

*Sur la table*

# RECIPE BOOK

DUAL BASKET  
AIR FRYER

8 QUART / 7.57 LITER

Air Fry • Roast • Broil • Bake  
Reheat • Keep Warm • Dehydrate

SLT-1802



LOOK INSIDE FOR RECIPES USING **SYNC SERVE**



## INTRODUCTION

Congratulations! You are now the owner of an incredibly versatile, convenient and powerful countertop Air Fryer that by its features and design doubles your cooking capacity.

Our Dual Basket Air Fryer offers you a healthier, faster and easier way to cook the foods you love.

To help you get the most out of your Dual Basket Air Fryer we've created the recipes in this guide for mixing and matching, so you can prepare dozens of tasty meals, make snacks for one or for a crowd, and indulge your culinary whims as you please.

Bon appétit! Buon appetito! ¡Buen provecho!

*Sur la table*

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This recipe illustrates how easy it is to make fast and delicious meals in your Dual Basket Air Fryer using the Sync Serve feature. As you flip through the book, look for this symbol



**MAKE IT A MEAL**

to discover more recipe pairings for making tasty meals.

## PORTOBELLO MUSHROOM BURGERS & SPICY SWEET POTATO FRIES

Serves 4

### Ingredients

#### Basket L: Portobello Burgers

- 1 medium onion, cut half and sliced thin
- 2 tablespoons olive oil, divided
- 3 tablespoon thick balsamic vinegar, divided
- Kosher salt and cracked black pepper
- 4 large portobello mushrooms caps
- 4 slices sharp Cheddar cheese

- 4 sesame seed-topped hamburger rolls
- Tomato slices and shredded lettuce

#### Basket R: Sweet Potato Fries

- One (15 to 16 ounce) package frozen sweet potato fries
- 1 teaspoon *each* sugar, Kosher salt and ground red pepper

### Procedure

Position Crisper Trays in Basket L and Basket R.

*To make mushrooms:* In a medium bowl toss onion slices with 1 tablespoon olive oil, 1 tablespoon vinegar, ½ teaspoon salt and ¼ teaspoon pepper. Add the onions to Basket L. Wipe mushroom caps of any dirt with a damp paper towel. Gently rub caps with the remaining olive oil, then brush caps, top and bottom, with the remaining vinegar; season with salt and pepper. Arrange mushroom caps on top of onions in Basket (it's okay to overlap; mushrooms will shrink during cooking). Insert Basket into the Air Fryer. Select L, then select Air Fryer and set temperature at 390° F. Set time at 10 minutes.

*To make sweet potatoes:* Add frozen fries to Basket R. Insert Basket into the Air Fryer. Select R, then select French Fries; set time at 28 minutes. Select Sync Serve, then Start. (This will ensure that both Baskets finish cooking at the same time.)

When Shake Reminder sounds, shake Fries in Basket R; reinsert Basket. In Basket L, top each mushroom with a cheese slice. Continue cooking. When End Cook signal sounds, food in both Baskets will be done at the same time.

Shake sweet potatoes into a serving bowl; toss with sugar, salt and red pepper. To assemble burgers, layer onions, mushroom, tomato slices and lettuce on each hamburger bun. Add bun top and serve with Fries.



## AVOCADO-EGG BOATS

Serves 4

### Ingredients

- Kosher salt
- Cracked black pepper
- Garlic powder
- 2 avocados, 8 to 16 ounces each
- 3 tablespoons lemon juice, divided
- 4 eggs
- 2 tablespoons chopped cilantro, divided

### Procedure

Position Crisper Tray in Basket L.

In a small cup stir  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{4}$  teaspoon pepper and  $\frac{1}{4}$  teaspoon garlic powder. Cut each avocado in half; remove and discard pit. Scoop out most of the flesh from each avocado leaving a small border around each half. Place the flesh into a bowl, sprinkle with 1 tablespoon of the lemon juice and set aside.

Arrange avocado halves in Basket L. If needed, remove a small slice from bottom of the halves to level them. Sprinkle avocado halves with the remaining 2 tablespoons lemon juice and the salt mixture, then gently crack an egg into each well.

Select L, then select Bake and set temperature at 290° F. Set time at 6 minutes. When Shake Reminder sounds, check for desired doneness. Continue to cook as needed. While eggs are cooking, mash reserved avocado flesh with  $\frac{1}{2}$  teaspoon each salt, pepper and garlic powder, and 1 tablespoon cilantro.

Using kitchen tongs, carefully remove avocados to plates, sprinkle with the remaining cilantro and serve with the avocado mash.

**2X**

**DOUBLE BATCH IT**

*Double the recipe and air fry in Basket R using Dual Cook.*



**MAKE IT A MEAL**

*Prepare Herbed Couscous p. 30–31 or Lemon Butter Asparagus p. 34–35 in Basket R using Sync Serve.*



## CINNAMON FRENCH TOAST STICKS

Serves 2 to 4

### Ingredients

- Three 1-inch-thick slices day-old brioche, French or Italian bread
- 3 eggs
- ½ cup milk
- 1 teaspoon pure vanilla extract
- 3 tablespoons sugar, divided
- ¼ teaspoon ground cinnamon, divided
- ½ cup packaged cornflake crumbs
- 2 tablespoons butter
- Maple syrup

### Procedure

Position Crisper Tray in Basket L and spray Basket and Tray with vegetable cooking spray.

Cut each bread slice into 3 equal pieces; let them stand for about 10 minutes to dry. In a shallow bowl, beat the eggs, milk, vanilla, 1 tablespoon sugar, and ¼ teaspoon cinnamon until light. Dip each bread stick into the egg mixture, turning to coat thoroughly and let the egg mixture soak into the bread. Using kitchen tongs roll bread in cornflake crumbs to coat, then arrange bread sticks in Basket. When all bread sticks are arranged, lightly spray them with cooking spray.

Insert Basket into the Air Fryer. Select L, then select Air Fry and set time at 10 minutes. When Shake Reminder sounds, turn breadsticks over. Continue to cook until bread sticks are toasted and nicely browned.

Meanwhile, in a small bowl stir the remaining cinnamon and sugar. Microwave butter in a small bowl until melted.

Using kitchen tongs, remove toast sticks from Fryer and lightly dip in melted butter, then sugar mixture. Serve with maple syrup for dipping or pouring.

**2X**

**DOUBLE BATCH IT**

*Double the recipe and air fry in Basket R using Dual Cook.*



**MAKE IT A MEAL**

*Air fry your favorite brand of bacon, sausage links or patties at 390° F for 7 to 10 minutes in Basket R using Sync Serve.*



## BRUNCH-WORTHY BREAD PUDDING

Serves 2 or 3

### Ingredients

- 4 eggs
- 1 cup half and half or milk
- 1 teaspoon Dijon-style mustard
- ½ teaspoon each Kosher salt and cracked black pepper
- 2 cups day-old French or Italian bread cubes
- 1 tablespoon unsalted butter
- 1 cup sliced brown or white mushrooms
- ½ cup finely chopped onions
- 2 slices deli baked ham, chopped
- ½ cup shredded Swiss cheese

### Procedure

Remove Crisper Tray from Basket L. Select a 2-cup baking dish that will fit in Basket; spray with vegetable cooking spray and set aside.

In a medium bowl beat eggs, half and half, mustard, salt and pepper. Add bread cubes; set aside to let bread absorb some of the egg mixture. Meanwhile, place butter, mushrooms and onions in Basket. Insert Basket into the Air Fryer. Select L, then select Bake; set time at 10 minutes. When Shake Reminder sounds, stir vegetables, and if needed, reinsert Basket and continue to cook until vegetables are softened. Add cooked vegetables from Basket into the bread mixture along with ham and cheese. Pour the bread mixture into the prepared baking dish.

Insert Crisper Tray into Basket. Place the baking dish in Basket. Insert Basket into the Air Fryer. Select L, then select Bake. Set time at 30 minutes. When Shake Reminder sounds, check for doneness by inserting a toothpick into center of mixture; toothpick should still be wet. Continue to cook until egg is set and top is browned. When End Cook signal sounds, leave baking dish in Basket a few minutes to settle. Remove dish from Basket using oven mitts.

**2X**

**DOUBLE BATCH IT**

*Double the recipe and air fry in Basket R using Dual Cook.*



**MAKE IT A MEAL**

*Prepare Lemon Butter Asparagus p. 34–35 or Fruit & Nut-Stuffed-Baked Apples p. 38–39 in Basket R using Sync Serve.*



## BEER-BASTED BRATS & CABBAGE

Serves 4

### Ingredients

- ¾ cup dark beer
- 1 tablespoon canola oil
- 2 teaspoons lightly crushed caraway seeds
- Half of a small head of green cabbage, cut into 4 wedges
- 1 medium onion, sliced thin
- 1 teaspoon Kosher salt
- ½ teaspoon black pepper
- 4 fully cooked bratwurst links
- Coarse grain mustard for serving, optional

### Procedure

Position Crisper Tray in Basket L. In a cup stir the beer, canola oil and caraway seeds.

Place the cabbage wedges on Crisper Tray; scatter the onions over the cabbage. Sprinkle salt and pepper over all, then brush liberally with the beer mixture.

Insert Basket into the Air Fryer. Select L, then select Air Fry and set temperature at 390° F; set time at 40 minutes.

While cabbage is cooking, pierce each bratwurst with a fork in several places. Place bratwursts in a bowl and pour the remaining beer mixture over them.

When Shake Reminder sounds, brush cabbage with more of beer mixture, then add the bratwursts to Basket. Brush beer mixture over the brats and cabbage and pour any remaining mixture over all; continue to cook until cabbage is fork-tender and brats are well browned.

Remove to a plate and serve, if desired, with mustard.

**2X**

**DOUBLE BATCH IT**

*Double the recipe and air fry in Basket R using Dual Cook.*



**MAKE IT A MEAL**

*Prepare Warm Potato Salad p. 36–37 or Herbed Couscous p. 30–31 in Basket R using Sync Serve.*





## HONEY-MUSTARD PORK TENDERLOIN

Serves 4

### Ingredients

- 1 (about 1½ pound) pork tenderloin
- ¼ cup honey
- 2 tablespoons Dijon-style mustard
- 1 tablespoon minced fresh thyme
- 1 teaspoon Kosher salt
- ½ teaspoon black pepper

### Procedure

Position Crisper Tray in Basket L. Spray Crisper Tray with vegetable cooking spray.

Pat pork dry with paper towels. In a cup stir honey, mustard, thyme, salt and pepper. Brush honey mixture generously over tenderloin, then arrange in Basket, tucking thinner end under.

Insert Basket into the Air Fryer. Select L, then select Air Fry. Set temperature at 390° F; set time at 20 minutes.

When Shake Reminder sounds, turn tenderloin over and brush with remaining honey mixture. Continue to cook until internal temperature reaches 145° F when an instant-read thermometer is inserted into thickest portion of tenderloin.

When End Cook sounds, use kitchen tongs to remove tenderloin from Basket to a wooden board or plate. Let rest 5 minutes before slicing.

**2X**

**DOUBLE BATCH IT**

*Double the recipe and air fry in Basket R using Dual Cook.*



**MAKE IT A MEAL**

*Prepare Gingery Roasted Carrots p. 32–33 or Fruit & Nut-Stuffed Baked Apples p. 38–39 in Basket R using Sync Serve.*



## SUNNY CITRUS SHRIMP SOFT TACOS

Serves 3 to 6

### Ingredients

#### Shrimp

- 1 tablespoon canola oil
- 1 tablespoon packed brown sugar
- 2 teaspoons each grated orange zest and juice
- 1 teaspoon hot sauce
- ½ teaspoon each chili powder and ground cumin
- 1 pound peeled and deveined large raw shrimp

#### Soft Tacos

- Six (6-inch) flour tortillas
- 1 ripe avocado, peeled, pitted and thinly sliced
- 1 cup diced fresh tomatoes
- ½ cup thinly sliced red onions
- ½ cup cooked corn kernels, optional
- ¼ cup packed cilantro leaves

### Procedure

Position Crisper Tray in Basket L.

*To make shrimp:* In a medium bowl stir oil, sugar, orange zest and juice, hot sauce, chili powder, and cumin; add shrimp and toss to coat. Cover and marinate 15 to 30 minutes. Remove shrimp from marinade and place in Basket. Brush shrimp with some of the marinade; reserve marinade.

Insert Basket into the Air Fryer. Select L, then select Air Fry. Set temperature at 375° F; set time at 7 minutes. When Shake Reminder sounds, shake shrimp in Basket; brush with marinade. Reinsert Basket and continue to cook until shrimp is pink and cooked through.

Remove shrimp from Crisper Tray and pour sauce in bottom of Basket into a small bowl.

*To assemble tacos:* Fill half of each tortilla with avocado, tomatoes, onions, corn, if desired, shrimp and cilantro. Drizzle sauce over all and fold tortilla over the filling.

**2X**

**DOUBLE BATCH IT**

*Double the recipe and air fry in Basket R using Dual Cook.*



**MAKE IT A MEAL**

*Prepare Chili-Lime Mexican Street Corn p. 26–27 in Basket R using Sync Serve.*



## MAPLE & SOY-GLAZED SALMON

Serves 4

### Ingredients

- ¼ cup pure maple syrup
- 3 tablespoons reduced-sodium soy sauce
- 2 teaspoons toasted sesame oil
- 4 (6 ounce) skin-on salmon fillets
- Kosher salt
- Cracked black pepper
- 2 teaspoons white and/or black sesame seeds, optional

### Procedure

Position Crisper Tray in Basket L. Spray Basket and Tray with vegetable cooking spray.

In a medium bowl stir maple syrup, soy sauce and sesame oil. Season salmon fillets with salt and pepper, then add fillets to bowl and turn to coat. Cover and let marinate in refrigerator for 15 to 30 minutes. Remove from refrigerator 15 minutes before ready to cook.

Remove fillets from marinade; reserve marinade. Arrange fillets in Basket skin-side-down; brush with some of the marinade. Insert Basket into the Air Fryer. Select L, then select Air Fry; set time at 10 minutes.

When Shake Reminder sounds, brush salmon with additional marinade. Continue to cook to desired doneness.

When salmon is done, use kitchen tongs to remove salmon from Basket to plates. Pour out any liquid in Basket into a small saucepan; add any remaining marinade. Bring mixture to a boil, then simmer a few minutes until liquid has reduced and thickened. Drizzle glaze over each salmon fillet and sprinkle, if desired, with sesame seeds.

**2X**

**DOUBLE BATCH IT**

*Double the recipe and air fry in Basket R using Dual Cook.*



**MAKE IT A MEAL**

*Prepare Herbed Couscous, p. 30–31 or Lemon-Butter Asparagus, p. 34–35 in Basket R using Sync Serve.*



## CORNBREAD DRESSING-STUFFED CORNISH HENS

Serves 2 to 4

### Ingredients

- 2 tablespoons unsalted butter
- 1 small onion, diced
- 1 stalk celery, diced
- ½ cup sliced small brown or white mushrooms
- 1 (14½ ounce) can lower-sodium chicken broth
- 2 medium-size corn muffins
- ¼ cup herb seasoning for poultry, divided
- 2 (about 20 ounces each) Cornish hens, thawed if frozen
- Kosher salt and black pepper

### Procedure

Position Crisper Tray in Basket L. Spray Crisper Tray and Basket with olive oil cooking spray.

In a medium saucepan melt butter over medium heat; stir in onion, celery and mushrooms and cook until vegetables are softened but not browned. Stir in chicken broth; bring to a boil, then crumble in corn muffins. Stir in 1 tablespoon herb seasoning; remove from heat.

Rinse hens, inside and out, under running cold water; pat dry with paper towels. Season generously with salt and pepper. Spoon dressing loosely into hen cavities; (Place any extra stuffing in a bowl; reheat before serving). Spray hens over and under with cooking spray; rub with the remaining poultry seasoning. Arrange hens in Basket.

Insert Basket into the Air Fryer. Select L, then select Bake; set time at 40 minutes. When Shake Reminder sounds, check for doneness using an instant-read thermometer inserted between leg and breast. Continue cooking until both hen and stuffing temperature reaches internal temperature of 165° F. When hens are done, remove from Basket; let stand 10 minutes, then if desired, cut each hen in half to serve.

**2X**

**DOUBLE BATCH IT**

*Double the recipe and air fry in Basket R using Dual Cook.*



**MAKE IT A MEAL**

*Prepare Lemon-Butter Asparagus p. 34–35 or Gingery Roasted Carrots p. 32–33 in Basket R using Sync Serve.*



## GARLICKY CHICKEN DRUMETTES

Serves 4

### Ingredients

- 2 pounds chicken drumettes
- 2 tablespoons canola oil
- 2 tablespoons granulated garlic
- 2 teaspoons Kosher salt
- 1 teaspoon cracked black pepper
- ¼ cup finely grated Parmesan cheese

### Procedure

Position Crisper Tray in Basket L.

Remove drumettes from refrigerator about 15 minutes before ready to cook. Lay drumettes in a single layer on paper towels and pat dry. In a large bowl combine oil, garlic, salt, pepper and the cheese. Add drumettes to bowl and toss well.

Place drumettes in Basket L. Insert Basket into the Air Fryer. Select L, then select Air Fry and set temperature at 390° F. Set time at 20 minutes.

When Shake Reminder sounds, shake drumettes in Basket, and spray with olive oil spray. Reinsert Basket and continue to cook until drumettes are cooked through. Test a few of the largest drumettes for doneness with an instant-read thermometer; temperature should register 165° F when inserted into meatiest part of drumette.

Shake drumettes onto a platter and serve.

**2X**

**DOUBLE BATCH IT**

*Double the recipe and air fry in Basket R using Dual Cook.*



**MAKE IT A MEAL**

*Prepare Chili-Lime Mexican Street Corn p. 26–27 or Spicy Sweet Potato Fries p. 6–7 in Basket R using Sync Serve.*



## CHILI-LIME MEXICAN STREET CORN

Serves 3 to 6

### Ingredients

- 4 tablespoons unsalted butter, melted, divided
- 1½ teaspoons chili powder
- 3 ears of corn, each cut in half
- Kosher salt and cracked black pepper
- ⅓ cup sour cream or mayonnaise
- ½ cup crumbled cotija cheese
- 2 tablespoons chopped cilantro or fresh parsley
- Four 6-inch wooden skewers
- 2 limes, each cut into quarters

### Procedure

Position Crisper Tray in Basket L.

Stir 2 tablespoons butter and the chili powder in a cup. Brush each ear generously with some of the butter mixture. Sprinkle ears with salt and pepper.

Arrange corn in Basket. Insert Basket into the Air Fryer. Select L, then select Air Fry; set time at 12 minutes. When Shake Reminder sounds, turn ears over and brush with butter mixture. Continue to cook until corn is nicely browned.

Meanwhile, in a small bowl combine remaining 2 tablespoons melted butter with the sour cream, ¼ teaspoon salt and ⅛ teaspoon pepper.

Remove corn from Basket and insert a skewer into one end of each corn ear. Divide sour cream mixture among serving plates; add corn to plates and turn ears to coat with sour cream. Divide cheese and cilantro evenly over corn; serve with lime for squeezing over the coated corn.

**2X**

**DOUBLE BATCH IT**

*Double the recipe and air fry in Basket R using Dual Cook.*



**MAKE IT A MEAL**

*Prepare Sunny Citrus Shrimp Tacos p. 18–19 or Garlicky Chicken Drumettes p. 24–25 in Basket R using Sync Serve.*



## BANG BANG CAULIFLOWER

Serves 4 to 6

### Ingredients

- 2 cups plain breadcrumbs
- 2 teaspoons sweet paprika
- ½ teaspoon each onion powder, Kosher salt and black pepper
- 3 eggs
- ½ cup + 2 tablespoons milk, divided
- 2 tablespoons chili paste, divided
- 1 medium head cauliflower, cut into florets
- 2 tablespoons bottled sweet chili sauce
- ½ cup Greek-style yogurt
- 2 teaspoons lime juice

### Procedure

Position Crisper Trays in Basket L and Basket R. Spray Trays and Baskets with vegetable cooking spray.

In a small deep bowl stir breadcrumbs with paprika, onion powder, salt and pepper. In another small bowl beat eggs with ½ cup milk; stir in 1 tablespoon chili paste.

Dip the cauliflower florets in the egg mixture, then coat with the breadcrumbs. When all the florets are coated, arrange in single layers in Basket L and Basket R. Spray with vegetable cooking spray.

Insert Basket L and Basket R into the Air Fryer. Select L then select Air Fry. Set temperature at 390° F. Set time at 20 minutes. Select Dual Cook then touch Start.

While cauliflower is cooking, in a small bowl stir the yogurt with the remaining 2 tablespoons milk, then stir in the remaining 1 tablespoon chili paste, the sweet chili sauce and lime juice.

When Shake Reminder sounds, shake florets in each Basket. Continue cooking until florets are crisp and golden brown. Remove florets to a platter and serve immediately with the yogurt sauce for dipping.

*Note:* For less “bang” reduce or eliminate chili paste in the egg mixture and/or yogurt sauce.



## HERBED COUSCOUS

Serves 4

### Ingredients

- 1 tablespoon extra-virgin olive oil
- 2 tablespoons finely chopped onion
- 2 cups lower-sodium chicken broth
- 1 cup couscous
- 1 bay leaf
- 3 tablespoons chopped fresh herbs (parsley, thyme, mint, rosemary or such), divided
- ½ teaspoon Kosher salt
- ¼ teaspoon black pepper

### Procedure

Remove Crisper Tray from Basket.

Add olive oil and onion to Basket. Insert Basket into the Air Fryer. Select L, then select Bake. Set time at 35 minutes. Cook, stirring onions in basket once, until onions are softened, but not browned.

Remove Basket. Pour in chicken broth and add bay leaf to Basket, then stir in couscous, 2 tablespoons of the herbs, and the salt and pepper. Reinsert Basket and continue to cook. When Shake Reminder sounds, stir couscous, then resume cooking until all liquid is absorbed and couscous is tender.

When End Cook signal sounds, stir couscous to fluff; remove and discard bay leaf. Spoon couscous into a serving bowl and sprinkle with the remaining fresh herbs.

**2X**

**DOUBLE BATCH IT**

*Double the recipe and air fry in Basket R using Dual Cook.*



**MAKE IT A MEAL**

*Prepare Maple & Soy-Glazed Salmon p. 20–21, Honey-Mustard Pork Tenderloin p. 16–17 or Garlicky Chicken Drumettes, p. 24–25 in Basket R using Sync Serve.*





## GINGERY ROASTED CARROTS

Serves 2 to 4

### Ingredients

- 1 pound carrots, washed and scraped
- 1 tablespoon extra-virgin olive oil
- 2 teaspoons grated fresh ginger
- ½ teaspoon Kosher salt
- ¼ teaspoon pepper
- ¼ teaspoon garlic powder
- 1 tablespoon chopped fresh parsley

### Procedure

Position Crisper Tray in Basket L.

Cut carrots crosswise into halves, then cut each half into long ½-inch thick pieces. Place carrots in a large bowl and toss with olive oil. Add ginger, salt, pepper and garlic powder; toss again, then add carrots to Basket.

Insert Basket into Air Fryer. Select L, then select Air Fry. Set temperature at 390° F; set time at 15 minutes.

When Shake Reminder sounds, remove Basket and shake a few times. Reinsert Basket and continue cooking until carrots are fork-tender.

Shake cooked carrots into a serving bowl and sprinkle with parsley.

*Variation:* Prepare recipe with ½ pound carrots and ½ pound parsnips.

**2X**

**DOUBLE BATCH IT**

*Double the recipe and air fry in Basket R using Dual Cook.*



**MAKE IT A MEAL**

*Prepare Honey-Mustard Pork Tenderloin p. 16–17 or Cornbread Dressing-Stuffed Cornish Hens p. 32–33 in Basket R using Sync Serve.*



## LEMON BUTTER ASPARAGUS

Serves 4

### Ingredients

- 1 tablespoon unsalted butter, melted
- 1 medium lemon
- 1 pound fresh asparagus
- Kosher salt and cracked black pepper

### Procedure

Position Crisper Tray in Basket L.

Place butter in a pie plate or shallow bowl. Grate zest from lemon; cut lemon in half and squeeze juice. Stir lemon juice and zest into melted butter.

Rinse asparagus under cold running water; pat dry with paper towels. Snap off and discard end from each spear. Add trimmed asparagus to butter mixture and toss to coat. Sprinkle with salt and pepper and toss again.

Place asparagus in Basket. Insert Basket into the Air Fryer. Select L, then select Air Fry; set time at 8 minutes.

When Shake Reminder sounds. Remove Basket, shake to redistribute asparagus and brush with any remaining butter mixture. Continue cooking until End Cook signal sounds. Remove asparagus to plate and serve.

**2X**

**DOUBLE BATCH IT**

*Double the recipe and air fry in Basket R using Dual Cook.*



**MAKE IT A MEAL**

*Prepare Maple & Soy-Glazed Salmon p. 20–21 or Cornbread Dressing-Stuffed Cornish Hens p. 22–23 in Basket R using Sync Serve.*



## WARM POTATO SALAD

Serves 4

### Ingredients

- 4 Yukon Gold potatoes, washed and patted dry
- 2 slices thick bacon
- Kosher salt
- Cracked black pepper
- ¼ cup thinly sliced red onion
- ¼ cup extra-virgin olive oil
- 3 tablespoons cider or red wine vinegar
- 1 teaspoon Dijon-style mustard
- 2 tablespoons chopped fresh dill
- 2 tablespoons chopped fresh parsley

### Procedure

Position Crisper Trays in Basket L and Basket R.

Pierce each potato with a fork in a few places. Insert Basket into the Air Fryer, Select L then select Air Fry. Set time at 35 minutes. When Shake Reminder sounds, turn potatoes over and continue to cook until potatoes are fork-tender.

While potatoes are cooking, arrange bacon slices in Basket R. Insert Basket into the Air Fryer. Select R then select Air Fry. Set time at 10 minutes. When Shake Reminder sounds, turn bacon over and continue to cook until bacon is crisp. Remove bacon, dice and set aside.

In a small bowl prepare dressing by whisking together oil, vinegar, mustard, ¼ teaspoon salt and ⅛ teaspoon pepper.

Let potatoes cool slightly. When cool enough to handle, remove and discard potato skins. Cut potatoes into cubes and place in a serving bowl; season with salt and pepper. Add reserved bacon, the onion, dill and parsley. Pour dressing over all and gently toss to mix.

**2X**

**DOUBLE BATCH IT**

*Double the recipe and air fry in Basket R using Dual Cook.*



**MAKE IT A MEAL**

*Prepare Honey-Mustard Pork Tenderloin p. 16–17 in Basket R after cooking bacon, using Sync Serve.*



## FRUIT & NUT-STUFFED BAKED APPLES

Serves 4

### Ingredients

- ½ cup raisins
- ½ cup chopped walnuts or sliced almonds
- Honey
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ⅛ teaspoon ground nutmeg
- 1 tablespoon unsalted butter, cut into pieces
- 4 medium baking apples (Honeycrisp, Rome, or such)

### Procedure

Position Crisper Tray in Basket L.

Place raisins and walnuts in a medium bowl. Measure ⅓ cup honey into a glass measuring cup; microwave on High 15 seconds to warm; carefully stir, then stir in cinnamon, ginger and nutmeg. Pour honey mixture over raisin mixture and stir to coat.

Cut top from each apple; reserve. Core apples, leaving a well in each for filling. Spoon fruit mixture into each apple and top each with pieces of butter. Place reserved apple tops on each apple.

Arrange apples in Basket. Select L then select Bake. Set temperature to 350° F and time at 30 minutes. When Shake Reminder sounds, rearrange apples if needed. Continue to cook until apples are fork tender.

Remove apples to serving plates, drizzle with additional honey and serve.

**2X**

**DOUBLE BATCH IT**

*Double the recipe and air fry in Basket R using Dual Cook.*



**MAKE IT A MEAL**

*Prepare Honey-Mustard Pork Tenderloin, p. 16–17 or Beer-Basted Brats & Cabbage, p. 14–15 in Basket R using Sync Serve.*



## CHOCOLATE CHIP MUG CAKES

Serves 2

### Ingredients

- ½ cup + 1 tablespoon packed brown sugar
- ¼ cup unsweetened cocoa
- 3 tablespoons all-purpose flour
- 1 teaspoon baking powder
- Pinch salt
- ⅓ cup milk
- 1 tablespoon + 1 teaspoon canola oil
- 1 egg
- 2 tablespoons semisweet chocolate chips
- Whipped cream, chocolate sauce and sliced almonds, optional

### Procedure

Position Crisper Tray in Basket L.

Select 2 heatproof mugs or cups of not more than 10 ounces each that fit on Crisper Tray and within Basket.

In a small bowl stir sugar, cocoa, flour, baking powder and salt. Whisk in milk, canola oil and egg until mixture is smooth. Divide batter evenly into the 2 mugs, then gently stir 1 tablespoon chocolate chips into each mug. Arrange mugs in Basket.

Insert Basket into the Air Fryer. Select L, then select Bake. Set temperature at 325° F; set time at 15 minutes. Turn off Shake Reminder signal. When End Cook signal sounds, remove Basket from the Air Fryer and let rest until mugs are cool enough to handle. Serve cakes warm topped with whipped cream, chocolate sauce and sliced almonds, if desired.

**2X**

**DOUBLE BATCH IT**

*Double the recipe and bake in Basket R using Dual Cook.*



**MAKE IT A MEAL**

*Prepare Cornbread Dressing Stuffed Cornish Hens p. 22–23 or Portobello Mushroom Burgers p. 6–7 in Basket R using Sync Serve.*



## MIXED BERRY COBBLERS

Serves 4

### Ingredients

- 4 cups mixed berries (chopped strawberries, blueberries, raspberries or such)
- Sugar
- 1 tablespoon lemon juice
- ¼ teaspoon ground ginger
- 1 cup buttermilk baking mix
- ½ cup + 1 tablespoon milk, divided
- 4 tablespoons unsalted butter, melted

### Procedure

Position Crisper Tray in Basket L.

Select four deep 8-ounce ramekins that will fit in Basket; spray each lightly with vegetable cooking spray.

In a medium bowl stir fruit with ¼ cup sugar, the lemon juice and ginger. In a small bowl stir baking mix and ½ cup sugar; stir in butter and ½ cup milk to form a smooth, thick batter.

Divide the fruit mixture into the ramekins; top each with the batter, smoothing batter to ramekin edges to seal. Arrange ramekins in Basket.

Insert Basket into Air Fryer. Select L, then select Bake. Set time at 30 minutes. When Shake Reminder sounds, check for doneness by inserting toothpick into center of cobblers. Toothpick should come out with some batter and some crumbs clinging. Reinsert Basket and continue to cook until tops are golden brown and fruit is bubbling.

Brush each ramekin top with some of the remaining 1 tablespoon milk and sprinkle tops with a dusting of sugar. Let them rest in the Air Fryer for 10 minutes. Remove from Basket using oven mitts and serve.

**2X** **DOUBLE BATCH IT** *Double the recipe and bake in Basket R using Dual Cook.*



**MAKE IT A MEAL**

*Prepare Honey-Mustard Pork Tenderloin, p. 16–17 or Maple & Soy-Glazed Salmon p. 20–21 in Basket R using Sync Serve.*