



**nuwave®**  
**BR AVO® XL PRO**  
**SMART OVEN & AIR**  
**FRYER WITH GRILL**

**Recipe Book**



Read the Owner's Manual before using the PIC.

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Measurement Chart

Teaspoon = t	Fahrenheit = °F	Minute = min
Tablespoon = T	Celsius = °C	Second = sec
Cup = c	Fluid Ounces = fl oz	Inch = in.
Ounce = oz	Liter = L	Dozen = doz
Pound = lb(s)	Milliliter = ml	Hour = hr
Quart = qt	Package = pkg.	Gram = g
Pint = pt	Gallon = gal	Kilogram = kg

Probe Temperature Guide

Meats	Oven Temp. °F	Rare °F	Med Rare °F	Med °F	Med Well °F	Well °F
Chicken, breast Turkey, breast Duck, breast	360					165
Chicken, whole Turkey, whole Duck, whole	360					165
Chicken, thigh Turkey, thigh Duck, thigh	360					165
Steak 1-inch thick	450	125	135	145	150	160
Burgers Slb	450	125	135	145	155	160
Roast Beef (bone-in) Roast Beef (boneless)	350	125	135	145	150	160
Lamb (bone-in) Lamb (boneless)	350	125	135	145	150	160
Pork (bone-in) Pork (boneless)	350			145	150	160
Salmon, Tuna, Halibut, Swordfish	450			145	150	160
Fish Steaks 1-inch thick	450			145	150	160
Sausage	450					160
Note: Times may vary depending on cooking preference. Consuming raw or undercooked meats, poultry, or seafood may increase your risk of food borne illness. *To reduce the risk, cook your food to USDA-safe temperatures.						





# Baked Eggs in Hell

**Serves: 2 Level: 1**

## **Ingredients:**

4 eggs  
2 red peppers, roasted  
5 dried Arbol chilies  
1 Roma tomato  
Sea salt, as needed  
Freshly ground black pepper, as needed  
Pinch chili flakes

Optional: toast or choice of cheese

## **Directions:**

1. In a blender or food processor, combine all the ingredients except for the eggs.
2. Pour the sauce into an oven-safe bowl or dish.
3. Crack 4 eggs into the sauce, removing some of the egg white.
4. Open the Bravo door and place the bowls onto the Cooking Rack position 1. Press **On/Off** to turn on the Bravo. Press **Preset** use default Preset 1. Press **START/PAUSE** to begin cooking 360°F for 18 minutes.
5. The Bravo will beep three times and display “End”.
6. When done, carefully remove the bowl from the Bravo.
7. Serve the eggs with toasted bread or top with cheese and enjoy.

Temperatures and times can be adjusted on all functions before and during the cooking process.





# Homemade Granola

**Serves: 2   Level: 2**

## **Ingredients:**

2c oats  
¼c almonds  
¼c cashews  
¼c pecans  
¼c raisins  
¼c dried cranberries  
3T maple syrup  
1t vanilla extract  
Sea salt, as needed  
3T coconut oil

## **Directions:**

1. In a large mixing bowl, combine all the ingredients.
2. Place the granola mixture onto the Grill/Griddle Grill side-up onto the Mesh Rack. Place the Mesh Rack into position 2. Pressto turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 2. Press **START/PAUSE** to begin to dehydrate the granola mixture 120°F for 5 hours. The Bravo will beep three times and display “End”.
3. When done, carefully remove the grill from the Bravo and let it cool. Serve after cooling or store in a container for up to 2 weeks.



# Griddled Breakfast Pork Sausage Links or Patties

**Serves: 3 Level: 3**

## **Ingredients:**

9 ea. (2oz.) breakfast pork sausage links or patties

## **Directions:**

1. Open the Bravo door and place the Grill/Griddle, Griddle side-up onto the Mesh Rack into position 3. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 3. Press **START/PAUSE** to begin the preheating to 375°F.
2. Once the Bravo is preheated, it will beep twice, ready, 10 second countdown, one more beep. Open the Bravo door and pull out the Mesh Rack and Grill. Lay the breakfast links or patties in 3 rows of 3, then slide the Grill back into the Bravo. Close the Bravo door to resume cooking 375°F for 8 minutes.
3. After the Bravo is finished cooking, it will beep 3 times and display “End”. Serve and enjoy.

**Note:** Check the breakfast patties or links with handheld meat thermometer to ensure that they are cooked to 160°F.





# Griddled Sunny Side-Up Egg

**Serves: 2 Level: 1**

## **Ingredients:**

4 ea. large eggs

Non-stick cooking spray, as needed

Sea salt, as needed

Freshly ground black pepper, as needed

## **Directions:**

1. Place the Grill/Griddle, Griddle side-up onto the Mesh Rack, open the Bravo door and place the Mesh Rack and Grill/Griddle into position 1.
2. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 4. Press **START/PAUSE** to begin the preheating to 300°F, 20% top 80% bottom.
3. While the Bravo is preheating, crack 4 eggs into 4 small dishes for easy egg pouring. Once the Bravo is finished preheating, the Bravo will beep twice, ready, 10 second countdown, one more beep.
4. Open the Bravo door and pull out halfway the Grill/Griddle. Spray the Grill/Griddle with nonstick food spray. Pour one egg from each dish onto the Grill/Griddle and slide it all the way back into the Bravo. Close the Bravo door to begin cooking at 300°F, 20% top 80% bottom for 7 minutes.
5. Once cooking has finished, the Bravo will beep 3 times and display “End”. Open the Bravo door and remove the eggs. Season each egg with salt and pepper and slide them off the Grill/Griddle with a spatula. Serve and enjoy with Grilled Thick Bacon (recipe on page 6).



# Grilled Thick Sliced Bacon

**Serves:** 2 or 3 **Level:** 3

## **Ingredients:**

6 ea. thick sliced bacon

## **Directions:**

1. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 5. Press **START/PAUSE** to begin the preheating to 375°F.
2. While the Bravo is preheating, place the Grill/Griddle, Grill side-up onto the Mesh Rack and lay six (6) pieces of thick-cut bacon on it. Once the Bravo is preheated, it will beep twice, ready, 10 second countdown, one more beep. Open the Bravo door and place the Mesh Rack and Grill into position 3. Close the Bravo door to begin cooking 375°F for 10 minutes.
3. The Bravo is finished cooking, it will beep 3 times and the display will show “End”. Serve and enjoy.

**NOTE:** If you enjoy crisper bacon, when the Bravo reaches 10 minutes, press **START/PAUSE** to pause, flip the bacon, press **START/PAUSE**, and cook for an additional minute.





# Grilled Shrimp

**Serves: 2 Level: 3**

## **Ingredients:**

1½lbs. shrimp, peeled and deveined  
1 lemon, juice only  
2T butter, softened  
4 cloves garlic, minced  
Sea salt, as needed  
Freshly ground black pepper, as needed  
Pinch chili flakes  
2T chives (for garnish)

## **Directions:**

1. Open the Bravo door and place the Gril/Griddle, Grill side-up onto Mesh Tray slide into position 3 Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 6. Press **START/PAUSE** to begin the preheating to 425°F.
2. In a small pot melt butter, once melted add garlic, lemon juice, chili flake, salt and pepper. Then toss the shrimp with the seasoned melted butter.
3. Once the Bravo is preheated, it will beep twice, ready, 10 second countdown, one more beep. Open the Bravo door and pull out the pull out the Chrome Mesh Rack. Lay seasoned shrimp on the Grill and push back the Mesh Rack into the Bravo. Close the Bravo door to begin cooking 425°F for 8 minutes.
4. The Bravo will beep 3 times and display “End”. Serve and enjoy.
5. When done, sprinkle chives over the top.



# Lemon Sesame Salmon

**Serves: 2 Level: 3**

## **Ingredients:**

2 (8oz.) salmon filets, skin on  
Non-stick cooking spray, as needed  
1T fresh chives, minced  
6 lemon wheels, cut into ½-inch slices

## **Sesame Glaze:**

2T honey  
½ lemon, juice only  
2T soy sauce  
1T sesame seeds  
2T sugar

## **Directions:**

1. Insert Probe in middle of one of the filets Salmon.
2. Coat Salmon with sesame glaze, reserve extra glaze for later use.
3. Sprinkle lemons with sugar
4. Place Grill/Griddle, Grill side up onto the Mesh Rack on position 3. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 7. Press **START/PAUSE** and begin preheating to 450°F.
5. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, one more beep, Open the Bravo door Spray Grill with nonstick cooking spray and place Salmon and lemons on grill.
6. Remove lemons once caramelized.
7. Once the Probe Internal Temperature reaches 110°F the Bravo will double beep three times. Open the Bravo door and remove the salmon filets, leaving the Probe in to monitor carryover cooking to 130°F When the carryover target temperature is reached, the Bravo will beep three times and display “End”.
8. Serve salmon after brushing with reserved glaze, with caramelized lemons and fresh chives.





# Crab Cakes with Roasted Red Pepper Sauce

Serves: 4 Level: 3

## Ingredients:

### For Crab Cakes:

1c cracker meal  
1 egg, beaten  
½ c milk  
12oz. jumbo lump crab meat  
1T baking powder  
1 bunch parsley, chopped  
1 lemon, zested

1 stalk celery, finely diced  
2T mayonnaise  
Extra-virgin olive oil, as needed  
Lemon wedges (for garnish)

### For Red Pepper Sauce:

1 (8oz.) jar roasted red peppers, drained  
1c mayonnaise  
½ c chili sauce

## Directions:

1. In a large mixing bowl, add cracker meal and create a well in center of the meal.
2. In another bowl, combine the egg and milk and add to the well in cracker meal. Using a fork, combine the cracker meal and liquid together to moisten the meal.
3. Add crab, baking powder, parsley, lemon zest, celery, and mayonnaise. Mix well to combine.
4. Open the Bravo door and place the Grill/Griddle, Griddle side up on the Mesh Rack into position 3. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 8. Press **START/PAUSE** to begin the preheating to 375°F.
5. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, one more beep. Open the Bravo door. Form crab cake patties, and brush olive oil on both sides place on the Grill/Griddle. Close the Bravo door to begin cooking 375°F for 15 minutes. The Bravo will beep three times and display “End”.
6. Serve them with red pepper sauce and lemon wedges.

### For Red Pepper Sauce:

1. Place the red peppers into a food processor or blender and add mayonnaise and chili sauce.
2. Pulse the mixture until everything is combined and the desired consistency is reached.



# Roasted Chicken

**Serves:** 4 **Level:** 1

## **Ingredients:**

1 (4lb.) whole chicken, giblets and neck removed  
3T extra-virgin olive oil  
1 lemon, juice only  
Sea salt, as needed  
Freshly ground black pepper, as needed  
5 cloves garlic  
4 sprigs rosemary

## **Directions:**

1. Pat the chicken dry with paper towels before placing it in a bowl and tossing it in oil.
2. Season the chicken with salt, pepper, and lemon juice.
3. Place the garlic and rosemary into the cavity of the chicken.
4. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 9. Press **START/PAUSE** to begin the preheating to 350°F.
5. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, one more beep. Open the Bravo door. Place the chicken onto the Grill/Griddle, Grill side-up onto the Mesh Rack and place into position 1. Insert the Probe into the thickest part of the chicken breast. Close the Bravo door begin cooking 350°F to Probe Internal Temperature 165°F.
6. Once Probe Internal Temperature 155°F is reached, the Bravo will double beep three times.
7. Open the Bravo door and remove the chicken, leaving the Probe in to monitor carryover cooking to 165°F. When the carryover target temperature is reached, the Bravo will beep three times and display “End”.
8. Carve the chicken and serve.





# Roasted Turkey Drumsticks

Serves: 2 Level: 1

## Ingredients:

2 (10oz.) turkey drumsticks, skin-on  
Sea salt, as needed  
Freshly ground black pepper, as needed  
1t paprika  
1t thyme  
2T garlic powder  
2T extra-virgin olive oil

## Directions:

1. Pat the drumsticks dry with paper towels.
2. Once dried, coat the drumsticks with olive oil and season them with the dry ingredients.
3. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 10. Press **START/PAUSE** to begin the preheating to 350°F.
4. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, one more beep. Open the Bravo door. Place the Drumstick onto the Grill/Griddle, Grill side up, on the Chrome Rack and place into position 1. Insert the Probe into one of the Drumsticks. Close the Bravo door to begin cooking, 350°F to Probe Internal Temperature 165°F.
5. Once Probe Internal Temperature 155°F is reached, The Bravo will double beep three times.
6. Open the Bravo door and remove the turkey drumsticks, leaving the Probe in to monitor carryover cooking to 165°F. When the carryover target temperature is reached, the Bravo will beep 3 times and display “End”.
7. Serve and enjoy.



# Roasted Cornish Hens

**Serves: 2 Level: 1**

## **Ingredients:**

2 Cornish hens  
1 yellow onion, quartered  
4 stalks celery, large dice  
3T extra-virgin olive oil  
Sea salt, as needed  
Freshly ground black pepper, as needed  
4 cloves garlic  
2T chili powder  
4T parsley, chopped (for garnish)

## **Directions:**

1. In a small bowl, combine all the dry ingredients.
2. Rub the hens with oil and then season them with the dry seasoning mixture.
3. Stuff the cavities with the onion, celery, and garlic.
4. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 11. Press **START/PAUSE** to begin the preheating to 350°F.
5. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and one more beep. Open the Bravo door. Place the Grill onto the Mesh Rack and slide into position 1. Insert the Probe into one of the breast of the largest bird. Place hens onto the Grill. Close the Bravo door. To begin cooking 350°F to Probe Internal Temperature 165°F.
6. Once Probe Internal Temperature 155°F is reached the Bravo will double beep three times.
7. Open the Bravo door and remove the hens, leaving the Probe in to monitor carryover cooking to 165°F When the carryover target temperature is reached, the Bravo will beep three times and display “End”.
8. Garnish with parsley and serve.





# Turkey Sliders

Serves: 4 Level: 1

## Ingredients:

1lb. ground turkey  
2 slices Colby Jack cheese, each cut in half  
4 dinner rolls, each cut in half  
½t garlic powder  
Sea salt, to taste  
Non-stick cooking spray, as need

## Directions:

1. Form the ground turkey into four individual 4 oz. patties and season them with salt, pepper, and garlic powder.
2. Open the Bravo door. Place the Grill/Griddle, Grill side-up onto the Mesh Rack and slide into position 1. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 12. Press **START/PAUSE** to begin the preheating to 450°F.
3. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and one more beep. Open the Bravo door. Insert the Probe into the side of one of the turkey sliders. Pull out the Grill, Spray Grill with nonstick cooking spray. Place the sliders on the Grill. Close the Bravo door to begin cooking 450°F to Probe Internal Temperature 155°F. Once the internal temperature is reached, the Bravo will double beep three times.
4. Open the Bravo door and pullout Grill, top each turkey slider with cheese. Slide the Grill back into Bravo and cook until Internal Probe Temperature 165°F and the cheese melts. The Bravo will double beep three times and display “End”.
5. Remove, place each slider on a half a roll, and then cover with the other half. Serve.





# Grill Herbed Dijon Mustard Chicken Breast

Serves: 2 Level: 3

## Ingredients:

2 ea. (8oz.) boneless chicken breast	½t dried rosemary
2oz. extra virgin olive oil	1 ea. juice lemon
2oz. white wine vinegar	1 ea. clove garlic
1T brown sugar	sea salt, as needed
½t dried thyme	freshly ground black pepper, as needed
½t dried oregano	Non-stick cooking spray, as needed

## Directions:

1. Place the olive oil, vinegar, lemon juice, and brown sugar into a mixing bowl and mix well. Add spices and garlic to a mortar and pestle grind them to a fine paste. Add chicken breast and let it marinate for 2 hours.
2. Open the Bravo door. Place the Grill/Griddle, Grill side-up onto the Mesh Rack and slide into position 3. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 13. Press **START/PAUSE** to begin the preheating to 450°F.
3. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and one more beep. Open the Bravo door and pull out Grill/Griddle. Remove the Chicken Breast from the marinade; season it with salt and pepper. Insert the Probe into the side of one chicken breast. Spray Grill with nonstick cooking spray. Place the chicken breasts on the Grill/Griddle and slide into Bravo. Close the Bravo door. Begin cooking at 450°F to Internal Probe Temperature the Bravo will double beep three times.
4. Open the Bravo door. Remove the chicken breast and vent with foil, leaving the Probe in to monitor carryover cooking to 165°F. When the carryover target temperature is reached, the Bravo will beep three times and display “End” Serve and enjoy.





# Ribeye with Roasted Mushrooms

**Serves:** 2 **Level:** 3

## Ingredients:

2 (1-inch-thick) ribeye steaks  
3T butter, melted  
2 cloves garlic, minced

sea salt, as needed  
freshly ground black pepper, to taste  
1 pack cremini mushrooms, cleaned,  
stem removed

## Directions:

1. Open the Bravo door. Place the Grill/Griddle, Grill side-up onto the Mesh Rack and place into position 3. Press **tOn/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select one of the Presets:
  - Preset 14 Rare 120°F
  - Preset 15 Medium Rare 130°F
  - Preset 16 Medium 135°F
  - Preset 17 Medium Well 145°F
  - Preset 18 Well 165°F
2. Press **START/PAUSE** to begin preheating to 450°F.
3. Mix your melted butter with the minced garlic.
4. Brush the steaks with the garlic butter and season them with salt and pepper.
5. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and beep once. Open the Bravo door and pull-out Grill/Griddle. Insert the Probe into the side of one of the steaks. Place steaks and mushrooms on the Grill. Slide the Grill back into Bravo. Close the Bravo door. To begin cooking 450°F to Internal Probe Temperature of preset selected.
6. The Bravo will double beep three times for carryover temperature:
  - Preset 14 Rare 110°F
  - Preset 15 Medium Rare 115°F
  - Preset 16 Medium 120°F
  - Preset 17 Medium well 130°F
  - Preset 18 Well 155°F
7. Open the Bravo door and remove the steaks and mushrooms, leaving the Probe in to monitor carryover cooking:
  - Preset 14 Rare 120°F
  - Preset 15 Medium Rare 130°F
  - Preset 16 Medium 135°F
  - Preset 17 Medium Well 145°F
  - Preset 18 Well 165°F
8. When the carryover target temperature is reached, the Bravo will beep three times and display “End”.
9. Serve with warm mushrooms.

# Grilled New York Strip Steak Marsala Mushrooms

**Serves: 2   Level: 3**

**Ingredients:**

- 2 ea. (11oz.) New York strip steaks

Sea salt, as needed

2oz. Marsala wine sauce (recipe on next page)
- Non-Stick cooking spray, as needed

Freshly ground black pepper, as needed

**Directions:**

1.   Open the Bravo door. Place the Grill/Grill, Griddle side-up onto the Mesh Rack and slide into position 3. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select one of the Presets:

• Preset 14 Rare 120°F

• Preset 15 Medium Rare 130°F

• Preset 16 Medium 135°F

• Preset 17 Medium Well 145°F

• Preset 18 Well 165°F

2.   Press **START/PAUSE** to begin preheating to 450°F.

3.   Spray the steaks with non-stick cooking spray and season them with salt and pepper.

4.   3.   Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, beep once. Open the Bravo door and pull out the Grill/Griddle, insert the Probe into the side of one of the steaks. Place steaks on the Grill. Slide the Grill back into Bravo. Close the Bravo door. To begin cooking 450°F to Internal Probe Temperature of preset selected:

5.   The Bravo will beep three times double beeps for carryover temperature:

• Preset 14 Rare 110°F

• Preset 15 Medium Rare 115°F

• Preset 16 Medium 120°F

• Preset 17 Medium Well 130°F

• Preset 18 Well 155°F

6.   Open the Bravo door and remove the steaks, leaving the Probe in to monitor carryover cooking:

• Preset 14 Rare 120°F

• Preset 15 Medium Rare 130°F

• Preset 16 Medium 135°F

• Preset 17 Medium Well 145°F

• Preset 18 Well 165°F

7.   When the carryover target temperature is reached, the Bravo will beep 3 times and display “End”.

8.   Place the steaks on 2 platters and spoon the Marsala Mushroom Sauce over the steaks. (See recipe below). Serve and enjoy.

## Marsala Mushroom Sauce

**Ingredients:**

- 2T   Butter

6oz. Small cremini mushrooms (cut in half)

4oz. Shallots (Julienne)

8oz. Marsala Wine

4oz. Beef broth

2T Corn Starch

2T Water

**Directions:**

- 1.Place butter into a saucepan and get it very hot over a medium-high heat. Add the mushrooms and brown them on both sides for about 2 min. per side. Remove the mushrooms with a slotted spoon and set them aside. Add the shallots, brown them for 3 to 4 min., remove them with a slotted spoon and set them aside.

2.Remove the pan from the heat and pour in the Marsala wine. Deglaze and lower the heat to low, reducing the contents to a ¼c. Add the Beef Broth and bring it to a boil. Make a slurry with cornstarch and water and slowly whisk it into the broth-wine mixture. Lower the heat and add the mushrooms and shallots. Simmer the sauce for 20 min.

3.Pull the pan off the heat and set it aside. Serve it with New York Strip Steaks or Chicken.





# Grilled Bacon Wrapped Molasses Glazed Filet Mignon

**Serves: 2   Level: 3**

**Ingredients:**

2 ea. (5oz.) Filet Mignon	Non-stick cooking spray, as needed
2 ea. Applewood smoked bacon	Sea Salt, as needed
2T molasses	Freshly ground black pepper, as needed
2 toothpicks	

**Directions:**

1. Open the Bravo door. Place the Grill/Griddle, Grill side-up onto the Mesh Rack and slide into position
3. Press **tOn/Off** o turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select one of the Presets:
  - Preset 14 Rare 120°F
  - Preset 15 Medium Rare 130°F
  - Preset 16 Medium 135°F
  - Preset 17 Medium Well 145°F
  - Preset 18 Well 165°F
2. Press **START/PAUSE** to begin preheating to 450°F.
3. While the Bravo is preheating, prepare the filets for grilling. Wrap a piece of bacon around each filet and fasten the bacon with a toothpick. Brush each filet completely with 1T of molasses; spray both sides with nonstick cooking spray, and then season the filets with salt and pepper. Insert the Probe into one of the filets so the tip is in the center of the meat.
4. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown and beep once. Open the Bravo door and pull out the enamel broiling rack, place filets on the enamel broiling rack. Slide the enamel broiling rack back into Bravo. Close the Bravo door. To begin cooking 450°F to Internal Probe Temperature of preset selected.
5. The Bravo will double beep times for carryover temperature.
  - Preset 14 Rare 110°F
  - Preset 15 Medium Rare 115°F
  - Preset 16 Medium 120°F
  - Preset 17 Medium Well 130°
  - Preset 18 Well 155°F
6. Open the Bravo door and remove the filets leaving the Probe in to monitor carryover cooking:
  - Preset 14 Rare 120°F
  - Preset 15 Medium Rare 130°F
  - Preset 16 Medium 135°F
  - Preset 17 Medium Well 145°F
  - Preset 18 Well 165°F
7. When the carryover target temperature is reached, the Bravo will beep three times and display “End”.
8. Serve and enjoy.



# Open-Faced Reuben Sandwich

Serves: 2 Level: 3

## Ingredients:

2 slices rye bread  
1/2 lb pastrami, shaved  
4oz. sauerkraut, drained  
4T Thousand Island dressing  
4 slices Swiss cheese  
Non-stick cooking spray, as needed

## Directions:

1. Build the sandwich by layering the dressing, sauerkraut, pastrami, and cheese.
2. Open the Bravo door and place the Grill/Griddle, Griddle side-up onto the Mesh Rack and slide into position 3. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 19. Press **START/PAUSE** to begin the preheating to 450°F.
3. Once the Bravo is preheated, it will beep 2 times, ready, 10 second countdown, one beep. Open the Bravo door and pull out the Grill/Griddle and Spray the Griddle with nonstick cooking spray and place the sandwiches on the Griddle and then slide the Griddle back into the Bravo. Close the Bravo door to resume cooking 450°F for 4 minutes and the cheese is nice and bubbling.
4. After the Bravo is finished cooking, it will beep 3 times and display “End”.
5. When done, carefully remove the sandwich from the Bravo and let it cool for 3 minutes.
6. Serve and enjoy.





# Pork Shoulder Roast with Potatoes

Serves: 2 Level: 1

## Ingredients:

(1) 4 lb pork shoulder roast  
Sea salt, as needed  
Freshly ground black pepper, as needed  
2t garlic powder  
2t onion powder  
2t cayenne pepper, divided  
2T extra-virgin olive oil  
½lb. baby potatoes

## Directions:

1. Dry the pork shoulder with paper towels and season it with salt, pepper, garlic powder, onion powder, and 1t of cayenne. Rub the spices into the shoulder.
2. Open the Bravo door. Place the Grill/Griddle, Grill side-up onto the Mesh Rack and place into position 1. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 20, Press **START/PAUSE** to begin the preheating to 325°F.
3. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and beep once. Open the Bravo door and pull out the Grill/Griddle
4. Insert the Probe into the roast. Place the roast on the Grill. Slide the Grill back into Bravo.
5. Close the Bravo door. To begin cooking 325°F To Internal Probe Temperature 165°F
6. In a bowl, toss the potatoes in oil and season them with salt and 1t of cayenne pepper. Open the Bravo, pull out the Grill/Griddle and arrange the potatoes around the pork. Slide the Grill/Griddle back into the Bravo and close the Bravo door.
7. Continue cooking 325°F to an Internal Probe Temperature 155°F, The Bravo will double beep three times.
8. Open the Bravo door and remove the roast leaving the Probe in to monitor carryover cooking to 165°F. When the carryover target temperature is reached, the Bravo will beep three times and display “End”.
9. Serve and enjoy.





# Grilled Sweet and Spicy Pork Chops

**Serves: 2 Level: 3**

## Ingredients:

3 ea. (6 oz.) boneless pork chops	1T fresh lime juice
2oz. soy sauce	2t crushed chili flakes
3T brown sugar	2T cornstarch
1oz. cider vinegar	2T water
2oz. honey	Sea salt, as needed
	Freshly ground black pepper, as needed
	Non-stick cooking spray, as needed

## Directions:

1. Place the soy sauce, brown sugar, vinegar, honey, lime juice and chili flakes in a small saucepan and mix well. Bring the mixture to a boil and place cornstarch and water in a bowl and make a slurry. Slowly pour the slurry into the boiling glaze, stirring rapidly. Simmer for 20 minutes and set aside.
2. Open the Bravo door. Place the Grill/Griddle, Grill side-up onto the Mesh Rack place into position 3.
3. Press **On/Off** to turn on the bravo, Press **Preset** then use **START/PAUSE** dial to select presets:
  - Preset 21 Medium Well 145°F
  - Preset 22 Well 165°F
4. Press **START/PAUSE** to begin preheating at 450°F. While preheating, season pork chops with salt and pepper, brush chops on both sides with Sweet and Spicy Glaze. Insert the Probe into one of the sides of the chops so the tip is in the center of the chop. Bravo will beep twice, ready, 10 second countdown and beep once.
5. Open the Bravo door pull out the Grill, spray the Grill with nonstick cooking spray. Place Pork Chops on the Grill/Griddle and slide back into the Bravo. Close the Bravo door to begin cooking 450°F to the Internal Probe Temperature selected.
6. The Bravo will double beep three times for carryover temperature:
  - Preset 21 Medium Well 130°F
  - Preset 22 Well 155°F
7. Open the Bravo door and remove the chops leaving the Probe in to monitor carryover cooking to:
  - Preset 21 Medium Well 145°F
  - Preset 22 Well 165°F
8. When the carryover temperature is reached, the Bravo will beep three times and display “End”.
9. Serve and enjoy.





# Grilled Root Vegetables

**Serves:** 4 **Level:** 1

## **Ingredients:**

1 bunch organic colored carrots, peeled  
1/2 red onion, quartered  
6 cloves garlic  
1 yam, peeled, quartered  
Sea salt, as needed  
Freshly ground black pepper, as needed  
3T extra-virgin olive oil

## **Directions:**

1. Open the Bravo door. Place the Grill/Griddle, Grill side-up onto the Mesh Rack and place into position 1. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 23, then press **START/PAUSE** to begin the preheating to 425°F.
2. While the Bravo is preheating. Toss the vegetables in a bowl with olive oil and season with salt and pepper.
3. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and beep once. Open the Bravo door and pull out the Grill and place the vegetables onto the Grill. Slide the Grill/Griddle back into the Bravo. Close the Bravo door to begin cooking 425°F for 26 minutes. Carefully turn the vegetables halfway.
4. After the Bravo is finished cooking, it will beep 3 times and display “End”.
5. When done, carefully remove the vegetables from the Bravo and let it cool for 3 minutes.
6. Serve and enjoy.



# Grilled Asparagus

**Serves: 2   Level: 1**

## **Ingredients:**

1lb. asparagus

2T extra virgin olive oil

sea salt, as needed

freshly ground black pepper, as needed

## **Directions:**

1. Open the Bravo door place Grill/Griddle, Grill side-up into the Mesh Rack and place into position 1. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 24. Press **START/PAUSE** to begin the preheating to 425°F, 30% top heat, leaving the bottom heat at 70%.
2. While the Bravo is preheating, prepare the asparagus for grilling. Cut off the stem ends, and then place the asparagus into a mixing bowl and drizzle olive oil over them and toss to coat. Season the asparagus with salt and pepper.
3. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown and beep once. Open the Bravo door and pull out the Grill, Place all the asparagus onto the Grill. Slide the grill back into the Bravo, close the door to begin cooking 425°F, 30% top heat, bottom heat 70% for 7 minutes.
4. After the Bravo is finished cooking, it will beep 3 times and display “End”.
5. When done, carefully remove the asparagus from the Bravo and let it cool for 3 minutes.
6. Serve and enjoy.





# Sweet Potato Fries

Serves: 4 Level: 2

## Ingredients:

2 sweet potatoes, peeled, cut into wedges  
3T extra-virgin olive oil  
Sea salt, as needed  
Freshly ground black pepper, as needed  
1/2t pink peppercorns, crushed  
Green onions (for garnish)  
Maple syrup (for garnish)

## Directions:

1. Open the Bravo door. Place the Grill/Giddle, Grill side-up onto the Mesh Rack and place into position 2. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 25. Press **START/PAUSE** to begin the preheating to 425°F.
2. While the Bravo is preheating. Toss the sweet potatoes in a bowl with olive oil and season with salt and pepper.
3. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and beep once. Open the door and pull out the Grill, place the sweet potatoes onto the Grill. Slide Grill back into the Bravo close the door to begin cooking 425°F for 15 minutes.
4. After the Bravo is finished cooking, it will beep 3 times and display “End”.
5. When done, carefully remove the sweet potato fries from the Grill. Garnish with green onions and maple syrup.



# Goat Cheese-Stuffed Mushrooms

**Serves:** 4 **Level:** 2

## **Ingredients:**

1 lb Cremini mushrooms, stems removed  
Sea salt, as needed  
Freshly ground black pepper, as needed  
10 oz goat cheese, crumbled  
4T chives, sliced (for garnish)

## **Directions:**

1. Open the Bravo door. Place the Grill/Griddle, Grill side-up onto the Mesh Rack and place into position 2. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 26. Press **START/PAUSE** to begin the preheating to 425°F.
2. Stuff the mushrooms with the goat cheese.
3. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown and beep once. Open the Bravo door and pull out the Grill, place the stuffed mushrooms onto the Grill. Slide Grill back into the Bravo close the door to begin cooking 425°F for 10 minutes.
4. After the Bravo is finished cooking, it will beep 3 times and display “End”.
5. When done, carefully remove from the Grill. Garnish your stuffed mushrooms with sliced chives.





# Baked Sweet Potatoes

**Serves: 4   Level: 1**

## **Ingredients:**

4 sweet potatoes  
2T extra-virgin olive oil  
Sea salt, as needed  
Butter, as needed  
Freshly ground black pepper, as needed

## **Directions:**

1. Open the Bravo door. Place Mesh Rack and place into position 1. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 27. Press **START/PAUSE** to begin the preheating to 425°F.
2. While the Bravo is preheating. Toss the sweet potatoes in a bowl with olive oil and season with salt and pepper.
3. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown and beep once. Open the Bravo door and pull out the Mesh rack, place grill on rack. Place the sweet potatoes onto the Grill. and slide back into the Bravo, close the door to begin cooking 425°F for 45 minutes.
4. After the Bravo is finished cooking, it will beep 3 times and display “End”.
5. When done, carefully remove from the Bravo. Split open each sweet potato and top them with butter and salt.



# Cajun-Roasted Potatoes

Serves: 6 Level: 3

## Ingredients:

2 lbs. baby potatoes  
¼c extra-virgin olive oil  
2 cloves garlic, minced  
Sea salt, as needed  
Freshly ground black pepper, as needed  
½t cayenne pepper

## Directions:

1. Open the Bravo door. Place the Grill/Griddle, Grill side-up onto the Mesh Rack and place into position 3 Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 28. Press **START/PAUSE** to begin the preheating to 450°F.
2. While the Bravo is preheating. Toss the potatoes in a bowl with olive oil, garlic and cayenne. Season with salt and pepper.
3. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and beep once. Open the Bravo door and pull out the Mesh Rack, place the potatoes onto the Mesh Rack and slide back into the Bravo, close the door to begin cooking 450°F for 23 minutes.
4. After the Bravo is finished cooking, it will beep 3 times and display “End”.
5. When done, carefully remove from the Mesh Rack.
6. Serve and enjoy.





# Triple-Cheese Pita Pizza

**Serves: 2 Level: 2**

## **Ingredients:**

(2) 6½ -inch Pita

## **Topping:**

½c tomato sauce

3 cloves garlic, minced

2T extra-virgin olive oil

Sea salt, as needed

Freshly ground black pepper, as needed

3T grated Parmesan cheese

8oz fresh Mozzarella cheese

8oz Cheddar cheese, grated

## **Directions:**

1. Open the Bravo door. Place the Grill/Griddle Griddle side-up onto the Mesh Rack and place that into position 2. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 29. Press **START/PAUSE** to begin the preheating to 400°F, 30% top heat/70% bottom heat.
2. Brush olive oil onto the pita and then evenly spread the tomato sauce and minced garlic. Add all the cheeses.
3. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and beep once. Open the Bravo door and pull out the Griddle. Place the Pita Pizzas onto the Griddle and slide back into the Bravo close the door to begin cooking 400°F 30% top heat 70% bottom heat for 11 minutes.
4. After the Bravo is finished cooking, it will beep 3 times and display “End”.
5. When done, use the Pizza Peel to remove the pizza and let it rest for 3-4 minutes.
6. Cut the pizzas into 4 pieces Pizza Server/Cutter and serve.

Note: Pita Pizza time can be adjusted to allow for less crispy results, if desired.





# Margherita Pizza

Serves: 2 Level: 2

## Ingredients:

### Dough:

2½c “00” pizza flour  
1t sugar  
½t active dry yeast  
½t sea salt  
½c warm water  
1T extra-virgin olive oil

### Topping:

1c sun-dried tomatoes  
½c tomato sauce  
3 cloves garlic, minced  
Sea salt, as needed  
Freshly ground black pepper, as needed  
3T grated Parmesan cheese  
8oz fresh Mozzarella cheese  
6 basil leaves

## Directions:

1. In a bowl, combine the sugar, flour, yeast, and salt.
2. Add warm water and oil and with the dry ingredients to form a dough.
3. Scrape the dough onto a floured surface and knead the dough until it becomes tacky.
4. Place the dough back into the bowl and cover. Set the bowl a warm place.
5. Allow the dough to rise for about 90 minutes, or until the dough has doubled in size.
6. Once the dough has doubled, place it on a floured surface and roll it out into a round shape.
7. Open the Bravo door. Place the Grill/Griddle Griddle side-up onto the Mesh Rack and place that into position 2.
8. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 29. Press **START/PAUSE** to begin the preheating to 400°F.30% top heat/70% bottom heat.
9. Brush the olive oil onto the dough, and then spread the tomato sauce on top. Sprinkle Parmesan cheese, mozzarella cheese, and basil onto the pizza and then top it with sun-dried tomatoes.
10. Once the Bravo is preheated the Bravo will beep twice,ready, 10 second countdown, and beep once . Open the Bravo door and pull out the Grill/Griddle, Place the Pizza onto the Grill/Griddle and slide back into the Bravo close the Bravo door
11. After the Bravo is finished cooking, it will beep 3 times and display “End”.
12. When done, use the Pizza Peel to remove the pizza and let it rest for 3-4 minutes.
13. Cut the pizza into 4 pieces with Pizza Cutter and serve.

Note: For crispier crust, place Pizza Stone on position 1.





# Meat Lover's Pizza

Serves: 2 Level: 2

## Ingredients:

### Dough:

2½c “00” pizza flour  
1t sugar  
½t active dry yeast  
½t sea salt  
½c (warm water)  
1T extra-virgin olive oil

### Topping:

1c Italian sausage, rolled into balls  
1T extra-virgin olive oil  
½c pepperoni  
½c bacon, diced  
3 cloves garlic, minced  
½c tomato sauce  
Sea salt, as needed  
Freshly ground black pepper, as needed  
3T grated Parmesan cheese  
8oz fresh Mozzarella cheese  
6 basil leaves

## Directions:

1. In a bowl, combine the flour, sugar, yeast, and salt.
2. Add in the warm water and oil and combine these with the dry ingredients to form a dough.
3. Scrape the dough onto a floured surface and knead the dough until it becomes tacky.
4. Place the dough back into the bowl and cover. Set the bowl a warm place.
5. Allow the dough to rise for about 90 minutes, or until the dough has doubled in size.
6. Once the dough has doubled, place it on a floured surface and roll it out into a round shape.
7. Open the Bravo door. Place Grill/Griddle Griddle-side up onto Mesh Rack and place into position 2. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 29. Press **START/PAUSE** to begin the preheating to 400°F.30% top heat /70% bottom heat.
8. Spread the tomato sauce onto the dough and layer on the toppings.
10. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown and beep once. Open the Bravo door and pull out the Griddle. Place the Pizza onto the Griddle and slide back into the Bravo close the door to begin cooking 400°F 30% top heat 70% bottom heat for 11 minutes.
11. After the Bravo is finished cooking, it will beep 3 times and display “End”.
12. When done, use the Pizza Peel to remove the pizza and let it rest for 3-4 minutes.
13. Cut the pizza into 4 pieces Pizza Cutter and serve.





# Beef Jerky

Serves: 4 Level: All

## Ingredients:

1lb. flank steak, sliced into strips  
½c soy sauce  
Sea salt, to taste  
Fresh ground black pepper, to taste  
1½T liquid smoke  
1T garlic powder

## Directions:

1. In a bowl, combine the marinade ingredients. Add the beef strips and coat them with the marinade. Place the beef strips into a bag and store them in the refrigerator overnight.
2. Lay the beef strips onto Mesh Rack and place into position 2. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 30. Press **START/PAUSE** to begin cooking 170°F for 9 hours.
3. After the Bravo is finished DEYHDRATING, it will beep 3 times and display “End”. Carefully remove the jerky from the Bravo and let it cool for 10 min.
4. Enjoy or store in a resealable container.

Note: Use grill on cooking rack on position 1, to catch marinade drippings.





# Banana Chips

Serves: 2 Level: All

## Ingredients:

2 bananas, sliced into rounds

## Directions:

1. Lay the banana slices onto Mesh Rack and place into position 2. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 31. Press **START/PAUSE** to begin cooking 135°F for 8 hours.
2. After the Bravo is finished DEYHRATING, it will beep 3 times and display “End”. Carefully remove the banana chips from the Bravo and let it cool for 5 minutes.
3. Enjoy or store in a resealable container.



# Candied Bacon

**Serves:** 6 **Level:** All

## **Ingredients:**

12 slices bacon

1/3c brown sugar

4T maple syrup

Freshly ground black pepper, as needed

## **Directions:**

1. Lay the bacon strips and top them with maple syrup onto Mesh Rack and place into position 2. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 32. Press **START/PAUSE** to begin cooking 150°F for 1 hour and 15 minutes.
2. After the Bravo is finished DEYHDRATING, it will beep 3 times and display “End”. Carefully remove the Candied Bacon from the Bravo and let it cool.
3. Enjoy or store in a resealable container.

Note: Use grill on position 1, to catch any drippings.





# Croutons

Serves: 8 Level: 3

## Ingredients:

1 loaf one-day-old bread (sourdough, challah, etc.), cubed

1/3c extra-virgin olive oil

Sea salt, as needed

Freshly ground black pepper, as needed

2T herbs de Provence

## Directions:

1. In a bowl, combine bread, olive oil, salt, pepper, and herbs de Provence.
2. Lay the bread onto Mesh Rack and place into position 3, and place grill in position 1 on shelf rack. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 33. Press **START/PAUSE** to begin cooking 360°F for 15 minutes.
3. After the Bravo is finished “baking”, it will beep 3 times and display “End”. Carefully remove the croutons from the Bravo and let it cool for 5 minutes.
4. Serve on top of a salad and enjoy.



# Sun-Dried Tomatoes

Serves: 2 Level: All

## Ingredients:

2lbs Roma tomatoes, each halved  
Sea salt, as needed  
Freshly ground black pepper, as needed  
1/3c extra-virgin olive oil  
2 sprigs rosemary, needles only

## Directions:

1. In a bowl, toss the tomatoes in the olive oil and season them with salt and pepper.
2. Lay each tomato half onto Mesh Rack. Strewn rosemary needles over each tomato half and place into position 3. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 34. Press **START/PAUSE** to begin cooking 140°F for 8 hours.
3. After the Bravo is finished DEYHDRATING, it will beep 3 times and display “End”. Carefully remove the tomatoes from the Bravo and let it cool for 5 minutes.
4. Enjoy or store in a resealable container.

Note: use grill on position 1, to catch any drippings.





# Dried Apricots

**Serves: 12 Level: All**

## **Ingredients:**

2lbs apricot, halved, stones removed  
Sea salt, as needed  
Freshly ground black pepper, as needed  
1 gal hot water  
½c fresh lemon juice

## **Directions:**

1. Soak the apricots for 10 min. in 1 gallon of hot water. Drain and blot dry.
2. In a bowl, mix the apricots with lemon juice.
3. Lay each the apricots out onto Mesh Rack and place into position 3. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 35. Press **START/PAUSE** to begin cooking 140°F for 20 hours.
4. After the Bravo is finished DEYHDRATING, it will beep 3 times and display “End”. Carefully remove the apricots from the Bravo and let it cool for 5 minutes.
5. Enjoy or store in a resealable container.



# Buttery Parbaked Dinner Rolls

**Serves: 12 Level: 2**

## **Ingredients:**

1 pkg. active dry yeast  
¼c warm water  
1T sugar  
1½c milk  
4c all-purpose flour, divided, additional if needed  
6T butter, softened  
1T sea salt  
Freshly ground black pepper, as needed

## **Directions:**

1. In a bowl, dissolve the yeast in warm water with 1T of sugar. Let this sit for 5 minutes.
2. Heat the milk and add in the butter. Once the milk mixture is cool, add the yeast.
3. Add in 2c of flour and mix until it makes dough. Cover the bowl and put it in a warm place to let the dough rise for 1 hour.
4. Uncover and add 2c of flour, freshly ground black pepper and salt. Knead the dough for 5 minutes.
5. Place the dough into a greased bowl. Cover and let it rise for 30 minutes. in a warm place.
6. Remove the dough from the bowl. Separate it and work it into 12 rolls. Use additional flour if needed.
7. Place Grill/Griddle Griddle side-up onto the Mesh Rack and spray with nonstick cooking spray then place rolls.
8. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 36. Press **START/PAUSE** to begin the preheating to 275°F.
9. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and beep once. Open the Bravo door place the Mesh Rack in position 2. Close the Bravo door to begin cooking 275°F for 20 minutes to parbake the rolls. When done remove and store.
10. To finish baking rolls, set bravo to 400°F and bake for 10 minutes.
11. After the Bravo is finished baking, it will beep 3 times and display “End”.
12. Remove dinner rolls and serve warm.

Note: if cooking rolls from frozen, after finished baking, let rest 2 minutes.





# Italian Loaf

**Serves: 1   Level: 2**

## **Ingredients:**

1 pkg. active dry yeast  
¼c warm water  
1t sugar  
3c bread flour  
1c warm water  
2T extra-virgin olive oil  
½t sea salt  
Non-stick cooking spray, as needed

## **Directions:**

1. In a bowl of 1/4c warm water, combine the yeast and sugar and let the mixture sit for 5 min.
2. Add flour, salt, 1c warm water and oil to the bowl and mix until soft dough is formed.
3. Spray a bowl and place the dough into the bowl. Cover and let the dough sit for 45 min. in a warm place.
4. Once the dough has risen, remove it from the bowl and knead the dough on a floured surface.
5. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 37. Press **START/PAUSE** to begin the preheating to 400°F.
6. Place Grill/Griddle Griddle side-up onto the Mesh Rack and spray with nonstick cooking spray. Form the dough into a loaf and place it onto Grill/Griddle.
7. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and one beep. Open the Bravo door. Cut slits into the top of loaf (3-4 slits) place the Grill/Griddle into position 2 close the Bravo door to begin cooking 400°F for 18 minutes.
8. After the Bravo is finished baking, it will beep 3 times and display “End”.
9. When done, remove the Mesh Rack and let the bread cool for 5 minutes.





# Frutti di Bosco

**Serves: 8 Level: 1**

## **Ingredients:**

2/3c butter, melted

1¼c sugar

8 large eggs, yolks, whites separated

½ lemon, zest only

1t cinnamon

¼t sea salt

2½c all-purpose flour

4½c mixed berries (blueberries, strawberries, raspberries), divided

## **Directions:**

1. Grease a 7-inch Springform Pan.
2. Using a mixer, cream the butter and sugar in a large mixing bowl. Add egg yolks, one at a time, and continue mixing until smooth. Add lemon zest and cinnamon.
3. In a separate bowl, whip the egg whites with the salt until stiff peaks form.
4. Gently fold the egg whites into the yolk mixture.
5. Fold the flour and 2c of the mixed berries into the mixture until everything is blended.
6. Pour the mixture into the Springform pan and spread it evenly.
7. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 38. Press **START/PAUSE** to begin the preheating to 300°F.
8. Once the Bravo is preheated the Bravo will beep twice. Open the Bravo door. Place Springform Pan on the Cooking Rack and slide into position 1. Close the Bravo door to begin cooking 300°F for 70 minutes.
9. After the Bravo is finished baking, it will beep 3 times and display “End”.
10. When done, remove Springform Pan and let the cake cool for 15 minutes before topping it with the remaining berries.
11. When done, remove the Springform pan from the Bravo and let the contents cool for 15 min. before topping it with the remaining mixed berries. Serve warm and enjoy.





# Bread Pudding

Serves: 6 Level: 2

## Ingredients:

1 loaf day-old bread, cubed  
5 eggs  
1c sugar  
3c heavy cream  
2T vanilla extract  
1t cinnamon  
Non-stick cooking spray, as needed

## Directions:

1. In a bowl, whisk together the eggs, heavy cream, vanilla, cinnamon, and sugar.
2. Spray a Baking Pan with nonstick cooking spray. Add the bread and pour the egg mixture over the bread. Allow the bread to soak up the egg mixture for about 10 minutes.
3. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 39. Press **START/PAUSE** to begin the preheating to 350°F.
4. Once the Bravo is preheated the Bravo will beep twice. Open the Bravo door. Place Baking Pan on the Cooking Rack and slide into position 2. Close the Bravo door to begin cooking 350°F for 40 minutes.
5. After the Bravo is finished baking, it will beep 3 times and display “End”.
6. When done, carefully remove the Baking Pan from the Bravo and let your Bread Pudding cool for 5 minutes. Cut, serve, and enjoy.

Note: Cover with aluminum foil when golden brown.



# Homestyle Peach Cobbler

**Serves:** 4 **Level:** 1

## **Ingredients:**

4T butter (room temperature)

1c all-purpose flour

1½c sugar, divided 1c batter, ½c peaches

1T baking powder

½c milk

4 peaches, sliced

Non-stick cooking spray, as needed

## **Directions:**

1. In a bowl, combine the butter, flour, 1c of sugar, and the baking powder. Add milk and stir to make a batter.
2. Spray 4 Ramekins with nonstick cooking spray and pour batter into the 4Ramekins and place these onto the Mesh Rack.
3. Toss 1/2c of sugar and the sliced peaches, arrange on the batter.
4. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 40. Press **START/PAUSE** to begin the preheating to 350°F.
5. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and beep once. Open the door. Place the Mesh Rack and Ramekins and slide into position 1. Close the Bravo door to begin cooking 350°F for 40 minutes.
6. After the Bravo is finished baking, it will beep 3 times and display “End”.
7. When the cooking is complete, carefully remove the Ramekins from the Bravo and let them cool for 5 minutes.





# Griddled Cheese

Serves: 2 Level: 1

## Ingredients:

4 ea. Texas Toast bread

2T butter (soften)

6 (0.75oz.) Velveeta cheese slices

## Directions:

1. Open the Bravo door and place the Grill/Griddle, Griddle side-up onto the Mesh Rack into position 1. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 41 Press **START/PAUSE** to begin the preheating to 450°F 30% top heat/70% bottom heat.
2. While the Bravo is preheating, butter all four (4) slices of Texas Toast with softened butter. Set the bread, un-buttered side down. Remove the cheese slices from their wrappers, arranging them as 1-1/2 slice per each.
3. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown and beep once. Open the Bravo door and pull the Mesh Rack and Griddle halfway out. Place 4 pieces of bread on the center of the Griddle, side by side, butter side on griddle and then top each of these with 1-1/2 slices of cheese. Slide Griddle back into the Bravo. Close the Bravo door to begin cooking 450°F 30% top heat/70% bottom heat for 1-1/2 minute .
4. After the Bravo is finished baking, it will beep 3 times and display “End”.
5. Open the Bravo and with a spatula, transfer the griddled cheese sandwiches to a cutting board. Combine the four pieces of open face into 2 sandwiches. Cut the sandwich in half on a 90° angle. Serve and enjoy.





# Air-Fried Raspberry Balsamic Pork Chops

**Serves: 4   Level: 3**

## Ingredients:

4 (7½ oz) smoked bone-in pork chops  
2 large eggs  
¼c milk  
1c panko (Japanese) breadcrumbs  
1c finely chopped pecans  
¼c all-purpose flour

1/3c balsamic vinegar  
2T brown sugar  
2T seedless raspberry jam  
1T frozen orange juice concentrate, thawed  
Non-stick cooking spray, as needed

## Directions:

1. In a shallow bowl add flour, in another shallow bowl whisk together the eggs and milk. In another shallow bowl, toss the breadcrumbs with pecans.
2. Coat the pork chops with flour, shaking off any excess. Dip them in the egg mixture, then into the crumb mixture, patting to help adhere. Repeat egg mixture and crumb mixture, patting to help adhere. Place onto a plate and put in refrigerator for ½ hour to set the breading.
3. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select one of the Presets:
  - Preset 42 Medium Well 145°F
  - Preset 43 Well 165°F
4. Press **START/PAUSE** to begin the preheating to AIR FRY 350°F.
5. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and beep once. Open the Bravo door, spray the Mesh Rack with nonstick cooking spray; arrange the pork chops in a single layer on the Mesh Rack insert the Probe into the side of one of the pork chops. Spray the chops with nonstick cooking spray and slide the Mesh Rack back into position 3. With the grill on position 1 on shelf. Close the Bravo door to begin AIR FRYING 350°F to Internal Probe Temperature selected:When Golden brown, flip over, and continue to air fry.
6. The Bravo will double beep times for carryover temperature:
  - Preset 42 Medium Well 130°F
  - Preset 43 Well 155°F
7. Open the Bravo door and remove the chops, leaving the Probe in to monitor carryover cooking:
  - Preset 42 Medium Well 145°F
  - Preset 43 Well 165°F
8. When the carryover target temperature is reached, the Bravo will beep three times and display “End”.
9. While resting, place the remaining ingredients in a small saucepan. Bring the mixture up to a boil. Cook and stir until slightly thick, 6-8 minutes.
10. Serve pork chops with this sauce.





# Air-Fried Peach-Bourbon Chicken Wings

**Serves: 2   Level: 3**

## **Ingredients:**

2lbs. Jumbo chicken wings (disjointed)	2T white vinegar
½c peach preserves	2T bourbon
1T brown sugar	1t cornstarch
1 garlic cloves, minced	1½t water
¼t sea salt	2T fresh chives, sliced

## **Directions:**

1. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 44. Press **START/PAUSE** to begin the preheating to AIR FRY 425°F.
2. Place preserves, brown sugar, garlic, and salt in a blender or food processor. Process until blended. Transfer to a small saucepan and add vinegar and bourbon. Bring to a boil. Reduce heat and simmer 6 minutes. to thicken.
3. In a small bowl, mix cornstarch and water until smooth. Stir into preserve mixture. Return to a boil, stirring constantly for 2 minutes or until thick. Pour ¼c sauce into a separate bowl for serving. Reserve: Leave remaining sauce in the saucepan.
4. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and beeps once. Open the Bravo door. Spray the Mesh Rack with nonstick cooking spray; arrange the chicken wings in a single layer on the Mesh Rack. Spray the chicken wings with nonstick cooking spray. Place into position 3, place grill on position 1 on shelf rack, close the Bravo door to begin AIR FRYING 425°F for 28 minutes.
5. At 14 minutes turn over chicken wings spray again with the nonstick cooking spray.
6. When 2 minutes is left, Open the Bravo door, pull out the Mesh Rack. Brush wings with preserve mixture from saucepan. Push Mesh Rack back in and finish cooking.
7. After the Bravo is finished AIR FRYING, it will beep 3 times and display “End”. Using a handheld meat thermometer, check to see the internal temperature of 165°F has been reached.
8. Remove. Serve wings immediately. Garnish with chives and serve with reserved sauce from bowl.





# Air-Fried Fish and Chips

**Serves: 2 Level: 3**

## **Ingredients:**

1lb. potatoes (about 2 potatoes, medium size)  
2T extra-virgin olive oil  
¼t freshly ground black pepper  
¼t sea salt

## **Fish Ingredients:**

1lb. haddock or cod filets  
1/3c all-purpose flour  
¼t freshly ground black pepper  
2 large eggs  
2/3c crushed cornflakes  
1T grated Parmesan cheese  
1/8t cayenne pepper  
1/4t sea salt  
Non-stick cooking spray, as needed  
Tartar sauce, prepared (optional)

## **Directions:**

1. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 45. Press **START/PAUSE** to begin the preheating AIR FRY 425°F.
2. Peel and cut the potatoes lengthwise into 1/4 inch-thick slices.
3. In a large bowl, toss the potatoes with oil, pepper, and salt. Spray the Mesh Rack with nonstick cooking spray, and place the potatoes in a single layer on the Mesh Rack.
4. take a shallow bowl and in it, mix the flour and pepper. In another shallow bowl, whisk the eggs with water. In a third bowl, mix the cornflakes with the cheese and the cayenne.
5. Sprinkle the fish filets with salt and dip them into the flour mixture to coat on both sides, shaking off any excess. The dip the fish in the egg mixture, then in the cornflake mixture, pressing cornflake mixture to help the coating adhere.
6. Place the fish in a single layer on the Mesh Rack, Next to potatoes, and spray the fish with the nonstick cooking spray.
7. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and beep once. Open the Bravo door. Place Mesh Rack into position 3. Place grill on position 1 on shelf rack.
8. Close the Bravo door. Press **START/PAUSE** to begin AIR FRYING 425°F for 20 minutes.
9. After the Bravo is finished AIR FRYING, it will beep 3 times and display “End”. The fish will fake easily with a fork. Serve immediately with warm chips. If desired, serve with tartar sauce.





# Spicy Air-Fried Chicken Breasts

Serves: 8 Level: 3

## Ingredients:

2c buttermilk	1c cornmeal
2T Dijon mustard	2T canola oil
2t sea salt	½t poultry seasoning
2t hot pepper sauce	½t ground mustard
1½t garlic powder	½t paprika
8 (8oz.) bone-in chicken breast halves, skin removed	½t cayenne pepper
2c soft breadcrumbs	½t dried oregano
	½t dried parsley flakes
	Non-stick cooking spray, as needed

## Directions:

1. In a large bowl, combine the first five ingredients. Add the chicken breasts turning each one in the mixture to coat them. Cover and refrigerate for 1 hour or overnight.
2. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 46. Press **START/PAUSE** to begin the preheating to AIR FRY 325°F.
3. Drain the chicken and discard the marinade. Combine the remaining ingredients in a shallow dish and stir to combine. Place the chicken, one piece at a time into the mixture and turn to coat.
4. Spray the Mesh Rack with nonstick cooking spray. Place the coated chicken breast on the Mesh Rack in a single layer. Insert the Probe into the largest chicken breast. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and beep once.
5. Open the Bravo door place Mesh rack into position 3, place grill on shelf rack position 1. Close the Bravo door to begin AIR FRYING 325°F to Internal Probe Temperature 165°F.
6. For carryover cooking, Bravo will double beep times at 155°F
7. Open the Bravo door and remove the chicken, leaving the Probe in to monitor carryover cooking:
8. When the carryover target temperature is reached, the Bravo will beep three times and display “End”.
9. Serve chicken and enjoy.





# Air-Fried Garlic-Rosemary Brussels Sprouts

Serves: 4 Level: 3

## Ingredients:

3T extra-virgin olive oil

2 garlic cloves, minced

½t sea salt

¼t freshly ground black pepper

1lb. Brussels sprouts, trimmed and halved

½c panko (Japanese) breadcrumbs

1½t minced fresh rosemary

## Directions:

1. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select one of the Preset 47. Press **START/PAUSE** to begin the preheating to AIR FRY 400°F for 15 minutes.
2. Toss the Brussels sprouts with the garlic-oil mixture in the bowl, add salt and pepper.
3. Place all of the Brussels sprouts on the Mesh Rack.
4. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and beep once. Open the Bravo door place the Mesh Rack on position 3, and place grill on position 1 on shelf rack. Close the Bravo door to begin AIR FRYING 400°F for 15 minutes.
5. Halfway, Open the Bravo door, pull out Mesh Rack and stir the Brussels sprouts. Slide back into the Bravo.
6. After the Bravo is finished AIR FRYING, it will beep 3 times and display “End”.
7. In a bowl, add the breadcrumbs with rosemary, add the cooked Brussels sprouts, toss together.
8. Pour onto a plate and serve immediately.





# Air-Fried Coconut Shrimp with Apricot Sauce

**Serves: 6 Level: 3**

## **Ingredients:**

1½ lbs. uncooked large shrimp, peeled, deveined, tails left on  
1½c sweetened shredded coconut  
½c panko (Japanese) breadcrumbs  
4 large egg whites  
3 dashes Louisiana-style hot sauce  
¼t sea salt  
¼t freshly ground black pepper  
½c all-purpose flour  
Nonstick cooking spray, as needed  
2 lemons, cut into wedges

## **Sauce:**

1c apricot preserves  
1t cider vinegar  
¼t crushed red pepper flakes

## **Directions:**

1. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select one of the Preset 48. Press **START/PAUSE** to begin the preheating to AIR FRY 425°F for 8 minutes.
2. In a shallow bowl, toss the coconut with the breadcrumbs. In another shallow bowl, whisk together egg whites, hot sauce, salt and pepper. Place flour in a third shallow bowl.
3. Dip the shrimp in the flour to coat lightly, shaking off any excess. Dip the shrimp into the egg white mixture, then into the coconut mixture, pressing to help the coating adhere.
4. Spray the Mesh Rack with nonstick cooking spray. Place the shrimp in a single layer on the Mesh Rack.
5. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown and beep once. Open the Bravo door place the Mesh Rack into position 3, place grill on shelf rack position 1. Close the Bravo door and begin AIR FRYING 425°F for 8 minutes.
6. While cooking, combine the sauce ingredients in a small saucepan. Cook and stir over a medium-low heat until the preserves melt. Serve the shrimp immediately with the sauce.
7. After the Bravo is finished AIR FRYING, it will beep 3 times and display “End”.
8. Serve immediately with Apricot sauce.





# Air-Fried Cinnamon Rolls

**Serves: 8 Level: 2**

## **Ingredients:**

1 (12.4oz.) pkg. refrigerated cinnamon rolls with icing  
Non-stick butter flavored food spray, as needed

## **Directions:**

1. Open the Bravo door. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 49. Press **START/PAUSE** to begin the preheating to AIR FRYING 350°F.
2. Once the Bravo is preheated the Bravo will beep twice.
3. While the Bravo is preheating. Separate dough into eight rolls. Set aside the icing packet. Spray Grill/Griddle Griddle side-up with butter flavor nonstick food spray. Then line Griddle with rolls in 2 rows 4 x 4 and put Griddle onto Mesh Rack.
4. Once Bravo is preheated it will beep twice, ready, 10 second countdown, and beep once. Open the Bravo door place the Mesh Rack and Griddled into position 2. Close the Bravo door to begin AIR FRYING 350°F for 10 minutes.
5. After the Bravo is finished AIR FRYING, it will beep 3 times and display “End”.
6. When done, remove the rolls. Drizzle icing over warm cinnamon rolls. Serve and enjoy.





# Air-Fried Herb and Cheese-Stuffed Burgers

**Serves: 4   Level: 3**

**Ingredients:**

- |                               |                                    |
|-------------------------------|------------------------------------|
| ½c crumbled blue cheese       | Non-stick cooking spray, as needed |
| 2 green onions, thinly sliced | 1t sea salt                        |
| 4T minced fresh parsley       | 1t dried rosemary, crushed         |
| 3T Dijon mustard, divided     | 1t dried sage leaves               |
| 6T dry breadcrumbs            | 2lb. ground beef (90% lean)        |
| 2T ketchup                    | 4 hamburger buns, split            |
|                               | Lettuce leaves (optional)          |
|                               | Tomato slices (optional)           |

**Directions:**

1. Open the Bravo door. Place the Grill/Griddle, Grill side-up onto the Mesh Rack and place into position  
3. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select one of the Presets:
  - Preset 50 Rare 120°F
  - Preset 51 Medium Rare 130°F
  - Preset 52 Medium 135°F
  - Preset 53 Medium Well 145°F
  - Preset 54 Well 165°FPress **START/PAUSE** to begin preheating 450°F.
2. In a small bowl, mix the blue cheese, green onions, parsley, and 1t mustard. In another bowl, mix the breadcrumbs, ketchup, seasonings, and the remaining mustard. Add the ground beef to the breadcrumb mixture. Mix lightly but thoroughly.
3. Shape the ground beef mixture into 8 - 4 oz. patties. Spoon the cheese mixture onto the center of 4 of the patties and then place the other four patties on top. Pressing the edges together firmly to seal completely.
4. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and beep once. Open the Bravo door and pull out the Grill and Mesh Rack halfway out and spray with nonstick cooking spray. Insert the Probe into the middle of one of the burgers. Place burgers on the Grill. Slide the Grill and Mesh Rack back into Bravo. Close the Bravo door to begin cooking 450°F to Internal Probe selected:
  - Preset 50 Rare 120°F
  - Preset 51 Medium Rare 130°F
  - Preset 52 Medium 135°F
  - Preset 53 Medium Well 145°F
  - Preset 54 Well 165°F
5. The Bravo will double beep three times for carryover temperature.
  - Preset 50 Rare 120°F
  - Preset 51 Medium Rare 130°F
  - Preset 52 Medium 135°F
  - Preset 53 Medium Well 145°F
  - Preset 54 Well 165°F
6. Open the Bravo door and remove the Grill and Mesh Rack, leaving the Probe in to monitor carryover cooking. When the target temperature is reached, the Bravo will beep 3 times and display “End”.
7. Remove burgers with a spatula. to a plate onto hamburger buns. Serve with lettuce and tomato slices





# Chocolate Chip Oatmeal Cookies

Serves: 36 Level: 2

## Ingredients:

1c butter, softened  
¾c sugar  
¾c packed brown sugar  
2 large eggs  
1t vanilla extract  
3c quick-cook oats  
1½c all-purpose flour  
1 (3.4oz.) pkg. instant vanilla pudding mix  
1t baking soda  
1t sea salt  
2c (12oz.) semisweet chocolate chips  
1c chopped nuts

## Directions:

1. In a large bowl, cream the butter and both sugars until light and fluffy. Beat in the eggs and vanilla.
2. Combine the oats flour, dry pudding mix, baking soda, and salt. Gradually add it to the creamed mixture and mix well. Stir in the chocolate chips and nuts.
3. Form 1T of dough into a dough ball and flatten it slightly. Repeat until all the dough is used.
4. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 55. Press **START/PAUSE** to begin the preheating to AIR FRYING 350°F .
5. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown and beep once. Place Grill/Griddle on Mesh Tray, Lay the flatten dough on the griddle. Open the Bravo door and slide the griddle and Mesh Rack into position 2. Close the Bravo door to begin cooking 350°F for 10 minutes.
6. After the Bravo is finished AIR FRYING, it will beep 3 times and display “End”.
7. When done, remove Mesh rack and let your cookies cool for 10 minutes on a wire rack. Serve and enjoy.





# Lemon Slice Sugar Cookies

Serves: 12 Level: 2

## Ingredients:

½c unsalted butter, softened 1 (3.4oz.) pkg. instant lemon pudding mix

Non-stick butter flavor cooking spray, if needed

½c sugar

1 large egg

2T 2% milk

1½c all-purpose flour

1t baking powder

¼t sea salt

## Icing Ingredients:

2/3 c confectioners' sugar

2 to 4t lemon juice

## Directions:

1. In a large bowl, cream the butter, pudding mix, and sugar until the mixture is light and fluffy. Then, beat in the egg and milk.
2. In another bowl, whisk together the flour, baking powder, and salt. Gradually beat the dry mixture into the creamed mixture.
3. Divide the dough in half. On a lightly floured surface, shape each piece into a 6-inch long roll. Wrap these in plastic wrap and refrigerate for 3 hours or until firm.
4. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 56. Press **START/PAUSE** to begin the preheating to AIR FRYING 325°F.
5. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and beep once. Unwrap and cut the dough crosswise into ½-inch thick slices. Place the slices in a single layer on the Grill/Griddle in the Mesh Rack. Open the Bravo door and slide the Mesh Rack into position 2. Press **START/PAUSE** to begin AIR FRYING 325°F for 10 minutes.
6. After the Bravo is finished AIR FRYING, it will beep 3 times and display “End”.
7. When done, carefully remove the Mesh Rack and let your cookies cool for 10 minutes on a wire rack. Drizzle the lemon icing over the cookies. Serve and enjoy.



# Air-Fried Reuben Calzones

**Serves: 4 Level: 2**

## **Ingredients:**

1 (16oz.) tube refrigerated pizza crust  
4 slices Swiss cheese  
1c sauerkraut, rinsed and well drained, divided  
½ lb sliced cooked corned beef  
Thousand Island salad dressing

## **Directions:**

1. On a lightly floured surface, unroll the pizza crust dough and pat it into a 12-inch square. Cut this into four squares. Layer with one slice of cheese, ¼c of the sauerkraut, and the corned beef diagonally over half of each square, coming within ½ inch of the edge.
2. Dollop ½T of Thousand Island dressing on top. Fold one corner over the filling to the opposite corner, forming a triangle. Press the edges with a fork to seal.
3. Open the Bravo door. Place Grill/Griddle Griddle-side up onto Mesh Rack and place into position 2. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 29. Press **START/PAUSE** to begin the preheating AIR FRYING to 400°F.30% top heat /70% bottom heat.
4. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and beep once. Open the Bravo door and pull out the Griddle. Place 2 Calzones onto the Griddle and Mesh Rack and slide back into the Bravo to begin cooking 400°F 30% top heat 70% bottom heat for 11 minutes.
5. After the Bravo is finished AIR FRYING, it will beep 3 times and display “End”.
6. When done, use the Pizza Peel to remove the first two calzones from the Bravo. Cover to keep warm while cooking the last two calzones by pressing **Preset** then turn **START/PAUSE** dial to select Preset 29 and AIR FRY the last 2 Calzones.
7. Serve with additional Thousand Island salad dressing.





# Rosemary Sausage Meatballs

**Serves: 24 Level: 3**

## **Ingredients:**

2lbs. bulk pork sausage  
2 T extra-virgin olive oil  
4 garlic cloves, minced  
1t curry powder  
1 large egg, lightly beaten  
1 (4oz.) jar diced pimientos, drained  
¼c dry breadcrumbs  
¼c minced fresh parsley  
1T minced fresh rosemary  
24 toothpicks  
Nonstick cooking spray, as needed

## **Directions:**

1. In a skillet, heat the oil over medium heat. Sauté the garlic with the curry powder until tender, 1 to 2 minutes, then allow the mixture to cool slightly.
2. In a bowl, combine the egg, pimientos, breadcrumbs, parsley, rosemary, and garlic mixture. Add the sausage and mix lightly but thoroughly.
3. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 57. Press **START/PAUSE** to begin the preheating to AIR FRYING 400°F.
4. Shape the mixture into 24 1¼-inch balls. Spray Mesh Rack with nonstick cooking spray. Arrange meatballs in rows 4 x 6 and set aside.
5. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and beep once. Open the Bravo door. Place the Mesh Rack into position 3, place grill on shelf rack position 1.close the Bravo door to begin AIR FRYING 400°F for 15 minutes.
6. After the Bravo is finished AIR FRYING, it will beep 3 times and display “End”.
7. Remove the meatballs from the Bravo and keep them warm. If desired, serve with toothpicks inserted.





# Air-Fried Wild Salmon and Asparagus

**Serves: 2   Level: 3**

## **Ingredients:**

2 (1- to 1½-inch-thick) wild-caught salmon filets  
2t avocado oil or extra-virgin olive oil  
2t paprika  
Sea salt, as needed  
Freshly coarse ground black pepper, as needed  
Lemon wedges  
½ bunch asparagus, bottom 2 inches trimmed off  
Extra-virgin olive oil, as needed

## **Directions:**

1. Open the Bravo door. Place Mesh Rack and place into position 3, and grill on shelf rack position 1. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 58. Press **START/PAUSE** to begin the preheating AIR FRYING 425°F .
2. While the Bravo is preheating.
3. Place trimmed asparagus spears in a bowl and drizzle olive oil over the top. Season with salt and pepper, then toss.
4. Rub each salmon filet with olive oil and season with paprika, salt, and pepper. Insert Probe into the side of one of the salmon filets.
5. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and beep once. Open the Bravo door, Place the seasoned asparagus and salmon side by side on the Mesh Rack
6. Close the Bravo door. To begin AIR FRYING 425°F to Probe Internal Temperature 110°F. The Bravo will double beep three times, open the Bravo door and remove salmon leaving the Probe in to monitor carryover cooking to 130°F. When the carryover target temperature is reached, the Bravo will beep three times and display “End”.
7. Serve the salmon and asparagus with fresh lemon wedges on side.





# New York Strip Steak with Garlic Butter

**Serves: 2   Level: 3**

## Ingredients:

2 (8oz.) New York strip steaks  
Sea salt, as needed  
Freshly coarse ground black pepper, as needed  
Extra-virgin olive oil, as needed

## Garlic Butter:

1 stick unsalted butter, softened  
2T fresh parsley chopped  
2t garlic, minced  
1t Worcestershire Sauce  
½t sea salt

## Directions:

1. Prepare the Garlic Butter: In a bowl, mix the butter, parsley, garlic, Worcestershire sauce, and salt until combined. Using plastic wrap, roll the garlic butter into a log shape, 1 inch in diameter. Refrigerate for 2 hours or until the butter is solid. The Garlic Butter may also be made one day ahead.
2. Remove the steaks from the fridge and allow them to sit at room temperature for 20 min. Rub olive oil on both sides of each steak and season with salt and coarse ground black pepper.
3. Open the Bravo door. Place the Mesh Rack and slide into position 3, place grill on shelf rack position 1. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select one of the Presets:
  - Preset 14 Rare 120°F
  - Preset 15 Medium Rare 130°F
  - Preset 16 Medium 135°F
  - Preset 17 Medium Well 145°F
  - Preset 18 Well 165°FPress **START/PAUSE** to begin the preheating to 450°F.
4. Melt 2 T garlic butter.
5. Brush the steaks with the garlic butter.
6. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and beep once. Open the Bravo door and pull out the Mesh Rack Insert the Probe into the side of one of the steaks. Place steaks on the Mesh Rack. Slide the Mesh Rack back into Bravo. Close the Bravo door to begin cooking 450°F to an Internal Probe Temperature selected:
  - Preset 14 Rare 110°F
  - Preset 15 Medium Rare 115°F
  - Preset 16 Medium 120°F
  - Preset 17 Medium Well 130°F
  - Preset 18 Well 155°F
7. Open the Bravo door and remove the steaks, leaving the Probe in to monitor carryover cooking:
  - Preset 14 Rare 120°F
  - Preset 15 Medium Rare 130°F
  - Preset 16 Medium 135°F
  - Preset 17 Medium Well 145°F
  - Preset 18 Well 165°F
8. When the carryover target temperature is reached, the Bravo will beep three times and display “End”
9. Top with the garlic butter and serve.



# Air-Fried Shrimp Egg Rolls

**Serves: 5 Level: 3**

## Ingredients:

10 large cooked shrimp, cut into small pieces  
1t toasted sesame oil  
3t ground ginger  
3 garlic cloves, minced  
1c chopped carrots  
½c sliced green onions  
2T soy sauce

½t sugar  
¼c chicken broth  
3c shredded cabbage  
10 egg roll wrappers  
1 egg, beaten  
Sweet and sour sauce  
Hot mustard sauce

Non-stick cooking spray, as needed

## Directions:

1. Heat the oil in a large skillet a medium heat. Add the ginger and garlic and cook for 30 seconds. Add the carrots and green onions to the skillet and sauté for 2 minutes.
2. While cooking, whisk together the soy sauce, sugar, and broth.
3. Stir the soy sauce mixture, cabbage, and shrimp into the vegetables in the skillet and cook for 5 minutes.
4. Remove the skillet from the heat and allow the contents to cool for about 15 minutes. Afterward, strain the liquid through a strainer.
5. Open the Bravo door. Place the Mesh Rack and place into position 3, place grill on shelf rack position 1. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 59. Press **START/PAUSE** to begin the preheating AIR FRYING 390°F.
6. Place the egg roll wrappers on a work surface. Top each with 3T of the veggie/shrimp mixture.
7. Brush some egg on the edges of each wrapper. Roll up the wrappers, folding over the sides so filling is contained.
8. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and beep once. Open the Bravo door, pull out the Mesh Rack and spray the Mesh Rack with nonstick cooking spray. Brush egg on the outsides of each egg roll before placing it onto the Mesh Rack and insert Probe into one of the egg rolls. Slide the Mesh Rack back into the Bravo. Close the Bravo door to begin AIR FRYING 390°F to Internal Probe Temperature of 165°F
9. Once the Bravo reaches 165°F. The Bravo will beep three times and display “End”.
10. Serve immediately with sweet and sour sauce and hot mustard sauce.





# Air-Fried Onion Rings

**Serves: 2 Level: 3**

## Ingredients:

½c all-purpose flour	Nonstick cooking spray, as needed
1t smoked paprika	¼c Greek yogurt
½t sea salt, divided	2T mayonnaise
2 large egg	1T ketchup
2c whole-wheat panko Japanese-style breadcrumbs	1t Dijon mustard
1 sweet onion, cut into ½-inch-thick rounds, separated into rings	1T garlic, minced
	¼t paprika

## Directions:

1. Mix the flour, smoked paprika, and ¼t salt in a shallow dish. Lightly whisk the egg and water in a second shallow dish. Stir together the breadcrumbs and remaining ¼t of salt in a third shallow dish.
2. Dredge the onion rings in the flour mixture, shaking off any excess. Dip them in the egg mixture, allowing any excess to drip off. Dredge them in the breadcrumb mixture, pressing to adhere.
3. Open the Bravo door. Place the Mesh Rack and place into position 3, place grill on shelf rack position 1. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 60. Press **START/PAUSE** to begin the preheating AIR FRYING 375°F.
4. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and beep once. Open the Bravo door, pull out the Mesh Rack. Spray the Mesh Rack with nonstick cooking spray. Coat both sides of the onion rings well with nonstick cooking spray. Arrange the onion rings in a single layer on the Mesh Rack. Slide the Mesh Rack back into the Bravo. Close the Bravo door to begin AIR FRYING 375°F for 11 minutes.
5. While cooking, in a bowl, stir together the Greek yogurt, mayonnaise, ketchup, mustard, garlic, and paprika until the mixture is smooth.
6. After the Bravo is finished AIR FRYING, it will beep 3 times and display “End”.
7. Remove the onion rings from the Bravo. Serve with Greek yogurt dipping sauce.



# Sweet Potato Chips

Serves: 2 Level: 3

## Ingredients:

1t avocado oil

1 medium sweet potato, peeled, cut across into 1/8 -inch slices

Creole seasoning to taste

## Directions:

1. Open the Bravo door. Place the Mesh Rack and place into position 3, grill on shelf rack position 1. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 61. Press **START/PAUSE** to begin the preheating AIR FRYING 400°F.
2. Place the sweet potato slices in a large bowl. Stir the sweet potatoes in the avocado oil, evenly coating each piece. Add Creole seasoning and stir to combine.
3. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and beep once. Open the Bravo door, pull out the Mesh Rack and arrange the sweet potato slices in a thin layer on the Mesh Rack. Slide the Mesh Rack back into the Bravo. Close the Bravo door to begin AIR FRYING 400°F for 11 minutes. Halfway turn chips over.
4. After the Bravo is finished AIR FRYING, it will beep 3 times and display “End”.
5. Transfer the sweet potato slices to a rack and allow them to cool. Serve.





# Turkey Breast

**Serves: 6 Level: 1**

## **Ingredients:**

1 (4lbs.) turkey breast, on the bone, with skin  
1T extra-virgin olive oil, divided  
2T sea salt  
½T poultry seasoning

## **Directions:**

1. Rub ½T of oil over the turkey breast. Season both sides with salt and poultry seasoning. Rub the remaining oil over the skin side of turkey.
2. Open the Bravo door. Place the grill on the Mesh Rack and place into position 1. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 62. Press **START/PAUSE** to begin the preheating AIR FRYING 375°F
3. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and beep once. Open the Bravo door pull out the Mesh Rack. Spray the Grill with nonstick cooking spray. Place the turkey onto the
4. Grill. Insert the Probe into the thickest part of the breast so the tip is in the center of the breast.
5. Close the Bravo door to begin AIR FRYING 375°F to Internal Probe Temperature 155°F.
6. The Bravo will double beep three times. Open the Bravo door and remove the turkey leaving the Probe in to monitor carryover cooking to 165°F. When the carryover target temperature is reached, the Bravo will beep three times and display “End”.
7. Carve the turkey breast and serve.





# Air-Fried Buffalo Cauliflower

Serves: 3 Level: 3

## Ingredients:

1 medium head cauliflower, chopped into 1½-inch florets  
4T Frank's Red Hot Sauce, (or other hot sauce)  
1½t maple syrup  
2t avocado oil  
¼t sea salt  
1T cornstarch  
Blue cheese dressing  
Ranch dressing  
Non-stick cooking spray, as needed

## Directions:

1. Add all of the ingredients except the cauliflower and dressings into a large mixing bowl. Whisk and combine thoroughly all ingredients. Add the cauliflower and toss to coat.
2. Open the Bravo door. Place the Mesh Rack and place into position 3, grill on shelf rack position 1. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 63. Press **START/PAUSE** to begin the preheating AIR FRYING 400°F for 14 minutes.
3. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown and beep once. Open the Bravo door, pull out the Mesh Rack. Spray the Mesh Rack with nonstick cooking spray. Lay the cauliflower in a single layer onto the Mesh Rack. Slide the Mesh Rack back into the Bravo. Close the Bravo door to begin AIR FRYING 400°F for 14 minutes. Halfway turn the cauliflower over to cook evenly.
4. After the Bravo is finished AIR FRYING, it will beep 3 times and display “End”.
5. Serve with blue cheese and ranch dressing.





# Air-Fried Tandoori Chicken

**Serves: 2 Level: 3**

## Ingredients:

1 lb chicken tenders, each cut in half	1t turmeric
¼c Greek yogurt	1t garam masala
1T minced ginger	1t sweet smoked paprika
1T minced garlic	1T ghee (butter for basting)
¼c cilantro	2T lemon juice
1t sea salt	2T chopped cilantro (for garnish)
1t cayenne pepper	

## Directions:

1. In a bowl, mix the yogurt, ginger, garlic, cilantro, salt, cayenne, turmeric, garam masala, and paprika. Add the chicken tenders and mix. Marinate for 30 min.
2. Open the Bravo door. Place the Mesh Rack and place into position 3, grill on shelf rack position 1. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 64. Press **START/PAUSE** to begin the preheating AIR FRYING 350°F.
3. Remove the chicken tenders from the marinade and place in a strainer to semi drip dry.
4. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and beep once. Open the Bravo door pull out the Mesh Rack. Spray the Mesh Rack with nonstick cooking spray. Place the chicken tenders in a single layer onto the Mesh Rack. Insert the Probe into largest tender. Slide the Mesh Rack back into the Bravo. Close the Bravo door to begin AIR FRYING 350°F to to Internal Probe Temperature 165°F.
5. Several times open the Bravo door, pull out the Mesh Rack from the Bravo, and baste the tenders with the ghee. Turn all tenders and baste with ghee on the other sides. Slide back the Mesh Rack into the Bravo and close the Bravo door.
6. After the Bravo is finished AIR FRYING, it will beep 3 times and display “End”.
7. Remove the chicken. Place into a bowl and add lemon juice and cilantro. Toss. Place on a serving plate.



# Air-Fried Apple Chips

**Serves:** 42 **Level:** 3

## Ingredients:

3 large sweet, crisp apples (Honeycrisp, Fuji, Jazz, or Pink Lady) each peeled, seeds removed  
¾t ground cinnamon  
Sea salt, as needed

## Directions:

1. Press **On/Off** to turn on the Bravo. Press **Preset** then turn **START/PAUSE** dial to select Preset 65. Press **START/PAUSE** to begin the preheating AIR FRYING 300°F for 18 minutes.
2. Using a mandolin or sharp knife, cut each apple sideways and into 1/8-inch rounds.
3. Mix the cinnamon and salt in a bowl. Arrange the apple slices in a single layer on the Mesh Rack. Season with the cinnamon and salt mixture.
4. Once the Bravo is preheated the Bravo will beep twice, ready, 10 second countdown, and beep once. Open the Bravo door. Slide the Mesh Rack with the apple slices, into the Bravo position 3. Close the Bravo door to begin AIR FRYING 300°F for 18 minutes.
5. After the Bravo is finished AIR FRYING, it will beep 3 times and display “End”.
6. Remove the Mesh Rack and cool the apple chips on a cooling rack. Enjoy as is or store in an airtight container.



100 PRESETS

NOTE: \*Preheat prior to cooking. See halfway column for instruction to flip, shake, or rotate your food halfway through cooking.

Simple Meals		Function	Rack	Initial		Halfway	Final		Heat
				Oven Temp.	Set Time		Probe Temp.	Carry-Over Temp.	Top/ Btm
1.	Baked Eggs in Hell	Bake	1	360°F	18min.				
2.	Homemade Granola	Dehydrate	3	120°F	5 hrs				
3.	Pork Sausage*	Bake	3	375°F	8 min.				
4.	Sunny Side-Up Egg*	Bake	1	300°F	7 min.				20% 80%
5.	Thick Bacon*	Bake	3	375°F	10 min.				
6.	Baked Shrimp*	Bake	3	425°F	8 min.				
7.	Lemon Sesame Salmon*	Bake	3	450°F	probe		110°F	130°F	
8.	Crab Cakes*	Bake	3	375°F	15 min.				
9.	Whole Roasted Chicken *	Roast	1	350°F	probe		155°F	165°F	
10.	Turkey Legs*	Roast	1	350°F	probe		155°F	165°F	
11.	Roasted Cornish Hens*	Roast	1	350°F	probe		155°F	165°F	
12.	Turkey Sliders*	Bake	1	450°F	probe		155°F	165°F	
Meats		Function	Rack	Initial		Halfway	Final		Heat
				Oven Temp.	Set Time		Probe Temp.	Carry-Over Temp.	Top/ Btm
13.	Baked Chicken Breast*	Bake	3	450°F	probe		155°F	165°F	
14.	Beef Steak*, Rare	Grill	3	450°F	probe		110°F	120°F	
15.	Beef Steak*, Medium Rare	Grill	3	450°F	probe		115°F	130°F	
16.	Beef Steak*, Medium	Grill	3	450°F	probe		120°F	135°F	

Meats		Function	Rack	Initial		Halfway	Final		Heat
				Oven Temp.	Set Time		Probe Temp.	Carry-Over Temp.	Top/ Btm
17.	Beef Steak*, Medium Well	Grill	3	450°F	probe		130°F	145°F	
18.	Beef Steak*, Well	Grill	3	450°F	probe		155°F	165°F	
19.	Reuben Sandwich*	Broil	3	450°F	4 min.				
20.	Roast Pork	Roast	1	325°F	probe		155°F	165°F	
21.	Grilled Pork Chops*, Medium Well	Grill	3	450°F	probe		130°F	145°F	
22.	Grilled Pork Chops*, Well	Grill	3	450°F	probe		155°F	165°F	
Vegetables/Pizza		Function	Rack	Initial		Halfway	Final		Heat
				Oven Temp.	Set Time		Probe Temp.	Carry-Over Temp.	Top/ Btm
23.	Grilled Vegetables*	Grill	1	425°F	26 min.				
24.	Grilled Asparagus*	Grill	1	425°F	7 min.				30% 70%
25.	Sweet Potato Fries*	Bake	2	425°F	15 min.				
26.	Stuffed Mushrooms*	Bake	2	425°F	10 min.				
27.	Baked Sweet Potatoes*	Bake	1	425°F	45 min.				
28.	Roasted Potatoes*	Roast	3	450°F	23 min.				
29.	Pizza*	Pizza	2	400°F	11 min.				30% 70%
Baked/Dehydrated Foods		Function	Rack	Initial		Halfway	Final		Heat
				Oven Temp.	Set Time		Probe Temp.	Carry-Over Temp.	Top/ Btm
30.	Beef Jerky	Dehydrate	3	170°F	9 hrs.				
31.	Banana Chips	Dehydrate	2	135°F	8 hrs.				
32.	Candied Bacon	Dehydrate	2	150°F	1 hr. 15 min.				
33.	Croutons	Bake	3	360°F	15 min.				

Baked/Dehydrated Foods		Function	Rack	Initial		Halfway	Final		Heat
				Oven Temp.	Set Time	Flip, Shake, Rotate	Probe Temp.	Carry-Over Temp.	Top/Btm
34.	Sun-Dried Tomatoes	Dehydrate	3	140°F	8 hrs.				
35.	Dried Apricots	Dehydrate	3	140°F	20 hrs.				
36.	Dinner Rolls*	Bake	2	275°F	20 min.				
37.	Italian Loaf*	Bake	2	400°F	18 min.				
38.	Frutti di Bosco*	Bake	1	300°F	1 hr 10 min.				
39.	Bread Pudding *	Bake	2	350°F	40 min.				
40.	Peach Cobbler*	Bake	1	350°F	40 min.				
41.	Griddled Cheese*	Grill	1	450°F	1 1/2 min.				30% 70%
Air-Fried Meals		Function	Rack	Initial		Halfway	Final		Heat
				Oven Temp.	Set Time	Flip, Shake, Rotate	Probe Temp.	Carry-Over Temp.	Top/Btm
42.	Air-Fried Pork Chops*, Medium Well	Air Fry	3	350°F	probe		130°F	145°F	
43.	Air-Fried Pork Chops*, Well	Air Fry	3	350°F	probe		155°F	165°F	
44.	Air-Fried Chicken Wings*	Air Fry	3	425°F	28 min.	flip			
45.	Air-Fried Fish and Chips*	Air Fry	3	425°F	20 min.				
46.	Air-Fried Chicken Breast*	Air Fry	3	325°F	probe		155°F	165°F	
47.	Air-Fried Brussels Sprouts*	Air Fry	3	400°F	15 min.	shake			
48.	Air-Fried Shrimp*	Air Fry	3	425°F	8 min.				
49.	Air-Fried Cinnamon Rolls*	Air Fry	2	350°F	10 min.				

Air-Fried Meals		Function	Rack	Initial		Halfway	Final		Heat
				Oven Temp.	Set Time	Flip, Shake, Rotate	Probe Temp.	Carry-Over Temp.	Top/Btm
50.	Air-Fried Beef Burger*, Rare	Air Fry	3	450°F	probe		110°F	120°F	
51.	Air-Fried Beef Burger*, Medium Rare	Air Fry	3	450°F	probe		120°F	130°F	
52.	Air-Fried Beef Burger*, Medium	Air Fry	3	450°F	probe		125°F	135°F	
53.	Air-Fried Beef Burger*, Medium Well	Air Fry	3	450°F	probe		135°F	145°F	
54.	Air-Fried Beef Burger*, Well	Air Fry	3	450°F	probe		155°F	165°F	
55.	Air-Fried Chocolate Chip Oatmeal Cookies*	Air Fry	2	350°F	10 min.				
56.	Air-Fried Lemon Slice Sugar Cookies*	Air Fry	2	325°F	10 min.				
57.	Air-Fried Meatballs*	Air Fry	3	400°F	15 min.				
58.	Air-Fried Salmon and Asparagus*	Air Fry	3	425°F	probe		110°F	130°F	
59.	Air-Fried Egg Rolls*	Air Fry	3	390°F	probe		155°F	165°F	
60.	Air-Fried Onion Rings*	Air Fry	3	375°F	11 min.				
61.	Air-Fried Sweet Potato Chips*	Air Fry	3	400°F	11 min.	flip			
62.	Air-Fried Turkey Breast*	Air Fry	1	375°F	probe		155°F	165°F	
63.	Air-Fried Buffalo Cauliflower*	Air Fry	3	400°F	14 min.	flip			
64.	Air-Fried Tandoori Chicken*	Air Fry	3	350°F	probe		155°F	165°F	
65.	Air-Fried Apple Chips*	Air Fry	3	300°F	18 min.				



Frozen Foods		Function	Rack	Initial		Halfway	Final		Heat
				Oven Temp.	Set Time	Flip, Shake, Rotate	Probe Temp.	Carry-Over Temp.	Top/Btm
66.	Regular French Fries*, half bag	Air Fry	3	400°F	17 min.	shake			
67.	Regular French Fries*, half bag, extra crispy	Air Fry	3	400°F	19 min.	shake			
68.	Regular French Fries*, 3/4 bag	Air Fry	3	400°F	19 min.	shake			
69.	Regular French Fries*, 3/4 bag, extra crispy	Air Fry	3	400°F	21 min.	shake			
70.	Fast Food French Fries*, half bag	Air Fry	3	400°F	13 min.	shake			
71.	Fast Food French Fries*, half bag, extra crispy	Air Fry	3	400°F	15 min.	shake			
72.	Fast Food French Fries*, 3/4 bag	Air Fry	3	400°F	18 min.	shake			
73.	Fast Food French Fries*, 3/4, extra crispy	Air Fry	3	400°F	20 min.	shake			
74.	Onion Rings*, half bag	Air Fry	3	400°F	9 min.	flip			
75.	Onion Rings*, full bag	Air Fry	3	400°F	12 min.	flip			
76.	Pot Pies*	Air Fry	2	325°F	50min.				25% 75%
77.	Hot Pockets*	Air Fry	3	350°F	17 min.				
78.	Burrito* (Chicken, Beef, Bean)	Air Fry	3	300°F	24 min.	flip			
79.	Corn Dogs*	Air Fry	3	300°F	25 min.				
80.	Lasagna*, party size	Air Fry	2	350°F	1 hr. 40 min.				
81.	Chicken Tenders*	Air Fry	3	400°F	18 min.	flip			
82.	Chicken Nuggets*	Air Fry	3	400°F	11 min.	flip			
83.	Chicken Wings*	Air Fry	3	400°F	20 min.	flip			
84.	Chicken Wings*, crispy	Air Fry	3	400°F	22 min.	flip			

Frozen Foods		Function	Rack	Initial		Halfway	Final		Heat
				Oven Temp.	Set Time	Flip, Shake, Rotate	Probe Temp.	Carry-Over Temp.	Top/Btm
85.	Pizza Bites*	Air Fry	3	400°F	7 min.				
86.	Fish Sticks*, half box	Air Fry	3	400°F	9 min.	flip			
87.	Fish Sticks*, full box	Air Fry	3	400°F	11 min.	flip			
88.	Popcorn Shrimp*, half box	Air Fry	3	425°F	12 min.				
89.	Popcorn Shrimp*, full box	Air Fry	3	425°F	13 min.				
90.	Frozen Fish Filet*	Air Fry	3	425°F	22 min.				
91.	Butterfly Shrimp*, half box	Air Fry	3	400°F	7 min.				
92.	Fruit Turnovers*	Air Fry	3	400°F	9 min.				
93.	Frozen Fruit Pie*	Air Fry	2	325°F	50 min.	rotate			
94.	Air-Fried Frozen Churro*	Air Fry	2	350°F	15 min.				
95.	French Toast Sticks*	Air Fry	3	375°F	10 min.	flip			
96.	Mini Pancake Bites*	Air Fry	3	375°F	4 min.				
97.	Waffles*	Air Fry	3	450°F	3 min.				
98.	Belgian Waffles*	Air Fry	3	375°F	3 min.				
99.	Mini Quiche*	Air Fry	3	375°F	11 min.				
100.	Breakfast Sandwich* (wrap with foil)	Air Fry	2	350°F	35 min.				

## NOTES

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