

DACOR WALL OVEN COOKING GUIDE





Delicious. Sizzling. Professional chef-style results. Right from your Dacor wall oven!

Dacor's Exclusive 4-Part Pure Convection™ System offers you one of the best convection cooking systems available. You'll find that Pure Convection™ makes it easier and more efficient to get wonderful results. Meats will brown beautifully while staying succulently juicy. Cookies and baked goods will rise evenly and turn a golden brown. The electric broiler will sear meats to perfection and quickly caramelize fancy desserts like crème brulee. Plus you'll have the advantage of positioning oven racks for best results and using multiple racks at once without altering the flavors or textures of each dish.

To help you use your new Dacor wall oven effectively, we have prepared this handy guide. It includes useful tips, cooking mode recommendations, easy-to-read charts and over 30 of my favorite recipes. Also included are a few tried-and-true Dacor family recipes from our founder and first chef, Stan Joseph.

Creating, testing, and preparing this guide has been a personal and professional pleasure. I know you'll be pleased with the results!

Enjoy cooking on your new wall oven and Bon Appetit!

A handwritten signature in black ink, reading "Leslie L. Sassaman". The signature is written in a cursive, flowing style.

Leslie L. Sassaman
Dacor Corporate Chef





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For more recipes, please visit our website at www.dacor.com under Chef's Corner.



TO SET THE CLOCK:

- Press CLOCK on control panel.
- Press Up/Down arrows to reach correct time.
(Note: "A.M." and "P.M." will show while you are setting the clock but not when the time is displayed on the control panel.)

TO BAKE, PURE CONVECTION™ OR CONVECTION BAKE:

- Press desired cooking mode.
- Press Up arrow to set temperature (oven automatically defaults to 350°F).
- Oven begins counting from 135°F.
- When oven is finished preheating, it will beep and you may put food in the oven.

TO INCREASE/DECREASE OVEN TEMPERATURES:

- Press selected cooking mode.
- Press Up or Down arrows to reach desired new temperature.

TO BROIL OR CONVECTION BROIL (CONVECTION BROIL IS AVAILABLE IN THE LOWER DOUBLE OVEN ONLY):

- Press broil mode.
- Press Up arrow to set temperature ("HI" equals 555°F).
- The electric broiler works best if you allow it to preheat about 10 minutes.

TO SET TIMERS:

- Press TIMER 1 or TIMER 2.
- Hold Up arrow to set desired time. It will count in seconds first, then scroll faster with more time.
- Release UP arrow, then oven will begin to count down.
- When time is up, the oven will beep.
- To stop the beep without shutting off the oven, press TIMER 1 or TIMER 2 once.

TO ADD MORE TIME ONTO THE TIMERS, OR CANCEL THE TIMER BEFORE THE TIME IS UP:

- Press appropriate TIMER 1 or TIMER 2 button.
- To add more time, press Up arrow to desired new time.
- To cancel timer before time is up, press appropriate timer button twice. ":00" will flash.

TO TURN THE OVEN OFF:

- Press CANCEL/SECURE (. (Note: This will not turn off the oven lights or the timers.)

TO LOCK THE CONTROL PANEL:

- Press and hold CANCEL/SECURE for 6 seconds. You will hear one beep when activated and OFF will read on the control panel.
- This feature is best used when cleaning the control panel, or preventing the oven from accidentally turning on.

TO UNLOCK THE CONTROL PANEL:

- Press and hold CANCEL/SECURE for 6 seconds. You will hear one beep and OFF will disappear from the control panel.

TO SET TIMED DELAY COOKING:

- Make sure that the correct time of day is set (A.M. or P.M.).
- Adjust rack positions and set food into oven.
- Press cooking mode.
- Press Up or Down arrows to set temperature.
- Press COOK TIME. This refers to the duration of the cooking cycle not the start time.
- Press STOP TIME. This is when you want the food to be DONE. (Important: You must press STOP TIME for the oven to automatically calculate the START TIME.)
- The convection fan and the cooling fan will go on after programming this feature, even if it does not start right away.

TO SELF-CLEAN OVEN:

- Remove all oven racks and filter from the oven.
- Press SELF-CLEAN.
- Press Up arrow to set desired amount of time. from 2-4 hours.
- Door will lock. After it unlatches and cools, wipe up ash with hot, soapy water.



PURE CONVECTION™

This mode uses a third element, located behind the baffle in the back of the oven chamber, and does not draw direct heat from the bottom nor top elements. Air is circulated by the convection fan. Pure Convection provides the most even heat from rack-to-rack and is recommended for any single-rack baking in a shallow pan, multirack baking, roasting, and complete meals. It is especially great for baked goods that are mostly exposed to the convection air in a shallow baking pan. Soufflés, cakes, cookies, pastries and free-form yeast breads (such as French bread) are a few examples. The more the food itself is exposed to the convection air, the better this mode will work. When using Pure Convection for roasting, raise the food up on a V-shaped rack that sits inside a roasting pan. This will allow air to circulate around the roast, lock in juices, and give it a beautiful golden sear, while shortening the cooking time in most cases.

CONVECTION BAKE

This mode uses the bottom bake element and the fan in the back to circulate the air. There is a small amount of heat from the top broil element and no heat from the third element. This mode is best for large roasts, turkeys over 25 pounds, earthenware-baked items, baking stone items, or dense items that need bottom heat in order to cook correctly. Lasagnas, pizzas, pies, and loaf breads are best in this mode.

BAKE

This mode uses bottom heat only. A small amount of heat comes from the upper element and no heat from the third element. This mode is best for foods baked in a water bath, such as creme brulee, cheesecake or flan, or items that are completely covered. In Bake mode, use rack positions 1 or 2 to get the food as close to the heat source as possible. This will help the food bake closer to the stated times.

STANDARD BROIL

This mode uses the element located in the top of the oven cavity only. Dacor's ECS136 wall oven offers a revolutionary glass electric broiler. For all broiler types, it is best to preheat the broiler 10 minutes before using it. Foods should be placed 4-6 inches from the surface of the broiler for best results. Center the broiler pan lengthwise, then push it all the way to the back wall to get the correct broiling position. Smaller cuts of meat, cut vegetables, breads, and some desserts are best for broiling.

CONVECTION BROIL (LOWER DOUBLE OVENS ONLY)

This mode uses the element located in the top of the oven cavity only and heat is circulated by the convection fan. It is an electric element, and needs a preheat of about 10 minutes in order to cook foods correctly. Center the broiler pan under the broiler for best results. This mode is best for fish that would normally flake apart when flipped or for thin-cut vegetables. Garlic bread works well on this mode, too, as the butter seeps into the bread while it browns on top. Larger cuts of meat and poultry are best on Standard Broil.



Why Use Pure Convection™?

Pure Convection™ uses a third heating element that surrounds the convection fan in the back of the oven. The oven's baffle and filter separates the food from the heat source. The filter purifies the heated air as it is pulled in through the fan and then across the element. It eliminates any transference of flavors from one food to the next. The baffle redirects the heated air to eliminate hot or cold spots in your oven cell.

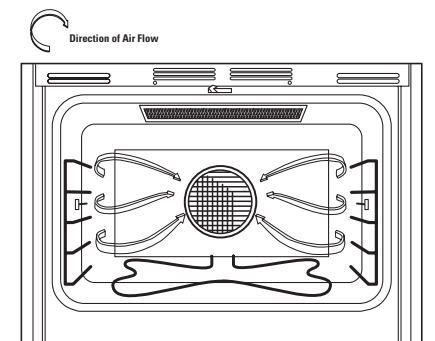
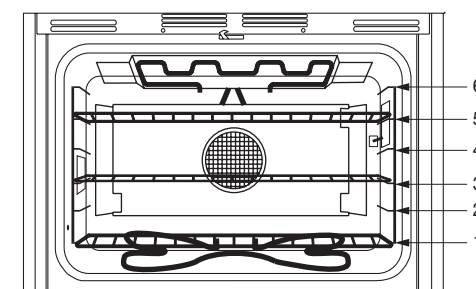


Diagram of Pure Conv airflow



Rack Positions

Here are a few benefits of cooking with convection:

1. Each rack position will heat more evenly, allowing you to successfully cook on more than one rack at a time.
2. The filter across the convection fan keeps the oven running cleaner by trapping grease.
3. Roasting in Pure Convection™ provides quick browning to lock in the juices for a moist and flavorful roast.
4. No basting is necessary when roasting on Pure Convection™.
5. Convection uses a lower temperature and, in most cases, foods cook in less time than a conventional oven.
6. Pie shells shrink less when blind-baked in convection.
7. Baked goods such as breads, cookies and cakes will rise beautifully and bake to a golden brown.
8. Cream puffs steam to a light, airy form while cooking to an even golden brown.



1. In all ovens, oven rack positions count up from the bottom, rack 1 is the bottom; rack 6 is the top.
2. Oven temperatures range from 135°F – 555°F, and can be set at 5- degree increments.
3. Always allow the oven to preheat fully before adding food. For delicate baked items, best to allow for a longer preheat to help stabilize the oven temperatures.
4. If using a recipe that requires a “cold oven start,” use the Timed-Delay Feature. See Cream Cheese Pound Cake recipe to learn how to program Timed-Delay Baking.
5. When converting original single-rack recipes to convection baking, reduce the oven temperature by 25 degrees. Keep in mind that hot air is circulating around the food in addition to the normal radiant heat. Foods will brown a lot faster in Convection mode, therefore the temperature would need to be reduced.
6. In most cases, single-rack baking in Convection mode will take less time. The larger and denser the food, the greater the time-savings.
7. When foods are placed on multiple racks to bake, the “cold mass” will initially lower the oven temperature and the oven will need to heat up to the desired level. Keep in mind that there is a slight increase in baking times for multirack cooking.
8. The rack positions, temperatures and times in the baking, roasting and broiling charts are recommendations only. Each recipe involves many variables, from ingredients to technique, and the actual times and temperatures may vary because of this.
9. To prevent heat from escaping, develop a habit of looking through the oven door window instead of opening the door to check cooking progress. In more delicate foods or in multiracked food cooking, this can make a huge difference in baking evenness. Lost heat from the open door causes the element to come on to compensate, and the recovery time to get back to the desired temperature can affect the cooking time and outcome of the dish.
10. Be familiar with your oven timers. These will help you keep an eye on your foods.
11. For best results, measure ingredients carefully and follow tested recipes. This is especially important in baked goods, which can be more temperamental than other foods.
12. To rise yeast breads in the oven. Turn on the oven’s halogen light and place the dough in a covered greased bowl. The lights will emit just enough heat to proof yeast breads. You can also turn the oven onto Standard Bake at 135°F. Then just before placing the dough in the oven, turn off the heat and turn on the halogen lights. The insulation around the oven chamber will retain heat and provide a draft-free environment to rise yeast breads.

RECOMMENDED BAKEWARE

- If purchasing bakeware, there are two special pans required for convection cooking: 1) low-rimmed, light colored aluminum cookie sheets and 2) a roasting pan with a V-shaped rack that fits inside. Almost any bakeware will work in this oven, if it is covered dish or a thicker, denser pan, use the Convection Bake or Standard Bake mode.
- Follow the recipe’s recommendation for pan size and type.
- Shiny, reflective pans are best for cakes, quick breads, muffins, cookies, and pies. This will prevent the crust from browning too fast, as a darker finish may cause it to do so.
- Medium-gauge aluminum sheets with low sides are best in the Convection modes because air is able to circulate fully around the food.
- Bake most frozen foods in their original foil containers, and place on a cookie sheet. Follow the package recommendations for baking.
- When using glass bakeware while in the Pure Convection Mode, only lower the temperature 25 degrees.

PAN PLACEMENT TIPS

- Place the long side of cookie sheets and pans horizontally on oven rack for even heat coverage.
- When using Standard Bake or Convection Bake mode, leave 2 inches of space around all sides of the pan to allow the heat to rise.
- When using the Convection modes, remember to keep the pans forward and away from the convection filter to ensure proper airflow throughout the oven chamber.
- Aluminum foil may be used on the oven racks to catch overspill and also to cover foods during the baking process in any mode. DO NOT, however, line the bottom of the oven with aluminum foil. During self-cleaning, remove any foil along with the oven racks.

1. Always use the Pure Convection™ mode. Center the pans on the rack for best baking results.
2. Allow oven to preheat an additional 20-30 minutes after the preheat tone when multirack-baking delicate items such as cookies and cakes. This will help the temperature to stabilize and reduce heat loss when opening the oven door.
3. Load the oven as quickly as is safely possible to prevent heat loss. Turn oven lights on and check cooking progress through the window.
4. Multirack cooking does not require that all foods have the same cooking time. Foods can be removed from the oven, one at a time as they are done.
5. When baking on two racks, use positions 2 and 4, 1 and 3, or 1 and 4. Use rack positions 1,3, and 5 when baking on three racks.
6. When going from single-rack to multiple-rack baking, add time to the baking process because the additional cold mass in the oven causes longer temperature recovery time.
7. Always follow the “Bakeware Selection Tips” in your oven’s Use and Care manual.



1. Convert conventional Standard Bake recipes to Convection recipes by reducing the temperature 25 degrees and the cooking time by 10-15%.
2. Always roast meats fat-side up using a V-shaped-rack roasting pan that fits the size of the food being prepared (use the bottom broiler pan that came with your Dacor oven and place a V-shaped rack inside). No basting is required when the fat-side is up. Do not add water to the drip pan because it will cause a steam effect. Roasting is a dry-heat process.
3. Place poultry breast-side up on a rack with a drip pan. (You can use the broiler pan that came with your Dacor oven.) Brush poultry with melted butter or vegetable oil before roasting to help seal in juices and enhance browning.
4. Tall-sided pans are not recommended when roasting in Convection modes because they prevent the heated air from circulating around the food. A pan with a 2"-3" rim is fine if the roast is raised up on a V-shaped rack. It will catch juices and still allow air circulation.
5. When using a meat thermometer, insert the stem part halfway into the center of the roast's thickest portion. For poultry, insert stem into the inner thigh, between the body and leg. Avoid touching bone, fat or gristle with the probe's tip; it will give you inaccurate readings. After taking an initial temperature reading, insert the probe a ½" further. Take another reading. If the temperature registers below the first reading, continue cooking until desired temperature is reached.
6. It is okay to remove meats from the oven when the temperature reads 5-10° F below the desired temperature because the meat will continue to cook for a short time. This is called "carryover" cooking and can be utilized for 10-15 minutes in order to make carving easier and to help meats retain their juices.
7. Do not foil tent or cover roasted meats in the Pure Convection™ mode because it will block the convection air from reaching the food and aiding in the roasting and searing process. If this is your preferred method of roasting, however, use Standard Bake rather than Pure Convection™ or Convection Bake.
8. Roasting times always vary according to the size, shape and quality of meats and poultry. Less tender cuts of meat are best prepared in Standard Bake and may require moist cooking techniques. Please follow your favorite cookbook's recipes for these types of dishes.
9. Lining your roasting pan with foil makes for easy clean up.



The following is a few turkey tips that might come in handy during the holidays. As a good rule of thumb, plan on serving 1 pound of turkey per person. This will allow some extras for the big eaters and leftovers for the fabulous turkey sandwiches for the days after the holidays.

WHAT'S THE LARGEST-SIZED BIRD THAT WILL FIT IN MY OVEN?

OVEN CELL SIZE	TURKEY SIZE-IN POUNDS
27" oven cell	24
30" oven cell	30
36" oven cell	30+

PLANNING YOUR MEAL: A FEW POINTS TO REMEMBER

- Allow between 1 to 5 days for turkeys to defrost, depending on the size.
- Typically 1 pound of turkey per person should be plenty.
- Calculate the time needed for each side dish and the turkey to insure proper preparation, cook time, rest time and carve time for each item. From there, determine which item needs to be cooked first and which can be prepared early and kept warm till serving.
- Your Dacor oven has two timers that are extremely handy for large meals. Set them to remind you when to place the 2nd and 3rd dishes in the oven or on the cooktop.

PROPER THAWING OF YOUR TURKEY

Frozen turkeys may prevent bacteria from growing, but it does not kill them. Therefore, it is important to keep turkeys out of **the Temperature Danger Zone- 40°F – 140°F**. Never defrost a turkey by placing it on the counter. It can cause foodborne illness.



THERE ARE TWO WAYS TO SAFELY DEFROST A TURKEY:

1. **Under refrigeration.** This requires adequate refrigerator space and advanced planning and is the preferred method for defrosting a turkey. The turkey should be placed on the lowest possible shelf to prevent any juices from spilling into other foods. A high-rimmed pan (2"-3") is required to catch any juices. Defrost time will depend on the size of the bird. On average, it will take a day or two for the bird to be completely defrosted. Plan on defrosting and cooking within a two-day time period.
2. **Using a Large Sink and Running Water.** The turkey may be defrosted by placing it in a sink full of running water or in a sink of water that will be changed every half hour. Ample room is needed for loose particles and overflow. Special care must be taken in cleaning and sanitizing every tool used in preparation of the turkey. Hot water and a bleach-based cleanser should be used to sanitize the sink and utensils used.
- * **Using Pure Convection™.** You may use Pure Convection™ at 150°F to defrost a partially frozen turkey for same-day cooking. Place turkey on an oven cooking rack, allowing approximately 8-11 minutes per pound to defrost the turkey. This is not recommended with frozen solid turkeys as it will remain in the Temperature Danger Zone for too long.

ROASTING STUFFED TURKEYS

1. Follow the same baking instructions as above.
2. A stuffed turkey under 20 pounds should be roasted on Pure Convection™. Any bird over 20 pounds and stuffed should be roasted on Convection Bake, and baking times will increase to 14-15 minutes per pound.
3. Using an instant-read thermometer, always take internal temperatures of both the turkey and the stuffing to insure safe serving. Refer to the chart below for temperature information.

PRODUCT	INTERNAL TEMPERATURE	MINUTES PER POUND
Turkey-Unstuffed	180 in the thigh	10-11
Turkey-Stuffed	180 in the thigh	14-15
Stuffing	165	10-11

OTHER HELPFUL ROASTING HINTS

1. Spray roasting rack and roasting pan with nonstick cooking spray. This will make cleaning up easier.
2. Rinse and pat dry the turkey with paper towels.
3. An olive oil rub helps seal in the juices and aids in browning the turkey. Please refer to the recipes below for ideas.
4. It is best to use fresh herbs in the olive oil rub, since dried herbs may brown too quickly.
5. For added flavor, slit the skin at the bottom of the breast to create a “pocket” between the skin and the breast. Insert the olive oil rub underneath the skin.
6. Chopped onions, carrots, celery, and whole herbs may be inserted into the cavity of the bird. This helps retain moisture while adding flavor to the turkey. These vegetables can be used to flavor homemade gravy after the turkey has reached its safe internal temperature.
7. Never discard turkey drippings. It adds flavor to stuffing, makes a great stock for soups and stews, and makes the best gravies and sauces to serve along with your turkey. If you must discard it, let it cool and scrape into the trash. Do not throw it down the sink, as it may clog drains.
8. If there are not enough drippings in the bottom of the pan to make your favorite gravy, keep in mind that they are still inside the turkey. You may need to compensate with additional stock or broth.
9. No basting is necessary when using the Pure Convection™ mode. If you are using a special sauce or marinade, however, you may want to baste it a couple of times during the cooking process. Do this during the last hour of cooking.
10. It is better to prepare stuffing on the side, instead of stuffing the turkey. Stuffing lengthens the cooking process by adding “insulation,” making it slower to reach a safe internal temperature of 165°F. The turkey may get done earlier and dry out before the stuffing is cooked through. Since minimum internal temperatures cannot always be reached, we recommend cooking a separate casserole dish of stuffing.
11. It is acceptable to cover wings and legs that seem to be browning too quickly with foil. Keep in mind that Convection will brown a turkey quickly, which will help it to remain moist.
12. If you are completely covering a turkey in a roasting pan or using an oven roasting bag, convection is not necessary. Standard Bake is the best mode for this type of roasting, simply because the convection air is not able to reach the turkey.
13. Instead of doing one really large bird, try roasting two medium-sized birds at once. In Dacor’s oven, you can place two 15-pound turkeys side-by-side on roasting racks. Think of it: four breasts, four legs! That’s enough for 30 people! Another reason to try this is because the smaller the bird, the more tender it will be. And the time will remain the same for one bird- 8-11 minutes per pound! Your two birds at 15 pounds each will cook in about 2 hours!
14. Time Delay Cooking- We do not recommend using the timed-delay function on your oven to cook your turkey. It is hard to keep protein foods out of the Temperature Danger Zone- from 40°F – 140°F. In using timed delay, you are allowing a raw turkey to sit in the oven for an extended period of time, which allows bacteria to grow and a possible foodborne illness to occur.
15. Most Important Tip of All: Be sure to clean and sanitize every utensil used in preparation of the turkey. This includes cutting boards, knives, kitchen sinks and, most importantly, your hands. Hot water and a bleach-based cleanser should be used on utensils, and as-hot-as-you-can-stand-it water and antibacterial soap should be used on your hands.



Broiling is a quick and flavorful way to prepare many foods. In broiling, the heat source radiates from above in the oven cell to cook foods with a dry and intense heat. This high heat keeps the juices inside the meat while browning the outside. Foods that can be broiled should be tender, should have some fat content to preserve moisture and flavor, and should be an individual portion size. Keep the oven door completely shut while broiling. Remember that it is normal and necessary for some smoke to be present to give the food a smoky, barbecued flavor. The broil temperatures and rack positions may be adjusted.

FOODS THAT CAN BE BROILED:

- Meats such as beef, chicken, veal, lamb, and pork
- Sausages (puncture the skin to prevent bursting)
- Bacon (broiled flat or rolled)
- Seafood (both fish fillets and shellfish)
- Vegetables that are tender and have a high moisture content – such as onions, zucchini, squash, and peppers
- Garlic breads, toasts, etc.

Thin items should be cooked at high heat and as quickly as possible.

Medium-thick items should be started on high heat to sear the food, then finished in a cooler part of the broiler/ oven cell by dropping the rack position down or by lowering the temperature of the broiler.

Thick items should also be started on high heat to sear the food, then finished in the oven at a lower temperature.

Times and temperatures for broiling may vary due to desired doneness of the food. Foods will often have to be flipped halfway through the broiling cycle.

TIPS FOR SUCCESSFUL BROILING:

1. Dacor's ECS136 wall oven offers a revolutionary glass electric broiler with ribbon elements. This broiler gives you a wonderful broil surface area, a great sear, and moist products. Follow the same times and temperatures in the broil charts as the 27 and 30 wall ovens for best results.
2. Preheat the broiler for 10 minutes. It will cycle on and off to maintain the temperature that you have selected. The element is on when a small red boxed icon that shows "On" on the control panel.
3. Bring foods to room temperature for about 15-20 minutes before broiling. Chilled foods will reduce the temperature under the broiler and will not brown/sear as well.
4. To keep meat from curling, slit fatty edges.
5. Trim the outer layer of fat from steaks and chops.
6. Cuts of meat that are too thin (smaller than ¼") may dry out too quickly, while foods that are too thick (2" or larger) may only sear from the outside and remain raw in the center. Please refer to the above section that addresses thin/thick foods.
7. For best results, thicker cuts of meat should be placed about 4" – 6" away from the broiler.
8. A 2-part broiler pan (provided with the unit) should always be used. This allows for fats to drip down into the pan below, reducing smoking and spattering. Using a sheet pan instead of the broiler pan may cause fats to be redirected into the heat, causing flare-ups.
9. Aluminum foil may be used to line the drip pan, but do not cover the cover the top slotted grill because it will keep fats from draining and may cause flare-ups, smoking, and spattering.
10. Use tongs to flip the meats halfway through the cooking process because a utensil that pierces the meat will allow juices to escape.
11. Meats can be brushed with oil or butter to maintain moisture and aid in the searing process.
12. To prevent sticking, lightly grease the broiler grill. Excess grease will result in heavy smoking.
13. Marinating meats, poultry and seafood is an excellent way to retain flavor in broiled foods.
14. Be sure to center the broiler pan directly under the broiler for maximum coverage. Center the pan lengthwise, then push it all the way to the back.

SINGLE RACK BAKING CHART

FOOD	PAN SIZE	MODE/RACK	CONV TEMP & TIME	STANDARD BAKE TIME & TEMP USE RACK POSITION 1 OR 2
ANGEL FOOD CAKE	10" tube pan	Pure Conv-3	350°F 40-45 min	Lowest rack position 350°F 45-50 min
BACON	Jelly roll pan or half sheet pan with rim	Pure Conv-3	375°F 20-25 min	400°F 30-35 min
BAGELS, AFTER BOILING	Cookie sheet	Pure Conv-3	425°F 15-18 min	450°F 20 min
BISCOTTI	Cookie sheet	Pure Conv-3	350°F 15 min, then 5 min per side	375°F 30 min, then 5 min per side
Biscuits	Cookie Sheet	Pure Conv-3	350°F 20 min	375°F 25 min
BLIND-BAKED PIE CRUST (UNFILLED)	8"- 9" pie dish- glass or metal	Conv Bake-2	375°F 10-12 min	400°F 12-14 min
BLIND-BAKED TART (UNFILLED)	10" tart pan	Pure Conv-3	350°F 15 min	375°F 20 min
BREAKFAST CASSEROLE- SAUSAGE AND EGG	9"x 13" ceramic baking dish	Conv Bake-2	350°F 40-45 min	375°F 50-55 min
BROWNIES	8" x 8" square pan 9"x13" baking dish	Pure Conv-3	325°F 25-30 min	350°F 35-40 min
BUNDT CAKE	8"- 10" Bundt pan	Conv Bake-2	325°F 50-55 min	350°F 55-60 min
CAKES- CHIFFON OR SPONGE	Jellyroll pan	Pure Conv-3	350°F 15 min	375°F 20 min
CAKES- CHIFFON OR SPONGE	10" tube pan	Pure Conv-3	325°F 35 min	350°F 40 min
CAKES- SPONGE, CHIFFON	8" round or 9"x13" pan	Pure Conv-3	350°F 18-20 min	375°F 20-25 min
CHEESECAKE	8"-10" springform	Conv Bake-2	325°F 1-1½ hrs	350°F 1-1½ hrs
CHEESECAKE IN A WATER BATH	8"-10" springform	N/A	N/A	325°F 1-1½ hrs

SINGLE RACK BAKING CHART

FOOD	PAN SIZE	MODE/RACK	CONV TEMP & TIME	STANDARD BAKE TIME & TEMP USE RACK POSITION 1 OR 2
CINNAMON ROLLS	Cookie sheet	Pure Conv-3	375°F 20-25 min	400°F 25-30 min
COBBLER	Baking dish	Pure Conv-3	400°F 20-25 min	425°F 30 min
COFFEE CAKES	9" round pan	Pure Conv-3	325°F 40-45 min	350°F 45-50 min
COOKIES (CHOC CHIP, SUGAR, OATMEAL RAISIN, PEANUT BUTTER, ETC.)- FROZEN DOUGH	Cookie sheet	Pure Conv-3	325°F 12-15 min	350°F 15-20 min
COOKIES (CHOC CHIP, SUGAR, OATMEAL RAISIN, PEANUT BUTTER, ETC.)- REFRIGERATED DOUGH	Cookie sheet	Pure Conv-3	325°F 10-12 min	350°F 12-14 min
CORNBREAD	8" x 8" square pan	Pure Conv-3	375°F 20-25 min	400°F 25-30 min
CREME BRULEE IN WATER BATH	Small ceramic baking dishes on cookie sheet	Pure Conv & Conv Bake-not rec	N/A	350°F 55-60 min
CRISPS (APPLE, FRUIT, ETC)	Baking dish	Pure Conv-3	325°F 35-40 min	350°F 45 min
CROISSANTS	Cookie sheet	Pure Conv-3	375°F 20-25 min	400°F 25-30 min
CUPCAKES	12-cup muffin tin	Pure Conv-3	350°F 20-25 min	375°F 25-30 min
DOUBLE-CRUSTED FRUIT-FILLED PIES	9" pie dish	Conv Bake-2	400°F for 20 min; 350°F for 30-40 min	425°F for 20 min; 350°F for 40-45 min
ECLAIRS/ PROFITEROLES/ CREAM PUFFS	Cookie sheet	Pure Conv-3	400°F 15-20 min	425°F 20-25 min
LASAGNA, FRESH	9" x 13" Casserole	Conv Bake-2	375°F 35-40 min	400°F 55-60 min
LASAGNA, FROZEN 96 OUNCE	Cookie sheet	Conv Bake-2	375°F 1 hr 45 min	400°F 1hr 50 min- 2 hrs
MACAROONS	Cookie sheet	Pure Conv-3	325°F 20-25 min	350°F 25-30 min

SINGLE RACK BAKING CHART

FOOD	PAN SIZE	MODE/RACK	CONV BAKE TEMP & TIME	STANDARD BAKE TIME & TEMP USE RACK POSITION 1 OR 2
MEATBALLS, FROZEN	Cookie sheet	Pure Conv-3	350°F 20-25 min	375°F 30-35 min
MEATLOAF	9" x 5" loaf pan	Conv Bake-2	325°F 40-50 min	350°F 45-55 min
MERINGUE- COOKIES	Cookie sheet	Pure Conv & Conv Bake- not rec	N/A	200-225°F 1-3 hours
MERINGUE- PIE TOPPING	On top of pie	Pure Conv-3	350°F 12 min	375°F 15 min
MUFFINS	Muffin tin	Pure Conv-3	350°F 20 min	375°F 20-25 min
NUTS, TOASTED	Cookie sheet	Pure Conv-3	325°F 10-12 min	350 F 12-15 min
PHYLLO	Cookie sheet	Pure Conv-3	375°F 5 min	400°F 5 min
PIZZA- FRESH OR FROZEN	12" pizza pan	Conv Bake-2	375°F 10-12 min	400°F 12-14 min
POPOVERS	Popover pan or small glass cups	Pure Conv-3	450°F for 20 min; 350°F for 20 min	450°F for 20 min; 350°F for 20 min
POUND CAKE	9" x 5" loaf pan	Conv Bake-2	350°F 55-60 min	375°F 60-1 hour 15 min
PUFF PASTRY	Cookie sheet	Pure Conv-3	350°F 15 min	375°F 20 min
QUICK BREADS- BANANA, GINGERBREAD, BLUEBERRY, ETC.	8" x 8" square pan; 9" x 5" loaf pan	Conv Bake-2	325°F-350°F 50-55 min	350°F-375°F 55- 75 min
SAUSAGE- LINKS OR PATTIES	Cookie sheet with rim Puncture links with a fork	Pure Conv-3	325°F 15-20 min	350°F 20-25 min
SCONES	Cookie sheet	Pure Conv-3	350°F 15-17 min	375°F 18-20 min
SINGLE CRUSTED CUSTARD PIES- PUMPKIN, PECAN	9" pie dish	Pure Conv-3	425°F for 10 min; 325°F for 30-35 min	450°F for 10 min; 350°F for 40-45 min

SINGLE RACK BAKING CHART

FOOD	PAN SIZE	MODE/RACK	CONV BAKE TEMP & TIME	STANDARD BAKE TIME & TEMP USE RACK POSITION 1 OR 2
SOUFFLES	Large Souffle dish or small glass dishes	Pure Conv-3	350°F 25 min for large dishes; 13-14 min for small dishes	375°F 30 min for large dishes; 15 min for small dishes
SWEET BREADS, STOLLEN	Cookie sheet	Pure Conv-3	350°F 25-30 min	375°F 30-35 min
TART- CHOCOLATE, LEMON, ETC.	10" tart pan	Pure Conv-3	350°F 20-25 min	375°F 25-30 min
TURNOVERS, PINWHEELS, DANISH PASTRIES	Cookie sheet	Pure Conv-3	375°F 18-20 min	400°F 20-25 min
YEAST BREAD- FREE FORM (WHITE, WHEAT, CHALLAH, FRENCH, ETC)	Cookie sheet	Pure Conv-3	350°F 30-35 min	375°F 35-40 min
YEAST ROLLS	Cookie sheet; 9" x 13" baking pan	Pure Conv-3	375°F 20-25 min	400°F 25-30 min
YEAST BREAD- RICH DOUGH (ITALIAN, SOURDOUGH)	9" x 5" loaf pan	Conv Bake-2	350°F 25-30 min	375°F 30-35 min

*Please keep in mind that these charts are simply a guide.
Ingredients, temperatures, and cooking method can all affect the timing of various foods.
You may need to vary the time and temperature accordingly.

MULTIPLE-RACK BAKING CHART

FOOD ITEM	PAN SIZE & TYPE	NUMBER OF PANS	BEST RACK MODE	RACK	CONVECTION TEMP. (F)	CONVECTION TIME (MIN)
12" ROUND FROZEN PIZZA	Cookie Sheet	2	Conv Bake (Rotate halfway through)	2,4	375°	25-30 min
BACON	Cookie sheet with rim	3	Pure Conv	1,3,5	375°	30-35 min
BISCOTTI	Cookie Sheet	2	Pure Conv	2,4	350°	25 min, then 7 min per side
BISCUITS	Cookie Sheet	2	Pure Conv	1, 3 or 2, 4	350°	20-25 min
CAKES-SPONGE, CHIFFON	8" Round 9" x 13" pan	4	Pure Conv	2,4	350°	35-40 min
CINNAMON ROLLS	Cookie Sheet	2	Pure Conv	2,4	375°	25-30 min
COOKIES (CHOC CHIP, SUGAR, OATMEAL, RAISIN, PEANUT BUTTER, ETC.) FROZEN DOUGH	Cookie Sheet	4 3 2	Pure Conv	1-4 2,3,4 2,4 or 1,3	325°	25-30 min 22-25 min 20-22 min
CUP CAKES	12-Cup Muffin Tin	2	Pure Conv	2, 4	350°	25-30 min
REFRIGERATED COOKIE DOUGH	Cookie Sheet	2	Pure Conv	1, 3 or 2, 4	325°	20-25 min
ECLAIRS/ PROFITEROLE/ GOUGERES/ CREAM PUFFS	Cookie Sheet	2	Pure Conv	2,4	400°	25-30 min
FROZEN ENTREES	Mfr.'s Pans	4	Pure Conv	2,4	350°	35-40 min
LAYER CAKE	9" Round Pan	2	Pure Conv	2, 4	325°	35-40 min
MEATBALLS, FROZEN	Cookie Sheet with rim	2	Pure Conv	2, 4	375°	25-30 min
MUFFINS	12-Cup Muffin Tin	2	Pure Conv	1, 3 or 2, 4	375°	20-25 min
ROLLED SUGAR COOKIES	Cookie Sheet	2	Pure Conv	2,4	325°	15-20 min
YEAST BREAD-FREE FORM	Cookie sheet	2	Pure Conv	2,4	350°	35-40 min
YEAST BREAD-LOAF	9"x5" Loaf	2	Conv Bake (Rotate pans halfway through)	1, 3 or 1, 4	350°	30-35 min
YEAST ROLLS	Cookie Sheet	2	Pure Conv	2,4	350°	20-25 min

CONVECTION ROASTING GUIDELINE CHART FOR MEATS, POULTRY, AND FISH

TYPE & CUT	WEIGHT (LBS.)	CONV MODE	CONV TEMP. (°F) AND RACK POSITION	CONV TIME (MINUTES PER LB.)	STANDARD BAKE TEMP. (°F) USE RACK 1	STANDARD BAKE TIME (MINUTES PER LB.)	MINIMUM INTERNAL TEMP. (°F)
BEEF RIB ROAST -MEDIUM RARE -MEDIUM -WELL DONE	4-6 lbs.	Pure Conv	350° 1 or 2	24 26 28	375°	30 35 4	145 160 170
BONELESS ROLLED RUMP ROAST -MEDIUM -WELL DONE	4-6 lbs.	Pure Conv	350° 1 or 2	20 22	375°	25 30	160 170
ROUND TIP ROAST -MEDIUM -WELL DONE	3-4 lbs.	Pure Conv	350° 1 or 2	24 25	375°	28 30	160 170
LEG OF LAMB WITH BONE -MEDIUM RARE	3-5 lbs.	Pure Conv	325° 1 or 2	24-25	350°	30-35	145
BONELESS ROLLED PORK ROAST -MEDIUM -WELL DONE	3-5 lbs.	Pure Conv	350° 1 or 2	24-25 28-30	375°	30-35 35-38	155 170
1" THICK PORK CHOPS -MEDIUM -WELL DONE	1-2 lbs.	Pure Conv	350° 1 or 2	N/A	375°	<u>Total Time:</u> 65-75 minutes	155 170
FULLY- BAKED HAM- COVERED IN FOIL	4-5	Not rec	N/A	N/A	325°	<u>Total Time:</u> 55-60 minutes	140
WHOLE FRYER CHICKEN	3-4 lbs.	Pure Conv	350° 1 or 2	<u>Total Time:</u> 1 hour 15 minutes	375°	<u>Total Time:</u> 2 hours	180 in the thigh
WHOLE ROASTING CHICKEN	6-7 lbs.	Pure Conv	350° 1 or 2	<u>Total Time:</u> 1 hour 45 minutes	375°	<u>Total Time:</u> 2½ hours	180 in the thigh
TURKEY- UNSTUFFED	8-20 20-24 24-30	Pure Conv Pure Conv Conv Bake	350° 1 or 2	10-11 12-13 12-13	350°	18-20	180 in the thigh
TURKEY- STUFFED	8-20 20-24 24-30	Pure Conv Pure Conv Conv Bake	350° 1 or 2	12-13 13-15 14-15	350°	17-20 22-24 25-27	180 in the thigh
BONELESS TURKEY BREAST	2-4	Pure Conv	375° 1 or 2	<u>Total Time:</u> 30 minutes	400°	<u>Total Time:</u> 35-40 minutes	170
CORNISH GAME HENS	4 total	Pure Conv	375° 1 or 2	<u>Total Time:</u> 45-55 minutes	400°	<u>Total Time:</u> 1 hour 15 minutes	165 in the thigh
FRESH FISH FILLETS	4 total	Pure Conv	350° 1 or 2	<u>Total Time:</u> 20-25 minutes	375°	<u>Total Time:</u> 25-30 minutes	N/A

*Please keep in mind that these charts are simply a guide.
Ingredients, temperatures, and cooking method may all affect the timing of various foods.
You may need to adjust the time and temperature accordingly.

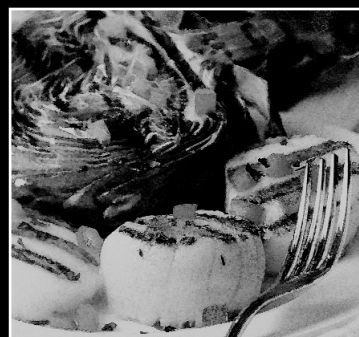
ROASTED VEGETABLE GUIDELINES

VEGETABLE	PREPARATION	MODE / TEMP (°F)	COOKING TIME
ASPARAGUS	Snap off woody stem.	Pure Conv 400	10 min
BEETS	Wrap in foil. Peel after roasting.	Standard Bake 350	1 hr
BRUSSELS SPROUTS	Lightly grease casserole dish.	Pure Conv 400	45 min
EGGPLANT	Lightly grease casserole dish- cube or slice.	Pure Conv 400	10-15 min
FENNEL	Lightly grease casserole dish.	Pure Conv 375	15-20 min
FRESH BABY CARROTS/PARSNIPS	Peel and trim- leave whole or cube.	Pure Conv 350	30-35 min
GARLIC- WHOLE BULB	Cut off top. Drizzle with olive oil, salt and pepper. Cover in foil.	Standard bake 350	30-35 min
GREEN BEANS	Lightly grease casserole dish.	Pure Conv 350	20-25 min
NEW POTATOES	Scrub and trim or cube. Lightly grease casserole dish.	Pure Conv 375	40-45 min
ONIONS	Peel and cube. Wrap in foil. Drizzle with olive oil, salt, and pepper.	Standard Bake 350	40-45 min
POTATOES- BAKING SIZE, ½ LB. EACH	Scrub potato, poke with fork in center. Place directly on oven rack.	Pure Conv 375	1 hour 15 min
SQUASH- BUTTERNUT, ACORN, PUMPKIN	Halve squash. Rub with vegetable oil. Place cut side down on cookie sheet.	Pure Conv 375	20-25 min
TOMATO	Slice and toss in olive oil and fresh herbs. Place in single layer on baking rack inside of cookie sheet.	Pure Conv 350	25-30 min
TURNIPS	Wrap in foil. Peel after roasting.	Standard Bake 350	1 hr
ZUCCHINI AND YELLOW SQUASH	Cut lengthwise into _ inch slices. Place in lightly greased casserole dish or on cookie sheet in single layer.	Pure Conv 350	40-45 min

BROILING CHART FOR WALL OVENS

TYPE & CUT	WEIGHT	BEST RACK POSITION	BROILING TEMP. (°F) STANDARD BROIL	BROILING TIME MINUTES	
				1ST SIDE	2ND SIDE
1" THICK SIRLOIN BEEF STEAK -RARE -MEDIUM -WELL DONE	10 oz.	4	HI	5 6 7	4 5 6
¾" THICK T-BONE BEEF STEAK -RARE -MEDIUM -WELL DONE	10 oz.	4	HI	3 4 5	2 4 6
1" THICK SIRLOIN STEAK KABOBS ON SKEWERS	12 oz.	4	HI	6	5
FOUR, ¼" THICK HAMBURGER PATTIES -RARE -MEDIUM -WELL DONE	1 lb. total	3	500	4 4 5	2 3 4
FOUR BONELESS, SKINLESS CHICKEN BREASTS	1 lb. total	3	525	4	4
THREE CHICKEN BREASTS WITH BONE	2½ lbs. total	3	525	Start with Bone Side Up- 8	7
CHICKEN PIECES- LEGS, THIGHS, BREASTS	2½ lbs. total	3	500	6	5
FOUR, ¾"-1" LAMB RIB CHOPS	12 oz.	4	HI	3	3
LAMB SHOULDER	1 lb.	3	HI	8	7
FOUR, ¾"-1" THICK PORK LOIN CHOPS	1¼ lbs. total	3	HI	7	7
FOUR, 1" THICK FRESH SALMON STEAKS	1½ lbs. total	4	500	4	4
1" THICK FRESH FISH FILLETS	1 lb.	4	500	4	4
½" THICK FRESH FISH FILLETS	1 lb.	4	500	3	2
BACON, SLICED	½ lb.	3	HI	3	3
CALVES LIVER	½ lb.	3	HI	5	4
GRAPEFRUIT HALVES	4 halves	3	HI	7-9	Do not turn
TOMATO HALVES	4 halves	3	HI	6	Do not turn
GARLIC BREAD	2 large slices	3	500	1-2	Turn if necessary
GRATINEE- BREADCRUMBS OR CHEESE ON CASSEROLE	9" x 13" broil-proof baking dish	3	HI	3-4	
CREME BRULEE	(4) 4 oz. broil-proof baking dishes	4	HI	2-3	

APPETIZERS AND SIDE DISH RECIPES



OVEN BRAISED SHRIMP SCAMPI

This dish works well as an appetizer or can be mixed in with angel hair pasta for a meal.

¼ cup olive oil

¼ cup butter

3 pounds large raw shrimp, peeled and deveined

2 Tbsp. minced garlic (about 4 cloves)

1 Tbsp. minced fresh ginger

½ cup Italian parsley, chopped

½ to 1 tsp. crushed red pepper flakes

½ cup dry white wine

1 Tbsp. lemon juice

Salt and cracked black pepper, to taste

Preheat oven to 375°F on Pure Convection™.

Place olive oil and butter in a large, ovenproof gratin dish. Melt butter and oil together in the preheated oven. Remove from oven and stir in shrimp, garlic, ginger, Italian parsley and crushed red pepper flakes. Stir to completely coat shrimp. Drizzle with white wine and lemon juice. Place in oven and cook until shrimp becomes pink and begins to curl, about 15-18 minutes. Stir halfway through the cooking process if needed.

Serves 4.

OVEN-ROASTED TINY NEW POTATOES

2 pounds Tiny New or Red Bliss Potatoes

¼ cup olive oil

2 Tbsp. balsamic vinegar

1 Tbsp. fresh thyme

1 Tbsp. fresh Italian parsley

1 Tbsp. fresh basil

5 cloves garlic, minced

Salt and black pepper, to taste

Preheat oven to 400°F on Pure Convection™.

After preheat, place an empty 9" x 13" x 2" baking dish in the oven for 10 minutes. When you add the potatoes, this will prevent them from sticking and will help them brown better. Cut potatoes into ½" to 1" quarters and place in a large bowl. In a small bowl, combine olive oil, balsamic vinegar, thyme, Italian parsley, basil, and garlic. Pour mixture over potatoes and toss potatoes to coat. Season with salt and pepper. Pour potatoes into preheated baking dish. Bake until potatoes are tender and browned, about 30-35 minutes. Stir the potatoes once or twice during baking.

Makes 4 servings.



SPINACH ARTICHOKE DIP

8 ounce box frozen chopped spinach or 2 cups fresh chopped spinach
1 (15 ounce) jar artichoke hearts
3 cups mayonnaise
1-2 Tbsp. garlic, minced
1 cup Parmesan cheese, shredded
Salt and pepper, to taste

Preheat oven to 350°F on Pure Convection™.

Drain and rinse frozen or fresh chopped spinach. Drain and roughly chop artichoke hearts. In a large mixing bowl, combine spinach, artichokes, mayonnaise, garlic and Parmesan cheese. Season with salt and pepper. Add mixture to a baking dish. Bake for 15-20 minutes, or until sides bubble and top browns lightly.

Serve with toast points, warm tortilla chips or fresh chopped vegetables.

Makes 4 cups.

BAKED BRIE WITH CARAMELIZED ONIONS

1 sheet puff pastry dough, thawed
1 wheel of Brie cheese, about 4 " in diameter
1 egg, lightly beaten
1 medium onion, small diced
1 Tbsp. butter
Salt and pepper, to taste

Preheat oven to 350°F on Pure Convection™.

Cut off top rind of Brie. Place Brie in the center of puff pastry dough. Fold the corners of the dough over the cheese, making sure it is completely covered. Brush puff pastry with egg. Bake until puff pastry has risen and is a light golden brown.

While the puff pastry is baking, prepare the caramelized onions. In a medium-sized sauté pan, melt butter. Add onions, stirring occasionally, until they reach a golden brown, about 10 minutes. Season with salt and pepper. Let the Brie sit for a few minutes, then slice the top off the puff pastry. Stir the caramelized onions into the soft cheese in the center. Serve with crackers or toast points.

Makes 1 (6") round.



SAGE STUFFING

If using earthenware, enamel-coated steel or other heavy ceramic bakeware, use Convection Bake. The heat will transfer better when using this mode.

12 slices day-old bread, cut into ½" cubes

½ cup unsalted butter

1½ cups white onion, chopped

¾ cup celery, small diced

¼ cup carrot, small diced

1 large egg, lightly beaten

1¼ Tbsp. fresh sage, chopped

1¼ tsp. salt

½ tsp. ground black pepper

½ to 1 cup reserved drippings from turkey pan or chicken stock

Preheat oven to 325°F on Convection Bake.

Grease a 9" x 13" ceramic baking dish. Place bread cubes on baking sheet and dry in oven for 10 to 15 minutes. Transfer bread to a large mixing bowl and reserve. Melt butter in large sauté pan. Add onion, celery and carrot and cook for 5 minutes, until onions are translucent. Add to bread cubes and toss. Add egg and adjust seasonings with sage, salt and pepper. Add just enough pan drippings to moisten the bread. Pour mixture into baking dish and bake until top is brown and a toothpick inserted in the center comes out clean, about 30-35 minutes.

Additional seasonings may be added to the stuffing. Fresh herbs are preferred to dried because they add great color and flavor. Good ones to try are: Italian parsley, thyme, basil, oregano, tarragon, chives or green onion, chervil and rosemary.

Serves 4.



TERIYAKI SHRIMP KABOBS

TERIYAKI SAUCE:

*1 cup soy sauce
3 cloves garlic, mashed
2 Tbsp. fresh ginger, minced
2 Tbsp. sugar
2 stalks green onions, chopped
1 Tbsp. sesame seeds*

FOR KABOBS:

*1 pound large shrimp (31 to 40 count), peeled and deveined
1 package cherry tomatoes (about 20)
2 green bell peppers, cut into large pieces
1 large white onion, cut into large pieces
1 (16 oz.) can pineapple, cut into chunks
1 package long wooden skewers (about 20 are needed)*

Combine all teriyaki sauce ingredients and pour into a 1gallon, plastic Ziploc bag. Add shrimp, tomatoes, green bell peppers, onion and pineapple to marinate. Let marinate a minimum of 1 hour (maximum 4 hours) in the refrigerator.

Soak skewers in steeping hot water for 10 minutes. This will prevent them from burning and splintering.

Place oven rack on second highest position. Preheat oven to Broil on "HI". Lace skewers with shrimp and vegetables, alternating each. Place about half of them onto broiler pan or sheet pan with rim. Broil on "HI" for 3 minutes, turn skewers over to other side and continue to broil for another 3-4 minutes. Remove cooked skewers onto serving platter and repeat process with remaining skewers.

Serves 4.



CHEESE AND SAUSAGE-STUFFED MUSHROOMS WRAPPED IN PHYLLO

12 button mushrooms, cleaned

4 sheets phyllo dough, thawed

1/3 cup unsalted butter

1/2 cup semisoft cheese with garlic and herb

1/2 cup toasted walnuts, chopped and toasted

1/2 cup cooked Sweet Italian sausage, crumbled

Preheat oven to 375°F on Pure Convection™.

Remove mushroom stems and set aside. Cook mushroom caps in a small amount of boiling water for 8 minutes, or until soft. Drain on paper towels.

In a small bowl, mix together cheese, walnuts, and sweet Italian sausage. Set aside.

Brush one phyllo sheet with melted butter. Top with a second sheet of phyllo and brush with melted butter. Layer with remaining 2 sheets of phyllo and brush with butter. Cut each phyllo stack lengthwise into thirds, then cut each strip into 4 squares, making 12 squares total.

Place a mushroom cap in the center of each phyllo square and top each mushroom with about 1 tsp. of cheese, walnut and sausage mixture. Bring corners of phyllo together on top of the mushroom and pinch to seal. Place on an ungreased baking sheet lined with parchment paper and brush with remaining melted butter. Bake until phyllo turns golden in color, about 13-15 minutes. Serve warm.

Serves 4 appetizer-sized portions.

SAUCES, SOUPS AND STEWS RECIPES



STAN JOSEPH'S VINHA D'ALHOS (PORTUGUESE MARINATED PORK)

This is a wonderful, flavorful recipe developed by Stan Joseph, Dacor's founder and 1st chef. It has been a traditional holiday recipe in his family for years, and we are happy to pass it on to you!

4 pound rolled, boneless pork roast

1 cup red or white wine vinegar

2 garlic cloves, mashed or minced

1 tsp. ground cumin

½ tsp. ground allspice

½ tsp. ground cinnamon

Pinch of ground cayenne pepper

1 Tbsp. salt

1 tsp. cracked black pepper

In a large casserole dish, mix all of the above ingredients and marinate the pork overnight in the refrigerator. Pierce the roast several times with a skewer and extend the marinating time an additional 12 hours. Preheat oven to 325°F on Standard Bake. Place one rack in position 1, counting up from the bottom. Place roast in a covered roasting pan and braise with marinade. Baste with marinade once or twice during cooking. The roast's internal temperature should be 160°F in the thickest, middle section for medium.

Serves 8.



Osso Buco

Osso Buco is traditionally cooked with veal shanks, and is braised over a cooktop for hours and hours to develop the flavor. Since this stew is completely covered and then placed in the oven, I prefer to use Standard Bake on all oven types. By using this indirect heat, no scorching occurs on the bottom of the pan, allowing for the true flavor of this delicious stew to come out!

3½ - 4 pounds veal shanks or beef shanks (about 3)

Salt and pepper, to taste

1 cup all-purpose flour, for dusting

¼ cup olive oil

4 stalks celery, cut into large cubes

4 carrots, cut into large cubes

1 large onion, cut into large cubes

4-5 cloves garlic, minced

1 (6 oz.) can tomato paste

½ cup red wine

1 cup beef stock

Salt and pepper, to taste

Set oven rack on position 1, counting up from the bottom. Remove all other racks. Preheat oven to 350°F on Standard Bake.

Salt and pepper veal or beef shanks, then dust with flour. Set aside. In a large, ovenproof stockpot with a lid, heat oil. Add veal or beef shanks and brown them, about 4-5 minutes. Flip over and brown them on the other side. Remove to a plate and set aside. Do not drain oil from pan. Add celery, carrots, and onion. Cook until they soft and onion is translucent, about 5 minutes. Add garlic and stir until fragrant. With a wooden spoon, stir in tomato paste and cook for a few minutes to get the raw tomato flavor out. Reduce heat to low and “deglaze” the pan with red wine. Continue to stir and let reduce slightly. Slowly add in beef stock to make a thick sauce. Add shanks back into sauce. Bring mixture to a boil. Place lid over the stockpot, and place entire stockpot in the oven. Let stew cook in the oven for 1½ hours. Cook until meat falls off the bone.

Serves 8.



BORDELAISE SAUCE

1½ cups beef stock

¾ cup dry red wine

2 Tbsp. shallot, finely chopped

½ tsp. fresh thyme, crushed

1 bay leaf

3 Tbsp. unsalted butter, softened

2 Tbsp. all-purpose flour

1 Tbsp. chopped fresh parsley

In a medium saucepan, heat 1 Tbsp. butter. Add shallot and cook until soft, about 2 minutes. Add the rest of the butter and flour. Stir to make a paste. Slowly add in red wine, let thicken. Add in beef stock and bring to a boil. Reduce heat and simmer for about 5 minutes. Add thyme and bay leaf. Simmer uncovered for 15 to 20 minutes. Remove bay leaf. Stir in parsley. Serve warm over beef.

Makes about 2 cups sauce.

QUICK BREADS AND YEAST BREADS RECIPES



MRS. GLEASON'S HOMEMADE YEAST ROLLS

2 packages dry yeast
2 cups lukewarm water (between 105-110°F)
½ cup sugar
6½ - 7 cups all-purpose flour
1½ tsp. salt
1 egg, room temperature
¼ cup plus 2 Tbsp. unsalted butter, softened

Combine dry yeast, lukewarm water, and sugar in a large mixing bowl. Let sit for 10 minutes or until it becomes foamy, and yeast and sugar dissolve. Add 2 cups of flour and salt. Add egg and ½ cup butter. Beat in remaining flour until smooth. Knead for 10 minutes on a floured surface. Put dough into a greased bowl and cover with a damp cloth. Place in a warm, draft-free environment to rise for about 1½ to 2 hours before baking. Shape into 2"-3" balls for rolls. Place in two greased 9"x13"x2" pan, spacing rolls about 1" apart from each other. Brush rolls with 2 Tbsp. melted butter. Cover and let rest for 2 hours before baking. Adjust oven racks to positions 2 and 4. Preheat oven to 375°F on Convection Bake. Bake about 15-20 minutes or until golden brown.

Makes about 2 dozen rolls.

LEMON BLUEBERRY MUFFINS

Homemade muffins are very easy to make, and if you have access to fresh blueberries, it will make all the difference in this recipe.

¾ cup fresh blueberries
1½ cups plus 2 Tbsp. all-purpose flour
2 tsp. baking powder
¼ cup plus 2 Tbsp. sugar
½ tsp. salt
1 cup milk
1 egg
⅓ cup butter, melted
1 tsp. almond extract
Zest of 1 lemon

Preheat oven to 375°F on Pure Convection™.

Dredge blueberries in 2 Tbsp. flour to help prevent them from sinking to the bottom of the muffin. Set aside. Combine remaining flour, baking powder, sugar and salt in a mixing bowl.

In a separate bowl, beat together milk, egg, butter, almond extract, and lemon zest. Add to dry ingredients until moistened. Fold in blueberries.

Spoon batter into greased or paper-lined muffin tin. Bake for 15-20 minutes, or until muffins rise and turn golden brown. Let cool slightly and serve.

Makes 1 dozen.



BANANA BREAD

2 Tbsp. ground cinnamon

¼ cup sugar

1 Tbsp. unsalted butter

6 ripe medium-sized bananas

1 cup butter

2 cups sugar

4 eggs

3 Tbsp. milk

1 tsp. vanilla

2 cups all-purpose flour

1 tsp. baking soda

½ tsp. baking powder

½ tsp. salt

½ cup chopped walnuts (optional)

Preheat oven to 325°F on Convection Bake.

In a small mixing bowl, combine cinnamon and sugar. Butter two 9" x 5" loaf pans, then sprinkle half of the cinnamon sugar mixture inside each pan, shaking the pan to coat the sides. Save the remaining half for the top of the loaves.

In a large mixing bowl, add peeled bananas. Mash the bananas using a fork or a potato masher. Add butter and sugar, stirring to mix. Add eggs one at a time, mixing in each before adding the next. Add vanilla. In a medium-sized mixing bowl, combine flour, baking soda and salt. Add to banana mixture slowly and mix completely. Pour batter into prepared loaf pan. Sprinkle remaining cinnamon and sugar mixture on top of the batter. Bake until golden brown or until a toothpick inserted in the middle comes out clean, about 55-60 minutes.

Makes 2 loaves (about 10-12 slices each).



GARLIC BREAD

1 cup butter, softened

5-6 cloves garlic, mashed

1 large shallots, minced

½ lemon peel, finely chopped

¼ – ½ cup fresh Italian parsley

1 large loaves French bread, cut in half lengthwise

In a large food processor combine butter, garlic, shallots, lemon peel, and Italian parsley. Evenly spread butter mixture over French bread halves. Adjust rack to position 3, counting up from the bottom. Turn on broiler and broil bread until golden brown, about 1-2 minutes. Watch the bread carefully as it will burn quickly. Slice and serve warm.

Makes 1 cup compound butter.

Serves 6.



HONEY WHEAT BREAD

This slightly sweet wheat bread turns out beautifully on Dacor's Convection Bake mode. It rises nicely and has a crispy crust on the bottom.

2 ¼ cups warm water (105 F-115°F)

½ cup honey

3 Tbsp. firmly packed brown sugar

2 packages dry yeast

1 cup instant nonfat dry milk

2 Tbsp. butter, melted and cooled

1 egg, lightly beaten

1 tsp. salt

2 cups bread flour

5 to 6 cups whole wheat flour

In a large mixer with dough hook attachment, combine warm water, honey, brown sugar and yeast. Mix lightly and let sit until bubbly, about 5 minutes. Stir in nonfat dry milk, butter and egg. Turn mixer on low. Add bread flour and salt. Scrape down the sides of the bowl with a rubber spatula. Add enough wheat flour to make a soft dough. Knead in the mixer for 7-8 minutes, or turn dough out onto a floured surface and knead by hand for 10 minutes. The dough should be smooth and elastic. Place in a greased bowl, lightly oil the top of the dough and cover. Let rise in a warm, draft-free environment for at least 1 hour or until dough doubles in size.

Preheat oven to 350°F on Convection Bake. Punch down dough and place on a floured surface. Divide dough in half. Roll half of the dough with a rolling pin into an 8" x 13" x 1" rectangle. Roll dough from the 8" side lengthwise, as if making a jellyroll, until a loaf forms. Press to release air bubbles and pinch edges to seal. Repeat with other half of dough. Place the loaves seam side down in two greased 9" x 5" loaf pans. Bake on rack position 2 until loaves rise and brown, and bread sounds hollow when tapped on the bottom, about 30-35 minutes. Remove from loaf pan and cool on baking rack to prevent the bottom from becoming soggy. Let cool and slice.

Makes 2 loaves.



FRENCH BREAD BAGUETTES

2 packages active dry yeast
2 cups warm water (105 -115°F)
1 tsp. sugar
5½- 6 cups all-purpose flour
1½ tsp. salt

Cornmeal, as needed
1 egg white, slightly beaten
1 tsp. water

Combine yeast and warm water in the bowl of an electric mixer with dough hook attachment. Add sugar and stir. Allow mixture to stand and become foamy, about 5 minutes. Then add flour and mix for 7-8 minutes, or until soft dough forms. Add salt. Place in large greased mixing bowl and cover with plastic wrap. Let rise in a warm place for 1 hour or until the dough doubles in size.

* Turn out and divide dough in half. Let rest 10 minutes. Line baking sheet with cornmeal.

Preheat oven to 350° on Pure Convection™.

Roll each dough half into a 12" x 12" rectangle, then roll up long ways, pinching to prevent air pockets. Seal edges. Put seam side down on baking sheet. Make 3 diagonal slashes across the top of the baguette. In a small bowl, combine egg white and water. Lightly brush on bread. Let rise for 30-45 minutes or until nearly double in size. Bake for 20 minutes. Brush again with egg white mixture. Continue baking 15 to 20 minutes or until bread sounds hollow when tapped with fingers. Cool on rack.

* Dacor's warming oven is the perfect medium for rising bread. Set timer on 1-2 hours and the temperature at 2 on a moist setting. If you do not have a warming oven, let the dough rise in your oven with only the halogen lights on. The lights will emit just enough heat to rise the dough.

Makes 2 baguettes.



MAIN ENTREE RECIPES



PURE CONVECTION™ PRIME RIB ROAST

This roast cooks best on Pure Convection™ because it will cook faster and give the roast a beautiful sear. Be sure to raise the roast on a V-shaped rack so the convection air can circulate around the meat.

Approximate Prep time: 10 minutes

Approximate Cook time: About 24-25 minutes per pound

6 pound rib roast, boned and retied (this makes carving easier)

¼ cup olive oil

1 Tbsp. coarse ground kosher salt

1 Tbsp. coarse ground black pepper

½ cup fresh rosemary, chopped; plus two whole sprigs

10 cloves garlic- 5 cloves minced, 5 cloves slivered

Preheat oven to 350°F on Pure Convection™. Place one rack in the number 2 position and remove all others.

Poke the slivered garlic into the roast. Make a rub out of the chopped garlic, olive oil, and rosemary. Rub on the roast to coat. Salt and pepper to taste.

Spray the roasting pan with nonstick cooking spray, and place two sprigs of fresh rosemary in the bottom of the pan. Place the roast on a rack tall enough so that most of the roast is above the sides of the roasting pan. The roast should be placed fat-side up.

Roast at 350 F for about 2½ to 3 hours, or until internal temperature reaches 145 F for medium rare, 160 F for medium, or 170°F for well done. Remove from the oven and let rest for 15-20 minutes before carving. Cut and remove the butcher's string and lift the roast off the ribs to carve. Slice thinly against the grain and transfer to a serving platter. Serve warm.

Serves 12.

ROASTED LEMON ROSEMARY CHICKEN USING THE MEAT PROBE

4-5 pound roasting chicken

1 lemon, halved lengthwise

1 cup Italian parsley, chopped

1 tsp. garlic powder

¼ - ½ cup fresh rosemary, chopped

Salt, to taste

1 cup olive oil

Pepper, to taste

Adjust oven rack position to 2. Preheat oven to 350° on Pure Convection™.

Clean and dry the chicken. Clean and cut the lemon in half and place inside the chicken cavity with several rosemary sprigs. Make a rub with Italian parsley, rosemary and garlic powder. Season the outside of the chicken with the rub and salt and pepper. Place on rack in roasting pan. Insert meat probe into meatiest part of the thigh. Plug other end into receptacle in oven. Press PROBE and enter 170 for internal temperature. The control panel will read 95°F until the internal temperature of the bird reaches 95°F, then it will count up in 1°F increments. Once it reaches 170°F, the oven will beep and read HOLD 150°F on the control panel. The oven will safely hold the chicken at this temperature for 2 hours. Unplug probe and remove chicken. Let rest 10 minutes, carve and serve.

Serves 4.



PURE CONVECTION™ ROASTED TURKEY

12-15 pound fresh turkey
¾ cup olive oil
2 Tbsp. fresh rosemary, chopped, plus 2 whole sprigs
1 Tbsp. fresh thyme, chopped
2 Tbsp. fresh sage, chopped
½ cup fresh Italian parsley, chopped
Salt, as needed
Black pepper, as needed
1 white onion, peeled and quartered

Preheat oven to 350°F on Pure Convection™. Place one rack in the number 1 position and remove all others.

Remove neck and gizzards from the turkey, wash with cold water and dry with paper towels. Set aside.

Chop all fresh herbs, except for two whole sprigs rosemary, and mix into the olive oil. Rub the turkey inside the cavity and out with the olive oil mixture and salt and pepper to taste. Peel and quarter the onion and place in the turkey cavity.

Spray the roasting rack with a nonstick spray. Place the turkey on a rack tall enough so that most of the turkey is above the sides of the roasting pan. Place turkey in a preheated oven.

Cook the turkey at 350°F for approximately 10 minutes per pound or until the internal temperature reaches 180°F in the thigh. Remove and let rest for 14-15 minutes before carving.

This recipe can be doubled with an additional turkey without adding any cooking time.

Serves 12-15.



CURRY PORK TENDERLOIN

2 pork tenderloins, about ¾ pound each

½ cup vegetable oil

2 Tbsp. Madras curry powder

1 tsp. ground black pepper

1 Tbsp. fresh gingerroot, minced

1 Tbsp. garlic, minced

Rub pork tenderloin lightly with vegetable oil. Make a rub out of curry powder, black pepper, ginger, and garlic. Rub tenderloins with spices. Place both on a flat roasting rack in a roasting pan. Cover and refrigerate for at least 1 hour.

Preheat oven to 350°F on Pure Convection™. Cook until internal temperature reaches 155°F. Cook time will be about 45-50 minutes. Let sit for 5-10 minutes before carving.

Serves 4.

* You may also use a 3-4 pound pork roast with this recipe. Marinate it the same way and cook it at the same temperature. Cook time will be closer to 2 hours for a roast of this size.



BUFFALO CHICKEN PIZZA

Use Dacor's ABS20 Baking stone with this recipe. Put the stone in the oven during preheat and allow an extra 20 minutes after the tone. Sprinkle the stone with cornmeal to prevent sticking. Your pizza crust will be crispy and brown on the bottom and your pizza toppings will be brown and bubbly on the top!

DOUGH:

1¼ cups warm water
1 Tbsp. active dry yeast
¼ tsp. sugar
1 Tbsp. olive oil
3 cups all-purpose flour
1 tsp. salt

TOPPINGS:

2 boneless, skinless chicken breasts
1 Tbsp. oil
½ cup hot sauce
2 Tbsp. butter, melted
½ red onion, chopped
2 stalks celery, chopped
1 cup shredded jack cheese
½ cup prepared pizza sauce
2 Tbsp. cilantro, chopped
1 jar blue cheese dressing

FOR DOUGH:

Place water, yeast and sugar in a bowl. Let the mixture become bubbly and foamy, about 5 minutes. Add oil. Add flour one cup at a time. Add salt. Knead dough for 10 minutes to form a smooth ball. Place dough in a well-greased bowl, cover with plastic wrap and let rise until doubled, about 1 to 1½ hours. Remove dough and shape into two 8" circles.

TOPPING AND BAKING

Preheat oven to 400°F on Convection Bake. Cut chicken into bite-sized pieces. Heat a sauté pan with oil. Add chicken and cook until no longer pink. In a small mixing bowl, stir hot sauce and melted butter together. Place chicken pieces into hot sauce mixture. Divide the pizza sauce between the two pizzas. Sprinkle the chicken, red onion, celery, and shredded jack cheese in that order onto each pizza. Place on a pizza stone or pizza pan in the oven on rack position 1 and cook until the crust is done underneath and the cheese is melted, about 20-25 minutes. Top with cilantro. Cut into 6 slices. Serve with blue cheese dressing on the side.

Makes two 8" pizzas.



HICKORY-SMOKED STEAKS

4 New York steaks, about 1" thick (10-12 ounces each)

1 Tbsp. hickory-smoked salt seasoning

½ Tbsp. garlic powder

½ Tbsp. cracked black pepper

Season the steaks liberally with hickory-smoked salt, garlic powder, and cracked black pepper. Place steaks on broiler pan. Make sure oven rack is in position 4, or 4 to 6 inches from the broiler to the surface of the steaks. Turn broiler onto 500°F. Place the broiler pan with steaks lengthwise under broiler, center and push it all the way to the back. Broil for 5-6 minutes to sear, remove pan from oven, flip the steaks over and broil for 4-5 minutes. Remove steaks and let sit for 5-10 minutes. Slice and serve.

Serves 4.



SALMON FILLETS WITH LEMON DILL BEURRE BLANC

Beurre blanc is a wonderful butter-based sauce. It is very delicate and can “break” easily, meaning that the acids (lemon and wine) will separate out from the butter. Our simmer plate will hold this delicate sauce for 20 minutes without breaking.

LEMON DILL BEURRE BLANC:

1 tsp. lemon juice

1/2 cup dry white wine

1 tsp. white wine vinegar

1 cup butter, cut into chunks

1 Tbsp. fresh dill, chopped

1 tsp. salt

FOR SALMON:

4 Salmon fillets, about 1" thick, cut on the bias or “tranche” cut, about 5-6 ounces each

1/3 cup mayonnaise

Salt and white pepper, to taste

LEMON DILL BEURRE BLANC:

Place white wine and white wine vinegar in a small saucepan. Reduce down to 2 Tbsp. Over low heat, drop chunks of butter in, one by one, and “swirl” to incorporate. Drop the next piece in only as the other has fully melted. This will help the butter emulsify with the lemon juice and wine. Once all the butter is incorporated, add lemon juice and salt and place the saucepan on a simmer plate on low. Stir in dill right before serving.

FOR SALMON:

Lightly brush each portion of salmon with mayonnaise to coat. This helps to seal in the moisture. Season with salt and white pepper to taste. Place on ungreased broiler pan. Adjust rack position to 4, counting up from the bottom. Turn broiler to “HI.” Allow broiler to preheat for about 10 minutes, then place the salmon in the oven. Place the broiler pan in the oven so it is centered under the broiler, all the way to the back. Broil fish for 4 minutes, searing lightly. Flip and repeat on other side.

Pour lemon dill beurre blanc over salmon and serve immediately.

Serves 4.



WALNUT CRUSTED RACK OF LAMB WITH GARLIC VEGETABLE SAUCE

2 racks of Lamb (2-3 pounds total)

1 egg, slightly beaten

2 Tbsp. milk

1 cup finely ground walnuts

1 cup Italian seasoned breadcrumbs

1 tsp. salt

2 Tbsp. parsley, chopped

2 Tbsp. olive oil

GARLIC VEGETABLE SAUCE:

1 cup lamb scraps

2 Tbsp. olive oil

1 carrot, small diced

½ onion, small diced

6 whole cloves garlic, peeled

1 tomato, small diced

½ cup white wine

3 cups lamb stock

1 bay leaf

3 sprigs thyme

Salt and pepper, to taste

Clean the racks of lamb. Reserve the scraps (not fat) and bones and set aside for the sauce.

WALNUT CRUST COATING:

In a shallow bowl, whisk together egg and milk. In another shallow bowl, combine walnuts, breadcrumbs, and salt. Coat lamb with egg mixture. Drip off excess egg. Dredge lamb in breadcrumb mixture. Pat mixture all over lamb to make a thick crust.

SAUCE:

Roast the scraps and bones set aside earlier in oven until browned lightly. In a large sauté pan, brown the carrot and onion in olive oil. Add garlic and cook for a couple of minutes. Add tomato and cook until some of the liquid reduces. Reduce heat and add white wine. Let reduce by half. Add lamb scraps, lamb stock, bay leaf and thyme sprigs and simmer on low for 45-50 minutes. Pass through a strainer. Return to sauté pan and reduce to sauce consistency. Keep on simmer plate on low until service.

Preheat oven to 375°F on Pure Convection™. Place lamb on a flat rack on a roasting pan and place in the oven. Cook until medium rare, or internal temperature reaches 145°F, about 15-20 minutes. Let lamb rest 5 minutes before slicing, then cut into chops (about 4 per person). Serve with garlic vegetable sauce.

Serves 6.



SPINACH LASAGNA WITH A PARMESAN CREAM SAUCE

3 Tbsp. unsalted butter

1/2 cup onion, small diced

3 cloves roasted garlic, minced

2/3 all-purpose flour

8 cups milk

3/4 cup Parmesan cheese

3/4 tsp. salt

1/4 tsp. dried red pepper flakes

12 no-bake lasagna noodles (from 8 ounce package)

2 (10 ounce) bags baby spinach, chopped

1 cup carrots, fine julienned

2 (15 ounce) jars artichoke hearts, drained and chopped

2 cups Mozzarella cheese

Preheat the oven to 350°F on Convection Bake.

In large stockpot, melt butter. Add onion and sauté until translucent, about 3 minutes. Add garlic and stir until fragrant, about 2 minutes. Add flour and stir for 2 minutes. Slowly add milk while whisking. If you add the milk too fast lumps will develop. Turn up heat until it reaches a boil, then turn down to a simmer. Cook for about 10 minutes or until it no longer has a flour taste and has thickened to sauce consistency. Add Parmesan cheese, salt and dried red pepper flakes. Set aside.

Spray a 13" x 9" x 2" pan with nonstick spray. Place 1 cup of sauce in bottom of pan. Place 3 noodles to cover sauce. Place 1/4 of the spinach in a layer on top of pasta. Then add 1/4 of carrot in a layer on top of the spinach. Add 1/4 of the artichokes in a layer on top of the carrots. Place 1 cup of sauce over artichokes. Repeat this process two more time, starting with the pasta and ending with the pasta. Add the last layer of sauce over the pasta. Sprinkle with mozzarella cheese. Cover with foil. Place in the oven and bake for 40 minutes . Remove foil cover and bake for an additional 10 minutes uncovered, or until cheese is brown and bubbly on top.

Serves 8.



WILD RICE-STUFFED CORNISH GAME HENS WITH BING CHERRY SAUCE

STUFFING:

1 cup wild rice
2 Tbsp. butter
¼ cup celery, minced
¼ cup onion, minced
⅛ cup carrot, minced
¼ cup red bell pepper, minced
½ cup chicken stock
1 tsp. dried thyme
1 tsp. dried rosemary

GAME HENS:

4 game hens, about ½ -1 pound each
2 Tbsp. butter, melted
2 Tbsp. olive oil
1 Tbsp. salt
2 tsp. pepper

BING CHERRY SAUCE:

1 can pitted Bing (or dark) cherries in syrup
2 cups chicken stock
¼ tsp. salt
Dash of pepper
¼ tsp. ground allspice
½ tsp. ground nutmeg
1 tsp. arrowroot
2 Tbsp. Grand Marnier

Bring a pot of water to a boil. Cook wild rice in water until tender about 20 minutes. The rice will almost split in two and one side will bend back when it is done. While the rice is cooking, melt butter in a sauté pan. Add celery, onion, carrot, and bell pepper. Sauté until the vegetables are soft. Drain rice and add to vegetables. Add the chicken stock and seasonings. Cook for 3 minutes. Season with salt and pepper. Turn off heat and let mixture cool completely. Preheat oven according to chart below. Remove gizzard and inside package from game hens. Rinse under cold water and pat dry with paper towels. Combine butter and olive oil and drizzle over hens. Season with salt and pepper. Place hens on a roasting rack inside of a roasting pan. Stuff the hens with the rice. Preheat oven on Pure Convection™ at 375°F. Roast until golden brown, about 40-45 minutes. When the juices run clear, take out and cool for 10 minutes. Scoop the rice out of the game hens and cut game hens in half.

For sauce; drain cherries and put liquid in a saucepan with chicken stock. Reduce by half. Add salt, pepper, allspice and nutmeg. Stir arrowroot with 1 teaspoon of the cherry sauce that has been cooled. Stir until smooth before adding to sauce. Simmer until thickened. Add Grand Marnier and bing cherries. Place a spoonful of rice in center of plate. Place half a game hen or a whole game hen on top of the rice. Spoon sauce over game hen and around the plate.

Serves 6 to 8.



DESSERT RECIPES



CREAM CHEESE POUND CAKE USING TIMED-DELAY FEATURE

This recipe, along with others that require foods to be cooked in a “cold start” oven or an oven that has not been preheated, works well on our Timed-Delay baking feature.

* Before using this feature, make sure that the clock has been set to the correct time and the correct A.M. or P.M. settings. This does not show on the clock display, but it is very important to set the time of day you would like the food completed.

Nonstick cooking spray

1/2 pound butter (2 sticks), softened

1/2 cup vegetable shortening

8 ounces cream cheese, softened

3 cups sugar

Dash of salt

6 eggs

3 cups cake flour

2 Tbsp. vanilla extract

Spray two 9" x 5" loaf pans with nonstick cooking spray. In a large mixing bowl, combine butter, vegetable shortening, cream cheese, sugar and salt. Mix together until well creamed. Add eggs 1 at a time mixing after each addition. Add flour 1 cup at a time. Add vanilla and combine. Divide batter into loaf pans. Place both loaves in cold oven on rack position 2.

TO SET TIMED DELAY:

- Press **Convection Bake** mode and the Down arrow until you reach 325°F.
- Press **Cook Time** button. This refers to the time you wish for the pound cake to be done cooking. Use the “Up” arrow to enter 55 minutes.
- Finally, press the **Stop Time** button. This refers to the time you wish for the pound cake to be done baking. Use the Up arrow to select the time of day you wish to have the dessert.
- If you wish to start the pound cake now, don't enter a new time into the **Stop Time**, just press **Stop Time** once. You must not skip this step, or the oven will go through its normal preheat with the broiler. Notice that the 55 minutes has been added into the **Stop Time** for you.
- When the pound cake is done, 3 beeps will sound. Remove the cake, let cool, and enjoy your perfectly cooked pound cake.
- If you are not around to hear the beep, the oven will go into a “Hold” mode. It will display **Hold** on the screen and maintain 150°F. The oven is going into a **Hold** mode at 150°F so that the food will not be in the temperature danger zone (40°F-140°F). Keep in mind that the pound cake will continue to cook in the Hold mode due to the residual heat in the oven, but it will be safe to serve to your guests. It will remain in this mode for 2 hours.

Makes two 9" x 5" loaves.



ANGEL FOOD CAKE

1½ cups egg whites (10-12 large eggs)
1½ cups sifted powdered sugar
1 cup sifted cake flour
1½ tsp. cream of tartar
1 cup granulated sugar
1 tsp. almond extract

Preheat oven to 350°F on Pure Convection™.

Let egg whites come to room temperature. Sift powdered sugar and cake flour together. Add cream of tartar to egg whites. Beat with electric mixer until soft peaks form. Gradually add granulated sugar, beating until stiff peaks form. Add almond extract. Fold dry mixture into whites ¼ at a time. Stir with a whisk to incorporate fully. Pour into ungreased 10" tube pan. Using a rubber spatula, cut through batter to get rid of air pockets. Bake until risen and browned, about 40-45 minutes. Top should spring back and should not be sticky in the folds. Immediately invert on rack, leave in pan. Cool thoroughly. Loosen sides and remove cake. Let cool and slice to serve.

Makes one 10" cake (about 12 slices).

LEMON LOVER'S COOKIES

<i>1 cup butter flavored vegetable shortening</i>	<i>¾ cup flaked coconut</i>
<i>1½ cups sugar</i>	<i>2½ cups all purpose flour</i>
<i>1 Tbsp. water</i>	<i>1½ tsp. cream of tartar</i>
<i>1½ tsp. lemon extract</i>	<i>1 tsp. baking soda</i>
<i>2 Tbsp. lemon juice</i>	<i>¼ tsp. salt</i>
<i>2 eggs</i>	<i>1 Tbsp. poppy seeds</i>
<i>1 tsp. finely grated lemon peel</i>	

Preheat oven to 325°F on Pure Convection™.

Mix coconut with lemon juice in a small bowl and let sit for 10 minutes. Cream together vegetable shortening and sugar until fluffy. In a bowl, mix water, lemon extract, lemon juice with coconut, eggs and lemon peel. Add to shortening mixture. Sift together flour, cream of tartar, baking soda, salt and poppy seeds in a separate bowl, then combine all ingredients and beat together. Drop by rounded teaspoonfuls, about 2 inches apart on lightly greased cookie sheet. Bake until lightly browned around edges, about 12 minutes.

Makes about 2 dozen cookies.



SALLY'S OATMEAL COOKIES

1 cup vegetable shortening
¾ cup brown sugar
¾ cup granulated sugar
1¼ cups flour
1 tsp. baking soda
½ tsp. salt
½ tsp. ground cinnamon

½ tsp. ground allspice
3 cups rolled oats
½ cup raisins
½ tsp. vanilla extract
2 eggs
½ cup chopped walnuts, chopped



Preheat oven to 325°F on Pure Convection™.

In a mixer, cream together vegetable shortening, brown sugar and granulated sugar. Add vanilla extract and eggs and beat on low speed. In a small bowl, sift together flour, baking soda, salt, cinnamon and allspice. Gradually add to the mixer. Mix until combined. Stir in rolled oats, raisins and walnuts. Drop by rounded tablespoonfuls on two lightly greased cookie sheets. Bake until light golden in color, about 11-13 minutes.

Makes about 2 dozen.

CREAMY PUMPKIN PIE

PIE DOUGH:

1 cup all-purpose flour
½ cup unsalted butter, cut into cubes
¼ cup ice cold water

FILLING:

1 (16 ounce) can pumpkin pie filling
1 (14 ounce) can sweetened condensed milk
2 eggs, beaten
2 tsp. pumpkin pie spice or 1 tsp. cinnamon, ½ tsp. ginger, ½ tsp. nutmeg
½ tsp. salt

TOPPING:

1 ½ cups sour cream
2 Tbsp. sugar
1 tsp. vanilla
2 cups pecan halves, to decorate

For the pie crust, combine flour and salt in a mixing bowl. Cut in cubes of butter to form small pieces, about the size of a pea. Drizzle in water. Add just enough until the dough forms a ball. Wrap in plastic and refrigerate for 30 minutes. Roll dough out on a floured surface to fit a 9" round pie dish.

Preheat oven to 400°F on Convection Bake. In a large bowl, combine pumpkin pie filling ingredients until well blended. Pour filling in piecrust. Bake for 10 minutes, then reduce temperature to 350°F. Bake for an additional 20-25 minutes, or until pie does not jiggle when shaken lightly.

Remove pie from oven and add sour cream topping on top of the pumpkin pie filling. For the sour cream topping, combine sour cream, sugar, and vanilla. Spread on top of pie. Decorate top with pecan halves. Bake for an additional 10 minutes, or until sour cream topping is set.

Serves 8.



TOASTED COCONUT CRÈME BRULEE

6 (4-ounce) broil proof ceramic dishes
2 cups heavy cream
2 cups sweetened flake coconut
5 egg yolks
1/3 cup sugar
1/8 tsp. salt
1/2 vanilla bean
1/2 cup superfine sugar or brown sugar*

Preheat oven to 325°F on Standard Bake. Place coconut flakes on a cookie sheet. Toast for about 10 minutes, or until golden brown. Remove coconut from the oven carefully because the oils can burn your eyes.

In a heavy saucepan, heat the heavy cream. Slice down the center of the vanilla bean and add it to the cream. Add the toasted coconut. Remove from heat and set aside, letting the toasted coconut steep in the cream.

In a large mixing bowl, combine egg yolks, 1/3 cup sugar, vanilla extract and salt. Beat with a whisk until just combined. Strain coconut and vanilla bean out of cream into a bowl, then slowly whisk cream into egg mixture. Don't too quickly at the beginning, because it will cause the yolks to curdle.

Place six 4-ounce broiler-proof custard cups in a 3-quart rectangular baking pan. Pour egg custard mixture evenly into cups and carefully transfer to preheated oven. Using a measuring pitcher, pour enough hot water into the baking pan around the custard cups to reach halfway up the sides of the dishes. This will act as a buffer to slowly cook the custard without browning. You want the crême brulee to be set but not browned. Bake until only about a dime-sized piece in the center of the custard still shakes, about 30-40 minutes. Remove from the water bath and cool on an oven rack. Cover and chill for at least 1 hour up to overnight.

Before serving, let custard stand at room temperature for 20 minutes. This will help prevent the cups from cracking during the "brulee." Sprinkle an even layer of superfine sugar or brown sugar over the surface of the custard, using an index finger to fill it in. Set oven to Standard broil on "HI" and set the oven rack on position 4 (counting up from the bottom). Place custard cups with sugar on them close together on a small cookie sheet. Place pan in the center of the rack under the broiler all the way to the back, and broil for 4-5 minutes, or until the top browns and creates a hard shell over the custard. Serve immediately.

*The make your own superfine sugar, grind granulated sugar in a food processor.

Serves 6.



DOUBLE-CRUSTED CRANBERRY APPLE PIE

PIE DOUGH:

3½ cups all-purpose flour
2 tsp. salt
1 Tbsp. sugar
2 cups unsalted butter, cut into cubes
6 ounces ice cold water with a dash of cider vinegar
(this keeps gluten from developing in flour)

PIE FILLING:

6-7 tart Granny Smith apples
1 tangerine or orange
3 Tbsp. unsalted butter
3 cups fresh cranberries
1¼ cup sugar
1 tsp. ground cinnamon
½ tsp. ground nutmeg
½ tsp. ground cloves
1 Tbsp. sugar

FOR PIE DOUGH:

Combine flour, salt and sugar in a large mixing bowl. Using a pastry cutter or a fork, incorporate cubes of butter until small pieces form (about the size of a pea). Drizzle in cold water and continue to mix until dough just comes together. Form two equal balls and wrap in plastic and refrigerate for 30 minutes. Roll out each ball on a floured surface to form two 10" circles. Place one of the circles in the bottom of a pie dish, set the other one aside.

FOR FILLING:

Peel, core and slice apples in ½" slices. Using a zester, peel the skin from the tangerine. Fine chop the zest, then juice the tangerine. Set aside. In a large sauté pan, melt butter over medium heat. Lightly sauté the apples. Pick through the cranberries to make sure all stems and soft cranberries have been discarded. Add cranberries to sauté pan and cook until they begin to pop. Add tangerine zest and juice, sugar, cinnamon, nutmeg, and cloves.

Preheat oven to 400°F on Convection Bake. Let mixture cool slightly, then pour into prepared pie dish. Add top crust. Seal the edges together, then cut a few slits into the top crust to vent. Sprinkle remaining sugar on top of the pie. Place pie on a cookie sheet and bake for 10-15 minutes. Adjust temperature down to 325°F by pressing the Convection Bake mode and then the Down arrow. Bake for an additional 40-45 minutes. Let pie cool before slicing.

Makes about 8 slices.



AMARETTO-ORANGE PASTRY TART

PATE SUCRE (SUGAR PASTRY DOUGH):

3 cups all-purpose flour
½ cup sugar
1 tsp. salt
1 cup unsalted butter, cut into cubes
2 egg yolks
½ cup half and half milk
1 Tbsp. vanilla extract

AMARETTO PASTRY CREAM FILLING:

8 ounces milk
2 Tbsp. cornstarch
1 cup sugar
3 egg yolks
½ Tbsp. unsalted butter, melted
2 Tbsp. orange zest
Juice of 1 orange
2 Tbsp. Amaretto liqueur or almond extract
Sliced fresh fruit, for garnish

FOR THE CRUST:

Preheat oven to 350°F on Pure Convection™.

Combine flour, sugar and salt in a small mixing bowl. Using a fork, cut in butter until coarse meal forms. Combine yolks and half-and-half milk and add to flour. Stir with fork until dry ingredients are moistened. Shape into dough and refrigerate for 30 minutes. Roll into a 12" circle of about ¼ inch thickness. Place in 10" tart pan. Roll a rolling pin across the top of the tart pan to cut off excess dough. Bake until golden brown, about 15- 20 minutes. Allow to cool.

FOR THE FILLING:

Scald milk in a small saucepan. In small bowl, mix together cornstarch and sugar. Add cornstarch and sugar to milk in saucepan and whisk together. Slowly temper in egg yolks. Cook over low heat until thickened, whisking constantly. Stir in melted butter. Add Amaretto, orange zest and orange juice. Add immediately to cooled, baked pate sucre shell. Refrigerate until set, about 1 hour. Decorate the top with fresh fruit.

Makes about 12 slices.



MOLTEN CHOCOLATE CAKES

TRUFFLE CENTER:

2 ounces bittersweet chocolate, finely chopped
3 Tbsp. heavy cream
Dash of salt
1 Tbsp. unsalted butter, cut into small cubes
1-2 Tbsp. unsweetened cocoa

CAKES:

Six 4" ceramic ramekins
8 ounces bittersweet chocolate, finely chopped
¾ cup unsalted butter, cut into cubes
1 tsp. pure vanilla extract
5 eggs, separate the whites from the yolks
¼ cup sifted cake flour
⅛ tsp. cream of tartar
Dash of salt
½ cup sugar

TOPPING:

Fresh whipped cream and berries
Fresh mint leaves

FOR TRUFFLE:

In a microwave-safe bowl, combine chocolate and butter. Microwave on high for 1 minute, remove and stir, then microwave for 30 seconds longer. Stir with a whisk until melted. Add in cream and salt. Stir until chocolate mixture thickens. Allow to cool slightly, then refrigerate until firm, about 1-2 hours. Remove chocolate from refrigerator and form 1 Tbsp. balls with a spoon and then roll in unsweetened cocoa. Set aside on a plate. Flatten each ball slightly, then freeze until solid, about 1 hour.

FOR CAKES:

Preheat oven to 350° on Pure Convection™.

To make the cakes, butter the bottom and sides of six 4" ceramic ramekins. Line a rimmed cookie sheet with foil and place the ramekins on top.

In a small saucepan, combine chocolate, butter and vanilla extract. Place on simmer plate on low and melt, stirring occasionally. Remove from heat and allow to cool slightly. Whisk in flour.

In a large stand-up mixer, whip yolks to ribbon stage, or until creamy yellow and thick. Add chocolate mixture to large mixing bowl. Slowly add yolk to chocolate mixture while whisking. Wash out mixing bowl, then whip egg whites, cream of tartar and dash of salt to soft peaks. Gradually add sugar and continue to whip until stiff peaks form. Using the whisk, fold in the egg whites until batter is uniform.

Divide batter evenly among the six ramekins until they are about ¾ of the way full. Bake for 8 minutes. Remove from the oven and place 1 frozen truffle in the center of each cake. Work quickly to do this, so you don't lose much heat. Use a toothpick to push the truffle down just below the surface. Place back into oven and bake for additional 8 minutes. Do not overbake-- the center will still look jiggly, but the cake should rise above the rim of the ramekin. Remove baking sheet and place the individual ramekins on a cooling rack. Allow cakes to stand for at least 5 minutes, no longer than 10 minutes as you will want to serve them warm. They will begin to deflate slightly during the standing time.

To serve, loosen the cake from the sides of the ramekin with a knife. Place dessert plate on top of the ramekin. Using oven mitts or a kitchen towel, flip the cake and the plate at once, and slowly remove the ramekin. Be careful as the contents and ramekins are hot. Scoop a generous amount of whipped cream on top or on the side, and decorate with fresh berries and mint leaves. You may also sift cocoa or powdered sugar onto the cake. The hot truffle in the center should ooze out when cut with a fork. Warn your guests that the contents will be hot.

Serves 6.



COMMON BAKING PROBLEMS AND SOLUTIONS

PROBLEM	REASON	SOLUTION
COOKIES AND BISCUITS BURNT ON THE BOTTOM	Oven door opened too often Dark, absorbent pan was used Incorrect rack position being used and pan is too close to the heat source Standard Bake or Convection Bake mode is being used Pan is too large and too close to element	Set minute timer to shortest recommended time and look through window to check doneness Use shiny, reflective pans with low sides Check cookies by looking through the oven door's window instead of opening door Use recommended rack position and use Pure Convection. Use smaller pan
COOKIES AND BISCUITS ARE TOO BROWN ON TOP	Rack position being used is too high Oven not fully preheated The pan's sides are too high	Use the rack positions recommended in this guide Allow oven to preheat fully before placing food in the oven Use recommended pan size
CAKE SIDES ARE BURNT AND CAKES ARE NOT DONE IN THE CENTER/CAKES BURST ON TOP	Oven too hot	Reduce temperature
POOR VOLUME FOR CAKES AND BAKED GOODS	Too little flour Too much liquid Oven too hot	Measure ingredients carefully Lower oven temperature
UNEVEN CAKE SHAPE	Batter spread unevenly Oven rack not level	Shake pan lightly to even out batter Make sure oven rack is properly in place Place cakes in center of oven rack for best result
CAKE TEXTURE IS TOUGH OR CRUMBLY	Too much flour Too little sugar or shortening Batter overmixed	Decrease flour Increase sugar or fat Do not overmix batter- use recommended mix times
COOKIES ARE TOO CRISP	Low moisture in product High sugar and fat content Thin shape Baked too long	Increase liquid Decrease sugar or fat Cut/roll larger pieces Decrease baking time
COOKIES ARE TOO SOFT	Too much liquid Low sugar or fat Underbaked Large/ thick shape	Decrease liquid Increase sugar or fat Increase cooking time Cut slightly smaller

COMMON BAKING PROBLEMS AND SOLUTIONS

PROBLEM	REASON	SOLUTION
COOKIES ARE TOO CHEWY	Too much egg High sugar and liquid, but low fat content Overmixed	Decrease egg content Increase fat content Do not overmix when adding flour
PIE DOUGH IS TOO TOUGH	Overmixing dough	Use minimal mixing times when adding water
PIE DOUGH IS CRUMBLY	Not enough water; too much shortening	Increase water; decrease fat
PIE DOUGH SOGGY OR RAW ON BOTTOM	Oven temperature too low; not enough bottom heat	Increase temperature Use Convection Bake or Standard Bake Use lower rack position
PIE DOUGH SHRINKS	Dough overworked Too much water	Use minimal mixing times Decrease water
PIE FILLING BOILS OUT	No steam vents cut across the top Oven temperature too low Filling hot when put in shell Crust not sealed; too much filling	Cut steam vents in top crust Increase oven temperature and use Convection Bake and Standard Bake Allow filling to cool before adding to pie shell Seal crust; don't overfill the pie crust
CURDLING OF CUSTARD OR SOFT FILLINGS	Overbaked	Decrease baking times
YEAST BREAD SPLIT OR BURST CRUST	Overmixing dough Oven too hot	Use minimal mixing times- just until dough is elastic Decrease oven temperature
BLISTERS ON BREAD CRUST	Too much liquid Improper fermentation	Decrease liquid Make sure loaves ferment at correct time and temperature
BREAD TOO DENSE OR CLOSE- GRAINED	Too much salt Too little liquid Too little yeast Underproofed	Decrease salt Increase liquid Increase yeast Increase proofing time
BREAD CRUST TOO DARK	Oven too hot	Decrease oven temperature Allow oven to preheat fully
BREAD CRUST TOO LIGHT	Too low temperature	Increase temperature Use lower rack position Use Standard Bake or Convection Bake

WEIGHTS AND MEASURES

3 teaspoons = 1 Tablespoon

1 Tablespoon = 1/2 fluid ounce

4 Tablespoons = 1/4 cup

1 cup = 8 fluid ounces

5 1/3 Tablespoons = 1/3 cup

1 cup = 1/2 pint

8 Tablespoons = 1/2 cup

2 cups = 1 pint

1 pint = 16 fluid ounces

1 quart = 32 fluid ounces

1/2 gallon = 64 fluid ounces

1 gallon = 128 fluid ounces

10 2/3 Tablespoons = 2/3 cup

4 cups = 1 quart

12 Tablespoons = 3/4 cup

2 pints = 1 quart

16 Tablespoons = 1 cup

4 quarts = 1 gallon

MINIMUM SAFE INTERNAL TEMPERATURES FOR VARIOUS FOODS

GROUND MEATS AND MEAT MIXTURES	F°
Beef, Pork, Veal, Lamb	160
Turkey, Chicken	165
Fresh Beef, Veal, Lamb	
Medium Rare	145
Medium	160
Well Done	170
Poultry	
Chicken and Turkey, Whole	180
Poultry Breasts, Roast	170
Poultry Thighs, Wings	180
Duck and Goose	180
Pork	
Medium	160
Well Done	170
Ham	
Fresh (raw)	160
Pre-cooked (to reheat)	140

Please note that the minimum safe internal temperatures are subject to change. This is due to the changing bacteria and the temperatures required to eradicate it. Visit the below website for the most current information.

*These cooking temperatures are from the USDA Meat and Poultry Hotline
(800) 535-4555 or www.fsis.usda.gov*

A WORD ABOUT CARRY-OVER COOKING

After foods are pulled out of the oven, they will continue to cook. Carry-over cooking affects all foods; the larger the item, the longer the carry-over time. It is best to let the food rest for 10 to 15 minutes after it comes out of the oven. This will allow meat to retain its juices and baked goods to continue to set, making it easier to cut and cook to a safe temperature to serve.

