

# LIMITED WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights, which may vary from state to state.

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[www.Ginnys.com](http://www.Ginnys.com)



## 10-in-1 EVERYTHING OVEN



## Instruction Manual & Recipes

Model: PBT-306

[www.Ginnys.com](http://www.Ginnys.com)

Congratulations!

Your *Ginny's* 10-in-1 Everything Oven will surely be one of the most versatile and practical appliances in your home. Please read the following instructions carefully before first use.



Published By:

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## KEEP WARM

1. Temperature setting: 220°F-240°F
2. Heater selection: Lower, Upper or All/Rotisserie
3. The lid may be kept on when keeping warm.
4. Place the heat-proof dish to be used onto the rack.

### USEFUL TIPS TO KEEP FOOD WARM:

- ◆ Warming time over 30 minutes is not recommended, as food might get dry.
- ◆ If using the griddle/grill to keep warm, select the upper heating element and keep the lid on to help retain heat.
- ◆ If selecting the lower heating element, place the rack into lower rack slot; if selecting the upper heating element, place rack close to the top heating element. If selecting all/rotisserie, place food in the middle for warming.

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## TOASTING

1. Remove the lid. Keep the griddle/grill tray as the top cover while the oven is in operation.
2. Temperature: 450°F
3. Heater Selection: All/Rotisserie
4. Put food on the chrome roast/bake rack; place it into the middle or top rack slot.
5. Set the timer.

### USEFUL TIPS FOR TOASTING:

- ◆ When toasting just one or two items, placing them into the middle of the oven will produce best results.
- ◆ The 10-in-1 Everything Oven is best for toasting items that are too thick to be toasted in conventional toasters.

## STEAMING

1. Temperature: 220°F
2. Heater Selection: Upper
3. Add the necessary amount of water to the grill/griddle tray. Water should not exceed the upper edge of the grill/griddle tray.
4. Place food directly onto the griddle/grill tray, or onto a shallow, heat-safe dish placed onto the grill/griddle tray. The heat-safe dish should be shallow enough to not obstruct the lid when food is placed on it.
5. Place the lid onto the griddle/grill tray.
6. Set the timer for the desired steam time.

### USEFUL TIPS FOR STEAMING:

- ◆ During steaming, hot steam may escape around the edges of the lid. This is normal. Exercise caution near the lid, as this escaping steam will be extremely hot.
- ◆ Exercise caution when removing the lid after steaming. Escaping steam will be extremely hot.

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## IMPORTANT SAFEGUARDS

*Basic safety precautions should always be taken when using electrical appliances, including the following:*

1. **Important: Read all instructions carefully before first use.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug or the appliance itself in water or any other liquid.
4. Close supervision is necessary when the appliance is used near children.
5. Prior to plugging appliance into the wall outlet, ensure all control switches are set to the "OFF" position. To disconnect, turn all control switches to the "OFF" position and remove plug from wall outlet.
6. Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Ginny's customer service for examination, repair or adjustment.
8. Using attachments or accessories other than those supplied by the manufacturer can create a HAZARD. DO NOT use incompatible parts.
9. Do not use outdoors.
10. Do not allow cord to touch hot surfaces or to hang over the edge of a counter or table.
11. Do not place on or near a hot burner or in a heated oven.
12. Extreme caution must be used when removing the drip tray and disposing hot grease or other hot liquids.
13. Do not use this appliance for other than its intended use.
14. Do not clean with metal scouring pads. Pieces may break off the pad and touch electrical parts, creating a risk of electrical shock. Metal scouring pads may also damage the rotisserie finish.
15. When in use, keep oven at a minimum of 10-12 inches away from walls. Place on a stable, dry and heat-resistant surface in a well-ventilated area.
16. A fire may occur if the oven is covered or touching flammable material, such as curtains, drapes or walls, when in use. Do not store any items on top of the appliance while it is in operation.
17. Do not place any of the following or similar materials in or on the oven: paper, cardboard, plastic, etc.
18. Always use a 120V wall outlet.
19. The oven will become very hot when in use (glass door, top, back and side of the oven).  
Be sure to use handles and wear protective oven mitts or gloves.

## SAVE THESE INSTRUCTIONS

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## GRIDDLE/GRILL RECIPES

### SWEET POTATO PANCAKES

- 2 cups mashed and cooked sweet potatoes
- 2 lightly beaten eggs
- 2 teaspoons dried minced onion flakes
- ½ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- 1 teaspoon curry powder
- 1 tablespoon all-purpose flour
- 2-3 tablespoons vegetable oil

Preheat the griddle. Set vegetable oil aside. Use a medium-size mixing bowl to combine the mashed potatoes and eggs with the ingredients. Stir well. Use a pastry brush to spread the vegetable oil on the griddle. Spoon the potato mixture onto the griddle and spread it out to make pancakes. Cook one side until brown, then turn to cook the other side. When finished, see instructions for Keep Warm on **page 23** to keep the pancakes warm for serving on the griddle. Makes 10-12 pancakes.

### BLUEBERRY PANCAKES

- 1 cup egg substitute or 4 eggs
- 1 cup milk
- 1 cup cold water
- 2½ cups flour, sifted
- ¼ cup safflower oil
- ¾ teaspoon light brown sugar
- ¼ teaspoon salt
- ¾ cup fresh blueberries
- 2 tablespoons unsalted butter, melted and cooled

Preheat the griddle. Beat egg substitute, milk and water lightly; add the remaining dry ingredients. Stir well until almost smooth; there may be some lumps. Butter the griddle lightly and cook until the bottoms are golden brown. Turn pancakes when topside is bubbly and cook the other side until it is brown. When finished, see instructions for Keep Warm on **page 23** to keep the pancakes warm for serving on the griddle. Makes 12 pancakes.

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## GRIDDLE/GRILL

1. Remove the lid. The lid should not be used if cooking at temperatures above 240°F.
2. Temperature setting: 450°F-470°F
3. Heater selection: Upper
4. Set to desired time.
5. Preheat approximately 5 minutes.

### USEFUL TIPS:

- ◆ The griddle/grill is excellent for preparing side dishes while the main course cooks in the oven.
- ◆ Ideal for a full breakfast: bacon, egg, pancakes and more!
- ◆ Extreme caution should be exercised when removing the griddle/grill for cleaning. Allow the oven and grill/griddle to cool completely before removing.
- ◆ Exercise caution when using the griddle/grill as food may spatter while cooking.
- ◆ The roasting tray may be slid into the top rack slot when using the griddle/grill. This will help keep the heat at the top for ideal cooking.
- ◆ After cooking is complete, the lid may be used help keep food warm for serving. For instructions on using the griddle/grill tray to keep food warm, see “Keep Warm” on **page 23**.

## ADDITIONAL IMPORTANT SAFEGUARDS

20. DO NOT touch the interior parts of the oven until they have completely cooled.
21. Never leave the oven unattended when in use and always monitor it to ensure it is functioning properly.
22. Always use two hands when moving the appliance.
23. When the oven is not in use, turn all switches to the “OFF” position and unplug the unit.
24. DO NOT set anything on the door when it is open as it may cause the glass to break.
25. Oversized foods or metal utensils must not be placed into the oven as they may cause a fire or risk of electrical shock.
26. Extreme caution should be exercised when using containers constructed of materials other than metal or glass.
27. Do not store any materials, other than the manufacturer’s recommended accessories, in this oven when not in use.
28. Do not cover crumb tray or any part of the oven with metal foil. This will cause the oven to overheat.
29. To turn this appliance off, set the timer switch and heater selection control to the “OFF” position. The indicator light will then turn off. For safety reasons, it is best to unplug the unit when not in use.

## SHORT CORD INSTRUCTIONS

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a longer extension cord is used:
  - a. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
  - b. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled by children or tripped over unintentionally.

## POLARIZED PLUG

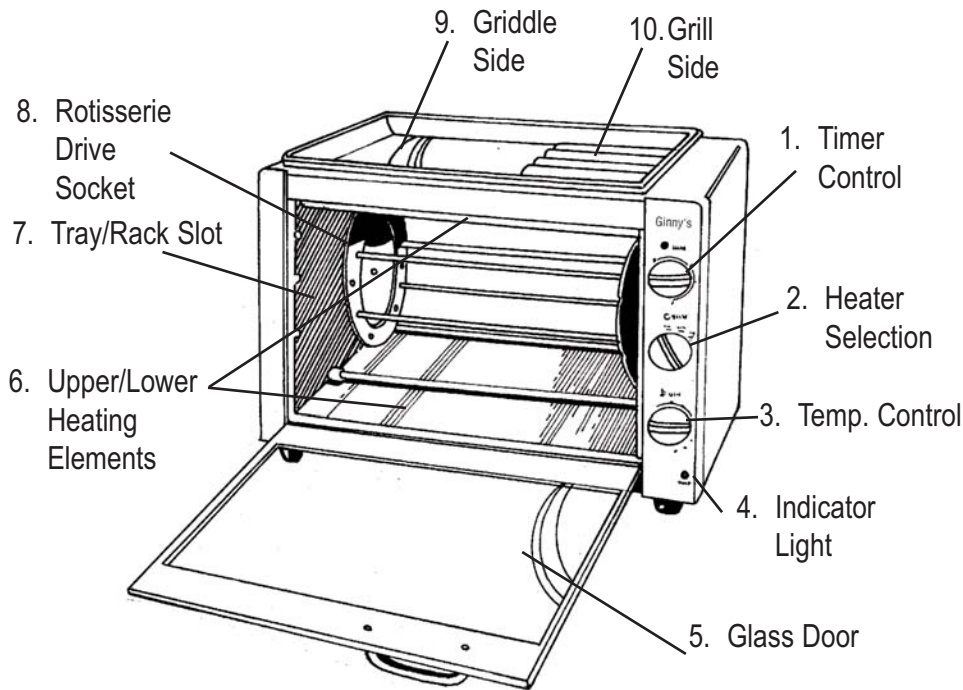
This appliance has a polarized plug (one blade is wider than the other), follow the instructions below:

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

**This appliance is for household use only.**

# PARTS IDENTIFICATION

- |                                     |   |
|-------------------------------------|---|
| 1. TIMER CONTROL                    | 13. DRIP/CRUMB TRAY                         |
| 2. HEATER SELECTION                 | 14. ROTATING SET WITH SPIT RODS             |
| 3. TEMPERATURE CONTROL              | 15. ROTISSERIE FOOD BASKET                  |
| 4. INDICATOR LIGHT                  | 16. ROASTING TRAY                           |
| 5. GLASS DOOR                       | 17. COOKIE SHEETS X2                        |
| 6. UPPER AND LOWER HEATING ELEMENTS | 18. TRAY/RACK HANDLE                        |
| 7. TRAY/RACK SLOT                   | 19. ROTISSERIE HANDLE                       |
| 8. ROTISSERIE DRIVE SOCKET          | 20. KABOB RODS X8                           |
| 9. GRIDDLE SIDE                     | 21. REMOVABLE GRIDDLE/GRILL TRAY            |
| 10. GRILL SIDE                      | 22. SCREWS FOR REMOVABLE GRIDDLE/GRILL TRAY |
| 11. LID                             | 23. SPIT LOADING BASE                       |
| 12. ROAST/BAKE RACKS X2             |   |



# BAKING RECIPES

## LOW-FAT OAT BRAN BLUEBERRY MUFFINS

- ¾ cup oat bran
- ½ cup flour
- 2½ tablespoons brown sugar
- ¼ cup milk
- 1½ teaspoons baking powder
- ½ teaspoon salt
- 1 tablespoon vegetable oil
- 1 egg
- 1 teaspoon vanilla extract
- 2 cups blueberries

Preheat the oven to 425°F. Place the egg, sugar, milk, salt and vanilla extract into a large bowl. Mix well. Add flour, bran and baking powder into the bowl. Stir until it looks lumpy and uneven. Add blueberries. Grease a 6-cup muffin pan or line with paper cupcake liners. Fill each muffin cup 2/3 full. Bake 18-20 minutes, or until the muffins split open and are golden brown.

# BAKING RECIPES

## CAULIFLOWER & CARROT CASSEROLE

- ½ lb. cauliflower
- 2 medium carrots
- 1 can cream of mushroom soup
- ⅛ teaspoon black pepper
- ½ cup milk
- 2, 8-oz. cans of French fried onions
- Salt

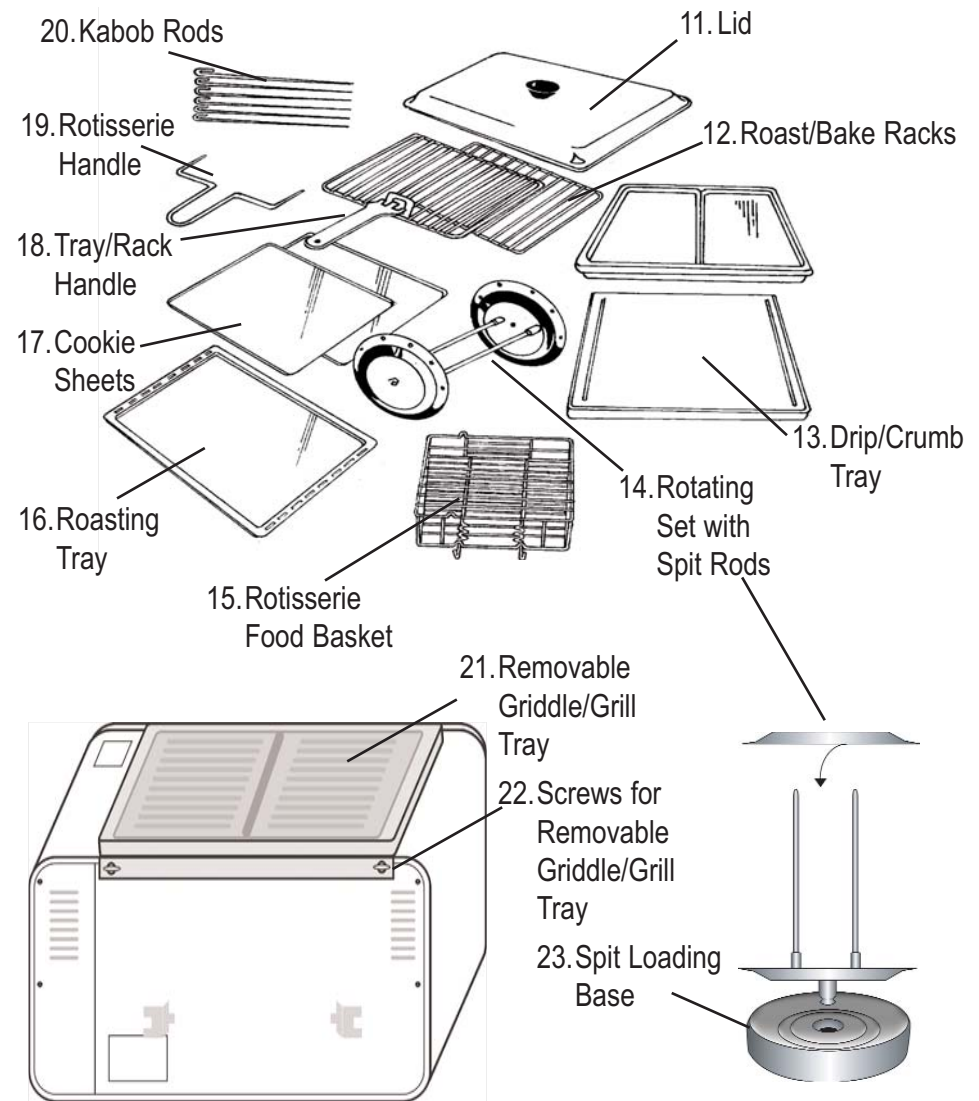
Cut the cauliflower and the carrots into a similar size. Mix them with soup, black pepper, one can of French Fried onions and milk together in 1.5-quart casserole dish. Cover with foil and bake at 350°F until hot; stirring occasionally. Arrange the remaining can of French fried onions on top of the vegetable mixture, along the casserole rim. Bake another 3-5 minutes at 425°F or until onions are golden brown. Makes 6-8 servings.

## SWEET POTATO SOUFFLÉ

- 1 large or 2 small cans sweet potatoes
- ½ cup sugar
- 2 large eggs
- ¼ cup margarine, melt
- ½ cup light corn syrup

Combine sugar, butter, syrup and egg. Beat well until creamy. Stir in mashed potatoes; spoon mixture into 2-quart baking dish. Place baking dish on the chrome bake rack and position it into the right rack slot. Bake at 350°F for 20-25 minutes.

# PARTS IDENTIFICATION (CONTINUED)



**Removable Griddle/Grill Tray:**  
Allow to cool completely before removing grill/griddle. Twist off thumbnail screws to remove for cleaning.

**Rotisserie Spit Loading Base:**  
Use the base to hold the rotisserie in the vertical position for easy loading of meat and vegetables.

## CONTROLS & ACCESSORIES

The 10-in-1 Everything Oven has great features and benefits with a full accessory package. Being familiar with them will help you to use your Everything Oven to its fullest.

- ◆ Temperature Control: A fully adjustable temperature control (to 475°F) allows you to choose your ideal temperature for a variety of cooking methods.
- ◆ Heater Selection: Offers choices of different heating settings for many cooking requirements such as Upper for Griddle, Grill and Broil and All/Rotisserie for Rotisserie, Roast, Bake and more.
- ◆ Timer Control: 60-minute timer with bell alert feature. Timer has a stay-on feature for those recipes that are longer than 60 minutes. **The oven will not shut off once the time set expires.**
- ◆ Slide Out Nonstick Drip/Crumb Tray: Use for roasting or broiling. It removes for quick and easy cleaning.
- ◆ Lid: Not intended to be used with high temperatures; it should not be on the Everything Oven when cooking at temperatures above 240°F. The lid is intended to be placed on the oven when using the Keep Warm and Steam functions or when the oven is not in use.
- ◆ Griddle/Grill: Half-ridged, half-skillet surface on the top of the oven is easy to use and removes for easy cleaning in the dishwasher.
- ◆ Chrome Roast/Bake Rack: Used for baking, roasting and broiling.
- ◆ Cookie Sheet: Holds roughly 9-12 medium-size cookies.
- ◆ Rotisserie Rotating Set: Evenly roasts meat and poultry.
- ◆ Rotisserie Handle: Allows the rotisserie rotating set to be easily removed from the oven once roasting is done.
- ◆ Food Basket: Allows for all kinds of foods to be cooked with the rotisserie.
- ◆ Kabob Rods: Snap-on design for easy operation.
- ◆ Nonstick Roasting Tray: Prevents oil from dripping onto the lower heating element when roasting or baking food.
- ◆ Tray/Rack Handle: Used to remove tray or rack from the oven.

## BAKING

1. Remove the lid. Keep griddle/grill tray as the top cover while baking.
2. Temperature: Desired setting
3. Heater Selection: All/Rotisserie
4. Accessories to be used: chrome roast/bake rack or roasting tray
5. Choose a suitable baking pan or heat-safe dish.
6. Place food to be baked onto the rack or tray.
7. Insert rack or tray into the proper rack slot.
8. Set timer and ready to bake.

### USEFUL TIPS FOR BAKING:

- ◆ Follow recipe instructions for baking temperature and time.
- ◆ Roasting bags, plastic or glass containers are not recommended for use while baking, however heat-proof glass dishes may be used.
- ◆ When baking two racks of food at one time, rotate racks halfway through baking time.



## BROILING RECIPES

### BROILED CHICKEN BREAST

4 chicken breasts, boned and skinned  
½ teaspoon parsley, freshly chopped  
1½ cloves garlic, finely minced  
1 teaspoon minced fresh rosemary  
2½ tablespoons vegetable oil  
2 tablespoons orange juice  
2½ teaspoons honey  
2 tablespoons fresh ginger, finely minced  
1 teaspoon dry sherry

Preheat the oven for 5 minutes. Combine all ingredients to marinate the chicken breasts. Cover and refrigerate overnight. Place marinated chicken onto the roasting tray. Follow the broiling instructions on **page 18** to place the tray. Use the Broiling Chart on **page 19** as a guide for time and temperature or broil until tops are lightly browned. Makes 4 servings.

## OPERATING INSTRUCTIONS

### Before First Using Your 10-in-1 Everything Oven

#### CLEAN:

1. Read all instructions carefully before first use.
2. Remove all packaging materials; check that all items have been received in good condition.
3. Wash all accessories with a small amount of mild detergent, using a sponge or dishcloth.
4. Rinse thoroughly to remove any soapy residue.
5. Wipe body clean with a damp cloth. Be careful not to touch the heating elements.
  - **Do not use abrasive cleaners or scouring pads.**
  - **Do not immerse the appliance in water at any time.**

#### PREHEAT:

*Due to the manufacturing process, smoke and odor may be emitted during the first few uses. This is normal and causes no harm. It is recommend to preheat the oven to eliminate smoke and odor.*

1. Place the oven on a flat, dry and heat-resistant surface and preheat in a well-ventilated area.
2. Set the temperature to the "OFF" position before plugging into an available outlet.
3. Remove the lid.
4. Preheat the oven for 30 minutes at the maximum temperature, or until smoke and odor are no longer present.
5. Turn the temperature control to the "OFF" position, remove the plug from the wall outlet and allow the oven to cool completely.

## USING YOUR 10-IN-1 OVEN

1. Set the temperature to the "OFF" position.
2. Plug in the power cord to an available electrical outlet.
3. If cooking at temperatures above 240°F, remove the lid. Keep the griddle/grill tray as the top cover while cooking at temperatures over 240°F.
4. Set the temperature control to the desired temperature.
5. Set the heater selection to the desired setting.
6. Place food onto the roast/bake rack or roasting tray or rotisserie rotating set. If cooking meat, use cotton butcher's cord to tie it down to prevent food from touching the heating elements.
7. Set the timer to the desired time and begin to cook.
8. When finished, turn all the control switches to the "OFF" position and unplug the oven right away.

### NOTE:

- The indicator light will illuminate once you set the timer and temperature controls and select the heater functions. The indicator light illuminates when the oven is in operation.
- Once the selected temperature is reached, the indicator light will blink on and off to indicate the proper temperature is being maintained.
- The lid should be removed when using the Everything Oven when cooking at temperatures above 240°F. The lid is not intended to be on the Everything Oven when cooking at high temperatures.

## BROILING RECIPES

### HAMBURGERS

- 1 lb. ground beef
- 1 egg, slightly beaten
- 1 teaspoon red wine
- ¼ onion, finely minced
- Salt and pepper
- 1-2 tablespoons vegetable oil
- 1 teaspoon fresh ginger root, minced

Preheat oven for 5 minutes before cooking. Place ground beef in a bowl, add egg, salt, wine, ginger and pepper. Mix well. Make 4 meat patties. Brush burgers with vegetable oil on one side. Place them on the rack with oiled side down. Brush the top of the burgers with oil. Follow the broiling instructions on **page 18** for directions on positioning the rack, taking caution not to touch the heating elements. Broil roughly 4-6 minutes; turning once halfway through cooking. Makes 4 servings.

### LEMON-LIME BROILED FISH FILLETS

- 4 fish fillets, ½ inch thick
- 1 tablespoon vegetable oil
- 2 tablespoons lemon juice
- 2 tablespoons lime juice
- 1½ teaspoons honey
- 1 teaspoon Worcestershire sauce
- ¼ teaspoon onion powder
- ½ teaspoon garlic salt
- 1 teaspoon pepper
- 2½ teaspoons parsley, freshly chopped

Use a bowl to mix all ingredients, and then marinate fish. Refrigerate for roughly 2 hours. Preheat the oven for 5 minutes. Place the marinated fish fillets onto the roasting tray. Slide the roasting tray into the top rack slot, not allowing the tray to touch the heating elements. Use the Broiling Chart on **page 19** as a guide for time and temperature. Turn the fillets halfway through cooking. Fish is done when it flakes easily with a fork. Makes 4 servings.

# BROILING

## BROILING CHART

FOOD	THICKNESS/ WEIGHT	TEMPERATURE	APPROX. COOKING TIME*
<b>PORK</b>			
Pork Ribs	1 rack	425°-450°	20-25 min..
Pork Chops	1 inch	425°	25-28 min..
<b>BEEF</b>			
Sirloin/ Porterhouse	1 inch	425°	14-16 min..
Rib Eye	1 inch	425°	14-16 min..
London Broil	1 inch	425°	18-20 min..
<b>FISH/CHICKEN</b>			
Fish Steak	1 inch	425°	12-15 min..
Fish Fillet	½ inch	425°	8-10 min..
Chicken Breast	2 med. pieces	425°	20-35 min.

\* Cooking times depend upon personal preference for doneness. These times are only an approximation based on **well-done** standards. Monitor food closely and adjust time accordingly.

# CARE & CLEANING

*Always unplug the oven and allow it to cool completely before removing accessories or cleaning.*

1. Remove any food residue by using a non-abrasive cleaning pad.
2. Wash cooking racks, trays and other items in warm, soapy water.
3. Clean the oven door with a sponge or dishcloth. Wipe dry with a paper towel.
4. Wipe body clean with a damp cloth.
5. Twist screws to remove the griddle/grill tray for cleaning. Wash in warm, soapy water. Place the griddle/grill back on unit and tighten screws.

### USEFUL TIPS FOR CLEANING:

- ◆ Griddle/grill tray and all accessories are dishwasher-safe. Reduce cleanup time by simply cleaning these accessories in the dishwasher.
- ❖ Do not immerse the appliance in water or any other liquid.
- ❖ Do not use abrasive cleaners or scouring pads.
- ❖ Do not use the oven or any of its accessories while wet.

## HELPFUL TIPS

- ✓ The 10-in-1 Everything Oven has been designed to utilize everyday recipes. However, cooking temperatures and times may vary. It is recommended that cooking progress be monitored by checking food frequently during operation to ensure ideal cooking results.
- ✓ Some recipes call for the oven to be preheated. For these recipes, it is recommended to preheat the oven 5 to 10 minutes prior to cooking.
- ✓ Always use non-abrasive cooking utensils; metal utensils may scratch the surfaces of the oven.
- ✓ Always use oven mitts to protect from burns and injuries.
- ✓ DO NOT place any items on the oven door while it is open. This may cause the glass to break and may result in injury.
- ✓ Extreme caution should be exercised when opening the glass door.
- ✓ When the oven is not in use, remember to turn all control switches to the "OFF" position and unplug the unit.
- ✓ Some of foods or cooking methods may cause oil to drip onto the heating element. The oil will vaporize and may cause smoke. If smoke is not excessive, it will not harm the oven or food.
- ✓ The included lid is intended for use with the Keep Warm and Steam functions of the Everything Oven. The lid is not intended to be used on the Everything Oven when cooking at temperatures above 240°F.

## BROILING

1. Remove the lid. Keep griddle/grill tray as the top cover while broiling.
2. Temperature setting: 450°F
3. Heater selection: Upper
4. Accessories to be used: roasting tray or chrome roast/bake rack
5. Insert the roasting tray or roast/bake rack into the top or middle rack slot.
6. Set timer for broiling.

### USEFUL TIPS FOR BROILING:

- ◆ For best results, preheat oven before broiling.
- ◆ Place food close to the upper heating element for top browning (but do not allow food to touch the heating element).
- ◆ Brush food to be cooked with oil or sauce.
- ◆ Flip food halfway through broiling time.
- ◆ Broil fish fillets directly on the roasting tray. Turn fish halfway through broiling time.
- ◆ Use a small amount of cooking spray or oil on the bake rack or roasting tray to ease cleanup.
- ◆ A heat-proof dish may also be placed on the bake rack for broiling.

## ROASTING RECIPES

### ROASTING BEEF RIBS

1, 3-lb. beef rib  
Olive oil  
Salt  
Garlic pepper  
Lemon juice

Wash, rinse and dry the meat. Let stand at room temperature before preparing for roasting. Trim off all excess fat. Rub well with olive oil, salt, pepper and lemon juice. Set aside for one hour. Place the ribs onto the roasting tray with the ribs facing upward. Insert a reliable meat thermometer into the thick part of the meat. Baste with drippings halfway through roasting. Use the Roasting Chart on **page 14** as a guide for roasting time and temperature. When ribs are done, remove from the oven and let sit for 10-15 minutes. Makes 6-8 servings.

### ROAST BEEF TENDERLOIN

1, 2-lb. beef tenderloin  
2½ tablespoons butter, room temperature  
3 teaspoons black peppercorns  
3 teaspoons white peppercorns  
Garlic and salt, to taste

Preheat oven to 375°F. Wash and trim any excess fat from meat. Crush peppercorns. Place meat onto the roasting tray, spread butter over the meat and sprinkle with crushed peppercorns. Roast for 40-50 minutes for medium doneness. Cool before slicing. Makes 4 servings.

## ROTISSERIE

### Rotisserie & Spit Loading Base Instructions:

1. Remove the lid. Keep the griddle/grill tray as the top cover while using the rotisserie.
2. Always use cotton butcher's cord for tightening meat on rotisserie spit to prevent food from touching the heating elements.
3. Temperature set: 450°F-475°F
4. Heater selection: All/Rotisserie
5. Place the rotating wheel with the pointed end onto the metal spit loading base. Screw the two spit rods onto the rotating wheel, which now will rest on the base. The base will hold the wheel and spit rods upright while you mount the meat or vegetables onto the spit rods of the rotisserie.
6. Mount meat through the spit rods ensuring that the food is placed on the center of the spit rods.
7. Position the other rotating wheel onto the spit rods.
8. Mount the rotating set. Place the pointed end into the drive socket on the right side of the oven wall first and then press down the rod end to the drive socket on the left side of the oven wall.
9. Set the timer and begin to cook.
10. When food is done, turn all the control switches to the "OFF" position. Use the rotisserie handle to remove the rotating set; first lift the left rotating wheel out of the drive socket and then pull the right wheel out of the right drive socket. Place the food onto a cutting board or platter to prepare for serving.

### USEFUL TIPS FOR USING THE ROTISSERIE:

- ◆ If cooking two chickens at once, each chicken should weigh less than five pounds.
- ◆ If cooking two chickens at once, place them vertically. If cooking only one chicken, it may be placed horizontally.
- ◆ For better taste, season with your favorite seasoning.
- ◆ For easier loading of the rotisserie, use the spit loading base to hold the rotating wheel into place while loading the meat. The loading base will also help to keep the countertop clean.
- ◆ Use a reliable meat thermometer to check internal temperature for doneness.
- ◆ Always remember to use protective oven mitts when using the oven. The oven and food cooked in it will be very hot.

# ROTISSERIE

## ROTISSERIE CHART

Please note that cooking times and temperatures given here are meant only as a guide; times and temperatures may vary due to differences in meat size and temperature of refrigerated food. Desired doneness is based upon personal preference. Adjust cooking time and temperature for rare, medium or well-done.

FOOD	WEIGHT	TEMP °F	APPROX. TIME
<b>POULTRY</b>			
Chicken (Whole)	3-5 lbs.*	450°	1 hr. 15-30 min..
Cornish Hen	¾ to 1½ lbs.	425°-450°	18-30 min..
Duck (Whole)	4-5 lbs.	400°	1 hr. 20 min..
<b>BEEF</b>			
Roast Beef	3-5 lbs.	450°	1hr. 40-45 min..
Veal Roast (Boneless)	4-5 lbs.	450°-475°	2 hrs. 20-30 min..
<b>PORK</b>			
Pork Spareribs	3-5 lbs.	425°-450°	2 hrs. 15-30 min..
Pork Roast	3-5 lbs.	450°	1 hr. 30 min..
Smoked Ham (Boneless)	4-5 lbs.	425°-450°	1 hr. 30-40 min..

\*If cooking 2 whole chickens at once on the rotisserie, each chicken should weigh less than 5 pounds.

# ROASTING RECIPES

## LEMON GINGER GLAZED PORK LOIN

1, 3-lb. boneless pork loin  
 Salt and freshly ground black pepper, to taste  
 2 teaspoons rosemary leaves, finely chopped  
 1 tablespoon fresh ginger, peeled & minced  
 1 cup dry white wine  
 ¾ cup lemon marmalade (orange may be substituted)  
 1 tablespoon unsalted butter (at room temperature)

Wash and trim all excess fat from the pork loin. Preheat the oven to 350°F. Place the pork loin in the roasting tray, sprinkling it with salt, black pepper, rosemary and ginger. Add white wine to the bottom of the roasting tray and cook for 50 minutes; basting as needed. Remove the roasting tray from the oven. Use a small bowl to mix marmalade with some pan drippings; pour over the meat. Place the roasting tray, with pork loin, back into the oven. Continue to cook for another 35-45 minutes, basting during the last 15 minutes or until the internal temperature reaches 150°F-160°F. Slice and serve with pan juices. Makes 4-6 servings.

## ROAST LAMB

1, 5-6 lb. leg of lamb  
 ½ large onion, thinly sliced  
 5-6 cloves garlic, chopped  
 ⅓ cup extra virgin olive oil  
 ½ cup dry red wine  
 ½ cup light soy sauce  
 2½ teaspoons fresh thyme leaves  
 Salt and freshly ground black pepper, to taste

Preheat the oven to 400°F. Wash and trim the thicker portions of fat from the lamb. Marinate the lamb with all ingredients, except for onions. Cover and refrigerate overnight. Remove the meat from marinade, saving the remaining marinade for basting. Place sliced onion on the meat. Follow the roasting instructions on **page 14** to cook 80-90 minutes for medium lamb, basting with reserved marinade. Cool before slicing. Makes 6-8 servings.

## ROASTING (CONTINUED)

### USEFUL TIPS FOR ROASTING:

- ◆ Add a small amount of cooking spray or oil to the roast/bake rack or food basket for easier cleaning.
- ◆ Use a reliable meat thermometer to check the internal temperature of food.
- ◆ Internal meat temperature will vary based on the desired doneness of your food; usually 140°F for rare, 160°F for medium and 170-180°F for well done. Determine internal temperature by inserting an instant-read meat thermometer into the meat being cooked.
- ◆ It is also possible to select the upper heater function and place food closer to the top heating elements when roasting.

## ROASTING RECIPES

### ROAST PORK CHOPS

4-6 pork loin chops, 1" thick  
¾ cup light season soy sauce  
1 tablespoon olive oil  
2 cloves garlic, finely minced  
3 tablespoons fresh ginger, finely minced  
2 tablespoon dry sherry  
1 tablespoon sugar  
½ onion, finely sliced  
Salt and ground black pepper, to taste

Wash and dry pork chops well. Remove excess fat. Set aside. Combine all ingredients, except onion, in a large bowl. Place pork chops in mixture and marinate for a few hours; turn once halfway through marinating time. Follow the roasting instructions on **page 14** to place pork chops; add sliced onion onto the pork chops. Roast at 350°F for 15 minutes. Turn over and roast another 15 minutes or until cooked through. Makes 4-6 servings.

## ROTISSERIE RECIPES

### TERIYAKI ROTISSERIE CHICKEN

1 whole chicken (about 4 lbs.)  
½ cup soy sauce  
¼ teaspoon garlic salt  
¼ teaspoon white pepper powder  
¼ cup dry sherry  
¼ cup sugar  
3 slices fresh ginger root  
1½ teaspoon honey  
3 tablespoons water  
1½ tablespoons cornstarch

Wash the whole chicken; rinse well and pat dry inside and out; pull excess fat. Set aside. Combine soy sauce, garlic salt, white pepper powder, dry sherry, ginger and sugar in a small saucepan. Boil and simmer over medium heat for 2-3 minutes. Mix water with cornstarch. Stir to thicken the sauce. Set aside to cool. Place the chicken in a large bowl. Brush or rub the sauce all over the chicken, inside and out. Cover and refrigerate for 2-12 hours. Use a cotton butcher's cord to tie the chicken. Wrap it tightly to keep legs and wings from falling onto the heating elements. Coat the chicken with honey. Mount the chicken on the rotating set. Follow the rotisserie instructions on **page 10**. Use the Rotisserie Chart on **page 11** as a reference for cooking time. Makes 4-6 servings.

### BUTTERY MUSTARD GAME HEN

2, 1½ -2 lb. cornish game hens, thawed if frozen  
¼ cup butter, melted  
¼ dijon mustard  
2 cloves garlic, finely minced  
1½ tablespoons fresh rosemary, minced or 2 teaspoons dry rosemary  
Salt and freshly ground black pepper, to taste

Wash the hens; take necks and giblets out; rinse well and pat dry. Combine butter, mustard, minced rosemary and garlic in a bowl. Mix well and set aside. Tie legs together and twist wing tips under back. Brush the hens well with mustard mixture. Arrange the hens on the rotisserie spit according to the rotisserie cooking instructions on **page 10**. Use the Rotisserie Chart on **page 11** as a guide or cook until meat near thighbone is white and tender. Season with salt and black pepper, to taste. Makes 4-6 servings.

# ROTISSERIE RECIPES

## BBQ PORK SPARERIBS

1 rack of pork spareribs, 3-4 lbs.

*BBQ sauce (mixed in a medium-size bowl):*

¼ cup chili sauce

1 cup ketchup

¼ steak sauce

1 tablespoon Worcestershire sauce

1 tablespoon garlic, finely pressed

¼ cup fresh horseradish, finely grated

3 tablespoons dry mustard

1 tablespoon Tabasco sauce

1 tablespoon molasses

1 tablespoon red wine vinegar

½ cup dry red wine

1 tablespoon black peppercorn

3 tablespoons tequila

Wash the ribs and boil over medium heat for 10-15 minutes or until meat turns white. Set aside to cool. Combine all the ingredients of BBQ sauce in a bowl and mix well. Adjust seasoning to taste. Brush the ribs well on all sides with BBQ sauce. Follow the rotisserie instructions on **page 10** to position the ribs on the rotisserie spit rods or place them into the food basket. Use the Rotisserie Chart on **page 11** as a reference for time and temperature or roast or until tender. Serve the ribs with the remaining sauce on the side. Makes 6-8 servings.

### Kabob Rods Use

- Place food onto kabob rods. Kabob rods should easily snap into the holes on the rotating set. Place the pointed end into the hole first, then snap the "hooked" end into place.
- Space kabob rods at even intervals around the rotating set to distribute weight and ensure even cooking.
- Follow the rotisserie instructions to mount the rotating set inside the oven.

### Food Basket Use

- The food basket is supplied for foods that are not practical for skewers. It is ideal for whole fish, fish steaks and fillets, sausage, ribs and vegetables.
- Before use, spray the food basket with nonstick spray for easier cleaning.
- When placing food into the food basket, sort it so the weight is evenly distributed.
- Close the food basket, carefully slide the rotisserie spit rods through the food basket and secure to the wheel.

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# ROASTING

1. Remove the lid. Keep griddle/grill tray as the top cover while roasting.
2. Temperature: Desired setting
3. Heater selection: All/Rotisserie
4. Accessories to be used: chrome roast/bake rack or roasting tray or food basket
5. Place food on the rack or roasting tray.
6. Set the timer and begin to cook.
7. When food is done, turn all the switches to the "OFF" position.

## ROASTING CHART

FOOD/ WEIGHT	OVEN TEMP. °F	FINISHED INTERNAL TEMP. °F	COOKING TIME
<b>POULTRY</b>			
Whole Chicken 3-5 lbs.	350°	180°	18-20 min.. per lb.
Cornish Hen ¾ to 1½ lbs.	350°	180°	¾ to 1¼ hours
Turkey Breast 5-7 lbs.	350°	180°	18 min.. per lb.
<b>BEEF</b>			
Rib Eye, Boneless 3 lbs.	325°-350°	140°-150°	14-15 min.. per lb.
Standing Rib Roast 3-5 lbs.	325°	150°-160°	20-25 min.. per lb.
Brisket, First Cut 5-6 lbs.	375°	150°-160°	30-35 min.. per lb.
<b>PORK</b>			
Rolled Pork Loin 3-5 lbs.	325°-350°	160°-170°	25-30 min.. per lb.
Boneless Ham 3-5 lbs.	325°	140°-160°	20-25 min.. per lb.
Pork Ribs 3-5 lbs.	325°-350°	140°	12-14 min.. per lb.

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