



Recipe Book

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Chicken Cordon Bleu

2 servings

- 2 chicken breasts, boneless, skinless (about 6-8 ounces each)
- 4 slices Swiss cheese, sliced thinly
- 2 slices smoked deli ham, sliced thinly
- Flour
- Egg, beaten
- $\frac{3}{4}$ - 1 cup dry bread crumbs
- Salt and pepper to taste

Pound each chicken breast between two pieces of plastic wrap or wax paper to a thinness of $\frac{1}{4}$ inch. Season lightly with salt and pepper. Place the ham and cheese slices on top of the pounded chicken breast. Roll the breast tightly from end to end. Dredge lightly in flour, then in egg, and then roll in bread crumbs. Lay the rolls, seam side down, onto the 3-inch rack. Cook at 400°F for 20 minutes, turning occasionally so that the bread crumbs brown evenly.

Honey-Roasted Cornish Game Hens

4 servings

- 4 frozen Cornish Hens, about 1 pound each
- Olive oil for rubbing
- 4 tablespoons honey
- 2 tablespoons orange juice
- Salt and pepper to taste

Mix honey and orange juice together and set aside. Then remove the wrap from the birds, remove giblets, and rinse under a faucet to remove icy film. Then pat dry with a cloth or paper towels. Place on the 1-inch rack with the breast side down rub lightly with olive oil and season with salt and pepper. Cook at 400°F for 15 minutes. Turn over and rub lightly with oil and cook for another 15 minutes. Then pour the honey and orange juice mixture over the bird to cover the skin. Cook 15 minutes or until skin starts to brown lightly. Turn over and cook another 15 minutes to brown the rest of the skin, and check to see that the internal temperature is 180°F.

Stuffed Cornish Game Hens

2 servings

- 2 Cornish game hens, about 1 pound each
- 1 cup cooked rice
- 2 ounces Madeira
- $\frac{1}{2}$ cup dried currants
- $\frac{1}{2}$ cup toasted pecan pieces
- $\frac{1}{4}$ teaspoon ground ginger
- $\frac{1}{4}$ teaspoon ground cinnamon
- 4 tablespoons butter
- Olive oil
- Salt and pepper to taste

Remove the wrap from the birds, remove giblets, and rinse under a faucet to remove icy film. Then pat dry with a cloth or paper towels. Place the rice, Madeira, currants, pecans, ginger, cinnamon, and butter in a glass bowl and microwave for 3 minutes. Stir to blend and stuff each Cornish hen with equal amounts of the rice mixture. Place hens in a 10-inch pie dish or similar dish and place on the 3-inch rack. Brush with olive oil and cook for 20-25 minutes at 400°F. Turn over, brush with olive oil and cook another 20 minutes or until internal temperature of the hen is 180°F and the stuffing is hot.

Whole Fresh Chicken

3-4 servings

- 1, 3-4 pound chicken (Unfrozen)
- 1 whole lemon
- 2 cloves garlic, smashed
- 1 sprig fresh rosemary
- Salt and pepper to taste

Season chicken inside and out with salt and pepper. Cut lemon in half and insert both halves into the cavity of the bird. Also insert smashed garlic cloves and rosemary sprig into the bird. Place on the 1-inch rack with the breast side down, and cook at 400°F for 25 minutes. Turn over and cook another 30 minutes or to an internal temperature of 180°F.

Whole Frozen Chicken

Stuff the cavity of the bird with the same ingredients as above, or try fresh thyme and chopped onion instead. Place on the 1-inch rack with the breast side down. Cook at 400°F for 45 minutes, then turn over and cook another 45 minutes.

Greek Chicken

- *Fresh chicken pieces of your choice*
- *Chopped Greek olives*
- *Chopped fresh rosemary*
- *Salt and pepper to taste*

Spread chopped olives and chopped fresh rosemary under the skin of the chicken pieces. Season with salt and pepper and if preparing to cook at a later time, wrap to freeze.

Fresh: Place the pieces on the 3-inch rack and cook at 400° F for about 10 minutes. Then, turn over and cook another 10 minutes or to an internal temperature of 180°F.

Frozen: Cook at 400°F for about 15 minutes. Then, turn over and cook another 15 minutes or to an internal temperature of 180°F.

Mustard Chicken

- *Fresh chicken pieces of your choice*
- *Prepared mustard, yellow or Dijon*
- *Fresh tarragon, chopped*

Mix mustard and tarragon. Spread mixture under the skin of the chicken pieces. If preparing to cook at a later time, wrap to freeze.

Fresh: Place the pieces on the 3-inch rack and cook at 400°F for about 10 minutes. Then, turn over and cook another 10 minutes or to an internal temperature of 180°F.

Frozen: Cook at 400°F for about 15 minutes. Then, turn over and cook another 15 minutes or to an internal temperature of 180°F.

Basil Chicken

- *Fresh chicken pieces of your choice*
- *Basil leaves, fresh*
- *Salt and pepper to taste*

Lift the skin of the chicken pieces and insert whole fresh basil leaves under the skin. Season with salt and pepper and if preparing to cook at a later time, wrap to freeze.

Fresh: Place the pieces on the 3-inch rack and cook at 400°F for about 10 minutes. Then, turn over and cook another 10 minutes or to an internal temperature of 180°F.

Frozen: Cook at 400°F for about 15 minutes. Then, turn over and cook another 15 minutes or to an internal temperature of 180°F.

Zesty Lemon Chicken

- *Fresh chicken pieces of your choice*
- *Fresh lemon zest*
- *Olive oil*
- *Salt and pepper to taste*

Mix olive oil with fresh lemon zest. Add salt and pepper and then spread under the skin of the chicken pieces. If preparing to cook at a later time, wrap to freeze.

Fresh: Place the pieces on the 3-inch rack and cook at 400°F for about 10 minutes. Then, turn over and cook another 10 minutes or to an internal temperature of 180°F.

Frozen: Cook at 400°F for about 15 minutes. Then, turn over and cook another 15 minutes or to an internal temperature of 180°F.

Duck Breast with Apricot Marmalade

2 servings

- *2 duck breasts, well-trimmed and skin scored*
- *Apricot marmalade to taste*
- *Salt and pepper to taste*

Season duck breast as desired and place on 3-inch rack with skin side down. Cook at 400°F until skin starts to brown and crisp. Turn over and cook duck breast to desired doneness. Brush with apricot marmalade and serve.

Pepper Steak

2 servings

- 1 piece Ribeye steak or Striploin steak (1 inch thick)
- 2 cloves garlic, chopped
- 1 tablespoon Worcestershire sauce
- ½ green pepper, seeded and cut into strips
- ½ medium yellow onion, peeled and cut into strips
- Olive oil
- Salt and pepper to taste

Season the piece of steak with salt, pepper, and olive oil. Microwave the onion, green pepper, and garlic until soft. Stir in Worcestershire sauce. Place onion and pepper mixture on foil and place on 3-inch rack. Cook at 400°F for 7-10 minutes, or until vegetables begin to brown slightly. Then set the vegetables aside. Place the steak on the 3-inch rack. Also, place a pie plate on the glass pan under the rack to catch the juices. Cook at 400°F for 7 minutes. Turn over and cook another 7 minutes or to an internal temperature of 145°F for medium rare or 160°F for medium. Toss vegetables in collected juices and pour over finished steak.

Ribeye Steak with Tarragon and Dijon

2 servings

- 1 large ribeye steak, 1 inch thick
- 2 tablespoons Dijon mustard
- 1 tablespoon chopped fresh tarragon
- 3 tablespoons butter
- Salt and pepper to taste

Season steak with salt and pepper and spread half the mustard and half of the chopped tarragon over one side of the steak. Place on the 3-inch rack. Also, place a pie plate on the glass pan under the rack to catch the juices. Cook at 400°F for 7 minutes. Turn over and spread the remaining mustard and tarragon over the top surface of the steak. Cook another 7 minutes or to an internal temperature of 145°F for medium rare or 160°F for medium. Whisk the butter into the warm collected juices and pour over the steak.

Sirloin of Beef

Serves about 20

- 8-9 pound sirloin roast
- 5 cloves garlic, chopped
- 2 tablespoons dried rosemary
- 2 tablespoons dried thyme
- Olive oil
- Salt and pepper to taste

Trim off excessive fat. Then place the meat directly on the glass tray. Rub chopped garlic, olive oil, and dried herbs over surface of meat, and season with salt and pepper. Cook the roast at 400°F for 1 hour. Turn over and baste with any juices and cook for 45 minutes or to an internal temperature of 145°F for medium rare, or 165°F for medium.

Beef Sirloin Roll with Wild Rice and Vegetables

4 servings

- 2 pound sirloin steak, 1-inch thick
- 1 cup chopped onions
- 1 cup chopped red bell pepper
- 1 cup sliced white mushrooms
- 2 tablespoons chopped garlic
- 2 tablespoons Worcestershire sauce
- 2 cups prepared wild rice, prepared as directed on package
- 2 tablespoons Dijon mustard
- Salt and pepper to taste

Butterfly the steak by first laying it flat on a cutting board and then cutting through the middle to ½ inch of the other side. Lay it open so it is twice the original size. Pound the steak with a meat mallet to half its thickness. Microwave the vegetables for about 3 minutes or until soft and mix with the prepared wild rice and Worcestershire sauce (stuffing). Spread the Dijon mustard over the surface of the meat and then spread on the stuffing. Season with salt and pepper, and then roll beef into a cylinder. Place on the 1-inch rack and cook at 400°F for 20 minutes. Then turn over the beef roll and cook another 15 minutes. Slice into 1-inch pieces and serve with the reserved juices.

Beef Wellington (Filet de Bœuf en Croute) 4 servings

- 4 equal portions of beef filet, about 1 ½ pounds
- 2 ounces goose liver pate
- Puff pastry
- 1 cup duxelles of mushrooms (recipe on next page)
- 2 cloves garlic, chopped
- 1 tablespoon Worcestershire sauce
- Salt and pepper to taste

Season beef filet with salt and pepper. Rub each portion with the chopped garlic and Worcestershire sauce. Then cut the puff pastry into 4 equal squares. Spread the duxelles and pate in equal portions on the puff pastry. In the center of each puff pastry place a filet. Pull together the edges of the pastry up and over the top of the meat. Then pinch together and make sure there are no openings. Cut four, 4-inch squares of foil and butter lightly. Place the Wellingtons, seam side up on the foil. Place on the 1-inch rack and cook at 400°F for 20 minutes. Turn the Wellingtons over and remove the foil. Cook at 400°F for another 10-12 minutes or to an internal temperature of 145°F for medium rare.

Duxelles of Mushrooms

- 1 pound white mushrooms
- 3 tablespoons minced shallots
- 4 tablespoons butter
- 3 tablespoons dry red wine

Chop the mushrooms and place on a dish towel. Use the towel to twist and squeeze out as much water as possible. Mix with the shallots and butter and microwave for about 4 minutes or until the mixture is slightly dry. Stir in the red wine.

Pot Roast with Garden Vegetables 2 to 4 servings

- 1-2 pounds rump roast
- 2 carrots, cut into 1-inch pieces
- 3 stalks celery, cut into 1-inch pieces
- 1 medium onion, diced
- 4 cloves garlic, chopped
- 1 large potato, diced
- 1 cup tomato sauce
- 1 cup dry red wine
- 2 tablespoons Worcestershire sauce
- 2 sprigs fresh rosemary
- Salt and pepper to taste
- 1 plastic cooking bag (sold at most grocery stores)

Place all ingredients into the plastic cooking bag. Secure the opening with the tie provided in the package while leaving a thumb-sized opening. Place on the 1-inch rack and cook at 400°F for 45 minutes. Then turn the bag over and cook at 400°F for another 30 minutes or until the meat is tender.

Pizza Burger 1 burger

- 1/3 pound ground beef
- 2 tablespoons tomato sauce
- 1/8 teaspoon dried oregano
- 1/8 teaspoon garlic powder
- 1 tablespoon chopped green pepper
- 1 - 2 tablespoons shredded Mozzarella cheese

Separate the meat into 2 equal portions and press into 3-inch patties. Mix the remaining ingredients together and place on one patty and then cover that with the other patty. Press the edges together and place on the 3-inch rack. Cook at 400°F for 5 minutes. Turn over and cook at 400°F for another 5 minutes or to an internal temperature of 160°F.

Teriyaki Burger 1 burger

- 1/3 pound ground beef
- 2 tablespoons teriyaki sauce
- 1 white mushroom, sliced
- 1 tablespoon chopped red bell pepper

Separate the meat into 2 equal portions and press into 3-inch patties. Mix the remaining ingredients together and place on one patty and then cover that with the other patty. Press the edges together and place on the 3-inch rack. Cook at 400°F for 5 minutes. Turn over and cook at 400°F for another 5 minutes or to an internal temperature of 160°F.

Blue Cheese Burger

1 burger

- 1/3 pound ground beef
- 2 tablespoons crumbled blue cheese
- 2 tablespoons onion (fresh diced, fried, or sautéed)
- Ground black pepper to taste

Separate the meat into 2 equal portions and press into 3-inch patties. Mix the remaining ingredients together and place on one patty and then cover that with the other patty. Press the edges together and place on the 3-inch rack. Cook at 400°F for 5 minutes. Turn over and cook at 400°F for another 5 minutes or to an internal temperature of 160°F.

Greek Burger

1 burger

- 1/3 pound ground beef
- 2 tablespoons crumbled Feta cheese
- 1 tablespoon chopped Kalamata olives (or olive of choice)
- 1 tablespoon chopped red onion
- Garlic powder to taste

Separate the meat into 2 equal portions and press into 3-inch patties. Mix the remaining ingredients together and place on one patty and then cover that with the other patty. Press the edges together and place on the 3-inch rack. Cook at 400°F for 5 minutes. Turn over and cook at 400°F for another 5 minutes or to an internal temperature of 160°F.

Pork Shoulder Roast

12 servings

- 6-7 pound boneless pork shoulder roast
- 5 large cloves garlic, cut into slivers
- 3 tablespoons dried fennel seed
- 3 tablespoons dried coriander seed
- Olive oil
- Salt and pepper to taste

Trim the pork shoulder and cut a crisscross pattern over the fat side of the meat. Press the garlic slivers into the cuts and season with salt and pepper. Then place the fat-side down in the glass tray and cook at 400°F for 1 hour. After, rub the meat with the spice mixture and a small amount of olive oil. Turn the meat and cook at 400°F another 30 minutes or until the fat is lightly browned and crispy or to an internal temperature of 170°F. Make sure the spices do not burn.

Kielbasa with Apples and Pears

4 servings

- 1 14-16 ounce Kielbasa sausage
- 1 medium apple, cored and cut into 8 equal sized pieces
- 1 medium pear, cored and cut into 8 equal sized pieces
- ½ cup dried prunes, chopped into large chunks
- 1 tablespoon fresh sage
- Salt and pepper to taste

Place the chopped fruits and seasonings into a 10-inch pie dish and mix lightly. Cut the sausage in half lengthwise and cut into 4 equal pieces. Place the sausage over the fruit mixture, cut side up. Place the dish on the 3-inch rack and cook at 400°F for 20-25 minutes or until the sausage is browned and the fruit is soft and hot.

Ham and Bean Broil

2 servings

- 1 slice ham ($\frac{3}{4}$ inch thick, about 1 $\frac{1}{4}$ pounds)
- 1 can (14 oz) cooked white beans (or other variety if desired)
- $\frac{1}{2}$ cup chopped fresh tomato, seeds removed
- Salt and pepper to taste

Mix together the beans, tomato, salt and pepper and place in a 10-inch pie dish or similar dish. Lay the ham slice over the top. Place on the 3-inch rack and cook at 400°F for 15-20 minutes or until the ham is nicely golden and the bean mixture is hot.

Authentic Ham Burger

2 servings

- 2 cups ground, cooked ham
- 1 large egg, beaten
- Finely chopped dill or sweet pickle to taste
- Mustard
- 2 buns

Mix together the ground ham, egg, chopped pickle and mustard. Then form into 2 equal size patties. Place on the 3-inch rack and cook at 385°F for 5 minutes. Turn over and cook at 385°F for another 5 minutes. Place in a bun and garnish with additional mustard or mayonnaise.

Ham with Pineapple Glaze

- 1 piece boneless ham, 7-8 pounds
- 1 cup finely chopped pineapple

Place the ham on the 1-inch rack and cook at 400°F for 30 minutes. Turn over and cook at 400°F another 30-40 minutes or to an internal temperature of 160°F. Cut off excess fat and cut a crisscross pattern across the ham, $\frac{1}{2}$ inch deep. Spread the chopped pineapple over the surface and cook at 400°F another 10 minutes.

Whole Ham

- Any sized ham, fresh or frozen

Poke cloves into the skin before cooking for added flavor, or glaze with another type of jam after the ham is cooked. Place the ham on the 1-inch rack and cook at 400°F for about 8 minutes per pound while turning over once. For a frozen half, estimate 12 minutes per pound cooked at 400°F.

Meatloaf

4 servings

- $\frac{3}{4}$ pound lean ground beef
- $\frac{3}{4}$ pound pork breakfast sausage
- 3 tablespoons chopped garlic
- $\frac{1}{2}$ cup minced celery
- $\frac{1}{2}$ cup minced onion
- 2 cups bread crumbs
- 2 large eggs, beaten
- 2 tablespoons dried Italian herb mix
- 1 cup tomato sauce
- 1 cup catsup
- Salt and pepper to taste

Mix together all of the ingredients except for the catsup. Also, season with salt and pepper. Place a sheet of foil on the 1-inch rack. Then form the meat mixture into a ring about 3-inches high. Cook at 400°F for 20 minutes. Then spread the catsup over the top and cook at 400°F another 10 minutes or to an internal temperature of 160°F. Be careful the catsup does not burn.

Fruity Pork Sausage

4 servings

- 1 pound pork sausage
- 1 medium acorn squash
- 1 tablespoon fresh sage
- ½ cup dried cherries
- 1 tart apple, cored and diced into small pieces

Soak the dried cherries in water for about 15 minutes or until plump. Drain the water and mix the cherries with the pork sausage, sage, and apples. Next, microwave the squash for about 10 minutes or until soft. Cut the squash into 1-inch rings and remove the seeds and membrane. Place the squash rings in a shallow pan and place on the 3-inch rack. Fill the center of each squash ring with the sausage mixture. Cook at 400°F for 15 minutes, or until the pork is 170°F.

Easy Cassoulet

4 servings

- 1 ½ cups diced ham
- 2 cups diced, cooked chicken
- 2 pieces Kielbasa, cut into 1-inch pieces
- 2 cans, 14-ounces, white beans
- ½ cup chopped celery
- ½ cup chopped carrots
- ½ cup chopped onion
- 1 tablespoon herbs d'Provence
- 2 cups bread crumbs
- Olive oil

Microwave the celery, carrots, and onions for 5 minutes or until softened slightly. Into an 8x8-inch baking pan (or similar 2-quart dish), pour the beans with their liquid. Add in the vegetables, ham, chicken, sausage and herbs. Then spread half the breadcrumbs over the top and drizzle with olive oil. Place on the 3-inch rack and cook at 400°F for 10 minutes. Then press the crumbs into the casserole. After, spread remaining breadcrumbs over the top and drizzle with oil. Cook at 400°F another 10 minutes. Again, press the crumbs into the casserole. Finally, cover with foil and cook at 400°F another 30 minutes.

Trout with Toasted Almonds

3 servings

- 3, 6-8 inch whole trout
- ¾ cup sliced almonds, toasted
- 2 tablespoons chopped fresh parsley
- 4 pats butter
- Juice of 1 lemon
- Salt and pepper to taste

Place the fish, belly side down around the edge of the glass tray. Add the other ingredients and cook at 400°F for 20 minutes or to an internal temperature of 150°F. Transfer the fish to plates, pull off the skin, and pour the cooking juices evenly over the fish. Top each piece with a sprinkling of the toasted almonds.

Herbed Salmon

6 servings

- 4-5 pound whole salmon, without the head
- Olive oil
- Lemon slices
- Fresh sprigs of basil
- Fresh sprigs of dill
- Salt and pepper to taste

Placing the fish in the glass cooking tray in the upright position, spread open the belly flaps. Then make a 1-inch cut along the backbone and drizzle in olive oil. Season with salt and pepper. Insert lemon slices and fresh herb sprigs. Cook at 400°F for about 12 minutes per pound or to an internal temperature of 150°F. Without breaking the fish into pieces carefully transfer to a serving platter. Remove herb sprigs, if desired. Finally, pull the skin down and off the fish. Serve as is with the juices or serve with a sauce.

Lemon Flounder with Potato Scales

2 servings

- 2 frozen flounder fillets
- Softened butter
- 1 tablespoon minced lemon peel
- 1 tablespoon fresh thyme leaves, chopped
- 1 medium Russet potato, sliced paper thin
- Salt and pepper to taste

First, place the fish on the 3-inch rack. Spread over the softened butter and season with salt and pepper. Sprinkle lemon peel and fresh thyme over the fish. Then lay the potato slices over the fish (start at the thick end and overlap so they look like fish scales). Spray with oil and cook at 400°F for 12-15 minutes or until the potato slices are crispy. Carefully transfer the fish to a plate.

Coconut Shrimp

2-3 servings

- 1 pound medium-sized shrimp, peeled and deveined
- 1 ½ cups shredded coconut
- ½ cup dry bread crumbs
- ½ cup all-purpose flour
- ½ teaspoon salt
- Ground black pepper
- Pinch of ground red pepper
- 1 egg
- ¼ cup milk

In a bowl, combine flour, salt, black pepper and red pepper. In a second bowl, combine the milk and the egg. In a third bowl, combine the coconut and breadcrumbs. Toss the shrimp first in the bowl of flour, then into the egg mixture, and finally into the coconut mixture. Lay on the 3-inch rack and cook at 400°F for 5 minutes. Turn over and cook at 400°F another 5 minutes to brown the coconut evenly.

Thai Fish Cakes

4 servings

- 1 pound white fish fillets, boned, rinsed, and dried
- ½ teaspoon red pepper flake
- 1 shallot, chopped
- 2 cloves garlic, chopped
- ½ inch piece of ginger, peeled and chopped
- 2 tablespoons fish sauce (can be found at Asian supermarkets)
- 1 teaspoon grated lime zest
- 1 teaspoon salt
- 1 teaspoon sugar
- 1 egg, beaten
- Fresh cilantro
- 2 scallions, chopped

Combine all ingredients, except for the cilantro and scallions, in a food processor. Pulse until mixture is well-combined and the fish is smooth. Form into four equal size patties and place on the 1-inch rack. Cook at 385°F for about 7-10 minutes. Turn over and cook at 385°F for another 7-10 minutes. Check the middle of the fish cake to make sure the fish is cooked through, and then serve with fresh cilantro and chopped scallions.

Steamed Clams

2-4 servings

- 1-2 dozen fresh cherrystone clams, washed
- 4 tablespoons butter
- 4 cloves garlic, smashed
- 1 lemon, cut into quarters
- 3 sprigs fresh basil
- 10 sprigs fresh thyme
- Crusty French bread

Place all ingredients in a shallow pan that will hold the clams in a single layer. Place on the 3-inch rack and cook at 400°F for 8-10 minutes. Throw away any clams that do not open. Serve with the juices and sop up remaining juices with the bread.

Stuffed Zucchini Boats

4 servings, as a side dish

- 2 medium zucchini, each about 6-7 inches long
- ½ cup feta cheese, crumbled
- 1 egg
- 1 small onion, diced
- ¼ cup sun-dried tomatoes, chopped
- 1 clove garlic, chopped
- 1/3 cup dry bread crumbs
- Salt and pepper to taste

Cut each zucchini in half, lengthwise. Scoop out the center, creating a boat-like shape to hold the filling. Microwave the zucchini boats for about 3 minutes or until just lightly tender. Mix the zucchini centers (discard any large seeds) with all of the other ingredients. Pack the mixture firmly into the boats and place on the 3-inch rack. Cook at 400°F for 15 minutes.

Swiss Rosti

4 servings

- 2 large russet baking potatoes
- 2 scallions, chopped
- ¼ teaspoon dried thyme
- 1 teaspoon chopped garlic
- ¼ cup melted butter
- ¼ cup olive oil
- Salt and pepper to taste

First, microwave the potatoes for about 10 minutes (making sure they are not fully done and still a bit hard). Place in the refrigerator to cool. After cooling, shred with a large opening shredder. Mix in the other ingredients and spread on a sheet of foil to a thickness of about ½ inch. Then place on the 3-inch rack and cook at 400°F for 15 minutes or until the potatoes start to brown. Turn over the potato cake and cook at 400°F another 15 minutes.

Corn on the Cob with Herb Butter

2 servings

- 2 ears corn on the cob, removed from husks
- Olive oil
- 2-3 tablespoons butter
- 1 tablespoon chopped parsley
- 1 tablespoon chopped chives
- 1 tablespoon chopped tarragon
- Pinch of chili powder
- Salt and pepper to taste

Rub ears of corn with olive oil and season with salt and pepper. Place on the 3-inch rack and cook at 400°F for 6 minutes. Turn over and cook at 400°F another 6 minutes. After removing from the oven, rub with butter and roll in herb mixture.

Sweet Potatoes with Apples and Brown Sugar

4 servings

- ½ pound sweet potatoes, peeled and cut into ¼ inch slices
- 1 tart apple, cored and cut into 1 inch chunks
- 1/3 cup packed brown sugar
- 1/8 cup apple juice or water
- 1 teaspoon fresh thyme leaves, chopped
- 2 tablespoons butter
- Salt and pepper to taste

Combine sweet potatoes, brown sugar, salt, pepper, thyme, and juice or water. Place in an 8-inch pie plate (or some similar dish). Place dish on the 1-inch rack and cook at 400°F for 10 minutes. Then add the apple pieces and the butter and cook at 400°F another 10-12 minutes or until the mixture has reached the desired softness.

Basil-Roasted Tomatoes

2 servings

- 1 large, ripe tomato
- 3-4 ounces of cheese, feta or mozzarella
- Fresh basil leaves, chopped
- ¼ teaspoon fresh rosemary, chopped
- Salt and pepper to taste

Wash and core tomato, and then slice into thick slices, about ½ inch. Season with salt and pepper. Sprinkle chopped herbs over each slice, and then top with the crumbled or shredded cheese. Place the slices on the 3-inch rack, and cook at 400°F for 12 minutes or until the cheese is lightly browned.

Boboli Pizza with Sausage and Mushrooms ————— 3-4 servings

- 1 Boboli Pizza crust
- 8 ounces Italian sausage, crumbled into small pieces
- Olive oil
- Pizza sauce
- 5-6 fresh mushrooms, sliced
- 6 ounces fresh Mozzarella cheese
- Fresh basil
- Salt and pepper to taste

Place the crust on the 1-inch rack and brush over with oil. Spread on all of the other ingredients except for the basil. Cook at 400°F for about 12-15 minutes until the small pieces of sausage are thoroughly cooked and the cheese is bubbly and lightly browned. Top the finished pizza with fresh chopped basil.

French Bread Pepperoni Pizza ————— 4-6 servings

- 1 loaf French bread, cut in half lengthwise
- 6 ounces sliced pepperoni
- Olive oil
- Pizza sauce
- 6 ounces shredded Mozzarella cheese
- 1-6 ounces pickled artichokes, cut into smaller pieces
- 3 ounces roasted red peppers, chopped
- 4 ounces canned black olives

If the bread is too long for the rack, then cut it to fit. Place the bread on the 1-inch rack and brush over with oil. Next, spread on the sauce, cheese, and other ingredients. Cook at 400°F for about 15 minutes, or until the cheese is slightly browned and melted.

Sausage Calzone ————— 2 servings

- 10 ounce refrigerated pizza dough
- 8 ounces pork sausage, cut into small chunks
- 1 large green pepper, seeded and chopped
- 1 medium onion, peeled and chopped
- 1 cup pizza sauce
- 1 cup shredded Monterey Jack cheese
- 1 egg beaten with 1 tablespoon water

In a glass bowl place the peppers, onions, and sausage and microwave for 4 minutes (or sauté until the sausage is cooked). Then roll the crust on an oiled sheet foil. Stretch out the dough so a 10-inch disk can be cut from it. After, place the cooked ingredients in the middle of the dough and top with the sauce and cheese. Pull the crust over to enclose the ingredients. Then pinch the edges together. Brush with the egg wash. With the calzone on the foil, place on the 1-inch rack and cook at 385°F for 10 minutes. Turn over, brush with egg wash and cook at 385°F another 8 minutes or until the crust is golden brown. Cut in half and serve.

Reuben Sandwich ————— 2 servings

- 4 slices rye bread
- ½ pound corned beef, sliced thinly
- ¼ pound Swiss cheese, sliced thinly
- ½ cup sauerkraut, drained
- 3 tablespoons Russian Dressing or Thousand Island Dressing
- Butter, slightly softened

Place the corned beef, Swiss cheese, and sauerkraut on one slice of the rye bread, and then top with the second slice of bread. Press the sandwich together, and then lightly butter both sides of the sandwich. Place on the 3-inch rack and cook at 400°F for 7-10 minutes, or until the first side is lightly browned and crispy. Turn the sandwich over and cook at 400°F another 7-10 minutes. Serve with the dressing on the side or spread inside the toasted sandwich.