

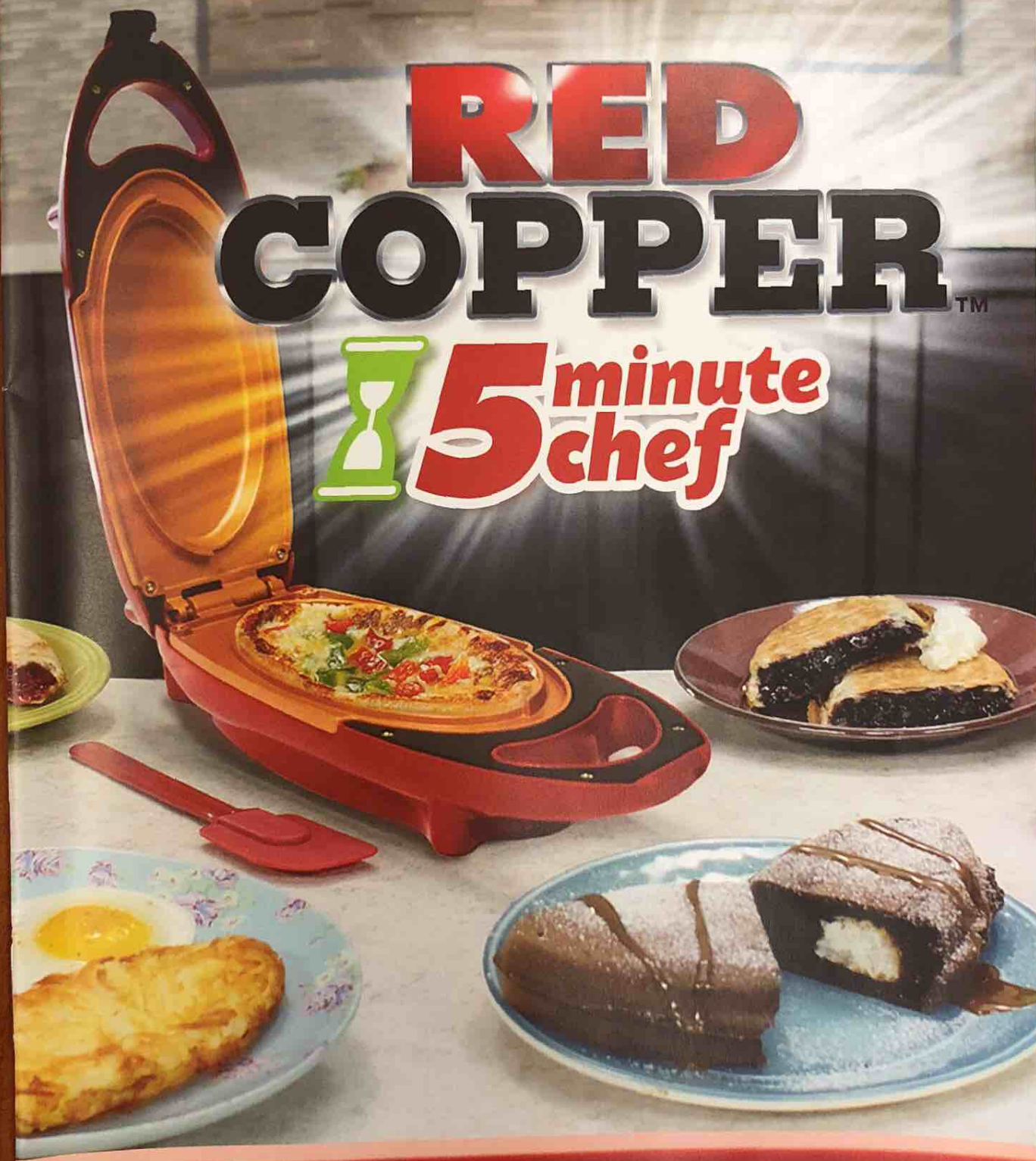
#1

Best Selling
Author
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RED COPPER™

 5 minute
chef



Recipe Booklet

Eggs, Your Way

- 2 medium/large eggs (do not use larger eggs)
- ½ tsp butter, if desired
- salt and pepper

Place butter in preheated Red Copper™ 5 Minute Chef and once melted crack in 2 medium/large eggs. Close lid taking care not to lock latch. Cook 2 to 3 minutes to desired doneness.

For an over easy egg, flip carefully after 2-1/2 minutes and cook 30 seconds more. For over medium to hard, flip carefully after 2-1/2 minutes and continue cooking until desired doneness. Season and serve.



Omelet with Sausage, Peppers & Cheese

- 1 or 2 medium/large eggs, beaten (do not use larger eggs)
- 2 brown and serve sausage links, cut into coins
- thinly sliced or diced peppers, onion if desired
- ¼ cup shredded cheese

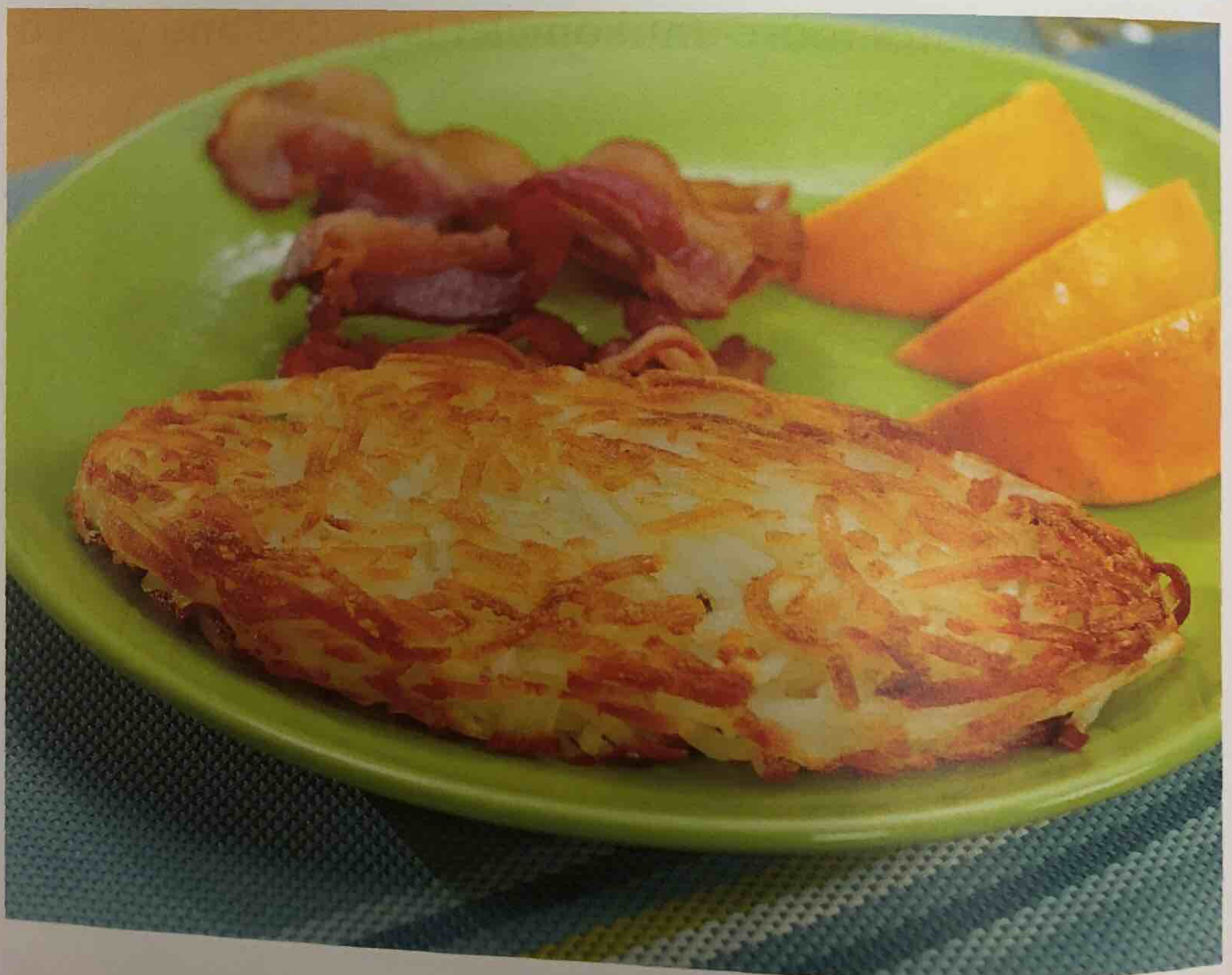
Place sausage and peppers in preheated Red Copper™ 5 Minute Chef and cook 1 minute until browned. Add egg and cheese, being careful not to overfill (cooking well capacity is approximately one cup). Close lid but do not lock latch and cook 2 minutes. Cook 2 minutes more until omelet is puffed and pulled away from edges.



Hash Browns

- 1 cup shredded potato (I prefer Golden Grill® or Hungry Jack® dehydrated, measure after reconstituting)
- 1 tsp cooking oil
- salt and pepper

Use fresh hash browns or 1 cup of reconstituted dry hash browns (store extra in plastic bag up to 4 days). Stir in oil and seasoning. Mound into preheated Red Copper™ 5 Minute Chef, pressing down with lid. Cook 4 to 5 minutes, check for even browning.



Big Bacon Pancake *(makes 2)*

- 4 strips brown and serve bacon
- ½ cup baking mix, like Bisquick®
- 1 medium/large egg
- ¼ cup milk

Place 2 strips of bacon, torn into pieces in pre-heated Red Copper™ 5 Minute Chef. Mix rest of ingredients together and pour half over bacon. Close the lid taking care not to lock latch. Cook 2 minutes, check brownness. Cook 1 more minute until knife inserted in center comes out clean. Repeat for 2nd pancake.



Corn Dog

- 1 box Jiffy® cornbread mix
- 1 medium/large egg and milk per package directions
- hot dogs, cut into bite size sections

Preheat Red Copper™ 5 Minute Chef and place 1 to 1½ cut up hotdogs in base. Pour prepared cornbread mix over hot dogs. Do not overfill. Close lid taking care not to lock latch. Cook until browned and toothpick inserted thru cornbread comes out clean. About 5 minutes. If top is not browned, cook 1-2 minutes more.



5 Minute Express Pizza

- 1 package pizza crust mix, (like Betty Crocker® 12" pizza crust) prepared as instructed or 1 roll refrigerated pizza dough
- pizza or marinara sauce
- assorted pizza toppings like pepperoni, cooked sausage, mushrooms, sautéed onions or peppers.
- mozzarella cheese

Place small ball of dough on oiled surface and press or roll into football shape slightly larger than well of Red Copper™ 5 Minute Chef. If using refrigerated dough, cut to fit. Place carefully in preheated Red Copper™ 5 Minute Chef, extending up sides a little. Spread 1 spoonful of sauce with back of spoon to cover dough. Add thin layer of cheese, then toppings, then additional cheese. Close lid taking care not to lock latch of the Red Copper™ 5 Minute Chef and cook about 4 minutes. Lift lid and check. If you like topping and cheese a little browner, cook for 30 seconds, check bottom of crust and finish to your desired doneness. Repeat with remaining dough and toppings. Makes approximately 2 pizzas.



Stuffed Chicken

- 1 boneless, skinless chicken breast (about 4 ounces)
- ½ cup stovetop stuffing mix, divided
- 1 tbsp soft butter or margarine
- 2 tbsp hot water
- 1 tsp cooking oil or nonstick spray

Mix half of stuffing mix with water and butter and set aside. Crush remaining stuffing and spread on paper plater. Cut chicken breast in half, butterfly style to make a pocket. Spray outside of breast with nonstick spray or a light coating of oil. Set on top of crumbs, and fill center with prepared stuffing. Holding chicken closed, turn over and roll in crumbs to coat.

Place in Red Copper™ 5 Minute Chef, close lid taking care not to lock latch. Cook about 15 minutes until meat thermometer reads 180°F.



Asparagus and Beef Roll-ups

- 1 four ounce thinly sliced round steak, pounded (use cube steak if desired)
- seasoning as desired, salt, pepper, garlic
- 4 to 7 thin asparagus spears, trimmed

Season steak, add asparagus spears and roll tightly. Place in preheated Red Copper™ 5 Minute Chef, seam side down. Cook 7 minutes or until well browned.



Express Pie *(makes 2)*

- 1 sheet refrigerator pie crust
- 1 can prepared fruit pie filling like apple, cherry
- powdered sugar

Unroll pie crust sheet and cut into 4 equal wedges. Working with 1 at a time, fold the point over and roll with small rolling pin or side of a glass to make a football shape slightly larger than well of Red Copper™ 5 Minute Chef. Lay in the well, extending up the sides and out over edges if needed. Do not trim. Fill the well with $\frac{1}{2}$ of the can of pie filling and top with a second sheet of crust. Close lid taking care not to lock latch. Cook for about 15 minutes until well browned on both sides. Carefully remove, breaking off any excess crust. Sprinkle with powdered sugar. Repeat with remaining crust and filling. Each pie equals 2 servings.



Stuffed Lava Cake (makes 2)

- 1 cup any flavor boxed cake mix (most regular boxes have 3 cups of mix) using $\frac{1}{2}$ cup any flavor soda, diet or regular, instead of liquid in cake mix recipe
- 1 regular size candy bar, like 3 Musketeers® or Milky Way® (aprox. 1.5 to 1.8 ounces), cut in half or use mini size bars

Preheat Red Copper™ 5 Minute Chef. Pour in prepared cake mix just covering bottom. Place candy bar on top and cover with additional mix. Use only $\frac{1}{2}$ of total cake mix and do not overfill. Close lid taking care not to lock latch. Cook for 5 minutes until mix is set. Repeat for 2nd cake.





RED COPPER™

Read user manual warnings and
instructions carefully, and follow all directions

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