

# Cuisinart® INSTRUCTION AND RECIPE BOOKLET



**Extra-Large Rotisserie Fryer and Steamer**

**CDF-500**

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

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# IMPORTANT SAFEGUARDS

When using an electrical appliance, especially when children are present, basic safety precautions should always be taken, including the following:

1. **READ ALL INSTRUCTIONS.**

2. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
3. Do not touch hot surfaces. Use handles and knobs.
4. To protect against electric shock, do not immerse control panel, cord, plug or deep fryer in water or other liquids.
5. This appliance should not be used by or near children or individuals with certain disabilities.
6. Never leave appliance unattended when it is connected to the power outlet.
7. Always attach breakaway cord to appliance first, then plug into wall outlet.
8. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair or adjustment.
9. The use of attachments not recommended or sold by the manufacturer may result in fire, electric shock or injury.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Extreme caution must be used when moving the Cuisinart® Extra-Large Rotisserie Fryer and Steamer if it contains hot oil.
14. The appliance will automatically shut off if operation exceeds 12 minutes without oil. If this occurs, use the reset button to reset the appliance.
15. If appliance still does not function after following reset instructions, please contact a Cuisinart Certified Consumer Service Center for assistance.
16. Be sure handles are properly attached to basket and locked in place. See detailed assembly instructions.
17. Do not use this appliance for other than its intended use.
18. Periodically check for looseness of screws or nuts and retighten them.  
**CAUTION:** Overtightening can result in stripping of screws or nuts or cracking of handle or feet.
19. Do not exceed 60 minutes of ON time within a period of 2 hours.
20. Do not operate your appliance in an appliance garage or under a wall cabinet.  
**Indoor, countertop use only.** When storing in an indoor appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
21. Follow all instructions for removal of moisture/ice and thawing before cooking.
22. Always cook with lid in closed position, except when frying French fries and high moisture foods. Ensure both the lid and vessel are completely dry after washing and before use.
23. Follow the instructions on the frozen food package for cooking time and temperature.
24. Due to their extremely low temperature, frozen foods inevitably lower the temperature of the oil. For the best results, do not overload the basket with food.
25. See instructions on pages 6–8 regarding cooking foods with cavities.
26. There is a risk of fire if you don't use the basket or cage when cooking.

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# SAVE THESE INSTRUCTIONS

## FOR HOUSEHOLD USE ONLY

### BREAKAWAY CORD AND POLARIZED PLUG

This appliance features a breakaway cord and polarized plug (one blade is wider than the other). The breakaway cord is designed to quickly disconnect from the appliance when a pulling force is applied.

**NOTE:** The breakaway cord can fit into the appliance in only one direction.



Please refer to printing on the cord connector that states “This Side Up.” To reduce the risk of electric shock, a polarized plug is used. This plug is intended to fit only into a polarized outlet. If the plug does not fit into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any manner. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to OFF, then remove plug from wall outlet.

### SHORT CORD INSTRUCTIONS

**CAUTION:** A short power-supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a long cord.

### EXTENSION CORD USE

An extension cord or longer detachable cord is not recommended for use with deep fryers.

### ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate. It should be operated on an electrical circuit that is free from other appliances. If you are not sure of the reason for overloading or cannot find a separate circuit, contact a qualified electrician. This appliance is for 120 volts only and should not be used with a converter.

### IMPORTANT SAFETY TIPS

1. Always keep lid closed while deep fryer is cooking food. Use basket handle to raise and lower basket. Always raise basket out of hot oil and rest on basket hook, to allow food to drain completely before removing.
2. **BEWARE OF STEAM WHEN OPENING LID.**
3. Wet food should be dried first with paper towels. Remove loose ice from frozen foods. Close the lid when frying. Beware of oil splattering when food is put into the oil.
4. Keep appliance at least 4 inches away from walls or other objects during operation. Do not place any objects on top of appliance while it is operating.
5. Be sure oil container is filled to at least the minimum oil level. Do not fill above the maximum. Do not operate appliance without oil or with an insufficient amount of oil. Never pour oil into heated oil container.

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- 6. Do not operate this appliance if the lid and the oil container are not completely dry.
  - 7. Keep this fryer out of reach of children while in use and away from edges of countertops where it could be pulled off or pushed over by children.
  - 8. Do not use any solid/hydrogenated oil, shortening, olive oil, grapeseed oil or lard in this deep fryer. **DO NOT MIX OILS**, as they may have different smoke points. USE GOOD QUALITY OIL that has a smoke point of 420°F or higher.

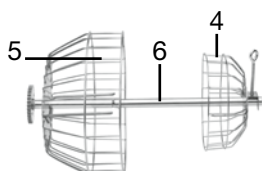
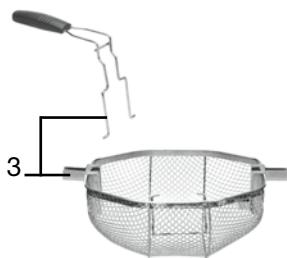
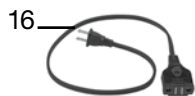
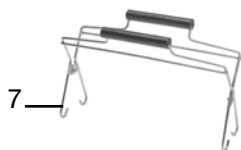
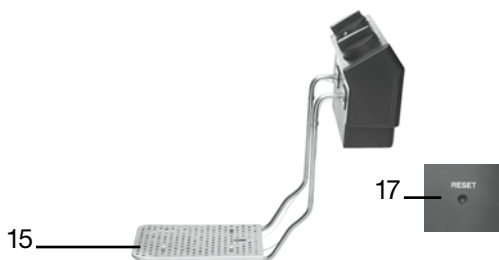
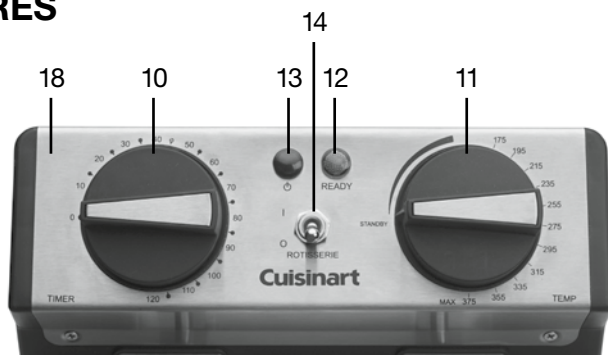
**CAUTION:** To prevent damage to countertop or tabletop finish, use a nonflammable, heat-resistant coaster or placemat between the appliance and the countertop or tabletop surface. Never place on carpet, furniture, or other combustible materials.

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# PARTS AND FEATURES

1. Stainless steel housing
2. Vented Lid with handle
3. Mesh Basket with handle
4. Small cage
5. Large cage
6. Spit rod
7. Double lifting handle
8. Oil container
9. Side handles
10. Timer control knob
11. Temperature control knob
12. Ready indicator light
13. Power On indicator light
14. Toggle switch ON/OFF
15. Heating element
16. Breakaway cord
17. Reset button
18. Control panel
19. Spigot
20. Drain hose



## BEFORE THE FIRST USE

Remove all packaging and any promotional labels or stickers from your deep fryer. Be sure that all parts (listed in **Parts and Features**) of your new deep fryer have been included before discarding any packing materials. You may want to keep the box and packing materials for use at a later date.

Before using your Cuisinart® Extra-Large Rotisserie Fryer and Steamer for the first time, remove any dust from shipping by wiping the base with a moist cloth. Thoroughly clean the oil container, lid and basket. The lid and basket are dishwasher safe. Never immerse the appliance in water; water must not be allowed to penetrate the interior of the appliance.

## OPERATING INSTRUCTIONS

**This appliance is designed for household use only. It is not intended for commercial use.**

1. Before your Rotisserie Fryer/Steamer is used for the first time, remove all packing materials and be sure all parts are fully dry after cleaning and before use. See complete cleaning instructions on page 9.

2. Place heating element/control panel in the unit. Please make sure that the heating element/control panel is properly inserted into the housing. This unit is equipped with an interlock feature that will prevent it from turning on until the heating element/control panel is in place.



3. **Be sure that the oil draining spigot is in the closed position before adding oil. Turn clockwise until secure.**

4. Pour approximately 5 liters of good-quality corn, canola, soybean, or peanut oil into reservoir until it reaches between the MIN and MAX marks inside container.

## OIL WARNING

**DO NOT OVER- OR UNDER-FILL. DO NOT MIX OILS. DO NOT USE EXTRA VIRGIN OLIVE OIL, SOLID/HYDROGENATED OIL, SHORTENING, GRAPESEED OIL OR LARD IN THIS FRYER. USE GOOD-QUALITY OIL THAT HAS A SMOKE POINT OF 420°F OR HIGHER. TO PRESERVE OIL QUALITY, DO NOT ADD SALT OR SPICES TO THE FOOD UNTIL AFTER IT HAS BEEN REMOVED FROM THE FRYER.**

5. Do not operate unit near open burners on stove.
6. Make sure the toggle switch is in the OFF position and the temperature control knob is in the standby location.
7. To turn on your fryer, attach breakaway cord to back of the appliance, then plug into outlet.
8. The power ON light will glow to show that the unit is on.
9. Set the temperature control knob to the desired temperature. The ready light will turn green once the oil has reached the desired temperature. It will take approximately 20–30 minutes for 5 liters of good quality oil to reach the desired temperature.
10. Place lid onto unit to shorten heat-up time.
11. While the oil is heating, prepare the food to be fried using Rotisserie or in a Frying Basket.

## ROTISSERIE FRYING

As previously noted, pour 5 liters of good-quality vegetable, corn, canola, soybean or peanut oil into the reservoir. Do not mix oils. Then preheat while following the steps below. Set temperature control knob to 375°F.

1. Prepare food to be fried. If frying a whole turkey, remove the neck and giblets. **Make sure the turkey is thawed completely and**

**contains no ice crystals.** NOTE: If your turkey came with a plastic piece holding the legs together, remove this piece before putting the turkey on the rotisserie spit. Additionally, remove plastic pop-up timer.

2. Dry the food well with paper towels.
3. Prep the spit. Attach the spit rod to the base of large cage. Align button on spit rod to securely lock into large cage rod.

4. Place large cage on a flat surface with spit and spit rod pointing upward. Slowly guide the whole turkey, shoulders first, down the spit through the turkey's cavity. Pierce the shoulders into the tines inside the large cage to secure turkey to the cage.



5. Attach the small cage. Hold the turkey legs together and place cage over the rear portion of the turkey. Attach the cage to the spit, with the rear portion of the turkey inside cage, using the screw to tighten cage to secure at marked location.



**NOTE: No trussing is required. Turkey should be enclosed at both ends with cages.**

6. Lift and place turkey in resting position.
7. When the oil is hot and green READY indicator light is on, use the double lifting handle to lift turkey. Handle will act in a scissor motion. Attach both hooks, one at a time, on each side of the



assembled rotisserie spit, outside the cages.

8. Using both hands, one on each handle, lift the assembled rotisserie spit over the unit and guide the assembled rotisserie spit through the interior labyrinth. First left, then right, down to the bottom lowest position.
9. Turn the toggle switch to the Rotisserie On position.
10. Watch the rotisserie turn and check that the turkey rotates completely without touching the sides of the oil container.
11. Place the lid on the unit.
12. Set timer to the desired cooking time. (Periodically check to see if the turkey is still rotating.)
13. Timer will ring when the food is ready.



**WARNING: THE TIMER DOES NOT SWITCH THE APPLIANCE OFF.**

14. To check for turkey doneness: **WARNING:** Turn toggle switch from ON to OFF position. Lift and place turkey in resting position (top right notch of the labyrinth.) and insert thermometer into the thickest part of the turkey thigh. Do not let it touch the bone. Turkey is done when the thigh reaches 170°F and the breast reaches 165°F. Check for desired doneness. **REMOVE THERMOMETER FROM TURKEY.** If needed, turn rotisserie to ON to complete frying until desired temperature is reached.
15. When the turkey is done, use the double lifting handle, and attach it to both ends of the spit using the same technique as described for lowering the turkey.
16. Lift the assembled rotisserie spit straight up, no need to navigate through the labyrinth, and place in the top resting position. See below.
17. When cooking is finished, shut down the fryer by turning temperature control knob to STANDBY and unplugging the breakaway cord from the wall outlet.

18. Allow oil to cool to room temperature before cleaning.
19. Rest turkey for 20–25 minutes. DO NOT TENT WITH FOIL.
20. After the oil has cooled, and the turkey has rested, using oven mitts, remove the assembled rotisserie spit from unit and place on a flat surface.
21. Remove cages. Remove small cage first, using screw to loosen and detach. Then remove larger cage by guiding the shoulders off the tines and removing the spit through the cavity. Spit rod can now be removed from larger cage for cleaning.

## BASKET FRYING

1. Preheat 5 liters of good-quality vegetable, corn, canola, soybean or peanut oil to the temperature indicated in your recipe. Do not mix oils.
2. Prepare food to be fried per recipe directions.
3. Dry wet foods with paper towels. Remove excess ice crystals from frozen foods.
4. Place food to be fried into the basket (maximum of 2 pounds).
5. Attach the basket handle.
6. When the oil is hot and the green READY indicator light is on, remove the lid and place the basket on the unit over the oil reservoir:  
  
Lift the basket over the unit and guide the basket through the interior labyrinth. First left, then right, down to the bottom lowest position.
7. Place the lid on the unit.
8. Set timer to the desired cooking time. (Periodically check for doneness.)
9. Timer will ring when the food is ready.

**WARNING: The timer does not switch the appliance off.**

10. Raise the basket. If the food is done, carefully lift basket, straight up, no need to

navigate through the labyrinth, and place basket in the top resting position.

11. After the food has drained, remove the basket and place cooked food onto absorbent paper towels.
12. When cooking is finished, shut down the fryer by turning temperature control knob to STANDBY and unplugging the breakaway cord from the wall outlet.
13. Allow oil to cool to room temperature before cleaning.

## STEAMING

You can easily steam lobsters, oysters, clams and vegetables using the Cuisinart® Extra-Large Rotisserie Fryer and Steamer.

**For steaming:** Add approximately 8 cups of water to the oil reservoir.

1. Prepare food to be steamed.
2. Remove the turkey rotisserie and basket from the unit.
3. Set to the maximum temperature and bring water to a boil. Once a rolling boil is reached, turn temperature down to 235°F.

**NOTE:** Monitor water level and add more water if necessary; heating element must be covered at all times.

4. Fill basket with food to be steamed (maximum of 2 pounds).
5. Place the basket on the unit over the water reservoir: Lift the basket over the unit and guide the basket through the interior labyrinth. First left, then right, down to the bottom lowest position.
6. Place the lid on the unit.
7. Steam to desired doneness.

**WARNING: The timer does not switch the appliance off.**

8. Raise the basket. If the food is done, carefully lift basket, with lifting handle. Lift the basket straight up, no need to navigate through the labyrinth, and place basket in the top resting position.
9. After the food has drained, remove the basket.

10. When cooking is finished, shut down the steamer by turning temperature control knob to STANDBY and unplugging the breakaway cord from the wall outlet.
11. Allow water to cool to room temperature before cleaning.

## CLEANING, CARE AND MAINTENANCE

1. Always unplug appliance first, detach the breakaway cord and let the oil or water cool down to room temperature before cleaning.
2. Remove lid.
3. Lift out basket.
4. Raise control panel/heater assembly and allow oil to drain into the oil container.
5. The control panel should never be immersed in water or other liquids. Before first use, clean the outer surface of the heating element with a damp cloth containing mild soap solution or clean water.
6. Carefully remove oil or water using the oil draining spigot located on the bottom of the front housing. Place a container underneath the spigot, attach the drain hose and turn counterclockwise until the oil is fully drained. Then, turn the spigot clockwise until it is fully closed.
7. Once the oil has cooled, line a sieve with cheesecloth. Grasp each side of the removable oil container and lift upward. Pour the oil through the sieve and strain the used oil through it to remove food particles, crumbs and impurities. Clean the outer surface of the heating element with a damp cloth containing mild soap solution or clean water.
8. Lid and mesh basket are dishwasher safe. Dry parts thoroughly after cleaning and before assembling.
9. The stainless steel housing is not submersible and should be washed by hand with warm, soapy water.
10. Ensure that both the lid and the oil container are completely dry after washing and before use.

11. After cleaning, reassemble oil container, heating element, basket and lid onto deep fryer. The heating element must be seated properly or appliance will not operate.

12. **Warning: When cleaning, use care – under-edge of deep fryer is sharp.**

13. Tip: For ease in cleaning, wipe control panel with damp microfiber cloth. Microfiber cloths are available in most kitchenware stores.

**NOTE:** Oil staining on the heating element and oil container can be easily cleaned with a plastic scrubbing pad.

14. **IF DEEP FRYING DIRECTLY AFTER STEAMING, REMOVE ALL MOISTURE FROM INTERIOR OF UNIT.**

**Maintenance:** Any other servicing should be performed by an authorized service representative.

## SAFETY FEATURES

The Cuisinart® Extra-Large Rotisserie Fryer and Steamer is equipped with the following features to ensure safety:

- **Safety Interlock** – The control panel/heating element must be properly seated or deep fryer will not operate.
- **Breakaway Cord** – The cord is designed to quickly disconnect from the appliance when a pulling force is applied.
- **Thermostat Overload Protection** – Your Cuisinart® Extra-Large Rotisserie Fryer and Steamer is equipped with a thermostat overload protection. If the unit heats up beyond the recommended temperature level, the deep fryer will automatically turn off. To reset, unplug the unit from the wall outlet and allow it to cool down. Remove the control panel and heating element from the unit.
- **450°F Cutoff** – If oil temperature reaches over 450°F, unit will turn off automatically. The oil temperature must cool and the red reset button must be pressed manually to turn the unit back on.



**CAUTION:** The heating element is extremely hot. Allow it to cool thoroughly before removing it. You will find a reset button on the front of the control panel below controls. Using a toothpick or another long, thin object, push the reset button and place the control panel back into its proper position.

**NOTE:** The unit will not work if the control panel is not properly mounted. Plug the unit back in, turn on and continue use. If the unit still does not operate, repeat the steps above or call a Cuisinart Certified Consumer Service Center for assistance.

## TIPS AND HINTS

- When cooking foods dipped in fresh batter, first lower basket into hot oil. Using tongs, add food directly to oil. Use basket to lift out food when finished cooking.
- Do not exceed the MAX fill line in the basket.
- Sort or cut food into pieces of uniform size. All the food will then be cooked in the same amount of time. To reduce splattering, remove excess moisture or ice from food.
- The oil does not need to be changed after each use.
- Pour the oil through the sieve lined with cheesecloth and strain the used oil through it to remove food particles, crumbs and impurities. This process is safe to repeat three or four times without the oil deteriorating.
- It is important to follow the temperature recommendation for every recipe. If the temperature is too low, the fried food absorbs oil. If the temperature is too high, a crust quickly forms on the outside while the inside remains uncooked. For best results, drop

freshly sliced food into basket one piece at a time using tongs.

**The rotisserie** should never be used to fry frozen foods or food that is partially frozen. Partially frozen food will cook unevenly and will result in areas that are undercooked or overcooked.

## FRYING FROZEN FOODS

- Due to their extremely low temperature, frozen foods inevitably lower the temperature of the oil. For best results, do not overload the basket with food.
- Follow the instructions on the frozen food package for cooking time and temperature.
- Frozen foods are frequently covered with a coating of ice crystals, which should be removed before frying. Lower the basket very slowly into the oil.
- Follow all instructions for removal of moisture/ice and thawing before cooking.

## FILTERING AND CHANGING THE OIL

- **WARNING:** Always remove the plug from wall socket before cleaning. Allow the Cuisinart® Extra-Large Rotisserie Fryer and Steamer and the oil to cool completely (approximately 2 hours) before cleaning or storing. Never immerse the control panel, cord or plug in water or any other liquids.
- The oil can be reused after your first frying session. In general, the oil will be tainted rather quickly when frying food containing a lot of protein (such as poultry, meat or fish). When oil is mainly used to fry potatoes and it is filtered after each use, it can be used an additional 3 to 4 times.
- Used oil can be successfully stored in a cool, dark place for up to a month in a clean, airtight container. Refrigeration or freezing increases the oil's lifespan by several months. However, do not use the oil for longer than 6 months.

- **DO NOT STORE THE OIL IN THE DEEP FRYER.** Add a little fresh oil each time you reuse the oil.

## TIPS FOR FRYING

- Heat oil to 375°F unless recipe specifies otherwise. A cube of bread should brown in approximately 60 seconds.
- Correct temperature is extremely important. If the temperature is too high, bread will brown before the inside has cooked; if it is too low, the bread will absorb the fat and become soggy and greasy.
- Cook only as much as will float easily in the oil. Too much added to the Cuisinart® Extra-Large Deep Fryer and Steamer will cause the temperature to drop, and the food will be difficult to turn. Turn bread when it rises to the top of the oil, taking care not to pierce it. Lift cooked breads from the fryer; allow them to drain for a moment, then place on paper towels to drain.

## LIMITED THREE-YEAR WARRANTY (U.S. and Canada only)

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Extra-Large Rotisserie Fryer and Steamer that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Extra-Large Rotisserie Fryer and Steamer will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, **[www.cuisinart.com](http://www.cuisinart.com)** for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits.

In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart® Extra-Large Rotisserie Fryer and Steamer should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-800-726-0190 for additional information from our Consumer Service Representatives, or send the defective product to Consumer Service at Cuisinart, 7475 North Glen Harbor Blvd., Glendale, AZ 85307.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by check or money order made payable to Cuisinart (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

**NOTE:** For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Please be sure to include your return address, daytime phone number, description of the product defect, product model # (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

### CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells Cuisinart products of the same type.

The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief

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to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190.

Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

#### **BEFORE RETURNING YOUR CUISINART® PRODUCT**

Your Cuisinart® Extra-Large Rotisserie Fryer and Steamer has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.

**Important:** If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

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# DEEP-FRYING GUIDE – Fresh or Uncooked Foods

Fresh indicates food prepared from a recipe or purchased fresh, not frozen. Read package label to determine if prepared, packaged foods are **NOT** precooked. If there are ice granules around prepared foods, set pieces on a paper towel and pat dry. Moist vegetables will cause the oil to splatter. Follow all instructions for removal of moisture/ice and thawing before cooking.

Frying times may vary because of food temperature, quantity and size of pieces. Best results are obtained when food is cooked in small batches and size of pieces is uniform. Check deep-fried foods at the shortest times given; deep-fry until fully cooked.

## Low heat 325°F

|                                           |            |
|-------------------------------------------|------------|
| Turkey thighs, bone in, skin on . . . . . | 20–22 min. |
| Turkey breast, bone in, skin on . . . . . | 30–35 min. |
| Breaded eggplant . . . . .                | 5–6 min.   |
| Breaded portobello mushrooms . . . . .    | 4½–5 min.  |

## Medium heat 350°F

|                                            |            |
|--------------------------------------------|------------|
| Frozen chicken nuggets . . . . .           | 5½–6 min.  |
| Breaded chicken tender . . . . .           | 3½–4½ min. |
| Breaded, boneless chicken breast . . . . . | 5½–6 min.  |
| Breaded bone-in pork chop . . . . .        | 7½–8 min.  |
| Egg rolls . . . . .                        | .5 min.    |
| Large shrimp . . . . .                     | 1–2 min.   |

## High heat 375°F

|                              |           |
|------------------------------|-----------|
| Red potato chips . . . . .   | 2–3 min.  |
| Yam potato chips . . . . .   | 2–2½ min. |
| American fries . . . . .     | 5–6 min.  |
| Thin French fries . . . . .  | 3–3½ min. |
| Thick French fries . . . . . | 3½–4 min. |
| Curly French fries . . . . . | 4½–5 min. |

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## Traditional Fried Turkey

Deep-frying a turkey takes only a fraction of the time as traditional roasting, plus it frees up the oven to accommodate the accompanying side dishes and dessert!

Makes about 12 servings

- 1 12-pound turkey**
  - 2 teaspoons kosher salt**
  - 1 teaspoon freshly ground black pepper**
1. Preheat the Cuisinart® Deep Fryer to 355°F.
  2. Dry turkey thoroughly and completely. Any excess moisture can cause the hot oil to splatter. Massage bird well with salt and pepper, including the cavity.
  3. Secure the rotisserie assembly to the turkey and place assembled turkey onto the resting position of the deep fryer.
  4. Once the light signals the oil is to temperature, use the safety handle to lower the turkey carefully into the hot oil.
  5. Once turkey is in the lowest position and submerged in the oil, remove handle and select Rotisserie. Cover the deep fryer for the first 5 minutes of frying to minimize any splatter.

6. Cook turkey for approximately 1 hour and 10 minutes, about 6 minutes per pound. Turkey is ready when the breast reads 165°F, the deepest part of the thigh is 170°F, and the juices run clear.
7. Wait at least 15 to 20 minutes before carving.

## Cajun Turkey

A twist on the traditional bird. The Cajun flavors make this turkey the star of a classic Southern spread, complete with macaroni and cheese, collard greens and biscuits.

Makes about 12 servings

- 1 tablespoon garlic powder**
  - 1 tablespoon paprika**
  - 1 tablespoon kosher salt**
  - 2 teaspoons dried oregano**
  - 1 teaspoon cayenne pepper**
  - 1 teaspoon freshly ground black pepper**
  - 1 teaspoon dried thyme**
  - 1 12-pound turkey**
1. Dry turkey thoroughly and completely. Combine the spices together and generously rub over the entire turkey, being sure to cover the interior cavity as well as gently rubbing some of the spice mixture underneath the skin and directly on the meat.
  2. Once the turkey is seasoned, let sit for about 2 hours. Turkey can stay covered and refrigerated overnight.
  3. When ready to cook, preheat the Cuisinart® Deep Fryer to 355°F and secure turkey on the rotisserie assembly.
  4. Place assembled turkey onto the resting position of the deep fryer.
  5. Once the light signals the oil is to temperature, use the safety handle to lower the turkey carefully into the hot oil.
  6. When turkey is in the lowest position and submerged in the oil, remove handle and select Rotisserie. Cover the deep fryer for the first 5 minutes of frying to minimize any splatter.
  7. Cook turkey for approximately 1 hour and 10 minutes, about 6 minutes per pound. Turkey is ready when the breast reads 165°F, the deepest part of the thigh is 170°F, and the juices run clear.
  8. Wait at least 15 to 20 minutes before carving.

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## Turkey Gravy

This simple gravy is easy to prepare. For extra flavor, simmer the turkey neck in store-bought broth for about an hour; strain before using.

Makes about 2 cups

- ¼ cup unsalted butter**
- ½ yellow onion, finely minced**
- ¼ cup unbleached, all-purpose flour**
- 2 cups chicken broth**
- ½ teaspoon kosher salt**
- ¼ teaspoon freshly ground black pepper**

1. Melt the butter in a heavy-bottomed saucepan over medium-low heat. Add the onion and cook to soften, about 5 to 8 minutes.
2. Once the onion is soft, stir in the flour and cook the mixture, while occasionally stirring, about 3 minutes.
3. While continuously whisking, slowly pour the broth into the pot, allowing the broth to incorporate with the butter/flour mixture. Once all of the broth is added, increase the heat to bring to a slight boil, and then reduce the temperature to maintain a simmer in order for the gravy to thicken.
4. Once thick, add the salt and pepper. Adjust seasoning to taste before serving.

## Fried Chicken

Plan ahead, for this chicken does need to marinate overnight. The results are well worth the planning!

Makes about 6 to 8 servings

- 2 cups buttermilk**
- 1 tablespoon hot sauce**
- 1 tablespoon Dijon mustard**
- ½ teaspoons kosher salt, divided**
- ½ teaspoons freshly ground pepper, divided**
- 4 pounds bone-in chicken parts**
- 2 cups unbleached, all-purpose flour**
- ½ teaspoons baking powder**
- 1 teaspoon paprika**
- Oil for frying**

1. In a medium non-reactive bowl, stir together the buttermilk, hot sauce, Dijon, 1 teaspoon salt and 1 teaspoon freshly ground pepper. Add the chicken pieces and coat well with buttermilk mixture.
2. Refrigerate overnight.

3. Mix together the flour, baking powder, paprika and remaining salt and pepper.
4. Preheat the Cuisinart® Deep Fryer to 355°F.
5. While the oil is preheating, lightly coat each chicken piece evenly with the flour mixture, tapping away any excess.
6. Fry chicken in batches, about 5 minutes per side. Internal temperature of chicken should register 170°F. The larger pieces may take longer. Finish chicken in a 350°F oven until cooked through.

## Five-Spice Chicken Wings with Dipping Sauce

A fun and delicious twist to your traditional chicken wings.

Makes about 6 servings

- 3 pounds chicken wings**
- 1 teaspoon kosher salt**
- 1 teaspoon five-spice powder**

Dipping Sauce

- ¼ cup fish sauce**
- ¼ cup granulated sugar**
- 1 garlic clove, finely chopped**
- ½ Thai chile, thinly sliced (for ½ jalapeño, seeded and thinly sliced)**
- 1 tablespoon fresh lime juice**
- 1 tablespoon chopped cilantro**
- 1 tablespoon chopped mint**
- 1 tablespoon shredded carrots**

1. If necessary, cut wing tips from wings and discard. If wings are whole, cut each at the joint, making each two pieces.
2. Sprinkle the wings liberally with the salt and Chinese five-spice powder.
3. Prepare dipping sauce. Heat the fish sauce, sugar, garlic, and chile together over medium heat until the sugar is just dissolved. Remove from heat and stir in remaining herbs. Reserve.
4. Heat oil to 350°F. Cook wings in batches in the frying basket, until golden and cooked through, about 6 to 8 minutes per batch. Remove wings; drain briefly on layered paper towel.
5. Serve immediately with the dipping sauce.

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## French Fries

Frying the potatoes twice ensures the crispiest fries!

Makes about 6 servings

**2 pounds russet potatoes**

**1 teaspoon kosher salt**

**Freshly ground black pepper**

1. Preheat the Cuisinart® Deep Fryer to 300°F.
2. Cut the potatoes into uniform French fry batons (thinly cut, 6mm thick). As you cut, place the potatoes in a bowl of ice water to keep them from turning brown.
3. When ready to fry, drain and dry the cut potatoes completely and thoroughly. The oil will splatter if they are only slightly wet. Fry the potatoes in small batches for about 3 minutes. Remove and drain on a single layer of paper towels.
4. Once all potatoes are fried once, increase the temperature to 375°F. Fry potatoes a second time in small batches until golden and crispy, about 5 to 8 minutes, depending on the size and thickness of the cut. Drain on fresh layers of paper towels.
5. Season to taste and serve immediately.

## Beer-Battered Onion Rings

Beer batter lends a light and crispy texture to many fried foods. These onion rings are no exception, making it virtually impossible to have just one!

Makes about 4 servings

**1¼ cups lager or ale**

**1½ cups unbleached, all-purpose flour, divided**

**¾ teaspoon kosher salt**

**1 pound (about 3 medium) onions, peeled**  
**Kosher salt**

1. In a medium bowl, whisk the beer and 1 cup of flour until smooth. Let batter stand 30 minutes. Stir in salt.
2. Place remaining flour in a dish. Cut the onions crosswise into ¼-inch thick slices. Separate the slices into rings. Toss lightly with flour.
3. Preheat the Cuisinart® Deep Fryer to 355°F. Lower the frying basket into the hot oil. Working in batches, dip each floured ring into batter and allow any excess to drip off. Cook coated onion

rings by carefully lowering into the hot oil. Fry until golden, turning as needed, about 1 to 2 minutes per side. Lift basket and place onion rings on layered paper towels to drain. Sprinkle with kosher salt while hot and serve.

## Indoor Clambake

Take the beach party inside with this easy, but impressive countertop recipe.

Makes about 4 servings

**8 cups water**

**1 bottle (8 ounces) clam juice**

**1 teaspoon celery seed**

**2 teaspoons kosher salt**

**½ teaspoon freshly ground black pepper**

**1 teaspoon paprika**

**1½ pounds small red potatoes**

**6 sprigs fresh thyme**

**1 large garlic clove, cut in half**

**1 medium sweet onion, peeled and cut into quarters**

**1 pound kielbasa or chorizo sausage, sliced (raw chorizo may be used, leave whole)**

**1 dozen littleneck clams**

**1 lobster (approximately 1½ pounds) or 4 lobster tails**

**2 ears of corn, shucked and cut in half**

**1 pound mussels**

**16 large shrimp, cleaned**

**2 sticks (16 tablespoons) unsalted butter**  
**Lemon wedges for serving**  
**Crusty bread for serving**

1. Fill the Cuisinart® Deep Fryer with the water and clam juice. Set the temperature to 355°F and cover.
2. Combine celery seed, salt, pepper, and paprika and toss together in a mixing bowl with the potatoes. Once the liquid comes to a boil, add the basket to the fryer and then add the spiced potatoes with the thyme, garlic, onion, and sausage; cover and cook for 5 minutes. Evenly add the clams, then the lobster, tucking the corn halves into each corner of the basket and cook for an additional 10 minutes. Add the mussels, and shrimp and cook for 5 minutes, so that all of the shellfish are open. The cover should be in place while cooking.
3. While the clam bake is steaming, melt the butter for serving.

4. Once all is cooked, evenly divide the seafood among 4 plates or shallow bowls. If desired, remove the flavorful cooking liquid using the spout to serve some in each dish. Serve with the melted butter, lemon wedges and crusty bread.

\*If desired, reduce amount of shellfish and/or potatoes and corn to accommodate 2 lobsters.

## Simple Mussels

Add a simple salad and crusty bread for a light and easy dinner any night of the week.

Makes about 4 to 6 servings

- 6 cups water**
- 1 cup dry white wine**
- 2 pounds mussels, scrubbed with beards removed**
- 2 shallots, thinly sliced**
- 3 garlic cloves, thinly sliced**
- 1 celery stalk, thinly sliced**
- 2 sprigs fresh thyme**
- ½ teaspoon kosher salt**
- ¼ teaspoon crushed red pepper**
- 2 tablespoons extra virgin olive oil**

1. Fill the Cuisinart® Deep Fryer with the water and wine. Set temperature to 355°F.
2. Toss the mussels together with the shallots, garlic, celery and thyme.
3. Once water is boiling, add the mussels to the steamer basket and cover to cook until all of the shells have opened, about 4 to 5 minutes.
4. Once open, remove mussels and transfer to serving platter. Discard any mussels that have not opened. Toss together with salt, red pepper and olive oil.
5. Serve immediately.

**NOTE:** For a flavorful dipping sauce, remove some steaming liquid from the fryer using the spout. Dispense directly into a sauté pan and place over medium heat. Bring to a boil and then reduce heat to maintain a simmer to reduce slightly. Whisk in butter or heavy cream for extra richness!

## Steamed Crab Legs with Garlic Butter

Special-occasion meal made simple.

Makes about 3 to 4 servings

- 8 cups water**
- 1½ pounds crab legs**
- ½ cup unsalted butter**
- 1 large garlic clove, finely chopped**
- Pinch kosher salt**

1. Fill Cuisinart® Deep Fryer with water to the minimum line. Set temperature to 355°F and cover.
2. Once the water is boiling, add the crab legs to the steamer basket and cover. Steam for about 10 to 12 minutes until cooked.
3. While the crab is steaming, put the butter and garlic into a small, heavy-bottomed saucepan over low heat to melt. Keep over low heat to infuse the garlic. Skim any foam off the top. Slowly pour contents through a strainer, leaving any milky solids behind at the bottom of the pot. Season with a pinch of salt.
4. Sever the crab legs with the butter on the side for dipping.

## Beer-Steamed Clams with Chorizo

Use the clamshell halves to scoop up the chorizo and broth while eating the clams to get a little taste of everything in each bite.

Makes about 8 servings

- 6 cups water**
- 1 lager-style beer (12 ounces)**
- 2 dozen littleneck clams, scrubbed**
- 1 fennel bulb, trimmed, cored and cut into ¼-inch strips**
- 6 ounces cooked chorizo, sliced**
- ½ teaspoon kosher salt**

1. Fill the Cuisinart® Deep Fryer with water and beer. Set temperature to 355°F and cover.
2. Once the liquid is boiling, add the clams, fennel and chorizo to the steaming basket and steam until the clams completely open, about 10 minutes.
3. Remove ingredients from basket and sprinkle with salt.
4. Serve immediately. If desired, pour a little bit of the steaming liquid into each serving dish using the spout.

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**NOTE:** For a flavorful dipping sauce, remove some steaming liquid from the fryer using the spout. Dispense directly into a sauté pan and place over medium heat. Bring to a boil and then reduce heat to maintain a simmer to reduce slightly. Whisk in butter or heavy cream for extra richness!

## Cinnamon-Spice Doughnuts

Homemade doughnuts???? Need we say more?

Makes 10 doughnuts

**3 $\frac{1}{3}$  cups unbleached, all-purpose flour, plus extra for dusting**

**1 tablespoon baking powder**

**$\frac{1}{2}$  teaspoon kosher salt**

**1 teaspoon ground cinnamon**

**$\frac{1}{4}$  teaspoon ground allspice**

**$\frac{1}{8}$  teaspoon freshly grated nutmeg**

**$\frac{3}{4}$  cup granulated sugar**

**2 tablespoons non-hydrogenated vegetable shortening**

**1 cup applesauce**

**2 large eggs**

**Powdered sugar or cinnamon sugar for dipping**

1. Put the flour, baking powder, salt and spices into a medium bowl and stir with a whisk to blend; reserve. Put the sugar and shortening into a large bowl. Using a hand mixer on low speed, beat to blend and break up the shortening. Add the applesauce and eggs; beat until smooth. Add the flour mixture in two additions and blend on medium speed until just mixed. Cover dough and chill for at least one hour.
2. Once rested, place the dough on a generously floured surface and dust with flour, as the dough will be rather sticky. Roll out to  $\frac{1}{2}$ -inch thickness. Cut dough with a floured round or doughnut cutter (about 3 $\frac{1}{2}$  inches). If using a round cutter, use a smaller round cutter for the doughnut hole. Place doughnuts and holes on a waxed paper-lined baking sheet or tray.
3. Preheat the Cuisinart® Deep Fryer to 355°F. Fry doughnuts in batches, about 3 minutes per side. Remove and drain on layered paper towels. Toss in powdered sugar or cinnamon sugar before serving.

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