



10QT DIGITAL AIR FRYER

Instructions & Recipes

MODEL PDKDF579

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!

My love for fried food is documented in every one of my cookbooks, and just rattling off some of my favorite dishes—fried chicken, fried green tomatoes, fried okra, and fritters—it makes my mouth water y'all.

It's no secret that over the past few years I have been bringing healthier food into my life. After having lost 40 pounds, I want to maintain my trim figure, so I have been avoiding fried foods. However, I will never, ever completely give up my favorites, so I limit my Southern-fried treats to one day a week. This is challenging, because so much Southern food is fried.

When I was introduced to air-frying, I was skeptical. I honestly didn't fully understand the concept: no oil, less fat? But what about the crunch and texture I love from frying? I was pleasantly surprised when I tried the air fryer for the first time. I prepared my favorite recipe, and I tasted the same delicious flavor I know and love—and the food was crispy without the oil! Testing one recipe after another, I found that the air fryer is a healthy and easy alternative to preparing a variety of recipes that call for frying.

I've worked with my team to create a larger air fryer that is easy to use and will cook fantastic meals. Grill, bake, or fry, this air fryer does it all and is the answer to preparing quick and healthy meals. I now can enjoy my favorite foods more often without feeling guilty.

I'm staying on a healthy track cooking with my air fryer, and I encourage y'all to do the same. Thanks for your purchase, and I know y'all, too, will love fifty great recipes in this booklet to get started.

Love and air-fried dishes,

A handwritten signature in black ink that reads "Paula Allen". The signature is written in a cursive, flowing style.

IMPORTANT SAFEGUARDS

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

- Read all instructions before first use.
- This appliance is designed for household use only.
- Do not place the appliance against a wall or against another appliance. Leave at least 5 inches of free space on the back and sides and 5 inches of free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any purpose other than described in this manual.
- Do not leave the unit unattended when in operation.
- Any accessible surfaces may become hot during use.
- Do not place the appliance on or near combustible materials, such as a tablecloth or curtain.
- The appliance needs approximately 30 minutes to cool down before safely handling or cleaning.
- Do not cover the air inlets and air outlets when the appliance is working.
- Do not immerse the housing in water or rinse under the tap due to the electrical and heating components.
- Never use the air fryer without the basket in place.
- Keep all ingredients in the basket to prevent any contact with the appliance's heating elements. Do not overfill the basket.
- During hot air frying, hot steam is released through the air outlets. Keep your hands and face at a safe distance from the steam and from the air outlets. Also be careful of hot steam and air when you remove the pan from the appliance.
- During the initial use, the unit may produce an odor and smoke (for about 15 minutes). This is normal, this is due to a protective substance on the heating elements during production.

- Do not touch the cooking chamber, insert, or the inside of the air fryer during and immediately after use, as they get very hot. Only hold the food basket by its handle. Always use oven mitts. Unit is hot!
- Keep all cords away from hot surfaces.
- Keep the appliance and its cords out of the reach of children.
- Do not use any unauthorized person to replace or fix a damaged main cord.
- Do not use the appliance if there is any damage to the plug, cord or other parts.
- Check that the voltage indicated on the appliance fits the voltage for your outlet.
- Do not connect appliance to an external timer switch.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.
- Keep all ingredients in the cooking chamber to prevent contact with the heating elements.
- Do not let any liquid enter the appliance (aside from cooking liquids added to the pan) to prevent electric shock or short-circuiting.
- Do not touch the inside of the appliance while it is operating, as it will be very hot.
- Do not use with an extension cord, it must be plugged into a wall outlet.
- Always unplug the appliance when not in use.
- Do not touch the cooking chamber during and for 30 minutes after use, because it will be very hot. Hold the cooking chamber ONLY by the handle.
- SAVE THESE INSTRUCTIONS.

AIR FRYER



Cooking Chamber



Crisper Insert
- Always place inside the chamber when cooking.

CONTROL PANEL



Preset	Default Time	Default Temperature
French Fry	18 mins	400°F
Wings	20 mins	400°F
Pizza	12 mins	400°F
Beef	12 mins	380°F
Fish	10 mins	360°F
Chicken	25 mins	350°F
Vegetables	10 mins	320°F
Bake	30 mins	350°F
Air Fry	15 mins	360°F
Reheat	15 mins	250°F

- Cooking Presets:** Select one of the presets, the default temperature and time for that preset will be displayed. All presets are adjustable from 180°F- 400°F and 1-60 minutes. See chart above for default times and temperatures. Time and temperatures are recommendations and can be adjusted.
- Temperature:** Press the + and - by the temperature icon to change the temperature.
- Time:** Press the + and - by the time icon to change the time.
- Start/Pause:** Press this icon when the time and temperature is set. During the cooking process if you need to pause press the Start/Pause icon. Note: The fan will continue to run for 20 seconds after it is shut down.
- Power:** This is the power icon, to turn the unit on or off press this icon.

BEFORE FIRST USE

1. Remove all packaging materials, stickers and labels. Locate the crisper insert in the packing material.
2. Clean the cooking chamber and accessories with hot water, dishwashing liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a cloth.

USING THE APPLIANCE:

1. Place the appliance on a stable, horizontal and even surface.
2. When using the Air Fryer, always place the crisper in the unit.
3. Plug the unit into a grounded wall socket, the unit will be in stand by mode. Press the power icon, the default time and temperature will be displayed.
4. Place the ingredients inside on top of the crisping insert, if desired spritz with cooking oil for a crispier finish.
5. Place the chamber in the air fryer. **Note: The air fryer will not operate if chamber is not in the unit.**

USING THE DEFAULT SETTING:

To begin cooking press the power icon. The default temperature of 360°F and 15 minutes will be displayed. If no preset or changes are desired, press the start/pause icon to begin cooking. To change the temperature, press the + and - icons by the temperature icon to the desired temperature. To change the time, press the + and - icons by the time icon to the desired time. Press the start/pause icon to begin cooking. The start/pause, time and temperature icons will flash back and forth and there will be a red heating light while the unit is working. Press the start/pause icon at any time to pause the cooking process. Then slide the chamber inside to begin cooking again. When you hear the timer, the set preparation time has elapsed. Remove the food out of the chamber, and place the chamber on a heat proof surface.

USING THE PRESETS:

To begin cooking press the power icon. Press the desired preset. If no change is needed to the time or temperature press the start/pause to begin cooking otherwise follow the steps mentioned in the default settings to change the temperature and time. The chosen preset, start/pause, time and temperature icons will flash back and forth and there will be a red heating light while the unit is working. When you hear the timer, the set preparation time has elapsed. Remove the food out of the chamber, and place the chamber on a heat proof surface.

CLEANING

- Remove the main plug from the wall outlet and let the appliance cool down for at least 30 minutes.
NOTE: Remove the cooking chamber to let the Air Fryer cool before cleaning.
- Clean the appliance after every use. Do not clean the cooking chamber and the inside of the appliance with any metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating of them.
- Wipe the outside of the appliance with a moist cloth.
- Clean the cooking chamber and accessories with hot water, some liquid detergent and a non-abrasive sponge. You can remove any remaining food residue with degreasing liquid.
- Clean the inside of the appliance and the heating element with a non-abrasive sponge.
- Clean the heating element with a cleaning brush to remove any food residue.

STORAGE

1. Unplug the cord.
2. Make sure all parts are clean and dry.

Cooking Chart

Ingredients	Temp (°F)	Time (Minutes)	Additional Information
Fries			
Thin frozen fries	400	18 minutes	Spritz with oil, Shake 2 times
Thick frozen fries	400	20 minutes	Spritz with oil, Shake 2 times
Potato wedges	400	25 minutes	Spritz with oil, turn once
Meat			
Hamburger	380	12 minutes	Turn once
Steak	400	12- 14 minutes	Turn once
Pork Chops	400	12 minutes	Turn once
Poultry			
Frozen chicken wings	400	20 minutes	Spritz with oil, Shake 2 times
Frozen chicken tenders	350	25 minutes	Turn once
Frozen chicken nuggets	350	25 minutes	Shake 2 times
Fish			
Shrimp	360	10 minutes	Spray and turn once
Frozen fish fingers	360	10 minutes	Turn once
Frozen crab cakes	360	10 minutes	Shake 2 times
Vegetables			
Frozen green beans	350	10 minutes	Spritz with oil, Shake 2 times
Baked Potato	400	45 minutes	
Frozen onion rings	400	15 minutes	Spritz with oil, Shake 2 times
Baked Goods			
Frozen quiche	300	15 minutes	
Frozen pretzels	300	6 minutes	Spritz with oil, turn once
Frozen cinnamon rolls	300	15 minutes	
Pizza			
Frozen thin crust pizza	400	12 minutes	
Frozen thick crust pizza	350	20 minutes	
Frozen pizza bites	350	12 minutes	

Please note these are suggested cooking times. Adjust accordingly based on size of food and desired temperature.

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Fried Cheese Sticks

4-6 servings

Ingredients

12 part skim mozzarella string cheese
¼ cup corn starch
2 large eggs beaten
2 cups Italian seasoned bread crumbs
¼ cup grated parmesan cheese
Parchment paper
Oil for spritzing
Marinara for dipping

Preparation

1. Open the package of string cheese and separate the cheese sticks and freeze for two hours.
2. Place the corn starch in a large plastic bag.
3. Place the beaten egg in a medium size bowl.
4. Place the bread crumbs with the parmesan and place on a shallow dish or pie pan.
5. Place the frozen cheese in the bag with the corn starch and shake.
6. Dip each stick in the egg then press well into the bread crumbs and place on a baking tray.
7. Repeat with all of the cheese sticks.
8. Spray each cheese stick well with oil and place in the air fryer.
9. Select the French fry setting. Set the temperature to 400 degrees and timer for 7 minutes, shake the basket frequently.
10. Turn and cook for 3 minutes longer.
11. Serve with warm marinara on the side.

Deep Fried Mac and Cheese

Serves 6

Ingredients

3 cups Plain bread crumbs for dredging
Flour, for dredging
4 large eggs, beaten
Oil for spraying

For The Mac N Cheese

1-pound elbow macaroni
2 cups grated cheddar cheese
½ cup sour cream
4 tablespoons butter, cut into pieces
½ teaspoon salt
½ teaspoon pepper
1 cup milk

Preparation

1. Cook macaroni according to package instructions.
2. Drain and rinse with cold water. Let the pasta drain and cool for several minutes.
3. Heat a Dutch oven with the milk and butter over medium heat.
4. Whisk in the sour cream till smooth, then stir in the cheeses stirring till melted and smooth.
5. Stir in the drained macaroni. Pour into a shallow baking dish and chill for at least 2 hours.
6. Cut macaroni and cheese into squares.
7. Dredge each Cheesy Mac square in flour, then egg, and then bread crumbs. Roll to coat each square.
8. Place each square on a baking pan lined with parchment paper. Spray tops of squares with oil then place in the air fryer.
9. Close basket. Select the pizza setting. Set temperature for 400 degrees, and timer for 5 minutes.
10. When cook time is complete, open basket and turn squares; spray again with oil and close basket.
11. Select the pizza setting. Set timer for 5 minutes. When cook time is complete, open basket and remove squares to a serving platter to keep warm.

Bacon Wrapped Cheese Filled Jalapeños

Serve 2-4

Ingredients

8 whole jalapeños
¼ cup cheddar or creamy cheese spread
8 strips of thin bacon
Oil for spraying
Toothpicks

Preparation

1. Place the jalapeños in the air fryer. Close the basket.
2. Set temperature to 400 degrees and timer for 4 minutes.
3. When cook time is complete let jalapeños sit in the air fryer 5 minutes longer.
4. Peel the loosened skins off the pepper then slice each pepper in half lengthwise.
5. With a sharp knife remove the membranes and seeds and rinse well. Pat peppers dry with paper towels.
6. Fill each pepper half with a teaspoon or more of the cheese spread then wrap well with the bacon.
7. Secure bacon on pepper with a toothpick.
8. Place the peppers in the air fryer, close the basket.
9. Select the wings setting. Set temperature to 400 degrees and timer for 5 minutes.
10. When cook time is complete turn the peppers and cook for 4 minutes longer or desired doneness of bacon.

Fried Dill Pickles

Serves 18

Ingredients

- 1 24oz. jar Kosher dill pickle spears, or slices
- 1 teaspoon garlic powder
- ½ cup hot sauce
- ½ cup buttermilk
- 1 ¾ cups self-rising flour
- ¼ cup self-rising white cornmeal
- 1 teaspoon salt
- ½ teaspoon pepper

Preparation

1. Drain the juice from the pickle jar and add the garlic powder, hot sauce and buttermilk to the jar.
2. Let the pickle mixture marinate for 30 minutes.
3. Cover a baking tray with parchment paper.
4. Combine the flour, cornmeal and salt and pepper to a large bowl, mix well.
5. Dip each pickle in the flour mixture then spray with oil and lay on parchment paper.
6. When all the pickles have been dipped refrigerate for at least 15 minutes.
7. Spray each pickle again with oil and place in the air fryer.
8. Select the vegetable setting. Set temperature to 400 degrees and timer for 5 minutes. After 5 minutes turn pickles and cook for 5 minutes longer.

Fried Green Tomatoes with Vidalia Onion Relish

Serves 2-4

Fried Green Tomato Ingredients

1 large firm green tomato, cut into ¼-inch slices
1 cup buttermilk
1 cup all-purpose flour
Parchment Paper

Vidalia Relish Ingredients

2 white onions diced
½ cup mayonnaise
½ cup rice wine vinegar
2 tablespoon brown sugar
2 tablespoon fresh chives, chopped

Vidalia Relish Preparation

1. Mix all ingredients together in a bowl.
2. Cover with plastic wrap and let marinate for a few hours.

Fried Green Tomato Preparation

1. Slice the tomatoes ¼ inch thick.
2. Lay them out in a shallow baking pan and sprinkle with salt.
3. Place slices in a colander and allow time for the salt to pull the water out of the tomatoes, approximately 30 minutes.
4. Dip tomatoes into the buttermilk, then dredge them into the flour with a dash of pepper.
5. Line air fryer with parchment paper.
6. Spray slices with oil on each side and place in the air fryer basket.
7. Select the vegetable setting. Set temperature to 400 degrees, and time for 5 minutes. Close basket.
8. When cook time is complete, open basket turn slices over, spray with oil; close basket.
9. Set timer for 3 minutes.
10. When cook time is complete, open basket turn slices again; close basket.
11. Set timer for 2 minutes; set aside and keep warm.
12. Serve hot with relish on the side.

Jamie's Salad with Maple Red Wine Vinaigrette

Serves 4-6

Ingredients

1 butternut squash, peeled and diced
Oil for spraying
Salt
Black pepper, freshly ground
2 tablespoons red wine vinegar
1 tablespoon maple syrup
1 teaspoon Dijon mustard
1 shallot, minced
2 cups spring mix
½ head radicchio, leaves torn into bite-size pieces
1 Belgian endive, sliced
1 cup red seedless grapes. Sliced in half
½ cup salted and roasted pistachios, chopped
½ cup of feta cheese, crumbled

Preparation

1. Place the squash in the basket of the air fryer spray well with oil, close.
2. Set temperature to 400 degrees and timer to 20 minutes. Shake basket every 5 minutes or so.
3. Using a glass jar with a tight lid, combine the olive oil, vinegar, maple syrup, Dijon, shallots and a pinch of salt. Shake well to combine.
4. In a large salad bowl, combine the squash, spring mix, radicchio, endive, grapes, pistachios and feta cheese. Top with the salad dressing and serve.

Fried Tortilla Chips

Serves 2-4

Ingredients

4 fresh corn tortillas
Oil for spraying

Preparation

1. Arrange tortillas in a stack on a cutting board and cut into 6 equal wedges like pizza.
2. Spray on both sides with oil and arrange in fryer basket; close basket.
3. Select the French fry setting. Set temperature for 400 degrees, and timer for 10 minutes. Shaking occasionally.
4. When cook time is complete, open basket and remove chips to a bowl.
5. Sprinkle lightly with House seasoning, cool, and store in an airtight container.

BBQ Meatball Appetizer

Serves 6-8

Ingredients

2 pounds ground beef
1 pound ground pork
1 cup evaporated milk
1 cup dry bread crumbs
2 large eggs
2 tablespoons olive oil
1 onion, finely chopped
2 stalks celery, finely chopped
2 cloves garlic, minced
1 ½ teaspoons salt
2 teaspoons chili powder
½ teaspoon black pepper
1 jar Paula Deen BBQ sauce (sold separately)

Preparation

1. In a sauté pan, heat olive oil and sauté onions, celery, and garlic until onions are translucent.
2. Set aside.
3. In a large mixing bowl, combine ground beef, ground pork, milk, bread crumbs, eggs, onion mixture, salt, chili powder and pepper.
4. Shape mixture into 1-inch balls. Place in a single layer on a cookie sheet lined with waxed paper.
5. Freeze until solid; transfer to freezer bags until ready to cook.
6. Place in the air fryer basket then spray with oil.; close basket.
7. Select the beef setting. Set temperature for 350 degrees, and timer for 12 minutes. Shaking frequently.
8. Toss meatballs in the BBQ Sauce.

Crunch Onion Rings

Serves 4-6

Ingredients

1 cup whole buttermilk
1 large egg
1 sleeve soda crackers, crushed
1 cup all-purpose flour
1 teaspoon salt, divided
1/8 teaspoon cayenne pepper
2 large onions, cut into 1/4-inch thick slices and separated into rings
Oil for spraying

For the dip:

1 8oz. containers sour cream
1/2 chipotle pepper in adobo sauce, minced, plus 1/2 teaspoon adobo sauce from can
1 tablespoon heavy whipping cream
2 teaspoons fresh lime juice
1/2 teaspoon chili powder

Preparation

1. In a shallow dish, whisk together the buttermilk and egg until combined.
2. In a separate shallow dish, combine the crushed crackers, flour, salt and cayenne pepper.
3. Dredge the onion slices into the buttermilk mixture, then in the cracker mixture.
4. Place onion rings on a parchment paper lined baking sheet, cover with plastic wrap and let set up for 30 minutes in the refrigerator.
5. Spray with oil and place in the air fryer basket; close basket.
6. Select the air fry setting. Set temperature for 400 degrees, and timer for 2 minutes.
7. When cook time is complete, open basket, spritz with oil; close basket.
8. Set timer for 3 minutes. When cook time is complete, open basket, turn the onion rings and spritz with oil again; close basket.
9. Set timer for 3 minutes. When cook time is complete, open basket and remove onion rings to a serving bowl to keep warm.
10. While frying combine the ingredients for the dip in a small bowl. Cover and refrigerate till ready to serve.

Paula Deen House Seasoning Recipe

Makes 1 1/2 cups

1 cup of Salt
1/4 cup of black pepper
1/4 cup of Garlic Powder

Mix ingredients together and store in an airtight container for up to 6 months.

Naked Hot Chicken Wings

Serves 4

Ingredients

2-pounds chicken wings, cut at the joint to yield a wingette and a drumette from each wing

1 teaspoon Kosher Salt

1/8 teaspoon Cayenne pepper

2 tablespoons peanut oil

1 stick butter

5oz. Paula Deen Hot Sauce (sold separately)

Preparation

1. In a small saucepan over a medium heat, heat butter and hot sauce just until butter melts; keep warm on stovetop.
2. Wash wings thoroughly, pat dry and place in a bowl. Add oil, salt and cayenne pepper.
3. Thoroughly coat the wings and place them in the air fryer basket; close basket.
4. Select the wings setting. Set temperature to 400 degrees, and timer for 25 minutes. Shake occasionally and spritz with oil once during the cooking time.
5. When cook time is complete, open basket and toss the fried chicken in the buffalo sauce and remove with a slotted spoon.

Lighter Crunchy Coconut Chicken Fingers with Pineapple Salsa

Serves 4

Ingredients

½ cup flaked sweet coconut, chopped
½ cup panko bread crumbs
2 tablespoons all-purpose flour
1 tablespoon brown sugar, 2 teaspoons, divided
1 teaspoon curry powder
1 lb chicken tenders, about 8
½ teaspoon salt
2 egg whites
2 8oz. cans unsweetened pineapple chunks, drained
¼ cup fresh cilantro, chopped
2 teaspoon lime juice
1 small jalapeno pepper, seeded and minced, optional
Oil for spraying

Preparation

1. Combine the coconut, breadcrumbs, flour 1 tablespoon of brown sugar and curry powder on a piece of wax paper.
2. Sprinkle the chicken tenders with salt.
3. Beat the egg whites in a large bowl until frothy, add the chicken tenders and toss to coat.
4. Lift the chicken tenders one at a time from the egg whites, and coat well with coconut mixture, pressing to the coating adheres.
5. Spray each coated chicken tender well with oil and place in the air fryer basket.
6. Select the chicken setting. Set temperature to 400 degrees and timer for 5 minutes.
7. After 5 minutes turn each chicken tender and spray with oil again and cook for 5 minutes longer.
8. To prepare the salsa toss the pineapple, cilantro, lime juice, 2 teaspoons of brown sugar and jalapeno in a large bowl.
9. Serve the salsa on the side with the chicken tenders.

Southern Fried Chicken

Serves 2-4

Ingredients

Paula Deen House Seasoning (sold separately or see recipe on page 20)

2 ½ lbs. chicken, cut into pieces

2 cups self-rising flour

1 cup hot sauce

3 large eggs

Preparation

1. In a medium sized bowl, beat the eggs together with the hot sauce.
2. Season the chicken well with the House Seasoning.
3. Dip the seasoned chicken in the egg, then coat well with flour.
4. Place on a baking tray lined with parchment paper.
5. Spray the top of the chicken pieces with oil, set into air fryer basket,
6. Spray the chicken pieces again; close basket.
7. Select the air fry setting. Set temperature for 350 degrees, and timer for 15 minutes.
8. When cook time is complete, turn the chicken, and spray again; close basket.
9. Set timer for 10 minutes. When cook time is complete, open basket, turn chicken spray with oil again; close basket.
10. Increase the temperature to 400 degrees, Set timer for 7 minutes.
11. When cook time is complete, and chicken has reached an internal temperature of 165 degrees, remove to a serving platter and cover to keep warm.

Turkey Cranberry Monte Cristo

Serves 4

Ingredients

8 slices bread, potato bread, challah, or any other soft bread

1 cup Fontina cheese, grated

½ cup whole cranberry sauce

1 cup baby arugula leaves

3 eggs

1/3 cup milk

Parchment paper, cut to fit the bottom of the basket

Butter flavored oil spray

Preparation

1. Lay the 4 slices of the bread out on a cutting board.
2. On each slice place 1 tablespoons of the fontina, followed by 2 slices of the turkey, and 2 tablespoons of the cranberry sauce.
3. Equally divide the arugula leaves and place on the next layer.
4. Equally divide the remaining fontina and remaining bread slices. Press down firmly on sandwiches to seal in the filling.
5. In a medium bowl, beat the eggs milk, and nutmeg.
6. Dip each sandwich into the egg mixture coating both sides and then spraying each side with oil.
7. Place into the air fryer basket; close basket.
8. Select the bake setting. Set temperature for 350 degrees, and timer for 5 minutes.
9. When cook time is complete, open basket, turn the sandwiches, and spray again.
10. Set timer for 5 minutes. When cook time is complete, open basket and remove to a serving tray to keep warm.

Spicy Bacon Wrapped Chicken Bites

Serves 4

Ingredients

2 chicken breasts, boneless, skinless, cut 1 by 1-inch pieces

5-6 slices bacon

½ cup brown sugar

¼ teaspoon salt

¼ teaspoon cayenne pepper

1/8 teaspoon black pepper

Toothpicks

BBQ Sauce

Preparation

1. Cut each slice of bacon into three pieces and wrap each piece around a piece of chicken and fasten with a toothpick.
2. In a bowl combine sugar, salt, cayenne and black pepper then roll each chicken bite in the mixture and coat well.
3. Spray each with oil and place into air fryer basket; close basket.
4. Select the chicken setting. Set temperature for 400 degrees, and timer for 10 minutes. When cook time is complete, open basket, turn and spritz with oil; close basket.
5. Set timer for 5 minutes. Cook longer for more well done bacon.
6. Serve with BBQ Sauce for dipping.

Country Fried Pork Outlet with Cream Gravy

Serves 4

Ingredients

1 (1 ¼ lb.) pork tenderloin, sliced on the diagonal into 4 pieces (1/2-inch) thick
1 teaspoon Paula Deen House Seasoning (sold separately or see recipe on page 20)
¾ cup buttermilk
½ cup all-purpose flour
1 tablespoon Hot Sauce
Oil for spraying
2 strips bacon
1 cup whole milk, (may need up to 1 ¼ cups)
¼ cup water
Kosher salt, to taste
Black pepper, freshly ground, to taste

Preparation

1. Use a meat mallet to evenly pound out the pork to a 1/4 -inch thickness. Season both sides with Paula Deen House Seasoning.
2. Add buttermilk to a baking dish and whisk in 1 tablespoon of hot sauce.
3. Add flour to a separate baking dish and lightly season with salt and pepper.
4. Dredge cutlets in flour, dip in the buttermilk mixture, then dredge cutlets in the flour again.
5. Spray with oil on both sides and place in basket. Close basket.
6. Select the beef setting. Set temperature for 400 degrees, and timer for 5 minutes.
7. Open basket, turn cutlets and spray again. Close basket.
8. Set timer for 5 additional minutes.
9. When cook time is complete, open basket, transfer cutlets to a platter to keep warm.
10. In a small skillet, place in bacon and cook until fat is rendered, remove and discard bacon.
11. Add the flour from the baking dish (you should have about ¼ cup remaining after dredging) to the bacon fat in the skillet and whisk until smooth and bubbly, about 1 minute.
12. Add milk and water to the pan a bit at a time and bring to a boil.
13. Reduce heat to a low simmer and stir until thickened, about 5 minutes, adding milk as necessary to control the thickness.
14. Season the gravy with salt and lots of black pepper.
15. Plate the pork over grits and spoon gravy over the pork, serve immediately.

Jamie's Cheeseburger Pies

Serves 4

Ingredients

- 1 sheet frozen puff pastry
- 5 slices cheese, preferably American, Swiss, or sharp cheddar
- 1 tablespoon steak seasoning sauce
- 1 egg yolk
- 1 tablespoon Paula Deen Steak Seasoning Rub (sold separately)
- 1- pound lean ground beef
- ½ cup sweet onions, preferably Vidalia, chopped

Preparation

*Frozen pastry dough should sit at room temperature for about 20 minutes.

1. Mix the ground beef, onion, steak seasoning and seasoning sauce (with your hands is the most effective way to do this). Form into 5 small flat patties.
2. Place patties in the air fryer and cook on 350 degrees for 5 minutes per side.
3. Place the cheese slices on the burgers and remove to a platter.
4. Roll puff pastry sheet to flatten slightly. Cut it into 5 relatively even triangles.
5. Cover each burger with a piece of puff pastry and wrap it around the bottom, pinching all of the edges to seal.
6. Whisk together the egg yolk and 1 tablespoon of water to make an egg wash.
7. Brush each wrapped pastry with the egg wash
8. Line air fryer with a sheet of parchment paper.
9. Place burgers in the air fryer basket; close basket.
10. Select the beef setting. Set temperature for 400 degrees, and time for 5 minutes.
11. When cook time is complete, open basket, turn burgers; close lid.
12. Set timer for 5 minutes.

Beef Empanadas

Serves 4-6

Ingredients for the Empanada dough:

3 cups all-purpose flour
1 tablespoon baking powder
2 teaspoons sugar
½ cup shortening, or lard
1 egg
¾ cup chicken stock

Ingredients for the filling:

2 tablespoons olive oil
1-pound ground beef
1 tablespoon garlic salt
2 tablespoons tomato paste
2 tablespoon vinegar
2 teaspoons ground cumin
1 teaspoon dried oregano
1 teaspoon seasoned salt
5 cloves garlic, minced
1 green bell pepper, chopped
1 medium onion, chopped
1 cup mayonnaise
1 teaspoon adobo sauce
½ lime, juiced

Preparation

1. For the empanada dough (This step can be skipped by purchasing the empanada wrappers in the Latin section of your grocer's freezer.)
2. Combine the flour, baking powder, sugar and salt in a large bowl.
3. Cut in the lard with a pastry blender or 2 knives until the mixture resembles coarse cornmeal.
4. In a separate bowl, beat the egg and then whisk in the stock.
5. Add the egg mixture to the flour mixture and knead until a dough forms.; cover and refrigerate for 30 minutes.
6. Meanwhile, for the empanada filling: In a large non-stick skillet, heat 1 tablespoon olive oil over a medium heat.
7. Add the ground beef and garlic salt and cook until the beef is cooked through completely.
8. Drain the grease and set the beef aside.
9. In the same pan, heat the remaining 1 tablespoon olive oil. Add the tomato paste, vinegar, cumin, chili powder, oregano, seasoned salt, garlic, bell peppers and onions.
10. Cook until softened, 8 to 10 minutes. Add beef and let them love each other with fire over low heat for about 5 more minutes.
11. The mixture should be moist but not dripping wet. Now you are ready to fill the empanadas.
12. Lightly powder a work surface and roll out the dough to 1/4 -inch thick. Cut out 4, 5, or 6-inch rounds, depending on how large you prefer.
13. Add some meat filling to each empanada and fold the dough over in half to enclose the filling.
14. Use a fork to press and seal the edges closed. You can refrigerate the uncooked empanadas for up to 3 hours.
15. Spray empanada on both sides with oil and add to air fryer basket; close basket.
16. Select the beef setting. Set temperature for 350, and timer for 5 minutes.
17. When cook time is complete, open basket, turn empanadas and spray again with oil; close basket.
18. Set timer for 5 minutes. When cook time is complete, remove empanadas to a serving platter.
19. For aioli dip: Mix together the mayonnaise, adobo sauce and lime juice. (The flavor is enhanced if it sits in the refrigerator).

Fried Pork Chops with Tomato Gravy

Serves 2

Ingredients

2 bone-in center cut pork chops, 1-inch thick, ½ pound each
¼ teaspoon garlic powder
Oil for spraying
4 tablespoons olive oil
4 tablespoons unsalted butter
2 tablespoons finely chopped onion
¼ cup all-purpose flour
1 ½ cups whole milk
1 ½ cups chicken broth or water
1 can (14 ½ oz.) tomatoes, drained

Preparation

1. Lightly sprinkle the chops on both sides with salt, pepper and garlic powder.
2. Spray each chop on both sides and place in air fryer basket; close basket.
3. Select the air fry setting. Set temperature for 400 degrees, and timer for 10 minutes.
4. When cook time is complete, open the basket, turn the chops and spray again
5. Set timer for 10 additional minutes.
6. While chops are cooking, add butter to a small skillet and melt.
7. Add onions and cook, stirring until softened, about 5 minutes.
8. Go ahead and reduce the heat if the onions start to brown too quickly.
9. Sprinkle the flour over the onions and cook, stirring, 1 minute.
10. Slowly whisk in the milk, then the broth or water. Simmer mixture until thickened, about 5 minutes.
11. Whisk in the tomatoes, ½ teaspoon salt, and ¼ teaspoon black pepper.
12. Spoon the sauce over pork chops and serve.

Orange Beef Strips with Orange Dipping Sauce

Serves 4

Ingredients

1- pound boneless bottom round, cut crosswise into 1-inch strips
1 cup all-purpose flour
3 large eggs, lightly beaten
2 cups panko bread crumbs
½ cup orange marmalade
1 tablespoon rice wine vinegar
½ teaspoon Dijon mustard
Oil for spraying

Preparation

1. For the beef: Sprinkle beef with salt and pepper. Place flour, eggs, and panko in separate bowls.
2. Dredge the beef strips first in flour, then dip into beaten eggs, and then in the panko, lay on a parchment lined baking pan.
3. Spray the tops with oil and place oil side down in the air fryer basket and spray the tops with oil; close basket.
4. Select the beef setting. Set temperature to 400 degrees, and timer for 3 minutes.
5. When cook time is complete, open basket and turn strips, spray with oil; close basket.
6. Set timer for 3 minutes.
7. When cook time is complete, remove strips to a platter.
8. For the sauce: In a small microwave-safe bowl, stir together the marmalade, vinegar, and mustard. Microwave on high for 45 seconds, or until bubbly. Serve with beef strips.

Coconut Fried Shrimp with Dipping Sauce

Serves 4-6

Ingredients

2/3 cup water
1/2 teaspoon baking powder
1 teaspoon salt
1/2 cup all-purpose flour
1/2 teaspoon crushed red pepper flakes
4 teaspoons rice wine vinegar
1/2 cup orange marmalade
2 cups shredded sweetened coconut
1/2 bread crumbs
1 lb. medium or large shrimp, peeled and deveined
Oil for spraying

Preparation

1. Dipping sauce: Add red pepper flakes, vinegar, and marmalade to a pot on a low temperature.
2. Heat for 10 minutes, making sure you stir the ingredients every few minutes.
3. In a large bowl, whisk together the flour, salt, and baking powder. Add the water and whisk until smooth. Let the batter stand for 15 minutes.
4. In a shallow bowl, toss the coconut and breadcrumbs together.
5. Put the shrimp into the batter. Remove the shrimp, 1 at a time, and dredge in the coconut mixture, pressing to help the coconut adhere.
6. Spray each shrimp on all sides with oil, put shrimp into the air fryer basket.
7. Close basket. Select the fish setting and set temperature for 400 degrees, and timer for 5 minutes.
8. When cook time is complete, open basket, turn shrimp, and spray again.
9. Close basket and set timer for an additional 5 minutes.
10. Serve with dipping sauce.

Bacon Wrapped Shrimp

Serves 2-4

Ingredients

16 jumbo shrimp, butterflied
16 chunks Monterey Jack cheese
1 serrano pepper, thinly sliced
16 bacon strips, cooked
Toothpicks
Barbecue sauce

Preparation

1. Place shrimp, seam-side down, on a cutting board.
2. Stuff 1 shrimp with a piece of cheese and pepper; close shrimp, wrap it with a piece of bacon and secure with a toothpick.
3. Repeat last step again with remaining shrimp.
4. Place shrimp in the air fryer 5. Spray with oil.
5. Close basket: Select the fish setting, set temperature to 400 degrees. Set timer for 5 minutes.
6. Shake basket several times.
7. If the bacon is not cooked crispy enough spray with oil and cook for 2 minutes longer.
8. Serve with barbecue sauce for dipping.

Crab Cakes

Serves 2-4

Ingredients

24 crackers, buttery ones are the best
8 oz. lump crab meat
1 small onion, minced
1 stalk celery, minced
1 small red bell pepper, minced
2 tablespoons butter
½ teaspoon crab seasoning
1 teaspoon lemon juice
1 teaspoon Cayenne pepper sauce
1 teaspoon Worcestershire sauce
1 large beaten egg
1 cup panko bread crumbs

Preparation

1. Place the crackers in the bowl of a processor fitted with a metal blade, pulse until crackers are finely crumbled and set aside in a large bowl.
2. In a small skillet melt the butter and sauté celery, onions, and red peppers until tender. Remove from heat.
3. Add all ingredients except panko to the cracker crumbs and mix gently by hand.
4. In a shallow glass baking dish place panko crumbs.
5. Form ¼ cup of crab mixture into a patty and press into panko covering both sides. Repeat this with remaining patties.
6. Place crab cakes in air fryer basket.
7. Select the fish setting. Set temperature to 400 degrees, set timer for 7 minutes.
8. Serve warm. For a sauce blend 1 tablespoon mayonnaise, 1 teaspoon spicy mustard and 1 teaspoon ketchup.

Air Fried Shrimp

Serves 4

Ingredients

1 cup milk
1 cup buttermilk
1 cup hot sauce
2 cups self- rising flour
¼ cup self-rising cornmeal
2 tablespoons black pepper
3 tablespoons salt
2 lbs medium shrimp, peeled,
deveined with tails left on
Oil for spraying

Preparation

1. In a shallow baking dish, whisk together milk, butter milk and hot sauce.
2. In a separate shallow baking dish whisk together flour, cornmeal, salt and pepper.
3. Make sure your shrimp are dry, dredge in dry mixture first, then wet mixture, then dry mixture again.
4. Spray each shrimp on all sides with oil, put shrimp into the air fryer basket.
5. Close basket. Select the fish setting and set temperature for 400 degrees, and timer for 5 minutes.
6. When cook time is complete, open basket, turn shrimp and spray again. Close basket and set timer for an additional 5 minutes.



Cajun Seafood Balls

Serves 6-8

Ingredients

½ cup prepared tartar sauce
1 tablespoons Cajun spice mix
2 eggs, beaten, separate
¼ bread crumbs, dried
1 cup cooked white rice, leftover is fine
1 7oz. can corn, whole kernel, drained
1 6oz. can salmon
1 6oz. can crabmeat
½ pound shrimp, cleaned and peeled
1 tablespoon grainy mustard
2 tablespoons dried parsley
Oil for frying

Preparation

1. Pulse the shrimp in a food processor until finely chopped.
2. Transfer the shrimp to a large mixing bowl.
3. Add all the remaining ingredients except one of the beaten eggs and fold together gently but thoroughly.
4. Roll mixture into the 1 ½ inch balls, dip into the beaten egg and then dredge in the breadcrumbs then place on a parchment paper lined baking sheet.
5. Spray balls with oil and place in air fryer basket, close basket.
6. Select the fish setting. Set temperature for 400 degrees, and timer for 5 minutes.
7. When cook time is complete, open basket, turn balls and spray with oil; close basket.
8. Cook for 3 minutes longer.
9. When cook time is complete, open basket and remove seafood balls to a platter and keep warm
10. Serve with lemon wedges and more tartar or remoulade sauce for dipping.

Fried Catfish

Serves 2-4

Ingredients

4 catfish filets
Salt
1 cup buttermilk
2 tablespoons hot sauce
Oil for spraying
1 cup flour
1 cup yellow corn meal
1 teaspoon crab boil seasoning
1 teaspoon garlic powder

Preparation

1. Season the catfish fillets on both sides with salt and pepper.
2. Mix together buttermilk and hot sauce in an 8x8 casserole dish.
3. Add cat fish fillets, making sure they are completely covered by the liquid.
4. Let soak while you prepare the other ingredients.
5. Prepare a baking sheet with parchment paper.
6. Whisk together the flour, cornmeal, crab seasoning, garlic powder in another casserole dish.
7. Remove the catfish from the buttermilk, letting excess drip off, and dredge on both sides with the cornmeal mixture, matting it down to help adhere.
8. Place coated fillets on baking pan and spray with oil on both sides, sprinkle with a little more cornmeal mixture and place in refrigerator to set up for 30 minutes.
9. Place fillets in the air fryer basket spray well with oil; close basket.
10. Select the fish setting. Set temperature for 400 degrees, and timer for 10 minutes.
11. When cook time is complete, open basket, gently turn fillets and spray with oil; close basket.
12. Set timer for 5 additional minutes, or until golden brown and cooked through.
13. Serve warm

Salmon Croquettes

Serves 4

Ingredients

2 fillets canned salmon, flaked
1 large egg, beaten
2 tablespoons green onion, sliced
½ cup breadcrumbs

Preparation

1. Combine canned salmon, beaten egg, green onions and ¼ cup bread crumbs.
2. Form into patties and dust with additional bread crumbs.
3. Spray patties with oil on both sides and place patties into basket, close basket. Select the fish setting and set temperature to 400 degrees, and timer for 5 minutes.
4. When cook time is complete, open basket, turn patties and spray again with oil.
5. Close basket and set timer for 5 additional minutes.
6. When cook time is complete, open basket and transfer patties to a platter.
7. Serve warm.

Southern Fried Oysters

Serves 2-4

Ingredients

1/3 cup Paula Deen Vidalia Onion Peach Grilling Marmalade (sold separately)
1 tablespoon sour cream
12 plump oysters, freshly shucked
½ cup all- purpose flour
2 large eggs
3 tablespoons Hot Sauce
1 cup panko, (Japanese bread crumbs)
Oil for spraying
Kosher salt

Preparation

1. For the dipping sauce: In a small bowl, combine the Vidalia Onion Peach Marmalade and sour cream; mix well and set aside.
2. In a small bowl place the flour. In a second bowl, whisk the egg and hot sauce.
3. In a third bowl, place the panko and crush a little finer.
4. Line a baking pan with parchment paper.
5. Dredge the oysters in the flour, shaking off any excess.
6. Dip the flour dredged oyster in the egg mixture, shake off any excess.
7. Roll oysters in the panko and place on baking sheet in one layer.
8. Spray with oil and refrigerate for 30 minutes.
9. Place oysters in the air fryer basket in a single layer spray with oil; Close basket.
10. Select the fish setting. Set temperature for 400 degrees, and the timer for 4 minutes.
11. When cook time is complete, open basket, turn oysters and spray with oil again. Close basket. Set timer for 4 minutes, checking in-between depending on the size of the oysters.
12. When cook time is complete, open basket and sprinkle with salt.
13. Serve warm with the spicy dipping sauce.

Fried Avocado

Serves 4

Ingredients

2 avocados, just ripe, peeled, pitted, and cut into 8 slices each
1 cup panko bread crumbs, crushed finer
½ teaspoon salt
1/8 teaspoon cayenne pepper
2 tablespoon lime juice
Oil for spraying

Preparation

1. Line a baking pan with parchment paper, place the avocado piece's single layer on the pan and sprinkle well with lime juice.
2. In a shallow bowl combine panko, salt and cayenne pepper.
3. Carefully coat each piece of avocado in panko mixture and place back on the baking pan.
4. Spray each piece all over with oil, and place single layer into air fryer basket; close basket.
5. Select the vegetable settings. Set temperature for 400 degrees, and timer for 6 minutes. Shake basket occasionally and spray with oil halfway through.
6. When cook time is complete, open basket, remove avocados to a serving dish to keep warm.
7. Serve with salsa and sour cream.

Gluten free Fried Green Beans

Serves 4-6

Ingredients

- 1 cup buttermilk
- 1 large egg, beaten
- 1 pound green beans, stems trimmed
- 1 cup gluten free plain crumbs
- 1 teaspoon Cajun seasoning

Preparation

1. Combine gluten free crumbs and Cajun seasonings in one bowl, and buttermilk and egg in another.
2. Dip green beans in buttermilk mixture and roll into flour mixture. Place in a single layer on a parchment lined baking sheet.
3. Spray each green bean with oil and place into air fryer basket, stack green beans into the air fryer basket; close basket.
4. Select the vegetable setting. Set temperature for 400 degrees, and timer 8 minutes. Shaking occasionally, and spritzing with oil one time during the cooking process.
5. When cook time is complete, remove to serving bowl to keep warm.

Cajun Fried Okra

6-8 servings

Creamy Chili Sauce Ingredients

1 cup of mayonnaise
3 tablespoons Thai Sweet Chili Sauce
1 tablespoon garlic Chili sauce
1/8 teaspoon red pepper ground

Air Fried Okra Ingredients

2 lbs. fresh okra, sliced ½ inch thick
¼ teaspoon Cajun seasoning
2 teaspoon Paula Deen's house Seasoning (sold separately or see recipe on page 20)
1 cup all-purpose flour
½ cup buttermilk
Oil for spraying
½ cup of buttermilk

Air Fried Okra Preparation

1. In a medium bowl, combine cornmeal, flour, House seasoning and cayenne pepper.
2. Cover a baking sheet with parchment paper.
3. Dip okra in the buttermilk then in the flour mixture and place on the baking sheet.
4. Chill battered okra in the refrigerator for 30 minutes.
5. Spray the okra pieces well with oil and place pieces at a time in the air fryer basket.
6. Select the vegetable setting. Set temperature to 400 degrees and set timer for 5 minutes.
7. When 5 minutes is up, shake the air fryer basket and spray pieces again with oil.
8. Set timer for 3 minutes longer.

Creamy Chili Sauce Preparation

1. In a small bowl, combine all ingredients. Stir well.
2. Cover and chill till ready to serve.

Crispy Zucchini Fries

Serves 4

Ingredients

½ cup all-purpose flour
1 egg, beaten
1 egg yolk
½ cup panko bread crumbs
¼ cup Parmesan cheese, freshly
grated
½ teaspoon smoked paprika, optional
Kosher salt
Black pepper, freshly ground
2 zucchinis, sliced into ½-inch thick
and 4-inches long.
Oil for spraying

Preparation

1. Add flour to a pie plate and whisk in salt and pepper.
2. Beat the eggs together in another pie plate.
3. In a third pie plate, whisk together the panko, Parmesan, smoked paprika and another big pinch of salt and pepper.
4. Dip the zucchini in the flour, then in egg, and then through the breadcrumb mixture.
5. Spray each piece on both sides with oil and place them in the basket.
6. Close basket and select the vegetable setting. Set temperature for 400 degrees, and timer for 5 minutes.
7. When cook time is complete, open basket, turn zucchinis and spray again. Close basket and set timer for an additional 5 minutes.



Fried Ravioli

Serves 4

Ingredients

1/4 teaspoon salt
1/4 cup milk
3/4 cup Parmesan cheese, grated
2 cups ground pecans
1 9oz. package frozen ravioli
Oil for spraying
1/8 teaspoon black pepper
1 1/2 cups prepared marinara sauce
1/2 cup heavy cream

Preparation

1. Bring water to a boil over high heat and cook ravioli for 2 minutes.
2. Place cooked ravioli on paper towels to drain; set aside.
3. Combine pecans and cheese in a shallow dish.
4. Whisk together milk, egg, salt and pepper in a separate bowl. Dip ravioli in egg mixture then dredge in pecan mixture.
5. Spray each ravioli with oil and place in basket.
6. Close basket and select the bake setting. Set temperature for 400 degrees, and timer for 5 minutes.
7. When cook time is complete, open basket, turn raviolis, and spray again with oil.
8. Close basket set timer for 5 additional minutes.
9. Open basket, remove raviolis to a serving dish and keep warm.
10. Serve with marinara and cream sauce.

Marinara cream sauce:

1. In a sauce pan, combine marinara sauce and cream. Bring to a boil over medium-low heat.
2. Boil for 2 minutes; remove from heat.

Deen Family Fried Baked Potato

Serves 2

Ingredients

- 1 large Russet Potato
- ½ teaspoon Paula Deen Seasoned Salt (sold separately)
- ½ teaspoon Paula Deen House seasoning (sold separately or see recipe on page 20)
- 2 to 3 tablespoons cream cheese
- ¼ cup bacon bits
- ½ cup Jack cheddar cheese
- ½ cup all-purpose flour
- 1 pork chop, boneless, thinly sliced

Preparation

1. Wash potato and spray with oil, place the potato in the air fryer.
2. Set temperature to 400 degrees and set timer for 30 minutes.
3. When cook time is complete, set timer for 15 minutes longer.
4. Remove potato from air fryer and let cool.
5. Beat pork chop until tender and thin. Coat with flour and spray with oil.
6. Place chop into the air fryer basket; close basket.
7. Select the French fry setting. Set temperature for 400 degrees, and timer for 5 minutes. When cook time is complete, open basket.
8. Cut into strips and add to scooped out baked potato. Add cheddar, cream cheese and bacon to taste.
9. Place potato back in the air fryer basket; close lid.
10. Set timer for 5 minutes. Add the Lady's House Seasoning and seasoning salt to taste.
11. Add melted butter as a topping.

Deep-Fried Squash

Serves 6

Ingredients

½ cup buttermilk
3 large eggs
4 -medium yellow squash, cut into ¼-inch thick slices
1 cup yellow cornmeal
1 cup all-purpose flour
3 tablespoon Cajun or creole seasoning
½ cup baking powder
¼ teaspoon salt
Freshly ground pepper
Chopped fresh parsley, for garnish
Oil for spraying

Preparation

1. In a large bowl, whisk together the buttermilk and eggs until smooth.
2. Add squash, tossing gently to coat, let stand for 30 minutes.
3. Drain the squash, discarding buttermilk mixture.
4. In a shallow bowl, combine cornmeal, flour, Cajun or creole seasoning, baking powder, salt and pepper to taste.
5. Dredge the squash in the mixture to coat and place on a parchment lined baking sheet, spray with oil and place oil side down.
6. Spray tops with oil and close basket. Select the vegetable setting. Set temperature to 400 degrees, and timer for 5 minutes.
7. When cook time is complete, open basket, turn squash, and spray again with oil; close basket.
8. Set timer for 3 minutes.
9. When cook time is complete, open basket, remove squash to a serving platter to serve.
10. Garnish with parsley if desired, serve immediately.

French Fries

Serves 2-4

Ingredients

2 Russet Potatoes, peeled and cut into fries

Oil for frying

Sea salt

Preparation

1. Soak cut potatoes in a bowl of ice water for at least 15 minutes.
2. Pat the potatoes dry with paper towels.
3. Place fries in air fryer basket; close basket.
4. Select the French fry setting. Set temperature for 320 degrees, and timer for 10 minutes, (this is to remove moisture from the fries).
5. When cook time is complete, spray well with oil, and sprinkle with salt; close basket.
6. Set temperature to 400 degrees and set timer for 10 minutes more.
7. Shake occasionally, adding more spray if you like.

Fried Potatoes and Parsnips

Serves 1-2

Ingredients

1 parsnip, peeled and cut into very thin slices
1 large baking potato, peeled and cut into very thin slices
Oil for spraying
Sea salt
Pepper
Fresh parsley, chopped for garnish

Preparation

1. Spray vegetables on both sides place in the air fryer. Sprinkle with salt and pepper. Close basket.
2. Select the air fry setting. Set temperature for 400 degrees, and timer for 5 minutes.
3. When cook time is complete, open basket, turn vegetables, and spray again; close basket.
4. Set timer for 5 additional minutes.
5. When cook time is complete, open basket and remove to serving bowl
6. Repeat with remaining vegetables.
7. Serve with chopped parsley.

Parmesan Garlic Potato Chips

Serves 2

Ingredients

Oil for spraying

1 large gold Idaho Potato, sliced very thin

2 tablespoons Parmesan cheese, grated

½ teaspoon garlic powder

¼ teaspoon fresh parsley

¼ teaspoon black pepper

½ teaspoon salt

Preparation

1. Slice potatoes and soak in water to remove the starch.
2. Pat the potato slices on paper towel and place into air fryer basket; close basket.
3. Select the French fry setting. Set temperature for 350 degrees, and timer for 5 minutes.
4. When cook time is complete, open basket and spray potato slices on both sides with oil and sprinkle with salt; close basket.
5. Increase temperature to 400 degrees and set timer for 10 minutes; shake occasionally.
6. In a bowl, mix together the cheese, garlic powder, parsley and black pepper.
7. When cook time is complete, open basket and place chips in a serving bowl and add Parmesan mixture.

Potato Croquettes

Servings 15

Ingredients

Sifted dry breadcrumbs
3 tablespoons flour
2 large egg yolks
½ teaspoon green onion, chopped
1 teaspoon salt
½ teaspoon pepper
2 Tablespoon milk
4 cups cooked mashed potatoes
Oil for spraying

Preparation

1. Add milk, salt, pepper, chopped onion, beaten egg yolks and flour to the mashed potatoes.
2. Chill and then shape using an ice cream scoop.
3. Roll each through the bread crumbs.
4. Spritz each croquette with oil, place croquettes in the air fryer.
5. Select the vegetable setting. Set temperature to 400 degrees and timer for 10 minutes.
6. Shake fryer basket several times, and spritz at least one more time with oil

Perfect Sweet Potato Fries

Serves 2

Ingredients

- 1 sweet potato, peeled and washed
- 1 tablespoon extra- virgin olive oil
- ½ teaspoon kosher salt
- ½ teaspoon Cajun seasoning
- 1 teaspoon maple syrup

Preparation

1. Cut potato into $\frac{3}{4}$ inch matchsticks.
2. In a shallow glass baking dish toss the potatoes with remaining ingredients.
3. Lay potatoes in the air fryer basket,.
4. Spray well with oil.
5. Select the French fry setting. Set temperature to 400 degrees, set timer for 5 minutes. Shaking basket occasionally.
6. After 5 minutes, turn all potatoes and set for 5 minutes longer.
7. Remove fries from basket and allow to cool slightly.

Fried Biscuits – For Easy Doughnuts

Ingredients

1 12oz. can buttermilk biscuits

Oil for spraying

Cinnamon sugar for coating

Preparation

1. With a small biscuit cutter cut hole out of each biscuit.
2. Spray both sides of each biscuit and place in the air fryer basket; close basket.
3. Select the bake setting. Set temperature for 400 degrees, and time for 4 minutes.
4. When cook time is complete, open basket, turn biscuits and spray with oil; close basket.
5. Set timer for 4 minutes.
6. When cook time is complete, open basket and remove biscuits and toss in cinnamon sugar while hot.

Banana Nutella Stuffed French Toast with Cornflake Crust

Serves 2-4

Ingredients

2 large eggs, beaten
1/3 cup whole milk
¼ teaspoon nutmeg, ground
¼ teaspoon salt
3 teaspoons sugar
2 ripe bananas peeled and sliced
4 tablespoons Nutella Spread
4 2-inch slices of Challah bread (preferably a few days old)
1 ½ cups cornflakes, crumbled

Preparation

1. In a shallow bowl, mix the egg, milk, sugar, nutmeg and salt.
2. Cut a slit into the top crust of each slice of bread. Using a spoon stuff each piece of bread with 1 tablespoon of Nutella then stuff in 4 slices of banana.
3. Soak each piece of bread in the egg mixture until the entire slice is covered with the custard.
4. Place the cornflakes on a plate, press each piece of bread into the cornflake mixture.
5. Place bread into the air fryer basket.
6. Select the bake setting. Set temperature to 400 degrees, set timer for 8 minutes.
7. Serve hot, dusted with powdered sugar or cocoa powder.

Butter Fingers

Serves 8-12

Ingredients

2 ½ cup all-purpose flour
¾ cup granulated sugar
½ pound butter, (2 sticks)
1 teaspoon vanilla
1 16oz. box confectioner's sugar

Preparation

1. In a bowl, combine all ingredients except for confectioner's sugar.
2. Roll into small "fingers" or balls. Place into the air fryer basket; close basket.
3. Select the bake setting. Set temperature for 350 degrees, and timer for 5 minutes or till desired brownness.
4. When cook time is complete, place on a platter and sprinkle with sugar.

Cannoli

Serves 6-12

Ingredients

2/3 cup heavy cream
1/3 cup confectioner's sugar, plus more for garnish
3 tablespoons amaretto liqueur
1 teaspoon ground cinnamon
1 cup of Ricotta cheese
¼ cup unsalted pistachios, chopped
3 8x10 or larger fresh pasta sheets
Cannoli Forms
Oil for spraying
½ cup mini chocolate chips

Preparation

1. In a large bowl using a mixer, whip the cream till soft peaks while adding in the powdered sugar a little at a time till it's all whipped in.
2. Whisk in the liqueur and the cinnamon to the ricotta.
3. Stir in half the whipped cream to lighten it up. Gently fold-in the remaining whipped cream.
4. Fold the pistachios into ricotta cream mixture.
5. Fill a pastry bag with no tip with the mixture to fill the cannoli shells.
6. Cut the pasta sheets into 12 4-inch spheres.
7. Spray cannoli molds with oil the wrap the pasta sheets around the molds.
8. Sealing them together by using a little water on the finger tips.
9. Place cannoli molds in the air fryer spritz with oil.
10. Select the bake setting. Set temperature to 400 degrees and timer for 5 minutes.
11. When cook time is complete turn cannoli's over and cook for 2 minutes longer.
12. Remove them from the air fryer, slide the cannoli form out using tongs while still hot.
13. Pipe the filling into the shells just to the edges of the shells.
14. Dip each end into the mini chocolate chips and dust with powdered sugar before serving.

Fried Cherry Walnut Pies

Filling Ingredients:

1 cup granulated sugar
2/3 cup light corn syrup
1/3 cup butter, melted
2 large eggs
1 ½ cups chopped walnuts
1 teaspoon vanilla extract
1/8 teaspoon salt
½ cup finely chopped dried cherries

Crust Ingredients

2 pre-made pie crusts
1 egg, beaten
Flour for dusting
Confectioner's sugar, for garnish
Oil for spraying

Preparation

1. In a cold saucepan, combine the granulated sugar, corn syrup, melted butter and eggs.
2. Stir in walnuts, vanilla and salt. Bring to a boil over medium heat.
3. Reduce the heat, and simmer for 10 minutes. Stir in the cherries. Cool for 20 minutes.
4. On a lightly floured surface, unroll 1 pie crust. Cut circles from the dough using a 4-inch cutter.
5. Re-roll and cut circles from the dough scraps. Stack the dough circles between pieces of waxed paper.
6. Repeat the procedure with the remaining pie crusts.
7. Place 1 circle on a flat surface and lightly brush the edges of the crust with the beaten egg yolk.
8. Place 1 heaping tablespoon of walnut mixture in the center of the circle. Fold the dough over the filling, pressing the edges to seal.
9. Repeat with the remaining rounds and walnut mixture.
10. Spray each side of pies and place in the air fryer basket; close basket.
11. Select the bake setting. Set temperature for 400 degrees, and timer for 5 minutes. When cook time is complete, open basket, turn pies and spray again with oil; close basket.
12. Set timer for 3 minutes. When cook time is complete, remove pies to a platter and lightly dust immediately with confectioner's sugar.

Air Fried Strawberries

Serves 2-4

Ingredients

8 large strawberries, washed and patted dry
1 8oz. package crescent dinner rolls
4 teaspoons honey flavored cream cheese
Powdered sugar for dusting
Oil for spraying

Preparation

1. Slice each strawberry in half lengthwise, leaving the stem and leaves on.
2. Fill each strawberry with $\frac{1}{2}$ teaspoon cream cheese, and stick the two halves back together.
3. Wrap each strawberry with one triangle of crescent dough, leaving the stem and leaves exposed.
4. Spray with oil and place strawberries into the air fryer basket; close basket.
5. Select the bake setting. Set temperature for 400 degrees, and timer for 4 minutes.
6. When cook time is complete, open basket, turn strawberries and spray with oil; close basket.
7. Set timer for 4 minutes.
8. When cook time is complete, open basket remove strawberries to a serving dish, dust with powdered sugar.

Air Fryer S'mores

Serves 4

Ingredients

4 large egg roll wrappers
½ cup chocolate frosting
½ cup graham cracker crumbs
8 regular-size marshmallows
1 egg, beaten
¼ cup milk
Oil for spraying
4 tablespoons fudge sauce

Preparation

1. Whisk 1 egg with ¼ cup milk to make an egg wash.
2. Place 2 tablespoons of frosting in the center of each wrapper and top with 2 marshmallows on each.
3. Moisten the edges of the wrapper with egg wash.
4. Fold top of wrapper down over the marshmallows, and both sides toward the center.
5. Roll marshmallows toward you until it is completely rolled up making sure the roll is tightly packed with its edges sealed.
6. Place graham cracker crumbs in a medium bowl.
7. Using a pastry brush, brush rolls on all over with egg wash, and gently roll into graham cracker crumbs.
8. Spray each roll all over with oil and place in air fryer basket; close basket.
9. Select the bake setting. Set temperature for 400 degrees, and timer for 5 minutes.
10. When cook time is complete, open basket, turn rolls and spray again; close basket
11. Set timer for 5 minutes.
12. When cook time is complete, open basket.
13. Drizzle with fudge sauce and sprinkle with powdered sugar serve hot.

Cinnamon Sugar Pecans

Serves 4

Ingredients

2 large egg whites
½ tablespoon Vanilla
1 tablespoon Chardonnay
1 Pound Pecan halves
1 cup sugar
1 tablespoon cinnamon
½ teaspoon salt
Parchment paper

Preparation

1. Mix the egg whites vanilla and wine in one large gallon sized freezer bag, and the sugar cinnamon and salt in another.
2. Place the pecans in the bag with the egg whites and shake well to cover each pecan.
3. Place half the pecans in the sugar mixture. Shake well to cover.
4. Line the air fryer basket bottom with parchment and place the sugar coated pecans on the parchment.
5. Select the bake setting. Set temperature to 250 degrees and set timer for 30 minutes.
6. Shake air fryer basket every 5 minutes.
7. Pour pecans onto a plate to cool and repeat process with remaining pecans.

Fried Peach Pie

Serves 4

Ingredients

1 can 8oz. can crescent dinner roll dough
4 tablespoon peach pie filling
¼ cup ready- to- use vanilla frosting
Oil for spraying

Preparation

- 1.Lay out 4 triangles on a work surface and place 1 tablespoon of the peach pie filling in the center of each triangle.
- 2.Top each one with the other 4 triangles and crimp edges with a fork to seal.
- 3.Spray oil on pies, on both sides and place in the air fryer basket; close basket.
4. Select the bake setting. Set temperature for 400 degrees, and timer for 5 minutes. When cook time is complete, open basket and turn pies and spray with oil; close basket.
- 5.Meanwhile, put frosting in a small microwaveable bowl, and microwave for 25 seconds.
- 6.When cook time is complete, open basket, remove pies to a serving platter and drizzle with frosting.

Fried Apple Pies

Serves 8

Ingredients

2 tablespoons butter
½ cup sugar
1 teaspoon lemon juice
2 tablespoons water
4 Macintosh apples, peeled, cored, and sliced,
Or 1 can 21oz. apple pie filling
1 (8-piece container) jumbo refrigerated flaky biscuit dough
Powdered sugar for garnish

Preparation

1. When preparing your own filling, add butter to a large sauté pan and melt. Add apples, sugar, cinnamon and lemon juice.
2. Cook over medium heat until apples are soft, about 15 minutes.
3. Remove from heat and cool.
4. Roll the biscuits out on a lightly floured surface so that each biscuit forms a 7-8-inch circle.
5. Place 2-3 tablespoons of Apple filling on each biscuit circle.
6. Brush the edges of the circle with water.
7. Fold the circle over the filling to make a half-moon shape.
8. Seal by pressing the edges with the tines of a fork.
9. Place pies in fryer basket.
10. Close basket and select the bake setting. Set temperature to 350 degrees, and timer for 5 minutes.
11. When cook time is complete flip and cook for 5 minutes longer.
12. Open basket, remove pies.



Grilled French Bread Dessert Sandwiches

Serves 4

Ingredients

3 to 4 teaspoons sugar
¼ cup warm water
8 1-inch slices (thick) French bread
4 tablespoons marshmallow crème, divided
4 tablespoons chocolate hazelnut flavored spread
2 bananas, sliced
Butter flavored oil spray

Preparation

1. In a small bowl, add the strawberries, sugar, and warm water. Set aside. The sugar will dissolve and create a syrup.
2. Spread 1 side of half the bread slices with about 1 tablespoon marshmallow crème.
3. Spread 1 side of the remaining bread slices with about 1 tablespoon chocolate hazelnut spread.
4. Place sliced bananas on top. Top each marshmallow crème bread slice with a chocolate hazelnut bread slice to make a sandwich.
5. Spray both sides of the sandwiches evenly with oil and place sandwiches into the air fryer basket; close basket.
6. Select the bake setting. Set temperature for 350 degrees, and timer for 3 minutes. When cook time is complete, open basket, turn sandwiches, and spray again with oil.
7. Set timer for 3 minutes. When cook time is complete, open basket and remove sandwiches to a serving tray.
8. Drizzle with the strawberries and their syrup on top and serve immediately.

Ultimate Fantasy Deep-Fried Cheesecake

Serves 8

Ingredients for the Cheesecake (you can substitute with a bakery bought 9-inch cheesecake)

1 cup graham cracker crumbs
1 ¼ cups sugar, divided
7 teaspoons butter, melted
3 8oz. packages cream cheese, softened
4 eggs, divided

For the Air Frying Ingredients:

1 4oz. bar white chocolate, melted and cooled slightly
8 Oriental spring roll wrappers
2oz. semi-sweet chocolate, chopped
1 large egg
1 tablespoon milk
Oil for spraying
Powdered sugar, as needed
Whipped cream, for garnish
Sprig fresh mint, for garnish
Chocolate sauce, for garnish

Cheesecake Preparation–

1. Preheat oven to 350 degrees; In a bowl, using a wooden spoon, combine cracker crumbs, ¼ cup sugar and melted butter.
2. Press the mixture firmly on bottom, and 1-inch up the sides of a 9-inch spring form pan. Bake for 8 minutes until crumbs become slightly golden in color.
3. Using an electric mixer, in a large bowl, combine cream cheese and 1 cup sugar and blend until fluffy.
4. Beat in eggs, 1 at a time and continue to beat until mixture becomes light, about 3 minutes.
5. Stir in melted white chocolate using a rubber spatula. Carefully pour batter into the prepared crust and bake for 45 minutes.
6. Let cool completely on wire rack. Chill for 8 hours.
7. Cut cheesecake into uniform pieces approximately 3 by 1-inch in size.
8. Freeze pieces before using.
9. Whisk 1 egg with the milk to make an egg wash
10. Using a pastry brush, lightly brush 8 spring roll wrapper with egg wash. Blot off excess egg wash with paper towel.
11. Place each piece of cheesecake in the center of each wrapper and sprinkle with chopped chocolate.
12. Fold top of wrapper down over the cheesecake, and both sides toward the center.
13. Roll each piece of cheesecake toward you until it is completely rolled up making sure the roll is tightly packed with its edges sealed.
14. Place powdered sugar in a medium bowl.
15. Spray each roll with oil all over, and place oils into the basket. Close basket.
16. Select the bake setting. Set temperature to 400 degrees, and timer for 5 minutes.
17. When cook time is complete, turn rolls and spray with oil again; Close lid.
18. Set timer for 5 minutes; when cook time is complete, place each roll in the bowl of powdered sugar and coat well.
19. Drizzle with chocolate sauce, top with whipped cream, and garnish with mint.

LIMITED ONE YEAR WARRANTY

This warranty covers defects in the mechanical and electrical parts, arising under normal use and care of this product for a period of 12 months from the date of purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item from an authorized reseller. 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 replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model. Product must be received for inspection within the 12 month period of your warranty. Shipping and handling costs are not included for warranty inspections and are the responsibility of the customer.

To obtain service under the terms of this warranty, send an email to customercare@alliedrich.net. Please provide a valid proof of purchase, email, reason for request and phone number.

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. Normal wear and tear.
- Damages from misuse, abuse, accident, alteration, lack of proper care and cleaning, and maintenance, or incorrect electrical current or voltage.
- Damage from attempted service by any party.
- 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 warranty service. Before returning product please contact our customer care department for return authorization at customercare@alliedrich.net. When returning product for inspection please include your full name, return address, email and daytime phone number. Also include a brief description of the problem you are experiencing and a copy of your valid proof of purchase in order to validate warranty status.

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