



# **1600W DIGITAL PRESSURE OVEN**

## **Instruction Manual & Recipes**

### **MODEL KC2601**

# 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!*

Believe it or not, I keep busy, y'all! So even though I love spendin' time in the kitchen, sometimes I only have time for a quick dinner. Because of that, I am always on the lookout for appliances that can help me put a delicious home-cooked dinner on the table quicker than usual. And if it can serve multiple purposes, that's a bonus in my book!

That's why I adore my brand-new pressure oven. It makes cookin' yummy meals that your family will adore so simple. That means you have more time to enjoy the food and less time in the kitchen making it. If you like cookin' with a traditional pressure cooker, I know you'll love this too. Everything comes out so tender and moist. There's no dry chicken comin' from your kitchen when you use it, that's for sure. But I love it because it's more than just a pressure oven. If you want to bake, roast, broil, or toast, it has you covered. And what I might love most is the rotisserie feature! Now you don't have to pick up a pre-cooked bird from the store. You can make delicious rotisserie right at home. Plus, you can customize your own settings under the DIY menu, so it perfectly suits your needs. You'll be hard-pressed to find another kitchen product like it.

I love how innovative this pressure oven is. Most countertop ovens don't have a pressure-cooking feature, you know. My pressure oven uses built-up steam to cook food faster, but do you know what else I think you're goin' to like about it? Pressure cooking has been proven to preserve the nutrients in what we're cooking better. Faster and healthier? It sounds like a dream, doesn't it?

With its polished finish, my Paula Deen Pressure Oven looks beautiful on my counter, so I never worry about stashin' it away in a cupboard. I know you'll love using your pressure oven just as much as I do. From the bottom of my heart, I want to thank you for your purchase. Happy cookin'!

A handwritten signature in black ink, reading "Paula Deen". The signature is written in a cursive, flowing style with large, connected letters.

# WHAT'S INCLUDED



INSTRUCTION MANUAL & RECIPES

PRESSURE OVEN



CRUMB TRAY



ROASTING RACK



BAKE PAN



ROTISSERIE  
REMOVAL TOOL



ROTISSERIE TOOL



TRAY REMOVAL  
TOOL



# **IMPORTANT SAFEGUARDS**

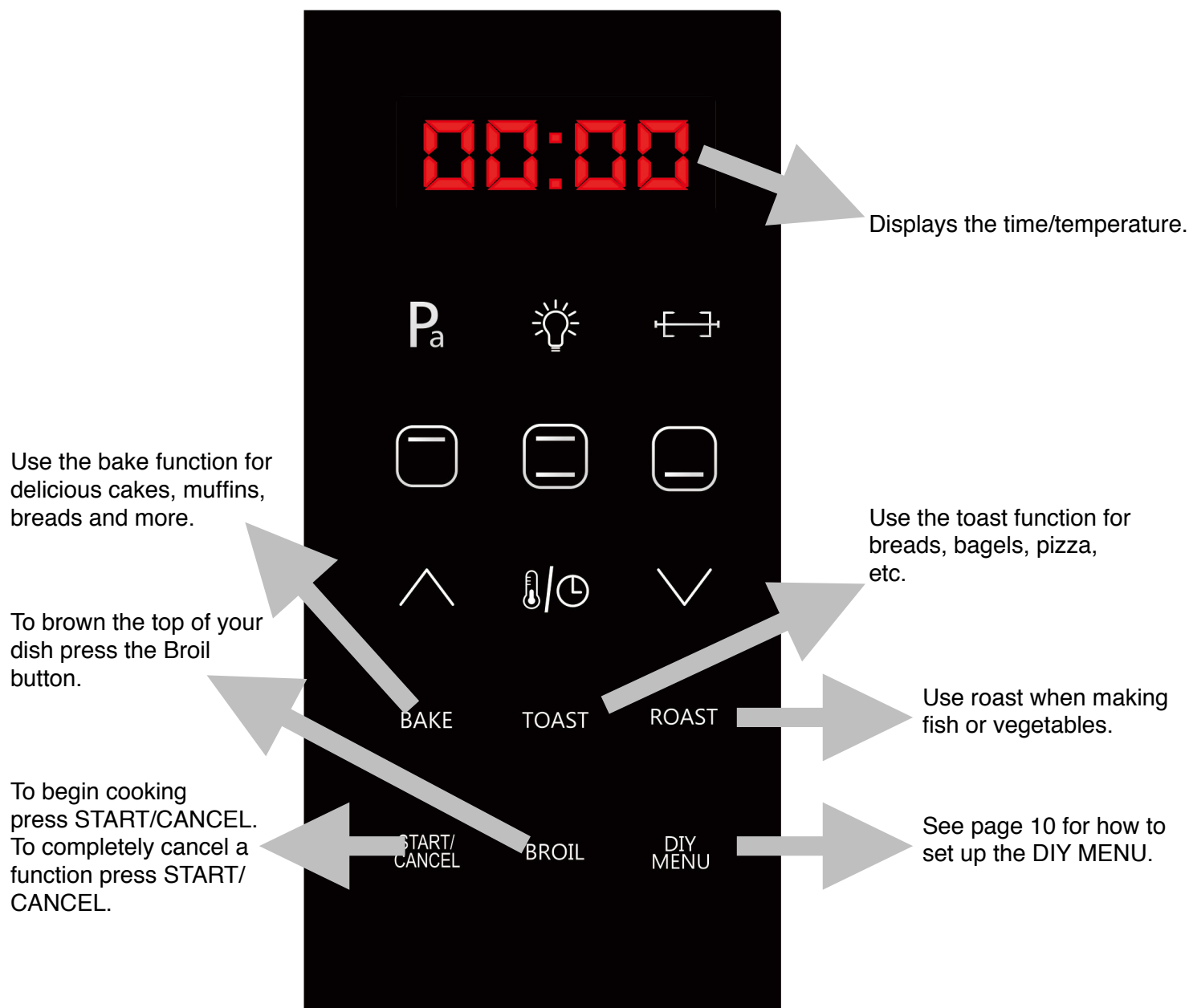
**When using electrical appliances, basic safety precautions should be followed as follows:**

- Read all the instructions.
- Not intended for commercial use.
- The exterior of the oven will become very hot during use. Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plug, or any parts of the oven in water or other liquids. For cleaning instructions see page 16.
- If the cord or plug become damaged, do not use machine.
- Do not place oven near or on gas or electric burners or in a heated oven.
- Do not place cord or oven by another hot surface as this may cause damage to the cord and oven. Do not let the cord hang over the edge of a table or counter.
- When operating the oven, keep at least four inches of space on all sides of the oven to allow for adequate air circulation.
- The unit must be in the locked position for the unit to build pressure.
- The unit will still operate if the door is opened, be sure to always cancel the cooking setting before opening the door.
- Unplug unit from outlet when not in use and before wiping the unit clean. Allow unit to cool before cleaning.

- Be extremely careful when handling pans, tray, racks, or grease from oven as they could be extremely hot.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- The risk of fire may occur if the oven is covered or near flammable materials (ex. Curtains, drapes, walls). Do not store any item on top of the unit when in operation.
- Make sure that the oven vents and openings are not obstructed during use.
- Make sure the oven has four inches of space around to avoid fire.
- Do not place containers constructed of materials other than metal, glass, or ceramic in the oven.
- Do not put paper, cardboard, or plastic inside the oven.
- Do not touch the glass window on the oven during use as this will be extremely hot. Also, do not place utensils or anything against the glass window.
- Do not leave the oven unattended during use in case of fire.
- Do not let children operate oven.
- Do not place eyes or face in close proximity with the tempered safety glass door, in the event that the safety glass breaks.
- Caution should always be used when opening the oven due to the steam as this could result in burns.
- Use extreme caution when emptying trays and allow liquids to cool fully before handling.
- Intended for household use, do not use outside.

- Always wear protective, insulated oven mitts when inserting or removing items from the hot oven.
- This appliance has a tempered safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching door surface or nicking edges.
- Do not use appliance for anything other than its intended use.
- To ensure continued protection against risk of electric shock connect to properly grounded outlets. Do not use an extension cord with unit.
- **SAVE THESE INSTRUCTIONS.**

# CONTROL PANEL



**P<sub>a</sub>**

- Pressure Release Button, press this button to put the unit under pressure and also to release pressure. Use this function when you want to pressurize your food making it more tender and moist. Under pressure food will cook quicker. This function works under roast, broil, rotisserie, or alone with the three different heating element positions.



- Light, press this to turn on/off the light inside the unit.



- Rotisserie, press this button to begin the rotisserie rotation. This function only works on Roast.



- Heating Element Position, press one of the three depending upon what part of the heating element should be desired: Top, Top and Bottom, or Bottom.



- Use this to adjust the time/temperature up and down.



- Press to toggle between time/temperature.

## BEFORE FIRST USE

1. Remove all packaging materials. Place the oven on a flat surface.
2. Clean pans, racks and accessories with hot water, dishwashing liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a cloth.

## USING THE APPLIANCE

1. Plug the unit in. Note: The screen will display “- - -” and the power button will blink.
2. Place the crumb tray in the bottom of the oven, depending on recipe place either the baking pan or roasting rack in the oven in desired position. If these items need to be removed during cooking, use the tray removal tool, this can also assist with lifting the pan/rack when they become hot from cooking.
3. To choose a function on the oven, press the desired function. Note: Default times and temperatures of each function can be found in the cooking chart located on page 16.
4. The temperature must be adjusted first on each function. To adjust the temperature press the time/temp button to show the temperature, then the up or down button to increase or decrease the temperature.



5. Then time can be adjusted on the unit. To adjust the time press the time/temp button on the screen to show the time and then the up or down button to increase or decrease the time.
6. Once the time and temperature have been selected, set the heating element position.
7. After the time, temperature and heating element have been confirmed, press the power button again to start the oven. To put the unit under pressure press the pressure release button, the unit will now be under pressure while cooking.

NOTE: While the unit is under pressure, steam will escape from the unit and condensation can build up, use caution when opening the unit. The unit will beep when finished.

## **HOW TO OPERATE THE OVEN AS A PRESSURE OVEN**

For the oven to build pressure close the door and move the handle to the locked position (move handle to the very top position) and press the Pa button.

## HOW TO SET THE DIY MENU

1. Press DIY MENU, the screen will display “01”. This is the first DIY setting.
2. To customize “01”, go through the menu as explained in USING THE APPLIANCE.
3. Once you have selected the time, temperature, function, heating element position, rotisserie then press START/CANCEL. This will save the function and also start the oven.
4. The settings chosen will now be shown as “01”. The unit can hold up to 10 DIY settings.

# How to Prepare Your Rotisserie for Chicken

- Remove chicken from packaging. Make sure if previously frozen it is completely thawed.
- Check cavity and remove neck and giblets. Check at the tail and make sure the kidneys have been removed. The kidneys are the dark reddish colored objects located on back side of cavity near the tail. If they have not been removed, use your thumbs to force them out.
- The chicken should then be rinsed thoroughly inside and out with cold water. Pat dry inside and out with paper towels.
- The chicken needs to be placed on a spit so that it is centered and evenly balanced. It must also be held in place so it does not move around as it is cooking.
- Slide the spit rod through the neck opening of the chicken and out the bottom end. Place the chicken so that it is in the center of the rod.
- Keep the rod running through the center of the chicken and attach the rotisserie spit forks into the breast end. Once in place secure the forks on the spit by tightening the wing nut.
- Then attach the spit forks at the tail end in the same manner. When the forks are attached, the rod should be centered through the chicken so that it is evenly balanced. It is important for the chicken to be balanced so that it rotates smoothly on the rotisserie unit.
- Make sure the forks are pushed in so that they are holding the chicken securely and that the wing nut on both forks has been tightened.
- Cut several lengths of kitchen twine. First loop a piece around the tail, securing it to the rod, unless the tail was secured by one of the tongs of the spit fork. Then cross the legs and wrap the twine up around the legs several times.
- Tie the twine securely, making sure the opening to the cavity is closed so that the ingredients inside will not drop out as the chicken rotates on the rotisserie spit.

- Wrap another piece of twine around the fatty part of the legs a couple of times and tie securely.
- Use another piece of twine to wrap around the breast area to hold the wings in close to the body of the chicken.
- Insert the pointed end of the spit in to the spit mount hole in the pressure oven, then rest the back of the spit on the stainless groove adjacent.
- Close the handle on the door, select roast function, select the rolling fork button, then select the pressure roast function. Set the temperature to 465 degrees and set timer for 35 minutes for a 4-5-pound chicken. Always make sure the crumb tray is in place before pressing start.
- Once the cook time is complete, remove the rotisserie rod using the rotisserie removal tool by placing it under the rotisserie and lifting up.

## **How to Prepare Your Rotisserie for other Fowl and Roasts**

- The meat needs to be placed on a spit so that it is centered and evenly balanced. It must also be held in place so it does not move around as it is cooking.
- Slide the spit rod through the middle of the protein and out the bottom end. Place the protein so that it is in the center of the rod.
- Keep the rod running through the center of the protein and attach the rotisserie spit forks into the end. Once in place secure the forks on the spit by tightening the wing nut.
- Then attach the spit forks at the other end in the same manner. When the forks are attached, the rod should be centered through the protein so that it is evenly balanced. It is important for the protein to be balanced so that it rotates smoothly on the rotisserie unit.

- Make sure the forks are pushed in so that they are holding the protein securely and that the wing nut on both forks has been tightened.
- Cut several lengths of kitchen twine. First loop a piece around the end, securing it to the rod, unless the it was secured by one of the tongs of the spit fork. Then wrap the twine up around the protein several times.
- Tie the twine securely, making sure the opening to the cavity is closed so that the ingredients inside will not drop out as the protein rotates on the rotisserie spit.
- Insert the pointed end of the spit in to the spit mount hole in the pressure oven, then rest the back of the spit on the stainless groove adjacent.
- Close the handle on the door, select roast function, select the rolling fork button, then select the pressure roast function. Set the temperature to desired temperature and time of protein. Always make sure the crumb tray is in place before pressing start.
- Once the cook time is complete, remove the rotisserie rod using the rotisserie removal tool by placing it under the rotisserie and lifting up.



## TIPS

- When taking food out, please use caution as steam may escape. If the door is difficult to open the oven could still be under pressure and simply press the Pressure Release Button again. The door should open with ease.
- The time can be changed once the unit has started. The temperature and heating element can be changed throughout the cooking process.
- To cancel the oven at any time, press the Start/Cancel button again.
- If the door needs to be opened at any time, release all pressure first. NOTE: When attempting to close the oven again make sure it is fully locked in place. If it is difficult to close the unit still has pressure. Open the door and let the steam subside, the door should be able to lock in place after.
- To fully stop the oven press Start/Cancel after releasing the pressure.

## CLEANING

Clean after every use.

1. Turn the oven off, unplug and allow to cool completely.
2. Wash pans and tools in hot water with dish liquid. Rinse and dry thoroughly.
3. Wipe the external surface of the oven with a soft damp cloth and dry surfaces with soft dry cloth. Do not use detergent or abrasives as these may scratch the coating.

Note: Never immerse or place water inside the oven housing.

## STORAGE

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

## PAULA'S COOKING CHART

<u>FUNCTION</u>	<u>DEFAULT TIME</u>	<u>TIME RANGE</u>	<u>DEFAULT TEMP.</u>	<u>TEMP. RANGE</u>
BAKE	40 MINUTES	1 MIN- 1 HOUR	355°F	300°F- 430°F
TOAST	5 MINUTES	1 MIN.- 12 MIN.	390°F	320°F- 465°F
ROAST	45 MINUTES	1 MIN.- 2 HRS.	465°F	355°F- 465°F
BROIL	20 MINUTES	1 MIN.- 90 MIN.	430°F	355°F- 465°F

# TROUBLESHOOTING

<b><u>CODE</u></b>	<b><u>CAUSE</u></b>	<b><u>SOLUTION</u></b>
<b>E1</b>	<b>Open circuit issue.</b>	<b>Unplug unit and call customer care at 312-526-3760.</b>
<b>E2</b>	<b>Short circuit issue.</b>	<b>Unplug unit and plug back into the same plug. If the unit doesn't work, use a different plug on a different circuit.</b>
<b>E3</b>	<b>Unit has overheated.</b>	<b>Unplug unit and let it cool for 10-30 minutes before plugging back in.</b>
<b>E4</b>	<b>Sensor connection failure.</b>	<b>Unplug unit and call customer care at 312-526-3760.</b>

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# *Orange Coffee Cake*

## *Serves 4-6*

2 tablespoons butter, melted, plus more for the pan  
1 (16 1/3-ounce) can refrigerated biscuits, (recommend flaky)  
¼ cup walnuts, minced  
1/3 cup granulated sugar  
2 teaspoons orange zest  
½ cup confectioner's sugar  
2-ounce cream cheese, softened  
2 tablespoons orange juice, or more if necessary

\*Preheat pressure oven on bake function, set to 350 degrees for 10 minutes.

Butter a 9-inch round pan.

Separate the biscuit dough into 8 biscuits. Place 1 biscuit in center of pan. Cut remaining biscuits in half, forming 14 half-circles.

Arrange pieces around center biscuit with cut sides facing in the same direction. Brush melted butter over tops of biscuits.

In a small bowl, combine walnuts, granulated sugar and orange zest. Mix well and sprinkle over biscuits.

Place stainless rack in center position in oven. Place pan on rack and close door. Select bake function, set temperature to 350 degrees and set timer for 20 minutes, or until golden brown.

Meanwhile, in a small bowl, combine confectioner's sugar, cream cheese, and orange juice. Blend until smooth adding more orange juice if needed to thin. Drizzle glaze over warm coffee cake and serve.



# *Macho Nachos*

## *Serves 4-6*

- 1 16 oz can refried beans
- 1 large bag white corn tortilla chips
- 1 medium onion, chopped
- 1 cup chili (canned or homemade)
- 1 cup pepper jack cheese, shredded
- 1 cup cheddar cheese, shredded
- 1/2 cup sour cream
- 1 cup chopped green onion
- 1 tomato, diced
- 1 jalapeño, sliced

\*Preheat pressure oven on broil and set to 450 degrees for 10 minutes.

In a small saucepan, on low heat, heat refried beans until they are loose enough to spoon onto nachos.

Spray baking sheet with nonstick spray, spread out tortilla chips and quickly put a teaspoon of hot refried beans on each chip.

Working quickly, sprinkle with onions, jack cheese, and jalapeño slices. Spoon on chili and top with cheddar cheese. Repeat this layering process until ingredients are used up.

Place baking sheet with nachos in center rack of pressure oven, set temperature to 350 degrees and timer for 10 minutes, or until cheese has melted.

Remove from oven and place on a trivet or heatproof surface, Top nachos with sour cream, green onions, diced tomatoes and jalapeño slices. Serve hot.

## *Goat Cheese and Roasted Red Pepper Bruschetta*

### *Yields about 2 dozen*

½ (8 ½-ounce) baguette, cut into 1/4-inch thick slices  
2 tablespoons extra-virgin olive oil  
1 (4-ounce) log goat cheese, softened  
¼ teaspoon dried oregano  
½ cup jarred roasted red peppers, cut into 1-inch strips  
24 fresh basil leaves  
2 tablespoons balsamic vinegar glaze

\*Preheat pressure oven on toast to 375 degrees.

Line baking pan with aluminum foil.

Brush both sides of bread slices with oil, and place half the slices on prepared pan.

Place baking sheet on top rack in oven and toast on 375 degrees for 5 minutes, turn and toast 5 minutes more. Repeat with the remaining toast.

In a medium bowl, stir together goat cheese and oregano. Spread on toasted bread slices and top with red pepper and basil. Drizzle with balsamic glaze. Serve immediately.

# *Blue Cheese and Bacon Broiled Tomatoes*

## *Serves 4-6*

1 sleeve round buttery crackers, crushed  
1 (5-ounce) container blue cheese, crumbled  
½-pound bacon, cooked and crumbled  
¼ cup finely chopped green onions  
1 stick butter, melted  
3 large tomatoes, cut in half crosswise  
¼ teaspoon sea salt  
¼ teaspoon freshly ground black pepper

\*Preheat pressure oven on broil, set temperature to 460 degrees and timer for 10 minutes.

Line baking sheet with foil.

In a small bowl, combine crackers, blue cheese, bacon and green onions. Add butter, stirring to mix well.

Place tomatoes, cut side up, on prepared baking sheet. Sprinkle tomato halves evenly with salt and pepper. Divide cracker mixture evenly among tomato halves.

Slide baking sheet into rack position, set pressure oven to broil, set temperature to 460 degrees and timer for 6 minutes, or until lightly browned.

# *Paula Deen's Pizza Dough Recipe*

## *Yields 2 16-inch round pizzas or 2 square*

5 cups all-purpose flour  
2 packages active dry yeast  
2 tablespoons sugar  
2 tablespoons extra-virgin olive oil, divided  
2 teaspoons sea salt  
2 cups water, warmed

In a standing mixer with a hook attachment, place warm water, yeast, sugar and 1 tablespoon olive oil.

Allow to sit until yeast begins to foam.

Add flour and salt, and mix dough until it is smooth and pulls away from side of bowl.

Drizzle half remaining olive oil over the top of dough, turn dough over in the bowl, cover, and allow it to rise to approximately twice its size, (about an hour).

Punch dough down and pour out onto a lightly floured surface. Knead again.

Place it back in bowl and drizzle with remaining olive oil. Turn dough over, cover and allow to rise a second time.

After it has risen, punch it down again. It is now ready to roll out for your pizzas!

# *Basic Pizza Recipe for Pressure Oven*

1 batch Paula Deen's Pizza Dough, risen twice, then divided in half  
1 cup crushed canned tomatoes  
1 tablespoon olive oil  
½ cup shredded mozzarella  
¼ Parmigiano Reggiano cheese, grated  
½ teaspoon dried oregano  
1 fresh mozzarella ball, drained and sliced, (optional)

\*Preheat pressure oven on roast function, set temperature to 450 degrees and set timer for 10 minutes.

Rub half the olive oil onto baking pan using your hands. Stretch the dough to cover pan.

Spread half cup tomatoes over dough. Sprinkle with half of the mozzarella and half of the Parmigiano.

Sprinkle with oregano and if using fresh mozzarella, place a few slices on top of pizza at least 2-inches apart.

Place baking sheet in center rack of pressure oven. Close door and put handle into locked position.

On the roast function set the temperature to 460 degrees and set timer for 10 minutes.

When cook time is complete cheese should be bubbly and crust browned beautifully.



# *Squash Casserole*

## *Serves 4-6*

1 tablespoon vegetable oil  
6 medium yellow squash, thinly sliced  
1 large Vidalia onion, thinly sliced  
1 tablespoon butter  
½ cup Parmesan cheese, grated  
1 cup sharp cheddar cheese, shredded  
½ cup sour cream  
1 sleeve buttery crackers, crushed medium to fine

\*Preheat pressure oven on bake function to 350 degrees and set timer for 10 minutes.

Grease a 2-quart casserole dish.

Heat oil in a large skillet over medium heat. Saute squash, onion, and butter until soft. Transfer to a bowl and stir in Parmesan cheese, cheddar and sour cream. Add salt and pepper to taste.

Place squash mixture into prepared dish and sprinkle cracker crumbs evenly over the top.

Place stainless steel rack in center position of pressure oven and slide in casserole. Select the Bake function for 20 minutes at 350 degrees, or until top is golden brown and bubbly.

# *Aunt Peggy's Sweet Potato Soufflé*

## *Serves 2-4*

3 cups cooked, mashed sweet potatoes, (2-3 small baked potatoes)  
1 cup granulated sugar  
3 eggs, beaten  
½ cup milk  
12 tablespoons unsalted butter, divided  
1 tablespoon vanilla extract  
½ teaspoon salt  
1 cup light brown sugar, packed  
½ cup self-rising cake flour  
½ cup pecans, chopped

\*Preheat pressure oven to 400 degrees for 15 minutes.

### **Soufflé:**

Lightly grease an 8-inch square baking dish.

In a large bowl, combine sweet potatoes, sugar, eggs, milk, 8 tablespoons melted butter, vanilla and salt. Pour mixture into prepared baking dish.

### **Topping:**

Combine brown sugar, 4 tablespoons butter cubed, at room temperature, flour and pecans in a separate bowl. Crumble topping over sweet potato mixture evenly.

Place stainless rack in center position in pressure oven and place casserole on rack.

Set oven on bake, temperature to 350 degrees and timer for 20 minutes.

Bake for 20 to 25 minutes, until topping is golden brown. Serve hot.

# *Baked Potatoes*

## *Serves 3*

3 medium russet potatoes  
2 tablespoons extra-virgin olive oil  
1 tablespoon kosher sea salt

\*Preheat pressure oven on bake set to 400 degrees for 10 minutes.

Scrub potatoes, dry with paper towels and rub with oil. Pierce potatoes 4 times on top and bottom with the tip of a knife, at least 1 inch apart. Rub sea salt all over potatoes and place on center rack of pressure oven.

Close door and set into lock position. Select roast function, press temperature/time function, set temperature to 350 degrees and timer for 45 minutes; lock handle and press start.

When cook, time is complete, place handle in exhaust position and when pressure has fully released, you can gently press down on handle to open oven door.

Internal temperature of potatoes should be 210°F.

Serve with your favorite toppings.

## *Perfectly Simple Broiled Salmon Salad for Two*

### *Serves 2*

2 (6-ounce) salmon fillets, ½-inch thick, skinned  
2 tablespoons extra-virgin olive oil, divided  
1 teaspoon kosher sea salt, divided  
½ teaspoon fresh ground pepper, divided  
4 big handfuls baby arugula, (or spinach)  
1 cup cherry tomatoes, sliced in half  
¼ cup slivered almonds  
¼ cup feta cheese, crumbled  
Juice of ½ lemon

\*Preheat oven on broil to 400°F for 5 minutes.

Place baking pan on top rack of pressure oven and close door.

Rub salmon with 1 tablespoon oil and season on both sides with ½ salt and pepper.

Place salmon on baking pan. Broil for 8 to 10 minutes on 450 degrees, until browned and cook through.

While salmon is broiling, add greens to a large bowl along with cherry tomatoes, almonds and feta cheese.

Drizzle with lemon juice, remaining oil, salt and pepper. Toss all together and divide salad among 2 large plates.

When salmon is cooked to desired doneness, top each salad with a fillet and dig in!

# *Old-Fashioned Turkey Patty Melts*

## *Serves 5*

2-pounds ground turkey  
2 tablespoons steak sauce  
1 teaspoons dried thyme  
1 teaspoon salt  
¼ teaspoons freshly ground pepper  
2 tablespoons butter, plus more for spreading  
1 (8-ounce) package baby Portobello mushrooms, sliced  
1 large onion, thinly sliced  
5 slices whole grain bread, toasted  
Store-bought bacon jam, optional  
5 slices provolone cheese

\*Preheat pressure oven to broil, set temperature to 450 degrees and timer for 10 minutes.

In a large bowl, combine turkey, steak sauce, thyme, salt and pepper. Shape mixture into 5 patties. Cook patties, in batches if necessary, in a skillet over medium heat until cooked through, about 6 minutes per side.

In a large skillet, melt 2 tablespoons butter over medium heat. Add mushrooms and onion and cook until onion is tender. 8-10 minutes, stirring frequently.

Remove mixture from skillet; set aside to keep warm.

Butter bread on both sides and place on rack in top position in the pressure oven and toast for 3 minutes on both sides until toasted. Remove and top with bacon jam if desired.

Place toasted bread on baking pan and top each with 1 patty. Divide onion mixture among patties and top with 1 slice of cheese.

Place baking pan into pressure oven in the center position, set to broil set temperature to 460 degrees set timer for 5 minutes or until cheese is melted.

# *Mini Southern Hot Browns*

## *Serves 10*

1/3 cup butter  
¼ cup all-purpose flour  
2 cups milk  
½ cup shredded Swiss cheese  
¼ teaspoon sea salt  
¼ teaspoon freshly ground black pepper  
5 frozen buttermilk biscuits, baked per package directions and halved horizontally  
2 tablespoons butter, melted  
½-pound thinly sliced deli turkey  
2 plum tomatoes, thinly sliced  
1 (12-ounce) package bacon, chopped, cooked and drained  
¼ cup shredded Parmesan cheese

\*Preheat pressure oven on toast for 10 minutes at 450 degrees.

In a medium saucepan, melt butter over medium heat. Whisk in flour, cook, whisking constantly for 2 minutes. Whisk in milk, cook, whisking frequently for 8-10 minutes or until mixture is thick and bubbly.

Whisk in Swiss cheese, salt and pepper until melted.

Line the baking pan with parchment paper, place 5 biscuit half cut-side up, and brush with melted butter. Toast in pressure oven on 450 degrees for 3-4 minutes or until lightly browned. Repeat with the remaining biscuit halves.

Top each biscuit half with turkey, tomato, bacon, and cheese sauce, sprinkle with Parmesan. Toast on 450 degrees for 4-5 minutes or until golden brown. Serve immediately.

# *Balsamic Glazed London Broil*

## *Serves 6-8*

3-pound London broil  
½ teaspoon kosher sea salt  
½ teaspoon freshly ground black pepper  
1/3 cup balsamic vinegar  
1 tablespoon brown sugar, packed  
1 clove garlic, smashed and peeled  
1 bay leaf

\*Preheat pressure oven on broil, set temperature to 450 degrees and timer for 20 minutes.

Line baking sheet with foil.

Season meat with the salt and pepper. In a large skillet, over low heat, combine vinegar, brown sugar, garlic and bay leaf.

Simmer until liquid has reduced by half and is a syrupy consistency, about 5 minutes. Discard garlic and bay leaf.

Put meat on baking sheet and slather it with glaze. Place baking sheet on top shelf of pressure oven.

Close oven door and lock handle. Cook for 5 minutes at 450 degrees, exhaust handle and flip steak.

Lock handle and cook for an additional 5 minutes for medium rare, or cook until steak reaches a desired level of doneness.

Remove baking sheet from pressure oven and place meat on a cutting board and let rest for 5 minutes.

Slice meat against the grain and transfer to a serving platter.

# *Roast Prime Rib of Beef with a Rich Pan Sauce*

## *Serves 6-8*

5-pound prime rib roast bone in  
2 tablespoons Paula Deen House Seasoning  
2 cups beef stock, or canned broth  
sprig thyme, or ½ teaspoon dried thyme  
2 tablespoons Steak sauce)  
½ teaspoons kosher sea salt  
½ teaspoons freshly ground black pepper

\* Preheat pressure oven to roast, set temperature to 450 degrees and timer for 10 minutes.

Rub meat with Paula Deen House Seasoning, wrap with plastic and refrigerate overnight.

Remove roast from refrigerator and let sit for 30 minutes, to an hour, at room temperature.

Place roast, fat-side up in baking pan so that ribs act as a rack.

Place pan in pressure oven, set to roast, set temperature to 350 and timer for 2 hours place handle in lock position, check that internal temperature reaches your desired doneness using a thermometer 120 degrees for medium rare before resting.

Transfer to a platter and let rest for 15 minutes.

While roast is resting, prepare pan sauce. Skim off fat from pan drippings, scrape the contents of the baking pan into a saucepan over medium heat and add stock and thyme. Bring to a boil and simmer for 5 minutes.

Whisk in steak Sauce. Salt and pepper to taste and serve alongside prime rib roast.



## *1 Hour Turkey*

### *Serves 4-6*

10 Pound Turkey, thawed if frozen, washed and patted dry  
1 1/2 teaspoons kosher sea salt  
1/2 teaspoon black pepper, plus 1/8 teaspoon  
1 onion, quartered  
1 head garlic, halved crosswise  
2 teaspoons chopped thyme, plus several sprigs of fresh herbs, such as thyme parsley, rosemary and sage  
2 bay leaves  
1/2 cup unsalted butter, melted  
1 (14 1/2 ounce) can chicken broth  
1/4 cup cornstarch  
1/3 cup water

\* Preheat pressure oven to roast, set temperature to 400 degrees and timer for 10 minutes.

Sprinkle 1/2 teaspoon salt and 1/4 teaspoon pepper inside turkey cavity.

Place onion, garlic, herb sprigs and bay leaves inside cavity.

Place turkey breast- side up on baking pan.

Brush turkey with half the butter, sprinkle with 1/4 teaspoon pepper and remaining salt. Truss, if desired.

For best results let turkey rest at room temperature for 1 hour before roasting.

Place turkey into pressure oven, select roast function and timer for 55 minutes. Lock handle into place and select start.

When cook time is complete, vent pressure by putting handle in exhaust position.

When pressure has been fully released, carefully remove turkey from pressure oven.

Cover loosely with foil and let rest 10-15 minutes before carving.

## This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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# 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](mailto: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.

**MODEL KC2601**

