



Deep Covered Baker

Microwave/Oven Recipe Book

The Deep Covered Baker – The crock pot of the future!

Recipes previously made in a crock pot will come out much better in the Deep Covered Baker because of the unglazed interior, which gives your food much better flavor!

When using the oven, 200 degrees is the same as Low. 300 degrees is the same as High.

Many of the recipes can be made in the microwave. Using the microwave gives the same delicious flavor while slashing cooking time.

- Pork tenderloin (1 lb) takes approximately 6-8 minutes
- Whole chicken approximately 30 minutes
- 3-4 boneless chicken breasts approximately 12 minutes

Times will vary for each microwave. Try it! You will be amazed!

Compliments of your Pampered Chef Consultant
Karen Agan
(417) 532-1510 ~ karensue@webound.com

Compiled November 2008 (revised May 2009)

\$2 per serving (prices may vary by area)

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)

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

Yield: 8 servings Nutrients per serving: Calories 390, Total Fat 22 g, Saturated Fat 10 g, Cholesterol 105 mg, Carbohydrate 25 g, Protein 26 g, Sodium 710 mg, Fiber 2 g

Cook's Tips: This recipe can be assembled up to one night in advance. Prepare through Step 2; cover and refrigerate. When ready to serve, let baker stand at room temperature 15 minutes. Microwave, covered, on HIGH 21-23 minutes or until hot. Proceed as recipe directs. Spicy enchilada sauce can be used for more kick. ©The Pampered Chef, Ltd., 2009

Microwave White Chicken Chili

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 ¼ in. off the pointed top of garlic heads to expose cloves. Place garlic cut side up in **Classic Batter Bowl**. Sprinkle garlic with ¼ 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 ½ tsp salt to baker; mix well using **Master Scraper**. Microwave, covered, on HIGH 4 minutes; stir to separate chicken. Cover; microwave an additional 4-6 minutes or until chicken is cooked through.
3. Meanwhile, gently squeeze cooled garlic from heads into batter bowl (discard skins); mash using **Mix 'N Masher**. Add beans and salsa to batter bowl. Transfer bean mixture to baker; mix well. Microwave, covered, on HIGH 5-7 minutes or until chili is heated through.

Yield: 8 servings (8 cups) Nutrients per serving (1 cup): Calories 230, Total Fat 7 g, Saturated Fat 1.5 g, Cholesterol 70 mg, Carbohydrate 21 g, Protein 21 g, Sodium 750 mg, Fiber 4 g

Cook's Tips: 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. ©The Pampered Chef, Ltd., 2009

30-Minute Chicken Recipe

Seasoning Mixture	¼ teaspoon coarsely ground black pepper
1 tablespoon all-purpose flour	¼ teaspoon dried thyme leaves
1 teaspoon paprika	Chicken - 1 whole chicken (3½-4 pounds)
½ teaspoon garlic powder	1 tablespoon olive oil
½ teaspoon salt	

Lightly spray Deep Covered Baker with oil using Kitchen Spritzer. Remove and discard giblets and neck from chicken cavity. Rinse chicken with cold water; pat dry with paper towels. Trim excess fat using Kitchen Shears, if necessary. Tie ends of legs together with cotton string. Lift wing tips up toward neck; then tuck under back of chicken. Place chicken on Cutting Board; brush with oil using Chef's Silicone Basting Brush.

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

Microwave, uncovered, on HIGH 25-30 minutes or until Pocket Thermometer registers 165 F in thickest part of breast and juices run clear. Remove from microwave. Cover with lid and let rest 10 minutes (temperature will rise to 170 degrees F). Yield: 4-6 servings

Variations:

- Use our **Pampered Pantry** rubs and seasoning mixes to give alternate flavors to your chicken.
- **All-in-One Chicken Dinner** - Prepare chicken as directed above and place in baker. Combine 1 cup *each* celery and carrots, cut into 1-inch pieces, and 3 cups red or russet potatoes, cut into 2-inch pieces, in **Classic Batter Bowl**. Toss with additional seasoning, if desired. Arrange vegetables around chicken. Microwave, uncovered, on HIGH 35-40 minutes or until **Pocket Thermometer** registers 165°F in thickest part of breast and juices run clear. Remove from microwave. Cover with lid and let rest 10 minutes (temperature will rise to 170 degrees F).
- **Lightened-up 30-Minute Chicken** - Carefully remove skin from chicken; season as recipe directs. Microwave, uncovered, on HIGH 20-25 minutes or until **Pocket Thermometer** registers 165 degrees F in thickest part of breast and juices run clear. Remove from microwave. Cover with lid and let rest 10 minutes (temperature will rise to 170 degrees F).

Grilled Chicken Penne al Fresco

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

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.

- Return baker to microwave; cover and microwave on HIGH 16-18 minutes or until pasta is tender, stirring after 10 minutes. Meanwhile, coarsely chop basil with **Chef's Knife**. Reserve 2 tbsp for garnish. Grate cheese using **Rotary Grater**.
- Carefully remove baker from microwave and remove lid, lifting away from you. Add remaining basil, cheese and chicken to baker; mix well. Garnish with reserved 2 tbsp basil, additional Parmesan cheese and black pepper, if desired.

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 **Pocket Thermometer** registers 170°F.

©The Pampered Chef, Ltd., 2009

Miniature Barbecue Pork Sandwiches

1 medium onion	1 pork tenderloin (about 1 lb)
1 tbsp vegetable oil	2 tbsp Smoky Barbecue Rub
8 small rolls	<i>Smoky Barbecue Sauce</i>

- Cut onion into ¼-inch-thick slices using **Santoku Knife**. Arrange onion slices over bottom of **Deep Covered Baker**. Trim fat and silver skin from pork tenderloin using **Boning Knife**. Brush with oil using **Chef's Silicone Basting Brush**. Place pork into baker, tucking narrower end under to create a uniform thickness. Evenly rub pork with barbecue rub.
- Cover baker; microwave on HIGH 6-10 minutes or until **Pocket Thermometer** registers 150°F, checking temperature at 6 minutes and then at every 2-minute interval. Remove baker from microwave; let stand, covered, 10 minutes (temperature will rise to 160°F for medium doneness).
- Cut pork into ¼-inch-thick slices. Arrange sliced pork evenly over rolls; top with onions. Spread about 1 tsp *Smoky Barbecue Sauce* over top half of each roll; top sandwiches and serve.

Yield: 8 mini sandwiches

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

Smoky Barbecue Sauce: Combine 1 cup ketchup, ¼ cup brown sugar, 2 tbsp Smoky Barbecue Rub and 2 tsp vinegar in **(1.5-qt.) Saucepan**. Bring to a boil, stirring occasionally; remove from heat. Serve sauce on sandwiches; reserve remaining sauce for another use.

Yield: 1½ cups sauce Nutrients per serving (about 2 tbsp): Calories 45, Total Fat 0 g, Saturated Fat 0 g, Cholesterol 0 mg, Carbohydrate 12 g, Protein 0 g, Sodium 360 mg, Fiber 0 g ©The Pampered Chef, Ltd., 2009

MICROWAVE

Microwave Oven Tips for your Deep Covered Baker:

1. To accommodate the Deep Covered Baker, the interior dimensions your microwave must be at least 13 inches wide, 13 inches deep and 7 inches high.
2. Works best if your microwave oven has a built-in turntable. If using a microwave oven without a built-in turntable, turn baker once halfway through cooking.
3. Look inside the microwave for the UL label which lists the wattage. (The UL label is usually silver and is located on the inside walls or door.) The time range in this recipe was developed based on testing in microwave ovens ranging from 1,000 to 1,350 watts.
4. Because microwave ovens can vary greatly, the cooking time may need to be adjusted. Be sure to take the temperature of meats using a Pocket Thermometer to assure proper doneness.

PORK

BARBECUE PORK TENDERLOIN Basic - Recipe For Sandwiches, Fajitas And Salad

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

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

See the additional recipes below for *Miniature Barbecue Pork Sandwiches* and *Barbecue Pork Salad* for ideas on using the *Barbecue Pork Tenderloin*. Yield: 4 servings

Nutrients per serving: Calories 190, Total Fat 10 g, Saturated Fat 2.5 g, Cholesterol 75 mg, Carbohydrate 0 g, Protein 23 g, Sodium 300 mg, Fiber 0 g

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

Miniature Barbecue Pork Sandwiches

Cut 1 medium onion into ¼-inch-thick slices. Arrange onion slices over bottom of baker. Prepare pork as directed above; place over onion slices and microwave as directed. Cut pork into ¼-inch-thick slices. Arrange sliced pork evenly on 8 small rolls; top pork with onions. Spread about 1 teaspoon *Smoky Barbecue Sauce* over top half of each roll; top sandwiches and serve. An excellent topping for these sandwiches is *Onion-Cranberry Marmalade* from *The Pampered Chef® Cooking for Two & More*. For other unique flavors, substitute **Citrus & Basil Rub** or **Crushed Peppercorn & Garlic Rub** for barbecue rub. Yield: 8 mini sandwiches

Barbecue Pork Salad

Prepare pork as directed. For dressing, combine ¼ cup ranch salad dressing and 1 teaspoon Smoky Barbecue Rub. Cut pork into strips. Thinly slice half of a medium red onion. In Simple Additions® Dots Large Round Bowl, combine 1 package (7 oz) iceberg lettuce salad mix and 2 cups Cole slaw mix; top with onion, 1

cup thawed frozen corn and pork. Drizzle with dressing. Yield: 4 servings

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 the barbecue rub. Slice pork; serve over rice. Sprinkle with sliced green onions.

Southwest Pork Fajitas

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

20-MINUTE BARBECUE RIBS

1 rack (2½-3 pounds) pork loin back ribs
(baby back ribs)

¼ teaspoon coarsely ground black pepper
¼ cup water

1 teaspoon salt

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.

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.

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.

POULTRY

CHICKEN AS A BASE

1 – 1 ½ pounds boneless, skinless chicken breasts Salt Pepper
Seasonings as desired

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

MICROWAVE TERIYAKI CHICKEN PITAS

1 ½ pounds boneless, skinless chicken breasts 1 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.

GREEK CHICKEN

1 pound – 1 ½ pounds boneless, skinless chicken breasts	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 chicken is done. While chicken is cooking, prepare orzo on top of stove according to package directions. Once chicken is done, drain liquid. Chop chicken and onion with Salad Choppers. Add crushed tomatoes to chicken. Stir on orzo. Cover and heat in microwave on high for 3 minutes. Stir well. Grate cheese on top using Rotary Grater.

MICROWAVE CHICKEN FETTUCCINI ALFREDO

1 pound – 1 ½ pounds boneless, skinless chicken breasts	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 Alfred 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.

GINGER'S CHICKEN CORDON BLEU

-
- . Pound the chicken thin (4 breasts work for us) –
 - . Sprinkle with salt and pepper
 - . On one side, spread a **tiny** bit of Dijon mustard (optional)
 - . Center of chicken, place a slice of Swiss cheese down the center, and a small piece of deli ham (boiled ham, nothing smoky for this recipe).
 - . Fold the cheese to fit. Roll and put a tooth pick in to secure it.
 - . Take a stack of crackers and crush in a bag along with 2 T grated Parmesan-Reggiano cheese and 1 T of Oregano.
 - . microwave a scoop of margarine in a bowl until melted (approx 30 seconds)
 - . Roll the chicken roll in the melted butter, and then roll it in the cracker crumb mixture.
 - . Place in Deep Covered Baker. Sprinkle a little of the left over cracker crumbs on top of it.
 - . Pour remaining butter over the rolls of chicken.
 - . Cover. Microwave on high for 12 mins. Let cool for a few minutes. Remove toothpicks before serving.

CHICKEN CACCIATORE

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

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

SOUTHWESTERN CHICKEN SALAD

1 1/2 cups ranch salad dressing = a 16 oz bottle	1 head iceberg, green leaf, or romaine lettuce
1 fresh jalapeno pepper	3 Roma tomatoes
1 lime, cut in half	1 fresh cucumber
4 tsp. taco seasoning mix	1 green bell pepper
1 small yellow or red onion	1 can (14 ounces) black beans
1 1/2 pounds boneless, skinless chicken breasts	1 block (8 ounces) cheddar cheese
1 clove fresh garlic	1 bag tortilla chips
	Salsa for garnish

Dressing

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

Chicken

- Spritz Deep Covered Baker with olive oil using Kitchen Spritzer.
- Cut onion into large chunks. Spread evenly over bottom of Baker.
- Lay chicken on top of onions.
- Press 1 clove garlic on top of onions and chicken using Garlic Press.

- Press ½ lime over chicken using Citrus Press.
- Cover and microwave on high for 12 minutes or until chicken is done.
- Drain off broth.
- Chop well using Salad Choppers.

Salad

- Cut lettuce using Salad Choppers.
- Rinse lettuce well in basket of Salad & Berry Spinner. Spin excess water out in Spinner.
- Place on Large Bamboo Platter.
- Slice tomatoes using v-blade of Ultimate Mandolin and lay on top of lettuce.
- Slice cucumbers using crinkle cut blade of Ultimate Mandolin 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.

SOUTHWEST CHICKEN & RICE

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

In Deep Covered Cranberry Baker, place chicken. Brush with Garlic Infused Canola Oil. Sprinkle 1 T of Southwest seasoning mix. Place in Microwave 13 minutes. Remove chicken from microwave and chop with salad chopper to desired consistency. Meanwhile, in 12 inch skillet, add 1 T Garlic Oil, onion, pepper and Rice-A-Roni vermicelli. Brown, then add seasoning packets and Southwest seasoning mix. Add water slowly until water has been absorbed. When Rice-A-Roni is done, mix in chicken and cheese. Serve.

SMOKY BUFFALO CHICKEN WINGS

24 chicken wing drumettes (2 1/2-3 lb)	4 large stalks celery
1/2 tsp salt	1/2 cup mayonnaise
1 tsp vegetable oil	1/3 cup sour cream
1/4 cup buffalo wing sauce or Louisiana-style hot sauce	1/4 tsp coarsely ground black pepper
2 tbsp Smoky Barbecue Rub	1/4 cup (1 oz) blue cheese crumbles
Celery and Dip	

1. For wings, trim excess fat and skin using **Boning Knife**. Place wings into **Deep Covered Baker**; season with salt. Microwave, covered, on HIGH 8 minutes. Turn wings over using **Chef's Tongs**. Microwave on HIGH 7-10 minutes or until **Pocket Thermometer** registers 180°F when inserted into meatiest part of wings alongside bones and meat is no longer pink.
2. Meanwhile, for celery and dip, cut celery stalks in half crosswise, then lengthwise using **(5-in.) Santoku Knife**. Combine mayonnaise, sour cream and black pepper in **Small Batter Bowl**; whisk until blended using **Stainless Whisk**. Gently stir in blue cheese; set aside.
3. Carefully remove baker from microwave and remove lid, lifting away from you. Drain wings in **Colander**. Add oil to **(12-in.) Skillet**; heat over medium-high heat 1-3 minutes or until shimmering. Place wings in Skillet; cover with **Splatter Screen**. Cook 4-6 minutes or until browned on all sides, turning frequently.
4. Combine hot sauce and rub in **Stainless (6-qt.) Mixing Bowl**; add wings and toss to coat using **Master Scraper**. Transfer wings to serving platter. Serve immediately with celery sticks and dip.

Yield: 8 servings
 Nutrients per serving: (3 wings, 2 celery sticks and about 2 tbsp dip): Calories 300, Total Fat 25 g, Saturated Fat 6 g, Cholesterol 60 mg, Carbohydrate 2 g, Protein 16 g, Sodium 670 mg, Fiber 1 g © The Pampered Chef, Ltd., 2001

Moroccan Chicken Fried Rice Shared by Michael Reeves

2 Boxes Rice A Roni Fried Rice	1 Small Red Onion
2 Tbs. Moroccan Rub	1 Red/Yellow/or Orange Sweet Pepper
1 Tbs. 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 T 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 T of Garlic Infused Canola Oil. Place Baker, covered in Microwave 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 1 T oil or butter. Cook in microwave uncovered for 1 min. Remove and stir; place again in Microwave uncovered for 1 additional minute. Remove, add seasoning packets and 1 T 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....SERVE !!!

BARBECUE CHICKEN Basic Recipe For Sandwiches And Salad

Ingredients: 1 pkg. chicken breasts (about 3 pounds), 2 tablespoons Smoky Barbecue Rub, Salt

Directions: Place chicken into **Deep Covered Baker**, salt with **Grinder**. Evenly rub chicken with **Barbecue Rub** using **Silicone Basting Brush**. Cover baker; microwave on HIGH 8-10 minutes or until **Pocket Thermometer** registers 170°F in thickest part of breast and is no longer pink in center. Check temperature at 3 minutes and then at every 2-minute interval testing for doneness. Remove chicken from baker and place in **Stainless Steel 4 quart bowl**; let stand 5 minutes. Sandwich and salad directions follow.

Miniature Barbecue Chicken Sandwiches

Chop chicken with the **Salad Choppers** until shredded for sandwiches. Have small dinner rolls sliced using the **Green Bread Knife**. Place rolls and chicken on **Simple Additions Serving Pieces** so that guest may serve themselves; they will use the **Bamboo Tongs** with the chicken. Have the Smoky Barbecue Sauce in the **Simple Additions Small Bowl**. Guests will spread about 1 teaspoon Smoky Barbecue Sauce over top half of each roll using the **Small Bamboo Spoon**.

Smoky Barbecue Sauce

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

Directions: Combine 1 cup ketchup measured in the **Adjustable Measuring Cup**, brown sugar packed in the **Measure All Cup**, measure **Smoky Barbecue Rub** in **Easy Adjustable Measuring Spoon** and vinegar in **Adjustable Measuring Spoon** in (1.5-qt.) **Executive Saucepan**. Bring to a boil, stirring occasionally using **Silicone Wire Whisk**; remove from heat. Serve sauce on sandwiches; reserve remaining sauce for another use in **Prep Bowl**. Yield: 1 1/3 cups sauce Nutrients per serving: Light (about 2 tablespoons): Calories 45, Total Fat 0 g, Saturated Fat 0 g, Cholesterol 0 mg, Carbohydrate 12 g, Protein 0 g, Sodium 360 mg, Fiber 0 g

Barbecue Chicken Salad.

Prepare chicken as directed. For dressing, combine 1/4 cup ranch salad dressing and 1 teaspoon Smoky Barbecue Rub. Cut chicken into strips. Thinly slice half of a medium red onion. In large bowl, combine 1 package (7 ounces) iceberg lettuce salad mix and 2 cups cole slaw mix; top with onion, 1 cup thawed frozen corn and pork. Drizzle with dressing; serve on Simple Additions(R) Medium Square. **Yield:** 4 servings

Chicken Tortilla Casserole

1 poblano pepper	1 can (15 oz) black beans, drained and rinsed
1 ½ lb. boneless, skinless chicken thighs	1 ½ cups thick and chunky salsa
2 T Southwestern Seasoning mix	4 cups broken tortilla chips
¼ tsp. salt	1 cup (4 oz) shredded cheddar and Monterrey jack cheese

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. Combine chicken, seasoning mix and salt in Batter bowl. Arrange chicken over poblano strips. Cover; microwave on high 8 minutes. Stir to separate chicken strips. Cover; microwave an additional 2 minutes or until chicken is cooked through. Drain and rinse black beans. Stir beans and salsa into chicken mixture. Gently stir in tortilla chips. Grate cheese over baker. Microwave, uncovered, on high 2-3 minutes or until cheese is melted. Yield: 6 servings

Restaurant Style Penne al Fresco - Created by Michael Reeves

4 garlic cloves, peeled and sliced	After cooking, add:
2 cans Petite Diced Tomatoes (I used Garlic & Olive Oil flavored)	1 ¼ cups lightly packed fresh basil leaves, divided
1 Box uncooked mini penne pasta	4 oz Fresh Parmesan cheese, grated (about ¾ cup packed)
1 can Chicken Broth	Additional grated fresh Parmesan cheese and coarsely ground black pepper (optional)
1 cup Heavy Whipping Cream cup	
1/2 tsp each salt/coarsely ground black pepper	

Put 1 T Olive Oil or Pampered Chef Garlic OR Basil Canola Oil in Baker. All add other ingredients except for basil & cheese. Cover, Microwave on high 18 minutes. Add basil, cheese, and any other veggies, (i.e. steamed broccoli, mushrooms). Stir. Serve as a side dish, or top with grilled chicken, shrimp or steak slices for a main dish. Enjoy!

12 Minute Fajitas

3-4 boneless, skinless breasts - pounded flat with the meat tenderizer	Salt & Pepper plus Chipotle seasoning (Sprinkle with taco seasoning, if desired)
1 green bell pepper, 1 red pepper, 1 onion	Tortilla shells
Shredded Cheddar Cheese	

Slice onions and peppers; lay in bottom of Deep Covered Baker. Sprinkle with salt, pepper and seasoning. Chunk the chicken breasts and place over the top of onions and peppers. Cover and microwave for 12 minutes. Check with Pocket Thermometer, chicken should be at 165 degrees. Let rest for 5 minutes. Shred the chicken (the Salad Choppers make it easy). Warm tortilla shells for 1 minute in microwave. Build Fajitas. Top with your choice of sour cream, shredded cheddar cheese and salsa.

Mexican Chicken "Lasagna"

A fun twist on lasagna starts with enchilada sauce and corn tortillas to create a quick microwave casserole.

¼ cup lightly packed fresh cilantro leaves	1 can (28 oz) enchilada sauce
1 pkg (8 oz) cream cheese	12 (6-in.) corn tortillas
2 cups (8 oz) shredded Monterey Jack cheese, divided	3 cups diced or shredded cooked chicken
1 medium onion (about 2/3 cup chopped)	Additional chopped fresh cilantro leaves (optional)

1. Chop cilantro with **Chef's Knife**. Place cream cheese in **Classic Batter Bowl**. Microwave on HIGH 30-45 seconds or until very soft. Add cilantro and 1½ cups of the Monterey Jack cheese; mix well using **Small Mix 'N Scraper®**. Chop onion using **Food Chopper**; set aside. Spread 2/3 cup of the enchilada sauce over bottom of **Deep Covered Baker**. Pour remaining enchilada sauce into **Stainless (4-qt.) Mixing Bowl**; set aside.

2. To assemble lasagna, using **Sauté Tongs**, dip four tortillas into enchilada sauce in mixing bowl and arrange over sauce in baker overlapping as necessary. Scoop half of the cream cheese mixture over tortillas using **Small Scoop**; spread using **Small Spreader**. Top with 1 cup of the chicken and one-third of the onion. Repeat layers one time. Dip remaining four tortillas into sauce and arrange over second layer. Top with remaining chicken and onion. Pour remaining enchilada sauce over lasagna and sprinkle with remaining ½ cup Monterey Jack cheese.
 3. Microwave, covered, on HIGH 12-15 minutes or until center is hot. Let stand 10 minutes. Sprinkle with additional chopped cilantro. Cut into squares using **Utility Knife**; serve using **Mini-Serving Spatula**.
- Yield: 8 servings
 Nutrients per serving: Calories 390, Total Fat 22 g, Saturated Fat 10 g, Cholesterol 105 mg, Carbohydrate 25 g, Protein 26 g, Sodium 710 mg, Fiber 2 g
- Cook's Tips:** This recipe can be assembled up to one night in advance. Prepare through Step 2; cover and refrigerate. When ready to serve, let baker stand at room temperature 15 minutes. Microwave, covered, on HIGH 21-23 minutes or until hot. Proceed as recipe directs. Spicy enchilada sauce can be used for more kick.

Microwave Quick Turkey Chili

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

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. Yield: 6 servings

BEEF

HAMBURGER AS A BASE

1 – 2 pounds lean ground beef

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

Salt and pepper

Place burger and desired add-ins to Deep Covered Baker and season. Cover and microwave on high for 4 minutes. Remove and crumble with Mix n Chop. Cover and return to microwave for 2 minutes. Remove and use Mix n Chop till desired consistency is obtained. Drain. Use with spaghetti sauce, Manwich sauce, tacos, beef burritos, etc..

HAMBURGER STROGANOFF

1 pound ground beef

1/4 cup chopped onion

1 garlic clove, pressed

1 (10.5 oz) can condensed beef consommé,
undiluted

1 (4 oz) 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.

DELUXE CHEESEBURGER SALAD

4 sesame seed hamburger bun tops

1 small red onion, divided

2 plum tomatoes

3/4 lb 95% lean ground beef

1/2 cup finely diced dill pickles

3/4 cup ketchup

1 tbsp yellow mustard

8 cups thinly sliced romaine lettuce

1 cup (4 oz) shredded cheddar cheese

Preheat oven to 425°F. Slice bun tops into 1/4-in. strips (if bun tops are very thick, slice bottoms off horizontally before slicing into strips). Arrange in a single layer on **Large Bar Pan**; bake 8-10 minutes or until lightly toasted. Remove to **Stackable Cooling Rack**; cool completely. Cut onion in half crosswise using **Utility Knife**. Slice half of the onion crosswise into thin rings using **Ultimate Mandolin** fitted with thin slicing blade. Cut tomatoes into quarters lengthwise and slice crosswise. Set onion and tomatoes aside. Place burger in Deep Covered Baker and season with salt and pepper. Cover and microwave on high for 4 minutes. Remove and crumble with Mix n Chop. Cover and return to microwave for 2 minutes. Remove and use Mix n Chop till desired consistency is obtained. Drain. Chop remaining onion half using **Food Chopper**. Finely dice pickles using Salad Choppers. In **Deep Covered Baker**, combine chopped onion, pickles, ketchup, mustard and cooked ground beef; mix well using **Small Mix 'N Scraper**®. To serve, arrange lettuce on large serving platter. Spoon beef mixture over lettuce. Top with cheese, tomatoes and sliced onion. Arrange hamburger bun croutons around edge of platter. Serve immediately.

EASY BAKED CHIMICHANGAS

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

South-Of-The-Border Meat Loaf

1 cup (250 mL) finely chopped poblano or green bell pepper	2 tbsp (30 mL) Chipotle Rub
1 medium onion (1/2 cup/125 mL finely chopped)	1 1/2 lbs (700 g) 85% lean ground beef
1/2 cup (125 mL) very finely crushed authentic restaurant-style tortilla chips (about 1 1/2 cups/375 mL whole chips)	1 egg
1 cup (250 mL) ketchup	1 1/2 cups (375 mL) shredded sharp cheddar cheese, divided
	Chopped fresh cilantro (optional)

1. 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 (125 mL) crumbs. Combine ketchup and rub in Small Batter Bowl; stir with Small Mix 'N Scraper®. In Stainless (6-qt./6-L) Mixing Bowl, combine pepper, onion, tortilla chip crumbs, 3/4 cup (175 mL) of the ketchup mixture, beef, egg and 1 cup (250 mL) of the cheese; mix well.
2. Place meat mixture in Deep Covered Baker; form into an 8 1/2 x 4 1/2-in. (22 x 12-cm) loaf. Microwave, covered, on HIGH 14-17 minutes or until Digital Pocket Thermometer inserted in center of meat loaf registers 145°F (63°C). Remove baker from microwave. With Chef's Silicone Basting Brush, brush remaining ketchup mixture over meat loaf. Microwave, covered, on HIGH 3-5 minutes or until internal temperature reaches 160°F (71°C) in the center.
3. Sprinkle remaining cheese over meat loaf; cover and let stand 10 minutes before slicing. Sprinkle cilantro over meat loaf, if desired.

Yield: 6 servings

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. If desired, 2-3 tbsp (30-45 mL) chopped, canned chipotle peppers can be substituted for the Chipotle Rub.

SUPER BOWL SHORT RIBS

4 lbs. Boneless beef short ribs	½ cup soy sauce
16 oz. Tomato sauce	2-3 med red onions coarsely chopped
1-cup dark brown sugar	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 degrees for 2 hours, stir occasionally. **Note:** The meat and vegetables are constantly basted and held in their own juices. Everything cooked in this "clay baker" will be flavorful and tender and will have plenty of broth for gravy if you like.

FRENCH BEEF DIP

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

Put all ingredients in baker; cook covered at 200 - 250 at least 6 hours, till meat shreds and is very tender.

BEEF POT ROAST IN THE MICROWAVE

- 2-3 teaspoons olive oil or **GARLIC INFUSED CANOLA OIL**
 - 3 ½ - 4 pounds boneless chuck roast
 - 1 onion, chopped with the **food chopper** or sliced with the **Ultimate Mandolin** (*On one occasion, I was out of onion and substituted a pouch of onion soup mix and 2 -3 Tsp. of water. I sprinkled the mix over the roast and added the water to provide moisture. Use less salt if doing this*)
 - 2 cloves garlic, pressed with garlic press
 - Pampered Chef seasoning rub of your choice (we used bell pepper/herb) to taste
 - 1 teaspoon coarse (Kosher) salt-I keep mine in a **prep bowl** & add in pinches
 - 1/2-1 teaspoon freshly ground black pepper (**use salt/pepper mill**)
 - Approximately 1/4-1/2 cup flour for coating the roast
 - Worstershire sauce as desired
-

1. Rub meat with a little oil, sprinkle with seasoning rub (& rub into meat), salt and pepper. Dredge in flour to coat all sides.
2. Heat Family Skillet or Grill pan on top of the stove over medium high heat. Add oil, and sear meat in the center of the pan for 4 minutes. Turn meat over with **chef's tongs**; sear all sides for 3 to 4 minutes on each side. Remove meat from pan.
3. Meanwhile, Arrange onion & garlic in the bottom of the deep covered baker, and sprinkle with salt and pepper. Add meat to baker, sprinkle 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.

If cooking in the oven...Preheat oven to 325 degrees F (165 degrees C). Cook in the oven for 30 minutes at 325 degrees F (165 degrees C). Reduce the heat to 300 degrees F (150 degrees C), and cook for 1 ½ hours -2 hours more.

LASAGNE SOUP

1 - 1 1/2 pounds lean ground beef	2 bay leaves
1 onion	½ box (8 ounce box) fusils pasta or rotini (uncooked)
2 garlic cloves	dried basil
1 teaspoon oregano	4 oz ricotta
1/4 teaspoon red pepper flakes	¼ cup grated Parmesan
2 tablespoons tomato paste	1/8 teaspoon salt
1 (14-oz) can diced tomatoes	Pinch of pepper
3 cups chicken broth	1 cup shredded mozzarella

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

MICROWAVE QUICK 2-BEAN CHILI

1 cup chopped onion	2 T Southwestern Seasoning Mix
1 jalapeño pepper, seeded and chopped	2 T all-purpose flour
1 cup diced green bell pepper	1 can (28 oz) diced tomatoes, undrained
1 pound lean ground beef	1 can (15 oz) black beans, drained and rinsed
2 T Basil Blend Canola oil (or olive or canola)	1 can (16 oz) chili beans in sauce, undrained
3 garlic cloves, pressed	½ cup hot water
¾ teaspoon salt	

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

TACO SOUP

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

BBQ BEEF Sandwiches Shared by Michael Reeves

1lb Thin Rib eye Steaks	1 T Sun Dried Tomato & Herb Seasoning
1 T Garlic Infused Canola Oil	1 T Crushed Garlic & Peppercorn Rub
1 1/2 cups Mozzarella Cheese	1 T Smoky BBQ Rub
1 Baked French Loaf/ Italian Bread	1 Cup of Smoky BBQ SAUCE

In Deep Covered Baker, place Rib eye steaks. Brush steaks with ½ T of Garlic Oil. Sprinkle Crushed Peppercorn & Garlic Rub & Smoky BBQ Rub. Place in microwave covered for 12 minutes. Meanwhile, Brush bread with remaining oil and sprinkle with Sun Dried Tomato & Herb seasoning. Place on Large Round Stone and place in oven on 375 degrees for 5-6 minutes to toast bread. With Rotary Grater grate Mozzarella Cheese. Remove Baker and steaks from baker. Slice steaks with Utility Knife and place back in baker. Mix in sauce. Slice open bread and place steak on sandwich. Top with grated Mozzarella Cheese.

Easy Beef Salsa Dip!!! Shared by Michael Reeves

1 lb of Velveeta Cheese	2 Roma tomatoes
2 lbs Hamburger	8 Oz Sour Cream
1 medium onion	Green onions (optional)
1 16 oz Mild or Medium Salsa	Tortilla Chips
1 tbs Crushed Peppercorn & Garlic Rub	

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!!! Serve over chips and add your favorite garnish.

Microwave Lasagna

Meat Sauce:

½ lb. mild Italian sausage	1 tsp. pepper
½ lb. lean ground beef	2 T steak sauce
1 chopped yellow onion	2 T Worcestershire sauce
1 medium green bell pepper, chopped	½ tsp cayenne pepper
3 cloves garlic, minced	2 one-pound jars spaghetti sauce
2 tsp. salt	

Grate ½ cup parmesan cheese, set aside. Grate 1 cup Monterrey jack or mozzarella 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 T Italian seasoning. Cook for 5 minutes. Add spaghetti sauce, mixing well.

Mix in Large Batter Bowl:

15 oz. ricotta cheese	¼ tsp. cayenne pepper
¼ cup Parm. Cheese	1 tsp. salt
1 T. 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 reserved parmesan and Monterrey jack cheeses. Add a layer of the filling, using several spoonfuls spread evenly per layer. Repeat sequence of sauce, noodles, cheese and filling. Be sure to finish with the ricotta mixture on top, since it will seal in the cheese and keep it from becoming rubbery in the microwave. Cook 15 minutes on high, then 20 minutes on medium. Top with more parmesan cheese. Let stand 10 minutes.

Oven Recipes

PORK

PORK CHOPS AND STUFFING

2 cups Pepperidge Farm Cornbread Stuffing dry mix (Gold package)	1/4 cup chopped celery (may use canned)	1/2 cup frozen corn kernels
1 can (10 3/4-ounces) condensed 98% fat-free cream of celery soup	4 boneless lean pork loin chops (4-5 ounces each)	1 tablespoon packed brown sugar
1/4 cup finely chopped onion	1 teaspoon spicy-brown mustard	

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

20-MINUTE BARBECUE RIBS

1 RACK (2 1/2 - 3 pounds) pork loin back ribs (baby back ribs)	Smoky Barbecue Sauce
1 teaspoon salt	1 cup ketchup
1 teaspoon coarsely ground black pepper	1/4 cup packed brown sugar
1/4 cup water	2 T Pampered Chef Smoky Barbeque Rub
	2 tsp 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 **Nutrients per serving:** Calories 620, Total Fat 41 g, Saturated Fat 15 g, Cholesterol 160 mg, Carbohydrate 30 g, Protein 34 g, Sodium 1390 mg, Fiber 1 g

Cook's Tips: The membrane found underneath the rack is not only tough, but it also holds in excess fat. Removing the membrane helps to render out the fat during cooking. To remove the membrane, lay the rack meaty side down. Using the tip of the **Boning Knife**, gently cut under the membrane on one corner. Using a paper towel, grasp the corner of the membrane and gently pull it away from the bones. Trim any excess fat along the underside of the rack. To ensure even doneness, turn each rib over halfway through cooking using **Chef's Tongs** so that the undercooked sides face outward.

Smoked Sausage With Vegetables

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

Smoked Sausages with Vegetables

Cut smoked sausage into chunks and place in Baker. Add 1 cup water, quartered potatoes, carrots, cabbage, onion or any other vegetables you like. Cover and Bake 350° F. 20-30 minutes or until veggies are tender.

BAKED HAM

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

Pork Chops & Gravy

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

Pork Chops & Rice

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

Mushroom Pork Chops

Empty one can of cream of mushroom soup into baker. Crush a clove of garlic. Mix in ¼ cup white wine. Place thick sliced pork chops on top. Cover with lid. Bake at 325F for 45 minutes.

Pulled Pork or Pulled Beef

Day 1: Serve pork roast meal. **Day 2:** Serve pork sliders by adding ketchup, water and Pampered Chef's BBQ rub to shredded pork. Heat to create sauce. **Day 3:** Pulled pork nachos.

CHICKEN/TURKEY

Mexican Chicken

2 lbs fresh or frozen boneless, skinless chicken breast	1 jar (16 oz) mild or medium salsa
½ cup finely chopped onion	1 can (2 oz) sliced black olives
2-3 cloves garlic	Sliced Monterey jack cheese

Chop onion using food chopper. Press garlic using garlic press. Drain olives. Add chicken and ingredients to freezer bag, except cheese. Coat chicken well, squeeze air out of bag and freeze. Chicken will marinate as it defrosts in the refrigerator for 24 hours. Place chicken and sauce in Deep Covered Baker. Bake in oven at 400 degrees for 45 minutes or in microwave on high for 14 minutes. Add cheese and cover to melt. Serve with corn bread.

Italian Roast Chicken

1 whole chicken	1 large fresh tomato
1 can tomato sauce (15 ounces)	½ tsp. sugar
2 tsp dried basil	1 tsp. dried thyme
6 garlic cloves, crushed	

Remove all visible fat from chicken (do not take the skin off). Season with salt & pepper. Rub interior with one

crushed garlic clove. Place chicken on its back in baker. Slice tomato in half horizontally. Squeeze to remove the seeds and juice. Chop tomato and put around chicken. Sprinkle w/crushed garlic, basil, thyme, sugar, salt and pepper. Pour tomato sauce over. Cover with lid, cook at 350 for 1 hour, 15 minutes. Remove lid and cook for 15 minutes.

Lemon Roasted Garlic Chicken

Place whole roasting chicken in Baker with one whole lemon and one head of garlic (both unpeeled and uncut) inside the chicken cavity. No liquid needed. Season with salt and pepper. Cover and Bake 60-90 minutes at 425°. Try with an orange too!

Hawaiian Chicken

Place whole roasting chicken in Baker. Pat dry. Brush on a thick coat of apricot jam with a basting brush. Pour a can of pineapple chunks over chicken and add maraschino cherries. Cover and bake for 90 minutes at 375 degrees F. Use juices as gravy. Serve with rice and green veggie.

No Peek Chicken

Combine one pkg. long grain and wild rice mix with seasoning packet, 1 can cream of celery soup, 1 can cream of chicken soup, and one can of water in Baker. Place 6 boneless, skinless chicken breast halves on top. Cover and bake at 350 degrees F about 2 hours. Makes a wonderful tender chicken dish, great rice and gravy. Try it with chops too!!

Honey Mustard Chicken

Place whole roasting chicken in Baker and pour honey mustard dressing of choice over the chicken. Cover and bake 90 minutes at 425 degrees F.

Cranberry Chicken

Mix one can whole cranberry sauce with one can cream of celery (or mushroom) soup, one packet of onion soup mix. Place whole roasting chicken in Baker and pour cranberry mixture over chicken. Cover and bake about 90 minutes at 425 degrees F.

Italian Chicken and Vegetables

Place whole chicken or chicken pieces in the Baker (skin off or on). Chop celery, onions and carrots to place around chicken. Sprinkle with half a package of dry Good Seasons Italian Dressing Mix. Cover and Bake at 350° F. for about an hour.

Weight Watchers Chicken

8-10 pieces of chicken, skin removed. 1 cup ketchup, 1 can Diet Coke. Pour over chicken. Bake at 375 for 1 hour 10 minutes.

Italian Chicken Stew

Layer sliced peppers and onions, crushed garlic, Italian Seasoning, and chunked chicken cutlets. Add can of crushed tomatoes and ½ can of water. Serve with 2 loaves of Italian bread.

Chicken Pot Pie

Simmer 2 boneless, skinless chicken breasts. 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, 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.

Roast Turkey Breast

Place turkey breast (about 3 pounds) in Baker with 6-8 small red skinned potatoes, halved, around it. Add ½ cup white wine and two cloves of garlic, pressed. Season with salt and pepper. Cover and bake at 350° F. for about 90 minutes. Uncover for the last 15-20 minutes for browning. Let stand 5 minutes after removing from oven, slice and serve.

BEEF

JEANINE'S STEAK SAN MARCOS

California roast or chuck roast (cut into 5 or 6 serving size chunks)	2 tbsp red wine vinegar
1 can Hunt's whole tomatoes (broken up)	1 tbsp Pampered Chef Italian Seasoning
	Add - 1 envelope of Lipton's Onion Soup Mix

Assemble all ingredients in the Pampered Chef Stoneware Baking Bowl. Sprinkle generously with PC Italian Seasoning. Top with the Deep Dish Baker; put it in the oven at 350 degrees for a couple hours. If you have extra time, reduce the oven to 300 and let it bake for a bit longer. When the meat is so tender it falls apart, you'll know it's ready! Serve over mashed potatoes or bowtie pasta.

SUPER BOWL SHORT RIBS

4 lbs. Boneless beef short ribs	½ cup soy sauce
16 oz. Tomato sauce	2-3 med red onions coarsely chopped
1-cup dark brown sugar	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 degrees for 2 hours, stir occasionally. **Note:** The meat and vegetables are constantly basted and held in their own juices. Everything cooked in this "clay baker" will be flavorful and tender and will have plenty of broth for gravy if you like.

Chuck Roast in Gravy

Mix 1 can cream of mushroom soup with 1 pkg. Onion soup mix and can Coca-Cola. Place roast in SBB. Pour in soup mixture. Cover and Bake at 350°F about 2 hours.

Round Steak and Mushroom Gravy

Place round steak in Baker and add 1 can mushroom soup and 1 can water. Cover and bake for 1 hour at 350° F.

Vegetable Pot Roast

Place pot-roast 3-5 pounds into Baker. Add potatoes, carrots, onions, celery, salt and pepper. It isn't necessary to add water. Cover and Bake for 2-3 hours in a 350° F. oven. Use the broth to make gravy to pour over vegetables and roast.

Burgundy Pot Roast

Place pot-roast 3-5 pounds into Baker. Add 1-cup burgundy wine, 8 oz. can tomato sauce, and 1 pkg. of dry vegetable soup mix. Cover and Bake 3-3.5 hours at 350° F. Serve hot over egg noodles.

Easy Beef Burgundy

2 lbs. stew meat	1 can beef consommé
1 lb. new potatoes, halved	1 cup dry red wine, such as burgundy
1 lb. mushrooms, sliced	Fresh rosemary sprig

Drizzle Deep Covered Baker with olive oil. Place baker uncovered in 400 degree oven for 10 minutes. Toss beef cubes in flour and season with salt and pepper. Carefully remove baker from oven and add all ingredients except for rosemary. Return to oven and lower temperature to 300. Bake for 3 hours. Snip rosemary with Kitchen Shears over Beef Burgundy. Serve over rice or buttered noodles.

Bachelor's Roast

Place roast in Baker. Mix together 2 cups catsup and one 12 oz can of Coca-Cola together with ¼ cup finely chopped onion and 2 cloves of pressed garlic. Pour sauce over roast, Cover and Bake at 350° F. for 30 minutes per pound of meat. Any leftovers can be shredded for BBQ beef sandwiches.

French Dip Beef

Place 3-6 lbs boneless beef (any cut) into Baker. Add 3 cans of beef broth, 1 pkg. dry onion soup mix, 2tsp. Sugar, 2 cans beer, and one clove of garlic, pressed. Cover and Bake at 250° for at least 6 hours until meat shreds and is very tender. Use broth for Au Jus Sauce.

Potpourri

Baked Potato Curls

Peel and slice 4 potatoes and place in Baker. Chop 1 bunch green onion tops only and place in medium bowl. Fry 4-5 strips of bacon and chop into fine bits, then add to green onions. Press 2 garlic cloves into bowl and mix with one cup shredded cheddar cheese, ½ cup sour cream and ¼ cup melted butter. Mix together and pour over potatoes. Cover and Bake at 400°F for 20 minutes or until potatoes are tender.

Jumpin' Jambalaya

½ cup diced celery	2 T Southwest seasoning or Cajun seasoning
One onion	1 lb. peeled shrimp
2 cloves garlic	2 cups chicken broth
1 can (14 ½ oz) Italian style diced tomatoes, undrained	1 ½ cups rice
16 oz. sliced sausage	

Dice celery and onion. Press garlic with Garlic press. Put celery, onions and garlic in Deep Covered Baker. Add tomatoes, sausage, rice and seasoning; stir. Pour chicken broth over rice mixture. Bake at 400 for 50 minutes. Add shrimp. Cook an additional 10 minutes. Let stand 10 minutes.

Italian Potatoes

Place peeled and sliced potatoes in baker. Melt ½ stick butter; add 1 T. 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 and shredded cheddar cheese over top. 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 black olives, 2 cloves garlic, pressed. Chop ¼ cup fresh cilantro. Add to salsa mixture. Slice 4 – 5 potatoes and mix with the salsa. Place potatoes in baker and cover with lid. Bake for about 30 minutes. Remove lid and grate cheese over the potatoes. Bake another 10 minutes until potatoes are fork tender and cheese is melted.

Garlic Cheese Potatoes

Place peeled and sliced potatoes in Baker. Melt ¼ cup butter with 2-3 cloves pressed garlic. Pour over potatoes. Top with 2 chopped scallions and ¼ cup fresh grated Parmesan cheese. Cover and Bake at 400°F for 20 minutes or until potatoes are tender. Remove top and let brown.

DEEP COVERED BAKER DESSERT RECIPES

13 Minute Cobbler Cake Shared by Michael Reeves

1 Box Classic Yellow Cake Mix - NO BUTTER RECIPE
1 Can Favorite Pie Filling - Peach, Apple, Blueberry, Strawberry, Cherry, Blackberry
1 1/2 Sticks of Butter
4 T Caramel Sprinkle

1. Optional Variations - Devils Food Cake used with Cherry Pie Filling and Mocha Hazelnut Sprinkle. Apples used with Cinnamon Sprinkle
2. In Deep Covered Baker, place DRY cake mix ingredients. Open filling with Smooth Edge Can Opener and spread over cake mix. Slice Butter with EGG SLICER PLUS and place pats on top.
3. Place lid on baker and microwave for 10 minutes. Remove from Microwave and stir. Mix well. Add sprinkles and replace top. Put back in microwave for 3 minutes.

ENJOY!!! Great with vanilla ice cream!!!

Chocolate Molten Lava Cake

Make a devils food cake mix according to package directions. Pour in greased DCB. Scoop one can of chocolate frosting over the top of batter. Microwave uncovered 10 minutes on high. Let cool for 15-20 minutes. Scoop it out and serve with ice cream or Cool Whip. OR – experiment with your own combination of cake mixes and pudding flavors.

Autumn Apple-Cherry Crisp

½ cup (125 mL) butter (1 stick)	1 tbsp (15 mL) cornstarch
½ cup (125 mL) blanched slivered almonds	¼ cup (50 mL) sugar
1 pkg (17.5 oz/496 g) oatmeal cookie mix	1 can (30 oz) cherry pie filling (3¼ cups/825 mL)
1 tbsp (15 mL) Cinnamon Plus® Spice Blend	1 qt. (1 L) vanilla ice cream (optional)
5 large Granny Smith apples, peeled	
1 orange	

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 © 2009 The Pampered Chef used under license.

Cookie Cobbler

1 package Archway brand soft cookies (Archway works the best but any soft cookie is okay)
 1 can of pie filling. Crumble one half of the cookies to cover the bottom of the DCB, cover with pie filling, crumble remainder of cookies over the pie filling. Before cooking sprinkle with Sweet Caramel or Sweet Cinnamon Sprinkles. Cover and microwave for 5-7 minutes. Conventional Oven 15 to 20 minutes @ 350

Here are some tasty combinations

- Sugar Cookies & Apple Pie Filling
- Sugar Cookies & Peach Pie Filling
- Oatmeal Cookies & Peach Pie Filling
- Oatmeal Cookies & Apple Pie Filling
- Chocolate cookies & Cherry Pie Filling

"CANNED" PEACH COBBLER

2 cans cling peaches, undrained
 1 yellow cake mix
 1 stick butter

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

EASY PEACH COBBLER

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

10 small Granny Smith apples	2 tablespoons ground cinnamon
2 packages (9 oz. each) yellow cake mix or 1 (18 - 21 ounce cake mix)	1 stick margarine or butter
4 tablespoons sugar	1 cup walnuts or pecans (whole but out of the shell)

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

SPICED PUMPKIN TRIFLE

1 spice cake mix	1 package (3.4 oz) Cheesecake Instant Pudding and Pie Filling
Ingredients to make cake	¼ cup pecans, chopped
1 can (15 oz) solid pack pumpkin	Candy corns for garnish
2 cups thawed, frozen whipped topping	Orange
1 tsp Pantry Cinnamon plus Spice Blend	

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

APPLE BERRY CRISP

Topping:

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

Fruit Filling:

6 small to medium Granny Smith apples
1 lemon
1 pkg (12 oz) frozen unsweetened mixed berries (strawberries, blueberries, raspberries, and blackberries)
1/3 cup sugar
2 T 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.

CARAMEL APPLE BREAD PUDDING

1 loaf (16 ounces) egg bread, such as challah (about 12 cups cubed)
3 red baking apples such as Jonathan
1 lemon
1 tablespoon butter
2 cups plus 1 tablespoon milk, divided
1 cup heavy whipping cream
6 eggs, lightly beaten

1/2 cup firmly packed brown sugar
1 teaspoon Double-Strength Vanilla
1/4 teaspoon salt
1 package (14 ounces) caramels (about 48), unwrapped
1/2 cup toasted pecan halves
Apple Blossom Garnishes (optional)

1. Lightly spray **Deep Covered Baker** with vegetable oil using **Kitchen Spritzer**. Slice bread into 1-inch cubes using **Bread Knife**; set aside. Peel, core and slice apples using **Apple Peeler/Corer/Slicer**; cut slices into quarters using **Utility Knife**. Zest lemon using **Microplane® Adjustable Grater** to measure 1 teaspoon zest. Juice lemon using **Juicer** to measure 1 tablespoon juice. Melt butter in **(10-in.) Skillet**. Add apples, lemon zest and juice; cook and stir 3-4 minutes or until apples are softened.
2. Meanwhile, combine 2 cups of the milk and cream in **Easy Read Measuring Cup**. Microwave on HIGH 2-3 minutes or until hot. In **Stainless (6-qt.) Mixing Bowl**, combine eggs, brown sugar, vanilla and salt; mix until well blended using **Mix 'N Masher**. Gradually add milk mixture to eggs while continually whisking. Gently stir bread cubes into milk mixture; toss gently to coat using **Small Mix 'N Scraper®**.
3. Place caramels and remaining 1 tablespoon milk in **Large Micro-Cooker®**. Microwave, uncovered, on HIGH 1-2 minutes or until melted and smooth, stirring after each 30-second interval. Set aside 1/4 cup of the caramel mixture. To assemble bread pudding, place half of the bread mixture into baker. Top with half of the apples and drizzle with remaining caramel. Top with remaining bread mixture and apples. Cover baker and microwave on HIGH 15-16 minutes or until **Pocket Thermometer** registers 155°F in center; let stand, covered, 10 minutes in microwave. (Temperature will rise to at least 160°F.) Uncover baker and drizzle with reserved caramel. Coarsely chop pecans using **Chef's Knife**; sprinkle over bread pudding. Serve immediately with *Apple Blossom Garnishes*, if desired.

Yield: 16 servings Nutrients per serving: Calories 350, Total Fat 15 g, Saturated Fat 6 g, Cholesterol 120

mg, Carbohydrate 45 g, Protein 8 g, Sodium 300 mg, Fiber 1 g

Cook's Tip: If desired, 2 teaspoons vanilla can be substituted for the Double-Strength Vanilla.

To toast pecans, spread over bottom of **Small Oval Baker**. Microwave on HIGH 2-3 minutes or until fragrant and lightly toasted, stirring after each 30-second interval. For a quick sauce, melt vanilla ice cream and spoon onto serving plates. Top with bread pudding.

Apple Blossom Garnishes

Cut 1 red baking apple in half lengthwise using **Santoku Knife**; remove stem and seeds using **Cook's Corer®**. Cut each apple half crosswise into 1/4-inch-thick slices, place cut side down into **Small Oval Baker**, keeping apple halves together. Microwave on HIGH 2-2 1/2 minutes or until apple slices are softened. Roll up two apple slices together to create each blossom shape. The Pampered Chef, Ltd., 2001

Apple Crumb Cake

1. 1 can apple pie filling
2. Spread in Bottom of Deep Covered Baker
3. Sprinkle **DRY** white cake mix over pie filling.
4. Melt butter (1-1/2) sticks
5. Drizzle over the dry cake mix.
6. Top with OUR Pampered Chef Sweet Caramel Sprinkles®
7. Put lid on (or leave off) Deep Covered Baker and microwave for 15-20 minutes! I have used peach pie filling, cherry, blueberry, strawberry and lemon.

Pumpkin Cake

1 box White Cake Mix	1 Tbsp. Pampered Chef Cinnamon Plus Spice
1 can pumpkin pie filling	

Mix together white cake mix (no egg, oil or water) and 1 can pumpkin pie filling. 1 Tbsp. Pampered Chef Cinnamon Plus Spice. Bake in the Deep Covered Baker in **oven** 350 for 20-25 minutes. **In the microwave** 12 -18 minutes. Drizzle with thick icing: powdered sugar, Pampered Chef's Cinnamon Plus Spice, milk, mixed together.

Caramel Apple Bread Pudding

1 loaf (16 ounces) egg bread, such as challah (about 12 cups cubed)	1 cup heavy whipping cream
3 red baking apples such as Jonathan	6 eggs, lightly beaten
1 lemon	½ cup firmly packed brown sugar
1 tablespoon butter	1 teaspoon Double-Strength Vanilla
2 cups plus 1 tablespoon milk, divided	¼ teaspoon salt
	1 package (14 oz) caramels (about 48), unwrapped
	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-in.) Skillet. Add apples, lemon zest and juice; cook and stir 3-4 minutes or until apples are softened.

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

Place caramels and remaining 1 tablespoon milk in Large Micro-Cooker®. Microwave, uncovered, on HIGH 1-2 minutes or until melted and smooth, stirring after each 30-second interval. Set aside ¼ cup of the caramel mixture. To assemble bread pudding, place half of the bread mixture into baker. Top with half of the apples and drizzle with remaining caramel. Top with remaining bread mixture and apples. Cover baker and microwave on HIGH 15-16 minutes or until Pocket Thermometer registers 155°F in center; let stand, covered, 10 minutes in microwave. (Temperature will rise to at least 160°F.) Uncover baker and drizzle with reserved caramel. Coarsely chop pecans using Chef's Knife; sprinkle over bread pudding. Serve immediately. Yield: 16 servings

Easy Peach Cobbler

1-cup flour	½ cup butter or margarine
1 cup sugar	1 tsp baking powder
½ c milk	29-oz. 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; 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 batter will creep through the fruit and make a crust on top. Note: Any desired fruit or berry will work.

Hint

Keep buffet foods warm in the Deep Covered Baker

Because of the depth and the lid, what better way to keep your holiday casseroles, like the String Bean Casserole with the French's onions, hot while all of the other sides are still coming out of the oven, meat is getting sliced, and the family is gathering.