A Collection of Great Ideas

RECIPES FOR GREAT TASTING FOOD FAST.
**Rainy Day Barbeque Ribs**

1 Full Rack St. Louis Style Ribs  
CanCooker Onion Pepper Seasoning  
CanCooker Butter Garlic Seasoning  
12 oz. Bottle Cheer Wine Soda  
6 oz. Water  
1 stick Butter  
Sweet Baby Ray’s Barbeque Sauce (or brand you prefer)

Cut ribs into individual ribs. Sprinkle liberally with both seasonings.

Spray can cooker with PAM. Place racks in cooker. Stack cut-up ribs onto racks.

Add bottle of cheer wine, and water. Cover ribs with barbeque sauce. Lay stick of butter on top.

Close and lock cooker can. Once cooker begins steaming, steam for 45 minutes. Let rest for 5 minutes.

Remove ribs and place on cookie sheet. Coat with additional barbeque sauce. Broil until caramelized (approximately 5 minutes). Remove from oven and enjoy!!
Chicken & Squash Dish

4 Chicken Breasts (skinless & boneless)
1 Acorn Squash – cut into pieces
3 small Zucchini – cut into pieces
½ bag of 16 oz. bag of baby carrots
CanCooker Onion Pepper Seasoning
¼ cup Brown Sugar
Honey
12 oz. Bottle Ommegang Abbey Ale (or any other Belgian Dubbel)
Stick of Butter

Spray can cooker with PAM. Place racks in cooker. Arrange vegetables in cooker and pour Ale over top. Sprinkle with Onion/Pepper seasoning. Arrange breasts over vegetables and sprinkle with additional seasoning. Drizzle honey over chicken and sprinkle with brown sugar. Place stick of butter on top of meat, cover and lock lid.

Once cooker begins steaming, steam for 30 minutes. Remove from heat and let rest for 5 minutes.
Pineapple & Pork Chops

4 Thin bone-in Pork Chops
2 Stalks of Celery – cut into pieces
½ lb. new potatoes – cut into pieces
1/3 of 16 oz. bag of baby carrots
1-8 oz. can of Pineapple chunks
CanCooker Butter Garlic Seasoning
3 TBSP Brown Sugar
4 oz. Soy Sauce
12 oz. Orange/Pineapple Juice
1 TBSP Lemon Juice
2 TBSP Sweet Red Chili Sauce

Spray can cooker with PAM. Place racks in cooker. Arrange pork chops and vegetables in cooker and pour all liquids (both juices, soy sauce, & chili sauce) over top. Add pineapple chunks. Sprinkle with Butter/Garlic seasoning and Brown Sugar. Cover and lock lid.

Once cooker begins steaming, steam for 30 minutes. Remove from heat and let rest for 5 minutes.
Drunken Belgian Buck

4 ears fresh corn (halved)
1-1/5 lbs. Red skinned new potatoes (quartered)
1 Large Onion (quartered)
4 Pieces Venison Kielbasa
1 Small Venison Roast
CanCooker Onion Pepper Seasoning
CanCooker Butter Garlic Seasoning
12 oz. Bottle Ommegang Abbey Ale (or any other Belgian Dubbel)
12 oz. Water
Stick of Butter

Spray can cooker with PAM. Place racks in cooker. Add corn pieces, standing on end. Arrange potatoes and onions around the corn. Sprinkle with both seasonings. Place meat over vegetables and add additional seasoning. Place stick of butter on top of meat and add beer and water.

Cover and lock lid. Once cooker begins steaming, steam for 30 minutes. Remove from heat and let rest for 5 minutes
Sausage, Peppers and Onions

2-1 lb. packages of Sweet Italian Sausage
2 Large onions – cut into pieces (or more if you prefer)
5 Large green peppers – cut into pieces
CanCooker All Purpose Seasoning
12 oz. Bottle Belgian Ale (or any other Liquid)
“Hoagie” rolls if serving as sandwiches

If you prefer ‘browned’ sausage, grill a few minutes on each side prior to putting into cooker.

Spray can cooker with PAM. Place racks in cooker. Place peppers and onions in cooker and pour Ale over top. Sprinkle with All Purpose seasoning. Add sausage over peppers and onions. Cover and lock lid.

Once cooker begins steaming, steam for 30 minutes. Remove from heat and let rest for 5 minutes.
Clambake

5 ears of corn (halved)
10 red skinned potatoes (quartered)
2 lemons (halved)
5 sweet Italian sausages
Fresh parsley
1 stick of butter
2 cups white wine
2 cups chicken broth
CanCooker’s Butter Garlic Salt
1 bag (50) littleneck clams (washed)
3 lbs of crab legs
5 garlic cloves (minced)
CanCooker’s Original Seasoned Salt

Spray can cooker with non-stick cooking spray. Place racks in cooker. Stand the corn on-end on rack and add potatoes and 1 lemon. Add sausages, parsley and butter. Pour in the wine and broth and top with CanCooker’s Butter Garlic Salt. Seal lid and place on a heat source. Once steaming begins, cook for 25 minutes. Remove from heat and open lid. CAUTION: Steam is extremely hot. Add clams, crab legs and garlic. Squeeze juice from the second lemon then add it as well. Top with CanCooker’s Original Seasoned Salt. Reseal top and place back on heat source. Steam for an additional 15 minutes. Remove from heat and let rest for 5 minutes.
Steamed Mussels Recipe

INGREDIENTS:

2 lbs Mussels
White wine
2 cloves finely minced garlic
1/4 tsp sea salt
1 tbsp CanCooker Butter Garlic Salt
1 tbsp of CanCooker Garlic Pepper Seasoning
1 stick of sweet cream butter

Fill CanCooker with 1 inch of white wine. Add garlic, seasonings, and butter. Latch the lid and place on heat source. Once steam begins to vent, carefully with tongs add mussels and steam for 4-5 minutes. Remove from heat using oven mitts and let cool for a minimum of 5-minutes. Use tongs to remove mussels.
Mussels Marinara Recipe

INGREDIENTS:

2 lbs Mussels  
White wine  
2 cloves finely minced garlic  
1/4 tsp sea salt  
1 tbsp CanCooker Butter Garlic Salt  
1 tbsp of CanCooker Garlic Pepper Seasoning  
1 stick of sweet cream butter  
1 large jar of your favorite Spaghetti Sauce or better yet, Homemade!  
1 lb of Linguine (pasta)

Fill CanCooker with 1 inch of white wine. Add garlic, seasonings, and butter. Latch the lid and place on heat source. Once steam begins to vent, carefully add mussels and steam for 4-5 minutes. Remove from heat using oven mitts and let cool for a minimum of 5-minutes. Remove mussels and set aside. Cook pasta and sauce according to package directions. Serve pasta topped with sauce and mussels. Enjoy!
Creole “Cats”

4-6 pieces of Catfish Fillets
CanCooker Butter Garlic Salt
CanCooker Original Creole Seasoning
6 oz. Water
6 oz. White Cooking Wine
Butter

Season fillets with both seasonings. Place about 1 tablespoon of butter on each fillet. Spray can cooker with PAM. Place racks in cooker. Arrange fillets on racks. Place cover on cooker and lock lid.

Once cooker begins steaming, steam for 12 minutes. Remove from heat and let rest for 5 minutes.
Pork Tenderloin with Bourbon Peach Barbecue Sauce

1 Pork Tenderloin (approx 1 pound)
½ TBSP Canola oil
1 TBSP CanCooker Creole Seasoning
12 oz. Water
1 tsp. chopped garlic
1 small acorn squash cut into pieces

Bourbon Peach BBQ Sauce
1 cup peach preserves
¼ cup bourbon
¼ cup ketchup
1-1/2 tsp. Creole seasoning

Blend oil, ½ TBSP Creole seasoning and garlic. Rub onto pork loin. Mix preserves, bourbon, ketchup and Creole seasoning in a small bowl. Spray can cooker with PAM. Place racks in cooker. Add water and arrange squash pieces on racks. Lay tenderloin on top of squash. Pour approximately ½ of the BBQ sauce over the pork and squash. Place cover on cooker and lock lid. Once cooker begins steaming, steam for 35 minutes. Remove from heat and let rest for 5 minutes. Place meat and squash on platter and baste with additional BBQ sauce.