

Apple Pie

Apple Pie - Serves 5

This recipe uses the Large Microwave Steamer

Pie ingredients

2 green apples peeled and sliced

¼ cup brown sugar

½ cup butter

½ tsp cinnamon

1 tsp lemon

2tbs flour

Topping

1 cup baking mix

1/3 cup milk

1tbs brown sugar

½ tsp vanilla

¼ tsp cinnamon

1 tsp white sugar

Mix the pie ingredients together in the bottom of the steamer. Cook for 3 minutes. In a separate bowl combine the baking mix, milk, brown sugar, vanilla and cinnamon until dough is formed. Place by spoonfuls on top of the pie mixture. Sprinkle the white sugar on top. Cook for additional 3 minutes.

Asparagus in White Wine and Lemon Sauce

Asparagus in White Wine and Lemon Sauce - Serves 4-6

This recipe uses the Large Microwave Steamer

1 lb asparagus

½ cup white wine

1Tbs lemon juice

¼ tsp minced garlic

1Tbs butter

Salt and pepper to taste

Clean the asparagus and snap off the bottom of the stems. Put the wine, lemon juice, garlic and butter in the bottom of the steamer. Place the steamer tray on top of the liquid, and place the asparagus in the tray, season with salt, pepper. Cover and microwave for 3 minutes. Place Asparagus on serving tray stir sauce and pour over asparagus.

Beef and Vegetable Pie

Beef and Vegetable Pie - Serves 4

This recipe uses the Large Microwave Steamer

1 lb ground beef

1 15oz can mixed vegetables

¼ cup beef broth

2tbs flour

¼ tsp minced garlic

1tbs sour cream

1tbs butter

Salt and pepper to taste

1 cup baking mix

1/3 cup milk

½ tsp thyme

Place the ground beef in the tray in the steamer. Cook 2 minutes, break up the meat and cook another 2 minutes.

Carefully remove the tray and discard the drippings. Place beef on bottom of the steamer and add butter, flour, sour cream, broth, vegetables, garlic, salt and pepper. Stir to combine and cook 2 minutes. In a separate bowl, combine the baking mix, milk and thyme until dough ball forms. Drop by spoonfuls on top of the beef mixture and cook 3 minutes.

Bolognese Sauce

Bolognese Sauce - Serves 4

This recipe uses the Large Microwave Steamer

1lb ground beef

4 cups pasta sauce

Salt and pepper to taste

Place the ground beef, salt and pepper on the tray in the steamer. Cook 2 minutes, stir and cook an additional 2 minutes. Carefully remove the tray and discard the liquid on the bottom of the steamer. Place the cooked meat in the steamer, add pasta sauce, cook 1.5 minutes. Serve over pasta.

Broccoli in Garlic Butter Sauce

Broccoli in Garlic Butter Sauce - Serves 3

This recipe uses the Large Microwave Steamer

3 cups broccoli florets

2 Tbs water

1 Tbs butter

1 tsp minced garlic

Salt and pepper

Place water, butter and garlic on bottom of the steamer. Put in the tray and add the broccoli. Season the broccoli with salt and pepper. Lock on lid, open vent and cook for 4 minutes. Place broccoli in a bowl and pour garlic butter sauce on top.

Buffalo Sloppy Joe

Buffalo Sloppy Joe - Serves 5

This recipe uses the Large Microwave Steamer

1 lb ground chicken

½ cup carrots finely diced

½ cup celery finely diced

½ cup onion finely diced

1 tsp minced garlic

Salt and pepper to taste

1tbs red wine vinegar

1tbs brown sugar

1tbs Worcestershire sauce

¼ cup hot wing sauce

1 cup tomato sauce

1tbs blue cheese dressing

½ cup chicken stock

5 burger buns

½ cup crumbled blue cheese

Place chicken on steamer tray and cook 2.5 minutes. Carefully pull out tray and discard the liquid on the bottom of the steamer. Place the chicken back in the steamer without the tray and break up with a spoon. Add carrots, celery, onion, garlic, salt, pepper and cook for 1.5 minutes. Add red wine vinegar, brown sugar, Worcestershire sauce, wing

sauce, tomato sauce, blue cheese dressing and chicken stock and cook for 2.5 minutes. Serve in buns and sprinkle with the crumbled blue cheese.

Cauliflower Au Gratin

Cauliflower Au Gratin - Serves 4

This recipe uses the Large Microwave Steamer

4 cups cauliflower

Salt and pepper to taste

¼ cup water

¼ cup grated parmesan cheese

Place water in the steamer. Place the cauliflower in the tray inside the steamer. Add salt and pepper. Cook for 4.5 minutes. Sprinkle parmesan cheese on top.

Chicken Alfredo

Chicken Alfredo - Serves 4

This recipe uses the Large Microwave Steamer

2 boneless skinless chicken breast cut in thin strips

1 cup half and half

¼ cup butter

¼ tsp minced garlic

¼ tsp pepper divided

¼ tsp salt

1 cup grated parmesan cheese

On the bottom of the steamer add the half and half, butter, garlic and 1/8 tsp pepper

Season the chicken with salt and 1/8 tsp pepper and place in tray, then put into steamer over the liquid.

Cook 5 minutes. Remove tray, stir the parmesan cheese into the liquid on the bottom, and add the chicken. Serve over pasta.

Chicken and Dumplings

Chicken and Dumplings- Serves 4

This recipe uses the Large Microwave Steamer

2 skinless, boneless, chicken breasts

½ cup chicken broth

Salt and pepper

1 10 ¾ oz can condensed cream of chicken soup

1 16 oz pkg frozen mixed vegetables

½ cup milk

1 cup all purpose baking powder

½ cup milk

½ Tbs dried Thyme

Instructions

Cut the chicken in cubes

Put the broth on the bottom of the steamer

Place tray on top of the broth

Put the chicken and frozen vegetables on top of the tray, season with salt and pepper. Cover with lid and cook in microwave for 5 min. Remove chicken and vegetables into large bowl, take out the tray and empty the broth. Add soup and milk to chicken then pour back into the steamer. In a separate bowl combine the baking mix, milk and thyme, stir until blended then drop by spoonfuls on top of the chicken mixture, sprinkle the dumplings with the basil. Cover with lid and microwave for 5 minutes.

Chicken Enchiladas

Chicken Enchiladas - Serves 8

This recipe uses the Large Microwave Steamer

1 lb boneless skinless chicken, diced

½ cup chopped onion

1tbs butter

1 8oz block cream cheese softened and cut into cubes

1 small can diced green chilies

¼ tsp salt

1/8 tsp pepper

8 flour tortillas

8 oz finely shredded cheddar cheese

1 10oz can enchilada sauce

Place chicken and onions on tray in the steamer and cook for 3 minutes. Drain liquid on bottom of the steamer then place chicken and onions in the steamer. Add butter, cream cheese, salt and pepper and cook 1 minute. Add green

chilies and stir, cook 1 minute more. Evenly distribute mixture on the tortillas, top with 1 oz of shredded cheddar cheese and roll. Top with enchilada sauce.

Chicken Fajitas

Chicken Fajitas

This recipe uses the Large Microwave Steamer

1 chicken breast sliced in thin strips

1Tbs fajita mix

¼ cup water

1 tsp oil

½ cup peppers sliced in thin strips

¼ cup onion sliced in thin strips

Put water, oil and fajita mix in a zip sealed bag. Add chicken, peppers and onions. Marinate for 10 minutes. Take chicken and vegetables out of bag and put in the bottom of steamer (do not use the tray). Cover and cook 4 minutes. Serve with warm tortillas.

Chicken Marsala

Chicken Masala - Serves 2

This recipe uses the Large Microwave Steamer

2 3-4 oz thin cut chicken breast

4 oz sliced mushrooms

1 Tbs Flour

¼ cup Marsala wine

¼ cup chicken broth

2 Tbs butter

2 Tbs olive oil

1 tsp minced garlic

Salt and Pepper

In bottom of the steamer whisk the flour and Marsala wine until blended. Add broth, butter, oil, garlic and mushrooms. Place tray on top. Cut the chicken breasts in half and season the chicken with salt and pepper. Place them on the steamer tray. Lock on lid, open vent and cook for 5 minutes. Place the chicken on a platter with a rim. Stir the mushroom sauce and pour over the chicken.

Chicken Salad with Grapes and Pecans

Chicken Salad with Grapes and Pecans - Serves 4

This recipe uses the Large Microwave Steamer

1 lb boneless skinless chicken breasts

2tbs chicken stock

1/2 cup pecans

1/2 cup grapes cut in half

1/2 cup red onion, diced

1/2 cup celery, diced

1/2 cup mayonnaise

1/2 cup sour cream

1 tsp lemon juice

Salt and pepper to taste

Pour chicken stock on the bottom of the steamer. Cut chicken breasts into long strips, season with salt and pepper and place on the steamer tray and cook 5 minutes. Make sure chicken is cooked through or cook an additional 1 minute. Carefully remove the tray and discard the liquid in the bottom of the steamer. Cut the chicken into cubes and put back into the steamer. Mix with the remaining ingredients. Serve warm or refrigerate for 2 hours.

Cinnamon Butternut Squash

Cinnamon Butternut Squash - Serves 4

This recipe uses the Large Microwave Steamer

3 cups butternut squash cut in 1/2 inch cubes

2tbs butter

2tbs brown sugar

1/2 tsp cinnamon

1/2 tsp salt

Place the butter, brown sugar, cinnamon and salt on the bottom of steamer. Place butternut squash on the tray on top and cook for 5 minutes. Remove tray, stir liquid in the steamer then toss with the squash.

Corn on the Cob

Corn on the Cob - Serves 5

This recipe uses the Large Microwave Steamer

5 small corn ears shucked

2Tbs butter, divided

½ cup water

Salt, pepper to taste

1Tbs fresh parsley, chopped

Place the water and 1Tbs butter on the bottom of the steamer

Place tray on top of the water

Spread the rest of the butter on the corn

Put the corn on the tray, and season with the salt, pepper, and parsley

Edemame

Edemame - Serves 4

This recipe uses the Large Microwave Steamer

10 oz frozen Edemame

¼ cup water

1 Tbs soy sauce

1 tsp kosher salt

Place water and soy sauce on the bottom of steamer. Put in the tray and add the edemame. Season with salt. Lock on lid, open vent and cook for 5 minutes.

Garlic Mashed Potatoes

Garlic Mashed Potatoes - Serves 4

This recipe uses the Large Microwave Steamer

2 medium potatoes peeled and diced

Water to cover

2tbs butter

2tbs heavy cream

2tbs chicken stock

1½ tsp minced garlic

Salt and pepper to taste

Place potatoes in the bottom of the steamer, no tray. Fill with water to just cover. Cook 8 minutes. Drain the water.

Mash the potatoes with a potato masher. Add butter, cream, stock, garlic, salt and pepper.

Green Bean Casserole

Green Bean Casserole

This recipe uses the Large Microwave Steamer

2 14.5 oz cans cut green beans

1 10¾ oz can cream of mushroom soup

¼ cup milk

½ tsp Worcestershire sauce

1/8 tsp black pepper

1 ½ cups French Fried onions, divided

Set aside 1 cup of the onions. Mix all other ingredients in the steamer, no tray. Cook 3 minutes. Add the onions on top and cook an additional 1 minute

Hot Dog Bake Recipe

Hot Dog Bake - Serves 4

This recipe uses the Large Microwave Steamer

4 Hot dogs cut in ½ inch pieces

14oz can baked beans

1tbs brown mustard

1 cup baking mix

1/3 cup milk

Place hot dogs on the bottom of the steamer, no tray. Stir in baked beans and mustard. In a separate bowl, mix the baking mix and milk until dough ball forms. Drop the mixture by spoonfuls on top. Cover and cook for 4 minutes.

Hot Dogs

Hot Dogs

This recipe uses the Microwave Large Steamer

3 hot dogs

¾ cup sauerkraut

¼ cup apple cider vinegar

Place vinegar on bottom of the steamer. Put the tray on top, add sauerkraut then hot dogs. Cover and microwave for 2 minute.

Marinara Sauce Recipe

Marinara Sauce

This recipe uses the Large Microwave Steamer

1 28oz can crushed tomatoes

2tbs olive oil

1 tsp minced garlic

1 6 oz can tomato paste

1 tsp beef bouillon

½ tsp salt

¼ tsp pepper

¼ cup fresh basil, chopped

Stir all ingredients in the steamer, without the tray and cook 5 minutes. Stir and serve over pasta.

Pasta Primavera

Pasta Primavera

This recipe uses the Microwave Large Steamer

1 cup cooked pasta

¼ cup broccoli florets

¼ cup carrots sliced thin

¼ cup diced tomatoes

¼ cup zucchini diced

¼ cup onion diced

2 tbs butter

2 tbs chicken broth

3 tbs heavy cream

3 tbs grated parmesan cheese

1 tsp minced garlic

1/8 tsp pepper

1 tbs fresh basil chopped

Melt butter in bottom of steamer; then add broth, cream, parmesan, garlic, pepper and basil. Put in steamer tray and add pasta and vegetables. Cover and microwave 4 minutes. Put pasta and vegetables in a bowl. Stir sauce on bottom and pour over pasta.

Philly Steak Sandwich

Philly Steak Sandwich - Serves 4

This recipe uses the Large Microwave Steamer

4 frozen beef sandwich steaks

2 Tbs Worcestershire sauce

4 steak rolls

Put Worcestershire sauce on bottom of the steamer. Break steak up and put in the steamer tray. Cook 6 minutes, stirring every 2 minutes until beef is cooked through. Dispose of the liquid on the bottom. Divide the meat evenly between the steak rolls.

Pot Stickers

Pot Stickers - Serves 3

This recipe uses the Large Microwave Steamer

12 Thin Dough Pot Stickers

6 Tbs Soy Sauce

4 Tbs Red Wine Vinegar

¼ Tbs sugar

½ tsp ground ginger

½ tsp garlic powder

Mix soy sauce, vinegar, sugar, ginger and garlic on the bottom of the steamer. Put in tray and place pot stickers in tray. Lock on lid, open vent and cook for 5 minutes. Use sauce on bottom as a dip for the pot stickers.

Red Skin Potato Salad

Red Skin Potato Salad - Serves 8

This recipe uses the Large Microwave Steamer

4 medium red skin potatoes cut into ½ inch cubes, skin on

Water to cover

2 hard cooked eggs, peeled and chopped

¼ cup celery, finely chopped

¼ cup green onion, finely chopped

¼ cup mayonnaise

1tbs apple cider vinegar

1 ½tbs brown mustard

Salt and pepper to taste

Put potatoes in the steamer, no tray. Add water to cover and cook 10 minutes. Drain potatoes. In a small bowl mix the mayonnaise, vinegar, mustard, salt and pepper. Add eggs, celery and onion to the potatoes. Pour mayonnaise mixture on top and mix until coated. Serve warm or refrigerate for 2 hours.

Shrimp Scampi

Shrimp Scampi

This recipe uses the Microwave Large Steamer

½ pound shrimp, peeled and deveined

1 tbs garlic

2 tbs butter

2 Tbs oil

2 tsp white wine

2 tsp lemon juice

1 tbs fresh parsley leaves chopped

Salt and pepper

In bottom of the steamer add the garlic, butter, oil, wine, juice and parsley. Put in the steamer. Season the shrimp with salt and pepper and put on top of tray. Cover and microwave 3 minutes. Place shrimp on a serving dish with a rim, stir sauce on bottom and pour over shrimp. Can serve with pasta or rice.

Shrimp with Rice

Shrimp with Rice - Serves 2

This recipe uses the Large Microwave Steamer

½ lb large shrimp (about 12) peeled and deveined, tails on

1 cup minute rice

½ cup chicken stock

¼ tsp minced garlic

2tbs fresh parsley chopped

Salt and pepper to taste

Put rice on the bottom of the steamer with the stock and the garlic. Season with salt and pepper.

Place the shrimp on the tray, season with salt and pepper. Cook for 4 minutes, let stand for 4 minutes before removing the lid. Take out the tray, stir the rice and serve shrimp on top. Sprinkle with fresh parsley.

Spinach Pie

Spinach Pie - Serves 4

This recipe uses the Large Microwave Steamer

16oz frozen spinach thawed, drained and liquid squeezed out

¾ cup crumbled feta cheese

3 large eggs

½ cup scallions diced

¼ cup fresh parsley chopped

¼ cup grated parmesan cheese

1tbs flour

½ tsp salt

¼ tsp pepper

Mix all ingredients, place on the bottom of the steamer, no tray. Cook for 5 minutes.

Stuffed Filet of Sole

Stuffed Filet of Sole

This recipe uses the Microwave Large Steamer

1 6 oz sole filet

1 cup broccoli florets

¼ cup shredded cheddar cheese

1 tbs butter

1 tbs heavy cream

1 tsp minced garlic

2 tsp lemon juice

Pepper to taste

In bottom of steamer mix butter, cream, garlic, lemon juice and pepper. Put tray in and place broccoli on top. Sprinkle cheese on broccoli then place sole filet on top. Add salt and pepper to taste. Cover and cook for 3 minutes. Slide fish and broccoli onto a plate. Stir sauce and pour over fish.

Sweet and Sour Meatballs

Sweet and Sour Meatballs - Serves 4

This recipe uses the Large Microwave Steamer

24 ½ oz frozen meatballs

1 cup cranberry sauce

1 cup chili sauce

In bottom of steamer mix the cranberry and chili sauces, make sure to chop up the cranberry sauce. Place tray on top. Add meatballs to the tray. Lock on lid, vent, and cook for 5 minutes. Carefully remove the tray and stir the sauce. Add the meatballs to the sauce

Tacos

Tacos - Serves 5

This recipe uses the Large Microwave Steamer

1 lb ground beef

1pkg taco seasoning

½ cup water

10 taco shells

½ cup shredded cheddar cheese

1 cup lettuce

¼ cup sour cream

¼ cup taco sauce

Place the ground beef in the tray and place in the steamer, cook 2 minutes. Stir the meat and cook an additional 2 minutes. Carefully remove the tray and discard the liquid on the bottom. Return the meat to the steamer and stir in the taco seasoning and water. Cook 2 minutes. Stir and serve in the taco shells and top with cheese, lettuce, sour cream and taco sauce.

Teriyaki Chicken and Vegetables

Teriyaki Chicken and Vegetables - Serves 2

This recipe uses the Large Microwave Steamer

2 Boneless skinless chicken breasts

1 small onion

1 red pepper

1 cup broccoli florets

2Tbs olive oil

1 ½Tbs soy sauce

¼ cup orange juice

¼ tsp salt

1/8 tsp pepper

Cut the chicken into strips. In a plastic bag with seal mix the oil, soy sauce, orange juice, salt and pepper, add the chicken and marinate for about 15 minutes while you cut up the other vegetables. Cut the onion and pepper into strips. Toss the peppers, onions and broccoli in the marinade with the chicken. Pour out the marinade on the bottom of the steamer. Put the tray on top. Place the chicken and vegetables on the tray. Cover with lid and microwave for 6 minutes, stir and cook an additional 1 minute until chicken is cooked through.

Three Cheese Shells with Bacon

Three Cheese Shells with Bacon - Serves 4

This recipe uses the Large Microwave Steamer

6 cups cooked shell noodles

4 slices crumbled bacon

4 oz sharp white cheddar cheese

4 oz Monterey Jack cheese

½ cup shredded parmesan

2/3 cups heavy cream

¼ tsp dried mustard

½ tsp salt

¼ tsp pepper

Place all ingredients in the steamer without the tray and stir to combine. Lock on lid, open vent and cook for 5 minutes. Stir to combine before serving.

