Cajun Homefries

Per 1 lb of potatoes diced
- 5 tablespoons of extra virgin olive oil
- 3 tablespoons of Old Bay® seasoning
- 1 teaspoon of cayanne pepper or chili powder
- 1 red sweet pepper diced (about 5 oz.)
- 1 small white onion diced

Whisk together extra virgin olive oil, Old Bay® seasoning, champagne pepper, peppers, and onions in a bowl. Place potatoes in bowl and toss to completely coat them. Place Cadco Oven Basket on a sheet pan and empty potatoes into the basket. Make sure potatoes are completely spread out in a single layer. Place basket in a Cadco Convection Oven set at 390 degrees F. Set time for 10 minutes.

Suggestions: Place sheet pan under basket to catch excess drippings during cooking process.

Any other interesting applications, please feel free to call!
Christopher Kasik, Special Markets Manager, Cadco, Ltd.
877-603-7393 x24, chris@cadco-ltd.com

WARRANTY

Cadco warrants that this Oven Basket be **free from defects** in material and workmanship for a period of 30 days from date of purchase. A copy of your original purchase receipt is required for proof of purchase date. This warranty **does not cover consequential damage** of any kind or damages resulting from accident, misuse, abuse, or external service or repair attempts by unauthorized personnel. Inquiries concerning this warranty and the use and maintenance of this unit should be directed to Cadco, Ltd.

Call Cadco at 860-738-2500 for Return Authorization Number BEFORE returning any item for repair. Return Authorization Number MUST be written on outside of carton to track the unit and avoid service delays. Warranty covers repairing the unit and returning it to customer.

Warranty is applicable only in USA and Canada*. (*Canadian customers contact Joicey Food Services, Ltd. in Ontario, Tel. (905) 825-9665.)

Cadco

Oven Baskets

Convection Oven Accessories

Guidelines & Suggestions

Models: COB-Q, COB-H & COB-F

COB-Q
Quarter Size

COB-H
Half Size

COB-F
Full Size

Cadco, Ltd.
145 Colebrook River Road, Winsted, CT 06098
860-738-2500 ● Fax 860-738-9772
E-mail: info@cadco-ltd.com ● Website: www.cadco-ltd.com

We recommend that you record the following information for warranty purposes: Model #_____

Purchase Date:_____Dealer:_____

Congratulations on your purchase of a Cadco Oven Basket!

FEATURES:

- Enhance even airflow around food for quicker, crisper results
- Stainless steel oven basket
- Fit Cadco convection ovens & most other brands

APPLICATIONS:

- Fries: Krinkle Cut, Curly
- Potato Product: Potato Puffs, Hash Browns, Roasted Potatoes
- Onion Rings •Roasted Vegetables
- Chicken Wings: Buffalo, BBQ
- Chicken Product: Nuggets, Tenders
- Seafood: Shrimp, Fish Sticks, Oven Specific Battered Fish
- Appetizers: Corn Dogs, Mozzarella Sticks, Stuffed Jalapeños, Etc.

Easy & Savory Oven Fry Coating/Roasted Potato Coating

½ lb of oven fries or diced potatoes (can be used on pre-coated fries & potatoes)

- 3 tablespoons of extra virgin olive oil
- 1 teaspoon garlic powder
- 1 teaspoon parsley
- 1 teaspoon oregano
- ½ teaspoon Kosher salt
- ½ teaspoon fresh cracked pepper

Combine ingredients in bowl. Spread out fries on a sheet pan and evenly distribute coating on the fries. Place in Cadco Oven Basket. Set oven at 400 degrees F, and set time for 10 minutes.

Simple Buffalo Sauce & Wing Coating

2 Dozen Chicken Wings (w/o pre-coating)

- 4 cups plain bread crumbs
- ¼ cup extra virgin olive oil
- 12 oz. salted butter
- ½ cup Texas Pete® hot sauce, or favorite hot sauce
- 2 teaspoons corn starch

Coat wings in extra virgin olive oil. In a bowl, dredge wings in bread crumbs. Place wings in Cadco Oven Basket and into Cadco Convection Oven until almost fully cooked. For small to medium size wings 400 degrees F for 14 – 15 minutes. In a skillet, melt butter over medium heat. After butter is completely melted, pour in Texas Pete® hot sauce. Stir to incorporate. Then stir in corn starch to thicken. Place wings back in bowl. Pour sauce over wings and toss to completely coat them. Place wings back in basket and return to oven to set sauce and finish cooking the wings for about 3-4 minutes.