



14-INCH FAMILY ELECTRIC SKILLET

User Guide

Item: 787924

*Recipes
Inside!*



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Thank you for purchasing a Ginny's Brand 14-Inch Family Electric Skillet. Perfect for 1-pan meals resulting in very little cleanup. Make space on your counter, because you'll want to use this handy item every day! 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 before first use. See Cleaning & Care.
- A short cord is provided to reduce the hazards resulting from tripping or entanglement. This is a detachable cord; always attach it to the appliance first, then to the electrical outlet. DO NOT drape the cord over a counter or tabletop, where it can be pulled on or tripped over. DO NOT wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- 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 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 or operate with wet hands.
- 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 all heated parts.
- 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 cord should be attached to the appliance before connecting to an electrical outlet. 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/1400W
CAPACITY	5.8 qt.
CORD LENGTH	34" +/- 6"
DIMENSIONS	16" W x 7.5" H x 17" D
MODEL	XH-40T

GET TO KNOW YOUR APPLIANCE



1. Handle (2)
2. Lid
3. Housing/Base
4. Temperature Control Probe/Dial
5. Socket
6. Feet (4)

HOW TO OPERATE

WARNING: This appliance is not intended to be used for deep frying.

Note: Heat settings for this electric skillet are controlled through the temperature control probe. To make a temperature selection, align the indicator light on the probe with the desired number on the dial (dial is 1–5 for temperature range 200° F–500° F).

1. Make sure the temperature control dial is set to 0 (off). Insert the probe firmly into the socket on the side of the skillet. Plug the cord into an electrical outlet.
2. Cover the skillet and set the desired temperature. The indicator light on the control will illuminate as the skillet starts to heat.
3. When the skillet is preheated, the indicator light will turn off. (While the food is cooking, the indicator light will turn on and off indicating that the desired temperature is being maintained.)
4. Remove the lid and cook food per recipe instructions. Adjust the temperature dial as needed.
5. When removing the lid during cooking, always move the lid toward you to shield yourself from the releasing steam.
6. When finished cooking, set the control dial to 0 and remove the plug from the electrical outlet.

WARNING: DO NOT remove the control probe from the socket until the skillet has cooled completely.

Tips:

- Avoid using metal utensils with this skillet. Metal utensils will damage the nonstick surface (use plastic or wooden utensils).
- To avoid warping, DO NOT put cold water in a hot skillet.

HOW TO OPERATE

The information in the table below *is for reference only*. Actual times and temperatures may vary due to differences in amount and consistency of the food. *Adjust your recipe as needed.*

Food	Cooking Temperature	Time
Bacon	375° F	4–7 minutes
Chicken	375° F	Internal temp. = 165° F
Eggs	300° F	2–5 minutes
Fish	350° F	6–9 minutes
French Toast	350° F	4–5 minutes
Hamburgers	375° F	Internal temp. = 160° F
Hash Browns	375° F	8–10 minutes
Pork Chops	375° F	Internal temp. = 160° F
Pancakes	375° F	1–3 minutes
Sausage	350° F	Internal temp. = 160° F

CLEANING & CARE

1. Turn off and unplug the appliance.
2. Always allow the appliance to cool completely before cleaning.
3. Remove the temperature control probe from the socket on the skillet.
4. Use a soft cloth or rubber spatula to remove any stuck-on food or residue.
5. Hand wash the skillet and lid in warm, soapy water. Rinse and dry thoroughly.
6. **DO NOT use abrasive brushes or pads, or harsh cleaning solutions.**
7. Wipe the exterior of the skillet with a damp cloth.
8. Ensure the temperature control probe and socket are completely dry prior to use.
9. **DO NOT immerse any electrical appliance, cord or plug into water.**

RECIPES

Oatmeal Raisin Pancakes

1½ cups pancake mix	⅓ cup raisins
¾ cup rolled oats	2 eggs
2 Tbsp. brown sugar	2 cups low fat milk
½ tsp. ground cinnamon	2 Tbsp. butter, melted
pinch ground nutmeg	⅓ cup slivered almonds

1. To avoid cross contamination, wash hands after touching raw eggs.
2. In a large bowl, mix the first 6 ingredients together and set aside.
3. In a small bowl, whisk together the eggs, milk and butter. Pour the wet ingredients onto the dry mixture. Stir until all the dry ingredients are moistened. Let the batter rest for 5 minutes.
4. Preheat the skillet to medium heat.
5. Ladle the pancake batter onto the skillet (about ⅓ cup each). Sprinkle the batter with almonds. Cook until batter bubbles and edges start to brown. Flip pancakes and cook through (about 2 more minutes).

Serves 4–5

Veggie Frittata

6 eggs	1 clove garlic, minced
½ cup milk	1 tomato
½ onion, chopped	1 handful spinach, chopped
1 green bell pepper, chopped	1 cup shredded cheddar cheese

1. To avoid cross contamination, wash hands after touching raw eggs.
2. In a large bowl, whisk together the eggs and milk. Set aside.
3. Sauté the onion and green pepper over medium heat until tender.
4. Slice the tomato into 4 thin slices and dice the remainder.
5. Add the garlic, spinach, and diced tomatoes to the skillet and stir until the spinach starts to wilt.
6. Reduce heat to medium-low. Pour the egg mixture evenly over the vegetables. Let cook for about 2 minutes. Arrange the sliced tomatoes on top of the egg and sprinkle on the cheese.
7. Cover and cook until the eggs are set (they should start to pull away from the edges) and the cheese is melted.

Serves 3–4

RECIPES

Corned Beef Hash with Fried Eggs

2 Tbsp. butter or bacon drippings	1 red or green bell pepper
2 Tbsp. vegetable oil	1½ cups cabbage, cooked & chopped
4 med. potatoes, cooked & cubed	1½–2 cups corned beef, cubed
1 med. onion, chopped	4 eggs, fried
2 cloves garlic, minced	salt & pepper, to taste

1. To avoid cross contamination, wash hands after touching raw eggs/meat.
2. Heat the butter and oil over medium/high heat in the skillet.
3. Add potatoes and fry until they start to brown and get crispy (about 3 minutes).
4. Add the onion, garlic and bell pepper. Sauté with the potatoes for 4–5 more minutes.
5. Reduce the heat to medium and add the cabbage and beef. Stir well. Cook 10 more minutes until all heated through and crispy.
6. Serve, topped with a fried egg and salt & pepper.

Serves 4

Bacon Green Beans

½ lb. bacon, chopped	1 lb. fresh green beans, trimmed
½ onion, chopped	salt & pepper
2 cloves garlic, minced	

1. To avoid cross contamination, wash hands after touching raw meat.
2. Preheat the skillet on medium/high, then cook the bacon to your preferred consistency. Remove bacon from skillet and place on a paper towel to drain.
3. Add the onion to the bacon grease in the skillet and cook until tender.
4. Add the garlic and green beans to the skillet and cook until heated through, stirring occasionally.
5. Return the bacon to the skillet and toss to combine everything. Salt and pepper to taste.

Serves 4–6

RECIPES

Speedy Skillet Lasagna

1 lb. Italian sausage	1 can (15 oz.) diced tomatoes
1 small onion, chopped	1 cup water
3 cloves garlic, minced	1 tsp. Italian seasoning
¼ tsp. pepper flakes	8–9 lasagna noodles
4 oz. fresh mushrooms, sliced	1 cup low-fat cottage cheese
2 cups fresh spinach, chopped	1 cup mozzarella cheese, shredded
1 jar (25 oz.) marinara sauce	½ cup Parmesan cheese, grated

1. To avoid cross contamination, wash hands after touching raw meat.
2. Brown the sausage over medium heat (350° F), breaking it into pieces, for about 5 minutes.
3. Add the onions and cook for 2 minutes, stirring often.
4. Reduce the heat to low and put in the garlic, pepper flakes, mushrooms and spinach. Stir well to blend.
5. Add the sauce, tomatoes, water and Italian seasoning. Stir well. Break the lasagna noodles into pieces (2–3") and stir them in.
6. Cover and cook on low about 20 minutes until the noodles are tender. (When the sauce is boiling, you may need to adjust the temperature up or down to cook the noodles, but not scorch the sauce.)
7. When the noodles are tender, turn off the heat. Add the cheeses and cover again for 3–5 minutes, until melted.

Serves 4–6

RECIPES

Smoked Sausage and Gravy

2 cups milk	1 sweet onion, sliced
1 Tbsp. cornstarch	1 lb. smoked sausage, cooked, sliced
2 tsp. Italian seasoning	2 cloves garlic, minced
½ tsp. ground black pepper	1 cup mozzarella, shredded
1 tsp. olive oil	red pepper flakes, to taste
2 bell peppers, thinly sliced	salt, to taste

1. In a bowl, whisk together the milk, cornstarch, Italian seasoning and black pepper. Set aside.
2. Heat up the oil in the skillet over medium heat (325–350° F) and cook the peppers for 2–4 minutes, stirring often.
3. Add the onion and sausage. Cook, stirring often, until the onions start to soften and the sausage begins to brown. Stir in the garlic and cook about 1 minute more.
4. Remove the peppers, onions, sausage and garlic from the skillet and set aside.
5. Pour the milk mixture into the skillet and stir constantly until it thickens. It will come to a boil, and you may need to decrease the heat to avoid scorching the milk.
6. When the sauce is thickened, add the cheese and continue to stir until blended.
7. Put the sausage and vegetables back in the skillet. Stir to combine, add pepper flakes and salt, to taste.
8. Serve over hash browns or French fries.

Serves 4

RECIPES

Greek Pork Chops

2 Tbsp. apple cider vinegar, divided	1 tsp. dried dill weed
2 tsp. olive oil, divided	½ tsp. kosher salt, divided
1 tsp. dried oregano	1 cucumber, seeded and diced
1 tsp. garlic, minced	2 medium tomatoes, wedged
1 lb. (4) boneless, center cut pork chops	1 medium onion, thinly sliced
¾ cup plain fat free Greek style yogurt	

1. To avoid cross contamination, wash hands after touching raw meat.
2. Combine 1 Tbsp. vinegar, 1 tsp. oil, oregano and garlic to form a paste. Use a pastry brush to apply to both sides of the pork chops and set aside for 15–20 minutes at room temperature.
3. In a small bowl, whisk together 1 Tbsp. vinegar, 1 tsp. oil, yogurt, dill and ¼ tsp. salt. Stir in the cucumber and chill in the refrigerator.
4. Heat the skillet to medium/high (3 or 4 on the dial). When hot, cook the pork chops for 4–5 minutes. Flip the pork chops and move them to 1 side of the skillet. Add the tomatoes and onions. Sprinkle all with remaining salt.
5. Cook the pork another 4–5 minutes. Stir the tomatoes and onions often and remove them from heat when they begin to soften.
6. Serve the pork chops, tomato and onions on the side, all topped with the yogurt sauce. Enjoy!

Serves 4

RECIPES

Sesame Pepper Steak

1–1½ lbs. beef	1 lg. sweet onion, sliced
2 Tbsp. flour	3 Tbsp. brown sugar
¾ tsp. salt	5 Tbsp. soy sauce
¼ tsp. pepper	2 Tbsp. toasted sesame oil
3 Tbsp. vegetable oil, divided	1 tsp. sesame seeds
4 cloves garlic, minced	red pepper flakes, to taste
3 bell peppers, seeded & sliced	

1. To avoid cross contamination, wash hands after touching raw meat.
2. Preheat the skillet on medium/high.
3. Slice beef into thin pieces (¼–½" thick) and toss in a bowl with the flour, salt and pepper.
4. When the skillet is hot, add 2 Tbsp. oil and cook the meat for 6–7 minutes, stirring often, until the meat is browned. Add the garlic. Cook and stir for 1 more minute.
5. Stir in the peppers and onions, along with remaining Tbsp. oil. Cook for 2–3 minutes. Cover and cook another 5 minutes.
6. In a small bowl, whisk together the sauce: brown sugar, soy sauce and sesame oil.
7. Turn off the heat and pour the sauce onto the beef/pepper mixture. Stir in the sesame seeds and a couple shakes of hot pepper flakes.
8. Serve with rice.

Serves 4–6

RECIPES

Chow Mein Noodle Casserole

1 lb. lean ground beef	1 cup white rice
½ lg. onion, chopped	8 oz. water chestnuts, sliced
3 stalks celery, chopped	2 cups frozen peas, thawed
20 oz. cond. cream of chicken soup	½ cup soy sauce
2 cups water	1 cup crispy chow mein noodles

1. To avoid cross contamination, wash hands after touching raw meat.
2. Preheat skillet to medium/high (350° F).
3. Brown the beef for about 5 minutes. Add the onion and celery and cook another 5–10 minutes until beef is cooked through. Drain oil if needed.
4. Stir in the remaining ingredients, except the noodles. Mix well.
5. Cover and bring to a boil, then reduce heat to low/medium (250° F) and cook for 1 hour, stirring occasionally, until rice is tender.
6. Top the casserole with the crispy noodles and serve hot.

Serves 4

Cheesecake

16 oz. cream cheese, at room temperature	1 tsp. vanilla extract
2 eggs	9" graham cracker crust
⅔ cup sugar	

1. To avoid cross contamination, wash hands after touching raw eggs.
2. Preheat the skillet at medium/high (350° F) with lid on.
3. In a large mixing bowl, mix the first 4 ingredients using low speed, until smooth.
4. Pour the mixture into the crust and cook in the skillet *on a rack* with lid on for 60 minutes. Test for doneness using a thermometer: filling close to the center should be 165–170° F. If not done, increase cooking by 5 minute increments until temperature is reached.
5. Cool for 1 hour, then refrigerate 1–2 hours before serving.

Serves 8

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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