

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.
If you have any problems with this unit,
contact Consumer Relations for service
PHONE: 1-800-275-8273 or
visit our website at wppotsandpans.com
Please read operating instructions
before using this product.
Please keep original box and packing materials
in the event that service is required.

W.P. APPLIANCES, INC. Toll Free (800) 275-8273

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Wolfgang Puck

Electronic Deep Fryer
Use and Care



wolfgang puck
Bistro
collection

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. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 7** The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- 8** Do not use outdoors.
- 9** Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 10** Do not place on or near a hot gas or electric burner or in a heated oven.
- 11** Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12** Be sure the handle is properly assembled to the basket and locked in place. See detailed assembly instructions.
- 13** Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn control to "OFF", then remove plug from wall outlet.
- 14** 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.



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, Vert and Trattoria del Lupo, and his latest creation, Cut, a gourmet steakhouse in the Beverly Wilshire Hotel. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

Table of Contents

Important Safeguards	1
About Wolfgang Puck	3
Additional Safety Precautions	5
Before Your First Use	7
Know Your Deep Fryer	9
Assembling Your Fryer Drain Tap Cap	11
Using Your Deep Fryer	12
Operating the Control Panel	13
Setting the Temperature	14
Using the Countdown Timer	15
Operating the Control Panel	16
Frying Guide	17
Guidelines for Deep Frying	18
Preparing for Frying	19
Care and Cleaning	20
Troubleshooting Guide	21
Recipes	22
Limited Warranty	38

Additional Safety Precautions

- 1 Do not use the 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 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. If your Deep Fryer does not operate after using the reset button contact our customer service department for repair.
- 3 Before using your Fryer for the first time wash the oil pot, lid, and frying basket in warm soapy water and dry thoroughly. It is important that your Fryer is completely dry prior to use as water will cause the hot oil to spatter. Do not immerse the control panel or power cord in water. Wipe with damp cloth only.
- 4 Prior to use ensure that your tap is in the closed position (See figure 11 on page 20) and that your Safety Drain Cap is placed securely on the tap. See page 11 for installation instructions.
- 5 Do not place oversized foods or utensils not recommended by the manufacturer in the Fryer.
- 6 This product should never be used unsupervised by children or infirmed persons.
- 7 To prevent burns do not touch any metal parts of the Deep Fryer as they are very hot. Always use heat resistant gloves
- 8 **DO NOT OPEN THE OIL DRAIN SYSTEM WHEN THE OIL IS HOT.**
- 9 Always disconnect the power cord when not in use or when cleaning your Fryer.
- 10 This Deep Fryer is designed with a Magnetic Release Power Cord that will break away from the Fryer base if the power cord is pulled. This safety feature will prevent the appliance from tipping and the hazardous spillage of hot oil.
 - a. **WARNING: Always attach the cord to the 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.

Before Your First Use

Carefully unpack the Deep Fryer and remove all packaging materials. Remove the Deep Fryer lid, oil pan, oil pot filter screen, frying basket and control panel. Wash the Fryer lid, basket, oil pan and housing in warm soapy water. Never immerse the Control Panel and Power Cord, simply wipe with a damp cloth. Do not use harsh or abrasive cleansers on any part of the Deep Fryer. Always ensure all components are completely dry prior to first use as water will cause severe spattering of the oil.

Warning: Do not clean the Deep Fryer by heating soapy water in it because there is danger that the water could overflow. Do not immerse the control panel or power cord in water. Reassemble the unit after cleaning.

IMPORTANT NOTICE: Your deep fryer comes equipped with a removable screen located in the oil pan at the drain. This will prevent large pieces of food from becoming caught in the drain tap which could cause leaks. Please follow the below important safeguards when draining oil:

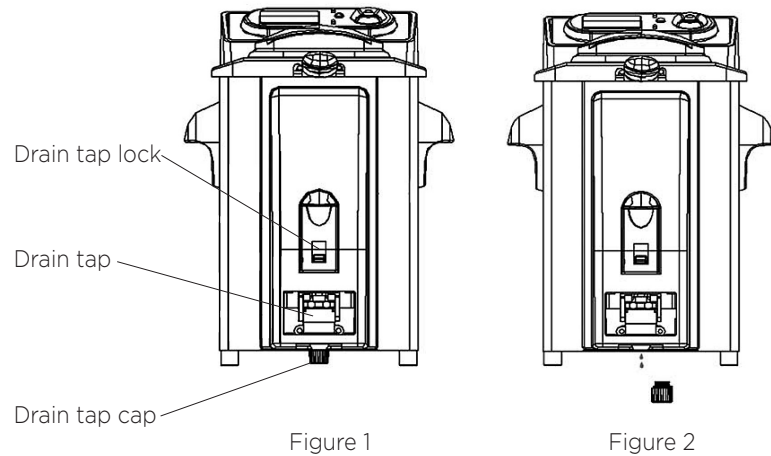
- 1** Prior to adding oil ensure that your drain tap is in the closed position and that your screen is properly seated in the oil pan drain and free of any food debris.
- 2** Never heat oil in your deep fryer without first ensuring that your drain tap is not leaking, and that your drain cap is securely in place. See page 11 for proper installation.
- 3** Never drain hot oil, or while your deep fryer is plugged in. Disconnect the plug from the wall outlet first and allow the oil to completely cool.
- 4** Never attempt to remove the filter screen by the screen itself as this will permanently damage the screen. Always grasp from the metal tube and pull straight up.
- 5** To clean the filter screen hold the filter by the metal tube and wash in warm soapy water. Flush water through the tube to push food particles out of the screen. Never apply pressure to the filter screen itself to avoid damage.
- 6** Should your screen become damaged discontinue use and contact our customer service department for replacement.

If you need help with your Wolfgang Puck 4.0 Liter Deep Fryer that is not answered in your instruction manual or if you need assistance with a part replacement, contact Customer Service at 1.800.275.8273 or via our internet site at www.wppotsandpans.com.

Know Your Deep Fryer



Assembling Your Fryer Drain Tap Cap



Your Wolfgang Puck Flash Fryer is equipped with a safety drain cap. Your drain tap cap should always be in place when using your deep fryer or when storing oil in the tank (see figure 1). The following directions outline the use of the drain tap.

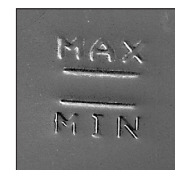
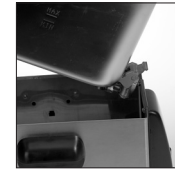
- 1 Place drain tap cap on drain tap by turning counter clockwise until tight. Always ensure that your drain tap lock is closed whenever using your deep fryer, or when storing oil in your tank. Never unlock the drain tap lock with the tap cap on the drain tap.
- 2 To remove drain tap cap first ensure that the tap lock is in the closed position. Turn drain cap clockwise to remove (see figure 2) and set aside.
- 3 Place container under tap and unlock the drain tap lock to begin draining oil. **Never drain hot oil, or while or deep fryer is plugged in.**
- 4 Your drain tap should be washed in warm soapy water and allowed to dry thoroughly.

11

Using Your Deep Fryer

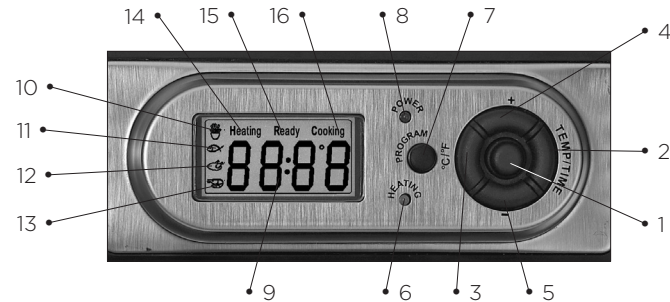
Assembling your Deep Fryer for Use

- 1 Place the Deep Fryer housing 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 Insert the oil pot into the Deep Fryer housing ensuring that the front of the pot (the front is indicated by the tap) is placed at an angle into the housing. (See figure 1).
- 4 Place the Oil Pot Filter Screen into the Oil Pot. (See figure 2).
- 5 Line up the control panel into the grooves on the rear of the Deep Fryer housing. Your Deep Fryer is equipped with a safety microswitch which will not allow the control panel to work unless it is properly seated into both grooves in the housing. (See figure 3).
- 6 Add the appropriate amount of oil to the oil pot. Do not fill with oil above the maximum level or below the minimum level marked on the inside of the Deep Fryer pot. (See figure 4).
- 7 Attach the Magnetic Release Power Cord into the receptacle on the back of the housing. Only use the approved receptacle marked **TA-35P** in your unit. To attach the receptacle ensure that the nubs on the magnetic end of the cord are on the right side of the plug (TA-35P) in order to line up with the plug receptacle on the Control Panel. (See figure 5).
- 8 Unfold the basket handle and ensure that it is locked into place. (See figure 6).
- 9 Place the basket into the basket holder inside the pot. (See figure 7).



12

Operating the Control Panel



- 1 **On/Off Button.** Used to start preheat function and countdown timer.
- 2 **Temp/Time Button.** Used to change temperature and timer settings. *Temperature and time must be blinking in order to change.*
- 3 **Celsius/Fahrenheit Button.** Used to change display to either setting.
- 4 **+ (plus) Button.** Used to increase temperature or time while blinking.
- 5 **- (minus) Button.** Used to decrease temperature or time while blinking.
- 6 **Heating Light.** Will illuminate during the preheating cycle. Will cycle on and off during Ready and Cooking to maintain the set temperature.
- 7 **Program Button.** Press to change between 4 preset programs.
- 8 **Power Light.** Will illuminate whenever the unit is plugged in.
- 9 **Temperature/Time Display.** Will display the selected function
- 10 **French Fry Program Indicator.** Preset time/temperature setting for french fries.
- 11 **Fish Program Indicator.** Preset time/temperature setting for fish fillets.
- 12 **Chicken Program Indicator.** Preset time/temperature setting for chicken breast.
- 13 **Shrimp Program Indicator.** Preset time/temperature setting for shrimp.
- 14 **Heating Indicator.** Will blink while unit is preheating.
- 15 **Ready Indicator.** Will blink when preset temperature has been reached. Fryer will maintain temperature displayed when ready indicator is blinking.
- 16 **Cooking Indicator.** Will blink when preset temperature has been reached and countdown timer is being used.

Setting the Temperature

- 1 Add the appropriate amount of oil to the oil pot. Do not fill with oil above the maximum level or below the minimum level marked on the inside of the Deep Fryer pot.
- 2 When the unit is first plugged in the blue backlight will illuminate and the temperature will display.
- 3 Press the Temp/Time button **once** and the temperature will blink. **You cannot change the temperature unless it is blinking.**
- 4 While blinking Press +/- to adjust temperature.
- 5 Press ON/OFF to start preheating the oil. The HEATING indicator will blink on the control panel indicating the preheating cycle.
- 6 The temperature will display the current oil temperature and will continue to rise until it reaches your set temperature.
- 7 Your oil is ready when the READY indicator blinks and 5 beeps sound.
- 8 Place your food in the basket ensuring that you do not exceed the MAX line indicated on the basket near the handle.
- 9 To fry without using the optional timer, simply lower the food into the Fryer while the READY indicator is blinking and visually track the cooking process.
- 10 The Fryer will maintain the temperature displayed as long as the READY light is blinking. The yellow heating light will cycle on/off indicating that the thermostat is maintaining the displayed temperature.

Using the Countdown Timer

Once you have selected the appropriate temperature as indicated on page 14, you can use the automatic timer to turn the Fryer off and sound a notification when the cooking time is completed.

You cannot adjust the temperature while you are in timer countdown mode. Once the COOKING indicator is blinking the Time/Temp button is disabled.

- 1 The countdown timer will not start until the oil is preheated. The display must be blinking **READY** before starting the timer.
- 2 Press the Temp/Time button twice and the time will blink. **You cannot change the time unless it is blinking.**
- 3 While blinking, press +/- to adjust the timer, then press the on/off to begin the timer.
- 4 The panel will display a blinking **COOKING** indicator and will remain in Timer mode while the countdown timer is working.
- 5 You can adjust the countdown timer while cooking by pressing the +/- button.
- 6 Lower the food into the oil and place lid on top. At the end of the cooking cycle you will hear five beeps and the Deep Fryer's thermostat will turn off and display the previously selected temperature. The Heating, Ready, and Cooking indicators will not appear in the display indicating that the unit has turned itself off.

Note: You must be in timer mode to use the timer function.

Operating the Control Panel in Program Mode

Using the Program Function

Your Deep Fryer comes equipped with four pre-programmed settings for French Fries, Chicken, Fish, & Shrimp. These settings are based upon frying no more than the recommended volume of food, i.e. 3.0 lbs, and not to exceed the MAX line on the frying basket.

- 1 Press the PROGRAM button to switch among the pre-set functions
- 2 The LCD will display the preset temperature value according to the chosen figure.
- 3 You can adjust the time and temperature settings according to your own personal preferences (see pages 14 and 15).
- 4 Press ON/OFF to start preheating the oil. The HEATING indicator will blink on the control panel display and the yellow heating light will illuminate during the preheating cycle.
- 5 Your oil is preheated when the READY indicator displays and 5 beeps sound.
- 6 Lower your basket with food into the Fryer and press the on/off button to start the Timer. The display will change to a countdown timer and the control panel display will show a blinking COOKING. The yellow heating light will cycle on and off during cooking to maintain the set temperature.
- 7 At the end of the cooking cycle you will hear five beeps and the Deep Fryer's thermostat will turn off and display the previously selected temperature.
- 8 Place the basket into the basket clip which will allow the excess oil to drain from the food for a minute or two. Do not leave the cooked food in the basket in the draining position for more than five minutes or it may lose its crispness and become soft.

You can adjust the Time in PROGRAM mode during the cooking process to suit your personal preference. While the COOKING indicator is blinking and the Time is displayed, press +/- to adjust the time up or down. You cannot change the Temperature once the COOKING indicator is blinking.

You can stop the frying process at any time by pressing on/off to cancel the program and manually set the Time/Temp as outlined on Pages 14 and 15.

Note: Every time you switch on the Deep Fryer, the Programs will revert back to the default setting. The following are the default settings for the Programs:

French Fries (crinkle cut)	375° F	7 minutes
Fish (batter dipped)	350° F	10 minutes
Boneless Chicken Breast (breaded)	350° F	12 minutes
Shrimp (batter dipped)	350° F	4 minutes

Frying Guide

Cooking times are suggestions. Adjust them according to your own preference and the amount of food being cooked. Do not cook more than 3.0 lbs of food and not to exceed the MAX line as indicated on the frying basket

Food	Temperature	Time (minutes)
Chicken breasts	350° F	15 to 20
Chicken drumsticks	350° F	12 to 15
Chicken fingers	350° F	12 to 15
Doughnuts	350° F	2 to 4
Eggplant	350° F	5 to 7
Fish filets, breaded	350° F	5 to 6
Fish in batter	325° F	6 to 8
French fries	375° F	5 to 7
Fries, steak	375° F	5 to 7
Mushrooms	350° F	3 to 5
Onion rings	350° F	5 to 7
Pork chops, breaded	350° F	7 to 10
Potato chips	375° F	5 to 8
Shrimp	350° F	2 to 4
Veal cutlets	340° F	7 to 10

WARNING: Do not add water, wet foods or icy frozen foods to cooking oil, because this will cause the oil to splatter and may result in injury. Do not move the Deep Fryer while cooking, or at any time when the oil is hot. Do not attempt to drain the oil while the oil is hot. To check food during frying, look through the viewing window or you may carefully open the lid by using the black handle only. Do not touch any metal surfaces of your Deep Fryer as they are hot and can cause burns. Do not place your hands above the filter vent on the lid while cooking, as the steam is hot and can cause burns.

Guidelines for Deep-Frying

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

Preparing for Frying

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

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

Breading Foods For Frying

- 1 Set up three bowls or plates.
- 2 Place flour in the first bowl.
- 3 In the second bowl, make an egg wash by mixing eggs and either water or milk.
- 4 In the last bowl, place the breading of your choice, like bread crumbs or cornmeal. Try one of the following suggestions: fine dry bread crumbs, fresh bread crumbs, crushed corn flakes, cracker meal, corn meal, panko - rice bread crumbs, instant potato flakes, 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 and shake off the extra flour.
- 7 Dip the food in the egg wash; let the extra drain off so that the crumb coating will be even.
- 8 Lastly, dip the food in the crumbs, pressing gently and making sure it is coated completely. Shake off excess.
- 9 Have a pan handy to hold the breaded food until ready to fry.

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

Battering Foods For Frying

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

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

Care and Cleaning

Warning: Do not attempt to clean your Fryer or drain the oil while either the Fryer or the oil is hot. Allow unit to completely cool.

Before cleaning, unplug the cord from the wall outlet first, and then from your Deep Fryer and wait for the Deep Fryer to cool completely. Remove the Control Panel with heating element from the base by lifting vertically. Never immerse the control panel in any liquid. Clean the heating element with hot, soapy water, being careful not to wet the control panel. Wash the lid, frying basket, oil pot filter screen, and cooking pot in warm, soapy water and dry thoroughly. Clean the exterior of the control panel with a slightly damp cloth. Wipe the Deep Fryer housing with a damp cloth. Always ensure that all components are dried thoroughly, as any residual water will cause spattering of oil.

Draining the oil

The oil must be completely cool to avoid the risk of a burn injury. Ensure that the drain tap has clearance to drain directly into the storage container. Place a storage container under the drain tap. When moving the Fryer to drain oil, ensure that all four feet of the Fryer housing stay on the countertop. It is recommended that you use a screen strainer to catch food particles in the oil from entering your storage container.

Ensure that your storage container is placed below the tap before attempting to drain the oil. Push the black safety lock up while simultaneously pulling the tap drain lever down to drain the oil (see figures 8, 9 and 10). When oil has completely drained press the drain latch up into the closed position (see figure 11). Wash the oil pot in warm soapy water and dry thoroughly before use. The tap can be cleaned by allowing warm soapy water to flow through the tap, followed by rinsing with clear water.

Cover and refrigerate used oil for up to two weeks. Discard oil if it becomes thick or rancid. Change the oil when it is a dark color, smells bad or there is a bad taste in the food.

Important: Do not immerse the Deep Fryer control panel or power cord in water or other liquid. Do not place any parts of the Deep Fryer in your dishwasher. Always hand wash as described above and dry thoroughly. Reassemble the Deep Fryer for storage by folding the handle into the basket and placing the lid on top.



figure 8



figure 9



figure 10



figure 11

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 figure 5 on Page 12 for proper installation of the breakaway cord.
The control panel is not properly seated	See figure 3 on page 12 for proper placement of the control panel.

Cannot Change Settings

Cannot set the temperature	Ensure that the temperature is blinking first before attempting to set. See page 14.
	You have already started the Countdown timer. Cancel by pressing the On/Off button and change settings.
Cannot set the countdown timer	Ensure that the time is blinking first before attempting to set. See page 13.

Oil is overflowing

Too much oil has been placed indicated in the Fryer pot	Do not exceed the MAX line as into Fryer pot.
Too much food has been placed indicated in the frying basket	Do not exceed the MAX line as in the frying basket.
Using two different oils	Empty oil and clean the pot once cooled down. Use only one type of oil in the Fryer. See page 18, section 4.
The food is wet or covered with ice	Remove excess ice crystals from the food and dry wet foods thoroughly OR lower the basket very slowly into the oil.

Food is not browning

Foods are excessively thick, or contain a lot of water/ice	Try a longer cooking time.
The temperature of the oil is too low	Increase temperature according to the cooking chart on page 17.
Too much food is being added to the basket	Do not exceed the MAX line of the frying basket. You can also try frying smaller batches.

Unpleasant Odor

The oil is overused	Do not use the 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	Only use oils recommended on page 18.

Recipes

Fried Chicken

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

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 bread crumbs) or bread crumbs
1 cup parsley leaves
2 lemons

METHOD

- 1 Cut each chicken into 8 pieces. Remove the skin but not the bones. Season generously with salt and pepper.
- 2 Preheat the Deep Fryer to 350°. On three separate soup plates, put the flour, eggs and bread crumbs, 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 for about 12 to 14 minutes until nice and brown. Turn after 7 minutes. Drain on paper towels.
- 4 Fry the parsley for about 30 seconds. Remove, drain on paper towels, and sprinkle over chicken.

PRESENTATION

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

Spring Rolls

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 follows on page 23

Spring rolls:

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

METHOD

- 1 Prepare the filling. In a wok, stir-fry each vegetable separately in peanut oil. Season with salt and pepper. Drain and transfer to a mixing bowl. Stir in noodles, mushroom soy sauce, chili paste, sesame oil, and cilantro. Season with salt and pepper. Set aside to cool completely. When cool, blend the filling mixture with the aromatic mixture. When ready to form the spring rolls, squeeze out all the excess liquid.
- 2 Make the spring rolls. Place about 1/2 cup of prepared filling per spring roll wrapper. Roll and seal edges with the egg wash. Repeat the process until all filling is used.
- 3 In your Deep Fryer, heat the peanut oil to 350°. Deep-fry in batches of 2 until golden, about 2 to 3 minutes. Drain on paper towels. Trim off the ends and slice diagonally. Drizzle top with Hot Chinese Mustard Sauce (see recipe, page 24). Serve immediately.

Aromatics

4 servings

INGREDIENTS

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

METHOD

- 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. Set aside.

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 the oil. Stir until well blended.
- 2 Slowly whisk in the peanut oil until emulsified. Refrigerate, covered until needed.

Shrimp Tempura with Cilantro

4 servings

INGREDIENTS

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

Tempura Batter:

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

Peanut oil, for frying

Fried Spinach Leaves, recipe follows on page 26

METHOD

- 1 Arrange the shrimp on a large platter. Sprinkle with the minced jalapeno and the chopped cilantro. Pour the lime juice over and let marinate for at least 30 minutes, refrigerated. When ready to cook, season lightly with salt.
- 2 In a small bowl, sift together the flour and baking powder. Whisk in the water until the batter is smooth (do not overbeat), and then add the remaining ingredients, seasoning with cayenne and salt to taste. If made earlier in the day, set the bowl into an ice bath.
- 3 At serving time, in your Deep Fryer, heat the oil to 350°. 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 until golden brown, about 2 minutes. Remove with a slotted spoon or a flat strainer and drain on paper or clean toweling. Keep warm while preparing the remaining shrimp and the spinach.

PRESENTATION

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

Fried Spinach Leaves

4 servings

INGREDIENTS

1 bunch spinach leaves
Peanut oil
Salt

METHOD

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

Note: As a single leaf garnish, you can substitute the Japanese oba leaf, which you can purchase in Japanese markets. The procedure is the same for small or large quantities of spinach. However, if cooking a large amount of spinach, fry in batches and keep warm in a low oven.

Fritter Batter

Enough batter for 1 pound of apples or bananas

INGREDIENTS

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

METHOD

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

Vegetable Chips

INGREDIENTS

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

METHOD

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

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,
recipe follows page 31
2 tablespoons sugar
1 cup rice wine
1/4 cup rice wine vinegar
2 tablespoons plus 1 teaspoon dark soy sauce
4 ounces carrots, peeled, trimmed, and cut into julienne (about 1 cup)
4 ounces haricots verts (young thin french style string beans), trimmed,
blanched, and refreshed (about 1 cup)
4 ounces green onions, trimmed and cut into strips (about 1 cup)
2 teaspoons Vietnamese chile sauce
12 ounces fresh Chinese egg noodles or thin spaghetti
1 pound large shrimp, cleaned and tails removed, or, 1 pound calamari,
cleaned and cut into 1/4-inch rings
Kosher salt and freshly ground black pepper
About 1/2 cup flour
1/4 teaspoon sesame oil

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 and toss with the flour to coat lightly.
- 5 Deep fry the shrimp or calamari at 375° 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.) Drain on clean 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. Fill a small saucepan with water. Salt lightly and bring to a boil. Carefully drop the whole cloves into the water and blanch for 30 seconds. Remove with a slotted spoon and immediately plunge into the ice water to stop the cooking process. Repeat the process. Drain the garlic and dry it well. The peels should slip off easily.
- 3 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

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; stir until caramelized. Add apples, butter, cinnamon, ginger, nutmeg, scraped 1/2 vanilla bean, and brandy. Cook for 2 minutes, until tender. Remove from heat and add 1 tablespoon sugar, the lemon juice and pinch of salt.
- 3 Scoop out half of the apples with all of the liquid. Place in a food processor and process until fairly smooth. Add raisins. Remove "apple puree" from food processor and combine with remaining apples. Fold together and reserve until ready to assemble spring rolls.
- 4 Place the spring roll wrappers on a flat surface with the point facing you. Spoon 3 tablespoons of apple compote in a line 2 inches from the bottom point. Fold up the spring roll.
- 5 Deep fry 2-3 rolls in 350° oil for 2 minutes. Remove from oil, place on paper towels to drain. Dust with powdered sugar. Serve with Cranberry Caramel Dipping Sauce (recipe on page 33).

Cranberry Caramel Dipping Sauce

4 servings

INGREDIENTS

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

METHOD

- 1 In a quart saucepot combine the sugar, water, and lemon juice. Stir until dissolved.
- 2 Place over a medium heat cook until blond in color. Meanwhile, pour the cranberry juice and star anise in a small saucepot.
- 3 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
Powdered sugar, for dusting
Oil, for frying

METHOD

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

Pot Stickers

100 to 120 pot stickers

INGREDIENTS

Filling:

1/4 cup garlic cloves
1-inch piece fresh ginger, peeled
2 tablespoons peanut oil
1/4 cup dried fruits (apricots, cherries or raisins)
1/2 bunch cilantro leaves, minced
1/2 bunch green onions, minced
Salt and pepper
Pinch sugar
1/4 cup oyster sauce
1 tablespoon chile paste
1 tablespoon sesame oil
2 pounds pork butt, cubed
Round wonton wrappers
1 egg beaten with 1 tablespoon water, for egg wash
Peanut oil, for frying
Dipping sauce (recipe on page 36)

METHOD

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

Dipping Sauce

approximately 1 1/2 cups sauce)

INGREDIENTS

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

METHOD

Combine all ingredients and whisk together.

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