

Easter Brunch Cooking Class

Deviled Eggs

Ingredients

- 6 Hard Boiled Eggs (see waterless cooking instructions below)
- ¼ Cup Mayonnaise
- ½ tsp Dry Mustard
- 2 tsp Sweet Pickle Relish
- ½ tsp White Wine Vinegar
- Salt & Pepper
- Paprika

Directions

1. To boil eggs without water be sure to choose the pan that will be at least 3/4 full. For reference, your 1qt sauce pan fits approximately 1 dozen eggs (depending on the size of the eggs)
 2. Add a couple of table spoons of water at the bottom of the pan OR place a damp paper towel at the bottom, then place your eggs.
 3. Turn heat to medium. When a consistent click is achieved, turn heat to low.
 4. Cook for 10-12 min (approx. 1 minute per egg) Set aside and allow to cool off.
 5. Soak eggs in cold water for easy peeling, and cut eggs in half, lengthwise.
 6. Remove egg yolks, reserving egg whites. Process egg yolks with #1 cone. Stir mayonnaise, pickles, dry mustard, vinegar, pepper and salt. Spoon or pipe into egg whites, then sprinkle with paprika. Refrigerate until ready to serve.
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Egg Bites

Ingredients

- 5 eggs
- Your choice of deli meat (if desired) If you wish to keep this recipe vegetarian you can add any finely chopped veggies will work: mushrooms, bell peppers, cauliflower, etc.
- Chopped spinach
- Cheddar cheese, #1 cone
- Finely chopped green onions
- Salt and pepper to taste or other seasonings of choice
- Cooking oil of choice

Directions

1. Mix eggs, veggies or deli meat, spinach and salt and pepper or other seasoning of choice.
2. Lightly coat the egg cups with cooking spray and pour the egg mixture.
3. Place about 2 Tbsp of water at the bottom of the Electric Oil Core Skillet and place egg rack. Distribute egg cups and bake at 300 for 15 minutes. Enjoy!

Ham with Dijon Orange Glaze

Ingredients:

- 7-8 lb. Spiral Cut Cooked Ham

FOR THE GLAZE:

- 1 Cup Water
- 3/4 cups orange marmalade
- 1/2 cup dijon mustard
- 3/4 cups firmly packed brown sugar
- 1 tsp. ground cloves

Directions

1. For glaze, combine orange marmalade, mustard, and brown sugar in a medium bowl.
2. Place ham, flat side down into a roaster. Add 1 cup of water to the pan. Pour glaze over ham letting drizzle down the sides. Utilize medium-click-low cooking method for 1 hour

Roasted Beet Salad

Ingredients

- 3 medium beets, washed and trimmed
- 1/4 cup extra-virgin olive oil
- 2 tablespoons sherry vinegar
- 1 tablespoon honey
- 1 tablespoon red onions, cone #2
- 1/2 teaspoon Dijon mustard
- 4 cups baby spinach
- 1/2 cup goat cheese, processed on #1 cone
- 1/2 cup chopped walnuts, cone #3

Directions

1. Place beets in the 3qt roaster and add a couple of tablespoons of water. Seal your cookware with a teaspoon of water around the rim and give the lid a spin to ensure water distribution.
2. Turn heat to medium. When a consistent click is achieved, turn heat to low.
3. Cook until beets are fork tender or to your desired consistency.
4. In a medium bowl, add the olive oil, vinegar, honey, red onions and Dijon and whisk together.
5. Add the beets and spinach to the dressing and toss to coat.
6. Top with the goat cheese and walnuts.

Carrot Pecan Cake

- 1 box of spice cake
- 5 medium carrots, cone #1
- 1/2 cup of melted butter, optional
- 1/2 cup of chopped pecans, cone #3
- 14 oz can of condensed milk. Chefs recommendation: La Lechera brand
- Cooking spray of choice

Directions

1. Mix cake, carrots and butter (if desired) in a bowl. If you do not wish to add butter, you can add an apple! Process on #1 cone to ensure you extract the juices.
2. Coat your Electric Oil Core Skillet with a light layer of cooking spray and pour cake mix.
3. Bake at 300 for 30 min. Once finished set aside and allow to cool off for a few minutes.
4. Once cooled place cake on a plater, add condensed milk and pecans to your taste and enjoy!

Potatoes Romanoff

Ingredients

- 3 whole large Russet potatoes, unpeeled
- 1 medium shallot, cone #1
- 2-½ cups grated white cheddar cheese, cone #2
- 2 teaspoons salt
- ¼ teaspoons freshly ground pepper
- 1-½ cup sour cream

Directions

1. Bake potatoes on a pan in utilizing medium-click-low cooking method until done, about 45 minutes, depending on amount of potatoes. For faster cooking cut potatoes in 1/2 length wise.
2. Place potatoes on a plate, cover with plastic wrap, and refrigerate overnight.
3. Grate the chilled potatoes, including skins (Cone 1). Transfer grated potatoes to a bowl and sprinkle in the shallots, 1-3/4 cup cheese, salt, and pepper.
4. Use your hands to gently toss together. Then fold in sour cream.
5. Transfer mixture to a 1 1/2 quart gratin dish or MP5, or EOC making sure that you don't compress (or squash, or moosh, or squish) it! Sprinkle the remaining cheese on top.
5. Cook at 280F for about 45 min or at medium low. If you desire a golden top on your potatoes you can broil in the oven for 5 min. (Be sure to not place electric pieces in the oven)

French Toast Casserole

Ingredients

- 2 cups of milk
- 8 large egg yolks
- 1/4 maple syrup
- 1 Tbsp vanilla
- 1/4 tsp salt
- 1/2 tsp cinnamon
- 1 cup of fruit preserves
- 8 croissants, torn into rustic 2-inch pieces
- 1 cup chopped pecans, cone #4
- 1-2 cups raspberries (peaches, strawberries or blueberries also work great! Choose your favorite fruit)
- Confectioners sugar, optional

Directions

1. Combine the milk, egg yolks, maple syrup, vanilla, salt & cinnamon in a bowl and whisk until frothy.
2. Place 1/2 of the torn croissants in the 12" Electric Oil Core Skillet. Then spread 1/2 cup of the fruit preserves through the croissants. Pour 1/2 the egg mixture over croissant. Repeat by adding the remaining torn croissants and spread the last 1/2 of the fruit preserved throughout. Pour the remaining egg mixture over the top. Lightly press the croissants with a spoon to help coat the croissants with the egg mixture. Do not saturate.
3. Cover and set temperature to 275 degrees. Cook for 25 min.
4. Once finished, add pecans and fruit of choice. Top with confectioners sugar to taste and enjoy!

For a video tutorial of this recipe scan the QR code:

