

Convection Oven Roasting Tips

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, on a roasting rack, in a shallow pan. Use a pan that fits the size of the food being prepared (use the broiler pan accompanying your **Dacor** oven.) No basting is required when the fat-side is up. It is not necessary to add water to the pan. Water causes a steam effect. "Roasting" is a dry- heat process.
3. Place poultry breast-side up in a shallow pan, on a rack, that fits the size of the food being cooked. Once again, you can use the broiler accompanying your oven. Brush poultry with melted butter, or oil, before roasting. This will help seal in juices and aid in the browning process of meats.
4. Tall- sided pans are not recommended when roasting in convection. They interfere with the oven's heated air circulation over the food. A rim of 2-3" is fine if the roast is raised up on a "V-shaped rack." This will catch any juices and still allow air circulation around the roast.
5. When using a meat thermometer, insert the stem part of the thermometer halfway into the center of the roast's thickest portion. For poultry, insert stem (between the body and leg) into the thickest part of the inner thigh. 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 1/2" 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. The meat continues to cook after being removed. This is called "carryover" cooking and can be utilized for 10-15 minutes in order to make carving easier and meats retain their juices.
7. There is no need to foil tent or cover roasted meats in the Pure Convection™ mode. If this is your preferred method of roasting, however, use **Standard Bake** rather than **Pure Convection™** or **Convection Bake** because the convection air will never reach the food and will not aid in roasting or searing.
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.