

# Pizza

Items:

EOC

Saladmachine



## INGREDIENTS:

- 1 bottle pizza Sauce
- 1 Pizza Crust - Pillsbury Classic Crust
- Mozzarella Cheese (block)
- Pepperoni
- Extra Virgin Olive Oil Spray

## INSTRUCTIONS:

- Spray extra virgin olive oil on a cold EOC.
- Unroll dough on EOC. Spread pizza sauce over crust. Top with pepperoni.
- Cover EOC with the lid and Bake for 300°F for 10 minutes. While pizza is baking, grate mozzarella cheese using cone number 1.
- Sprinkle mozzarella cheese on top. Cover the lid and reduce heat to 275°F and bake for 15 minutes.



# Maria's Mac and cheese

Items:

MP5

Saladmachine



## INGREDIENTS:

- 2 cups macaroni noodles
- 2 cans Campbell's cheddar cheese soup
- 2 cups milk
- Cubed ham (optional)
- Bread crumbs
- Dash of nutmeg and chili powder (optional)
- Cheddar cheese (block)

## **INSTRUCTIONS:**

- Combine all ingredients in MP5.
- Grate the block of cheese using cone number 1 and set aside.
- Set temperature to 300°F, once vapo valve clicks open the lid, add half of the grated cheese, stir and then close lid.
- Set temperature to 225°F for 15 minutes, when done add the rest of the cheese. Serve hot.



# BBQ Meatballs

Item:

LE 6 Qt Roaster



## INGREDIENTS:

- 1 pack of frozen meatball 64oz
- 1 bottle of Kraft Barbecue Sauce
- 5 tablespoons of grape jelly or strawberry jam

## INSTRUCTIONS:

- Combine all ingredients in the Limited Edition 6 Qt. Roaster.
- Medium, Click low for 15 minutes.



# Lilly's Breakfast Crepe

Items:

Saladmaster Bowl

Flatbread Pan



## INGREDIENTS:

- 2 cups flour
- 3 eggs
- 3/4 cup butter melted
- 3 tbsp granulated sugar
- 3 cups milk
- Nutella
- Banana & Strawberry (sliced)
- Heavy Whipping Cream
- Condensed Milk
- Caramel/ Chocolate Syrup
- Powdered sugar (optional)

## INSTRUCTIONS:

- Using your Saladmaster large bowl combine flour, eggs, sugar and butter; stirring until ingredients are slightly mixed.
- Add the 1/2 cup milk at a time stirring vigorously making sure milk is completely incorporated into the mixture and no solid lumps are seen (you can use an electric mixer if you want).

## CONTINUATION...

- Preheat Saladmaster square griddle or the Saladmaster crepe pan; once heated in medium, spray a little pam and pour 1/2 cup of the crepe batter. Spreading it evenly, once edged turns brown slowly using your turner use it to scoop crepe off from the pan.
- Use Nutella and sliced banana for filling or whisked a heavy whipping cream with condensed milk then add slice strawberries for filling
- Fold your crepe and top it off with some powdered sugar or caramel or chocolates for fun.

