

***Popeil* Pasta / Sausage**

Automatic

Maker™

Congratulations. You have the finest *PASTA & SAUSAGE MAKER* ever made for home use. This machine has been designed to give years of service. It is very efficient and easy to use once you understand how it works. So please take the time to read the instructions and watch the Instructional Video before using your Popeil Automatic Pasta/ Sausage Maker™.

CONTENTS

2	Cautions
3	Assembly
7	About Fresh Pasta
8	How to Make Fresh Pasta
10	Pasta Making Tips
11	About Fresh Sausage
12	How to Make Fresh Sausage
13	Sausage Making Tips
14	Cleaning
15	Troubleshooting
17	Recipes/ Pasta
26	Recipes/ Sausage
28	Warranty
31	Spanish Instructions
42	Pasta Shaping Dies

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CAUTIONS

- Make sure dry and liquid ingredients are completely mixed before switching Popeil's Pasta/ Sausage Maker to EXT (extrude). **Never try to extrude pasta dough which is too dry and floury.**
- Always add dry ingredients (flour and seasonings) to mixing bin first; then close lid before slowly adding liquid.
- With some pasta dough, such as chocolate, the round bearing directly behind the kneading screw may squeak. If this happens, you can oil the bearing by coating it with vegetable oil.
- Do not put knife or anything through any opening on lid. They are for adding liquid, flour, or seasonings only.
- After MIX, always switch to OFF and let the motor completely stop before switching to EXT (extrude).
- The motor can produce a flash of light when being switched from MIX to EXT (extrude) or vice versa. This is normal.
- Do not block the vent holes in front of the pasta/ sausage maker. Avoid getting flour or anything in the front vents holes. If flour should get in the vent holes: unplug the machine and tip the Pasta/ Sausage Maker all the way forward until the vent holes are pointing straight down, and gently shake the Pasta/ Sausage Maker up and down over a trash can to remove any flour.
- Use a dampened cloth with a very mild detergent to wash the motor housing of your Pasta/ Sausage Maker; do not submerge base in water.
- Keep your Pasta/ Sausage Maker away from heat sources such as hot stove burners and oven tops when the oven is on.
- Make sure your Pasta/ Sausage Maker is properly and completely assembled before turning it on.
- If it is difficult to remove the front Locking Ring that holds the pasta die or sausage horn, switch the Pasta/Sausage Maker to MIX for a few seconds. Then turn the machine OFF and use the wrench provided to loosen the Locking Ring.
- Noise = Power. This is very powerful machine. Keep all hair, jewelry, clothing, spatulas and foreign articles away from it while in use.
- When turning the machine "OFF", be sure to wait until the blades have completely stopped before opening the lid.

ASSEMBLY

Lid must be firmly latched and bin must be pressed firmly against back wall of base or machine won't run. To disassemble, you must remove lid first. (Some models may vary)

Locking Ring – Holds the pasta die or sausage horn in place.

Pasta Die – Dough is pushed through a die to form shaped pasta.

White Screw – Helps mix the dough and forces it through the pasta die.

Kneading/ Mixing Blade – Mixes & kneads the dough, then pushes it forward during extrusion (pushing dough or sausage mix through a die or horn).

Base – Supports the mixing bin and contains the motor.

Locking Ring Pasta Cutter (optional) – Used to hold the pasta die or sausage horn in place and to cut the pasta at appropriate lengths.

Or

Sausage Horn – Mixture is pushed through to feed into casing.

Face Plate – Holds the white screw, die/ horn, locking ring.

Mixing Bin – Holds your pasta dough or your sausage ingredients.

We have designed these machines to be very easy for you to use (and clean) while making them powerful and efficient.

Be creative and develop different kinds of pasta and homemade sausage. Enjoy it and have fun.

MIX on your switch stands for **MIX**. It means to blend together.

EXT on your switch stands for **Extrude**. It means to “push out”.

HOW TO ASSEMBLE

Make sure your machine is unplugged before assembly.

1. Place **mixing bin** all the way onto the **base**. **The machine will not work if the mixing bin is not flush against back wall of base.**
2. Put the **white screw** through the face plate all the way.
3. Slip the mixing blade onto the white screw shaft by lining up the grooves on the white screw shaft and the mixing blade.
4. Insert the mixing assembly loosely into the mixing bin, with the shaft going into the hole in the base.
5. Line up the face plate dots. Push the mixing assembly fully in, and turn the face plate to the right. Matching up both lower dots.
6. Note: The front tab on the lid locks the slot on the front of the bin. The lid must be securely closed to operate the machine.
7. Be sure the **white screw** is all the way in.
8. Select a **pasta die** and slide it onto the front of the **face plate**. Match the 6 notches. **Sausage horns** are inserted into the **locking ring** before attaching to machine.
9. Screw the locking ring over the pasta die or sausage horn to secure it.
10. If your model has a **locking ring pasta cutter**, **snap it** into one of the two holes on the locking ring. The top hole is for thick dies (macaroni), the bottom hole is for regular dies.

You're ready to make fresh pasta and homemade sausage!

ABOUT FRESH PASTA

Which Flour?

Many flours work well with your pasta/ sausage maker. In addition to semolina pasta flour, we've tested the recipes with **Gold Medal™** Bread Flour, All Purpose and **Whole Wheat Flour**. Our preference at Ronco Inventions, LLC is **Gold Medal™ Bread Flour** because of the high gluten content.

Measuring Pasta Flour

Measure 2 cups of flour with a standard glass measuring cup. What's easier to use is a 1-cup dry flour measuring cup with a handle. Always remember to use 2 cups of flour. Be sure to tap the dry measuring cup a couple times to get rid of air pockets. Use the back of a knife to level flour. Herbs and spices can be added for additional flavor before or while machine is running in the mix mode.

Measuring Pasta Liquid

You may have a round measuring cup with lid or a dry measuring cup with a handle that has liquid measurements marked on it. Either one of these cups is self-explanatory. For 2 cups flour, always use 2 Tbsp olive oil (we recommend Bertolli), and liquid up to the appropriate line (egg is optional).

Water or Juice?

You can use spinach, carrot, tomato or just about any vegetable juice instead of water when making homemade pasta. Mix and watch your combination of flour and liquid develop in the pasta bin in 4 minutes. Depending on the humidity in your area, you may need to add additional flour or liquid. If you pasta mix is too moist, add flour 1 Tablespoon at a time, while the machine is in mix mode, to achieve the perfect consistency. If it is too dry, add liquid 1 teaspoon at a time to achieve the perfect consistency (see page 9).

Cooking Pasta

Cooking pasta "al dente" [to the tooth] firm and chewy is preferred. Don't overcook your pasta; it will become too soft and not very appealing. Some of the smaller pasta shapes such as angel hair, vermicelli and spaghetti takes as little as 30-seconds to a minute to cook (unlike hard, dried out package pasta). Larger, thicker shapes such as rigatoni or macaroni of course take longer to cook. Cook in 4-6 quarts of boiling salted water, remove immediately. After pasta is "al dente", rinse in cold water to stop the cooking process.

HOW TO MAKE FRESH PASTA

1. Machine off, lid open. Fill a standard glass measuring cup with 2 cups of flour or use a dry measuring cup with handle, or use liquid measuring cup which may be included, up to the 1 cup flour line. Always use 2 cups of flour. Pour into mixing bin. Close mixing bin lid.
2. Select Pasta Shaping die you want to use. Place in hot water for one minute.
3. Put the heated die on the front of the machine and secure it with the locking ring.
4. In the round measuring cup that comes with your Pasta/ Sausage Maker, pour 2 tbsp. of olive oil to the "Oil" line. Then, add 1 large egg (optional) to the olive oil already in the round measuring cup, put lid on cup tightly and shake vigorously for 5 seconds or use a fork to blend olive oil & egg together. Then add water for plain pasta or use strained vegetable juice of your choice (tomato, carrot, beet, or spinach) instead for delicious colored and flavored pasta. Liquid is added to the "Oil + Egg + Liquid" line. If not using an egg, then it's 2 tbsp. of olive oil to the "Oil" line then add water or vegetable juice to the oil up to the "Oil + Liquid" line. Push switch on the pasta machine to MIX, add liquid by pouring slowly back and forth through the liquid crease on the lid of your clear bin. Mix flour and liquid for 4 minutes. Push switch to STOP and then to EXT (extrude).
5. **Turn OFF and let motor stop completely. *Never switch from MIX to EXT or from EXT to MIX without stopping first.***
6. Turn machine to EXT (extrude) and watch your pasta come out the front. Cut it off at desired lengths with the backside of a table knife or with the optional locking ring pasta cutter.
7. Cook fresh pasta in 4-6 quarts of boiling salted water. Drain and serve with sauce. Angel hair cooks in 30 seconds. Spaghetti in 1 minute, and macaroni in a minute and a half to 2 minutes.

Just Right

Well mixed, after mixing at least 4 minutes. Small pea-sized lumps.

Too Dry

Still powdery. Just add liquid (water or juice) by teaspoonful while machine is on MIX. Watch for small lumps to appear.

Too Wet

Large wet lumps stick to blades? Add flour 1 tablespoon at a time while machine is on MIX until you have small pea-sized lumps. You may have to stop machine and take dough off blades.

PASTA MAKING TIPS

Your Popeil Automatic Pasta & Sausage Maker™ has been designed to be easy to use and easy to clean. Be creative and develop new recipes that include your favorite spices and flavoring. Here are a few tips that will help:

- **You Can reuse fresh dough.** - If you want to change pasta shapes, stop the machine, put the extruded dough back into the bin, change the pasta die and mix for 30 seconds before going back to extruding.
- **Storing Pasta** - Fresh pasta can be frozen for up to 6 months or refrigerated for a few days. It stores best if first left to dry separated about an hour so the pasta doesn't pack together. We recommend storing in Ziploc™ brand storage bags.
- **Extruding Remaining Dough** – When you get down to the last couple of ounces of pasta mix, tilt your machine forward to make sure your machine completely empties out. You don't have to hold it.
- **Length of Pasta** – You can achieve long pasta lengths by placing your machine close to the edge of the counter or table, so that the pasta can continue to flow toward the floor. Cut at desired length.
- **Cutting Pasta** – Use the back of a butter knife flush against the die for your pasta cutting.
- **Pasta Sticking Together?** – Probably too wet so add flour 1 Tablespoon at a time (see page 9). Keep the strands of pasta separate as they come out. Use your hand to gently ruffle the strands in front of the fan drier while extruding.

ABOUT FRESH SAUSAGE

Please be sure to view your instructional video cassette which is included with your machine.

You can order additional Sausage Making “horns”

- Country Sausage #20
- Italian Sausage #26
- German Bratwurst #29

You can order additional size casings, sausage horns, and seasonings through Customer Service, (818) 775-4680:

- Small Sausage Links horn #17
- Chorizo and Polish Sausage horn #32
- Country Breakfast Sausage Seasoning Blend
- German Bratwurst Seasoning Blend

Additional sausage casings and seasonings, plus smaller and larger sausage casings and seasonings, plus smaller and larger sausage horns are available for order through Customer Service, (818) 775-4680.

Casings

Our sausage casings are used in most of the store bought sausages sold today. The edible collagen casings that come with the Popeil Pasta & Sausage Maker provide the perfect finish for your sausage.

HOW TO MAKE FRESH SAUSAGE

1. Select a sausage horn and put it in the locking ring. Slide a length of casing (up to three feet) over the horn leaving about 2 inches at the end hanging.
2. Meat, Fish, Poultry – With machine off and lid open, add up to 2 lbs. of ground or finely cut up (1/2” chunks) meat, fish or poultry and one package of seasoning of your choice. Seasoning packets are 2 lbs or meat, fish or poultry; if using less than 2 lbs, adjust seasonings accordingly. Close lid. (Additional small amounts of filler, such as chopped, cooked vegetables or rice, ect., also can be added.)
Vegetables – Cut into small pieces up to 2 lbs. of cooked vegetables such as rice, potatoes, herbs, peas, corn, carrots, ect. Vegetables must be cooked! Switch machine to MIX and blend meat and seasonings or vegetables and seasonings of your choice for 30 seconds. Turn machine OFF.
3. Turn machine to EXT (extrude) and hold the twisted end of the sausage casing firmly, and as it fills, gently pulling and guiding the filled casing away from the horn. When casing has filled to desired sausage length, hold sausage in place with one hand; detach filled casing from your machine and place on a flat surface. Use the forefinger of your other hand to compress sausage firmly into an oval shape. This will reduce the amount of sausage length to be, twist 3 times. Continue these steps until all of your sausages are made. To separate your sausages, use your scissors to cut and twist. See instructional video to make sausage links.

DO NOT OVERFILL CASINGS because meat and food expands when heated and will split casing. To help relieve pressure inside sausage casing, use the pin included with your Pasta/ Sausage Maker to poke a few holes in each of your sausages.

Note: if meat sticks to mixing blade while mixing, stop machine and scrape off with soft rubber scraper. If sausage mixture is too moist, add bread crumbs or cooked rice.

SAUSAGE MAKING TIPS

- Cleanliness is a priority: Be sure all surfaces and utensils that come in contact with the sausage as it is being prepared are perfectly clean. This includes hands, cutting boards, knives, spatulas, ect.
- Keep your working area clean and uncluttered
- Wash your hands thoroughly with soap and water often. Bacteria thrive at room temperature.
- Keep meat cool at all times. Work fast and refrigerate meat as soon as possible. Don't leave meat sitting out on the counter if you take a break.

COOKING FRESH HOMEMADE SAUSAGE

Thorough cooking is absolutely necessary when preparing all poultry, meat or fish sausages. If you're frying or sautéing sausages, use the new Amazing Ronco Spatula (also available through customer service (818) 775-4680) when turning sausages over. Don't forget to poke a few holes in each of your sausages with the pin included with your Pasta/ Sausage Maker. Larger sausages take longer to cook than the smaller breakfast links. Always check the center of sausage by cutting sausage with a knife to make absolutely sure your sausage is thoroughly cooked.

Pan Fry – Put sausage in skillet with 2 tablespoons of vegetable or olive oil. (optional) Add ½ cup water. Cook slowly over a medium- low heat for about 10-12 minutes until sausage is brown on all sides. Make absolutely sure your sausages are cooked thoroughly by cutting with a knife through the center.

Oven Bake – Cook sausages in a shallow baking pan in a pre-heated 375° oven for about 30-45 minutes.

Grill – Brush links with butter, margarine or olive oil and grill over low coals. Cook slowly, turning to brown evenly until thoroughly cooked.

CLEANING

Cleaning your Popeil Automatic Pasta/ Sausage Maker™ is easy. After Making pasta or sausage just follow these steps:

All of the parts are dishwasher safe except the base which houses the motor. Wipe the base unit clean with a soft damp cloth using a light detergent. Do not submerge base in water!

To disassemble remove lid first!

1. Unplug the machine, disassemble it, remove any lumps of dough and let it dry out for 1 hour for easier cleaning.
2. If the Locking Ring cannot easily be removed, run the machine on MIC for a few seconds to relieve the pressure. Stop machine and use your hand to remove it or use the Wrench counter-clockwise to unlock the Locking Ring. Make sure you stop machine after pressure is relieved.
3. Remove excess dough from the dies and let them dry out on a window sill or table or freeze them. Use the pick to remove dried dough (or try knocking them on a counter top and the dough often falls out).
4. You can put all pieces except the motor base in the dishwasher.
5. It is important to prevent flour or dough from building up in the hole at the back of the base.
6. Keep the air and fan vents in the front free of any flour or contaminants. If something should get in there, hold the unit with the vents facing down and gently shake out any flour.
7. The only way to clean out the sausage horns while attached to the machine that are filled with sausage ingredients is to add 2-3 slices of broken fresh bread into the bin and push EXT. This will push ingredients out.

TROUBLESHOOTING

Avoid problems with your Pasta/ Sausage Maker™, read all the Safeguards, Cautions and Instructions in this booklet. Here are the solutions to common problems:

Machine Stops While Mixing or Extruding – If machine stops while mixing or extruding, hold bin against back wall until machine does not stop anymore. You can solve the problem if stopping occurs in the mix mode by stopping the machine, lifting the lid and removing any pasta dough stuck under the lid. Close lid on machine and continue.

Machine Won't Start - Be sure:

- It is plugged in
- Lid is securely latched
- Mixing bin is all the way back against the base

Delayed Starting – You may have a 1-second delay feature. If you do, your machine will start after 1 second. If you have a manual switch, it will start immediately.

Cleaning Problems – It's easier to clean the parts after you let the parts dry in open air for 1-hour.

Slow Extruding Pasta – Dough needs to be the correct consistency. See *How to Make Fresh Pasta Section*. Set the die in very hot water for one minute prior to making pasta. You can always correct your extruded pasta by putting it back into the mixing bin and starting over before it dries out.

Can't Remove Locking Ring – Switch to MIX for a few seconds. This will relieve pressure on the Locking Ring and die. Use the Wrench to help unscrew the Locking Ring.

Machine Noises – Noise = Power. But loud clunks are not normal. Stop and be sure your machine is assembled correctly. Also see the *Cleaning Section* to be sure it is clean.

Friction-Steam from the Die – Some hot steam escaping from the pasta die is normal. Don't touch dies when they are hot during and after extruding.

Electrical Problems – If you ever detect smoke, burning smells, or any electrical problem, unplug the machine and return it as instructed in the Warranty.

Can't Line Up Dots on Faceplate – If you can't line up the dots on your faceplate, this indicates that the faceplate is not clean and there may be excess flour buildup. It

must be removed from the locking area, bin and faceplate. Make sure there's no flour in the white screw hole, which is behind the mixing bin (on motor base).

POPEIL 4-WAY RAVIOLI CUTTER

Lasagna Noodles & Ravioli

You may want to roll the lasagna noodles thinner with a rolling pin. Lay out the noodles, place ¼ teaspoon of your filling on the center, toward the end in a lump. Cover with another piece of noodle and cut with a ravioli shaped cutter. (For convenience use a flat pasta die as a top to protect your palm)

Hints: if your noodles or ravioli aren't sticking together, brush the edges with water before cutting or use a small spray bottle with water to moisten the entire noodle. Don't try to put too much filling in your ravioli. A tiny amount works best.

Ravioli can be made with a variety of meats and cheeses. Be inventive and find the ones that suit your family best. Serve them with your favorite Italian Sauces, or with a combination of Bertolli Olive Oil, garlic and Italian herbs.

Here is a favorite recipe:

Combine 1 cup chopped spinach – Fresh or frozen (thaw & Drain)
1 cup ricotta cheese
1 teaspoon salt
1 teaspoon garlic powder

Optional: Mix with 1 pound sautéed ground beef

Gently mix ingredients together and spoon small lumps (1/4 teaspoon) in the center of the noodles, cover lump with another noodle and cut with the ravioli cutter.

Drop finished ravioli in boiling water for about 7 minutes. Drain.

Serve with either spaghetti sauce or the Creamy Dill Sauce in the Pasta Recipe Book.

RECIPES

Basic Bread Recipe

1 package yeast	1 Cup warm water (115°)	1 teaspoon sugar
2 1/5 cup flour	2 tablespoons olive oil	1 teaspoon salt

Dissolve yeast in warm water with half the sugar in bottom of mixing bin. Let rest about 5 minutes. Add in flour, oil salt and remaining sugar. Mix then let rise about 30 minutes, then mix again. Shape into loaves or roll out for pizza crust. Let rise.

Pasta Primavera

Prepare the pasta you want for this.

8 tablespoon olive oil
2 pasta measuring cups vegetables (diced, chopped, sliced)
1 tablespoon garlic, finely chopped
2 tablespoon Italian herbs

(If you use frozen or dehydrated vegetables, add them to your boiling pasta water.) As soon as it returns to a boil, add your fresh pasta and cook quickly (usually 1-2 minutes).

Sauté garlic in olive oil and add herbs. Drain pasta and add olive oil/ garlic/ herb mixture.

Gently mix with vegetables and serve with Parmesan cheese, salt and pepper to taste.

Corn Pasta

Replace ¼ of your flour mixture with finely ground corn meal or corn flour. Mix before adding the liquid ingredients. Use egg, oil and water for pasta. Use one of the large dies like fettuccine or rigatoni for extruding your pasta.

Potato Pancakes

Peel 4-5 Idaho or 8-10 small red potatoes. Peel potatoes and 1 medium onion; cut both potato and onion into small chunks. Put cut up potatoes and onion into the mixing bin. Attach oriental noodle die. Press EXT (extrude – do not press MIX first!) Out will come raw, ground “riced” potatoes. Mix with 2 eggs and salt and pepper to taste. Put into a hot frying pan with oil of your choice. Fry until golden brown on both sides. Don’t forget to use the Ronco Spatula – It works great!

RECIPES

Two-Minute Clam Sauce for Linguine

Pasta: Linguine, Angel Hair, Spaghetti, or any light pasta
3 Tablespoons Olive Oil
2 Tablespoons Garlic, Finely Chopped
1 Can of Clams with Juice
3 Tablespoons Oregano
Fresh Ground Pepper (To Taste)
Crushed Red Pepper
½ Cup White Wine (Optional)
½ Cup Prepared Pasta Sauce (Optional)
Sauté Garlic and clams in olive oil. Add oregano, pepper and crushed red pepper to taste. If desired, add white wine and/or prepared pasta sauce. Pour over pasta, garnish with minced parsley.

Tagliatelle & Chicken

(Chicken & Noodles)
Pasta: Tagliatelle or Egg Noodles (with 2 Tablespoons Olive Oil or Butter)
4 Large or 6 Small Pieces of Boned Chicken Cut in Chunks
2 Tablespoons Garlic, Finely Chopped
2 Tablespoons Italian Seasoning
2 Tablespoons Parsley
Olive Oil
Salt & Pepper
Parmesan Cheese
Bake or sauté chicken in olive oil with garlic and seasoning until done. Pour chicken over freshly cooked tagliatelle and serve hot. For variety, add sautéed mushrooms and/or bell pepper.

Marinara Sauce

1 Large Onion Diced
2 Cloves Garlic (Pressed)
2 Tablespoons Italian Seasoning
3 Pasta Measuring Cups Diced Tomatoes (or 2 16oz cans of Tomato Sauce)
4 Tablespoons Olive Oil
Sauté onion and garlic in olive oil. Add Italian seasoning and tomato mixture and simmer for 2 hours. Pour over fresh pasta.
For variety add: 1 cup sautéed mushrooms and/or 1 can sliced black olives.
Yields 1 quart. Serves 6.

Spinach Fettuccine in Creamy Dill Sauce

Pasta: Fettuccine, Tagliatelle, Linguine, Rigatoni or Shells

Great with any pasta, but this is very tasty with spinach pasta!

Make your liquid for the pasta with fresh spinach juice or mix spinach with a small amount of water in a blender and strain before adding to the egg and oil mixture.

1 Tablespoon Butter

1 Teaspoon Garlic, Finely Chopped

1 Cup Heavy Cream

Salt & Pepper (To Taste)

¼ Cup Parmesan Cheese

2 Tablespoons Fresh Dill

½ Cup Diced Tomatoes

Melt butter with garlic in pan. Add cream, salt, pepper, Parmesan cheese. Stir until cheese is melted. Reduce heat, add fresh dill and diced tomatoes. Remove from heat and gently pour over pasta.

Russian Borscht Pasta

Measure 2 Cups of flour. To your liquid ingredients add oil plus egg. Use beet juice instead of water and 1 teaspoon ground sour salt. Serve as a side dish with sour cream.

Pasta with Sun Dried Tomatoes & Pine Nuts

Pasta: Angel Hair, Vermicelli, or Linguine

¼ Cup Olive Oil

1 Clove Garlic, Finely Chopped

2 Tablespoons Italian Herbs

¼ Cup Sun Dried Tomato Pieces

¼ Cup Pin Nuts

Sauté garlic in olive oil, add herbs, remove from heat, add sun dried tomatoes (cut tomatoes in 1/8" slices). Toss lightly with cooked pasta. Top with pine nuts. Serve with Parmesan cheese.

Basic Pasta with Fresh Tomatoes

Pasta: any of your favorites

6 Tablespoons Olive Oil

2 Tablespoons Minced Garlic

2 Tablespoons Fresh Basil, Minced

1 Cup Diced Fresh Ripe Tomatoes

Salt & Pepper

Parmesan Cheese

Sauté garlic. Add basil to hot skillet. Remove from heat and stir in fresh diced tomatoes. Pour lightly over fresh pasta. Serve with Parmesan cheese.

Artichoke & Butter Pasta

Use 2 measuring cups of flour. Fill to liquid line with: 1 egg, 2 tablespoons melted butter and fill to top of liquid line with liquefied (pureed) artichoke hearts (cooked, or cooked and marinated) after straining artichoke juice through sieve. Serve with remaining artichoke hearts.

Southwest Chili Pasta

Use 2 cups of bread or semolina flour. For your liquid, use: 1 egg, 2 teaspoons oil, 1 tablespoon chili powder, 1 teaspoon salt, 1 teaspoon onion powder and fill with tomato juice to top of oil + egg + liquid line on your Measuring Cup.

Lemon Pepper Pasta & Shrimp

To make Lemon Pepper Pasta, add 1 tablespoon lemon juice, 1 teaspoon lemon zest and 1 tablespoon black or white pepper to one load of basic pasta. (For best results, add these to your liquid measure)

Pasta: Lemon Pepper Linguine, Spaghetti or Fettuccine

¼ Cup Olive Oil

1 lb. Fresh Shrimp, Peeled, Deveined and Butterflied

2 Tablespoons Minced Garlic

¼ Cup Oregano

Fresh Ground Pepper (To Taste)

1 Cup Prepared Pasta Sauce ¼ Cup White Wine (optional)

Minced Parsley

Sauté garlic and oregano in olive oil. Add shrimp and sauté until done. Add pepper, prepared pasta sauce and wine. Stir. Remove from heat and pour over pasta. Garnish with minced parsley.

Cold Curry Pasta Shell Salad with Artichoke Hearts and Black Olives

For a summer salad, buffet or picnic, this dish always gets great reviews!

Pasta: Curry Shells, Rigatoni or Penne Pasta

To make Curry Pasta add 4 teaspoons of curry powder and ½ teaspoon chili powder (optional) to your pasta liquid and then make fresh pasta as usual.

4 Teaspoons Curry Powder (added to Pasta Mix)

1 Cup Artichoke Hearts

1 Cup Pitted Whole Black Olives

2 Tablespoons Chives (Chopped)

2 Tablespoons Scallions (Minced)

½ Cup Diced Tomatoes

Salt & Pepper

Make your pasta with curry powder, cook it *al dente* and drain. Mix your dressing ingredients and toss lightly with the pasta. May be served immediately or chilled and served as a cold pasta salad.

Chicken a la Shannon

This spicy dish is perfect for a lunch of four people.

Pasta: Rigatoni, Fettuccine, Spaghetti or Penne

4 Tablespoons Olive Oil

2 Tablespoons Butter

2 Sliced Leeks

½ Teaspoon Crushed Hot Red Peppers

Salt & Pepper

4 Boneless Chicken Breasts Halves (Cut each in quarters)

½ Cup Sun Dried Tomatoes

¼ Cup Half-and-Half

Parmesan Cheese

Melt butter in olive oil. Sauté leeks with garlic, red peppers, salt and pepper. Add chicken pieces. Sauté until chicken is done (about 10 minutes). Reduce heat, add sun dried tomatoes and half-and-half. Pour over pasta. Top with Parmesan cheese and garnish with parsley.

Ron's Meat Sauce for Pasta

Pasta: This is a good hearty sauce for any pasta, although it may overpower the light pastas such as angel hair.

¼ Cup Olive Oil – Ron likes Bertolli™

1 lb. Very Lean Ground Beef

¼ Cup Chopped Onions

¼ Cup Green Peppers, Diced

1 Teaspoon Salt

1 Teaspoon Oregano

1 ½ Cups Prepared Pasta Sauce – Ron likes Classico™

¼ Cup Red Wine (Optional)

Parmesan Cheese (Optional)

Minced Parsley

Sauté onions and green peppers in olive oil, brown hamburger then add salt, oregano and prepared pasta sauce. If desired, add a small amount of red wine. Top with Parmesan cheese and garnish with minced parsley.

Creamy Tomato and Basil Sauce

Pasta: any of the selections that come with your machine will work with this basic sauce.

5-6 Roma Tomatoes

4 Tablespoons Fresh Basil Leaves (chopped)

½ Teaspoons Garlic (Minced)

3 Tablespoons Cream

Basil Leaves, Minced or Whole

Salt and Pepper

¼ Cup Parmesan Cheese

Minced Parsley

Chopped Tomatoes

Puree tomatoes and add minced basil leaves. Put this mixture in a sauce pan. Then add minced garlic, cream and chopped or whole basil leaves, salt and pepper to taste. Pour over pasta and garnish with parsley and chopped tomatoes.

Spicy Cajun Pasta

To your flour mixture add 1 teaspoon red chili powder, 1 teaspoon onion powder, 1 teaspoon paprika.

French Champagne Pasta

Simply use champagne instead of water when adding the liquid to the egg/oil mixture. Can also be made with port wine for a stronger taste.

Sour Cream & Onion Pasta

To your flour add 1 tablespoon onion powder. To your liquid add 2 tablespoons of sour cream to the egg/oil/water mixture to bring it to the appropriate line on your Pasta Measuring Cup. Be sure to add salt.

Italian Meat Balls

1 ½ lb. Lean Ground Beef
½ Cup Finely Diced Onions
1 1/3 Cup Finely Diced Celery Leaves
2 Tablespoons Finely Diced Green Pepper
1 Teaspoon Salt
1 Tablespoon Dry Italian Seasoning
1 Clove Pressed Garlic
3 Cups Bread Crumbs
2 Beaten Eggs
Die: Bagel & Meatball

Put ground beef, salt, pepper, spices, celery, onion, green pepper and about 1 cup of bread crumbs in the mixing bin of the machine.

Add bread crumbs by tablespoon through the top grates as needed to keep the meat extruding and from bunching up around the blades. Extrude 1 ½" pieces and roll into a ball. Sauté in a pan with 2 tablespoons of olive oil until browned. Add Spaghetti Sauce and simmer on low for 30 minutes.

Add eggs and mix for 30 seconds, then extrude.

Chocolate Dessert Pasta

Pasta: Angel Hair, Spaghetti, Fettuccine, Vermicelli or Linguine.

Before starting, gently coat kneading screw with olive or vegetable oil to prevent the machine from "squeaking" when mixing the cocoa.

In the mixing Bin: 1 Pasta Measuring Cup Flour
 ¼ Standard Cup Cocoa
 ½ Standard Cup Sugar
 ½ Teaspoon Salt
 1 Egg
Liquid: 1 Tablespoon Vanilla

Add the liquid ingredients to Pasta Measuring Cup. Fill to "Oil+ Egg+ Liquid" line with water or chocolate syrup.

Place dry ingredients in mixing bin. Turn machine on MIX. Gradually add liquid. Mix about one minute until dough is uniform. If too wet, add flour through top grate by tablespoonful. If too dry, add water or chocolate syrup through liquid slot by teaspoonful. Extrude and cook 1 to 2 minutes. Serve warm and top with any combination of the following:

- Chocolate Syrup
- Fresh Strawberries and Cream
- Coconut
- Raspberry Syrup
- Marshmallow Cream
- Chopped Nuts

Gnocchi

Use Gnocchi die on your pasta maker

1 lb. Cooke Potatoes Riced or Mashed

¼ Teaspoon Pepper

1 Teaspoon Salt

Pinch of Nutmeg

1 Cup Flour (+ additional flour as needed when mixing)

2 Tablespoons melted Butter

Put potatoes, pepper, salt, nutmeg and flour in mixing bin and mix for one minute.

Slowly add butter.

If necessary, add additional flour 1 tablespoon at a time to keep the dough extruding.

Cut into 1 inch pieces.

Because this is a thicker pasta (dumpling), it will take longer to cook. Cook in 6 quarts of boiling water. Test for firmness (about 5 minutes)

Using instant Potatoes:

1 Cup Flour

1 Cup Instant Mashed Potatoes

1 Tablespoon Salt

1 Egg

2 Tablespoons melted Butter or Oil

Mix dry ingredients in machine. Add egg, butter and hot water or hot milk to fill batch line to dry ingredients. May need to add more hot liquid 1 teaspoon at a time depending on humidity. If necessary, return the first few inches extruded back into the mixing bin. Until the pasta is coming out fairly smooth.

Recipes

Hungarian Paprika Pasta

To a regular full load of pasta add 2 tablespoons of paprika to the liquid and stir well before adding to the flour as it mixes.

Summer Fruit Pasta

In a blender liquefy or juice fresh fruit such as strawberries, lemon, peaches (peeled) or blackberries. Add ½ cup sugar to 2 Pasta Measuring Cups of flour and Mix. Then add enough of the fruit mixture to bring the liquid measure to the “Oil+ Egg+ Liquid” line on the mixing cup. Cook as usual and serve with additional fresh fruit.

Garlic Pasta

Add 2 garlic (crushed, or pureed) to the liquid in a full load of pasta. Cook and serve with sauce and cheese.

Salmon Mousse

1 14oz – 16oz Can of Sockeye Salmon
1 8oz Package of Cream Cheese
1 Teaspoon Salt
3 Tablespoons White Prepared Horseradish
1 Tablespoon Liquid Smoke
Optional: 1 Teaspoon Dried Dill Weed

For hors d'oeuvres, use large cookie die.

Drain Salmon and put in the mixing bin. Break cream cheese into chunks and add to the mixing bin. Add horseradish and salt. Turn on the machine and add the liquid smoke through the top of the machine. Mix 10 to 15 seconds before starting to extrude.

Peanut Butter Cookies

2 ½ Cup Flour
1 Teaspoon Baking Soda
½ Teaspoon Salt
1 Cup Sugar
½ Cup Brown Sugar
1 Cup Butter
2 Tablespoons Vanilla
2 Eggs

Sift flour, soda and salt into mixing bin. Add sugar. Mix dry ingredients for a minute in machine fitted with the large cookie die.

Stop machine. Open lid and add remaining ingredients (peanut butter, butter, eggs and vanilla). Close and MIX about one minute, then extrude.

If cookie dough stops coming out or slows down, it may be necessary to add more flour – 1 tablespoon at a time (through grate in the lid) to keep dough surface dry enough to drop down into extruder. Cook 375° for 10-12 minutes.

RECIPES

Butter Cookies

1 Pasta Measuring Cup all Purpose Flour

½ Cup Sugar

½ Teaspoon Salt

½ Cup Melted Butter

1 Teaspoon Vanilla

Fit machine with large or small cookie die. Mix dry ingredients in machine bowl. Add rest of ingredients while mixing. Extrude. Cut into 2" pieces or desired length.

Sprinkle with a little sugar before baking. Bake 375° 8-10 minutes.

Bagels

2 ¾ Measured Cups of Flour

1 Package Quick Rise Yeast

1 Teaspoon Salt

1 Tablespoon Sugar

3 Tablespoons Oil

2/3 Cup Water

1 Beaten Egg

Put on the bagel die

In the mixing bin place yeast, salt, sugar, and 1 ¾ cups of the flour. Warm oil and water to 125°-130°. Slowly add oil and water mixture to mixing bin while machine is turned on to MIX. Add beaten egg and continue to mix for 4 minutes. Add remaining 1 cup of flour slowly as needed to keep mixture dry enough to properly extrude. You may need to stop machine and pull dough off the blades and dust with flour. Then continue to extrude bagels.

Cut off about 6" long. Shape into circles, pinch to connect ends and let rise (covered and warm) for 1-2 hours until almost doubled in size.

Bring 6 quarts of water with 4 tablespoons salt in it to a boil. Boil 4 bagels at a time for 6 minutes (3 minutes per side). Remove from boiling water, drain and place on a greased baking pan. Bake on greased baking sheet at 375° for 30-35 minutes. Cool before serving.

If you want tops brown, brush egg yolk on top surface of bagels, then make sure you sprinkle toppings (sesame seeds, poppy seeds, onion bits) on it before putting under broiler for 3-5 minutes.

RECIPES

Country Farm Sausage

1 ¾ lb medium ground pork	½ tsp marjoram
¼ lb medium ground bacon	¼ tsp thyme
1 ½ tsp salt	¼ tsp coriander
½ tsp freshly ground black pepper	2 cloves pressed garlic
½ tsp chili powder	½ cup cold water

Add Meat and remaining ingredients to the mixing bin and mix until thoroughly blended. Extrude the mixture into the casings and twist off into four-inch links. Refrigerate and use within three days, or freeze.

Hot or Sweet Italian Sausage

This variety is easy to make and is really delicious when roasted or used to flavor tomato sauce.

2 lb ground lean pork	3 tbsp fennel seed
1 oz fat replacer	1 large clove garlic, finely minced
1 tsp salt, or to taste	1 tsp crushed red pepper for hot
1 ½ tsp freshly ground black pepper	sausage, or to taste

Add meat and remaining ingredients to the mixing bin and mix until thoroughly blended. Extrude the mixture into the casings and twist off into four-inch links. Refrigerate and use within three days, or freeze, or smoke.

Apple Chicken Sausage

A real crowd-pleaser and tasty alternative to pork or beef-based sausages.

¾ cup apple cider	1 ½ tsp dried sage
2 lb ground chicken	1/8 tsp ground cinnamon
2 oz dried apples (finely chopped)	1/8 tsp ground nutmeg
2 tsp kosher salt	1/8 tsp ground ginger
½ tsp freshly ground black pepper	2 cube chicken bouillon dissolved in 2
tablespoons boiling water	

In a small non-stick saucepan, boil down the cider almost to a syrup, about 1 to 2 tablespoon. Cool and reserve. If using chicken thighs, coarsely grind the boned chicken and skin or chop coarsely in small portions in an electric food processor. Place the ground chicken in the mixing bin, and add the reduced apple cider and the remaining ingredients. Mix until thoroughly blended. Extrude the mixture into the casings and twist off into four-inch links. Refrigerate and use within three days, or freeze, dry or smoke.

Ron's Salmon Sausage

Cut up 2lbs. of skinless raw salmon into small 1/2 " chunks. Add 1 cup of cooked rice as well as chopped fresh dill (approximately 4 tablespoons), 1 tablespoon sesame seeds, 1 tablespoon soy sauce and 1 teaspoon crushed red pepper.

RECIPES

Be Creative!

Shrimp Sausage

Serve this unusual sausage with a fresh mixed green salad and crispy French Brad for a wonderful light lunch.

Up to 2 lbs raw peeled and deveined shrimp

(Can also use fillet of skinless salmon, tuna, red snapper or any seafood)

1 tbsp fennel seed

Per lb of shrimp or fish

1 tsp lemon juice

1 tsp crushed red peppers, or to taste

1 tbsp soy sauce (*can also use 1 tsp salt in place of soy sauce*)

1 tsp fresh or dried dill (*can also use basil, cilantro, or your favorite spice*)

Cut shrimp or fish into ½” chunks. Add shrimp and remaining ingredients to the mixing bin and mix until thoroughly blended. Extrude the mixture into the casings and twist off into three-inch links. Refrigerate and use within three days, or freeze, dry, or smoke.

Vegetable Sausage

A sausage for you or your vegetarian friends that is certain to please even the most discriminating palette.

1 lb finely chopped assorted steamed or sautéed vegetables (broccoli, cauliflower, ect.)

1 lb cooked rice (combine wild, white, and yellow)

1 tsp salt, or to taste

1 tsp your choice assorted seasonings.

1 tbsp fennel seed

1 tsp crushed red pepper

Add vegetables, rice, and seasonings to the mixing bin and mix until thoroughly blended. Extrude the mixture into the casings and twist off into four-inch links.

Refrigerate and use within three days, or freeze, dry, or smoke.

German Bratwurst

1 ½ lb finely ground pork

½ lb finely ground beef

¼ tsp ground allspice

1 tbsp caraway seeds

1 tsp white pepper

1 tsp salt

1/3 cup cold water

Add meat and remaining ingredients to the mixing bin and mix until thoroughly blended. Extrude the mixture into the casings and twist off into four-inch links.

Refrigerate and use within three days, or freeze, dry, or smoke. Sauerkraut is great with German Bratwurst!

SIX MONTH LIMITED WARRANTY

Ronco Inventions, LLC warrants to the original owner of this product that it is free from all defects in material and workmanship for a period of six months from date of purchase providing the Owner Registration Card has been completed and returned to Ronco Inventions, LLC within thirty (30) days from the original purchase date. The manufacturer's obligation shall be limited to repairing or replacing F.O.B Chatsworth, CA 91311 any part of the product which is defective. Such warranty shall not apply to defects resulting from tamper, cosmetic damage, acts of God, accidental breakage, abuse, negligence, neglect or misuse. If you must return the product for reasons of malfunction within the six month warranty period, the following action and steps are required:

1. The machine must be clean and packaged securely to protect from damage or breakage in shipment.
2. Call and obtain a RETURN AUTHORIZATION NUMBER. Then ship prepaid to Ronco Inventions, LLC by the most convenient method. Please be sure to enclose \$17.90 to cover return shipping, handling and insurance. Ronco Inventions, LLC will repair or replace your pasta machine and return it to you prepaid.
3. If you return the product after six month warranty period, but before two years are up, enclose \$45.00 plus \$17.90 for shipping and handling and insurance Ronco Inventions, LLC will replace/ repair your machine and return it to you prepaid. After two years, it will be \$70 plus \$17.90 shipping and handling and insurance and Ronco Inventions, LLC will replace it.

Even if not required, the rights in this warranty are granted to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. Return of owner registration card is not a condition precedent to warranty coverage.

Ronco Inventions, LLC will not be liable for misuse or any special, incidental, or consequential damage, resulting from possession, use or loss of use of this product either directly or indirectly.

No returns will be accepted without prior authorization. TO RECEIVE A RETURN AUTHORIZATION NUMBER call Ronco Inventions, LLC Customer Service Department.

RONCO INVENTIONS, LLC
21344 Superior Street, Chatsworth, CA 91311
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Popeil Pasta Maker order form

ITEM	PRICE	Quantity	#	Pasta Dies	Price	Quantity
Pasta/Sausage Maker	\$119.70		B5	Gnocchi	\$9.00	
Pasta/Sausage Accessory kit	\$39.95		B6	Vermicelli	\$9.00	
Sausage Accessory kit converter	\$39.95		B7	Cookie	\$9.00	
Die Cleaner/ Pick	\$1.00		B8	Small Bagel	\$9.00	
Face Plate	\$18.95		D13	Macaroni	\$9.00	
Kneading Blades	\$9.00		D14	Rigatoni	\$9.00	
Kneading screw	\$7.00		D15	Linguini	\$9.00	
Locking Ring	\$5.00		D16	Spaghetti	\$9.00	
Locking Ring Wrench	\$5.00		E17	Tagliatelle	\$9.00	
Mixing Bin	\$11.90		E18	Lasagna	\$9.00	
Mixing Bin Lid	\$10.50		E19	Angel Hair	\$9.00	
Pasta Cutter	\$1.25		E20	Fettuccine	\$9.00	
Pasta Measuring Cup	\$5.00		A1	Penne	\$9.00	
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Rubber Legs (set of 4)	\$4.50		A4	Pastry	\$9.00	
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Canadian Surcharge over \$50	\$14.95		#20	Casing	\$9.95	
Subtotal	=		#26	Italian Horn	\$6.95	
				Italian		
SHIPPING AND HANDLING	=		#26	Casing	\$9.95	
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