

nuwave®

Brio® 15.5Q AIR FRYER



46 Easy To
Follow Recipes

Read the Owner's Manual before using.

Table Of Contents

Probe Temperature Guide.....	5
Measurement Chart.....	5
Buffalo Chicken Wings.....	6-7
Apple-Glazed Pork Tenderloin.....	8-9
Lemon-Thyme Rotisserie Chicken.....	10-11
Grilled Atlantic Salmon.....	12-13
Roasted Root Vegetables.....	14-15
Meats	
Prime Rib.....	16-17
Rotisserie Prime Rib of Beef with Fingerling Potatoes and Brussels Sprouts.....	18
Cuban Rotisserie Pork Loin with Peppers and Onions.....	19
Classic Bacon Cheeseburger.....	20-21
Chimichurri Skirt Steak.....	22-23
Spicy Rumaki.....	24-25
Grilled Ham and Cheese.....	26-27
Party Meatballs.....	28-29
Peppered Sirloin Brochette with Peppers and Onions.....	30-31
Philly Cheese Steak Braid.....	32-33
Smoked Bacon-Wrapped Pork Tenderloin with Roasted Granny Smith Apples.....	34
Poultry	
Spinach-Stuffed Chicken.....	36-37
Chicken Satay.....	38-39
Grilled Chicken Tenders.....	40-41
Parmesan Chicken Tenders.....	42-43
Butter-Infused Chicken.....	44-45
Rotisserie Game Hens with Roasted Carrots and Caraway.....	46-47
Southern Fried Chicken Thighs.....	48
Seafood	
Rotisserie Swordfish Steak with Charred Lemons.....	50-51
Cajun Shrimp.....	52
Vegetables	
Home Fries.....	54-55
Rotisserie Roasted Summer Vegetables.....	56-57
Air-Fried Tortilla Chips.....	58-59
Citrus Green Beans.....	60-61
Pasta Bake.....	62-63
Roasted Tomatoes.....	64-65
Santa Fe Stuffed Bell Peppers.....	66-67
Kale Chips.....	68-69
Twice-Baked Potatoes.....	70-71

Roasted Brussels Sprouts	72
Dehydrate	
Dehydrated Vidalia Onions	74-75
Dried Roma Tomatoes	76-77
Dried Raw Almonds	78-79
Dehydrated Baby Banana Chips	80
Dessert	
Banana and Nutella® Wontons	82-83
Pineapple Crescents	84-85
Apple Pie Egg Rolls	86-87
Berry Cheesecake Egg Rolls	88-89
Apple Pie	90-91
Accessory Recipes	
Griddled Chicken and Pepper Quesadillas	92-93
Griddled Turkey Sandwich.....	94-95
Grilled Bluefin Tuna.....	96-97
Grilled Chicken Breast	98-99
Grilled Filet Mignon	100-101
Grilled Polish Sausage	102-103
Grilled Spice-Rubbed Pork Chops.....	104-105
100 Presets	106-109
Notes	110-111



Welcome Letter From Our Chef

Dear Valued NuWave Customer,

I couldn't be more excited for you to begin your culinary journey with your brand new healthy home cooking appliance from NuWave. My team and I have worked tirelessly testing and perfecting each and every one of our appliances to give you the best cooking experience possible and I truly hope you make the most of yours.

All of our NuWave products are made to be as flexible as possible to accommodate just about any cooking style and taste in foods.

My team and I have written recipes that range from simple everyday meals to complex gourmet creations fit for a celebration. I hope you explore all your options when cooking with your new NuWave appliance.


I speak for the whole NuWave team here at our Vernon Hills, IL headquarters when I say thank you for joining our NuWave family with your latest purchase. We really do hope that you live well for less.


Happy cooking!

Executive Chef David

Meats	Temp. °F	Rare °F	Med Rare °F	Med °F	Med Well °F	Well °F
Chicken, Turkey, Duck (breast)	360					165*
Chicken, Turkey, Duck (whole)	360					165*
Chicken, Turkey, Duck (thigh)	360					165*
Steak 1-inch thick	450	125	135	145*	150*	160*
Burgers ½lb.	450	125	135	145*	155*	160*
Roast Beef (bone-in), Roast Beef (boneless)	350	125	135	145*	150*	160*
Lamb (bone-in), Lamb (boneless)	350	125	135	145*	150*	160*
Pork (bone-in), Pork (boneless)	350			145*	150*	160*
Salmon, Tuna, Halibut, Swordfish	450			145*	150*	160*
Fish Steaks, 1-inch thick	450			145*	150*	160*
Sausage	450					160*

Note: Times may vary depending on cooking preference. Consuming raw or undercooked meats, poultry, or seafood may increase your risk of food borne illness. *To reduce the risk, cook your food to USDA-safe temperatures.

 **WARNING**



Any changes or modifications to this equipment or use not expressly approved by NuWave LLC may cause injury or damage to property, and will void your warranty.

Measurement Chart

Teaspoon = t	Fahrenheit = °F	Minute = min
Tablespoon = T	Celsius = °C	Second = sec
Cup = c	Fluid Ounces = fl oz	Inch = in.
Ounce = oz	Liter = L	Dozen = doz
Pound = lb(s)	Milliliter = ml	Hour = hr
Quart = qt	Package = pkg.	Gram = g
Pint = pt	Gallon = gal	Kilogram = kg

Buffalo Chicken Wings

Serves: 2 | **Prep Time:** 5 minutes | **Total Cook Time:** 20 minutes

Ingredients:

1lb. chicken wings (if needed, cut into drumettes and flats and separate)
1t canola oil
¼t Freshly ground black pepper, to taste
Cooking spray, as needed
¼c favorite wing sauce

Directions:



Gather all of the ingredients needed for the Buffalo Chicken Wings recipe.



In a large mixing bowl, toss the wings in the oil and pepper to coat.



Press **Menu** and select Preset 29.



Press **START/PAUSE** to begin preheating to 300°F. Once preheated, the Brio will beep twice, display "Ready", countdown for 10 seconds and then beep once. Spray the Mesh Tray with cooking spray. Place the wings on the Mesh Rack and slide it into Position 3.



Close the Brio Door to start Stage 1 (300°F for 5 minutes), after which the Brio will beep once and move on to Stage 2 (400°F for 15 minutes). When finished, the Brio will beep three times and display “End”.



Using a hand-held meat thermometer, check to see that the internal temperature of one of the wings has reached 165°F.



Once the wings have reached that temperature, remove them from the Brio and toss in the sauce to coat.



Serve with your favorite dipping sauce or enjoy them on their own.

Apple-Glazed Pork Tenderloin

Serves: 4 | **Prep Time:** 30 minutes | **Total Cook Time:** 16-21 minutes

Ingredients:

4t butter
2t honey
½t Cajun seasoning
½t freshly ground black pepper
1 (1½lb.) pork tenderloin, trimmed
1c water

Directions:



Gather all of the ingredients needed for the Apple-Glazed Pork Tenderloin recipe.



Place the tenderloin in a resealable plastic bag. Add vinegar, broth, salt, pepper, and onion to bag, ensuring tenderloin is completely coated. Seal bag and place in refrigerator to marinate for at least 20 minutes.



Place the Grill/Griddle Plate, grill-side up, into the Brio in position 2. Press **Menu** and use the **Up and Down** arrows to select Menu Preset: 20 - Medium Well 21 - Well



Press **START/PAUSE** to begin preheating to 425°F. Once preheated, the Brio will beep twice, display "Ready", countdown for 10 seconds and then beep once to give you time to place your food into the Brio.



Remove the pork from marinade and place it onto the Grill/Griddle. Insert the Probe and season it with additional salt and pepper. Slide it into position 3. Close the Brio Door to begin Stage 1 (425°F to an internal Probe temperature of 80°F), after which the Brio will beep three times.



Open the Brio Door and flip the pork. Close the Brio Door to begin Stage 2 (350°F) to the desired internal Probe temperature:
Medium Well - 135°F
Well - 155°F
The Brio will double beep 3 times.



Leave the Probe in to monitor carryover cooking to:
Medium Well - 145°F
Well - 165°F
When the carryover target temperature is reached, the Brio will beep three times and display "End". Let the pork rest for 3-5 minutes.



Place the remaining ingredients, including the apples, into a saucepan and simmer on medium heat for 4-5 minutes. Cut the tenderloin into ½-inch-thick slices and top it with the cooked apples and sauce.

Lemon-Thyme Rotisserie Chicken

Serves: 2 | **Prep Time:** 5 minutes | **Total Cook Time:** 52 minutes

Ingredients:

1 4lbs. chicken, whole, skin on
1 lemon
4 sprigs fresh thyme
2T extra-virgin olive oil
Sea salt, to taste
Freshly ground black pepper, to taste

Directions:



Gather all of the ingredients needed for the Lemon-Thyme Rotisserie Chicken recipe.



Pat dry the chicken with paper towels. Tie up (truss) the chicken with kitchen twine and skewer it firmly onto the spit of the Rotisserie Skewer (See “Rotisserie Skewer Assembly” in the Owner’s Manual for more details). Rub the chicken with lemon and squeeze the rest of the juice into the cavity.



Place the lemon and thyme inside the cavity of the chicken. Rub the chicken with olive oil and season it with salt and pepper. Let the chicken sit at room temperature for 45 minutes before cooking.



Press **Menu** and use the **Up and Down** arrows to select Menu Preset 28.



Press **START/PAUSE** to begin preheating to Stage 1 (350°F). Once preheated, the Brio will beep twice, display “Ready”, countdown for 10 seconds and then beep once to give you time to place your food into the Brio.



Position the chicken into the Brio, placing one end of the Rotisserie into the hole and the other into the Bracket. Place the Drip Tray in the bottom of the Brio. Close the Brio Door to begin Stage 2 (375°F for 10 minutes), after which the Brio will beep three times and display “End”.



Remove the chicken from the Brio, tent with foil, and insert the Probe to monitor the carryover cooking to 165°F. Press **START/PAUSE** then press **Probe** to start carryover cooking. When the carryover target temperature is reached, the Brio will beep three times and display “End”.



Carve and serve!

Grilled Atlantic Salmon

Serves: 2 | **Prep Time:** 5 minutes | **Total Cook Time:** 8 minutes

Ingredients:

2 7oz. Atlantic salmon fillets
Cooking spray, as needed
Sea salt, to taste
Freshly ground black pepper, to taste

Directions:



Gather all of the ingredients needed for the Grilled Atlantic Salmon recipe.



Place the Grill/Griddle Plate, grill-side up, into the Brio in Position 2. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 61.



Press **START/PAUSE** to begin preheating to 350°F. Once preheated, the Brio will beep twice, display “Ready”, countdown for 10 seconds and then beep once to give you time to place your food into the Brio.



While the Brio is preheating, season the salmon fillets with salt and pepper.



Insert the Probe into the salmon filets and place them onto the hot Grill.



Close the Brio Door to begin Stage 1 (Sear 1 425°F to an internal Probe temperature of 60°F). The Brio will then move on to Stage 2 (375°F to an internal Probe temperature of 110°F), after which the Brio will beep twice.



Open the Brio Door and remove the salmon filets, leaving the Probe in to monitor carryover cooking to 145°F. When the carryover target temperature is reached, the Brio will beep three times and display "End".



Plate the salmon filets and enjoy!

Roasted Root Vegetables

Serves: 4 | **Prep Time:** 5 minutes | **Total Cook Time:** 35 minutes

Ingredients:

2 carrots, peeled, halved, cut into chunks
2 parsnips, peeled, halved, cut into chunks
½ butternut squash, seeds removed, peeled, cut into chunks
2 small celery roots, peeled, cut into chunks
1t ground cumin seeds
1t ground coriander
1T vegetable oil
1t garlic powder
Salt and pepper to taste

Directions:



Gather all of the ingredients needed for the Roasted Root Vegetable recipe.



Place all of the vegetables and the squash into a bowl and drizzle them with vegetable oil.



Add cumin seeds, coriander, garlic powder, salt, and pepper to the bowl.



Toss the vegetables to evenly coat them with the olive oil and seasonings.



Press **Menu** and use the **Up and Down** arrows to select Menu Preset 47.



Press **START/PAUSE** to begin preheating to 330°F. Once preheated, the Brio will beep twice, display “Ready”, countdown for 10 seconds and then beep once to give you time to place your food into the Brio.



Open the Brio Door and place the vegetables and squash on the Mesh Tray, then slide it into position 3. Close the Brio Door to begin cooking at 330°F for 35 minutes, after which the Brio will beep three times and display “End”.



Note that Time may need to be extended, depending on how well you like your vegetables cooked. Plate the vegetables and enjoy!



Prime Rib

Serves: 4 | **Prep Time:** 3 minutes | **Total Cook Time:** 32-61 minutes

Ingredients:

1 3 to 4lbs. rib roast
2T extra-virgin olive oil
Sea salt to taste
Fresh cracked black pepper to taste

Directions:

1. Press **Menu** and use the **Up and Down** arrows to select one of the following Menu Presets:
 - 1- Rare
 - 2- Medium Rare
 - 3- Medium
 - 4- Medium Well
 - 5- Well
2. Press **START/PAUSE** to begin preheating to Stage 1 (Sear 1 425°F). Once preheated, the Brio will beep twice.
3. Season the rib roast with oil, salt and pepper. Once preheated, place the prime rib directly onto the Mesh Tray. Slide it into position 1 and insert the Probe into the prime rib.
4. Close the Brio Door to start cooking Stage 1 (Sear 1 425°F to an internal Probe temperature of 80°F).
5. The Brio will then move on to Stage 2 (325°F) to an internal Probe temperature of:
 - Rare - 110°F
 - Medium Rare - 120°F
 - Medium - 125°F
 - Medium Well - 135°F
 - Well - 155°F
6. After Stage 2, the Brio will beep twice.
7. Open the Brio Door and remove the prime rib, leaving the Probe in to monitor carryover cooking:
 - Rare - 120°F
 - Medium Rare - 130°F
 - Medium - 135°F
 - Medium Well - 145°F
 - Well - 165°F
8. When the carryover target temperature is reached, the Brio will beep three times and display "End".
9. When done, remove the prime rib, slice and serve.

Rotisserie Prime Rib of Beef with Fingerling Potatoes and Brussels Sprouts

Serves: 4 | **Prep Time:** 9 minutes | **Total Cook Time:** 32-61 minutes

Ingredients:

1 3lbs. boneless prime rib of beef
2T garlic, minced
2T fresh rosemary, rough chop
¼c extra-virgin olive oil

Sea salt, to taste
Freshly ground black pepper, to taste
1lb. fingerling potatoes, halved
¼c extra-virgin olive oil
¾lb. Brussels sprouts, halved

Directions:

- Combine the garlic, rosemary, and olive oil in a bowl, and mix well. Tie the prime rib with kitchen twine, rub it with the marinade, and then place it in a large resealable plastic bag with the remaining marinade. Place it in the refrigerator to marinate for 2 hours. Press **Menu** and use the **Up and Down** arrows to select one of the following Menu Presets:
 - 6- Rare
 - 7- Medium Rare
 - 8- Medium
 - 9 - Medium Well
 - 10 - Well
- Press **START/PAUSE** to begin preheating Stage 1 (425°F). Once preheated, the Brio will beep twice. Skewer the prime rib firmly onto the Rotisserie Skewer and insert it into the Brio (See “Rotisserie Skewer Assembly” in the Owner’s Manual for more details).
- Close the Brio Door to begin Stage 1 (Sear 1 at 425°F for 15 minutes). The Brio will then go on to Stage 2 (325°F) for:
 - Rare - 17 min. (Internal Probe Temperature of 110°F)
 - Medium Rare - 23 min. (Internal Probe Temperature of 115°F)
 - Medium - 28 min. (Internal Probe Temperature of 120°F)
 - Medium Well - 35 min. (Internal Probe Temperature of 130°F)
 - Well - 46 min. (Internal Probe Temperature of 155°F)
- Toss the potatoes and Brussels sprouts with olive oil in a bowl to coat, then season with salt and pepper.
- Halfway through Stage 2, place the potatoes and Brussels sprouts in the Drip Tray and slide it into the bottom of the Brio. When finished, the Brio will beep three times and display “End”. Insert the Probe in the beef to monitor the carryover cooking. Press **START/PAUSE**, then press **Probe** to monitor the carryover cooking:
 - Rare - 120°F
 - Medium Rare - 130°F
 - Medium - 135°F
 - Medium Well -145°F
 - Well - 165°F
- Tent with foil. When the carryover target temperature is reached, the Brio will beep three times and display “End”. Remove the vegetables and toss with chopped parsley. Return the vegetables to the Brio to keep warm. After the prime rib has rested, carve it and serve the warm potatoes and Brussels sprouts.

Cuban Rotisserie Pork Loin with Peppers and Onions

Serves: 6 | **Prep Time:** 6 minutes | **Total Cook Time:** 55-65 minutes

Ingredients:

1 3 to 3½lbs. bone-in pork loin	2T sea salt
12 garlic cloves, medium	1T freshly ground black pepper
½c orange juice, freshly squeezed (from 1 medium orange)	4 medium red bell peppers, cored, seeded, and halved
2T lime juice, freshly squeezed (from 2 medium limes)	2 medium white onions, quartered
2T extra-virgin olive oil	1T olive oil
2T dried oregano	Sea salt, to taste
	Freshly ground black pepper, to taste

Directions:

1. Place all ingredients except pork in a blender. Blend until smooth; set aside. Tie the pork loin with butcher's twine. Rub well with the marinade. Place into a large plastic bag and pour the remaining marinade over pork. Place in the refrigerator to marinate for 2 hours.
2. Press **Menu** and use the **Up and Down** arrows to select Menu Preset:
 - 11 - Medium Well
 - 12 - Well
3. Press **START/PAUSE** to begin preheating Stage 1 (Sear 1 375°F). Once preheated, the Brio will beep twice. Skewer pork onto the spit of the Rotisserie Skewer and insert it into the Brio (See "Rotisserie Skewer Assembly" in the Owner's Manual for more details).
4. Close the Brio door and begin Stage 1 (Sear 1 375°F for 11 minutes), after which the Brio will beep twice. In a bowl, place the peppers and onions with olive oil and toss. Season with salt and pepper. Place the vegetables on the Drip Tray. Slide it into the rack slot in the bottom of the Brio, underneath the pork to collect the juices.
5. Close the Brio door to begin Stage 2 (350°F for 10 minutes), after which the Brio will move on to Stage 3 (325°F) for:
 - Medium Well - 34 minutes
 - Well - 44 minutes
6. When finished, the Brio will beep three times and display "End". Remove the Pork Loin and insert the Probe to monitor the carryover cooking:
 - Medium Well - 145°F
 - Well - 165°F
7. Press **START/PAUSE** and then press **Probe**, which engages and monitors carryover cooking. Tent with foil. When the carryover target temperature is reached, the Brio will beep three times and display "End". Serve with vegetables.



Classic Bacon Cheeseburger

Serves: 4 | **Prep Time:** 6 minutes | **Total Cook Time:** 8-16 minutes

Ingredients:

1½lbs. ground beef	4 slices cheese
8 slices bacon	4 slices tomatoes
1 egg	4 leaves lettuce
2T Worcestershire sauce	4 hamburger buns
½c fresh chopped onions	
Sea salt and freshly ground black pepper, to taste	

Directions:

1. Place ground beef in a mixing bowl. Add chopped onions, Worcestershire sauce, egg, and salt and pepper.
2. Form four (4) 6oz. hamburger patties.
3. Press **Menu** and use the **Up and Down** arrows to select one of the following Menu Presets:
 - 13 - Rare
 - 14 - Medium Rare
 - 15 - Medium
 - 16 - Medium Well
 - 17 - Well
4. Place the Grill/Griddle Plate, grill-side up, into Position 2. Press **START/PAUSE** to begin preheating Stage 1 (Sear 1 425°F). Once preheated, the Brio will beep twice.
5. Open the Brio door. Place the patties on the Grill/Griddle Plate and slide it into position 2. Insert the Probe and close the Brio door.
6. Cook the patties to an internal Probe temperature of 80°F. When the Brio beeps twice, open the Brio door and flip the burgers.
7. Close the Brio door to begin Stage 2 (350°F) to an internal Probe temperature of:
 - Rare - 110°F
 - Medium Well - 135°F
 - Medium Rare - 120°F
 - Well - 155°F
 - Medium - 125°F
8. When finished, the Brio will beep three times and display "End". Insert the Probe in the beef to monitor the carryover cooking. Press **START/PAUSE**, then press **Probe** to monitor the carryover cooking:
 - Rare - 120°F
 - Medium Well - 145°F
 - Medium Rare - 130°F
 - Well - 165°F
 - Medium - 135°F
9. Place hamburger buns on a serving tray. Place one patty on each bun. Add cheese, tomato slice, bacon, and lettuce on each with choice of spread.



Chimichurri Skirt Steak

Serves: 2 | **Prep Time:** 8 minutes | **Total Cook Time:** 7 minutes

Sauce Ingredients:

1 bunch flat-leaf parsley, roughly chopped (about 1c, packed)
5 large garlic cloves, roughly chopped (about 3T)
1T dried oregano
1t crushed red pepper flakes
¼c red wine vinegar

Steak Ingredients:

1lb. skirt steak
Sea salt and freshly ground black pepper, to taste

Directions:

1. Place all of the sauce ingredients in food processor or blender. Blend until they are just combined; then set aside. Place the steak in a bowl or container and spread 4T of Chimichurri sauce evenly on all sides of the steak. Let the steak marinate at room temperature for 1 hour, or in the refrigerator from 2 hours to overnight.
2. Place the Grill/Griddle Plate, grill side-up, into position 3. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 18 (Well). Press **START/PAUSE** to begin preheating Stage 1 (Sear 1 425°F). Once preheated, the Brio will beep twice.
3. Open the Brio Door and season the steak with salt and pepper and place it on the hot Grill/Griddle Plate. Close the Brio Door to begin Stage 1 (Sear 1 425°F for 4 minutes), after which the Brio will beep twice.
4. Open the Brio Door and flip the steak. Close the Door to begin Stage 2 (350°F for 3 minutes) until the steak is Well Done (internal Probe temperature of 165°F), after which the Brio will beep three times and display “End”.
5. Remove the steak and allow it to rest for 5 minutes, and then slice it, going against the grain. Serve the steak with remaining Chimichurri sauce.

Tips:

- Marinate the steak in a container made from non-reactive materials such as plastic, enamel, glass or stainless steel.
- When marinating the steak in the refrigerator, allow the meat to return to room temperature before cooking, about 30 minutes.
- Chimichurri sauce is best served at room temperature.

Note: Removing food when the Probe reads 10 degrees less than the target temperature and allowing to rest will bring internal temperature up to desired doneness.



Spicy Rumaki

Serves: 8 | **Prep Time:** 3 minutes | **Total Cook Time:** 12 minutes

Ingredients:

½lb. chicken livers, cleaned and rinsed, each cut into ½-inch (13mm) cubes
1lb. bacon slices, each cut into thirds
1 5oz. can whole water chestnuts, each quartered
1 jalapeño pepper, thinly sliced
2 cloves garlic, minced
2t fresh ginger, minced
4T maple syrup
3T soy sauce
2T red pepper flakes
Sweet chili sauce for dipping, optional

Directions:

1. Place the chicken livers in a plastic resealable bag along with the soy sauce, ginger, and garlic. Marinate for 2 hours.
2. Remove the livers from the marinade and set aside.
3. Lay the bacon slices on a flat surface. Brush one side of the bacon with maple syrup. Sprinkle some red pepper flakes over the bacon then place a piece of liver at one end of the bacon. Top with a piece of water chestnut and a slice of jalapeño.
4. Wrap the bacon around the liver, chestnut, and jalapeño stack by rolling it. Slightly stretch the bacon to ensure a tight wrap. Continue this until all the liver is used.
5. Place the Grill/Griddle Plate, grill-side up, into the Brio in position 2. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 19. Press **START/PAUSE** to begin preheating Stage 1 (360°F). Once preheated, the Brio will beep twice.
6. Open the Brio Door. Place the Rumaki, seam-side down, onto the Grill/Griddle Plate, and slide it back into position 2. Brush them with more maple syrup.
7. Close the Brio Door to begin Stage 1 (360°F for 6 minutes), after which the Brio will move on to Stage 2 (400°F for 6 minutes). When finished, the Brio will beep three times and display “End”.
8. Serve with sweet chili sauce (optional).

Note: Check with hand-held thermometer for an internal temperature of 165°F.



Grilled Ham and Cheese

Serves: 2 | **Prep Time:** 3 minutes | **Total Cook Time:** 6 minutes

Ingredients:

2 slices country or sourdough bread
3oz. ham
4 thin slices Swiss cheese
1oz. mayonnaise
1oz. Dijon mustard
Cooking spray

Directions:

1. Place the Grill/Griddle Plate, griddle-side up, into the Brio in Position 2.
2. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 22. Press **START/PAUSE** to begin preheating to 400°F. Once preheated, the Brio will beep twice.
3. While preheating, spread mayonnaise and mustard on the first slice of bread. Add 2 slices of cheese, ham, and then 2 additional slices of cheese. Top with the other slice of bread. Spray the sandwich with cooking spray.
4. Open the Brio Door and spray the Grill/Griddle with cooking spray. Then place the sandwich on the Grill/Griddle Plate and close the Brio Door to begin cooking at 400°F for 6 minutes.
5. When done, remove the sandwich and place on a serving dish. Cut in half and serve.

Tip: Use precooked bacon or sliced turkey instead of ham for a different flavor.



Party Meatballs

Serves: 4 | **Prep Time:** 6 minutes | **Total Cook Time:** 15 minutes

Ingredients:

1lb. ground beef
¾c tomato ketchup
1T Tabasco® sauce
2t Worcestershire sauce
¼c vinegar
1T lemon juice
½c brown sugar
½t dry mustard
3 gingersnaps, crushed

Directions:

1. Combine all of the seasonings in a large mixing bowl. Add the beef to the bowl and mix well.
2. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 23. Press **START/PAUSE** to begin preheating to 400°F. Once preheated, the Brio will beep twice.
3. Form the beef mixture into 8 2oz. meatballs.
4. Open the Brio Door and place the meatballs on the Mesh Rack, making sure to not overcrowd them. Slide it into position 2 and close the Brio Door to begin cooking at 400°F for 15 minutes.
5. Using a handheld meat thermometer, check to see that an internal temperature of 155°F has been reached.



Peppered Sirloin Brochette with Peppers and Onions

Serves: 4 | **Prep Time:** 6 minutes | **Total Cook Time:** 8 minutes

Ingredients:

- 1 12oz. beef sirloin, cut into 2-inch cubes
- 2T extra virgin olive oil
- 1 Medium red onion, large dice
- 1 large red bell pepper, large dice
- 2T freshly ground black pepper
- 1t sea salt
- 1t chili flakes (optional)

Directions:

1. In a bowl, toss the beef, onions, bell peppers, chili flakes (optional), salt, and pepper.
2. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 24. Press **START/PAUSE** to begin preheating Stage 1 (400°F). Once preheated, the Brio will beep twice.
3. Place the Beef Tenderloin in the Rotisserie Basket. Open the Brio Door and position the Rotisserie Basket in the Brio by placing one end of Basket into the hole and other into Bracket (See “Rotisserie Basket Assembly” in the Owner’s Manual for more details).
4. Place the peppers and onions into the Drip Tray and slide it into the bottom of the Brio to catch the meat juices. Close the Brio Door to begin Stage 1 (400°F for 4 minutes), after which the Brio will move on to Stage 2 (375°F for 4 minutes). When finished, the Brio will beep three times and display “End”.
5. Place the beef and vegetables in the bowl and toss to marry the flavors and serve.



Philly Cheese Steak Braid

Serves: 8 | **Prep Time:** 25 minutes | **Total Cook Time:** 13 minutes

Ingredients:

1lb. skirt steak, thinly sliced
2T melted butter
1T olive oil
½ onion, thinly sliced
½ green pepper, seeded, membrane removed, and thinly sliced
½ c mozzarella cheese, shredded
1 8oz. tube crescent dough
Pinch flour
Cooking spray, as needed

Directions:

1. Add olive oil to a frying pan and sauté the sliced steak on medium heat for 4-6 minutes.
2. Add the onions and green peppers to the pan and cook for an additional 5 minutes; then set aside.
3. Dust a cutting board with flour. Unroll the crescent dough onto the cutting board. Shape the dough into one large rectangle that will fit onto Brio Mesh Tray.
4. Spoon the steak mixture in a strip down the center of the dough and top with cheese.
5. Using a sharp knife, make cuts 1½ inches apart lengthwise along the dough, within ½ inch of the steak mixture.
6. Twist each strip once, alternating while crossing over the filling. Tuck the short ends of the strips under and press together to seal.
7. Spray the Mesh Tray with cooking spray. Place the braid onto the Mesh Tray.
8. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 25. Press **START/PAUSE** to begin preheating Stage 1 (375°F). Once preheated the Brio will beep twice.
9. Open the Brio Door. Brush braid with melted butter and slide it into position 2. Close the Brio to begin cooking Stage 1 (375°F for 10 minutes), after which the Brio will move on to Stage 2 (400°F for 3 minutes). When finished, the Brio will beep three times and display “End”.
10. Carefully remove the braid and place it on the cutting board or serving tray.
Cut the braid crosswise.

Tip: Use any meat, cheese, or vegetable for a variety of fillings.

Smoked Bacon-Wrapped Pork Tenderloin with Roasted Granny Smith Apples

Serves: 4-6 | **Prep Time:** 10 minutes | **Total Cook Time:** 55-65 minutes

Ingredients:

1 16oz. pork tenderloin	2T extra-virgin olive oil
6oz. thick-sliced applewood smoked bacon	2 Granny Smith apples, cored, quartered, skin left on
1 Medium onion, small dice	Sea salt to taste
16oz. Yukon Gold potatoes, quartered	Freshly ground black pepper, to taste

Directions:

1. Lay out the bacon on a clean, flat, washable surface. Center the tenderloin on the bacon. Wrap the bacon around the pork and secure it with toothpicks. In a bowl, toss the potatoes, onions, apples, salt, pepper, and oil.
2. Press **Menu** and use the **Up and Down** arrows to select Menu Preset:
 - 26 - Medium Well
 - 27 - Well
3. Press **START/PAUSE** to begin preheating Stage 1 (Sear 1 375°F). Once preheated, the Brio will beep twice. Skewer tenderloin firmly onto the spit of the Rotisserie Skewer and position it into Brio, placing one end of the Skewer into the hole and other into Bracket (See “Rotisserie Skewer Assembly” in the Owner’s Manual for more details)
4. Close the Brio Door to begin Stage 1 (Sear 1 375°F for 11 minutes), after which the Brio will beep twice.
5. Place the tossed potatoes, onions, and apples on the Drip Tray and insert it to the bottom of the Brio.
6. Close the Brio Door to begin Stage 2 (350°F for 10 minutes), after which the Brio will move on to Stage 3 (325°F) for:
 - Medium Well: 34 minutes
 - Well: 44 minutes
7. When finished, the Rotisserie will stop, and the Brio will beep three times and display “End”.
8. Remove the Pork Loin and tent with foil. Insert the Probe to monitor the carryover cooking to:
 - Medium Well - 145°F
 - Well - 165°F
9. Press **START/PAUSE**, then press **Probe** to engage and monitor carryover cooking. Leave the vegetables in the Brio to keep them warm.
10. When the carryover target temperature is reached, serve with the potatoes and apples.



Poultry



Spinach-Stuffed Chicken

Serves: 2 | **Prep Time:** 15 minutes | **Total Cook Time:** 13 minutes

Ingredients:

2 8oz. boneless, skinless chicken breasts
1c breadcrumbs
1T butter, melted
1T olive oil
¼c chopped red pepper (optional)
¼c chopped yellow pepper (optional)
¼c chopped onions
2c fresh spinach
1T salt
1T black pepper
¼c mozzarella cheese, shredded
Toothpicks

Directions:

1. Place the chicken breasts on a cutting board. Insert a knife in the middle of each and slice to make a pocket, then set the breasts aside.
2. Combine the breadcrumbs and butter in a bowl and set aside.
3. Add oil, the bell peppers, onion, salt, and black pepper to a frying pan. Sauté on Medium heat for 3-5 minutes.
4. Add the spinach to the frying pan and continue to cook until wilted.
5. Add the breadcrumb mixture and cheese to frying pan and combine them with the sautéed spinach mixture.
6. Stuff spinach mixture into the prepared chicken pockets and secure them with toothpicks.
7. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 30. Press **START/PAUSE** to begin preheating Stage 1 (400°F). Once preheated, the Brio will beep twice.
8. Insert the Probe into one of the chicken breasts. Open the Brio Door and spray the Mesh Tray thoroughly. Place the breasts onto the Mesh Tray and spray them generously with cooking spray.
9. Slide it into position 2 and close the Brio Door.
10. Start cooking Stage 1 (400°F to an internal Probe temperature of 60°F), after which the Brio will beep twice. Open the Brio and flip the chicken.
11. Close the Brio Door to begin Stage 2 (360°F) to an internal Probe temperature of 155°F), after which the Brio will move on to Stage 3 (400°F) to an internal Probe temperature of 165°F). When finished, the Brio will beep three times and display "End".

Tip: If chicken begins to brown too quickly cover with foil.



Chicken Satay

Serves: 4 | **Prep Time:** 10 minutes | **Total Cook Time:** 7-10 minutes

Ingredients:

1lb. boneless chicken tenders
½c soy sauce
½c pineapple juice
¼c sesame oil
4 garlic cloves, chopped fine
4 scallions, chopped
1T grated ginger
2t toasted sesame seeds
1 pinch black pepper
Metal or wooden skewers

Directions:

1. Combine all the ingredients except the chicken into a large mixing bowl.
2. Place the chicken onto wooden or metal skewers.
3. Add the skewered chicken to the mixing bowl and spoon the marinade onto the meat, coating all sides.
4. Cover and refrigerate the chicken for at least 2 hours (up to 24 hours).
5. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 31. Press **START/PAUSE** to begin preheating to 400°F. Once preheated, the Brio will beep twice.
6. Open the Brio Door and thoroughly spray the Mesh Tray. Place the skewers onto the Mesh Tray, and spray them generously with cooking spray. Slide it into position 2.
7. Close the Brio Door to begin cooking at 400°F for 7 minutes, after which the Brio will beep three times and display “End”.
8. When done, using a handheld meat thermometer, check to see that the internal temperature has reached 165°F.

Tip: If using wooden skewers, soak the skewers in water 15-30 minutes before adding chicken to keep them from burning.



Grilled Chicken Tenders

Serves: 4 | **Prep Time:** 25 minutes | **Total Cook Time:** 13-15 minutes

Ingredients:

1lb. boneless chicken tenders
½c soy sauce
½c pineapple juice
¼c sesame oil
4 garlic cloves, chopped fine
4 scallions, chopped
1T grated ginger
2t toasted sesame seeds
1 pinch freshly ground black pepper
Garlic powder
Dried basil to taste
Dried minced onion to taste
Caesar dressing (optional)

Directions:

1. Toss the chicken tenders with sesame oil, a dash of garlic powder, dried basil leaves, dried minced onion, and a dash of pepper.
2. Place the Grill/Griddle Plate, grill side-up, into the Brio in position 2. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 32. Press **START/PAUSE** to begin preheating Stage 1 (400°F). Once preheated, the Brio will beep twice.
3. Open the Brio Door. Insert the Probe into the largest tender, spray the Grill/Griddle Plate thoroughly with cooking spray. Place the tenders onto the Grill, spray them generously with cooking spray.
4. Close the Brio Door to begin Stage 1 (400°F to an internal Probe temperature of 80°F), after which the Brio will beep twice. Open the Brio Door and flip tenders.
5. Close the Brio Door to continue cooking with Stage 2 (360°F to an internal Probe temperature of 165°F). After this, the Brio will beep three times and display “End”.
6. Serve with creamy Caesar dressing.



Parmesan Chicken Tenders

Serves: 4 | **Prep Time:** 15 minutes | **Total Cook Time:** 13 minutes

Ingredients:

Cooking spray
¼c all-purpose flour
2 large eggs
¼c finely shredded Parmesan cheese
1c coarse dry breadcrumbs
1lb. chicken tenders
1T Italian seasoning
1t garlic powder
¼t salt

Directions:

1. Place flour in a shallow dish.
2. Lightly beat the eggs in another separate shallow dish.
3. Combine the Parmesan and breadcrumbs in a third shallow dish.
4. In a medium bowl, toss the chicken tenders in Italian seasoning, garlic powder, and salt.
5. Coat each chicken tender in flour, shaking off any excess.
6. Dip each chicken tender in egg and let any excess drip off.
7. Roll each chicken tender in the breadcrumb mixture.
8. Press **Menu** and use the **Up and Down** arrows to select Preset 33. Press **START/PAUSE** to begin preheating Stage 1 (400°F). Once preheated, the Brio will beep twice.
9. Insert the Probe into one of the largest chicken tenders.
10. Open the Brio Door and thoroughly spray the Mesh Tray. Arrange the chicken tenders in a single layer so they are not touching. Spray generously so that no dry spots are visible, and slide it into position 3.
11. Close the Brio door to begin Stage 1 (400°F to an internal Probe temperature of 60°F), after which the Brio will beep twice. Open the Brio, and flip the chicken.
12. Close to Brio door to begin Stage 2 (375°F to an internal Probe temperature of 155°F), after which the Brio will move on to Stage 3 (400°F to an internal Probe temperature of 165°F). When finished, the Brio will beep three 3 and display “End”.



Butter-Infused Chicken

Serves: 6-8 | **Prep Time:** 25 minutes | **Total Cook Time:** 52 minutes

Butter Paste Ingredients:

- 1 stick butter
- 4t garlic powder
- 2T dried oregano
- 1 onion, sliced
- 1 green pepper, sliced, seeds and membrane removed

Chicken Ingredients:

- 1 (3 to 5lbs.) whole chicken
- 4t sea salt
- 3t freshly ground black pepper

Directions:

1. Combine butter, oregano, and garlic powder in a small mixing bowl, and set aside.
2. Gently separate the skin from the meat of the chicken without tearing the skin.
3. Carefully spread the butter paste mixture between the skin and the meat.
4. Place sliced onions and peppers on the Drip Tray and slide it into the bottom of the Brio, under the chicken.
5. Season the chicken with salt and pepper.
6. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 34. Press **START/PAUSE** to begin preheating Stage 1 (375°F). Once preheated, the Brio will beep twice.
7. Open the Brio door and place the chicken on the Mesh Rack, breast-side up. Slide it into position 2. Insert the Probe into thickest part of breast.
8. Close the Brio Door to begin Stage 1 (375°F to an internal Probe temperature of 80°F), after which the Brio will move on to Stage 2 (360°F to an internal Probe temperature of 155°F), after which the Brio will beep twice.
9. Open the Brio Door and remove the chicken, leaving the Probe in to monitor carryover cooking. When the carryover target temperature of 165°F is reached, the Brio will beep three times and display “End”.
10. Carve and serve.



Rotisserie Game Hens with Roasted Carrots and Caraway

Serves: 4 | **Prep Time:** 15 minutes | **Total Cook Time:** 34 minutes

Ingredients:

1T whole caraway seeds
4lbs. assorted carrots, peeled, cut into large pieces
2 1lb. game hens
4-6 fresh cloves garlic, peeled
2 sprigs fresh thyme
2oz. (4T) white wine
Extra-virgin olive oil, as needed
Sea salt, to taste
Freshly ground black pepper, to taste

Directions:

1. In a bowl, toss carrots in oil, caraway seeds, and sea salt. Place the carrots on the Drip Tray and pour wine over them. Slide it into the bottom of the Brio.
2. Season the hens with olive oil, salt and pepper; and, stuff each cavity with garlic and thyme.
3. Skewer both hens firmly onto the spit of the Rotisserie Skewer. Position the hens with the Rotisserie Skewer in the Brio, placing one end into the hole and the other into the Bracket (See "Rotisserie Skewer Assembly" in the Owner's Manual for more details).
4. Press **Menu** and use the **Up and Down arrows** to select Menu Preset 35. Press **START/PAUSE** to begin preheating Stage 1 (350°F). Once preheated, the Brio will beep twice.
5. The Brio will begin Stage 1 (350°F for 25 minutes), after which the Brio will beep twice and continue to Stage 2 (375°F for 9 minutes). When finished, the Rotisserie Skewer will stop and the Brio will beep three times and display "End".
6. Remove the hens from the Brio and tent them with foil. Insert the Probe into one hen to monitor carryover cooking. Press **START/PAUSE** then press **Probe** to engage and monitor the carryover cooking to 165°F.
7. When the carryover target temperature is reached, the Brio will beep three times and display "End". Carve and serve.

Southern Fried Chicken Thighs

Serves: 3 | **Prep Time:** 10 minutes | **Total Cook Time:** 13 minutes

Ingredients:

6-8 chicken thighs, bone-in, skin on
2c flour
1c buttermilk
1T garlic powder
1T freshly ground black pepper
1T paprika
1t sea salt
1t onion powder
1t cumin
½t cayenne pepper
½t dried oregano

Directions:

1. Seal the chicken thighs and buttermilk in a resealable plastic bag and place it in the refrigerator for at least 2-3 hours.
2. Combine the flour and all the spices into a bowl large.
3. Remove the chicken from the bag, reserving the buttermilk in another large bowl.
4. Dredge the chicken in the seasoned flour. Then, dip it back into the buttermilk, and dredge once again through the seasoned flour. Repeat for each piece.
5. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 36. Press **START/PAUSE** to begin preheating Stage 1 (400°F). Once preheated, the Brio will beep twice.
6. Open the Brio Door and spray the Mesh Tray with cooking spray. Insert the Probe into one of the chicken thighs and place them on the Mesh Tray, with the serving presentation side down. Spray the chicken generously with cooking spray and slide it into position 2.
7. Close the Brio Door to begin Stage 1 (400°F to an internal Probe temperature of 90°F), after which the Brio will beep twice. Open the Brio and flip the chicken.
8. Close the Brio Door to begin Stage 2 (375°F to an internal Probe temperature of 165°F), after which the Brio will beep three times and display “End”.
9. When ready, serve with corn on the cob and enjoy.



Seafood



Rotisserie Swordfish Steak with Charred Lemons

Serves: 2 | **Prep Time:** 5 minutes | **Total Cook Time:** 13 minutes

Ingredients:

2 swordfish steaks (each at least $\frac{3}{4}$ -inch thick)
2t extra-virgin olive oil
Sea salt to taste
Freshly ground white pepper
1 lemon, sliced into 8 thin slices

Directions:

1. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 37. Press **START/PAUSE** to begin preheating for Stage 1 (260°F). Once preheated, the Brio will beep twice.
2. Brush the swordfish steaks with olive oil and season with salt and pepper. Shingle 4 lemon slices in the bottom of Rotisserie Basket. Place the fish on top of the lemons in the Rotisserie Basket and top with the remaining lemons slices.
3. Adjust the lid of the Rotisserie Basket so it firmly fits on the fish.
4. Open the Brio Door. Position the fish with the Rotisserie Basket into the Brio, placing one end into the hole and the other end into Bracket (See “Rotisserie Basket Assembly” in the Owner’s manual for more details).
5. Place the Drip Tray in the bottom of the Brio, beneath the Rotisserie Basket.
6. Close the Brio Door to begin Stage 1 (360°F for 6 minutes), after which the Brio will move on to Stage 2 (425°F for 7 minutes). When finished, the Rotisserie Skewer will stop and the Brio will beep three times and display “End”.
7. When done, insert a hand-held thermometer into thickest part of fillet. Check to see that the temperature has reached 145°F or more. Remove the fish from the Rotisserie Basket and serve the swordfish with charred lemons.

Cajun Shrimp

Serves: 2 | **Prep Time:** 3 minutes | **Total Cook Time:** 6 minutes

Ingredients:

1lb. shrimp, peeled and deveined
2T Cajun seasoning
1T olive oil
Sea salt, as needed

Directions:

1. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 38. Press **START/PAUSE** to begin preheating to 360°F. Once preheated, the Brio will beep twice.
2. Combine all the ingredients in a bowl, mixing until the shrimp are completely coated.
3. Once preheated, place shrimp on the Mesh Tray, and then slide it into position 2.
4. Close the Brio Door to begin cooking at 360°F for 3 minutes, at which the Brio will beep twice. Open the Brio Door and flip the shrimp. Close the Brio Door to continue cooking at 360°F for an additional 3 minutes. When finished, the Brio will beep three times and display “End”.
5. Using a hand-held thermometer, check to see that the internal temperature of the shrimp has reached 145°F. Serve and enjoy.

A close-up photograph of a white plate filled with a variety of grilled vegetables. The vegetables include sliced zucchini, yellow and red bell peppers, and shallots, all showing charred grill marks. A sprig of fresh rosemary is placed on top of the shallots. In the background, a silver fork and a glass are visible on a white tablecloth.

Vegetables



Home Fries

Serves: 6 | **Prep Time:** 25 minutes | **Total Cook Time:** 14 minutes

Ingredients:

6 medium russet potatoes
2T oil
½T garlic powder
1½t paprika
½t freshly ground black pepper
½t salt

Directions:

1. Boil the potatoes in salted water for 20 minutes. or until they are fork-tender, then remove them from the water to allow them to cool completely.
2. Combine the oil, garlic powder, paprika, pepper, and salt in a mixing bowl.
3. Cut the cooled potatoes into quarters and lightly toss them in the mixture from the bowl.
4. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 39. Press **START/PAUSE** to begin preheating to 390°F. Once preheated, the Brio will beep twice.
5. Once preheated, place the potato wedges on the Mesh Tray, skin side down. Do not overcrowd. Slide it into position 3 and close the Brio Door.
6. The Brio will continue to cook at 390°F for 7 minutes, at which the Bravo will beep twice. Open the Brio Door and flip the potato wedges to ensure even cooking. Close the Brio Door to continue cooking at 390°F for an additional 7 minutes, until they are golden brown. When finished, the Brio will beep three times and display “End”.
7. Serve and enjoy.



Rotisserie Roasted Summer Vegetables

Serves: 4 | **Prep Time:** 5 minutes | **Total Cook Time:** 6 minutes

Ingredients:

2 heirloom zucchinis, sliced ¼-inch, lengthwise
2 heirloom carrots, sliced ¼-inch, lengthwise
1 heirloom eggplant, sliced ¼-inch, lengthwise
1 organic yellow pepper, quartered, seeds removed
1 organic red pepper, quartered, seeds removed
1 red onion, quartered
¼c extra-virgin olive oil
4 sprigs fresh rosemary
Sea salt to taste
Freshly ground black pepper
Balsamic vinegar glaze (bottle)

Directions:

1. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 40. Press **START/PAUSE** to begin preheating Stage 1 (Sear 1 425°F). Once preheated, the Brio will beep twice.
2. Brush the vegetables and rosemary with olive oil, seasoning with salt and pepper. Shingle them into the bottom of the Rotisserie Basket.
3. Adjust the lid of Rotisserie Basket to fit firmly over the vegetables.
4. Open the Brio Door and position the Rotisserie Basket into Brio, placing the one end into the hole and the other into the Bracket (See “Rotisserie Basket Assembly” in the Owner’s manual for more details.)
5. Close the Brio Door to begin Stage 1 (Sear 1 425°F for 3 minutes), after which the Brio will move on to Stage 2 (400°F for 3 minutes), or until the vegetables are slightly soft and lightly charred. When finished, the Brio will beep three times and display “End”.
6. Remove the vegetables from the Rotisserie Basket, and place them on a serving platter. Drizzle with balsamic glaze and serve and enjoy.

Note: Times may need to be extended depending on how you like your vegetables cooked.



Air-Fried Tortilla Chips

Serves: 4 | **Prep Time:** 3 minutes | **Total Cook Time:** 3 minutes

Ingredients:

8 corn tortillas

1t olive oil

Salt to taste

Directions:

1. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 41. Press **START/PAUSE** to begin preheating Sear 1 (425°F). Once preheated, the Brio will beep twice.
2. Brush the tortillas with olive oil.
3. Cut the tortillas into triangles.
4. Open the Brio Door and place the tortilla triangles on the Mesh Tray and slide it into position 3.
5. Close the Brio Door to begin Sear 1 (425°F for 3 minutes), after which the Brio will beep three times and display “End”.
6. When done, remove the tortilla triangles from the Brio and season with salt and enjoy.

Tip: Serve with your favorite salsa or guacamole.



Citrus Green Beans

Serves: 4 | **Prep Time:** 3 minutes | **Total Cook Time:** 10 minutes

Ingredients:

1lb. green beans, washed, stems removed
¼t extra virgin olive oil
1 lemon, juiced
Sea salt, to taste
Black pepper, to taste

Directions:

1. Toss the green beans in a bowl with olive oil, salt and pepper.
2. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 42. Press **START/PAUSE** to begin preheating Sear 1 (425°F). Once preheated, the Brio will beep twice.
3. Open the Brio Door and place the green beans on the Mesh Tray. Slide it into position 3.
4. Close the Brio door to begin Sear 1 (425°F for 10 minutes), after which the Brio will beep three times and display “End”.
5. When done, squeeze lemon juice onto green beans.
6. Serve and enjoy.



Pasta Bake

Serves: 4 | **Prep Time:** 10 minutes | **Total Cook Time:** 10 minutes

Ingredients:

½ box cooked penne pasta noodles
1c heavy whipping cream
½c milk
1c shredded sharp cheese
1c shredded mozzarella cheese
1T salt
1T pepper
1t garlic powder
5 slices chopped Canadian bacon
1c chopped broccoli

Directions:

1. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 43. Press **START/PAUSE** to begin preheating to 390°F. Once preheated, the Brio will beep twice.
2. Combine the Canadian bacon and broccoli in a mixing bowl, then add in the remaining ingredients.
3. Pour the pasta mixture into an oven-safe dish and cover with foil.
4. Open the Brio Door and place the oven-safe dish onto the Mesh Tray, then slide it into position 2.
5. Close the Brio Door to begin cooking at 390°F for 10 minutes, after which the Brio will beep three times and display “End”.
6. When done, remove the foil, stir the pasta, and let the dish rest for about 3-5 minutes before serving.

Tip: Use any type of cheese, meat, or vegetable with this dish.



Roasted Tomatoes

Serves: 4 | **Prep Time:** 3 minutes | **Total Cook Time:** 20 minutes

Ingredients:

2 tomatoes
Dried parsley to taste
Dried oregano to taste
Dried basil to taste
Dried thyme to taste
Dried rosemary to taste
Dried sage to taste
Freshly ground black pepper
Cooking spray
1T extra-virgin olive oil

Directions:

1. Wash the tomatoes and then cut each one in half.
2. Toss the tomatoes with the olive oil and all the seasoning, making sure that each tomato half is coated.
3. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 44. Press **START/PAUSE** to begin preheating to 390°F. Once preheated, the Brio will beep twice.
4. Open the Brio Door and place the seasoned tomatoes on the Mesh Tray. Slide it into position 2.
5. Close the Brio Door to begin cooking at 390°F for 20 minutes, after which the Brio will beep three times and display “End”.



Santa Fe Stuffed Bell Peppers

Serves: 4 | **Prep Time:** 23 minutes | **Total Cook Time:** 3 minutes

Ingredients:

1½c cooked rice
1 red pepper
1 yellow pepper
1 green pepper
1 orange pepper
2lbs. ground beef
2c fresh spinach
1c mozzarella cheese, shredded
1c frozen corn medley
1T cayenne pepper
Salt and pepper to taste

Directions:

1. Boil water in a stock pot. While waiting for water to boil, slice off the tops of each pepper. Remove the membrane and seeds, and set the tops aside.
2. Once the water is boiling, lightly drop in the peppers and cook them for up to 3 minutes. Drain them on paper towels, upside down.
3. Brown the ground beef in a frying pan over medium-high heat until the meat is cooked through. Drain the fat from frying pan and set it aside.
4. Add spinach, cheese, corn, cooked rice, salt, and pepper to the browned beef in the frying pan. Cook the mixture until the spinach begins to wilt. Fill each pepper with the beef mixture.
5. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 45. Press **START/PAUSE** to begin preheating 360°F. Once preheated, the Brio will beep twice.
6. Open the Brio Door and place the filled peppers onto the Mesh Tray and slide it into position 2. Insert the Probe into one side of the peppers so that the Probe tip is in the center of the beef mixture.
7. Close the Brio door to begin Stage 1 (360°F to an internal Probe temperature of 145°F).
8. The Brio will then move on to Stage 2 (425°F to an internal Probe temperature of 165°F). When finished, the Brio will beep three times and display “End”.
9. Once cooked, transfer the peppers to serving plate and top them with reserved pepper tops.



Kale Chips

Serves: 4 | **Prep Time:** 3 minutes | **Total Cook Time:** 4 minutes

Ingredients:

1 head kale, separated into leaves
1t olive oil
1t soy sauce

Directions:

1. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 46. Press **START/PAUSE** to begin preheating to 390°F. Once preheated, the Brio will beep twice.
2. Remove the center stems from each piece of kale and cut the leaves into 1½-inch pieces.
3. Wash the kale pieces and dry thoroughly.
4. Toss the kale with the olive oil and soy sauce.
5. Open the Brio Door and arrange the kale leaves onto the Mesh Tray, then slide it into position 3.
6. Close the Brio Door to begin cooking at 390°F for 2 minutes, after which the Brio will beep twice. Open the Brio Door and flip the kale.
7. Close the Brio Door to resume cooking at 390°F for an additional 2 minutes. When finished, the Brio will beep three times and display “End”.



Twice-Baked Potatoes

Serves: 2 | **Prep Time:** 45 minutes | **Total Cook Time:** 38 minutes

Ingredients:

2 russet potatoes
½c of sour cream, plus extra (for garnish)
½c of chopped broccoli
5 slices of chopped bacon, cooked
1T salt
1T black pepper
1T butter
¾c milk
¾c sharp cheddar cheese, shredded
2T chopped chives (for garnish)

Directions:

1. Place the potatoes on the Mesh Tray and slide it into position 1.
2. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 48. Press **START/PAUSE** to begin preheating Stage 1 (390°F). Once preheated, the Brio will beep twice, and start Stage 1 for 40 minutes.
3. While the potatoes are baking, combine the sour cream, broccoli, bacon, salt, pepper, butter, and milk in a medium bowl and set aside.
4. Open the Brio Door and remove the fully baked potatoes from the Brio and let them cool. While the potatoes are cooling, the Brio will move on to Stage 2 (140°F for 30 minutes), after which the Brio will beep twice and begin preheating for Stage 3 (350°F).
5. When the potatoes are cool to the touch, cut each in half lengthwise and scoop the inside of the potato into the bowl with the sour cream mixture. Stir to combine. Once combined, put the potato mixture back into the skins and sprinkle them with cheddar cheese.
6. Once preheated, the Brio will beep twice. Open the Brio Door and return the potatoes to the Mesh Tray and slide it into position 3.
7. Close the Brio Door to begin Stage 3 (350°F for 8 minutes). When finished, the Brio will beep three times and display “End”.
8. Transfer the potatoes to a serving tray and top them with sour cream and chives.

Roasted Brussels Sprouts

Serves: 4 | **Prep Time:** 8 minutes | **Total Cook Time:** 11 minutes

Ingredients:

1lb. fresh Brussels sprouts
2t olive oil
½t kosher salt
½t black pepper
½t garlic powder

Directions:

1. Trim the stems and remove any tough or bruised leaves from the outer portions of the Brussels sprouts.
2. Rinse the sprouts, shake them dry, and set them aside.
3. Combine salt, pepper, garlic powder, and olive oil in a bowl.
4. Add the sprouts to the bowl and toss them to coat.
5. Press **Menu** and use the **Up and Down** arrows to select Menu preset 49. Press **START/PAUSE** to begin preheating Stage 1 (390°F). Once preheated, the Brio will beep twice.
6. Open the Brio Door and put the Brussels sprouts on the Mesh Rack and slide it into position 2.
7. Close the Brio Door to begin Stage 1 (390°F for 11 minutes). At 9 minutes, the Brio will beep twice to prompt you to open the Brio Door.
8. With a pair of tongs, move and stir the Brussels sprouts to ensure even cooking. Close the Brio Door to resume cooking for the remaining 2 minutes. When finished, the Brio will beep three times and display “End”.

Tip: The Brussels sprouts are done when their centers are tender, and the outsides are caramelized and a bit crispy. If the Brussels sprouts are large, cut them in half beforehand to ensure proper cooking.

A close-up photograph of a wooden bowl filled with dehydrated cauliflower florets. The florets are a bright yellow color and have a wrinkled, textured appearance. The bowl is made of dark wood and sits on a wooden surface. A white rectangular box with rounded corners is overlaid on the image, containing the word "Dehydrate" in a bold, red, italicized font.

Dehydrate



Dehydrated Vidalia Onions

Serves: 4 | **Prep Time:** 3 minutes | **Total Dehydrate Time:** 10 hours

Ingredients:

2 Vidalia onions, each sliced into ¼-inch-thick rings

Directions:

1. Separate each onion ring.
2. Place the onion rings onto both Mesh Racks and slide them into positions 2 and 3.
3. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 50. Press **START/PAUSE** to begin dehydrating the onions at 120°F for 10 hours, until crisp.

Note: Time may be longer depending on your specific preference.



Dried Roma Tomatoes

Serves: 6 | **Prep Time:** 3 minutes | **Total Dehydrate Time:** 10 hours

Ingredients:

15 Roma tomatoes, each halved
3T extra-virgin olive oil
Sea salt to taste

Directions:

1. In a bowl, toss the tomatoes in olive oil and sea salt.
2. Place the tomato halves on the Mesh Racks and slide them into position 2 and 3.
3. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 51. Press **START/PAUSE** to begin dehydrating at 145°F for 10 hours, until dry and pliable.



Dried Raw Almonds

Serves: 6 | **Prep Time:** 3 minutes | **Total Dehydrate Time:** 12-24 hours

Ingredients:

4c almonds
Sea salt, as needed
Honey (optional)

Directions:

1. Soak 4c of almonds in warm water with 1T of sea salt for 24 hrs.
2. Rinse the almonds and place them onto the Mesh Racks
3. Sprinkle the almonds with salt, honey, or other flavorings, if desired.
4. Slide them into positions 2 and 3.
5. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 52. Press **START/PAUSE** to begin dehydrating at 150°F for 12-24 hours, turning the almonds occasionally.

Note: Most almonds that are available have been pasteurized or otherwise treated. If they are no longer raw, soak the almonds.

Dehydrated Baby Banana Chips

Serves: 6 | **Prep Time:** 3 minutes | **Total Dehydrate Time:** 8 hours

Ingredients:

8 bananas, peeled, sliced lengthwise, into ¼-inch-thick slices

Directions:

1. Place the banana slices onto the Mesh Racks and slide them into positions 2 and 3.
2. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 53. Press **START/PAUSE** to begin dehydrating at 135°F for 8 hours, until the chips are crisp.

Dessert





Banana and Nutella® Wontons

Serves: 4 | **Prep Time:** 9 minutes | **Total Bake Time:** 7 minutes

Ingredients:

8 wonton wrappers
8t Nutella®
1 banana
1 egg
1t water
Cinnamon sugar or powdered sugar (for garnish)

Directions:

1. Combine the egg and water to a small bowl, mixing well to make an egg wash.
2. Place 1t of Nutella® in the center of a wonton wrapper.
3. Place a slice of banana on the top of the Nutella®.
4. Brush the egg wash along two sides of the wonton wrapper and seal it folding the sides together.
5. Repeat until all the wontons are used.
6. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 54. Press **START/PAUSE** to begin preheating to 350°F. Once preheated, the Brio will beep twice.
7. Open the Brio Door and place the wontons on the Mesh Tray and slide it into position 2.
8. Close the Brio Door to begin cooking at 350°F for 7 minutes, after which the Brio will beep three times and display “End”.
9. Once wontons have sufficiently browned, carefully remove them from the Brio and dust them with cinnamon or powdered sugar.



Pineapple Crescents

Serves: 4 | **Prep Time:** 3 minutes | **Total Bake Time:** 10 minutes

Ingredients:

1 whole pineapple
½c shredded coconut
1 small sprig fresh mint
1c vanilla yogurt

Directions:

1. Cut the pineapple into ½-inch-thick slices, then cut these slices in half and remove the core.
2. Dip the pineapple slices in the shredded coconut.
3. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 55. Press **START/PAUSE** to begin preheating to 350°F. Once preheated, the Brio will beep twice.
4. Open the Brio Door and gently place the pineapple slices on the Mesh Tray and slide it into position 2.
5. Close the Brio Door to begin cooking at 350°F for 10 minutes, after which the Brio will beep three times and display “End”.
6. While the pineapple cooks, finely dice the mint leaves and stir them into the vanilla yogurt.
7. Serve the pineapple crescents with your yogurt dip.



Apple Pie Egg Rolls

Serves: 6 | **Prep Time:** 15 minutes | **Total Bake Time:** 10 minutes

Ingredients:

8T unsalted butter
3 Granny Smith apples, peeled, cored, cut into ¼-inch cubes
½T vanilla extract
½t cinnamon
½c sugar
Pinch salt
2T all-purpose flour
2T lemon juice
6 egg roll wrappers
¼ stick melted butter
Cooking spray
Powdered sugar (optional)

Directions:

1. Combine the unsalted butter, apple cubes, vanilla, cinnamon, sugar, salt, flour, and lemon juice in a saucepan and bring the mixture up to a simmer for 2-3 minutes over a medium-high heat.
2. Reduce the heat to medium-low and continue simmering for an additional 2-3 minutes.
3. Remove the saucepan from the heat and set the apple mixture aside to cool.
4. Lay out the egg roll wrappers on a cutting board and cut each into a diamond shape.
5. Brush the melted butter along the edges of the egg roll wrappers.
6. Place about 2T of the apple mixture in the center of each wrapper, leaving about 1 inch of space along the edges.
7. Fold the end of the wrapper nearest to you over the filling to seal. Fold the sides over and roll the wrapper into a tight cylinder shape.
8. Spray the Mesh Tray with cooking spray.
9. Place the egg rolls on the Mesh Tray and slide it into position 2.
10. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 56. Press **START/PAUSE** to begin cooking at 390°F for 10 minutes, after which the Brio will beep three times and display “End”.
11. When done, remove the egg rolls from the Brio and sprinkle them with powdered sugar (optional).



Berry Cheesecake Egg Rolls

Serves: 6 | **Prep Time:** 8 minutes | **Total Bake Time:** 10 minutes

Ingredients:

4oz. cream cheese, softened

3T sugar

2T lemon juice

½c mixed berries

6 egg roll wrappers

¼ stick butter, melted

Powdered sugar (optional)

Directions:

1. Combine the cream cheese, sugar, and lemon juice, in a small mixing bowl.
2. Lightly mix in the berries and set the mixture aside.
3. Lay out the egg roll wrappers on a cutting board and cut each into a diamond shape.
4. Brush the melted butter along the edges of the egg roll wrappers.
5. Place about 2T of the berry mixture in center of each wrapper, leaving about 1 inch of space along the edges.
6. Fold the end of the wrapper nearest to you over the filling to seal. Fold sides over and roll the wrapper into a tight cylinder shape.
7. Spray the Mesh Tray with cooking spray.
8. Place the egg rolls on Mesh Tray and slide it into position 2.
9. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 57. Press **START/PAUSE** to begin cooking at 390°F for 10 minutes, after which the Brio will beep three times and display “End”.
10. When done, remove the egg rolls from the Brio and sprinkle them with powdered sugar (optional).



Apple Pie

Serves: 2-3 | **Prep Time:** 15 minutes | **Total Bake Time:** 30 minutes

Ingredients:

1 premade frozen pie crust
Cooking spray
2 large apples, cored and chopped
2t lemon juice
1T ground cinnamon
2T sugar
½t vanilla extract
1T butter
1 beaten egg
1T sugar

Directions:

1. Defrost the pie crust according to the package directions.
2. Cut enough dough from the premade pie crust to fit ¼ inch larger than a small pie tin. Use the remaining dough to form a smaller top crust and set it aside.
3. Spray the baking tin with cooking spray then place the larger-cut crust inside the baking pan or pie tin; set aside.
4. Combine the chopped apple, lemon juice, cinnamon, sugar, and vanilla extract in a small bowl.
5. Pour the apple mixture into prepared pie crust.
6. Top the apples with butter, spreading evenly.
7. Top the pie with the second pie crust and pinch the edges closed. Make a few slits in the top of the dough.
8. Spread the beaten egg onto pie crust and sprinkle on sugar.
9. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 58. Press **START/PAUSE** to begin preheating 320°F, after which the Brio will beep twice.
10. Open the Brio Door, place the apple pie on the Mesh Tray, and slide it into position 1.
11. Close the Brio Door to begin cooking at 320°F for 30 minutes, after which the Brio will beep three times and display "End".

Tip: If necessary, roll the larger crust with a rolling pin to stretch it to a uniform thickness. Any baking tin 7 inches wide or smaller will fit in Brio.



***Accessory
Recipes***

Griddled Chicken and Pepper Quesadillas

Serves: 1 | **Prep Time:** 8 minutes | **Total Cook Time:** 3 minutes

Ingredients:

2 flour tortillas
2oz. shredded mozzarella or Chihuahua cheese, divided
1oz. cooked, diced bell pepper
1/2oz. cilantro, chopped
1/2oz. diced jalapeno pepper, seeds removed
1 1/2oz. chicken, cooked, diced
Sea salt, to taste
Freshly ground black pepper, to taste
Cooking spray, as needed

Directions:

1. Place the Grill/Griddle Plate, griddle-side up, into the Brio in Position 2.
2. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 59. Press **START/PAUSE** to begin preheating to 425°F. Once preheated, the Brio will beep twice.
3. While preheating, build the quesadilla: On one tortilla, place half of the cheese, and half of the peppers, cilantro, chicken, salt and pepper to taste. Repeat with the second tortilla using the other half of the ingredients.
4. Spray the tortillas with cooking spray.
5. Once preheated, open the Brio Door and spray the Griddle with cooking spray. Place the quesadilla on the hot Griddle plate and close door.
6. Close the Brio Door to begin cooking at 425°F for 2 minutes, after which the Brio will beep twice. Open the Brio Door and pull out the Grill/Griddle Plate, fold over the tortillas and spray them with cooking spray. Slide it into position 2.
7. Close the Brio Door to resume cooking at 425°F for 1 more minute, after which the Brio will beep three times and display "End".
8. When done, remove the quesadillas and enjoy.



Griddled Turkey Sandwich

Serves: 1 | **Prep Time:** 5 minutes | **Total Cook Time:** 2 minutes

Ingredients:

2 slices sourdough bread
4 thin slices Swiss cheese
3oz. turkey, cooked, sliced thin
6 sun-dried tomato halves
2oz. mayonnaise
Cooking spray, as needed
2 pieces bacon, cooked crispy

Directions:

1. Place the Grill/Griddle Plate, griddle-side up, into the Brio in Position 2.
2. Spread the mayonnaise on one slice of bread, then place on 2 slices of cheese, sun-dried tomatoes, turkey, bacon, the 2 remaining cheese slices, and the second piece of bread. Spray the sandwich with cooking spray.
3. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 60. Press **START/PAUSE** to begin preheating to 350°F. Once preheated, the Brio will beep twice.
4. Open the Brio Door and spray the Grill/Griddle Plate with cooking spray. Place the sandwich onto the hot Griddle Plate.
5. Close the Brio Door to begin cooking at 350°F for 2 minutes, after which the Brio will beep three times and display “End”.



Grilled Bluefin Tuna

Serves: 2 | **Prep Time:** 5 minutes | **Total Cook Time:** 10 minutes

Ingredients:

2 8oz. Bluefin tuna steaks
Cooking spray, as needed
Sea salt, to taste
Freshly ground black pepper, to taste

Directions:

1. Place the Grill/Griddle Plate, grill-side up, into the Brio in Position 2.
2. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 62. Press **START/PAUSE** to begin preheating Stage 1 (Sear 1 425°F). Once preheated, the Brio will beep twice.
3. Open the Brio Door. Insert the Probe into one of the tuna steaks and season them with salt and pepper. Spray the Grill/Griddle Plate with cooking spray and then place the tuna steaks on the hot Grill.
4. Close the Brio Door to begin Stage 1 (Sear 1 425°F to an internal Probe temperature of 60°F).
5. The Brio will then move on to Stage 2 (375°F to an internal Probe temperature of 115°F), after which the Brio will beep twice.
6. Open the Brio Door and remove the tuna steaks, leaving in the Probe to monitor carryover cooking to 145°F. When the carryover target temperature is reached, the Brio will beep three times and display “End”.



Grilled Chicken Breast

Serves: 2 | **Prep Time:** 5 minutes | **Total Cook Time:** 13-15 minutes

Ingredients:

2 10oz. chicken breasts, boneless, skinless
Cooking spray, as needed
Sea salt, to taste
Freshly ground black pepper, to taste

Directions:

1. Place the Grill/Griddle Plate, grill-side up, into the Brio in Position 2.
2. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 63. Press **START/PAUSE** to begin preheating Stage 1 (Sear 1 425°F). Once preheated, the Brio will beep twice.
3. Open the Brio Door. Insert the Probe into one of the chicken breasts and season them with salt and pepper. Spray the Grill/Griddle Plate with cooking spray and place the chicken breasts on the hot Grill.
4. Close the Brio Door to begin Stage 1 (425°F to an internal Probe temperature of 60°F).
5. The Brio will then move on to Stage 2 (375°F to an internal Probe temperature of 155°F), after which the Brio will beep twice.
6. Open the Brio Door and remove the chicken breasts, leaving in the Probe to monitor carryover cooking to 165°F. When the carryover target temperature is reached, the Brio will beep three times and display "End".



Grilled Filet Mignon

Serves: 2 | **Prep Time:** 5 minutes | **Total Cook Time:** 10-18 minutes

Ingredients:

2 8oz. filets mignon
Cooking spray
Sea salt, to taste
Freshly ground black pepper, to taste

Directions:

1. Place the Grill/Griddle Plate, grill-side up, into the Brio in Position 2.
2. Press **Menu** and use the **Up and Down** arrows to select one of the following Menu Presets:
 - 64 - Rare
 - 65 - Medium Rare
 - 66 - Medium
 - 67 - Medium Well
 - 68 - Well
3. Press **START/PAUSE** to begin preheating Stage 1 (Sear 1 425°F). Once preheated, the Brio will beep twice.
4. Open the Brio Door and spray the Grill/Griddle Plate with cooking spray. Season each filet with salt and pepper and place them on the hot Grill.
5. Insert the Probe into one of the filets and close the Brio Door to begin cooking Stage 1 (Sear 1 to an internal Probe temperature of 80°F).
6. The Brio will then move on to Stage 2 (375°F) to the desired internal Probe temperature:
 - Rare - 110°F
 - Medium Rare - 115°F
 - Medium - 120°F
 - Medium Well - 130°F
 - Well - 155°F
7. After Stage 2, the Brio will beep twice. Open the Brio Door and remove the filets, leaving in the Probe to monitor carryover cooking:
 - Rare - 120°F
 - Medium Rare - 130°F
 - Medium - 135°F
 - Medium Well - 145°F
 - Well - 165°F
8. When the carryover target temperature is reached, the Brio will beep three times and display “End”.

Note: Removing food when the Probe reads 10 degrees less than the final internal temperature and allowing to rest will bring internal temperature up to desired doneness (carryover cooking).



Grilled Polish Sausage

Serves: 2 | **Prep Time:** 0 minutes | **Total Cook Time:** 5-8 minutes

Ingredients:

2 7oz. Polish sausage links

Cooking spray, as needed

Directions:

1. Place the Grill/Griddle Plate, grill-side up, into the Brio in Position 2.
2. Press **Menu** and use the **Up and Down** arrows to select Menu Preset 69. Press **START/PAUSE** to begin preheating Stage 1 (Sear 1 425°F). Once preheated, the Brio will beep twice.
3. Open the Brio Door and spray the Grill/Griddle Plate with cooking spray, and place the sausage on the hot Grill. Insert the Probe.
4. Close the Brio Door to begin Stage 1 (Sear 1 425°F to an internal Probe temperature of 80°F).
5. The Brio will then move on to Stage 2 (375°F to an internal Probe temperature of 150°F), after which the Brio will beep twice.
6. Open the Brio Door and remove the sausage, leaving in the Probe to monitor carryover cooking to 160°F. When the carryover target temperature is reached, the Brio will beep three times and display “End”.



Grilled Spice-Rubbed Pork Chops

Serves: 2 | **Prep Time:** 5 minutes | **Total Cook Time:** 14-18 minutes

Ingredients:

2 8oz. pork chops
Spice rub Mixture
2T Sea salt
1/2c brown sugar
1T smoke paprika
1T dark chili powder
1/2T freshly ground black pepper
Cooking spray, as needed

Directions:

1. Place the Grill/Griddle Plate, grill-side up, into the Brio in Position 2.
2. Press **Menu** and use the **Up and Down** arrows to select Menu Preset:
 - 70 - Medium Well
 - 71 - Well
3. Press **START/PAUSE** to begin preheating Stage 1 (Sear 1 425°F). Once preheated, the Brio will beep twice.
4. While preheating, combine the spice mixture ingredients in a bowl. Spray each chop with cooking spray and then season with the spice rub.
5. Open the Brio Door. Spray the Grill/Griddle Plate with cooking spray and place the chops on the hot Grill. Insert the Probe into one of the chops.
6. Close the Brio Door to begin Stage 1 (Sear 1 425°F to an internal Probe temperature of 80°F).
7. The Brio will then move on to Stage 2 (375°F) to the desired internal Probe temperature:
 - Medium Well - 130°F
 - Well - 155°F
8. After Stage 2, the Brio will beep twice. Remove the chops, leaving in the Probe to monitor carryover cooking to:
 - Medium Well - 145°F
 - Well - 165°F
9. When the carryover target temperature is reached, the Brio will beep three times and display "End".

100 PRESETS

Beef/Pork (Refer to Recipe Book for Preset #1-27)		Rack Position	Temp.	Time (Min.)	Probe
1.	Prime Rib* (Rare)	2	425°F		120°F
2.	Prime Rib* (Medium Rare)	2	425°F		130°F
3.	Prime Rib* (Medium)	2	325°F		135°F
4.	Prime Rib* (Medium Well)	2	425°F		145°F
5.	Prime Rib* (Well)	2	425°F		165°F
6.	Rotisserie Prime Rib* (Rare)		425°F		120°F
7.	Rotisserie Prime Rib* (Medium Rare)		425°F		130°F
8.	Rotisserie Prime Rib* (Medium)		425°F		135°F
9.	Rotisserie Prime Rib* (Medium Well)		425°F		145°F
10.	Rotisserie Prime Rib* (Well)		425°F		165°F
11.	Rotisserie Cuban Pork Loin* (Medium Well)		375°F		145°F
12.	Rotisserie Cuban Pork Loin* (Well)		375°F		165°F
13.	Classic Bacon Cheeseburger* (Rare)	2	425°F		120°F
14.	Classic Bacon Cheeseburger* (Medium Rare)	2	425°F		130°F
15.	Classic Bacon Cheeseburger* (Medium)	2	425°F		135°F
16.	Classic Bacon Cheeseburger* (Medium Well)	2	425°F		145°F
17.	Classic Bacon Cheeseburger* (Well)	2	425°F		165°F
18.	Grilled Chimichurri Skirt Steak* (Well)	2	425°F		165°F
19.	Spicy Rumaki*	2	360°F	12	
20.	Apple Glazed Pork Tenderloin* (Medium Well)	2	425°F		145°F
21.	Apple Glazed Pork Tenderloin* (Well)	2	425°F		165°F
22.	Grilled Ham and Cheese*	2	400°F	6	
23.	Party Meatballs*	2	400°F	15	
24.	Peppered Beef Tenderloin*		400°F	8	
25.	Philly Cheese Steak Braid*	2	375°F	13	
26.	Rotisserie Smoked Bacon-Wrapped Pork Tenderloin* (Medium Well)		375°F		145°F
27.	Rotisserie Smoked Bacon-Wrapped Pork Tenderloin* (Well)		375°F		165°F
Poultry (Refer to Recipe Book for Presets #28-36)		Rack Position	Temp.	Time Min.	Probe
28.	Lemon-Thyme Rotisserie Chicken*		350°F		165°F
29.	Buffalo Chicken Wings*	3	300°F	20	
30.	Spinach-Stuffed Chicken*	2	400°F		165°F

31.	Chicken Satay*	2	400°F	7	
32.	Grilled Chicken Tenders*	2	400°F		165°F
33.	Parmesan Chicken Tenders*	2	400°F		165°F
34.	Butter-Infused Chicken*	2	375°F		165°F
35.	Rotisserie Game Hens with Roasted Carrots and Caraway*		350°F		165°F
36.	Southern Fried Chicken Thighs*	2	400°F		165°F
Fish/Seafood (Refer to Recipe Book for Presets #37-38)		Rack Position	Temp.	Time (Min.)	Probe
37.	Rotisserie Swordfish Steak with Charred Lemons*		360°F		145°F
38.	Cajun Shrimp*	2	360°F	6	
Vegetables (Refer to Recipe Book for Presets #39-51)		Rack Level	Temp.	Time (Min.)	Probe
39.	Home Fries*	3	390°F	14	
40.	Rotisserie Roasted Summer Vegetables*		425°F	6	
41.	Air Fry Tortillas*	3	425°F	3	
42.	Green Beans*	3	425°F	10	
43.	Pasta Bake*	2	390°F	10	
44.	Roasted Tomatoes	2	390°F	20	
45.	Santa Fe Stuffed Bell Peppers*	2	360°F		165°F
46.	Kale Chips*	3	390°F	4	
47.	Roasted Root Vegetables*	3	330°F	35	
48.	Twice Baked Potatoes*	1	390°F	48	
49.	Roasted Brussels Sprouts*	2	390°F	11	
50.	Dehydrated Vidalia Onions	2	120°F	10 hrs	
51.	Dried Roma Tomatoes	2	145°F	10 hrs	
Desserts (Refer to Recipe Book for Presets #52-58)		Rack Position	Temp.	Time (Min.)	Probe
52.	Dried Raw Almonds	2 or 3	150°F	24 hrs	
53.	Dehydrated Baby Banana Chips	2 or 3	135°F	8 hrs	
54.	Banana and Nutella Wontons*	2	350°F	7	
55.	Pineapple Crescent*	2	350°F	10	
56.	Apple Pie Egg Rolls*	2	390°F	10	
57.	Berry Cheesecake Egg Rolls*	2	390°F	10	
58.	Apple Pie*	1	320°F	30	

100 PRESETS

Grilled Foods (Refer to Recipe Book for Presets #59-71)		Rack Position	Temp.	Time (Min.)	Probe
59.	Griddled Chicken and Pepper Quesadillas*	2	425°F	3	
60.	Griddled Turkey Sandwich*	2	350°F	2	
61.	Grilled Atlantic Salmon*	2	425°F		145°F
62.	Grilled Bluefin Tuna*	2	425°F		145°F
63.	Grilled Chicken Breast*	2	425°F		165°F
64.	Grilled Filet Mignon* (Rare)	2	425°F		120°F
65.	Grilled Filet Mignon* (Medium Rare)	2	425°F		130°F
66.	Grilled Filet Mignon* (Medium)	2	425°F		135°F
67.	Grilled Filet Mignon* (Medium Well)	2	425°F		135°F
68.	Grilled Filet Mignon* (Well)	2	425°F		165°F
69.	Grilled Polish Sausage*	2	425°F		160°F
70.	Grilled Spiced-Rubbed Pork Chops* (Medium Well)	2	425°F		145°F
71.	Grilled Spiced-Rubbed Pork Chops* (Well)	2	425°F		165°F
Frozen Foods		Rack Position	Temp.	Time (Min.)	Probe
72.	Pot Pie* (Chicken, Turkey, or Beef)	2	350°F		165°F
73.	Mozzerella Sticks*	2	400°F	4	
74.	Onion Rings* , half bag	2	350°F	10	
75.	Onion Rings* , full bag	1	350°F	12	
76.	Pork Eggrolls*	2	350°F	14	
77.	Butterfly Shrimp (8oz.)	2	390°F	7	
78.	Popcorn Shrimp (8oz.)	2	350°F	5	
79.	Fish Sticks (8oz.)	2	390°F	11	
80.	Chicken Tenders (8oz.)	2	390°F	15	
81.	Chicken Wings (8oz.)	2	300°F	21	
82.	Chicken Breast, 2 (6oz.)	2	390°F	19	
83.	Pizza* (10oz.)	2	350°F	8	
84.	Pizza Bites* (8oz.)	2	390°F	14	
85.	Burrito	3	300°F	12	
86.	Tatar Tots (8oz.)	2	390°F	11	
87.	Sweet Potato Tots (8 oz)	2	390°F	11	
88.	Fast Food Fries , 1/2 bag	2	390°F	9	
89.	Fast Food Fries , 1/2 bag, extra crispy	2	390°F	21	
90.	Fast Food Fries , full bag	2	390°F	22	

91.	Fast Food Fries , full bag, extra crispy	2	390°F	24	
92.	Regular Fries , 1/2 bag	2	390°F	21	
93.	Regular Fries , 1/2 bag, extra crispy	2	390°F	23	
94.	Regular Fries , full bag	2	390°F	24	
95.	Regular Fries , full bag, extra crispy	2	390°F	26	
96.	Mini Pancakes	2	375°F	5	
97.	French Toast	2	390°F	11	
98.	Waffle	2	390°F	5	
99.	Pretzels	2	390°F	4	
100.	Churro	2	375°F	10	

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