

recipe book



My Rotisserie™

LIVING WELL | MONTEL™

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poultry



Balsamic Marinated Chicken

- 2 breasts boneless,
- 2 thighs, 2 legs (skin on)
- 1 cup balsamic vinegar
- 1 cup olive oil
- 1/4 cup honey
- 3 cloves garlic minced
- 1 tbsp. kosher salt
- 1/2 tsp. of black pepper

Wash the chicken under cold running water and pat dry.

In a large mixing bowl, combine marinade ingredients, place the chicken in a pan or plastic bag to marinate and pour the marinade over the chicken. Let sit in refrigerator for 4 hours.

Drain the chicken. Load the chicken into the basket thighs and legs on bottom, place a divider lid, secure and add chicken breast lock it down with lid. Place in My Rotisserie set timer for one hour. Let chicken rest for 10 minutes in machine and serve.



Broccoli Rabe Filled Turkey Breast

- 4 lb. turkey breast, boneless
- 1 bunch broccoli rabe
- 4 tbsp. olive oil
- 4 cloves garlic, sliced
- 1 tsp. salt
- 1/2 tsp. pepper
- 1/4 tsp. hot red pepper flakes

Blanch the broccoli rabe by bringing a pot of salted water to a boil and immersing the broccoli rabe in the boiling water for 3 minutes.

In a sauté pan add the olive oil, hot red pepper flakes and the garlic. Cook. Strain the broccoli rabe and remove excess water, carefully add it to the sauté pan, cook for 4 minutes and set aside to cool.

Wash the turkey breast under cold running water and pat dry. Place turkey on cutting board and butterfly (make a slice lengthwise down the breast and do not cut all the through) open the turkey breast. Place the broccoli rabe in the middle and roll up and tie with butcher twine. Put the turkey in the basket. Secure the lid. Place in My Rotisserie and set timer for 50 minutes. When done remove and let rest on resting rack for 10 minutes.



Cornish Game Hens with Lemon

- 2 cornish game hens
- 2 lemons
- 2 tsp. salt
- 1 tsp. freshly ground black pepper
- 1 tsp. garlic powder
- 1 tsp. onion powder
- 2 tbsp. olive oil

Wash the hens inside and out under cold running water and pat dry. Cut the lemons in half and place them in the cavity of the hens. Truss the hens. Place all the seasoning in a bowl and mix. Season the hens and brush with olive oil.

Skewer the hens by running the skewer through the cavity. Place in My Rotisserie set timer for 1 hour. When done rest on resting rack for 15 minutes before serving.



Hoison Glazed Chicken

- 4 chicken breasts with bone in
- Hoison Glaze*
- 3/4 cup Hoison sauce
- 1 lemon, zest
- 3 cloves garlic, minced
- 1 tsp. ginger, minced
- 2 scallions chopped
- 1 tbsp. sesame oil
- 2 tbsp. soy sauce
- 2 tbsp. rice wine vinegar

Wash the chicken under cold running water and pat dry. Remove any excess fat from the skin and place the chicken in a zip lock bag. In a large mixing bowl, combine marinade ingredients and pour the marinade over the chicken. Refrigerate for 4 hours. Skewer the chicken two breasts on each side. Place in My Rotisserie and set timer for 45 minutes. Remove when done and place on resting rack for five minutes, serve.



Honey-Mustard Chicken

- 2 chicken legs, 2 thighs, 2 breasts
- Honey-Mustard*
- 1 cup Dijon mustard
- 2 tbsp. brown mustard
- 1 tbsp. ginger, minced
- 1/2 cup honey
- 1/2 tsp. Cayenne pepper

Combine all the ingredients for the marinade in a bowl and mix well. Place chicken in a zip lock bag with the marinade and refrigerate for 4 to 6 hours.

Place the thighs and legs in the bottom of the basket. Secure the divider lid and place the chicken breast in skin side up and place the last lid divider, secure. Place the basket in My Rotisserie and set timer for 50 minutes. Let rest 10 minutes and serve.



Chicken Marsala with Mushrooms

- 2 chicken breast, cut into medallions
- 1/4 cup Marsala wine
- 2 tbsp. butter
- 6 mushrooms, cleaned & sliced
- 3 tbsp. chicken stock
- 2 pieces foil length of basket
- salt & black pepper

Place the foil down and rub the foil with the butter, place the chicken and the mushrooms on the foil and add all the rest of the ingredients. Season with salt and pepper. Fold the foil in from the ends and then from the side.

Place one pouch in the basket. Secure the divider lid. Place the other pouch and secure the lid. Place in My Rotisserie set timer for 45 minutes.





Stuffed Chicken with Sun-Dried Tomato Pesto & Roasted Peppers

4 boneless chicken breasts, skin on
2 red peppers medium
roasted, seeded

Pesto

1 1/2 cups oil-packed
sun-dried tomatoes, drained
2 garlic cloves, peeled

1/2 cup freshly Provolone cheese, grated

1/2 cup romano cheese, grated

1 cup packed fresh basil leaves

1/4 cup olive oil

2 tbsp. balsamic vinegar

In a food processor, combine all the pesto ingredients. Process until blended.

Place the chicken breast on a cutting board. Make a pocket in the largest part of the chicken breast slide the knife into the center of the breast. Be careful not to puncture the outside or end of the chicken breast as the filling will flow out during cooking. Slide 1/2 of red pepper inside the pocket. Fill a piping bag with pesto and stuff the pocket with pesto. Season the chicken breast with salt and pepper.

Place two chicken breasts in the bottom of rack skin side down, place divider lid and secure. Place the other two chicken breasts on top, skin side up, secure the lid and place in My Rotisserie for 50 minutes. Let rest for ten minutes and serve.



Whole Chicken with Butter & Garlic

2 lb. chicken

1 stick butter

2 cloves garlic, minced

1 tsp. kosher salt

1/2 tsp. black pepper

Tie the chicken tight around the breast with one string, around the legs and around the thighs. Be sure to tie the chicken tight in order to prevent any of the parts from hitting the element.

Skewer the chicken in the center lengthwise. Melt the butter with the garlic, add salt and pepper. Brush the chicken with the butter and place in My Rotisserie. Set timer for 1 hour and then again for 10 minutes. Remove and set on resting rack for ten minutes and serve.



Apricot & Roasted Red Pepper Filled Turkey Breast

6 lb. turkey breast

1 cup dried apricots, rehydrated

2 roasted, peeled
& seeded red peppers

1 tsp. salt

1/2 tsp. pepper
olive oil for brushing

Wash the turkey breast under cold running water and pat dry. Place turkey on cutting board and remove the bone. Butterfly the turkey breast (make a slice lengthwise down the breast and do not cut all the through), open and fill with apricots and peppers. Tie the breast with butchers twine and season with olive oil, salt and pepper.

Place the turkey in the basket secure the lid and place in My Rotisserie. Set timer for one hour. When done place on resting rack let rest for 20 minutes, then serve.



Lemon-Herb Chicken

2 breasts boneless
2 thighs
2 legs (skin on)

Marinade

1/2 cup fresh lemon juice
grated zest from 1 lemon
5 cloves garlic, minced
1/4 cup fresh rosemary leaves
1 tbsp. paprika
1/2 tsp. red pepper flakes
1 tsp. salt
1 tsp. freshly ground black pepper
1/4 cup olive oil

Wash the chicken under cold running water and pat dry. In a large mixing bowl, combine marinade ingredients. Place the chicken in a pan or plastic bag to marinate. Let sit in refrigerator for 4 to 6 hours.

Drain the chicken. Load the chicken into the basket thighs and legs on bottom. Place a divider lid and add chicken breast on top. Put the last divider lid on and secure. Set timer for one hour. Let chicken rest for 10 minutes on resting rack and serve.



Chicken Cordon Bleu

3 chicken breast, boneless & skinless
3 slices Swiss cheese
3 slices ham
1 cup flour
2 cups bread crumbs
3 eggs, beaten
salt & pepper

Place the chicken breast on a cutting board in the thickest part of the breast slide your knife in and make a pocket. Work the knife back and forth to make the pocket. Roll the ham and Swiss together into a cigar shape and slide the ham and Swiss into the chicken breast. Season the chicken breast with salt and pepper. Coat the chicken breast with flour first, egg second and bread crumbs last.

Place the chicken into the basket secure the lid divider. Put the basket into My Rotisserie and set timer for 45 minutes. Remove and serve.



Marinated Chicken in Italian Dressing

2 breasts boneless
2 thighs
2 legs (skin on)
your favorite Italian dressing

Wash the chicken under cold running water and pat dry. Remove any excess fat from the skin.

Place chicken in a zipper lock bag with the Italian dressing, refrigerate for 4 hours.

Load the chicken into the basket thighs and legs on bottom. Place a divider lid, secure and add chicken breast skin side up, secure with lid. Place in My Rotisserie. Set timer for one hour. Let chicken rest for 10 minutes in machine and serve.



Moroccan Cornish Game Hens

2 cornish hens
Moroccan Spice
1 tsp. granulated garlic
1 tsp. ground cumin
1/4 tsp. ground allspice
1 tbsp. sweet paprika
1 1/2 tsp. salt
1 tsp. turmeric
1 tsp. black pepper
3 tbsp. olive oil

Wash the hens inside and out under cold running water and pat dry. Trim any excess fat from the skin and set hens aside. In a bowl mix Moroccan rub. Rub the hens inside and out with the paste. Truss the hens with butchers twine to ensure even cooking.

Skewer the hens from the one end of the cavity to the other. Place the skewer into My Rotisserie and set timer one hour. Remove the chicken, cover loosely with aluminum foil, and allow to rest on the resting rack for 10 minutes before serving.



Chicken Stuffed with Portobello, Arugula & Asiago Cheese

- 3 boneless chicken breasts with skin
- 2 cooked portobello mushrooms, sliced
- 3 slices of Asiago cheese
- 1 cup arugula, baby salt & pepper

Place chicken on a cutting board and butterfly the chicken breast. Fill with arugula, portobello and asiago. Roll the breasts up and tie them with butcher's twine.

Season the breasts with salt and pepper and place two breasts in the basket. Secure the divider lid. Place the next two in the basket and secure the lid. Place in My Rotisserie and set timer for 45 minutes. Let chicken rest for 10 minutes in machine and serve.



Orange Chicken

- 2 lb. chicken
- 1 orange
- 2 tbsp. orange juice
- 1 tsp. kosher salt
- 1/2 tsp. black pepper
- 2 tbsp. olive oil

Tie the chicken tight around the breast with one string, around the legs and around the thighs. Be sure to tie the chicken tight in order to prevent any of the parts from hitting the element.

Skewer the chicken in the center lengthwise. Brush the chicken with the olive oil and place in My Rotisserie. Set timer for 1 hour and then again for 10 minutes. Remove and set on resting rack for ten minutes and serve.



Roasted Turkey Breast

- 3 lb. turkey breast, boneless
- 10 sage leaves
- salt & pepper
- olive oil

Place the sage leaves under the skin, rub the turkey with olive oil salt and pepper. Tie the turkey with butcher's twine to make sure the turkey is contained and not able to touch the element.

Place the turkey on the skewer with the cap secured. Place in My Rotisserie for 1 hour.



beef



Prime Rib with Herb Rub

- 3 lb. boneless prime rib roast
- 2 tbsp. coarsely cracked black peppercorns
- 1 tsp. salt
- 1 tsp. thyme, chopped
- 1 tsp. rosemary, chopped
- 1 tsp. sage, chopped
- 1 tsp. granulated garlic
- 1 tsp. granulated onion
- 2 tbsp. olive oil

In a small mixing bowl, combine the rub ingredients. Skewer the roast in the center lengthwise and place the end cap on the skewer. Rub the herb mixture evenly over the meat.

Place the roast into My Rotisserie and set timer for 1 hour. Check the temperature and cook until desired doneness. Remove, set on resting rack and rest 20 minutes before serving.



Satay Beef Skewers

- 2 lb. top sirloin, trim and cut into 1/2-inch thick 5 inches long
- Marinade*
- 1/2 cup soy sauce
- 1/2 cup peanut butter
- 1/4 cup rice wine
- 1/4 cup peanut oil
- 2 cloves garlic, mashed
- 2 tbsp. sweet chili
- 1 1/2 tsp. peeled & minced fresh ginger

In a small mixing bowl, combine the marinade ingredients, stirring until well combined. Place the beef in a zip lock plastic bag, and pour the marinade over it. Refrigerate for at least 2 hours.

Remove the beef from the marinade and skewer. Place the cap on the end of the skewer and put into My Rotisserie and cook until desired doneness. Remove the beef from the skewer and serve immediately.



Bacon Filet Mignon

- six 8 oz. filets
- 6 bacon strips
- 1 1/2 tsp. salt
- 1/2 tsp. freshly ground black pepper

Season each filet with salt and pepper and wrap them with bacon. Place four filets on the bottom of the basket and secure with divider lid. Add two more filets and secure last lid divider. Place in My Rotisserie and set timer for 15 minutes. Cook until desired temperature. Remove and serve.





Southwest Marinated Steaks

4 sirloin steaks

Marinade

1/2 cup tequila

1/4 cup fresh lime juice

3 cloves garlic, minced

3 tbsp. chopped cilantro

1 1/2 tsp. salt

1/2 tsp. freshly ground pepper

Place the steaks in a zip lock plastic bag.

In a small mixing bowl, combine the marinade ingredients. Place marinade in bag with steaks and refrigerate for 2 or 3 hours. Remove the steaks from the marinade and place them on cutting board side by side.

Skewer through the center and secure the cap on the end of the skewer. Place in My Rotisserie and set timer for 10 or 15 minutes and cook until desired doneness.



Teriyaki Glazed Steaks

4 sirloin steaks

Marinade

1/2 cup soy sauce

1/4 cup sweet soy

2 cloves garlic, minced

2 tbsp. rice wine

1 tsp. ginger, minced

2 scallions, chopped

Place the steaks in a zip lock bag with teriyaki marinade. After marinating place the steaks on cutting board side by side and place the skewer through the middle.

Place the steaks into My Rotisserie and cook for 10 to 15 minutes or desired doneness.



Brazilian Mixed Grill

two 4 oz. pork medallions

two 4 oz. lamb top rounds, medallions

two 4 oz. beef sirloin, medallions

4 cloves garlic, minced

2 tbsp. kosher salt

2 tsp. black pepper

2 tbsp. olive oil

Skewer the meat alternating lamb, beef, and pork. Brush with garlic, olive oil, and season with salt and pepper.

Place the cap on the skewer and place the skewer in My Rotisserie. Set timer for 45 minutes. Remove skewer from My Rotisserie and place on resting rack for 20 minutes before serving.



Roast Beef with Fresh Herbs & Garlic



3 lb. eye round of beef
2 sprigs rosemary, chopped
2 sprig thyme, chopped
8 basil leaves, chopped
2 sprigs tarragon, chopped
4 cloves garlic, minced
freshly ground black pepper
kosher salt

Rub the eye round with the garlic, fresh herbs, and season with salt and pepper. Place the eye round on the skewer and secure with cap.

Place the skewer in My Rotisserie. Set timer for 40 minutes or until desired doneness. Remove skewer from My Rotisserie and place on resting rack for 20 minutes before serving.



Stuffed Flank Steak with Roasted Garlic, Spinach & Bleu Cheese

- 1 flank steak
- 20 cloves garlic, roasted
- 2 cups baby spinach
- 1 cup bleu cheese
- 1 tbsp. olive oil
- 1/2 tsp. kosher salt
- 1/2 tsp. black pepper

Roast the garlic: 1 piece foil, add garlic with olive oil fold it up place in oven and roast.
Place flank steak on cutting board. Spread the roasted garlic, spinach, and bleu cheese on steak. Roll the flank steak up and season with salt and pepper. Place in My Rotisserie and set timer 25 minutes. Remove and let rest on resting rack for 10 minutes.



Stuffed Flank Steak with Roasted Peppers, Provolone & Basil

- 1 to 1 1/4 lb. flank steak
- 2 roasted red pepper
- 5 slices provolone cheese
- 10 basil leaves, large
- 1 tsp. kosher salt
- 1/2 tsp. black pepper

Place flank steak on cutting board and season with salt and pepper. Place peppers, cheese and basil on meat and roll. Place the rolled flank steak in the basket and secure lid.
Place basket in My Rotisserie and set timer for 35 minutes. Remove and set on resting rack for 10 minutes. Slice and serve.



Blackened Cajun Steaks

- 4 New York strip steaks
- 4 tbsp. paprika
- 2 tbsp. cracked black pepper
- 2 tbsp. cayenne pepper
- 2 tsp. garlic powder
- 2 tsp. onion powder

Place the steaks on a cutting board. In a small mixing bowl stir ingredients together. Place the steaks in blackening mix on both sides. Arrange the steaks in the basket, secure the lid. Cook for 10 minutes and remove basket. Flip the steaks and cook for another 7 to 8 minutes. Remove the steaks from the basket and serve immediately.



Burger Filled with Herb Boursin

six 6 oz. burgers
1 wheel of boursin
kosher salt
black pepper

Form the burger into meatball shape, cut in half and take a piece of the boursin place it in the middle and seal in the boursin. Place four burgers in the basket on the bottom. Secure the divider lid and place two on the next layer and secure the lid. Place in My Rotisserie and set the timer for 20 minutes or until the desired temperature. Remove and serve.



Filet Mignon with Bleu Cheese

five 6 oz. filet mignon
6 tbsp. bleu cheese
1 tbsp. of horseradish
kosher salt
freshly ground black pepper
2 tbsp. olive oil

Mix the horseradish and the bleu cheese together. Place the filet mignon on the cutting board and with a knife make a pocket in the side. Fill the pocket with the bleu cheese mix and season with salt and pepper.

Brush with olive oil and put the filets in the basket. Secure the lid. Place the basket in My Rotisserie and set timer for 20 minutes or cook until desired doneness.



Roast Beef Stuffed with Garlic

3 lb. eye round roast beef
10 cloves garlic, peeled
1 1/2 tbsp. fresh rosemary leaves, chopped
2 tsp. salt
1 tsp. freshly ground black pepper

With a sharp knife, make slits 1/2 inch deep all over the roast, insert garlic into each slit. Rub roast with garlic, salt and pepper.

Place the roast on the skewer, secure cap and put into My Rotisserie. Set timer for 1 hour. When finished cooking, remove and place on resting rack let rest for 15 minute. Slice and serve.



lamb



Turkey & Beef Burgers

three 6 oz. beef burgers
three 6 oz. ground turkey
kosher salt
black pepper

Place beef burgers in the basket on the bottom and secure the divider lid. Place a second lid divider upside down to have flat surface for the turkey burgers. Secure the last divider lid and place in My Rotisserie and set the timer for 20 minutes or until the desired temp. Remove and serve.



Beef Kabobs with Mixed Vegetables

2 lb. to sirloin, trimmed
& cut into 2-inch chunks
1 medium zucchini,
cut into 1-inch pieces
1 red pepper, triangles
6 mushrooms, cleaned
6 cipolini onions, peeled

Marinade

4 cloves garlic, minced
2 tsp. salt
1/2 tsp. freshly ground
black pepper
1 tbsp. honey
2 tbsp Worcestershire sauce
3 tbsp. soy sauce
3 tbsp. red wine
1/4 cup red wine vinegar
1 cup olive oil

In a small mixing bowl combine the marinade ingredients. Add meat and vegetables. Marinate in the refrigerator for at least 2 to 4 hours.

Remove the beef from the marinade, skewer the meat and vegetables. Secure the cap. Place in My Rotisserie for 15 to 20 minutes. Remove the kabobs from the skewers and serve immediately.



Lamb Chops with Garlic & Mint Pesto

8 loin lamb chops,
trimmed of excess fat
Mint and Garlic Pesto
2 tbsp. olive oil
1 1/2 tsp. salt
1/2 tsp. freshly ground
black pepper
3 cloves garlic
2 cups fresh mint leaves
1/4 cup toasted pine nuts

Place all ingredients in a food processor until blended. Place the lamb chops in a pan and rub them with the mint pesto.

Place the chops in the basket, secure lid and place the remaining lamb chops in the top of the basket. Secure lid and place basket in My Rotisserie. Set timer for 15 minutes and cook until desired doneness. Remove chops from the basket and serve immediately.



Leg of Lamb with Raisins, Pine Nuts & Sage

- 3 lb. boneless leg of lamb**
- 1/4 cup olive oil**
- 1/4 cup pine nuts**
- 1/4 cup raisins**
- 1 tbsp. of kosher salt**
- 1 tbsp. fresh cracked black pepper**
- 2 cloves garlic, minced**
- 2 tsp. fresh chopped sage**

Remove the string from the roast and spread the roast out flat on a cutting board. Sprinkle the sage, pine nuts, salt, pepper and raisins. Roll the roast and tie. Season the outside of the lamb with garlic, salt & pepper.

Skewer the roast and secure cap. Place in My Rotisserie, set timer for 45 minutes and cook for desired doneness. Insert thermometer into the thickest part until it registers 155° for medium. Place the roast on a roasting rack and let rest for 20 minutes before serving.



Curried Lamb Chops

- 8 loin lamb chops, trimmed**
- Marinade***
- 2 tbsp. curry**
- 2 cloves garlic, minced**
- 2 tbsp. olive oil**
- 2 tbsp. rice vinegar**
- 1 tsp. salt**
- 1/2 tsp. black pepper**
- 1 tbsp. soy sauce**

Place the lamb chops in a zip lock bag. In a small mixing bowl, combine the marinade ingredients. Pour marinade over the chops and marinate in the refrigerator for at least 2–4 hours.

Remove the chops from the marinade and place the chops in the basket on bottom. Secure the divider lid. Place the rest of the chops on top and secure lid. Place basket in My Rotisserie and set timer for 25 minutes until cooked to desired doneness. Serve.



Leg of Lamb with Garlic & Rosemary

- 3 lb. boneless leg of lamb**
- 4 cloves garlic, peeled**
- 2 tbsp. fresh rosemary leaves**
- 2 tsp. salt**
- 1 tsp. freshly ground black pepper**
- 2 tbsp. olive oil**

In a small mixing bowl, stir together the marinade ingredients. Place lamb in pan. Rub the lamb with garlic and rosemary mixture. Place in refrigerator for 6 hours.

Skewer the roast, secure cap and place the skewer in My Rotisserie. Set timer for 45 minutes and cook until desired doneness. Let rest for 20 minutes before serving.



Loins of Lamb with Dry Spice Rub

- 2 loins of lamb, boneless**
- Dry Spice***
- 2 tsp. garlic powder**
- 1 tsp. ground sage**
- 1 tsp. ground thyme**
- 1 tsp. ground rosemary**
- 1 1/2 tsp. salt**
- 1/2 tsp. freshly ground black pepper**

Place the loins on the cutting board and rub with dry spice. Skewer the loins one on each side and secure cap. Place in My Rotisserie and set timer for 25 minutes or cook to desired doneness. Remove from My Rotisserie and place on resting rack for 20 minutes and serve.

pork



Pork & Pineapple Kabobs

**2 lb. top pork loin, trimmed,
& cut into 2-inch chunks**

Marinade

1/2 cup soy sauce

1/2 cup sweet soy

1 tbsp. rice vinegar

2 tbsp. orange juice

2 tbsp. sweet chili sauce

1/2 tsp. Cayenne pepper

1 1/2 tsp. peeled

& minced fresh ginger

1/2 pineapple, cubed

2-inch pieces

In a small mixing bowl, combine the marinade ingredients.

Place the pork and pineapple in a zip lock plastic bag, and pour the marinade over it. Marinate in the refrigerator for at least 2 hours. Alternate pork and pineapple onto the skewer. Place in My Rotisserie for 20 minutes. Remove and serve.



Apricot Glazed Pork Chops

6 pork chops, trimmed

1 cup apricot preserve

1/4 cup chicken stock

1 shallot minced

2 tbsp. honey

1 tbsp. salt

1/2 tsp. freshly ground

black pepper

In a small sauce pot combine all ingredients, except for the pork chops, and bring to a boil. Remove from heat. Place the pork chops in a pan. Pour cooled apricot glaze over the pork chops.

Place in the basket and secure divider lid, place remaining pork chops in basket and secure lid. Place the basket in My Rotisserie and set timer for 45 minutes. Place on resting rack and serve.



Sweet Soy Ginger Pork Loin



3 lb. loin

Sweet Soy-Ginger Marinade

1/4 cup sweet soy sauce

2 garlic, minced

1 tsp. peeled & grated

fresh ginger

4 green onions,

white & light green parts,

chopped, for garnish

In a small mixing bowl, combine the marinade ingredients, stirring to blend. Pour the marinade over the pork loin. Marinate in the refrigerator for at least 4 to 6 hours.

Skewer the pork loin lengthwise and secure cap. Place in My Rotisserie. Set timer for 1 hour. Let rest 15 minutes on resting rack.



Baby Back Ribs with Dry Rub

- 1 rack of baby back ribs
- 3 tbsp. kosher salt
- 1/4 cup sweet paprika
- 1/2 tsp. Cayenne pepper
- 1 tbsp. granulated garlic
- 1 tbsp. granulated onion
- 1 tsp. cumin
- 1/4 tsp. freshly ground black pepper

Combine all the ingredients in a small mixing bowl, stirring to blend. Rub the ribs and refrigerate for 4 hours.

Place in the basket and secure lid. Place second rack in basket and secure the last lid divider. Place in My Rotisserie and set timer for 1 hour. When time is up reset for 30 more minutes.



Smoked Pork Chops Cider Glaze

- 4 smoked pork chops, 1 inch thick
- 2 cups apple cider
- 2 apples peeled, cored and diced
- 1/2 cup of brown sugar

Place the apples, cider, and sugar in a sauce pot and reduce until glaze consistency. Place pork chops on the skewer and place in My Rotisserie. Set timer for 20 minutes. Start glazing after 20 minutes and continue to cook for 30 minutes. Remove and serve.



Chinese BBQ Baby Back Ribs

- 1 rack baby back ribs
- BBQ Sauce**
- 1/4 cup dry Sherry
- 1/4 cup Hoisin sauce
- 1/4 cup soy sauce
- 1/2 cup sugar
- 2 cloves garlic, minced
- 2 tbsp. black bean paste
- 1/2 tsp. five spice powder
- 1 tbsp. shallot, minced

Mix all the ingredients of the Barbecue sauce and brush on the ribs. Place the ribs in the basket and secure lid. Place second rack in basket and secure the last lid divider. Place in My Rotisserie and set timer for 1 hour. Baste the ribs while cooking. When time is up reset for 30 more minutes.



Honey Crusted Ham

- 5 lb. fully cooked boneless or bone-in ham
- Honey Glaze**
- 1/2 cup honey
- 1/8 tsp. ground cloves
- 3 tbsp. brown sugar

Skewer the ham lengthwise. Place in My Rotisserie and set timer for 20 minutes.

While the ham is cooking, combine the ingredients in a small bowl. Start glazing the ham after 20 minutes and continue to cook 40 minutes. Remove and serve.



Tuscan Pork Loin Filled with Sun-Dried Tomatoes

- 3 lb. pork loin
- 1 cup sun dried tomatoes
- Tuscan Marinade*
- 5 cloves garlic, mashed
- 1 1/2 tsp. salt
- 1 tsp. freshly ground black pepper
- 1/4 cup extra virgin olive oil
- 2 tbsp. fresh rosemary, chopped
- 1 lemon zest
- 1/4 cup red wine vinegar

Trim pork loin and with a thin-bladed knife insert the knife into one end of the pork loin making an opening about 1 inch. Work the knife to make an opening the length of the pork loin on both ends. Stuff the sun dried tomatoes in the opening. Place pork loin in a pan and coat the pork loin with the Tuscan marinade. Refrigerate for 4 to 6 hours. Remove the pork loin from the marinade.

Place it in the basket and secure lid. Place into My Rotisserie and set timer for one hour. When finished cooking place basket on resting rack for 10 minutes before serving.



Cilantro-Lime Pork Chops

- 6 pork chops
- Cilantro-Lime Marinade*
- 4 tbsp. olive oil
- 2 tbsp. fresh lime juice
- 6 cloves garlic, minced
- 1/4 cup chopped red onion
- 1/4 cup cilantro leaves, chopped
- 1 tsp. salt
- 1/2 tsp. freshly ground black pepper
- cilantro leaves for garnish

Place all the ingredients in bowl and mix. Pour the marinade over the pork chops in a zip lock bag and refrigerate for 2 to 4 hours.

Remove pork chops and place in the basket. Secure the lid and set timer for 45 minutes. Garnish each serving with some of the cilantro.

Stuffed Pork Chops



- 3 pork chops
- Stuffing*
- 2 cups bread cubed
- 1/2 cup chicken stock
- 3 tbsp. apple juice or cider
- 1 medium onion, diced
- 1/4 cup walnuts, chopped
- 1/2 carrot diced
- 1 stalk celery diced
- 3 tbsp. butter
- 1 apple, diced
- 1 tsp. salt
- 1/2 tsp. freshly ground black pepper
- 1 tsp. poultry seasoning

Melt butter in a sauté pan with onions, carrots, celery, and apples. Cook until tender. Add poultry seasoning, salt, pepper, stock, juice, walnuts, and fold in cubed bread. Mix until all incorporated. Let cool. Make pocket in the pork chop for the stuffing and fill the pork chop.

Place four chops on the bottom of the basket and put the divider lid on. Place two more chops in and place the last divider lid on top. Place the basket in of My Rotisserie and cook for 50 minutes or until done. Place on resting rack and serve.

seafood



Salmon Steak with Dill & Lemon

4 salmon steaks

4 sprigs dill

1 1/2 tsp. salt

1/2 tsp. freshly ground

black pepper

1 lemon, sliced

extra-virgin olive oil for brushing

Season the fish with olive oil, salt and pepper. Place lemon slices and dill sprigs on fish.

Put the fish into the basket and secure the lid. Place basket in My Rotisserie and set timer for 25 minutes. Remove and serve.



Salmon with Asparagus

salmon filet the length
of the basket

1/2 bunch of asparagus

olive oil

2 shallots, minced

1/4 cup white wine

2 tbsp. soy sauce

1/2 tsp. pepper

1 lime juiced

1 lemon, juiced

Combine the marinade ingredients. Place the salmon in the marinade for 10 minutes.

Place the salmon in the basket and secure divider lid. Set the asparagus on the second layer and secure the lid. Put in My Rotisserie and set timer for 15 minutes. When cooked place on resting rack and serve.



Swordfish Kabob

2 lb. swordfish, large cubes

2 limes, juiced & zest

3 cloves garlic, sliced

1 shallot, minced

2 tbsp. mint, chopped

1 tbsp. soy sauce

black pepper

Place all the ingredients in a bowl and mix, add swordfish and refrigerate 1 hour. Remove from marinade and skewer. Secure the cap. Place the skewer in My Rotisserie and set timer for 15 minutes. Remove and serve.



Wasabi Crusted Halibut

2 lb. halibut filet

Marinade

3 tbsp. rice wine

2 tbsp. soy sauce

1 lime, juiced

1 tsp. ginger, minced

1 shallot, minced

3 green onions,

white and light green parts,
chopped for garnish

1 cup wasabi for dusting

Mix all the marinade ingredients and marinate the fish for ten minutes. Dust the fish with the wasabi. Place fish in the basket, secure lid.

Place the basket in My Rotisserie. Set the timer for 15 minutes. Remove the fish from the basket, garnish with the green onions and serve immediately.



Garlic Shrimp

- 40 shrimp U-15
- 1/4 cup olive oil
- 6 cloves garlic minced
- 3 tbsp. dried parsley
- 2 lemons, juiced

Place shrimp in a large bowl and toss with all the rest of the ingredients. Place in the tumbler and secure the lid. Put in My Rotisserie and set timer for 20 minutes or until cooked.



Lobster Tails

- 4 ten oz. lobster tails, thawed
- 1 stick butter
- 1 lemon, wedged

Skewer the lobster lengthwise and place the skewer in My Rotisserie. Set the timer 15 minutes. Remove and serve with melted butter and lemon.



Mediterranean Shrimp Kabobs

- 2 lb. U-15 shrimp, peel and devein
- 3 cloves garlic, sliced
- 1/4 cup olive oil
- 1 tbsp. olive paste
- 1 large red pepper, triangles
- 3 tbsp. lemon juice
- 3 tbsp. chopped basil
- 2 anchovies,
- 1/2 tsp. freshly ground black pepper

In a bowl make a paste out of the anchovies, add garlic, olive paste, olive oil, lemon, salt, pepper, basil and mix together. Marinate shrimp for 2 hours and skewer. Secure cap. Place in My Rotisserie and set timer for 15 to 20 minutes until done.



Seafood & Beef Kabob

- 8 oz top round, cubed in four
- 3 U-15 shrimp
- 1 zucchini, cubed
- 1/2 red pepper, triangles
- 4 oz swordfish, cubed
- 2 large scallops
- Marinade*
- 1/4 cup olive oil
- 3 tbsp. lemon juice
- 1 tbsp. soy sauce
- 4 cloves garlic, sliced
- 1/2 tsp. kosher salt
- 1/4 tsp. black pepper

Mix the marinade and skewer the seafood on one side and the beef and vegetables on the other side and secure cap. Pour the marinade over the skewer and refrigerate for 2 hours. Remove and place in My Rotisserie for 20 minute.





Stuffed Trout with Seafood Stuffing

- 2 trout, boneless
- 1/2 cup scallops, small
- 1/2 cup shrimp, diced large
- 1/2 cup crab meat
- 1 medium onion, diced small
- 1 stalk celery, diced small
- 1 shallot minced
- 1 clove garlic, minced
- 2 tbsp. butter
- 3/4 cup bread crumbs
- 1/2 tsp. kosher salt
- 1/4 tsp. pepper
- 1/4 tsp. old bay seasoning
- 4 scallions, blanched until tender

In a sauté pan melt butter and sauté onions, celery, shallots, and garlic for three minutes. Add all fish, sauté for three minutes or until seafood is cooked. Add seasonings and bread crumbs to bind, remove from heat and cool. When stuffing is cool fill the trout. Remove the green part of the scallion, place on the cutting board side by side. Place the stuffed trout on top and tie the scallion around the fish.

Place one trout on the bottom of the basket and secure the divider lid. Place the second trout on top and secure the lid. Place the basket in My Rotisserie and set timer for 12 minutes. Remove the basket from My Rotisserie and rotate the fish. Place it back in My Rotisserie and set timer for 14 minutes. Remove and serve.



Surf & Turf

- four 5 oz. lobster tail, thawed & shelled
- four 5 oz. filet mignon
- olive oil
- 3 tbsp. butter
- salt & pepper
- lemon for garnish

Season the filet mignon with salt and pepper. Place the filets on the bottom of the basket and secure the lid divider. Place the lobster tail lengthwise and side by side secure the lid divider. Put the basket in My Rotisserie and set timer for 25 minutes. Serve with melted butter and lemon wedges.



Shrimp Kabobs

- 12 U-15 shrimp, peeled & deveined
- 3 cloves garlic minced
- 2 limes, juiced
- 2 tbsp. olive oil
- 1 tsp. sea salt
- 1 tsp. black pepper

Mix the all the ingredients place the shrimp in a zip lock bag for 1 hour. Skewer the shrimp. Secure the cap. Place the skewer in My Rotisserie, set the timer for 20 minutes or until done.



Sesame Crusted Tuna

- 4 pieces tuna
- cut into 2 inch by 3 inch cubes
- 2 cups sesame seeds
- 3 tbsp. soy sauce
- 2 tbsp. rice vinegar
- 2 tbsp. sweet chili sauce
- 1 tbsp. pickled ginger, chopped

In a mixing bowl, mix all the wet ingredients and marinate the tuna for one hour. Remove the tuna from the marinade and dip the tuna into sesame seed.

Place 4 tuna in the basket on the bottom, secure the divider lid. Place the basket in My Rotisserie and set timer for 10 minutes. Open the basket and rotate the tuna. Secure the lid and set the timer for another 10 minutes. Remove and serve.

fruit



- 4 bananas, peeled
- 4 tbsp. organic sugar
- 1 lemon, juiced

Caramelized Bananas

Dip the banana in the lemon juice and then roll in the sugar. Place in basket and secure the lid. Place the basket in My Rotisserie and set the timer for 10 minutes. Serve with ice cream.



- 1 red apple, cored & quartered
- 1 bartlett pear, cored & quartered
- 1 banana, cut into 6
- 4 large strawberries
- 2 plums, seed removed
- 2 tbsp. honey

Fruit Kabobs

Skewer the fruits. Secure the cap. Brush the fruit with honey. Place the skewer in My Rotisserie, set the timer for 20 minutes.



- 1 pineapple, cleaned, remove the core & cut into slices
- 1 can coconut milk
- 1 lime, zest & juiced
- 2 tbsp. sugar

Pineapple with Coconut Milk

Soak the pineapple in coconut milk, lime zest, lime juice, and sugar. Refrigerate for six hours. Place pineapple in the basket, secure the lid and place in My Rotisserie. Set timer for 20 minutes and serve.



Caramelized Peaches



- 3 peaches, halved & seed removed
- 4 tbsp. organic sugar
- 1 lemon, juiced

Toss the peaches in the lemon juice and then roll in the sugar. Place in basket and secure the lid. Place the basket in My Rotisserie and set the timer for 10 minutes. Serve with ice cream.

vegetables



Roasted Root Vegetables

- 2 bunch baby carrots, tops removed
- 2 bunch baby turnips, tops removed
- 2 bunch baby beets, tops removed
- 10 cippolini onion, peeled
- 2 tbsp. olive oil
- salt & black pepper to taste

Place all ingredients the mixing bowl. Toss and place the vegetables in the tumbler. Put the tumbler in My Rotisserie and set the timer for 30 minutes.



Baked Potatoes

- 3 Idaho potatoes
- olive oil
- salt & pepper

Wash and dry the potatoes. With a fork mark the skin, season and rub with olive oil.

Place potatoes in basket secure the lid. Place the basket in My Rotisserie and set timer for 40 to 50 minutes depending on size.



Acorn Squash

- 2 small acorn squash, cut into 6 pieces
- 3 tbsp. melted butter
- 3 tbsp. brown sugar dusted with a pinch cinnamon

Brush squash with the butter, brown sugar and pinch of cinnamon. Place in the basket, secure the lid. Place the basket in My Rotisserie and set timer for 40 minutes. Remove and serve.



Roasted Garlic & Herb Potatoes

- 10 baby red bliss potatoes, cut in half
- 10 cloves garlic, minced
- 2 tbsp. olive oil to coat
- 1 sprig rosemary, chopped
- 2 sprigs thyme, chopped
- 4 sage leaves, chopped
- 1 tbsp. kosher salt
- 1/2 tsp. black pepper

In a large bowl mix all the ingredients together and place in the tumbler. Place in My Rotisserie and set timer 50 minutes. Remove and serve.



**2 sweet potatoes,
cut into wedges
olive oil to coat
salt & pepper**

Roasted Sweet Potato Fries

Place the fries in a bowl season with salt and pepper and lightly cover with olive oil.

Place in the tumbler and secure lid. Place the tumbler in My Rotisserie and set timer for 40 minutes or until golden.



**3 medium sweet potatoes
olive oil to coat
salt & pepper**

Roasted Whole Sweet Potato

Wash the sweet potatoes and dry. Take a fork and mark the skin a couple times. Rub with olive oil and salt and pepper.

Place in the basket and secure the lid. Put the basket in My Rotisserie. Set timer for 40 minutes.



1 bag peanuts in shell

Roasted Peanuts

Place peanuts in the tumbler and into My Rotisserie. Set timer for 15 minutes. Remove and serve.



1lb. raw almonds

Roasted Almonds

Place almonds in the tumbler and into My Rotisserie. Set timer for 15 minutes. Remove and serve.



Grilled Vegetable Kabobs



**1 zucchini, cut
1 yellow squash, cut
1 yellow pepper, triangle
6 mushrooms, cleaned
6 cherry tomatoes
1 red pepper, triangles
2 small onions, quartered
eggplant, cubed**

Marinade

**2 cloves garlic, minced
1 tbsp. of honey
2 tbsp. soy sauce
3 tbsp. red wine vinegar
4 tbsp. chopped basil
1/4 cup olive oil**

Mix the marinade, place the vegetables in a zip lock bag for 1 hour. Skewer the vegetables. Secure the cap. Place the skewer in My Rotisserie, set the timer for 20 minutes.



recipe book

The Rotisserie

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