PAULA DEEN

KITCHEN ELECTRICS

Polished Stainless Steel Square Electric Skillet

Instruction Manual & Recipes

MODEL LMSS01A

Meet Paula Deen

Culinary icon Paula Deen is a self-made entrepreneur who learned her savory secrets from her grandmother. She started her career in the food industry with a small catering company called The Bag Lady, but business quickly outgrew her home kitchen. Taking a leap of faith, she opened her first restaurant, The Lady and Sons, which has since become a tourist hot spot in Savannah, GA. With her huge personality, delectable recipes and heart of gold, Paula next found herself in talks with TV execs after a friend introduced her to some influential people in the business. The rest, as they say, is history.

In addition to her television success, Paula has sold more than 11,000,000 copies of her 14 cookbooks and launched the Paula Deen Network, an interactive digital portal that combines cooking, lifestyle and game shows with great recipes, meal-planning tools and more.

Congratulations!

I love to cook. I know that's no surprise for y'all. But sometimes when I've got a big meal cooking for my family, even with all my planning, those stovetop burners are a precious commodity! I'm sure y'all have experienced a cooking space shortage at one time or another, too.

Luckily, my team and I have found a solution to this problem—an electric skillet that doesn't go on any stove! It just sits on any countertop, freeing up valuable burners. I adore the look of the sleek stainless steel, and the non-stick ceramic coating comes in an array of beautiful colors while also cutting down on both cleanup time and the fats and oils needed for cooking. I don't know about y'all, but less cleanup and healthier cooking sounds like a win-win to me!

Of course, while easy cleanup and less fat is great, I know y'all really want to know how easy it is to use. Well, with an adjustable temperature control dial, a steam vent, and a light that lets you know when it has reached the right temperature, I'd say it's pretty darn easy.

This roaster has really made cooking and cleaning up so simple. I hope you find it as helpful as I have. Thank you for your purchase. I know y'all will absolutely love it.

Love and best dishes,

WHAT'S INCLUDED

Socket

Square Skillet

Instruction Manual & Recipes

Lid

Temperature Probe

HOW TO INSERT TEMPERATURE PROBE

- With the Paula Deen signature facing upward, place the probe into the skillet socket with two prongs. (See figure below)
- Make sure it is securely placed before inserting the plug into a wall outlet.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should be followed as follows:

- Read all the instructions.
- Do not use the unit for anything other than intended use.
- Never immerse the unit fully into water or other liquid to avoid damage to the roaster.
- Do not leave the unit unattended during operation.
- Do not place the unit on or near gas or electric cooktops to avoid damages.
- Make sure the unit is unplugged before moving the unit.
- Always attach the temperature probe to the skillet first, then plug cord into a wall outlet. When disconnecting the skillet, turn the temperature probe to “OFF”, then remove from wall outlet.
- Place the unit on a level surface away from walls and cupboards. Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
- Close supervision is necessary when any appliance is used by or near children.
- Do not move the appliance during cooking.
- If you are using plastic utensils, do not leave them inside the appliance when hot.
- Do not use sharp utensils in the roaster to avoid damaging the coating.
- The glass lid has been specially treated to make it stronger, more durable and safer than ordinary glass, however it is not indestructible, please use caution when handling the glass lid.

- Do not touch hot surfaces. Use handles with dry pot holders or oven mitts to move the skillet.
- Do not use the skillet near or under surfaces that are heat sensitive or those that may be damaged by steam.
- Be cautious when handling the glass lid as it will be extremely hot. Always use the handle when removing the lid.
- The steam vent in the lid should always be placed to the back of the skillet. To avoid scalding from escaping steam while removing the glass lid, carefully lift the lid angled away from yourself.
- Extreme caution must be used since the unit contains hot food, hot oils and liquids.
- Do not use the unit with an extension cord, always plug into a wall outlet.
- Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning.
- To prevent electrical shock do not immerse the cord or temperature probe in water or other liquid.
- Do not operate unit with a damaged cord or plug or after the unit malfunctions or has been damaged in any manner.
- A short power supply cord is supplied to reduce the risk of the cord becoming tangled or tripping over a long cord.
- The appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to 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 attempt to modify the plug in any way.
- Do not use outdoors.
- SAVE THESE INSTRUCTIONS.

BEFORE FIRST USE

1. Remove all packaging materials. Locate all included parts before discarding the box.
2. Clean the skillet and lid with hot water, dishwashing liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the skillet with a soft cloth.

USING THE APPLIANCE

1. Place skillet on a level surface. Insert temperature probe into the skillet with the control knob facing upwards and in the “OFF” position.
2. Plug cord into an electrical outlet.
3. Turn the control knob to desired setting, the indicator light will illuminate. The range is from 225°F to 425°F.
4. The unit will need to preheat for 3-8 minutes, depending on the desired temperature setting. If faster heat up is desired place the lid on top of the unit.

Note: Do not preheat for more than the suggested time to avoid damage to the coating of the skillet.

5. Once the indicator light goes off, the unit is ready for cooking.

6. Place food inside of the skillet. Cook recipe as desired.
7. Once cooking is complete turn the control knob to the “OFF” position and unplug the skillet.

CLEANING

Clean after every use.

1. Switch the control knob on the skillet to the “OFF” position, unplug the skillet and allow to cool completely.

CAUTION: To prevent injury or electric shock, always remove the temperature probe before cleaning. Do not immerse temperature probe, cord, or the skillet unit in water or other liquid.

2. Remove excess food and oil with a clean cloth. Clean the skillet and lid with hot water, dishwashing liquid, and a non-abrasive sponge. Do not use detergent or abrasives as these may scratch the coating.

STORAGE

1. Unplug the cord.
2. Make sure all parts are clean and dry.
3. Do not place the temperature probe inside of the skillet as this may scratch the coating.

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GINGER SHRIMP

Ingredients

1 tablespoon vegetable oil
1 tablespoon butter
1 1/2 lbs shrimp, peeled and deveined
2 tablespoons fresh ginger, grated
1 cup green onion, (about 5), chopped
1 1/2 cups chicken broth
2 tablespoons cold water
1 tablespoon cornstarch

Preparation

1. Heat oil and butter in a large nonstick skillet and sauté the shrimp until they turn a light pink, about 4 minutes. Add the chicken broth, ginger, onions, salt and pepper and bring to a boil
2. In a separate bowl, mix together the water and cornstarch, then stir the mixture into the skillet; the sauce will thicken in about 1 minute. Cook until the shrimp are heated through, about 3-4 minutes.
3. Serve over your favorite rice with soy sauce or alone as an appetizer.

CHEESE STUFFED MUSHROOMS

Ingredients

1 teaspoon Paula Deen's House Seasoning (see recipe below)
1/2 cup finely chopped green onions, with tops
4 oz feta cheese
2 oz cream cheese
1 (10 oz) package frozen chopped spinach
24 fresh mushrooms, stems removed
1 cup Parmesan cheese, grated

Preparation

1. Heat skillet to 350°F.
2. Wipe mushroom caps clean with a damp paper towel. Thaw spinach in a colander; squeeze out as much moisture as possible.
3. In mixing bowl, combine all ingredients except mushrooms and Parmesan cheese. Mix well. Fill mushroom caps with mixture and place on a cookie sheet.
4. Sprinkle Parmesan cheese on top. Cook for 15 to 20 minutes. Serve warm.

Paula Deen Seasoning

1 cup Salt
1/4 cup Black Pepper
1/4 cup Garlic Powder

RED BEANS AND RICE WITH ANDOUILLE SAUSAGE

Ingredients

3 tablespoons bacon fat, lard, or olive oil
1 3/4 cups andouille sausage, chopped
1 yellow onion, chopped
1 green bell pepper, chopped
2 celery stalks with leaves, chopped
3 cloves garlic, finely chopped
2 teaspoons ground cumin
1 teaspoon dried thyme
1 lb. dried red beans
1 cup of beef stock
1 cup tomato sauce
1 1/2 teaspoons salt
1 teaspoon hot sauce
3 bay leaves
6 cups cooked rice
3 tablespoons chopped fresh parsley, for garnish
1/4 cup scallions, sliced

Preparation

1. Heat skillet to 375°F degrees. Add fat or oil.
2. Add sausage and cook until golden, 5 to 7 minutes.
3. Add onion, bell pepper, celery, and garlic. Cook, stirring, until softened, 5 to 7 minutes. Stir in cumin and thyme and cook for 1 minute.
4. Add beans, stock, tomato sauce, salt, hot sauce, and bay leaves. Bring the mixture to a boil. Immediately reduce to 300°F degrees, cover, and cook for 30 minutes.
5. Remove and discard the bay leaves. Serve over the rice, topped with the scallions. Garnish with the parsley.

ROASTED BRUSSELS SPROUTS WITH BACON AND PECANS

Ingredients

2-lbs. Brussels sprouts, trimmed and cut into halves
1-lb. bacon, cooked crisp and chopped
4 tablespoons olive oil
2 tablespoons fresh rosemary, chopped
4 tablespoons Romano cheese, freshly grated
4 whole roasted and salted pecans, roughly chopped
Kosher salt and freshly ground pepper

Preparation

1. Heat skillet to 300°F degrees, add oil.
2. Add Brussels sprouts, rosemary, salt and pepper, cover and roast for 20 minutes, until tender. Turn twice while roasting.
3. Sprinkle with bacon, pecans and Romano cheese. Salt and pepper to taste.
4. Serve hot.

ROASTED SWEET POTATOES AND WHITE POTATOES

Ingredients

4 cups sweet potatoes, diced
4 cups white new potatoes, diced
1/2 cup olive oil
salt
pepper

Preparation

1. Heat skillet to 300°F degrees, add oil.
2. Add potatoes and season potatoes with salt and pepper. Cover and roast for 25-30 minutes, until tender.

CHICKEN SATAY WITH PEANUT BUTTER BBQ SAUCE

Ingredients

1 lb boneless chicken tenders
1 1/2 cups Paula Deen Peanut Butter BBQ Sauce (sold separate)
1 tablespoon fresh lime juice
1/4 cup crunchy peanut butter
2 tablespoons fresh cilantro, chopped
12 bamboo skewers

Preparation

1. Place chicken tenders in shallow glass dish. In a small bowl, mix 1 cup of Paula Deen Peanut Butter BBQ sauce with lime juice. Pour over the chicken and toss to coat well. Cover the bowl with plastic wrap and marinate in the refrigerator for at least 30 minutes or up to 2 hours.
2. Soak the bamboo skewers for 20 minutes in cold water to prevent them from burning; drain.
3. In a small sauce pan combine the remaining Paula Deen Peanut Butter BBQ sauce and peanut butter. Bring to a boil over medium heat, stirring constantly. Reduce heat and simmer until the sauce thickens. Turn the heat down to low and keep the sauce warm.
4. Drain the chicken; reserve the marinade. Weave 1 chicken tender accordion-style onto each skewer. Brush the chicken with the reserved marinade. Discard the remaining marinade.
5. Place the skewers on the skillet. Cook them uncovered over medium heat 4 to 6 minutes or until chicken is no longer pink, turning halfway through cooking time.

SESAME CHICKEN STRIPS

Ingredients

6 skinless boneless chicken breast halves
1 cup sour cream
1 tablespoon lemon juice, or 1/2 lemon juiced
2 teaspoons celery salt
2 teaspoons Worcestershire sauce
1/2 teaspoon salt
1/4 teaspoon pepper
2 cloves garlic, minced
1 cup dry breadcrumbs
1/3 cup sesame seeds
4 tablespoons butter, melted

Preparation

1. Cut chicken crosswise into 1/2-inch strips. In a large bowl, combine sour cream, lemon juice, celery salt, Worcestershire sauce, salt, pepper and garlic. Mix well. Add chicken to mixture, coat well, and cover. Refrigerate at least 8 hours or overnight.
2. Heat skillet to 350°F.
3. In medium bowl, combine breadcrumbs and sesame seeds. Remove chicken strips from sour cream mixture. Roll in crumb mixture, coating evenly.
4. Arrange in single layer in skillet. Spoon butter evenly over chicken. Cook for 18 to 25 minutes or until chicken is tender and golden brown.

CHEESE QUESADILLAS

Ingredients

4 (10 inch) flour tortillas
1 cup sharp cheddar cheese, grated (or Mexican blend)
4 tablespoons butter
Sour cream, for garnish
Salsa, for garnish
Guacamole, for garnish

Preparation

1. Lay the tortillas flat on a cookie sheet. Sprinkle some of the cheese on 1 half of each tortilla. Try not to get it too close to the edge. Fold the tortillas in half over the cheese to make a half-moon.
2. Warm the skillet over low heat and add 1 tablespoon of the butter. Add the tortilla to the skillet and cook until it is lightly brown, about 2 minutes. Using a spatula, gently lift the edge so you can check.
3. When 1 side is brown, turn the tortilla over and cook the other side until brown and the cheese is all gooey.
4. Use a spatula to transfer to individual plates or a large platter.
5. Repeat with remaining butter and tortillas.
6. Top them with the sour cream, salsa and guacamole.

BANANAS FOSTER FRENCH TOAST

Ingredients

4 large eggs
1 cup heavy cream
1 teaspoon ground cinnamon
8 tablespoons butter, divided
8 large croissants, halved
1/2 cup dark corn syrup
1/2 cup brown sugar, firmly packed
1 cup maple syrup
1 cup pecans, chopped
6 ripe bananas, halved crosswise and lengthwise
1 teaspoon rum extract

Preparation

1. In a shallow dish, whisk together eggs, cream and cinnamon. In the skillet, melt 2 tablespoons butter over medium-high heat.
2. Dip 4 croissant halves in egg mixture to coat both sides. Using a fork, remove croissants from egg mixture, letting excess mixture drip off. Place croissant halves in hot skillet. Cook 2 to 3 minutes per side or until lightly browned. Repeat procedure with remaining butter and croissant halves. Set aside and keep warm.
3. In a large skillet, combine corn syrup, brown sugar, maple syrup and pecans. Bring to a boil over medium-high heat. Reduce heat, and simmer for 2 minutes. Add banana halves and rum extract. Coat with the syrup mixture, and simmer 1 minute. Spoon over French toast. Serve immediately.

TURKEY HASH

Ingredients

1 tablespoon olive oil
1/2 lb bulk sausage
1 medium onion, chopped
3 cups cooked turkey, shredded
3 cups cooked sweet potato, chunks
1 teaspoon smoked paprika
1 tablespoon hot sauce, plus more for serving
1/2 cup scallions, white and green parts, sliced
1/4 cup parsely, chopped
6 fried eggs, sunny side up or to your liking, for serving

Preparation

1. In the skillet, at medium-high, heat the olive oil.
2. Add the sausage, breaking it up with a wooden spoon as it browns.
3. Add the onion and cook another 5 minutes.
4. Add the turkey, sweet potato, smoked paprika and hot sauce. Fold to combine.
5. Add the scallions and parsley.
6. Season as desired with salt and pepper.
7. If desired, top each serving with a fried or sunny side up egg.

LIMITED ONE YEAR WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts arising under normal use and care in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt showing item and date of purchase is an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model. Shipping and handling costs are not included for warranty replacements and are the responsibility of the customer.

To obtain service under the terms of this warranty, call our customer care department at 312-526-3760 (Monday- Friday 10:00AM-6:00PM CST), or send an email to customercare@alliedrich.net. Please provide the model number listed on the bottom of this page when contacting us.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Damages in transit.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than authorized dealer or service center.
- Shipping and handling costs.
- This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.

Manufacturer does not assume responsibility for loss or damage for return shipment. We recommend that you keep your original packaging should you require repair service. Before returning product please contact our customer care department for return authorization. When returning product for repair please include your full name, return address, and daytime phone number. Also include a brief description of the problem you are experiencing and a copy of your sales receipt or other proof of purchase in order to validate warranty status.

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