

# ROTISSERIE

## Recipe Book



**PowerXL**<sup>™</sup>  
products that excel  
AIR FRYER OVEN



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**IMPORTANT:** Unpack all parts from the box and remove any clear or blue protective film on the components. Wash with warm, soapy water before first use (only select accessories are dishwasher safe).

### STEP 1



Make sure the Drip Tray is in place. Press the Power/Start-Stop Button to turn on the appliance.

### STEP 2



Carefully poke the Rotisserie Shaft through food, secure the food with the Rotisserie Forks, and place the Rotisserie Shaft inside the appliance. For detailed instructions, please see the owner's manual.

See owner's manual for complete instructions and important safety information before using this product.

### STEP 3



Select one of the one-touch cooking presets to begin the cooking cycle. If using manual settings, select the time and temperature and then press the Power/Start–Stop Button.

### STEP 4



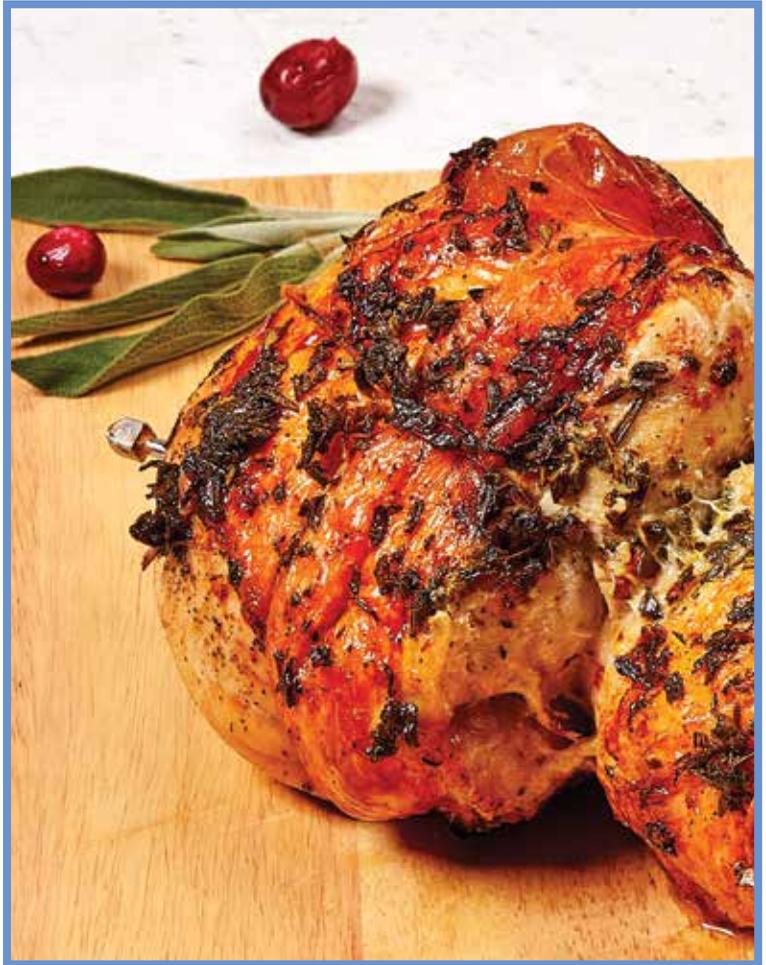
After the set cooking time has expired, the fan will run for 20 seconds to cool off the appliance and the appliance will automatically shut off. Remove the Rotisserie Spit using the Fetch Tool and oven mitts and enjoy!

# Herb Roasted Turkey

serves 6

## Ingredients

- 2 turkey breasts, trimmed
- 2 sprigs rosemary
- 4 sprigs thyme
- 4 sprigs sage
- 4 cloves garlic
- 1 tsp. sea salt
- 1 tsp. ground black pepper
- 3 tbsp. olive oil



## Directions

1. Chop the rosemary, thyme, sage, and garlic and mix with the olive oil.
2. Rub the turkey breast with the herb mixture and refrigerate for 1 hr.
3. Fold the turkey in half and place the Rotisserie Shaft through the turkey. Secure the Shaft with the Forks.
4. Place the Shaft into the air fryer. Press the Power Button and then the Rotisserie Button (375° F/191° C) and increase the cooking time to 40 mins. to begin the cooking cycle.
5. Use a meat thermometer to measure the internal temperature of the turkey. The turkey is done when the internal temperature reaches 160° F/70° C.
6. Let the turkey rest for 10 mins. before slicing.

# Bacon-Weaved Stuffed Turkey

Serves 6

## Ingredients

- 1 turkey breast, boneless
- 1 tsp. salt
- 1 tsp. ground black pepper
- 1 ½ cups cornbread stuffing, cooked
- 10 slices bacon



## Directions

1. Slice the turkey breast down the middle and open it to butterfly.
2. Make a weave with the bacon on wax paper.
3. Place the butterflied turkey breast over the bacon weave. Season with the salt and ground black pepper.
4. Spoon the stuffing into the center of the turkey. Roll the turkey with the bacon.
5. Tie the ends and middle of the turkey with string.
6. Place the Rotisserie Shaft through the center of the turkey. Secure the Shaft with the Forks.
7. Place the Shaft into the air fryer. Press the Power Button and then the Rotisserie Button (375° F/191° C) and increase the cooking time to 45 mins. to begin the cooking cycle.
8. Use a meat thermometer to measure the internal temperature of the turkey. The turkey is done when the internal temperature reaches 160° F/70° C.
9. Serve with roasted asparagus.

# Rotisserie Chicken

serves 4

## Ingredients

4 lb. whole chicken  
1 tsp. granulated garlic  
1 tsp. granulated onion  
1 tsp. sea salt  
1 tsp. ground black pepper  
1 tsp. paprika

## Directions

1. Tie the chicken legs together, tie the breast area with a second string, and wrap a third string around the drumsticks.
2. Push the Rotisserie Shaft through the opening in the chicken. Secure the Shaft with the Forks.
3. Coat the chicken with the seasonings.
4. Place the Shaft into the air fryer. Press the Power Button and then the Rotisserie Button (375° F/191° C) and increase the cooking time to 45 mins. to begin the cooking cycle.
5. Let the chicken rest for 10–15 mins. before serving.

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# Stacked Souvlaki Chicken

serves 8

## Ingredients

¼ cup olive oil  
2 tbsp. lemon juice  
1 tsp. salt  
1 tsp. ground black pepper  
1 tsp. oregano  
8 boneless, skinless chicken breasts

## Directions

1. Combine all the ingredients in a sealable plastic bag.
2. Marinate the ingredients in the bag for 20 mins. in the refrigerator.
3. Fold each chicken breast in half. Place the Rotisserie Shaft through the chicken. Secure the Shaft with the Forks.
4. Place the Shaft into the air fryer. Press the Power Button and then the Rotisserie Button (375° F/191° C) and decrease the cooking time to 25 mins. to begin the cooking cycle.
5. Use a meat thermometer to measure the internal temperature of the chicken. The chicken is done when the internal temperature reaches 165° F/75° C.

# Cornish Hens

*serves 2*

## Ingredients

- 1 tsp. salt
- 1 tsp. ground black pepper
- 1 tsp. garlic powder
- 1 sprig rosemary, chopped
- 2 cornish hens



## Directions

1. Mix the salt, ground black pepper, garlic powder, and rosemary together in a small bowl.
2. Rub the spices and herbs generously onto the hens.
3. Place the Rotisserie Shaft through the hens. Secure the Shaft with the Forks.
4. Tuck the wings and tie the wings and legs with twine to keep the hens in place.
5. Place the Shaft in the air fryer. Press the Power Button and then the Rotisserie Button (375° F/191° C) and increase the cooking time to 35 mins. to begin the cooking cycle.
6. Use a meat thermometer to measure the internal temperature of the hens. The hens are done when the internal temperature reaches 160° F/70° C.

# Southwest Pork Tenderloin

serves 4

## Ingredients

- 2 pork tenderloins
- 1 tbsp. paprika
- ½ tsp. cumin
- ½ tsp. coriander
- 2 tbsp. sriracha sauce
- ½ tsp. sea salt
- 3 tbsp. brown sugar
- 3 tbsp. lime juice
- 2 cloves garlic, minced



## Directions

1. Combine all the ingredients in a bowl.
2. Marinate the tenderloins in the refrigerator for 2 hrs.
3. Place the Rotisserie Shaft through the tenderloins. Tie the tenderloins with butcher's twine. Secure the Shaft with the Forks.
4. Place the Shaft into the air fryer. Press the Power Button and then the Rotisserie Button (375° F/191° C for 30 mins) to begin the cooking cycle.
5. Use a meat thermometer to measure the internal temperature of the tenderloins. The tenderloins are done when the internal temperature reaches 155° F/70° C.
6. Let the tenderloins rest before slicing.

# Boneless BBQ Ribs

serves 4

## Ingredients

- 1 ½ lb. boneless ribs
- ½ tsp. garlic powder
- ½ tsp. onion powder
- ½ tsp. sea salt
- ½ tsp. coriander
- ½ tsp. cumin
- ½ tsp. paprika
- ½ tsp. ground black pepper
- ½ cup barbeque sauce

## Directions

1. Combine the garlic powder, onion powder, sea salt, coriander, cumin, paprika, and ground black pepper in a bowl to make the spice mixture.
2. Rub the ribs with the spice mixture.
3. Place the Rotisserie Shaft through the ribs. Secure the Shaft with the Forks.
4. Place the Shaft into the Air fryer. Press the Power Button and then the Rotisserie Button, decrease the cooking temperature to 350° F/177° C, and increase the cooking time to 40 mins. to begin the cooking cycle. Halfway through the cooking cycle, brush the ribs with the BBQ sauce.
5. Slice and serve.

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# Rotisserie Sausage

serves 6

## Ingredients

- 4 hot Italian sausage links

## Directions

1. Place the Rotisserie Shaft through the sausage links diagonally. Secure the Shaft with the Forks.
2. Place the Shaft into the Air fryer. Press the Power Button and then the Rotisserie Button, increase the cooking temperature to 400° F/204° C, and decrease the cooking time to 20 mins. to begin the cooking cycle.
3. Use a meat thermometer to measure the internal temperature of the sausage. The sausage is done when the internal temperature reaches 165° F/75° C.
4. Let the sausage rest for 5 mins. before serving.

# Bourbon Rotisserie Pork Roast

serves 4

## Ingredients

- ½ cup honey
- ½ cup light brown sugar
- 1 orange, zested
- 2 tbsp. fresh orange juice
- ¼ cup bourbon
- ½ tsp. salt
- ½ tsp. ground black pepper
- 4 lb. pork loin roast



## Directions

1. Combine the honey, sugar, orange zest and juice, bourbon, salt, and ground black pepper in a small bowl and mix.
2. Place the Rotisserie Shaft through the pork roast. Secure the Shaft with the Forks.
3. Generously brush the marinade onto the pork.
4. Place the Shaft into the air fryer. Press the Power Button and then the Rotisserie Button (375° F/191° C) and increase the cooking time to 45 mins. to begin the cooking cycle. Baste the pork with the marinade every 15 mins. while the pork is cooking.
5. Use a meat thermometer to measure the internal temperature of the pork. The pork is done when the internal temperature reaches 155° F/70° C.
6. Let the pork rest for 15 mins. before slicing.

# Brown Sugar- Glazed Ham

serves 8

## Ingredients

- 1 (3 lb.) ham, cut in half, boneless
- ¼ cup pineapple juice
- ½ cup brown sugar
- ½ cup mustard
- ½ cup ground cloves



## Directions

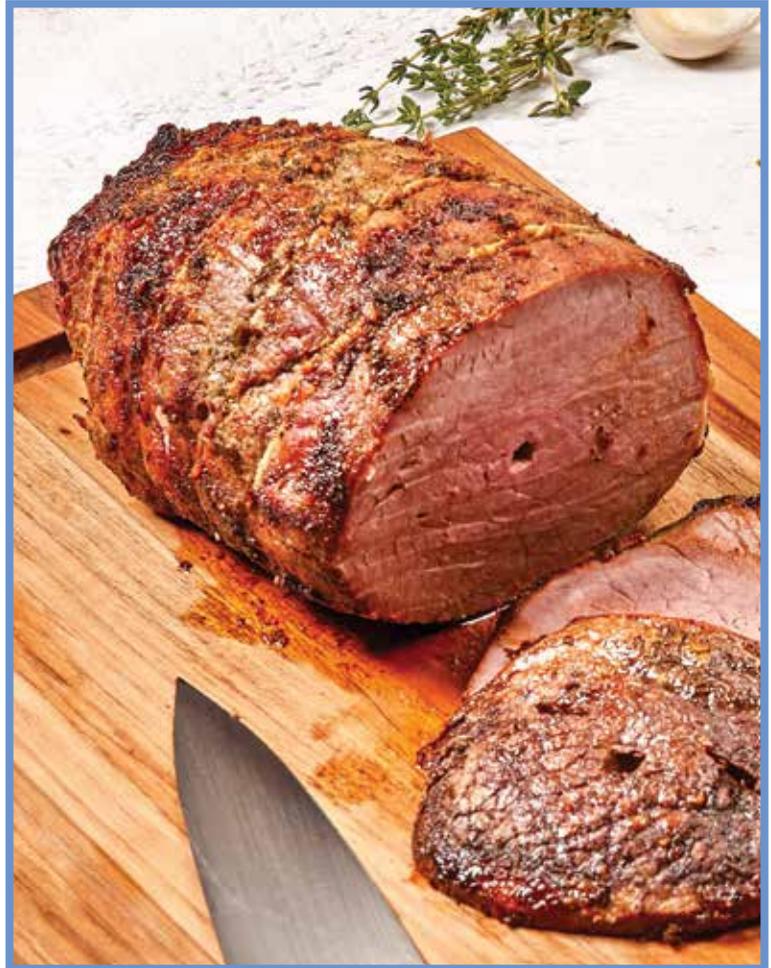
1. Mix the pineapple juice, brown sugar, mustard, and cloves together in a bowl to create the sauce.
2. Place the Rotisserie Shaft through the center of both ham halves. Secure the Shaft with the Forks.
3. Pour the sauce over the ham and refrigerate for 2 hrs.
4. Place the Shaft into the air fryer. Press the Power Button and then the Rotisserie Button (30-min. cooking time) and increase the cooking temperature to 400° F/204° C to begin the cooking cycle.
5. Let the ham rest for 10 mins. before slicing.

# Rotisserie Roast Beef

serves 4

## Ingredients

- 1 (2 lb.) eye round
- 3 cloves garlic
- 2 sprigs thyme
- ½ tsp. salt
- 1 tbsp. onion powder
- 1 tsp. ground fennel
- ½ tsp. ground black pepper
- 2 tbsp. olive oil



## Directions

1. Chop the thyme and garlic. Mix the thyme, garlic, salt, onion powder, ground fennel, ground black pepper, and olive oil together in a bowl to make the herb mixture.
2. Rub the roast with the herb mixture and refrigerate for 1 hr.
3. Place the Rotisserie Shaft through the center of the roast. Secure the Shaft with the Forks.
4. Place the Shaft into the air fryer. Press the Power Button and then the Rotisserie Button (375° F/191° C) and increase the cooking time to 45 mins. to begin the cooking cycle.
5. Cook the roast to the desired doneness (use a meat thermometer to measure the internal temperature):
  - Rare: 125° F/50° C
  - Medium rare: 135° F/60° C
  - Medium: 145° F/65° C
  - Well done: 165° F/75° C
6. Let the roast rest for 10 mins. before slicing.

# Italian Roulade of Beef

serves 8

## Ingredients

- 1 ½ lb. flank, butterflied
- ¼ cup basil pesto
- ½ lb. provolone, sliced
- 3 roasted red peppers
- 1 tsp. sea salt
- 1 tsp. ground black pepper



## Directions

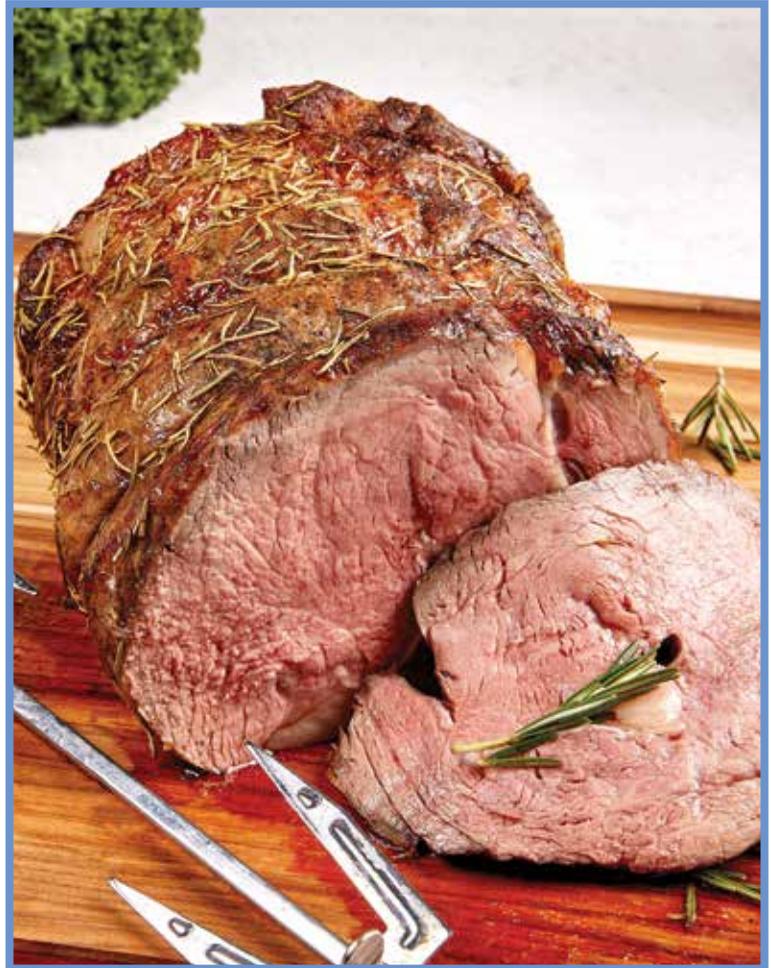
1. Place the flank on a cutting board and spread the pesto all over one side of the flank.
2. Layer the cheese and roasted peppers on the flank.
3. Roll the flank up and tie it with string about five times from one end to the other.
4. Season the flank with the salt and ground black pepper.
5. Place the Rotisserie Shaft through the center of the roast. Secure the Shaft with the Forks.
6. Place the Shaft into the air fryer. Press the Power Button and then the Rotisserie Button (375° F/191° C for 30 mins.) to begin the cooking cycle.
7. Cook the roast to the desired doneness (use a meat thermometer to measure the internal temperature):
  - Rare: 125° F/50° C
  - Medium rare: 135° F/60° C
  - Medium: 145° F/65° C
  - Well done: 165° F/75° C
8. Let the roast rest for 10 mins. before slicing.

# Prime Rib Roast

serves 6

## Ingredients

- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1 tsp. smoked paprika
- 1 tbsp. dried rosemary
- 1½ tsp. salt
- 1½ tsp. ground black pepper
- 4 lb. boneless rib roast



## Directions

1. Combine the garlic powder, onion powder, smoked paprika, dried rosemary, salt, and ground black pepper in a small bowl to make the spice and herb mixture.
2. Rub the spice and herb mixture onto the roast.
3. Place the Rotisserie Shaft through the roast. Secure the Shaft with the Forks.
4. Place the Shaft in the air fryer. Press the Power Button and then the Rotisserie Button (375° F/191° C) and increase the cooking time to 45 mins. to begin the cooking cycle.
5. Use a meat thermometer to measure the internal temperature of the roast. The roast is done when the internal temperature reaches 135° F/60° C.

# Rosemary Lemon Leg of Lamb

serves 6

## Ingredients

- 2 tbsp. lemon juice
- 2 tbsp. olive oil
- 1 tsp. salt
- 1 tsp. ground black pepper
- ¼ cup fresh rosemary, chopped
- 1 (4 lb.) boneless leg of lamb

## Directions

1. Combine the lemon juice, olive oil, salt, pepper, and rosemary in a small bowl.
2. Place the Rotisserie Shaft through the lamb. Use twine to secure the meat. Use the Forks to secure the Shaft.
3. Generously brush the lamb with the marinade.
4. Place the Shaft in the air fryer. Press the Power Button and then the Rotisserie Button  
(30-min. cooking time) and increase the cooking temperature to 400° F/204° C to begin the cooking cycle.
5. Use a meat thermometer to measure the internal temperature of the lamb.
6. The lamb is done when the internal temperature reaches 145° F/63° C.



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