely. Place rack over cutting board covered with parchment paper.

For glaze, in Generation II 1 1/2 Qt Saucepan, bring corn syrup and whipping cream to a simmer over medium heat, stirring constantly with Nylon Spiral Whisk. Remove saucepan from heat. Add semi sweet chocolate, stirring until smooth. Spread 2/3 cup glaze smoothly over top and side of cake using Skinny Scraper. Freeze cake 5 minutes until glaze is almost set. Meanwhile, keep remaining glaze warm over medium-low heat. Slowly pour over cake. Remove cake to serving platter. Refrigerate until glaze is firm, about 1 hour. For drizzle, microwave white chocolate and oil in Covered Micro-cooker on high 1 minute 30 seconds or until mixture is smooth when stirred. Stir in extract. Drizzle over cake. Refrigerate 15 minutes. Cut into slices using Slice 'N serve. Yield: 16 servings.

DEEP COVERED BAKER RECIPE BOOK

Choco-Peanut Butter Swirl Cake

Cake:

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

Glaze:

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

Preheat oven to 350. Spray Deep Covered Baker with vegetable oil. For cake, place cake mix in Classic Batter Bowl. In Small Batter Bowl, whisk water, peanut butter, and eggs until well blended. Stir peanut butter mixture into cake mix. Mix 2 minutes or until well blended. Pour half of the batter (approximately 2 cups) into prepared pan. Melt chocolate in covered micro cooker on high 1 minute, stirring every 15 seconds or until melted and smooth. Stir into remaining batter. Using small stainless steel scoop, drop chocolate batter onto batter in pan; swirl with skinny scraper. Bake 50-55 minutes or until cake tester inserted near center of cake comes out clean. Cool 15 minutes in pan. Carefully invert pan onto nonstick cooling rack to remove cake. Cool 30 minutes. For glaze, whisk peanut butter and 2 tablespoons milk until smooth. Add powdered sugar; mix until smooth. If necessary, gradually add additional 1 tablespoon milk until glaze is of desired consistency. Drizzle glaze over cake; sprinkle with nuts evenly over glaze. Yield: 16 servings

Citrus Poppy Seed Delight Cake

- 1 1/3 cups orange juice
 - 1/2 cup oil
 - 3 eggs
 - 1 (18.25 oz) box lemon cake mix
 - 2 Tbs. poppy seeds
 - zest from an orange and lemon
- Icing:
- 2 cups sifted powdered sugar
 - 2 - 3 Tbs. orange juice
 - Zest from an orange and lemon

Cake: Preheat oven to 350° F. Spray Deep Covered Baker with Kitchen Spritzer or brush with oil with Pastry Brush. Using an electric mixer, beat together orange juice, oil and eggs. Add cake mix; mix until moistened. Continue to mix for 2 min on high. Fold in poppy seeds and zest (use Lemon Zester/Scorer). Bake 30 - 35 minutes. Let cool 10 minutes, then invert onto cake plate; cool completely. Spoon icing over cake and top with extra zest. Icing: Combine all ingredients; mix well. Icing should be moderately thick. Add more sugar or juice to achieve desired consistency.

Cobbler Cake

- 1 cake mix (any flavor)
- 1 can pie filling (to complement the cake mix)
- 1 1/2 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

DEEP COVERED BAKER RECIPE BOOK

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 better. Cover with lid and microwave 10 minutes.

*Variations

Devil's Food cake with cherry pie filling and Mocha Hazelnut Sprinkle

Yellow, Spice, or Butter Pecan cake with apple pie filling and Cinnamon Sprinkle

Yellow cake with 1 can cherry pie filling and 1 can crushed pineapple (mix cherries and pineapple together in bottom of baker)

Yellow cake mix with peach pie filling or sliced peaches in juice (roughly chopped) and Cinnamon Sprinkle

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

Devil's Delight Cake

1 pkg. (18.25 oz.) devil's food cake mix (with pudding in the mix)

4 eggs

1 c. water

1/2 c. veg oil

1 c. chopped nuts

1 c. mini marshmallows

1 c. Hershey's Semi-Sweet Chocolate Chips

1/2 c. raisins

Confectioners' sugar

Preheat oven to 350. Grease and flour Bundt pan. In large mixer bowl combine cake mix, eggs, water and oil; beat on low speed just until blended. Increase speed to medium; beat 2 minutes. Stir in nuts,

marshmallows, chocolate chips and raisins. Pour batter in to pan. Bake 45 to 50 minutes or until you do the toothpick thing! Cool 10 minutes; remove from pan to wire rack. Cool completely. Sprinkle with confectioners' sugar on top.

German Chocolate Microwave Cake

German Chocolate Cake Mix plus ingredients to make cake

German Chocolate Cake Frosting

First spread the icing in the bottom of the Deep Covered Baker. Then make the cake mix according to the box directions. Pour on top of the icing. Microwave for 13 minutes (must be rotated every 3 minutes or it will not cook evenly.) cool 10 minutes and turn out onto a plate.

Gingered Apple and Peach Crisp

Filling:

4 medium Granny Smith apples

1 (15.25 oz) can slice peaches in heavy syrup, drained and chopped (reserving juice)

1 Tbls cornstarch

Streusel:

1 1/4 cups vanilla wafers, chopped (approximately 32 wafers)

1/3 cup flour

1/2 cup whole unblanched almonds, chopped

1/2 tsp ground ginger

1/2 cup quick or old-fashioned oats

1/2 cup butter or margarine,

melted

1/2 cup packed brown sugar

Vanilla ice cream or whipped

topping (optional)

DEEP COVERED BAKER RECIPE BOOK

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

Killer Kahlua Cake

1 box chocolate cake mix
4 eggs
3/4 cup oil
1-cup milk chocolate chips
1 (3.9oz.) instant chocolate pudding
1/3 cup Kahlua
1-pint sour cream

Mix all, pour into well greased Deep Covered Baker. Microwave 16-18 minutes -turning after 8-9 minutes if not a turntable in microwave. Invert onto serving plate and remove pan after 10 minutes. Cool completely. Sprinkle with powdered sugar.

Lemon Pound Cake

Cake:
2 lemons
1 package (18.25 ounces) white cake mix
4 eggs
1 cup sour cream
1/3 cup vegetable oil
Powdered sugar (optional)
Blueberry sauce:
3/4 cup water
1 tablespoon cornstarch
1/4 cup sugar
2 cups frozen or fresh blueberries

Preheat oven to 350. Spray Deep Covered Baker with vegetable oil. For cake, zest lemons to measure 1 tablespoon lemon zest. Juice lemons to measure 3 tablespoons. In Classic Batter Bowl, combine cake mix, lemon zest, lemon juice, eggs, sour cream, and oil; mix 2 minutes or until well blended. Pour batter into prepared pan. bake 50-55 minutes or until cake tester inserted near center of cake comes out clean. Remove cake from oven; cool 15 minutes in pan. Carefully invert pan onto nonstick cooling rack to remove cake; cool completely. For blueberry sauce, combine water and cornstarch in generation II 2-qt saucepan; add sugar and blueberries. Heat mixture over medium heat, stirring constantly, until mixture thickens and boils. Cook 3 minutes. To serve, sprinkle powdered sugar over cooled cake using flour/sugar shaker, if desired. Serve each slice with approximately 2 tablespoons of warm blueberry sauce. Yield: 16 servings

DEEP COVERED BAKER RECIPE BOOK

Lemon Sunshine Cake

Lemon cake mix (plus ingredients on box to make cake)

1 can lemon pie filling

Pour prepared cake batter in oiled Deep Covered Baker, top with lemon pie filling (on top around the entire Deep Covered Baker...it will sink thru while baking). Bake in microwave for 11-15 minutes (when top of cake is done).

Cool whip for topping, optional lemon zest to sprinkle on top of cool whip

Lickety Split Luscious Lemon Cake

1 BOX OF LEMON CAKE MIX PLUS
INGREDIENTS ON BACK OF BOX

1 TUB OF LEMON FROSTING

1 POUND OF FRESH STRAWBERRIES

¼ CUP OF SUGAR

1 TUB OF COOL WHIP

Mix eggs, oil and water in baker. Add cake mix and mix well.

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

Slice strawberries and sprinkle sugar on top, mix gently. Let sit for 30 minutes or more.

When cake has cooled for about 10 minutes, scoop out a serving onto a plate, spoon some strawberries onto top of cake and top with Coolwhip. Enjoy

Mexican Chocolate Cake

¼ cup almonds

3 eggs

1 container (16 ounces) sour cream

1 package devil's food cake mix

6 ounces miniature semi sweet chocolate chips

2 teaspoons Pantry Korintje Cinnamon

1 tablespoon sugar

1 container (8 ounces) whipped topping

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

Microwave Pineapple Upside Down Cake

1 stick butter

1-cup dark brown sugar

1 8 oz. crushed pineapple

Pineapple Cake Mix

3 eggs

16 oz. sour cream

Melt butter in saucepan. Add brown sugar and crushed pineapple. Cook over med. low heat until dissolved. Let cool slightly. Mix cake mix, eggs, and sour cream together. Spray Deep Covered

DEEP COVERED BAKER RECIPE BOOK

Baker with vegetable oil spray and brush thoroughly with Pastry Brush. Pour pineapple mixture into Deep Covered Baker.

Spoon cake mixture on top of pineapple mixture. Microwave for 13 minutes. If your microwave does not have a turntable, turn after 6 1/2 minutes and resume cooking. Let cake cool 10-15 minutes and un-mold and serve.

Pamela's Low Fat Pumpkin Cake

1 15 oz can pumpkin
1 box spice cake mix
1 very ripe banana
3/4 cups egg beaters
Fat Free caramel ice cream topping

Mix all but last and bake in Deep Covered Baker that has been sprayed with Baker's Secret. Cook in microwave on high for 13 minutes, then rest for 10. If you don't have a turntable, stop it a few times and turn it a quarter turn. Invert on serving plate and drizzle the caramel topping. Let it pool a bit around the edges for effect. Your family/friends will love you! (So will your heart and arteries). You can't really taste the banana, but it adds moisture and sweetness to the cake.

Peanutty Chocolate Cake

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

1/2 cup peanut butter
1/2 cup (3 oz.) semi-sweet chocolate morsels
1 tsp vegetable oil
1 Tbsp peanuts, chopped

Lightly spray **Deep Covered Baker** with vegetable oil using **Kitchen Spritzer**. In **Classic Batter Bowl**, combine sour cream and eggs; whisk until smooth using **Stainless Steel Whisk**. Add cake mix to sour cream mixture; mix until smooth

Using **Large Scoop**, place 12 scoops of batter into bottom of pan; spread evenly.

Arrange peanut butter cup candies in a circular pattern over batter.

Top with remaining batter, spreading evenly.

Microwave cake on HIGH 11-14 minutes or until **Cake Tester** inserted near center comes out clean (Cake will be slightly moist on top near center.)

Remove to **Cooling Rack**; let stand 10 minutes

Loosen cake from sides of pan; carefully invert onto **Round Platter**

Place peanut butter in **Small Micro-Cooker**; microwave on HIGH 30 seconds or until melted; stir until smooth. Pour peanut butter evenly over top of cake allowing it to drip down sides.

Place chocolate morsels and oil in same **Micro-Cooker**; microwave on HIGH 20-40 seconds or until melted and smooth.

Drizzle chocolate evenly over peanut butter topping using **V-Shaped Cutter**

Coarsely chop peanuts using **Food Chopper**; sprinkle over top of cake.

Slice and serve using **Slice 'N Serve**

Piña Colada Pineapple Upside Down Cake

1 BOX YELLOW CAKE MIX
3 EGGS
1 CAN COCONUT MILK
1 FRESH PINEAPPLE (IT IS THE BEST, BUT CANNED RINGS IS OK)

1 CUP TOASTED COCONUT (in microwave 30 seconds at a time, stirring for a total of 2 minutes)
1 STICK BUTTER
1 CUP BROWN SUGAR
1 JAR MARASCHINO CHERRIES

DEEP COVERED BAKER RECIPE BOOK

Melt butter in the baker in the microwave 30 seconds at a time. Pat cup of brown sugar into the melted butter. Prepare fresh pineapple by cutting off skin, and taking out core. Cut into ½ circles (or cut canned into half circles. Lay pineapple evenly over the bottom of baker on top of the brown sugar. Place maraschino cherries in the holes in the pineapples.

Mix cake mix with eggs and the can of coconut milk. Mix well, batter will be thick. Pour over top of pineapples on bottom.

Put cover on baker and microwave for 15-17 minutes. Test for doneness by using a large spatula to lift the cake away from the sides of the baker on all four sides one side at a time. If you see yellow ooze that is uncooked batter and the cake needs to be returned to the microwave 1 minute at a time. Let sit 5-10 minutes then flip out onto a platter. Serve and enjoy warm.

Pineapple Upside Down Cake

Put pats of butter and ½ cup brown sugar on the bottom.

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.

Pineapple Upside Down Cake (Version 2)

2 sticks butter

1.5 cups brown sugar

1 15oz can crushed pineapple

1 15oz can sliced pineapple

1 box yellow cake mix (plus eggs for cake)

1. Place brown sugar in bottom of Deep Covered Baker.
 2. Melt 2 sticks of butter in microwave – I recommend using the small micro-cooker for this task. Set aside portion of the melted butter to use in place of oil in the cake mix (check cake mix box for amount). Place remaining melted butter in baker with brown sugar. Mix together then microwave 4-5 minutes or until bubbly.
 3. Drain juice out of both cans of pineapple into measuring cup; set aside. Then pour crushed and sliced pineapple on top of caramelized brown sugar.
 4. Prepare cake mix as directed on box except use melted butter that was set aside in place of oil and reserved pineapple juice in place of water. Add additional water to pineapple juice to reach measurement if needed. Whisk cake until mixed thoroughly.
 5. Pour cake mix on top of pineapple in baker.
 6. Microwave 15-17 minutes or until cake in middle is **fully** cooked.
 7. Let rest for 5 minutes and then turn the cake out onto a platter.
- Options: Serve with cool whip or ice cream if desired.

Pumpkin Caramel Cake

1 spice cake mix

1 can (15 oz.) pumpkin

3 eggs

1 tsp. cinnamon

Drizzle cooled cake with caramel ice cream topping and sprinkle with cinnamon sugar.

Pumpkin Spice Cake

1 spice cake mix

1 can (15 oz.) pumpkin

glaze: 1 cup powdered sugar + 1-2 tbs. milk

3 eggs

Mix well and microwave for 10-11 minutes.

Top with glaze and orange zest, and decorate with pecan halves.

Quick Apple Crisp

DEEP COVERED BAKER RECIPE BOOK

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.

Rum Cake

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

Sprinkle chopped nuts on the bottom of Deep Covered Baker. Beat the cake mix with pudding, water, oil and rum. Beat in one egg at a time. Pour batter into pan and bake at 325 for 1 hour. Cool for a minute or two on rack and glaze with 1/4 cup melted butter, and 1/2 cup sugar and 1/4 cup rum.

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

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

Make cake mix according to package directions. Spritz Deep Covered Baker well with oil using Kitchen Spritzer. Pour cake mixture into stone and microwave 10 – 14 minutes until done. Remove to Stackable Cooling Rack to cool completely.

Remove cake carefully onto Large Grooved Cutting Board. Once cool, cut into cubes using Bread Knife. Meanwhile, open pumpkin with Smooth Edge Can Opener. Measure cinnamon with Easy Adjustable Measuring Spoon and place in Pinch Bowl. Fill Easy Accent Decorator using Skinny Scraper with whipped topping. Set aside.

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

DEEP COVERED BAKER RECIPE BOOK

Strawberry Margarita Cake

Vanilla Cake mix (plus ingredients to make cake MINUS ½ cup of water if there is a lot of juice from strawberries)

Strawberry Kool-Aid unsweetened packet
1 small container THAWED frozen strawberries (can use fresh sliced strawberries)

1 lime (juice & zest)

1 container vanilla flavored frosting (can add food color)

1 tsp rum extract (optional)

Mix cake mix with oil/water, kool-aid, rum extract (optional), finely chopped lime zest; drop strawberries on top before baking, as they will sink thru the cake during baking;

Bake in oiled fluted stone or Deep Covered Baker in microwave for 11-13 minutes (top of cake should be done). When cool frost. FROSTING: Mix lime juice, rum extract and frosting to taste- add food coloring for fun.

Turtle Fudge Chocolate Cake

1 BOX DEVIL'S FOOD CAKE MIX PLUS INGREDIENTS TO MAKE CAKE

1 TUB OF CHOCOLATE FROSTING

1 SMALL JAR OF CARAMEL ICE CREAM TOPPING

1 CUP OF PECANS (toasted)

1.5 CUP OF CHOCOLATE CHIPS

2 ROLLS OF ROLLO CANDIES

In baker mix eggs, oil and water from back of cake box instructions. Add cake mix and mix well. Stir in ½ cup of chocolate chips and ½ cup of toasted pecans (you can toast them in the microwave 30 seconds at a time, stirring in between for a total of 2 minutes.

Dollop entire can of frosting on top of cake batter. Do not mix in. Put lid on baker and microwave for 13-15 minutes. Test for doneness by using a large spatula to lift the cake away from the sides of the baker on all four sides one side at a time. When cake is done, pour 1 cup of caramel ice cream topping and 1 cup of chocolate chips in microwave save dish, microwave for 1 minute. Stir mixture together until melted and combined completely. Unwrap Rollos and push into the cooked cake at even intervals. Pour chocolate/caramel mixture over top of cake. Drizzle with more caramel sauce and sprinkle remaining pecans on top. Serve warm.

Oven Recipes

“Canned” Peach Cobbler

2 cans cling peaches, undrained
1 yellow cake mix

1 stick butter

Open peaches with Smooth Edge Can Opener. Pour in Deep Covered Baker. Sprinkle cake mix powder over peaches.

Melt butter in Small Micro-Cooker in microwave for one minute.

Pour butter evenly over the cake mix.

Bake at 350 degrees for one hour.

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

DEEP COVERED BAKER RECIPE BOOK

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	½ tsp salt
1 cup flour	6 eggs
1 cup milk	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.

Easy Peach Cobbler

1-cup flour	1 tsp. baking powder
½ cup butter or margarine	½ cup milk
1-cup sugar	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

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

1 tablespoon ground cinnamon

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!!!