

NINJA
WOODFIRE[™]
OUTDOOR OVEN

QUICK START GUIDE
+ RECIPE BOOK



SCAN HERE for
quick tips and
how-to videos

Please make sure to read the enclosed Ninja[®] Owner's Guide prior to using your unit.

YOUR GUIDE TO HIGH-HEAT OUTDOOR COOKING

Welcome to the Ninja Woodfire™ Outdoor Oven.
From here, you're just a few pages away from how-tos
and recipes that'll make for the ultimate outdoor cooking
and smoking experience, without the hassle.

Now let's turn up the heat and get cooking.

THE ULTIMATE SETUP

Getting the right stuff makes all the difference.
Gear up with accessories for your new oven.
Get yours on ninjakitchen.com/accessories.



ADJUSTABLE
STAND

ATTACHABLE
SIDE TABLE

Table of Contents

Get to Know the Control Panel 2

Cleaning Instructions..... 3

Woodfire Technology 4

Ninja Woodfire™ Pellets 5

Woodfire Flavor Scale..... 5

High-Heat Roaster

Introduction..... 9

Max Roast Instructions 10

Max Roast Cooking Chart 12

Max Roast Kickstarter..... 14

Max Roast Recipes 16

Specialty Roast Instructions 18

Specialty Roast Cooking Chart..... 20

Specialty Roast Kickstarter..... 22

Specialty Roast Recipes 24

Artisan Pizza Maker

Introduction..... 32

Instructions..... 33

Choose Your Slice 34

Pizza Making Tips & Tricks 35

Pizza Dough Recipes..... 36

Kickstarter 38

Recipes..... 40

Foolproof BBQ Smoker

Introduction..... 44

Instructions..... 45

BBQ Smoker Cooking Chart 46

Kickstarter 48

Recipes..... 50

Sauces & Spice Rubs..... 52

Recipe Key



OVEN COVER



PERFORATED PIZZA PEEL

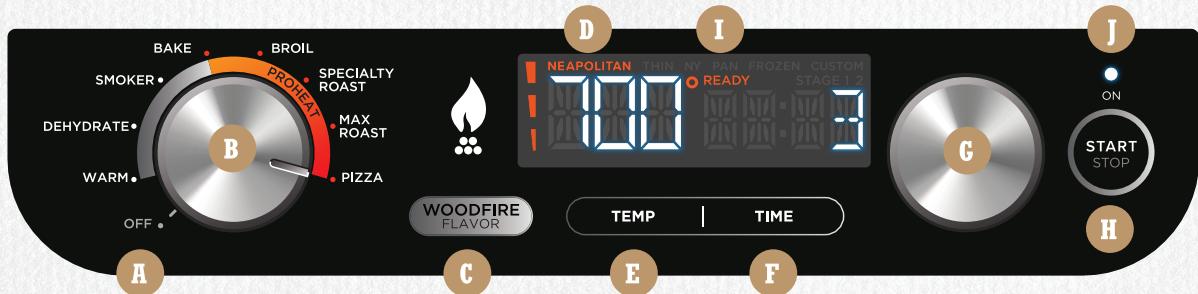


CAST IRON PAN



PELLETS

GET TO KNOW THE CONTROL PANEL



A OFF

When Unit is not in use, ensure dial is in the OFF position.

B COOKING FUNCTIONS

WARM, DEHYDRATE, SMOKER, BAKE, BROIL, SPECIALTY ROAST, MAX ROAST, PIZZA

NOTE: Use the left-hand dial to select.

C WOODFIRE FLAVOR

Press after selecting your cooking function to add woodfire flavor. When pressed, flame icon will illuminate on the display screen.

NOTE: Woodfire Flavor Technology cannot be used with the BROIL or WARM functions.

D PIZZA PRESETS

When selecting the PIZZA function, use the right-hand dial to scroll to the top to select the NEAPOLITAN, THIN, PAN, FROZEN, or CUSTOM preset pizza setting.

E TEMP

Use the TEMP button to select the temperature; adjust it using the right-hand dial.

F TIME

Use the TIME button to select your time; adjust it using the right-hand dial.

G RIGHT-HAND DIAL

Use the right-hand dial to control your TEMP and TIME or select pizza presets.

NOTE: While not recommended, preheating can be skipped by pressing and holding the dial for 4 seconds.

H START/STOP

Press START/STOP button to start or stop the current cook function.

NOTE: While not recommended, preheating can be skipped by pressing and holding the right-hand dial for 4 seconds.

I READY

This is an indicator in between cooks that signifies that the Pizza Stone is fully charged/at the correct temperature to begin cooking the next pizza.

J ON

If the unit is running, this light will illuminate to signal the unit is ON and hot.

CLEANING INSTRUCTIONS

Cleaning Your Oven

STEP 1

Allow unit and accessories to cool before moving the unit and removing any accessories.

STEP 2

Wipe down inside and outside of the unit with a damp, non-abrasive cloth or paper towel.

NOTE: You can also use a nylon brush with soapy water

STEP 3

Place all clean, dry accessories back in their respective slots in the unit.

Cleaning Your Accessories



PIZZA STONE

DO NOT wash with soapy water, submerge in water, or put in the dishwasher.

To prevent cracks, always allow your pizza stone to cool completely before cleaning. Scrape lightly with non-metal utensils. Wipe off any remaining debris with a soft cloth.



PRO-HEAT PAN

DO NOT put in the dishwasher. Allow to cool before hand-washing. Use dish soap, warm water, and non-abrasive cleaning tools.



ROAST RACK

Allow to cool before placing in the dishwasher. If washing by hand, use non-abrasive cleaning tools.



ACCESSORY FRAME

Allow to cool before placing in the dishwasher. If washing by hand, use non-abrasive cleaning tools.



SMOKE BOX

We recommend using a wire brush to clean the box after every 10 uses.

NOTE: DO NOT use liquid cleaning solution.

WOODFIRE TECHNOLOGY

Powered by electricity and flavored by real burning wood pellets for rich, fully developed smokiness you can see and taste.

100% REAL WOODFIRE FLAVORS

Our integrated smoke box and specially designed Ninja Woodfire™ Pellets work together to create rich, fully developed woodfire flavors.



BURNS REAL WOOD PELLETS

Ninja Woodfire™ Pellets are engineered to be the ideal size and composition of premium hardwoods for adding maximum flavor—they are not used as fuel.

INTEGRATED SMOKE BOX

The self-igniting smoke box needs only 1/2 cup of pellets to give your food authentic woodfire flavors.

ADD WOODFIRE FLAVORS AT ANY TEMP

145–350°F



BOLD SMOKE FLAVOR

350–500°F



500–650°F



SUBTLE WOODFIRE FLAVOR

650–700°F



NINJA WOODFIRE™ PELLETS



SCAN HERE
to buy Ninja
Woodfire™
Pellets

Designed specially for Ninja Woodfire™ products, our 100% real hardwood pellets are only used to create authentic woodfire flavors and are not used as fuel. That's why it's so easy to add real woodfire flavors to any dish.

WOODFIRE FLAVOR SCALE

MILD

ROBUST



No matter which blend you choose, our pellets can be used with anything you make:



ALL-PURPOSE BLEND

FLAVOR: Balanced, mild, bright, sweet
COMPOSITION: Cherry, maple, oak

ROBUST BLEND

FLAVOR: Rich, classic BBQ
COMPOSITION: Hickory, cherry, maple, oak

NINJA WOODFIRE PELLETS ARE ONLY COMPATIBLE WITH NINJA WOODFIRE PRODUCTS.

UNLOCK MORE COOKING & FLAVORS OUTDOORS

700°F HIGH-HEAT ROASTER



Brick-oven inspired charring, blistering, and sizzling at home

ARTISAN PIZZA MAKER



No-turn, 3-minute, 12-inch pizzas* with 5 customizable pizza presets

FOOLPROOF BBQ SMOKER



Authentic BBQ bark and 100% natural woodfire flavor—without the hassle



WOODFIRE
FLAVOR

**ADD SMOKE
TO ANYTHING
AT ANY TEMPERATURE**

Just add pellets, select a cooking function*, and press the Woodfire Flavor button. The oven will do the rest.

*EXCEPT WARM AND BROIL; WOODFIRE FLAVOR TECHNOLOGY IS AUTOMATICALLY ENABLED WITH THE SMOKER FUNCTION.

PIZZAS AND HIGH-HEAT COOKING

MAX ROAST



Get charred, crispy, caramelized results your oven can't create.

SPECIALTY ROAST



Start high and finish low for a crispy outside and juicy inside.

PIZZA



Make your favorite pizza styles and calzones at home from fresh or frozen.

BROIL



Quickly melt toppings or create beautifully browned exteriors.

BBQ SMOKING & SO MUCH MORE

SMOKER



Low and slow cooking to tenderize large cuts of meat.

BAKE



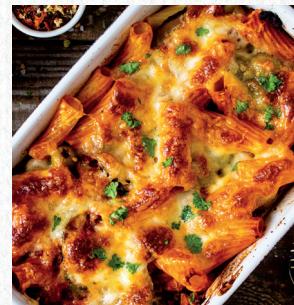
Create baked goods with crispy crusts and fluffy centers.

DEHYDRATE



Gently remove moisture for snacks like jerky and dried fruit.

WARM



Keep your meals warm and ready to eat after cooking.



HIGH-HEAT ROASTER

PRO-LEVEL TEXTURES YOU CAN'T GET INDOORS

Caramelized outsides usually come at the cost of overcooked insides. Not at this cookout. Get crispy, golden skins, and succulent, juicy meats with a temp range your indoor oven could only dream of.

MAX ROAST



Get a crispy, all-around char with temps up to 700°F. Quickly sear and caramelize smaller foods.

BEST FOR: Portioned proteins like salmon fillets and sliced veggies for sheet pan meals

SPECIALTY ROAST



Perfectly cooks large foods, inside and out. Automated 2-stage program starts high for an outer crisp and then goes low for juicy insides.

BEST FOR: Large proteins and platters, like a full turkey with veggies

MAX ROAST

Get a crispy, all-around char with temps up to 700°F.
Quickly sear and caramelize smaller foods.



BEST FOR: Portioned proteins like salmon fillets and sliced veggies for sheet pan meals

STEP 1 SET UP



- Install the Accessory Frame first, then install the Pro-Heat Pan on the frame.

IMPORTANT Pro-Heat Pan should be installed, as it needs to preheat with the unit.

STEP 2 ADD PELLETS



DON'T WANT SMOKE?

Skip these steps.

- Dip the pellet scoop into the bag and fill it to the top.
NOTE: The scoop is designed to measure pellets needed for one smoke session.
- Pull the smoke box open, pour pellets into the smoke box until filled to the top. Then, close the smoke box.
NOTE: Pellets will not ignite if they are not filled to the top of the smoke box.



STEP 3 PROGRAM & PREHEAT

- Turn the left-hand dial to select **MAX ROAST**.



If you added pellets, press the **WOODFIRE FLAVOR** button.

- Use the right-hand dial to set the temp, then press the **TIME** button and use the same dial to set the time.
- Press **START/STOP** to begin preheating.
- While the oven is preheating, start prepping your food. (Estimated preheat time can be around 25 minutes, depending on the set temperature.)

STEP 4 ADD FOOD & COOK

- When unit is preheated, “ADD FOOD” “PRS START” will appear on the display.
- Pull the Accessory Frame forward, place food on the Pro-Heat Pan, and close the door.
- Press **START/STOP**. The timer will start counting down.

NOTE: Halfway through the cook time, the display will read “Flip.” Open the door and flip your food. “Flip” will disappear from the display after 30 seconds.

STEP 5 REMOVE FOOD & SERVE

- When cook time is complete, the unit will beep and “DONE” will appear on the display.
- Remove food from unit with high-heat cooking gloves or oven mitts. Let food rest for several minutes, then cut, serve, and enjoy.

FOR BEST RESULTS

- See cooking charts for inspiration, cook temps, and times on page 12.
- Use oils with a high smoke point—like canola, avocado, vegetable, or grapeseed oil—instead of olive oil.
- If using one of the above oils, brush the oil directly onto the food and do not pour/drizzle onto Pro-Heat Pan to avoid possible flare-ups.

MAX ROAST COOKING CHART

STEP 1: PICK YOUR PROTEIN

PROTEIN	AMOUNT (UP TO)	TEMP	THICKNESS	TIME
PORK				
Boneless pork chops	4 pieces, 8 oz each	600°F	1½ inch	8–15 min
Sausages	6 pieces	600°F	Standard	10–15 min
BEEF				
Filet mignon	2 pieces, 6–8 oz each	600°F	1–1½ inch	10–15 min (for medium)
New York strip steak	2 pieces, 15 oz each	700°F	1–1½ inch	8–10 min (for medium)
Porter house	1 piece, 16 oz	650°F– 700°F	1–1½ inch	6–10 min (for medium)
Rib eye	2 pieces, 10 oz each	700°F	1–1½ inch	8–12 min (for medium)
Steak tips	4 pieces, 12 oz total	700°F	½ inch	8–12 min (for med well)
FISH				
Salmon	2 pieces, 4–6 oz each	600°F	1 inch	5–10 min (for medium)
Sea scallops	10 pieces	650°F	Standard	4–7 min
POULTRY				
Boneless breasts	2 breasts, butterflied	600°F	1 inch	10–15 min

IMPORTANT:

Internal doneness will vary if cuts of meat are thicker/thinner or a different weight than shown in charts. Adjust times as needed and use an external thermometer to check for doneness.

TIP Searing is not just for proteins. Make a whole meal and MAX ROAST meat and char/crisp veggies for a complete meal.

STEP 2: PICK YOUR VEGETABLE

FOOD	AMOUNT (UP TO)	TEMP	TIME
VEGETABLE			
Baby potatoes	12 oz, cut in quarters	700°F	8-12 min
Broccoli	one head, cut in half	600°F	5 min
Brussels sprouts	12 oz, cut	650°F	8-12 min
Cauliflower	1 head (12 oz), cut in florets	700°F	5-10 min
Green beans	10 oz	650°F	10 min
Onion	1, cut in quarters	650°F	4-8 min
Portobello mushrooms	2 large caps	600°F	6-8 min
Shishito peppers	10 oz	700°F	2-4 min
Zucchini	2, cut in half	700°F	5-8 min

BEST PRACTICES:

- Pro-Heat Pan must be installed on Accessory Frame (not the Pizza Stone) and be preheated in the unit before cooking.
- A meat thickness of 1/2 inch or thicker is recommended. Thinner meat will curl and searing will be inconsistent.
- Sugary marinades are not recommended, as they will most likely burn.
- When batch cooking, remember to empty the fat/oil from the Pro-Heat Pan to prevent spillover.
- For best results, gently press proteins down to maximize contact with the Pro-Heat Pan.
- Use oils with a high smoke point—like canola, avocado, vegetable, or grapeseed oil—instead of olive oil.
- If using one of the above oils, brush the oil directly onto the food and do not pour/drizzle onto Pro-Heat Pan to avoid possible flare-ups.

KICKSTARTER RECIPE

CAJUN SALMON SHEET PAN MEAL

BEGINNER RECIPE ●○○

FUNCTION: MAX ROAST | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 25 MINUTES
TOTAL COOK TIME: 15 MINUTES **MAKES:** 3-4 SERVINGS



INGREDIENTS

1 pound baby potatoes,
cut in quarters
 4 tablespoons canola oil, divided
 1 teaspoon chili powder
 1 teaspoon minced garlic

Kosher salt, as desired
 Ground black pepper, as desired
 1 pound Brussels sprouts, cut in
half, ends trimmed
 1.5-2 pound salmon fillet, bones
and skin removed

1 tablespoon Cajun seasoning
 1 lemon, cut in quarters
 Chopped parsley, for garnish

DIRECTIONS



Install the Accessory Frame in the bottom level of the unit, then place the Pro-Heat Pan on top. Turn dial to select **MAX ROAST**, set temperature to 700°F, and set time to 15 minutes. Select **START/STOP** to begin preheating (preheating will take approx. 25 minutes).



In a large bowl, toss potatoes with 2 tablespoons oil, chili powder, garlic, salt, and pepper. In a separate large bowl, toss Brussels sprouts with remaining 2 tablespoons oil, salt, and pepper. Evenly season top of salmon fillet with remaining 1 tablespoon oil, Cajun seasoning, salt, and pepper.



When unit is preheated and **ADD FOOD** and **PRs START** is displayed, open door and place the potatoes and Brussels sprouts on the pan. Close door, select **START/STOP**, and cook for 7 minutes.



SCAN HERE
for a step-by-
step video



HIGH-HEAT ROASTER



After 7 minutes, open door and use silicone-tipped tongs to toss the vegetables, then move them to one side of the pan. Place the salmon fillet seasoned side down on the pan and surround with lemon quarters. Close door and cook for 6 minutes. After 6 minutes, open door and remove tray from oven.



When cooking is complete, remove salmon from tray and place on a platter seared side up. Garnish with chopped parsley and charred lemon wedges, and serve with potatoes and Brussels sprouts.

TIP If Cajun seasoning is too spicy for you, feel free to swap in a milder seasoning of your choice. Two of our favorites are lemon pepper and garlic herb.

TIP If you prefer the meal more well done, leave tray in oven and continue cooking for remaining 2 minutes.

SEARED LEMON HERB STUFFED SNAPPER



INTERMEDIATE RECIPE ●●○

FUNCTION: MAX ROAST | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 25 MINUTES | **TOTAL COOK TIME:** 8 MINUTES | **MAKES:** 6-8 SERVINGS

INGREDIENTS

2 each ($\frac{3}{4}$ -1 pound) whole snapper, insides removed, cleaned, scaled

Kosher salt, as desired

Ground black pepper, as desired

$\frac{1}{4}$ cup canola oil

2 lemons, sliced

10 each fresh parsley sprigs

10-12 each fresh thyme sprigs

6 each fresh rosemary sprigs

DIRECTIONS

- 1 Install the Accessory Frame in the bottom level of the unit, then place the Pro-Heat Pan on top.
- 2 Turn dial to select **MAX ROAST**, set temperature to 700°F, and set time to 8 minutes. Select START/STOP to begin preheating (preheating will take approx. 25 minutes).
- 3 Evenly coat fish with oil, salt, and pepper, then fill each cavity with sliced lemon and fresh herbs.
- 4 When unit is preheated and ADD FOOD and PRS STRT is displayed, open door and place each fish on the pan. Close door, select START/STOP and cook for 3 to 4 minutes.
- 5 After 3 to 4 minutes, open door, and carefully flip fish using a metal fish spatula. Be sure to get under the skin before flipping. Close door and continue cooking for the remaining time.
- 6 When cooking is complete, open door, remove fish and carefully transfer to a serving plate.

TIP If snapper is not your desired fish, feel free to substitute with another whole fish such as branzino or tilapia. Keep in mind, other fish may be larger than the size listed so ensure to size the fish appropriately.

TIP Serve this dish alongside the smoked ratatouille on page 19 or the Mediterranean cauliflower page 14.

SEARED NEW YORK STRIP STEAK WITH CARAMELIZED ONION BUTTER



HIGH-HEAT ROASTER

INTERMEDIATE RECIPE ●●○

FUNCTION: MAX ROAST | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 25 MINUTES | **TOTAL COOK TIME:** 15-20 MINUTES (DEPENDING ON DESIRED DONENESS) | **MAKES:** 2-4 SERVINGS

INGREDIENTS

- 1 large white onion, peeled, sliced, 1/2-inch thick
- 2 New York strip steaks (12-15 ounces each), trimmed
- 1 stick (1/2 cup) salted butter, room temperature
- 4 cloves garlic, peeled
- 1/4 cup chopped fresh parsley
- 1 teaspoon Worcestershire sauce
- 2 tablespoons canola oil
- Kosher salt, as desired
- Ground black pepper, as desired

DIRECTIONS

- 1 Install the Accessory Frame in the bottom level of the unit, then place the Pro-Heat Pan on top.
- 2 Turn dial to select **MAX ROAST**, set temperature to 700°F, and set time to 20 minutes. Select START/STOP to begin preheating (preheating will take approx. 25 minutes).
- 3 When unit is preheated and ADD FOOD and PRS STRT is displayed, open door and place steak on the pan, pressing down to maximize contact with pan. Close door, select START/STOP and cook for 6-8 minutes, flipping the steak halfway through.
- 4 For a medium-rare steak, cooking is complete when an instant-read thermometer reads 125°F. Open door, remove steak, cover with aluminum foil and let rest. Add onions and garlic to pan. Return pan to oven, close door and cook until deepened in color, about 6 to 7 minutes, tossing halfway through.
- 5 When cooking is complete, open door, remove onions and garlic from oven and finely dice. Transfer to a piece of parchment paper and spread in an even layer. In a medium bowl, add softened butter, parsley, Worcestershire sauce, and the onions and garlic. Mix until fully combined and season as desired.
- 6 Slice the steak and top with the onion butter for serving.

TIP Don't eat steak? Swap in 4-6 boneless pork chops (6-7 ounces each) and cook as instructed, adding 1-2 minutes depending on size.

SPECIALTY ROAST

Perfectly cooks large foods, inside and out. Automated 2-stage program starts high for an outer crisp and then goes low for juicy insides.



BEST FOR: Large proteins and platters, like a full turkey with veggies

STEP 1 SET UP



- Install the Accessory Frame.

STEP 2 ADD PELLETS



DON'T WANT SMOKE?

Skip these steps.

- Dip the pellet scoop into the bag and fill it to the top.
NOTE: The scoop is designed to measure pellets needed for one smoke session.
- Pull the smoke box open, pour pellets into the smoke box until filled to the top. Then, close the smoke box.
NOTE: Pellets will not ignite if they are not filled to the top of the smoke box.



STEP 4 ADD FOOD & COOK

- When unit is preheated, “ADD FOOD” “PRS START” will appear on the display.
- Pull the Accessory Frame forward. Place food on the Pro-Heat Pan, then place pan with food on the frame. Slide frame with pan back in the oven, and close the door.
- Press **START/STOP**. Stage 1 temp and time will display and the timer will begin counting down.

NOTE: The oven will automatically enter Stage 2 after Stage 1 is complete.

STEP 5 REMOVE FOOD & SERVE

- When cook time is complete, the unit will beep and “DONE” will appear on the display.
- Remove food from unit with high-heat cooking gloves or oven mitts. Let food rest for several minutes, then cut, serve, and enjoy.

STEP 3 PROGRAM & PREHEAT

- Turn the left-hand dial to select **SPECIALTY ROAST**.



If you added pellets, press the **WOODFIRE FLAVOR** button.

- Stage 1 LED will illuminate, this is your high temperature setting cooking
- Use the right-hand dial to set the temp, then press the TIME button.
- Push the right-hand dial. The Stage 2 LED will illuminate. Repeat the previous step to program Stage 2, then press **START/STOP**. (Estimated preheat time can be around 25 minutes, depending on the set temperature.)

HIGH-HEAT ROASTER

FOR BEST RESULTS

New to Specialty Roast cooking?

When cooking a large roast, try setting Stage 1 to 700°F for 10-15 minutes to crisp up the meat and lock in the juices. Then continue cooking as you would in your indoor oven.



SCAN HERE
for pellets,
accessories,
and how-to
videos

SPECIALTY ROAST COOKING CHART

PROTEIN	AMOUNT (UP TO)	PREP
POULTRY		
Whole chicken	5-7 pounds	Season with salt and pepper, as desired
Whole turkey	10-15 pounds	Season with salt and pepper, as desired
BEEF		
Beef rib roast, bone in	3-13 pounds, trimmed	Season with salt and pepper, as desired
Beef rib roast, boneless	3-13 pounds, trimmed	Season with salt and pepper, as desired
Top round beef	3-7 pounds	Season with salt and pepper, as desired
VEGETABLES		
Whole cauliflower	1 large head, 1-2 pounds, stem and leaves removed	Season with salt and pepper, as desired

TIP Cook times may vary depending on size of food.

STAGE 1: TEMP & TIME**STAGE 2: TEMP & TIME**600°F-700°F
10 min375°F
45 min-1.5 hours500°F-650°F
10 min375°F
1.5-3 hours700°F
10-15 min325°F
2-3 hours700°F
10-15 min325°F
2-2.5 hours600°F-650°F
10 min325°F
45 min-1 hour550°F-650°F
10-15 min350°F
20-30 min

KICKSTARTER RECIPE

CRISPY ROASTED CHICKEN

BEGINNER RECIPE ●○○

FUNCTION: SPECIALTY ROAST | **PREP:** 5 MINUTES | **PREHEAT:** APPROX. 25 MINUTES
TOTAL COOK TIME: 1 HOUR | **MAKES:** 4-6 SERVINGS



INGREDIENTS

5-7 pounds roaster chicken,
giblets removed, patted dry
1 tablespoon canola oil

1 teaspoon kosher salt
1 tablespoon desired seasoning
(jerk, Cajun, garlic herb)

DIRECTIONS



Install the Accessory Frame in the bottom level of the unit.



Turn left-hand dial to select **SPECIALTY ROAST**, set **STAGE 1** temperature to 700°F, and set time to 15 minutes. Push the right-hand dial to set **STAGE 2**, then set temperature to 325°F, and set time to 2 hours. Select **START/STOP** to begin preheating (preheating will take approx. 25 minutes).



Rub chicken on all sides with oil and liberally season with salt and desired seasoning. Place the Roast Rack in the Pro-Heat Pan, then place the chicken on the rack.



SCAN HERE
for a step-by-
step video



HIGH-HEAT ROASTER



When unit is preheated and ADD FOOD and PRS STRT is displayed, open door and place the pan in the unit. Close door, select START/STOP to begin cooking. Cooking is complete when the internal temperature reads 165°F on an instant-read thermometer.



When cooking is complete, open door, remove pan with chicken and let rest for about 5 to 10 minutes before slicing.

HIGH-HEAT ROASTER



SMOKED SHORT RIBS



BEGINNER RECIPE ●○○

FUNCTION: SPECIALTY ROAST | **PREP:** APPROX. 10 MINUTES | **PREHEAT:** APPROX. 20 MINUTES
TOTAL COOK TIME: 4 HOURS | **MAKES:** 4-8 SERVINGS

INGREDIENTS

9 each boneless short ribs

1/2 cup red wine

1/4 cup (2 ounces) tomato paste

1 cup beef stock

1/2 cup baby carrots

1 medium white onion, peeled, thinly sliced

1 teaspoon celery seed

1/4 cup canola oil

Kosher salt, as desired

Ground black pepper, as desired

Chopped parsley, for garnish

2 tablespoons cornstarch (optional)

1/4 cup water (optional)

DIRECTIONS

- 1 Install the Accessory Frame in the bottom level of the unit. Place the Roast Rack in the Pro-Heat Pan, then place the pan in the oven. Pull open the smoke chamber. While holding the smoke box open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Close the box.
- 2 Turn left-hand dial to select **SPECIALTY ROAST**. Press **WOODFIRE FLAVOR**. Set STAGE 1 temperature to 700°F and set time to 15 minutes. Push the right-hand dial to set STAGE 2, then set temperature to 325°F, and set time to 3 hours 30 minutes. Select START/STOP to begin preheating (preheating will take approx. 20 minutes).
- 3 Season ribs on all sides with oil, salt, and pepper. When unit is preheated and ADD FOOD and PRS STRT is displayed, open door and place the ribs on the pan. Close door, select START/STOP to begin cooking. Throughout the STAGE 1 cooking cycle, flip the ribs to sear all sides, about 4 to 5 times.
- 4 When STAGE 2 cooking begins, open door, and remove the pan. Transfer the ribs to a 2 1/2 quart baking dish.
- 5 Pour the wine into the Pro-Heat Pan and scrape the bottom of the pan to deglaze. Then using a fine-mesh strainer, strain the wine into a large bowl. To the wine, add tomato paste, stock, carrots, onion, celery seed, salt, and pepper and whisk until evenly combined. Pour the mixture over the ribs, then cover with aluminum foil. Place the dish in the oven, close the door, and cook until fork tender, about 3 hours 30 minutes.
- 6 When cooking is complete, open door, remove dish from oven and let rest for about 10 minutes. If a gravy is desired, remove meat from liquid, strain liquid into a pot and bring to a boil. In a small bowl, whisk together cornstarch and water to make a slurry. Then whisk slurry into boiling sauce until thickened. Place the meat and vegetables in the gravy and garnish with

MUSTARD CRUSTED ROAST BEEF



INTERMEDIATE RECIPE ●●○

FUNCTION: SPECIALTY ROAST | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 20 MINUTES
TOTAL COOK TIME: 55 MINUTES-1 HOUR | **MAKES:** 6-8 SERVINGS

INGREDIENTS

5-6 pounds eye round of beef
Kosher salt, as desired
Ground black pepper, as desired
1/2 cup Dijon mustard
1 tablespoon dried rosemary
1 teaspoon paprika
1 teaspoon garlic powder

DIRECTIONS

- 1 Install the Accessory Frame in the bottom level of the unit. Turn the left-hand dial to select **SPECIALTY ROAST**, set STAGE 1 temperature to 600°F, and set time to 10 minutes. Push the right-hand dial to select STAGE 2, then set temperature to 325°F and time to 45 minutes. Select START/STOP to begin preheating (preheating will take approx. 20 minutes).
- 2 Season roast on all sides with salt and pepper. Place the Roast Rack in the Pro-Heat Pan, then place the roast on the rack.
- 3 When unit is preheated and ADD FOOD and PRS STRT displays, open door and place the pan in the unit. Close door and select START/STOP to begin cooking.
- 4 In a small bowl, combine the mustard, rosemary, paprika, garlic, 1 teaspoon salt, and 1/2 teaspoon pepper.
- 5 When STAGE 2 cooking begins, open door, and transfer the pan to a heat-resistant surface. Carefully pat the roast dry, then evenly cover in the mustard mixture. Return the pan to the unit and close the door to continue cooking. For a medium-rare roast, cooking is complete when the internal temperature of the roast reads 125°F on an instant-read thermometer.
- 6 When cooking is complete, open door, remove roast and let sit for 30 to 45 minutes before slicing and serving with desired sides.

HIGH-HEAT ROASTER



HIGH-HEAT ROASTER



EASY ARTISAN BREAD



HIGH-HEAT ROASTER

INTERMEDIATE RECIPE ●●○

FUNCTION: SPECIALTY ROAST | **PREP:** 5 MINUTES | **PREHEAT:** APPROX. 20 MINUTES
TOTAL COOK TIME: 30-40 MINUTES | **MAKES:** 6-8 SERVINGS

INGREDIENTS

- 3 cups warm water
- 1 tablespoon granulated sugar
- 2 1/4 teaspoon active dry yeast
- 6 cups all-purpose flour
- 3 teaspoons kosher salt
- 1 tablespoon olive oil

DIRECTIONS

- 1 In a stand mixer fitted with the dough hook attachment, combine the water, sugar, and yeast, and let sit for 5 to 10 minutes or until the mixture begins to bubble on top.
- 2 Add half the flour, salt, then the remaining flour. On low speed, combine the mixture until the flour is incorporated, about 2 to 5 minutes. Increase speed to medium and knead mixture until a smooth ball is formed, about 5 to 10 minutes.
- 3 Grease a large bowl with oil. Add the dough, cover the bowl with plastic wrap, and let sit in a warm place until doubled in size, about 1 hour.
- 4 When the dough has risen, punch down and lightly knead back into a ball, cover, and let rest for 1 hour. After the second rest, transfer dough to a lightly floured work surface. Divide dough in half and shape each piece into an oval, tucking the ends underneath. Make 3 scores on the top of the loaves.
- 5 Install the Accessory Frame in the bottom level of the unit, then place the Pizza Stone on top.
- 6 Turn the left-hand dial to select **SPECIALTY ROAST**, set STAGE 1 temperature to 500°F, and set time to 10 minutes. Push the right-hand dial to set STAGE 2, then set temperature to 300°F and time to 30 minutes. Select START/STOP to begin preheating (preheating will take approx. 20 minutes).
- 7 When unit is preheated and ADD FOOD and PRS STRT displays, open door, slide a floured pizza peel under one of the loaves and transfer to the hot stone. Repeat with the second loaf. Close door and select START/STOP to begin cooking.
- 8 When cooking is complete, open door and remove bread with peel. Let cool completely before slicing.

SMOKED MAC & CHEESE



BEGINNER RECIPE ●○○

FUNCTION: BAKE | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 10 MINUTES | **TOTAL COOK TIME:** 35 MINUTES
MAKES: 8-10 SERVINGS

INGREDIENTS

1 cup chicken stock
 1 cup milk
 1 1/2 cups heavy cream
 3 tablespoons cornstarch
 1 teaspoon onion powder
 1 teaspoon garlic powder
 1 teaspoon smoked paprika
 1-2 teaspoons kosher salt
 1/2 teaspoon ground black pepper
 1 box (16 ounces) elbow or penne pasta, al dente
 2 cups shredded cheddar cheese, divided
 2 cups mozzarella cheese, divided
 1/2 cup panko bread crumbs
 2 tablespoons unsalted butter, melted

TIP While traditional baked mac & cheese isn't stirred, we recommend stirring this version to ensure the smoke flavor penetrates evenly throughout the dish while cooking.

TIP For a gluten-free recipe, use cooked gluten-free pasta of choice and gluten-free bread crumbs and cook as instructed.

DIRECTIONS

- 1 Install the Accessory Frame in the bottom level of the unit. While holding the smoke box open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Close the box.
- 2 Turn left-hand dial to select **BAKE**. Select **WOODFIRE FLAVOR**. Set temperature to 375°F and set time to 35 minutes. Select **START/STOP** to begin preheating (preheating will take approx. 10 minutes).
- 3 In a large bowl, whisk together stock, milk, heavy cream, cornstarch, and all seasonings. Add cooked pasta, half of both cheeses and stir to evenly combine. Transfer the mac & cheese to a 2 1/2-quart baking dish.
- 4 When unit is preheated and **ADD FOOD** and **PRS STRT** is displayed, open door, place baking dish on the unit. Close door and select **START/STOP** to begin cooking. Stir the mac & cheese every 10 minutes.
- 5 In a small bowl, combine bread crumbs and melted butter. When 5 minutes remain, open door, remove dish from oven, and top with remaining cheese and bread crumb mixture. Return the dish to the oven, close door and cook for the remaining 5 minutes.
- 6 When cooking is complete, open door, remove dish and let mac & cheese cool slightly before serving.

SMOKED CHICKEN NACHOS



HIGH-HEAT ROASTER

BEGINNER RECIPE ●○○

FUNCTION: BAKE | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 10-15 MINUTES | **TOTAL COOK TIME:** 10 MINUTES

MAKES: 6-8 SERVINGS

INGREDIENTS

- 1 cooked rotisserie chicken (3 pounds), shredded
- 12 ounces tortilla chips
- 15 ounces prepared queso cheese sauce
- 2 cups shredded Mexican or cheddar cheese
- Pico de gallo, as desired
- Sour cream, as desired
- Guacamole, as desired
- Sliced jalapenos, as desired
- Fresh chopped cilantro, as desired

DIRECTIONS

- 1 Install the Accessory Frame in the bottom level of the unit. While holding the smoke box open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Close the box.
- 2 Turn left-hand dial to select **BAKE**. Press **WOODFIRE FLAVOR**. Set temperature to 375°F and set time to 10 minutes. Select **START/STOP** to begin preheating (preheating will take approx. 10-15 minutes).
- 3 Line the Pro-Heat Pan with aluminum foil. Spread half of the tortilla chips onto the pan, drizzle with half the queso sauce, half the shredded chicken, and half the shredded cheese. Repeat with remaining ingredients so that two layers are created.
- 4 When unit is preheated and **ADD FOOD** and **PRS STRT** is displayed, open door and place pan in unit. Close door, select **START/STOP** to begin cooking.
- 5 When cooking is complete, open door and remove pan. If desired, top with pico de gallo, guacamole, sour cream, jalapenos, and chopped cilantro.

TIP We recommend using the all-purpose pellets for a milder smoke flavor.

TIP For a plant-based recipe, replace chicken with beans of choice or favorite precooked plant-based chicken and cook as instructed.



ARTISAN PIZZA MAKER

PIZZERIA AT HOME

Bring the flavors of a brick oven home, but leave the hassle. With temps up to 700°F, professional leopard-spotted edges, crispy crusts, and perfectly melted toppings are easy as (pizza) pie.

STEP 1 SET UP



- Install the Accessory Frame first, then place the Pizza Stone on the frame.
- If cooking pan pizza, you will need to prepare in a deep-dish pan (not included).

FOR BEST RESULTS

It is important to make sure the Pizza Stone is preheated.

For pizza prep tips, see pages 35–37.

STEP 4 ADD FOOD & COOK

- When the oven has reached temperature, “ADD FOOD” “PRS START” will appear on the display. Place your pizza directly on the stone. (We recommend using the Ninja Pizza Peel, sold separately). Close the door.

TIP: If you do not have a peel, flour a wooden cutting board and use to slide the pizza onto the Pizza Stone.

- Press **START/STOP**. The timer will start counting down.

STEP 2 ADD PELLETS



DON'T WANT SMOKE?

Skip these steps.

- Dip the pellet scoop into the bag and fill it to the top.
- NOTE:** The scoop is designed to measure pellets needed for one smoke session.
- Pull the smoke box open, pour pellets into the smoke box until filled to the top. Then, close the smoke box.

NOTE: Pellets will not ignite if they are not filled to the top of the smoke box.



STEP 5 REMOVE FOOD & SERVE

- When cook time is complete, the unit will beep and “GET FOOD” will appear on the display.
- Remove pizza with the Pizza Peel (sold separately), and let cool slightly before cutting and enjoying.
- If you want to cook another pizza, press the TIME button and use the right-hand dial to set a new cook time. Add next pizza and press **START/STOP** to start timer. Cook up to 3 additional pizzas back to back this way.

STEP 3 PROGRAM & PREHEAT

- Turn the left-hand dial to select **PIZZA**.



If you added pellets, press the **WOODFIRE FLAVOR** button.

- Use the right-hand dial to select your desired pizza type (options will show on the display). (See the next page for descriptions of the available pizza types.)
- Use the right-hand dial to set the cook time (temp cannot be set unless using the **CUSTOM** setting).
- Press **START/STOP** to begin preheating (preheating will take approximately 8–25 minutes, depending on the selected pizza type).

NOTE: After the cook time ends, the oven will remain on up to 1 hour to allow for back-to-back cooking.

ARTISAN PIZZA MAKER

FOR BEST RESULTS

For cooking back-to-back pizzas, wait until “ready” shows on the display before adding the next pizza (“Ready” indicates the stone is back up to temperature and hot enough to cook your next pizza).



SCAN HERE
for pellets,
accessories,
and how-to
videos

CHOOSE YOUR SLICE

NEAPOLITAN



A chewy, puffy crust that's spotted with crispy bubbles. Artisan in every way.

THIN CRUST



Thin, stretched pizza with a crispy crust. A pizzeria staple.

NEW YORK



Large, hand-tossed pizza with light browning and a foldable, chewy crust.

PAN PIZZA



Baked in a deep dish or pan with a thick, chewy crust. Think Sicilian or Chicago Deep Dish.

FROZEN



Turn your favorite packaged pie into a gooey masterpiece in minutes.

CUSTOM



Create your own presets, perfect for calzones. For an 11"x6" calzone, set temp to 400°F and cook 10-14 mins.

PIZZA MAKING TIPS & TRICKS

DOS AND DOUGH-N'TS

While unit is preheating, flour a clean, dry, flat surface (such as a countertop), then use your hands or a rolling pin to stretch out the dough. As you stretch or roll out the dough, add more flour as needed to prevent sticking.

Make sure dough is not stuck to the countertop (add more flour under dough if it is). Then top it in this order: sauce (spread evenly, leaving a border), cheese, meats and/or veggies (don't overdo it—use a moderate amount of toppings to prevent a soggy, undercooked pizza).

Flour the Pizza Peel, then gently slide it under the pizza and give it a couple hearty shakes. Bring it directly to the oven.

PIZZA PEEL TIPS

The Pizza Peel, dough, and toppings should be at room temperature. Dough is easiest to stretch and slide off the peel at room temperature.

NOTE: *Do not leave your dough on the peel for an extended time before cooking.*

Ensure there are no holes in the dough, as the sauce can leak through and cause the pizza to stick to the peel.

If the dough sticks to the Pizza Peel, use a quick back and forth motion to release it. The pizza's momentum will help it move forward so you can slide it off the peel onto the Pizza Stone.

GLUTEN-FREE PIZZA TIPS

When working with gluten-free dough, use cornmeal to help prevent sticking to the counter or Pizza Peel.

If your dough is too crumbly, add about 1 Tbsp water and work it into the dough until it comes together.

If your dough is too wet or batter-like, add about 1 Tbsp flour until it turns into a more workable dough.

If cooking pizza below 500°F, bake the dough separately for about 5 mins. Then add toppings and finish baking.

To enhance crust browning of gluten-free pizza, brush the dough lightly with olive oil before cooking.

PIZZA DOUGH RECIPES

The ingredients below are the base for any pizza dough you'll make.



Flour



Active Dry
Yeast



Salt



Water

UNIVERSAL PIZZA DOUGH

Can be used for all types of pizzas

INGREDIENTS

- 3 1/2 cups (570g) bread flour
- 2 teaspoons (6g) active dry yeast
- 1 tablespoon + 1/2 teaspoon (12g) salt
- 1 1/2 cups (370ml) warm water (100°F-109°F)

DIRECTIONS

- 1 In a stand mixer fitted with the dough hook attachment, add all ingredients except water and mix to combine. Add the water and mix on medium speed for 5 minutes. The dough should be tacky and spring back when touched.
- 2 Transfer dough to a clean bowl, cover with a clean kitchen towel, and let sit in a warm place for 1 hour 30 minutes.
- 3 After the dough has rested, divide into 3 balls about 10 to 12 ounces each.

THIN CRUST PIZZA DOUGH

INGREDIENTS

- 1 teaspoon (3g) active dry yeast
- 3/4 cup (180ml) warm water (100°F-109°F)
- 1 2/3 cups (240g) all-purpose flour
- 1 1/2 teaspoons (5g) salt

DIRECTIONS

- 1 In a large bowl, add the yeast and water and let stand until dissolved and foamy, about 5 minutes.
- 2 Add flour and salt and, with a spatula, mix until a shaggy dough forms.
- 3 Transfer dough to a clean work surface and knead by hand until a smooth ball forms, about 5 minutes. Dough ball should be slightly tacky and spring back when touched.
- 4 Transfer dough ball to a clean bowl, cover with a clean kitchen towel, and let sit for 10 minutes.
- 5 After resting, divide dough into 2 balls 8 ounces each.

ARTISAN PIZZA DOUGH

Best for Neapolitan pizzas

INGREDIENTS

3 1/2 cups (500g)
00 flour (pizza flour)

1 teaspoon (3g)
active dry yeast

1 tablespoon
(10g) salt

1 1/4 cup (300ml) warm
water (100°F–109°F)

DIRECTIONS

- 1 In a large bowl, add salt and water and mix to dissolve. Then add in roughly 20% of the flour and combine using a fork. Add the yeast and roughly 80% of the remaining flour and continue to mix with a fork.
- 2 When the mixture starts to come together, transfer to a lightly floured work surface and knead in the remaining flour, about 5 to 10 minutes. The dough should be smooth.
- 3 Transfer the dough to a clean bowl, cover with a clean kitchen towel and let sit at room temperature for 1 hour.
- 4 When the dough has risen, divide dough into 3 to 4 balls about 8 ounces each (220 to 240g each).
- 5 If using immediately, ensure dough is at room temperature. Otherwise, transfer dough balls to an airtight container or resealable bag and refrigerate for 24 hours.

PAN PIZZA DOUGH

INGREDIENTS

3 1/2 cups (570g) bread flour

2 teaspoons (6g) active dry yeast

1 tablespoon + 1/2 teaspoon
(12g) salt

1 1/4 cups (314ml)
warm water (100°F–109°F)

DIRECTIONS

- 1 In a stand mixer fitted with the dough hook attachment, add all ingredients except water and mix to combine. Add the water and mix on medium speed for 5 minutes. The dough should be tacky and spring back when touched.
- 2 Transfer dough to a clean bowl, cover with a clean kitchen towel and let sit in a warm place for 1 hour 30 minutes.
- 3 After the dough has rested, divide into 3 balls about 10 to 12 ounces each.

GLUTEN-FREE DOUGH

INGREDIENTS

3 1/2 cups (570g) gluten free
alternative flour

2 teaspoons (6g) active dry yeast

1 tablespoon + 1/2 teaspoon
(12g) salt

1 1/2 cups (342ml)
warm water (100–109°F)

DIRECTIONS

- 1 In a stand mixer fitted with the dough hook attachment, add all ingredients except water and mix to combine. Add the water and on mix on medium
- 2 Transfer dough to a clean bowl, cover with a clean kitchen towel and let sit in a warm place for 2 hours.
- 3 After the dough has rested, divide into 3 balls about 8–10 ounces each.

SEE GLUTEN-FREE DOUGH TIPS ON PAGE 35.

KICKSTARTER RECIPE

NEAPOLITAN STYLE PIZZA

BEGINNER RECIPE ●○○

FUNCTION: PIZZA | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 25 MINUTES
TOTAL COOK TIME: 3 MINUTES | **MAKES:** 1-2 SERVINGS



INGREDIENTS

8 ounces pre-made raw pizza dough, room temperature

NOTE: For homemade dough, see the *ARTISAN PIZZA DOUGH* recipe on page 37.

1/4 cup marinara or pizza sauce

4 ounces sliced mozzarella cheese, patted dry to remove excess moisture

Fresh basil leaves, as garnish

DIRECTIONS



Install the Accessory Frame in the bottom level of the unit, then place the Pizza Stone on top.



Turn left-hand dial to select **PIZZA**, then use the right-hand dial to select **NEAPOLITAN**, and set time to 3 minutes. Select **START/STOP** to begin preheating (preheating will take approx. 25 minutes).



On a lightly floured work surface, stretch and toss dough by hand into a 10-inch circle about 1/8-inch thick.

TIP To ensure the dough is easy to work, leave out at room temperature for a few hours or until malleable enough to stretch.

TIP If using a Ninja Pizza Peel, adding flour to the peel will also help prevent sticking when transferring your pizza or bread to the stone.



ARTISAN PIZZA MAKER



Evenly cover dough with pizza sauce, leaving a 1/2-inch edge for the crust. Then evenly top with sliced mozzarella. Do not overtop the pizza.



When unit is preheated and ADD FOOD and PRS STRT is displayed, open door, slide a floured Pizza Peel under the pizza and transfer to the hot stone. Close door, select START/STOP, and cook for 3 minutes. If more time is necessary or a darker pizza is desired, increase the time using the right-hand dial.



When cooking is complete, open door and remove pizza with peel. Let rest for 5 minutes before cutting and serving.

CHICKEN BLT FLATBREAD PIZZA



INTERMEDIATE RECIPE ●●○

FUNCTION: PIZZA | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 10 MINUTES | **TOTAL COOK TIME:** 5-6 MINUTES
MAKES: 6-8 SERVINGS

INGREDIENTS

- 8 ounces premade raw pizza dough, room temperature
- 1/2 cup prepared pesto, divided
- 1 cup shredded low-moisture mozzarella cheese
- 1 cup cooked chicken, diced or shredded
- 2-3 ounces cooked bacon, chopped
- 1 Roma tomato, diced
- 1 cup shredded iceberg lettuce

ARTISAN PIZZA MAKER

DIRECTIONS

- 1 Install the Accessory Frame in the bottom level of the unit, then place the Pizza Stone on top.
- 2 Turn the left-hand dial to select **PIZZA**, then use the right-hand dial to select **THIN CRUST**, and set time for 6 minutes. Select START/STOP to begin preheating (preheating will take approx. 10 minutes).
- 3 On a lightly floured work surface, stretch and toss dough by hand into a 10-inch circle about 1/16-inch thick.
- 4 Evenly cover dough with half the pesto sauce, leaving a 1/2-inch edge for the crust. Then evenly top with shredded mozzarella, chicken, bacon, and tomatoes.
- 5 When unit is preheated and ADD FOOD and PRS STRT displays, open door, slide a floured Pizza Peel under the pizza, and transfer to the hot stone. Close door, select START/STOP, and cook for 5 to 6 minutes. If more time is necessary or a darker pizza is desired, increase the time using the right-hand dial.
- 6 When cooking is complete, open door and remove pizza with peel. In a small bowl, combine the remaining pesto with the mayonnaise. Top pizza with shredded lettuce, then evenly drizzle with pesto mayonnaise. Cut into pieces and serve.

TIP For homemade dough, see the THIN CRUST PIZZA DOUGH recipe on page 36.

TIP If using a Ninja Pizza Peel, adding flour to the peel will also help prevent sticking when transferring your pizza or bread to the stone.

DETROIT STYLE MUSHROOM PIZZA



INTERMEDIATE RECIPE ●●○

FUNCTION: PIZZA | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 10 MINUTES | **TOTAL COOK TIME:** 15 MINUTES
MAKES: 6-8 SERVINGS

INGREDIENTS

Olive oil, for greasing and drizzling
12 ounces pre-made raw pizza dough, room temperature
1 cup fresh ricotta cheese
1 tablespoon basil pesto
1 teaspoon garlic and herb seasoning
1 teaspoon Italian seasoning
1/2 cup shredded low-moisture mozzarella cheese
3/4 cup shredded Parmesan cheese, divided
5 ounces sliced cooked mushrooms
Chopped parsley, for garnish

TIP For homemade dough, reference the PAN PIZZA DOUGH recipe on page 36.

TIP If using a Ninja Pizza Peel, adding flour to the peel will also help prevent sticking when transferring your pizza or bread to the stone.

DIRECTIONS

- 1 Grease the bottom and sides of a 10-inch x 10-inch or 8-inch x 8-inch square pan with the olive oil. Stretch and toss dough by hand and place in prepared pan, making sure the surface of the pan is covered. Then, cover the dough with plastic wrap and let rest for about 10 minutes.
- 2 Install the Accessory Frame in the bottom level of the unit, then place the Pizza Stone on top. Turn left-hand dial to select **PIZZA**, then use the right-hand dial to select **PAN**, and set time for 10 minutes. Select START/STOP to begin preheating (preheating will take approx. 10 minutes).
- 3 Remove plastic wrap from dough and evenly sprinkle half of the mozzarella cheese around the edges of the dough and the sides of the pan. In a medium bowl, combine the ricotta, pesto, seasonings, and half the Parmesan cheese. Drizzle olive oil over the dough, then poke indents using your fingers. Evenly spread ricotta mixture over dough, then top with mushrooms, remaining Parmesan, and mozzarella.
- 4 When unit is preheated and ADD FOOD and PRS STRT is displayed, open door and place pan on stone. Close door, select START/STOP, and cook for 15 minutes. If more time is necessary or a darker pizza is desired, increase the time using the right-hand dial.
- 5 When cooking is completed, open door and remove pan. Let rest for 5 minutes before cutting and garnishing with parsley.

ARTISAN PIZZA MAKER

ARTISAN PIZZA MAKER



NEW YORK STYLE SUPREME PIZZA



INTERMEDIATE RECIPE ●●○

FUNCTION: PIZZA | **PREP:** 10 MINUTES | **PREHEAT:** APPROX. 10 MINUTES | **TOTAL COOK TIME:** 10 MINUTES
MAKES: 6-8 SERVINGS

INGREDIENTS

12 ounces pre-made raw pizza dough,
room temperature

1/3 cup marinara or pizza sauce

5 ounces shredded low-moisture
mozzarella cheese

TOPPINGS (optional)

Thinly sliced onions

Thinly sliced mushrooms

Thinly sliced bell pepper

Sliced black olives

Cooked sausage

Pepperoni

DIRECTIONS

- 1 Install the Accessory Frame in the bottom level of the unit, then place the Pizza Stone on top. Turn left-hand dial to select **PIZZA**, then use the right-hand dial to select **NY STYLE**. Set time for 8 minutes. Select START/STOP to begin preheating (preheating will take approx. 10 minutes).
- 2 On a lightly floured work surface, stretch and toss dough by hand into a 12-inch circle about 1/8-inch thick.
- 3 Evenly cover dough with pizza sauce, leaving a 1/2-inch edge for the crust. Then evenly top with shredded mozzarella and desired toppings. Do not overtop the pizza.
- 4 When unit is preheated and ADD FOOD and PRS STRT is displayed, open door, slide a floured Pizza Peel under the pizza and transfer to the hot stone. Close door, select START/STOP, and cook for 10 minutes. If more time is necessary or a darker pizza is desired, increase the time using the right-hand dial.
- 5 When cooking is complete, open door and remove pizza using the peel. Let rest for 5 minutes before cutting and serving.

TIP For homemade dough, see the UNIVERSAL PIZZA DOUGH recipe on page 36.

TIP If using a Ninja Pizza Peel, adding flour to the peel will also help prevent sticking when transferring your pizza or bread to the stone.

TIP Depending on personal preference and thickness of dough, more cooking time may be necessary. Increase time during the cooking process using the dial.

ARTISAN PIZZA MAKER



FOOLPROOF BBQ SMOKER

PITMASTER WITHOUT THE PITFALLS

Smoking doesn't have to be complicated. No 12-hour waits, no reloading fuel, no watching anything like a hawk. Just an easy, foolproof way to infuse deep, smoky flavors into everything you make.

STEP 1 SET UP & ADD FOOD



- Install the Accessory Frame first, then install the Pro-Heat Pan on the frame. Lastly, place the Roast Rack on the Pro-Heat Pan.
- Add food to the Roast Rack.

STEP 2 ADD PELLETS

- Dip the pellet scoop into the bag and fill it to the top.

NOTE: The scoop is designed to measure pellets needed for one smoke session.

- Pull the smoke box open, pour pellets into the smoke box until filled to the top. Then, close the smoke box.

NOTE: Pellets will not ignite if they are not filled to the top of the smoke box.



STEP 3 PROGRAM

- Turn the left-hand dial to select **SMOKER**.

NOTE: WOODFIRE FLAVOR is automatically engaged when using the **SMOKER** function.

- Use the right-hand dial to set the temp, then press the TIME button and use the same dial to set the time.
- Press **START/STOP** to begin ignition; “IGN” will appear on the screen.

STEP 4 COOK

- There is no preheat time for the **SMOKER** function. Pellet ignition time will take 3-4 minutes before the cook timer begins counting down.

STEP 5 REMOVE FOOD & SERVE

- When cook time is complete, the unit will beep and “DONE” will appear on the display.
- Remove food from oven and enjoy.

PITMASTER'S NOTES

There is no preheat time for the **SMOKER** function.



The colder the ingredients, the smokier the results.



For optimal smoke flavor, minimize the time the lid is open when adding or flipping food.



If you want to add more pellets, pour in another full scoop of them after the first batch has completely burned. Press and hold the **WOODFIRE FLAVOR** button for 3 seconds to ignite the new pellets.

BBQ SMOKER COOKING CHART

NOTE: Pellets will not ignite if they are not filled to the top of the smoke box.

Season as desired	WEIGHT (UP TO)	PREP
BEEF		
Brisket	5-9 lbs, point cut	Season as desired
Chuck roast	3-4 lbs	Season as desired
Short ribs, bone in	6-9 pieces, 6-8 oz each	Season as desired
Short ribs, boneless	6-9 pieces, 6-8 oz each	Season as desired
Tri tip	1-2 each, 2-4 lbs each	Season as desired
PORK		
Loin	3-4 lbs	Season as desired
Ribs, baby back	1 rack, cut in half	Season as desired
	2 racks, cut in half	Season as desired
Ribs, St. Louis style	1 rack, cut in half	Season as desired
Shoulder	7-10 lbs	Season as desired
Tenderloin	2-3 tenderloins, 1-2 lbs each	Season as desired
POULTRY		
Chicken thighs, bone in or boneless	8-10 pieces, 4-6 oz each	Season as desired
Chicken, whole	5-8 lbs	Season as desired
Duck breast	4-6 pieces, 4-6 oz each	Season as desired
Duck legs	4-6 pieces, 4-6 oz each	Season as desired
Turkey breast	3-4 lbs	Season as desired
Turkey legs	6 pieces, 6-8 oz each	Season as desired
Turkey, whole	7-13 lbs	Season as desired
LAMB/VEAL		
Lamb leg, boneless	3-6 lbs, trimmed and bound	Season as desired
Lamb shanks	3-5 lbs, 1 1/2 lbs each	Season as desired
Veal shanks	3-5 lbs, 1 1/2 lbs each	Season as desired

TIP For proteins with a thick fat cap, like brisket and pork shoulder, trim off enough fat so that 1/4 inch remains. Then place on the Insert Rack installed in the Pro-Heat Pan, fat side up.

TIP When smoking, do not add any oil to the food. If oil is necessary, add very little.

TIP For best results, after cooking, allow small proteins to rest for at least 10 minutes and large proteins up to 1 hour wrapped in plastic wrap.

COOK TEMP

COOK TIME

INTERNAL TEMP

250°F	6-10 hours	203°F, flip halfway through cooking
250°F	4-5 hours	203°F
275°F	4-5 hours	203°F
275°F	3-4 hours	203°F
325°F	25-50 mins	120°F

250°F	3-4 hours	180°-190°F
250°F	1 1/2-2 hours	190°-203°F
250°F	2-2 1/2 hours	190°-203°F
250°F	3-5 hours	165°F
250°F	6-8 hours	203°F
250°F	35-45 mins	145°F

375°F	20-25 mins	165°F
375°F	45 mins-1 1/2 hours	165°F
350°F	45-60 mins	150°F
350°F	45-60 mins	165°F
350°F	45 mins-1 1/2 hours	165°F, flip halfway through cooking
375°F	30-45 mins	165°F
350°F	2-3 hours	160°F

250°F	6-8 hours	203°F
250°F	3-5 hours	203°F
250°F	4-5 hours	203°F

NOTE Cook temps and times are specific for the SMOKER function and should be used as a guide. Adjust as necessary based on size of protein and desired doneness.

KICKSTARTER RECIPE

SMOKED BABY BACK RIBS

BEGINNER RECIPE ●○○

FUNCTION: SMOKER | **PREP:** 5 MINUTES | **TOTAL COOK TIME:** 2-3 HOURS | **MAKES:** 6-8 SERVINGS



INGREDIENTS

2 racks baby back ribs, cut in half
1 cup spice rub
(ideas can be found on page 53)
Kosher salt, as desired
Ground black pepper, as desired

DIRECTIONS



Install the Accessory Frame in the bottom level of the unit. Place the Insert Rack in the Pro-Heat Pan. Pull open the smoke chamber. While holding the smoke box open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close the smoke box.



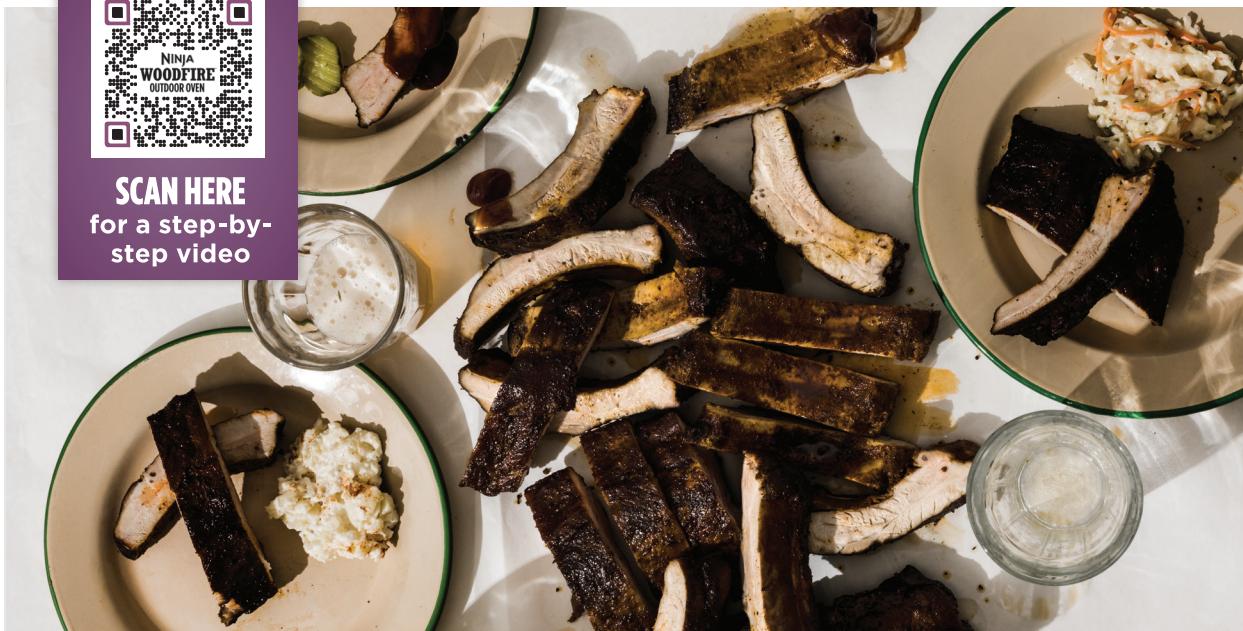
Liberalily cover ribs on all sides with desired seasoning, salt, and pepper. Open door, place the pan in the oven, then close the door.



Turn dial to select **SMOKER**, set temperature to 250°F, and set time to 3 hours. Select **START/STOP** to begin cooking (preheating is not needed).



SCAN HERE
for a step-by-
step video



When 1 hour and 30 minutes remain, open door, and rotate the ribs so that any areas that were covered over are now exposed. Close door to continue cooking.



When 1 hour remains, begin to check for doneness. Cooking is complete when an instant-read thermometer reads between 190°F and 203°F. Open door, remove ribs and let sit for 10 minutes before cutting and serving. Serve with sauce of choice (ideas can be found on page 52).

BBQ SMOKING



SMOKED TURKEY



BEGINNER RECIPE ●○○

FUNCTION: SMOKER | **PREP:** 5 MINUTES | **TOTAL COOK TIME:** 1 HOUR 30 MINUTES-3 HOURS
(DEPENDING ON SIZE OF PROTEIN) | **MAKES:** 8-12 SERVINGS

INGREDIENTS

1 whole bone-in turkey (10-12 pounds)
Kosher salt, as desired
Ground black pepper, as desired

DIRECTIONS

- 1** Install the Accessory Frame in the bottom level of the unit. Pat turkey dry with paper towels then season with salt and pepper. Place the Roast Rack in the Bake Tray, then place the turkey on top. Open the oven door, then place the tray on the rack and close the door.
- 2** While holding the smoke box open, use the pellet scoop to pour pellets into the smoke box until filled to the top. Then close the smoke box.
- 3** Turn dial to select **SMOKER**, set temperature to 350°F, and set time to 3 hours. Select START/STOP to begin cooking (preheating is not needed).
- 4** Cooking is complete when internal temperature reads 165°F in the breast and a spot with dark meat. Open door, remove turkey and let rest for at least 30 to 45 minutes before slicing.
- 5** Break down turkey by removing the wings, breasts, legs, and thighs and serve with your favorite side dishes.

SAUCES

YIELD: APPROX. 2 HEAPING CUP | **MARINATING TIME:** 2-12 HOURS

STORE: REFRIGERATE FOR UP TO 2 WEEKS

Place all ingredients in a bowl and whisk until evenly combined.

ALABAMA WHITE SAUCE

1 cup mayonnaise
1/4 cup apple cider vinegar
2 tablespoons dark brown sugar
1 tablespoon brown mustard
2 teaspoons prepared horseradish
1 teaspoon lemon juice
1 teaspoon hot sauce
Kosher salt, as desired
Ground black pepper, as desired

SWEET BBQ SAUCE

1 cup ketchup
1 cup dark brown sugar
1/3 cup apple cider vinegar
2 tablespoons yellow mustard
1 tablespoon Worcestershire sauce
1 tablespoon honey
2 teaspoons chili powder
Kosher salt, as desired
Ground black pepper, as desired

COMEBACK SAUCE

1 cup mayonnaise
1/2 cup sweet chili sauce
1/4 cup canola oil
1/4 cup ketchup
2 tablespoons lemon juice
1 tablespoon Worcestershire sauce
1 tablespoon yellow mustard
2 teaspoons garlic powder
1 teaspoon onion powder

CAROLINA GOLD SAUCE

1 cup yellow mustard
1/4 cup apple cider vinegar
1/4 cup honey
1 tablespoon Worcestershire sauce
1 tablespoon soy sauce
1 tablespoon chili powder
1 teaspoon garlic powder
Kosher salt, as desired
Ground black pepper, as desired

NORTH CAROLINA VINEGAR SAUCE

2 cups apple cider vinegar
2 tablespoons dark brown sugar
1 tablespoon ketchup
1 tablespoon hot sauce
Kosher salt, as desired
Ground black pepper, as desired

SPICE RUBS

YIELD: APPROX. ½-1 CUP (DOUBLE THE INGREDIENTS FOR A LARGER OUTPUT) | **SEASON:** GENEROUSLY

STORE: UP TO 6 MONTHS IN AN AIRTIGHT CONTAINER AWAY FROM LIGHT AND HEAT

Place all ingredients in a bowl and mix until evenly combined.

JAMAICAN JERK SPICE BLEND

- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon brown sugar
- 1 tablespoon dried parsley
- 2 teaspoons cayenne pepper
- 1 teaspoon ground cinnamon
- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- ½ teaspoon ground allspice
- ½ teaspoon ground clove
- ½ teaspoon crushed red pepper
- ½ teaspoon chili powder
- ½ teaspoon paprika
- ½ teaspoon ground nutmeg

BASIC BBQ SPICE RUB

- ¼ cup brown sugar
- ¼ cup smoked paprika
- 3 tablespoons black pepper
- 2 tablespoons kosher salt
- 2 teaspoons garlic powder
- 2 teaspoons onion powder

MEXICAN STYLE SPICE BLEND

- 2 teaspoons ground cumin
- 1 teaspoon ground coriander
- 1 tablespoon kosher salt
- 2 teaspoons chili powder
- 2 teaspoons onion powder
- 2 teaspoons garlic powder
- 1 teaspoon dried oregano
- ½ teaspoon chipotle chili powder (optional)

SPICY CAROLINA SPICE BLEND

- 1 tablespoon brown sugar
- 2 teaspoons cayenne pepper
- 1 teaspoon kosher salt
- 1 teaspoon smoked paprika
- 1 teaspoon cumin
- ½ teaspoon chili powder

CAFÉ MOCHA SPICE BLEND

- ⅓ cup brown sugar
- 2 teaspoons cayenne pepper (optional)
- 1 teaspoon kosher salt
- 1 tablespoon smoked paprika
- ¼ cup ground espresso or coffee
- ¼ cup cocoa powder

CAJUN SPICE BLEND

- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ½ teaspoon white pepper
- ¼ teaspoon cayenne pepper
- 1 teaspoon kosher salt
- 1 teaspoon paprika
- ½ teaspoon thyme
- 1 teaspoon oregano

NINJA WOODFIRE™ OUTDOOR OVEN

OO101_JG_QSG_REV_Mv2_230428

NINJA WOODFIRE is a trademark of SharkNinja Operating LLC.

© 2023 SharkNinja Operating LLC.

ninjakitchen.com/recipes