

Southern Secrets

Spices, Marinades, BBQ Sauces and Batters



Kickin' Cajun Seasoning for Frying Turkeys
Steak Seasoning for Frying or Grilling
BBQ Rub for Smoking Ribs and More



Fish and Seafood Batters
Original Crispy Batter
Original Crispy Cajun Batter
Southern Style Corn Meal Breading

Injectable Turkey Marinades
Garlic & Herb
Buttery Creole



Marinades and Sauces not Shown:
 Sizzlin' Steak Marinade, Glazing Honey Injectable Marinade,
 Kickin' Cajun Hot Wing Sauce, Hot and Spicy BBQ Sauce
 and Grandma's Mild BBQ Sauce

Call 800-489-1581 or www.masterbuilt.com

Southern Secrets Gift Packs



Turkey Cookin' Kit



Steak and BBQ Cookin' Kit



Fish and Wing Cookin' Kit



6" Food Skimmer
 Model - MS6



Model - IS35
 Injecting
 Syringe

Model - DFTH
 6" Thermometer



MASTERBUILT Steak Cooker Pot



WARNING

For Your Safety Please Read

Models: 18SK

Never leave cooking pot unattended while Oil/Grease is heating.

Never leave cooking pot unattended while the food is cooking.

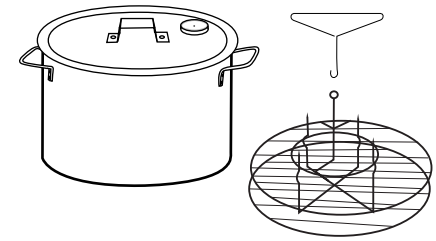
Never leave cooking pot unattended until Oil has cooled completely.

Oil will heat up fast.

Watch the thermometer until it reaches 350° and while the food is cooking to make sure Oil/Grease maintains 350°.

Oil/grease will auto ignite at 600° to 700°.

Oil/Grease will catch FIRE and cause serious damage to yourself and/or property even death.

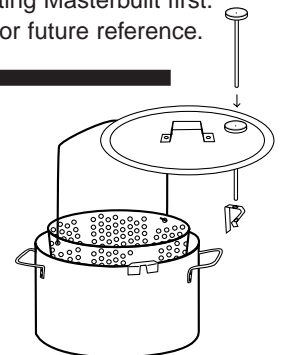


Failure to follow these instructions and warnings properly could result in fire or explosion, which could cause property damage, personal injury, or death.

If parts are missing Do Not Use Cooker. Call MASTERBUILT at 800-489-1581 for replacement parts. Do Not Return to dealer without contacting Masterbuilt first. Tips and Recipes are inside the manual, save this manual for future reference.

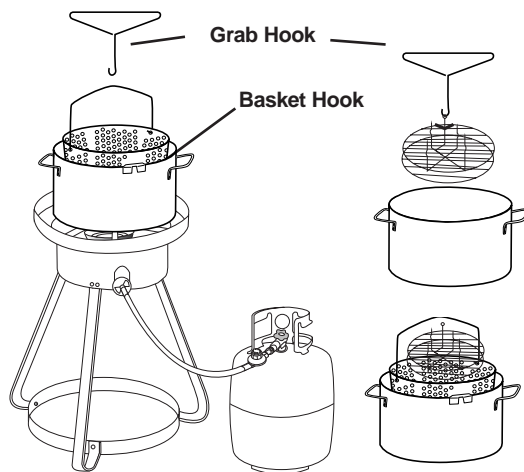
Installing Thermometer

1. Place stem of thermometer through hole in lid.
2. Slide clip onto stem.



How to Use the Drain Hook Basket:

1. Hook basket to the side of the cooking pot. (As Shown)
2. Place seasoned food into basket.
3. With oil/grease at 350° slowly submerge basket or rack into oil/grease using grab hook. (Wear Protective Gloves)
4. Cover with lid.
5. When food is ready to be removed turn the burner to the OFF position, remove lid and use the grab hook to hook basket wire handle pulling basket up slowly. (Wear Protective Gloves)
6. Hook basket to the side of the pot, this will allow the food to drain and cool.

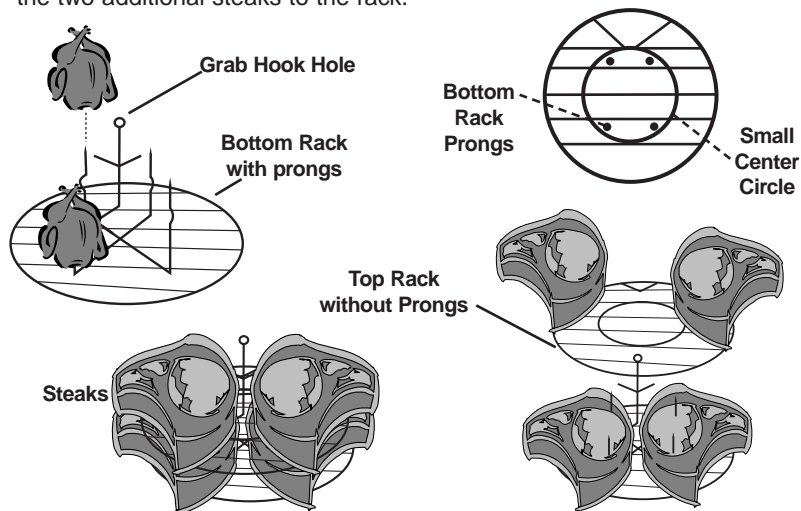


Steak Rack:

The steaks can be placed into the pot alone while cooking. We suggest placing the rack into the basket while cooking. You can hook the basket to the side of the pot allowing steaks and other foods to drain and cool.

How to use Steak Rack:

The 4 prong steak rack can hold up to 4 steaks, 4 cornish hens (1 Per Prong Without Using the Top Rack) or 8 pork chops (2 Per Prong Using Top Rack). To use pierce each steak onto 2 prongs as shown. Place rack without prongs on next. This rack is secured into place by allowing the 4 prongs of the bottom rack to fit inside the small center circle of the top rack. With the top rack in place add the two additional steaks to the rack.



NEVER LEAVE UNATTENDED

HERES WHAT'S NEEDED & HOW TO FRY A STEAK

- Choose steaks to your desired thickness.
- Season the outside of the steak with Masterbuilt's Sizzlin' Steak seasoning rub.
- The amount of oil needed is **2 gallons**.

STEP 1 - Place each steak on the rack as shown on page 7.(Double Stack)

STEP 2 - With each steak seasoned and on the rack it's time to heat up the cooking oil. Bring oil temperature to 350°F, keeping a close watch on the temperature. (It is important to maintain a 350°F temperature while cooking.) Place rack in the basket or directly into pot, (using basket is optional.) Lower basket into 350°F grease or oil very slowly. (Wear a cooking glove.)

Cooking Time for 1 to 4 steaks:

Thickness	Medium Rare	Medium	Well Done
12"	1 Minute	2 Minute	3 Minute
3/4"	2 Minute	3 Minute	4 Minute
1"	3 Minute	4 Minute	5 Minute
1 1/4"	4 Minute	5 Minute	6 Minute
1 1/2"	5 Minute	6 Minute	7 Minute

STEP 3 - When cooking is complete **Turn Cooker OFF** and remove food slowly.

HERES WHAT'S NEEDED & HOW TO FRY CORNISH HENS

- 1 to 4 Completely Thawed Cornish Hens
- Inject each hen with MASTERBUILT's Buttery Creole Marinade and season the outside of the hens with Masterbuilt's Kickin' Cajun seasoning rub.
- The amount of oil needed is **2 gallons**.

Cooking Time:

If you are cooking 4 cornish hens use the hen that weighs the most.

Example:

3 minutes per pound plus 5 minutes to the total cooking time.

(1.87 Pounds for 1 hen x 3 Minutes = 5.61 + 5 Minutes = 10.61 Total **11 Minutes**)

11 minutes is the total cooking time required for all 4 hens.

When cooking is complete **Turn Cooker OFF** and remove food slowly.

BUFFALO WINGS

- 1 gallon vegetable oil
- 24 chicken wings
- 1 small bottle of hot sauce (your choice)
- 1/2 teaspoon of salt
- 1/4 teaspoon of pepper
- 1/4 cup butter or margarine, melted
- 1 teaspoon white vinegar
- Pinch of garlic salt
- Celery sticks (Optional Side Dish)
- Blue cheese dressing

Thaw wings (if frozen) and place into basket. Pour 1 gallon of oil/grease into a 10 1/2-quart pot and bring temperature to 350°F. (CAUTION: HOT) Slowly place the basket of wings into grease and cook 8 to 12 minutes. Remove and drain wings; pour into bowl. Mix hot sauce with melted margarine and garlic salt. Pour over wings, mix well, and serve.

LOW COUNTRY BOIL

- 1 lb. shrimp
- 1 lb. craw fish
- 1 lb. link sausage
- 8 pieces of short ear corn
- 2 bags of crab boil mix
- 2 lbs. of whole new potatoes

Use a large pot and bailing basket, add water and 2 bags of crab boil mix to the pot and bring water to a boil. Allow water to boil for 15 minutes and add sausage (cut sausage in 1/4-inch thick slices). Three minutes later, add potatoes; 3 minutes later, add corn; 3 minutes later, add shrimp and craw fish together; 3 minutes later, remove and serve.

For a Cajun flair, pour on top of newspaper in the middle of your table and enjoy.