

SOUR CREAM APPLE PIE

Serving size: Serves 8

Ingredients:

1 unbaked 9-inch pie crust
3/4 cup sugar
2 tablespoons all-purpose flour
1/8 teaspoon salt
1 cup sour cream
1 egg
1/2 teaspoon vanilla extract
2 cups apples, peeled and diced

Topping:

1/3 cup all-purpose flour
1/3 cup sugar
1 teaspoon ground cinnamon
1/4 cup chilled butter, diced

Directions:

1. Poke several holes in pie crust along bottom and up the sides.
2. Bake crust on 2-inch rack on Power Level HI for 12 minutes. Transfer to cooling rack to cool before filling.
3. In medium bowl, stir together sugar, flour and salt.
4. Mix in sour cream, egg and vanilla until smooth.
5. Fold in apples.
6. Fill prepared pie crust with filling.
7. Place pie on 2-inch rack and add Extender Ring to base tray.
8. Bake on Power Level 8 for 25 minutes.
9. While pie is baking, combine flour, sugar and cinnamon in medium bowl for topping.
10. Cut in butter until mixture resembles fine crumbs.
11. Once pie is done baking, sprinkle topping evenly atop pie.
12. Bake for additional 8-10 minutes on Power Level 8.
13. Transfer pie to cooling rack and cool for 15 minutes.
14. Refrigerate for 2 hours and served chilled.

Tips:

You can substitute the pie shell with a graham cracker crust, if desired.
Drizzle sliced apples with lemon juice to prevent browning.



BEEF JERKY

Ingredients:

2 large jalapenos, halved, 1 seeded
1 cup fresh lime juice
1 quart light beer
1/2 cup soy sauce
2 pounds trimmed beef round or bottom round, about 1-1/2 inches thick, cut into 1/4-inch thick slices, either with the grain or against the grain

Directions:

In a mini food processor, puree seeded jalapeno along with 1/4 cup of lime juice. Transfer the puree to a large bowl. Stir in beer and soy sauce, the unseeded jalapeno and the remaining 3/4 cup lime juice. Add meat a piece at a time. Cover and refrigerate for 6-8 hours or overnight. Place pieces of meat on liner pan and 4-inch rack (when using 2-inch rack you can use 3 different levels). Do not let meat touch; it will slow down the dehydrating. Dehydrate on power level 4 for about 3 hours (2 hours and 45 minutes if 1/4-inch thick). Half way through the process I move the beef to different racks. Tent the dome during the last 5 minutes. Pat excess moisture with paper towel, cool and store.



BUFFALO CHICKEN WINGS

Buffalo Chicken Wings

1 jar buffalo hot sauce

1 cup butter, melted

2 dozen split chicken wings

Directions:

Combine hot sauce and butter and marinate wings at least 2 hours. Place wings on the 4" rack and cook on power level HI for 20 to 25 minutes, turning halfway. (20 pieces)



GLAZED SPARE RIBS

- 1 pork spareribs cut into pieces that will fit on the 4" rack
- 1 cup melted orange marmalade
- 2 teaspoons Dijon mustard
- 1 teaspoon lemon juice
- 1 tablespoon Worcestershire sauce season with salt and pepper

Directions:

Melt marmalade and add mustard, lemon juice and Worcestershire sauce. Baste ribs. Place on the 4" rack and cook on power level HI for 15 minutes per side (frozen is 25 minutes per side). Let the meat sit under the dome for 5 minutes.

(4 servings)

Tips: Place your bake potatoes on the 2" rack* while cooking your ribs. Medium potatoes will be done when ribs are done.



TURKEY RECIPE

Serving size: 12-14 servings

Ingredients:

- 1 (12-14-pound) turkey
- 1/4 cup olive oil
- 1 tablespoon paprika
- 1 teaspoon black pepper
- 1 teaspoon salt
- 2 stalks celery, chopped
- 2 medium onions, chopped
- 2 large carrots, chopped

Directions:

1. Rub turkey with olive oil and spices.
2. Stuff turkey with vegetables.
3. Place turkey on 1-inch rack breast side down.
4. Add Extender Ring to Oven base.
5. Roast turkey on Power Level HI for 12-14 minutes per pound.
6. Turn turkey halfway through cooking process and add more seasoning, if desired.
7. Let turkey sit for at least 10-15 minutes before serving.

Tips:

When cooking from frozen, roast the turkey for 15-18 minutes per pound. Add 5 minutes per pound if the turkey is already stuffed.

