



KING KOOKER®

Outdoor Cooking Products

by: Metal Fusion Inc.

Directions for using the King Kooker® 30 Qt. Stainless Steel Skewer Pot™ Set with Lid

Model# KK30SRP



Patent Pending

1. This pot is designed for use with King Kooker® outdoor cookers which are certified for use with up to a 30 quart pot. Read, understand and follow all of the directions in the outdoor cooker manual for the outdoor appliance you will be using with the Skewer Pot™ set.
2. To begin cooking, place 10 cups of water in the base of the pot. Keep water in the bottom of the pot at all times during the cooking process. The water will evaporate during cooking. Never place the empty stainless steel pot on a lit cooker and never allow the water to completely evaporate during cooking. A hole may be burned in the bottom of the pot if an empty stainless steel pot is placed on a lit cooker.
3. Always place the lid on top of the pot during the cooking process.
4. Check the water level in the pot approximately every 15 minutes.
5. Wear mitts when handling the pot during cooking, when checking the water level, and when handling the hot pot, basket and food.
6. To check the water level, wearing mitts, and keeping your face away from the pot, carefully lift the lid. When the steam has dissipated, look into the pot to see the level of the water.
7. Do not remove the basket with the food during the cooking process.
8. During cooking, add additional water into the pot by pouring between the side of the food and the basket. You should be able to see the water level rise to the bottom of the basket.
9. Turn off the cooker when cooking is complete, before removing the pot from the cooker. Refer to Care and Maintenance, page 6 for cleaning instructions.

READ AND FOLLOW ALL DIRECTIONS WHICH ARE INCLUDED WITH THIS STAINLESS STEEL SKEWER POT™ SET AND ALL OF THE DIRECTIONS INCLUDED WITH YOUR OUTDOOR COOKER MANUAL BEFORE USING THIS PRODUCT.

⚠ WARNING

King Kooker® Recipes for Model #KK30SRP - King Kooker® 30 Qt. Stainless Steel Skewer Pot™ Set with Lid

King Kooker® Boneless Boston Butt Pork Roast

Ingredients:

- 5 pound Boston Butt Boneless Pork Roast
- 1 bulb of garlic - cloves separated and peeled
- 1 yellow onion - sliced and washed
- 1 bottle of King Kooker® Cajun Seasoning
- 1 oz of King Kooker® Liquid Crab Boil
- 10 Cups of Water and additional to be added during the cooking process

Preparation: Stick a long knife through the center of the roast, to slice a long slit through the center, so that it can be placed over the food support rod for cooking. This process of slitting through the center may need to be repeated a few times, to make a large enough slit to fit over the food support rod. Refer to the illustration above. Then, cut small slits into the outside of the roast and stuff the slits with garlic cloves. Sprinkle the roast with King Kooker® Cajun Seasoning.

1. Pour 1 oz. of King Kooker® Liquid Crab Boil into the bottom of the pot. Add water to the pot, so that the water level is even with the top of the cone (the base of the food support rod).
2. Place the basket over the food support rod and slide it all of the way down into the pot. The water level should be just below the base of the basket. Place the roast above the food support rod with the sliced hole which you have made through the roast over the food support rod. Slide the roast down the food support rod so that it rests on the bottom of the basket, with the food support rod through the center of the roast. Now place the sliced onion rings around the top of the roast. Place the lid on the pot for cooking.
3. Follow the directions in the cooker manual for lighting your outdoor cooker. The roast should be cooked on a low fire so that it cooks thoroughly throughout, and the meat does not become charred before it is thoroughly cooked. Water will need to be added approximately every 15 minutes during the cooking process. Follow the directions for adding water which are included with the pot. For a 5 pound roast, plan to cook it on a low fire, for approximately 16 to 18 minutes per pound, or 1 hour and 20 minutes. Periodically check the temperature of the meat using a meat thermometer, to ensure that you are reaching your desired doneness. Always check with a meat thermometer to make sure it is done before removing it from the pot. It is recommended that a pork roast should be cooked to at least 170° F. When the desired temperature is reached, turn off the cooker. Wearing mitts, carefully open the lid, and allow the steam to dissipate. Grasping the bail handle of the basket with one hand, and steadying the pot with the other, carefully lift the basket from the pot. Place the basket on a pan or heat resistant surface like a cutting board to allow the roast to cool. When the basket has cooled, remove the roast from the basket and place it onto a pan or cutting board for slicing. Enjoy!



King Kooker® Whole Roasted Chickens

Ingredients:

- 2 - Whole Chickens, approximately 5 lbs. each, thawed and washed
- 4 oz. King Kooker® Garlic Butter with Herbs Injectable Marinade
- 1 - 7 oz. King Kooker® Cajun Seasoning
- 1 oz. King Kooker® Liquid Crab Boil
- 10 Cups of Water and additional to be added during the cooking process

Preparation: Thaw the chickens. Remove any bags, wires or plastic parts which may be inside or on the chickens. Wash the whole chickens to prepare for cooking. Pour 4 oz. of the King Kooker Garlic Butter Marinade into a measuring cup. Using a marinade injector, inject each chicken with the marinade at various points, breast, leg, thigh, wing, etc. 4 oz. will be sufficient for two chickens. When the chickens have been injected with the marinade, sprinkle each with the King Kooker® Cajun Seasoning.

- 1) Pour 1 oz. of King Kooker® Liquid Crab Boil into the bottom of the pot. Add water to the pot, so that the water level is even with the top of the cone (the base of the food support rod).
- 2) Place the basket over the food support rod and slide it all of the way down into the pot. The water level should be just below the base of the basket. Place one chicken over the food support rod with the legs up. Slide the chicken down the food support rod so that it rests on the bottom of the basket, with the food support rod through the center of the chicken. Place the second chicken over the food support rod with the legs up, and slide it down so that it rests on top of the first chicken. Place the lid on the pot for cooking.
- 3) Follow the directions in the cooker manual for lighting your outdoor cooker. The chickens should be cooked on a low fire so that they cook thoroughly throughout, and the chickens do not become charred before they are thoroughly cooked. Water will need to be added approximately every 15 minutes during the cooking process. Follow the directions for adding water which are included with the pot. For two 5 pound chickens, plan to cook on a low fire, for approximately 12 minutes per pound, or 1 hour (5 X 12). The chickens should be approximately the same size, so only use the weight of the larger chicken times 12 minutes per pound to estimate the time. Periodically check the temperature of the chicken meat using a meat thermometer, to ensure that you are reaching your desired doneness. Check by inserting the meat thermometer into the thigh to check the doneness. Always check with a meat thermometer to make sure it is done before removing it from the pot. It is recommended that poultry should be cooked to at least 190° F. When the desired meat temperature is reached, turn off the cooker. Wearing mitts, carefully open the lid, and allow the steam to dissipate. An additional check for doneness may be done at this point before removing the chicken from the pot by slicing the thigh joint to see if the juices are clear. If so, the chicken is done. Grasping the bail handle of the basket with one hand, and steadying the pot with the other, carefully lift the basket from the pot. Place the basket on a pan or heat resistant surface like a cutting board to allow the basket and chickens to cool. When the basket has cooled, remove the chickens from the basket and place them onto a platter for serving. Enjoy!



King Kooker® Roasted Turkey

Ingredients:

- 1 - 12 to 14 Lb. Turkey - Thawed and Washed
- 4 oz. King Kooker® Garlic Butter with Herbs Injectable Marinade
- 1 - 7 oz. King Kooker® Cajun Seasoning
- 1 oz. King Kooker® Liquid Crab Boil
- 10 Cups of Water and additional to be added during the cooking process

Preparation: Thaw the turkey. Remove any bags, wires or plastic parts which may be inside or on the turkey. Wash the turkey to prepare for cooking. Pour 4 oz. of the King Kooker® Garlic Butter Marinade into a measuring cup. Using a marinade injector, inject the turkey with the marinade at various points, breast, leg, thigh, wing, etc. When the turkey has been injected with the marinade, sprinkle it with the King Kooker® Cajun Seasoning.

- 1) Pour 1 oz. of King Kooker® Liquid Crab Boil into the bottom of the pot. Add water to the pot, so that the water level is even with the top of the cone (the base of the food support rod).
- 2) Place the basket over the food support rod and slide it all of the way down into the pot. The water level should be just below the base of the basket. Place the turkey over the food support rod with the legs up. Slide it down the food support rod so that it rests on the bottom of the basket, with the food support rod through the center of the turkey. Place the lid on the pot for cooking.
- 3) Follow the directions in the cooker manual for lighting your outdoor cooker. The turkey should be cooked on a low fire so that it cooks thoroughly throughout, and does not become charred before it is thoroughly cooked. Water will need to be added approximately every 15 minutes during the cooking process. Follow the directions for adding water which are included with the pot. For a 12-14 pound chickens, plan to cook it on a low fire, for approximately 5 minutes per pound, or 1 hour (5 X 12). Periodically check the temperature of the turkey meat using a meat thermometer, to ensure that you are reaching your desired doneness. Check by inserting the meat thermometer into the thigh to check the doneness. Always check with a meat thermometer to make sure it is done before removing it from the pot. It is recommended that poultry should be cooked to at least 190° F. When the desired temperature is reached, turn off the cooker. Wearing mitts, carefully open the lid, and allow the steam to dissipate. An additional check for doneness may be done at this point before removing the turkey from the pot by slicing the thigh joint to see if the juices are clear. If so, the turkey is done. Grasping the bail handle of the basket with one hand, and steadying the pot with the other, carefully lift the basket from the pot. Place the basket on a pan or heat resistant surface like a cutting board to allow the basket and turkey to cool. When the basket has cooled, remove the turkey from the basket and place it onto a platter for carving. Enjoy!



King Kooker® Steamed Veggies

The King Kooker® Roaster Pot works great for steaming your favorite vegetables.

24 ears of corn, shucked and washed
2 bunches of broccoli, cut to desired sizes
2 heads of cauliflower, cut to desired sizes
6 sweet potatoes, pierced or cut to desired size
5 lbs. red potatoes, pierced or cut to desired size
1 - 7 oz. King Kooker® Cajun Seasoning
10 Cups of Water and additional to be added during the cooking process

Preparation: Wash the vegetables you plan to steam and cut them into the desired sizes. If steaming whole potatoes, pierce them with a fork in several places before cooking. If you are cooking corn, you may choose to sprinkle with King Kooker® Cajun Seasoning before steaming. If you love Cajun seasoning, you may choose to sprinkle it on many of your favorite vegetables!

- 1) Pour 1 oz. of King Kooker® Liquid Crab Boil into the bottom of the pot. Add water to the pot, so that the water level is even with the top of the cone (the base of the food support rod).
- 2) Place the basket over the food support rod and slide it all of the way down into the pot. The water level should be just below the base of the basket. Arrange the vegetables in the basket evenly around the food support rod. Place the lid on the pot for cooking.
- 3) Follow the directions in the cooker manual for lighting your outdoor cooker. Water will need to be added approximately every 15 minutes during the cooking process. Follow the directions for adding water which are included with the pot. Steam the vegetables on a low heat, allowing time for the inside to cook thoroughly. Cooking times for vegetables will vary considerably depending on the amount being cooked, and the desired doneness. After about 15 minutes, wearing mitts, carefully open the lid, and allow the steam to dissipate. Examine the veggies and use a long fork to check for doneness. If the vegetables have not yet cooked completely, add water as per the directions, close the lid, and continue cooking. Continue to check for doneness at least every 15 minutes, and to make sure there adequate water in the bottom of the pot. If potatoes are left whole, plan for a longer cooking time, than if they are cut into smaller pieces. Use a long fork to check for the desired doneness. When the desired temperature is reached, turn off the cooker. Wearing mitts, carefully open the lid, and allow the steam to dissipate. Grasping the bail handle of the basket with one hand, and steadying the pot with the other, carefully lift the basket from the pot. Place the basket on a pan or heat resistant surface like a cutting board to allow the basket and vegetables to cool. When the basket has cooled, remove the vegetables, and arrange for serving. Enjoy!



King Kooker® Steamed Shrimp

Ingredients:

5 lbs. - Shrimp, fresh or thawed, in shells
Your favorite dry steamer seasoning
1 oz. King Kooker® Liquid Crab Boil
10 Cups of Water and additional to be added during the cooking process



Preparation: Wash the thawed shrimp.

- 1) Pour 1 oz. of King Kooker® Liquid Crab Boil into the bottom of the pot. Add water to the pot, so that the water level is even with the top of the cone (the base of the food support rod).
- 2) Place the basket over the food support rod and slide it all of the way down into the pot. The water level should be just below the base of the basket. Arrange approximately 1 pound of shrimp in the basket, and sprinkle with steamer seasoning. Continue layering the shrimp, sprinkling the shrimp with steamer seasoning after each 1 pound layer has been added. Place the lid on the pot for cooking.
- 3) Follow the directions in the cooker manual for lighting your outdoor cooker. The shrimp should be cooked on a low fire. They will cook quickly. Once the steam begins to come out of the pot, cook for about 7 minutes, and then check the shrimp. Wearing mitts, carefully open the lid, and allow the steam to dissipate. If the shells are beginning to separate from the meat and the shrimp are pink, they are done. If the shrimp are not pink, or the shells are not yet pulling away from the meat, place the lid back on the pot, and steam for an additional few minutes. Check again in two or three minutes. If you allow the shrimp to cook for too long, the shells will not be able to be removed easily. When the shrimp are done, turn off the cooker. Wearing mitts, carefully open the lid, and allow the steam to dissipate. Grasping the bail handle of the basket with one hand, and steadying the pot with the other, carefully lift the basket from the pot. Place the basket on a pan or heat resistant surface to allow the basket and shrimp to cool. When the basket has cooled, remove the shrimp from the basket and place them onto a platter for serving. Enjoy!

King Kooker® KK30SRP - Care and Maintenance Instructions

Wash the pot and basket in hot, sudsy detergent, before the first use, and after each use. Dry with a soft cloth.

If food remains stuck in the pan or basket after cooking, soak it in hot sudsy water. Only use non-abrasive cleansers on stainless steel cookware.

Discoloration, scratching, and dimpling may occur with the use of pots on outdoor cookers. This does not affect the performance of the pot.

Never use oven spray, abrasive cleansers or scouring pads on stainless steel.

Never place the empty stainless steel pot on a lit cooker and **never** allow the water to completely cook away during cooking. A hole may be burned in the bottom of the pot if an empty stainless steel pot is placed on a lit cooker. Always check that there is adequate water when cooking, and add water when necessary.

Never leave liquid in the bottom of the pot after cooking.