

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.
If you have any problems with this unit,
contact Consumer Relations for service

PHONE: 1-800-275-8273.

Please read operating instructions
before using this product.

Please keep original box and packing
materials in the event that
service is required.

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wolfgang puck
Bistro
collection

Deep Fryer



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against risk of electric shock, do not immerse deep fryer base, control panel, cord, or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Be sure the handle is properly assembled to the basket and locked in place. See detailed assembly instructions.
13. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn any control to OFF, then remove plug from wall outlet.
14. Do not use this appliance for other than intended use.
15. This appliance is for household use only.

SAVE THESE INSTRUCTIONS

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **Do not attempt to defeat this safety feature.**

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. **Do not use this appliance with an extension cord.**

NOTE: This deep fryer is designed with a Magnetic Release Power Cord that will break away from the fryer base if the power cord is pulled. This safety feature will prevent the appliance from tipping and the hazardous spillage of hot oil.

Before Your First Use

Carefully unpack the deep fryer and remove all packaging materials. Open the deep fryer lid by pressing the lid release button to the right of the handle. Press the handle release button on the basket handle and grasp the handle, lifting it upward until it clicks into place (Fig. 1). Use the handle to remove the frying basket from the deep fryer. Remove the control panel and heating element from the base by lifting vertically (Fig. 2). Remove the nonstick frying bowl. Wash the

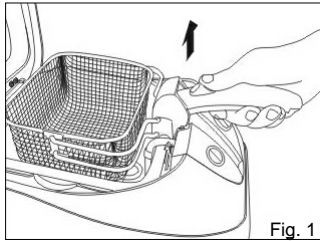


Fig. 1

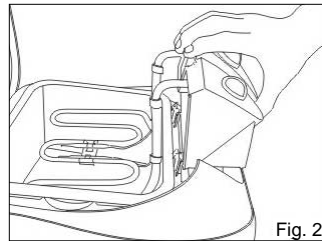


Fig. 2

frying basket and bowl in warm, soapy water and dry thoroughly. Never immerse the control panel. Simply wipe off any dust with a dry cloth.

Warning: Do not clean the deep fryer by heating soapy water in it because there is danger the water could overflow.

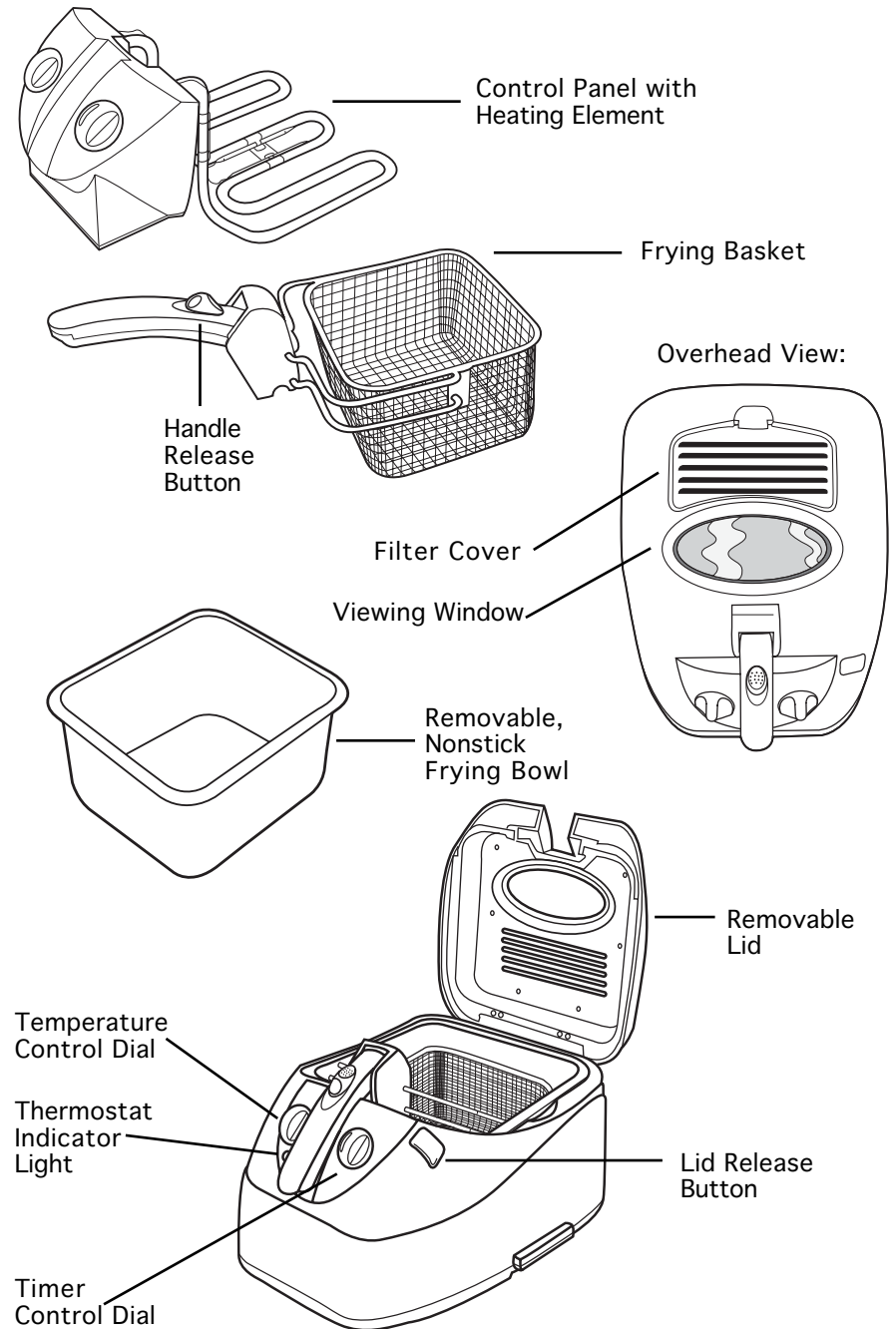
To remove any dust that may have accumulated during packaging, wipe the interior and exterior of the deep fryer with a clean, damp cloth.

Important: Do not use harsh or abrasive cleansers on any part of the deep fryer.

Important: Do not immerse the deep fryer base, cord or plug in water.

Reassemble the unit after cleaning.

Know Your Deep Fryer's Parts



Using Your Deep Fryer

Place the assembled deep fryer on a flat, level surface. Allow sufficient space around the deep fryer for proper air flow; three inches on all sides is recommended. Never place any object on top of the fryer as this will block air vents.

Press the lid release button to the right of the handle to open the lid of the deep fryer. Fill the deep fryer bowl with oil no higher than the line marked MAX (about 2 1/2 quarts).

Warning: Do not fill with oil above the maximum level or below the minimum level marked on the inside of the deep fryer bowl.

Close lid. Plug the deep fryer into a 120 volt 60Hz AC outlet. The temperature indicator light will be red.

Important: Do not plug in the deep fryer without oil in it.

To start heating the oil, turn the timer control dial to the required time. Turn the temperature control dial to the desired cooking temperature. See the Frying Guide on page 8 or follow your recipe for suggested temperatures to fry foods. Allow the oil to preheat for about 10 minutes or until the indicator light turns green, indicating that the oil has reached the desired temperature.

Press the lid release button to the right of the handle to open the lid of the deep fryer. Raise the basket to the upright position by pressing the handle release button, grasping the handle, and lifting it upward until it clicks into place. Place food to be fried in the basket. Do not fill the basket more than 3/4 full. When preparing your favorite recipes, fry 1 to 4 cups of food, up to 2.2 pounds, at a time.

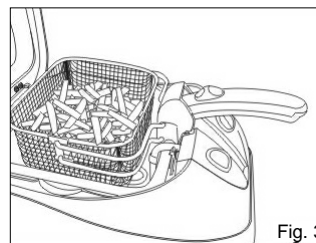
Warning: Do not add water, wet foods or icy frozen foods to cooking oil, because this will cause the oil to splatter and may result in injury.

While keeping the basket in the upright position, close the lid until it clicks into place. Press the handle release button and slowly fold the handle down against the front panel of the deep fryer.

Note: The temperature indicator light will cycle from green to red during cooking, indicating the thermostat is maintaining the correct temperature.

WARNING: Do not move deep fryer while cooking.

Use the Frying Guide on page 8 or follow your recipe for the amount of time necessary to fry the foods. Reset the time as needed. To check food during frying, look through the viewing window or you may carefully open the lid. Use an oven mitt and gently hold the lid down while pressing the lid release button. Release the lid slowly.



When the food has finished frying, slowly raise the basket handle until it clicks into place. Open the lid by using the lid release button. Leave the basket in this draining position for a minute or two (Fig. 3). Do not leave the cooked food in the basket in the draining position for more than five minutes or it may lose its crispness and

become soft. Lift the basket from the deep fryer using the handle.

When you have finished frying, unplug the deep fryer. Make sure the cord does not drape off the countertop. Leave the deep fryer to cool down completely before moving or cleaning.

Frying Guide

Cooking times are suggestions. Adjust them according to your own preference and the amount of food being cooked.

| Food | Temperature | Time (minutes) |
|----------------------|--------------------|-----------------------|
| chicken breasts | 350° F | 15 to 20 |
| chicken drumsticks | 350° F | 12 to 15 |
| chicken fingers | 350° F | 12 to 15 |
| doughnuts | 350° F | 2 to 4 |
| eggplant | 350° F | 5 to 7 |
| fish filets, breaded | 350° F | 5 to 6 |
| fish in batter | 325° F | 6 to 8 |
| french fries | 375° F | 5 to 7 |
| fries, steak | 375° F | 5 to 7 |
| mushrooms | 350° F | 3 to 5 |
| onion rings | 350° F | 5 to 7 |
| pork chops, breaded | 350° F | 7 to 10 |
| potato chips | 375° F | 5 to 8 |
| shrimp | 350° F | 2 to 4 |
| veal cutlets | 340° F | 7 to 10 |

Guidelines for Deep-frying

1. Always fry food between the temperatures of 350-375° unless recipe specifies otherwise. Cooking at lower temperatures allows for more oil absorption, which makes the food taste greasy.
2. Make sure indicator light is green before lowering food into oil.
3. Do not overload basket. Too much food will prevent the food from moving around and browning evenly. In addition, it may slow down the cooking time. Fry in smaller batches for faster, crispier fried food.
4. When selecting oil to use in your deep fryer, choose a high quality brand of peanut oil, canola oil, vegetable oil, or shortening. These fats can withstand high temperatures well. Do not use butter, margarine, animal fats or olive oil because these smoke at lower temperatures. Do not mix different oils.
5. To extend the frying life of your oil, always add 15-20% new oil or fat each time you fry. This translates to approximately 1/2- to 1-cup new oil each time you fry.
6. Cover and refrigerate the oil or fat between uses to maintain freshness.
7. Change oil often and dispose of responsibly. Do not pour down the sink drain. Check with local regulations for proper disposal.
8. Keep oil for frying seafood and fish separate from oil used for potatoes and other milder items.
9. Before deep frying any foods, remove excess moisture by blotting well with a paper towel. Do not add water, wet foods, or icy frozen foods to hot oil, because this will cause the oil to spatter, which may result in injury.
10. When frying battered foods, shake off any excess batter or coating before putting in the oil.
11. Never pour salt into the oil. Instead, salt the food while it is hot and draining on a paper towel.
13. Unthawed frozen foods can be cooked in the basket. Follow directions on food package.
14. After cutting potatoes for French fries or potato chips, wash in cold water to remove starch. This will keep them from sticking together. Dry completely before frying.
15. Never place any plastic utensils into hot oil. Do not pour hot oil into plastic containers.

Preparing for Frying

Many deep-fried foods are coated with a breading or batter before frying. This helps to retain the moisture and flavor of the food and protects the food from absorbing too much fat. Batters can also add appetizing texture, flavor and appearance to the food to be fried.

Following are general guidelines for breading and battering foods, including a variety of coatings you may not have thought of before. Quantities will vary according to the amount of foods you are frying. Following these tips will help prevent coatings from separating and falling off into the fryer.

Breading Foods For Frying

1. Set up three bowls or plates.
2. Place flour in the first bowl.
3. In the second bowl, make an egg wash by mixing eggs and either water or milk.
4. In the last bowl, place the breading of your choice. like bread crumbs or cornmeal. Try one of the following suggestions:

| | |
|-----------------------|---------------------------|
| fine dry bread crumbs | fresh bread crumbs |
| crushed corn flakes | cracker meal |
| corn meal | panko - rice bread crumbs |
| instant potato flakes | rice flour |
5. Clean the food to be fried and shake off any excess water. If desired, season the food with salt and pepper.
6. Dip the food in the flour and shake off the extra flour.
7. Dip the food in the egg wash; let the extra drain off so that the crumb coating will be even.
8. Lastly, dip the food in the crumbs, pressing gently and making sure it is coated completely. Shake off excess.
9. Have a pan handy to hold the breaded food until ready to fry.

Tip: While breading food, occasionally remove any lumps from the flour and crumbs for even coverage.

Battering Foods For Frying

Batters are semi-liquid mixtures containing flour or starch. They are used in deep frying to give a crisp, flavorful coating. They are great on seafood and vegetables, such as broccoli or shrimp.

- Many different liquids may be used: milk, beer, water, sake.
- Eggs may not be used.
- Too thick of a batter is not as palatable as a light one.
- For lighter results, use a leavening agent, such as baking powder, beaten egg whites, beer or seltzer.

RAW EGG WARNING

The American Egg Board states: "There have been warnings against consuming raw or lightly cooked eggs on the grounds that the egg may be contaminated with Salmonella, a bacteria responsible for a type of foodborne illness. Healthy people need to remember that there is a very small risk and treat eggs and other raw animal foods accordingly. Use only properly refrigerated, clean, sound-shelled, fresh, grade AA or A eggs. Avoid mixing yolks and whites with the shell."

Care and Cleaning

Warning: Deep fryer and oil are hot. To avoid the risk of burns, do not move the deep fryer while hot.

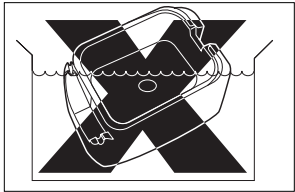
Before cleaning, unplug the cord from the wall outlet and wait for the deep fryer to cool completely. Open the lid to its full upright position. Gently lift up the lid. Use the handle to remove the frying basket from the deep fryer. Wash the frying basket in warm, soapy water and dry thoroughly.

Remove the control panel and heating element from the base by lifting vertically. Never immerse the control panel. Clean the heating element with hot, soapy water, being careful not to wet the control panel. Clean the exterior of the control panel with a damp cloth. Wipe the interior and exterior of the of the deep fryer with a damp cloth.

Care and Cleaning, Cont.

Remove the nonstick frying bowl. If you are storing oil in the bowl, cover with plastic wrap. If not, drain the oil into another covered container and wash the bowl with warm, soapy water.

Cover and refrigerate used oil for up to two weeks. Discard oil if it becomes thick or rancid. Change the oil when it is a dark color, smells bad or there is a bad taste in the food. The covered deep fryer bowl containing oil may be refrigerated.

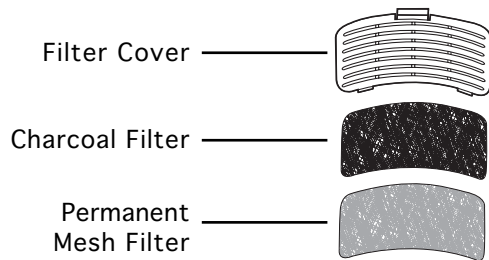


Important: Do not immerse the deep fryer base, control panel or power cord in water or other liquid. Do not place the deep fryer base, control panel or power cord in the dishwasher.

Reassemble the deep fryer for storage. **Note:** Always store the deep fryer with the handle in the lowered position.

There is a filter system in the lid to absorb odor. The charcoal filter should be replaced after every 25 uses or more often when frying foods with strong odors, such as onions or fish. Remove the filter cover and replace the charcoal filter with a new one. The mesh filter is permanent and should be washed in hot, sudsy water after every 25 uses or as needed. Dry completely before replacing.

Filter System Parts:



FRIED CHICKEN

In Vienna, fried chicken is always served with a salad of mixed greens, cucumbers, tomatoes, potatoes, etc. I must say, as a kid, I preferred mashed potatoes.

Yield: 4 servings

INGREDIENTS

- 1 (2 1/2 pound) chickens
- Salt and pepper
- Vegetable oil, for frying
- 2 cups flour
- 3 eggs
- 4 cups panko or bread crumbs
- 1 cup parsley leaves
- 2 lemons

METHOD

1. Cut each chicken into 8 pieces. Remove the skin but not the bones. Season generously with salt and pepper.
2. Heat vegetable oil to 300°. On three separate soup plates, put the flour, eggs and bread crumbs, and dip all chicken pieces first in flour, then eggs, and finally bread crumbs. Shake off excess crumbs.
3. Fry chicken pieces for about 12 to 14 minutes until nice and brown. Turn after 7 minutes. Drain on paper towels.
4. Fry the parsley for about 30 seconds. Remove, drain on paper towels, and sprinkle over chicken.

PRESENTATION

Divide onto 4 plates. Sprinkle with parsley and serve with half a lemon.

SPRING ROLLS

INGREDIENTS

Filling:

- 1 large onion, julienned
- 1 medium carrot, julienned
- 1/4 pound shiitake mushrooms, discard stems, julienned
- 1 large red bell pepper, julienned
- 1 large yellow bell pepper, julienned
- 1 small green cabbage, julienned
- Peanut oil, for stir-frying
- Salt and pepper
- 1/4 pound glass noodles, soaked in water for 10 minutes, chopped into smaller strands
- 1/4 cup mushroom soy sauce
- 2 tablespoons chili paste
- 1 tablespoon sesame oil
- 1 bunch cilantro leaves, chopped
- Cooked aromatic mixture, recipe follows on page 15

To form spring rolls:

- Spring roll wrappers
- 1 egg with 1 tablespoon each water and cornstarch, beaten together for egg wash
- Peanut oil, for deep-frying

METHOD

1. *Prepare the filling.* In a wok, stir-fry each vegetable separately in peanut oil. Season with salt and pepper. Drain and transfer to a mixing bowl. Stir in noodles, mushroom soy sauce, chili paste, sesame oil, and cilantro. Season with salt and pepper. Set aside to cool completely. When cool, blend the filling mixture with the aromatic mixture. When ready to form the spring rolls, squeeze out all the excess liquid.
2. *Make the spring rolls.* Place about 1/2 cup of prepared filling per spring roll wrapper. Roll and seal edges with the egg wash. Repeat the process until all filling is used.
3. In your deep fryer, heat the peanut oil to 350°. Deep-fry in batches of 2 until golden, about 2 to 3 minutes. Drain on paper towels. Trim off the ends and slice diagonally. Drizzle top with Hot Chinese Mustard Sauce (see recipe, page 15). Serve immediately.

Aromatics

INGREDIENTS

- 1 (2-inch piece) fresh ginger, peeled
- 3 large cloves garlic
- 2 green onions
- Pinch red pepper flakes
- 1/2 cup peanut oil
- Pinch salt
- Pinch black pepper
- Pinch sugar

METHOD

In a food processor, combine the ginger, garlic, green onions and red pepper flakes. Turn on machine, slowly add oil and process mixture to a puree. Sauté mixture for 1 to 2 minutes. Season with salt, pepper and sugar. Set aside.

Hot Chinese Mustard Sauce

INGREDIENTS

- 4 tablespoons Chinese dry mustard
- 2 tablespoons water
- 2 tablespoons rice vinegar
- 4 tablespoons pickled ginger liquid
- 1 lemon, juiced
- Pinch turmeric
- 1 tablespoon sugar
- 1 egg yolk*
- 1 tablespoon chili oil
- 1 tablespoon sesame oil
- 1 cup peanut oil

METHOD

In a bowl, combine all the ingredients except the oil. Stir until well blended. Slowly whisk in the peanut oil until emulsified. Refrigerate, covered until needed.

RAW EGG WARNING

The American Egg Board states: "There have been warnings against consuming raw or lightly cooked eggs on the grounds that the egg may be contaminated with Salmonella, a bacteria responsible for a type of foodborne illness. Healthy people need to remember that there is a very small risk and treat eggs and other raw animal foods accordingly. Use only properly refrigerated, clean, sound-shelled, fresh, grade AA or A eggs. Avoid mixing yolks and whites with the shell."

SHRIMP TEMPURA WITH CILANTRO

Yield: 4 servings

INGREDIENTS

16 large shrimp, peeled, cleaned and deveined, with tail intact
1 large or 2 small jalapeno peppers, seeded and minced
4 or 5 sprigs cilantro, leaves chopped
2 medium limes, juiced
Salt

Tempura batter:

1 cup all-purpose flour
1 tablespoon baking powder
1 1/4 cups water
2 tablespoons sesame seeds
1/2 cup cilantro leaves, chopped fine

1 to 1 1/2 teaspoons cayenne pepper
Salt

Peanut oil, for frying

Fried Spinach Leaves, recipe follows on page 17

METHOD

1. Arrange the shrimp on a large platter. Sprinkle with the minced jalapeno and the chopped cilantro. Pour the lime juice over and let marinate for at least 30 minutes, refrigerated. When ready to cook, season lightly with salt.
2. In a small bowl, sift together the flour and baking powder. Whisk in the water until the batter is smooth, and then add the remaining ingredients, seasoning with cayenne and salt to taste. If made earlier in the day, set the bowl into an ice bath.
3. At serving time, in your deep-fryer, heat the oil to 350 degrees F. Dip each shrimp into the batter and coat well. Carefully place 1 or 2 in the hot oil and cook until golden brown, about 2 minutes. Remove with a slotted spoon or a flat strainer and drain on paper or clean toweling. Keep warm while preparing the remaining shrimp and the spinach.

PRESENTATION

Arrange a few fried spinach leaves on half of each of 4 plates. Place 4 shrimps on the other half and serve immediately.

Fried Spinach Leaves

INGREDIENTS

1 bunch spinach leaves
Peanut oil
Salt

METHOD

1. In your deep fryer, heat the peanut oil to 375°. Clean the spinach leaves well, trim and dry thoroughly. Fry until crisp and translucent, about 2 minutes. Remove with a slotted spoon and drain on clean toweling. Season with salt to taste and serve immediately,

Note: As a single leaf garnish, you can substitute the Japanese oba leaf, which you can purchase in Japanese markets.

The procedure is the same for small or large quantities of spinach. However, if cooking a large amount of spinach, fry in batches and keep warm in a low oven.

FRITTER BATTER

Yield: Enough batter for 1 pound of apples or bananas

INGREDIENTS

1 cup all-purpose flour
1 tablespoon baking powder
1 pinch salt
1 pinch fresh ground white pepper
1 pinch cinnamon
1 pinch freshly grated nutmeg
1 large egg
1 cup buttermilk
1 pound apples or bananas

METHOD

1. In a small bowl, sift together the flour, baking powder, salt, pepper, cinnamon and nutmeg. In a small bowl whisk together the egg and buttermilk. Whisk egg mixture into flour mixture. Let rest for 30 minutes before using.
2. Heat oil in deep fryer to 350°.
3. Peel and core apples (or peel bananas, if using). Cut into sticks about 1/4 inch wide by 2 1/2 - 3 inches long. Drop into batter. Carefully drop into hot oil and fry until golden.

CRISPY SHRIMP OR CALAMARI WITH CHINESE NOODLES AND SPICY GARLIC SAUCE

Yield: 4 servings

INGREDIENTS

Oil for deep-frying
2 tablespoons peanut oil
3/4 cup (4 ounces) sliced Double-Blanched Garlic, recipe follows (page 19)
2 tablespoons sugar
1 cup rice wine
1/4 cup rice wine vinegar
2 tablespoons plus 1 teaspoon dark soy sauce
4 ounces carrots, peeled, trimmed, and cut into julienne (about 1 cup)
4 ounces haricots verts, trimmed, blanched, and refreshed (about 1 cup)
4 ounces green onions, trimmed and cut into strips (about 1 cup)
2 teaspoons Vietnamese chile sauce

12 ounces fresh Chinese egg noodles or thin spaghetti
1 pound large shrimp, cleaned and tails removed, or, 1 pound calamari, cleaned and cut into 1/4-inch rings
Kosher salt and freshly ground black pepper
About 1/2 cup flour
1/4 teaspoon sesame oil

Bring a large stockpot of water to a boil. In a wok or deep, heavy saucepan, heat about 3 inches of peanut oil. (The oil must be very hot, about 375°.)

METHOD

1. *Make the sauce:* In a large skillet or saute pan, heat the 2 tablespoons of peanut oil. Over medium-high heat, saute the garlic just until golden, 2 to 3 minutes. Stir in the sugar and continue to saute until the garlic begins to caramelize, 1 or 2 minutes longer. Deglaze the pan with the rice wine, rice wine vinegar, and soy sauce. Add the carrots, haricots verts, and 2 ounces of the green onion, reserving 1 ounce as garnish. Stir in the chili sauce and continue to cook until the sauce is reduced by half.
2. Meanwhile, add salt to the boiling water and cook the noodles until they are al dente. Drain the noodles well and stir them into the sauce until they are well coated.
3. Season the shrimp or calamari with salt and pepper and toss with the flour to coat lightly. Deep-fry the shrimp or calamari in small batches until golden, 1 or 2 minutes. (The easiest way to do this is to use a fine-mesh basket or strainer. Place the shrimp or calamari in the basket and gently ease the basket into the oil.) Drain on clean paper towels.

(Continued, page 19)

PRESENTATION

To serve, divide the noodles and vegetables among 4 large warm plates. Arrange the shrimp or calamari over and around each portion and garnish with the remaining green onions. Drizzle a little sesame oil over the noodles and serve immediately.

Double Blanched Garlic

INGREDIENTS

3 heads garlic
Kosher salt

METHOD

Prepare an ice bath. Separate the garlic into cloves and remove the ends of each clove. Fill a small saucepan with water. Salt lightly and bring to a boil. Carefully drop the whole cloves into the water and blanch for 30 seconds. Remove with a slotted spoon and immediately plunge into the ice water to stop the cooking process. Repeat the process. Drain the garlic and dry it well. The peels should slip off easily. Cut the garlic into slices and use as needed. (Yield: 3/4 to 1 cup)

APPLE SPRING ROLLS

INGREDIENTS

6 small Granny Smith apples, 4 oz. each
1/3 cup sugar
6 tablespoons butter
1/8 teaspoon ground cinnamon
1/8 teaspoon ground ginger
1/8 teaspoon nutmeg
1/2 vanilla bean
2 tablespoons Calvados brandy (optional substitute apple juice)
1 tablespoon sugar
1 teaspoon lemon juice
pinch salt
1/2 cup raisins
1 package spring roll wrappers

METHOD

1. Peel, core and cut apples into 1/2-inch squares.
2. In a 1-quart saute pan over medium-high heat add 1/3 cup sugar; stir until caramelized. Add apples, butter, cinnamon, ginger, nutmeg, scraped 1/2 vanilla bean, and brandy. Cook for 2 minutes, until tender. Remove from heat and add 1 tablespoon sugar, the lemon juice and pinch of salt.
3. Scoop out half of the apples with all of the liquid. Place in a food processor and process until fairly smooth. Add raisins. Remove "apple puree" from food processor and combine with remaining apples. Fold together and reserve until ready to assemble spring rolls.
4. Place the spring roll wrappers on a flat surface with the point facing you. Spoon 3 tablespoons of apple compote in a line 2 inches from the bottom point. Fold up the spring roll.
5. Fry 2-3 rolls in 350° oil for 2 minutes. Remove from oil, place on paper towels to drain. Dust with powdered sugar. Serve with Cranberry Caramel Dipping Sauce (recipe on following page).

Cranberry Caramel Dipping Sauce

INGREDIENTS

1 cup sugar
4 tablespoons water
1 teaspoon lemon
1/4 cup orange
8 oz. cranberry juice
1 star anise

METHOD

In a quart saucepot combine the sugar, water, and lemon juice. Stir until dissolved. Place over a medium heat cook until blond in color. Meanwhile, pour the cranberry juice and star anise in a small saucepot. Place over medium heat and stir, reducing to 1/2 cup. When the sugar mixture reaches blond color, remove from heat and add the reduced cranberry juice.

VEGETABLE CHIPS

INGREDIENTS

1 pound parsnips, peeled and trimmed
1 pound carrots, peeled and trimmed
1 pound beets, peeled and trimmed
1/2 pound baking potato, scrubbed clean, but not peeled
1/2 pound sweet onion, peeled
Peanut oil for frying
1/2 cup all-purpose flour
salt
fresh ground pepper

METHOD

1. Slice the parsnips and carrots very thin lengthwise. Set aside on a paper towel. Slice the beets, potato, and onion into very thin round slices. Place the beets and potatoes into separate bowls of cold water. Be sure to dry them thoroughly before you deep fry them. Heat the deep fryer between 325° and 350°. Starting with the parsnips, drop a few at a time into fryer basket and cook until lightly brown. Make sure both sides are brown, turning them if needed.
2. Lift basket and drain. Remove to clean paper towels. Season while still hot. Repeat with remaining vegetables.
3. For onion slices, dredge the onions in flour. Shake off excess flour. Fry and drain as above. For even browning, fry in small batches.

POT STICKERS

Yield: 100 to 120 pot stickers

INGREDIENTS

Filling:

1/4 cup garlic cloves
1-inch piece fresh ginger, peeled
2 tablespoons peanut oil
1/4 cup dried fruits (apricots, cherries or raisins)
1/2 bunch cilantro leaves, minced
1/2 bunch green onions, minced
Salt and pepper
Pinch sugar
1/4 cup oyster sauce
1 tablespoon chile paste
1 tablespoon sesame oil
2 pounds pork butt, cubed

Round wonton wrappers

1 egg beaten with 1 tablespoon water, for egg wash

Peanut oil, for frying

Dipping sauce (recipe follows)

METHOD

1. In a blender, combine garlic and ginger. Turn on machine and slowly pour the 2 tablespoons peanut oil and process to a puree. Transfer to a bowl and add the remaining filling ingredients (fruits through pork butt). Stir together and marinate for 1 hour. Pass mixture through medium die in a meat grinder. Transfer to an electric stand mixer and, using the paddle on slow speed, mix until emulsified.
2. *Make the pot stickers.* Separate the wonton wrappers and brush edges with eggwash. Place a generous spoonful of the filling and seal the edges, making small folds in the rounded side, starting from the center, and folding down to each end to create a half moon shape. Continue until you have used up the filling. Refrigerate until ready to cook.
3. Cook pot stickers in small batches in boiling, salted water. Drain. Heat the peanut oil to 375° in your deep fryer. Fry for two minutes until golden brown. Remove and serve with dipping sauce.

Dipping Sauce:

1/2 cup rice wine vinegar

1 cup sesame oil

2 tablespoons minced scallions or green onions

large pinch sugar

Combine all ingredients and whisk together. (Yield: approximately 1 1/2 cups sauce)

FUNNEL CAKES

INGREDIENTS

1 large egg, room temperature

3/4 cup milk, room temperature

1 1/2 cups Bisquick® baking mix

2 tablespoons sugar

Powdered sugar, for dusting

Oil, for frying

METHOD

1. Preheat oil in deep fryer to 375°.
2. Beat egg and milk together. Add the Bisquick and sugar to egg mixture, beating until smooth.
3. When the temperature in the fryer is 375°, open lid. The basket should be in the lowered position.
4. Pour batter into a funnel while your thumb is covering the bottom opening. Remove thumb and drop batter into hot oil using a circular motion to form spirals about 4 inches in diameter per cake. Make one funnel cake at a time. **IMPORTANT: To avoid the risk of burn from spattering, wear heavy plastic gloves during this procedure. Use extreme caution at all times.**
5. Remove cake when golden brown. Drain on paper towel and sprinkle with powdered sugar while still warm.
6. Repeat until all batter is used.

PANKO SCALLOPS

Yield: 4 servings

INGREDIENTS

- 1 pound fresh sea scallops
- 1/2 cup all-purpose flour
- 2 large eggs, beaten
- 1/4 cup milk
- 1 cup panko (rice bread crumbs)
- Peanut oil, for frying

METHOD

1. Preheat oil in deep fryer to 375°.
2. Season the scallops with salt and pepper if you like.
3. *Set up your coating ingredients.* Place the flour on a plate. Beat the eggs and milk together in a bowl. Place the panko on a plate. Have a plate prepared to place scallops after breading.
4. *Coat the scallops.* Dredge the scallops in the flour. Shake off all extra flour. Dip the scallop into the eggwash. Let the excess egg slide off. Dip the scallop into the panko, pressing lightly to insure the crumbs adhere. Shake off all extra coating. Place breaded scallop on clean plate and repeat procedure until all of the scallops are coated.
5. When all scallops are coated and temperature in the fryer has reached 375°, place about 6 scallops at a time in hot oil. Fry for approximately 2 minutes or until golden brown. Open fryer lid and raise basket to the upright position. Let scallops drain in this position for several minutes. Remove scallops onto clean paper towels. Sprinkle lightly with salt while still hot.

RECIPE NOTES

RECIPE NOTES

LIMITED WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- * Damages from improper installation.
- * Defects other than manufacturing defects.
- * Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance,
or incorrect current or voltage.
- * Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.