

Clever Kitchen Microwave Roaster Recipes

Fabulous Frittata

This versatile dish is delicious for breakfast, lunch or even dinner. You can substitute other veggies and cheeses in the dish.

10 eggs (beaten well)
1/2 cup ham, real bacon bits or chopped cooked sausage
1/2-cup cheddar cheese, shredded
1/2-cup veggies (can be frozen)
1/4-cup milk
2 teaspoons Creole Seasoning

Mix all ingredients and pour into the bottom of the Roaster pan. Place the vent on open for steam. Cook on high for 5-8 minutes depending on microwave power. Refer to Clever Kitchen recipe book for temperature for cooking. Serves 8.

Flakey Rice

Rice is an easy dish to cook, but the clean up can be messy. The Microwave Roaster makes it simple and easy. Just use a paper towel to wipe out any extra rice from the pan.

2 cups raw white rice (brown takes longer)
4 cups water
2 teaspoons salt

Place rice in roaster. Add water and salt. Cover. Close vent completely. Place in microwave. Microwave for 20 minutes. Remove the pan from your microwave and let it sit for 5 minutes before serving. Use potholders or gloves when removing. Makes 4 cups cooked

Stuffed Peppers

4-6 bell peppers cut the tops off and scoop out the inside-dice tops and add to stuffing

1-cup rice

1 lb. ground meat

1 can or (6 oz.) tomato Italian paste

1 can or (8 oz.) Diced Tomatoes with chili pieces

1 stick butter, softened

1tsp cinnamon

Topping

Topping-mix together

1/2 cup Italian Bread Crumbs

1/4 cup Parmesan cheese

4 Butter pats

Place bell peppers on top of the grate with side handles facing down. Pour 1/4 cup of water in bottom of the pan. Close vent. Microwave on high for 3 minutes. Mix the rest of the ingredients except the topping mixture. Fill each pepper with the stuffing. If you have any leftover stuffing, place small mounds on top of the bell peppers. Sprinkle with breadcrumb mixture. Top with butter. Place lid on and open the vent. Microwave on high for 20 minutes.

Cherry Crunch

Can use any filling.

2 cans fruit pie filling
1tsp salt
2 tablespoons sugar
1tsp lemon juice
1box yellow cake mix
1cup chopped nuts
2 sticks melted butter

Remove grate and place pie filling on the bottom of roaster pan. Mix in salt, sugar and lemon juice. Cover with box cake mix. Sprinkle nuts on top. Next pour on melted butter. Cover with lid and open vent completely. Microwave 25 minutes.

Microwave Bread and Butter Pickles

Great for all of your upcoming summer parties.

2 cups vinegar
1 1/2 cup sugar
1/4-cup bread and butter pickling seasoning mix
4 medium cucumbers
1/2 of a white onion

Slice up the cucumbers and onion; place all ingredients into the Roaster without grate. Cover and open vent completely. Microwave on high for 6 to 10 minutes (stirring once) or until the onions are translucent. Place in jars in refrigerator

Pork Chops (1 Inch thick)

All-purpose seasoning or Creole seasoning
BBQ Sauce

Season the pork chops and place onto grate with handles facing down. Brush with BBQ sauce. Place the lid on top and open the vent. Cook on high for 5 minutes. Remove the top lid. (Beware of steam). Take the pork chops out and flip over. Baste with BBQ sauce. Microwave for 3-4 minutes more. Serves 4. (Can put wild rice under this dish but will have to remove chops and cook rice for 10 minutes longer. Also, reduce water to 1 1/2 cups.

For baked pork chops just season with Seasoning and sprinkle with small amount of paprika.

Cookie Dough Truffles

This recipe uses prepared cookie dough. Buy a candy box at your favorite craft store for a great gift! Fun to make with kids

1 roll refrigerated cookie dough
1 1/2 cups semi-sweet or dark chocolate chips

Spray a cookie sheet with non-stick spray. Break dough up in bowl. With a melon baller or your hands shape dough into 1/2-inch balls. Place cookies on a cookie sheet and freeze for thirty minutes. Place chocolate chips in microwave roaster. Microwave 1 minute. Stir. Microwave 1 minute more. Using a fork, dip cookie balls into chocolate and place on pan. Place in refrigerator until set.

Creamy Fudge

This recipe is fabulous and so rich and creamy.

1 package (12 oz.) dark chocolate chips
1 pound processed cheese, shredded
1 pound confections sugar, sifted
1-teaspoon vanilla

Remove grate from roasting pan. Combine chocolate chips and cheese in roaster. Cover with lid and open vent. Microwave on high for one minute or until melted. Stir. Add sugar and vanilla. Refrigerate until the fudge sets and cut into squares.

Juicy BBQ Burgers

Burgers have to be juicy and tasty. These microwaves burgers have incredible savory flavor.

1 lb. ground beef
1 package of dry onion soup mix
2 tsp. Worcestershire Sauce
1/3 c. BBQ Sauce (optional)
Shredded mozzarella or cheddar
Hamburger rolls, optional

In medium bowl blend beef, soup mix, Worcestershire Sauce and seasoning. Don't over mix as this keeps the burgers tender. Place burger patties onto grate in the Roaster. (With handles facing down). Baste with BBQ Sauce, which is optional. Place lid onto roasting, with steam vent open for pure perfection.

Microwave at high 4 minutes until lightly cooked around edges of patties. Can place mozzarella cheese on top. Serves 4

Chocolate Sweet Salty Nut Fruit Candy

In 10 minutes you can have this show- stopping treat. Substitute nuts and dried fruits of your choice.

1 1/2 cups semi-sweet or dark chocolate chips

1 1/4 cups white chocolate chips

1 cup dried cranberries, pineapple, raisins or combo of dried fruits

1 cup salted cashews pieces; (other nuts or combo work well)

Spray one roaster with non-stick vegetable spray and baking sheet.

Place 1/4 cup of the semi-sweet or dark chocolate chips, 1/4 cup of the white chocolate chips, 1/3 cup of cranberries or combo, and 1/2 cup of cashews in a small bowl and set aside for now.

Place the remaining 1 1/4 cups chocolate chips in Roaster and heat on high for 45 seconds and stir. Repeat until chips are melted, stirring after every 45 seconds to prevent overheating.

Once the chocolate is melted, stir in the remaining 1-cup cranberries and remaining 1/2 cup chopped cashews. Pour the whole mixture onto the prepared baking sheet. Using an offset spatula or knife, spread the chocolate mixture. Wipe roaster clean.

Place the remaining 1 1/4 cups white chocolate chips into the roaster and

Trash Mix Microbes

- 1 stick butter
- 1 tbsp. Worcestershire sauce
- 2 cups Corn Chex cereal
- 2 Cups Wheat Chex cereals
- 2 Cups Rice Chex cereals
- 1 1/4 tsp. all-purpose or Creole Seasoning
- 1 cup salted mixed nuts
- 1-cup chocolate covered candy (optional)

Melt butter on high for 1 minute. Stir in seasoning and Worcestershire sauce. Gradually add cereal and nuts, mixing until all pieces are coated. Cover. Open vent. Microwave on high 5 to 6 minutes, stirring every 2 minutes. Let cool. Add candy.