

# Cuisinart® INSTRUCTION BOOKLET



**Cuisinart® Vertical Rotisserie**

**CVR-1000C**

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

IB-8463-CAN

# IMPORTANT SAFEGUARDS

When using an electrical appliance, basic precautions should always be followed to reduce the risk of fire, electric shock, and personal injury, including the following:

1. **Read all instructions.**
2. Do not touch hot surfaces. Use handles or knobs.
3. Use this appliance only as described in this manual. Other uses not recommended may cause fire, electric shock or personal injury.
4. This product is intended for household use only.
5. To protect against electric shock, do not immerse unit, plug or cord in water or spray with liquids.
6. Close supervision is necessary when any appliance is used by or near children.
7. Unplug from the outlet when not in use, when moving from one location to another, and before cleaning. Allow to cool before putting on or taking off parts.
8. To disconnect the appliance, grip the plug and pull it from the wall outlet. Never pull by the cord.
9. Do not operate the appliance in the presence of explosives and/or flammable fumes.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Do not operate the appliance with a damaged cord or plug, if the product malfunctions, or if it is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
12. The use of attachments not recommended by the manufacturer may be hazardous.
13. Do not use outdoors.

14. Do not let cord hang over edge of table or counter, or touch hot surfaces.
15. Extreme caution must be used when moving appliance containing hot oil or other hot liquids.
16. Use extreme caution when removing tray or disposing of hot grease.
17. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
18. Place the unit on a dry level surface.
19. Do not operate if the housing is removed or damaged.
20. A loose fit between the AC outlet (receptacle) and plug may cause overheating and a distortion of the plug. Contact a qualified electrician to replace loose or worn outlet.
21. This appliance is designed to be freestanding only, and should not be recessed or built in (fully recessed).
22. Locate the unit away from direct sunlight and sources of heat (stove, heater, radiator, etc.). Direct sunlight will affect/alter the outside colour of the appliance.

**WARNING: To reduce the risk of fire, electric shock or personal injury, unplug or disconnect the appliance from the power supply before servicing.**

## SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

# SPECIAL CORD SET INSTRUCTIONS

A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use. If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be tripped over or pulled on by children.

## NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

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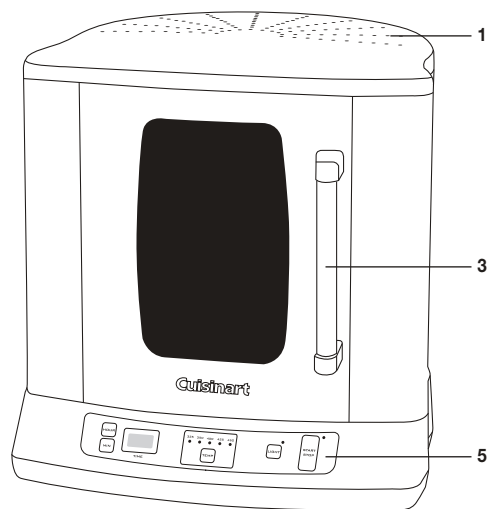
## INTRODUCTION

Cuisinart is about to change the way you cook some of your favorite foods. Once you vertically rotisserie your first chicken, you'll never go back! Juices get locked in and fat drains off. Designed to efficiently cook and evenly brown everything from roasts to vegetables to shish kebabs, this is a countertop cooker you are going to love.



## FEATURES & ACCESSORIES

- 1. Vented Top**  
Automatically releases heat and steam.
- 2. Heating Element (not shown)**  
Located on back wall of interior.
- 3. Door Handle**  
Stays cool to the touch.
- 4. Wide Base with Nonslip Feet (not shown)**  
Keeps rotisserie balanced and securely in place.
- 5. Control Panel**  
See details and instructions on page 5.
- 6. Interior Light (not shown)**  
Allows you to view food as it cooks.

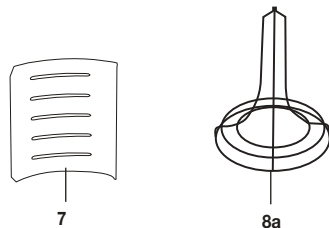


- 7. Chrome Insert**  
Reflects heat for more even cooking; remove to make interior of rotisserie easy to clean.

- 8. Versatile Rotisserie Accessories**  
All accessories are dishwasher safe.

**a. Vertical Poultry Tower**

A healthy way to roast a whole chicken.

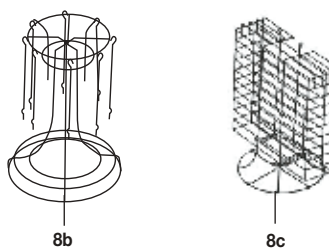


**b. Skewer Set**

Perfect for shish kebabs.

**c. Multi Purpose Basket**

Holds fish and vegetables firmly as they cook.

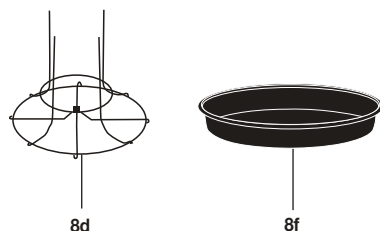


**d. Roasting Rack**

Keeps roasts moist and tender as they cook.

**e. Rotating Tray Support Rack (not shown)**

Supports the drip tray and cooking accessories. Rotates to ensure food cooks evenly.

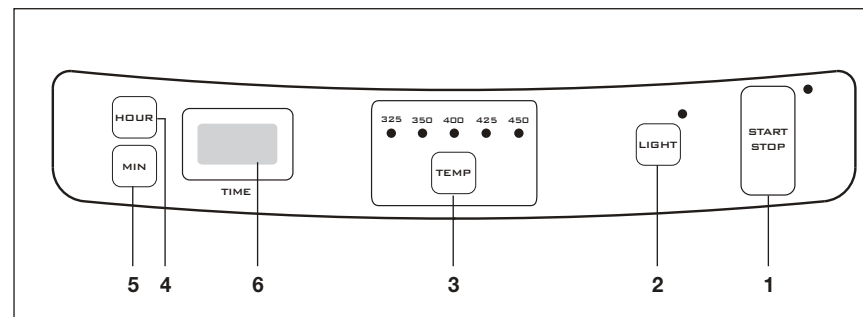


**f. Nonstick Drip Tray**

Catches fat for healthier cooking and easy cleanup.

## GETTING TO KNOW YOUR CONTROL PANEL

Detailed programming and use instructions are on pages 6, 7 and 8.



**1. Start/Stop Button**

Press to turn rotisserie On. Press and hold for 2 seconds to power Off.

**2. Interior Light Button**

Press button to turn on light to view food while cooking. Press again to turn off. Light turns off automatically when rotisserie turns off.

**3. Temperature Control Button**

Press to select from 5 preset heat settings. LED indicators.

**4. Hour Button**

Use to set cooking time.

**5. Minute Button**

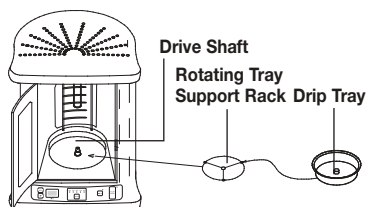
Use to set cooking time.

**6. LCD Time Display**

Displays 3-hour countdown timer.  
**NOTE:** Rotisserie shuts off automatically when timer reaches 0:00.

## ASSEMBLING YOUR ROTISSERIE

1. Place your Vertical Rotisserie on a flat surface that is not heat-sensitive.
2. Be sure rotisserie is at least 2 to 4 inches (5 cm to 10 cm) away from the wall or any other object.
3. Slide the chrome insert into the guides behind the heating element, located on the back wall of the rotisserie.
4. Open the door and place the rotating tray support rack over the drive shaft, located on the rotisserie deck.
5. Place food on proper cooking accessory, as directed in the "Cooking with Accessories" section starting on page 7.
6. Centre the assembled accessory rack on the drip tray.
7. Carefully lift the drip tray and place it in the oven on the revolving tray support rack. **NOTE:** The drive shaft must be properly aligned with the impression on the underside of the drip tray or the tray will not rotate correctly. When the tray slips onto the shaft, it will sit evenly on the rack.



## OPERATING INSTRUCTIONS SETTING COOKING TEMPERATURE

1. Check the cooking temperature recommended in your recipe.
2. Gently touch the TEMP button until the LED illuminates under your preferred setting – 325°F (160°C), 350°F (180°C), 400°F (200°C), 425°F (220°C) or 450°F (230°C).

**NOTE:** If no temperature is selected, rotisserie will not operate.

## COOKING WITH COUNTDOWN TIMER (maximum: 3 hours)

Set cooking time by gently pressing the Hour and Minute buttons. Hold the Minute button down to scroll through the digits, or press and release to advance one digit at a time. Selected time will appear in the LCD display.

## COOKING IN MANUAL MODE (no time selected)

You can cook in your rotisserie without setting the timer. Simply select a temperature, as directed above, and press Start. Oven will automatically shut off after 4 hours.

## ADJUSTING OR STARTING THE COUNTDOWN TIMER DURING THE COOKING CYCLE

You can adjust time during a timed cooking cycle, or set the timer during a manual cooking cycle. Simply press Hour and Minute buttons until the desired time appears in the LCD display. Oven will automatically shut off when time has elapsed.

## TO BEGIN COOKING

Touch the Start/Stop control. LED will illuminate to indicate power is on and cooking has begun. The electronic countdown timer will immediately begin to count down cooking time in the LCD window.

## POWER OUTAGE FEATURE

A convenient "memory" feature allows unit to automatically resume cooking at the time and temperature selected if power is interrupted for 30 seconds or less.

## PAUSE FEATURE

Press Start/Stop button to pause the countdown timer. Both heater and motor will turn off, and the remaining time will flash in the LCD display. To resume cooking at the temperature selected and continue countdown, press Start/Stop button again. If button is not pushed within 30 minutes, selected settings will be cancelled and the timer will display 0:00.

## TO END COOKING

### 1. Automatic Shutoff

When selected time has elapsed, the LCD will display "0:00" and the heating element and motor will turn off.

**NOTE:** Five short beeps will sound when rotisserie turns off.

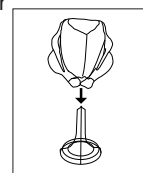
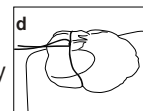
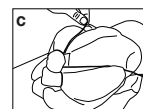
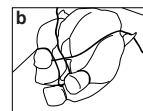
### 2. Manual Shutoff

To turn the oven off anytime during the cooking cycle, press and hold Stop button for two seconds. The heating element and motor will turn off.

## COOKING WITH ACCESSORIES

### Cooking with the Poultry Tower

1. Prepare a whole chicken with marinade or other flavourings.
2. Truss the chicken:  
To ensure roasts and poultry cook evenly, firmly tie with butcher's twine or string before cooking. To tie (truss) your chicken, follow instructions below:
  - a. Cut a piece of string about 4 to 5 times the length of the chicken.
  - b. Place the middle of the string under the tail.
  - c. Wrap the string around the end of each drumstick and pull the legs together, crossing strings over each other. Be sure to leave the lower cavity open.
  - d. Turn the chicken over and tie the string across the wings to hold them in place.
  - e. Trim string if necessary.

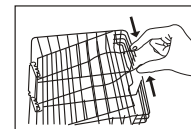


3. Place the prepared bird on the poultry tower, with the neck at the top.

4. Place the poultry tower onto the drip tray and into the Vertical Rotisserie. **Do not add water to the drip tray!**

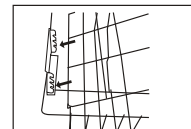
## Cooking with the Multipurpose Basket

1. Lay the basket flat on a tray or countertop, and gently press the clasps together that extend from the top of the basket door. Remove the door and set it aside.



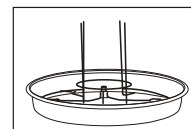
2. Place food into the basket.

3. Set the door in the basket guides at the base of the basket. Choose the bracket position that will hold the food firmly in place without crushing it.



4. Squeeze the clasps to lock the door into place.

5. Place the roasting rack, which will hold the basket, on the drip tray.

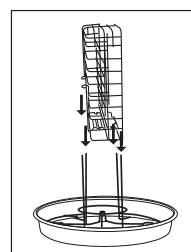


6. Put the basket with food onto the roasting rack, as directed below:

- a. Stand basket up, with clasps on top.

- b. Centre the basket over the rack, in between the rack's four vertical prongs.

- c. Lower the basket onto the rack, guiding two of the prongs through the two rings on the back of the basket.



- d. Slip the other two prongs into the small, square slotted openings on the base of the basket.

7. Lift the drip tray carefully and place it, the roasting rack and the filled basket into the Vertical Rotisserie.



### Cooking with the Skewers

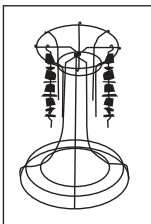
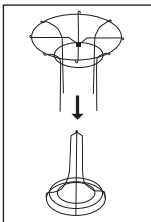
1. Put the poultry tower onto the drip tray.

2. Take the roasting rack and place it upside down on the poultry tower.

3. Put any combination of meats, vegetables or fruits onto the skewers.

4. Hook the loaded skewers onto the rings, evenly distributing the weight.

5. Lift the drip tray carefully, and place the assembled skewers into the Vertical Rotisserie.



### CLEANING

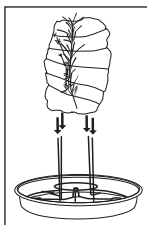
1. Unplug your Vertical Rotisserie and let it cool.
2. Wash all accessories in hot soapy water with a mild detergent and towel dry, or place them in the dishwasher to clean.
3. Never use abrasive or strong household cleaners which will damage the finish of the accessories.
4. To clean the base, inside and outside, and interior oven walls, use a damp cloth or sponge.
5. Any other servicing should be performed by an authorized service representative.

### Cooking with the Roasting Rack

1. Place the roasting rack on the drip tray.

2. Centre the meat vertically over the rack, with the thickest part on top, and slide it down until it rests firmly on the stand.

3. Place the assembly into the Vertical Rotisserie.



**NOTE:** When the meat is removed from the rotisserie, allow it to sit for 5 to 10 minutes before carving. This allows juices to settle into the meat and produces a more moist roast.

### INTERIOR LIGHT

The interior display light can be turned on to allow you to keep an eye on the food as it's cooking. Press the Light button on the control panel to turn light on, and press again to turn the light off. Light will go off automatically when cooking cycle is complete.

# Recipe Book



# RECIPES

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# SPICE RUBS

## FIVE SPICE POWDER

This traditional Chinese seasoning blend has a unique flavour – use sparingly though, as a little does go a long way.

Makes about 3 tablespoons (45 ml).

- 1 pod star anise
- 2 teaspoons (10 ml) Szechuan peppercorns (may use black peppercorns)
- ½ teaspoon (2 ml) fennel seed
- ½ teaspoon (2 ml) whole cloves
- 1 1-inch (2.5 cm) piece cinnamon stick

Combine all ingredients in the grinding bowl of the Cuisinart® Spice & Nut Grinder. Pulse spices 2 to 3 times and then process until completely ground, about 40 to 50 seconds.

Use immediately or contain in a sealed glass jar. Store in a dry, cool place.

## JERK SEASONING

Makes about ½ cup (125 ml).

- 5 scallions, cut into 1-inch (2.5 cm) pieces
- 1 Scotch bonnet chili, seeded (or 2 jalapeño peppers, halved, seeded and cut into 1-inch [2.5 cm] pieces)
- 3 garlic cloves
- 2 tablespoons (30 ml) ground allspice
- ½ teaspoon (2 ml) ground cloves
- 1 teaspoon (5 ml) ground cinnamon
- ½ teaspoon (2 ml) ground nutmeg
- ½ teaspoon (2 ml) freshly ground black pepper
- 1 teaspoon (5 ml) fresh thyme
- ½ teaspoon (2 ml) sea or kosher salt

Place the scallions, Scotch bonnet chili and garlic in the work bowl of a Cuisinart® Mini Chopper fitted with the chopping blade. Pulse to chop and then process

until finely chopped. Add the remaining ingredients and process until fully combined.

Use immediately or contain in a sealed glass jar. Store in a dry, cool place.

## CURRY POWDER

Curry powder is actually a blend of many different ground spices. The possibilities of spice combinations are endless. Here is one option.

Makes about 5 tablespoons (75 ml).

- 2 tablespoons (30 ml) whole coriander
- 2 tablespoons (30 ml) black peppercorns
- 2 teaspoons (10 ml) whole cumin
- 1 teaspoon (5 ml) cardamom seeds
- ¼ teaspoon (1 ml) mustard seeds
- ¼ teaspoon (1 ml) fennel seeds
- 2 to 3 small, dried red chiles, stems removed
- 1 teaspoon (5 ml) turmeric
- 1 teaspoon (5 ml) ground ginger
- ¼ teaspoon (1 ml) whole cloves

Place the coriander, peppercorns, cumin, cardamom, mustard seeds, fennel seeds, and chiles in a dry skillet over low heat. Roast the seeds slowly until they begin to pop; be careful not to burn them.

Place all in the grinding bowl of the Cuisinart® Spice & Nut Grinder. Add the turmeric, ginger, and cloves. Process spices together until completely ground, about 30 seconds.

Use immediately or contain in a sealed glass jar. Store in a dry, cool place.

## MIDDLE EASTERN RUB

Only six ingredients, this spice rub adds a lot of flavour to any dish.

Makes about 2½ teaspoons (13 ml).

- ¾ teaspoon (3.75 ml) ground cumin

- ¼ **teaspoon (1 ml) ground coriander**
- ½ **teaspoon (2 ml) ground cinnamon**
- pinch cayenne**
- ½ **teaspoon (2 ml) sea or kosher salt**
- ¼ **teaspoon (1 ml) freshly ground black pepper**

Place all ingredients in a small bowl. Stir to combine.

Use immediately or contain in a sealed glass jar. Store in a dry, cool place.

## CAJUN RUB

Makes about 2 tablespoons (30 ml).

- 2 teaspoons (10 ml) sea salt**
- 1 teaspoon (5 ml) cayenne**
- 1½ teaspoons (7 ml) paprika**
- 1 teaspoon (5 ml) garlic powder**
- ½ teaspoon (2 ml) white pepper**
- ½ teaspoon (2 ml) dry mustard**

Place all ingredients in a small bowl. Stir to combine.

Use immediately or contain in a sealed glass jar. Store in a dry, cool place.

## MARINADES

### HOISIN GLAZE

Makes about ⅔ cup (150 ml).

- ½ **cup (125 ml) Hoisin sauce**
- 2 tablespoons (30 ml) honey**
- 2 tablespoons (30 ml) soy sauce**
- 1 tablespoon (15 ml) peeled fresh ginger, finely chopped**
- 2 garlic cloves, finely chopped**

In a mixing bowl stir together the hoisin, honey, soy, ginger and garlic until well combined.

Use immediately or contain in a sealed glass jar. Store in refrigerator if not using right away.

## LEMON DIJON HERB MARINADE

Makes about ¾ cup (175 ml).

- 4 garlic cloves**
- 2 tablespoons (30 ml) fresh rosemary**
- 2 teaspoons (10 ml) fresh thyme**
- 1½ teaspoons (7 ml) fresh lemon zest**
- ½ **cup (125 ml) Dijon-style mustard**
- ¼ **cup (50 ml) balsamic vinegar**
- 1 teaspoon (5 ml) sea or kosher salt**
- 1 teaspoon (5 ml) freshly ground black pepper**

Place the garlic, herbs and zest in the work bowl of a Cuisinart® Mini Chopper fitted with the chopping blade. Pulse to chop and then process until finely chopped. Add the remaining ingredients and process until fully combined.

If not using immediately, store in the refrigerator in a sealed glass jar.

## SIMPLE MARINADE

This marinade can be used on almost anything, but works really well with poultry.

Makes about ¾ cup (125 ml).

- 1 teaspoon (5 ml) sea or kosher salt**
- ½ **teaspoon (2 ml) paprika**
- 1 teaspoon (5 ml) garlic powder**
- ½ **teaspoon (2 ml) freshly ground black pepper**
- 1 teaspoon (5 ml) powdered mustard**
- 1½ tablespoons (25 ml) light brown sugar**
- 1½ tablespoons (25 ml) cider vinegar**
- ½ **cup (125 ml) extra virgin olive oil**

Combine salt, spices, brown sugar and vinegar in a small mixing bowl. Gradually whisk in the olive oil until completely combined. If not using immediately, store in the refrigerator in a sealed glass jar.

## SOY GINGER MARINADE

This Asian-inspired marinade complements the Tofu and Vegetable Kebabs (pages 18 & 19) nicely.

Makes about 1 cup (250 ml).

- 2 garlic cloves**
- 1 1-inch (2.5 cm) piece peeled fresh ginger**
- ½ **cup (125 ml) reduced-sodium soy sauce**
- 2 teaspoons (10 ml) Dijon-style mustard**
- ¼ **cup (50 ml) tahini**
- 2 tablespoons (30 ml) honey**
- ¼ **cup extra (50 ml) virgin olive oil**

Place the garlic and ginger in the work bowl of a Cuisinart® Mini Chopper fitted with the chopping blade. Pulse to roughly chop. Add the soy sauce, mustard, tahini and honey. Process until combined. Slowly add the olive oil through the recessed area on the cover. Process until homogenous.

If not using immediately, store in the refrigerator in a sealed glass jar.

## CHERMOULA MARINADE

This zesty Moroccan marinade is a great match for grilled fish and seafood.

Makes about 1½ cups (375 ml).

- 6 garlic cloves**
- 1 teaspoon (5 ml) paprika**
- ¾ **teaspoon (3.75 ml) kosher salt**
- ½ **teaspoon (2 ml) freshly ground black pepper**
- 1 teaspoon (5 ml) ground coriander**
- ½ **teaspoon (2 ml) ground cumin**

- 1 teaspoon (5 ml) red pepper flakes**
- 4 2 x ½-inch (5 x 1.25 cm) strips lemon peel, white pith removed**
- ¾ **cup (175 ml) fresh cilantro, roughly chopped**
- ¼ **cup (50 ml) fresh parsley, roughly chopped**
- ⅓ **cup (75 ml) fresh lemon juice**
- 2 tablespoons (30 ml) white wine vinegar**
- 1 cup (250 ml) extra virgin olive oil**
- ⅓ **cup (75 ml) pitted whole kalamata olives, finely chopped**

Place the garlic in the work bowl of a Cuisinart® Mini Chopper fitted with the chopping blade. Pulse to finely chop. Add the paprika, salt, pepper, coriander, cumin, red pepper flakes and lemon peel. Pulse until a paste forms. Transfer mixture to a small bowl. Add the cilantro, parsley, lemon juice and vinegar. Slowly whisk in the olive oil. Add the olives.

If not using immediately, store in the refrigerator in a sealed glass jar.

## SAUCES

### BARBECUE SAUCE

Makes about 3 cups (750 ml).

- 1 tablespoon (15 ml) olive oil**
- 4 garlic cloves, finely chopped**
- ½ **large onion, finely chopped**
- 2 cups (500 ml) ketchup**
- 2 tablespoons (30 ml) molasses**
- 3 tablespoons (45 ml) cider vinegar**
- 2 tablespoons (30 ml) Worcestershire sauce**
- 2 tablespoons (30 ml) pure maple syrup**
- 1 tablespoon (15 ml) honey mustard**

- 2**      **chipotle chiles in adobo sauce, plus 2 tablespoons (30 ml) adobo sauce**
- ¼**      **teaspoon (1 ml) freshly ground black pepper**
- ½**      **teaspoon (2 ml) sea or kosher salt**
- 1½**     **teaspoons (7 ml) Liquid Smoke**

Heat oil in a medium saucepan over medium heat until hot and shimmering. Add garlic and onion; sauté until soft and translucent, about 5 to 7 minutes. Add remaining ingredients and stir to combine. Bring sauce to a boil and then reduce heat to a simmer. Let sauce simmer uncovered, about 30 to 40 minutes, or until thickened.

Transfer sauce to the work bowl of a Cuisinart® Food Processor fitted with the chopping blade. Process until completely smooth.

Use immediately or contain in a sealed glass jar. Store in refrigerator if not using right away.

## SALSA VERDE

This “green” salsa is a classic sauce in Mexican cooking. It works well with fish and poultry alike.

Makes about 2½ cups (625 ml).

- 4**      **garlic cloves**
- 1**      **pound (500 g) tomatillos, husks removed**
- 2**      **tablespoons (30 ml) olive oil**
- 2**      **serrano chiles (may substitute with jalapeños)**
- 6**      **green onions, cut into 1-inch (2.5 cm) pieces**
- ½**      **small onion, cut into 1-inch (2.5 cm) pieces**
- ⅓**      **cup (75 ml) fresh cilantro**
- ¼**      **cup (50 ml) fresh lime juice**
- 1**      **teaspoon (5 ml) sea or kosher salt**
- ¼**      **teaspoon (1 ml) ground cumin**

Place the garlic in the work bowl of a Cuisinart® Food Processor fitted with the chopping blade. Pulse until roughly chopped. Remove the garlic and add the tomatillos and pulse until chopped. Reserve.

Heat the olive oil in a large skillet set over medium heat. Once the oil is hot and shimmering, add the garlic and sauté until just softened. Add the tomatillos (with juices) and let cook for about 8 minutes, or until a strong simmer is achieved.

While the tomatillos and garlic are cooking, add the chiles, green onions and onion to the work bowl of the food processor. Pulse to roughly chop. Add the cooked garlic and tomatillos (with their juices) to the chopped vegetables and add the remaining ingredients. Process until homogenous.

Use immediately or contain in a sealed glass jar. Store in refrigerator if not using right away.

## BASIC BRINE FOR POULTRY OR PORK

Brining poultry or pork before cooking adds a lot of extra moisture and flavour to your cooked food. For even more flavour, add herbs to the brining solution.

Makes enough for one 4 to 5 pounds (1.8 to 2 kg) chicken or two Cornish hens\*.

- 8**      **cups (2 L) water**
- 1**      **cup (250 ml) kosher salt**

Combine the water and salt in a mixing bowl large enough to accommodate the chicken. Whisk the water and salt together and add the chicken. If the chicken is not fully submerged, add more water.

Cover and refrigerate 3 to 4 hours. Do not over-brine or the meat will be too salty and it will alter the texture of the final product.

\*If brining pork loin, use ⅓ cup (75 ml) kosher salt, 2 tablespoons (30 ml) sugar, 8 cups (2 L) warm water. If the pork is not fully emerged, add more water. Cover and refrigerate 2 to 3 hours.

## ENTRÉES

### LEMON, DIJON AND HERB ROAST CHICKEN

Makes 4 to 6 servings.

- 1**      **3½- to 4½-pound (1.6 to 1.8 kg) chicken**
- 1**      **recipe Basic Brine for Poultry (page 14)**
- 1**      **recipe Lemon Dijon Herb Marinade (page 12)**

Rinse chicken and pat dry inside and out with paper towels; place on a cutting board. Prepare Basic Brine according to instructions. Be sure to rinse the chicken well after brining and pat dry. Add the Lemon Dijon Herb Marinade to a 1-gallon (3.8 L) re-sealable bag. Place the chicken in the bag with the marinade and make sure that the marinade fully coats the chicken. Place the sealed bag with the marinating chicken in the refrigerator for 2 to 4 hours. After the time has elapsed, remove the chicken from the bag and truss the chicken well with butcher’s twine.

Place the dressed and trussed chicken on the provided poultry tower fitted in the drip tray. Place in the Cuisinart® Vertical Rotisserie and set the temperature to 400°F (200°C). Set the timer for 1 hour and 15 minutes. Check the temperature after one hour – the internal temperature should register 175°F (80°C) for the light meat and 180°F (85°C) for the dark meat.

Let chicken rest for 15 minutes; carve and serve.

*Nutritional information per serving:*  
Calories 670 (62% from fat) • carb. 7g •  
pro. 56g • fat 45g • sat. fat 13g • chol. 270g •  
sod. 1050mg • calc. 42mg • fiber 0g

### CAJUN RUBBED ROAST CHICKEN

Makes 4 to 6 servings.

- 1**      **3½- to 4½-pound (1.6 to 1.8 kg) chicken**

- 1**      **recipe Basic Brine for Poultry (page 14)**
- 1**      **recipe Cajun Rub (page 12)**

Rinse chicken and pat dry inside and out with paper towels; place on a cutting board. Prepare Basic Brine according to instructions. Be sure to rinse the chicken well after brining and pat dry. Add the Cajun Rub to a 1-gallon (3.3 L) re-sealable bag. Place the chicken in the bag with the rub and make sure that the rub fully coats the chicken. Place the sealed bag with the seasoned chicken in the refrigerator for 2 to 4 hours. After the time has elapsed, remove the chicken from the bag and truss the chicken well with butcher’s twine.

Place the dressed and trussed chicken on the provided poultry tower fitted in the drip tray. Place in the Cuisinart® Vertical Rotisserie and set the temperature to 400°F (200°C). Set the timer for 1 hour and 15 minutes. Check the temperature after one hour – the internal temperature should register 175°F (80°C) for the light meat and 180°F (85°C) for the dark meat.

Let chicken rest for 15 minutes; carve and serve.

*Nutritional information per serving:*  
Calories 450 (40% from fat) • carb. 1g •  
pro. 65g • fat 19g • sat. fat 5g • chol. 190mg •  
sod. 950mg • calc. 32mg • fiber 0g

### HOISIN GLAZED ROAST CHICKEN

Makes 4 to 6 servings.

- 1**      **3½- to 4½-pound (1.6 to 1.8 kg) chicken**
- 1**      **recipe Basic Brine for Poultry (page 14)**
- ½**      **teaspoon (2 ml) kosher salt**
- ½**      **teaspoon (2 ml) freshly ground black pepper**
- 1**      **recipe Hoisin Glaze (page 12)**

Rinse chicken and pat dry inside and out with paper towels; place on a cutting board. Prepare Basic Brine according to instructions. Be sure to rinse the chicken well after brining and pat dry. Sprinkle the salt and pepper all over the chicken, including the cavity. Add half of the Hoisin Glaze to a 1-gallon (3.3 L) re-sealable bag.



Place the chicken in the bag with glaze, make sure glaze fully coats the chicken. Place the sealed bag with seasoned chicken in the refrigerator for 2 to 4 hours. After the time has elapsed, remove chicken from the bag and truss well with butcher's twine.

Place dressed and trussed chicken on provided poultry tower fitted in the drip tray. Place in the Cuisinart® Vertical Rotisserie and set temperature to 400°F (200°C). Set timer for 1 hour and 15 minutes. After 40 minutes have elapsed, carefully open the rotisserie door and brush Hoisin Glaze on the chicken while it is rotating. Continue to brush glaze on the chicken every 10 minutes. Check temperature after one hour – the internal temperature should register 175°F (80°C) for light meat and 180°F (85°C) for dark meat.

Let chicken rest for 15 minutes; carve and serve.

*Nutritional information per serving:*  
Calories 740 (56% from fat) • carb. 23g •  
pro. 57g • fat 46g • sat. fat 13g • chol. 225mg •  
sod. 890mg • calc. 35mg • fiber 0g

## CORNISH HENS WITH SIMPLE MARINADE

Makes 4 servings.

- 2 Cornish hens
- 1 recipe Basic Brine for Poultry (page 14)
- 1 recipe Simple Marinade (page 12)

Rinse Cornish hens and pat dry inside and out with paper towels; place on a cutting board. Prepare Basic Brine according to instructions. Be sure to rinse the hens well after brining and pat dry. Add the Simple Marinade to a 1-gallon (3.8 L) re-sealable bag. Place the Cornish hens in the bag with the marinade and make sure that the marinade fully coats the hens. Place the sealed bag with the marinating hens in the refrigerator for 2 to 4 hours. After the time has elapsed, remove the hens from the bag and truss them well with butcher's twine.

Place the dressed and trussed hens on the roasting rack fitted in the drip tray – they should be positioned so the backs of the hens (the meatiest part) are facing out. Place in the Cuisinart® Vertical Rotisserie and set the temperature to 350°F (180°C). Set the timer for 1 hour. Check the temperature after 45 minutes – the internal temperature should register 175°F (80°C) for the light meat and 180°F (85°C) for the dark meat.

Let the hens rest for 15 minutes; carve and serve.

*Nutritional information per serving:*  
Calories 390 (64% from fat) • carb. 5g •  
pro. 29g • fat 27g • sat. fat 7g • chol. 170mg •  
sod. 640mg • calc. 20mg • fiber 0g

## STUFFED CORNISH HENS, MOROCCAN STYLE

Makes 4 servings.

- 2 Cornish hens
- 1 recipe Basic Brine for Poultry (page 14)
- 2 garlic cloves
- ½ medium onion, cut into 1-inch (2.5 cm) pieces
- 3 tablespoons (45 ml) unsalted butter or olive oil, divided
- 1 teaspoon (5 ml) ground cumin
- 1½ teaspoons (7 ml) ground coriander
- ½ teaspoon (5 ml) ground cardamom
- 1 teaspoon (5 ml) sea or kosher salt
- ½ cup (125 ml) chopped dried apricots
- 1 tablespoon (15 ml) honey
- ¼ cup (1 ml) pistachios

Rinse Cornish hens and pat dry inside and out with paper towels; place on a cutting board. Prepare Basic Brine according to instructions. Be sure to rinse the hens well after brining and pat dry.

Place the garlic and onion in the work bowl of a Cuisinart® Mini Chopper fitted with the chopping blade. Pulse to roughly chop. Heat a medium sauté pan over medium heat. Add 1½ tablespoons (25 ml) of the butter or olive oil to the hot pan. Once the butter/oil is hot and shimmering, add the garlic and onion. Sauté until softened, about 6 minutes. Transfer to a small mixing bowl. Add the spices, salt, apricots, honey and pistachios; stir to combine. Evenly divide the mixture and stuff the cavity of each Cornish hen. Truss the hens well with butcher's twine.

Place the stuffed and trussed hens on the roasting rack fitted in the drip tray – they should be positioned so the backs of the hens (the meatiest part) are facing out. Brush the hens with the reserved butter/oil. Place in the Cuisinart® Vertical Rotisserie and set the temperature to 350°F (180°C). Set the timer for 1 hour. Check the temperature after 45 minutes – the internal temperature should register 175°F (80°C) for the light meat and 180°F (85°C) for the dark meat.

Let the hens rest for 15 minutes; carve and serve.

*Nutritional information per serving:*  
Calories 390 (64% from fat) • carb. 5g • pro. 29g •  
fat 27g • sat. fat 7g • chol. 170mg • sod. 640mg •  
calc. 20mg • fiber 0g

## ROASTED GARLIC AND HERB CRUSTED BEEF TENDERLOIN

Makes 8 servings.

- 1 head roasted garlic (page 23)
- ¼ teaspoon (1 ml) sea or kosher salt
- ¼ teaspoon (1 ml) freshly ground black pepper
- 1 teaspoon (5 ml) fines herbes
- 1 tablespoon (15 ml) panko (Japanese-style breadcrumbs)
- 1 tablespoon (15 ml) extra virgin olive oil
- 2¼ pounds (1 kg) trimmed beef tenderloin roast (preferably top cut)

Place the roasted garlic, salt, pepper, fines herbes and panko in the work bowl of a Cuisinart® Mini Chopper or Food Processor fitted with the chopping blade. Process until well combined. With the chopper/processor running, add the oil in a slow and steady stream. Process until combined.

Rinse the beef and pat dry with paper towels.

Evenly spread the roasted garlic mixture all over the beef. Tie the beef to ensure even cooking. Place beef on the roasting rack fitted in the drip tray, with the smaller end of the beef on the bottom of the rack. Place in the Cuisinart® Vertical Rotisserie and set the temperature to 350°F (180°C). Set the timer for 1 hour and 15 minutes. Check the roast after 60 minutes – the internal temperature should read 140°F (60°C) for medium rare. Let meat rest 10 to 15 minutes before slicing.

*Nutritional information per serving:*  
Calories 230 (50% from fat) • carb. 2g •  
pro. 27g • fat 13g • sat. fat 5g • chol. 85mg •  
sod. 135mg • calc. 43mg • fiber 0g

## HERB ROASTED LEG OF LAMB

Makes 8 to 10 servings.

- 2 to 3 garlic cloves
- 1 tablespoon (15 ml) fresh rosemary
- 2 tablespoons (30 ml) fresh parsley
- 1 tablespoon (15 ml) fresh thyme
- 1½ ounces (43 g) Parmesan
- ½ cup (125 ml) panko (Japanese-style breadcrumbs)
- ¾ teaspoon (3.75 ml) sea or kosher salt, divided
- ¾ teaspoon (3.75 ml) freshly ground black pepper, divided
- 3 tablespoons (45 ml) olive oil
- 1 small boneless leg of lamb, butterflied, approximately 2½ pounds (1 kg)

Place the garlic cloves, rosemary, parsley, and thyme in the work bowl of a Cuisinart® Food Processor fitted with the

chopping blade. Pulse until all are finely chopped. Add the Parmesan and pulse again until the cheese is chopped. Pulse in the breadcrumbs, ¼ teaspoon (1 ml) of salt, and ¼ teaspoon (1 ml) of pepper. With the machine running, add the olive oil through the feed tube until the mixture comes together.

Lay the lamb out cut side up; evenly spread the herb mixture over the surface of the lamb. Fold the sides of the lamb in and then roll the lamb. Secure well with butcher's twine and tie in 1- to 2-inch (2.5 to 5 cm) intervals. Season the outside of the lamb with the reserved salt and pepper.

Place the lamb on the roasting rack fitted in the drip tray, with the smaller end of the lamb on the bottom of the rack. Place in the Cuisinart® Vertical Rotisserie and set the temperature to 400°F (200°C). Set the timer for 50 minutes. Check the lamb after 40 minutes – internal temperature should be 140°F (60°C) for medium rare.

Allow roast to rest for at least 10 minutes before slicing.

*Nutritional information per serving:*  
Calories 310 (69% from fat) • carb. 3g •  
pro. 21g • fat 23g • sat. fat 9g • chol. 75mg •  
sod. 290 mg • calc. 60mg • fiber 0g

## CURRIED CHICKEN KEBABS

Treat yourself to this mildly spicy Indian specialty. It pairs well with a side of basmati rice.

Makes 4 servings.

- 1½ pounds (750 g) boneless, skinless chicken breasts, cut into 2-inch (5 cm) pieces**
- 2 tablespoons (30 ml) Curry Powder (page 11)**
- ¼ cup (40 ml) coconut milk**
- ½ cup (125 ml) nonfat plain yogurt**

Rinse chicken and pat dry with paper towels; place in a bowl. Put the curry powder, coconut milk and yogurt in a large mixing bowl; blend until fully combined. Cover the bowl with plastic wrap; let marinate in the refrigerator for 3 to 4 hours. After the time has elapsed,

remove the chicken and thread onto the provided skewers. Hang the skewers on the roasting rack as instructed (page 8).

Place in the Cuisinart® Vertical Rotisserie and set the temperature to 350°F (180°C). Set the timer for 25 minutes. Internal temperature should read 175°F. (80°C)

*Nutritional information per serving:*  
Calories 240 (20% from fat) • carb. 4g •  
pro. 41g • fat 5g • sat. fat 3g • chol. 100mg •  
sod. 135mg • calc. 58mg • fiber 0g

## ASIAN-STYLE TOFU KEBABS

The Soy Ginger Marinade is a wonderful complement to the tofu and mixed vegetables.

Makes 4 servings.

- 7 to 8 ounces (200 - 230 g) extra firm tofu, cut into 2-inch (5 cm) pieces**
- 4 ounces (115 g) eggplant, cut into 1-inch (2.5 cm) pieces**
- 1 large bell pepper, cut into 1-inch (2.5 cm) pieces**
- 8 small mushrooms (1 to 2 inches [2.5 to 5 cm] in diameter)**
- 1 recipe Soy Ginger Marinade (page 13)**

Place all of the ingredients in a large mixing bowl. Very gently toss to combine. Cover the bowl with plastic wrap; let marinate in the refrigerator for 1 to 2 hours. After the time has elapsed, thread the tofu and vegetables onto the provided skewers, starting with a pepper, then eggplant, tofu, mushroom, another eggplant, and ending with another pepper. Hang the skewers on the roasting rack as instructed (page 8).

Place in the Cuisinart® Vertical Rotisserie and set the temperature to 450°F (230°C). Set the timer for 30 minutes. Kebabs are done when the vegetables begin to brown.

*Nutritional information per serving:*  
Calories 330 (60% from fat) • carb. 24g •  
pro. 12g • fat 24g • sat. fat 3g • chol. 0mg •  
sod. 1200mg • calc. 130mg • fiber 3g

## MIDDLE EASTERN SPICED CHICKEN AND VEGETABLE KEBABS

Makes 4 servings.

- ¾ pound (375 g) skinless, boneless chicken, cut into 2-inch (5 cm) pieces**
- 1 medium bell pepper, cut into 1-inch (2.5 cm) pieces**
- 6 ounces (170 g) winter squash, cut into 1-inch (2.5 cm) pieces**
- 8 small mushrooms (1 to 2 inches [2.5 to 5 cm] in diameter)**
- ¼ cup (50 ml) olive oil**
- 2½ tablespoons (40 ml) fresh lime juice**
- 1 recipe Middle Eastern Rub (page 11)**

Rinse the chicken and pat dry with paper towels. Place in a large mixing bowl and toss with the vegetables, oil, lime juice and rub. Cover the bowl with plastic wrap; let marinate in the refrigerator for 1 to 2 hours. After the time has elapsed, thread the chicken and vegetables onto the provided skewers, starting with a pepper, then squash, chicken, mushroom, and ending with another pepper.

Hang the skewers on the roasting rack as instructed (page 8).

Place in the Cuisinart® Vertical Rotisserie and set the temperature to 400°F (200°C). Set the timer for 40 minutes, or until chicken is thoroughly cooked and vegetables begin to brown.

*Nutritional information per serving:*  
Calories 510 (53% from fat) • carb. 18g •  
pro. 43g • fat 31g • sat. fat 5g • chol. 100mg •  
sod. 650mg • calc. 73mg • fiber 4g

## MARINATED SHRIMP AND ROASTED TOMATOES

Makes 4 servings.

- ¾ pound (300 g) large shrimp, deveined and rinsed well (do not remove the shells)**
- 2 garlic cloves, crushed**
- 1 scallion, chopped**
- ¼ cup (50 ml) chopped fresh parsley**
- ¼ cup (50 ml) chopped fresh mint**
- ¼ cup (50 ml) chopped fresh cilantro**
- 1 tablespoon (15 ml) extra virgin olive oil**
- ½ teaspoon (2 ml) sea or kosher salt**
- ¼ teaspoon (1 ml) freshly ground black pepper**
- 1 teaspoon (5 ml) lemon zest**
- 16 cherry tomatoes**

Toss the shrimp with all of the ingredients together in a large mixing bowl. Cover the bowl with plastic wrap; let marinate in the refrigerator for about 1 hour. After the time has elapsed, thread the shrimp and tomatoes, alternately, onto the provided skewers.

Hang the skewers on the roasting rack as instructed (page 8).

Place in the Cuisinart® Vertical Rotisserie and set the temperature to 450°F (230°C). Set the timer for 16 to 18 minutes, or until shrimp are opaque and thoroughly cooked.

*Nutritional information per serving:*  
Calories 90 (42% from fat) • carb. 4g •  
pro. 9g • fat 5g • sat. fat 1g • chol. 65mg •  
sod. 340mg • calc. 41mg • fiber 1g

## ROTISSERIE SCALLOPS WITH LEMON HERB BUTTER

The butter makes this dish rich and luxurious, but if you're looking for a lighter meal, substitute extra virgin olive oil for the butter and serve on the side.

Makes 4 servings.

- 2**      **tablespoons (30 ml) fresh lemon juice**
- ¾**      **teaspoon (3.75 ml) sea or kosher salt**
- ½**      **teaspoon (2 ml) freshly ground black pepper**
- 2**      **tablespoons (30 ml) extra virgin olive oil**
- 16**     **sea scallops (about 2 pounds [1 kg]), rinsed well and patted dry**
- 7**      **tablespoons (105 ml) unsalted butter, room temperature and cut into ½-inch (1.25 cm) pieces**
- ⅓**      **cup (75 ml) fresh parsley**
- 1**      **teaspoon (5 ml) lemon zest**

In a small bowl, whisk the lemon juice together with the salt and pepper. Gradually whisk in the olive oil. Place the scallops in a large mixing bowl and toss with the lemon juice mixture. Cover the bowl with plastic wrap; let marinate in the refrigerator for about 1 hour. After the time has elapsed, thread the scallops onto the provided skewers.

Hang the skewers on the roasting rack as instructed (page 8).

Place in the Cuisinart® Vertical Rotisserie and set the temperature to 450°F (230°C). Set the timer for 16 minutes, or until scallops are opaque and thoroughly cooked.

While the scallops are cooking, place the butter, parsley and lemon zest in the work bowl of a Cuisinart® Mini Chopper fitted with the chopping blade. Process until thoroughly combined; reserve.

To serve, place the scallops on a serving

tray and dot with the lemon herb butter. You can also melt the butter and serve as a dipping sauce or drizzle over the top of the scallops.

*Nutritional information per serving:*  
*Calories 440 (59% from fat) • carb. 7g •*  
*pro. 39g • fat 29g • sat. fat 14g • chol. 130mg •*  
*sod. 910mg • calc. 69mg • fiber 0g*

## SAUSAGE, PEPPERS AND ONIONS

Makes 4 servings.

- 2**      **bell peppers (mixed colors) cut in 1-inch (2.5 cm) pieces**
- 1**      **onion, cut into 1-inch (2.5 cm) pieces**
- ¼**      **cup (50 ml) olive oil**
- ½**      **teaspoon (1 ml) sea or kosher salt**
- ¼**      **teaspoon (1 ml) freshly ground black pepper**
- 4**      **hot Italian sausages, halved**

In a mixing bowl, toss the peppers and onion with olive oil, salt and pepper. Thread onto the skewers, starting with a pepper, then onion, following with half a piece of the sausage, and then finishing with another piece each of the pepper and onion.

Hang the skewers on the roasting rack as instructed (page 8).

Place in the Cuisinart® Vertical Rotisserie and set the temperature to 400°F (200°C). Set the timer for 30 minutes, cooking until the vegetables are well browned and the sausages are cooked through.

*Nutritional information per serving:*  
*Calories 540 (82% from fat) • carb. 8g •*  
*pro. 17g • fat 50g • sat. fat 15g • chol. 85mg •*  
*sod. 1090mg • calc. 33mg • fiber 2g*

## BABY BACK RIBS

Makes 4 servings.

- 4**      **quarts (3.79 L) water**
- 1**      **rack baby back ribs (about 2 pounds [1 kg])**
- 1**      **cup (250 ml) Barbecue Sauce (page 13)**

Pour the water into a large stockpot. Place the ribs in the water; bring to a boil over medium-high heat. Once water has reached a boil, reduce to medium-low; simmer for 45 minutes to 1 hour.

Remove the ribs from the pot and pat dry. Place the roasting rack in the drip tray. Carefully pierce the ribs onto the rack and then invert onto the poultry tower (similar to assembling the unit for the skewers). Using four of the skewers, pierce through the ribs to provide extra support, and hook to the top of the rack as you would for assembling skewers.

Brush liberally with the Barbecue Sauce; place in the Cuisinart® Vertical Rotisserie and set the temperature to 325°F (160°C). Set the timer for 45 minutes.

Very carefully open the door of the rotisserie and brush with the reserved Barbecue Sauce every 10 minutes – note: the ribs will continue to rotate while brushing to ease the process. Serve immediately.

*Nutritional information per serving*  
*Calories 760 • (67% from fat) • carb. 26g •*  
*pro. 38g • fat 56g • sat. fat 20g • chol. 185mg •*  
*sod. 1810mg • calc. 108mg • fiber 0g*

## BRIE STUFFED BEEF FILETS WITH HERB CRUST

The filets take only 25 minutes to cook, making this a perfect weeknight treat for your family.

Makes 2 servings.

- 1**      **tablespoon (15 ml) herbes de Provence**
- ½**      **teaspoon (2 ml) sea or kosher salt**
- ¼**      **teaspoon (1 ml) freshly ground black pepper**
- 2**      **beef tenderloin filets, about 8 ounces (230 g) each**
- 1**      **ounce (30 g) Brie, cold, cut into 2 equal pieces**
- ½**      **tablespoon (7 ml) extra virgin olive oil**

Place the herbes de Provence, salt and pepper in a small bowl. Stir to blend; reserve.

Using a sharp knife, cut a horizontal slit in the side of one filet; carefully cut into the centre to create a pocket – do not cut all the way through to the sides. Repeat for the other filet. Place ½ ounce (15 g) of the cheese in each pocket – press the open sides together tightly. Drizzle the filets with the olive oil and rub in to coat completely and evenly. Sprinkle the herb mixture on both sides and press into the filet. Refrigerate for 20 to 30 minutes before grilling. (Filets may be prepared up to 8 hours ahead and refrigerated.)

Place stuffed filets in the provided basket with the slit part of the filets facing up when cooking. Assemble as instructed (page 7). Place the basket on the roasting rack assembly fitted in the drip tray.

Place in the Cuisinart® Vertical Rotisserie and set the temperature to 400°F (200°C). Set the timer for 25 minutes (for medium rare).

Carefully remove the filets from the basket. Let meat rest for 5 to 10 minutes before serving.

*Nutritional information per serving*  
*Calories 560 (75% from fat) • carb. 1g •*  
*pro. 34g • fat 47g • sat. fat 19g • chol. 135mg •*  
*sod. 460mg • calc. 0mg • fiber 0g*

## SWORDFISH WITH SALSA VERDE

Makes 4 servings.

- 1**      **pound (500 g) swordfish**
- 1**      **recipe Salsa Verde (page 14), divided**
- lime wedges (for serving)**

Rinse the swordfish and pat dry with paper towels. Place in a glass baking dish and pour ½ cup (125 ml) of the Salsa Verde over the fish to cover completely. Cover the dish with plastic wrap; marinate in the refrigerator for about 30 minutes.

Remove fish and wrap well in foil. Place wrapped fish in the provided basket. Assemble basket as instructed (page 7) and place on the roasting rack assembly fitted in the drip tray.



Place in the Cuisinart® Vertical Rotisserie and set the temperature to 450°F (230°C). Set the timer for 40 minutes.

Carefully remove the wrapped fish from the basket; transfer to a serving platter. Serve with the reserved Salsa Verde.

*Nutritional information per serving*  
Calories 250 (45% from fat) • carb. 11g •  
pro. 24g • fat 13g • sat. fat 3g • chol. 45mg •  
sod. 640mg • calc. 36mg • fiber 3g

## SALMON WITH CHERMOULA MARINADE

Makes 4 servings.

- 1 pound (500 g) salmon filet**
- 1 recipe Chermoula Marinade (page 13), divided**

Rinse the salmon and pat dry with paper towels. Place in a glass baking dish and pour ½ cup (125 ml) of the Chermoula Marinade over the fish to cover completely. Cover the dish with plastic wrap; marinate in the refrigerator for about 1 hour.

Remove fish and wrap well in foil. Place wrapped fish in the provided basket. Assemble basket as instructed (page 7) and place on the roasting rack assembly fitted in the drip tray.

Place in the Cuisinart® Vertical Rotisserie and set the temperature to 450°F (230°C). Set the timer for 40 minutes.

Carefully remove the wrapped fish from the basket; transfer to a serving platter. Serve with the reserved marinade.

*Nutritional information per serving:*  
Calories 680 (83% from fat) • carb. 6g •  
pro. 23g • fat 63g • sat. fat 9g • chol. 60mg •  
sod. 590mg • calc. 58mg • fiber 2g

## FIVE SPICE CHICKEN WINGS

Makes 6 servings.

- 1½ pounds (790 g) chicken wings**
- 1 tablespoon (15 ml) olive oil**
- 1 recipe Five Spice Powder (page 11)**
- nonstick cooking spray**

Place the wings in a 1 gallon (3.8 L) re-sealable plastic bag. Add oil and make sure that the wings are evenly coated. Add Five Spice Powder and seal the bag. Gently shake the bag to make sure that spice powder is fully covering the wings. Refrigerate for 3 to 4 hours.

Coat the provided basket with nonstick cooking spray. Place seasoned wings in the prepared basket; assemble as instructed (page 7) and place on the roasting rack assembly fitted in the drip tray.

Place in the Cuisinart® Vertical Rotisserie and set temperature to 350°F (180°C). Set the timer for 40 minutes.

Carefully remove the wings; serve immediately.

*Nutritional information per serving*  
Calories 310 (69% from fat) • carb. 0g •  
pro. 24g • fat 23g • sat. fat 6g • chol. 100mg •  
sod. 95mg • calc. 16mg • fiber 0g

## SIDE DISHES

### ROASTED ASPARAGUS

Making asparagus in the rotisserie basket imparts a lightly sweet flavour to them.

Makes 6 servings.

- 1½ pounds (750 g) asparagus, trimmed**
- ¼ cup (50 ml) extra virgin olive oil**
- ¾ teaspoon (3.75 ml) kosher salt**
- ¼ teaspoon (1 ml) freshly ground black pepper**

Toss the asparagus with olive oil, salt and pepper.

Line the basket with foil. Place seasoned asparagus in the lined basket – make sure that foil is fully lining the bottom of the basket (where the spears stand) so the asparagus do not fall out during cooking.

Assemble as instructed (page 7) and place on the roasting rack assembly fitted in the drip tray.

Place in the Cuisinart® Vertical Rotisserie and set temperature to 450°F (230°C). Set timer for 10 minutes.

Serve warm or at room temperature.

*Nutritional information per serving*  
Calories 100 (75% from fat) • carb. 4g •  
pro. 3g • fat 9g • sat. fat 2g • chol. 0mg •  
sod. 270mg • calc. 28mg • fiber 2g

### ROASTED CORN MEDALLIONS

An easy way to make “grilled” corn.

Makes 4 servings.

- 4 ears corn on the cob, shucked and cut into 1- to 1½-inch (2.5 to 5 cm) thick rounds**
- 6 tablespoons (90 ml) olive oil or unsalted butter, melted**
- pinch kosher salt, or to taste**
- pinch freshly ground black pepper, or to taste**

Toss corn medallions with olive oil or butter and a pinch of salt and pepper. Reserve the oil/butter remaining in the bowl.

Thread corn onto the provided skewers. Hang the skewers on the roasting rack as instructed (page 8).

Place in the Cuisinart® Vertical Rotisserie and set temperature to 350°F (180°C). Set the timer for 30 minutes. After 15 minutes, carefully open the rotisserie door and brush with reserved oil/butter while corn is rotating.

Corn is done when the top edges begin to brown.

Serve immediately.

*Nutritional information per serving:*  
Calories 260 (71% from fat) • carb. 17g •  
pro. 3g • fat 22g • sat. fat 3g • chol. 0mg •  
sod. 45mg • calc. 2mg • fiber 2g

### ROASTED GARLIC

Roasted garlic is a great addition to a lot of dishes – we like it paired with our beef tenderloin.

Yields about 1 cup (250 ml) roasted garlic.

- 4 heads garlic, ½ to 1 inch (2.5 to 5 cm) cut off tops (to just expose cloves)**
- 2 tablespoons (30 ml) extra virgin olive oil**
- ½ teaspoon (2 ml) sea or kosher salt**

Drizzle olive oil equally into each head of garlic; sprinkle with the salt.

Wrap garlic heads together in foil; load into the provided basket and assemble onto roasting rack, as instructed (page 7).

Place in the Cuisinart® Vertical Rotisserie and set temperature to 450°F (230°C). Set timer for 1 hour.

Carefully (foil and garlic will be hot) remove from the basket. Squeeze the garlic cloves out into a bowl. If not using immediately, store in a sealed jar in the refrigerator up to one month.

*Nutritional information per serving:*  
Calories 20 (53% from fat) • carb. 2g •  
pro. 0g • fat 1g • sat. fat 0g • chol. 0mg •  
sod. 45mg • calc. 11mg • fiber 0g

### HERB ROASTED POTATOES

Makes 4 to 5 servings.

- 1 garlic clove**
- 1 tablespoon (15 ml) fresh rosemary**
- 1½ pounds (750 g) small red potatoes, quartered**
- 3 tablespoons (45 ml) extra virgin olive oil**



**½      teaspoon (2 ml) kosher salt**  
**pinch freshly ground black**  
**pepper**

Place garlic and rosemary in the work bowl of a Cuisinart® Mini Chopper fitted with chopping blade. Pulse 5 times to roughly chop; reserve.

In a large mixing bowl, toss potatoes with oil to coat. Add the reserved garlic and rosemary, salt and pepper. Stir to coat.

Thread potatoes equally onto the provided skewers. Hang skewers on the roasting rack as instructed (page 8).

Place in the Cuisinart® Vertical Rotisserie and set temperature to 450°F (230°C). Set timer for 45 minutes.

Serve hot or at room temperature.

*Nutritional information per serving*  
*Calories 170 (44% from fat) • carb. 22g •*  
*pro. 3g • fat 9g • sat. fat 1g • chol. 0mg •*  
*sod. 220mg • calc. 16mg • fiber 2g*

## DESSERTS

### GRILLED POUND CAKE WITH SWEETENED WHIPPED CREAM AND BERRIES

A great dessert for the summer months,  
and it only takes 15 minutes.

Makes 10 servings.

**2      cups (500 ml) strawberries,**  
**hulled and sliced**  
**1      cup (250 ml) blueberries**  
**2      tablespoons (30 ml) granulated**  
**sugar**  
**pinch sea or kosher salt**  
**⅔      pound (300 g) purchased**  
**pound cake, halved and cut to**  
**fit into the rotisserie basket**  
**2 to 3      tablespoons (30 to 45 ml)**  
**unsalted butter, melted**

#### Sweetened Whipped Cream:

**¾      cup (175 ml) heavy cream,**  
**chilled**  
**3      tablespoons (45 ml)**  
**confectioners' sugar**  
**1      teaspoon (5 ml) pure vanilla**  
**extract**

In a medium mixing bowl, toss strawberries and blueberries with sugar and salt. Let fruit macerate while preparing the rest of the dessert.

Brush the pound cake with melted butter. Load into the provided basket and assemble on the roasting rack, as instructed (page 7).

Place in the Cuisinart® Vertical Rotisserie and set temperature to 450°F (230°C). Set the timer for 12 minutes.

While the pound cake is cooking, prepare sweetened whipped cream.

In a chilled mixing bowl, add cream, confectioners' sugar and vanilla. Using a Cuisinart® Hand Mixer, whip the cream to medium-stiff peaks. Reserve.

To assemble: Place grilled pound cake in a shallow casserole dish. Top with sweetened whipped cream and then finish with the macerated berries.

*Nutritional information per serving:*  
*Calories 240 (53% from fat) • carb. 26g •*  
*pro. 2g • fat 14g • sat. fat 7g • chol. 50mg •*  
*sod. 140mg • calc. 37mg • fiber 1g*

### MAPLE GLAZED PEACHES

To make this simple fruit dish even more  
decadent, serve with vanilla ice cream.

Makes 4 servings.

**3      tablespoons (45 ml) pure**  
**maple syrup**  
**¼      cup (50 ml) unsalted butter,**  
**melted**  
**¼      teaspoon (1 ml) sea or kosher**  
**salt**  
**4      medium peaches, halved and**  
**pitted**

In a large mixing bowl, combine syrup,  
butter and salt. Add peaches and toss to  
coat.

Thread peach halves onto skewers  
(2 halves per skewer, threaded vertically).  
Hang skewers on the roasting rack as  
instructed (page 8).

Place in Cuisinart® Vertical Rotisserie and  
set temperature to 450°F (230°C). Set  
timer for 20 minutes.

When peaches are finished cooking,  
carefully remove from skewers. Reserve  
juices in the drip pan.

To serve: Place grilled peaches on a  
platter. Drizzle reserved juices over top.

*Nutritional information per serving*  
*Calories 180 (56% from fat) • carb. 19g •*  
*pro. 1g • fat 11g • sat. fat 8g • chol. 30mg •*  
*sod. 135mg • calc. 16mg • fiber 1g*

NOTES

WARRANTY

LIMITED THREE-YEAR WARRANTY

We warrant that this Cuisinart product will be free of defects in material or workmanship under normal home use for 3 years from the date of original purchase.

This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners.

If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary.

For warranty purposes, please register your product online at [www.cuisinart.ca](http://www.cuisinart.ca) to facilitate verification of the date of original purchase or keep your original receipt for the duration of the limited warranty.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

**Toll-free phone number:** 1-800-472-7606  
**Address:** Cuisinart Canada  
100 Conair Parkway  
Woodbridge, Ont.  
L4H 0L2  
**Email:** [consumer\\_Canada@conair.com](mailto:consumer_Canada@conair.com)  
**Model:** CVR-1000C

To facilitate the speed and accuracy of your return, please enclose:

- \$10.00 for shipping and handling of the product (cheque or money order)
- Return address and phone number
- Description of the product defect
- Product date code\*/copy of original proof of purchase
- Any other information pertinent to the product's return

\* Product date code can be found on the underside of the base of the product. The product date code is a 4 or 5 digit number. Example, 90630 would designate year, month & day (2009, June 30th).

**Note:** We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us.

To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606.

For more information, please visit our website at [www.cuisinart.ca](http://www.cuisinart.ca)

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