



8.5QT Polished Stainless Steel Electric Oval Roaster
Instruction Manual & Recipes
MODEL LMRO01A

Meet Paula Deen



Culinary icon Paula Deen is a self-made entrepreneur who learned her savory secrets from her grandmother. She started her career in the food industry with a small catering company called The Bag Lady, but business quickly outgrew her home kitchen. Taking a leap of faith, she opened her first restaurant, The Lady and Sons, which has since become a tourist hot spot in Savannah, GA. With her huge personality, delectable recipes and heart of gold, Paula next found herself in talks with TV execs after a friend introduced her to some influential people in the business. The rest, as they say, is history.

In addition to her television success, Paula has sold more than 11,000,000 copies of her 14 cookbooks and launched the Paula Deen Network, an interactive digital portal that combines cooking, lifestyle and game shows with great recipes, meal-planning tools and more.

Congratulations!

I love to cook. I know that's no surprise for y'all. But sometimes when I've got a big meal cooking for my family, even with all my planning, those stovetop burners are a precious commodity! I'm sure y'all have experienced a cooking space shortage at one time or another, too.

Luckily, my team and I have found a solution to this problem—an electric skillet that doesn't go on any stove! It just sits on any countertop, freeing up valuable burners. I adore the look of the sleek stainless steel, and the non-stick ceramic coating comes in an array of beautiful colors while also cutting down on both cleanup time and the fats and oils needed for cooking. I don't know about y'all, but less cleanup and healthier cooking sounds like a win-win to me!

Of course, while easy cleanup and less fat is great, I know y'all really want to know how easy it is to use. Well, with an adjustable temperature control dial, a steam vent, and a light that lets you know when it has reached the right temperature, I'd say it's pretty darn easy.

This roaster has really made cooking and cleaning up so simple. I hope you find it as helpful as I have. Thank you for your purchase. I know y'all will absolutely love it.

Love and best dishes,

A handwritten signature in black ink, reading "Paula Allen". The signature is written in a cursive, flowing style. The first name "Paula" is written with a large, open loop for the 'P' and a long, sweeping underline. The last name "Allen" is written with a large, open loop for the 'A' and a long, sweeping underline.

WHAT'S INCLUDED



Socket

Oval Roaster



Lid



Temperature Probe

HOW TO INSERT TEMPERATURE PROBE

- With the Paula Deen signature facing upward, place the probe into the socket with two prongs. (See figure below)
- Make sure it is securely placed before inserting the plug into a wall outlet.



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should be followed as follows:

- Read all the instructions.
- Do not use the unit for anything other than intended use.
- Do not leave the unit unattended during operation.
- Do not place the unit on or near gas or electric cooktops to avoid damages.
- Make sure the unit is unplugged before moving the unit.
- Always attach the temperature probe to the roaster first, then plug cord into a wall outlet. When disconnecting the roaster, turn the temperature probe to “OFF”, then remove from wall outlet.
- Place the unit on a level surface away from walls and cupboards. Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
- Close supervision is necessary when any appliance is used by or near children.
- Do not move the appliance during cooking.
- If you are using plastic utensils, do not leave them inside the appliance when hot.
- The glass lid has been specially treated to make it stronger, more durable and safer than ordinary glass, however it is not indestructible, please use caution when handling the glass lid.
- Do not touch hot surfaces. Use handles with dry pot holders or oven mitts to move the roaster.
- Do not use the roaster near or under surfaces that are heat sensitive or those that may be damaged by steam.

- Be cautious when handling the glass lid as it will be extremely hot. Always use the handle when removing the lid.
- The steam vent in the lid should always be placed to the back of the roaster. To avoid scalding from escaping steam while removing the glass lid, carefully lift the lid angled away from yourself.
- Extreme caution must be used since the unit contains hot food, hot oils and liquids.
- Do not use the unit with an extension cord, always plug into a wall outlet.
- Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning.
- To prevent electrical shock do not immerse the cord or temperature probe in water or other liquid.
- Do not operate unit with a damaged cord or plug or after the unit malfunctions or has been damaged in any manner. Call customer service for assistance.
- A short power supply cord is supplied to reduce the risk of the cord becoming tangled or tripping over a long cord.
- The appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way.
- If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- Do not use outdoors.
- SAVE THESE INSTRUCTIONS.

BEFORE FIRST USE

1. Remove all packaging materials.
2. Clean the roaster and lid with hot water, dishwashing liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the roaster with a cloth.

USING THE APPLIANCE

1. Place roaster on a level surface. Insert temperature probe into the roaster with the control knob facing upwards and in the “OFF” position.
2. Plug cord into an electrical outlet.
3. Turn the control knob to desired setting, the indicator light will illuminate. The range is from 225°F to 425°F.
4. The unit will need to preheat for 3-8 minutes, depending on the desired temperature setting. If faster heat up is desired place the lid on top of the unit.
5. Once the indicator light goes off, the unit is ready for cooking.
6. Place food inside of the roaster. Note: After preheating, do not leave roaster on without any food inside over time as this can damage the unit.
7. Cook food as desired.
8. Once cooking is complete turn the control knob to the “OFF” position and unplug the roaster.

CLEANING

Clean after every use.

1. Switch the control knob on the roaster to the “OFF” position, unplug the roaster and allow to cool completely.

CAUTION: To prevent injury or electric shock, always remove the temperature probe before cleaning. Do not immerse temperature probe, cord or plug in water or other liquid.

2. Remove excess food and oil with a clean cloth. Clean the roaster and lid with hot water, dishwashing liquid, and a non-abrasive sponge. Do not use detergent or abrasives as these may scratch the coating.

STORAGE

1. Unplug the cord.
2. Make sure all parts are clean and dry.

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ROASTED SWEET POTATOES AND WHITE POTATOES

Ingredients

4 cups sweet potatoes, diced
4 cups white new potatoes, diced
1/2 cup olive oil
salt
pepper

Preparation

1. Heat roaster to 300°F degrees, add oil.
2. Add potatoes and season potatoes with salt and pepper. Cover and roast for 25-30 minutes, until tender.

SOUTHERN BAKED BEANS

Ingredients

1-pound bacon
1 large onion
2 (32-ounce) can pork and beans
3 tablespoons yellow mustard
5 tablespoons maple syrup
4 tablespoons ketchup

Preparation

1. Heat roaster to 300°F degrees, add bacon, cook until crispy, crumble and set aside.
2. Add onion, and sauté until brown. Add crumbled bacon, onion and remaining ingredients. Cover and cook for 30 minutes.

ROASTED BRUSSELS SPROUTS WITH BACON AND PECANS

Ingredients

2-lbs. Brussels sprouts, trimmed and cut into halves
1-lb. bacon, cooked crisp and chopped
4 tablespoons olive oil
2 tablespoons fresh rosemary, chopped
4 tablespoons Romano cheese, freshly grated
4 whole roasted and salted pecans, roughly chopped
Kosher salt and freshly ground pepper

Preparation

1. Heat roaster to 300°F degrees, add oil.
2. Add Brussels sprouts, rosemary, salt and pepper, cover and roast for 20 minutes, until tender. Turn twice while roasting.
3. Sprinkle with bacon, pecans and Romano cheese. Salt and pepper to taste.
4. Serve hot.

BLACK-EYED PEAS

Ingredients

- 4 slices bacon
- 1 medium onion
- 1 (16-ounce) package dried black-eyed peas, washed
- 1 (12-ounce) can diced tomatoes and green chilies
- 1 teaspoon salt
- 1 teaspoon chili powder
- 1/2 teaspoon black pepper, freshly ground
- 6 cups water
- 1/3-pound hog jowl, thinly sliced
- 3 teaspoons Paula Deen's House Seasoning*
- 3 tablespoons butter

Preparation

1. Heat roaster to 300°F degrees, add oil.
2. Add bacon, cook until crisp, about 5 minutes. Remove the bacon, crumble, and set aside to use as a topping for the peas.
3. Add onion and sauté in the bacon drippings until tender.
4. Add the peas, diced tomatoes and green chilies, salt, chili powder, pepper and water.
5. Cover and cook over medium heat for 45 minutes to 1 hour, or until the peas are tender.
6. Add additional water, if necessary.
7. Serve garnished with crumbled bacon.

*Sold Separately

CREAMY SQUASH SOUP

Ingredients

1/2 teaspoon salt
2 tablespoons butter
3 (13 ¾-ounce) cans chicken broth
2 carrots, peeled and diced
1 cup diced onion
2-pound butternut squash, halved, peeled and seeded; cut into 1-inch pieces
1/3 to 1/2 cup light cream, you can use heavy cream if desired

Preparation

1. Place squash in roaster along with carrots, onions and broth and salt.
2. Set temperature for 300°F degrees and simmer 30-40 minutes uncovered.
3. Puree soup in a blender or food processor along with 2 tablespoons butter.
4. Pour a little hot puree into the 1/3-1/2 cup cream so not to curdle the cream; add to soup.
5. Serve in a wide mouth shallow bowl with a dollop of sour cream, if desired.

RED BEANS AND RICE WITH ANDOUILLE SAUSAGE

Ingredients

- 3 tablespoons bacon fat, lard, or olive oil
- 1 3/4 cups andouille sausage, chopped
- 1 yellow onion, chopped
- 1 green bell pepper, chopped
- 2 celery stalks with leaves, chopped
- 3 cloves garlic, finely chopped
- 2 teaspoons ground cumin
- 1 teaspoon dried thyme
- 3 cups cooked or canned red beans, drained and rinsed
- 1 cup of beef stock
- 1 cup tomato sauce
- 1 1/2 teaspoons salt
- 1 teaspoon hot sauce
- 3 bay leaves
- 6 cups cooked rice
- 3 tablespoons chopped fresh parsley, for garnish
- 1/4 cup scallions, sliced

Preparation

1. Heat roaster to 375°F degrees. Add fat or oil.
2. Add sausage and cook until golden, 5 to 7 minutes.
3. Add onion, bell pepper, celery, and garlic. Cook, stirring, until softened, 5 to 7 minutes. Stir in cumin and thyme and cook for 1 minute.
4. Add beans, stock, tomato sauce, salt, hot sauce, and bay leaves. Bring the mixture to a boil. Immediately reduce to 300°F degrees, cover, and cook for 30 minutes.
5. Remove and discard the bay leaves.
6. Serve over the rice, topped with the scallions. Garnish with the parsley.

GOOD OLD COUNTRY STUFFING

Ingredients

32 slices dry white bread
2 cups cooked white rice
1 sleeve saltine crackers, crushed
1-pound bulk breakfast sausage
¼ stick butter, plus 3 tablespoons
2 cups celery, chopped
1 large onion, chopped
11 cups chicken stock, divided (or turkey stock)
1 tablespoon poultry seasoning
1 teaspoon dried sage leaves
3 eggs, beaten
Turkey giblets, from one turkey
2 chicken bouillon cubes
3 tablespoons cornstarch
1/3 cup cold water
2-pints button mushrooms, sliced
1 hard-boiled egg, sliced

Preparation

1. Crumble dried white bread into a large bowl. Add cooked white rice and crushed saltines
2. Heat oval roaster to 375 degrees.
3. Add pork sausage and saute 5-7 minutes, add ¼ stick butter, celery and onion, and sauté until transparent 5 to 10 minutes. Pour over bread and rice mixture.
4. In a separate bowl, add stock, salt, pepper, sage, poultry seasoning and beaten eggs and mix well. Reserve 2 tablespoons of mix for gravy.
5. Add stock mixture to bread, rice and sausage mixture; mix well.
6. Reduce to 300°F degrees, cover and cook for 30 minutes, stirring occasionally.

Mushroom Giblet Gravy:

1. Bring stock and giblets to a boil.
2. Add bouillon and 2 tablespoons reserved stuffing mixture.
3. Make a slurry by whisking together the cornstarch and water and add to the boiling stock; cook 2 to 3 minutes.
4. Meanwhile, sauté mushrooms until browned in 3 tablespoons butter. Add mushrooms to gravy with egg and salt and pepper, to taste.

POTATO TOT CASSEROLE

Ingredients

- 1 32-ounce package frozen tater tots
- 2 tablespoons olive oil
- 1 ½-pounds ground chuck
- 3 cloves garlic
- 1 medium onion, chopped
- 1 10.75-ounce can cream of celery soup
- 1 10.75-ounce can cream of mushroom soup
- 1 15-ounce can corn, drained
- 1 15-ounce can English peas, drained
- 3 tablespoons browning sauce
- 1 tablespoon garlic salt
- 1/4 teaspoon ground red pepper
- 1/4 teaspoon paprika
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/8 teaspoon poultry seasoning
- 1/8 teaspoon sage

Preparation

1. Preheat oven to 425°
2. Place tater tots onto a parchment lined baking sheet and bake for 29-30 minutes
3. Preheat oval roaster for 375 degrees, add oil and heat Add ground chuck, onion, and garlic; cook until meat is browned and crumbles. Drain well.
4. Add soups, corn, peas, browning sauce, garlic salt, red pepper, paprika, salt, pepper, poultry seasoning, and sage. Top evenly with baked tater tots. Reduce to 300 degrees, cover and cook for 30 minutes, or until bubbly.

CHICKEN NOODLE CASSEROLE

Ingredients

Nonstick oil spray
2 cups chicken, cooked and shredded
4 cups cooked egg noodles
1/2 cup sour cream
1 cup milk
3 cups cheddar cheese, grated
2 tablespoons butter
1 tablespoon all-purpose flour
1 small onion, finely chopped
1 clove garlic, minced
1/2 teaspoon red pepper flakes

Preparation

1. Heat oval roaster for 300°F degrees and spray with oil.
2. In a large, tall-sided saucepan, melt the butter over medium heat.
3. Add the onion, sauté until near translucent. Stirring frequently, add garlic and red pepper flakes, cook for two minutes more.
4. Stir in flour and cook until flour is absorbed. Slowly add milk and 2 cups of cheese. Reserve 1 cup of cheese for casserole topping.
5. Once cheese is melted add salt and pepper to taste. Combine chicken, sour cream and noodles into cheese mixture. Stir until noodles are coated with mixture.
6. Pour mixture into roaster and top with remaining cheese.
7. Cover and cook for 30 minutes, or until cheese is melted and sauce is bubbling.
8. Remove from roaster and let cool slightly before serving.

CHICKEN & DUMPLINGS

Ingredients

- 4-quarts water
- 1 (10 ¾-ounce) can condensed cream of celery or cream of chicken soup
- 1 teaspoon Paula Deen's House Seasoning*
- 2 chicken bouillon cubes
- 2 bay leaves
- 1 large onion, chopped
- 3 ribs celery, chopped
- 4-5-pound chicken
- 2 cups all-purpose flour, mixed with 1 teaspoon salt
- ¾ cup ice water
- 2 tablespoons cornstarch, (optional)

*Sold Separately

Preparation

Chicken:

1. Cut up chicken, but do not remove skin, skin and bones can be removed later. Place chicken, celery, onion, bay leaves, bouillon and House Seasoning into roaster.
2. Set temperature for 375°F degrees and bring to a boil. Reduce to 300°F degrees cover and cook for 30 to 45 minutes, until meat begins to fall off the bones.
3. Remove skin and bones at this point, along with bay leaves. Return chicken to pan and increase to 375°F degrees.
4. Prepare dumplings and set them aside for a few minutes.
5. Add cream soup to chicken and continue to boil. If desired, you can thicken the stock a little by mixing 2 tablespoons cornstarch with ¼ cup of water and adding it to the stock.

6. Drop dumplings into boiling stock. Never stir dumplings. Gently push dumplings down to submerge them in stock.
7. Reduce to 300°F degrees, cover and cook until the dumplings float and are no longer doughy, 3 to 4 minutes. Do not overcook.

Dumplings:

1. Put flour/salt mixture in a mixing bowl. Beginning in center of flour, dribble a small amount of ice water.
2. Work mixture with fingers from center of bowl to sides of bowl, incorporating small amounts of water at a time. Continue until all flour is used up. Batter will feel as if it is going to be tough. Knead dough and form into ball. Dust a good amount of flour onto dough board and rolling pin. Roll out dough, working from center. Dough will be firm. Roll to 1/8-inch thinness. Let it air-dry for a minute or two while you return your attention to the boiling pot at the point at which you add the canned soup to the chicken mixture.
3. Cut dumplings into 1-inch strips. Working with one strip at a time, hold strip over pot, pull it in half, and drop into the boiling stock. Remember, do not stir after dumplings have been added to pot.

Note: Frozen dumplings are available in most supermarkets if you don't have time to make them.

HEARTY CHILI

Ingredients

2 medium onions, finely chopped
2 red bell pepper, chopped
4 cloves garlic, finely chopped
3 tablespoons chili powder
1 tablespoon ground cumin
kosher salt, to taste
black pepper, to taste
2-lbs ground beef
1/2-lb hot Italian sausage, bulk, or remove casings
1 (24-ounce) can crushed tomatoes
1 (24-ounce) can diced tomatoes, with juice
1 (8-ounce) can tomato sauce
1 (15-ounce) can pinto beans, drained and rinsed
1 (15-ounce) can red kidney beans, drained and rinsed

Preparation

1. Heat roaster to 375°F degrees, add oil.
2. Add onions, bell peppers and garlic, and sauté until tender, about 6 minutes. Sprinkle in spices to toast: chili powder, cumin, salt and pepper, and stir for 1 minute.
3. Add beef and sausage, stir and brown, while breaking it up with back of a wooden spoon until crumbly and cooked through.
4. Drain off fat from the meat after cooking then add back to pan.
5. Once browned, add crushed tomatoes, diced tomatoes, tomato sauce, and beans.
6. Bring to a boil, reduce heat to 300°F degrees, cover and cook for 30-40 minutes, stirring occasionally.

BARBECUE PORK ROAST

Ingredients

- 1/2 teaspoon black pepper
- 1/2 teaspoon celery seed
- 1 teaspoon salt
- 1 teaspoon mustard
- 3 teaspoons lemon juice
- 2 tablespoons cider vinegar
- 2 tablespoons honey
- 1/4 cup soy sauce
- 1/4 cup Worcestershire sauce
- 1 (4 -pound) pork loin roast
- 2 cloves garlic, minced
- 1 cup chicken stock
- 1 cup Paula Deen BBQ Sauce*

Preparation

1. In a small bowl, combine Worcestershire sauce, soy sauce, honey, vinegar, lemon juice, mustard, salt, celery seed, pepper and garlic. Place pork loin roast in a large plastic re-sealable bag and pour marinade over pork loin. Seal and marinate in refrigerator for at least 4 hours (preferably overnight).
2. Remove roast from bag, place in roaster, and discard marinade.
3. Heat the roaster to 375°F.
4. Add pork and sear on all sides.
5. Add the chicken stock and deglaze the pan.
6. Cover and roast pork loin at 300°F for 1 hour or to an internal temperature of 160°F to 170°F. Serve with Paula Deen's Original BBQ sauce.*

*Sold Separately

Roasted Turkey Breast with Fried Pecan-Bourbon Glaze

Ingredients

- 1 4-5-pound turkey breast
- 2 sticks butter, plus 4 tablespoons, softened
- 1 tablespoon Paula Deen's House Seasoning*
- 2 tablespoons chopped fresh parsley
- 2 tablespoons minced shallots
- 2 teaspoons minced garlic
- 1 cup chicken stock
- 2 cups pecan halves
- 1 cup brown sugar
- ½ cup molasses
- ½ cup honey
- ½ cup bourbon

*Sold Separately

Preparation

1. In a small mixing bowl, combine 4 tablespoons butter, House Seasoning, parsley, shallots and garlic.
2. Thoroughly rinse and dry turkey breast.
3. Heat roaster to 300°F degrees.
4. Add the butter- shallot mixture to the roaster. Melt the butter and cook the garlic and shallots without burning.
5. Add turkey breast skin side down and brown well for about 5 minutes. Add chicken stock and cover with lid. Lower temperature to 300 degrees and set a timer for 1 hour. When cook time is complete, remove turkey breast to a platter and let rest. Pour off au jus from the roaster and reserve.

For the Glaze:

1. Melt 2 sticks of butter in the roaster on 300°F degrees. When the butter just begins to bubble, stir in pecan halves. Let pecan halves gently fry in butter until they take on a lightly toasted color. Add sugar, molasses and honey and stir until sugar melts about 3 minutes.
2. Pour in bourbon, raise heat to 375°F degrees and bring to a boil. Lower heat to 300°F and simmer for 5 minutes until glaze is smooth, and syrupy. (Except for pecans)
3. Let glaze cool slightly and then pour it over sliced roasted turkey breast. Serve any extra glaze on the side.

LIMITED ONE YEAR WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts arising under normal use and care in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt showing item and date of purchase is an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model. Shipping and handling costs are not included for warranty replacements and are the responsibility of the customer.

To obtain service under the terms of this warranty, call our customer care department at 312-526-3760 (Monday- Friday 10:00AM-6:00PM CST), or send an email to customercare@alliedrich.net. Please provide the model number listed on the bottom of this page when contacting us.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Damages in transit.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than authorized dealer or service center.
- Shipping and handling costs.
- This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.

Manufacturer does not assume responsibility for loss or damage for return shipment. We recommend that you keep your original packaging should you require repair service. Before returning product please contact our customer care department for return authorization. When returning product for repair please include your full name, return address, and daytime phone number. Also include a brief description of the problem you are experiencing and a copy of your sales receipt or other proof of purchase in order to validate warranty status.

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