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FREE FRY 360° TURBO COOKCENTER

Recipes



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YIELD 2 SERVINGS AS MAIN, 4 AS AN APPETIZER
PREP TIME 1 HOUR (INCLUDING MARINATING TIME)
COOKING TIME 15 MINUTES
TOTAL TIME 1 HOUR 15 MINUTES

INGREDIENTS

For the beef negimaki

2 POUNDS SKIRT STEAK, EXCESS FAT TRIMMED
2 BUNCHES SCALLIONS, TENDER GREEN PARTS ONLY
1/3 CUP SOY SAUCE
1/3 CUP MIRIN
1 TABLESPOON FRESH MINCED GINGER
1/2 TABLESPOON CANE SUGAR
1 TEASPOON SESAME OIL
1 TEASPOON WHITE PEPPER

Beef Negimaki (Scallion Rolls)

Directions

Bring a medium pot of water to boil and blanch the scallions for 1-2 minutes. Drain and rinse with cold water. Using a sharp knife, cut the steak into 2 1/2 inch long pieces with the grain. Arrange 4 pieces of scallions in the center of each piece of steak, folding the scallions in half if they are long, but still letting some pieces hang out from the edge. Roll each piece of steak up tightly, secure with a piece of scallion around the outside and insert a toothpick in the center to keep tight.

In a medium bowl, whisk together the soy sauce, mirin, ginger, sugar, sesame oil and pepper. Transfer to a large zip top bag and add the rolled up pieces of beef. Place in the refrigerator and let marinate for 45 minutes. Remove from the refrigerator and insert the dual rack in the high position in the Turbo CookCenter. Arrange the beef on the rack, reserving the marinade and the close the lid. Press start and proceed to Turbo setting at 450°F, cook time should be set at 15 minutes. Press start. If you prefer your beef to be medium-rare, lower the time to 13 minutes. While the beef is cooking, pour the reserved marinade into a small saucepan over medium heat and bring to a boil until reduced to half the amount. Once the beef has finished cooking, carefully remove from the Turbo CookCenter with tongs, and drizzle the reduced marinade over the top before serving. Serve as an appetizer or a meal with a side of rice.



YIELD 6-8 SERVINGS
PREP TIME 15 MINUTES
COOKING TIME 35-40 MINUTES
TOTAL TIME 55 MINUTES

INGREDIENTS

For the lamb

- | | |
|--------------------------------|-------------------------------|
| 3-4 POUND BONELESS LEG OF LAMB | 1 LEMON, JUICED |
| 3 GARLIC CLOVES, MINCED | 2 TBSP EXTRA VIRGIN OLIVE OIL |
| ZEST FROM 1 LEMON | 2 TEASPOONS FRESH DILL |
| 1 TBSP FRESH OREGANO, CHOPPED | 1 TEASPOON FRESH OREGANO |
| ½ TBSP FRESH ROSEMARY, CHOPPED | ½ TEASPOON KOSHER SALT |
| 2 TBSP EXTRA VIRGIN OLIVE OIL | ½ TEASPOON BLACK PEPPER |

For the gyros

- FOR THE TZATZIKI SAUCE:**
- 1 CUP GREEK YOGURT,
 - 1 ENGLISH CUCUMBER, PEELED, SEEDED, GRATED AND DRAINED OF EXCESS LIQUID
 - 2 GARLIC CLOVES, MINCED
- PITAS
 - ROMAINE LETTUCE, CHOPPED
 - TOMATOES ON THE VINE, SLICED
 - CRUMBLLED FETA CHEESE

Greek Style Lamb Gyros

Directions

In a small bowl make a paste of the minced garlic, lemon zest, oregano and rosemary and set aside. Unravel the lamb from the packaging and if it isn't butterflied, do so now. Pat dry on both sides with paper towels and season generously with kosher salt and black pepper. Place the lamb so that the butterflied or "boned" side is up, and rub the interior with the paste. Roll leg like a jelly roll and tie together with butchers twine. Attach the fork on one end of the spindle rod and insert it into the center of the lamb. Attach the other end of the fork and make sure both ends are securely in place in the lamb. Place the spindle in the Turbo Cook Center, close the lid and press the start button, then proceed to Roast at 380°F. Adjust the cook time up to 35 minutes. The roll button should be blinking before you start cooking. Press start to begin cooking. Check the internal temperature of the lamb for your desired doneness. At 130°-135°F you will have medium rare in the center and 135-140°F, medium in the center. Please note, the lamb will continue to cook while it rests on your countertop. Using the tongs, carefully remove the lamb and let rest, tented with foil on your countertop before removing the forks and spindle to slice.

While the lamb is cooking prepare the tzatziki sauce. In a medium bowl, combine the yogurt and drained cucumber. Transfer the yogurt to a fine mesh sieve and let strain out excess liquid for about 10-15 minutes. Discard the liquid, place the yogurt back in the mixing bowl and add in the remaining ingredients. Taste and adjust seasoning as necessary. Tzatziki can be made ahead of time.

To assemble, warm or toast your pitas and spread some tzatziki sauce on the bottom. Top with a few slices of sliced lamb, chopped lettuce, sliced tomatoes and some crumbled feta. Roll up and tie together with foil or parchment paper. Alternatively you can serve everything over a Greek salad.



YIELD 4 SERVINGS
PREP TIME 15 MINUTES
COOKING TIME 15 MINUTES
TOTAL TIME 30 MINUTES

INGREDIENTS

For the kofta

- 1 ¼ POUNDS GROUND BEEF
- 1 SMALL YELLOW ONION, GRATED
- 2 TABLESPOONS CHOPPED PARSLEY
- 2 GARLIC CLOVES, MINCED
- 2 TEASPOON KOSHER SALT
- 1 LARGE EGG
- 1 TEASPOON GROUND CUMIN
- 1 TEASPOON GROUND CORIANDER
- ½ TEASPOON GROUND CINNAMON
- ¼ TEASPOON GROUND CARDAMOM
- ¼ TEASPOON GROUND ALLSPICE
- ¼ TEASPOON CAYENNE PEPPER

For the Israeli couscous

- 1 8.8 OZ BOX ISRAELI COUSCOUS
- ¼ CUP CHOPPED PARSLEY
- 3 TOMATOES ON THE VINE, SEEDED AND CHOPPED
- 1 LEMON, JUICED
- 2 TABLESPOONS EXTRA VIRGIN OLIVE OIL
- KOSHER SALT
- BLACK PEPPER

For the tahini sauce

- 1/3 CUP TAHINI
- 1/3 CUP WATER
- 1 LEMON JUICED
- 1 GARLIC CLOVE, MINCED
- ½ TEASPOON KOSHER SALT

Beef Kofta Patties With Israeli Couscous Salad and Tahini

Directions

In a medium mixing bowl, combine the ground beef, grated onion, chopped parsley, minced garlic, egg, salt, and spices. Form into 8 evenly sized patties. Place the dual rack in the high position in the Turbo CookCenter and arrange the patties on the rack. Close the lid, press start and proceed to the Grill setting at 390°F. Adjust the time down to 10 minutes. If you cannot fit all the patties on the rack at the same time, cook the kofta in batches. Keep the cooked kofta warm on a platter tent with foil.

While the kofta is cooking, cook the Israeli couscous according to the packages directions. Transfer to a serving bowl and stir in the parsley, tomatoes, lemon juice, extra virgin olive oil and season to taste with salt and pepper. Salad can be served hot, at room temperature or cold. To make the tahini sauce, combine the tahini, water, lemon juice, garlic and kosher salt in a small bowl and whisk well. If the sauce seems thick, add a little more water. Sauce can be made ahead of time and refrigerated. Bring to room temperature before serving.



YIELD 4-6 SERVINGS
PREP TIME 15 MINUTES
COOKING TIME 40 MINUTES
TOTAL TIME 55 MINUTES

INGREDIENTS

For the chicken

- ONE 3 ½ TO 4 POUND CHICKEN
- 4 TABLESPOONS UNSALTED BUTTER, ROOM TEMPERATURE
- 1 TABLESPOON KOSHER SALT
- 1 TABLESPOON CHOPPED FRESH ROSEMARY
- 1 TABLESPOONS CHOPPED FRESH THYME
- 2 GARLIC CLOVES, MINCED
- 2 TEASPOON BLACK PEPPER
- 2 TEASPOON PAPRIKA
- ½ TEASPOON DRIED OREGANO
- ¼ TEASPOON CAYENNE PEPPER

Rotisserie Style Roasted Chicken

Directions

Rinse and pat dry the chicken. If included, remove any giblets from the inside of the chicken. Season the inside and outside with kosher salt and very gently loosen the skin. In a medium bowl, combine the butter, rosemary, thyme, minced garlic, salt, pepper, paprika, oregano and cayenne pepper so that it forms a paste. Rub the butter mixture all over the chicken and under the skin. Tuck in the chicken wings and truss up the legs. Attach one of the forks to one end of the spindle and insert it in the center of the chicken, making sure the fork is securely in place in the chicken. Attach the second fork to the end, again making sure it is securely in place. Place the spindle in the Turbo CookCenter, close the lid and press the start button, then proceed to Roast at 390°F. Adjust the cook time up to 40 minutes. The roll button should be blinking before you start cooking. Press start to begin cooking.

Once the chicken has finished roasting, double check the time by inserting a meat thermometer into the meaty part of the leg, avoiding the bone. The temperature should read 165°F. Let the chicken rest in the Turbo CookCenter for about 10 minutes and then remove it and place it on a cutting board to carve and serve.



YIELD 4 SERVINGS
PREP TIME 10 MINUTES
COOKING TIME 9 MINUTES
TOTAL TIME 19 MINUTES

INGREDIENTS

For the caramel candy filled chocolate lava cakes

½ CUP UNSALTED BUTTER + 1 TBSP, ROOM TEMPERATURE
4 OUNCES SEMI-SWEET CHOCOLATE
2 LARGE EGGS
2 LARGE EGG YOLKS
½ CUP CANE SUGAR
½ TEASPOON PURE VANILLA EXTRACT
2 TABLESPOONS ALL-PURPOSE FLOUR
½ TEASPOON SALT
CARAMEL FILLED CHOCOLATE CANDY
SUCH AS ROLLOS, CARAMELLO, CARAMEL TRUFFLES, ETC.

Caramel Candy Filled Chocolate Lava Cakes

Directions

In a double boiler or in a medium mixing bowl set over a pot of boiling water, melt ½ cup butter and the chocolate. Set aside to cool slightly. Whisk in the eggs and egg yolks, cane sugar, vanilla extract, flour and salt. Using the remaining tablespoon of butter grease 4 – 4 ounce oven safe ramekins. Fill the ramekins 2/3 of the way with batter and then place a caramel candy in the center of each, topping off with the remaining amount of batter. Insert the dual rack in the high position in the Turbo CookCenter, close the lid, press start and proceed to Turbo setting at 450°F. Adjust the time down to 9 minutes. Once the cakes are finishing cooking, carefully use the tongs to remove them from the Turbo CookCenter, and allow to cool for about 2-3 minutes on your counter. When you remove the cakes, if you notice they are very jiggly in the center, place back in the Turbo CookCenter to bake for about 2 more minutes.

Place your serving plate on top of a ramekin and quickly flip over. Give a thump with your hand on the bottom of the ramekin and carefully lift up to remove the cake. If you are having trouble removing the cake, run a small offset spatula around the sides and then flip. Top the cakes with some powdered sugar and enjoy!



YIELD 1-2 SERVINGS
PREP TIME 10 MINUTES
COOKING TIME 35 MINUTES
TOTAL TIME 1 HOUR 5 MINUTES

INGREDIENTS

For the potato chips

- 1 LARGE RUSSET POTATO, SCRUBBED CLEAN
- 1 TABLESPOON AVOCADO OR GRAPESEED OIL
- 1 TEASPOON SMOKED PAPRIKA
- 1 TEASPOON ONION POWDER
- 1 TEASPOON CHILI POWDER
- 1 TEASPOON LIGHT BROWN SUGAR
- ½ TEASPOON GARLIC POWDER
- ½ TEASPOON KOSHER SALT
- ¼ TEASPOON CAYENNE PEPPER

Barbecue Potato Chips

Cut the potatoes into slices using a mandolin slicer set on 1/8 inch thickness. Toss the potatoes with oil and then place them in the food roller basket. Insert the basket into the Turbo CookCenter, close the lid and press start, then proceed to the fry setting at 450°F, adjusting the time up to 35 minutes.

While the potato chips are cooking combine the spices in a small bowl and set aside. Once the potato chips are finished, using the tongs, carefully remove the roller basket from the Turbo CookCenter and empty the potato chips into a medium bowl. Toss the chips with 1-2 teaspoons of seasoning, taste and adjust as necessary. Store extra seasoning for additional batches of chips. Let cool and serve right away.