

WOLFGANG PUCK

live love eat

USE & CARE

Electronic
Deep Fryer

LIFE IS ABOUT BALANCE
AND EATING WELL

Wolfgang Puck

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 wphousewares.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
Models BDFR0060 Printed in China REV 1.0

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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 and knobs.
- 3 To protect against electric shock, do not immerse heater control unit, cord, plug or deep fryer in water or other liquid.
- 4 Close supervision is necessary when any appliance is used by or near children. This appliance is not recommended for use by children.
- 5 Always attach breakaway cord to appliance first, then plug into wall outlet. To disconnect, turn the switch off, then remove plug from wall outlet.
- 6 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.
- 7 Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service center for examination, repair or adjustment.
- 8 The use of accessory attachments not recommended or sold by the manufacturer may cause 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 Deep Fryer containing hot oil.
- 13 Be sure handles are properly attached to basket and locked in place. See detailed assembly instructions. See instructions regarding handle assembly on page 11.
- 14 Do not use this appliance for other than intended use.
- 15 Periodically check for looseness of screws or nuts and retighten them. CAUTION: Over tightening can result in stripping of screws or nuts or cracking of handle or feet.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

POLARIZED PLUG

This appliance has a detachable power-supply cord with polarized plug (one blade is wider than other). As a safety feature, this plug will fit in a polarized outlet only one way. If it still does not fit, contact a qualified electrician. **Do not attempt to modify the plug in any way.**

A short detachable power-supply cord is provided to reduce the risk resulting from become entangled or tripping over a longer cord.

Do not use an extension cord with this appliance.

An extension cord or longer detachable cord is not recommended for use with deep fryers



Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs 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, Chinois on Main in Santa Monica, Trattoria del Lupo, Cut, and his latest creation, Jai, an Asian fusion restaurant in San Diego. Home chefs can also share Mr. Puck's talents through his cookbooks, cutlery, cookware and, of course, through his appliances!

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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 Heater Control Unit. 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, Oil Pot Filter Screen 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 surfaces are very hot. Always use heat resistant gloves
- 8 **DO NOT OPEN THE OIL DRAIN SYSTEM OR REMOVE THE SAFETY DRAIN CAP WHILE 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.
- 12 Never leave appliance unattended when it is connected to the power outlet.

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, Control Panel and Housing. Wash all parts except the Control Panel and Power Cord 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.

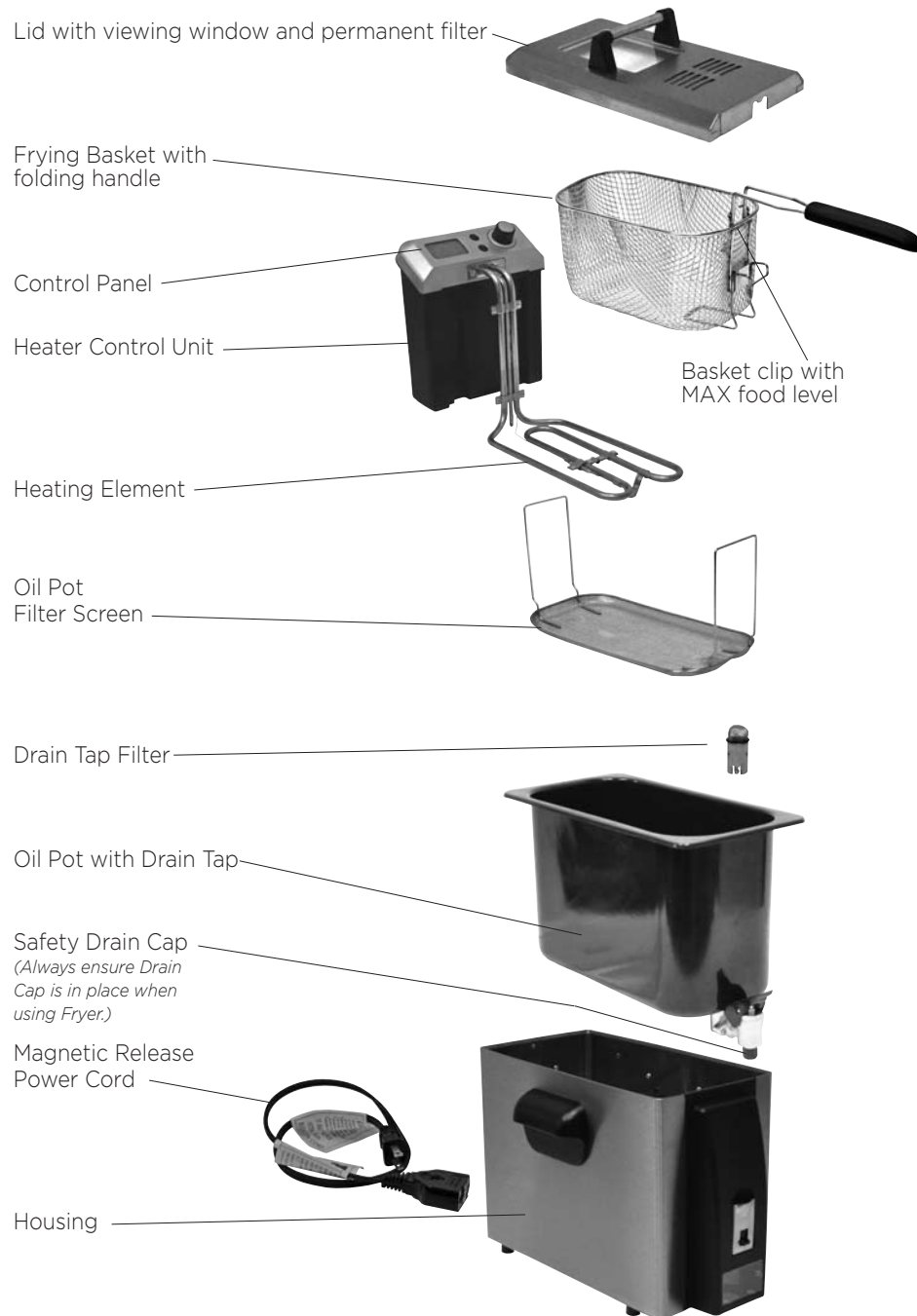
Warning: Do not clean the Deep Fryer by heating soapy water in it because there is danger that the water could overflow. Do not immerse the control panel or power cord in water. Reassemble the unit after cleaning.

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 see the following important safeguards regarding your Drain Tap:

- 1** Prior to adding oil ensure that your Drain Tap Lock is in the closed position and that your Drain Tap Filter is properly seated in the Oil Pan Drain and free of any food debris. Place the Safety Drain Cap on the Tap. See page 12.
- 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.

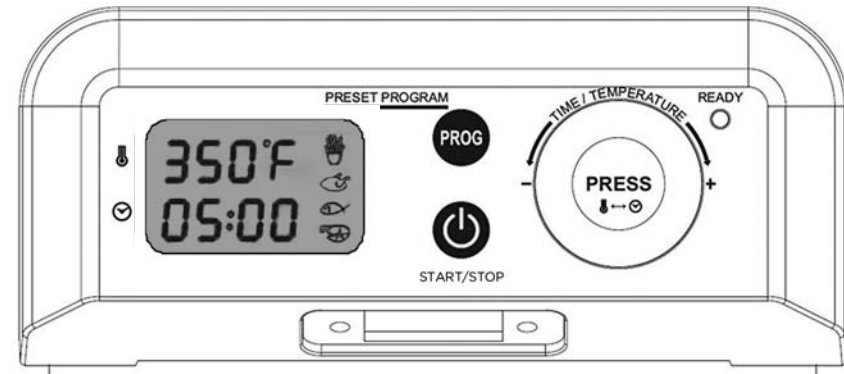
If you need help with your Wolfgang Puck 4.0 Liter Deep Fryer that is not answered in your instruction manual or if you need assistance with a part replacement, contact Customer Service at 1.800.275.8273 or via our internet site at www.wphousewares.com.

Know Your Deep Fryer In Order of Assembly



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Know Your Control Panel



- 1 **START/STOP Button**
 - a Used to start preheat function. Also used to start the Timer once the oil has reached the set temperature.
- 2 **PROG Button**
 - a Press to change between manual mode or any of the four preprogrammed modes

<i>i</i>	<i>French Fries</i>	<i>375°F</i>	<i>10 Minutes</i>
<i>ii</i>	<i>Chicken</i>	<i>375°F</i>	<i>15 Minutes</i>
<i>iii</i>	<i>Fish</i>	<i>325°F</i>	<i>8 Minutes</i>
<i>iv</i>	<i>Shrimp</i>	<i>350°F</i>	<i>5 Minutes</i>
- 3 **TIME/TEMPERATURE Dial**
 - a Press to toggle between time and temperature settings. You can only make adjustments to time or temperature when the selected setting is blinking. Turn counterclockwise to decrease and clockwise to increase.
- 4 **READY Light**
 - a Will illuminate when the oil temperature has reached the set temperature.
- 5 **Temperature Display (215°F - 375°F)**
 - a Will display the selected temperature.
- 6 **Time Display (0 - 20 minutes)**
 - a Will display the selected time.
- 7 **Program Mode Display.**
 - a Will display the selected program mode.

	<i>French Fries</i>	<i>375°F</i>	<i>10 Minutes</i>
	<i>Chicken</i>	<i>375°F</i>	<i>15 Minutes</i>
	<i>Fish</i>	<i>325°F</i>	<i>8 Minutes</i>
	<i>Shrimp</i>	<i>350°F</i>	<i>5 Minutes</i>

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Assembling Your Deep Fryer



figure 1

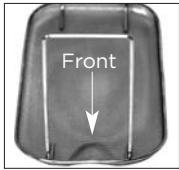


figure 2



figure 3



figure 4



figure 5

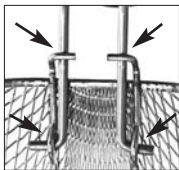


figure 6



figure 7

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. Ensure that the raised end of the filter screen is towards the front of the Fryer Pot. (See figure 2).
- 5 Line up the Heater Control Unit 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 Heater Control Unit 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 Heater Control Unit. Only use the approved receptacle marked **MC-316** in your unit. To attach the receptacle ensure that the marking "THIS SIDE IS UP" is facing up in order to line up with the plug receptacle on the Heater Control Unit. (See Figure 5).
- 8 Unfold the Basket handle and ensure that it is locked into place. The ends of the handle rods must be inserted in the loop of the Basket and placed behind the metal stem in order to lock in place. **A serious burn injury can occur if your handle is not properly locked in place.** (See figure 6).
- 9 Place the Basket into the Oil Pot. (See figure 7).
- 10 To drain oil, lift and rest the Frying Basket on the Oil Pot.

Assembling Your Fryer Drain Tap Cap

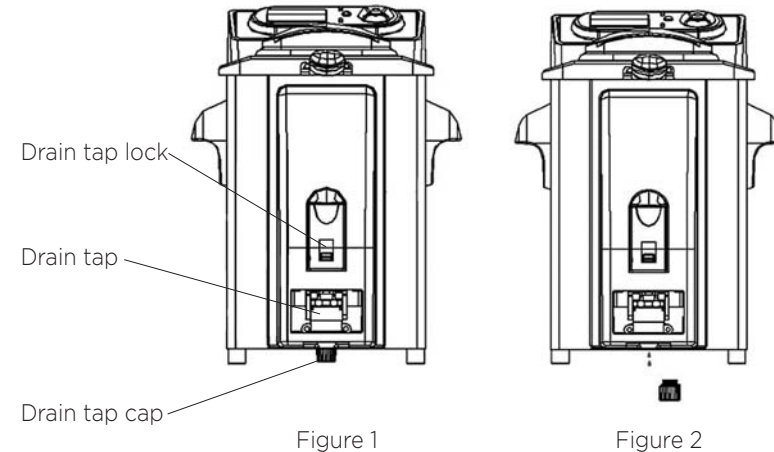


Figure 1

Figure 2

Your Wolfgang Puck Deep 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.

Operating the Control Panel in Manual Mode

- 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 and the time will display. The temperature display will blink.
- 3 While the temperature is blinking turn the Adjustment dial to select the desired temperature. Turn clockwise to increase the temperature and turn counter-clockwise to decrease the temperature. You cannot change the temperature unless it is blinking.
- 4 Once you have set the temperature press the Adjustment Dial to change to timer setting. The timer display will blink. Turn the dial to select the desired time. Turn clockwise to increase the time and turn counter-clockwise to decrease the time. You cannot change the time unless it is blinking. If the timer is set 0, the Fryer will stay on and the timer will indicate the elapsed cooking time.
- 5 Once you have made your settings to TIMER and TEMP press START/STOP to begin the preheating cycle. The °F on the Temperature display will blink indicating that the fryer is preheating. Once the oil has reached at least 120°F the temperature will begin to display the actual oil temperature.
- 6 You can adjust the temperature and the timer during the preheating cycle by pressing and turning the Adjustment Dial. Follow step 3 to 5 to adjust the temperature and the time.
- 7 Your oil is ready when the READY light illuminates, 1 beep will sound and the F on the display stops blinking.
- 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 light is ON and visually track the cooking process. If the Timer is set 0.00, press the START/STOP button once and lower your food into the Fryer. The Timer Display will indicate the elapsed cooking time and the set temperature. You cannot start the Timer until the oil is preheated. Place the lid on top.
- 10 To stop the frying process, press the START/STOP button. You will hear one beep and the Deep Fryer's heating element will turn off and display the previously selected temperature which will be blinking. The READY light will turn off indicating that the unit has turned itself off. Unplug the power cord from the wall outlet

Using the Optional Countdown Timer

- 1 To fry with the optional timer, lower the food into the Fryer while the READY light is ON and press START/STOP to start the countdown timer. The timer should be set to at least one minute or more for the countdown timer to function. The timer will not start until the oil is preheated. Place the lid on top. The panel will display the desired temperature and the countdown timer.
- 2 The countdown timer mode features an Auto-Off function, when the countdown time has elapsed the Deep Fryer's heating element will turn off and display the previously selected temperature blinking. The READY light will turn off indicating that the unit has turned itself off.
- 3 You can adjust the temperature and the timer while your food is cooking by pressing and turning the Adjustment Dial. Press the dial once to change the temperature setting. The temperature display will blink for 3 seconds. Follow step 3 to 5 to adjust the temperature and the time. If you do not make any adjustments to the Temp or Timer the display will stop blinking and go back to your original settings.

A Note about using the Timer Modes

Countdown Timer:	Deep Fryer will turn off when set time has elapsed
Elapsed Timer	Deep Fryer will stay on and display cooking time
No Timer	Deep Fryer will display default time of 5 minutes

Operating the Control Panel in Program Mode

Using the Program Function

- 1 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. not to exceed the MAX line on the frying basket.
- 2 Press the PROGRAM button to switch among the manual mode and pre-set functions
- 3 The LCD will display the preset temperature and time according to the chosen program.
- 4 Press START/STOP to start preheating the oil. The °F on the Temperature display will blink indicating the preheating cycle.
- 5 You can adjust the temperature and the timer during the preheating cycle by pressing and turning the Adjustment Dial. Follow step 3 to 5 to adjust the temperature and the time.
- 6 Your oil is ready when the READY light illuminates, 1 beep will sound and the F on the display stops blinking.
- 7 Place your food in the basket ensuring that you do not exceed the MAX line indicated on the basket near the handle.
- 8 To fry without using the optional timer, simply lower the food into the Fryer while the READY light is ON and visually track the cooking process. If the Timer is set 0.00, press the START/STOP button once and lower your food into the Fryer. The Timer Display will indicate the elapsed cooking time and the set temperature. You cannot start the Timer until the oil is preheated. Place the lid on top.
- 9 To stop the frying process, press the START/STOP button. You will hear one beep and the Deep Fryer's heating element will turn off and display the previously selected temperature which will be blinking. The READY light will turn off indicating that the unit has turned itself off. Unplug the power cord from the wall outlet

Using the Countdown Timer in Program Mode

- 1 Program mode by default used the countdown timer mode. Lower the food into the Fryer while the READY light is ON and press START/STOP to start the countdown timer. The timer will not start until the oil is preheated. Place the lid on top. The panel will display the desired temperature and the countdown timer.
- 2 The countdown timer mode features an Auto-Off function, when the countdown time has elapsed the Deep Fryer's heating element will turn off and display the previously selected temperature blinking. The READY light will turn off indicating that the unit has turned itself off.
- 3 You can adjust the temperature and the timer while your food is cooking by pressing and turning the Adjustment Dial. Press the dial once to change the temperature setting. The temperature display will blink for 3 seconds. Follow step 3 to 5 to adjust the temperature and the time. If you do not make any adjustments to the Temp or Timer the display will stop blinking and go back to your original settings.
- 4 Place the basket on the rim of the oil pot, 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.
- 5 You can stop the frying process at any time by pressing START/STOP to cancel the program and manually set the Time/Temp as outlined in the Section of Operating the Control Panel in manual mode.

Note: Every time you switch on the Deep Fryer, the Programs will revert back to the default setting.

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 is on 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 and could cause a flash fire.
- 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 Heater Control Unit 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.

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 11 for proper installation of the breakaway cord.
The control panel is not properly seated	See figure 3 on page 11 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 13.
	You have already started the Countdown timer. Cancel by pressing the Start/Stop 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 in the Fryer pot.	Do not exceed the MAX line as indicated in the Fryer pot
Too much food has been placed in the frying basket.	Do not exceed the MAX line as indicated 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 and 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 frying guide 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 4 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.

Recipe courtesy Wolfgang Puck

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.

Recipe courtesy Wolfgang Puck

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.

Recipe courtesy Wolfgang Puck

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.

Recipe courtesy Wolfgang Puck

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.

Recipe courtesy Wolfgang Puck

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.

Recipe courtesy Wolfgang Puck

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.

Recipe courtesy Wolfgang Puck

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.

Recipe courtesy Wolfgang Puck

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.

Recipe courtesy Wolfgang Puck

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)

Recipe courtesy Wolfgang Puck

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 35).

Recipe courtesy Wolfgang Puck

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.

Recipe courtesy Wolfgang Puck

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.

Recipe courtesy Wolfgang Puck

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.

Recipe courtesy Wolfgang Puck

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.

Recipe courtesy Wolfgang Puck

Panko Scallops

4 servings

INGREDIENTS

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

METHOD

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

Recipe courtesy Wolfgang Puck

Japanese Shrimp Tempura

4 servings

INGREDIENTS

Peanut Oil
 1 pound large shrimp, peeled and deveined
 1/4 cup cornstarch
 1 cup sifted flour
 1/2 teaspoon salt
 2 beaten eggs
 1 cup ice water

METHOD

- 1 Preheat peanut oil in Deep Fryer to 375°.
- 2 Dip shrimp in cornstarch and set aside.
- 3 Once oil has reached proper temperature, add 1 cup water and 1 cup flour to beaten eggs. Mix well, being careful not to overmix.
- 4 Lower basket in the oil.
- 5 Dip shrimp in prepared batter and place gently into oil using tongs about 6 at a time.
- 6 Cook Shrimp 6 minutes.
- 7 Raise basket and let the shrimp drain for a minute.
- 8 Repeat with remaining shrimp

Deb's tip: Try using scallops, vegetables or even chicken. You also could butterfly the shrimp.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Dynamic Steakhouse Onion Rings

2 servings

INGREDIENTS

Peanut oil
1 jumbo sweet onion, sliced thin
1 cup buttermilk
1 cup all-purpose flour
2 teaspoons salt
1 cayenne pepper

METHOD

- 1 Preheat peanut oil in Deep Fryer to 375°.
- 2 Slice onion into rings and soak in buttermilk (can be done up to one day in advance)
- 3 Season flour with salt and cayenne pepper, mixing well.
- 4 Remove the onion rings from the buttermilk and shake off excess. Then toss in the seasoned flour mixture, and shake off any extra flour.
- 6 Lower the basket in the fryer before adding onion rings.
- 7 Place 1/2 of the floured onions in the heated oil in the fryer one at a time, being careful not to burn yourself.
- 8 Cook 2 minutes per side, using tongs to turn over.
- 9 Raise basket, shake and let rest for a minute to drain any residual oil. Pour out onion rings onto a plate and sprinkle with salt while still hot. Repeat with the remaining rings!

Deb's tip: Serve with a big steak and baked potatoes.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Worth the Work Fair Fries

2 servings

INGREDIENTS

Peanut oil
2 large russet potatoes, peeled and soaking in water

METHOD

- 1 Preheat peanut oil in Deep Fryer to 325°.
- 2 Cut the potatoes to desired shape. Pat the potatoes dry to remove any excess moisture.
- 3 Place all the cut potatoes in the basket, lower and cook for 4 minutes.
- 4 Raise basket and let drain for a minute or two. Then pour out potatoes and place on a paper towel.
- 5 Change the temperature on fryer to 375°.
- 6 Once the proper temperature is reached, place half of the potatoes in the basket, lower into the oil for 3-4 minutes or until they reach the desired browning.
- 7 Raise the basket, let the fries drain over the oil for a minute and then pour out onto a paper towel-lined plate and sprinkle with salt.
- 8 Repeat with the remaining fries.

Deb's tip: Fantastic sprinkled with malt vinegar before serving.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Deb's Donuts

Makes 8 Donuts

INGREDIENTS

Peanut oil
1 8-ounce package pop-n-fresh buttermilk biscuits

METHOD

- 1 Preheat peanut oil in Deep Fryer to 350°.
- 2 Open biscuit container and remove and separate biscuits.
- 3 Using your finger, gently poke a hole in the center of each biscuit.
- 4 Carefully place the donuts in the basket 3 at a time. Lower basket into oil.
- 5 Cook 3 to 4 minutes per side, or until golden brown, using tongs to gently turn over.
- 6 Raise basket and let drain for a minute. Remove donuts and place on a paper towel to drain excess oil.
- 7 Repeat with remaining donuts.

Toppings

Cinnamon sugar: Mix together 1/2 cup sugar and 2 teaspoons cinnamon on paper plate. Dip donuts into cinnamon sugar mixture while still warm.

Powdered sugar: Using a sifter or a shaker, shake sugar over donuts while still warm.

Glazed donuts: Microwave store bought vanilla or chocolate frosting for 30 - 40 seconds. Stir and spoon over donuts.

Deb's tip: Use candied sprinkles to add color.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Easy Egg Rolls

6 servings

INGREDIENTS

1 1/2 cups shredded coleslaw mix (no dressing)
1 small onion chopped
3/4 cup cooked shrimp, chicken, or pork, diced
2 tablespoons teriyaki sauce
6 egg roll skins
Peanut oil

METHOD

- 1 Preheat peanut oil in Deep Fryer to 350°.
- 2 In a bowl mix together slaw mix, onion, choice of shrimp, chicken or pork, and teriyaki sauce.
- 3 Place egg roll skins in front of you like a diamond. Scoop 2/3 cup of the mixture and place in the middle of the diamond. Fold up the bottom edge and sides and roll. Seal all edges with water so that no filling can come out.
- 4 Cook two egg rolls at a time. Two minutes on each side, remove and drain on a paper towel. Repeat with remaining egg rolls.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

D' Ann's Italian Wontons

6 - 8 servings

INGREDIENTS

6 ounces Sweet Italian sausage, casing removed
 1/4 cup chopped onion
 1/2 teaspoon garlic powder
 Peanut oil
 1/2 cup shredded mozzarella
 1/4 cup grated parmesan
 1 package wonton wrappers
 1 cup marinara sauce for dipping

METHOD

- 1 Preheat a large skillet over medium high heat. Add sausage and using a wooden spoon, break it up into tiny pieces while cooking through, about 5 minutes.
- 2 Drain the sausage to remove all of the fat, then add the onion, garlic powder and sausage back to skillet and cook for 3 minutes. Remove sausage mixture from skillet and add to a large bowl.
- 3 Preheat peanut oil in Deep Fryer to 350°.
- 4 Add mozzarella and parmesan cheese to sausage mixture. Mix well.
- 5 Place wonton wrapper in front of you like a diamond. Place 1 teaspoon of sausage and cheese mixture into the center.
- 6 Moisten fingers with water and dampen the edges of the wrapper, starting at one corner and fold the wrapper over to make a triangle. Press to seal. Bring the two points to the center of wonton over the filling and press them together. Cover with a damp paper towel until ready to fry.
- 7 Cook 3 wontons at a time in oil. Drain on a paper towel and serve with marinara sauce for dipping.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Salt Cod Fritters

Makes about 20 small fritters

INGREDIENTS

1 pound dried, boneless salt cod	1/2 cup fresh flat leaf parsley
2 cups milk	1/2 cup fresh cilantro
5 garlic cloves	2 large eggs
2 bay leaves	Fresh ground black pepper
5 sprigs fresh thyme	Kosher salt, if needed
4 large russet potatoes, peeled	Peanut oil, for frying
1 large onion, quartered	Lemon wedges, for serving

METHOD

- 1 Soak the dried cod in water for 18 - 24 hours, changing the water 3 times to remove the majority of the salt it is preserved in.
- 2 Drain the cod, rinse, and put in a stock pot.
- 3 Add the milk, 3 garlic cloves, bay leaves, thyme, and enough water to cover by 1 inch. Bring to a gentle boil. Reduce heat to medium-low and simmer for 20 minutes or until cod is tender.
- 4 In a separate sauce pan bring the potatoes covered in water to a simmer. When potatoes are tender, drain off the water and set aside.
- 5 When the cod is tender, drain off the milk. Place the cod in the chopper bowl of a food processor and pulse until roughly chopped.
- 6 Add the cooked potatoes to the chopper bowl with the cod. Add onions, remaining garlic cloves, parsley, cilantro, pepper and eggs. Pulse until combined but still chunky.
- 7 Preheat peanut oil in Deep Fryer to 365°.
- 8 Using a small ice cream scoop to shape mixture, carefully scoop and place the fritters in the oil, turning once until browned on all sides
- 9 Remove and place on a platter lined with paper towels. Serve hot with lemon wedges.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Rosettes

Makes about 25

INGREDIENTS

1 cup whole milk
 1 large egg
 1/8 teaspoon kosher salt
 2 tablespoons granulated sugar
 1 teaspoon vanilla extract
 1/8 teaspoon butter vanilla extract
 1 cup all purpose flour
 Oil for frying
 Powdered sugar, for sprinkling

METHOD

- 1 Preheat peanut oil in Deep Fryer to 365°.
- 2 In a bowl, whisk together the milk, egg, salt, sugar, vanillas and flour until smooth. Pour mixture through a fine strainer to ensure that it is perfectly smooth.
- 3 Assemble rosette iron with the design you prefer. Heat rosette iron in Deep Fryer oil for 1 minute to heat and season it. Remove and blot lightly with a paper towel.
- 4 Carefully dip rosette iron into batter so that the batter is 3/4 of the way up the mold. It is important not to cover the mold completely with batter or it will not cook correctly.
- 5 Lower battered rosette iron into Deep Fryer oil and submerge for one minute until it floats free from the iron. Continue cooking until bottom is brown.
- 6 Use tongs or a chop stick to carefully turn rosette over to brown other side.
- 7 While this one is cooking you can prepare and dip another rosette.
- 8 When browned on both sides, remove and drain onto absorbent paper. Sprinkle with powdered sugar while still warm.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Italian Frito Misto

4 - 6 Servings

INGREDIENTS

1/2 pound cleaned squid, tubes and tentacles
 1/2 pound large scallops, halved
 1/2 pound shrimp, peeled and deveined
 1/2 pound fresh, small sardines, cleaned
 12 fresh basil leaves
 12 fresh sage leaves
 1 1/2 cups whole milk
 2 large eggs, beaten
 1 cup all-purpose flour
 1/2 cup cornstarch
 2 teaspoons kosher salt
 1 teaspoon fresh black pepper
 Oil for frying
 Lemon wedges, for serving

METHOD

- 1 Rinse the squid under cold water and pat dry with paper towels. Cut the squid tubes into 1/4-inch rings. Place in refrigerator for about 30 minutes.
- 2 Pat the scallops and shrimp dry with paper towels. Combine milk, eggs, sage and basil in large bowl. Add the scallops, shrimp and sardines to it, stir to coat and refrigerate for 30 minutes.
- 3 Preheat peanut oil in Deep Fryer to 375°.
- 4 Combine flour, cornstarch, salt, and pepper in a shallow bowl and mix with a fork. Coat the squid with the flour mixture, shaking to remove excess.
- 5 Carefully place a handful of coated squid into the Fryer basket and lower into heated oil. Fry the squid for 2 - 3 minutes or until golden brown. Remove and drain on absorbent paper, salt to taste. Repeat with remaining squid.
- 6 Coat the shrimp and scallops with flour mixture shaking to remove excess. Carefully place in fryer basket, a handful at a time. Lower into heated oil, and cook for 3 - 4 minutes until golden brown. Remove and drain on absorbent paper, salt to taste. Repeat with remaining shrimp and scallops.
- 7 Serve warm with lemon wedges.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Drop Donuts

Makes about 2 dozen

INGREDIENTS

1/2 cup granulated sugar
 1/2 teaspoon kosher salt
 A few gratings of fresh nutmeg
 2 1/4 teaspoons baking powder
 2 cups all purpose flour, sifted
 1/3 cup whole milk
 1/4 cup heavy whipping cream
 2 large eggs
 1 teaspoon vanilla extract
 1 teaspoon apple cider vinegar
 Canola oil, for frying
 Powdered sugar or cinnamon sugar, for rolling

METHOD

- 1 In a large mixing bowl whisk together the sugar, salt, nutmeg, baking powder and flour. Stir in the milk, cream, eggs and vanilla and vinegar.
- 2 Preheat peanut oil in Deep Fryer to 350°.
- 3 Using a small ice cream scoop or two spoons, scoop up batter drop dough by tablespoon bits into oil. Fry for about 4 minutes, turning donuts over once.
- 4 Remove finished donuts and drain on an absorbent towel.
- 5 Roll in sugar as desired and eat while hot.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Falafel

Makes 18 Falafel

INGREDIENTS

1 12-ounce bag dried chickpeas, soaked for 12 hours
 1 large onion, peeled and quartered
 6 cloves peeled garlic
 1 teaspoon dried chili flakes
 2 teaspoons whole cumin seed
 1 tablespoon whole coriander seed
 1/2 cup each, fresh Italian parsley leaves and cilantro leaves
 2 tablespoons tahini
 1 tablespoon fresh lemon juice
 1 teaspoon baking powder
 1 tablespoon kosher salt

METHOD

- 1 Soak chickpeas for 12 hours in cold water and then rinse but do not cook.
- 2 Preheat peanut oil in Deep Fryer to 350°.
- 3 Combine chickpeas and all remaining ingredients into bowl of food processor and pulse until evenly combined and chickpea pieces are small. Do not puree too finely.
- 4 Use a small ice cream scoop to form round balls of the batter and drop 6 balls carefully into hot oil. Fry for 4 - 5 minutes or until dark brown on all sides. Remove and drain on absorbent paper. Repeat with remaining mixture.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

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