

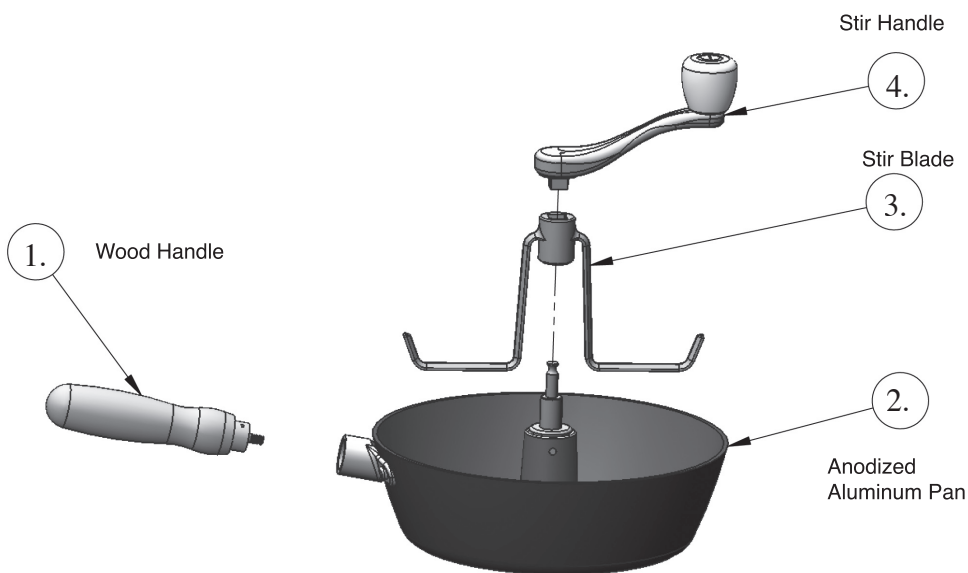


User's Guide
NUT ROASTER



PC17557INST

Nut Roaster Parts



WARNING

WARNING: This appliance is not a toy. Close adult supervision is necessary when used by or near children. Please do not leave this unit unattended with children.

Safety Information:

1. Never place empty Nut Roaster on heated stove top. Damage to roasting pan or cook-top can result.
2. Do not leave Nut Roaster unattended while cooking. Nuts should be stirred continually throughout the glazing/cooking process.
3. Sugar-based glazes are very hot and can cause burns. Use caution during cooking and when emptying contents of Nut Roaster.
4. Do not add water to hot nut roasting pan. Steam can cause burns and the pan can warp.
5. Use only non-abrasive products to clean the Nut Roaster. Abrasive scrubbers can damage the non-stick coating and exterior finish of the pan.

Prior to Use and Maintenance:

1. Before using the Nut Roaster, wash nut roasting pan and stir blade in warm soapy water. Use only non-abrasive products on Nut Roaster. Rinse and dry thoroughly.
2. Assemble the Nut Roaster:
 - a. Wood Handle (1). Be sure lock washer is placed over handle screw. Place screw end of handle into riveted bracket on side of pan (2). Turn handle clockwise until secure. Do not over-tighten.
 - b. Stir Blade (3). Center hole in top of stir blade over center post of pan (square side of hole facing up). Turn stir blade gently until it slides down around top of circular post.
 - c. Stir Handle with Wood Knob (4). Line up square-shaped protrusion on bottom of stir handle with square opening on top of stir blade. Push down firmly to engage.
 - d. Test Stir Assembly. Turn top handle in clockwise direction to be sure stir assembly is properly attached and secure. Stir blade should rotate easily and smoothly.
3. Cleaning after use:
 - a. Let pan cool before cleaning to prevent warping.
 - b. Add hot water to pan. Let sit for several minutes to dissolve sugar glaze on pan and stir blade.
 - c. Remove stir handle with wood knob by pulling straight up on handle assembly.
 - d. Remove stir blade by lifting straight up and off of center post.
 - e. Wash pan and stir blade in warm soapy water. Use only non-abrasive products on Nut Roaster. Do not soak wood handles. Rinse and dry thoroughly.
 - f. Do not wash in dishwasher.

OPERATION

Instructions for Use:

1. Spread nuts evenly in bottom of pan. Use whole almonds, pecan halves, walnut halves, whole hazelnuts or whole cashews. For best results, use 3 cups or less of nuts.
2. Sprinkle dry glaze evenly on top of nuts.
3. Mix nuts and glaze together by turning handle on top of Nut Roaster.
4. Place pan on burner; turn burner to medium high heat.
5. Add liquid according to recipe directions, pouring evenly over the nut/glaze mixture. Stir.
6. Glaze will quickly turn into a thick liquid; boil gently during cooking process.
7. Stir contents slowly and continuously to keep glaze coating nuts at all times until liquid evaporates and nuts are glazed (5 to 10 minutes). When the liquid is evaporated and the stir handle becomes harder to turn, the nuts are done. Do Not Overcook.
8. Remove pan from burner. Quickly sprinkle a little water over nuts (about 1 tablespoon per 2 cups nuts). Mixture will steam - keep hands away until steam dissipates to prevent burns. Stir nuts to coat evenly with glaze.
9. Using a wooden spoon or spatula, immediately spread hot nuts on a non-stick or wax-paper covered cookie sheet to cool. Gently separate nuts with a wooden spoon. Nuts will be very hot – do not eat until cooled (even though they smell delicious and you will find it very difficult to resist!).
10. To store, be sure nuts are thoroughly cooled and then put in airtight containers. Refrigerate to retain freshness or freeze for future use.
11. To reheat for serving:
 - a. Microwave: Spread 1/4 pound of glazed nuts on a flat plate and cover with paper towel. Heat on lowest power setting for 2 1/2 minutes, rotating plate half-way through heating. Increase time to 3 1/2 minutes for 1/2 pound.
 - b. Conventional Oven: Preheat Oven to 250°. Spread 1/4 pound of glazed nuts on a non-stick cookie sheet and cover with aluminum foil. Heat at 250° for approximately 7 minutes; increase time to 10 minutes for 1/2 pound.

**SAVE THESE INSTRUCTIONS.
INTENDED FOR HOUSEHOLD
USE ONLY.**

WARRANTY

Back to Basics Products, Inc., warrants your new Nut Roaster to be free from defects 90 days from the date of purchase. During this period, such defects will be repaired or the product replaced at Back to Basics' discretion without charge. This warranty does not cover exterior or interior finish or damage caused by misuse, accident or negligence.

A purchase receipt or other proof of original purchase date may be required before warranty service is rendered.

If a problem with this houseware item develops during or after the warranty period, please contact Back to Basics Products, Inc., for service.

If service is required:

- Send a brief letter explaining the problem. Be sure to include your name, address and phone number.
- For faster service, call 1.801.571.7349 or e-mail service@btbproducts.com.
- Most service problems are resolved with the replacement of a part. If this is not the case, we will give you instructions for returning the unit.

Any appliance submitted for repair must be sent (transportation charges prepaid) to:
Back to Basics Products, Inc.
675 West 14600 South
Bluffdale, UT 84065

If you have any questions concerning the use or care of this product, or comments regarding your experience with the product, please write a letter explaining the nature of your concern.

RECIPES

GLAZED NUT RECIPES

Glazed Nuts using Back to Basics Pre-Mixed Nut Glazes

2 cups nuts (whole almonds, pecan halves, walnut halves, whole hazelnuts or whole cashews)

3/4 cup Back to Basics Nut Glaze

3 tablespoons water

Cook as directed in Instructions for Use on page 4.

Yield: approximately 2 1/2 cups

Cinnamon Glazed Nuts

1 cup sugar

1/2 tablespoon ground cinnamon (you may use more or less cinnamon)

2 cups Nuts

1 1/2 teaspoons vanilla

1/4 cup water

Mix sugar and cinnamon together. Put nuts and sugar mixture in Nut Roaster Pan; stir to mix. Combine vanilla and water in measuring cup. Add liquid to glaze/nut mixture in pan.

Cook as directed in Instructions for Use on page 4.

Yield: approximately 2 1/2 cups

Sweet 'n Spice Glazed Nuts

3 cups pecan or walnut halves

1 cup sugar

1 tablespoon ground cinnamon

1/2 teaspoon ground cloves

1/4 teaspoon ground nutmeg

1/2 teaspoon salt

1/3 cup orange juice

1 tablespoon vanilla

Mix together sugar, cinnamon, cloves, nutmeg and salt. Put nuts and sugar mixture in Nut Roaster Pan; stir to mix. Combine orange juice and vanilla in measuring cup. Add liquid to glaze/nut mixture in pan.

Cook as directed in Instructions for Use on page 4.

Yield: approximately 4 1/2 cups

SEASONED NUT RECIPES

Spiced Peanuts

- 1 1/2 tablespoons vegetable oil
- 1 tablespoon pizza seasoning or chili powder
- 1/2 teaspoon ground cayenne pepper (optional)
- 4 cups dry-roasted peanuts

Heat oil in Nut Roaster over medium heat. Add pizza seasoning (or chili powder) and ground pepper to oil. Stir to mix. Add peanuts. Cook 2 minutes, stirring constantly to coat and heat all the peanuts. Spread on a non-stick cookie sheet; cool for 10 minutes. Serve warm or cool.

Yield: 4 cups

Spiced Mixed Nuts

- 2 tablespoons butter or margarine
- 1/2 teaspoon salt
- 2 tablespoons Worcestershire sauce
- 1/8 teaspoon hot pepper sauce (optional)
- Dash garlic powder

2 cups of mixed nuts (2/3 cup whole almonds, 2/3 cup pecan halves, 2/3 cup whole filberts or cashews)

Preheat oven to 300°. In Nut Roaster, melt butter over low heat. Add salt, Worcestershire sauce, hot pepper sauce and garlic powder. Stir to mix. Add nuts; stir to coat. Spread nuts evenly on an ungreased 15 x 10-inch jelly roll pan or cookie sheet with sides. Bake for 20 to 25 minutes until crisp and toasted, stirring occasionally. Cool completely.

Yield: 2 cups

Asian Spiced Nuts

- 2 tablespoons butter or margarine
- 1 tablespoon Soy Sauce
- 1/2 teaspoon Five-Spice powder
- 1/4 teaspoon garlic powder
- 1/4 teaspoon ground ginger
- 1/8 teaspoon cayenne pepper (optional)
- 2 cups whole almonds or pecan halves

Preheat oven to 300°F. In Nut Roaster, combine butter, soy, Five-Spice powder, garlic powder, ground ginger and cayenne pepper. Cook on medium low heat, stirring frequently until butter is melted. Add nuts and stir until all are coated. Spread nuts in a 13 x 9 x 2-inch baking pan. Bake 15 to 18 minutes or until toasted, stirring occasionally. Place pan on wire rack to cool; stir nuts occasionally during cooling.

Yield: 2 cups

CANDY NUT RECIPES

Easy Pecan Praline Brittle

1 cup sugar
 2 tablespoons butter
 1 cup chopped pecans

Cover cookie sheet with foil; lightly butter foil. In Nut Roaster, melt butter over low heat. Add sugar, cook over medium-high heat stirring continuously until sugar melts and turns golden brown. Add pecans; stir until pecans are well-coated with glaze. Quickly spread mixture evenly over prepared cookie sheet (candy hardens very fast!). Cool completely. Break into bite-sized pieces.

Yield: 2 cups

***TIP:** When melting candy coatings, keep all utensils and ingredients dry. Moisture can cause coating to thicken.

Quick & Easy Nut Bark

12-ounces of vanilla or chocolate almond bark/candy coating, broken into pieces
 1 1/2 cups nuts (whole almonds, pecan halves or whole cashews)

Lightly butter the bottom of an 8 x 8-inch glass baking dish. In Nut Roaster, melt candy coating over low heat, stirring until smooth. Add nuts; stir until nuts are completely coated. Spread melted candy/nut mixture in prepared dish. Refrigerate until set. Break into bite size pieces.

Yield: approximately 3 cups

Fruit & Candy Clusters

12-ounces of white, milk or semi-sweet chocolate chips or almond bark/candy coating, broken into pieces

1 cup nut pieces (almonds, pecans or cashews)
 1/2 cup chopped candied fruit, dates or dried fruit
 9 red candied cherries, quartered (optional)

Line cookie sheet with waxed paper. In Nut Roaster over low heat, melt chips/candy coating, stirring until smooth. Add nuts and candied fruit/dates/dried fruit; stir to mix. Drop by teaspoonfuls onto prepared cookie sheet. Press 1 cherry piece into the top of each candy. Refrigerate until set.

Yield: 36 candies.

Peanut Clusters

6-ounces of white chocolate chips or vanilla-flavored almond bark/candy coating, broken into pieces

6-ounces of chocolate chips
 2 cups dry roasted peanuts

Line 2 cookie sheets with waxed paper. Over low heat, melt chips/candy coating, stirring constantly until smooth. Stir in peanuts. Drop by teaspoonfuls onto prepared cookie sheets. Refrigerate until set.

Yield: 48 candies.