

## IMPORTANT NOTICE

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

# WOLFGANG PUCK

## USE AND CARE

### ELECTRONIC DEEP FRYER



For questions or concerns please contact customer service at:

W.P. Appliances, Inc. • P.O. Box 3150 • Hallandale, FL 33008

Toll-free: 800-275-8273 • Hours: M - F 8:30am - 5:00pm EST

[www.wphousewares.com](http://www.wphousewares.com) • Printed in China

Model BDFR1000



Model BDFR1000



# 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 the control panel or plug in water or any 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. Contact our Customer Service Department for examination of your fryer.
- 7** Do not mix different types of oils.
- 8** The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- 9** Do not use outdoors.
- 10** Do not let cord hang over edge of table or counter or touch hot surfaces.
- 11** Do not place on or near a hot gas or electric burner or in a heated oven.
- 12** Extreme caution must be used when moving fryer containing hot oil.
- 13** Be sure the basket handle is properly assembled to the basket and locked in place. See detailed assembly instructions on page 12.
- 14** This fryer is for indoor, countertop use only
- 15** Always cook with lid in closed position, except when frying French fries and high moisture foods.
- 16** Ensure both the lid and Oil Pot are completely dry after washing and before use.
- 17** Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn fryer off, then remove plug from wall outlet.
- 18** Do not use this appliance for other than intended use.

**SAVE THESE INSTRUCTIONS**  
**HOUSEHOLD USE ONLY**

## POLARIZED PLUG

This appliance has a polarized plug (One blade is wider than the other.). As a safety feature to reduce the risk of electrical shock, this plug is intended to 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.

## SHORT POWER CORD

- 1** A short power-supply cord is provided to reduce risks of injuring yourself from becoming entangled in or tripping over a longer cord.
- 2** Do not use with an extension cord.

**Warning:** Serious hot-oil burns may result if deep fryer is pulled off a countertop. Do not allow the cord to hang over the edge of the counter where it may be grabbed by children or become entangled by the user. This is why the Deep Fryer is equipped with a magnetic-release detachable power cord.

## Before Your First Use

Carefully unpack the Deep Fryer and remove all packaging materials. Remove the Lid, Oil Pot, Frying Basket and Control Panel. Wash you appliance according to the care and cleaning section of this manual.

If you have any questions regarding use of your Deep Fryer that is not answered in this instruction manual, or if you need assistance with a part replacement, contact Customer Service at 1.800.275.8273 or via our website at [www.wppotsandpans.com](http://www.wppotsandpans.com)



*In the beginning, there was Wolfgang Puck. There were cooks and there were kitchens and there were people eating food, but the world had never seen anything like Spago — with its California cuisine, its casual elegance, and its chef whose genuine warmth and love of craft redefined the dining experience. And they came — from LA and from everywhere — to experience the future. Wolfgang Puck shaped the modern culinary landscape: he was the first celebrity chef, the inventor of fusion cuisine, the first in farm-to-table. His work is inspired by California living, and an insistence on only the freshest ingredients. From his legendary fine dining icons, his entrepreneurial spirit has built an empire — from*

*dining, to catering, to products for the home — touching the lives of millions around the globe. Today, as always, Chef Puck is earnestly, restlessly, tirelessly at work behind the scenes inventing what's next. He is driven by a genuine love of his craft, a passion for what's possible, and its potential to change the world.*

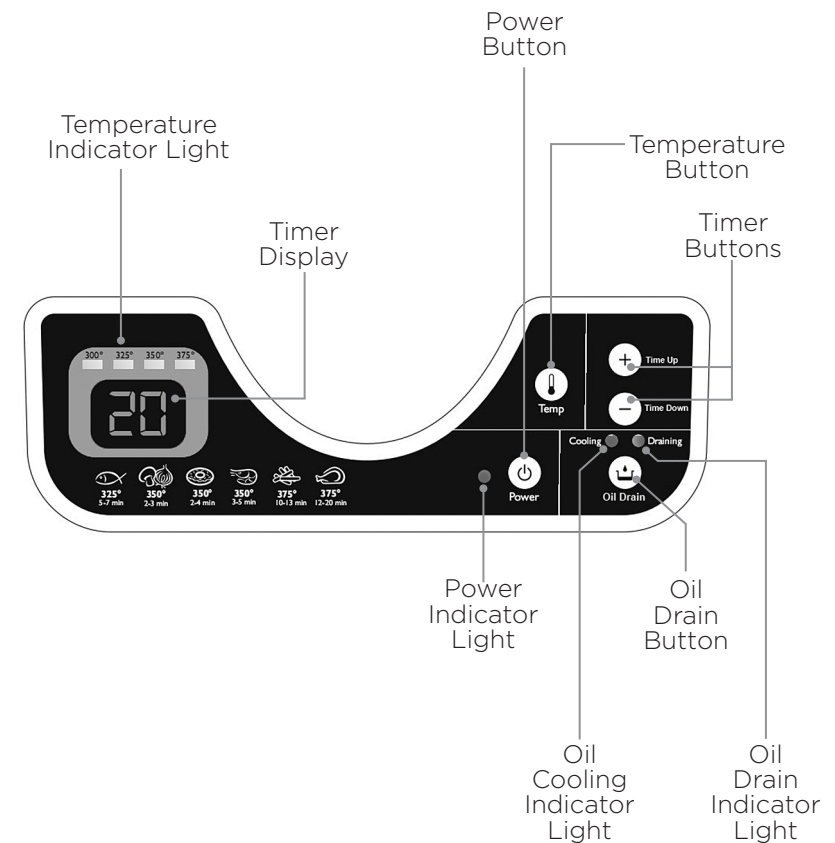
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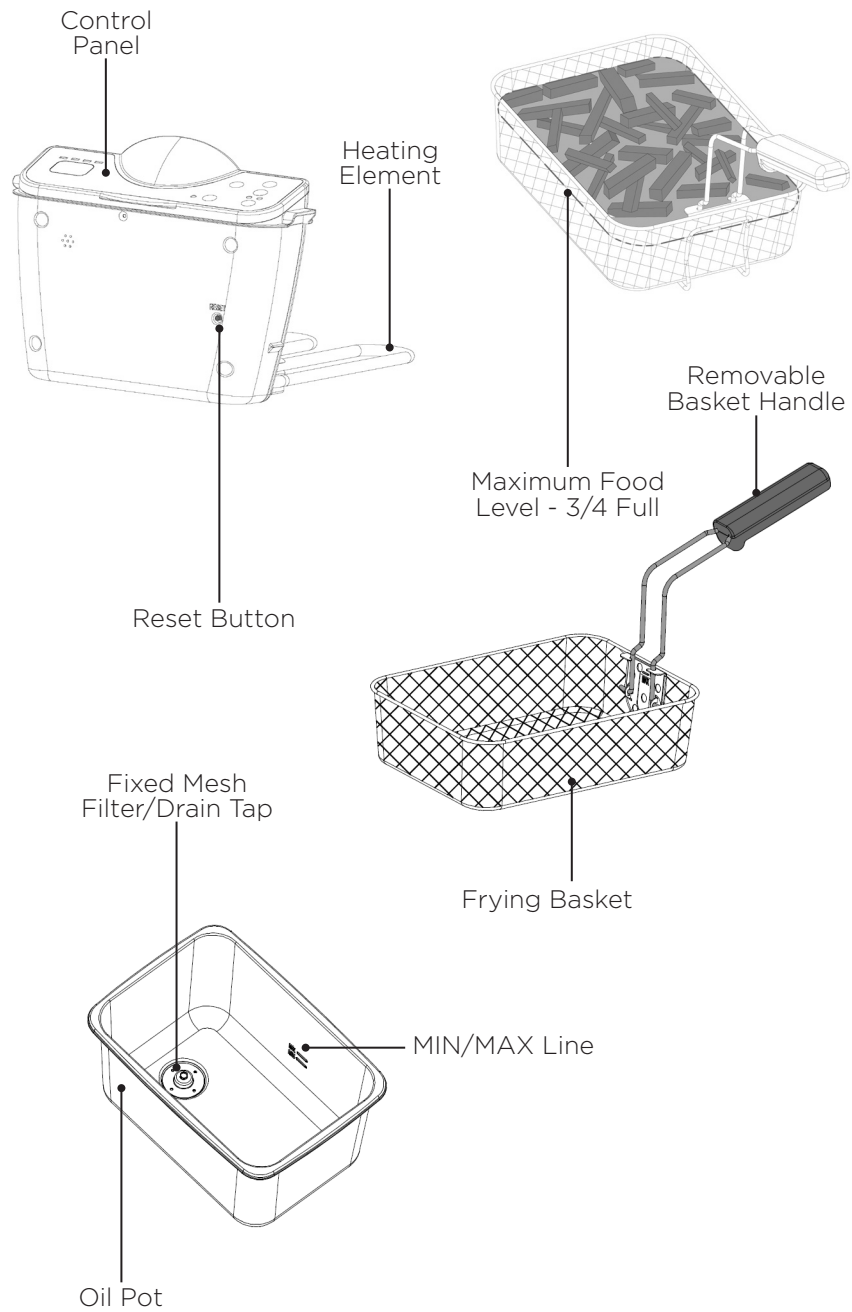
## Additional Safety Precautions

- 1 Do not use the Deep Fryer without oil. The Fryer will be severely damaged if heated dry. Only use liquid oil in your Deep Fryer. Never use solid fat or shortening, as this will cause your Deep Fryer to overheat, or possibly start a fire.
- 2 This Deep Fryer is equipped with a safety Reset Button in order to prevent operation of the appliance in the event of improper use, or irregular operation. Once your Deep Fryer has completely cooled press the Reset Button on the back of the Control Panel with a pen tip or paper clip. See illustration on Page 8 for location of the Reset Button. If your Deep Fryer does not operate after using the Reset Button contact our customer service department for repair.
- 3 Before using your Deep Fryer for the first time, wash the appliance according to the care and cleaning section of this manual.
- 4 Do not place oversized foods or utensils not recommended by the manufacturer in the Deep Fryer.
- 5 This product should never be used unsupervised by children or infirmed persons.
- 6 To prevent burns do not touch any metal parts of the Deep Fryer as they are very hot. Always use heat-resistant gloves.
- 7 Never use less oil than the MIN line, or more oil than the MAX line within your Oil Pot. Overfilling the Oil Pot could cause overflow of hot oil and possible cause a scalding injury.
- 8 Do not exceed 3/4 full of the Frying Basket. Overfilling the Frying Basket could cause oil to overflow from the Oil Pot and cause a scalding injury.
- 9 Hot oil and water are dangerous. Water can cause the hot oil to bubble and overflow and cause excess spluttering. Do not add water, wet foods or icy frozen foods to hot oil.
- 10 As an important safety feature, your Deep Fryer is designed with a Magnetic Release Power Cord that will break away from the Deep Fryer Housing if the Power Cord is pulled off or tripped over. This safety feature will prevent the appliance from tipping or being pulled off the table.  
**WARNING: Always attach the Power Cord to the Deep Fryer first, then plug into the proper wall receptacle. Never leave the Magnetic Release Power Cord plugged into the wall without having it plugged into the appliance.**
- 11 Do not use an extension cord with this appliance.

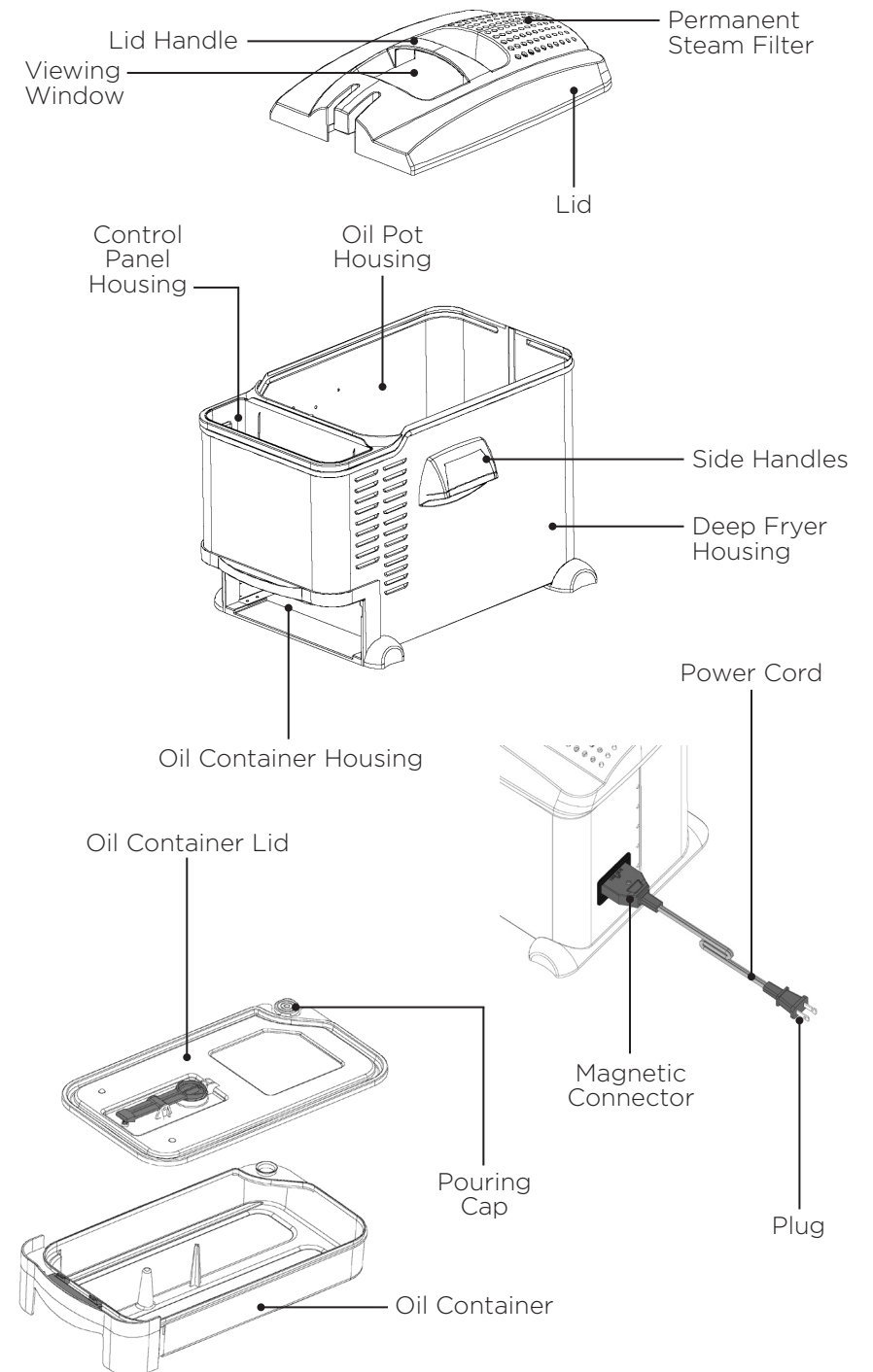
## Know Your Deep Fryer



## Know Your Deep Fryer (Cont.)



Actual product may differ slightly from illustrations on this page



## Assembling Your Deep Fryer

- 1** Place the Deep Fryer on a stable, level surface.
- 2** Ensure that all components of your Deep Fryer are completely dry prior to use to avoid risk of injury due to spattering.
- 3** Ensure that the Oil Container Lid is securely snapped into place on the Oil Container and the Pouring Cap is also snapped closed. Slide the Oil Container into the Oil Container Housing as shown in Figure 2.
- 4** Place the Oil Pot into the Oil Pot Housing with the Drain Tap towards the front of the Deep Fryer (Figure 1).
- 5** Slide the Control Panel down into the Control Panel Housing and ensure that it is fully seated by applying downward pressure (your Deep Fryer is equipped with a safety microswitch which will not allow the Control Panel to work unless it is properly seated into the Control Panel Housing).
- 6** Add the appropriate amount of oil to the Oil Pot. Do not fill with oil above the MAX level or below the MIN level marked on the inside of the Oil Pot.
- 7** Place the Lid on top of the Oil Pot with the Permanent Steam Filter towards the rear of the Deep Fryer.

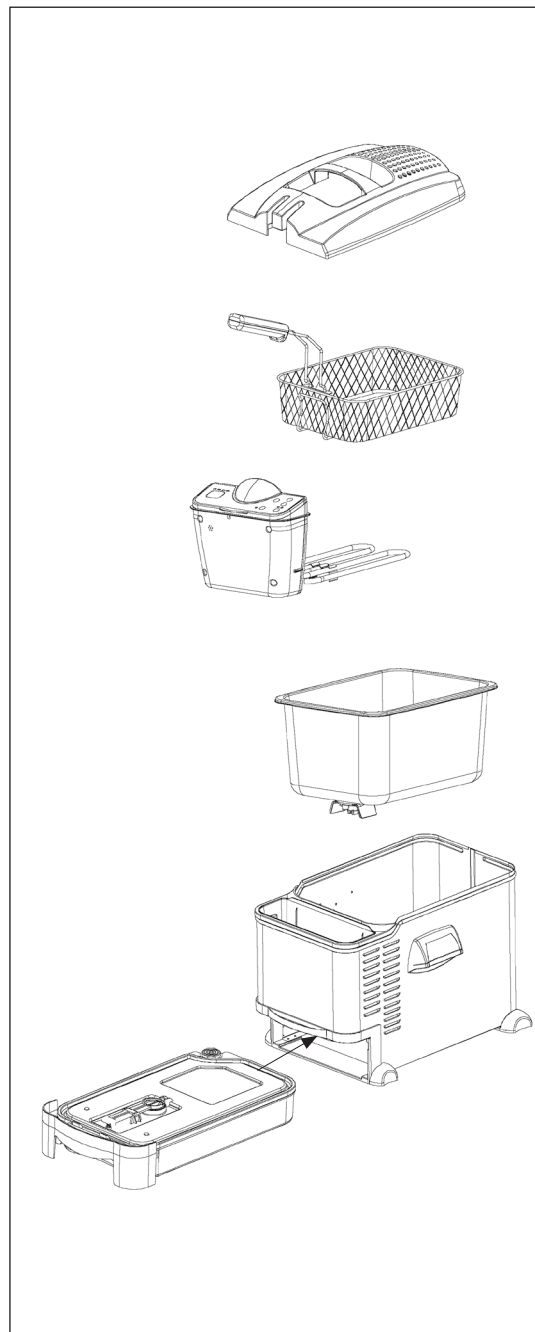


Figure 1

## Assembling Your Deep Fryer (Cont.)

- 8** Attach the Magnetic Connector end of the Power Cord into the receptacle on the back of the Deep Fryer Housing (Figure 5) ensuring that the side marked "THIS SIDE UP" is facing up (Figure 5).
- 9** Once the oil has been preheated to the desired temperature, place the assembled Frying Basket (see "Assembling Your Deep Fryer Basket" on page 12) onto the hook in the Oil Pot (Figure 3) so that it is in the elevated position with the Basket Handle extending over the Control Panel (Figure 4). This allows the Frying Basket to sit out of the oil while still being able to place the Lid on the Oil Pot.

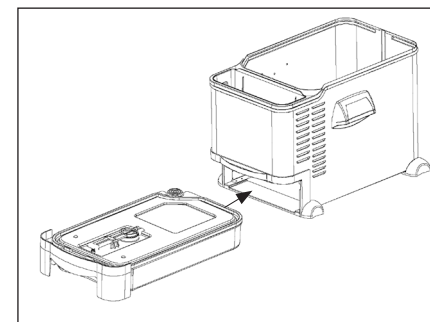


Figure 2

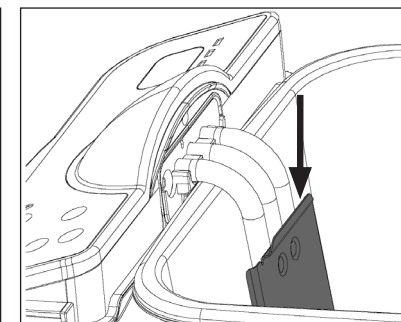


Figure 3

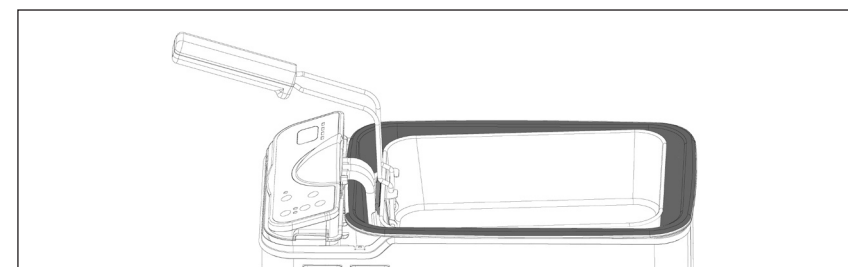


Figure 4

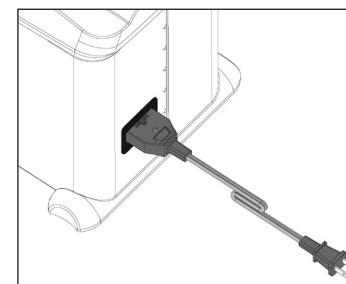


Figure 5

## Assembling Your Deep Fryer Basket

Squeeze the flexible steel handle together (Figure 6) and place the two ends of the handle into the holes of the Lower Basket Receptacle, place the stem of the handle behind the Upper Basket Receptacle (Figure 7) then release pressure on handle frame.

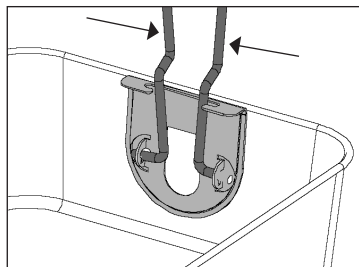


Figure 6

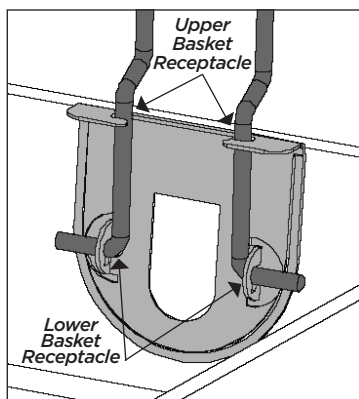


Figure 7

## Using Your Deep Fryer

- 1 When the unit is first plugged in, the blue Power Indicator Light will illuminate indicating that your Deep Fryer is in standby mode.
- 2 Press and hold the Power Button for approximately 3 seconds until you hear 2 beeps. The Timer Display will show 00. The temperature selection will default to 375.
- 3 Press the Temp Button to cycle through the four temperature settings. The Temperature Indicator Light for the selected temperature will blink.
- 4 After your selections are made within approximately 5 seconds the Deep Fryer will begin preheating the oil to the selected temperature. The Temperature Indicator Light will continue to blink until the set temperature is reached, at which point the Temperature Indicator Light will remain steady and the Deep Fryer will sound 5 beeps. You can now set the timer to set the desired time. If you do not set a time the Timer Display will continue to blink for 3 minutes.

**Note:** The countdown timer does not turn your Deep Fryer off when the set time has elapsed, it is simply a timer with an audible beep. This feature allows you to do continuous batches without having to reset the oil temperature each time.

**Note:** The temperature settings can be adjusted at any time during the preheat or cooking process. If you change the cooking temperature to a higher temperature once the preheat or cooking process has started, the new higher Temperature Indicator Light will blink until the set temperature has been reached. The timer can only be set or adjusted once the Deep Fryer has finished the preheating cycle.

If you change to a lower temperature the Temperature Indicator Light will remain steady. The Timer will beep multiple times and the Timer Display will blink 00 for 3 minutes or until the time is set.

- 5 Place your food into the Frying Basket ensuring that you do not exceed 3/4 full.
- 6 The Deep Fryer will maintain the temperature displayed as long as the Deep Fryer is plugged in and the Temperature Indicator Light remains on.
- 7 When the cooking process is complete, remove the Lid and place the Frying Basket in the elevated position (see Figure 6) so that excess oil can drain into the Oil Pot.
- 8 When all frying is complete turn your Deep Fryer off by pressing and holding the Power Button in for 3 seconds until all lights except the Power Indicator Light turn off. Unplug the Power Cord from the wall outlet.



## Draining Oil

Your Deep Fryer has an automatic draining system that will both filter and drain the oil into the Oil Container located in the Oil Container Housing.

- 1 The Deep Fryer must remain plugged in to use the automatic draining process.
- 2 Ensure that the Oil Container is fully seated into the Oil Container Housing at the bottom of your Deep Fryer and has clicked into place.
- 3 To drain the oil press and hold the Oil Drain Button for 3 seconds. The Temperature indicator Light will turn off while the Timer Display shows 00 and the yellow Oil Cooling Indicator Light illuminates.
- 4 Once the oil has cooled to a lower temperature the yellow Oil Cooling Indicator Light will turn off and the Oil Drain Indicator Light will illuminate.
- 5 Depending on the amount of oil in your Deep Fryer, the cooking temperature used, and the amount of food particles in your Oil Pot, it could take anywhere from 2 to 3 hours for your oil to completely drain. During the draining process you will hear a humming noise intermittently. This is the electronic control that handles the automatic opening and closing of the Drain Tap approximately every minute and a half.
- 6 Once all of the oil has drained hold the Power Button down for 3 seconds and unplug the Power Cord from the wall outlet. Remove the Oil Container from the Oil Container Housing by depressing the Oil Container Clip located behind the front opening of the Oil Container. Pull the Oil Container straight out. Store the oil in a cool, dry place at room temperature.

### Reusing the Oil

Never attempt to empty the contents of the Oil Container until the oil has reached room temperature. To reuse the oil open the Lid Cap on the Oil Container by lifting straight up. Carefully pour the oil into the Oil Pot. We do not recommend using the oil more than 8 times.

## 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 Deep 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 breadcrumbs or cornmeal. Try one of the following suggestions: fine dry breadcrumbs, fresh breadcrumbs, crushed corn flakes, cracker meal, cornmeal, panko - rice breadcrumbs, instant potato flakes, and 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 then 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 plate or 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.



## Care and Cleaning

Before cleaning, drain the oil from the Oil Pot according to the section "Draining Oil" of this manual. When complete, unplug the Power Cord from the wall outlet first, and then from your Deep Fryer and wait for the Deep Fryer to cool completely.

Remove the Lid and Frying Basket from the Oil Pot. Remove the Control Panel from the Control Panel Housing by lifting straight up. Remove the Oil Pot from the Oil Pot Housing by grasping the rim of the Oil Pot and lifting straight up.

The following parts can be washed in warm soapy water or placed in the dishwasher:

- Frying Basket
- Removable Basket Handle

The following parts should be hand washed in warm soapy water and NOT placed in the dishwasher:

- Lid
- Oil Pot
- Oil Container Lid
- Oil Container

The following parts should be washed with a damp cloth and never be fully immersed in water or any other liquid:

- Control Panel with Heating Element
- Deep Fryer Housing
- Power Cord

Dry all parts thoroughly as any residual water will cause spattering of oil.

Reassemble your Deep Fryer according to the section "Assembling Your Deep Fryer" in this manual.

## Troubleshooting Guide

### Deep Fryer has no power

The unit is not plugged in	Plug the unit into a 120 volt AC outlet.
The magnetic cord is not properly fastened	See fig 5 on page 12 for proper installation of the breakaway cord.
The Control Panel is not properly seated	Press downward pressure on the Control Panel to engage the connections on the bottom of the Deep Fryer with the connections located in the Control Panel Housing
The circuit breaker on the Control Panel has tripped	Using a pen tip or paper clip press the Reset Button located on the back of the Control Panel (see illustration on page 8)

### Oil is overflowing

Too much oil has been placed into the Oil Pot	Do not exceed the MAX line of the Oil Pot.
Too much food has been placed into the Frying Basket	Do not exceed 3/4 full of the Frying Basket
Using two different oils	Empty oil and clean the Oil Pot once cooled down. Use only one type of oil in the Deep Fryer.
The food is wet covered with ice	Remove excess ice crystals from the food and dry wet foods OR lower the basket slowly into the oil.

### Food is not browning

Food are excessively thick, or contain a lot of water/ice	Try a longer cooking time
The temperature of the oil is too low	Ensure that you are using the proper temperature as specified in the recipes.
Too much food is being added to the Frying Basket	Do not exceed 3/4 full of the Frying Basket. You can also try frying smaller batches.

### Unpleasant odor

The oil is overused	Do not use oil more than 8 times.
Oil has been used in different foods	Do not use the same oil for fish as you do for other food items.
Recommended oil is not being used	We recommend only using vegetable oil or peanut oil.

### Error code E1 through E5

Timer display shows an error code	Contact customer service for further information at (800) 275-8273
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## Recipes

## Fried Chicken

*4 servings*

### INGREDIENTS

1 (2 1/2 pound) chicken  
Salt and pepper  
Vegetable oil, for frying  
2 cups flour  
3 eggs  
4 cups panko (rice breadcrumbs) or breadcrumbs  
1 cup parsley leaves  
2 lemons

### METHOD

1. Cut chicken into 8 pieces. Remove the skin but not the bones. Season generously with salt and pepper.
2. Preheat the Deep Fryer to 350°F. On three separate soup plates, put the flour, eggs and breadcrumbs, and dip chicken pieces one at a time, first in flour, then eggs, and finally bread crumbs. Shake off excess crumbs.
3. Fry chicken pieces in batches 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, then sprinkle over chicken.

### PRESENTATION

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

## Spring Rolls

4 servings

### 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 on next page)

#### Spring rolls:

Spring roll wrappers  
1 egg + 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 then 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 cooled, 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°F. 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 on page 22). Serve immediately.

## Aromatics

4 servings

### INGREDIENTS

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

### METHOD

1. 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.
2. Sauté mixture for 1 to 2 minutes. Season with salt, pepper and sugar then use as desired.



## Hot Chinese Mustard Sauce

4 servings

### 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

1. In a bowl, combine all the ingredients except peanut oil; stir until well blended.
2. Slowly whisk in the peanut oil until emulsified.
3. Refrigerate, covered until needed.

## Shrimp Tempura with Cilantro

4 servings

### INGREDIENTS

#### For the Shrimp:

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

#### For the 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, finely chopped  
1 to 1 1/2 teaspoons cayenne pepper  
Salt  
Peanut oil, for frying  
Fried Spinach Leaves (see recipe on page 24)

### METHOD

1. Arrange the shrimp on a large platter. Sprinkle with the minced jalapeño and the chopped cilantro. Pour the lime juice over the shrimp then let marinate in the refrigerator for at least 30 minutes. 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 (do not overbeat) then add 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°F. Dip each shrimp into the batter and coat well. Carefully place no more than 6 shrimp into the oil with the basket already lowered and cook for about 2 minutes or until golden brown. Remove with a slotted spoon or a flat strainer then drain on paper towels. 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

*4 servings*

### INGREDIENTS

1 bunch spinach leaves  
Peanut oil  
Salt

### METHOD

1. In your Deep Fryer, heat the peanut oil to 375°F.
2. Clean the spinach leaves well, trim and dry thoroughly.
3. Fry for 2 minutes or until crisp and translucent.
4. Remove using a slotted spoon then drain on paper towels.
5. Season with salt to taste then 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

*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 nutmeg, freshly grated  
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.
2. In a separate small bowl, whisk together the egg and buttermilk.
3. Whisk egg mixture into the flour mixture then let rest for 30 minutes before using.
4. Heat oil in the Deep Fryer to 350°F.
5. Peel and core apples (or peel bananas, if using) then cut into sticks about 1/4 inch wide by 2 1/2 - 3 inches long.
6. Drop in batches into the batter then carefully drop into the hot oil with the basket lowered and fry until golden.
7. Remove and repeat with remaining batches.

## 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 potatoes, scrubbed clean, but not peeled  
1/2 pound sweet onions, peeled  
Peanut oil for frying  
1/2 cup all-purpose flour  
Salt  
Freshly ground pepper

### METHOD

1. Slice the parsnips and carrots very thin lengthwise. Set aside on a paper towel. Slice the beets, potatoes, and onions 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.
2. Heat the Deep Fryer to 350°F.
3. Starting with the parsnips, drop a few at a time into the Frying Basket then cook until lightly brown. Make sure both sides are brown, turning them if needed.
4. Lift basket and drain. Remove to clean paper towels. Season while still hot. Repeat with remaining vegetables.
5. For onion slices, dredge the onions in flour. Shake off excess flour. Fry and drain as above. For even browning, fry in small batches.

## Crispy Shrimp or Calamari with Chinese Noodles and Spicy Garlic Sauce

*4 servings*

### INGREDIENTS

Oil for deep-frying  
2 tablespoons peanut oil  
3/4 cup (4 ounces) sliced Double-Blanched Garlic (see page 28)  
2 tablespoons sugar  
1 cup rice wine  
1/4 cup rice wine vinegar  
2 tablespoons + 1 teaspoon dark soy sauce  
4 ounces carrots, peeled, trimmed, and cut into julienne (about 1 cup)  
4 ounces haricots verts (young thin french style string beans), trimmed, blanched, and refreshed (about 1 cup)  
3 ounces green onions, trimmed and cut into strips  
2 teaspoons Vietnamese chili 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

### METHOD

1. Bring a large stockpot of water to a boil.
2. Make the sauce: In a large skillet or sauté pan, heat the 2 tablespoons of peanut oil. Over medium-high heat, sauté the garlic just until golden, 2 to 3 minutes. Stir in the sugar and continue to sauté 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.
3. 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.
4. Season the shrimp or calamari with salt and pepper then toss with the flour until lightly coated.
5. Deep fry the shrimp or calamari at 375°F in small batches until golden, 1 or 2 minutes (place the shrimp or calamari in the basket and gently ease the basket into the oil). Remove and drain on paper towels.

### 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

4 servings

### INGREDIENTS

3 heads garlic  
Kosher salt

### METHOD

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

## Apple Spring Rolls

4 servings

### 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  
Powdered sugar, for dusting  
Cranberry Caramel Dipping Sauce (see recipe on page 30)

### METHOD

1. Peel, core and cut apples into 1/2-inch squares.
2. In a 1-quart sauté pan over medium-high heat, add 1/3 cup sugar and 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 then 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. Deep fry 2-3 rolls in 350°F oil for 2 minutes. Remove from oil then place on paper towels to drain and repeat with remaining rolls.
6. Dust with powdered sugar then serve with Cranberry Caramel Dipping Sauce.

## Cranberry Caramel Dipping Sauce

*4 servings*

### INGREDIENTS

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

### METHOD

1. In a saucepot, combine the sugar, water and lemon juice; stir until dissolved.
2. Place over medium heat and cook until blond in color.
3. Meanwhile, pour the cranberry juice and star anise in a small saucepot.
4. 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.

## Funnel Cakes

### INGREDIENTS

1 large egg, room temperature  
3/4 cup milk, room temperature  
1 1/2 cups Bisquick® baking mix  
2 tablespoons sugar  
Oil, for frying  
Powdered sugar, for dusting

### METHOD

1. Preheat oil in Deep Fryer to 375°F.
2. Beat egg and milk together. Add the Bisquick® and sugar to egg mixture; beat until smooth.
3. When the temperature in the Fryer reaches 375°F, 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 towels and sprinkle with powdered sugar while still warm.
6. Repeat with remaining batter.

## Pot Stickers

100 to 120 pot stickers

### INGREDIENTS

#### For the 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

#### For the Pot Stickers:

Round wonton wrappers  
1 egg beaten with 1 tablespoon water, for egg wash  
Peanut oil, for frying  
Dipping sauce (recipe on next page)

### METHOD

1. In a blender, combine garlic and ginger. Turn on machine and slowly pour in the 2 tablespoons peanut oil then process to a puree. Transfer to a bowl then add the remaining filling ingredients. Stir together and marinate for 1 hour. Pass mixture through medium dye 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 egg wash. 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 for 2-3 minutes or until they float; remove and drain.
4. Heat the peanut oil to 375°F in your Deep Fryer. Fry for two minutes in batches until golden brown.
5. Remove and serve with dipping sauce.

## Dipping Sauce

Makes approximately 1 1/2 cups

### INGREDIENTS

1/2 cup rice wine vinegar  
1 cup sesame oil  
2 tablespoons minced scallions or green onions  
Large pinch sugar

### METHOD

1. Combine all ingredients and whisk together.

## Panko Scallops

4 servings

### INGREDIENTS

1 pound fresh sea scallops  
Salt and pepper to taste  
1/2 cup all-purpose flour  
2 large eggs, beaten  
1/4 cup milk  
1 cup panko (rice breadcrumbs)  
Peanut oil, for frying

### METHOD

1. Preheat oil in the Deep Fryer to 375°F.
2. Season the scallops with salt and pepper to taste.
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 separate 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 egg wash. Let the excess egg slide off. Dip the scallop into the panko, pressing lightly to insure the crumbs adhere. Shake off any 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°F, place about 6 scallops at a time into the 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. Transfer scallops to paper towels and let drain. Sprinkle lightly with salt while still hot.



## Notes

## Limited Warranty

This warranty covers all defects in workmanship or materials of the accessories, arising under normal usage and care, in this product for a period of 12 months from the date of purchase. The motor of your salad spinner is covered under this warranty for a period of three years from date of purchase. A valid proof-of-purchase is required. 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.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period, 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 CANADA 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 (province) to state (province).

Proof of purchase required to validate the warranty.

Shipping and handling charges may apply.