FULL ONE (1) YEAR WARRANTY

YOUR **DAZEY** APPLIANCE IS WARRANTED FOR ONE (1) YEAR FROM DATE OF PURCHASE AGAINST ALL DEFECTS IN MATERIAL AND WORKMANSHIP. SHOULD YOUR DAZEY APPLIANCE PROVE DEFECTIVE WITHIN ONE (1) YEAR FROM DATE OF PURCHASE. RETURN IT TO THE **DAZEY** DEALER FROM WHOM IT WAS PURCHASED FOR REPAIR, OR REPLACEMENT, WITHOUT CHARGE TO YOU. IF IT IS INCONVENIENT FOR YOU TO RETURN THE APPLIAINCE TO THE DEALER FROM WHOM IT WAS PURCHASED, OR IF YOU DO NOT RECEIVE A SATISFACTORY ADJUSTMENT, SHIP THE APPLIANCE, PRE-PAID, ALONG WITH PROOF OF PURCHASE **TO DAZEY CORPORATION, ONE DAZEY** CIRCLE, INDUSTRIAL AIRPORT, KS. 66031 FOR REPAIR, OR REPLACEMENT, WITHOUT CHARGE. PLEASE PACKAGE YOUR APPLIANCE CAREFULLY TO AVOID DAMAGE IN TRANSIT. **THIS WARRANTY APPLIES TO HOUSEHOLD (NON-COMMERCIAL) USAGE.**

ALSO, THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

Dazey

DAZEY CORPORATION
ONE DAZEY CIRCLE
INDUSTRIAL AIRPORT, KS 66031

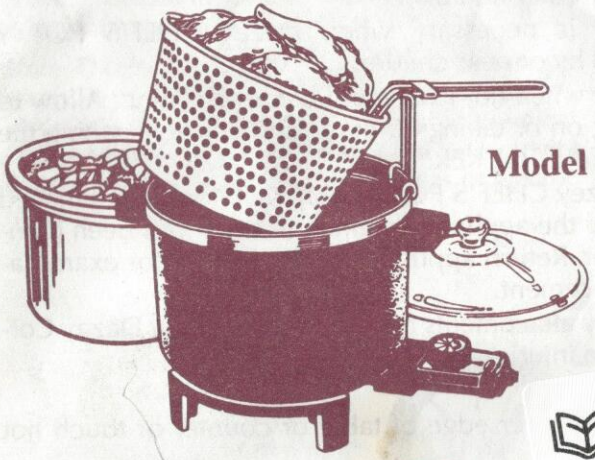
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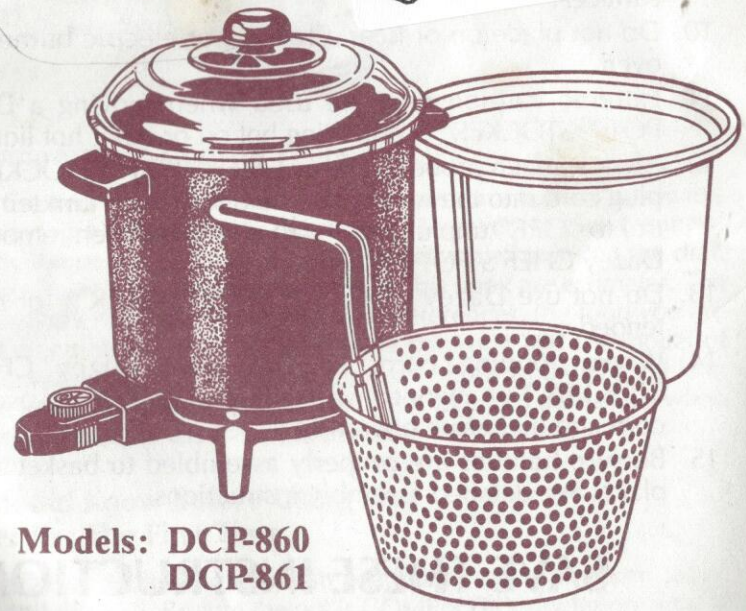
Chef's Pot™/Stocker™

FULLY IMMERSIBLE MULTI-COOKER/SLOW-COOKER



Model DCP-640

Scanned + Archived By: FindMyManual.org



Models: DCP-860
DCP-861

FRY/COOK/STEAM/SLOW COOK
RECIPE & INSTRUCTION BOOK

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safey precautions should always be followed, including the following:

1. Read all instructions before using the Dazey CHEF'S POT™/ STOCKER™ Multi-Cooker™.
2. Do not touch hot surfaces. Use hot pads or pot holders for safety when touching handles or knobs.
3. To protect against electrical shock do not immerse cord and probe unit in water or any other liquid.
4. Close supervision is necessary when Dazey CHEF'S POT™/ STOCKER™ is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the Dazey CHEF'S POT™/STOCKER™.
6. Do not operate Dazey CHEF'S POT™/STOCKER™ with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the factory for examination, repair or replacement.
7. The use of accessory attachments not recommended by Dazey Corporation, may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in heated oven.
11. Extreme caution must be used when moving a Dazey CHEF'S POT™/STOCKER™ containing hot oil or other hot liquids.
12. Always attach probe to Dazey CHEF'S POT™/STOCKER™ first, then plug cord into the wall outlet. To disconnect, turn temperature control to "OFF," unplug from wall outlet and then remove probe from Dazey CHEF'S POT™/STOCKER™.
13. Do not use Dazey CHEF'S POT™/STOCKER™ for other than intended use.
14. When popping corn, do not leave Dazey CHEF'S POT™/ STOCKER™ unattended when plugged in. To avoid overheating, add corn and oil before operating.
15. Be sure handles are properly assembled to basket and locked in place. See detailed assembly instructions.

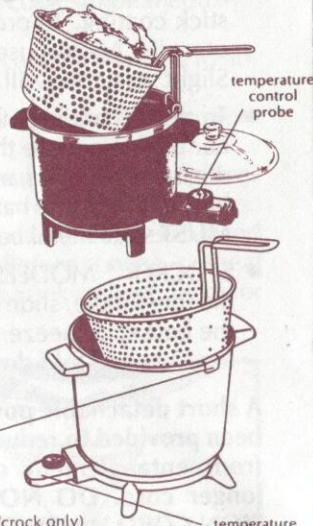
SAVE THESE INSTRUCTIONS

THIS PRODUCT FOR HOUSEHOLD USE ONLY.

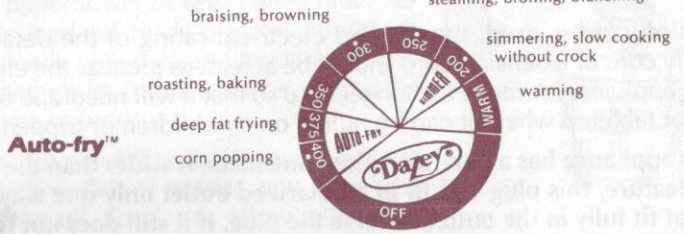
INTRODUCTION

DAZEY CHEF'S POT™/STOCKER™ MULTI-COOKERS

Your fully immersible Dazey Multi-Cooker includes clear glass lid, detachable temperature control probe calibrated from 0-400°F to Simmer, Steam, Boil, Braise, Bake, Roast and Fry. The fry basket has a drain support bracket to anchor basket. The die cast aluminum Multi-Cooker is Dazite™ coated inside and out for greater cooking and cleaning ease.



Store Dazey Multi-Cooker where it is easy to reach. It quickly becomes the most convenient, versatile saucepan in your kitchen. Economical Dazey Multi-Cooker uses 1400 watts of electricity which requires far less energy than gas or electric range top cooking.



About the Temperature Control Probe

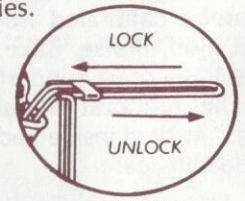
Dazey's Multi-Cookers are very versatile. The temperature control probe lets you fix about anything with a variety of settings. However, you have control over the specific temperature setting so you can set at any point on the dial. **NOTE:** The temperature settings recommended in this book are estimates. The exact setting may be effected by your personal preferences, the food you are cooking, slight electrical fluctuations which are common and the model of Dazey Multi-Cooker you are using. After using a few times, you will be able to easily select the temperature you prefer. (Exception: for optimum results when deep frying or slow cooking, use the recommended temperatures.)

What You Should Know Before Using Your Multi-Cooker For The First Time

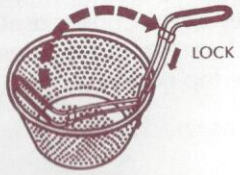
- Before using Dazey Multi-Cooker, wash inside and out with warm, soapy water. Rinse and dry well. Be sure the pot is COMPLETELY dry before attaching the temperature control probe. Remember, NEVER submerge the

temperature control probe in water or any other liquid. Use extreme caution when wiping spills or food from the probe to guard against unnecessary moisture contact.

- Your Dazey Multi-Cooker has been coated inside and out with Dazite™ non-stick coating. To prevent scratching, use Teflon® coated, plastic or wooden utensils. Always use a light touch when stirring, turning or removing food. Slight scratches will not affect its cooking capacities.
- To attach handle to fry basket, slide metal bar back, squeeze the metal bars of handle frame together and slip prongs into fry basket. To lock handle in place **YOU MUST** slide metal bar towards the basket.
- STOCKER™ MODELS ONLY: To fold handle for storage, slide metal bar away from the basket. Squeeze metal bars of handle together and fold down into the basket.



CHEF'S POT



STOCKER

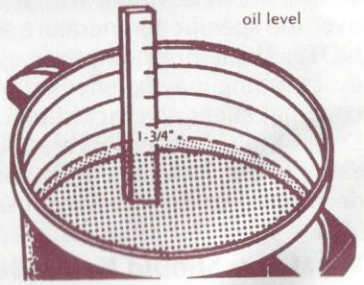
A short detachable power-supply cord has been provided to reduce the risks resulting from entanglement or tripping over a longer cord. DO NOT USE AN EXTENSION CORD WHEN DEEP FRYING.

If an extension cord is used, the marked electrical rating of the detachable power supply cord or extension cord should be at least as great as the electrical rating of the appliance. Arrange the longer cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

NOTE: This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

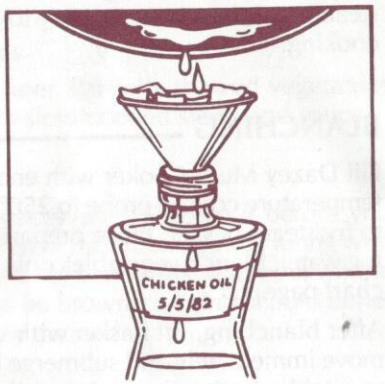
DEEP FAT FRYING

- **Do not use cover when deep frying.**
- Fill pot with (a maximum of 60 ounces or 7-1/2 cups of oil or shortening). Do not over fill. On any model, oil level must not be greater than 1-3/4 inches from the bottom of the pot. This will allow for the displacement of the oil caused by the addition of the food.
- Use only oils or shortenings with a high smoking point, such as vegetable oil or all-purpose shortening. Do not use olive oil, butter and margarine as they break down and smoke easily.
- Set temperature control probe to 400°-Auto Fry setting.
- Preheat until the light goes out.
- Be sure handle on fry basket is securely fastened.



- Dip basket into hot oil first to prevent sticking.
- Be sure to dry moist or wet foods such as potatoes to minimize spattering and foaming.
- Fry similar sized items so they will brown evenly and cook simultaneously.
- **Do not fry too many items at one time.**
- Overloading the basket will lower the oil temperature causing the food to absorb too much oil and cook improperly.
- For best results, place uniform sized pieces of food in a single layer on bottom of fry basket.
- Here's a tip for piping hot fried chicken without the mess. Deep-fry pieces until fully cooked. Drain in fry basket by attaching to rim of pot. After chicken has drained, turn out onto several layers of paper towels. Blot excess oil and refrigerate in a tightly covered container or wrapping. Before serving, preheat oven to 325°; place cold chicken in a single layer on a cookie sheet. Bake for 30 minutes or until hot.

Oil can be reused several times but must be strained after each use. To strain, turn unit OFF, remove probe from wall outlet and remove from Multi-Cooker. Wait until the oil has cooled and can be handled. Strain through a sieve, wire strainer or funnel lined with a paper towel or drip coffee filter. Return strained oil to its original container. Label clearly with date and food fried. Store in refrigerator for future use when frying the same type of foods.



To reuse oil when strong flavored foods are fried such as fish or onions, you must first clarify the oil. To clarify, allow fat to cool partially. Slice a few potatoes into thick lengths, place in fry basket and lower into fat. Set the temperature to 350° until the light goes out. Gradually increase the setting to 400° and brown potatoes. Drain potatoes and discard. Cool, strain and store fat in its original container in the refrigerator. Remember to label with the date and the food fried.

STEAMING

Vegetables:
Add 2/3 C. water to the Dazey Multi-Cooker. Place fry basket, without handle, in pot. Place prepared vegetables into basket and cover. Set at 250° and wait 2 minutes or until steam forms on lid. Turn temperature control to SIMMER range or until light goes out. Start timing, according to Vegetable Steaming Chart on page 8. Carefully attach handle to fry basket as directed on page 4. Lift basket and drain by attaching to rim of pot.

Do not remove lid while steaming as moisture will escape and extend steaming time. The time needed to cook vegetables will be determined by your prefer-

ence for doneness. If different vegetables are steamed together, select those that require about the same amount of cooking time.

Hints:

- Carefully remove cover, tilting away from you. Use caution as steam will be hot.
- A collapsible steamer can also be used with the Dazey Multi-Cooker.

Puddings

Place pudding in a heat-proof mold or bowl and cover tightly with aluminum foil. Place a small rack in Dazey Multi-Cooker and set mold on rack. Pour 1 cup water around pudding. Cover and set temperature control to 250°. Wait 2 minutes or until steam forms on lid. Turn control to SIMMER range until unit light goes out and start timing. Do not uncover as long as steam is evident. For longer steaming, it may be necessary to add additional hot water midway through the cooking.

BLANCHING

Fill Dazey Multi-Cooker with enough water to cover food being blanched. Set temperature control probe to 250° and bring to a full, rolling boil. Attach handle to fry/steam basket. Place prepared vegetables into basket and lower into boiling water. Blanch vegetables only until they are heated and slightly wilted, (see chart page 9.

After blanching, lift basket with vegetables from boiling water and drain. Remove immediately and submerge basket into sink or pan full of ice water. Allow vegetables to sit in ice water until completely cold. Drain again and prepare for freezing using the Dazey Seal-A-Meal and Seal-A-Meal boilable Pouches or Rolls in convenient portion sizes.

BOILING PASTA

Add pasta manufacturers' recommended quantities of water, oil and salt to Dazey Multi-Cooker. Set at 250°. When water has reached full rolling boil, using handle, lower the empty fry basket into boiling water. Add pasta and cook uncovered according to package instructions or to desired doneness. Lift basket up, attach handle to rim of pot and drain. What could be more convenient?

SLOW COOKING

Set the Crockery Liner in your Dazey Multi-Cooker and you now have a slow cooker.

1. Set Crockery Liner in the Dazey Multi-Cooker, fill with food, cover and turn temperature control to 275° to 300°. (Do not use a temperature setting lower than 275°. Lower temperature settings are used only when cooking without the crock.)

2. Always cook until the minimum time suggested for the recipe. Otherwise, timing is not critical and an extra hour or two makes very little difference in slow-cooking. **Meat should always be checked to determine doneness.**
3. Keep the lid on during the entire cooking time. Everytime the lid is removed, steam is lost and the temperature is reduced. This then extends the cooking time.
4. Always heat both the Crockery Liner and the Pot at the same time.
5. The Crockery Liner should not be exposed to sudden temperature changes. When done cooking, let Crockery Liner cool completely before washing.

Your Crockery Liner should be heated ONLY in the Dazey Multi-Cooker. DO NOT HEAT CROCKERY LINER ON THE STOVETOP OR LINER MAY SHATTER!

Slow-Cooking Helpful Hints

Frozen Foods

Thaw before placing them in the crockery liner. Partially thawed vegetables (slightly frosty on the inside) are fine to use in slow-cooked stews and soups.

Meat

When slow-cooking meat, it's not usually necessary to brown it before you cook. You can place meat directly in the bottom of the crockery liner along with the seasonings and vegetables. If the meat is fatty, brown first and pour off the excess fat. Spareribs, however, should always be browned. Lamb should either be trimmed of excess fat or browned and then drained.

Poultry

Chicken, generally, does not take as long to cook as beef, pork, lamb. If cooked with vegetables, especially carrots, eggplant, celery or potatoes, it takes the vegetables longer to cook than the chicken. Be sure the vegetables are covered with liquid such as water, bouillon or tomato sauce. You may want to place the vegetables in the bottom of the crockery liner with the chicken on top. This way, the vegetables cook more evenly and should be done about the same time as the chicken.

Vegetables

Slow-cooked vegetables don't require any stirring and won't boil over. Some vegetables will take longer to cook than meat. Vegetables that take awhile longer are carrots, celery, turnips, parsnips and beets.

Main Dishes

When cooking casserole-type dishes, some ingredients should be added only towards the end of the cooking time. Fish and seafood should be cooked quickly, so these should be added at the end, as well as rice, pasta and dairy products like cheese, milk, cream and sour cream.

FRESH VEGETABLE STEAMING

VEGETABLE	AMOUNT	COOKING TIME
Artichokes	2	25-30 min.
Asparagus	1 lb.	10-13 min.
Green Beans	1 lb.	20 min.
Broccoli	1 Bunch	13-15 min.
Brussel Sprouts	9 oz.	20 min.
Cabbage	1 med. head, cut in wedges	35-40 min.
Carrots	1 lb., cut into 2 inch strips. 1/4 inch thick	15 min.
Cauliflower	large head — flowerets	10-13 min.
Corn	about 5 ears	30 min.
Turnips	2 lbs. — cut in 6ths	15-20 min.
New Potatoes	2 lbs. (1/2 inch diameter)	40 min.
Zucchini	1 lb., 4 inch slices	15 min.

FROZEN VEGETABLE STEAMING

Broccoli Spears	10 oz. pkg.	12-15 min.
Cut Green Beans	10 oz. pkg.	7-10 min.

The above chart is set up as an approximate guide. Amounts may vary, depending on the vegetables and model of Dazey Multi-Cooker. Personal preference also will determine doneness.

Toppings:
Steamed vegetables are great topped with butter 2-3 tbsp. to 2 C. vegetables and heated to a golden brown. Add a bit of freshly ground pepper, dash of salt and sprinkle over a few toasted chopped pecans.

Add any of the following to 1/4 C. butter heated to a golden brown:

1 tsp. celery seed
2 tbsp. grated Parmesan cheese
1 small garlic clove, peeled and cut
1 tbsp. horseradish
2 tbsp. lemon juice and 1 tsp. grated rind
1 tbsp. minced chives and I tbsp. lemon juice
1/4 tsp. dried or prepared mustard and 1 tsp. lemon juice
2 tbsp. sliced scallions

Use your own special sauce — cheese, Hollandaise or cream sauce.

Garnishes:
To make your vegetables even more tempting, try pairing them with one of these garnishes:

Paprika
Parsley
Minced green onion tops or chives
Sieved hard-cooked eggs or yolks
Sliced hard-cooked eggs
Buttered toasted bread crumbs
Toasted nuts, chopped
Croutons
Pimiento strips
Green pepper rings or strips
Grated cheese (broil until melted)
Thin lemon slices
Crumbled potato chips or cheese crackers
Canned French fried onion rings
Crumbled crisp bacon bits

QUICK FREEZING VEGETABLES

Vegetables for freezing are prepared as for cooking, then blanched (scalded) and packed dry, or with the brine. The dry pack is less trouble and is satisfactory for all vegetables except green peppers.

Blanching vegetables is important because it minimizes loss of flavor and color.

See basic instructions on page 5.

VEGETABLE	HOW PREPARED	BLANCHING
ASPARAGUS	Wash, cut, sort into groups according to thickness of stalk. Blanch, chill, pack.	3 to 4 minutes in boiling water, depending on size.
BEANS, GREEN AND WAX	Wash, stem, slice, cut or leave whole. Blanch, chill, pack.	Cut: 2 minutes in boiling water. Whole: 2-1/2 minutes in boiling water.
BEANS, LIMA	Shell, wash, blanch, chill. Remove white beans, which may be used for cooking. Pack.	1 to 2 minutes in boiling water, depending on size.
CARROTS	Remove tops, wash, scrape. Slice lengthwise or cross-wise as preferred, or leave small carrots whole.	Whole: 4-1/2 minutes in boiling water. Sliced: 3 minutes in boiling water.
CAULIFLOWER	Break heads into flowerets about 1 inch across. Wash, blanch, chill, pack.	3 to 4 minutes in boiling water.
CORN, ON COB	Husk, trim away silk and spots. Wash, blanch, chill, pack.	7 minutes in boiling water for slender ears, 9 for medium, 11 for large.
CORN, KERNELS	Same as corn on cob, After chilling, cut off kernels and pack.	
GREENS Beet, Chard, Kale, Mustard, Spinach, Collards, etc.	Wash, discard bad leaves, tough stems. Blanch, chill, pack.	2 minutes in boiling water.
PEAS	Shell, sort, blanch, chill, pack.	1 to 2 minutes in boiling water, dependlng on size.
PEPPERS, GREEN	Wash, cut away seeds. slice. Blanch, pack in brine of 1 tsp. salt to 1 C. cold water.	3 minutes in boiling water.

STEWING AND SIMMERING

For simmering soups, sauces, stews, chowders and chili, fill the Dazey Multi-Cooker no higher than 1-1/2" from the top. Set temperature to 200°. Cover and cook. Dazey Multi-Cooker may be left in use for up to 10 hours.

BRAISING AND BROWNING MEATS & FISH

To braise or brown meats, set the temperature to 300°. To brown meats and fish, add a small amount of cooking oil, butter or margarine to the Dazey Multi-Cooker. Brown meat or fish on all sides. When browning is complete, remove browned meat and carefully drain fat or continue with your recipe.

TESTING FOOD FOR DONENESS

Always cook food until it is fully done. For some foods, like vegetables and fruits, piercing with a fork will let you know if it is tender and cooked.

When cooking meats, the most accurate method of determining doneness is to check the meat temperature with a meat thermometer. Insert the thermometer into the thickest portion of the meat, not touching a bone or resting in fat. With poultry, insert the thermometer into the meaty portion of the breast or thigh. Check to be sure that you have reached these temperatures:

Beef:	Rare	140°*
	Medium	160°*
	Well	170°
Pork:		170°
Poultry:	Turkey	185°
	Whole Chicken	180°
	Chicken Parts	170°

*These temperatures are only for tender cuts of meat that are roasted or broiled. Cuts such as steaks or rib roasts can be cooked to rare or medium stages. **Less tender cuts of meat, such as chuck or rump roast, or traditional dishes such as pot roast simmered or slow cooked, should always be cooked until the meat reaches 170°.** This temperature will ensure that the less tender cuts of meat are fully cooked and become tender.

Remember, cooking times and temperatures listed in the recipes are estimates and the exact cooking time will be determined by many factors, including the specific cut, size and shape of the meat you are cooking. Always allow plenty of cooking time. Continue cooking meat until it is completely done and tender, and that a meat thermometer registers the above noted temperatures. Never partially cook meat or interrupt the cooking period.

BAKING

Baking potatoes in the Dazey Multi-Cooker is simple and it means you don't have to heat up your oven and kitchen. Wash and dry medium sized potatoes, then wrap in aluminum foil. Set foil-wrapped potatoes in Multi-Cooker. (If desired, remove handle from fry basket, set fry basket in Multi-Cooker and fill with foil-wrapped potatoes.) Set temperature control at 325°-350°. Cover and bake for 1-1/2 hours or until done.

CARE AND CLEANING OF THE DAZEY CHEF'S POT™/ STOCKER™ MULTI-COOKERS

Be sure temperature dial is set at OFF. Allow Multi-Cooker to cool completely. Unplug cord from wall unit and then remove the probe from the unit. Wipe cord and probe with a DRY towel in the event of food drippings or oil spattering. Set probe aside in a dry place.

Immerse Dazey Multi-Cooker, glass lid and fry basket in warm, soapy water and wash well. If deep frying, it may be helpful to wipe all remaining oil away using paper towels before submerging the unit. Dazey Multi-Cooker, glass cover and fry basket may also be cleaned in automatic dishwasher. DO NOT USE STEEL WOOL, ABRASIVE CLEANERS OR METAL SCOURING PADS ON THE BODY OF THE MULTI-COOKER AS THEY WILL DAMAGE THE DAZITE™ COATING. Rinse and dry all parts thoroughly before storing. No service other than cleaning is necessary.

Special Hints for the 8-quart Stocker™ Multi-Cooker

The 8-quart Stocker™ Multi-Cooker is versatile and large enough to use for families and for entertaining.

Recipes in this book may be prepared as printed. Most will fill the 8-quart unit about one-half full. This will allow for approximately the same cooking times and temperature settings.

MEATS

Dazey's 8-quart Multi-Cooker will allow greater flexibility when choosing meat cuts. For example, you may try bone-in roasts or slightly larger roasting hens.

Recipes for Pot Roast, Chicken, Pork Pot Roast, Stewed Chicken or other recipes using a large, single meat cut may be prepared as instructed. If desired, you may select a slightly larger meat cut and leave liquids, vegetables and seasonings as instructed.

SIMMERING WITH 8-QUART STOCKER™ MULTI-COOKER

Entertaining, large family dinners and social events are now easier since you can prepare larger quantities of favorite foods.

Recipes such as these may be increased by one-half:

Beef Goulash
Chicken Cacciatore
Hearty Salmon Chowder
Ground Beef Casserole
Pork Tenderloin in Cream
Ratatouille
Scalloped Potatoes and Ham
Swedish Meat Balls
Chicken Marengo
Apple Butter
Cider and Punch recipes
Boeuf Bourguignonne
Chicken Pot Au Feu
French Onion Soup
Irish Stew
Potato Soup
Savory Brown Stew
Sherried Lamb Chops
Vegetable Soup
All Fondue Recipes

Recipes such as these may be doubled:

Beef and Beer
Chili Con Carne
Chunky Applesauce
Irish Stew
Spaghetti Sauce
Spanish Rice
Egg Drop Soup
Pizza Steak
Beef Stroganoff
Chop Suey
Sloppy Joes
Italian Spaghetti Sauce
Spicy Cheese Dip
Savory Pepper Steak

DEEP FRYING WITH 8-QUART STOCKER™ MULTI-COOKER

Fill with a maximum of 60 ounces or 7-1/2 cups of oil or shortening.

Prepare recipes as instructed. Of course, you may double the recipes. Just remember, never crowd food while frying. It is better to continue to fry, several small batches of food.

STOCKS

Stocks are the rich broths that are basic to making soups. They are also the basic ingredient used for many sauces and gravies. The term "stock" is often used interchangeably with "broth". Once you have tasted the rich flavor of stock, you may never again return to canned broth.

Stocks are simple to make. While some do take several hours to make, the Dazey STOCKER™ is doing the work and you have the freedom to do other things.

Stocks are usually named for the basic ingredients from which they are made. There are four general types, but many variations from these types.

Stocks are easy to create and are as varied as the cooks that make them. Be creative! There is no one right way and your own personal tastes and available ingredients will determine the exact flavor you achieve. Also, think about what you will be using the stock for. The end use might suggest, for example, whether to add more herbs or pepper now, or leave it less seasoned.

The following chart shows you the four basic types, provides a sample recipe, suggestions for being creative, and possible uses for the stock. Feel free to change the sample recipes to reflect your tastes.

PREPARING A STOCK WITH 8-QUART STOCKER™ MULTI-COOKER

Type	Basic Ingredients	Suggestions For creating Your own Stock
Brown	Beef Lamb	Always brown meat and bones in fat, cooking until meat and bones are quite brown. Set Dazey STOCKER™ at 300° and add 2 to 4 tablespoons vegetable oil or shortening. Brown meat; drain and discard fat. Do not use smoked, cured or corned meat. Simmer Brown Stock several hours for best flavor, generally 5 to 10 hours.

Possible Uses	Sample Recipe
Many soups and stews casseroles, meatballs	4 to 5 pounds meaty beef bones 1/4 cup vegetable oil 3 1/2 quarts water 1 onion, coarsely chopped 2 stalks celery, sliced 1 carrot, sliced 4 to 6 whole black peppercorns 1 Bay leaf 1/2 teaspoon thyme 2 sprigs fresh parsley
Set STOCKER™ to 300°. Brown half of beef in oil; remove and drain beef. Repeat with remaining beef. Drain oil. Add remaining ingredients. Cover and heat to boil. Reduce heat to Simmer. Cook 5 to 10 hours. (Makes about 11 cups)	

Type	Basic Ingredients	Suggestions For creating Your own Stock
White	Chicken Turkey Veal Pork	Do not brown meat. Do not use smoked or cured meat Simmer White Stock several hours for best flavor, generally 5 to 10 hours.
Possible Uses		**Sample Recipe**
Many soups, gravy, casseroles		4 pounds bony chicken part 1 onion, chopped 2 carrots, sliced 2 celery, sliced 4 whole black peppercorns 1 Bay leaf 1 teaspoon thyme 2 sprigs parsley 3 quarts water
Combine all ingredients in Dazey STOCKER™. Set at 300°. Cover and heat to boiling. Reduce heat to Simmer. Cook 5 to 10 hours. (Makes about 13 cups)		

Type	Basic Ingredients	Suggestions For creating Your own Stock
Fish	Fish or fish parts	Do not use strong flavored fish, such as skate, mullet, or mackerel. Distinctly flavored fish, should be used only for special purposes. For example, salmon stock will taste very distinctive and should be used only for salmon casseroles. Select bony or skeletal pieces. Fish heads work well. Simmer Fish Stock 30 to 60 minutes.

Possible Uses	Sample Recipe
Fish or seafood chowder, casseroles. Excellent as a poaching liquid.	2 pounds fish 1 carrot, sliced 1 onion, chopped 2 stalks celery, sliced 1 Bay leaf 3 sprigs, fresh parsley 2 sprigs, fresh thyme 2 whole cloves 4 whole black peppercorns 2 tablespoons lemon juice 4 quarts cold water
Cut fish into 2-inch pieces. Combine all ingredients in Dazey STOCKER™. Set at 300°. Cover and heat to boiling. Reduce heat to Simmer. Cook 1/2 to 1 hour. (Makes about 16 cups)	

Type	Basic Ingredients	Suggestions For creating Your own Stock
Vegetable	Vegetables	Do not use cabbage or turnips as they are strongly flavored. Simmer Vegetable Stock 30 to 60 minutes.
Possible Uses		**Sample Recipe**
Soups, Stews, Chowder		2 onions, chopped 1 leek, white portion, sliced 3 stalks celery, sliced 4 sprigs parsley 1 teaspoon thyme 1 Bay leaf 1 whole black peppercorn 3 1/2 quarts water
Combine all ingredients in Dazey STOCKER™. Set at 300°. Cover and heat to boiling. Reduce heat to Simmer. Cook 1/2 to 1 hour. (Makes about 13 cups)		

Stock-Making Hints For 8-Quart Stocker™ Multi-Cooker

- Bones are excellent for stock and provide a rich flavor.
- If using poultry, wash pieces or bones. Look over all meat to be sure it is free from small bone fragments or impurities.
- Cut large pieces of bones into small pieces for maximum flavor.
- Heat stock ingredients at 300°. Once boiling, reduce to Simmer. Stock should cook slowly, with an occasional bubble rising to the surface. Adjust thermostat control to provide a gentle simmer.
- About 30 minutes after heating, remove cover and carefully skim all foam off stock. This yellowish scum should be removed so that stock is clear and well flavored. The whitish froth that may appear later may be left as it will dissolve.

- After cooking, strain stock. Use a large, fine-meshed strainer or line fry basket with several layers of cheese cloth (available at most grocery stores in the canning section). Set strainer in a heat-proof bowl, large enough to collect all stock. Carefully ladle all stock ingredients out of Multi-Cooker and into strainer.
- After straining stock, refrigerate it overnight. The fat will rise and collect on the surface. Skim all fat off stock.
- Stock should be stored in the refrigerator. Use fish stocks in 1 to 2 days; other stocks in 3 to 4 days. For longer storage, pour measured amounts in Dazey Seal-A-Meal bags, seal, then freeze. Label each bag with type of stock, date and amount. When freezing stock, 1 or 2 cups or 1 quart (4 cups) are good amounts as they can easily be used in recipes. When ready to use, thaw stock in refrigerator.
- To clarify: After straining stock, if it is still cloudy, return it to the Dazey Multi-Cooker. Combine 1 egg white and 1 egg shell; blend into stock. Simmer 30 minutes. Strain again.
- Salt in stock: It is best to omit salt when making stock, then salt the soup or sauce the stock is used in. If you do add salt to a stock, season lightly so that more salt can be added later. Remember, you can always add more salt, but once added, it can not be taken away. When adding salt and pepper to taste in a soup, add a small amount when you start cooking. Just before serving, taste and add additional salt and pepper if needed.
- Herbs are simply suggestions. If you like certain herbs or seasonings, add more. Feel free to substitute or omit herbs altogether.
- Stocks are a great way to use up leftovers. You may substitute fully cooked beef, chicken, turkey or other meats for the raw meat generally required in a stock.
- Always use fresh, quality ingredients. A stock is not a place for old or off-tasting ingredients. Even if adding leftovers to the stock, be sure they are fresh.
- Use your own home-made stocks in any recipe calling for broth. Remember, canned broths are generally high in salt so adjust seasonings as needed.

RECIPES

DEEP FRY

Remove cover for all deep fat frying. Fill Multi-Cooker with specified amount of oil and preheat according to instructions on page 4.

APPLE FRITTERS

3 C. flour
2 tsp. baking powder
1/2 tsp. salt
1/2 C. sugar
1 C. milk
1 egg lightly beaten
4 tbsp. melted butter or margarine
1 tsp. vanilla
juice and rind of 1 orange (1/3 C. juice plus 1 tbsp. rind)
1 C. chopped apple

Combine flour, baking powder, salt and sugar; set aside. Combine milk, egg, melted butter and vanilla.

Combine dry and liquid ingredients and stir to blend them together. Add orange juice, rind and apple and mix well.

Drop from a teaspoon into deep hot fat. Fry for about 2 minutes or until crisp and very brown. Remove from fat and drain. Dust with powdered sugar or a mixture of granulated sugar and cinnamon and serve at once.

Makes approximately 30.

BANANA FRITTERS

1 C. unsifted flour
2 tbsp. sugar
1 tsp. baking powder
1/4 tsp. salt
1 egg
1/4 C. milk
1 tbsp. melted butter or margarine
2 tbsp. drained crushed pineapple
1/4 tsp. vanilla
1 small ripe banana, peeled and diced
powdered sugar

Mix flour, sugar, baking powder and salt. Combine egg, milk, and melted butter; add to dry ingredients. Blend in pineapple, vanilla and banana. Drop by teaspoonfuls into deep-fat and fry for 2 minutes or until crisp and brown.

Note: Dip spoon into deep fat between fritters; it makes batter slide off spoon more easily.

Remove and drain onto paper towels. Dust with powdered sugar and serve at once. Makes 18.

BEER BATTER FOR FISH OR CHICKEN

(also can be used for vegetables such as onions, cauliflower or mushrooms)

2 eggs (separated)
1 tbsp. oil or butter
1 tsp. salt
1/4 tsp. pepper
1 1/3 C. flour
3/4 C. flat beer

Beat egg yolks with oil, salt and pepper. Alternately add the beer and flour to mixture. Beat ingredients well and refrigerate for 3-12 hours. When you are ready to use mixture, carefully fold in 2 stiffly beaten egg whites.

Pat fish fillets or chicken pieces dry. Coat lightly with flour, then dip into beer batter.

Place fish in hot oil and fry for 3 minutes or until golden brown. Fry chicken 15-20 minutes or until brown and fully cooked.

CHEESE PUFFS

2 egg whites
1 C. grated Parmesan cheese
2 tbsp. finely chopped parsley
1 tsp. finely grated onion
3 tbsp. flour
1/4 tsp. celery seed
dash cayenne pepper
fine dry bread crumbs
paprika

Place egg whites in small mixing bowl. Whip until whites are stiff but not dry. Combine Parmesan cheese, parsley, onion, flour, celery seeds and cayenne pepper in a medium bowl. Fold cheese mixture into beaten egg whites. Form 2 teaspoonfulls of mixture into small balls. Roll in crumbs, then sprinkle with paprika. Place balls in a single layer in the fry-basket. Fry until golden brown, about 2 minutes, drain. Serve piping hot. Makes about 14 cheese puffs.

CHICKEN KIEV

4 whole broiler fryer chicken breasts halved boned and skinned
1 tbsp. chopped onion
1 tbsp. chopped parsley
1 1/2 tsp. salt
1/4 lb. butter
1/2 C. flour
1 egg, beaten
1 C. fine, dry, bread crumbs

Place chicken breast between two pieces of plastic wrap. Pound with wooden mallet to flatten to 1/4-inch thick. Remove plastic. Combine onion, parsley, and salt and sprinkle on chicken. Cut butter into 8 pieces. Place a piece of butter on seasoned chicken towards one end. Roll as jelly roll, starting at end with butter, tucking in sides of meat. Press to seal well. Secure with toothpicks. Dust with flour; dip in beaten egg; roll in bread crumbs. Chill rolls of chicken thoroughly (at least one hour). Place rolled chicken in a single layer in the fry-basket. Lower and cook 5 minutes or until brown. To test for doneness, remove a piece of chicken from the oil, when fork can be inserted with ease, chicken is done. Makes 8 servings.

CORN DOGS

1 C. all-purpose flour
2/3 C. yellow corn meal
2 tbsp. sugar
1 1/2 tsp. baking powder
1 tsp. salt
1/2 tsp. dry mustard
2 tbsp. vegetable shortening
1 beaten egg
3/4 C. milk
1 lb. frankfurters (8-10)
10 wooden skews

Combine flour, corn meal, sugar, baking powder, salt and dry mustard. Combine 2 tbsp. shortening, egg and milk. Pour liquid ingredients into dry ingredients and mix well. Insert wooden skewers in the end of frankfurters. Dip into batter, using skewer, and when frank is covered with batter, gently lower into hot fat. Turn with tongs so that the corn dog cooks evenly. Cook until golden brown, about 3 minutes. Remove with tongs and drain on paper towel. Serve with mustard and catsup. 4-5 servings.

CRISPY FRIED ONION RINGS

3 medium white onions
1 1/2 cups prepared biscuit mix
1 1/4 cups milk

Peel off outer layer of onions, place on Dazey Stripper and continue peeling action until all of the onion is cut into many rings. Combine mix and milk to form a smooth batter. Dip onion ringlets into batter and allow to drain slightly. Separate somewhat and fry until golden brown on both sides. Serves 6.

DEEP FRIED CHICKEN

1 fryer chicken (2 1/2 lb.) cut up
1 1/2 C. flour
1 tsp. seasoned salt
1/4 tsp. pepper
1 1/4 C. milk

Combine flour and seasonings. Dip chicken pieces in flour, into milk and then flour again. Fry for 20 minutes or until golden brown and done. Do not crowd chicken while deep frying.

*As an alternative, when serving a large number, chicken may be browned in Dazey Multi-Cooker and then placed in a shallow pan in oven at 325° for 45 minutes or until done. 4-6 servings.

DOUGHNUT PUFFS

2 tbsp. butter or margarine
1/2 C. sugar
2 eggs
2 C. sifted flour
2 tsp. baking powder
1/2 tsp. salt
1/4 tsp. nutmeg
1/2 tsp. mace
1/2 C. milk
sugar

Cream butter and sugar together in large mixing bowl. Add eggs and beat well. Sift together flour, baking powder, salt, nutmeg and mace. Mix at low speed with mixer while adding flour mixture alternately with milk. Mix to make a smooth, soft dough. Chill dough thoroughly (2-3 hours). Drop dough by rounded spoonfuls into hot oil, dipping spoon into hot fat each time before putting into batter. Fry evenly, about 3 minutes. Drain. Roll in sugar before serving. Makes 2 dozen.

FISH BALLS

2 C. cooked or canned fish
2 C. cooked rice
2 eggs, beaten
1/2 tsp. salt
1/8 tsp. paprika
1 tbsp. lemon juice
1 tsp. grated onion
2 tbsp. chopped parsley
finely crushed cornflakes or packaged cornflakes crumbs

Drain canned fish. Flake cooked or canned fish, into a large bowl, removing any bones. Combine fish, rice, eggs, salt, paprika, lemon juice, onion and parsley. Stir with a fork until well blended. Press into medium-sized balls. Roll in cornflake crumbs, coating well and patting into shape. Place fish balls in a single layer in fry-basket. Lower into Dazey Multi-Cooker, cooking until brown and tender (about 5 minutes). Remove from oil, and drain. Serve immediately. 6-8 servings.

FRENCH FRIED POTATOES

*NOTE: Do not use new potatoes because they contain a high water content making them less desirable for deep-fat frying.

Cut peeled potatoes into lengthwise 1/2" slices, then in 1/2" strips. Cover with cold water and allow to soak 1 hour before cooking. This insures crispness, prevents discoloration and removes some of the starch. After soaking, drain and dry thoroughly in a towel just before frying. Fill fry-basket about 1/4 and deep-fry for 15 minutes or until golden brown. When done, drain on paper towel, salt lightly and serve hot.

Double Fry Method

Cut potatoes as directed above. Fry potatoes till tender not brown, about 8 minutes. Drain. Cool. Fry again until browned and crisp.

Preparation For Freezing French Fries

Cut potatoes as directed above. Fry for about 5 minutes, or until tender but not brown. Cool to room temperature, then freeze quickly on a cookie sheet. Place in Seal-A-Meal bags, seal and store in freezer. When ready to use, fry until browned and crisp. Drain, salt lightly and serve.

GLAZED—YEAST POTATO DOUGHNUTS

1 pkg. dry yeast
1 1/2 C. warm water
2/3 C. sugar
1 1/2 tsp. salt
2/3 C. shortening
2 eggs
1 C. lukewarm mashed cooked potatoes
6-7 C. flour

GLAZE
1 tsp. vanilla
3 C. powdered sugar
1/2 C. boiling water
mix until smooth mix more as needed

In a large mixer bowl dissolve yeast in warm water. Stir in sugar, salt, shortening, eggs, potatoes and 3 C. flour. Beat at medium speed for 3 minutes. Mix in enough remaining flour by hand to make dough easy to handle.

Turn dough out onto well-floured surface. Knead the dough until it is smooth and elastic, about 5 minutes.

Place dough in greased bowl and then turn greased side up. Cover tightly and refrigerate at least 1 hour.

Punch dough down. On a lightly-floured surface roll dough to 3/4 inch thick. Cut with floured 2 - 2-1/2 inch doughnut cutter. Place on lightly floured surface and let rise in a warm place, for 1 hour or until doubled.

Fry a few at a time for 2-4 minutes turning once, until golden brown. Remove from fat and drain on paper towels. While warm dip in glaze and place on a cooling rack so glaze will dry. Makes about 2 - 2-1/2 dozen.

HEARTY CORN FRITTERS

1-1¼ C. flour
½ C. cornmeal
3 tsp. baking powder
1 tsp. salt
2 tsp. sugar
1 - 12 oz. can whole kernel corn drain and save ½ C. liquid
2 eggs
2 tbsp. margarine or butter melted
1 C. yellow cream-style (1 small can)

Combine corn liquids, eggs and margarine in mixing bowl and beat until blended. Stir in cream-style corn.

Sift together dry ingredients, gradually blend dry ingredients to liquid. Blend in drained corn.

Drop by teaspoonfuls, 5-6 at a time, into deep-fat. Fry 5 minutes, turning only once. Keep cooked fritters in a warm oven while frying the others. Serve immediately. 6 servings.

HUSH PUPPIES

1¾ C cornmeal
½ C. flour
¾ tsp. baking soda
½ tsp. salt
1 tsp. sugar
½ tsp. garlic salt
½ C chopped onion
1 C. buttermilk
1 egg

Sift together cornmeal, flour, baking soda, salt, sugar and garlic salt. Add onions. Combine egg and buttermilk, then add to dry ingredients, stirring until mixture is moist. Drop batter by teaspoonfuls into deep hot oil, frying only a few at a time. Turn hush puppies once and cook until they are a golden brown. Remove and drain on paper towels. Makes about 1 dozen.

ITALIAN RICE BALLS

1½ cups grated Parmesan cheese
4 C. hot cooked rice
½ C. minced cooked ham
oil for deep frying
4 eggs
½ lb. Mozzarella cheese, cut into ½ inch cubes
1½ C. fine, dry, bread crumbs

Stir half of Parmesan cheese into hot cooked rice and let the mixture cool. Stir in ham, 2 beaten eggs and remaining Parmesan cheese. Blend thoroughly. Form balls using approximately 1/4 C. rice mixture for each. With your finger, make a small hole in each ball and poke a Mozzarella cube into the hole; reshape rice into a ball around cheese cube. Beat the remaining eggs lightly. Roll rice balls in eggs, then in bread crumbs. Place in a single layer in the fry basket. Fry rice balls until golden brown, turning once. Lift basket, and drain. Serve hot. 6-8 servings.

KRAUT BALLS

Kraut balls is a super appetizer. You can make it ahead in the Dazey Multi-Cooker and freeze in a Seal-A-Meal bag. Heat in your oven for a party. Also, double the recipe and have them on hand for special occasions.

8 oz. breakfast sausage
¼ C. onion
1 - 14 oz. can sauerkraut drained well squeezed between paper towels and snip
2 tbsp. dry bread crumbs
1 - 3 oz. package cream cheese
2 tbsp. parsley, chopped
1 tsp. prepared mustard
¼ tsp. garlic salt
⅛ tsp. pepper
1 egg
3 tbsp. milk
⅓ C. flour
1¼ C. dry bread crumbs

In a skillet, cook and crumble sausage and onion until meat is browned. Drain excess oil from skillet. Add kraut, 2 tbsp. bread crumbs, cream cheese, parsley, mustard, garlic salt and pepper. Blend together and chill till mixture is firm.

Shape mixture into small balls. Beat egg and milk together. Coat balls with flour, dip into milk and egg mixture, then roll in bread crumbs.

Deep-fat fry kraut balls until golden brown. Serve immediately or freeze.

If you choose to freeze, place balls on a cookie sheet. When balls are frozen, transfer to Seal-A-Meal bags.

Thaw to room temperature and reheat on a cookie sheet in the oven a 375° for 15-20 minutes. Makes 3 dozen.

POTATO PUFFS

2 C. cold mashed potatoes
1 egg, beaten
½ tsp. salt
⅛ tsp. pepper
½ C. grated American cheese
fine dry bread crumbs

Combine potatoes, egg, salt, pepper and cheese. Shape into balls and roll in bread crumbs. Place potato puffs in a single layer in the fry basket. Fry for 3 minutes or until brown. Lift basket and drain. Serve hot. 4 servings.

QUICK DOUGHNUTS

Pop open a tube of refrigerated biscuits to make a quick and easy doughnut treat.

refrigerated can of biscuits
ground cinnamon
sugar

Take each biscuit, stretch and flatten slightly with palm of hand. With finger, punch holes in center of biscuits to shape into doughnuts.

Fry for 2 minutes, turning once. Remove from fat and drain on paper towels. Roll in mixture of ground cinnamon and sugar. Serve while warm. Makes 10.

SIMMER

To simmer set temperature control to 200°, then adjust up or down slightly to maintain gentle cooking.

Do not use Crockery Liner; place food directly in Dazey Multi-Cooker.

BEEF AND BEER

8 tbsp. butter or margarine
2 large onions, diced
3 lbs. chuck or round steak cut into cubes
flour
salt
pepper
3 cloves garlic
1 C. beer

Preheat Dazey Multi-Cooker to 300°. Melt 4 tbsp. butter in pot. Add onions and cook until soft and lightly browned. Remove onions. Dredge steak in flour. Melt 4 more tbsp. of butter in unit. Add meat and brown. Return onions to pot and season with salt and pepper. Add garlic and beer. Turn to 250° and bring contents to a boil. Reduce heat to SIMMER. Cover and cook for 1-1/4 hours or until meat is tender. 8 servings.

BEEF GOULASH

1 tbsp. oil
1 large onion sliced thin
3 lbs. beef, cubed into 1" pieces
1 (6 oz.) can tomato paste
1 large green pepper cut in 1/2" pieces
1/2 tsp. caraway seed
salt and pepper to taste

Set Dazey Multi-Cooker to 300°. Sauté onions in oil untll lightly browned. Add the cubed beef and brown. Stir in tomato paste, green pepper and caraway seed. Add 1-1/2 cups water. SIMMER. Cook for 2-1/2 hours, stirring often. Season with salt and pepper to taste. If desired, add cubed potatoes 30 minutes before completion of cooking time or serve on cooked rice. Add more water if goulash appears too thick. 8 servings.

BEEF STROGANOFF

2 lbs. ground beef
2 onions
2 cloves garlic, minced
1/2 lb. fresh mushrooms, sliced
1 1/2 tsp. salt
1/4 tsp. pepper
1 C. beef consume or bouillon
3 tbsp. tomato paste
3/4 C. sour cream mixed with 2 tbsp. flour

Set Dazey Multi-Cooker to 300°. Add ground beef and cook untll brown. Add onions, garlic and mushrooms. Sauté until onion ls golden brown.

Add remaining ingredients except sour cream. Mix thoroughly. Reduce heat to SIMMER. Cover and cook 7-9 hours. Stir in sour cream 1 hour before serving. Serve over hot buttered noodles or mashed potatoes.

CHICKEN

2 carrots, sliced
2 onions , sliced
2 celery stalks, cut up
1 - 3 lb. whole broiler/fryer chicken
1/2 C. water, or chicken broth
2 tsp. salt
1/2 tsp. black pepper
1/2 tsp. basil

Place carrots, onions and celery in Dazey Multi-Cooker. Add chicken. Put salt, pepper, and liquid over top, and then sprinkle with basil. Cover and cook on SIMMER for 8 hours. (300° for about 1 hour or until chicken is done, using 1-1/2 C. water instead of 1/2 C.) Remove chicken and vegetables and serve. 4 servings.

CHICKEN CACCIATORE (SCALLOP CACCIATORE)

2 1/2 lb. broiler/fryer chicken, cut up or (1 lb. scallops, cut into 3/4 inch pieces)
1/4 C. flour
1/4 C. vegetable oil
1 medium onion, coarsely chopped
1 medium pepper, coarsely chopped
1 clove garlic, minced
1 1/4 tsp. salt
1/8 tsp. pepper
2 bay leaves
1 can (16 oz.) tomatoes
1 can (8 oz.) tomato sauce
1/4 C. dry white wine
2 tbsp. chopped parsley

Coat chicken (or scallops) pieces with flour. Preheat Dazey Multi-Cooker to 375°-Auto-Fry. Add oil. Add the chicken (or Scallops) and cook until lightly browned, turning as needed. Remove chicken (or scallops), leaving the oil. Stir in onion, green pepper and garlic and sauté for 3 minutes. Return the chicken (or scallops). Add salt, pepper, bay leaves, tomatoes, tomato sauce and wine. Cover and reduce heat to 200°-225°, cook about 30-35 minutes for chicken, (about 20 minutes for scallops.) Turn chicken (or scallops) occasionally during cooking time. Garnish with parsley and serve. 4-6 servings.

CHICKEN AND NOODLES

1 - 3 lb. whole chicken, cut up
4 C. chicken broth
1 - 10 oz. pkg. egg noodles salt to taste

Prepare chicken recipe on page 25 using 2 cups water. Remove chicken from broth and remove bones. Turn Dazey Multi-Cooker to 350° and when broth is boiling add noodles. Stir well. Cook about 10 minutes, stirring occasionally, or until noodles are done. Add chicken and serve.

CHICKEN SOUP

1 - 3 1/2 lb. stewing chicken, cut up
1 1/2 tsp. salt or 2 chicken bouillon cubes
1/8 tsp. pepper
1/4 tsp. leaf basil
1 bay leaf
4 carrots-peeled and sliced
1/2 lb. boiling onions - peeled
1 1/2 C. fine noodles, uncooked
2 tbsp. chopped parsley

Place chicken in Dazey Multi-Cooker and cover completely in water (approx. 5-8 cups). Add salt or bouillon cubes, pepper, leaf basil, and bay leaf. Cover and set temperature control to 300°. Bring to a boil. Reduce heat to SIMMER and cook 1-1/2 hours or until chicken is tender.

Remove chicken from stock and skim excess fat. Add onions and carrots, and cook for 45 minutes.

Remove skin and bones from chicken leaving the meat in large pieces. Add noodles and chicken to stock and cook for 10 minutes or until noodles are done.

Serve with a sprinkling of chopped parsley. 6 servings.

CHILI CON CARNE

2 tsp. vegetable oil
2 medium onions, chopped
2 cloves garlic, minced
1 green pepper, chopped
2 lbs. ground chuck
1 tsp. celery seed
1/2 tsp. cayenne pepper
1 tsp. ground cumin
1/2 tsp. leaf basil
1 tsp. salt
1/4 tsp. pepper
1 bay leaf
3 tbsp. chili powder
2 cans, 1 lb. each, tomatoes
1 C. water
1/4 C. red wine
2 cans, 1 lb. each, red beans, drained

Set Dazey Multi-Cooker to 300°. Add oil. Sauté onion, garlic and green pepper until soft. Add meat and brown. Add remaining ingredients, except beans, and bring to a boil. Lower temperature to 200° and cook for 1-1/2 - 2 hours. (For thicker chili, cook uncovered or with lid slightly ajar.) Add beans and cook 10 minutes or until hot. 8 servings.

*Note: Omit beans and serve over spaghetti.

CHOP SUEY

1 lb. pork shoulder, cut into 1 inch cubes (thinly sliced beef sandwich steaks also works well)
1 tsp. soy sauce
1 large onion, thinly sliced
2 C. thinly sliced celery
1 (6 oz.) can sliced mushrooms, drained
2 C. hot water
2 beef bouillon cubes
salt to taste

Place pork cubes in a bowl. Drizzle with soy sauce and toss gently to coat well. Set Dazey Multi-Cooker to 300°. Add oil. Brown Pork cubes on all sides in the hot oil. Stir in onions and celery and mushrooms. Cover and cook, stirring occasionally, for 15 minutes. Combine hot water and bouillon cubes, stirring until dissolved. Pour into the meat mixture. Bring to boil. Serve on a bed of rice or flat noodles. 4-6 servings.

HEARTY SALMON CHOWDER

1 - 16 oz. can salmon
1/2 C. chopped onion
1/2 C. chopped celery
1/4 C. chopped green pepper
1 clove minced garlic
3 tbsp. butter or margarine
1 1/2 C. diced potato
1 C. diced carrot
2 C. canned chicken broth
1 tsp. salt
1/2 tsp. pepper
1/2 tsp. dill seed
1 C. diced zucchini
1 can (13 oz.) evaporated milk
1 can (17 oz.) cream style corn
chopped parsley

Set Dazey Multi-Cooker to 225°. Drain salmon, reserving liquid for later use, and flake salmon. Sauté onion, celery, green pepper and garlic in butter. Add potatoes, carrots, chicken broth and seasonings. Cover and cook on SIMMER for 20 minutes.

Add zucchini and cook 5 minutes more.

Stir in flaked salmon, reserved salmon liquid, milk and corn and heat thoroughly. Serve with parsley sprinkled over top. 6 servings.

FRENCH ONION SOUP

3 - 10-ounce packages frozen, cut green beans
2 - 20 1/2 ounce cans of cream of mushroom soup
1/2 C. water
1 - 4 ounce can sliced mushrooms, drained
1/4 C. chopped green onion
1/2 C. slivered almonds
1 tsp. salt
1/4 tsp. pepper

Put all ingredients in lightly greased Dazey Multi-Cooker. Mix thoroughly, breaking apart frozen green beans. Cover and cook on SIMMER 8 - 10 hours. (300° for 1 - 2 hours). 8 servings.

GROUND BEEF CASSEROLE

1 1/2 lbs. lean ground beef
2 large potatoes, peeled and sliced
3 medium carrots, sliced
1 10 ounce pkg. frozen peas or string beans partially thawed
2 medium onions
2 stalks of celery, sliced
1 - 10 oz. can tomato soup
1/2 C. water
salt and pepper to taste

Set Dazey Multi-Cooker to 300°. Add ground beef. Cook, stirring to crumble until browned. Remove cooked beef and drain. Put vegetables in bottom of Dazey Multi-Cooker. Season well with salt and pepper. Put the browned ground beef on top of vegetables. Mix the tomato soup with water and pour over ingredients. Cover and cook on SIMMER 8 hours. (300° for 1 - 2 hours, stirring occasionally). 6 servings.

IRISH STEW

2 tbsp. oil
2 lbs. boneless lamb, cubed
2 tsp. salt
1/4 tsp. pepper
1 small whole bay leaf
2 small onion, sliced thin
2 medium carrots, cut in 1/2 inch slices
4 medium potatoes, peeled and quartered (or 1 - 15 oz. can new whole potatoes, drained)
2 C. water
1 - 10 oz. package frozen mixed vegetables or peas

Set Dazey Multi-Cooker to 300°. Add oil and lamb. Brown lamb well on all sides. Remove and drain. Season lamb with salt and pepper. Add remaining ingredients except frozen vegetables. Mix well. Cover and reduce heat to SIMMER. Cook for 10 - 12 hours. Add frozen vegetables during the last 1 - 2 hours of cooking. 6 servings.

PAPRIKA HAM

2 tbsp. vegetable oil
1 small onion, sliced
2 C. cubed cooked ham
1 can (8 oz.) tomato sauce
2 tbsp. prepared mustard
1 tsp. paprika
1 C. sour cream
hot cooked noodles

Preheat Dazey Multi-Cooker to 300° and add oil. Add onion and sauté until tender. Stir in ham, browning on all sides. Combine tomato sauce, mustard and paprika. Pour mixture over ham. Cover and reduce heat to SIMMER. Cook for 30 minutes. Stir in sour cream, stirring constantly for 2 minutes. Do not allow mixture to boil. Serve over hot cooked noodles. 4 servings.

PORK POT ROAST

5 lb. loin end pot roast
salt and pepper
1 clove garlic, sliced
2 medium onions, sliced
1/2 C. hot water
1 tbsp. soy sauce
2 bay leaves
1 whole clove

Rub pork roast with salt and pepper. Cut tiny slits in meat and tuck in slivers of garlic. Set roast in broiler pan and broil for approximately 15 minutes to remove excess fat.

Put half of the sliced onions in Dazey Multi-Cooker. Add browned pork roast and remaining onion and other ingredients. Cover and cook on SIMMER for 10 hours.

To make gravy: Blend 2 tbsp. cornstarch with 2 tbsp. cold water to form a smooth paste. Remove roast to serving platter. Set temperature control to 375° and pout in paste. Stir well and let come to boil; about 15 minutes, until thickened. 4-6 servings.

PORK TENDERLOIN IN CREAM

2 tbsp. vegetable oil
1 clove garlic, slivered
2 - 1 lb. whole pork tenderloins
flour
1/2 tsp. salt
1/2 C. plus 2 tbsp. sour cream

Set Dazey Multi-Cooker to 300°. Add oil. Sauté garlic until golden; remove. Cut tenderloins into 2 inch pieces or cubes. Dredge each piece in flour; then brown in garlic oil on all sides. Reduce heat to SIMMER and add salt and 1/2 C. sour cream. Cover and cook for 40 minutes or until tender. Just before serving, stir remaining sour cream into the gravy. 6-8 servings.

POTATO SOUP

6 potatoes, peeled and cut into bite-size pieces
2 onions, chopped
1 celery stalk, sliced
1 carrot, peeled and sliced
1 tbsp. parsley flakes
4 C. water
2 chicken bouillon cubes
1 1/2 tsp. salt
1/2 tsp. pepper
2 tbsp. butter or margarine
1 - 13 oz. evaporated milk
6-8 slices of bacon, cooked and chopped into pieces
1 C. Cheddar cheese
3 tsp. chopped chives

Put potatoes, onions, celery, carrot, parsley, water, bouillon, salt, pepper and butter in Dazey Multi-Cooker. Cover and cook on SIMMER 10 - 12 hours (375° for 1 - 2 hours). Stir in evaporated milk and bacon during last hour. Ten minutes before serving stir in Cheddar cheese. Serve topped with chopped chives. 6-8 servings.

RATATOUILLE

2 large zucchini, sliced 1/8 inch in thickness
2 large yellow summer squash, sliced 1/8 inch in thickness
2 large onions, sliced
1 (20 oz.) can stewed tomatoes
1/2 C. water
2 large garlic cloves, minced
1/8 tsp. crushed red peppers
1/8 tsp. pepper
salt to taste
freshly grated Romano or Mozzarella cheese

Set Dazey Multi-Cooker to 250°. Pour in stewed tomatoes, water, garlic, pepper, crushed red peppers, pepper and salt. When mixture comes to a boil, stir in onions, zucchini and squash. Reduce heat to SIMMER and stew for 2 hours, stirring every 15 minutes. Serve in individual bowls and garnish with freshly grated cheese. 6-8 servings.

SAVORY BROWN STEW

2 tbsp. shortening
2 1/2 lbs. lean beef chunk, cut into 1 1/2" cubes
4 C. hot water
1/4 C. red wine
1 tsp. lemon juice
1 tsp. worcestershire sauce
1/8 tsp. garlic powder
1 medium onion, sliced
2 bay leaves
3 bouillon cubes
1/2 tsp. pepper
1/2 tsp. paprika
1/8 tsp. ground allspice or cloves
1 tsp. sugar
6 carrots-peeled and quartered
1 lb. (18-20) small white onions

Set Dazey Multi-Cooker to 300°. Add fat. Add beef and brown well on all sides. Add water, wine, lemon juice, worcestershire sauce, garlic powder, sliced onions, bay leaves, bouillon cubes, pepper, paprika, ground spice or cloves, and sugar. Cover Dazey Multi-Cooker, reduce heat to SIMMER. Cook for 1-1/2 - 2 hours. Add quartered carrots and small onions and cook for about 20 minutes or until vegetables are tender.

3 tbsp. flour
1/2 C. cold water

Combine flour and water and stir to form a smooth paste. Turn temperature to 300°. Stir mixture into broth, stirring constantly until broth thickens to gravy. Return meat and vegetables to gravy and heat. Serve over mashed potatoes or cooked buttered noodles. 8 servings.

SCALLOPED POTATOES AND HAM

1/4 tsp. cream of tartar
1 C. water
8-10 medium potatoes, peeled and sliced thin
6-8 slices of ham
2 onions sliced thin
salt and pepper to taste
1 C. grated cheddar or American cheese
1 - 10 oz. can cream of mushroom soup
paprika

Lightly toss sliced potatoes in mixture of 1/2 tsp. cream of tartar and 1 cup water. Drain. Put half of ham, potatoes, and onions in Dazey Multi-Cooker. Sprinkle with salt and pepper, then grated cheese. Add remaining ingredients following same procedure. Sprinkle with paprika. Cover and cook on SIMMER 8 - 10 hours. (300° for 2 - 3 hours, or until potatoes are tender). 6-8 servings.

SHERRIED LAMB CHOPS

4 shoulder lamb chops, 3/4 inch to 1 inch thick
salt
pepper
1/4 C. vegetable oil
1 clove garlic, sliced
1/2 C. cooking sherry
1/2 C. hot water
1 beef bouillon cube
8 small white onions
6 carrots, peeled and cut into chunks
4 small potatoes, peeled and halved

Sprinkle chops on both sides with salt and pepper. Preheat Dazey Multi-Cooker to 350°. Add oil and fry the garlic. Add chops and brown on both sides; remove the garlic. Add sherry, water and bouillon cube. Cover and reduce heat to SIMMER. Cook for 30 minutes. Add onions, carrots and potatoes. Sprinkle lightly with salt and pepper to taste. Cover and continue to cook for 20-30 minutes or until chops and vegetables are tender. 4 servings.

SUNDAY ROAST

2 tbsp. shortening
1 - 3 lb. boneless rump beef roast
1/2 envelope dry onion soup mix, 2.5 oz. box
1/4 C. water
1/4 C. red wine

Set Dazey Multi-Cooker to 300°. Add shortening and roast. Brown beef roast on all sides. Lower temperature to SIMMER and add the soup mix, water and red wine. Cover and cook for 3 - 3-1/2 hours, or until done. 8 servings.

SPAGHETTI SAUCE

1 lb. ground beef
1/2 lb. italian sausage (bulk)
1 large onion-minced
2 cloves garlic-minced
1 - 16 oz. can tomatoes
1 - 12 oz. can tomato paste
1 - 4 oz. can mushrooms stems & pieces
1/4 C. red wine
1/2 C. fresh parsley, chopped or 2 tbsp. dry
1 tsp. leaf oregano
1 tsp. leaf basil
1 tsp. sugar
1/2 tsp. salt
1/8 tsp. pepper
3 C. water

Set Dazey Multi-Cooker to 300°. Add ground beef and sausage. Cook, stirring until meat is browned. Add onion and garlic. Add the remaining ingredients. Reduce heat to SIMMER for 1-1/2 - 2 hours. Stir occasionally while cooking. For thicker sauce, uncover during last hour or set lid ajar. 6-8 servings.

SPANISH RICE

5 slices bacon
1 1/2 C. diced onion
1 1/2 tbsp. of bacon drippings
3/4 tsp. salt
1 C. canned tomatoes
1 bay leaf
1 tsp. sugar
1 1/2 C. hot cooked rice

Set Dazey Multi-Cooker at 300°. Fry bacon until bacon is crisp. Remove and drain. Sauté onions, stirring constantly for 3 minutes, until golden but not brown. Add salt, tomatoes, bay leaf and sugar. Reduce heat to SIMMER and cook 15 minutes.

Remove bay leaf; stir in rice and diced cooked bacon. Cook 10 minutes. 4 servings.

SPICY CHEESE DIP

1 lb. lean ground beef
1 lb. Processed American cheese, cut in small pieces
1/2 tsp. chili powder
2 tsp. worcestershire sauce
1 can (8-10 ounces green chilies and tomatoes

Set Dazey Multi-Cooker to 300°. Add beef and cook, stirring to crumble until beef is brown. Drain. Place ground beef and all other ingredients in Dazey Multi-Cooker. Mix well. Cover and cook on 350° for 1 hour, or until cheese is completely melted, stirring frequently. May be served immediately, or left on warm for serving later. Serve with corn or tortilla chips. Makes about 6 cups dip.

STEWED CHICKEN WITH HERB DUMPLINGS

1 - 4 lb. stewing chicken, cut into pieces
2 chicken bouillon cubes
10 peppercorns
1 stalk celery w/leaves
1 medium onion, peeled
1 carrot, scraped
1 bay leaf
Herb Dumplings

Rinse Chicken and place in Dazey Multi-Cooker. Add water until chicken is covered. Add bouillon, peppercorns, celery, onion, carrot and bay leaf and cover. Turn temperature control to 300° and cook until ingredients come to a full boil. Lower temperature to SIMMER and cook for 2 - 3 hours until chicken is tender and begins to loosen from the bones. Remove carrot, onion and celery stalk.

Drop dumpling dough from a wet tablespoon onto the boiling broth. Cover and cook with lid on. **Do not raise lid** for 15 minutes.

Transfer meat and dumplings into a large dish. 6 servings.

HERB DUMPLINGS

1 1/2 C. flour
2 tsp. baking powder
3/4 tsp. salt
1/2 tsp. crushed rosemary
2 tbsp. chopped parsley
3 tbsp. shortening
1/2 - 3/4 C. milk

Combine flour, baking powder, salt, rosemary and parsley in medium mixing bowl. Cut in the shortening until the mixture resembles coarse cornmeal. Add milk, a little at a time until a thick batter is made.

STUFFED MUSHROOMS

8 medium mushrooms, cleaned with a brush
1/4 C. vegetable oil (4 tbsp.)
2 tbsp. minced onion
1/2 C. fresh bread crumbs
1/4 tsp. liquid hot pepper sauce
1/4 tsp. crushed thyme
1/4 C. cooking sherry

Carefully twist off stems from mushroom caps, leaving caps intact. Chop enough stems to make 2 tbsp. Preheat Dazey Multi-Cooker to 300°. Heat 2 tbsp. oil. Add onion and mushroom stems and sauté gently until onion is tender. Stir in bread crumbs, hot sauce and thyme and mix well for 1 minute. Remove the crumb mixture from the Dazey Multi-Cooker carefully and fill mushroom caps with stuffing. Set unit at 300°. Heat remaining 2 tbsp. oil. Place in stuffed mushrooms, cap side up, and sauté for 3 minutes. Reduce heat to SIMMER. Add sherry, cover and cook for 10 minutes or until tender. Serve piping hot. 4 servings.

SWEDISH MEATBALLS

1 lb. ground beef
1/2 lb. ground pork
1/2 C. minced onion
3/4 C. dry bread crumbs
1 tbsp. chopped parsley
1 tsp. salt
1/4 tsp. ginger
1/8 tsp. nutmeg
1/8 tsp. pepper
1 tsp. worcestershire sauce
1 egg
1/2 C. milk
2 tbsp. oil

SAUCE:
1/4 C. flour
1 tsp. paprika
1/2 tsp. salt
1/8 tsp. pepper
2 beef bouillon cubes
2 C. boiling water
3/4 cup sour cream

Combine beef, pork, onion, bread crumbs, parley, salt, ginger, nutmeg, pepper and worcestershire sauce. Blend together egg and milk, mix into meat mixture. Chill 2 hours. Shape rounded tablespoons of beef mixture into balls. Set Dazey Multi-Cooker to 300°. Cook meatballs a few at a time, until well browned. Remove meat balls, leaving 3 tbsp. of the dripping in the unit. Blend flour, paprika, salt and pepper from sauce recipe into drippings into the unit. Cook at SIMMER, stirring until flour mixture is smooth and bubbly. Dissolve bouillon cubes in boiling water and stir into the flour mixture. Raise heat to 250°. Cook and stir for 1 minute. Return meat balls to sauce, reduce heat to SIMMER and cook for 40 minutes. Stir sour cream into hot mixture before serving. 6 servings.

VEGETABLE SOUP

2 beef shanks (about 3/4 pound)
1 lb. beef neck bone
1 bay leaf
1/4 C. chopped fresh celery leaves
1 medium onion, chopped
4 beef bouillon cubes
1/2 tsp. pepper

Place beef shanks and bones in Dazey Multi-Cooker. Pour in approximately 2 quarts of water or until meat and bones are covered. Add bay leaf, celery leaves, onion, bouillon cubes and pepper. Turn temperature control probe to 300°. When liquid begins to boil, lower temperature to SIMMER. Cover and cook the soup for 2 - 3 hours or until meat is cooked.

Remove the meat and bones from the broth, skim off excess fat and remove meat from bones. Return the meat to the broth and add the following:

1 - 18 oz. can tomato juice
1 - 16 oz. can tomatoes
2 - 10 oz. pkg. frozen cut okra
2 turnips, peeled and diced
2 potatoes, peeled and diced
2 medium carrots, peeled and sliced
2 stalks celery, sliced
C. coarsely cut cabbage

Cover and Cook 45 minutes or until vegetables are done. Serves 10-12 people.

SLOW COOK

Place Crockery Liner in Dazey Multi-Cooker. Set temperature to 275°-300°. Cover and cook.

BEEF AND BEER

2 large onions, diced
3 lbs. chuck or round steak, cut into cubes
flour
salt
pepper
3 cloves garlic
1 C. beer

Place onions in Crockery Liner of Dazey Multi-Cooker. Dredge cube steak in flour, and place over onions. Season with salt and pepper. Add garlic and beer. Set temperature to 275°-300°. Cover and cook for 8 - 10 hours. 8 servings.

BEEF GOULASH

1 large onion, sliced thin
3 lbs. beef, cubed
1 (6 oz.) can tomato paste
1 large green pepper, cut in pieces
1/2 tsp. caraway seed
salt and pepper, to taste

Place onions in Crockery Liner of Dazey Multi-Cooker. Add the cubed beef. Stir in tomato paste, green pepper and caraway seed. Add one cup water. Set temperature to 275°-300°. Season with salt and pepper to taste. Cover and cook 8 - 10 hours. If desired, serve on cooked rice. 8 servings.

BEEF STROGANOFF

2 lbs. ground beef
2 onions, chopped
2 cloves garlic, minced
1/2 lb. fresh mushrooms, sliced
1 1/2 tsp. salt
1/4 tsp. pepper
3/4 C. beef consomme or bouillon
3 tbsp. tomato paste
3/4 C. sour cream mixed with 2 tbsp. flour
hot buttered noodles

Brown ground beef in skillet; add onions, garlic and mushrooms. Sauté until onion is tender and meat is brown; drain. Put in Crockery Liner of Dazey Multi-Cooker with all other ingredients except sour cream. Mix thoroughly. Set temperature to 275°-300°. Cover and cook 7 - 9 hours (350° for 3 hours). Stir in sour cream 1 hour before serving. Serve over hot buttered noodles or mashed potatoes. 6 servings.

BOEUF BOURGUIGNONNE

2 1/2 lbs. beef chuck or round, cut into 1 1/2" pieces
1 1/2 tsp. salt
1/4 tsp. pepper
1/4 lb. salt pork or bacon
1 medium onion, coarsely chopped
1 small clove garlic, minced
1 C. dry red wine
1 small bay leaf
2 tbsp. chopped parsley
1/2 tsp. thyme
1/2 lb. fresh mushrooms, sliced
1 1/2 tbsp. flour

Sprinkle beef with salt and pepper. Cut salt pork in small cubes and place in large skillet. Cook over medium heat until done. Remove salt pork, leaving drippings, and add the

beef cubes to the pork fat, a few pieces at a time. Brown well on all sides and remove. Place browned beef, crisp pork, and onion in Crockery Liner of Dazey Multi-Cooker. Add garlic, wine, bay leaf, parsley and thyme. Set temperature to 275°-300°. Cover and cook for 8 - 10 hours. Add mushrooms during the last 30 minutes of cooking time. Combine flour with a little cold water to make a smooth paste. Stir into hot mixture. Cook 15 minutes or until slightly thickened. 8 servings.

CHICKEN

1-3 lb. whole broiler/fryer chicken
2 carrots, sliced
2 onions, sliced
2 celery stalks, sliced
1/2 C. water or chicken broth
2 tsp. salt
1/2 tsp. black pepper
1/2 tsp. basil

Place carrots, onions, and celery in Crockery Liner of Dazey Multi-Cooker. Add chicken. Put salt, pepper and liquid over top, and then sprinkle with basil. Cover and cook at 275°-300° for 8 - 10 hours. (350° for 4 hours, using one cup water instead of 1/2 cup.) Remove chicken and vegetables and serve. 4 servings.

CHICKEN CACCIATORE

2 1/2 lb. broiler/fryer chicken, cut up
1/4 C. flour
1/4 C. vegetable oil
1 medium onion, chopped
1 medium green pepper
2 tbsp. chopped parsley
1 clove garlic, minced
1 1/4 tsp. salt
1/8 tsp. pepper
2 bay leaves
1 can (16 oz.) tomatoes
1 can (8 oz.) tomato sauce
1/4 C. dry white wine

Coat chicken pieces with flour. Place oil in large skillet. Add chicken and cook over medium heat, until chicken is browned. Place chicken in Crockery Liner of Dazey Multi-Cooker. Stir in the onion, green pepper, and garlic. Add salt, pepper, bay leaves, tomatoes, tomato sauce and wine. Set temperature to 275-300°. Cover and cook 7 - 9 hours. Garnish with parsley and serve. 4-6 servings.

CHICKEN POT-AU-FEU

1/4 C. vegetable oil
1 broiler-fryer chicken, cut in parts
3 C. water
1 onion, halved
2 carrots, sliced
2 ribs celery, sliced
2 chicken bouillon cubes
3 springs parsley
1 1/2 tsp. salt
1 small head cabbage, cut in eighths
1 pkg. (10 oz.) frozen peas
1 tbsp. corn starch
1 tbsp. water

Heat oil in large skillet. Add chicken and brown on all sides. Place browned chicken in Crockery Liner in Dazey Multi-Cooker. Add water, onion, carrots, celery, bouillon cubes, parsley and salt. Cover and set temperature to 275°-300°. Cook 7 - 9 hours. During last hour, remove parsley. Add chunked cabbage and peas. Cover and cook 1 hour or until vegetables are tender. Stir together 1 tbsp. each of corn starch and water. Add to juices in Dazey Multi-Cooker. Turn temperature to 350°. Bring to boil and cook until thickened. 4 servings.

CHICKEN SOUP

1 - 3 1/2 lb. stewing chicken, cut up
1 1/2 tsp. salt or 2 chicken bouillon cubes
1/8 tsp. pepper
1/4 tsp. leaf basil
1 bay leaf
4 carrots, peeled and sliced
1/2 lb. boiling onions, peeled
1 1/2 C. fine noodles, uncooked
2 tbsp. chopped parsley

Place chicken in Crockery Liner in Dazey Multi-Cooker and cover completely in water (approx. 5-8 cups). Add salt or bouillon cubes, pepper, leaf basil, bay leaf, carrots and onions. Set temperature control to 275°-300°. Cover and cook 8 - 10 hours.

Remove chicken from stock and skim excess fat.

Remove skin and bones from chicken leaving the meat in large pieces. Turn temperature to 375°. Add noodles and chicken to stock, cook 30 minutes or until noodles are done.

Serve with a sprinkling of chopped parsley. 6 servings.

CHILI CON CARNE

2 lbs. ground chuck
2 medium onions, chopped
2 cloves garlic, minced
1 green pepper, chopped
1 tsp. celery seed
1/2 tsp. cayenne pepper
1 tsp. ground cumin
1/2 tsp. leaf basil
1 tsp. salt
1/4 tsp. pepper
1 bay leaf
3 tbsp. chili powder
2 - 1 lb. canned tomatoes
1/2 C. water
2 tbsp. red wine
2 - 1 lb. canned red beans, drained*

Cook ground beef until browned; drain. Place beef, onion, garlic and green pepper in Crockery Liner in Dazey Multi-Cooker. Add remaining ingredients, set to 275°-300°. Cover and cook 8 - 10 hours. 8 servings.

*Note: Omit beans and serve over spaghetti.

CHOP SUEY

1 lb. pork shoulder, cut into 1 inch cubes (thinly sliced beef sandwich steaks also work well)
1 tsp. soy sauce
2 tbsp. vegetable oil
1 large onion, thinly sliced (1 C.)
2 C. celery, thinly sliced
1 (6 oz.) can sliced broiled mushrooms
1 C. water
2 beef bouillon cubes
salt to taste

Place pork cubes in a bowl. Drizzle with soy sauce and toss gently to coat well. Heat oil in a large skillet. Brown pork cubes on all sides in the hot oil. Drain. Place browned pork in Crockery Liner in Multi-Cooker. Stir in onions, celery and mushrooms. Stir in water and bouillon cubes. Set to 275°-300°. Cover and cook 7 - 9 hours. Serve on a bed of rice or flåt noodles. 4-6 servings.

HEARTY SALMON CHOWDER

½ C. chopped onion
½ C. chopped celery
½ C. chopped green pepper
1 clove minced garlic
3 tbsp. butter or margarine
1½ C. diced potato
1 C. diced carrots
2 C. canned chicken broth
1 tsp. salt
½ tsp. pepper
½ tsp.dill seed
1 - 16 oz. can salmon
1 C. diced zucchini
1 can (13 oz.) evaporated milk
1 can (17 oz.) cream style corn
chopped parsley

Place onion, celery, green pepper and garlic in Crockery Liner in Multi-Cooker. Add potatoes, carrots, chicken broth and seasonings. Set to 275°-300°. Cover and cook 7-9 hours. Drain salmon, reserving liquid and flake salmon. Add flaked salmon, reserved salmon liquid, milk, corn and zucchini. Cook 1 hour. Serve with parsley sprinkled over top. 6 servings.

FRENCH ONION SOUP

6 C. onion, diced
½ C. butter or margarine
6 cans (10 oz.) beef broth
1½ tsp. worcestershire sauce
¾ tsp. salt
3 bay leaves
grated Parmesan cheese

Melt butter in large skillet. Sauté onion in Crockery Liner in Multi-Cooker until onion is soft. Place onion and remaining ingredients, except Parmesan cheese in Crockery Liner in Dazey Multi-Cooker. Set to 275°-300°. Cover and cook for 6 - 8 hours. Before serving, top with grated cheese. Serve with toasted French bread, if desired. 4-6 servings.

GROUND BEEF CASSEROLE

2 large potatoes, peeled and sliced
3 medium carrots, sliced
1 - 10 oz. pkg. frozen peas or string beans, partially thawed
2 medium onions, sliced
2 stalks of celery, sliced
1½ lbs. lean ground beef, browned and drained
1 - 10 oz. can tomato soup

Put vegetables in Crockery Liner in Dazey Multi-Cooker. Season well with salt and pepper. Put the browned ground beef on top of vegetables. Mix the tomato soup with water and pour over ingredients. Set to 275°-300°. Cover and cook 8 hours. (350° for 3 - 4 hours, stirring occasionally). 6 servings.

ITALIAN SPAGHETTI SAUCE

1½ lbs. ground chuck, browned and drained
1½ C. chopped onion
1 - 14 oz. can tomatoes
2 - 6 oz. cans tomato paste
1½ tsp. garlic powder
2 celery stalks with tops, chopped
1½ tsp. salt
2 tsp. dried oregano
¼ tsp. dried thyme

Mix all ingredients in Crockery Liner in Dazey Multi-Cooker. Set to 275°-300°. Cover and cook 8-10 hours. (350° for 3-4 hours).

IRISH STEW

2 lbs. boneless lamb, cubed, browned and drained
2 tsp. salt
¼ tsp. pepper
1 small whole bay leaf
2 small onions, sliced thin
2 medium carrots, cut in ½ inch slices
4 medium potatoes, peeled and quartered (or 1 - 15 oz. can new whole potatoes, drained)
2 C. water
1 - 10 oz. package frozen mixed vegetables or peas

Season browned cubed lamb with salt and pepper. Add remaining ingredients except frozen vegetables. Mix well. Set to 275°-300°. Cover and cook for 10-12 hours. Add frozen vegetables during the last 1-2 hours of cooking. 6 servings.

PAPRIKA HAM

1 small onion, sliced
2 C. cubed cooked ham
1 can (8 oz.) tomato sauce
2 tbsp. prepared mustard
1 tsp. paprika
1 C. sour cream
hot cooked noodles

Place onion and ham in Crockery Liner in Dazey Multi-Cooker. Combine tomato sauce, mustard and paprika. Pour mixture over ham. Set to 275°-300°. Cover and cook 7 - 9 hours. Stir in sour cream during last 15 minutes. Serve over hot cooked noodles. 4 servings.

PORK POT ROAST

5 lb. loin end pork roast
salt and pepper
1 clove garlic, sliced
2 medium onions, sliced
½ C. hot water
1 tbsp. soy sauce
2 bay leaves
1 whole clove

Rub pork roast with salt and pepper. Cut tiny slits in meat and tuck in slivers of garlic. Set roast in broiler pan and broil for approximately 15 minutes to remove excess fat.

Put half of the sliced onions in Crockery Liner in Dazey Multi-Cooker. Add browned pork roast and remaining onion and other ingredients. Set to 275°-300°. Cover and cook for 10 hours. (375° for 4-6 hours).

To make gravy: Blend 2 tbsp. corn starch with 2 tbsp. cold water to form a smooth paste. Remove roast to serving platter. Set temperature control to 375° and pour in paste. Stir well and let come to boil - about 15 minutes - until thickened.

POTATO SOUP

6 potatoes, peeled and cut into bite-size pieces
2 onions, chopped
1 celery stalk, sliced
1 carrot, peeled and sliced
1 tbsp. parsley flakes
4 C. water
2 chicken bouillon cubes
1½ tsp. salt
½ tsp. pepper
2 tbsp. butter or margarine
1 - 13 oz. evaporated milk
6-8 slices of bacon, cooked and chopped into pieces
1 C. cheddar cheese
3 tsp. chopped chives

Put potatoes, onions, clery, carrot, parsley, water, bouillon, salt, pepper and butter in Crockery Liner in Dazey Multi-Cooker. Set to 275°-300°. Cover and cook 10-12 hours. (350° for 3-4 hours). Stir in evaporated milk and bacon during last hour. Ten minutes before serving, stir in cheddar cheese. Serve topped with chopped chives.

SAVORY BROWN STEW

2½ lbs. lean beef chunk, cut into 1½ inch cubes
6 carrots, peeled and quartered
1 lb. (18-20) small white onions
3 C. hot water
¼ C. red wine
1 tsp. lemon juice
1 tsp. worcestershire sauce
⅛ tsp. garlic powder
1 medium onion sliced
2 bay leaves
3 bouillon cubes
½ tsp. pepper
½ tsp. paprika
⅛ tsp. ground allspice or cloves
1 tsp. sugar

Place beef, carrots and onions in Crocker Liner in Dazey Multi-Cooker. Add water, wine, lemon juice, worcestershire sauce, garlic powder, sliced onions, bay leaves, bouillon cubes, pepper, paprika, ground spice or cloves and sugar. Set to 275°-300°. Cover and cook for 8-10 hours.

3 tbsp. flour
½ C. cold water

Combine flour and water and stir to form a smooth paste. Turn temperature control to 350°. Slowly stir flour and water mixture into broth. Cook 15 minutes or until thickened. Serve over mashed potatoes or cooked buttered noodles. 8 servings.

SCALLOPED POTATOES AND HAM

½ tsp. cream of tartar
1 C. water
8-10 medium potatoes, peeled and sliced thin
6-8 slices of ham
salt and pepper to taste
1 C. grated cheddar or american cheese
1 - 10 oz. can cream of mushroom soup
paprika

Lightly toss sliced potatoes in mixture of 1/2 tsp. cream of tartar and 1 cup water. Drain. Put half of ham, potatoes, and onions in Crockery Liner in Dazey Multi-Cooker. Sprinkle with salt and pepper, then grated cheese. Add remaining ingredients following same procedure. Sprinkle with paprika. Set to 275°-300°. Cover and cook 5-7 hours (350° for 4 hours).

SLOW COOKED ROAST

1 - 3 lb. boneless rump beef roast
½ envelope dry onion soup mix (2.5 oz. box)
¼ C. water
¼ C. red wine

Place roast in Crockery Liner in Dazey Multi-Cooker. Add the soup mix, water and red wine. Set to 275°-300°. Cover and cook for 8 - 10 hours. 8 servings.

SPAGHETTI SAUCE

1 lb. ground beef
½ lb. Italian sausage (bulk)
2 cloves garlic, minced
1 large onion, chopped
1 - 16 oz. can tomatoes
1 - 12 oz. can tomato paste
1 - 4 oz. can mushroom stems & pieces
¼ C. red wine
½ C. fresh parsley, chopped or 2 tbsp. dry
1 tsp. leaf oregano
1 tsp. leaf basil
1 tsp. sugar
½ tsp. salt
⅛ tsp. pepper
1 C. water

Cook and crumble beef and sausage in skillet over medium heat; drain. Place cooked ground beef and sausage in Crockery Liner in Dazey Multi-Cooker. Add the remaining ingredients. Set to 275°-300°. Cover and cook 8 - 10 hours.

Sauce is to be served over hot cooked spaghetti topped with Parmesan cheese. 6-8 servings.

SPICY RUMP ROAST

1 - 3-4 lb. beef rump roast
1 tsp. salt
½ tsp. dried marjoram, crushed
1 - 8 oz. can tomatoes
¼ C. dry red wine
½ C. chopped onion
¼ C. chopped green pepper
1 clove garlic, crushed
1 tbsp. sugar
⅛ tsp ground cinnamon
dash ground cloves
¼ C. all-purpose flour

Place roast in Crockery Liner in Dazey Multi-Cooker. Season with 1 tsp. salt and marjoram. Add remaining ingredients except flour. Set to 275°-300°. Cover and cook for 8 - 10 hours. Remove to platter.

To make gravy turn temperature control to 350°. Mix together 1/2 C. cold water with flour and add to juices. Cook, stirring frequently, about 15 minutes or until thickened and bubbly. 8 servings.

STEWED CHICKEN WITH HERB DUMPLINGS

1 - 4 lb. stewing chicken, cut into pieces
2½ cups water
2 chicken bouillon cubes
10 peppercorns
1 stalk celery w/leaves, sliced
1 medium onion, peeled and sliced
1 carrot, scraped and sliced
½ bay leaf
Herb Dumplings*

Rinse chicken and place in Crockery Liner in Dazey Multi-Cooker. Add water. Add bouillon, peppercorns, celery, onion, carrot and bay leaf. Set to 275°-300°. Cover and cook 8 - 10 hours.

Drop dumpling dough from a wet tablespoon onto the boiling stew. Let the dumplings rest on the meat. Cover and cook with lid on for 15 - 30 minutes, or until done. **Do Not Raise Lid** for the first 15 minutes when cooking dumplings.

Transfer meat and dumplings into a large dish. 6 servings.

HERB DUMPLINGS

1 1/2 C. flour
2 tsp. baking powder
3/4 tsp. salt
1/2 tsp. crushed rosemary
2 tbsp. chopped parsley
3 tbsp. shortening
1/2 - 3/4 C. milk

Combine flour, baking powder, salt, rosemary and parsley in medium mixing bowl. Cut in the shortening until mixture resembles coarse cornmeal.

Add milk, a little at a time, until a thick mixture is made. You want a thick batter and may not need the full 3/4 C. of milk.

VEGETABLE SOUP

2 beef shanks (about 3/4 lb.)
1 lb. beef neck bone
1 bay leaf
1/4 C. chopped fresh celery leaves
1 medium onion chopped
4 beef bouillon cubes
1/2 tsp. pepper
2 turnips, peeled and diced
2 potatoes, peeled and diced
2 medium carrots, peeled and sliced
2 stalks celery, sliced
1 - 18 oz. can tomato juice
1 - 16 oz. can tomatoes
2 - 10 oz. pkg frozen mixed vegetables
1/2 - 10 oz. pkg frozen, cut okra
1 C. coarsely cut cabbage

Place beef shanks and bones in Crockery Liner in Dazey Multi-Cooker. Pour in 4 cups of water. Add bay leaf, celery leaves, onion, bouillon cubes, pepper, turnips, potatoes, carrots and celery. Set to 275°-300°. Cover and cook 8 - 10 hours. Remove the meat and bones from the broth, skim off excess fat and remove meat from bones. Return the meat to the broth. Add tomato juice, tomatoes, frozen mixed vegetables, frozen okra, and cabbage. Set temperature control to 350°. Cover and cook 1 - 2 hours.

STEAM-BOIL-BLANCH

Steaming preserves the natural flavor and color, nutritional value and texture of food. By steaming, you avoid overcooking or drying out food. A high proportion of steamed food is low-calorie, low-cholesterol and fat-free. The Dazey Multi-Cooker is great for steaming fresh and frozen vegetables, rice, fruit, seafood and fish, casseroles, breads and puddings. You can even use steam to freshen stale bread and rolls, plus reheat leftovers such as spaghetti, cream vegetables, scalloped potatoes, barbecued beef and more. See instructions page 4-5.

ASPARAGUS AU CHABLIS

3 lbs. fresh asparagus
1 C. green onions, sliced
1 C. butter
1/2 tsp thyme
1/2 tsp. rosemary
2 tsp. chopped pimiento
1/2 tsp. salt
1 C. Chablis Wine
2 tbsp. Parmesan Cheese

Steam fresh asparagus in Dazey Multi-Cooker until tender but still crisp. Place in flat, buttered 7" x 11" casserole. Sauté onions in butter; stir in thyme, rosemary, pimiento and salt. Spoon over asparagus. Pour in Chablis. Sprinkle with Parmesan cheese and bake in preheated 350° oven for 10 minutes. 8 servings.

STEAMED BREAD PUDDING

3 C. dry bread, broken (white)
2 C. milk, scalded
1/3 C. sugar
3 eggs
1 tbsp. butter
1/2 tsp. nutmeg
1 tsp. vanilla
1/2 C. seedless raisins

Place bread in a large mixing bowl; blend in all other ingredients. Pour into a greased 1 quart mold or 1 quart metal mixing bowl. Cover with foil and steam according to Dazey Multi-Cooker steaming instructions for 1-1/2 hours. Remove from mold when done and serve warm with cream. 6 servings.

STEAMED CHOCOLATE PUDDING

1 egg
1 C. sugar
2 tbsp. soft butter
2 squares unsweetened chocolate, melted
1 3/4 C. flour
1 tsp. salt
1/4 tsp. Cream of Tartar
1/4 tsp. baking soda
1 C. milk

Beat egg, sugar butter and chocolate well with a mixer. Sift together the flour, salt, Cream of Tartar and baking soda. Beat dry ingredients into creamed mixture alternately with the milk. Pour into a greased 1 quart mold or 1 quart metal mixing bowl. Cover with foil and steam according to Dazey Multi-Cooker steaming instructions for 2 hours. Remove from mold and serve hot with whipped cream. 8 servings.

POACHED SALMON STEAK

2 tbsp. butter
1/3 C. chopped onion
1/3 C. chopped carrot
1/3 C. chopped celery
1/2 C. dry white wine or 1/4 C. vinegar
salt
Peppercorns
1 - 3 lb. salmon steak or 3 - 1 lb. salmon steaks)
Hollandaise sauce or mayonnaise

Set Dazey Multi-Cooker to 300°. Add butter and vegetables and cook for 5 minutes. Add water, wine and seasonings and SIMMER for 5 minutes. Place salmon steaks in the basket, lower into liquid and remove handle. Lower the heat to 200°. Cover and SIMMER gently about 25 minutes, or 8 minutes per pound. Reattach handle to basket and lift out. Drain. Serve hot with Hollandaise sauce or cold with mayonnaise. 6 servings.

SHRIMP COCKTAIL

20 fresh medium shrimp
salt
3 tbsp. French dressing
1/4 C. thinly sliced onion
1/2 cucumber, sliced
2 tbsp. mayonnaise
2 tbsp. brandy
3 tbsp. tomato ketchup
1/2 tsp. lemon juice
dash of salt and pepper

Shell and de-vein shrimp, leaving the tail shell, and sprinkle with salt. Add 2/3 C. water to Dazey Multi-Cooker. Place prepared shrimp into basket and lower into pot. Remove

handle and cover. Set temperature control probe to 250° and wait 2 minutes or until steam forms on lid. Turn control to SIMMER range until light goes out and start timing; steam shrimp for 6-9 minutes. After steaming, reattach handle to basket. Lift out shrimp and drain. Top with French dressing and sprinkle with sliced onions and cucumbers while hot. Chill.

Prepare cocktail mayonnaise by mixing mayonnaise, brandy, tomato ketchup, lemon juice, salt and pepper. Spread over shrimp just before serving. 4-6 servings.

BOILED SHRIMP

2 qts. water
1 tbsp. Worcestershire sauce
2 tsp. salt
2 bay leaves
3 tsp. mixed pickling spice or shrimp spice
1 small onion, halved
1 piece of celery with leaves
1/2 lemon sliced
5 peppercorns
3 lbs. fresh unpeeled shrimp

Set Dazey Multi-Cooker to 225°. Add water and remaining ingredients except shrimp. Bring to boil and cook for 10 minutes. Place shrimp in fry basket and lower into boiling water. Return to boiling. Cook, stirring occasionally for 2-4 minutes or until shrimp turn pink. Lift out basket, drain, cool, and peel or serve hot with shrimp sauce. Makes about 5 C. cooked and cleaned shrimp. **Note:** Avoid rinsing with cold water as this toughens the cooked shrimp.

CHINESE-STYLE BROCCOLI

1/2 lb. raw medium shrimp, shelled and de-veined
2 tbsp. vegetable oil
1/2 lb. ground lean pork
1/3 C. finely chopped scallions
2 C. thinly sliced mushrooms
1 C. chicken stock
1 tbsp. soy sauce
1 pkg. (7 oz.) frozen snow pea pods, partially thawed

Cut the shrimp into halves lengthwise and rinse well. Preheat Dazey Multi-Cooker to 350° and add oil. Stir fry the ground pork until lightly browned. Stir in the shrimp halves and scallions and stir fry 2 minutes. Stir in mushrooms. Blend chicken stock and soy sauce and pour into the unit. Turn heat up to 400°, stirring constantly for 3 minutes. Add snow pea pods, cooking until thawed but still crisp. Serve immediately. Serve with steamed white rice. 4-6 servings.

EGG DROP SOUP

2 2/3 C. seasoned chicken broth
2 tbsp. all-purpose flour
1/2 tsp. salt
1 egg, slightly beaten

Set Dazey Multi-Cooker to 250°. Add the seasoned chicken broth, cover and bring to a boil. Combine flour, salt and slightly beaten egg in a measuring cup; mix until smooth. Pour egg batter in a fine stream into boiling broth, stirring constantly. Serve immediately. 3 servings.

INDIAN SUMMER VEGETABLES

2 ears fresh corn
3 tbsp. butter or margarine
6 medium zucchini, cut into 1/2 inch slices
2 medium onions, sliced
4 medium tomatoes, quartered
1/4 C. water
1 1/2 tsp. salt
1/4 tsp. coarsely ground black pepper
1/4 tsp. sweet basil
1/2 C. freshly grated Parmesan cheese

Cut corn off the cob. Preheat Dazey Multi-Cooker to 350°. Add butter and melt. Stir in corn, zucchini and onion; cover and cook 5 minutes, stirring occasionally. Add tomatoes, 1/4 C. water, salt, pepper and basil. Cover and cook 10 minutes or until vegetables are crisply tender, not mushy. Stir occasionally during cooking time. Serve hot, sprinkled with freshly grated Parmesan cheese. 6-8 servings.

SEAFOOD MEDITERRANEE

1/2 C. olive oil
3 cloves garlic, minced
6 small rock lobster tails, cut into thirds
1 tsp. oregano
1 1/2 tsp. pepper
1 can (1 lb.) Italian plum tomatoes
1 C. dry white wine
2 bay leaves
1 1/2 dozen cherry stone clams, scrubbed
1 lb. shrimp, shelled and de-veined
1 C. snipped parsley

Preheat Dazey Multi-Cooker to 300°. Add oil and garlic, stirring for 1 minute. Add lobster pieces (removed from shell), stirring constantly for 3 minutes. Add oregano, pepper, tomatoes, wine and bay leaves. Bring to a boil. Cover, reduce heat to SIMMER and cook 5 minutes. Remove the cover. Add the clams, shrimp and parsley. Turn unit to 250° and bring mixture to a boil. Stir, reduce heat to SIMMER. Cover and cook 5 minutes or until shrimp are cooked and the clams are open. Season to taste with salt. Serve in soup bowls with French bread. 8 servings.

STOCK-MADE RECIPES (For use with 8-quart Stocker)

NEW ENGLAND CLAM CHOWDER

6 slices bacon, chopped
3 cups fish stock (or clam juice)
1/2 cup chopped onion
1/2 cup chopped celery
2 cups chopped, peeled potatoes
3 tbsp. flour
3 cups half and half
4 cans (6 1/2 oz. each) minced clams, drained
1/2 tsp. liquid hot pepper sauce
salt and pepper to taste
minced fresh parsley

Set Dazey Stocker to 300°. Place bacon in pot; saute until crisp. Remove bacon and reserve. Carefully drain fat.

Add fish stock, celery, onion and potatoes to pot. Cover and heat until boiling. Reduce heat to SIMMER and allow to cook 15 minutes or until potatoes are tender.

Combine flour and half and half; blend until flour is completely dissolved. Turn heat to 250°. Add half and half mixture to Stocker and blend well. Stir in clams, hot pepper sauce, salt, pepper and cooked bacon. Cook, stirring constantly, until thoroughly heated.

To serve, ladle into bowls and garnish with minced parsley. Makes 8 servings

MINESTRONE SOUP

2 tsp. olive oil
1 onion, chopped
2 - 3 cloves garlic, minced
1 can (16 oz.) tomatoes
6 cups brown stock (or beef broth)
2 cups water
2 carrots sliced
3 stalks celery, sliced
1 potato, chopped
1 bay leaf
1 1/4 tsp. basil
1 1/4 tsp. oregano
Salt and pepper to taste
1 zucchini, halved and sliced 1/2-inch thick
1 can (15 oz.) Great Northern Beans, drained
1/2 cup shell macaroni
grated Parmesan cheese

Set Dazey Stocker to 300°. Place oil, onion and garlic in pot. Sauté, stirring frequently, until onion is translucent.

Add tomatoes, stock, water, carrots, celery, potatoes and seasonings. Cover and heat until boiling. Reduce heat to SIMMER and allow to cook 30 minutes.

Stir in zucchini and beans; cook 15 minutes.

Turn heat to 250°. When soup is boiling, uncover and add macaroni. Boil gently, 10 to 15 minutes or until pasta is done.

To serve, ladle into bowls. Sprinkle with Parmesan cheese. Makes 12 servings.

COUNTRY CHICKEN NOODLE SOUP

6 cups white stock (or chicken broth)
2 cups water
1/2 cup diced onion
1/2 cup diced carrot
1 stalk celery, diced
3/4 pound raw, boneless, skinless chicken, diced (about 1 1/2 cups)
1 tsp. dried parsley flakes
1/4 tsp. thyme
1/4 tsp. basil
salt and pepper, to taste
4 oz. egg noodles

Combine all ingredients, except noodles, in Dazey Stocker. Turn pot to 300°. Cover and bring to a boil. Reduce heat to SIMMER and allow to cook 1 hour.

Turn heat to 250°. When soup is boiling, uncover and add noodles. Boil gently, 10 to 15 minutes or until noodles are done. Makes 10 servings.

CHICKEN TORTILLA SOUP

18 corn tortillas (each about 6-inches in diameter)
2 tbsp. vegetable oil
1 onion, chopped
3 stalks celery, chopped
1 jalapeno pepper, seeded and chopped
2 cloves garlic, minced
1 green pepper, chopped
1 can (16 oz.) tomatoes
4 cups white stock (or chicken broth)
2 cups water
3/4 to 1 pound boneless, skinless chicken, cut in 1/2-inch cubes
1 can (4 oz.) chopped green chilies, drained
1/4 tsp. cumin
salt and pepper, to taste

Early in day, slice tortillas into 1/4-inch strips. Fill Dazey Stocker with oil according to directions on page 4. Preheat oil on Auto-Fry/400°. Place a few tortilla strips in fry basket; fry until crisp, about 30 seconds. Drain tortillas strips. Repeat with remaining tortillas.

Allow unit and oil to cool completely. Remove oil from unit and reserve 2 tablespoons. If desired, strain remaining oil, according to instructions on page 5. Wipe out pot. Return reserved 2 tablespoons oil to pot.

Set Dazey Stocker to 300°. Place onion, celery, jalapeno pepper, garlic and green pepper in pot. Saute, stirring frequently, until vegetables are tender.

Stir in remaining ingredients. Cover and heat until boiling. Reduce heat to SIMMER and allow to cook 1 hour.

To serve, ladle into bowls. Top each serving with crisp tortilla strips. Makes 12 servings.

Note: If desired, substitute purchased, unsalted tortilla chips for tortilla strips.

WILD RICE SOUP

3/4 cup butter or margarine
1 onion, chopped
2 stalks celery, chopped
3/4 cup flour
3 cups brown stock (or beef broth)
2 cups diced, cooked ham
3 cups cooked wild rice
3 carrots, diced
1 — 1 1/2 tsp. curry powder
salt and pepper, to taste
1 cup milk or half and half
1 cup (4 oz.) shredded Cheddar cheese

Set Dazey Stocker to 300°. Place butter, onion and celery in pot. Sauté, stirring frequently, until vegetables are tender. Stir in flour and blend until smooth. Cook, stirring frequently, 2 minutes.

Stir in stock and blend until smooth. Add ham, rice, carrots and seasonings. Cover and heat until boiling. Reduce heat to SIMMER and allow to cook 1 hour.

Blend in milk and cheese. Simmer 15 minutes. Makes 10 servings.

POTATO SOUP DELUXE

3 tbsp. butter or margarine
1 onion, chopped
1 stalk celery, chopped
8 medium potatoes, peeled and chopped
2 cups vegetable stock (or chicken broth or water)
1/4 tsp. thyme
salt and pepper, to taste
3 tbsp. flour
1/4 cup cold water
2 cups milk
1/2 cup sour cream
2 cups (8 oz.) shredded Cheddar cheese
sour cream
green onion, sliced
bacon, cooked crisp and crumbled

Set Dazey Stocker to 300°. Place butter, onion and celery in pot. Sauté, stirring frequently, until vegetables are tender. Add potatoes and stir gently to coat with butter.

Add stock and seasonings. Cover and heat until boiling. Reduce heat to SIMMER and allow to cook 1 hour.

Blend in milk, 1/2 cup sour cream, and cheese. Simmer 15 minutes.

To serve, ladle into bowls. Top with a spoonful of sour cream and sprinkle with green onion and bacon. Makes 8 servings.

BAKE-ROAST

APPLESAUCE SPICE CAKE

1 - 9 oz. package yellow cake mix
1 C. canned applesauce
1 egg
1/2 tsp. cinnamon

In mixing bowl, combine cake mix, applesauce, egg, and cinnamon. Blend and then beat at medium speed for 2 minutes. Pour into a greased and floured l-quart or 5 cup mold or bowl. Place container on a rack in Dazey Multi-Cooker, place sheet of wax paper on top of container and cover pot with lid. Bake at 350° for 1-1/2 - 2 hours or until done. Remove and turn out on a cooling rack. Cool; cover with frosting.*

*BROWNED BUTTER FROSTING**

2 tbsp. butter
1 1/2 C. powdered sugar
1 tbsp. milk
1 tsp. vanilla

Heat butter in a small saucepan over medium heat until a delicate light brown (do not burn). Remove from heat and add the remaining ingredients. Beat until smooth. If mixture is too thick, add a few drops of milk. Spread over cooled cake.

BRAISED BARBECUED SHORT RIBS

2 tbsp. cooking oil
5-6 large beef short ribs (about 3 lbs.)
1 clove garlic, minced
1/2 C. diced onions
1/2 C. diced celery
2 tbsp. cornstarch
1 can (8 oz.) tomato sauce
1/2 C. water
1 tsp. salt
1/8 tsp. pepper
1/2 tsp. allspice
1 tbsp. prepared mustard
1 tbsp. vinegar
2 tsp. sugar

Set Dazey Multi-Cooker to 350°. Heat oil. Brown ribs on both sides for 15-20 minutes and remove. Stir in garlic, onions and celery. Blend the cornstarch into the tomato sauce and add to the vegetables. Stir in remaining ingredients and mix. Place ribs back in Dazey Multi-Cooker and cover. Turn unit down to SIMMER and cook, turning occasionally for 2 hours or until ribs are tender. Remove ribs to a platter. Skim fat from sauce and serve sauce over ribs. 4 servings.

BRAISED POT ROAST

2 tbsp. shortening
1 - 3 lb. boneless beef rump roast
1/4 tsp. salt
1/4 tsp. pepper
1 medium onion
1 C. beef broth (1 bouillon cube dissolved in 1 C. water)
1 C. red wine - (burgundy) or tomato juice
1 bay leaf
3 turnips-peeled and halved
3 onions-peeled and halved
6 carrots-peeled and halved

Set Dazey Multi-Cooker to 300°. Add shortening. Brown beef rump roast on all sides. Remove the roast. Place a rack in bottom of unit and replace roast.

Lower temperature to SIMMER. Season roast with salt and pepper. Place onion rings on top of roast using tooth picks to hold them in place if necessary. Add broth, wine, and bayleaf. Cover and cook for 3 hours, or until meat is almost done. More liquid can be added if it is needed.

Add turnips, onions, and carrots and cook for 30 minutes or until done. 6 servings.

CANDIED SWEET POTATOES

1/4 C. butter or margarine
1 C. brown sugar, firmly packed
1/4 C. orange juice
1/2 tsp. salt
1 tsp. grated orange rind
dash of cinnamon
6 medium sweet potatoes, cooked, peeled and cut in half lengthwise*
chopped nuts (optional)

Preheat Dazey Multi-Cooker to 250°. Combine butter, brown sugar, juice, salt, orange rind and cinnamon in unit. Boil, stirring, about 2 minutes. Add sweet potatoes to syrup, cover and cook at SIMMER for 1 hour, turning and stirring frequently. Leave lid slightly ajar while baking to allow syrup to thicken. Serve hot. Garnish with chopped nuts, if desired. 6 servings.

*In Dazey Multi-Cooker, cook potatoes in boiling salt water at 225° for 30-35 minutes.

CHICKEN MARENGO

2 1/2 lbs. broiler-fryer chicken, cut up
1/2 tsp. salt
1/4 tsp. pepper
3 tbsp. flour
1/3 C. vegetable oil
2 onions, thinly sliced
1 clove garlic
1/4 lb. mushrooms, sliced
3 tbsp. flour
1 can (16 oz.) tomatoes
1/2 C.water
1/4 C. sherry

Sprinkle chicken with salt and pepper. Dredge lightly in flour. Preheat Dazey Multi-Cooker to 350°, heating the vegetable oil. Add the chicken pieces and brown lightly on all sides. Remove chicken. Add onion, garlic and mushrooms to the oil. Cooking until vegetables are tender. Remove garlic clove. Stir in 3 tbsp. flour, tomatoes and 1/2 C. water, stirring constantly until mixture comes to a boil and is slightly thickened. Add sherry. Return chicken to the Dazey Multi-Cooker and spoon sauce over the chicken, Reduce heat to simmer. Cover and bake for 45 minutes or until chicken is tender. 4-6 servings.

GLAZED CORNED BEEF BRISKET w/CABBAGE

3 lbs. corned beef brisket
1/2 C. chopped onion
2 garlic cloves, minced
2 bay leaves
1 medium head cabbage, cored and cut in wedges
1 C. pancake syrup
1 tsp. mustard
1 tbsp. prepared horseradish

Place brisket, onion, garlic and bay leaves in Dazey Multi-Cooker; add just enough water to cover. Set temperature control probe to 250°. Cover, and bring to a boil. Reduce heat to SIMMER and cook for 1 hour. Drain, cover with fresh water and cook until meat is tender, about 2-3 hours.

Remove brisket from Dazey Multi-Cooker, reserving the liquid. Place cabbage wedges in fry-basket and lower into the reserved liquid. Reset to 250° and boil for 10 minutes or until tender. Meanwhile, combine syrup, mustard, and horseradish in a small bowl. When cabbage is done, remove fry-basket to the edge of the Dazey Multi-Cooker, drain and set aside. Pour out reserved liquid. Replace brisket, on a shallow meat rack, in the Dazey Multi-Cooker. Spoon half the syrup mixture over the meat. Arrange the wedges of cabbage around the brisket in a ring. Reset to 350°. Cover and bake for 20 minutes or until well glazed. Brush with glaze after 10 minutes and before serving. Serve with boiled potatoes and carrots, if desired. 6 servings.

SAVORY PEPPER STEAK

1 1/2 lbs. beef round steak
1/4 C. all-purpose flour
1/2 tsp. salt
1/8 tsp. pepper
1/4 C. shortening
1 - 8 oz. can tomatoes (reserving liquid)
1 3/4 C. water
1/2 C. chopped onions
1 small clove garlic
1 tbsp. beef flavored gravy base
1 1/2 tsp. worcestershire sauce
2 large green peppers
6 servings of rice (cooked)

Cut 1-1/2 lbs. beef round steak into 1/2 inch thick strips. Coat with mixture of flour, salt and pepper. Set Dazey Multi-Cooker to 300°. Add shortening and brown strips.

Drain one 8 oz. can tomatoes, reserving liquid. Add reserved liquid, water, chopped onion, minced garlic and beef-flavored gravy base to meat. Reduce heat to SIMMER. Cover and cook 1-1/4 hours or till meat is tender. Stir in Worcestershire sauce and 2 large green peppers cut into strips. Cover and cook 5 minutes.

(If gravy is to thin, combine 1 - 2 tbsp. all-purpose flour with an equal amount of cold water; stir into sauce until thickened and bubbly.) Add quartered drained tomatoes, and cook 5 minutes more. Serve over hot steamed rice. 6 servings.

SKILLET PIZZA STEAK

6 minute steaks
2 tbsp. shortening
6 slices mozzarella cheese
1 - 8 oz. can tomato sauce
1 clove garlic, minced
1 tsp. dried oregano, crushed
1/2 tsp. dried basil, crushed
dash of pepper

Set Dazey Multi-Cooker to 375°-Auto Fry. Brown 2 or 3 steaks at a time in hot shortening. Turn, top each with cheese slice and brown the second side. Remove to platter. Add tomato sauce, garlic, oregano, basil and pepper and 3/4 C. of water to pot. Reduce heat to 250°. Boil sauce 1 - 2 minutes. Top meat with some sauce and serve the remaining sauce with platter. 6 servings.

TWICE BAKED POTATOES

2 lbs. potatoes (approx. 4 large)
1/3 to 1/2 C. milk
1/4 C. soft butter or margarine
1/2 tsp. salt
dash pepper
finely shredded cheddar cheese (optional)

Prepare and bake potatoes as described on page 10. Turn temperature control to 400°. Cut a thin wedge from the top of each potato carefully. Scoop out the inside leaving a thin shell. Mash potato until no lumps remain. Add 1/3 - 1/2 C. milk in small amounts, beating after each addition. Amount of milk needed to make potatoes smooth and fluffy depends on kind of potatoes.) Add butter or margarine, salt and a dash of pepper and beat vigorously until potatoes are light and fluffy.

Fill potato shells with mashed seasoned potato. If desired sprinkle with finely shredded cheese. Place filled potato shells in Dazey Multi-Cooker. Bake at 400° for 20 minutes or until filling is golden. 4 servings.

FONDUE

BOEUF BOURGUINONNE FONDUE

1 1/2 lbs. beef tenderloin or top sirloin cut in 3/4 inch cubes
1 C. clarified butter*
4 C. peanut oil
French rolls sliced

Arrange meat on a platter. Set Dazey Multi-Cooker at 375°. Heat the clarified butter and peanut oil in pot. Spear beef cubes with fondue forks and cook until done to individual taste, Remove to plate and serve with choice of sauces and condiments and sliced French rolls.

***To clarify butter**

Melt butter over hot water. Remove from heat. When milk solids have settled, strain through a very fine sieve or cheesecloth. This will keep covered in the refrigerator for about 3 weeks.

Many sauces are suitable for serving with Beef Bourguignonne fondue...your favorite barbecue sauce, chutney, sour cream horseradish and orange marmalade. Choose an assortment of four or five to go with the meat you are using.

Tiny bowl-like Japanese dishes are nice for individual servings of sauce, or compartmented fondue plates.

Serve an array of condiments and relishes in addition to these sauces. These might include:

Various mustard
Catsup
Pickle relish
Chopped green onion
Dill-relish tartar sauce
Prepared horseradish
Grated cheese
Crumbled cooked bacon

BEARNAISE SAUCE

1 C. mayonnaise
10 sprigs parsley
1/4 C. chopped watercress
2 onions (tops also)
salt
freshly ground pepper
1 tbsp. worcestershire sauce
5-6 tbsp. Bearnaise Essence*

Combine all ingredients in blender; blend about 5 minutes. Serve cold. Makes about 1-1/2 C.

***Bearnaise sauce**

1 C. tarragon vinegar
1 sprig fresh tarragon
4 whole peppercorns
2 small onions, chopped
1 bay leaf

Combine all ingredients in saucepan. SIMMER until reduced by half. Strain through cheesecloth. Tie solids in cheese cloth and leave in liquid until ready to use.

SOUR CREAM HORSERADISH

In a mixing bowl, combine and stir until blended:

1 C. cultured sour cream tsp.
1/2 grated prepared mustard
1/2 tsp. grated horseradish (or more)
1/4 tsp. salt
1 tsp. lemon juice

CHOCOLATE FONDUE SAUCE

1 C. semisweet chocolate morsels
1/2 C. evaporated milk
1/4 C. marshmallows (3 large cut-up)
Optional: 1 tsp. instant coffee dissolved in 2 tbsp. brandy and a dash of cinnamon

Set Dazey Multi-Cooker to 200° and add chocolate morsels, milk and marshmallows. Heat and stir until melted together and smooth. Add remaining ingredients, if desired. Reduce temperature to WARM keep warm.

Use this sauce for dipping pieces of pineapple, banana or orange, squares of pound cake or angel food cake, whole strawberries; and marshmallows. Toasted coconut and chopped nuts may also be provided for dipping after dipping in the chocolate sauce. Makes 1-1/4 C. sauce.

*Note: This also makes a great hot fudge sauce.

SPECIALTIES

APPLE BUTTER

6 lbs. tart cooking apples (24 medium)
6 C. apple cider
2 C. granulated sugar
1 C. brown sugar
2 tsp. ground cinnamon
1/2 tsp. cloves
1/4 tsp. nutmeg
1/4 tsp. salt

Core and quarter apples and place them in the unit with the cider. Set Dazey Multi-Cooker to 225° and bring to a boil. Lower temperature to 200°. Cover and Cook.

Press mixture through a food mill or sieve. Place pulp back in to the appliance. Set temperature control to 220°. Cook 15 minutes. Add remaining ingredients and cook stir until sugar is dissolved. Let contents cook gently for 1-1/2 - 2 hours, stirring frequently. Pour at once into hot sterilized jars. Seal and process in boiling water bath for 10 minutes or refrigerate and use. Makes about 5 pints.

BUTTER CRUNCH

1 C. butter
1 C. sugar
2 tbsp. water
1 tbsp. light corn syrup
3/4 C. finely chopped nuts
1 pkg. (6 oz.) semisweet chocolate pieces

Butter baking sheet. Set Dasey Multi-Cooker to 250°. Add butter and melt. Add sugar, heat to boiling, stirring constantly. Stir in water and corn syrup. Reduce heat to 200°, stirring constantly until a small amount of the mixture dropped into very cold water separates into threads which are hard but not brittle. (290° on candy thermometer).

Turn unit to "OFF" and stir in nuts. Pour candy mixture onto baking sheet and spread about 1/4 inch thick. As crunch cools, loosen from baking sheet 2 or 3 times with spatula.

Melt chocolate pieces in double boiler over hot water. Spread half the chocolate over cooled crunch. (Keep remaining chocolate warm over hot water.) When firm, turn crunch and spread with chocolate. Break cooled crunch into pieces. Store in tightly covered container in cool place. Makes about 1 pound.

POPCORN

1/3 C. oil
1 C. popcorn
1/4 C. oil
1/2 C. popcorn

Set Dazey Multi-Cooker to 375°. Add oil. When the oil is hot add the popcorn and cover with lid. As soon as popping is completed, pour the popcorn into a serving bowl and top with butter or salt to desired amount.

For something different .....

OVEN CARMEL CORN

8 qts. popcorn
1 C. brown sugar
1 C. granulated sugar
1 C. margarine
1/2 C. white karo syrup
1 tsp. salt
1 tsp. vanilla
1 tsp. butter flavoring
1 tsp. maple flavoring
1/2 tsp. baking soda
salted peanuts

Pop popcorn according to instruction booklet. Put popcorn aside.

Set Dazey Multi-Cooker to 250°. Combine sugars, margarine, syrup, salt and flavorings in Multi-Cooker. Bring to a boil. Stir constantly and boil for 5 minutes. Turn control to "OFF," add soda and stir quickly. Pour immediately over popcorn and peanuts, mix well.

Place carmel corn in flat pans (9"x13"x2"). Bake in oven at 200° for 1 hour stirring every 15 minutes. Remove corn from oven and stir until cool. Corn can be frozen in Seal-A-Meal bags or airtight container for later use. Makes 8 quarts.

HOT SPICED CIDER

1 gallon apple cider
2 sticks cinnamon
8 whole cloves
8 allspice
dash salt
1/2 C. brown sugar

Pour the apple cider into the Dazey Multi-Cooker. Tie cinnamon, cloves, and allspice into a cheesecloth and add to the cider along with sugar and salt. Turn temperature control to 225° and cook 10 minutes. Remove spices in cheesecloth and serve hot. 30 - 1/2 cup servings

OLD-FASHIONED CHOCOLATE FUDGE

2 C. sugar
2/3 C. milk
2 oz. unsweeted chocolate or
1/3 C. coca
2 tbsp. corn syrup
1/4 tsp. salt
2 tbsp. butter or margarine
1 tsp. vanilla
1/2 C. coarsely chopped nuts, if desired

Butter loaf pan 9x5x3 inches. Set Dazey Multi-Cooker to 250°. Combine sugar, milk, chocolate, corn syrup and salt in the Dazey Multi-Cooker. Stir mixture constantly, until the chocolate has melted and the sugar has dissolved. Heat to 234° on candy thermometer (or until a small amount of mixture dropped into very cold water forms a soft ball which flattens when removed from water).

Turn temperature back to SIMMER and stir in the butter or margarine. Cool mixture to 120° on a candy thermometer, without further stirring. (Bottom of unit will be luke warm.) Beat in vanilla, then beat vigorously and continuously for 5 - 10 minutes with wooden spoon, or until the fudge is thick and no longer glossy. (Mixture will hold its shape when dropped from spoon.) Quickly stir in nuts. Spread mixture evenly in buttered loaf pan. Cool at room temperature until firm. Cut into squares. 1 lb. (32 1-inch squares).

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Herb Dumplings 38
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Apple Butter 49
Butter Crunch 49
Popcorn 49
Oven Carmel Corn 50
Hot Spiced Cider 50
Old-Fashioned Chocolate Fudge 50

If replacement parts are necessary for your Dazey Multi-Cooker, use this handy order form for fast results:

Please replace my:	Cost Each		Model No.	Quantity	Total
☐ Glass Lid	$4.00 $4.00 $6.00	X	☐ DCP-640 ☐ DCP-861 ☐ DCP-860		=
☐ Fry Basket	$3.25 $4.25	X	☐ DCP-640 ☐ DCP-860 or DCP-861		=
☐ Drip-Grip™ Handle (basket attachment)	$1.50	X	☐ DCP-640 only		=
☐ Folding Handle (basket attachment)	$2.00	X	☐ DCP-860 or DCP-861 only		=
☐ 4 Qt. Crockery Liner	$14.98	X	☐ DCP-640 only		=
☐ 6 Qt. Crockery Liner	$15.98	X	☐ DCP-860 or DCP-861 only		=
☐ Temperature Control Probe*	$7.95	X	☐ DTC-1 ☐ DTC-2		=

*The correct model number of your temperature control probe is stamped on the metal piece on the underside of your Multi-Cooker, where the temperature control probe plugs into the unit. It is also stamped on the underside of your current temperature control probe.

Kansas Residents
Add 4% Sales Tax _____

Total Amount Enclosed $_____

☐ Check or Money Order
(Sorry no C.O.D.'s)
☐ Information to charge to:
☐ Master Charge/MasterCard
☐ VISA (BankAmericard)

MAIL TO:
Dazey Corporation, One Dazey Circle
Industrial Airport, KS 66031
ATTN: SERVICE DEPARTMENT

VISA or MasterCard # ☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐☐

SIGNATURE FOR CHARGES _____ EXPIRATION DATE

SHIP TO: _____ TELEPHONE NUMBER

ADDRESS _____

CITY _____ STATE _____ ZIP CODE

Warranty Registration Card

Please register your warranty.

Mail To: Dazey Corporation
One Dazey Circle
Industrial Airport, KS 66031

☐ MODEL DCP-640
☐ MODEL DCP-860
☐ MODEL DCP-861

Registration is optional. To help Dazey serve you, please complete questions below regarding the purchase of your Dazey Multi-Cooker.

NAME _____

ADDRESS _____

CITY _____ STATE _____ ZIP _____

STORE NAME _____ LOCATION _____

DATE PURCHASED: MONTH _____ YEAR _____

COMMENTS: _____

_____

_____

_____

_____

A Type of store where purchased
1 ☐ Dept. 2 ☐ Drug 3 ☐ Discount 4 ☐ Other
5 ☐ Gift

B. Your Age 1 ☐ 12-20 2 ☐ 21-35 3 ☐ 36-50
4 ☐ Over 50

C. ☐ Male ☐ Female

D. Family Income (optional)
1 ☐ to $20,000 2 ☐ to $35,000 3 ☐ to $50,000
4 ☐ over $50,000

E. ☐ Married ☐ Single