

# Creative Ways to Use 3 Quart & Culinary Basket

## **Breakfast Half Sandwiches**

6 eggs  
6 mini-ramekins  
6 slices of cheese  
6 pieces of Canadian Bacon  
6 pieces of bread or 3 English muffins or 3 Bagels  
1/4 cup Salsa of your choice (optional)  
Non-stick spray

Set oven to bake 350

Place the bread directly on the racks, turn oven light on and check frequently

Spray the ramekins with the non-stick spray.

Crack one egg into each, season on top with salt and pepper. Do not stir or scramble, unless that is what you like.

Place ramekins in the Culinary basket, cover.

Put 1/2" water in the 3qt.

Place 3qt/Basket combo on a burner, set to medium.

When it clicks, turn to low. Cook for 2 minutes.

Take the bread out of the oven, turn oven off, but close door to keep the heat

Use tongs to hold the ramekin, use a butter knife around the edge, then to pop the egg up and out

Stack in the following way on a cookie sheet

Bread on bottom

Canadian Bacon on bread

Egg on Canadian Bacon

Cheese on top.

Place cookie sheet back in oven to melt the cheese.

Plate and serve with salsa!

## **Cheesy Garlic Mashed Potatoes**

**Ingredients:**

- **2 large Russet Potatoes**
- **1 cup Cheddar Cheese**
- **Butter to taste**
- **1/2 cup milk (optional)**
- **Garlic Pepper or Powder**

**Directions:**

1. Process Russet Potatoes with Saladmaster Food Processor directly into culinary basket using cone 2.
2. Rinse potatoes. Place 2 cups of water in 3qt roaster and place the culinary basket on top.
3. Place potatoes on burner, medium-click-low and cook 15-20 minutes.
4. Add all ingredients and stir with a fork until you reach the desired consistency.
5. Add more seasoning to taste.
6. Top with shredded cheddar cheese and serve!

## **Beer Brats**

### **Ingredients:**

- **4 Bratwursts (Beyond Vegan ones are great!)**
- **1 Yellow Onion**
- **1-2 Large Red Bell Pepper**
- **1 Can Beer of Choice**
- **Buns & Toppings! (Sauerkraut, Mustard, Ketchup, etc)**

### **Directions:**

1. Place entire can of beer in bottom of 3 quart and place basket on top.
2. In basket, place brats, onion (cut on cone #3) and Bell pepper (Cut on cone #3 or hand chopped).
3. Start at medium heat. Once clicking, reduce to medium-low and cook for 10-12 minutes (or per package instructions).
4. Serve on toasted bun with toppings and enjoy!

## **Stuffed Cabbage Rolls**

### **Cabbage & Sauce:**

- 1 head Green Cabbage**
- 15 oz can Fire-Roasted Tomatoes**
- 3 cloves Garlic, minced on cone #1**
- 2 Tbsp Brown Sugar**
- 2 Tbsp Vegan Butter**
- 1 Tbsp Red Wine Vinegar**

Gently remove cabbage leaves from the core.

Cut out the thick center ribs about 1/3 of the length of the cabbage leaf.

Place 10-12 cabbage leaves in the culinary basket.

In a 3qt pan, add tomatoes, garlic, brown sugar, butter and vinegar.

Place basket on top of 3qt and cook, covered, over medium heat until the vapo-valve clicks.

(if you would rather serve your cabbage rolls with jarred spaghetti sauce, only add water to your 3qt.)

Reduce heat to low and cook for 5 minutes, until leaves are tender.

Remove cabbage leaves and allow to cool.

### **Prepare the filling:**

In a 3qt roaster, or 11' skillet, cook onion and garlic over medium heat, covered, until the vapo-valve clicks.

Stir in lentils (or crumbles & water), parsley, paprika, black pepper, and salt. Cover and continue to cook on medium until the vapo valve clicks. Add rice and reduce heat to low and cook for 5 mins

- 1 small Onion, cut on cone #2**
- 4 cloves Garlic, minced on cone #1**
- 2 cups cooked green Lentils or 1 lb frozen Soy Crumbles + 3 Tbsp water**
- 2 Tbsp fresh Parsley chopped or 1 Tbsp dried Parsley**
- 1 tsp Smoked Paprika**
- 1/2 tsp Black Pepper**
- 1/2 tsp Salt**

Distribute filling evenly among all cabbage leaves.

Start from the core end of the leaf and roll. Then, fold in sides of leaf and continue rolling.

Transfer sauce to an Oval Baking Dish and place cabbage rolls. Serve and enjoy!

## **Tamales**

**Tamales! (Fresh, frozen or homemade)**

1. Add water below basket. Place tamales in basket in circle on top of each other or standing up.
2. Medium click low and they are ready to eat in 10-15 minutes!

## **Oil Infused Hand Towels**

**6 Wash Cloths**

**Essential Oils of Choice**

1. Add water below basket. Add a few drops (or desired amounts) of essential oils to water.
2. Medium click low and they are warm and ready to use as pre-dinner towels or to relieve headaches!

## **Rice & Vegetables**

**Ingredients:**

- **1 Cup Rice**
- **1 1/2 Cup Water**
- **Broccoli, Cauliflower, Carrots or any veggie of choice!**

**Directions:**

1. Place rice and water in bottom of 3 quart. Add veggies to basket.
2. Cook Medium-Click-Low for about 15-20 minutes or until tender.

## **Deep Frying**

1. Add oil of choice to bottom of 3 quart or 9" skillet. Heat over medium high.
2. Place item being fried in basket (not too much!) and insert into oil slowly. Cook until desired crispiness.