



SALADMASTER®

A top-down view of various fresh ingredients on a rustic wooden surface. A red heart-shaped bowl contains salmon, a green apple, carrots, an avocado, blueberries, and a small jar of oil. Three white heart-shaped bowls hold flaxseeds, chia seeds, and almonds. Other items include walnuts, hazelnuts, and dark chocolate pieces.

RECIPE
HANDBOOK



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NO OIL JOLLOF

Items: 12-inch Electric Oil Core Skillet.



INGREDIENTS:

1kg Chicken
2 ½ cups Rice
1 cup coconut milk
2 medium-sized onions
6 tomatoes
½ beetroot
1tblb garlic
1 thumb ginger
5 habaneros
Carrots, French beans, bell peppers, spring onion, spring onions
Bay leaves, curry powder, garlic powder, paprika, mixed spices, caribbean spice
Salt to taste

INSTRUCTIONS:

1. Preheat the Electric skillet to 230 degrees Celsius. Once heated, season chicken with dry seasoning and fry for about 5 minutes on both sides.
2. In a blender, combine tomatoes, beetroot, onions, garlic, ginger, habaneros, and coconut milk. Blend until smooth.
3. Add the blended mixture to the chicken in the skillet. Set the temperature to 180 degrees Celsius and allow the stew to cook for about 7 minutes. Add bay leaves, curry powder, garlic powder, paprika, mixed spices, Caribbean spice, and salt to taste. Stir well.
4. Add the rice to the skillet and mix it with the stew. Set the temperature to 150 degrees Celsius and let it cook for 10 minutes. When the timer goes off, set your probe to rice 2 using the rice cooker setting.
5. Once the rice is almost cooked, add the chopped veggies (carrots, French beans, bell peppers, spring onion) to the skillet.
6. Allow the rice and veggies to cook together for 3 more minutes.
7. Garnished with spring onions and SERVE.





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CHICKEN STEW

Items: 12-inch Electric Oil Core Skillet.



INGREDIENTS:

1kg Chicken
2 medium-sized onions
6 tomatoes
½ beetroot
1blb garlic
1 thumb ginger
5 habaneros
Carrots, French beans, bell peppers, spring onion, spring onions
Bay leaves, curry powder, garlic powder, paprika, mixed spices,
caribbean spice
Salt to taste

INSTRUCTIONS:

1. Preheat the Electric skillet at 230 degrees Celsius. Once heated, season chicken with dry seasoning and fry for about 5 minutes on both sides.
2. In a blender, combine tomatoes, beetroot, onions, garlic, ginger, habaneros, and coconut milk. Blend until smooth. Add the blended mixture to the chicken in the skillet. Set the temperature to 180 degrees Celsius and allow the stew to cook for about 10 minutes.
3. Add bay leaves, curry powder, garlic powder, paprika, mixed spices, Caribbean spice, and salt to taste. Stir well.
4. Allow the stew to cook for an extra 5 mins
5. Garnished with spring onions and SERVE.



Worth Noting: Do not blend vegetables with water. Because Saladmaster retains, blending the vegetables with water may make your stew runny.



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PLANTAIN ETOR (Mashed Plantain)

Items: Church pan, Food processor, Asanka (Earthenware a traditional grinding pot)



INGREDIENTS:

- 7 partially ripped plantain
- 6 Eggs
- 2 Onions
- 1 thumb ginger
- 5 Habanero
- 1 Momone (Optional)
- ¼ cup Palm oil
- ½ cup Peanuts
- 3 tbsps Peanut butter
- Spring onions
- Avocado (for garnish)
- Salt to taste (optional)



INSTRUCTIONS:

1. Peel the plantains and cut them into chunks. Place plantain and eggs in the church pan with a cup of water in the 3 qt. saucepan underneath. Cook until they are soft and tender.
2. Roast the momone over an open flame until it is slightly charred. Add it to the onion-ginger-pepper-spring onions and grind until smooth.
3. Combine the roasted Momone mixture with cooked plantains and mash everything together. While mashing, gradually add the palm oil to the mixture until everything is mixed.
4. Add peanut butter and give it a good mix.
5. Garnish with eggs, avocado, peanuts, and spring onions.





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YAM ETOR (Mashed Yam)

Items: Church pan, Food processor, Asanka (Earthenware a traditional grinding pot)



INGREDIENTS:

- ½ medium sized yam
- 6Eggs
- 2 Onions
- 1 thumb ginger
- 5 Habanero
- 1 Momone (Optional)
- ¼ cup Palm oil
- Spring onions
- Avocado (for garnish)
- Salt to taste (optional)



INSTRUCTIONS:

1. Wash the yam with a sponge to get all the dirt off it and cut it into chunks. Place Yam and eggs in the church pan with a cup of water in the 3 qt. saucepan underneath. Cook until they are soft and tender.
2. Roast the momone over an open flame until it is slightly charred. Add it to the onion-ginger-pepper and grind until smooth.
3. Combine the roasted Momone mixture with cooked Yam and mash everything together. While mashing, gradually add the palm oil to the mixture until everything is mixed.
4. Garnish with eggs, avocado, peanuts, and spring onions.



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Stovetop Basics

Medium 'Click' Low – This is the standard for Saladmaster cooking. Turn the stove to medium heat and, when the Vapo Valve clicks steadily, reduce the heat to low.

Medium-Low for Dough – When baking breads, cakes, brownies, etc. in Saladmaster on top of the stove, use a medium-low heat

Medium-High to Fry – When pan-frying on the stove, use a medium-high heat

Scrambled/ Fried Eggs or Omelets – Preheat your Saladmaster piece on medium while you are prepping everything. Give a quick spray of non-stick oil. If the oil turns brown, the skillet is too hot.

Hard-Cooked Eggs – Place a wet paper towel on the bottom of your Saladmaster piece and place the eggs on top of it. Finally, place another wet paper towel on top of the eggs and put the lid on. Use the Medium 'Click' Low method, and once you turn it to low cook for 3 minutes per egg. For example, if you are hard-cooking 6 eggs, leave it on for 18 minutes once you turn it to low.

Electric Oil Core Basics:

Low85 degrees

Medium-Low 150 degrees

Medium.....180 degrees

Medium-High230 degrees

Common Issues/ Solutions

Vapo Valve not 'clicking' – Remember to 'water seal' for foods without a lot of moisture. Once the lid is on pour an ounce of water along the rim and give the lid a spin. Also, giving the lid a spin once it has been on medium for a while sometimes will get a stubborn Vapo Valve 'clicking'

Burning food – If you are still brand new, do not fret over this. Remember that this is a NEW way of cooking, so give yourself a few times to get used to it. Also, remember that everyone's stove is different, so finding the perfect medium and the perfect low may take a week or two. Another tip is that many stoves nowadays designate one burner to be the 'boiler burner',

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which means it is SUPER hot and may not even have a true low heat setting, so use one of the other burners for Medium 'Click' Low cooking. But after that it is smooth sailing.

Remember when using your culinary or perforated basket and 3 Qt Roaster, to ALWAYS have water below. Especially with meats, since this could start a grease fire.

Initial Washing & Cleaning Instructions

Unpack and inspect all cookware for any damage in shipping. Prepare a hot soapy water vinegar solution by filling sink with 2" of hot water then adding 1-2 cups vinegar. Wash each piece and lid thoroughly in the solution, then rinse. This initial wash is necessary to remove any finishing oils that may remain from the high-speed polishing process. The electric skillet is fully immersible in water. Don't be concerned about getting the electrical inlet wet... just unplug it first!



General cleaning: Any conventional sponge, steel wool etc., may be used to clean the inside of the cookware. The best seems to be the stainless-steel scrub bud, which is available at most grocery stores. These abrasive scrubbers etc. are to be used on the interior of the cookware only- never on the polished exterior or the top of the lids. All pieces are dishwasher safe, although over a period of years the high heat of the dishwasher may dull handles slightly.

Stainless Steel Powdered Cleaner: The bottle(s) of cleaner included with your set are to remove mineral deposits, burn marks or flame or burner marks from your cookware. To use, simply shake a small amount (1tsp) into cookware, then with a wet paper towel rub the cleanser in a circular motion until deposit is gone. The Stainless Steel Powdered Cleaner may also be used on the bottom, *but not on the shiny exterior and lid.*

Electric Skillet: After a period of time, you may notice residues from dishwater, splatters etc., have baked on to the exterior of the skillet. Simply remove both handles with a Philips screwdriver and coat the skillet with oven cleaner. Allow to soak for 1 hour, and then wash thoroughly and re-attach the handles... 'good as new' shine!

11" Square Griddle: This griddle is finished in a front to back grain. When cleaning it, use the Stainless Steel Powdered Cleaner in a front to back motion, rather than circular like the rest. It is important to remember that a learning curve is normal and expected while adjusting to the new cooking method. Every burner and every stove have a different temperature at medium and low so a little bit of experimenting is required to find the 'true' medium and low settings on each burner. Expect to burn or scorch a few meals while adjusting- the best part is thanks to

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Saladmaster's vacuum cooking method you will not transfer the burnt flavor into the rest of the meal! In the event that something does burn, that indicates that the medium setting was too high. Simply reduce it for next time.

Cooking Method & Tips

STOVE TOP ROASTING

Always choose the size of cookware, which will be most nearly filled by the quantity of food that you are cooking. Preheat vessel to medium setting. Check for proper temperature by placing a couple of drops of water into the roaster. The water should bead and roll all the way across the bottom. Now place meat onto preheated pan, and sear until the pores of the meat seal and releases easily. Sear as many sides as desired, then add any potatoes, vegetables etc., Be sure that the moisture channel is free of seasonings and food particles. Cover and wait until vapo valve activates very steadily and the lid is hot to the touch. Reduce the heat to a low setting which stops the vapo valve from clicking. You should feel a slight resistance, or vacuum when you pull lightly on the lid. Follow the guide in the Saladmaster cookbook for timing and desired doneness.

TIP: Be slightly more aggressive with medium and low settings with meats and more tentative with fruits, vegetables and cakes.

FRYING MEAT

Preheat skillet to medium heat. Check for temperature using the same 'water test' as roasting. Place meat into skillet. It will stick at first and then release as the meat browns.

To fry in the Electric Skillet, turn it to 215-230 degrees. Leave the lid ajar for an extra crispy texture.

TIP: For foods that you would like to keep moist such as chicken breast and game meat consider searing the meat then covering it fully to activate the vapo valve then reducing to low. This vacuum method will lock in the moisture.

OTHER FRYING

IMPORTANT: For oil-free frying, a strong thin-edged steel spatula is best. Plastic and Teflon spatulas tend to push the food rather than lift it effectively.

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Oil-Free Pancakes: Preheat the 11" square griddle to medium on the large element or preheat the Electric skillet to 190 degrees. Do the water test. Pour pancake batter onto the preheated pan, then flip when the top has bubbles evenly across it.

You may leave the oil or butter out of the recipe as well! If pancake sticks and burns, lower the heat. If the pancake sticks and seems to take too long, raise the heat. Once you've found the 'correct' setting, it's simple for next time!

Oil Free French Toast: Use same method as pancakes

No Butter Grilled Cheese Sandwich: Preheat skillet to medium. Place sandwich onto pan, the cover with a 9" lid. Check occasionally for desired doneness. Flip and repeat.

Oil Free Fried Egg: Preheat skillet to medium. Crack egg directly onto pan then cover with a smaller lid. Add 1 tsp water under lid when covering. When the pores in the egg have seared, use a metal spatula to release the egg. You will experience some sticking with fried eggs due to the nature of the proteins.

Stir Fry Method:

If using the Wok, preheat to medium then just before beginning to cook increase the heat to medium high. Add onions, meat and hard vegetables first, followed by more sensitive vegetables such as broccoli, and peppers. You may stir-fry as usual or make use of the vacuum to do a "still fry". To still fry, simply sear the meat and harder vegetables then after adding all remaining ingredients, sauces etc., cover fully then reduce to low when the vapo valve clicks.

Oil Free Hash Browns:

Frozen: Preheat to medium. Do water test. Place hash browns on pan, then flip when golden brown.

Fresh: Grate potatoes on #2 cone. Rinse and drain well, then dry on a towel. Place potatoes on preheated griddle, flip when brown. Tip: Frying with some onion will help hash browns to release more easily.

Fruits & Vegetables:

- Start in a cold pan
- Select the 'right sized' vessel (2/3 full)
- Watch for food particles preventing seal
- Many vegetables may be cooked in the same pan
- Watch for tilted burners- these can cause all condensation necessary to activate seal to run to one side, preventing a proper vacuum.

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- Cook more temperature sensitive vegetables on top of more hearty vegetables. Example: Cook broccoli on top of carrots.
- You may consider "rinsing and draining" all foods for your first few meals until you find the true mediums and lows on your stove

Potatoes, Yams, Turnips and other Starchy Vegetables:

These vegetables should be well rinsed and drained. This leaves tiny water droplets on the surface of the vegetables, which aids in activating the vapo valve. Suggested cuts: #3 & #5 cones.

Cooking Method & Tips

"Encapsulated" or Dry Vegetables:

Some vegetables will not release sufficient moisture to activate the vapo valve. For example: Broccoli, Cauliflower, Green Beans and Brussels Sprouts. Rinse and Drain. Select a lower medium heat, and then reduce to low when vapo valve clicks steadily.

Corn on the Cob: Husk corn. Rinse husks under the tap then place like a bed in the bottom of cold roaster. Medium, 'click' low for 12 minutes. Incredible flavor!

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