



BACON MAKER User Guide

Item: 786267

*Recipes
Inside!*



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Thank you for purchasing a Ginny's Brand Bacon Maker. No splattering grease while cooking and the grease drains right off for healthier meals. It's easy to use and easy to clean up. The compact design makes storage easy too! Enjoy!

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IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. DO NOT USE THIS APPLIANCE FOR OTHER THAN ITS INTENDED USE.
- Remove all packaging materials before first use.
- Wash all removable parts before first use. See Cleaning & Care.
- A short cord is provided to reduce the hazards resulting from tripping or entanglement. DO NOT drape the cord over a counter or tabletop where it can be pulled on or tripped over.
- We DO NOT recommend using an extension cord with this appliance. However, if an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION IS NECESSARY WHEN USING THIS APPLIANCE NEAR CHILDREN.
- A fire may occur if this appliance is used near flammable materials, including curtains, towels, walls, etc. DO NOT place any paper, plastic or other nonfood items in/on the appliance. DO NOT place the appliance or its cord on or near a heated surface or in a heated oven.
- Always use this appliance on a stable, dry, heat-resistant surface.
- DO NOT use near water.
- DO NOT use an accessory or attachment not recommended by Ginny's, as this may cause injury or damage the appliance.
- Keep hands, hair and clothing away from hot surfaces.
- Always use oven mitts when handling hot food or appliances. DO NOT attempt to move an appliance when it is hot or has hot contents.
- DO NOT use outdoors.
- Turn off and unplug this appliance when not in use.
- THERE ARE NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS OR HAS BEEN DAMAGED IN ANY MANNER.
- Appliances/tools contain valuable materials that can be recycled. Dispose of old appliances/tools using appropriate collection systems in accordance with federal and local regulations.

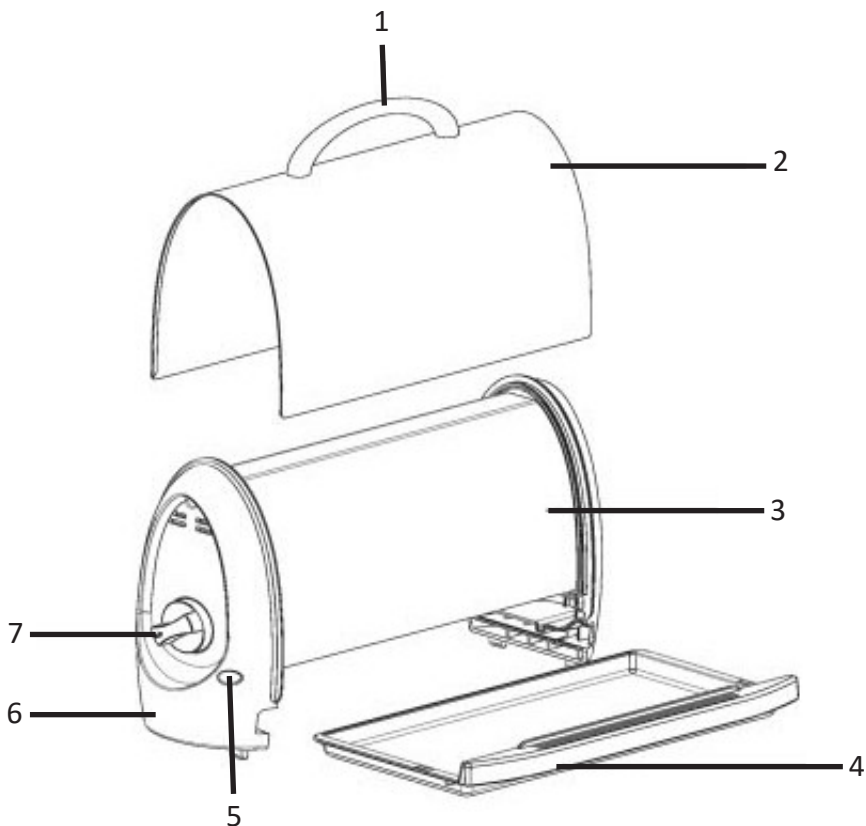
ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which 1 prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug will fit into a polarized outlet only 1 way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. DO NOT attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

SPECIFICATIONS

POWER RATING	120V/60Hz/800W
CORD LENGTH	34"
DIMENSIONS	5.8" W x 9.5" H x 13" D
MODEL	TXT-046A

GET TO KNOW YOUR APPLIANCE



1. Handle
2. Stainless Steel Cover
3. Nonstick Cooking Surface
4. Drip Tray
5. Power Indicator
6. Base
7. Control Dial/Timer

HOW TO OPERATE

- Notes:**
- Before using, make sure the bacon maker is at least 4–6" away from walls, cupboards or other appliances.
 - There may be a slight smell and some smoke the first time this appliance is used. This is normal and temporary. Make sure there is sufficient ventilation.

1. Place the bacon master on a flat, dry surface.
2. Plug the power cord into an electrical outlet.
3. Set the dial to PREHEAT and put the cover in place.
4. When the chime sounds, remove the cover and hang bacon strips over the nonstick surface, arranging them so they DO NOT touch each other.



5. Lower the bacon cover over the bacon and adjust the dial/timer to the desired cooking level (traditional, crispy or max time). DO NOT touch hot surfaces!
6. The bacon is done cooking when the chime sounds. More time may be added to the dial if bacon is undercooked for your taste.

Note: Different brands and thicknesses of bacon will vary in cooking times.

7. Use only wooden or plastic utensils to remove the bacon. To avoid scratching the nonstick surface, DO NOT use metal or sharp utensils.
8. When finished, turn off and unplug the bacon maker from the electrical outlet.

CLEANING & CARE

1. Turn off and unplug the appliance.
2. Always allow the appliance to cool completely before cleaning.
3. Remove the cover and discard the fat in the drip tray.
4. Clean the nonstick surface and outer surfaces with a soft, damp cloth.
5. Wash the cover and drip tray in warm soapy water. These parts are also dishwasher safe.
6. **DO NOT** use abrasive brushes or pads, or harsh cleaning solutions.
7. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue.
8. **DO NOT immerse any cord, plug or electrical appliance into water.**
9. Ensure all parts are dried thoroughly before reassembling and using this appliance.

WARNINGS:

- Lift the bacon maker by the base when not in use (the top handle only lifts the cover).
- Before use, unwind the power cord completely and keep the cord away from the hot parts of the appliance.
- **DO NOT** let the drip tray overflow. Empty and clean after each use.

RECIPES

Cheddar Grits with Bacon and Green Onions

1 cup uncooked instant grits	2 cloves garlic, minced
1½ cups broth or water	1½ cups cheddar cheese, grated
¼ cup butter, softened	dash cayenne pepper
2 strips bacon, cooked and chopped	salt & pepper, to taste
3 green onions, chopped	

1. Mix all ingredients in a microwave-safe bowl.
2. Cover and cook in a microwave oven at 100% power in 1-minute intervals, stirring in between, until grits are cooked (3–5 minutes total).

Serves 2–3

Bacon-Bleu Cheese Deviled Eggs

6 hard-boiled eggs, peeled	salt & pepper, to taste
¼ cup mayonnaise	paprika
1 tsp. prepared yellow mustard	2–3 Tbsp. bleu cheese crumbles
5–6 pickled jalapeno rings	3 strips bacon, cooked and chopped
2 tsp. sugar	

1. Cut the eggs in half lengthwise and carefully scoop out the yolks into a bowl. Set the whites aside.
2. Add the mayonnaise, mustard, jalapenos, sugar and salt & pepper into the bowl with the yolks. Use a fork to blend, until smooth.
3. Use a spoon to fill the egg white halves with the yolk mixture. Sprinkle with paprika and garnish with the bleu cheese and bacon.
4. Cover and chill eggs for at least 1 hour before serving.

Serves 12

RECIPES

Bacon Horseradish Mashed Potatoes

10 medium potatoes	8 strips bacon, cooked and chopped
½ tsp. salt	¼ cup sour cream
2 Tbsp. butter	4 tsp. horseradish
½ cup broth or milk	salt & pepper, to taste

1. Peel potatoes (or scrub well and do not peel) and cut into large chunks. Add the potatoes to a large pot, cover with water, and bring to a boil. Add salt and boil until tender (about 15 minutes).
2. Drain the potatoes and put them in the mixer bowl. Using the mixer on medium speed, mash the potatoes until smooth.
3. Add remaining ingredients and mix until creamy.

Serves 8

Peas and Bacon Salad

16 oz. frozen peas, thawed	½ sweet onion, minced
½ cup cheddar cheese, grated	¼ tsp. salt
½ cup mayonnaise	¼ tsp. pepper
4 strips bacon, cooked and chopped	

1. Mix all ingredients in a large bowl.
2. Cover and refrigerate for 1 hour before serving.

Serves 2–3

RECIPES

Smoked Pork Hock and Black Bean Soup

Make this hearty soup as mild or as spicy as you like, depending on the heat in your salsa (I suggest hot). Serve with tortillas or crusty bread.

2 Tbsp. olive oil	2 smoked pork hocks
1 large onion, chopped	4 carrots, sliced
3 stalks celery, chopped	2 cans (15-oz. ea.) black beans
2 cloves garlic, minced	1 cup salsa
6 cups water	½–1 tsp. salt
	3 strips bacon, cooked and chopped

1. To avoid cross-contamination, wash hands after handling raw meat.
2. Heat the olive oil over medium/high heat in a large pot. Brown the onion and celery for a few minutes, until the celery starts to become tender. Add the garlic and stir for 1 minute.
3. Add the water and pork hocks and bring to a boil, then reduce heat, cover and simmer for 1 hour.
4. Add the carrots and simmer another ½ hour.
5. Remove the pork hocks, trim the fat and cut the meat from the bones.
6. Skim excess fat from the top of the soup, then add the meat, beans and salsa. Simmer for another ½ hour or until carrots are tender. Salt to taste.
7. Garnish with the bacon and serve.

Serves 6

NOTES

Bacon Cheese Dip

8 oz. cream cheese, softened	½–1 tsp. garlic powder
½ cup sour cream	½ sweet onion, minced
½ cup mayonnaise	salt & pepper, to taste
½ tsp. dried mustard	10 strips bacon, cooked and chopped
1 Tbsp dried parsley	2 cups cheddar cheese, shredded

1. Mix the first 8 ingredients in a large bowl.
2. Stir in the bacon and cheese.
3. Cover and refrigerate for 1 hour before serving.

Serves 8

Bacon Chocolate Chip Cookies

1 cup butter, softened	2¼ cups flour
¾ cup granulated sugar	1 tsp. baking soda
½ cup packed brown sugar	1 cup semisweet chocolate chips
2 eggs	½ cup bacon, cooked and chopped
1 tsp. vanilla	

1. To avoid cross-contamination, wash hands after handling raw eggs.
2. Preheat oven to 375° F.
3. With a mixer on medium, cream butter and sugars until fluffy. Add eggs and vanilla and beat until well mixed.
4. In a separate bowl, whisk flour and baking soda together, then add slowly to creamed mixture, beating until combined. Mix in chocolate chips and bacon by hand.
5. Drop by tablespoon, about 2" apart, onto an ungreased cookie sheet. Bake for 8–10 minutes or until the edges turn golden brown.
6. Cool on cookie sheet for a few minutes, then transfer to a wire rack to cool completely.

Makes 2–3 dozen

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge provided the product is returned freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



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