

Global
Solutions
a NEMCO FOOD EQUIPMENT company
GS1005

MEALS,
PIZZA,
SNACKS &
DESSERTS



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MULTI-PURPOSE OVEN

FEATURES:

- Opening: 3" x 13"
- Removable cleanout tray
- LED Display
- Adjustable thermostat 150°F–500°F in 25°F increments
- 30-minute digital display timer
- Quick one-touch setting with temperature memory
- Long-life calrod heating elements
- Flip-up handle design for easier storage

ADDITIONAL ACCESSORIES AVAILABLE:

- Cookie pan (#0016555)
- Cooling rack (#00616CR)

ELECTRICAL DATA:

- 120 volts, 12.5 amps, 1500 watts
- Best when operated on an individual branch circuit
- 6' power cord

DIMENSIONS:








- 7 $\frac{3}{4}$ "H x 18"W x 15"D
- Inside dimension: 13" x 13" x 3"

SHIPPING WEIGHT:

Approximately 20 lbs.



IMPORTANT: Read the following safety and operating instructions to avoid injury and/or damage to equipment and property.

-  Plug unit into a properly grounded electrical outlet of the correct voltage, size and plug configuration for this unit. We recommend usage on an individual branch circuit of at least 15 amps for best results. Failure to do so may result in decreased performance of the pizza oven.
-  The oven should never be operated on or near combustible materials. Caution should be taken because of the hot surfaces attained during use. We recommend a 6" spacing from walls.
-  Exterior surfaces on unit may get hot. Use caution when touching these areas to avoid injury.
-  Improper assembly of the "flip-up" handle to the grill could cause the grill to rotate. This may result in food falling off the grill. Injury to the individual could occur if attempting to catch falling food. See proper handle assembly instructions included in this instruction manual.
-  When removing from oven, use caution to avoid hot food falling into the oven, on the operator, etc.
-  Unplug oven when not in use.
-  Unit is not waterproof. DO NOT submerge in water. DO NOT operate if unit has been submerged in water.

ASSEMBLING COMPONENT PARTS

Included with your oven is a plastic bag containing the grill handle, screw, and a thumb nut. See instructions for assembling the flip-up handle on page 9.

CLEANING INSTRUCTIONS

Unplug oven, and allow to cool before cleaning. This oven is designed with a cleanout tray which should be removed and cleaned often with warm, soapy water and dried thoroughly. Most of the spillage will fall directly onto this tray. If spillage is not allowed to accumulate, the internal parts of the oven will stay relatively clean. Usage of aluminum foil in the cleanout tray is recommended to aid in keeping the oven clean. Change the foil often. Proper cleaning eliminates smoking caused by carbon buildup. The outside of the oven may be cleaned with a soft cloth and stainless steel cleaner. As with all metals, there may be sharp edges, and caution should be used when cleaning.

DO NOT USE ANY OVEN/RANGE CLEANERS ON THIS UNIT.

AVOID USING ABRASIVE SCOURING PADS AS SOME MAY CAUSE SCRATCH MARKS ON UNIT.



OPERATING INSTRUCTIONS:

Turning the Oven ON

- Push the control knob to turn the oven on. The prompting buzzer will make a sound.

Quick One-touch Setting with Temperature Memory

- The oven will automatically start at the last used temperature setting for 10 minutes if the control knob is not turned or pushed within 5 seconds. If the unit has been unplugged, the default is 450°F. Time is not saved in memory and will always default to 10 minutes.

Selecting Bake Time

- With the baking time flashing, turn the control knob clockwise to increase the baking time and counterclockwise to decrease the baking time. The maximum baking time is 30 minutes. If a longer time is needed, turn the control knob clockwise again before original set time is done.
- Once the desired baking time is displayed, push the control knob once to display the baking temperature.

Selecting Baking Temperature

- Turn the control knob clockwise to increase the baking temperature and counterclockwise to decrease the baking temperature. The temperature can be regulated in 25°F increments. The minimum baking temperature is 150°F, and the maximum is 500°F.

NOTE:

- After the baking temperature is selected, the oven will automatically start if the control knob is not turned within 5 seconds.
- The baking temperature cannot be changed once the oven has started.
- The oven's TEMP light will flash until it has reached the desired pre-heat temperature.

Adding/Subtracting Baking Time

- Time can be added or subtracted while the oven is operating.
- Turn the control knob clockwise to increase the baking time and counterclockwise to decrease the baking time.

Turning the Oven OFF

- If the control knob is pushed during the cooking cycle, the oven will shut off.
- The oven's display will flash for the last 15 seconds of the cooking cycle, then the prompting buzzer will beep five times and shut off. The cooling fan will remain running for several minutes.

Error Codes

If the digital readout should display either of the following error codes, please give us a call.

- The code E1 will appear on the LED display when there is an open circuit in the temperature sensor circuit; a replacement temperature sensor may be needed to correct this.
- The code E2 will appear on the LED display when the temperature sensor circuit is shorted; a replacement temperature sensor may be needed to correct this.

LIMITED WARRANTY / RETURN POLICY

PRODUCT SERVICE

Nemco has a staffed service department, and we believe prompt service is extremely important to our customers. Therefore, we request all product service inquiries be handled in the following manner:

(1) The end user should call Nemco Customer Service with the company name, address, phone number, model number, serial number (if applicable), Nemco Sales Order number or Dealer Purchase Order number and the nature of the problem (the "Claim Information").

(2) The Nemco Customer Service Department will decide on the most appropriate course of action. If Nemco determines that it must inspect a product, the following procedure will be followed:

The end user will obtain a Return Goods Authorization number from Nemco Customer Service to return the product to Nemco for inspection. Please be sure to use this number on the box and on paperwork sent with the unit. Return the unit to Nemco. The Nemco Service Department will determine if the problem is covered by the foregoing warranty. If so, Nemco will repair the unit and return it to the end user. If the unit is determined not to be covered by the foregoing warranty, the dealer will be contacted to determine the next course of action.

If the unit weighs less than 70 lbs., it will be considered a carry-in warranty. The service agent performing the service must call Nemco Customer Service to obtain a Service Authorization number and provide the Claim Information. If the unit weighs 70 lbs. or more, it will be considered an on-site warranty, and the service agent performing the service must call Nemco Customer Service to obtain a Service Authorization number and provide the Claim Information.

PRODUCT WARRANTY

Except as otherwise provided below, Nemco Food Equipment, Ltd. ("Nemco") warrants, to the original user, its electrical food preparation products (other than blades and light bulbs) to be free of electrical and mechanical defects in material and workmanship under "normal use" (defined below) for the shorter of the following periods: (a) one (1) year from the date placed in service by the original user, or (b) 18 months from the date of shipment from its factory. In addition, Nemco warrants its non-electrical food preparation products (other than blades) to be free of mechanical defects in material and workmanship under normal use for two (2) years from the date placed in service by the original user. The warranty provided for herein shall be limited to parts and labor. Any determination that a product is defective or covered by this warranty, shall be made by Nemco, in its sole discretion. The determination of whether to repair or replace a defective, covered product, or to refund the purchase price for the product, will be at Nemco's sole discretion. This warranty does not cover products used outside the United States, or damages caused by accident, misuse, negligence of any person other than Nemco, current or voltage other than stated on the appliance, fire, flood or other casualty. Any alteration to the product or unauthorized repair voids this warranty. For purposes of this warranty, the phrase, "normal use" shall mean the use of the product in connection with food in accordance with the product manual accompanying the product.

Nemco shall be responsible only for repairs or replacements of defective parts performed by Nemco's authorized service personnel. Authorized service agencies are located in principal cities throughout the continental United States, Alaska and Hawaii.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED. NEMCO EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY THAT ANY OF ITS PRODUCTS IS MERCHANTABILITY, FIT FOR A PARTICULAR PURPOSE, OR DOES NOT INFRINGE ON THE RIGHTS OF ANY THIRD PARTY. THE FOREGOING WARRANTY SHALL BE NEMCO'S SOLE AND EXCLUSIVE OBLIGATION. ANY PERSON'S (BUYER, USER OR OTHERWISE) EXCLUSIVE REMEDY AGAINST NEMCO, AND NEMCO'S SOLE OBLIGATION, FOR ANY AND ALL CLAIMS, WHETHER FOR BREACH OF CONTRACT, WARRANTY, TORT (INCLUDING WITHOUT LIMITATION NEGLIGENCE), OR OTHERWISE, SHALL BE LIMITED TO NEMCO REPAIRING OR REPLACING THE PRODUCT, OR, AT NEMCO'S OPTION, REFUNDING THE PURCHASE PRICE THEREFOR. IN NO EVENT SHALL NEMCO HAVE ANY LIABILITY FOR DAMAGES IN AN AMOUNT EXCEEDING THE PURCHASE PRICE OF THE PRODUCT, NOR SHALL NEMCO HAVE ANY LIABILITY FOR INCIDENTAL, SPECIAL OR CONSEQUENTIAL DAMAGES. Any person desiring to make any claim against Nemco must do so within six (6) months after expiration of the applicable warranty period, or such claim shall be forever barred.

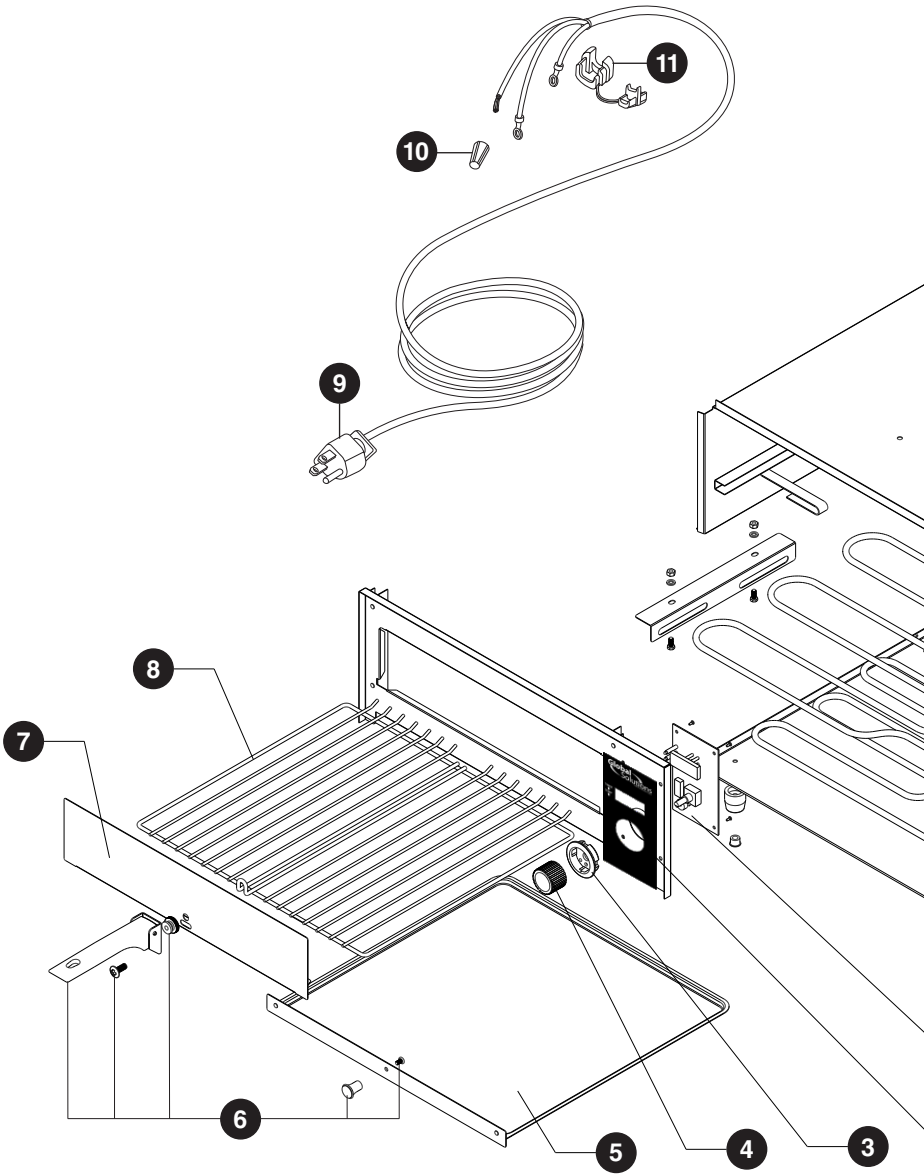
NOTE: WARRANTY DOES NOT COVER DAMAGE TO THE GRID OR GRID COATING. IT IS NEMCO'S SOLE DISCRETION TO DETERMINE IF A GRID OR GRID COATING CLAIM IS WARRANTED.

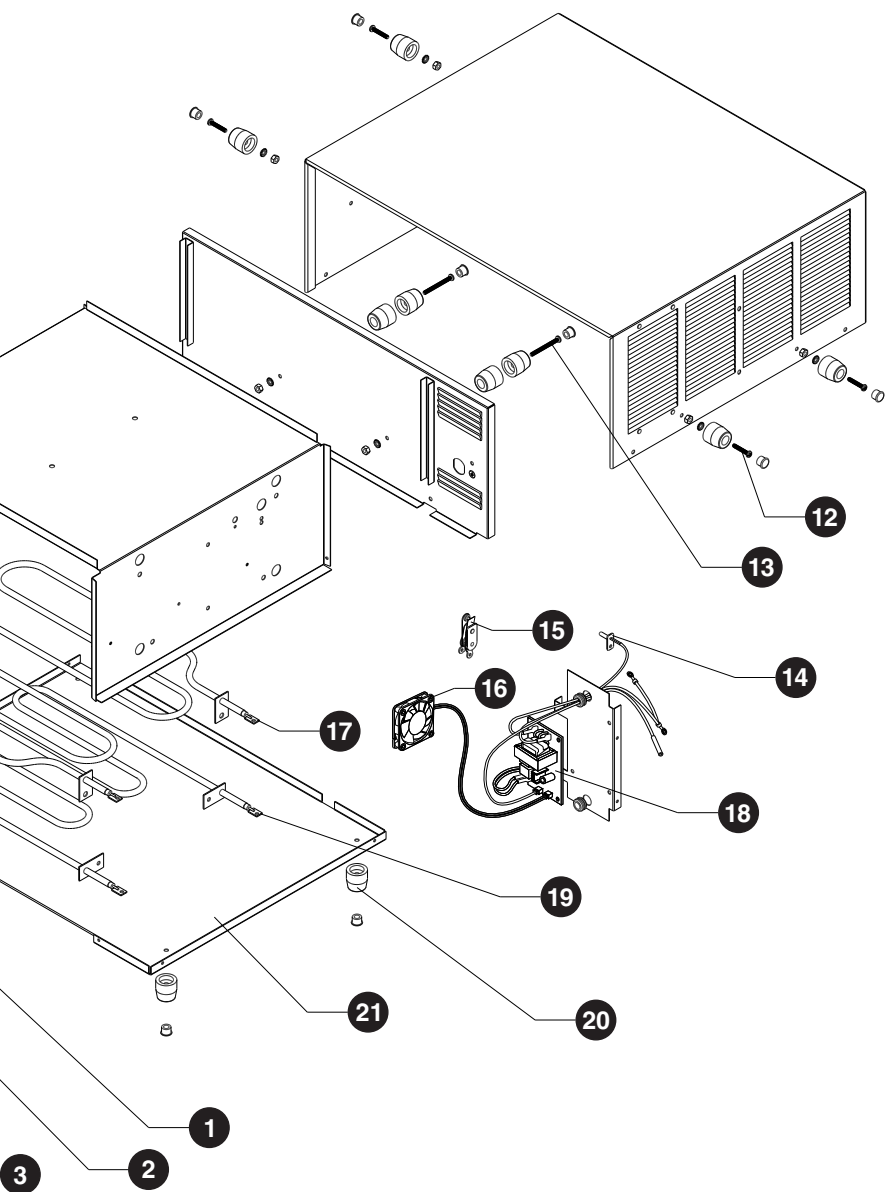
NOTE: WARRANTY DOES NOT COVER DAMAGE TO THE ROLLERS OR ROLLER COATING. IT IS NEMCO'S SOLE DISCRETION TO DETERMINE IF A ROLLER OR ROLLER COATING CLAIM IS WARRANTED.

TERMS & CONDITIONS

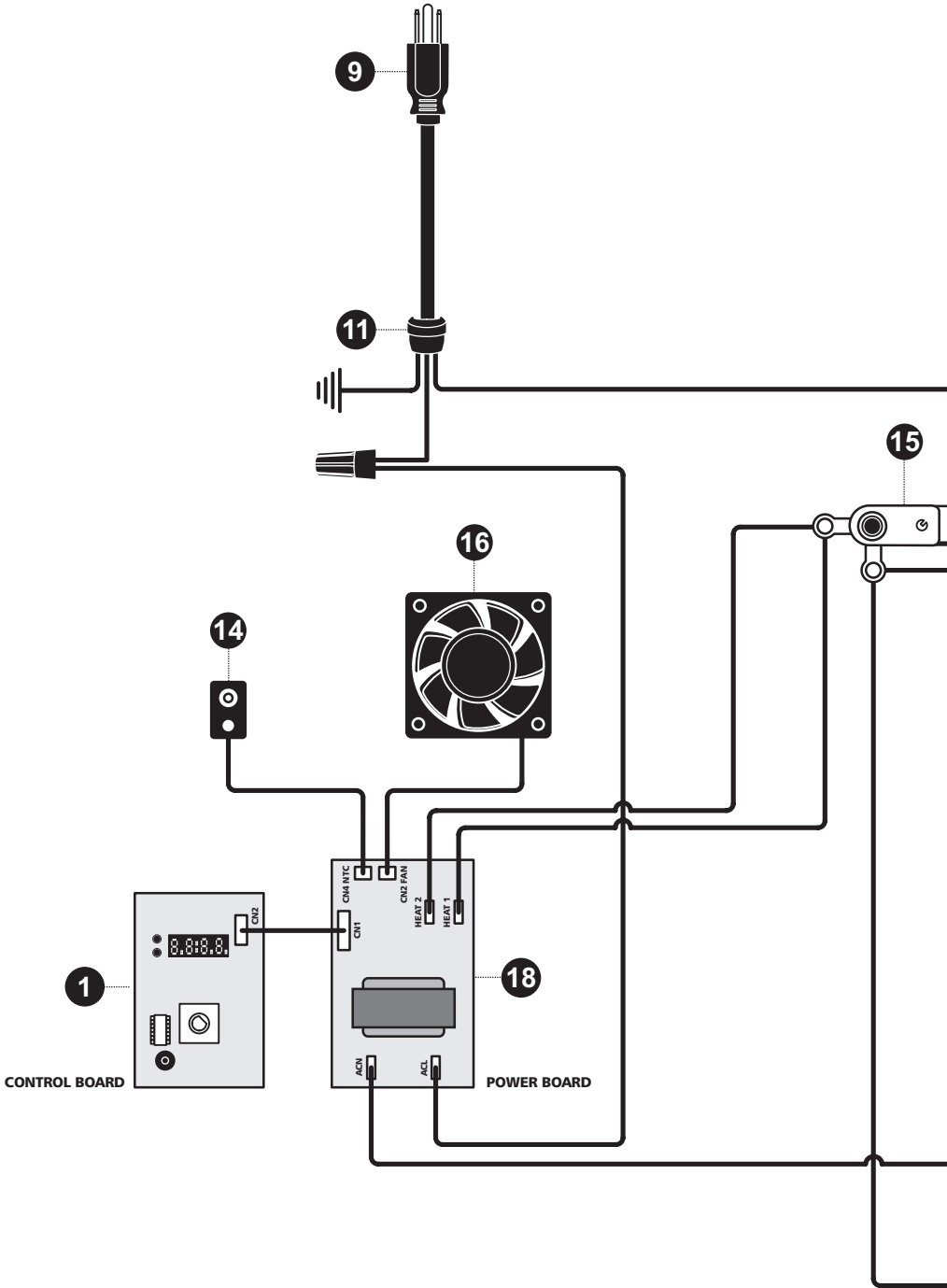
- This Price List supersedes all previous price lists.
- Orders with an invoice value of \$1,800 net or more will be shipped freight prepaid to one destination in the continental United States (Does not apply to PaniniPro Sandwich Press which is FOB 43526 or 85034).
- Terms are COD, CIA or Net 30 days with approved credit.
- Buyer shall pay all applicable federal, state and municipal sales or use tax.
- No merchandise shall be returned without prior written authorization.
- All returned merchandise must be unused, in original carton and shipped prepaid.
- All returned merchandise is subject to a 25% restocking charge.
- No returns will be accepted after 90 days of shipping date.
- Purchaser should make claim directly to carrier for any damages to merchandise that occur in transit.
- No minimum order charge.
- Prices subject to change without notification.

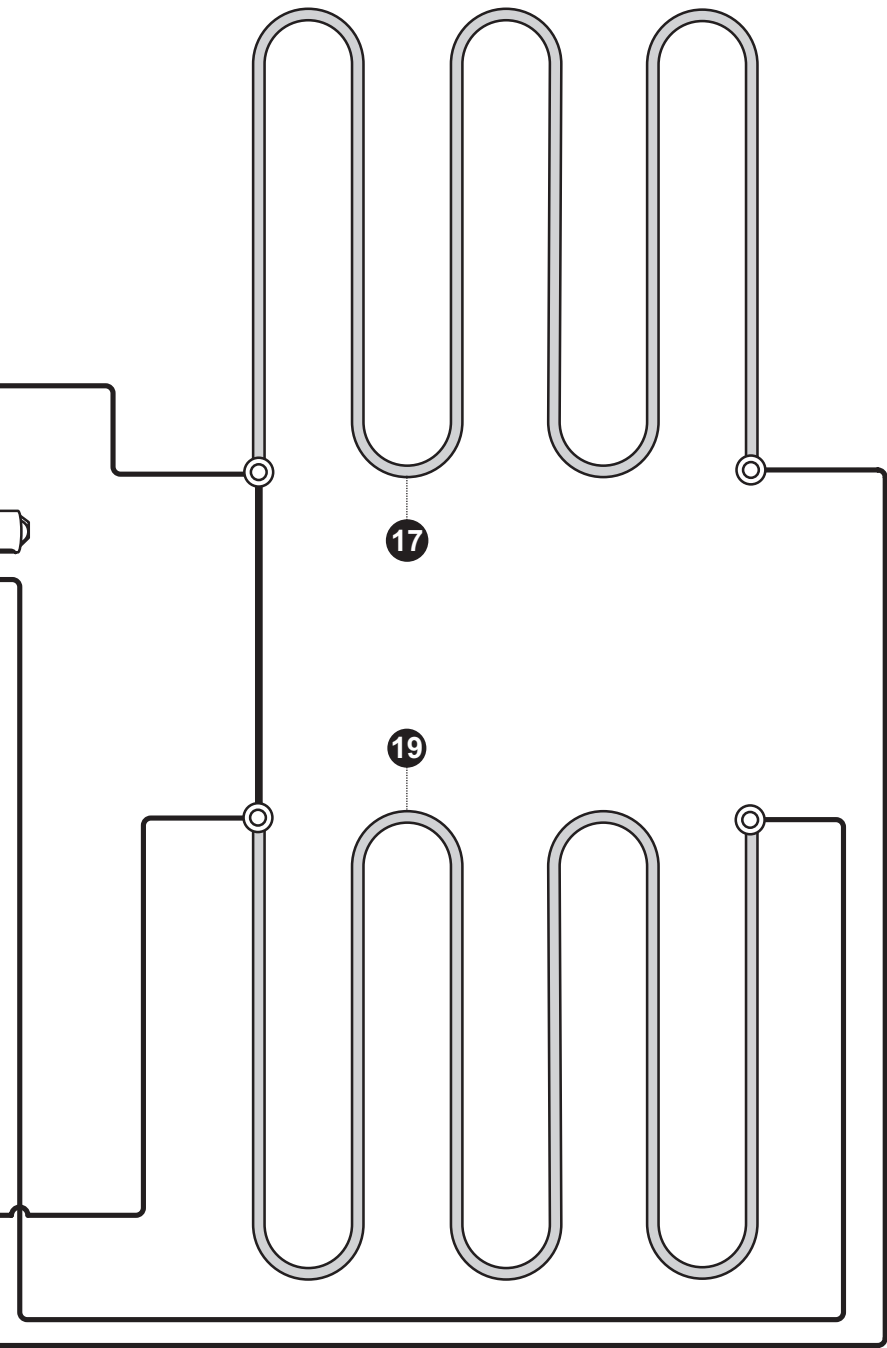
GS1005 EXPLODED VIEW





GS1005 WIRING DIAGRAM







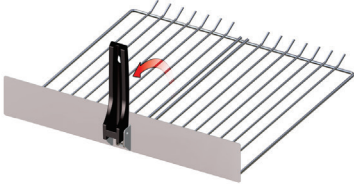
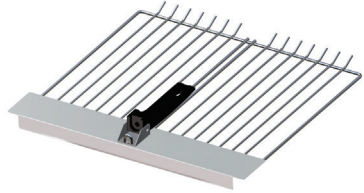
ITEM #	PART #	DESCRIPTION
1	10087	CONTROL BOARD
2	10144	CONTROL BOARD DECAL
3	10088	CONTROL KNOB HOUSING
4	10089	CONTROL KNOB
5	10150	CLEANOUT TRAY
6	10095	BAG OF PARTS (Incl. handle, nut, screw & clean out tray knob & screw)
7	10114	GRILL FRONT PANEL
8	10154	GRILL
9	10094	POWER CORD
10	47683	WIRE NUT
11	10029	STRAIN RELIEF
12	10127	SIDE FOOT SERVICE KIT
13	10128	REAR FOOT SERVICE KIT
14	10090	TEMPERATURE SENSOR
15	10096	HI-LIMIT THERMOSTAT
16	10125	COOLING FAN
17	10092	UPPER HEATING ELEMENT 900W
18	10091	POWER BOARD
19	10093	LOWER HEATING ELEMENT 600W
20	10129	BOTTOM FOOT SERVICE KIT
21	10149	BOTTOM PAN ASSEMBLY WITH FEET

HANDLE ASSEMBLY INSTRUCTIONS



1 Slide the Grill Front over the Grill Loop allowing it to lay flat

2 Place the Handle Bracket over the Grill Loop



3 Rotate the Grill Front and Handle upright

4 Insert the Screw through the Grill Loop, the Handle Bracket, and the Grill Front



5 Thread and tighten the Thumb Nut onto the Screw

WARNING

Improper assembly of the “flip-up” handle to the grill could cause the grill to rotate. This may result in food falling off the grill. Injury to the individual could occur if attempting to catch falling food.



CONVERTING OVEN RECIPES:

Recipes made using a standard oven can usually be made in the Nemco oven. There is no need to change ingredients or the quantity of ingredients. Cooking times may need to be adjusted either shorter or longer, so attention should be paid the first time a recipe is prepared. Recipes that rise more than the interior space in the oven should not be made in the Nemco oven.

BAKING TEMPERATURES:

Most recipes can be made following the recommended temperatures. If you are using a Nemco oven that does not have an adjustable temperature gauge, use the temperature setting closest to the temperature recommended in the recipe. Example: If the recipe calls for 375°F, use the 350°F temperature setting. If the recipe calls for 425°F or higher, use the 450°F temperature setting. Not all recipes will work in this manner, but most will still be successful by simply adjusting the baking time.

BAKING PANS:

This oven has been tested using a variety of baking dishes including glass (Pyrex®), stainless, aluminum, stone, and Corningware®. All have yielded successful results.

The majority of recipes listed here have been made using:

- **Wisco baking sheet #0016555** (equivalent to a 12" round pizza pan) - Available through **Wisco Industries**.
- Stainless ½ size 2" deep steam pan (equivalent to a 9"x13" pan) which can be purchased online from various manufacturers or in restaurant equipment stores.
- Most standard home version 9"x13" pans will not fit in this oven due to formed handles on the pan. However, you are not limited to only using these size pans. If the pan fits and can safely be used in high oven temperatures (600°F), it can be used.

Recipes



Don't limit yourself to making only frozen pizzas in this oven! Be adventurous, and try some of our families' recipes on the following pages, or try some of your own family favorites.

*The possibilities are endless!
From our family to yours, enjoy!*



FRUIT PIZZA

Yield: 16 slices
Preheat oven to 350°F

For crust:

1 package (1 pound 1.5 ounces) sugar cookie mix (not refrigerated rolls)

For filling:

1 (8 ounce) package of cream cheese, softened
8 ounces Cool Whip

¼ cup sugar
2 teaspoons vanilla extract

For Topping:

Assortment of fresh fruit
Miniature chocolate chips or melted chocolate (optional)

1. Prepare sugar cookie mix according to package directions. Press firmly onto baking sheet or 12" pizza pan within 1 inch of edge of pan used. Bake at 350°F for 15 minutes. Set aside and let cool completely.
 2. For filling, mix all ingredients well. Spread evenly over cooled crust. Top with any assortment of fresh fruit. Sprinkle chocolate chips, or drizzle melted chocolate on top if desired.
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BREAKFAST PIZZA

Yield: 4-8 servings
Preheat oven to 450°F

1 can (8 ounces) refrigerated crescent rolls
1½ cups refrigerated shredded hash brown potatoes
2-3 tablespoons dijon mustard
½ pound sausage, browned and drained
¾-1 cup Colby-Monteray Jack cheese

4 eggs
1 tablespoon milk
¼ teaspoon garlic powder
salt & pepper to taste

1. Separate dough, and spread over a lightly greased baking sheet or a 12" pizza pan; press perforations to seal crust. Spread dijon mustard onto dough. Roll edges of dough inward about an inch to create a ridge on all sides.
 2. Place hash brown potatoes over crust. Top with sausage, and then sprinkle with cheese. Whisk remaining ingredients together, and gently pour over pizza. Bake at 450°F for 20 minutes or until eggs are set and cheese is melted.
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CRUSTLESS PIZZA

Yield: 6 servings
Preheat oven to 350°F

GLUTEN FREE

Crust:

1 (8 oz) package full fat cream cheese, room temperature
¼ teaspoon black pepper
1 teaspoon garlic powder

2 eggs
¼ cup grated parmesan cheese

Topping:

½ cup pizza sauce
1½ cups shredded mozzarella cheese
Toppings of choice - *pepperoni, ham, sausage, mushrooms, peppers*

1. Lightly spray ½ size 2" deep steam pan with cooking spray. Combine crust ingredients, and mix well with electric hand mixer. Spread into pan. Bake at 350°F for 15 minutes or until golden brown. Allow crust to cool for 10 minutes.
2. Spread pizza sauce onto crust. Top with 1½ cups shredded cheese and toppings. Add remaining ¼ cup of shredded cheese over toppings. Bake at 350°F for 8-10 minutes or until cheese is melted.

FRENCH BREAD PIZZA

Yield: 4 slices (2-3 servings each)

Preheat oven to 350°F

1½ pounds lean ground beef

½ teaspoon garlic powder

½ teaspoon salt

2 loaves (8 oz each) French bread,
halved lengthwise

1 jar (8 oz) processed cheese sauce

1 can (4 oz) mushroom stems & pieces, drained

1 cup chopped green onions

1 can (4 oz) sliced jalapenos, drained

1 can (8 oz) tomato sauce or pizza sauce

½ cup grated Parmesan cheese

4 cups (16 oz) shredded mozzarella cheese

1. In a large skillet, cook beef over medium heat until no longer pink; drain. Stir in garlic powder and salt.
 2. Spread each bread half with cheese sauce. Top with beef mixture, mushrooms, onions and jalapenos. Drizzle with tomato sauce. Top with Parmesan and mozzarella cheeses.
 3. Place 2 halves on baking sheet, and bake at 350°F for 15 minutes or until cheese is melted.
 4. Bake remaining 2 halves or individually wrap them in heavy-duty foil and freeze. May be frozen for up to 3 months. Unwrap loaves and thaw on baking sheet in the refrigerator before baking.
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RANCH QUESADILLAS

Yield: 2 servings

Preheat oven to 350°F

2 (9") flour tortillas

¼ cup ranch dressing

2 tablespoons diced green chilies, rinsed & drained

½ cup shredded cooked chicken or beef

½ cup shredded Monterey Jack cheese

Guacamole (optional)

Salsa (optional)

Ranch dressing for dipping (optional)

Place 1 flour tortilla on baking sheet. Combine dressing, chilies, chicken, and cheese in medium bowl. Spread mixture onto tortilla. Top with remaining flour tortilla, and bake for 10 to 15 minutes or until cheese is melted. Cut into 6 wedges, and garnish with guacamole and salsa if desired.

FRENCH DIP CRESCENTS

Yield: 8 mini sandwiches

Preheat oven to 350°F

½ pound deli roast beef, thinly sliced

4 slices provolone cheese

4 teaspoons horseradish sauce or ranch dressing

1 can (10 oz) refrigerated crescent roll dough

1 packet Au Jus Gravy mix (optional)

1. Separate crescent rolls into 8 triangles. Spread ½ teaspoon horseradish or ranch dressing on each crescent. Top each crescent with ½ slice provolone cheese and some roast beef. Roll up crescents and place on baking sheet.
2. Bake at 350°F for 12 minutes or until golden brown. While baking, make Au Jus according to package directions. Serve as dipping sauce for warm crescents.

CHEESY CRESCENT DOGS

Yield: 8 hot dogs

Preheat oven to 350°F

8 hot dogs

4 slices American Cheese, cut into 4 strips each

1 tube (8 oz) refrigerated crescent dinner rolls

1. Slit each hot dog lengthwise to within ½" of each end. Insert 2 strips of cheese into each slit.
2. Separate crescent dough into triangles. Wrap dough triangle around each hot dog. Place on ungreased cookie sheet cheese side up.
3. Bake at 350°F for 9–10 minutes until golden brown.

FIESTA BEEF CASSEROLE

Yield: 8 servings

Preheat oven to 350°F

2 pounds lean ground beef

¾ cup chopped onion, divided

1 envelope taco seasoning

1 can (8 oz) tomato sauce

¾ cup water

1 can (4 oz) green chilies, drained

1 can (16 oz) black beans, rinsed & drained

1 package (24 oz) frozen O'brien potatoes, thawed

1 can (11 oz) nacho cheese soup, undiluted

½ cup milk

¼ cup chopped green pepper

1 teaspoon worcestershire sauce

¼ teaspoon sugar

Paprika

1. In a large skillet, cook beef and ½ cup onion over medium heat until meat is no longer pink; drain. Stir in the taco seasoning, tomato sauce, and water. Bring to a boil. Reduce heat, and simmer for 1 minute.
2. Spread into a greased ½ size 2" deep steam pan. Top with the green chilies, beans, and potatoes. In a large bowl, combine the soup, milk, green pepper, worcestershire sauce, sugar, and remaining onions; pour over potatoes. Sprinkle with paprika.
3. Cover and bake at 350°F for 30 min. Uncover and bake for an additional 10–15 minutes or until lightly browned. Let stand for 10 minutes before serving.

MOZZARELLA BEEF ROLL-UPS

Yield: 6 servings

Preheat oven to 350°F

1 pound ground beef

1 medium chopped green pepper

½ cup chopped onion

1 can (8 oz) pizza sauce

28 slices pepperoni

½ teaspoon dried oregano

6 flour tortillas (10"), warmed

6 pieces (1 oz each) string cheese

1. In a large skillet, cook the beef, green pepper, and onion over medium heat until meat is no longer pink; drain. Stir in the pizza sauce, pepperoni, and oregano.
2. Spoon about ½ cup beef mixture off-center onto each tortilla; top with a piece of string cheese. Fold one side of tortilla over filling, and roll up.
3. Place seam side down onto an ungreased baking sheet. Bake at 350°F for 10 minutes or until heated through and cheese is melted.

BEEF & BROCCOLI BRAID

Yield: 4-6 servings

Preheat oven to 350°F

½ pound lean ground beef

¼ cup chopped onion

1½ cups frozen chopped broccoli

½ cup (2 oz) shredded mozzarella cheese

¼ cup sour cream

⅛ teaspoon salt

⅛ teaspoon pepper

1 tube (8 oz) refrigerated crescent rolls

1. In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Add the broccoli, sour cream, salt, and pepper; heat through.
 2. Unroll tube of dough on greased baking sheet; seal the seams and perforations forming a 12" x 8" rectangle. Spread the beef mixture lengthwise down the center. On each side, cut 1" wide strips about 3" into center.
 3. Starting at one end, fold alternating strips at an angle across filling; seal ends. Repeat.
 4. Bake at 350°F for 15–20 minutes or until lightly browned.
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GREEN PEPPERS WITH RICE STUFFING

Yield: 4 servings

Preheat oven to 450°F

4 medium green peppers

½ pound lean ground beef

⅓ cup finely chopped onion

⅓ cup finely chopped celery

1 tablespoon shortening

1½ cups cooked brown or white rice

1 can (8 oz) tomato sauce

¼ cup water

¾ teaspoon salt

½ teaspoon chili powder

Dash of pepper

1 cup shredded mozzarella cheese (optional)

1. Cut green peppers in half lengthwise. Remove seeds and membranes; wash. Place in boiling water to soften slightly; about 4 minutes.
 2. In a large skillet, cook beef, onion, and celery in shortening until beef is no longer pink. Add remaining ingredients, mix well.
 3. Spoon an equal amount of mixture into green pepper shells. Top each with ¼ cup mozzarella cheese. Arrange on baking sheet. Bake at 450°F for 10–15 minutes or until rice mixture is hot and pepper shells are tender.
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CHICKEN ALFREDO ROLLUPS

Yield: 9 Rollups

Preheat oven to 350°F

9 lasagna noodles

2 (16.9 oz) jars of Alfredo sauce

3 cups cooked shredded chicken

5 tablespoons grated Parmesan cheese, divided

2½ cups shredded mozzarella cheese, divided

½ teaspoon dried oregano

½ teaspoon garlic powder

1. Boil noodles according to package directions; rinse. Blot noodles of excess water with paper towel. Lay flat, and set aside.
2. In a medium bowl, combine shredded chicken, 1 jar of Alfredo sauce, 3 tablespoons parmesan cheese, oregano, and garlic powder. Mix well.
3. Spread ½ cup to 1 cup of Alfredo sauce onto bottom of an 8" x 8" baking dish. Spread chicken mixture evenly amongst noodles. Roll noodles up and place in pan seam side down.
4. Pour remaining Alfredo sauce on top of noodles. Sprinkle remaining cup of mozzarella cheese, 2 tablespoons parmesan cheese, and additional oregano to taste on top of noodles.
5. Bake at 350°F for 20–30 minutes or until heated through and cheese has melted.

EASY CHICKEN ENCHILADAS

Yield: 5 servings

Preheat oven to 350°F

2½ cups chopped cooked chicken
1 can (10 ¾ oz) cream of chicken soup
1 cup sour cream, divided
1 package (8 oz) shredded colby and Monterey Jack cheese; divided

¼ cup chopped fresh cilantro, divided
10 (8") flour tortillas
1½ cups salsa

1. Mix chicken, soup, ½ cup sour cream, 1 cup cheese, and 3 tablespoons cilantro until well blended. Spoon approximately ¼ cup down the centers of each tortilla; roll up.
2. Place seam sides down in a ½ size 2" deep steam pan sprayed with cooking spray. Top with salsa and remaining cheese.
3. Bake at 350°F for 20–25 minutes or until heated through. Top with remaining sour cream and cilantro.

CHICKEN & DUMPLING CASSEROLE

Yield: 6–8 servings

Preheat oven to 350°F

3–4 cups shredded cooked chicken or turkey
¼ cup unsalted butter
1 cup milk
1 cup flour

1¼ teaspoons baking powder
¼ teaspoon salt
2 cups chicken broth
1 can cream of chicken soup

1. Melt butter in the microwave, and pour into the bottom of a ½ size 2" deep steam pan. Spread chicken on top of butter.
2. Whisk together the milk, flour, baking powder, and salt. Slowly pour over chicken. Do not stir.
3. Whisk together chicken broth and soup. Pour over the flour and milk mixture. Do not stir.
4. Bake uncovered at 350°F for 60 minutes or until dumplings are golden brown.



CHICKEN & SPINACH LASAGNA

Yield: 6–8 servings

Preheat oven to 350°F

- | | |
|--|--|
| 9 oven ready lasagna noodles | 1 teaspoon basil |
| ½ cup butter | 1 teaspoon oregano |
| 1 medium onion, chopped | ½ teaspoon pepper |
| 1 clove garlic, minced | 1 (15 oz) container ricotta cheese |
| ½ cup flour | 2 (10 oz) frozen spinach, thawed and drained |
| 1 teaspoon salt | 2 cups cooked chicken, cubed |
| 1 (14 oz) can chicken broth | ¼ cup grated Parmesan cheese |
| 1½ cups milk | 1 tablespoon fresh parsley |
| 4 cups shredded mozzarella cheese, divided | |
| 1 cup shredded Parmesan cheese, divided | |

1. In a large saucepan, melt butter with onion and garlic until tender. Stir in flour and salt. Simmer until bubbly. Add broth and milk; boil 1 minute. Stir in 2 cups mozzarella cheese and ½ cup Parmesan cheese, basil, oregano, and pepper. Continue mixing until all the cheese has melted. Remove from heat.
2. In a bowl, mix together ricotta cheese and spinach.
3. Ladle ¾ cup of cheese sauce into bottom of ½ size 2" deep steam pan. Layer the remaining ingredients as follows:
 - 3 lasagna noodles
 - ½ of remaining spinach mixture
 - ⅓ of remaining cheese sauce
 - 1 cup chicken
 - ⅓ of remaining mozzarella cheese
 - ¼ cup of shredded parmesan cheese

Repeat layering of above ingredients one more time.

Top layer:

- 3 lasagna noodles
 - ⅓ of remaining cheese sauce
 - ⅓ of remaining mozzarella cheese
 - ¼ cup grated parmesan cheese
 - fresh parsley
4. Cover with aluminum foil, and bake at 350°F for 25 minutes; remove foil. Bake an additional 15 minutes or until hot and bubbly. Let stand 10 minutes before cutting.

BAKED FRENCH TOAST

Yield: 8 servings

Preheat oven to 350°F

- | | |
|---|----------------------------|
| 1 (1 pound) loaf French bread, cut into big cubes | ¼ teaspoon ground cinnamon |
| 6 eggs | ¾ cup butter |
| 2 cups half and half | 1½ cups brown sugar |
| 2 teaspoons vanilla extract | 3 tablespoons maple syrup |

1. Butter a ½ size 2" steam pan. Arrange the cubes of bread in the bottom. In a large bowl, beat together eggs, half and half, vanilla, and cinnamon. Pour over bread cubes, cover, and refrigerate overnight.
2. The following morning, in a small saucepan, combine butter, brown sugar, and maple syrup; heat until bubbling. Pour over bread and egg mixture.
3. Bake at 350°F for 20 minutes or until golden brown.

PINEAPPLE UPSIDE-DOWN CAKE

Yield: (1) 9" round cake
Preheat oven to 350°F

¼ cup butter or margarine	1½ teaspoons baking powder
½ cup packed brown sugar	½ teaspoon salt
7 slices pineapple (from 14 oz can), drained	½ teaspoon cinnamon
7 maraschino cherries without stems (optional)	1 teaspoon vanilla extract
1½ cups all purpose flour	¾ cup milk
1 cup granulated sugar	1 egg
⅓ cup shortening	

1. Melt butter in microwave, and pour into a 9" round cake pan. Sprinkle brown sugar evenly over melted butter. Arrange pineapple slices over brown sugar. Place cherry in center of each pineapple slice.
2. In a medium bowl, beat remaining ingredients with electric mixer on low speed for 30 seconds scraping bowl often. Beat on high speed 3 minutes scraping bowl occasionally. Pour batter over pineapples and cherries.
3. Bake at 350°F for 25 minutes or until a toothpick inserted comes out clean. Immediately place heat proof serving plate upside down over pan; turn both plate and pan over. Leave pan over cake for a few minutes so brown sugar mixture can drizzle over cake; remove pan. Serve warm.

BAKED PEARS

Yield: 2 servings
Preheat oven to 450°F

2 medium ripe pears, peeled and halved, seeds removed	2 teaspoons sugar
4 teaspoons butter or margarine	½ teaspoon cinnamon
1 teaspoon lemon juice	4 teaspoons orange marmalade

1. Place pear halves, cut side up, in a shallow 1 quart baking dish. Place 1 teaspoon butter in the center of each; drizzle with lemon juice. Combine sugar and cinnamon; sprinkle over pears. Top each with 1 teaspoon marmalade.
2. Cover with aluminum foil and bake at 450°F for 15–20 minutes or until heated through.
3. Serve warm or cold with a dollop of whipped topping, yogurt, or ice cream.

CHEESECAKE BARS

Yield: 16 bars
Preheat oven to 350°F

2 tubes (8 oz each) refrigerated crescent rolls	1 egg, separated
2 packages (8 oz each) cream cheese, softened	¼ cup granulated sugar; or to taste
1 cup granulated sugar	½ teaspoon cinnamon
1 teaspoon vanilla	

1. Mix ¼ cup sugar and cinnamon in small dish; set aside. Beat cream cheese, 1 cup sugar, vanilla, and egg yolk until smooth.
2. Spread out one tube of crescent rolls onto a baking sheet. Seal the seams and perforations forming a square within 1" of baking pan. Spread cream cheese mixture evenly over dough.
3. Place second tube of crescent rolls onto a sheet of waxed paper or parchment paper. Spread dough to approximately the same size as that of the baking pan. Place dough side down onto cream cheese layer. Remove waxed paper or parchment paper.
4. Beat egg white, and brush over top layer of crescent roll dough. Sprinkle with cinnamon and sugar mixture. Bake at 350°F for 20 minutes or until golden brown.

BANANA BREAD

Yield: 2 loaves

Preheat oven to 350°F

¾ cup sugar

½ cup butter or margarine, softened

1 cup (2 medium) ripe bananas, mashed

½ cup milk

1 teaspoon vanilla

2 eggs

2 cups all purpose flour

1 teaspoon baking soda

½ teaspoon salt

½ cup chopped nuts of choice (optional)

1. In large bowl, combine sugar and butter; beat until light and fluffy. Add 2 eggs; beat well. Add bananas, milk, and vanilla; blend well.
2. In small bowl, combine flour, baking soda, salt, and nuts. Mix well. Add dry mixture to banana mixture. Stir just until dry ingredients are moist. Do not over mix.
3. Pour into (2) greased 8" x 4" loaf pans. Bake at 350°F for 20–25 minutes or until toothpick inserted into center comes out clean. Cool 5 minutes in pan, and then remove from pan. Cool completely, wrap tightly, and store in refrigerator.





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