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RECIPES FOR THE HOLIDAY'S

AccuTemp's Favorite Sweet Potato Pudding:

Preheat **Steam'N'Hold™** in fast cook for 15 minutes. Grease 16 5oz gratin type dishes and set aside.

4 (29 ounce) cans sweet potatoes

8 eggs, lightly beaten
 4 cups packed brown sugar
 4 cups milk
 1 cup melted butter
 1 Tablespoon and 2 Teaspoons lemon juice
 1 Tablespoon ground ginger
 1 Tablespoon ground cloves
 1 Tablespoon ground cinnamon
 1 Tablespoon salt

1. Combine sweet potatoes and eggs in a large mixing bowl.
2. Beat in the brown sugar, milk, lemon juice, ginger, cloves, cinnamon, and salt.
3. Divide into gratin type dishes.
4. Steam in preheated **Steam'N'Hold™** until hot. About 50 minutes.
5. Top with dollop of fresh whip cream and dash of cinnamon for garnish.

Alaskan Steamed Salmon with pecan crunch coating.

Preheat **Steam'N'Hold™** in fast cook mode for 15 minutes

3 Tablespoons Dijon Mustard
 3 Tablespoons Butter, melted
 5 Teaspoons Honey
 ½ cup fresh bread crumbs
 ½ cup finely chopped pecans
 3 Teaspoons chopped fresh parsley
 6 (4 - 5 oz) fillets salmon
 Salt and Pepper to taste
 6 Lemon Wedges

1. In a small bowl, mix together the mustard, butter, and honey.
2. In another bowl, mix together the bread crumbs, pecans and parsley.
3. Season each salmon fillet with salt and pepper and place in a 2 1/2 inch perforated hotel pan.
4. Brush salmon with mustard - honey mixture.
5. Cover the top of each fillet with bread crumb mixture.
6. **Steam'N'Hold™** for 14-18 minutes and garnish with lemon.

Accu-Nog

Preheat **Steam'N'Hold™** in fast cook mode for 15 minutes

4 cups milk
 5 whole cloves
 ½ Teaspoon Vanilla Extract
 1 Teaspoon ground cinnamon
 12 egg yolks

- 1 ½ cups sugar
- 2 ½ cups light rum
- 4 cups light cream
- 2 teaspoons vanilla extract
- ½ teaspoon ground nutmeg

Combine milk, cloves, ½ teaspoon vanilla and cinnamon in a solid 4 inch half hotel pan and steam in **Steam'N'Hold™** for 12 minutes or just until boiling.

1. In a large bowl, combine egg yolks and sugar. Whisk together until fluffy.
2. Whisk hot mixture slowly into the eggs.
3. Pour mixture into 4 inch solid half hotel pan.
4. Place back into **Steam'N'Hold™** for 4 minutes.
5. Stir with whisk and cook for another 4 minutes or until thick.
6. Strain to remove cloves and let cool for about an hour.
7. Stir in rum, cream, 2 teaspoon vanilla, and nutmeg.
8. Refrigerate overnight before serving.

Apricot Sausages

Preheat **Steam'N'Hold™** in Temperature setting at 180 degrees.

- 1 (12 Ounce) Package fresh pork sausage links
- 1/3 cup orange juice
- 2 Tablespoons Apricot Preserves
- Orange Slices

1. Brown Sausages and place into 4 Inch solid half hotel pan.
2. Cover with water and steam for 15 minutes.
3. Drain water and add juice and preserves.
4. Cook in **Steam'N'Hold™** for 35 minutes.
5. Remove and garnish with orange slice.

Steamed Corn Pudding

Preheat **Steam'N'Hold™** in fast cook mode for 15 minutes.

- ½ cup sugar
- 3 Tablespoons all – purpose flour
- 3 eggs
- 1 cup milk
- ¼ cup butter, melted
- ½ Teaspoon salt
- ½ Teaspoon pepper
- 1 (15.25 ounce) can whole kernel corn, drained
- 1 (14.75 ounce) can cream styled corn

1. In a bowl, combine the sugar and flour.
2. Whisk in the eggs, milk, butter, salt and pepper.
3. Stir in the corn and cream-style corn.
4. Pour into a greased 2 ½ inch solid hotel pan.
5. Steam uncovered for 60 to 70 minutes or until a knife inserted near the center comes out clean.
6. Garnish with chopped parsley.

Winter Pot Roast

Preheat **Steam'N'Hold™** in fast cook mode for 15 minutes

- 1 garlic clove, minced
- 1 5 pound boneless beef rump roast
- 3 Tablespoons cider Vinegar
- ½ cup tomato juice
- 2 Tablespoons Ketchup
- 1 Tablespoon sugar
- 2 Teaspoons salt

¼ teaspoon pepper
8 medium carrots cut into thirds
½ pound small whole onions
½ cup all-purpose flour
1 cup cold water
Salt and pepper to taste

1. Place beef in a 4 inch solid hotel pan along with garlic.
2. In small bowl combine vinegar, tomato juice, ketchup, sugar, salt and pepper and pour over roast.
3. Cook in **Steam'N'Hold™** for 2 hours.
4. Add carrots and onions and cook for 1 hour longer or until meat and vegetables are tender.
5. Remove to serving platter and keep warm.
6. Skim fat from juices.
7. Mix flour with cold water until smooth.
8. Stir into pan juices and bring to boil on stove.
9. Stirring until thick.
10. Season with salt and pepper.
11. Serve roast with gravy and vegetables.

Bing Cherry Gelatin Mold

Preheat **Steam'N'Hold™** in fast cook mode for 15 minutes

1 (12 fluid ounce) Can Coke Beverage
1 (16.5 ounce) can Pitted Bing Cherries
1 (20 ounce) can crushed pineapple with juice
1 (6 ounce) package black cherry flavored gelatin mix
1 Cup chopped pecans

Drain Pineapple. Drain the cherries and save their juices

1. In a solid 4 inch half hotel pan combine the reserved cherry juice with the coke.
2. Cook in the **Steam'N'Hold™** for 15 minutes.
3. Remove and blend in gelatin until it is fully dissolved.
4. Stir in drained pineapple, drained cherries and chopped pecans.
5. Pour mixture into a cherry mold sprayed with a non-stick cooking spray and refrigerate for at least 24 hours before serving.

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