

IMPORTANT NOTICE

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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Model BTOBR0050 Printed in China REV 1.0

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WOLFGANG

PUCK

Commercial
Convection
Oven with
Rotisserie



IMPORTANT SAFEGUARDS

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

- 1 Read all instructions.
- 2 The exterior of the oven will become very hot during use. Do not touch hot surfaces. Use handles or knobs. Do not place anything on top of the oven.
- 3 Close supervision is necessary when any appliance is used by or near children.
- 4 To protect against electric shock, do not immerse cord, plug, or any parts of the oven in water or other liquids.
- 5 Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Call our toll free consumer hotline for information on examination, repair or adjustment.
- 6 The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
- 7 Do not use outdoors.
- 8 Do not place on or near a hot gas or electric burner, or in a heated oven or in a microwave oven.
- 9 Do not let the cord hang over the edge of table or counter, or touch hot surfaces, including the stove.
- 10 When operating the oven keep at least four inches of space on all sides of the oven to allow for adequate air circulation.
- 11 Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
- 12 To disconnect, turn the timer control to "Off", then remove the plug. Always hold the plug, never pull the cord.
- 13 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 14 Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 15 A fire may occur if the oven is covered, touching, or near flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the oven when in operation, or before the oven cools down.
- 16 Extreme caution should be used when using containers other than metal or glass.
- 17 Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating. Foil can be used to cover approved cooking containers. Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
- 18 Do not place eyes or face in close proximity with the tempered safety glass door, in the event that the safety glass breaks.
- 19 Use extreme caution when removing trays or disposing of hot grease or other hot liquids.

IMPORTANT SAFEGUARDS (cont.)

- 20 Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
- 21 This appliance is off when the Timer and Temperature Controls are in the "Off" position. When not in use, the oven should always remain unplugged from the wall outlet.
- 22 Always wear protective, insulated oven mitts when inserting or removing items from the hot oven.
- 23 This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching door surface or nicking edges. If the door has a scratch or nick, contact our toll-free customer service line before using the oven.
- 24 Do not use appliance for other than intended use.
- 25 This appliance is UL Certified for Commercial Use.

SAVE THESE INSTRUCTIONS

Additional Safety Information

3-Prong Grounding Plug

The power cord of this appliance is equipped with a 3-prong grounding plug that mates with a standard 3-prong grounding wall outlet to minimize the possibility of electric shock hazard from the appliance. Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded. When a standard 2-prong wall outlet is encountered, it is your responsibility and obligation to have it replaced with a properly grounded 3-prong wall outlet. **Do not under any circumstances, cut or remove the third (ground) prong from the power cord. For personal safety, this appliance must be properly grounded.**

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the oven. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over. This appliance requires 1,700 watts and should be the only appliance operating on the circuit.

Please take a few minutes to read this manual before using your oven to become familiar with its parts and operation. Included you will find a wide assortment of mouth-watering recipes that were specially written for use in your new Convection Oven with Rotisserie.

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Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restaurateurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh California

ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Granita, Vert and Trattoria del Lupo. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

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Know Your Convection Oven

Convection Fan

Temperature Control

Function Selector

120 Minute Timer

Power Indicator Light

Rotisserie Removal Tool

Rotisserie Spit

Rotisserie Forks

Baking Racks

Drip/Roasting/Baking Pan

(always increase temperature by 50 degrees when using this pan in functions other than rotisserie.)



Using Your Oven

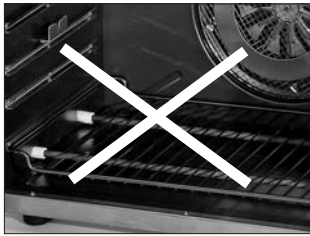


Figure 1

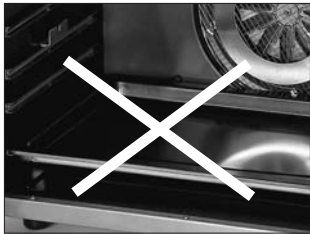


Figure 2

Temperature Control:

Choose the desired or recommended temperature up to 450°.

Time Control:

When you turn the knob to the left (counter-clockwise) to the “Stay On” position, the oven will remain on until it is manually shut off. To activate the timer, turn the knob to the right (clockwise). The timer can be set up to 120 minutes (2 hours). When the time has elapsed or the knob is manually turned to the “Off” position, a bell will sound and oven will automatically shut off.

Function Control:

Select desired cooking function (Defrost, Slow Cook, Bake, Roast/Pizza, Rotisserie, Broil).

Power-Indicator Light:

Illuminates when the oven is plugged in and turned on.

Oven Rack:

Used in one of four positions for defrosting, slow cooking, baking and proofing.



Note: never use rack facing down or drip pan in bottom rails except when using rotisserie function (see figures 1 and 2).

Drip/Roasting/Baking Pan:

Slides into rails in the oven for defrosting, roasting, rotisserie roasting, or baking. Always increase temperature by 50 degrees when using this pan in functions other than rotisserie.

Rotisserie Spit with Forks

Used to hold food for rotisserie roasting.

Rotisserie Spit Tool

Used to place or remove the food from the rotisserie motor in the oven.

Before Your First Use

Read all instructions in this manual carefully. The information included in this book will help you to use your Bistro Convection Oven with Rotisserie to its fullest.

Place your oven on a level surface such as a countertop or table. Be sure the sides, back and top of the oven are at least four inches away from any walls, cabinets or objects on the counter or table.

Remove Oven Rack, Drip/Baking Pan, Broiling/Roasting Rack, Rotisserie Spit and Forks. Wash them in hot, sudsy water or in the dishwasher and dry thoroughly before placing in the oven.

When you are ready to use the oven, be sure that the Temperature and Time Controls are in the “Off” position. Plug the cord into a 120-volt AC outlet.

We recommend a “trial run” at a high temperature to familiarize yourself with your oven and to eliminate any protective substance or oil that may have been used for packing and shipping. Set the Temperature Control to “Max”, the Function Control to “Broil”, and the Time Control to “20” minutes. After the first 10 minutes, switch the Function Control to “Bake” to activate the lower heating elements. A small amount of smoke and odor may be detected. This is normal.

To avoid scratching, marring, discoloration or fire hazard, do not store anything on top of the oven, especially during operation.

This appliance requires 1,700 watts and should be the only appliance operating on the circuit.⁶

Operation

Caution: Appliance surfaces are hot during and after use! Do not place anything on top of this appliance.

- The convection fan is programmed to operate on Bake, Defrost, and Slow Cook.
- Be sure that the Temperature Control is set to “0” and the Time Control is set to “Off” before plugging the cord into the outlet for use and when unplugging the oven after use.
- Set the Temperature Control and the Function Control before setting the Time Control.
- The oven will only operate if the Time Control is turned to a time setting or if it is in the “Stay On” position.
- For even cooking, always place foods in the oven with at least one inch of space on all sides to allow proper air circulation.

Cooking Containers

- The drip/baking pan included with the oven is suitable for cookies, rolls, biscuits, nachos, pork chops, etc. It may be easier to use a non-stick spray when using the drip/baking pan for baking or broiling.
- Any oven-safe baking pans or casserole dishes are suitable for the convection oven. Your Convection Oven will accommodate a full half cookie sheet.
- Choose bakeware made of metal, oven-proof glass or ceramic. *Check for Wolfgang Puck bakeware on HSN.com.*
- Many convenience foods are packaged in nonmetallic containers suitable for use in microwave ovens as well as regular ovens. Check package directions carefully to determine if the container is suitable for use in a regular oven.

Convection Baking

In baking mode the bottom heating elements operate at full power and the top heating elements operate at 50% power. The heating elements will cycle on and off to maintain the selected temperature. The Convection fan will operate during the Bake cycle.

The fan circulates the hot air around the food making baked goods rise quickly and evenly. In many convection ovens, it is necessary to lower the baking temperature to achieve acceptable results. Your Bistro Convection Oven has been designed for easy use. Lowering the baking temperature is not necessary. Follow package or recipe directions remembering not to preheat the oven and check after the shortest baking time.

In most cases you should use the lowest rack position; however if more browning is desired place in the upper racks. If using the baking rack in the lowest rack position, make sure that it is facing up. See page 8. The drip/roasting/baking pan included with your oven can also be used for baking. It is enamel coated making it easy to clean. When not in use, the drip/roasting/baking pan should always be removed from the oven when baking as it will interfere with the flow of hot air from the bottom elements. When it is being used as the baking pan, the pan should be placed in the middle or upper racks, and the temperature must be increased by 50° F. If you need to accommodate a larger cut of meat or poultry on the drip pan, place the pan on top of the bottom rails, not in them .

- 1 Place the oven rack or baking pan in the desired rack position. If using the lowest position the rack should be facing up.
- 2 Set the Temperature Control to the recommended temperature.
- 3 Set the Function Control to “Bake”.
- 4 Set the Time Control to the shortest baking time in the recipe and check for desired doneness.

A Note on Baking Times:

Convection air is superheated and it circulates around the food, so it cooks food faster. When baking your favorite recipes or packaged goods, follow recipe instructions remembering not to preheat. Check baked goods a few minutes before shortest recommended baking time.

Recommended Baking Temperatures

Cakes:	325°-350°	Muffins:	350° - 375°
Cheesecake:	275°	Pies:	350°
Quick Bread:	375°	Cookies:	350°

Proofing Bread Dough

When making yeast bread, you can proof (raise) the dough in the oven on the Bake function. Set the Temperature Control to MAX and let the oven run for one minute. Turn the oven off, place the dough in the center rack of the oven and allow it to double in size.

Convection Baking Tips

- 1 Your Wolfgang Puck Convection Oven can bake up to 25% percent faster than standard ovens using radiant heat. The fan in the back of the oven circulates the heated air and removes colder air from around your food, allowing the heat to penetrate faster.
- 2 Expect food to be done in less time (as much as 25% less) than it would be in a conventional oven. Don't be concerned if you don't notice this faster baking time in items that do not require a greater cooking time. For instance, recipes that cook for hours such as large roasts and poultry will give you a greater time savings than baking cakes or cookies which only take up to 12 - 20 minutes
- 3 When baking, select pans with shallow sides which will allow greater air circulation to reach you food.
- 4 Despite much marketing hype regarding even browning in convection ovens it may be necessary to rotate your food halfway through the cooking cycle for even browning. Almost all convection ovens, including commercial ovens require turning halfway through the cooking process. The main benefit of convection cooking is faster bake times.
- 5 Your convection oven comes equipped with an interior light and a large glass door for viewing the cooking process of your food. Do not open the door to check on your baked goods as this will let out a significant amount of heat and create longer baking times. The only time the door should be opened is if you need to rotate your baked goods halfway through the cooking process. When cooking a roast or large poultry we suggest using an oven safe thermostat that you can keep in the meat to monitor the temperature while the food is cooking. (Do not use a thermometer when using the rotisserie to avoid damage to the interior of the oven, or the rotisserie motor)
- 6 Follow the temperature guidelines in this manual. Using higher than suggested temperatures will not cook your food any faster, instead it will dry out the food.
- 7 For better results you should always bake good that have thoroughly thawed. The only exception to this is rule is when baking packaged frozen dinners and or pizzas. Follow the manufacturers instructions for required time. If the manufacturer does not recommend using convection bake, simply switch your function selector to Roast/Pizza.
- 8 Always distribute the food evenly around the inside of the oven. Give equal space around the pans as well as above and below.
- 9 Do not use aluminum foil or parchment paper to cover your food in the Convection Bake cycle. The foil will defeat the purpose of circulating the air in the oven. In addition, the foil could become loose and potentially get caught in the fan causing damage to the oven.

Defrosting

The heating elements do not operate for this function. For defrosting, the convection fan circulates air to thaw food in a shorter period of time than conventional methods of defrosting.

Important: Defrosted foods should be cooked as soon as possible after thawing and should never be left at room temperature when completely thawed as harmful bacteria will begin to grow. DO NOT defrost large amounts of food at one time.

- 1 Place the drip/baking pan in the bottom rails of the oven.
- 2 Place the oven rack in middle position facing up.
- 3 Place the food to be defrosted on the center of the oven rack.
- 4 Set the Temperature Control to "0".
- 5 Set the Function Control to "Defrost".
- 6 Set the Time Control to the shortest amount of time necessary for defrosting.
- 7 Check when the timer shuts off and the bell rings. Add more time if necessary.

Slow Cooking

The bottom heating elements cycle on and off to maintain the selected temperature while the top heating elements remain off. The convection fan will run during the Slow Cook cycle.

Slow cooking is a long cooking process at a low temperature used to tenderize less tender cuts of meat and blend flavors in soups and stews. Foods to be slow cooked are usually placed in a covered casserole with some liquid and cooked at 250° for 4 to 12 hours.

- 1 Place the baking rack in the lowest rack position facing upward.
- 2 Place the covered casserole with food to be slow cooked on the center of the baking rack.
- 3 Set the Temperature Control to 250°.
- 4 Set the Function Control to "Slow Cook".
- 5 Set the Time Control to "Stay On" and follow recipe instructions for time.

Note: The drip/baking pan should always be removed from oven when slow cooking as it will interfere with the flow of hot air from the bottom elements.

Roasting

The top and bottom heating elements cycle on and off to maintain the selected temperature. The convection fan remains off during the Roast cycle.

- 1 Place the drip/roasting/baking pan on top of the bottom rails in the oven. Do not insert in the oven rails itself.
- 2 Place the meat fat side up in the drip/roasting/baking pan (unless otherwise directed).
- 3 Preheat the oven to 375° F. (325° when not using the drip/roasting/baking pan.)
- 4 Set the Function Control to Roast/Pizza.
- 5 Set the Time Control to the shortest time. If more than 2 hours, set to “Stay On” and check after the shortest time.

Use the following chart as a guide for roasting. Use a reliable meat thermometer for the most accurate results. Roasts should stand for 10 to 15 minutes before carving. During this time, they will continue to cook increasing the meat thermometer reading by about 10 degrees.

Food Type	Weight (lbs)	Time / Lb	Thermometer
Beef			
Sirloin Tip/Top Round	3 - 8	20 - 22min 23 - 24 min 25 - 27 min	Rare 120 - 130 Med 140 - 150 Well 160 - 170
Eye Round	3 - 6	18 - 20min 21 - 23 min 24 - 26 min	Rare 120 - 130 Med 140 - 150 Well 160 - 170
Standing Rib	3 - 6	20 - 22min 23 - 24 min 25 - 27 min	Rare 120 - 130 Med 140 - 150 Well 160 - 170
Pork			
Loin (bone in)	3 - 6	25 min	170
Loin (boneless)	3 - 8	15 min	170
Fresh Ham	4 - 8	25 min	170
Smoked Ham			
Fully cooked/w bone			
Half	6 - 8	15 min	140
Whole	12 - 16	15 - 17 min	140
Lamb			
Leg	6 - 8	20 - 23 min 25 min	Med 170 Well 180
Poultry			
Chicken (unstuffed)	6 - 8	20 min	180
Chicken (stuffed)	6 - 8	20 min	180
Turkey (unstuffed)	16 - 22	15 min	180
Turkey (stuffed)	26 - 22	20 min	180

These cooking times are an average and should be adjusted to individual preferences.

Rotisserie Roasting

The top heating elements cycle on and off to maintain the maximum temperature in the oven while the spit continually turns. The convection fan will remain off during rotisserie roasting.

Rotisserie roasting is a healthy way to cook meats because the slow-turning spit provides natural basting of meats while fats drip away. The rotisserie can be used to roast meats up to 14 pounds. It is not necessary to preheat the oven for rotisserie roasting.

Warning: Never use your Rotisserie without the drip/baking pan in the bottom rails of the oven.

- 1 Place one rotisserie fork on the end of the rotisserie spit opposite the point with the tines facing the center and tighten the screw slightly.
- 2 Slide the pointed end of the rotisserie spit through the center of the food to be cooked.
- 3 Place the other rotisserie fork on the other end of the rotisserie spit with the tines facing the roast.
- 4 Adjust the roast so that it is centered on the rotisserie spit. Make sure the forks secure the roast on the spit and tighten the screws. When cooking poultry, it may be necessary to secure legs and wings to the body with string to make the roast as compact as possible for smooth movement of the rotisserie spit.
- 5 Season or baste the roast as desired.
- 6 Put the pointed end of the rotisserie spit in the drive socket on right interior wall of the oven.
- 7 Place the grooved end on the spit support on the left interior wall of the oven.
- 8 Set the Temperature Control to “MAX”.
- 9 Set the Function Control to “Rotisserie”.
- 10 Set the Time Control to the shortest time. If more than 2 hours, set to “Stay On” and check after the shortest time.
- 11 When the roast is done, turn the Temperature Control to “0” and the Time Control to “Off” and unplug the oven.
- 12 Remove the rotisserie spit from the oven using the rotisserie handle included.
- 13 Place the roast on a cutting board or platter and allow to stand for 10-15 minutes.
- 14 Using a pot holder, loosen the screws on the rotisserie forks and remove the rotisserie spit from the roast. Carefully remove the rotisserie forks and carve the roast.

Caution: The rotisserie spit, rotisserie forks, screws and the roast will be hot.

Rotisserie Chart

Use the following chart as a guide for rotisserie roasting. Use a reliable meat thermometer for the most accurate results. Roasts should stand for 10 to 15 minutes before carving. During this time they will continue to cook, increasing the meat thermometer reading about 10 degrees.

Hint:

For crisper poultry or roasts you can open the door slightly to allow excess steam to escape for the last 30 minutes of cooking.

Type	Weight	Setting	Time
Chicken	3-4 lb.	MAX	1 1/2 - 2 hours
	4-6 lb.	MAX	2 - 2 1/2 hours
Pork Roast	4-6 lb.	MAX	1 1/2 - 2 hours
Roast Beef	3-5 lb.	MAX	1 1/2 hours (rare)
		MAX	1 3/4 hours (med)
			2 hours (well)
Cornish Hens	2 - 1.5 lbs. each	MAX	1 hour
Smoked Ham Boneless	4-5 lb.		1 1/2 - 2 hours

These cooking times are an average and should be adjusted to individual preferences.

Broiling

The top heating elements cycle on and off to maintain the maximum temperature in the oven. For best results, the oven should be preheated for 10 minutes before adding the food to be broiled. The fan will not run in the broil mode.

Barbecue or other sweet sauces should be brushed on during the last few minutes of broiling. They will burn if applied too early in the cooking.

- 1 Remove all accessories from the oven
- 2 Set the Temperature Control to "MAX"
- 3 Set the Function Control to "Broil".
- 4 Set the Time Control to "20" and allow the oven to preheat for 15 minutes.
- 5 While the oven is preheating, place the food to be broiled directly on the drip/roasting/baking pan or you may use a broiling rack and place directly into the drip/roasting/baking pan, unless otherwise directed.
- 6 When the oven is preheated place the drip/roasting/baking pan in the upper rack position and close the door.
- 7 Set the timer for the shortest broiling time recommended.

DO NOT leave the oven unattended during broiling.

Type	Weight/Thickness	Desired Doneness	Cooking time
Beef			
Steak: Porterhouse	1 inch	Rare	18 - 20 min
Sirloin, London broil,		Medium	21 - 23 min
Top round		Well done	24 - 28 min
Hamburger	6 ounces	Rare	15 - 17 min
		Medium	18 - 21 min
		Well done	22 - 25 min
Pork			
Chops	1 inch	Well Done	19 - 23 min
Ribs	Cut in Pieces	Well Done	30 - 35 min
Sausage	Links	Well Done	25 - 30 min
Chicken			
Pieces w/ Skin	-	Well Done	20 - 25min
Boneless Breasts - each	-	Well Done	12 - 15 min
Halves w/ skin - each	-	Well Done	30 - 40 min
Fish			
Fillets	1/2 inch	Well Done	10 - 12 min
Steaks	1 inch	Well Done	15 - 20 min

These cooking times are an average and should be adjusted to individual preferences.

Turn foods halfway through cooking time.

Care and Cleaning

- 1 Turn the Temperature Control to “0” and the Time Control to “Off” and unplug before cleaning.
- 2 Allow oven and accessories to cool completely before cleaning.
- 3 Clean the outside of the oven with a damp cloth and dry thoroughly. Clean stubborn stains with a nonabrasive liquid cleaner. Rinse and dry thoroughly. Do not use metal scouring pads or abrasive cleaners that will scratch the surface.
- 4 Clean the glass door with a cloth or sponge dampened with warm, sudsy water and dry thoroughly.
- 5 Wash the baking racks, drip/roasting/baking pan in hot, sudsy water or in the dishwasher. DO NOT use abrasive cleaners or metal scouring pads to clean the oven rack, broiling/roasting rack or drip/baking pan. Clean stubborn stains with a nylon or polyester mesh pad and a mild, nonabrasive cleaner. Rinse and dry thoroughly.
- 6 The walls on the inside of the oven have a nonstick coating which allows food particles or spatters during oven use to be easily wiped clean. Remove heavy spatter after use with a nylon or polyester mesh pad, sponge or cloth dampened with warm water. Blot dry with a paper towel or soft, dry cloth.
- 7 DO NOT use cleaning agents, cleansers or metal scouring pads on the nonstick coating as this may reduce its effectiveness.
- 8 The Rotisserie spit and forks (without screws attached) can be placed in the dishwasher or washed in warm soapy water. Handwash the screws in warm soapy water and dry thoroughly.

Replacing the light bulb

The light bulb inside the oven can be replaced if it burns out. New light bulbs may be obtained by calling the toll-free number on the back of this manual. To remove the old light bulb ensure that the oven is off and has completely cooled. Loosen the screw on the light bulb cover on the upper rear corner of the right interior wall. Remove the cover. Turn the bulb counterclockwise to remove. Place the new bulb in the socket and turn the bulb clockwise to tighten. Replace the light bulb cover and tighten the screw.

Classic French Onion Soup

6 servings

INGREDIENTS

3 tablespoons safflower oil or olive oil
4 medium onions, peeled and thinly sliced
1/2 cup port wine
8 cups chicken stock
1 sprig thyme
1 bay leaf
1 stalk celery
salt to taste
freshly ground black pepper to taste
12 slices French bread, 1/4” thick
2 cups Swiss cheese, shredded

METHOD

- 1 In a large saucepan over medium-high heat, heat the oil.
- 2 Add the onions and sauté, stirring frequently and taking care that the onions do not scorch. Sauté until golden brown, for about 20 minutes.
- 3 Add port to the pan and deglaze, stirring and scraping with a wooden spoon to dissolve the pan deposits.
- 4 Stir in the stock, add the Bouquet garni (made with the thyme, bay leaf, and celery), and season to taste with salt and pepper. When the liquid reaches a boil, reduce the heat and simmer for about 40 minutes. Meanwhile, arrange the bread slices on a baking sheet and put them in the convection oven set at 250° F.
- 5 When the bread slices are dry and crusty, place 1 slice in each of 6 deep ovenproof soup bowls. Set the other slices aside and place the bowls on the baking sheet. Turn convection oven to broil. Place the rack in the center of the oven. Turn the temperature to max and turn the timer to “Stay On”.
- 6 Ladle the soup over the bread in each bowl. Top each bowl with 1 more slice of bread and sprinkle with cheese. Place on rack in convection oven. Watch for browning. Remove from oven when melted and bubbly, 2 to 3 minutes.

Recipe courtesy Wolfgang Puck, Live, Love, Eat! (Random House, 2002)

Eggs en Cocotte with Smoked Salmon and Horseradish Cream

Serves 4

Serving eggs for a special brunch presents a challenge to home cooks who want to enjoy their company rather than cooking omelets or scrambles to order in the kitchen. That's why I love to make eggs en cocotte. This French term for baked eggs takes its name from the little ovenproof ramekins in which they are made. The English call them shirred eggs. Whatever you call them, baked eggs take almost no time to put together, and the quantities in the recipe that follows multiply easily to serve a larger gathering.

INGREDIENTS

1 1/2 tablespoons unsalted butter, melted
6 ounces thinly sliced smoked salmon
3/4 cup heavy cream, chilled
4 eggs
Kosher salt and freshly ground white pepper
2 tablespoons freshly grated horseradish or drained prepared white horseradish
Fresh chervil or parsley leaves for garnish

METHOD

- 1 Coat the insides of four 1/2-cup ramekins or baking dishes with the melted butter. Line the bottom and sides of each ramekin with the smoked salmon. Reserve 1 piece for garnish, and cut that piece into thin julienne. Top the salmon lining the ramekins with 1 tablespoon of the cream. At this point, if you're working in advance, cover the ramekins with plastic wrap and refrigerate.
- 2 Preheat the oven to 375°F on the Bake Setting. Bring a kettle of water to a boil. Line a baking dish large enough to hold the ramekins without touching with a sheet of parchment paper or wax paper. This will prevent the boiling water you'll pour into the dish from bubbling over into the ramekins during baking.
- 3 One at a time, break an egg into a bowl and transfer to a lined ramekin, taking care not to damage the yolk. Sprinkle each egg with salt and pepper to taste. Place the ramekins in the baking pan and cover with a sheet of buttered aluminum foil. Press foil to sides of pan to prevent the oven fan from blowing the foil around. Put the baking dish on the middle rack of the oven. With the oven rack pulled out, carefully pour the boiling water into the baking dish to come halfway up the sides of the ramekins. Carefully slide the rack into the oven and bake the eggs until their whites are set and the yolks are cooked through but still soft, 15 to 20 minutes.

Eggs en Cocotte (cont.)

- 4 While the eggs are cooking, put the remaining 4 cups of heavy cream in a mixing bowl and, using a handheld mixer or a whisk, whip until it forms soft peaks when the beaters are lifted out. Stir in salt, white pepper, and horseradish to taste. Transfer the horseradish cream to a sauceboat or small serving bowl.
- 5 Carefully slide out the oven rack, transfer each ramekin to a serving plate, and garnish each serving with chervil or parsley leaves. Pass the horseradish cream at the table for guests to spoon into their ramekins.

Recipe courtesy: Wolfgang Puck Makes it Easy

Barbecue Chicken

4 servings

INGREDIENTS

1 4 lb whole chicken
1 teaspoon peanut oil
1 tablespoon kosher salt
1 teaspoon paprika
1 teaspoon garlic powder
1/2 teaspoon sugar
1/4 teaspoon fresh ground white pepper
butchers twine

METHOD

- 1 Wash the chicken well. Pat dry with a paper towel.
- 2 Rub the chicken well with Peanut oil, top and bottom.
- 3 Combine all the spices in a small bowl, rub the chicken well with the spices.
- 4 Tuck the tips of the wings under the chicken.
- 5 Tie the legs together securely with butchers twine.
- 6 Attach the chicken to the rotisserie spit. Place the chicken in the very center of the spit, insert the rotisserie forks into each end of the chicken, tighten the screw till the fork cannot move. Place the spit into convection oven. Turn oven to max and set function dial to rotisserie. Set timer for 80 minutes.
- 7 When the timer goes off, remove the chicken with the rotisserie removal tool. Place chicken on the platter and let rest for 10 minutes before carving.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Fennel Garlic Pork Roast

4 servings

INGREDIENTS

3 pounds Pork loin, rib end, ready to cook and trussed
2 tablespoons Dijon mustard
6 cloves garlic, chopped
1 tablespoon kosher salt
1 tablespoon pepper blend or fresh cracked pepper
1 tablespoon fennel seeds
1 teaspoon crushed red pepper (optional)

METHOD

- 1 Rinse the roast and pat dry with paper towels.
- 2 Place roast on a platter, rub entire roast with Dijon mustard.
- 3 Combine the remaining ingredients. Press them firmly on entire roast.
- 4 Insert the rotisserie spit through center of roast. Pierce each end of roast with the rotisserie forks. When forks are secure in roast, tighten the screws.
- 5 Insert rotisserie spit in oven. Set the temperature to max. Turn function dial to rotisserie and the timer to 70 - 80 minutes.
- 6 When timer goes off, test the pork with a thermometer for a reading of 170 degrees.
- 7 Remove roast from oven with rotisserie removal tool; let rest at least 10 minutes before carving.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

All American Chicken Pot Pie

6 servings

INGREDIENTS

Crust

2 cups all-purpose flour
2 tablespoons chives, snipped
12 tablespoons unsalted butter, cut into small pieces
1 cup sharp cheddar cheese, shredded
2 egg yolks
5-6 tablespoons heavy cream

Filling

2 tablespoons unsalted butter
1 tablespoon vegetable oil
1 pound boneless skinless chicken breasts, cut into 1" thick pieces
2 medium carrots, cut into 1/2" slices
1 stalk celery, cut into 1/2" slices
1/2 pound mushrooms, cut into 1/2" slices
10 ounces frozen pearl onions (package), thawed
3/4 cup frozen petite peas, thawed

Sauce

6 tablespoons unsalted butter
1/4 cup all-purpose flour
1 1/2 cups chicken stock
1/2 cup heavy cream
1 teaspoon minced fresh thyme
1 egg beaten with 1 tablespoon water
salt to taste
fresh ground black pepper

METHOD

- 1 PREPARE THE PASTRY:** Put the flour and chives in a bowl. Using your fingertips, work in the butter until the mixture resembles coarse crumbs. Add the cheese and toss it together with the flour mixture until evenly mixed. In a small bowl, whisk together the egg yolks and 5 tablespoons of the cream. While stirring the flour-butter-cheese mixture continuously with a fork, sprinkle in the yolk-cream mixture a little at a time. If the mixture still seems a little too dry to hold together, add the remaining tablespoon of cream. With your hands, knead the dough lightly until it is just smooth. Press the dough into a thick, flat disk, wrap it in plastic wrap, and refrigerate until needed.

American Pot Pie (cont.)

- 2 PREPARE THE FILLING:** Heat a large skillet over medium-high heat and add the butter and vegetable oil. Add the chicken pieces and sauté until lightly browned but not yet cooked through, 2 to 3 minutes. With a slotted spoon, remove the chicken to a mixing bowl. Leave the butter and oil in the skillet.
- 3** In the same skillet over medium-high heat, sauté the carrots, celery, and mushrooms, stirring frequently, until they begin to color, about 5 minutes. With a slotted spoon, remove them to a separate bowl. Stir the thawed pearl onions and peas into the other vegetables.
- 4 PREPARE THE SAUCE:** In the same pan, melt the butter over medium heat. Add the flour and whisk until the mixture is smooth and bubbling, about 2 minutes. Remove the skillet from the heat and gradually whisk in the stock, cream, and thyme. Return the skillet to the heat and, stirring constantly, bring the mixture to a simmer. Cook, stirring continuously, until the sauce has thickened and is smooth, about 2 minutes. Season to taste with salt and pepper. Stir in the reserved chicken and vegetables. Set the pan aside and let the mixture cool for about 20 minutes.
- 5** Meanwhile, preheat convection oven on Bake and set temperature to 400 degrees. Spoon the cooled filling into a 10-inch deep-dish pie plate. On a lightly floured surface, roll out the dough into an even circle 11 inches in diameter. Loosely roll up the dough around the rolling pin, then transfer it to the pie plate and unroll it on top. With a small, sharp knife, trim the uneven edge of the dough slightly, reserving the trimmings; then, fold the overhang underneath and press it gently all around the rim of the baking dish to make a decorative rim. If you like, gather up the trimmings into a ball, roll them out again, and cut them into decorative designs to apply to the top of the pie. Brush pastry with the beaten egg wash. Using the tip of the knife, cut three slits in the center of the pie dough.
- 6** Bake the pie until the crust is golden brown and the filling beneath is bubbling hot, 25 to 30 minutes. Present the pie at the table on a trivet and use a pie server and a serving spoon to cut and scoop the crust and filling onto each heated plate.

Recipe courtesy Wolfgang Puck, Live, Love, Eat! (Random House, 2002)

Crabmeat and Chicken Potpie

4 Servings

Chicken potpie becomes stylish when crabmeat is added to the mix. It's great for an informal dinner party because you can make the filling ahead of time. When your guests arrive just top it with rounds of store-bought frozen puff pastry, brush it with egg wash, and put it in the oven.

INGREDIENTS

1/4 pound lump crabmeat
1 1/2 pounds skinless, boneless chicken,
cut into 1-inch chunks
Kosher salt and freshly ground black pepper
2 plus 1 tablespoons all-purpose flour
2 plus 2 tablespoons vegetable oil
2 plus 2 tablespoons unsalted butter
1/2 pound red-skin potatoes, cut into 1/2-inch pieces
1/2 pound carrots, peeled and cut into 1/2-inch pieces
1 medium yellow onion, peeled and diced
2 garlic cloves, minced
Pinch of crushed red pepper flakes
1 sprig thyme
1 bay leaf
1 cup white wine
2 cups chicken stock or good-quality canned chicken broth
1 cup heavy cream plus 1 tablespoon for brushing
1/4 cup dry sherry
1/2 cup shelled or frozen peas
1/2 pound (1 sheet) frozen puff pastry,
defrosted following package instructions
1 egg

METHOD

- 1 Carefully pick through the crabmeat and discard any pieces of shell or cartilage. Transfer to a bowl, cover, and refrigerate until needed.
- 2 Season the chicken pieces with salt and pepper, and toss in a mixing bowl with 2 tablespoons of the flour until evenly coated. In a large skillet over high heat, heat 2 tablespoons of the oil. Add the chicken pieces, reduce the heat slightly, and sauté, turning them occasionally until light golden and cooked through, 5 to 10 minutes. Using a slotted spoon, transfer the chicken to a plate and set aside. Add the remaining 2 tablespoons oil and 2 tablespoons of the butter to the pan, then add the potatoes, carrots, and onion and sauté until they begin to look glossy and bright, 2 to 3 minutes. Reduce the heat to medium, stir in the garlic, red pepper flakes, thyme, and bay leaf, and sauté just until the vegetables begin to color slightly, 2 to 3 minutes more.

Chicken/Crabmeat Potpie (cont.)

- 3 Add the wine, turn up the heat, stir and scrape with a wooden spoon to deglaze the pan deposits. Simmer until the liquid reduces by about half, 3 to 5 minutes. Add the chicken stock and 1 cup of cream. Bring the liquid to a boil, reduce the heat slightly, and simmer briskly until the liquid reduces by about half again and is thick and creamy, about 15 minutes. Remove the sprig of thyme and the bay leaf.
- 4 Stir in the reserved chicken pieces and the sherry. Stir together the remaining 2 tablespoons butter and remaining 1 tablespoon flour and stir this paste into the mixture. Season the sauce to taste with salt and pepper. Gently stir in the reserved crabmeat and the peas. Transfer to four large individual ovenproof 2-cup soup bowls, four ramekins of the same size, or a 2-quart baking dish. Cover with plastic wrap and refrigerate until the filling is cold, at least 1 hour.
- 5 Preheat the oven to 400°F on Bake. Make sure the puff pastry is no thicker than 1/4 inch. With the tip of a sharp knife, cut the pastry into four circles that will overhang the rims of the serving bowls or ramekins by about 1/2 inch; for a single large baking dish, cut four circles that will overlap the top by 1 inch, or use one large sheet.
- 6 In a small bowl beat together the egg and the remaining 1 tablespoon of cream to make an egg wash. Brush the outsides of the rims of the ramekins. Place the bowls, ramekins, or baking dish on a baking tray and place the puff pastry circles on top, draping them over the sides of the dishes. Pierce the tops with the tip of a paring knife. Brush with the egg wash and press the pastry gently against the sides of the dishes. Carefully transfer the baking sheet to the oven and bake until the filling is bubbling hot and the pastry is a deep golden brown, 25 to 35 minutes. Serve hot.

Recipe Courtesy Wolfgang Puck Makes it Easy

My Mother's Chicken Stuffed Bell Peppers with Tomato Sauce

6 servings

INGREDIENTS

2 whole chicken legs (skinned & boned), cut into even chunks
1/2 cup extra virgin olive oil
1 cup onion, diced
1/2 pound mushrooms, finely chopped
2 cloves garlic, peeled and minced
1 whole egg, lightly beaten
2 tablespoons fresh parsley, chopped
1 teaspoon fresh thyme, chopped
1 teaspoon salt (plus extra as needed)
1/2 teaspoon ground cumin
freshly ground white pepper to taste
2 cups long-grain white rice, cooked as directed
5 cups My Favorite Tomato Sauce, (See Recipe, p. 21)
6 medium green bell peppers
fresh parsley (for garnish), minced

METHOD

- 1 With a meat grinder, or food processor fitted with metal blade, coarsely grind the chicken. Transfer to a mixing bowl and set aside.
- 2 In a medium skillet, heat 1/4 cup of the olive oil over moderate heat. Add the onion and sauté until translucent, about 5 minutes. Add the mushrooms and continue to cook, stirring occasionally, until all the liquid given up by the mushrooms evaporates, 10 - 15 minutes. Set aside the mixture and let cool.
- 3 Add the onion and mushrooms to the ground chicken. Add the garlic, egg, parsley, thyme, 1 teaspoon salt, cumin, and white pepper and mix well. To test for taste, sauté a small amount in a little oil and, when it is done, taste it and adjust the seasoning if necessary. Set the mixture aside and, when it is cool, stir in the cooked rice. Reserve.
- 4 Prepare My favorite Tomato Sauce. Set it aside and keep warm.
- 5 Place wire rack in convection oven in lowest setting. Turn dial to bake, set temperature to 350 degrees.

My Mother's Chicken Stuffed Bell Peppers with Tomato Sauce (cont.)

- 6 Rinse the peppers under cold running water. Wipe them dry. Cut the top 1 inch from each pepper, keeping the stem in tact, and reserve the tops. With your fingers and, if necessary, with the tip of a small sharp knife or a teaspoon, remove the core and seeds from each pepper. Brush the peppers inside and out with the remaining 1/4 cup of olive oil. Season their insides with salt and pepper.
- 7 Divide the filling evenly among the peppers, filling them to the top. Place the lids back on top. In a baking dish just large enough to hold the peppers comfortably, arrange the stuffed peppers stem end up. Spoon the hot tomato sauce all around them. Bake in the convection oven until the peppers are tender, about 1 hour. With a serving spoon, transfer each pepper to a heated plate. Garnish with minced parsley.

Recipe courtesy Wolfgang Puck, Live, Love, Eat! (Random House, 2002)

Prime Rib with Horseradish Garlic Crust

6 servings

INGREDIENTS

- 1 large head of garlic
- 1/4 cup olive oil
- 1/4 cup prepared white horseradish
- 1 6 pound trimmed boneless beef rib roast tied with butchers twine
- 1 teaspoon kosher salt
- 1 teaspoon fresh ground pepper
- 1 cup beef stock

METHOD

- 1 Preheat oven to 350° on roast. Place rack in the center of the oven.
- 2 Cut off the top of garlic head and drizzle with olive oil. Wrap in foil. Place garlic in oven and roast for 35 - 40 minutes.
- 3 Remove garlic from oven when timer goes off and let cool for at least 15 minutes.
- 4 Place half of the oil in the bowl of a food processor fitted with a metal blade. Squeeze the roasted garlic into the food processor. Add the horseradish and process until almost smooth.
- 5 Rinse roast and pat dry.
- 6 Rub with remaining olive oil, sprinkle roast with salt and pepper.
- 7 Spread the garlic mixture over entire roast.
- 8 I suggest letting the roast sit for at least 30 minutes at room temperature before roasting. The coating can sit on roast for 24 hours in refrigerator. Wrap well with plastic wrap.
- 9 Insert the rotisserie spit through the center of the roast. Insert the rotisserie forks into roast. Secure by tightening screws.
- 10 Place roast in oven. Put drip tray in oven.
- 11 Turn heat to max. Turn function to roast, set timer for 35 minutes.
- 12 When timer goes off, turn function to rotisserie. Set timer for 35 minutes.

Prime Rib (cont.)

- 13 When timer goes off check meat for doneness, 125 degrees for rare. Cook to desired doneness. For instance if you desire medium, cook for 10 minutes longer on rotisserie. Turn the heat off and let the roast spin on rotisserie for 10 minutes longer without heat, before removing from oven and putting it on a platter.
- 14 Pour juice from drip pan into sauce pan add the beef stock. Heat to a simmer.
- 15 Let the roast sit at least 15 minutes before carving. To serve pour hot juice over each serving.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Rack of Pork with Dried Fruit Stuffing

6 - 8 servings

This is a dramatic way to serve pork chops. A French pork rack is a rack of chops that have not been cut apart. The meat can be partially separated from the bone and opened up or butterflied so that the entire rack can be topped with a stuffing, then rolled up and tied. Dried fruit always makes a marvelous accompaniment with pork, and this stuffing, accented with lots of caramelized onions, ginger, cinnamon, and star anise, is no exception

INGREDIENTS

8 ounces prunes, chopped
2 ounces dried apricots, chopped
1 tablespoon chopped fresh sage
1 tablespoon chopped fresh rosemary
1 French pork rack containing
6 to 8 chops, 2 1/2 to 3 1/2 pounds, butterflied
Kosher salt and freshly ground black pepper
1/4 cup extra-virgin olive oil
3 tablespoons unsalted butter
2 large yellow onions, peeled and sliced
2 tablespoons finely chopped fresh ginger
1/2 cinnamon stick
1 whole star anise
1/4 cup maple syrup
2 cups apple cider

METHOD

- 1 Toss together the chopped prunes and apricots with half the sage and rosemary in a bowl.
- 2 Season both sides of the pork with salt and pepper to taste. Spread the chopped prune and apricot mixture in an even layer over the inside of the pork rack. Moisten your fingers and press the filling down into the meat, then roll up the meat tightly against the bones. Using kitchen twine, tie the pork rack between each of the bones. Season the outside with salt, pepper, and the remaining herbs.
- 3 Preheat the oven to 350°F. Heat the olive oil in a large, heavy skillet over high heat. Sear the pork rack on all sides until evenly browned, 5 to 7 minutes. Remove the pork and set aside. Pour off the fat from the pan.

Rack of Pork (cont.)

- 4 Reduce the heat under the skillet to medium and add the butter. When it has melted, add the onions, ginger, cinnamon stick, and star anise. Sauté, stirring frequently, until the onions are golden brown, about 10 minutes. Stir in the maple syrup and continue sautéing, stirring continuously, until the mixture has a deep caramel color, about 5 minutes longer. Add the cider to the pan. Stir and scrape the pan with a wooden spoon to deglaze the pan deposits. Cook until the liquid has reduced by half, 5 to 10 minutes. Remove and discard the cinnamon stick and star anise. Taste and adjust seasonings.
- 5 Transfer the pork to a roasting pan or baking dish and cover it with half the onion mixture. Roast the pork until the roasting thermometer inserted into its thickest part not touching the bone registers 160°F, 1 to 1 1/2 hours. Cover it with the remaining onion mixture halfway through roasting.
- 6 When the pork is done, remove it from the oven, cover the dish with foil, and let the pork rest for 10 minutes so the meat juices settle. With a sharp knife, carve the pork between the bones into chops. Serve on heated plates, spooning the onions and pan juices over and around the pork.

Recipe Courtesy Wolfgang Puck Makes it Easy

Roast Beef Tenderloin with Mushroom Madeira Sauce

8 servings

This makes a marvelous holiday meal. Serving roast beef is, to me, like dressing up in a black tie. It elevates the meal's entire tone. A beef main course also lets you serve a great red wine such as a cabernet sauvignon, Rhone, or Barolo. One of my favorite roasts is the tenderloin, the same piece of meat that is cut crosswise into filets mignons. Though far from a bargain, it's well worth the cost. And you don't have to search for the most expensive prime meat, since choice tenderloin is sufficiently well-marbled and tender to work perfectly. Do, however, seek out a piece with the widest possible diameter so there's less risk of overcooking, and use a meat thermometer.

INGREDIENTS

1 (4-pound) whole beef tenderloin roast,
preferably the wide end, cut, trimmed, and tied
Kosher salt and freshly ground black pepper
2 tablespoons olive oil
1 large onion, peeled, cut into 1-inch chunks
2 celery stalks, cut into 1-inch chunks
2 medium carrots, peeled, cut into 1-inch chunks
2 tablespoons olive oil
2 to 4 tablespoons butter (or to taste)
1/2 pound button mushrooms,
or a mixture of button mushrooms and shiitakes,
quartered or cut into eighths if large
2 shallots, minced
2 garlic cloves, minced
1 cup Madeira
2 cups homemade chicken stock
or good-quality canned chicken broth
1/4 cup heavy cream
2 teaspoons Dijon mustard
2 teaspoons bottled barbecue sauce
2 tablespoons chopped flat-leaf parsley or chives for garnish

Roast Beef Tenderloin (cont.)

METHOD

- 1 Adjust the oven shelf to the middle position and preheat the oven to 400°F on Roast/Pizza. Meanwhile, if the butcher hasn't done this for you, at 1-inch intervals, tie kitchen string around the tenderloin's diameter to give it a uniform, compact shape. Season all over with salt and pepper to taste.
- 2 Heat a small, heavy roasting pan or large ovenproof sauté pan on top of the stove over high heat. Add 2 tablespoons of the olive oil. Sear the tenderloin until uniformly well browned, 2 to 3 minutes per side. Remove the tenderloin from the pan.
- 3 Add the onion, celery, and carrots to the pan, reduce the heat slightly, and sauté, stirring occasionally, until golden, 5 to 7 minutes. Place the tenderloin on top and transfer the pan to the preheated oven. Roast the tenderloin until medium rare, 18 to 20 minutes. An instant-read thermometer inserted into its center should register 130°F. Remove the tenderloin from the pan and place it on a carving board. Cover with aluminum foil and leave the roast to rest in a warm spot while you prepare the sauce.
- 4 While the meat is resting, prepare the sauce. Heat a heavy sauté pan or medium saucepan over medium-high heat. Add the olive oil. As soon as it is hot, add 2 tablespoons of the butter, the mushrooms, shallots, and garlic. Sauté, stirring frequently, until the mushrooms are light golden, about 5 minutes. Set aside.
- 5 Place the roasting pan over medium-high heat. Add the Madeira and, stir and scrape with a wooden spoon to dissolve the pan deposits. Raise the heat and boil the Madeira until reduced to about cup, 5 to 7 minutes. Add the chicken stock and continue to boil until reduced by half, 10 to 12 minutes. Strain the mixture into the pan with the mushrooms (discard the onion, celery, and carrots), stir together, and bring to a simmer. Stir in the heavy cream and continue boiling the sauce until thick enough to coat the back of a spoon, about 3 minutes. Reduce the heat to a gentle simmer and stir in the mustard, barbecue sauce, and, if you wish, another 2 tablespoons butter, a little at a time. Stir until well blended and satiny. Carefully pour in any meat juices that have collected from the resting tenderloin and stir. Season to taste with salt and pepper.
- 6 With the tip of a sharp knife, carefully snip off the strings from the roast. Cut the meat across the grain into slices 1/4 to 1/2 inch thick. Arrange them on the heated platter or individual serving plates, garnish with parsley or chives, and pass the sauce in a heated bowl or sauceboat for guests to help themselves.

Recipe Courtesy Wolfgang Puck Makes it Easy

Rotisserie Baby Back Pork Ribs

4 servings

INGREDIENTS

1 whole slab baby back ribs
2 tablespoons olive oil
1 tablespoon kosher salt
1 tablespoon fresh thyme, chopped
6 cloves garlic, minced
1/2 tablespoon fresh ground pepper
1 medium lemon
1 teaspoon crushed red pepper, optional

METHOD

- 1 Rinse the ribs and pat dry with a paper towel.
- 2 Thread the rotisserie spit through the slab of ribs, inserting about every third rib.
- 3 Place ribs on a platter. Rub well with olive oil.
- 4 Mix the salt, thyme, garlic, & pepper together. Press onto the meat side of the ribs. Rub some on the back side of ribs.
- 5 Squeeze the lemon juice over both sides of the ribs. If you are using crushed red pepper flakes, sprinkle them on now. Insert the rotisserie forks into ribs. Secure by tightening screws.
- 6 Insert rotisserie spit into oven.
- 7 Set heat to max, set function to rotisserie, and set the timer for 40-45 minutes.
- 8 When timer goes off, ribs will be crispy outside, juicy and tender inside.
- 9 Remove from oven, set on platter. Let rest for 10 minutes before cutting them up.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Gratin of Sweet Potatoes

Serves 6

INGREDIENTS

4 tablespoons (2 ounces) unsalted butter
1 pound Granny Smith apples, peeled, cored, quartered, and cut into 1/4-inch slices
1 1/2 pounds sweet potatoes or yams, peeled and cut into thinly sliced rounds
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/4 teaspoon freshly ground white pepper
Freshly grated nutmeg
1 1/4 cups heavy cream, half and half, or milk
1/2 cup fresh bread crumbs

METHOD

- 1 Preheat the oven to, 350°F.
- 2 In a 10-inch skillet, melt 2 tablespoons butter. Over medium-high heat, sauté the apples until slightly caramelized, 6 to 8 minutes.
- 3 Place the potatoes in a medium bowl and season with salt, cinnamon, pepper, and nutmeg. Pour over the cream and mix well.
- 4 Butter a 10-inch gratin dish and layer with half the potatoes, one overlapping the other. Cover with the apples and arrange the remaining potatoes on top. Cover the dish with aluminum foil and bake for 1 hour, or until the potatoes are tender. Remove from the oven.
- 5 Turn the oven to 450°F. Sprinkle the bread crumbs over the potatoes and dot with the remaining 2 tablespoons of butter. Return to the oven to brown, watching carefully to prevent burning. Serve immediately.
- 6 To prepare ahead: Through step 4, baking for 20-25 minutes and continuing with the recipe at serving time.

Summer Eggplant Gratin

4 - 6 servings

In my early twenties I went to work at L'Oustau de Beaumanier, a three-star restaurant in Provence, where I learned how delicious eggplant could be when cooked for a long time and combined with other Mediterranean ingredients like tomatoes, garlic, and fresh herbs. Then its texture becomes as tender as custard and it develops a rich, fully rounded, earthy flavor. I especially enjoy eggplant when I slice and bake it in a gratin, a style of dish that takes its name from the French word for "crust." The recipe that follows is absolutely simple and delicious and makes a perfect side dish for grilled or roasted meat or poultry. The gratin tastes wonderful if made a day ahead and reheated. Or try it cold with a splash of vinegar and a sprinkling of chopped fresh basil.

INGREDIENTS

- 2 plus 1 plus 1 tablespoons olive oil
- 1 tablespoon chopped garlic
- 1/2 teaspoon red pepper flakes
- 2 pounds firm, sun-ripened tomatoes, peeled, seeded, and cut into 1/4 inch pieces or 1 (28-ounce) can, drained, seeded, and chopped,
- 1 teaspoon sugar
- Salt and freshly ground black pepper
- 1 tablespoon chopped fresh basil
- 2 pounds small, slender eggplants, peeled as described above and sliced about 1 inch thick
- 1/2 cup shredded Swiss cheese

METHOD

- 1 Preheat the oven to 375°F. Butter a shallow oven-safe oval gratin dish that is about 12 inches long, or a 2-quart baking dish.
- 2 Heat 1 tablespoon of the olive oil in a large, heavy, nonstick sauté pan over medium-high heat and add the garlic and red pepper flakes. Sauté until glossy, 20 to 30 seconds, and add the tomatoes, sugar, and salt and pepper. Sauté, stirring often, until the tomatoes cook down to a chunky sauce, about 15 minutes. Taste and correct seasonings, stir in the basil, and transfer to a bowl.
- 3 Clean and wipe dry the sauté pan and add 2 tablespoons of the olive oil. Heat over medium-high heat. When the olive oil is hot, add the eggplant slices in an even layer. Cook on both sides until browned and tender, 3 to 5 minutes per side. Drain on paper towels.

Summer Eggplant (cont.)

- 4 On the bottom of the dish, arrange half the eggplant slices, overlapping each other slightly in concentric rings to form a single layer. Sprinkle evenly with salt and pepper. Top with half the tomatoes. Repeat the layers. Layer on the shredded cheese. Drizzle on the remaining tablespoon of olive oil.
- 5 Bake for 25 minutes, then turn the oven heat down to 350°F. Bake another 20 minutes, or until the eggplant slices are completely tender when pierced with the tip of a sharp knife and the top is lightly browned. If the cheese begins to brown too much before the eggplant is done, cover the baking dish with foil. Present the baking dish at table on a heatproof pad, scooping individual servings onto each plate.

Recipe Courtesy Wolfgang Puck Makes it Easy

Spago 6-Grain Country Bread

Makes 3 loaves

An oven thermometer is very important for bread baking since oven temperature is not always accurate. This is good freshly baked, but I like it even more the next day, toasted and spread with butter and a good marmalade.

INGREDIENTS

- 6 cups 6-grain mix*
- 1 1/2 cups all-purpose flour
- 3 1/4 cups water at 58°F
- 1 package (1/4 ounce) active dry yeast

METHOD

- 1 Insert the dough hook into an electric mixer and on 1 or low speed, combine the grain mix and the flour. Pour in the water, sprinkle in the yeast, and raise the speed to 2. Let the machine run 15 to 20 minutes, scraping the dough from the dough hook as necessary. When the dough is ready, the temperature of the dough should be between 78°F and 80°F and the dough will pull cleanly away from the sides of the bowl, but will still be sticky.
- 2 To remove the dough from the bowl easily, sprinkle a little flour over and around the dough and with floured hands, turn out onto a heavily floured board. You must work quickly because the dough is sticky. Pat down into a rectangle about 1/2 inch thick. Gently fold the 4 sides toward the center, like an envelope, and invert, folded sides down. Sprinkle a little flour on top and cover with a linen tea towel (not terry cloth) and let rest for 70 minutes. (The timing is very important.)
- 3 Cut the dough into 3 pieces, each about 24 ounces. Flatten each piece into an 8-inch square, fold in half, and press down on the seam. Turn, seam-side up, and press down on the long seam to flatten. Fold one long end toward the center and then fold the other end over, folding the dough into thirds. Fold the dough in half, from top to bottom, press down on the seam, and gently roll into an 8-inch long loaf. Cover with the lightly floured tea towel and let rise 1 1/2 to 2 hours. Repeat with the two remaining pieces of dough.
- 4 Preheat the oven to 400°F on Bake.

Spago 6-Grain (cont.)

- 5 With a single-edge razor blade or a very sharp knife, make 5 diagonal slashes across the top of each loaf. Carefully slide the breads onto a baking stone and bake 10 minutes. Lower heat to 350°F and spray with a little water (a mister for plants can be used) and continue baking about 1 hour longer, or until the breads are richly browned.
- 6 Cool on a rack and slice.

To prepare ahead: Through step 6. If wrapped well and refrigerated, the bread will keep 2 to 3 days. This is wonderful toasted.

**6 - Grain Mix can be purchased from the following vendor:
American Spoon Food
PO Box 566
Petroskey, MI 49770
800-222-5886*

Dill Cream

4 servings

INGREDIENTS

1 1/2 cups sour cream
3 tablespoons shallots, minced
2 tablespoons fresh dill, chopped
1 1/2 tablespoons fresh lemon juice
1/4 teaspoon ground white pepper

METHOD

- 1 In a medium bowl, combine all the ingredients and mix well.
- 2 Cover with plastic wrap and refrigerate until ready to use.

Recipe courtesy Wolfgang Puck, Live, Love, Eat! (Random House, 2002)

My Favorite Tomato Sauce

4 servings

INGREDIENTS

1/4 cup extra virgin olive oil
2 small onions, peeled, trimmed, and minced
6 cloves garlic, minced
2 tablespoons tomato paste
4 pounds Roma tomatoes, peeled, seeded, and diced
2 cups chicken stock
14 large fresh basil leaves, washed and dried
12 tablespoons unsalted butter, cut into pieces
kosher salt & freshly ground black pepper to taste

METHOD

- 1 In a large saucepan, heat the olive oil over medium-high heat.
- 2 Add the onion and sauté until soft, about 5 minutes. Add the garlic and cook 1 minute longer.
- 3 Add the tomato paste and then the tomatoes, cook for 2-3 minutes, and then pour in the chicken stock.
- 4 Simmer briskly until the sauce is thick, 20 - 30 minutes. For a finer consistency, pass the sauce through a wire-mesh sieve into a clean saucepan.
- 5 Stack the basil leaves, roll them up lengthwise, and cut across the roll very thinly to make a chiffonade.
- 6 Stir in the basil. Whisk in the butter piece by piece, then season to taste with salt and pepper. Keep warm.

Recipe courtesy Wolfgang Puck, Live, Love, Eat! (Random House, 2002)

Pizza Dough

4 servings

INGREDIENTS

- 1 package active dry yeast
- 1 teaspoon honey
- 1 cup warm water
- 3 cups all-purpose flour
- 1 teaspoon kosher salt
- 1 tablespoon extra virgin olive oil

METHOD

- 1 In a small bowl, dissolve the yeast and honey in 1/4 cup of warm water.
- 2 In a mixer fitted with dough hook, combine the flour and the salt.
- 3 Add the oil, yeast mixture, and the remaining 3/4 cup of water and mix on low speed until the dough comes cleanly away from the sides of the bowl and clusters around the dough hook, about 5 minutes. This could also be prepared in a food processor.
- 4 Turn the dough out onto a clean work surface and knead by hand 2 or 3 minutes longer. The dough should feel smooth and firm.
- 5 Cover the dough with a clean, damp towel and let it rise in a warm spot for about 30 minutes. When ready the dough should stretch easily as it is lightly pulled.
- 6 Place a pizza stone on the top rack of the oven. Turn oven to Roast/Pizza cycle and turn temperature to 425°; let it preheat for 15 minutes.
- 7 Divide the dough into 4 balls, about 6 ounces each. Work each ball by pulling down the sides and tucking them under the bottom of the ball. Repeat four or five times to form a smooth, even, firm ball.
- 8 Then, on a smooth, un-floured surface, roll the ball under the palm of your hand until the top of the dough is smooth and firm, about 1 minute. Cover the dough with a damp towel and let it rest for 15 to 20 minutes. At this point, the balls can be wrapped in plastic and refrigerated for up to 2 days.
- 9 To prepare a pizza, dip the ball of dough into flour, shake off the excess flour, place the dough on a clean, lightly floured surface, and start to stretch the dough.
- 10 Press down on the center, spreading the dough into an 8-inch circle, with its outer rim a little thicker than the inner circle. If you find this difficult to do, use a small rolling pin to roll out the dough.

Pizza Dough (cont.)

- 11 Lightly brush the inner circle of the dough with oil and arrange the toppings of your choice over the inner circle.
- 12 Using a lightly floured baker's peel or a rimless flat baking tray, slide the pizza onto the baking stone and bake until the pizza crust is nicely browned, 10 to 12 minute. Remember that the oven is very hot and be careful as you move the pizza into and out of the oven.
- 13 Transfer the pizza to a firm surface and cut into slices with a pizza cutter or a very sharp knife. Serve immediately.

Recipe courtesy Wolfgang Puck, Live, Love, Eat! (Random House, 2002)

Whole Wheat Pizza Dough

4 servings

INGREDIENTS

1 package fresh or dry yeast
1/4 cup warm water
3 3/4 cups whole wheat flour
1 cup cool water
1 tablespoon olive oil
1 tablespoon honey
pinch salt

METHOD

- 1 Dissolve the yeast in the 1/4 cup of warm water and let proof.
- 2 Put flour in a food processor. Add salt. Pulse several times.
- 3 Mix the 1 cup cool water with the olive oil, honey and salt.
- 4 With the motor running, pour the olive oil mixture and yeast slowly in through the feed tube. Process until the dough forms a ball on the blade. Transfer the dough to an oiled bowl, cover and let rise until double in bulk.
- 5 Punch down the dough and knead it on a lightly floured surface for 1 minute. Divide the dough into 4 equal portions and roll them into tight balls. Place on a tray, cover with a damp towel and let rest for several hours or overnight in the refrigerator.
- 6 Roll or stretch each ball of dough into 7 to 8 inch circles. Place the circles, one at a time, on a wooden peel and build the pizzas as desired.

Recipe courtesy Wolfgang Puck, Recipes from Spago, Chinois, and Points East and West (Random House, 1986)

Pizza with Smoked Salmon and Caviar

1 8-inch pizza

INGREDIENTS

6 ounces pizza dough (See Recipe, p. 27)
1 tablespoon Chile and garlic oil
1/4 cup red onion, thinly sliced
2 tablespoons dill cream (See Recipe, p. 23)
2 1/2 ounces smoked salmon, thinly sliced
1 teaspoon fresh chives, chopped
1 tablespoon sevruga caviar (optional)

METHOD

- 1 Place pizza stone on the middle rack of the oven. Set oven on pizza and turn to max. Let it preheat.
- 2 On a lightly floured surface, stretch or roll out the dough into an 8-inch circle, with the outer edge a little thicker than the inner circle.
- 3 Brush the dough with the oil and arrange the onion over the pizza. Slide the pizza peel under the pizza and then slide the pizza onto the pizza stone.
- 4 Bake until the crust is golden brown, 6 - 8 minutes.
- 5 With the pizza peel or a large spatula, carefully remove the pizza from the oven and set it on the cutting board. Use a knife, an icing spatula, or the back of a spoon to spread the dill cream over the inner circle.
- 6 Arrange the slices of salmon so that they cover the entire pizza, slightly overlapping the raised rim. Sprinkle the chopped chives over the salmon.
- 7 Using a pizza cutter or a large knife, cut the pizza into 4 or 6 slices. If you like, spoon a little caviar in the center of each slice. Serve immediately.

Recipe courtesy Wolfgang Puck, Live, Love, Eat! (Random House, 2002)

Pizza with Sausage, Fennel & Peppers

4 small (8-inch) pizza's

I love the combination of fennel and red pepper, whether they're together in a salad, a pasta, or topping a pizza. I've added fennel sausage to the mix here. If you can't find fennel sausage, mild Italian sausage will do just fine.

INGREDIENTS

2 tablespoons olive oil, plus additional for brushing the pizza crusts
2 medium fennel bulbs, cut into eighths, cored, and thinly sliced
1 teaspoon finely chopped garlic
1 teaspoon chopped fresh thyme
1 recipe pizza dough
1/2 cup prepared pesto
2 cups grated mozzarella cheese
2 cups grated fontina cheese
1/4 cup grated Parmesan cheese
1 large roasted red pepper (fresh or bottled)
6 ounces fennel sausage, crumbled or sliced

METHOD

- 1 Heat a large skillet over medium high heat and add the olive oil. When the oil is hot, add the fennel and sauté until it is just tender, about 5 minutes. Remove the pan from the heat. Stir in the garlic and the thyme.
- 2 Preheat oven to 450F on Roast/Pizza.
- 3 Roll or press out the pizza dough. Brush lightly with olive oil, then brush each pizza with 2 tablespoons of the pesto. Sprinkle the cheeses evenly over the pesto. Top with the fennel, red pepper, and sausage.
- 4 Using a lightly floured baker's peel or a rimless flat baking tray, slide the pizza onto the baking rack and cook for 10 minutes. Switch the oven dial to Bake, and cook for 8 more minutes.
- 5 Remember that the oven is very hot and be careful as you place the pizza in the oven and again when you take it out. Transfer the pizza to a firm surface and cut it into slices with a pizza cutter or a very sharp knife. Serve immediately.

Recipe Courtesy Wolfgang Puck Makes it Easy

Topping for Mexican Pizza

4 servings

INGREDIENTS

3 cups mozzarella cheese, grated
2 cups fontina cheese, grated
6 plum tomatoes, sliced thin
1 cup whole cilantro leaves
7 jalapeno peppers
2 cups roasted red peppers, sliced
1/2 cup roasted garlic, sliced
4 teaspoons parmesan cheese, grated
2 cups Maui or Vidalia onions, sliced
pinch cilantro, chopped

METHOD

- 1 Roast 7 whole jalapeno peppers by placing in the oven for 15 minutes at 350. Then core, seed, and cut into thin slices.
- 2 Set oven to max on pizza cycle, and preheat for 20 minutes. Place rack in top position in oven, put stone in oven for pre heating.
- 3 Prepare the pizza dough according to the recipe for Pizza Dough, p. 27. Add all the toppings in the order they are listed in the recipe except for the onions and cilantro.
- 4 When the pizzas are baked, remove from the oven and sprinkle with the onion and chopped cilantro.

Recipe courtesy Wolfgang Puck, Adventures in the Kitchen (Random House, 1991)

Topping for Spicy Chicken Pizza

4 servings

INGREDIENTS

Chicken Mixture

3 cups boneless skinless chicken breast, cubed
1/2 cup olive oil
1 tablespoon olive oil
3 1/2 tablespoons lime juice
2 teaspoons jalapeno pepper, chopped
pinch cilantro, chopped
salt

Toppings

3 cups mozzarella cheese, grated
2 cups fontina cheese, grated
1 pound plum tomatoes, thinly sliced
1/2 cup eggplant, cubed and sautéed
1/2 cup grilled onions, chopped
chives, chopped
4 teaspoons parmesan cheese, grated

METHOD

- 1 Arrange the cubed chicken in a medium bowl and toss with 1/2 cup olive oil, lime juice, jalapeno, and cilantro. Season lightly with salt. Let marinate for about 1 hour, refrigerated.
- 2 In a skillet large enough to hold the chicken in one layer, heat the remaining oil. Sauté the chicken just to brown on all the sides. Let cool for 15 minutes.
- 3 Preheat oven to max on pizza cycle. Prepare pizza dough according to the recipe, page 27. Add the toppings to the pizza in the order they are listed above.

Recipe courtesy Wolfgang Puck, Adventures in the Kitchen (Random House, 1991)

Topping for Vegetarian Pizza

4 servings

INGREDIENTS

3 cups mozzarella cheese, grated
2 cups fontina cheese, grated
2 cups artichoke hearts, sliced and cooked
2 cups eggplant, sliced and sautéed
4 teaspoons parmesan cheese, grated
1/4 cup mozzarella cheese, grated
1 teaspoon fresh oregano, chopped

METHOD

- 1 Sauté the eggplant and artichokes separately, each in 1 tablespoon olive oil. Use more if necessary. Let cool.
- 2 Follow the rest of the directions from the recipe "Pizza Dough", p.27. Arrange ingredients on the pizza dough in the order listed above.

NOTES : The vegetables listed are the ones we usually use. You can substitute vegetables of your choice as desired.

Recipe courtesy Wolfgang Puck, Adventures in the Kitchen (Random House, 1991)

Calzone Sandwich Ring

8 servings

INGREDIENTS

- 2 1 pound dough (You may use Bridgford Frozen Dough thawed, or make 2 1 - lb dough from Scratch), formed into balls. One large and 2 small
- 3 tablespoons extra virgin olive oil
- 1 pound hard salami, shaved thin
- 1 pound ham, shaved thin
- 1 pound whole milk mozzarella cheese, shredded
- 1 cup fresh spinach
- 4 whole roasted peppers

METHOD

- 1 Preheat oven to 375 degrees in convection/bake mode. Place the oven rack in the bottom position.
- 2 If you are using the frozen bread dough, you can thaw at room temp. for about 2 hours, or place in the refrigerator overnight. If making your own dough, after the dough has had one full rise, form into one large dough ball, and two small.
- 3 On a lightly floured surface, roll out the largest dough ball to at least 13 inches in diameter.
- 4 Spray a bundt pan or angel food cake pan with nonstick spray, or rub well with olive oil.
- 5 Stretch the large dough over cake pan, tearing a small hole for the smaller opening of the tube pan. Press against side of the pan. Rub the dough with olive oil.
- 6 Begin by layering half the salami, then half the cheese, half the ham, two of the roasted red peppers, then half the spinach.
- 7 Roll out one of the smaller dough balls on the lightly floured surface. to a 10 inch round, place in cake pan over the spinach, touching the sides of the larger dough which goes up to the top edge of cake pan.
- 8 Repeat the same sequence for layering meat, cheese and vegetables.
- 9 Roll out the last dough. Place on top of spinach. Press the seams together of the last dough and the first dough.
- 10 Brush good with olive oil.
- 11 Place in the oven. Set timer for 40 minutes.
- 12 When timer goes off remove from oven.
- 13 You should let rest about 10 minutes then invert onto a platter. Serve warm or cold.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Chocolate Chip Cookies

12 servings

INGREDIENTS

- 1 cup walnut or pecans
- 1 3/4 cups cake flour
- 1/2 teaspoon salt
- 6 ounces unsalted butter, at room temperature
- 3/4 cup brown sugar
- 1/2 cup sugar
- 1/2 teaspoon baking soda
- 2 teaspoons warm water
- 1 egg
- 1 teaspoon vanilla
- 1 cup chocolate chips

METHOD

- 1 Preheat oven to 375° on bake function.
- 2 Arrange the nuts on the baking tray and toast for 10 minutes, turning occasionally. Cool and chop coarsely. Set aside.
- 3 Sift together the flour and salt. Set aside.
- 4 In an electric mixer, cream the butter until light and fluffy. On low speed, gradually add the brown and white sugars. Increase speed and beat until well combined.
- 5 In a cup or a small bowl, dissolve the baking soda in the warm water and pour into the mixture. Add the egg and vanilla and mix until blended. With the motor off, sprinkle the nuts, chocolate chips and, last of all, the flour around the blade. On low to medium speed, mix just until the flour is incorporated.
- 6 Turn out of the bowl, wrap in plastic wrap, and chill until firm. With lightly floured hands, shape the dough into 12 equal balls, about 3 ounces each, and arrange on the parchment-lined baking trays, 3 inches apart. Flatten each ball slightly and bake 16 minutes or until golden brown. Let the cookies cool slightly on the baking tray, then transfer to a rack to finish cooling.

Recipe courtesy Wolfgang Puck, Adventures in the Kitchen (Random House, 1991)

Pink and White Baked Alaska

8 servings

Baked Alaska, that impressive creation of ice cream and oven-browned meringue, was named by the chef at Dehnonico's in New York in 1876 to commemorate America's purchase of the Alaskan Territory. In France it has always been known as omelette a la Norvegienne (Norwegian omelet). I've simplified the traditional recipe by leaving out the layer of sponge cake that usually sits under the ice cream. After all, who notices it as s The final browning of the meringue can be done in a 450°F oven or with a small butane kitchen torch available in most gourmet shops and kitchen supply stores. Both are described here.

INGREDIENTS

1 quart good-quality strawberry ice cream, softened
1 quart good-quality vanilla ice cream, softened
1 quart good-quality raspberry sorbet, softened
6 large egg whites, at room temperature
1/4 teaspoon cream of tartar
1 cups superfine sugar
Raspberry Sauce

METHOD

- 1 Lightly spray a 5 x 9-inch loaf pan or an 8-inch-deep, 2-quart glass or stainless steel mixing bowl with nonstick cooking spray and line with plastic wrap. Fill a third of the bread pan or bowl with a thick layer of strawberry ice cream, using the back of the spoon to press it into an even layer covering the bottom and sides of the bowl, or one flat layer in a bread pan. Fill another third of the pan or bowl with a generous layer of the vanilla ice cream and smooth the surface. Make a third layer, filling the bowl or pan to the top with the raspberry sorbet. Cover the bowl with plastic wrap and freeze until the ice cream is solid, 2 to 3 hours or longer.
- 2 Remove from the freezer and allow to sit for 10 minutes at room temperature. Run a knife around the edges of the pan or bowl. Invert a heatproof serving platter over the bowl or pan and, holding the bowl and platter firmly together, turn them over and lift off the bowl or bread pan and the plastic to unmold the ice cream. If the ice cream won't come out, briefly dip the bowl or pan into a large bowl of hot water and repeat the process. Put the platter with the ice cream back in the freezer to chill while you make the meringue.
- 3 In the bowl of a stand mixer fitted with the whisk attachment, or in a large stainless steel bowl with a handheld beater, beat the egg whites on medium speed until they begin to foam. Add the cream of tartar and 1 tablespoon of the sugar and continue to whip the egg whites at medium-low speed until they form soft, slightly drooping peaks when the beaters are lifted out.

Baked Alaska (cont.)

- 4 Turn the speed to medium-high and continue to whip the egg whites as you gradually add the superfine sugar a tablespoon at a time. Beat until the meringue is shiny and holds stiff, upright peaks when the beaters are lifted out. Take care not to overheat.
- 5 As soon as the meringue is ready, remove the ice cream from the freezer and use an icing spatula or the back of a large spoon to spread the entire batch of meringue evenly over its surface. This is done most easily if you spoon the meringue onto the top of the ice cream and spread it down the sides. Return the dessert to the freezer once more until serving time.
- 6 Browning the meringue using the oven: Preheat the oven to Broil for 5 minutes. Remove the Alaska from the freezer and place it on a sheet tray. Place the tray in the oven for no more than 5 minutes, until the Alaska is nicely caramelized and browned. Remove from the heat and serve at once.
 - a Using a butane torch: Light a small butane kitchen torch following the manufacturer's instructions, with the flame set to medium. Holding the flame about 1 inch from the surface of the meringue, move it slowly across the surface to lightly brown its peaks.
- 7 To serve the baked Alaska easily, use the butane torch to warm a metal serving knife and cut the dessert into wedges or slices; alternatively, dip the knife into a glass of hot water before each cut. Put a spoonful of raspberry sauce on each plate, if desired. Transfer each wedge to a chilled serving plate and serve at once.

Recipe Courtesy Wolfgang Puck Makes it Easy

My Mother's Linzer Cookies

About 3 dozen cookies

My mother would always begin baking in early December and keep it up right through the holidays. But she wasn't working frantically the whole time. She just knew that the earlier you start your holiday baking, the more you'll be free to enjoy the big celebrations. The ingredients in her cookies promote tenderness and retain moisture so that they stand up well to storage for several weeks when properly packed. My mother's Linzer cookies not only stay moist thanks to their ground hazelnuts and raspberry jam, but they actually improve in flavor as their subtle blend of spices matures. They remain one of my favorites.

INGREDIENTS

1/2 pound whole shelled hazelnuts
1 cup cake flour, plus more for dusting
1/2 cup all-purpose flour, plus more for dusting
1/2 pound unsalted butter, at room temperature if using a
1 cup granulated sugar
1 egg
1/2 teaspoon ground cinnamon
1/4 teaspoon freshly grated nutmeg
1/4 teaspoon ground cloves
1/4 teaspoon salt
1 teaspoon grated lemon zest
1 cup raspberry jam
Powdered sugar for dusting

METHOD

- 1 Preheat the oven to 325°F. Spread the hazelnuts in a single layer on a baking sheet and toast them in the oven until golden, 10 to 12 minutes. Empty them into a folded kitchen towel, enclosing them between the folds, and rub them to remove their skins. Transfer the nuts to a food processor fitted with the stainless steel blade and discard the skins. Add the flours. Process until the nuts are finely ground.
- 2 In a stand mixer fitted with the paddle attachment, or in a large mixing bowl with a handheld electric mixer, beat the butter and granulated sugar together at medium-high speed until light and fluffy. Add the egg, cinnamon, nutmeg, cloves, salt, and lemon zest and continue mixing for 1 minute. Reduce the speed to low and gradually add the nut-flour mixture. Mix just until the mixture comes together into a smooth dough. Scrape the dough onto a sheet of plastic wrap and gently press it into a flat disc about 2 inches thick. Wrap the dough in plastic wrap and refrigerate for at least 2 to 3 hours, or preferably overnight.

Linzer Cookies (cont.)

- 3 Remove the dough from the refrigerator and divide it into quarters. Place one piece between two sheets of lightly dusted parchment paper and roll out to an even 1/8-inch thickness. Repeat with the other pieces of dough. Place in the freezer for 15 minutes or longer.
- 4 Preheat the oven to 325°F with the rack in the lower third. Line baking sheets with parchment paper. Remove the dough from the freezer, one sheet at a time. Carefully peel the top piece of parchment off the dough and, using a round 2-inch fluted- or straight-edged cookie cutter, cut out circles of dough. With a 1/2-inch diameter circular cookie cutter, cut out holes from the centers of half of the larger circles, giving them shapes resembling rings (the holes will make nice mini-cookies).
- 5 Carefully transfer the cookies to the baking sheets, placing them about 1/2 inch apart. If the dough is too soft to transfer easily, return it to the freezer for 15 to 30 minutes. If you need to bake the cookies in batches make sure you let the baking sheets cool before baking each batch. Bake the cookies in the preheated oven until golden brown, 10 to 14 minutes. Slide the parchment onto cooling racks, wait 10 minutes, and then carefully transfer the cookies to the racks to cool completely.
- 6 Return the cookies to your work surface. Place a scant teaspoon of jam on each cookie without the holes and spread in an even layer. Generously dust the cookies with the holes with powdered sugar, either from a sugar sifter or from a fine-mesh sieve held over the cookies and tapped with your hand, and neatly place them on top of the jam so the jam pokes out of the center.

Recipe Courtesy Wolfgang Puck Makes it Easy.

Triple Chocolate Fudge Brownies

6 servings

INGREDIENTS

- 2 cups cold milk
- 1 3-oz. pkg. instant chocolate pudding (I like to use chocolate fudge)
- 1 18.25-oz. box chocolate cake mix (I use various chocolate, chocolate fudge mixes)
- 1 12-oz. pkg. chocolate chips (I use various variations, regular, minis, milk chocolate, chocolate and peanut butter, etc.)
- 1 1/4 cups coarsely chopped nuts (whatever your preference - walnuts, pecans, macadamia nuts, etc.)

METHOD

- 1 Preheat oven to 350 degrees and set function selector to bake. Butter/grease a 9" x 12" - inch cake pan. In medium-sized bowl, mix the milk and chocolate pudding mix. Add the chocolate cake mix and beat well. Fold in the chocolate chips and nuts. Bake for 40 to 45 minutes.

Tip: They make a wonderful dessert cut into squares, and topped with ice cream and/or whipped cream and chocolate sauce.

Recipe Courtesy of HSN Consumer and loyal Wolfgang Puck customer: D'Ann Matthews.

1-2-3 Cheesecake

Makes 10 servings

Just before serving, top this dessert with sliced plums and finely shredded lemon peel. Or drizzle with honey or warm jam.

INGREDIENTS

- 1 cup sugar
- 4 8 - oz. pkg. cream cheese, softened
- 3 eggs

METHOD

- 1 Preheat oven to 300 F. Line the outside of an 8-inch springform pan with heavy foil. Grease the bottom and sides inside the pan; set aside.
- 2 In a large mixing bowl beat sugar and cream cheese with a sturdy handheld or a freestanding electric mixer on medium to high speed for 8 to 10 minutes, scraping twice, until mixture is smooth and the sugar is dissolved.
- 3 Stir in eggs just until combined. Pour the batter into prepared pan. Place in a shallow roasting pan. Place roasting pan on the oven rack. Add 1 inch of very hot water to the roasting pan.
- 4 Bake for 70 to 75 minutes or until center appears nearly set when shaken.
- 5 Carefully remove springform pan from water bath and let cool on a wire rack for 15 minutes. Run a thin metal spatula around edge of the cheesecake to loosen from sides of pan. Cool for 45 minutes more. Cover and chill overnight.
- 6 To serve, remove sides of the pan. .

For added flavor, add 1 tsp. finely shredded lemon peel or 1 tsp. vanilla to cheesecake batter with eggs.

Recipe Courtesy Marian Getz

Raspberry Almond Squares

8 servings

INGREDIENTS

1 stick unsalted butter, room temperature
1 box yellow cake mix
1 large egg, beaten
2 tablespoons water
1/2 cup raspberry jam
1/2 cup sliced almonds, (You may add more)

METHOD

- 1 Preheat oven to 350 degrees and set function selector to bake mode. Set timer for 30 minutes.
- 2 Spray the baking pan that comes with your oven with nonstick spray.
- 3 In the bowl of a food processor or with a mixer combine the butter, cake mix, and egg. Mixture should be crumbly. Remove a half cup at this time and reserve. Add the 2 tablespoons of water. Continue mixing until thoroughly mixed.
- 4 Spread the cake batter over the entire baking sheet.
- 5 Bake for 12 minutes.
- 6 Remove from oven, spread the raspberry jam over the entire cake. Top with reserved crumbs, and sliced almonds.
- 7 Bake for an additional 10 minutes.
- 8 Remove from oven and let cool. Cut into squares.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Lemon-Lime Tart

8 servings, One 9-inch tart

INGREDIENTS

1 recipe Pate Sucre (see recipe below)
4 whole eggs
4 egg yolks
1 cup plus 2 tablespoons sugar
2/3 cup lemon juice
2/3 cup lime juice
Zest of 2 small lemons
Zest of 2 small limes
6 ounces of butter (1 1/2 sticks equal 6 oz.), cut into small pieces

METHOD

- 1 Roll out the pate sucre to a circle about 1/4-inch thick and large enough to slightly overlap a 9-inch metal tart pan. Fit the dough into the pan and trim the edges. Line the bottom and sides of the shell with parchment, or coffee filter papers, or aluminum foil. Fill the lining with dried beans, rice, or aluminum beans and bake in a preheated 350°F oven 20 to 25 minutes. Cool and remove the beans and the lining. Return the shell to the oven and bake until golden, 5 to 10 minutes longer.
- 2 In a large metal bowl, whisk together the whole eggs, egg yolks, 1 cup sugar, lemon and lime juice, and zests. Set over simmering water and continue to whisk until the mixture is very thick, about 10 minutes.
- 3 Turn off the flame and whisk in the butter, a few pieces at a time. (You don't want the mixture to cool down before all the butter is incorporated.) Strain the filling into a bowl. Scrape into the baked tart shell and smooth with a metal spatula. Cool and then refrigerate until firm, 3 to 4 hours, up to overnight.
- 4 Sprinkle the remaining 2 tablespoons of sugar evenly over the top of the filling. With a propane blowtorch, caramelize the sugar. (This can also be done under the broiler. Place the tart on the broiler tray directly under the flame, watching carefully to prevent burning.) Refrigerate the tart for at least 30 minutes. Or, if desired, eliminate the 2 tablespoons of sugar and arrange circles of raspberries on top of the tart. Sift a little powdered sugar over the berries just before serving.

PRESENTATION

Cut into slices and serve. If you have caramelized the sugar, serve the tart with fresh strawberries or raspberries.

To prepare ahead: Through step 3 or 4.

Pate Sucre

Makes 1 1/2 pounds or two 9-inch tart shells

Always make the pastry dough hours before using it, preferably the day before. You will find the dough much easier to work with. Quantities can be increased as desired, and then divided into portions for freezing. Just remember to wrap carefully and seal well before freezing.

INGREDIENTS

2 1/3 cups cake or pastry flour
1/3 cup sugar
1/2 pound (2 sticks) unsalted butter, chilled, cut into small pieces
2 egg yolks
1 or 2 tablespoons heavy cream

METHOD

- 1 In a food processor fitted with the steel blade, combine the flour and sugar. Add the butter and process until the texture resembles fine meal.
- 2 In a small bowl, whisk together the yolks and 1 tablespoon of the cream. Scrape into the machine and process until a ball begins to form, using the additional tablespoon of cream, if necessary. Remove the dough from the machine, and on a lightly floured surface, press down into a circle. Wrap in plastic wrap and refrigerate for at least 1 hour.

To prepare ahead: Through step 2, the pate sucre can be cut into portions, wrapped well, and frozen.

Recipe Courtesy Adventures in the Kitchen

Banana Bread Like No Other

Makes 1 large loaf

INGREDIENTS

5 very ripe bananas, peeled
1 cup sugar
1/2 cup unsalted butter
2 eggs
3 tablespoons milk
1/2 teaspoon vanilla
1/2 teaspoon kosher salt
1 teaspoon baking soda
1/2 teaspoon baking powder
2 cups all-purpose flour

METHOD

- 1 In the bowl of a food processor, add the bananas and sugar. Pulse to puree. Score the sides. Add the butter and pulse again till butter pieces are very small.
- 2 Add the eggs, milk and vanilla and pulse. Add remaining ingredients and pulse just until no flour particles are visible.
- 3 Scrape out into buttered loaf pan. Bake 45-50 minutes or until toothpick inserted off center comes out clean.

Recipe courtesy Marian Getz

