

Recipe Book



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AIR FRYER PRO



TABLE OF CONTENTS

Quick Start Guide	4	Fried Chicken	17
Candied Bacon	6	Chicken Tenders	17
Kale Chips	7	Fried Zucchini	18
Veggie Chips	7	Cheddar Biscuits	18
Dried Herbs	8	Maryland-Style Crab Cakes	19
Beef Jerky	8	Loaded Nachos	20
Italian Croutons	9	Buffalo Wonton	21
Sun-Dried Tomatoes	10	Cheese Melt	21
Crispy Green Beans	11	Pepperoni Pizza	22
Almond Granola	11	Traditional Italian Meatballs	22
Dried Mango Slices	12	White Pizza	23
Chewy Kiwi Slices	12	Chicken Milanese	24
Dried Orange Slices	13	Super Nacho Tacos	25
Strawberry Roll-Ups	14	Orange Chicken	26
Strawberry Slices	15	Honey-Roasted Salmon	27
Hash Brown Casserole	16	Bang Bang Shrimp	27

Thai Chicken Spring Rolls	28
Double Cheeseburger With Crazy-Good Sauce	29
White Bread	30
Dried Cranberry Bread Pudding	30
Unicorn Doo Doo Cakes	31
NY Style Cheesecake	32
S'mores Pizza	33
Terracotta Succulent Cupcakes	34
Chocolate Cola Cake	35
Cherry Pie	36
Pretzel Bites	37
Apple Pie	38
Fried Chocolate Cookies	39
Herb-Roasted Turkey	40
Bacon-Weaved Stuffed Turkey	41
Rotisserie Chicken	42

Stacked Souvlaki Chicken	42
Cornish Hens	43
Southwest Pork Tenderloin	44
Boneless BBQ Ribs	45
Rotisserie Sausage	45
Bourbon Rotisserie Pork Roast	46
Brown Sugar-Glazed Ham	47
Rotisserie Roast Beef	48
Italian Roulade Of Beef	49
Prime Rib Roast	50
Rosemary Lemon Leg of Lamb	51

NOTE: Dehydration times may vary depending on specific food type; for example, the fruit size and degree of ripeness will affect the amount of time required for dehydration to occur. For all recipes, more time may be needed to complete the dehydration process or you may want to add additional time for a crunchier result.

TIP: Rotate the Air Flow Racks mid-cycle for even cooking.

Quick Start Guide

AIR FRYING

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Unpack all parts from the box and wash with warm, soapy water before first use (only accessories are dishwasher safe).



STEP 1

Make sure the Drip Tray is in place. Press the Power/Start-Stop Button to turn on the appliance.



STEP 2

Arrange food on Crisper Trays and place the Crisper Trays inside the appliance.



STEP 3

Select one of the one-touch cooking presets to begin the cooking cycle. If using manual settings, select the time and temperature and then press the Power/Start-Stop Button.



STEP 4

After the set cooking time has expired, check the food and remove the food using oven mitts. The fan will run for 20 seconds to cool down, and the appliance will automatically shut off.

Quick Start Guide

ROTISSERIE

See owner's manual for complete instructions and important safety information before using this product.

Unpack all parts from the box and wash with warm, soapy water before first use (only accessories are dishwasher safe).



STEP 1

Make sure the Drip Tray is in place. Carefully poke the Rotisserie Shaft through your food. Secure your food with the Rotisserie Forks and place the Rotisserie Shaft inside the appliance. For detailed instructions, please see the owner's manual.



STEP 2

Press the Power/Start-Stop Button to turn on the appliance.



STEP 3

Select the Rotisserie preset to begin the cooking cycle. If using manual settings, select the time and temperature and then press the Power/Start-Stop Button.



STEP 4

After the set cooking time has expired, check the food and remove the food using oven mitts. The fan will run for 20 seconds to cool down, and the appliance will automatically shut off.

Candied Bacon

INGREDIENTS

- 1 lb. thick bacon
- ¼ cup dark brown sugar
- ¼ tsp. cayenne pepper
- 2 tbsp. maple syrup



DIRECTIONS

1. Lay the bacon strips onto the Crisper Tray and trim as needed.
2. Sprinkle the brown sugar and cayenne pepper over the bacon and rub into the meat.
3. Brush the bacon with the maple syrup. Place the Tray in the air fryer. Press the Power Button and then the Shrimp Button (320° F/160° C for 12 mins.) to begin the cooking cycle.
4. When the cooking cycle is complete, flip the bacon. Press the Power Button and then the Shrimp Button (320° F/160° C for 12 mins.) to begin the cooking cycle again.
5. Serve on a Charcuterie board.

Kale Chips

INGREDIENTS

- 2 bunches kale
- 2 tbsp. olive oil
- 1 tsp. salt
- ½ tsp. ground black pepper
- ½ tsp. granulated garlic

DIRECTIONS

1. Remove the stems from the kale and break the kale into pieces.
2. Toss the kale with the olive oil, salt, ground black pepper, and garlic in a bowl.
3. Lay the kale onto the Crisper Tray.
4. Place the Tray in the air fryer. Press the Power Button and then the Dehydrate Button (2-hr. cooking time) and increase the cooking temperature to 130° F/55° C. Remove the kale when it becomes crispy (about 15–20 mins.).

Veggie Chips

SERVES 2

INGREDIENTS

- 3 large parsnips, peeled & sliced very thin
- 3 medium-sized beets, peeled & sliced very thin
- 2 medium-sized sweet potatoes, peeled & sliced very thin

DIRECTIONS

1. Layer the sliced parsnips, beets, and sweet potatoes onto the Crisper Tray. Do not overlap the vegetables.
2. Place the Tray in the air fryer. Press the Power Button and then the Dehydrate Button and decrease the cooking temperature to 115° F/45° C and the cooking time to 10 hrs. to begin the cooking cycle. Additional time may be added for crispier chips.



Dried Herbs

MAKES ABOUT 1/3 CUP

INGREDIENTS

2 (0.75 oz.) packages fresh herbs (parsley, rosemary, thyme, tarragon, oregano, and sage work well)

DIRECTIONS

1. Spread the fresh herbs onto the Crisper Tray (whole sprigs or stems can be used).
2. Place the Tray in the air fryer. Press the Power Button and then the Dehydrate Button and increase the cooking temperature to 125° F/50° C to begin the cooking cycle. Depending on the herbs being cooked, adjust the cooking time. Use the chart (right) to find the recommended times for your herbs.
3. Once the herbs are dry, you can crumble the herbs and discard the tougher stems.

Recommended Dehydrating Time

- **Parsley:** Set the cooking time to 1 hr. 30 mins.
- **Rosemary:** Set the cooking time to 2 hrs.
- **Thyme:** Set the cooking time to 3 hrs.
- **Tarragon:** Set the cooking time to 3 hrs.
- **Oregano:** Set the cooking time to 2 hrs.
- **Sage:** Set the cooking time to 3 hrs.

Beef Jerky

SERVES 8



INGREDIENTS

Marinade:

- 4 tbsp. sweet soy sauce
- 5 tbsp. ketchup
- 1/2 tsp. ground black pepper
- 1/2 tsp. salt
- 1/2 tsp. garlic powder
- dash of sriracha

2 lb. top round, sliced thinly

DIRECTIONS

1. Combine the marinade ingredients in a bowl. Add the top round to the bowl.
2. Marinate the top round in the refrigerator for at least 1 hr. (preferably overnight).
3. Remove the meat from the marinade and pat it dry. Lay the meat onto the Crisper Tray.
4. Place the Tray in the air fryer. Press the Power Button and then the Dehydrate Button and increase the cooking temperature to 160° F/70° C and the cooking time to 6 hrs. to begin the cooking cycle.

Italian Croutons

INGREDIENTS

- 1 loaf crusty Italian bread,
cut into ½ inch cubes
- ⅓ cup extra virgin olive oil
- 1 tsp. salt
- ½ tsp. ground black pepper
- 1 tbsp. dried oregano

DIRECTIONS

1. Toss all the ingredients together in a bowl.
2. Spread the bread cubes onto the Crisper Tray.
3. Place the Tray in the air fryer. Press the Power Button and decrease the cooking temperature to 350° F/175° C and the cooking time to 8 mins. to begin the cooking cycle.



Sun-Dried Tomatoes

INGREDIENTS

3 lb. plum tomatoes, halved

DIRECTIONS

1. Place the tomato halves, skin side down, onto the Crisper Tray.
2. Place the Tray in the air fryer. Press the Power Button and then the Dehydrate Button and increase the cooking temperature to 145°F/63° C and the cooking time to 10 hrs. to begin the cooking cycle.



Crispy Green Beans

SERVES 4

INGREDIENTS

1 lb. green beans, trimmed and halved
¼ cup olive oil
1 tsp. salt
1 tsp. ground black pepper

DIRECTIONS

1. Toss all the ingredients together in a large bowl.
2. Lay the green beans in a single layer onto the Crisper Tray.
3. Place the Tray in the air fryer. Press the Power Button and then the Dehydrate Button and increase the cooking temperature to 125° F/50° C and the cooking time to 6 hrs. to begin the cooking cycle.



Almond Granola

SERVES 4

INGREDIENTS

1 ⅔ cups sliced almonds
1 cup rolled oats
¾ cup flaked coconut
¼ cup sunflower seeds, shells removed
1 tsp. kosher salt
1 tsp. grape seed oil
⅓ cup honey
1 cup dried cherries, chopped

DIRECTIONS

1. Combine the almonds, oats, coconut, sunflower seeds, and salt in a bowl and mix them together.
2. Add the grape seed oil and honey to the bowl. Toss to combine.
3. Line the Crisper Tray with parchment paper and spread the granola evenly over the parchment.
4. Place the Tray in the air fryer. Press the Power Button, decrease the cooking temperature to 220° F/105° C, and increase the cooking time to 40 mins. to begin the cooking cycle.
5. After the cooking cycle is complete, add the cherries to the granola and toss to combine.
6. Let the granola cool before serving.

Dried Mango Slices

SERVES 4

INGREDIENTS

3 fresh mangos, peeled and sliced

DIRECTIONS

1. Layer the mango slices in a single layer onto the Crisper Tray.
2. Place the Tray in the air fryer. Press the Power Button and then the Dehydrate Button and increase the cooking temperature to 125° F/50° C and the cooking time to 10 hrs. to begin the cooking cycle.

Chewy Kiwi Slices

MAKES ABOUT 1/3 CUP

INGREDIENTS

6 kiwis, peeled and sliced
into 1/4 inch rounds

DIRECTIONS

1. Lay the kiwi rounds in a single layer onto the Crisper Tray.
2. Place the Tray in the air fryer. Press the Power Button and then the Dehydrate Button and increase the cooking temperature to 125° F/50° C and the cooking time to 6 hrs. to begin the cooking cycle.

Dried Orange Slices

INGREDIENTS

4 medium oranges, sliced

DIRECTIONS

1. Lay the orange slices in a single layer onto the Crisper Tray.
2. Place the Tray in the air fryer. Press the Power Button and then the Dehydrate Button and increase the cooking temperature to 125° F/50° C and the cooking time to 10 hrs. to begin the cooking cycle.



Strawberry Roll-Ups

INGREDIENTS

2 lb. strawberries,
cored & chopped

4 tbsp. sugar

juice of 1 lemon

DIRECTIONS

1. Line the Crisper Tray with parchment paper.
2. Combine the strawberries, sugar, and lemon juice in a blender and blend until a smooth purée forms.
3. Divide the purée evenly between the Tray, spreading the purée into a thin layer over the parchment paper.
4. Place the Tray in the air fryer. Press the Power Button and then the Dehydrate Button and increase the cooking temperature to 170° F/75° C and the cooking time to 10 hrs. to begin the cooking cycle.
5. Once the cooking cycle has finished, remove the Tray.
6. Cut the parchment paper into 2 in.-thick strips using scissors, roll up the strips, and tie them with twine.



Strawberry Slices

SERVES 4

INGREDIENTS

1 lb. strawberries,
sliced thin, stems removed

DIRECTIONS

1. Lay the strawberries onto the Crisper Tray in a single layer.
2. Place the Tray in the air fryer. Press the Power Button and then the Dehydrate Button and increase the cooking temperature to 125° F/50° C and the cooking time to 8 hrs. to begin the cooking cycle. The strawberries may be cooked for up to 12 hrs. to increase crispiness.

Hash Brown Casserole

INGREDIENTS

- 1 lb. frozen hash browns, thawed, excess moisture removed
- 3 tbsp. butter, melted
- $\frac{3}{4}$ cup sour cream
- 2 tbsp. mayonnaise
- 1 $\frac{1}{2}$ cups cheddar, plus more for topping
- 2 tbsp. Parmesan, shredded
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{2}$ tsp. garlic powder
- $\frac{1}{4}$ tsp. ground black pepper

DIRECTIONS

1. Combine all the ingredients in a bowl.
2. Pour the mixture into a greased casserole dish.
3. Sprinkle some additional cheddar over the top of the mixture.
4. Place a Crisper Tray into the air fryer.
5. Place the dish onto the Tray. Press the Power Button, set the cooking temperature to 350° F/177° C, and set the cooking time to 20 mins. to begin the cooking cycle. Cook until golden brown.



Fried Chicken

SERVES 6

INGREDIENTS

5 chicken legs
4 chicken thighs
5 chicken wings
3 cups buttermilk
2 tsp. salt
1 tsp. ground black pepper
1 tbsp. onion powder
1 tbsp. garlic powder
1 tbsp. paprika
6 cups corn flakes, crushed

DIRECTIONS

1. Marinate the chicken in the buttermilk for at least 30 mins. in the refrigerator (preferably overnight).
2. Mix the salt, ground black pepper, onion powder, garlic powder, paprika, and corn flakes together in a bowl.
3. Roll the chicken in the corn flakes and spice mixture to coat well.
4. Place the chicken onto the Crisper Trays.
5. Place the Trays in the air fryer. Press the Power Button and then the Chicken Button (370° F/188° C for 40 mins.) to begin the cooking cycle. After 10 mins., rotate the Trays.
6. Use a meat thermometer to measure the temperature of the chicken. The chicken is done when the internal temperature reaches 165° F/75° C. Additional cooking time might be required to reach this temperature.

Chicken Tenders

SERVES 4

INGREDIENTS

1 tsp. garlic powder
1 tsp. onion powder
1 tsp. salt
½ tsp. ground black pepper
1 tsp. smoked paprika
1 cup flour
1 lb. chicken tenders
2 eggs, beaten
2 cups panko breadcrumbs

DIRECTIONS

1. Mix together the garlic, onion, salt, ground black pepper, paprika, and flour in a bowl.
2. Dredge the chicken in the seasoned flour.
3. Dip the chicken into the egg.
4. Dredge the chicken in the breadcrumbs.
5. Place the chicken onto the Crisper Trays.
6. Place the Trays in the air fryer. Press the Power Button (370° F/190° C for 15 mins.) to begin the cooking cycle.

Fried Zucchini

SERVES 6

INGREDIENTS

4 medium zucchini, cut into sticks
4 eggs, beaten
2 cups seasoned breadcrumbs

DIRECTIONS

1. Dip the zucchini into the egg.
2. Coat the zucchini with the breadcrumbs.
3. Place the battered zucchini onto the Crisper Trays.
4. Place the Trays in the air fryer. Press the Power Button and then the French Fry Button (400° F/204° C) and decrease the cooking time to 10 mins. to begin the cooking cycle.

Cheddar Biscuits

MAKES 16



INGREDIENTS

2 cups flour
1 stick butter, cubed
2 tsp. baking powder
¾ cup buttermilk
½ cup scallions, chopped
½ tsp. garlic powder
½ tsp. seafood seasoning
¼ tsp. cayenne powder
1 ½ cups cheddar, shredded

DIRECTIONS

1. Use a pastry cutter, butter knives, or your hands to combine the flour and butter in a bowl until the butter is pea size.
2. Add the remaining ingredients to the bowl and mix.
3. Divide the mixture into 16 balls and place the balls onto a Crisper Tray.
4. Place the Tray in the air fryer. Press the Power Button and then the Baking Button (320° F/160° C) and decrease the cooking time to 15 mins. to begin the cooking cycle.
5. Serve the biscuits with fried chicken.

Maryland Crab Cakes

INGREDIENTS

Breadcrumbs:

- 1 tsp. garlic, minced
- ¼ cup scallions, finely chopped
- ¼ cup celery, diced
- 2 tbsp. fresh parsley, chopped
- 1 tbsp. sweet chili sauce
- 1 tsp. seafood seasoning
- 1 tsp. salt
- ½ tsp. ground black pepper

Crab Cake Mixture:

- ½ cup cracker crumbs
- 1 lb. lump crab meat

Dipping Sauce:

- 1 cup mayonnaise
- 1 tbsp. sweet pickle relish
- 1 tbsp. Thai chili sauce
- 1 tbsp. lemon juice
- salt & ground black pepper, to season

DIRECTIONS

1. Combine all the Breadcrumbs ingredients in a large bowl.
2. Gently mix the crab meat and ¼ cup of the cracker crumbs with the ingredients in the bowl.
3. Spread the remaining cracker crumbs onto a workable surface.
4. Form the crab mixture into 12 equal-size balls.
5. Evenly coat the balls in the cracker crumbs and then gently press the balls to make patties.
6. Refrigerate the patties for 20 mins.
7. Place the crab cakes onto the Crisper Trays.
8. Place the Trays in the appliance. Press the Power Button, set the cooking temperature to 350° F/177° C, and set the cooking time to 20 mins. to begin the cooking cycle.
9. While the crab cakes cook, combine all the dipping sauce ingredients and season the sauce with the salt and ground black pepper.
10. Serve the crab cakes with the dipping sauce while warm.



Loaded Nachos

INGREDIENTS

24 restaurant style
tortilla chips
½ cup refried beans
½ cup chili
4 oz. American cheese, cubed
¼ cup salsa
½ cup cheddar, shredded
¼ cup black olives, sliced
½ small red onion, chopped
1 large plum tomato, chopped
¼ cup cilantro, chopped
juice from ½ lime
½ tsp. salt
guacamole, for serving
sour cream, for serving
1 jalapeño, sliced, for serving



DIRECTIONS

1. Microwave the cheese cubes and chili until melted.
2. Line the Crisper Trays with parchment paper.
3. Layer 12 tortilla chips on the parchment paper.
4. Spoon the refried beans over the chips.
5. Sprinkle half of the chili, salsa, shredded cheddar, olives, and cilantro over the chips.
6. Layer the remaining chips onto the pile.
7. Sprinkle the remaining chili, salsa, shredded cheddar, olives, and cilantro over the chips.
8. Place the Trays in the air fryer. Press the Power Button and then the French Fry Button (400° F/204° C) and decrease the cooking time to 12 mins. to begin the cooking cycle.
9. Mix the red onion, plum tomato, lime juice, and salt in a small bowl.
10. Before serving, spoon the mixture over the nachos.
11. Serve with guacamole, sour cream, and jalapeños.

Buffalo Wonton

SERVES 4

INGREDIENTS

1 large boneless
skinless chicken breast
1 package wonton wrappers
1 ¼ cups cheddar, shredded
4 tbsp. buffalo wing sauce
2 cups panko breadcrumbs
1 tsp. dry sriracha powder
1 egg white, beaten
celery sticks, for serving
bleu cheese dressing, for serving

DIRECTIONS

1. Boil the chicken in a saucepot for 10 mins. Remove and shred the chicken.
2. Add the chicken, buffalo wing sauce, and cheddar to a bowl and mix well.
3. Mix the panko breadcrumbs and sriracha in a separate bowl. Set the bowl aside.
4. Fill the center of each wonton wrapper with 1 tbsp. chicken mixture.
5. Brush the edges of each wonton wrapper with water. Fold each wrapper over to create a triangle and press to seal.
6. Brush the wontons with the egg white.
7. Sprinkle the panko breadcrumbs mixture over the wonton wrappers.
8. Place the wonton wrappers onto the Crisper Trays.
9. Place the Trays in the air fryer. Press the Power Button and then the French Fry Button (400° F/ 204° C) and decrease the cooking time to 15 mins. to begin the cooking cycle.

Cheese Melt

SERVES 2

INGREDIENTS

8 mozzarella sticks, frozen
4 slices potato bread
8 slices American cheese
softened butter

DIRECTIONS

1. Place the mozzarella sticks onto the Crisper Trays.
2. Place the Trays in the air fryer. Press the Power Button and then the French Fry Button (400° F/204° C) and decrease the cooking time to 6 mins. to begin the cooking cycle.
3. Spread butter onto one side of each slice of bread.
4. Place 2 slices of bread, buttered side down, onto a Tray.
5. Place 4 mozzarella sticks onto each bread slice on the Tray.
6. Top each slice with 2 slices of American cheese and the remaining bread, buttered side up.
7. Place the Tray in the air fryer. Press the Power Button (370° F/190° C) and decrease the cooking time to 6 mins. to begin the cooking cycle.
8. Once the cooking cycle has finished, flip the sandwiches, press the Power Button (370° F/190° C), and decrease the cooking time to 6 mins. to begin the cooking cycle again.

Pepperoni Pizza

SERVES 1

INGREDIENTS

1 pizza dough, thin crust
3 tbsp. pizza sauce
¾ cup mozzarella, shredded
12 slices pepperoni

DIRECTIONS

1. Roll the pizza dough onto an Crisper Tray.
2. Place the Tray in the air fryer. Press the Power Button and then the Pizza Button (360° F/182° C for 15 mins.) to begin the cooking cycle. Flip the dough after 5 mins.
3. Remove the crust from the air fryer.
4. Top the crust with the sauce, cheese, and pepperoni.
5. Return the crust to the air fryer. Press the Power Button and then the French Fry Button (400° F/204° C) and decrease the cooking time to 5 mins. to begin the cooking cycle.
6. Let the pizza cool for 5 mins. before cutting.

Traditional Italian Meatballs

MAKES 25

INGREDIENTS

3 lb. ground meatball mix (pork, beef & veal)
3 eggs
¼ cup milk
½ cup breadcrumbs
½ cup Parmesan cheese, grated
½ onion, minced
2 cloves garlic, minced
½ tsp ground black pepper
1 tsp. sea salt
¼ cup parsley, chopped

DIRECTIONS

1. Mix all the ingredients together in a bowl.
2. Form the ingredients into 25 meatballs.
3. Place the meatballs onto the Crisper Trays.
4. Place the Trays in the air fryer. Press the Power Button and then the Steak/Chops Button (390° F/199° C) and decrease the cooking time to 20 mins. to begin the cooking cycle.
5. Serve in tomato sauce or gravy.

White Pizza

INGREDIENTS

- 1 pizza dough, thin crust
- 2 cloves garlic, thinly sliced
- ½ tsp. red pepper flakes
- 9 slices fresh mozzarella
- ¼ cup ricotta cheese
- 2 tbsp. extra virgin olive oil

DIRECTIONS

1. Roll the pizza dough onto a Crisper Tray.
2. Place the Tray in the air fryer. Press the Power Button and then the Pizza Button (360° F/182° C for 15 mins.) to begin the cooking cycle. Flip the dough after 5 mins.
3. Remove the crust from the air fryer.
4. Top the crust with the ricotta, mozzarella, garlic, and red pepper flakes.
5. Return the crust to the air fryer. Press the Power Button and then the French Fry Button (400° F/204° C) and decrease the cooking time to 5 mins. to begin the cooking cycle.
6. Let the pizza cool for 5 mins. before cutting.



Chicken Milanese

INGREDIENTS

2 cups panko breadcrumbs
¼ cup Parmesan, grated
½ tsp. garlic powder
2 eggs, beaten
4 chicken cutlets
salt & ground black pepper

Salad

1 tsp. white wine vinegar
juice of ½ lemon
2 tbsp. extra virgin olive oil
3 cups arugula
1 beefsteak tomato, diced
salt & ground black pepper
shaved Parmesan, for garnish



DIRECTIONS

1. Combine the panko breadcrumbs, Parmesan, and garlic in a bowl.
2. Generously season the chicken cutlets with the salt and ground black pepper.
3. Dip the cutlets into the egg.
4. Coat the cutlets with the panko mixture.
5. Place the cutlets onto the Crisper Trays.
6. Place the Trays in the air fryer. Press the Power Button and then the Steak/Chops Button (390° F/199° C) and decrease the cooking time to 18 mins. to begin the cooking cycle.
7. While the chicken cooks, make the salad.
8. Whisk the vinegar, lemon juice, olive oil, and a pinch of salt and ground black pepper in a bowl.
9. Add the arugula to the bowl and coat with the dressing.
10. Top the chicken with the diced tomatoes and the arugula salad.
11. Garnish with the shaved Parmesan.

Super Nacho Tacos



INGREDIENTS

- 8 hard taco shells
- ½ cup honey
- 1 packet taco seasoning
- 1 packet cheese powder
- ¾ lb. ground beef
- 2 tbsp. olive oil
- 2 tsp. salt
- 1 tsp. ground black pepper
- 1 cup iceberg lettuce, shredded
- 2 plum tomatoes, diced
- 1 cup cheddar, shredded
- sour cream, for garnish

DIRECTIONS

1. Use a pastry brush to paint the exterior of the taco shells with the honey.
2. Combine the taco seasoning and cheese powder in a flat-bottomed dish and mix.
3. Sprinkle the taco cheese powder generously over the taco shells.
4. Place the taco shells onto the Crisper Trays.
5. Place the Trays in the air fryer. Press the Power Button (370° F/190° C) and decrease the cooking time to 5 mins. to begin the cooking cycle.
6. While the taco shells cook, sauté the ground beef in olive oil for 5–6 mins.
7. Season the meat with the salt and ground black pepper.
8. Divide the sautéed meat evenly into the taco shells.
9. Garnish with a sprinkling of lettuce, tomato, cheddar cheese, and sour cream.

Orange Chicken

INGREDIENTS

Chicken:

- 1 lb. boneless skinless chicken breast, cubed
- 1 egg, beaten
- 1 cup cornstarch
- 2 tsp. salt
- ½ tsp. ground black pepper

Orange Sauce:

- 1 cup orange juice
- 2 tbsp. butter
- 2 tsp. low sodium soy sauce
- 2 tsp. brown sugar
- 1 tsp. ginger, grated
- 1 tsp. garlic, grated
- 1 tsp. rice vinegar
- 1 tbsp. scallion, finely chopped
- pinch red pepper flakes
- zest of 1 orange
- white rice, for serving



DIRECTIONS

1. Toss the chicken in a bowl with the egg.
2. Combine the cornstarch, salt, and ground black pepper in a separate small bowl and mix.
3. Coat the chicken with the cornstarch mixture. Shake off any excess cornstarch.
4. Place the coated chicken onto the Crisper Trays.
5. Place the Trays in the air fryer. Press the Power Button and then the French Fry Button (400° F/204° C for 18 mins.) to begin the cooking cycle.
6. Combine all the sauce ingredients in a pan and bring to a boil on the stove top. Then, lower the heat to simmer. Cook until reduced by half.
7. Transfer the cooked chicken to a bowl.
8. Add the sauce and toss to coat (**Caution: Contents will be hot**).
9. Serve the chicken over white rice with an extra drizzle of orange sauce.

Honey Roasted Salmon

SERVES 2



INGREDIENTS

2 (4-oz.) salmon fillets
¾ cup honey
⅓ cup sweet soy sauce
2 tbsp. light brown sugar
¼ cup orange juice
2 tbsp. lemon juice
2 tbsp. red wine vinegar
2 tsp. olive oil
2 cloves garlic, minced
1 scallion, chopped finely
salt & ground black pepper,
to season

DIRECTIONS

1. Combine all the ingredients except the salmon, olive oil, salt, and ground black pepper in a saucepan over low heat.
2. Bring to a boil and then lower to a simmer.

3. Reduce for 15 mins., stirring often.
4. Rub each salmon fillet with olive oil and season with the salt and ground black pepper.
5. Place the salmon onto the Crisper Trays.
6. Place the Trays in the air fryer. Press the Power Button and then the Shrimp Button (12-min. cooking time) and increase the cooking temperature to 330° F/165° C to begin the cooking cycle.
7. Once the cooking cycle has finished, brush the salmon with the sauce.
8. Return the salmon to the air fryer. Press the Power Button and then the Shrimp Button, increase the cooking temperature to 320° F/160° C, and decrease the cooking time to 10 mins. to begin the cooking cycle.
9. Serve with the sauce and chopped scallions.

Bang Bang Shrimp

SERVES 4

INGREDIENTS

1 cup cornstarch
¼ tsp. dried sriracha powder
2 lb. 21-25 shrimp, peeled & deveined
¼ cup sweet chili sauce
¼ cup mayonnaise
iceberg lettuce, for serving

DIRECTIONS

1. Mix the dried sriracha and cornstarch together in a bowl.
2. Coat the shrimp in the cornstarch mix. Shake off any excess.

3. Place the shrimp in a single layer onto the Crisper Trays.
4. Place the Trays in the air fryer. Press the Power Button and then the French Fry Button (400° F/204° C for 18 mins.) to begin the cooking cycle. Flip the shrimp after 10 mins.
5. While the shrimp cooks, combine the mayonnaise and sweet chili sauce.
6. Coat the shrimp with some of the sauce and serve over lettuce with the remainder of the sauce for dipping.

Thai Chicken Spring Rolls

INGREDIENTS

Chicken:

4 boneless skinless
chicken breasts, sliced into strips

Marinade:

2 tbsp. hoisin sauce
2 tbsp. teriyaki sauce
2 tbsp. fresh orange juice
2 tsp. olive oil
1 ½ tsp. ginger, minced
1 tsp. garlic, minced

Rolls:

8 (8-in.) flour tortillas
¼ cup softened butter
peanut dressing (recipe above)
½ cup shredded
Mexican cheese blend
½ cup slivered carrots
¼ cup scallions, thinly sliced
½ cup bean sprouts
3 tbsp. cilantro, chopped
Peanut Dressing:
2 tbsp. vegetable oil
2 scallions, finely chopped
1 clove garlic, minced

½ tsp. ginger, minced
½ cup creamy peanut butter
2 tbsp. sweet soy sauce
2 tbsp. white wine vinegar
3 tbsp. light brown sugar
¼ cup water
½ tsp. crushed red pepper flakes

Dipping Sauce:

½ cup coconut milk
½ cup peanut dressing (recipe above)
red Thai curry paste
crushed red pepper flakes

DIRECTIONS

1. Place the chicken in a bowl with all the marinade ingredients.
2. Marinate the chicken for 10 mins.
3. Remove the chicken from the marinade and place the chicken onto the Crisper Trays.
4. Place the Trays in the air fryer. Press the Power Button (370° F/190° C for 15 mins.) to begin the cooking cycle.
5. Make the Peanut Dressing: Heat the vegetable oil in a saucepan.
6. Add the scallions, garlic, and ginger to the saucepan and cook for 1 min.
7. Stir the remaining peanut dressing ingredients into the saucepan and remove from the heat.
8. Place the coconut milk, curry paste, crushed red pepper, and ½ cup peanut dressing into a blender pitcher to make the dipping sauce.
9. Blend until smooth and then cover and refrigerate until ready to use.
10. Lightly spread soft butter onto one side of each tortilla.
11. Flip each tortilla and spread the rest of the peanut dressing evenly on each tortilla.
12. Sprinkle each tortilla with the cheese, chicken, carrots, sprouts, scallions, and cilantro. Roll each tortilla tightly into a cigar shape, butter side out. Place them on the Trays.
13. Place the Trays in the air fryer. Press the Power Button (370° F/190° C) and decrease the cooking time to 8 mins. to begin the cooking cycle.
14. Slice each tortilla diagonally into three pieces.
15. Serve with the dipping sauce.

Double Cheeseburger with Crazy-Good Sauce

INGREDIENTS

Cheeseburger:

- 1 lb. ground chuck beef
- 1 large onion, chopped
- 1 tbsp. canola oil
- 1 tsp. salt
- 2 hamburger rolls
- 2 tbsp. margarine, soft
- 6 pickle chips, dill
- 4 slices tomato
- 4 iceberg lettuce leaves
- ½ cup yellow mustard
- 4 slices American cheese

Sauce:

- ¼ cup mayonnaise
- 2 tbsp. ketchup
- 1 tbsp. dill pickle relish
- ½ tsp. honey
- ½ tsp. white wine vinegar

DIRECTIONS

1. Form the ground chuck into four patties. Season the patties with the salt and then set them aside in the refrigerator.
2. Add ½ tbsp. canola oil to a sauté pan. Cook the onion in the pan until caramelized.
3. Rub the burgers with ¼ cup mustard. Place the burgers onto the Crisper Trays.
4. Place the Trays in the air fryer. Press the Power Button and then the French Fry Button (400° F/204° C) and decrease the cooking time to 10 mins. to begin the cooking cycle. After 9 mins., top the burgers with the cheese. When the cooking cycle is complete, remove the Trays and place the patties on a plate.
5. Butter the inside of the burger rolls. Place the rolls onto the Trays.
6. Place the Trays in the air fryer. Press the Power Button and then the French Fry Button (400° F/204° C) and decrease the cooking time to 3 mins. to begin the cooking cycle.
7. Place the lettuce, tomato, and sauce on each bottom roll. Add one burger and top with some onions and half of the pickles to each roll. Top each burger with another burger, more onions, and the sauce. Top with the top half of the roll.



White Bread

MAKES 1 LOAF

INGREDIENTS

2 frozen bread doughs, thawed
1 tbsp. olive oil
½ stick butter, melted

DIRECTIONS

1. Place the dough in a loaf pan.
2. Oil the top of the dough with the olive oil. Cover the pan with plastic wrap.
3. Place a Crisper Tray in the air fryer.
4. Place the loaf pan on the Tray. Press the Power Button, decrease the cooking temperature to 200° F/95° C, and increase the cooking time to 20 mins. to begin the cooking cycle.
5. Remove the plastic wrap from the pan. Press the Power Button and then the Baking Button (320° F/160° F for 30 mins.) to begin the cooking cycle again.
6. Remove the bread from the pan to cool. Brush with the butter for a richer bread.



Dried Cranberry Bread Pudding

MAKES 25

INGREDIENTS

5 eggs
3 cups half and half
¾ cup sugar
2 tsp cinnamon
1 tsp. vanilla extract
1 loaf bread, brioche, sliced
¾ cup dried cranberries

DIRECTIONS

1. Combine the eggs, half and half, sugar, cinnamon, and vanilla in a large bowl. Set the bowl aside.
2. Cube the bread and mix it with the egg mixture and cranberries.
3. Spoon the bread and egg mixture into six large ramekins.
4. Place a Crisper Tray in the air fryer.
5. Place the ramekins on the Tray. Press the Power Button and then the Baking Button (320° F/160° C) and decrease the cooking time to 14 mins. to begin the cooking cycle.

Unicorn Doo Doo Cakes

INGREDIENTS

- 1 box white cake mix
- 16 flat-bottomed wafer ice cream cones
- 2 cups vanilla frosting
- pink, purple, blue and yellow food coloring
- edible glitter, for garnish

DIRECTIONS

1. Prepare the white cake batter according to the manufacturer's instructions.
2. Divide the batter into four small bowls.
3. Color one batter pink, one purple, one blue, and one yellow.
4. Spoon the different-colored batters in layers into the ice cream cones, filling only three-quarters of each cone. Place the cones on the Crisper Trays.
5. Place the Trays in the air fryer. Press the Power Button (15-min. cooking time) and decrease the cooking temperature to 350° F/175° C to begin the cooking cycle.
6. Let the cakes cool completely.
7. Divide the frosting into four bowls.
8. Color one frosting pink, one purple, one blue, and one yellow.
9. Prepare a piping bag with a star tip.
10. Spread the pink frosting along one-quarter side of the bag.
11. Spread the purple frosting onto another quarter, followed by the blue and then the yellow.
12. Pipe rosettes onto the cupcakes and sprinkle with the glitter.



NY Style Cheesecake

INGREDIENTS

Crust:

¾ cup graham cracker crumbs
¼ tsp. ground cinnamon
2 tbsp. butter, melted

Filling:

1 ½ lb. cream cheese, room temperature
¼ cup sour cream, room temperature
3 large eggs, room temperature
⅔ cup confectioner's sugar
1 tsp. vanilla extract
½ tsp. salt
2 tbsp. flour

Sour Cream Topping:

½ cup sour cream
3 tbsp. confectioner's sugar
½ tsp. vanilla extract

For Serving:

whipped cream, for serving

DIRECTIONS

1. Combine all the crust ingredients in a bowl and mix until crumbly.
2. Press the crust evenly onto the bottom and slightly up the edge of a 6-in. springform pan. Place the Pan on a Crisper Tray.
3. Place the Tray in the air fryer. Press the Power Button and decrease the cooking temperature to 350° F/175° C and the cooking time to 5 mins. to begin the cooking cycle.
4. Combine the cream cheese and sour cream in a separate bowl and beat until creamy.
5. Add the remaining filling ingredients to the bowl and mix until fully incorporated.
6. Pour the filling into the pan.
7. Cover the cheesecake with foil. Place the pan on a Tray.
8. Place the Tray in the air fryer. Press the Power Button and then the Baking Button (320° F/160° C) and increase the cooking time to 60 mins. to begin the cooking cycle. When the cooking cycle is complete, set the cooking time to 45 mins. for a total cooking time of 1 hr. 45 mins.
9. Remove the cheesecake from the air fryer and let cool for 2 hrs. in the pan.
10. Refrigerate the cheesecake for at least 6 hrs. (preferably overnight).
11. Combine all the topping ingredients in a bowl and whisk until smooth.
12. Carefully remove the cheesecake from the pan.
13. Spread the sour cream filling over the top of the cheesecake.
14. Serve with whipped cream.

S'mores Pizza

INGREDIENTS

½ cup heavy cream
1 ¼ cup chocolate chips
1 refrigerated thin crust pizza dough
9 graham crackers, crumbled
1 cup mini marshmallows
12 oz. chocolate candy bar, crumbled

For Serving:

chocolate syrup, for serving
marshmallow crème, for serving

DIRECTIONS

1. To make the ganache: Bring the heavy cream to a simmer in a saucepan over medium heat.
2. Pour the chocolate chips into the saucepan and stir.
3. Let the mixture sit for 3 mins. on the heat.
4. Whisk until smooth.
5. Remove from the heat.
6. Shape the pizza dough onto a Crisper Tray.
7. Place the Tray in the air fryer. Press the Power Button and then the Pizza Button (360° F/182° C) and decrease the cooking time to 10 mins. to begin the cooking cycle. Flip the dough after 5 mins.
8. Once the cooking cycle has finished, flip the dough.
9. Spread the ganache over the pizza crust.
10. Scatter the graham crackers, marshmallows, and chocolate bar over the ganache.
11. Place the dough back into the air fryer. Press the Power Button and then the Pizza Button (360° F/182° C) and decrease the cooking time to 10 mins. to begin the cooking cycle.
12. Garnish with chocolate syrup and marshmallow crème.

Terracotta Succulent Cupcakes

INGREDIENTS

- 1 devil's food cake mix
- 1 cup chocolate frosting
- 1 cup graham cracker crumbs
- 3 cups vanilla frosting
- 16 chocolate glazed donut holes
- assorted green food colorings

DIRECTIONS

1. Prepare the cake batter according to the manufacturer's instructions.
2. Line 2 in.-wide un-glazed clay pot with mini-cupcake liners.*
3. Fill each pot three-quarters full with the cake batter.
4. Arrange the pots onto the Crisper Trays.
5. Place the Trays in the air fryer. Press the Power Button and then the Baking Button (320° F/160° C) and decrease the cooking time to 15 mins. to begin the cooking cycle.
6. Let the cakes cool completely.
7. Spread or pipe a small layer of chocolate frosting over the cupcakes.
8. Dip the cupcakes into the graham cracker crumbs.
9. Color the vanilla frosting various shades of green.
10. Place a donut hole over each graham cracker layer and secure the donut holes with a toothpick.



11. Using a star tip, pipe rosettes around each donut hole. Alternatively, use a leaf tip to pipe various flora.

12. Remove the toothpicks before serving.

*Some glazed cookware contains lead, which is a toxic substance harmful to humans.

Chocolate Cola Cake

INGREDIENTS

Cake:

- ¼ cup vegetable oil
- 4 tbsp. butter, melted
- 1 egg
- ¼ cup milk
- ½ tsp. vanilla extract
- 2 tbsp. cocoa powder
- 1 cup flour
- 1 cup sugar
- ½ tsp. salt
- ½ tsp. baking powder
- 12 oz. cola

Frosting:

- 1 stick unsalted butter, room temperature
- 1 tbsp. cocoa powder
- 1 cup confectioner's sugar
- 2 tbsp. heavy cream
- ½ tsp. vanilla extract
- ⅓ cup pecans, rough chopped, for garnish



DIRECTIONS

1. Combine the oil, butter, egg, milk, and vanilla extract in a bowl and mix to make the egg mixture.
2. Combine the cocoa powder, flour, sugar, salt, and baking powder in a separate bowl and mix to make the dry mixture.
3. Add half of the dry mixture to the egg mixture.
4. Bring the cola to a boil in a saucepan over medium-high heat and reduce by half. Add the reduced soda to the egg mixture and mix to combine.
5. Add the remaining dry mixture to the egg mixture and mix to combine.
6. Place the batter in a greased 8-in. cake pan.
7. Place a Crisper Tray in the air fryer.
8. Place cake pan on the Tray. Press the Power Button and then the Baking Button (320° F/160° C for 30 mins.) to begin the cooking cycle.
9. While the cake cooks, combine all the frosting ingredients and whip until smooth.
10. Spread the frosting over the cooled cake.
11. Sprinkle the pecans over the cake.

Cherry Pie

INGREDIENTS

- 2 store-bought pie crusts
- 2 (15 oz.) cans cherry pie filling
- 1 egg, beaten for egg wash
- raw sugar, for garnish



DIRECTIONS

1. Place a layer of the pie dough into a lightly greased 8-in. pie pan.
2. Trim the dough, leaving 1 in. over the side of the pan.
3. Fold the excess dough inward to create a thick crust.
4. Create a scalloped edge using your thumbs and index finger.
5. Refrigerate the dough for 15 mins.
6. Fill the shell with the cherry filling. You may have some left over.
7. Cut the remaining pie crust into strips. Create a lattice over the filling.
8. Brush the lattice with the egg wash and sprinkle with the sugar.
9. Place a Crisper Tray in the air fryer.
10. Place the pan on the Tray. Press the Power Button and then the Baking Button (320° F/160° C) and increase the cooking time to 45 mins. to begin the cooking cycle

Pretzel Bites

INGREDIENTS

- 1 crescent dough sheet
- 1 cup water
- ½ cup baking soda
- pretzel salt



DIRECTIONS

1. Open the crescent dough sheet into four long strips.
2. Fold the dough over itself and roll into a ¾ in.-thick log.
3. Use a dough scraper or sharp knife to cut each log into six nuggets.
4. Combine the water and baking soda in a small bowl.
5. Dip each nugget into the water bath and place them onto the Crisper Trays.
6. Sprinkle the nuggets with the pretzel salt.
7. Place the Trays in the air fryer. Press the Power Button and decrease the cooking temperature to 360° F/182° C and the cooking time to 12 mins. to begin the cooking cycle.

Apple Pie

INGREDIENTS

- 2 sheets store-bought pie dough
- 1 cup apple pie filling
- 1 egg, beaten, for egg wash
- raw sugar, for garnish



DIRECTIONS

1. Unroll the pie dough. Cut four rectangles out of each sheet.
2. Place ¼ cup apple filling onto the center of four rectangles.
3. Top with a second dough rectangle.
4. Use a fork to seal the edges.
5. Trim any uneven edges.
6. Transfer the pies onto the Crisper Trays.
7. Brush the pies with the egg wash.
8. Use a paring knife to cut four slots onto the top of each pie.
9. Sprinkle raw sugar onto the pies.
10. Place the Trays in the air fryer. Press the Power Button, decrease the cooking temperature to 360° F/182° C, and increase the cooking time to 16 mins. to begin the cooking cycle. Remove the pies when they become golden brown.

Fried Chocolate Cookies

INGREDIENTS

2 crescent dough sheets
16 double stuffed chocolate cookies
confectioner's sugar, for garnish



DIRECTIONS

1. Cut each crescent dough sheet into eight squares.
2. Wrap each cookie with a square of the dough.
3. Place the cookies onto the Crisper Trays.
4. Place the Trays in the air fryer. Press the Power Button and then the French Fry Button (400° F/204° C) and decrease the cooking time to 12 mins. to begin the cooking cycle.
5. Sprinkle the cookies with the confectioner's sugar.

Herb Roasted Turkey

INGREDIENTS

- 2 boneless turkey breasts, trimmed
- 2 sprigs rosemary
- 4 sprigs thyme
- 4 sprigs sage
- 4 cloves garlic
- 1 tsp. sea salt
- 1 tsp. ground black pepper
- 3 tbsp. olive oil



DIRECTIONS

1. Chop the rosemary, thyme, sage, and garlic and mix with the olive oil.
2. Rub the turkey breast with the herb mixture and refrigerate for 1 hr.
3. Fold the turkey in half and place the Rotisserie Shaft through the turkey. Secure the Shaft with the Forks.
4. Place the Shaft into the air fryer. Press the Power Button and then the Rotisserie Button (375° F/191° C) and increase the cooking time to 40 mins. to begin the cooking cycle.
5. Use a meat thermometer to measure the internal temperature of the turkey. The turkey is done when the internal temperature reaches 160° F/70° C.
6. Let the turkey rest for 10 mins. before slicing.

Bacon-Weaved Stuffed Turkey

INGREDIENTS

- 1 turkey breast, boneless
- 1 tsp. salt
- 1 tsp. ground black pepper
- 1 ½ cups cornbread stuffing, cooked
- 10 slices bacon

DIRECTIONS

1. Slice the turkey breast down the middle and open it to butterfly.
2. Make a weave with the bacon on wax paper.
3. Place the butterflied turkey breast over the bacon weave. Season with the salt and ground black pepper.
4. Spoon the stuffing into the center of the turkey. Roll the turkey with the bacon.
5. Tie the ends and middle of the turkey with string.
6. Place the Rotisserie Shaft through the center of the turkey. Secure the Shaft with the Forks.
7. Place the Shaft into the air fryer. Press the Power Button and then the Rotisserie Button (375° F/191° C) and increase the cooking time to 45 mins. to begin the cooking cycle.
8. Use a meat thermometer to measure the internal temperature of the turkey. The turkey is done when the internal temperature reaches 160° F/70° C.
9. Serve with roasted asparagus.



Rotisserie Chicken

SERVES 4

INGREDIENTS

- 4 lb. whole chicken
- 1 tsp. granulated garlic
- 1 tsp. granulated onion
- 1 tsp. sea salt
- 1 tsp. ground black pepper
- 1 tsp. paprika

DIRECTIONS

1. Tie the chicken legs together, tie the breast area with a second string, and wrap a third string around the drumsticks.
2. Push the Rotisserie Shaft through the opening in the chicken. Secure the Shaft with the Forks.
3. Coat the chicken with the seasonings.
4. Place the Shaft into the air fryer. Press the Power Button and then the Rotisserie Button (375° F/191° C) and increase the cooking time to 45 mins. to begin the cooking cycle.
5. Let the chicken rest for 10–15 mins. before serving.

Stacked Souvlaki Chicken

SERVES 8

INGREDIENTS

- ¼ cup olive oil
- 2 tbsp. lemon juice
- 1 tsp. salt
- 1 tsp. ground black pepper
- 1 tsp. oregano
- 8 boneless, skinless chicken breasts

DIRECTIONS

1. Combine all the ingredients in a sealable plastic bag.
2. Marinate the ingredients in the bag for 20 mins. in the refrigerator.
3. Fold each chicken breast in half. Place the Rotisserie Shaft through the chicken. Secure the Shaft with the Forks.
4. Place the Shaft into the air fryer. Press the Power Button and then the Rotisserie Button (375° F/191° C) and decrease the cooking time to 25 mins. to begin the cooking cycle.
5. Use a meat thermometer to measure the internal temperature of the chicken. The chicken is done when the internal temperature reaches 165° F/75° C.

Cornish Hens

INGREDIENTS

- 1 tsp. salt
- 1 tsp. ground black pepper
- 1 tsp. garlic powder
- 1 sprig rosemary, chopped
- 2 cornish hens



DIRECTIONS

1. Mix the salt, ground black pepper, garlic powder, and rosemary together in a small bowl.
2. Rub the spices and herbs generously onto the hens.
3. Place the Rotisserie Shaft through the hens. Secure the Shaft with the Forks.
4. Tuck the wings and tie the wings and legs with twine to keep the hens in place.
5. Place the Shaft in the air fryer. Press the Power Button and then the Rotisserie Button (375° F/191° C) and increase the cooking time to 35 mins. to begin the cooking cycle.
6. Use a meat thermometer to measure the internal temperature of the hens. The hens are done when the internal temperature reaches 160° F/70° C.

Southwest Pork Tenderloin

INGREDIENTS

- 2 pork tenderloins
- 1 tbsp. paprika
- ½ tbsp. cumin
- ½ tbsp. coriander
- 2 tbsp. sriracha sauce
- ½ tbsp. sea salt
- 3 tbsp. brown sugar
- 3 tbsp. lime juice
- 2 cloves garlic, minced



DIRECTIONS

1. Combine all the ingredients in a bowl.
2. Marinate the tenderloins in the refrigerator for 2 hrs.
3. Place the Rotisserie Shaft through the tenderloins. Tie the tenderloins with butcher's twine. Secure the Shaft with the Forks.
4. Place the Shaft into the air fryer. Press the Power Button and then the Rotisserie Button (375° F/191° C for 30 mins) to begin the cooking cycle.
5. Use a meat thermometer to measure the internal temperature of the tenderloins. The tenderloins are done when the internal temperature reaches 155° F/70° C.
6. Let the tenderloins rest for 15 mins. before slicing.

Boneless BBQ Ribs

serves 4

INGREDIENTS

1 ½ lb. boneless ribs
½ tsp. garlic powder
½ tsp. onion powder
½ tsp. sea salt
½ tsp. coriander
½ tsp. cumin
½ tsp. paprika
½ tsp. ground black pepper
½ cup barbeque sauce

DIRECTIONS

1. Combine the garlic powder, onion powder, sea salt, coriander, cumin, paprika, and ground black pepper in a bowl to make the spice mixture.
2. Rub the ribs with the spice mixture.
3. Place the Rotisserie Shaft through the ribs. Secure the Shaft with the Forks.
4. Place the Shaft into the Air fryer. Press the Power Button and then the Rotisserie Button, decrease the cooking temperature to 350° F/177° C, and increase the cooking time to 40 mins. to begin the cooking cycle. Halfway through the cooking cycle, brush the ribs with the BBQ sauce.
5. Slice and serve.

Rotisserie Sausage

serves 6

INGREDIENTS

4 hot Italian sausage links

DIRECTIONS

1. Place the Rotisserie Shaft through the sausage links diagonally. Secure the Shaft with the Forks.
2. Place the Shaft into the Air fryer. Press the Power Button and then the Rotisserie Button, increase the cooking temperature to 400° F/204° C, and decrease the cooking time to 20 mins. to begin the cooking cycle.
3. Use a meat thermometer to measure the internal temperature of the sausage. The sausage is done when the internal temperature reaches 165° F/75° C.
4. Let the sausage rest for 5 mins. before serving.

Bourbon Rotisserie Pork Roast

INGREDIENTS

- ½ cup honey
- ½ cup light brown sugar
- 1 orange, zested
- 2 tbsp. fresh orange juice
- ¼ cup bourbon
- ½ tsp. salt
- ½ tsp. ground black pepper
- 4 lb. pork loin roast

DIRECTIONS

1. Combine the honey, sugar, orange zest and juice, bourbon, salt, and ground black pepper in a small bowl and mix.
2. Place the Rotisserie Shaft through the pork roast. Secure the Shaft with the Forks.
3. Generously brush the marinade onto the pork.
4. Place the Shaft into the air fryer. Press the Power Button and then the Rotisserie Button (375° F/191° C) and increase the cooking time to 45 mins. to begin the cooking cycle. Baste the pork with the marinade every 15 mins. while the pork is cooking.
5. Use a meat thermometer to measure the internal temperature of the pork. The pork is done when the internal temperature reaches 155° F/70° C.
6. Let the pork rest for 15 mins. before slicing.



Brown Sugar-Glazed Ham

INGREDIENTS

- 1 (3 lb.) ham, cut in half, boneless
- ¼ cup pineapple juice
- ½ cup brown sugar
- ½ cup mustard
- ½ cup ground cloves



DIRECTIONS

1. Mix the pineapple juice, brown sugar, mustard, and cloves together in a bowl to create the sauce.
2. Place the Rotisserie Shaft through the center of both ham halves. Secure the Shaft with the Forks.
3. Pour the sauce over the ham and refrigerate for 2 hrs.
4. Place the Shaft into the air fryer. Press the Power Button and then the Rotisserie Button (30-min. cooking time) and increase the cooking temperature to 400° F/204° C to begin the cooking cycle.
5. Let the ham rest for 10 mins. before slicing.

Rotisserie Roast Beef

INGREDIENTS

- 1 (2 lb.) eye round
- 3 cloves garlic
- 2 sprigs thyme
- ½ tbsp. salt
- 1 tbsp. onion powder
- 1 tsp. ground fennel
- ½ tsp. ground black pepper
- 2 tbsp. olive oil



DIRECTIONS

1. Chop the thyme and garlic. Mix the thyme, garlic, salt, onion powder, ground fennel, ground black pepper, and olive oil together in a bowl to make the herb mixture.
2. Rub the roast with the herb mixture and refrigerate for 1 hr.
3. Place the Rotisserie Shaft through the center of the roast. Secure the Shaft with the Forks.
4. Place the Shaft into the air fryer. Press the Power Button and then the Rotisserie Button (375° F/191° C) and increase the cooking time to 45 mins. to begin the cooking cycle.
5. Cook the roast to the desired doneness (use a meat thermometer to measure the internal temperature):
 - Rare: 125° F/50° C
 - Medium rare: 135° F/60° C
 - Medium: 145° F/65° C
 - Well done: 165° F/75° C
6. Let the roast rest for 10 mins. before slicing.

Italian Roulade of Beef

INGREDIENTS

- 1 ½ lb. flank, butterflied
- ¼ cup basil pesto
- ½ lb. provolone, sliced
- 3 roasted red peppers
- 1 tsp. sea salt
- 1 tsp. ground black pepper



DIRECTIONS

1. Place the flank on a cutting board and spread the pesto all over one side of the flank.
2. Layer the cheese and roasted peppers on the flank.
3. Roll the flank up and tie it with string about five times from one end to the other.
4. Season the flank with the salt and ground black pepper.
5. Place the Rotisserie Shaft through the center of the roast. Secure the Shaft with the Forks.
6. Place the Shaft into the air fryer. Press the Power Button and then the Rotisserie Button (375° F/191° C for 30 mins.) to begin the cooking cycle.
7. Cook the roast to the desired doneness (use a meat thermometer to measure the internal temperature):
 - Rare: 125° F/50° C
 - Medium rare: 135° F/60° C
 - Medium: 145° F/65° C
 - Well done: 165° F/75° C
8. Let the roast rest for 10 mins. before slicing.

Prime Rib Roast

INGREDIENTS

- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1 tsp. smoked paprika
- 1 tbsp. dried rosemary
- 1½ tsp. salt
- 1½ tsp. ground black pepper
- 4 lb. boneless rib roast



DIRECTIONS

1. Combine the garlic powder, onion powder, smoked paprika, dried rosemary, salt, and ground black pepper in a small bowl to make the spice and herb mixture.
2. Rub the spice and herb mixture onto the roast.
3. Place the Rotisserie Shaft through the roast. Secure the Shaft with the Forks.
4. Place the Shaft in the air fryer. Press the Power Button and then the Rotisserie Button (375° F/191° C) and increase the cooking time to 45 mins. to begin the cooking cycle.
5. Use a meat thermometer to measure the internal temperature of the roast. The roast is done when the internal temperature reaches 135° F/60° C.

Rosemary Lemon Leg of Lamb

INGREDIENTS

- 2 tbsp. lemon juice
- 2 tbsp. olive oil
- 1 tsp. salt
- 1 tsp. ground black pepper
- ¼ cup fresh rosemary, chopped
- 1 (4 lb.) boneless leg of lamb

DIRECTIONS

1. Combine the lemon juice, olive oil, salt, pepper, and rosemary in a small bowl.
2. Place the Rotisserie Shaft through the lamb. Use twine to secure the meat. Use the Forks to secure the Shaft.
3. Generously brush the lamb with the marinade.
4. Place the Shaft in the air fryer. Press the Power Button and then the Rotisserie Button (30-min. cooking time) and increase the cooking temperature to 400° F/204° C to begin the cooking cycle.
5. Use a meat thermometer to measure the internal temperature of the lamb.
6. The lamb is done when the internal temperature reaches 145° F/63° C.
7. Let the lamb rest for 15 mins. before serving.

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PXL-AFP-12QT_RB_SC_ENG_V1_210329