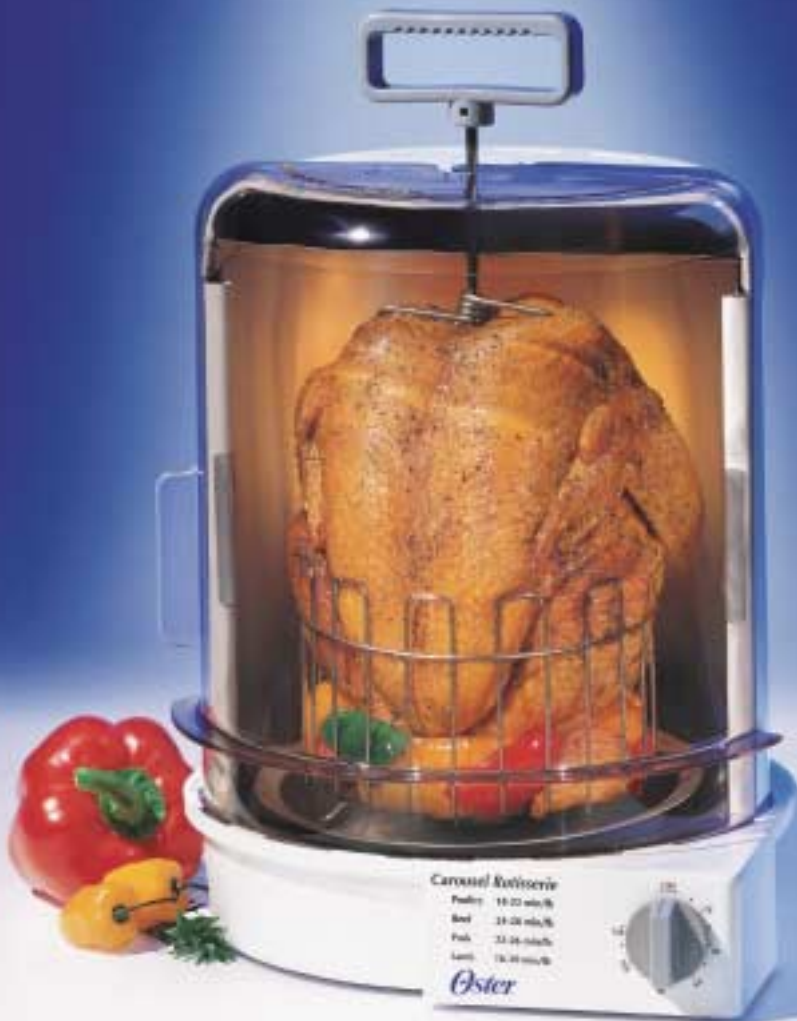


# Oster®

## User Manual with Recipes

**MODEL 4781**



Carrousel Rotisserie

Poultry 1.0-2.0 min./lb.  
Beef 2.0-2.5 min./lb.  
Pork 2.5-3.0 min./lb.  
Lamb 1.5-2.0 min./lb.

Oster

# IMPORTANT SAFEGUARDS

When using electrical appliances, to reduce the risk of fire, electric shock, and/or injury to persons, basic safety precautions should always be followed, including the following:

- **READ ALL INSTRUCTIONS CAREFULLY.**
- Do not touch hot surfaces, use the handles or knobs. Always use oven mitts when handling hot materials. Allow metal parts to cool before cleaning. Allow the Rotisserie to cool thoroughly before putting in or removing parts.
- When unit is not in use and before cleaning, unplug the Rotisserie from wall outlet.
- To protect against electric shock, do not place cord, plug or appliance in water or other liquids.
- Close supervision is always necessary when this or any appliance is used by or near children or incapacitated persons.
- Do not allow anything to rest on the power cord.
- Do not plug in cord where people may walk or trip on it.
- Do not operate this or any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to an authorized service facility for examination, repair or adjustment.
- Avoid contact with moving parts.
- Do not use attachments that are not recommended by the manufacturer; they may cause fire, electric shock or injury.
- Do not use outdoors or for commercial purposes.
- Do not let the cord hang over the edge of a table or countertop or touch hot surfaces. Do not place the appliance on an unsteady or cloth-covered surface.

- Do not place the appliance near a hot gas or electric burner or in a heated oven.
- To unplug, grip plug and pull from wall outlet.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use appliance for other than intended use.
- Use extreme caution when removing drip pan or disposing of hot grease.
- Do not operate without food inside.

## **Use of Extension Cords:**

- A. A short power supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Longer detachable power-supply cords or extensions cords are available and may be used if care is exercised in their use.
- C. If a longer detachable power-supply cord or extension cord is used:
  1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
  2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- D. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

- Electrical power: If electric circuit is overloaded with other appliances, your Rotisserie may not operate properly. The Rotisserie should be operated on a separate electrical circuit from other appliances.

**FOR PRODUCTS PURCHASED IN U.S. AND CANADA ONLY:**

This appliance has a polarized alternating current plug (*one blade is wider than the other*). To reduce the risk of electric shock, as a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not insert fully in the outlet, reverse the plug. If it still fails to fit, contact a qualified electrician to replace the obsolete outlet. DO NOT ATTEMPT TO DEFEAT THIS SAFETY FEATURE.

**SAVE THESE INSTRUCTIONS**

**NO USER MAINTENANCE**

**RETURN TO SERVICE STATION**

**THIS ROTISSERIE IS FOR HOUSEHOLD USE ONLY**

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## Welcome

welcome

*Congratulations on your purchase of an OSTER® Carousel Rotisserie!*

*We've done everything we can to make rotisserie cooking a breeze. Our instruction manual is designed to give you helpful information, tips and a host of great recipes.*

*Your OSTER® Carousel Rotisserie will:*

- *Seal in natural juices while unwanted fats drip away.*
- *Cook chicken to be moist and flavorful inside, crispy and golden brown outside.*
- *Evenly brown and cook a wide variety of foods to perfection.*
- *Provide a smokeless cooking environment with see-through door.*
- *Clean up easily with dishwasher safe components.*

# Learning

## Using Your Rotisserie Safely

### Before Use

- Read all instructions carefully.
- Make sure to remove all foreign matter from the drip pan.
- Peel off static label from the door.
- Plug the Rotisserie into a properly wired outlet.

### Where to Use

- Use only on a stable, heat resistant surface.
- Do not use the Rotisserie where it will be exposed to direct sunlight or other heat sources, such as a stove or oven.
- Keep the Rotisserie out of the reach of children or incapacitated persons – it's hot!
- Place the unit at least six inches away from walls.
- Do not use under a cabinet or in an enclosed area.

### While in Use

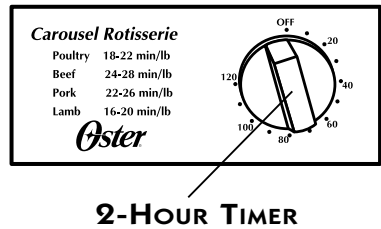
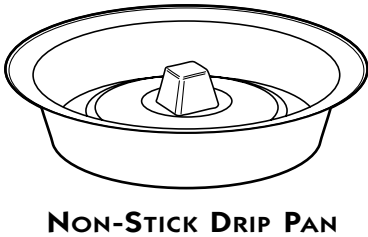
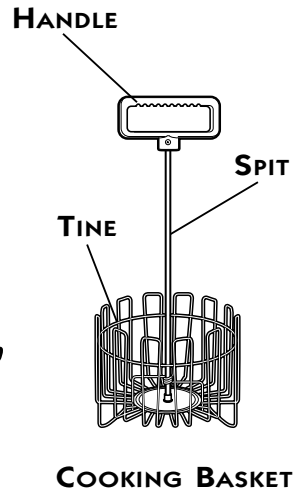
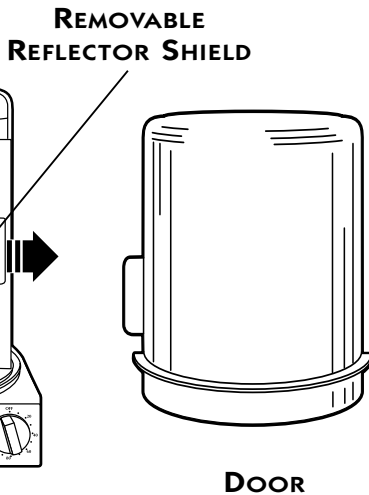
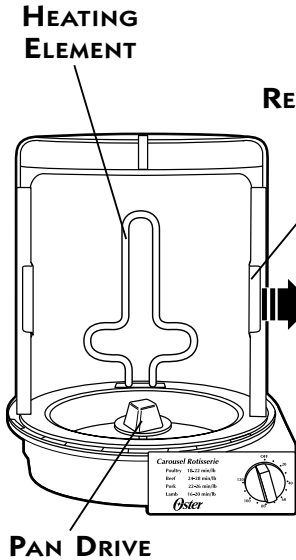
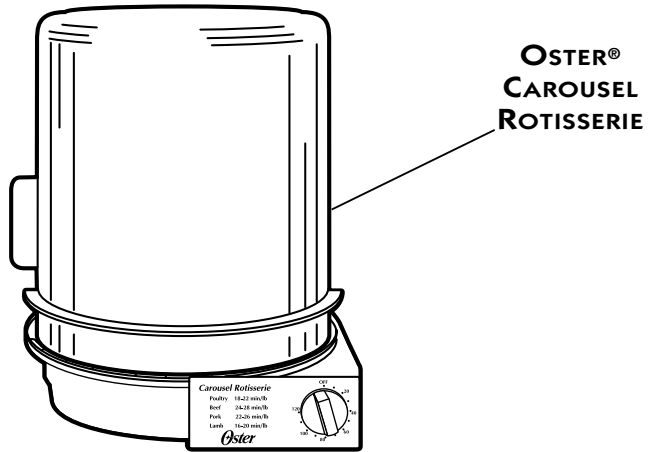
- The Rotisserie is very hot during operation. Be careful to keep your hands and face away from the unit.
- Do not operate the Rotisserie without reflector shield in place.
- Do not open the door or remove the cooking basket during operation.
- Do not cover the vents on the top of the Carousel Rotisserie.

### After Use

- Use oven mitts or a pot holder when removing the basket and the drip pan after cooking.
- Make sure to disconnect the power by unplugging the unit. Allow the Rotisserie to cool down before storing.
- Read instructions before cleaning. Do not immerse the unit in water. This will cause electric shock and/or damage to the unit.

# features

## Features of Your Rotisserie





## Step-By-Step Directions

- Place unit on a clean, dry surface with at least six inches of clearance on all sides.
- Peel off the static label from the door.
- To open the door, slide it counterclockwise.
- Cooking basket should be removed from the unit before loading with food.
- Vegetables or cut-up pieces of meat must be placed inside the basket around the spit.
- Chicken, roasts or other large cuts of meat should be skewered through the spit as follows:
  - Lift tines to the top of the spit.
  - By holding the tines with one hand, skewer the spit through the meat.
  - Screw the spit into the cooking basket until spit stops turning. **DO NOT SCREW THE SPIT TOO TIGHTLY.**
  - Once the spit is secured, lower the tines and press them into the meat.

**CAUTION: THE SPIT AND TINES HAVE SHARP ENDS.**

**NOTE:** Chicken or other poultry should be placed with the neck-end up, legs down.

- Position drip pan inside the Rotisserie.
- Lower basket onto center of the drip pan.
- Plug cord into appropriate outlet.
- Set the timer for correct cooking time.
- Cooking times vary by the size and type of food and recipes. The maximum capacity for the rotisserie is 8 pounds. (*See recipes section for cooking times*).
- The unit needs to cool for at least one half hour before using it again. Allow your Rotisserie to cool before cleaning and storing.

## **Cleaning the Rotisserie**

Before using your OSTER® Carousel Rotisserie for the first time:

Wash the cooking basket, spit, drip pan, reflector shield and door in hot, soapy water. Rinse and dry.

**NOTE:** The following items are dishwasher safe: door (top rack only), drip pan, cooking basket, and reflector shield. To remove the door from the rotisserie, turn the door counter-clockwise until it has been rotated to the back of the unit. Then, lift it straight up from the unit. When replacing the door onto the rotisserie unit, be sure to locate the door so that it will be on the back side of the unit when it is installed. Locate the pin on the door into the hole that is on the top of the rotisserie. Once the pin and hole are engaged, the door can be rotated clockwise to the front of the unit.

The reflector shield can be removed by grasping the handle on either side and pulling in either direction until it is pulled clear of the unit.

### **CAUTION: REFLECTOR SHIELD HAS A SHARP EDGE.**

Always make sure rotisserie is unplugged and cool before attempting to clean.

To clean, wipe manually with a damp, soft cloth. Do not use any abrasive materials. Do not immerse in water! Wash individual parts as instructed above.

## **Caring for Your Rotisserie**

1. Keep your Rotisserie clean.
2. Do not use metal utensils.
3. Make sure that the unit is completely cool and dry before storing.

## Cooking Times

The cooking times provided in this chart are only a guideline to the approximate cooking times, based on test averages. Cooking times will vary because of differences in meat, shape, size and amount of fat and bone.

When cooking with the OSTER® Rotisserie, use a meat thermometer. Insert the point of the thermometer stem at least 2 inches into the thickest part of the meat, not near the bone or gristle. The meat thermometer must not touch the heating element while the basket is rotating. See the chart on the following page for the temperatures required for the meat to be cooked.

## CARVING TIPS

### Carving Poultry

Arrange the chicken or other poultry on a carving board with the legs to the right. Starting at the side facing the carver, cut the leg off body by grasping the leg with your left hand pulling gently while cutting through the meat and the joint at the thigh.

Place the leg on the carving board and cut through the joint to sever the thigh bone from the drumstick. Slice the meat from the leg and thigh, carving parallel to the bone.

Insert the meat fork into the breast meat to secure the body. Sever the wing from the body by carving through the joint.

Start carving the breast just above the joint where the wing was removed. Cut thin slices of white meat, carving upward and cutting parallel to the breast bone.

## **Carving a Whole Ham, Pork Roast or Roast Leg of Lamb**

Place a whole ham, pork roast or leg of lamb on the carving board with the shank end to the right of the carver. For a ham, turn the scored fat side up. For the leg of lamb, place the roast so that the meaty section faces away from the carver.

Insert a meat fork into the heavy part of the meat and cut several lengthwise slices from the less meaty side.

Turn the ham, pork roast or leg of lamb so that it rests upright on the cut surface. Cut a wedge from the shank end by starting at the base of the bulge and slicing down to the leg bone. Then, make another cut at an angle to this, close to the shank end. Lift out the wedge.

Starting at the shank end, cut thin uniform slices down to the leg bone.

## **Carving a Rib Roast**

Arrange the roast on a platter or a cutting board with the largest end of the roast down, and the rib side to your left. The small end of the roast is nearest the carver. Insert a carving fork between the two top ribs.

Slice across the roast from the fat edge of the rib bone. Free the slice from the bone using the tip of the knife.

# OSTER® CAROUSEL ROTISSERIE COOKING CHART

FOOD	WEIGHT	TEMPERATURE MEAT THERMOMETER	APPROXIMATE COOKING TIME
<b>POULTRY</b>			
Chicken, whole	2 to 3 lbs.	185°F	30 min. – 60 min.
Chicken, whole	3-1/2 to 5 lbs.	185°F	60 min. – 110 min.
Cornish hens	1 or 2 hens	185°F	60 min.
Duck	3 to 5 lbs.	185°F	110 min. – 2 hr. 10 min
Turkey breast	4 to 6 lbs.	185°F	70 min. – 100 min.
Turkey breast	6 to 8 lbs.	185°F	100 min. – 3 hrs.
<b>PORK</b>			
Crown roast of pork	4 to 5 lbs.	165°F-170°F	100 min. – 2 hrs. 10 min.
Loin roast	2-1/2 to 5-1/2 lbs.	165°F-170°F	60 min. – 70 min.
Pork tenderloin	3/4 to 1-1/2 lbs.	165°F-170°F	20 min. – 40 min.
Rolled pork roast	3 to 6 lbs.	165°F	80 min. – 2 hrs. 35 min.
Spareribs	2-1/2 to 4-1/2 lbs.	160°F-165°F	60 min. – 120 min.
<b>HAM</b>			
Ham, canned	2 to 7 lbs.	145°F-150°F	45 min. – 60 min.
Ham Shank	3 to 6 lbs.	145°F-150°F	50 min.
<b>LAMB</b>			
Leg of lamb	4 to 6 lbs.	175°F-180°F	80 min. – 120 min.
Rolled lamb roast	3 to 6 lbs.	175°F-180°F	60 min. – 120 min.
<b>VEAL</b>			
Leg of veal	3 to 6 lbs.	170°F	70 min. – 120 min.
Rolled veal roast	3 to 6 lbs.	170°F	75 min. – 120 min.
<b>BEEF</b>			
Beef tenderloin roast	2 to 6 lbs.	150°F-160°F	55 min. – 2 hrs. 50 min.
Rolled rib roast	4 to 6 lbs.	150°F -160°F	100 min. – 2 hrs. 50 min.
Rolled sirloin tip or rump roast	4 to 8 lbs.	150°F-160°F	100 min. – 3 hrs. 45 min.
Standing rib roast	4 to 8 lbs.	150°F-160°F	100 min. – 3 hrs. 45 min.
<b>OTHER</b>			
Hot dogs			7 min. – 10 min.
Pre-cooked bratwurst			15 min. – 17 min.
New potatoes			60 min. – 80 min.
Baked potatoes			60 min. – 80 min.
Corn on the cob			60 min. – 80 min.
Vegetables			20 min. – 30 min.

Cooking times given on the chart are based on foods that have already been thawed.

\* If timer needs to be set for less than 10 minutes, turn the knob beyond the 10-minute marking, then set.

## Recipes

### **GARLIC LOVERS' CHICKEN**

*4 Servings*

**1 whole chicken (broiler-fryer) (3 to 3-1/2 lbs.)**

**3 heads garlic, peeled (about 35 garlic cloves)**

**1 cup chicken broth**

Rinse chicken in cold running water. Drain, pat inside and out dry with paper towel.

Combine garlic and broth in small saucepan. Bring to a boil; cook 5 minutes. With slotted spoon, remove garlic and place inside whole chicken. Reserve broth for basting.

Spray inside of rotisserie basket with nonstick vegetable coating spray; place chicken on the spit and screw spit into the basket. Center chicken on spit with wings downward, legs upward. Place basket with chicken inside the rotisserie.

Close the rotisserie door. Plug in, be certain unit rotates freely. Cook until juices run clear and internal thermometer inserted in the breast reads 185°F/85°C (approximately 60 to 65 minutes). Brush with reserved broth every 10 minutes; discard any remaining broth.

Open the rotisserie door. Grasp end of spit and basket with pot holders and place on a heatproof work surface. Remove chicken to a warm platter to serve. Refrigerate leftovers.

## **HERB-RUBBED SAVORY CHICKEN**

*4 Servings*

- 1 whole chicken (broiler-fryer) (3 to 3-1/2 lbs.)**
- 1/4 cup vegetable oil**
- 1/2 tsp. dried basil**
- 1/2 tsp. dried oregano**
- 1/2 tsp. dried sage**
- 1/2 tsp. dried thyme leaves**

Rinse chicken in cold running water. Drain, pat inside and out dry with paper towel.

Combine oil and seasonings. Rub skin evenly with this mixture.

Spray inside of rotisserie basket with nonstick vegetable coating spray; place chicken on the spit and screw spit into the basket. Center chicken on spit with wings downward, legs upward. Place basket with chicken inside the rotisserie. Close the rotisserie door. Plug in, be certain unit rotates freely. Cook until juices run clear and thermometer inserted in breast registers 185°F/85°C (approximately 60 to 65 minutes).

Open rotisserie door. Grasp end of spit and basket with pot holders and place on a heatproof work surface. Remove chicken to a warm platter to serve. Refrigerate leftovers.

## **CITRUS-BASTED CHICKEN**

*4 Servings*

**1 whole chicken (broiler-fryer) (3 to 3-1/2 lbs.)**

**1 orange, halved, cut into slices**

**1 lemon, halved, cut into slices**

**3/4 cup orange juice, divided**

**3 Tbsp. lemon juice, divided**

**1 Tbsp. lime juice**

**2 Tbsp. honey**

**1 tsp. cornstarch**

Rinse chicken in cold running water. Drain, pat inside and out dry with paper towel. Place orange and lemon slices inside chicken.

Spray inside of rotisserie basket with nonstick vegetable coating spray; place chicken on the spit and screw spit into the basket. Center chicken on spit with wings downward, legs upward. Place basket with chicken inside the rotisserie.

Combine 1/4 cup orange juice, 1 Tbsp. lemon juice and lime juice. Brush one-third of mixture over chicken. Reserve remaining mixture.

Close rotisserie door. Plug in, be certain unit rotates freely. Cook until juices run clear and thermometer inserted in breast registers 185°F/85°C (approximately 60 to 65 minutes). Brush with remaining mixture during last 15 minutes of cooking.

Meanwhile, combine 1/2 cup orange juice, 2 Tbsp. lemon juice, honey and cornstarch in a small saucepan. Cook over medium heat until boiling. Cook 2 minutes, stirring constantly until thickened and clear. Serve as sauce with chicken.

Open rotisserie door. Grasp end of spit and basket with pot holders and place on a heatproof work surface. Remove chicken to warm platter to serve. Refrigerate leftovers.



## **APRICOT-GLAZED CORNISH HENS**

*2 Servings*

- 2 Rock Cornish game hens (3-1/2 to 4 lbs. for two)**
- 1/2 cup apricot preserves**
- 2 Tbsp. vinegar**
- 1 Tbsp. soy sauce**

If frozen, place hens in refrigerator 24 hours to defrost or use microwave.

Rinse defrosted hens in cold running water. Drain, pat inside and out dry with paper towel.

Combine preserves, vinegar and soy sauce. Divide sauce in half.

Spray inside of rotisserie basket with nonstick vegetable coating spray; place on spit and fit unit on hub of drip tray. Center one hen on spit with wings downward; center second hen on spit with wings upward.

Close rotisserie door. Plug in, be certain unit rotates freely. Cook until juices run clear and thermometer inserted in breast registers 185°F/85°C (approximately 55 to 60 minutes). Brush hens with half of sauce during last 10 minutes of cooking.

Open rotisserie door. Grasp end of spit and basket with pot holders and place on a heatproof work surface. Remove hens to a warm platter to serve. Heat the reserved half of sauce and serve with hens. Refrigerate leftovers.

## **TANGY B-B-Q GLAZED CORNISH HENS**

*2 Servings*

- 2 Rock Cornish game hens (3-1/2 to 4 lbs. for two)**
- 1 cup red wine**
- 1/2 cup catsup**
- 2 Tbsp. Dijon mustard**
- 2 Tbsp. sugar**
- 2 tsp. cornstarch**

If frozen, place hens in refrigerator 24 hours to defrost or use microwave.

Rinse defrosted hens in cold running water. Drain, pat inside and out dry with paper towel.

Combine wine, catsup, mustard, sugar and cornstarch in small saucepan. Cook over medium heat until boiling, stirring constantly. Cook 2 minutes or until thickened. Use 1/2 cup of sauce for basting hens; reserve remaining sauce.

Spray inside of rotisserie basket with nonstick vegetable coating spray; place on spit and fit unit on hub of drip tray. Center one hen on spit with wings downward; center second hen on spit with wings upward.

Close rotisserie door. Plug in, be certain unit rotates freely. Cook until juices run clear and thermometer inserted in breast registers 185°F/85°C (approximately 55 to 60 minutes). Brush hens with half of sauce during last 20 minutes of cooking.

Open rotisserie door. Grasp end of spit and basket with pot holders and place on a heatproof work surface. Remove hens to warm platter to serve. Heat the reserved half of sauce and serve with hens. Refrigerate leftovers.

## TARRAGON DIJON THIGHS

*3 Servings*

**6 chicken thighs (about 2 lbs.)**

**1/2 cup white wine**

**1 Tbsp. Dijon mustard**

**1 tsp. dried tarragon leaves**

**1/2 tsp. salt**

Rinse chicken in cold running water. Drain, pat dry paper towel.

Combine wine, mustard, tarragon and salt for sauce.

Spray inside of rotisserie basket with non-stick vegetable cooking spray; skewer on spit and fit unit on hub of drip tray.

Arrange chicken upright, skin side out, around outer edge of rotisserie basket. Brush chicken with sauce.

Close rotisserie door. Plug in, be certain unit rotates freely. Cook until juices run clear and thermometer inserted in thigh registers 185°F/85°C (approximately 45 to 50 minutes). Brush with sauce every 10 minutes during cooking.

Open rotisserie door. Grasp end of spit and basket with pot holders and place on a heatproof work surface. Remove chicken to a warm platter to serve. Refrigerate leftovers.

## **HONEY-LEMON CORNISH HENS WITH PECAN STUFFING**

*2 Servings*

- 2 Rock Cornish game hens (3-1/2 to 4 lbs. for two)**
- 3 cups cornbread stuffing, prepared according to package directions, divided**
- 1-1/2 cups chopped pecans**
- 1/4 cups lemon juice**
- 2 Tbsp. honey**

If frozen, place hens in refrigerator 24 hours to defrost or use microwave.

Rinse defrosted hens in cold running water. Drain, pat inside and out dry with paper towel. Combine stuffing and pecans. Reserve 2 cups of mixture in refrigerator until ready to heat. Divide remaining mixture; stuff hens.

Combine lemon juice and honey.

Spray inside of rotisserie basket with nonstick vegetable coating spray; place on spit and fit unit on hub of drip tray. Center one hen on spit with wings downward; center second hen on spit with wings upward.

Close rotisserie door. Plug in, be certain unit rotates freely. Cook until juices run clear and thermometer inserted in breast registers 185°F/85°C (approximately 55 to 60 minutes). Brush hens with honey-lemon mixture during last 15 minutes of cooking.

Open rotisserie door. Grasp end of spit and basket with pot holders and place on a heatproof work surface. Remove hens to a warm platter to serve. Serve with stuffing. Refrigerate leftovers.

# recipes

## **TERIYAKI CHICKEN BREASTS**

*4 Servings*

**4 chicken breasts (about 2 lbs.)**

**3/4 cup teriyaki sauce**

**1/4 cup pineapple juice**

Rinse chicken in cold running water. Drain, pat inside and out dry with paper towel.

Combine teriyaki sauce and pineapple juice.

Spray inside of rotisserie basket with nonstick vegetable coating spray, place on spit and fit unit on hub of drip tray. Arrange chicken upright, meaty side out, around outer edge of rotisserie basket. Brush with sauce.

Close rotisserie door. Plug in, be certain unit rotates freely. Cook until juices run clear and thermometer inserted in breast registers 185°F/85°C (approximately 40 to 45 minutes). Brush with sauce every 15 minutes during cooking.

Open rotisserie door. Grasp end of spit and basket with pot holders and place on a heatproof work surface. Remove chicken to a warm platter to serve.

Refrigerate leftovers.

## **GYROS**

*6 Servings*

- 1 Tbsp. red wine vinegar**
- 1 tsp. dried oregano, crushed**
- 1/2 tsp. garlic powder**
- 1/2 tsp. black pepper**
- 1/2 tsp. salt**
- 1/4 tsp. onion powder**
- 1/4 tsp. ground cumin**
- 1-1/2 to 2 pound boneless lamb leg roast, trimmed and tied  
or boneless lamb top round roast**
- 1 carton (8 ounce) plain yogurt**
- 1/2 medium cucumber, peeled, seeded and chopped (2/3 cup)**
- 2 green onions, thinly sliced**
- 1 Tbsp. snipped fresh mint or 1 tsp. diced mint, crushed**
- 1/4 tsp. sugar**
- 3 6-inch pita bread rounds**
- 1 cup chopped fresh spinach or leaf lettuce**

In a bowl combine vinegar, oregano, garlic powder, pepper, salt, onion powder and cumin; mix well. Untie roast, if tied. Rub herb mixture onto all sides of roast. Roll up and tie roast. Skewer vertically on spit, secure in basket and place in rotisserie. Close door and cook until temperature of roast reaches 145°-150°F/62°-65°C (approximately 1 to 1-1/4 hours).

Meanwhile, combine yogurt, chopped cucumber, green onions, mint and sugar. Cover and chill for 1 hour.

Remove meat from rotisserie and cover loosely with foil. Let stand 10 minutes. Halve pita rounds and split open. Thinly, slice meat and place in open pita pockets. Top each with chopped spinach and yogurt mixture.

If desired, use 6 pita rounds and place meat mixture in center of each round. Fold in half and top with spinach and yogurt mixture.

# recipes

## **THREE-SEED PORK LOIN ROAST**

*6 Servings*

**1-1/2 to 2 pound single pork loin**

**2 Tbsp. sesame seeds**

**1 Tbsp. poppy seeds**

**1 Tbsp. caraway seeds**

**1/4 tsp. coarsely ground pepper**

**1 Tbsp. teriyaki sauce**

On a sheet of waxed paper combine seeds and pepper. Brush pork roast with teriyaki sauce and roll in seed mixture to coat well on all sides. Center roast vertically on spit. Close door and cook until internal temperature of roast reaches 150°-155°F/65°-68°C (approximately 35 to 45 minutes). Slice and serve.

## **MAPLE-MUSTARD PORK RIBS**

*2 to 3 Servings*

**1/4 cup maple syrup or 1/4 cup dark corn syrup  
and a few drops of maple flavoring**

**2 Tbsp. prepared mustard**

**1 Tbsp. Worcestershire sauce**

**1/8 to 1/4 tsp. Tabasco sauce**

**2 to 2-1/4 pound pork loin back ribs**

Combine maple syrup, mustard, Worcestershire sauce and Tabasco sauce. Mix well with wire whip. Place ribs on spit by weaving onto spit in an “S” shape. Close door and cook until internal temperature of roast reaches 150°-155°F/65°-68°C (approximately 1 hour). Brush meat with maple-mustard mixture every 30 minutes in rotisserie and occasionally during remaining cooking time. Brush again at end of cooking period. Cut into 2 to 3 rib portions to serve.



# recipes

## **PORK CHOPS WITH SPICY RED PEPPER SAUCE**

*4 Servings*

- 1 medium-large sweet red pepper (8 ounces)**
- 1/2 cup cilantro leaves**
- 1 clove garlic, chopped**
- 1 tsp. unsweetened cocoa powder**
- 1/2 tsp. anise seed**
- 1/2 tsp. chili powder**
- 1/2 tsp. sugar**
- 1/8 to 1/4 tsp. ground red pepper**
- 1/2 cup plain low-fat yogurt**
- 1/2 tsp. chili powder**
- 1/4 tsp. salt**
- 1/4 tsp. pepper**
- 4 loin chops, 1-1/4 to 1-1/2 pound**
- 1/2 medium-sweet red pepper, cut into 4, 1/4-inch slices**

Place whole red pepper on spit of rotisserie, stem-side up. Cover and cook for 20 to 25 minutes or until charred. Remove from spit and place in a paper bag. Close bag and allow to cool. When cool, remove and discard stem, skin and seeds. Place cooked pepper in a blender container. Add cilantro, garlic, cocoa powder, anise seed, chili powder, sugar and ground red pepper. Cover and blend until chopped. Add yogurt, blend until smooth, scraping down sides. Pour into a bowl, cover and chill 1 to 2 hours.

Combine the 1/2 tsp. chili powder, salt and pepper. Rub into loin chops. Place on spit, horizontally with a slice of red pepper on top of each chop. Close door and cook until internal temperature reaches 150°-155°F/65°-68°C (approximately 35 to 40 minutes). Bring Red Pepper Sauce to room temperature or warm carefully, do not boil. Serve chops with pepper ring and sauce.

# warranty

## One-Year Limited Warranty

Sunbeam Products, Inc. (“Sunbeam”) warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. Sunbeam, at its option, will repair or replace this product or any component of the product found to be defective during this warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. Sunbeam dealers, service centers or retail stores selling Sunbeam products do not have the right to alter, modify or in any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than Sunbeam or an Authorized Service Center. Further, the warranty does not cover acts of nature, such as fire, flood, hurricanes and tornadoes.

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### **How to Obtain Warranty Service**

Take the product to an Authorized Sunbeam Service Center. You can find the nearest Authorized Sunbeam Service Center by calling 1-800-334-0759 or visit our Website at [www.oster.com](http://www.oster.com).

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For product questions:  
Sunbeam Consumer Service  
P.O. Box 948389  
Maitland, FL 32794-8389  
1.800.334.0759  
[www.oster.com](http://www.oster.com)

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