

BLACK+DECKER™

ALL-IN-ONE COOKING POT

use and care manual

RCR520S



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Should you have any questions or concerns with your new product, please call our Customer Service Line at 1-800-231-9786 (US and Canada). Please do not return to the store.

Please Read and Save this Use and Care Book.

IMPORTANT SAFEGUARDS.

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

- Read all instructions.
- Do not touch hot surfaces. Use hot pads when removing the cooking bowl or pasta/steaming basket as they will be hot.
- To protect against electrical shock, do not immerse cord, plug or base unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Support at the toll-free number listed in the warranty section.
- The use of accessory attachments not recommended by this appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot food, water or other hot liquids.
- To disconnect; press the warm/cancel button and then remove the plug from the outlet.
- Do not use appliance for other than intended use.
- To prevent the risk of electric shock, do not cook directly in the cooking base. Cook only in the cooking bowl provided.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- When using the appliance, provide adequate air space above and on all sides for circulation.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Do not use this appliance on an unstable surface.
- Do not attempt to heat or cook non-food items in this appliance.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for deep frying foods.

Additional Safeguards:

- This appliance generates heat and escaping steam during use. Lift off glass lid carefully to avoid scalding, and allow water to drip into cooking bowl.
- Never use the cooking bowl on a gas or electric cooktop or on an open flame.
- Do not cut foods directly in the cooking bowl to avoid scratching.

SAVE THESE INSTRUCTIONS.

This product is for household use only.

POLARIZED PLUG (120V models only)

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

TAMPER-RESISTANT SCREW

Warning: This appliance is equipped with a tamper-resistant screw to prevent removal of the outer cover. To reduce the risk of fire or electric shock, do not attempt to remove the outer cover. There are no user-serviceable parts inside. Repair should be done only by authorized service personnel. For service, repair or any questions regarding your appliance, please call our Customer Service Line at 1-800-231-9786 (US and Canada).

ELECTRICAL CORD

1. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
3. If a long detachable power-supply cord or extension cord is used:
 - a) The marked electrical rating of the power cord or extension cord should be at least as great as the electrical rating of the appliance.
 - b) The longer 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.

Note: If the power cord is damaged, please contact the warranty department listed in these instructions.

GETTING TO KNOW YOUR ALL-IN-ONE COOKING POT



1. Tempered Glass Lid
(Part# RCR520-01)
2. Stirring Arm (Part# RCR520-04)
3. Cooking Bowl
(Part# RCR520-03)
4. Base Unit
5. Control Panel
6. Pasta/Steaming Basket
(Part# RCR520-02)
7. Rice measure
(Part# RC514-04)
8. Serving spoon
(Part# RC514-05)
9. Power Cord Socket
(on back of Base Unit,
not shown)

Product may vary slightly from what is illustrated.

GETTING STARTED

This appliance is intended for household use only.

- Remove all packing material, any stickers, and the plastic band around the power plug.
- Please go to www.prodprotect.com/applica to register your warranty.
- Wash all removable parts as instructed in CARE AND CLEANING. Place the clean, dry cooking bowl in the cooking base.
- Select a location where this unit is to be used. Place the unit on a stable, heat resistant surface, free from cloth, liquids and any other flammable materials. Ensure that the unit has enough space all the way around and above it to allow heat to flow without damage to cabinets or walls.

IMPORTANT INFORMATION ABOUT YOUR APPLIANCE

The All-in-One Cooking Pot gets hot. When in use, always use hot pads when touching any part of the appliance.

- During the first few minutes of use you may notice smoke and a slight odor. This is caused by oil that may have been used during manufacturing of the unit and will not impact the performance.
- To switch to different functions on the appliance, you must be in the cancel mode. The blue indicator light will be flashing above the warm/cancel function. The unit is then in cancel mode and you will be able to switch to another function.
- As most meals cook, steam will escape through the vent in the lid. Place glass lid on the appliance so the steam vent is facing away from cabinets and walls. Do not place hand over steam vent while rice is cooking; the hot steam may burn.
- Use the provided plastic serving spoon to remove food and a wooden spoon to stir. Do not use metal utensils that can scratch the nonstick cooking bowl.
- Do not fill the cooking bowl higher than highest water marking measurement.

OPERATING YOUR ALL-IN-ONE COOKING POT

There are six ways to use your All-in-One Cooking Pot; Cooking directly in the cooking bowl (for rice, oatmeal and more), making pasta or steaming with the provided pasta/steaming basket, sautéing in the cooking bowl, making risotto utilizing the stirring arm, or slow cooking (high setting). Directions for each are outlined below:

COOKING RICE

1. Plug in the appliance. The blue indicator light will start flashing above the warm/cancel button. The appliance will remain in the cancel function until the rice button is pressed.
2. Place cooking bowl into the cooking base. Use the rice measure provided with the appliance to measure the desired amount of rice (no more than 10 rice measures). Fill the cooking bowl with water to the corresponding water marking, i.e. for 1 rice cup measure, fill to the 1 cup water marking, etc.

Note: Do not use a standard measuring cup. One rice measure holds approximately 2/3 cup, which yields approximately 1 cup of cooked rice.

3. Place the lid on the cooking bowl and press the Rice button. (A) The cook indicator light above the rice button will illuminate blue and cooking will begin.
4. **When cooking rice:** Once the rice is done, the rice will rest for 8-10 minutes before switching to keep warm for the optimal flavor and texture. After 8-10 minutes, the blue cook indicator light will shut off and the blue light will illuminate above the keep warm/cancel button; indicating the appliance has switched to the warm function. The warm indicator light will stay on until the appliance is unplugged. The cooking bowl may be hot. Always use hot pads when removing bowl.



When cooking soups, stews, etc: Use a kitchen timer to determine the cook time, as the appliance will not switch to warm when the cooking cycle is complete for these types of foods. You can manually switch the appliance to warm by pushing the warm/cancel button twice. When the blue light is solid blue, the unit is in the keep warm setting. The cooking bowl may be hot. Always use hot pads when removing bowl.

5. Unplug the appliance when not in use. Always allow it to completely cool before cleaning.

SAUTÉING

1. Plug in the appliance; the blue indicator light will start flashing above the warm/cancel button. The appliance will remain in the cancel function until the sauté button is pressed. Place cooking bowl into the cooking base.
2. Press the sauté button. The cook indicator light above the sauté button will illuminate blue and cooking will begin.
3. Place the lid on the cooking bowl and preheat for approximately 3-6 minutes. (A)
4. Once preheated, add the food and any needed liquids into the cooking bowl to sauté. Manually stir as needed to ensure desired results.

Note: Do not use metal utensils as it could scratch the nonstick finish.

5. When the sautéing is done, either continue cooking with the instructions listed in the “Helpful Hints” section or turn the appliance to warm by pressing the warm/cancel button twice. When the blue light is solid the unit is in the keep warm setting. The cooking bowl may be hot. Always use hot pads when removing bowl.
6. Unplug the appliance when not in use. Always allow it to completely cool before cleaning.

PASTA

1. Plug in the appliance; the blue indicator light will start flashing above the warm/cancel button. The appliance will remain in the cancel function until the pasta button is pressed.
2. Fill the cooking bowl with water, up to the 9 cup marking and place into the cooking base. Then place the pasta basket in the cooking bowl. (B)
3. Press the pasta button. The cook indicator light above the pasta button will illuminate blue and heating will begin.
4. With the lid on, allow the water to come to a boil. Add up to 8 ounces of pasta to the pasta basket.
5. Cook pasta, uncovered, according to package directions. Once pasta is cooked to desired consistency, use hot pads to remove the pasta basket to drain the pasta water into the cooking bowl.
6. When the pasta is done, press the warm/cancel button once. When the blue light is flashing, the unit will stop cooking. The pasta/steaming basket handles may be hot. Always use hot pads when removing basket.
7. Unplug the appliance when not in use. Always allow it to completely cool before cleaning.



STEAMING (PASTA FUNCTION)

1. Plug in the appliance; the blue indicator light will start flashing above the warm/cancel button. The appliance will remain in the cancel function until the pasta button is pressed.
2. Fill the cooking bowl with 1 ½ cups of water and place in the cooking base.
3. Place the foods to be steamed inside of the pasta/steaming basket and set the basket inside of the cooking bowl. (B) The water level in the cooking bowl should not be touching the basket. Cover with lid.

Note: *Always keep lid on while steaming.*

4. Press the pasta button. The cook indicator light above the pasta button will illuminate and heating will begin.
5. Steaming times vary between vegetables and food types; begin checking for doneness after initial 5 minutes. Refer to the Steaming Chart in this instruction booklet for additional steam times.

Note: *When steaming vegetables or other foods without rice in the cooking bowl, the unit will not automatically switch to warm.*

6. When steaming is done (if not also cooking rice) press the warm/cancel button once. When the blue light is flashing, the unit will stop cooking. The pasta/steaming basket handles may be hot. Always use hot pads when removing basket.
7. Unplug the appliance when not in use. Always allow it to completely cool before cleaning.

RISOTTO

1. Plug in the appliance: the blue indicator light will start flashing above the warm/cancel button. The appliance will remain in the cancel function until the risotto button is pressed.
2. Place cooking bowl into cooking base. Fit the stirring arm over the prongs on the drive shaft in the base of the cooking bowl. (C)
3. Press the risotto button. The cook indicator light above the risotto button will illuminate blue and the unit will begin heating. The stirring arm will start rotating after approximately 5 seconds. It will continue to rotate throughout the entire cooking process.
4. Place the lid on the cooking bowl, and let the All-in-One Cooking Pot preheat for approximately 3–6 minutes.
5. Once preheated, add ingredients (Arborio, onion, garlic, etc.) and any necessary liquid. Cook according to recipe or package directions.



Note: A risotto recipe is provided in the RECIPE section of this booklet.

6. Place the lid back on the cooking base and allow the stirring arm to cook the risotto.
7. Once the risotto is done, the blue cook indicator light will shut off and the blue light will illuminate above the warm/cancel button. The warm indicator light will stay on until the unit is unplugged. The cooking bowl may be hot. Always use hot pads when removing bowl.
8. Unplug the appliance when not in use. Always allow it to completely cool before cleaning it and the stirring arm.

SLOW COOK

1. Plug in the appliance; the blue indicator light will start flashing above the warm/cancel button. The appliance will remain in the cancel function until the slow cook button is pressed.
2. Place the cooking bowl into the cooking base and fill with desired ingredients. (D) Do not fill above the 9 cup marking inside the cooking bowl.
3. Press the slow cook button. The cook indicator light above the slow cook button will illuminate blue and the unit will begin cooking.



NOTE: The slow cook function is a high setting and will cook foods faster than a normal low setting.

4. The slow cook function will cook foods up to 8 hours before the unit will switch to keep warm. If your recipe calls for less time, manually switch the unit to keep warm by pressing the warm/cancel button twice. When the blue light is solid, the unit is in the keep warm setting. The cooking bowl may be hot. Always use hot pads when removing bowl.
5. Unplug the appliance when not in use. Always allow it to completely cool before cleaning.

CLEANING AND CARE

This product contains no user serviceable parts. Refer service to qualified service personnel.

CLEANING

Important: *Never immerse cooking base in water or other liquids.*

1. Always unplug the appliance and allow to cool completely before cleaning.
2. Wash cooking bowl and glass lid in warm, soapy water. If food sticks to the cooking bowl or stirring arm, fill the bowl with warm, soapy water and allow it to soak before cleaning with plastic scouring pad.

Note: *The cooking bowl, glass lid, pasta/steaming basket, and stirring arm are dishwasher safe.*

3. Wipe interior and exterior of the cooking base with a soft, slightly damp cloth or sponge. Never use abrasive cleaners or scouring pads to clean the cooking base, as they may damage the surfaces.
4. Allow to dry thoroughly before storing.

STORING

Make sure that the appliance is thoroughly cool and dry. Never wrap the cord tightly around the appliance; keep it loosely coiled. Placing the lid on upside-down for storage can help save space.

HELPFUL HINTS AND TIPS

RICE TIPS

- When measuring uncooked rice; do not use a standard 1 cup (8 fluid oz.) measuring cup. A standard rice cup is $\frac{2}{3}$ cup (5 fluid oz.); the same size as the provided rice measuring cup. One $\frac{2}{3}$ cup (5 fluid oz.) of dry rice will yield approximately 1 cup (8 fluid oz.) of cooked rice.
- Rinse the rice with water to remove any excess starch and then drain.
- How to use the water markings
 - Scoop in the desired amount of rice into the cooking bowl using the provided rice measuring cup.
 - Fill the cooking bowl with water to the corresponding water marking, i.e. for 1 rice cup, fill to the 1 cup water marking, etc.
- To reduce foaming, add a small amount of butter or oil to the water before cooking.
- Kosher salt has no impurities and dissolves faster than table salt. If using kosher salt, you may find you want to add a little more than if using table salt. About $\frac{3}{4}$ tsp. of kosher salt is recommended for each rice cup (5 fluid oz.) of uncooked rice.
- White rice can be stored in an airtight container in a cool dark place for up to one year.
- Brown rice can be stored in an airtight container in a cool dark place for up to six months. Refrigeration or freezing extends its shelf life.

- Try using broth, stock or reconstituted bouillon in place of water for additional flavor. If you do, no additional salt may be necessary.
- Do not keep small amounts of rice in the warm cycle for extended periods of time because it can dry out the rice.
- During cooking, a thin crust may develop on the rice at the bottom of the bowl. If you do not like rice with a crust, you can easily peel it off and discard it.
- Taste/firmness will vary depending on the quality/type of rice used and length of time it is cooked. For softer, fluffier rice, add a little more water. For firmer rice, use less water.
- For other types of grains not listed in the cooking chart, follow package directions.

CHART FOR RICE COOKING

If desired, add seasonings and oil or butter with rice before adding water.

| AMOUNT OF RICE | AMOUNT OF WATER | APPROX. COOKING TIME | YIELD (standard 8 oz. cups) |
|---|-----------------|----------------------|-----------------------------|
| FOR WHITE LONG GRAIN, JASMINE, BASMATI, YELLOW, OR MEDIUM GRAIN RICE | | | |
| 2 rice measures | to 2 mark | 21 to 26 minutes | 3.5 cups |
| 3 rice measures | to 3 mark | 23 to 28 minutes | 5.3 cups |
| 4 rice measures | to 4 mark | 25 to 30 minutes | 7 cups |
| 5 rice measures | to 5 mark | 27 to 32 minutes | 8.8 cups |
| 6 rice measures | to 6 mark | 29 to 34 minutes | 10.5 cups |
| 7 rice measures | to 7 mark | 31 to 36 minutes | 12.3 cups |
| 8 rice measures | to 8 mark | 33 to 38 minutes | 14 cups |
| 9 rice measures | to 9 mark | 35 to 40 minutes | 15.8 cups |
| 10 rice measures | to 10 mark | 37 to 42 minutes | 17.5 cups |
| FOR BROWN RICE | | | |
| 2 rice measures | 3 cups | 28 to 33 minutes | 4.5 cups |
| 3 rice measures | 4 ½ cups | 30 to 35 minutes | 6.8 cups |
| 4 rice measures | 6 cups | 32 to 37 minutes | 9 cups |
| 5 rice measures | 7 ½ cups | 34 to 39 minutes | 11.3 cups |
| 6 rice measures | 9 cups | 36 to 41 minutes | 13.5 cups |
| 7 rice measures | 10 ½ cups | 38 to 43 minutes | 15.8 cups |
| 8 rice measures | 12 cups | 40 to 45 minutes | 18 cups |

Note: As you experiment with different brands and types of rice, make note of needed changes to directions and adjust accordingly in subsequent cooking sessions.

ADDITIONAL USES FOR YOUR ALL-IN-ONE COOKING POT

Packaged foods: condensed and ready to serve soups, pastas, and stews

- Do not fill the cooking bowl above the highest water marking cup level on the cooking bowl.
- For even heating, stir occasionally.
- Always use a kitchen timer. Do not rely on the control switch on the appliance since it is not intended to be an indicator of cooking time for soups and stews.
- Use only boneless meats and poultry that are cut into cubes no larger than 1 ½ inches. It is not necessary to brown the meats before cooking.
- When cooking rice or pasta in the soup, add additional liquid in the recipe.
- Since most frozen vegetables cook very quickly, it is best to add them at the end of the cooking time. Stir them into the soup or stew and allow the mixture to cook an additional 5 to 10 minutes.
- Choose recipes that will cook in 1 hour or less.

Oatmeal or Hot Cereals

- Steel Cut Oats work best.
- Do not fill bowl more than half way with liquids, as the oatmeal will expand during the cooking process.
- For even heating, stir occasionally.
- When the oatmeal is done, the appliance will switch to warm. Please note that this is for well-done oatmeal. If you prefer a different consistency, monitor the cooking process to manually switch to warm for desired results.
- Choose recipes that will cook in 1 hour or less.

CHART FOR STEAMED VEGETABLES

Steam using 1 ½ to 2 cups of water, stock, or vegetable broth (cold or room temperature).

| VEGETABLE | AMOUNT | PREPARATION | TIME | SUGGESTIONS |
|-------------------|--------|--|------------------|---|
| Fresh Asparagus | ½ lb. | Wash; break off woody base where spears snap easily. | 15 to 18 minutes | Season with salt, pepper, and grated lemon peel. |
| Fresh Green Beans | ½ lb. | Leave whole, trim end or cut into 2-inch pieces. | 15 to 18 minutes | Season with salt, pepper, and freshly snipped dill. |

| VEGETABLE | AMOUNT | PREPARATION | TIME | SUGGESTIONS |
|---|------------------------|--|------------------|---|
| Fresh Beets (quartered) | 1 lb. (about 5 medium) | Remove stem and root ends. Peel and cut into wedges. | 26 to 28 minutes | Serve with butter. |
| Fresh Broccoli | 1 lb. | Cut into florets. | 15 to 18 minutes | Season with salt, pepper, and grated lemon peel. |
| Brussels Sprouts | 4 cups | Cut a cross in the base of each sprout. | 24 to 26 minutes | Garnish with chopped, toasted hazelnuts. |
| Cabbage | 1 lb. | Cut in wedges. | 24 to 26 minutes | Garnish with crumbled, cooked bacon. |
| Carrots | 12 oz. | Slice. | 18 to 20 minutes | Season with salt, pepper, and grated orange peel. |
| Cauliflower | 12 oz. | Cut into florets. | 22 to 25 minutes | Garnish with buttered, toasted bread crumbs. |
| Corn | 1 ½ lb. | 2–4 ears. | 20 to 22 minutes | Serve with butter and spices. |
| Snow peas or Sugar Snap Peas | 8 oz. | Trim and leave whole. | 12 to 14 minutes | Serve with minced green onions and drizzled with soy sauce. |
| New potatoes (red) | 6 medium (about 1 lb.) | Cut in half. | 24 to 26 minutes | Toss with butter and parsley. |
| Fresh leaf spinach | 4 cups firmly packed | Use whole leaves. | 10 to 15 minutes | Garnish with roasted garlic and toasted pine nuts |
| Butternut squash | 1 lb. | Peel and cut into 1-inch cubes. | 24 to 26 minutes | Serve with butter and spices. |
| Summer Squash (yellow squash or zucchini) | 1 lb. | Slice. | 16 to 18 minutes | Season with salt and garlic pepper |
| Frozen Vegetables, including mixed vegetables such as broccoli medley, broccoli stir fry, and pepper stir fry | 10 oz. to 1 lb. | Remove from bag and season. | 16 to 18 minutes | |
| Frozen peas | 1 lb. | Remove from bag. | 14 to 16 minutes | Stir in chopped, fresh mint. |

CHART FOR STEAMED FISH

Add 1 ½ cups water to rice cooking bowl. Add 1 lemon, thickly sliced, to water. Season fish with lemon juice and Seafood Seasoning.

| FISH | AMOUNT | PREPARATION | TIME | SUGGESTIONS |
|-----------|---------------------|-----------------------------|--|--|
| Salmon | 1 ½ lbs. | Fillets | 20 to 22 minutes | Top with lemon slices and snipped, fresh dill. |
| Scallops | 1 lb. | Medium size | 14 to 16 minutes | Very tender; serve with tartar sauce and lemon wedges. |
| Snapper | 1 lb. | Whole, remove head and tail | 20 to 22 minutes | Drizzle with garlic, soy vinaigrette |
| Shrimp | 1 lb. (20 to 24) | | 15 to 18 minutes or until shrimp turn pink | Season with Seafood Seasoning and lemon. |
| Swordfish | 1 lb. | 2 medium steaks | 15 to 17 minutes | Very tender; serve with tartar sauce and lemon wedges. |

TROUBLESHOOTING

| PROBLEM | POSSIBLE CAUSE | SOLUTION |
|--|---|---|
| Some kernels of rice do not seem fully cooked | <ul style="list-style-type: none"> • The rice was not allowed to finish cooking • There was not enough water in the cooking bowl. | <ul style="list-style-type: none"> • Add a few more tablespoons of water and cook a little longer. Press the Rice button again. Recheck the rice when the appliance switches back to warm. |
| Cooking bowl is not as clean as I would like. | <ul style="list-style-type: none"> • Starch built up on sides and bottom of the bowl. | <ul style="list-style-type: none"> • Fill the bowl with hot soapy water and let stand for several minutes; then use a nylon scrubber along sides and bottom. Rinse well. |

| PROBLEM | POSSIBLE CAUSE | SOLUTION |
|--------------------------|---|---|
| Rice boils over. | <ul style="list-style-type: none"> • Too much rice is being cooked. • There is too much water for the amount of rice. | <ul style="list-style-type: none"> • Make sure to cook no more than maximum amount suggested in this manual. The amount of rice to be cooked should match the water markings on the bowl. • Add a small amount (1 Tbs.) of butter or oil to water before cooking. |
| Rice is too dry. | <ul style="list-style-type: none"> • There is too much rice or not enough water. | <ul style="list-style-type: none"> • Use the rice measuring cup that comes with the appliance. The rice measure provided holds $\frac{2}{3}$ cup (5 fluid oz.) of uncooked rice. |
| Rice is gummy. | <ul style="list-style-type: none"> • There is too much water or not enough rice. | <ul style="list-style-type: none"> • Add water to match water markings on the rice bowl. Make sure you have the correct ratio of $\frac{2}{3}$ cup (5 fluid oz) rice to 1 cup water marking. |
| Risotto burns. | <ul style="list-style-type: none"> • There's not enough liquid in the cooking bowl. | <ul style="list-style-type: none"> • Add additional liquid to the cooking bowl and switch back to the risotto cooking function. |
| Risotto is gummy. | <ul style="list-style-type: none"> • Too much liquid was added all at once. | <ul style="list-style-type: none"> • Follow the recipe directions in the Instruction Booklet for adding liquid one cup at a time. This will allow the risotto to cook to the perfect consistency. |
| Pasta is hard. | <ul style="list-style-type: none"> • Pasta was not cooked long enough. | <ul style="list-style-type: none"> • For al dente pasta, cook 8-10 minutes. If you prefer a softer pasta, cook 3-5 minutes longer. |

If additional assistance is needed, please contact our consumer service team at 1-800-231-9786.

RECIPES

TASTY TUSCAN SOUP WITH KALE

Prep Time: 15 min.

Cook Time: 6 hours

Makes: 8 (1cup) servings

Ingredients

| | |
|---|--|
| 1 lb. Italian sausage | 2 cans (14 oz. each) chicken broth |
| 1 medium onion, chopped | 1/4 cup Parmesan cheese |
| 2 cans (15 oz. each) cannellini beans, drained and rinsed | 6 cups loosely packed chopped fresh kale |
| 2 cans (14 oz. each) diced tomatoes | |

Directions

Place Italian sausage and onion into the cooking bowl. Press the SAUTE button. Cook and stir 8 to 10 minutes or until meat is cooked and onion is tender. Remove bowl from base; discard drippings from pan.

Add remaining ingredients to cooking bowl; stir to combine.

Cook, covered on SLOW COOK setting 5 to 6 hours.

TIP: Serve with a crisp side salad and Italian bread.

UDON NOODLE SALAD

Prep Time: 15 min., plus refrigeration

Cook Time: 10 min.

Makes: 8 (1 cup) servings

Ingredients

| | |
|----------------------------------|---|
| 1 pkg. (11 oz.) dry Udon noodles | 1 Tbsp. Sriracha sauce |
| 1/4 cup sesame oil | 6 oz. pea pods |
| 1/3 cup honey | 6 oz. small cooked salad shrimp (51-70 ct.) |
| 1/3 cup soy sauce | |

Directions

Fill cooking pot with water. Press PASTA button and bring water to a boil. Place noodles in pasta basket; cook 10 minutes or until tender. Drain and rinse with cold water.

Combine cooked noodles, pea pods and shrimp in medium bowl; set aside.

Mix oil, honey, soy sauce and Sriracha sauce in small bowl. Pour over noodle mixture; toss to coat.

Cover; refrigerate at least 2 hours to allow flavors to blend.

MUSHROOM RISOTTO

Prep Time: 15

Cook Time: 30

Makes: 8 (1/2 cup) servings

Ingredients

2 Tbsp. olive oil

1 (8 oz.) pkg. sliced Portobello mushrooms

1/2 cup diced shallots

2 Tbsp. butter, divided

3/4 cups Arborio rice

1/4 cup dry white wine

3 cups chicken broth

1/4 cup fresh grated Parmesan cheese

Fresh ground sea salt and black pepper to taste

Directions

Press the sauté button and add olive oil; heat 2 to 3 min with the lid on. Add mushrooms and shallots; cook and manually stir 3 min. or until softened. Remove from cooking bowl; set aside.

Attach the stirring arm over the prongs on the drive shaft in the base of the cooking bowl. Switch to the risotto button and melt 1 Tbsp. butter in the cooking bowl. Add rice. Cook with stirring arm in place 5 min. or until rice is light, golden brown in color. Add wine and continue cooking until wine is absorbed.

Add 1 cup chicken broth; cook until absorbed. Continue adding broth 1 cup at a time, until liquid is absorbed and the rice is al dente, about 30 min.

Add mushrooms, remaining butter and Parmesan cheese. Cook and stir 1 to 2 minutes to combine.

WARRANTY INFORMATION

For service, repair or any questions regarding your appliance, call the appropriate 800 number listed within this section. Please **DO NOT** return the product to the place of purchase. Also, please **DO NOT** mail product back to manufacturer, nor bring it to a service center. You may also want to consult the website listed on the cover of this manual.

Two-Year Limited Warranty (Applies only in the United States and Canada)

What does it cover?

- Any defect in material or workmanship provided; however, Spectrum Brands, Inc.'s liability will not exceed the purchase price of product.

For how long?

- Two years from the date of original purchase with proof of purchase.

What will we do to help you?

- Provide you with a reasonably similar replacement product that is either new or factory refurbished.

How do you get service?

- Save your receipt as proof of date of sale.
- Visit the online service website at www.prodprotect.com/applica, or call toll-free **1-800-231-9786**, for general warranty service.
- If you need parts or accessories, please call **1-800-738-0245**.

What does your warranty not cover?

- Damage from commercial use
- Damage from misuse, abuse or neglect
- Products that have been modified in any way
- Products used or serviced outside the country of purchase
- Glass parts and other accessory items that are packed with the unit
- Shipping and handling costs associated with the replacement of the unit
- Consequential or incidental damages (Please note, however, that some states do not allow the exclusion or limitation of consequential or incidental damages, so this limitation may not apply to you.)

How does state law relate to this warranty?

- This warranty gives you specific legal rights. You may also have other rights that vary from state to state or province to province.

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14003-01

T22-5002748