

Baked cheese Enchiladas



Ingredients

½ cup chopped green pepper
½ cup Cheddar cheese
½ cup Monterey Jack Cheese
½ cup American cheese
4 flour tortillas, 8" in diameter
2 cups salsa
Melted butter
Sour cream and cilantro as garnish

Instructions

Sprinkle an equal portion of chopped green pepper, Cheddar cheese and Monterey Jack cheese down on center of each tortilla
Roll each tortilla up
Spread ½ cup of salsa in shallow baking dish
Place tortillas on salsa, seam side down
Brush each with a little melted butter
Top with the rest of the salsa
Place in Total chef and cook on HIGH for 8 minutes, or until cheese melts
Sprinkle with additional cheese
Serve with sour cream and chopped cilantro

Fennel Chicken with Fettuccine



Ingredients

2 teaspoons fennel seeds
3 large garlic cloves, chopped or minced
2 tablespoons butter / margarine
4 chicken breasts, halved
1 cup dry white wine
1-pound fettuccine
2 tablespoons flour and water
½ Parmesan cheese, or more

Instructions

Chop fennel seeds and mix to a paste with minced garlic, butter, salt and pepper
Salt chicken breasts on both sides
Place into pie plate, single layer
Spread them with butter mixture and pour wine around them
Place plate into Total Chef and cook on HIGH for 12 minutes
Remove chicken from dish and pour juices into saucepan, bring to boil
Combine water and flour to make paste, stir into juices and cook until thickened
Heap cooked pasta onto plate and toss with $\frac{3}{4}$ of sauce
Sprinkle generously with Parmesan cheese
Place chicken on top, and pour rest of sauce over them

Classic Macaroni And Cheese



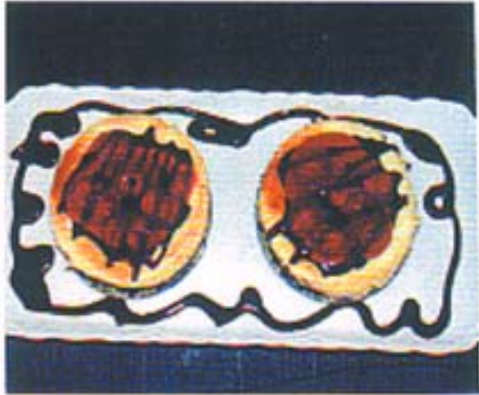
Ingredients

8 ounces elbow macaroni (1 2/3 cups)
1/4 cup butter / margarine
1/4 cup flour
2 cups milk
1 teaspoon A-1 sauce
1/2 teaspoon salt and pepper
3 cups grated sharp Cheddar cheese, divided

Instructions

Cook macaroni and drain
While macaroni cooks, melt butter in saucepan over medium heat
Add flour and cook, stirring for 1 minute
Add milk, A-1 sauce, salt, and pepper and cook, stirring until boils
Set aside one cup of cheese
In 10" pie plate, layer half remaining cheese
Repeat
Pour white sauce over macaroni
Place dish in Total Chef and cook on HIGH for 15 minutes
Top with reserved cheese and cook on HIGH for 2 to 3 minutes or
until cheese melts
Serve immediately

Mini Cheesecakes



Ingredients

1 ½ cups graham cracker crumbs
6 tablespoons butter/ margarine
1 ¼ cups plus 1-tablespoon sugar
4 packages cream cheese
4 eggs
1 teaspoons vanilla
1-teaspoon cinnamon (optional)

Instructions

Combine graham cracker crumbs or margarine, 1-tablespoon sugar, and cinnamon in a bowl
Stir well and part onto bottom of ungreased cake pan
Refrigerate
In a large bowl, beat cream cheese until smooth
Add sugar, eggs, and vanilla, blending well
Pour mixture into cake pan and place in Total Chef
Cook on HIGH for 40 minutes, or until sides and top browned
Refrigerate overnight, and coat with fruit topping if desired
Serve chilled

Chicken And Rice Stuffed Peppers



Ingredients

1-tablespoon margarine
½ cup finely chopped celery
1 can Cream of Mushroom soup
1-cup water or Chicken Broth
4 cups cubed cooked chicken
3 cups hot cooked rice
5 large green, sweet peppers, cored
1 ¼ cup shredded cheddar cheese

Instructions

Melt margarine or butter in large saucepan over medium heat
Add celery, and cook for 5 minutes, or until tender
Stir in mushroom soup, water or broth, and heat until bubbly
Stir in chicken, heat through, stir in rice, and remove from heat
Cut peppers in half, lengthwise, and place on Total Chef grill
Divide rice mixture among pepper to taste
Bake on HIGH for 20 minutes
Top with cheddar cheese, and cook for additional 2-3 minutes, or until cheese melts
Serve warm

Mini Reuben Sandwiches



Ingredients

- 6 slices of rye Bread halved
- 1 cup shredded Swiss cheese
- 2 ounces thinly sliced cooked corned beef
- ½ teaspoon caraway seed
- ¼ cup Dijon-style mustard
- 1 8-ounce can sauerkraut, rinsed/drained
- *Halved buns can be substituted for rye bread*

Instructions

- Arrange bread slices open-faced on the grill
- Toast for 1 minute on HIGH on each side, or until slightly browned
- Combine mustard with caraway seeds, and stir well
- Spread mustard blend lightly on one side of each bread slice
- Arrange corned beef on each bread slice, cutting or folding to fit
- Sprinkle with about 1 teaspoon of cheese
- Cook for 3-5 minutes on MEDIUM HIGH or until cheese is melted, and serve at once

Perfect Italian Bruschetta



Ingredients

1 loaf Italian bread, sliced
2 large tomatoes, diced
Soft butter, as needed
2 tablespoons chopped garlic
2 tablespoons fresh parsley, chopped
½ cup grated Cheddar cheese
2 tablespoons olive oil
Salt and pepper to taste

Instructions

In a bowl, combine tomatoes, garlic, parsley, olive oil, salt and pepper
Lay out Italian bread on Total Chef grill
Spoon on tomato mixture on to each slice, generously
Sprinkle with cheese
Cook on HIGH for about 7 minutes, or until cheese melts
Garnish with chopped parsley if desired
Serve immediately

Lemon-Garlic Baked Shrimp



Ingredients

2 pounds raw shrimp, peeled and deveined
1-cup hot water
¼ cup olive oil
¼-cup minced parsley
6 tablespoons butter
6 tablespoons flour, divided
1 tablespoon minced garlic
½ teaspoon lemon juice

Instructions

In a small saucepan melt two tablespoons of butter; add two tablespoons of flour, pepper and 1/8 teaspoon of salt. Cook and stir over medium heat until bubbling and smooth. Stir in water and cook until sauce thickened. Add lemon juice, garlic and parsley. In an ovenproof dish mix olive oil and remaining butter. Pat shrimp dry and dust with mixture of remaining flour and salt. Place shrimp in dish, turning fully to coat on all sides. Cook in Total Chef on HIGH for 2-3 minutes or until shrimp are pink. Pour sauce over shrimp and serve immediately.

Quick Banana Breakfast Rolls



Ingredients

- 1 pkg. Refrigerated crescent rolls
- 1 large, ripe banana, peeled and chopped
- ½ cup brown sugar packed
- ¼ cup sliced almonds, toasted
- 3 teaspoons butter, melted
- 1-teaspoon ground cinnamon
- ½ teaspoon ground nutmeg

Instructions

- Combine almonds, brown sugar, cinnamon and nutmeg and melted butter in a small bowl. Mix well
- Add chopped banana to mixture
- Unroll crescent dough from package and pinch seams together
- Spread banana mixture over dough
- Roll up from long side
- Bake on HIGH for 10 minutes, or until golden brown
- Serve while warm
- Serve with fresh fruit wedges and strawberries if desired

Orange Praline Toast



Ingredients

6 slices white, firm bread
3 tablespoons butter/margarine, softened
1/3-cup brown sugar
1¼ cup chopped pecans
1 teaspoon grated orange rind
2 tablespoon orange juice

Instructions

Spread one side of each bread slice with butter
In a small bowl, combine remaining ingredients until well mixed
Spread about 1 teaspoon of the sugar mixture on the buttered side of each bread slice.
Place on the Total Chef grill and cook on HIGH for 5-8 minutes or until sugar is melted
Serve with fresh fruit if desired
Serve warm

Scrumptious Shrimp Kebabs



Ingredients

8 large shrimp, peeled and deveined
½ large green pepper, diced
½ large red pepper, diced
1 medium onion, cubed
8 medium mushrooms
1-tablespoon olive oil
1 teaspoon lemon pepper
Salt and pepper to taste

Instructions

Combine olive oil, lemon pepper and salt and pepper in a bowl.
Mix in peppers, mushrooms, onion, and shrimp.
Mix well so as all ingredients are coated.
Pierce the vegetable and shrimps with skewers in desired combinations.
Place skewers on skewer rack in the Total Chef.
Cook on HIGH for 7-8 minutes, or until shrimp turns pink.
Sprinkle with additional lemon pepper if desired.
Serve immediately.

Skewers are a part of an additional offer and are not included with the base unit

Herbed Ham And Vegetable Zuiche



Ingredients

- 1 cup chopped onion
- ½ cup thinly sliced zucchini
- ½ cup chopped red sweet peppers
- 1-tablespoon butter/margarine
- 2 tablespoon chopped basil and parsley
- 2 beaten eggs
- 1 cup diced, fully cooked ham
- 1 cup shredded mozzarella cheese

Instructions

In a large skillet, cook zucchini, onion and sweet pepper in hot margarine or butter for about 6 minutes or just until tender, stirring occasionally

Remove from heat and stir in parsley and basil

Stir in eggs, ham, and mozzarella cheese

Pour the mixture into piecrust and place in oven

Cook on MEDIUM HIGH for 20 minutes or until sides of crust and top are lightly browned

Garnish with additional basil if desired and serve immediately

Cherry Cobbler



Ingredients

1 can (21 ounces) cherry pie filling
½ package (18 ounces) yellow cake mix
½ cup soft butter
½ cup chopped pecans
Vanilla ice cream, as a topping

Instructions

Grease an 8” square pan and pour in cherry pie filling
In a bowl, using your fingers, mix cake mix with soft butter
Pat this on top of pie filling
Sprinkle with pecans
Place in Total Chef and cook on MEDIUM HIGH for 45 minutes, or until top is brown
Serve immediately with vanilla ice cream

Baked Brie With Apricot Salsa



Ingredients

1-jar (4 ounces) pimiento strips, drained
1 cup dried apricots, chopped
1 green pepper, chopped
1-cup sugar ½ cup apple cider vinegar
¼ cup dry white wine or white vermouth
Large pinch cayenne pepper
1 large round Brie cheese, 8” diameter

Instructions

In medium saucepan, combine red pepper, dried apricots, green pepper, sugar, and vinegar
Cook uncovered, for 10 minutes over medium heat
Scrape off outer white layer of on top of Brie
Slice out center by placing knife blade at edge of top and cutting around, so you lift out a shallow cone, and keep aside Place brie in oven-proof dish, and place some apricot salsa in center
Replace the top of cheese and drizzle top with several spoons of salsa
Place on rack and cook on MEDIUM HIGH for 10 minutes until cheese starts to soften
Sprinkle with chopped pecans before serving

The Ultimate Nacho Plate



Ingredients

- 1 bag tortilla chips
- 1 green pepper diced
- 1 red pepper diced
- ½ onion sliced
- 1 cup grated Cheddar cheese
- 1 cup grated Mozzarella cheese
- ¼ cup sliced black ripe olives
- ¼ cup of diced jalapeno peppers

Instructions

Place tortilla chips directly on the bottom of the Total Chef
Top with peppers, onions, olives and cheese
Cook in oven for 8 minutes on HIGH or until cheese melts
Serve warm with sour cream and guacamole if desired

Delicious Autumn pork



Ingredients

4 pork chops, 1/4 inch thick
1 can Cream of Celery soup
1/2 cup apple juice or water
2-tablespoon spicy-brown mustard
1-tablespoon honey
Generous dash of pepper
1-tablespoon vegetable oil
4 cups hot cooked medium egg noodles

Instructions

In a medium saucepan, combine soup, apple juice, mustard, honey and pepper
Bring to a boil, and cook over low heat for 5 minutes or until done
Set aside
Place pork chops onto grill and cook on HIGH for 15 minutes
Place soup mixture into ovenproof casserole dish
Add pork chops
Place in oven and cook on MEDIUM HIGH for 7 minutes, or until soup mixture is bubbly
Serve immediately with egg noodles

Baked French toast



Ingredients

4 1" thick slices of white bread
4 eggs
1 1/3 cups milk or half and half
2 teaspoons vanilla
2 tablespoons sugar
1-cup maple syrup
1/4 cup butter/margarine
1-teaspoon nutmeg, cinnamon, orange rind

Instructions

Cut bread slices into half, diagonally
Whisk together eggs, vanilla, milk, cinnamon, nutmeg, and sugar
Dip each bread slice in mixture to saturate both sides
Lightly butter grill, and arrange slices in single layer
Cook on HIGH for 10 minutes, flip and cook for 6 minutes
While toast bakes, combine syrup and butter and heat until syrup is hot and butter melts
Serve toast with warm syrup-butter mixture

Poached Salmon And Dill Sauce



Ingredients

1 ½ pounds fresh or frozen salmon fillets
1/8 teaspoon coarse ground white pepper
2/3 cups dry white wine
1/3-cup water
1-teaspoon coriander seed
1 lemon, cut into thick slices
½ cup light sour cream
1 tablespoon snipped fresh dill

Instructions

Thaw fish, remove any skin and cut into six ½ inch portions
Sprinkle fish with white pepper
Combine wine, water, coriander seed, and lemon in large bowl
Place fish fillets on Total Chef grill and cook on HIGH for 3-5 minutes, or until salmon flakes with a fork
In small mixing bowl, combine sour cream, dill, and lemon juice
Add salt and pepper to taste
Pour wine mixture over fish
Let fish chill for 2 hours, and serve with dill sauce

Cajun Chicken And Shrimp



Ingredients

5 defrosted chicken breasts
2 cups raw deveined shrimp
2 cans tomato paste
2 tablespoons Worcestershire Sauce
2 teaspoons Cajun spice
2 teaspoons white or red pepper
½ teaspoon garlic powder
½ teaspoon onion powder

Instructions

In a bowl, combine tomato paste, Worcestershire sauce Cajun spice, pepper garlic powder, and onion powder
Place chicken breasts and shrimp into bowl and mix
Let marinate for 1 hour
Place chicken breasts on to total Chef grill
Cook on HIGH for 25 minutes
Add shrimp on to grill
Cook on HIGH for another 5 minutes, or until shrimp is pink
Serve immediately on a bed of rice

Simple Parmesan Potatoes



Ingredients

20 mini baking potatoes
2 tablespoons finely
1-teaspoon salt
½ cup olive oil
¼ cup grated Parmesan cheese
¼ cup finely chopped red pepper

Instructions

In a large bowl, combine oil, cheese, salt, and pepper
Pour in potatoes and mix well to coat them
Place on total Chef grill and cook on HIGH for 25 minutes
Remove and garnish with red pepper and parsley
Sprinkle with additional Parmesan cheese if desired
Serve immediately

Baked Ratatouille



Ingredients

2 medium zucchini
1 small eggplant, unpeeled
2 teaspoons salt
1-pound ripe Italian tomatoes
2 small bell peppers (one red, one yellow)
1 medium onion, peeled
2 large cloves garlic
3 tablespoons olive oil and fresh basil

Instructions

Cut zucchini and eggplant into 1" dice
Place in colander and mix with salt, and cover
Plunge tomatoes into boiling water for 30 seconds to loose skins
Peel them and cut in half
Cut red and yellow peppers and onions into squares
Squeeze excess liquid out of zucchini and eggplant, and rinse
Arrange all vegetables in single layer in oven-proof dish
Sprinkle with garlic, basil, and pepper
Drizzle with oil and mix thoroughly to cost well
Place in Total Chef and cook on high for 16 to 18 minutes or until
vegetables tender and have brown edges
Serve immediately

Spicy Buffalo wings with Blue Cheese Dip



Ingredients

- 16 chicken wings (approx. 3 pounds)
- 1 1/2 cups bottled chili sauce
- 3 tablespoons hot pepper sauce
- 1/2 cup barbeque sauce
- 1 bottle blue cheese dip or ranch dressing

Instructions

- Cut off and discard wing tips
- In a bowl, combine the chili sauce and hot pepper sauce
- Place the wings into bowl, and stir well until coated
- Coat the Total Chef rack with butter, and place on wings
- Spoon any remaining sauce on to wings
- Cook on HIGH for 10 minutes, or until browned
- Serve immediately with Blue Cheese dressing

Roasted Herbed turkey Breast



Ingredients

1 turkey breast, 4 to 5 pounds
1-tablespoon fresh sage
1 teaspoon chopped fresh chives
 $\frac{3}{4}$ teaspoon dried thyme
1 teaspoon chopped fresh parsley
 $\frac{3}{4}$ teaspoon salt
2 tablespoons melted butter

Instructions

Rinse turkey breasts with cold water and pat dry with paper towel. Insert fingers under skin separating it from the meat to create a packet for seasoning.

In a small bowl combine sage, chives, thyme, parsley and salt. Rub seasoning mixture into meat beneath skin and inside cavity. Place turkey breast, skin side up, in Total Chef and brush all over with melted butter.

Cook on HIGH for 50-60 minutes or until meat thermometer reads 160 degrees when inserted into thickest part of meat. Let turkey rest in dish for ten minutes prior to carving.

Baked Italian Mushrooms



Ingredients

12 medium mushrooms

Olive oil, to taste

½ cup seasoned breadcrumbs

¼ cup chopped black olives

6 tablespoons Italian tomato sauce

6 tablespoons freshly grated Parmesan cheese, divided

1/2 cup sour cream, optional

Instructions

Twist each mushroom stem gently to remove it completely from cap

Using paper towel, wipe each mushroom cap with olive oil

In medium bowl, combine bread crumbs, olives, tomato sauce and 3 tablespoons of Parmesan cheese

Using a small spoon, stuff each mushroom cap, dividing mixture evenly among all mushrooms

Place mushrooms on Total Chef grill

Cook on HIGH for 10 minutes

Serve immediately, with sour cream if desired

Zippy Beef Toasts



Ingredients

½ pound ground beef
1 medium onion, minced
1-teaspoon salt
½ teaspoon black pepper
1-tablespoon horseradish
5 buns cut in halves
Mustard and soft butter, as needed
1 cup of grated Cheddar cheese

Instructions

In a Medium bowl mix ground beef, onions, salt, pepper and horseradish
Butter one side of each bread slice and spread mustard on other
Pat ¼ cup of meat mixture on top of mustard
With bread knife cut crusts off the bread
Sprinkle with cheese.
Place on the Total Chef grill, butter side down, and cook on HIGH for 5-6 minutes, or until cheese is melted
Sprinkle with additional cheese if desired. Serve immediately.