

Please make sure to read the enclosed Ninja® Owner's Guide prior to using your unit.



NINJA Foodi GRILL

**The grill that sears,
sizzles, and air fry crisps™**

15 mouthwatering recipes plus
charts for unlimited possibilities



Your guide to grilling like a Foodi

Welcome to the Ninja® Foodi® Grill recipe book. From here, you're just a few pages away from recipes, tips and tricks, and helpful hints that will give you the confidence to elevate your grill game. Now open the hood and let's get grilling in your kitchen.

Looking for more recipe inspiration, tips, and tricks?

Join us and thousands of Foodi friends on the Official Ninja Foodi Family™ Community. [Facebook.com/groups/NinjaFoodiFamily](https://www.facebook.com/groups/NinjaFoodiFamily)

    @NinjaKitchen  [youtube.com/EPNinjaKitchen](https://www.youtube.com/EPNinjaKitchen)

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Recipe Key

We've tagged recipes with these icons to help find the right one for you.



10 minutes or less



Frozen to char-grilled



Kid-friendly food



Gluten-free



Dairy-free



Keto



Vegetarian

Cyclonic Grilling

TECHNOLOGY

Super-hot 500° grilling chamber gives you the fast, juicy, char-grilled results you want by combining a unique, high-density grill grate with cyclonic air that circulates rapidly around food.



Grilled favorites

Quick and easy meals

Classic Cheeseburgers, page 14



No-flip grilling

No more falling apart

Grilled Citrusy Halibut, page 29



Grilled thrills

Grill the unexpected

Personal Grilled Pizza, page 32



Frozen to char-grilled

No thawing required

Barbecue Chicken Breasts, page 18

More flavor. Less smoke.

After hundreds of hours of recipe testing, our chefs have paired your favorite foods with recommended temperature settings to maximize grill flavors while minimizing smoke.



LOW

Best for bacon, sausages, and calzones, and when using thicker barbecue sauces.



Sausage & Pepper Grinders

Page 26



MEDIUM

Best for frozen meats and batches of marinated ingredients.



Frozen Chicken Breasts

Page 42



HIGH

Best for steaks, chicken, and burgers.



Grilled New York Strip Steak & Asparagus

Page 12



MAX

Best for veggies, fruit, fresh and frozen seafood, and pizza.



Pineapple & Peaches

Page 44



Always use recommended oils

For less smoke, use oils with a high smoke point—like canola, avocado, vegetable, or grapeseed oil—instead of olive oil.

If you choose to cook ingredients at a higher temperature than recommended, it may result in more smoke and food having a burnt, acrid flavor.

Cooking best practices

No two pieces of protein are alike, and, for that reason, they'll never cook the same. That's why we recommend paying close attention to the sizes of meat listed in our cooking charts. Here are some more tips to ensure a great cooking experience.

Reasons meat cooks differently



Cut size

Proteins come in different shapes and sizes, which require different cooking times. If you are cooking proteins that are different sizes, insert one thermometer into the smaller cut, and the other into the larger cut, and the grill will tell you when each one is done.

For cuts 2 inches or thicker (e.g., filet mignon) we recommend selecting the lower temperature setting within the desired doneness category (e.g., Rare 1 instead of Rare 2).



Meat temperature

For your convenience, cooking charts were created for use with cold meat, straight from the fridge.

For even juicier results

If time permits, let meat come to room temperature for about 30 minutes before cooking for a more juicy center.

The importance of a meat thermometer

For best results, use a digital food thermometer to accurately measure internal temperature of protein.



Insert thermometer into center-most, thickest part of protein. If protein is bone-in, insert it very close to (but not touching) the bone.

Because the Foodi® Grill cooks at high temperatures, proteins can overcook quickly. It's best to monitor the internal temperature of meat, especially during the later stages of cooking.

Carry-over cooking

This occurs when meat continues to cook after it's removed from the grill. For the best results, we recommend removing meat 5°F before actual desired doneness. See the chart below.

FOOD	COOK TO INTERNAL TEMP OF:	CARRY-OVER COOK TO INTERNAL TEMP OF:
Fish	140°F	145°F
Poultry	165°F	165°F or higher
Pork	140°F	145°F
Steak		
Rare	120°F	125°F
Medium Rare	130°F	135°F
Medium	140°F	145°F
Medium Well	145°F	150°F
Well Done	155°F	160°F
Ground Beef	155°F	160°F or higher
Ground Pork	155°F	160°F
Ground Poultry	160°F	165°F

For juicy and tender results, allow protein to rest for 5 minutes after cooking. For roasts, half chickens, and large steaks, it's best to let them rest for 10 minutes.

Flavor-Building 101

Pumped-Up Marinades, Zesty Spice Rubs, and Elevated Dipping Sauces

For the following recipes, add all ingredients to a bowl and mix well.

These marinades and spice rubs call for coarse kosher salt—ensure you use that, and not fine-grain iodized salt.

Use spice rubs liberally. Season meat or vegetables generously and let sit at room temperature for 30 minutes before grilling—this will promote evenness and faster cooking.

Frozen to char-grilled

When grilling frozen meats, baste them liberally and consistently with the marinade of your choosing.

To get the best textures and flavors from frozen meat, season it with your favorite spice rub before grilling.

Marinades

YIELD: APPROX. 1 CUP | **MARINATING TIME:** 2-12 HOURS
STORE: REFRIGERATE FOR UP TO 4 DAYS



Teriyaki Marinade

Best for poultry, beef, pork, lamb, veal, seafood, vegetables

- 1/3 cup soy sauce
- 1/3 cup water
- 1/3 cup dark brown sugar
- 3 tablespoons rice wine vinegar
- 1 tablespoon honey
- 2 cloves garlic, peeled, minced



Garlic & Herb Marinade

Best for poultry, pork, lamb, seafood, vegetables

- 1/4 cup canola oil
- 1/4 cup cider vinegar
- 1/2 cup fresh herbs (like parsley, rosemary, oregano, thyme, or sage), finely chopped
- 5 cloves garlic, peeled, minced
- Juice of 1 lemon (about 3 tablespoons juice)
- 1 teaspoon ground black pepper
- 1 teaspoon kosher salt



Simple Steak Marinade

Best for beef, pork, lamb, veal, white fish, vegetables

- 1/4 cup Worcestershire sauce
- 1/4 cup soy sauce
- 1/4 cup balsamic vinegar
- 2 tablespoons Dijon mustard
- 3 cloves garlic, peeled, minced
- 1 teaspoon ground black pepper
- 1 teaspoon kosher salt

Spice Rubs

YIELD: APPROX. 1 CUP | **SEASON:** GENEROUSLY
STORE: UP TO 6 MONTHS IN AN AIRTIGHT CONTAINER AWAY FROM LIGHT AND HEAT



Easy BBQ Spice Rub

Best for poultry, beef, shrimp, cauliflower, broccoli, carrots

- 1/4 cup dark brown sugar
- 1/4 cup smoked paprika
- 3 tablespoons ground black pepper
- 2 tablespoons kosher salt
- 2 teaspoons garlic powder
- 2 teaspoons onion powder



Everyday Spice Rub

Best for poultry, beef, pork, lamb, veal, seafood, vegetables

- 3 tablespoons chili powder
- 2 tablespoons white sugar
- 1 tablespoon kosher salt
- 1 tablespoon ground cumin
- 1 tablespoon ground black pepper
- 1 tablespoon dried oregano



Dry Herb Rub

Best for poultry, pork, lamb, seafood, vegetables

- 1 tablespoon kosher salt
- 1 tablespoon dried thyme
- 1 tablespoon dried rosemary
- 1 tablespoon dried oregano
- 1 teaspoon mustard powder
- 1 teaspoon ground black pepper
- 1 teaspoon crushed red pepper

Dipping Sauces

YIELD: APPROX. 1 CUP | **STORE:** REFRIGERATE FOR UP TO 4 DAYS



Chimichurri Sauce

Best for poultry, beef, pork, fish, vegetables

- 1/2 bunch fresh cilantro (about 1/3 cup), chopped
- 1/2 bunch fresh parsley (about 1/3 cup), chopped
- 5 cloves garlic, peeled, minced
- 1 small shallot, peeled, chopped
- Zest and juice of 1 lemon (about 1/3 cup juice)
- 1/4 cup extra virgin olive oil
- 1 teaspoon ground black pepper
- Kosher salt, as desired



Lemony-Garlic Chili Mayo

Best for poultry, beef, pork, lamb, veal, seafood, vegetables

- 1 cup mayonnaise
- Juice of 1/2 lemon (about 2 tablespoons juice)
- 1 tablespoon paprika
- 1 teaspoon garlic powder
- Kosher salt, as desired



Jamaican Jerk Ketchup

Best for poultry, beef, shrimp

- 1 cup ketchup
- 3 tablespoons dry jerk seasoning
- 1 ripe banana, peeled, mashed

Kickstarter Recipe

Grilled New York Strip Steak & Asparagus

BEGINNER RECIPE ●○○

PREP: 10 MINUTES | **PREHEAT:** APPROX. 8 MINUTES | **COOK:** 12 MINUTES | **MAKES:** 2-4 SERVINGS



INGREDIENTS

2 uncooked New York strip steaks
(14-16 ounces each)

2 tablespoons canola oil, divided

Kosher salt, as desired

Ground black pepper, as desired

1 bunch asparagus, trimmed

DIRECTIONS



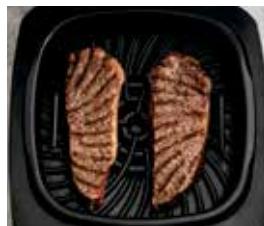
Brush each steak on all sides with 1/2 tablespoon canola oil, then season with salt and pepper, as desired. Toss asparagus with remaining canola oil, then season with salt and pepper, as desired.



Insert grill grate in unit and close hood. Select GRILL, set temperature to HIGH, and set time to 12 minutes. Select START/STOP to begin preheating.



When the unit beeps to signify it has preheated, place steaks on grill grate, gently pressing them down to maximize grill marks. Close hood and cook for 4 minutes.



After 4 minutes, flip steaks. Close hood and continue cooking for 4 more minutes, or until internal temperature reaches 125°F.



Remove steaks from grill and let rest 5 minutes; they will continue to cook to a food-safe temperature while resting. Use a cooking thermometer to ensure a food-safe temperature has been achieved.



Meanwhile, place asparagus on grill grate. Close hood and cook for 4 minutes.



When cooking and resting are complete, slice steak and serve with asparagus.

TIP Substitute any preferred seasoning to the steak in step 1.

Kickstarter Recipe

Classic Cheeseburgers

BEGINNER RECIPE ●○○

PREP: 10 MINUTES | **PREHEAT:** APPROX. 8 MINUTES | **COOK:** 8 MINUTES | **MAKES:** 4 SERVINGS



INGREDIENTS

1 1/2 pounds uncooked ground beef (80% lean)
Kosher salt, as desired
Ground black pepper, as desired
4 slices American cheese
4 burger buns

TOPPINGS (optional)
Sliced red onion
Sliced tomato
Sliced pickles
Ketchup
Mustard

DIRECTIONS



Insert grill grate in unit and close hood. Select GRILL, set temperature to HIGH, and set time to 8 minutes for medium-cooked burgers. Select START/STOP to begin preheating.



While unit is preheating, divide the ground beef into 4 portions and hand-form each into a loosely formed 4-inch patty.



With your thumb, make a 1-inch indent in the center of each patty (this will help the burgers keep their shapes uniform during cooking). Season patties with salt and pepper, as desired.



When the unit beeps to signify it has preheated, place patties on the grill grate, gently pressing them down to maximize grill marks. Close hood and cook for 6 minutes.



After 6 minutes, place a slice of cheese on each patty. Close hood and continue cooking for 1 minute.



After 1 minute, remove cheeseburgers from grill grate. Place the buns on the grill grate. Close hood and cook for the remaining 1 minute.



Place the buns on the grill grate. Close hood and cook for the remaining 1 minute. When cooking is complete, serve cheeseburgers on the toasted buns.

TIP For extra flavor, grill vegetables like onions, peppers, or mushrooms as a burger topping.

Kickstarter Recipe

Teriyaki Marinated Salmon

BEGINNER RECIPE ●○○

PREP: 5 MINUTES | **MARINATE:** 1-12 HOURS | **PREHEAT:** APPROX. 8 MINUTES | **COOK:** 7-9 MINUTES | **MAKES:** 4 SERVINGS



INGREDIENTS

4 fresh salmon fillets, skin removed 1 cup teriyaki marinade
(6 ounces each)

DIRECTIONS



Place fish fillets and teriyaki sauce in a large resealable plastic bag or container. Move fillets around to coat evenly with sauce. Refrigerate for at least 1 hour and up to 12 hours.



Insert grill grate in unit and close hood. Select GRILL, set temperature to MAX, and set time to 8 minutes. Select START/STOP to begin preheating.



When the unit beeps to signify it has preheated, place fillets on the grill grate, gently pressing them down to maximize grill marks. Close hood and cook for 6 minutes. There is no need to flip the fish during cooking.



After 6 minutes, check fillets for doneness; the internal temperature should be 140°F. If necessary, close hood and continue cooking up to 2 more minutes.



When cooking is complete, serve fillets immediately.

TIP Substitute your favorite marinade for the teriyaki sauce in step 1.

Kickstarter Recipe

Barbecue Chicken Breasts

BEGINNER RECIPE ●○○

PREP: 5 MINUTES | **PREHEAT:** APPROX. 8 MINUTES | **COOK:** 23-25 MINUTES | **MAKES:** 4 SERVINGS



INGREDIENTS

4 frozen boneless, skinless chicken breasts (8 ounces each)
2 tablespoons canola oil, divided

Kosher salt, as desired
Ground black pepper, as desired
1 cup of your favorite barbecue sauce

DIRECTIONS



Insert grill grate in unit and close hood. Select GRILL, set temperature to MEDIUM, and set time to 25 minutes. Select START/STOP to begin preheating.



While unit is preheating, evenly brush each chicken breast with 1/2 tablespoon canola oil. Then season with salt and pepper, as desired.



When the unit beeps to signify it has preheated, place chicken breasts on grill grate. Close hood and cook for 10 minutes.



After 10 minutes, flip chicken. Close hood to continue cooking for 5 minutes.



After 5 minutes, liberally baste chicken with barbecue sauce, then flip over and liberally baste the other side. Close hood to continue cooking for 5 minutes.



After 5 minutes, repeat step 5. Close hood and cook for 2 more minutes.



If necessary, baste chicken again and cook for up to 3 more minutes until centermost point of the chicken reaches an internal temperature of 165°F.



Allow chicken to rest for 5 minutes before serving.

TIP If using a thicker barbecue sauce, grill on LOW instead of MEDIUM.



NASHVILLE HOT FRIED CHICKEN

INTERMEDIATE RECIPE ●●○

PREP: 20 MINUTES | **MARINATE:** 8 HOURS | **PREHEAT:** APROX. 3 MINUTES | **COOK:** 25 MINUTES | **MAKES:** 3-4 SERVINGS

INGREDIENTS

- 2 tablespoons garlic powder
- 2 tablespoons onion powder
- 2 tablespoons chili powder
- 1 tablespoon mustard powder
- 2 tablespoons kosher salt
- 1 tablespoon ground black pepper
- 1 quart (4 cups) buttermilk
- 2 uncooked bone-in, skin-on chicken thighs
- 2 uncooked bone-in, skin-on chicken breasts, each split in half
- 4 cups all-purpose flour
- $\frac{3}{4}$ cup canola oil, divided
- 2 tablespoons dark brown sugar
- 3 tablespoons paprika
- 2 teaspoons cayenne pepper

DIRECTIONS

- 1 Stir together garlic, onion, chili, and mustard powders with salt and pepper. Place half the mixture in a large resealable plastic bag or container. Add buttermilk to bag or container and combine with spice mixture. Set aside remaining spice mixture.
- 2 Add chicken to buttermilk mixture and marinate in refrigerator for 8 hours or overnight.
- 3 Strain chicken from marinade. Combine remaining spice rub with flour in a large mixing bowl. Working in batches, toss chicken pieces in spiced flour mixture until evenly coated. Gently tap chicken off to remove excess flour.
- 4 Insert crisper basket in unit and close hood. Select AIR CRISP, set temperature to 360°F, and set time to 25 minutes. Select START/STOP to begin preheating.
- 5 While unit is preheating, rub each piece of chicken with oil, using a total of $\frac{1}{4}$ cup oil for all pieces.
- 6 When the unit beeps to signify it has preheated, place chicken in the basket. Close hood and cook for 10 minutes.
- 7 Meanwhile, whisk together remaining $\frac{1}{2}$ cup canola oil, brown sugar, paprika, and cayenne pepper in a bowl.
- 8 After 10 minutes, flip chicken. Close hood and continue cooking for 10 more minutes, then check chicken for doneness. Continue cooking up to an additional 5 minutes or until chicken's internal temperature reaches 165°F.
- 9 When cooking is complete, gently toss chicken with spiced oil mixture and serve.

TIP For a complete meal, serve with biscuits with honey and coleslaw.

GRILLED CAULIFLOWER STEAKS WITH GREEK SALSA



INTERMEDIATE RECIPE ●●○

PREP: 20 MINUTES | **PREHEAT:** APPROX. 8 MINUTES | **COOK:** 17 MINUTES | **MAKES:** 2 SERVINGS

INGREDIENTS

1 head cauliflower, leaves and stem removed
1/3 cup Kalamata olives, chopped, pits removed
1/2 cup roasted red peppers, chopped
1 tablespoon fresh oregano, minced
1 tablespoon fresh parsley, minced
3 cloves garlic, peeled, minced
Juice of 1 lemon
1/2 pound (8 ounces) feta cheese, crumbled
Kosher salt, as desired
1 teaspoon ground black pepper
1/3 cup walnuts, roughly chopped
1 small red onion, peeled, chopped
1/4 cup canola oil, divided

DIRECTIONS

- 1 Cut cauliflower from top to bottom into two 2-inch “steaks”; reserve remaining cauliflower.
- 2 To make the Greek salsa, in a large bowl, stir together olives, roasted red peppers, oregano, parsley, garlic, lemon juice, feta, salt, pepper, walnuts, red onion, and 2 tablespoons of canola oil.
- 3 Insert grill grate in unit and close hood. Select GRILL, set temperature to MAX, and set time to 17 minutes. Select START/STOP to begin preheating.
- 4 While unit is preheating, brush remaining 2 tablespoons of oil on both sides of “steaks,” then season each with salt, as desired.
- 5 When the unit beeps to signify it has preheated, place steaks on the grill grate. Close hood and cook for 10 minutes.
- 6 After 10 minutes, flip “steaks.” Close hood and continue cooking for 5 minutes.
- 7 After 5 minutes, spread “steaks” generously with Greek salsa. Close hood and cook for the remaining 2 minutes. Reserve remaining Greek salsa.
- 8 When cooking is complete, serve immediately.

TIP Cut remaining cauliflower into large chunks, toss with canola oil, and grill for 12 minutes before tossing with remaining Greek salsa.

RICE & VEGETABLE STUFFED PEPPERS



INTERMEDIATE RECIPE ●●○

PREP: 15 MINUTES | **PREHEAT:** APROX. 3 MINUTES | **COOK:** 32 MINUTES | **MAKES:** 6 PEPPERS

INGREDIENTS

6 bell peppers (red or green), top 1/2-inch sections cut off and reserved, seeds and ribs removed from the insides
4 cloves garlic peeled, minced
1 small white onion, peeled, diced
2 bags (8 1/2 ounces each) instant rice, cooked
1 can (10 ounces) red enchilada sauce
1 package (1 ounce) fajita spice mix
1 can (4 ounces) diced green chilis, drained
1/2 cup vegetable stock
1 bag (8 ounces) shredded Colby Jack cheese, divided

DIRECTIONS

- 1 Chop the 1/2-inch portions of reserved bell peppers and place in a large mixing bowl. Add all other ingredients to mixing bowl, except whole bell peppers and half the cheese.
- 2 Use cooking pot without grill grate or crisper basket installed. Close the hood. Select ROAST, set temperature to 350°F, and set time to 32 minutes. Select START/STOP to begin preheating.
- 3 While unit is preheating, spoon the mixture into the peppers, filling them up as fully as possible. If necessary, lightly press mixture down into the peppers to fit more in.
- 4 When the unit beeps to signify it has preheated, place peppers, standing upright, in the pot. Close hood and cook for 30 minutes.
- 5 After 30 minutes, evenly sprinkle remaining cheese over the top of the peppers. Close hood and cook for the remaining 2 minutes.
- 6 When cooking is complete, serve immediately.



STEAK & VEGETABLE KEBABS



INTERMEDIATE RECIPE ●●○

PREP: 15 MINUTES | **PREHEAT:** APPROX. 8 MINUTES | **COOK:** 8-12 MINUTES | **MAKES:** 4 SERVINGS

INGREDIENTS

- 2 New York strip steaks (10-12 ounces each), cut in 2-inch cubes
- 8 white button mushrooms, cut in half, stems removed
- 1 bell pepper (green, yellow, or red), cut in 2-inch pieces
- 1 small white onion, peeled, cut in quarters, petals cut in 2-inch pieces
- Kosher salt, as desired
- Ground black pepper, as desired
- Steak seasoning, as desired
- 5 Ninja® Foodi® Grill kebab skewers* (or wood skewers, no longer than 8 inches)

DIRECTIONS

- 1 Insert grill grate in unit and close hood. Select GRILL, set temperature to HIGH, and set time to 12 minutes. Select START/STOP to begin preheating.
- 2 While unit is preheating, assemble the skewers in the following order until they're almost full: steak, mushroom, bell pepper, onion. Ensure ingredients are pushed almost completely down to the end of the skewers.
- 3 Season skewers liberally with salt, pepper, and steak seasoning.
- 4 When the unit beeps to signify it has preheated, place skewers on the grill grate. Close hood and cook for 8 minutes without flipping.
- 5 After 8 minutes, check steak for desired doneness, cooking up to 4 more minutes if desired.
- 6 When cooking is complete, serve immediately.

*The Ninja Foodi Grill kebab skewers are sold separately on ninjaaccessories.com.

SAUSAGE & PEPPER GRINDERS



INTERMEDIATE RECIPE ●●○

PREP: 15 MINUTES | **PREHEAT:** APPROX. 8 MINUTES | **COOK:** 26 MINUTES | **MAKES:** 6 GRINDERS

INGREDIENTS

2 bell peppers (any color),
cut in quarters, seeds and ribs removed
1 white onion, peeled, sliced in 1-inch rings
2 tablespoons canola oil, divided
Kosher salt, as desired
Ground black pepper, as desired
6 raw sausages (4 ounces each),
like hot Italian or Bratwurst
6 hot dog buns
Condiments, as desired

DIRECTIONS

- 1 Insert grill grate in unit and close hood. Select GRILL, set temperature to LOW, and set time to 26 minutes. Select START/STOP to begin preheating.
- 2 While unit is preheating, toss bell peppers and onions with oil, salt, and black pepper.
- 3 When the unit beeps to signify it has preheated, place peppers and onions on the grill grate. Close hood and cook for 12 minutes without flipping.
- 4 After 12 minutes, transfer peppers and onions to a medium mixing bowl. Place sausages on grill grate; close hood and cook for 6 minutes.
- 5 After 6 minutes, flip sausages. Close hood and cook for 6 more minutes.
- 6 Meanwhile, gently break up the grilled onions into individual rings and mix them with the peppers.
- 7 After 6 minutes, remove sausages from grill grate. Place the buns, cut-side down, on the grill grate. Close hood and cook for the remaining 2 minutes.
- 8 When cooking is complete, spread any desired condiments on the buns, then place sausages in buns. Top each liberally with peppers and onions and serve.

TIP To make this recipe Keto-friendly, serve without buns.





GRILLED CITRUSY HALIBUT



BEGINNER RECIPE ●○○

PREP: 10 MINUTES | **PREHEAT:** APPROX. 8 MINUTES | **COOK:** 10-12 MINUTES | **MAKES:** 2 SERVINGS

INGREDIENTS

Zest and juice of 1 orange
Zest and juice of 1 lime
1 teaspoon minced ginger
1 teaspoon minced garlic
1 teaspoon kosher salt
1 teaspoon ground black pepper
2 tablespoons canola oil
1 tablespoon fresh parsley, minced
2 tablespoons honey
2 frozen halibut fillets (6 ounces each)

DIRECTIONS

- 1** Insert grill grate in unit and close hood. Select GRILL, set temperature to MAX, and set time to 12 minutes. Select START/STOP to begin preheating.
- 2** While unit is preheating, combine all ingredients, except halibut fillets, in a bowl and mix well to incorporate. Then place fillets in the bowl and generously spoon marinade over them, coating evenly.
- 3** When the unit beeps to signify it has preheated, place fillets on the grill grate. Pour a spoonful of marinade over the top of each fillet, then close the hood and cook for 10 to 12 minutes, until internal temperature reaches 140°F. For an additional infusion of flavor, baste the fillets with marinade every 3 to 4 minutes.
- 4** When cooking is complete, serve immediately.

TIP To make a serving sauce for the fish, bring remaining marinade to a boil for 2 minutes in a small pan, then whisk in 2 tablespoons cold butter until melted.

MEXICAN STREET CORN

BEGINNER RECIPE ●○○

PREP: 10 MINUTES | **PREHEAT:** APPROX. 8 MINUTES | **COOK:** 12 MINUTES | **MAKES:** 4 SERVINGS

INGREDIENTS

4 ears corn, shucked
2 tablespoons canola oil, divided
Kosher salt, as desired
Ground black pepper, as desired

SAUCE

1 cup cotija cheese, crumbled,
plus more for garnish
1/4 cup mayonnaise
1/4 cup sour cream
Juice of 2 limes
1 teaspoon garlic powder
1 teaspoon onion powder
1/4 cup fresh cilantro, chopped



DIRECTIONS

- 1** Insert grill grate in unit and close hood. Select GRILL, set temperature to MAX, and set time to 12 minutes. Select START/STOP to begin preheating.
- 2** While unit is preheating, brush each ear of corn with 1/2 tablespoon canola oil. Season corn with salt and pepper, as desired.
- 3** When the unit beeps to signify it has preheated, place corn on grill grate and close hood and cook for 6 minutes.
- 4** After 6 minutes, flip corn. Close hood and continue cooking for the remaining 6 minutes.
- 5** Meanwhile, stir together all sauce ingredients in a mixing bowl.
- 6** When cooking is complete, coat corn evenly with sauce. Garnish with additional cotija cheese and serve immediately.

TIP For an easy-to-eat salad, cut the grilled corn off the cob and mix with half the mayonnaise mixture.



PERSONAL GRILLED PIZZA



INTERMEDIATE RECIPE ●●○

PREP: 10 MINUTES | **PREHEAT:** APPROX. 8 MINUTES | **COOK:** 6 MINUTES | **MAKES:** 2 SERVINGS

INGREDIENTS

2 tablespoons all-purpose flour, plus more as needed
6 ounces store-bought pizza dough, room temperature
1 tablespoon canola oil, divided
1/2 cup pizza or Alfredo sauce
1 cup shredded mozzarella cheese
1/2 cup ricotta cheese
12-15 pepperoni slices, optional
Dried oregano for serving, optional

DIRECTIONS

- 1 Insert grill grate in unit and close hood. Select GRILL, set temperature to MAX, and set time to 7 minutes. Select START/STOP to begin preheating.
- 2 While unit is preheating, spread flour out evenly over a clean work surface.
- 3 Use a rolling pin to roll out the dough on the floured surface to an even thinness, adding additional flour as needed to ensure dough does not stick to rolling pin. Dough should not be rolled out larger than 9 inches across, so it will fit on the grill grate.
- 4 Brush the surface of the rolled-out dough evenly with 1/2 tablespoon canola oil. Flip dough over and brush with remaining 1/2 tablespoon oil. Poke dough with a fork 5 or 6 times across its surface to prevent air pockets from forming during cooking.
- 5 When the unit beeps to signify it has preheated, place dough on the grill grate. Close hood and cook for 4 minutes.
- 6 After 4 minutes, flip dough, then spread sauce evenly over the dough. Sprinkle with cheese and pepperoni slices, if desired.
- 7 Close hood and continue cooking for the remaining 2 minutes, until cheese is melted and pepperoni slices begin to crisp.
- 8 When cooking is complete, allow to cool slightly and top with dried oregano, if desired, before slicing.

TIP Feel free to swap out the pepperoni for any of your favorite pizza toppings.





FRENCH FRIES WITH PARMESAN & GARLICKY MAYO



BEGINNER RECIPE ●○○

PREP: 15 MINUTES | **PREHEAT:** APROX. 3 MINUTES | **COOK:** 20-22 MINUTES | **MAKES:** 5-6 SERVINGS

INGREDIENTS

- 1 pound frozen French fries
- 1/2 cup mayonnaise
- 2 cloves garlic, peeled, minced
- 1 teaspoon garlic powder
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground black pepper
- Squeeze of lemon juice
- 1 tablespoon canola oil
- 1/2 cup grated Parmesan cheese
- 1 tablespoon parsley, chopped

DIRECTIONS

- 1** Insert crisper basket unit and close hood. Select AIR CRISP, set temperature to 375°F, and set time to 22 minutes. Select START/STOP to begin preheating.
- 2** When the unit beeps to signify it has preheated, add frozen fries to basket. Close hood and cook for 10 minutes.
- 3** After 10 minutes, shake basket of fries. Place basket back in unit and close hood to resume cooking.
- 4** Meanwhile, combine mayonnaise, garlic, garlic powder, salt, pepper, and lemon juice in a bowl.
- 5** After 10 minutes, check fries for doneness. Continue cooking up to 2 more minutes if necessary.
- 6** When cooking is complete, first toss fries with canola oil and then with grated Parmesan and parsley. Serve immediately with garlicky mayo sauce.

TIP Use any kind of frozen fries you'd like, just keep a close eye on them during cooking so they don't over- or under-crisp.

HONEY & HERB CHARRED CARROTS



BEGINNER RECIPE ●○○

PREP: 15 MINUTES | **PREHEAT:** APPROX. 8 MINUTES | **COOK:** 10 MINUTES | **MAKES:** 4-6 SERVINGS

INGREDIENTS

- 1 tablespoon honey
- 1 teaspoon kosher salt
- 2 tablespoons melted butter
- 6 medium carrots, peeled, cut lengthwise
- 1 tablespoon fresh parsley, chopped
- 1 tablespoon fresh rosemary, chopped

DIRECTIONS

- 1 Insert grill grate in unit and close hood. Select GRILL, set temperature to MAX, and set time to 10 minutes. Select START/STOP to begin preheating.
- 2 In a small bowl, stir together honey, salt, and melted butter.
- 3 Coat carrots with the honey butter, then rub evenly with the fresh herbs.
- 4 When the unit beeps to signify it has preheated, place carrots on the center of the grill grate. Close hood and cook for 5 minutes.
- 5 After 5 minutes, turn the carrots. Close hood and cook for the remaining 5 minutes.
- 6 When cooking is complete, serve immediately.

TIP This recipe works well with most root vegetables, cut in a similar size as the carrots.





GRILLED APPLE & RASPBERRY PIE



INTERMEDIATE RECIPE ●●○

PREP: 20 MINUTES | **PREHEAT:** APPROX. 8 MINUTES | **COOK:** 28 MINUTES | **COOL:** 20 MINUTES | **MAKES:** 8 SERVINGS

INGREDIENTS

Juice of 1 lemon
8 cups cold water
8 Granny Smith apples, peeled, cored
cut in quarters, divided
1 1/2 cups fresh raspberries, rinsed
1/4 cup plus 1 tablespoon dark brown sugar, divided

1/4 cup plus 1 tablespoon granulated sugar, divided
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
3 tablespoons all-purpose flour
1/2 cup applesauce
1 frozen pie crust, defrosted
Vanilla ice cream, optional, for serving

DIRECTIONS

- 1 Combine lemon juice, water, and apple slices in a bowl. Let slices soak for 10 minutes, then remove them from the water and pat very dry.
- 2 Insert grill grate in unit and close hood. Select GRILL, set temperature to MAX, and set time to 8 minutes. Select START/STOP to begin preheating.
- 3 While unit is preheating, dice 8 of the apple slices; set them aside. In a mixing bowl, toss remaining slices with 1 tablespoon dark brown sugar and 1 tablespoon granulated sugar, covering all slices evenly.
- 4 When the unit beeps to signify it has preheated, place slices tossed with sugar on the grill grate and cook for 8 minutes. Do not flip slices during grilling.
- 5 Meanwhile, combine raspberries, remaining dark brown sugar, remaining granulated sugar, cinnamon, ginger, flour, applesauce, and diced apples in a mixing bowl.
- 6 When cooking is complete, gently fold grilled apples into the ingredients in the mixing bowl.
- 7 Pour mixture into the Ninja® multi-purpose pan* (or an 8-inch baking pan), spreading evenly. Lay pie crust over the top and pinch around the edges to ensure it adheres to pan. Using a knife, cut several Xs in the dough so steam can escape during baking.
- 8 Remove grill grate from unit. Select BAKE, set temperature to 350F, and set time to 20 minutes. Select START/STOP to begin preheating.
- 9 When the unit beeps to signify it has preheated, place pan directly in pot. Close hood and cook for 20 minutes.
- 10 When cooking is complete, allow pie to cool for 20 minutes before serving warm with ice cream, if desired.

TIP For an extra-golden crust, brush before and during cooking with 1/4 cup heavy cream mixed with an egg yolk.

*The Ninja multi-purpose pan is sold separately on ninjaaccessories.com.

Grill Chart

TIP For less smoke, we recommend brushing your food with canola oil before grilling.

INGREDIENT	AMOUNT	TEMP	COOK TIME	INSTRUCTIONS
POULTRY Chart times are intended to cook poultry all the way through to an internal temperature of 165°F				
Chicken breasts	2 bone-in breasts (12-24 oz each)	HIGH	16-20 mins	Flip halfway through cooking
	4 boneless breasts (7-9 oz each)	HIGH	14-18 mins	Flip halfway through cooking
Chicken, leg quarters	2 bone-in leg quarters (12-14 oz each)	HIGH	20-24 mins	Flip halfway through cooking
Chicken sausages, prepared	1 package, 12 oz (4 sausages)	HIGH	5-6 mins	Flipping not necessary
Chicken tenderloins	6 boneless tenderloins (2-3 oz each)	HIGH	7-10 mins	Flip halfway through cooking
Chicken thighs	4 bone-in thighs (7-9 oz each)	HIGH	23-26 mins	Flip halfway through cooking
	4 boneless thighs (4-7 oz each)	HIGH	10-13 mins	Flip halfway through cooking
Chicken wings	2 lbs, bone-in (drumettes & flats)	HIGH	10-14 mins	Flip halfway through cooking
Turkey burgers	4 patties (1/4 lb each), 1-inch thick	HIGH	11-13 mins	Flipping not necessary
BEEF Chart times are intended to cook beef to medium doneness with an internal temperature of 145°F				
Burgers	4 patties (up to 7 oz each), 1-1 1/2 inches thick	HIGH	4-9 mins	Flipping not necessary
Filet mignon	4 steaks (6-8 oz each), 1 1/4-1 1/2 inches thick	HIGH	12-15 mins	Flip halfway through cooking
Flat iron or flank steak	2 steaks (8-10 oz each), 1-1 1/4 inches thick	HIGH	7-10 mins	Flip halfway through cooking
Hot dogs	4 hot dogs	LOW	3-5 mins	Flip halfway through cooking
NY strip	2 steaks (14-16 oz each), 1 1/4-1 1/2 inches thick	HIGH	9-11 mins	Flip halfway through cooking
Ribeye	2 steaks (14-16 oz each), 1 1/4 inches thick	HIGH	8-10 mins	Flip halfway through cooking
Skirt	2 steaks (8 oz each), 3/4-1 inch thick	HIGH	7-9 mins	Flip halfway through cooking
Steak tips	Up to 24 oz	MEDIUM	11-13 mins	Marinate as desired (see page 7 for inspiration)
T-bone	2 steaks (14-16 oz each), 1 1/2 inches thick	HIGH	9-12 mins	Flip halfway through cooking
PORK, LAMB & VEAL Chart times are intended to cook pork, lamb & veal all the way through to an internal temperature of 145°F				
Baby back ribs	4 each, 3-bone pieces (8-10 oz)	HIGH	20-22 mins	Flip halfway through cooking
Bacon	5 strips, thick cut	LOW	9-11 mins	Flipping not necessary
Lamb rack	1/2 rack (4 bones)	HIGH	12-14 mins	Flip halfway through cooking
Pork chops	2 thick-cut, bone-in chops (10-12 oz each)	HIGH	15-18 mins	Flip halfway through cooking
	4 boneless chops (8 oz each)	HIGH	14-16 mins	Flip halfway through cooking
Pork tenderloins	2 whole tenderloins (1-1 1/2 lbs each)	HIGH	15-20 mins	Flip halfway through cooking
Sausages	6 whole sausages (3-4 oz each)	LOW	8-12 mins	Flip halfway through cooking
Veal chops	4 bone-in chops (4-6 oz each)	HIGH	8-12 mins	Flip halfway through cooking

Grill Chart, continued

TIP For less smoke, we recommend brushing your food with canola oil before grilling.

INGREDIENT	AMOUNT	TEMP	COOK TIME	INSTRUCTIONS
SEAFOOD Chart times are intended to cook seafood all the way through to an internal temperature of 145°F				
Cod or haddock	4 fillets (4–6 oz each)	MAX	8–10 mins	Flipping not necessary
Flounder	2 fillets (2–4 oz each)	MAX	2–3 mins	Flipping not necessary
Halibut	4 fillets (4–6 oz each)	MAX	6–9 mins	Flipping not necessary
Oysters	12	MAX	5–7 mins	Shuck and place on grill, shell-side down
Salmon	4 fillets (5–6 oz each)	MAX	7–9 mins	Flipping not necessary
Scallops	12 (1 lb)	MAX	5–8 mins	Flip halfway through cooking
Shrimp	1 lb jumbo (16–18 count)	MAX	3–5 mins	Pat dry, season
Swordfish or tuna	4 fillets (4–6 oz each)	MAX	6–8 mins	Flipping not necessary
FROZEN POULTRY Chart times are intended to cook poultry all the way through to an internal temperature of 165°F				
Chicken breasts	4 boneless breasts (7–9 oz each)	MEDIUM	20–25 mins	Flip 2 to 3 times while cooking
Chicken thighs	4 bone-in thighs (7–9 oz each)	MEDIUM	25–28 mins	Flip 2 to 3 times while cooking
Turkey burgers	4 patties (4–6 oz each)	MEDIUM	11–13 mins	Flip halfway through cooking, if desired
FROZEN BEEF Chart times are intended to cook beef all the way through to an internal temperature of 145°F				
Burgers	4 patties (1/4 lb each), 1 inch thick	MEDIUM	10–15 mins	Flip halfway through cooking, if desired
Filet mignon	2 steaks (6–8 oz each), 1 1/4–1 1/2 inches thick	MEDIUM	15–17 mins	Flip 2 to 3 times while cooking
NY strip	2 steaks (14–16 oz each), 1 1/4–1 1/2 inches thick	MEDIUM	18–24 mins	Flip 2 to 3 times while cooking
Ribeye	2 steaks (14–16 oz each), 1 1/4 inches thick	MEDIUM	18–22 mins	Flip 2 to 3 times while cooking
FROZEN PORK Chart times are intended to cook pork all the way through to an internal temperature of 145°F				
Pork chops	4 boneless chops (8 oz each)	MEDIUM	20–23 mins	Flip 2 to 3 times while cooking
Pork tenderloin	1 whole tenderloin (1 lb)	MEDIUM	20 mins	Flip 2 to 3 times while cooking
Sausage, uncooked	6 whole sausages (approx. 1 lb)	LOW	10–14 mins	Flip halfway through cooking
FROZEN SEAFOOD Chart times are intended to cook seafood all the way through to an internal temperature of 145°F				
Halibut	4 fillets (6 oz each)	MAX	14–16 mins	Flip halfway through cooking, if desired
Salmon	4 fillets (4 oz each)	MAX	10–13 mins	Flip halfway through cooking, if desired
Shrimp	1 lb jumbo (16–18 each)	MAX	4–6 mins	Flipping not necessary
FROZEN VEGGIE BURGERS				
Veggie burgers	4 patties (4 oz each)	HIGH	8–10 mins	Flip halfway through cooking, if desired

Grill Chart, continued

TIP For less smoke, we recommend tossing your vegetables with canola oil before grilling.

INGREDIENT	AMOUNT	PREPARATION	TEMP	COOK TIME	INSTRUCTIONS
VEGETABLES					
Asparagus	1 bunch	Whole, trim stems	MAX	5-7 mins	Flipping not necessary
Baby bok choy	1 lb	Cut in half lengthwise, season	MAX	9-11 mins	Flip halfway through cooking
Bell peppers	3	Cut in quarters, season	MAX	10-12 mins	Flip halfway through cooking
Broccoli	2 heads (1 lb)	Cut in 2-inch florets	MAX	10 mins	Flipping not necessary
Brussels sprouts	2 lbs	Whole, trim stems	MAX	12-15 mins	Flip halfway through cooking
Carrots	6 (1 1/2 lb)	Peel, cut in 2-3-inch pieces, season	MAX	12 mins	Flipping not necessary
Cauliflower	1 head (12-16 oz)	Cut in 2-inch florets	MAX	12-15 mins	Flipping not necessary
Corn on the cob	4-5	Whole ears, remove husks	MAX	10-13 mins	Flip halfway through cooking
Crimini mushrooms	1 lb	Cut in half, season	MAX	5-7 mins	Flipping not necessary
Eggplant	1 large (12-16 oz)	Cut in 2-inch pieces, season	MAX	10-12 mins	Flip halfway through cooking
Green Beans	24 oz	Trim stems, season	MAX	8-10 mins	Flipping not necessary
Onions, white or red (cut in half)	5	Peel, cut in half, season	MAX	10-12 mins	Flipping not necessary
Onions, white or red (sliced)	1-2	Peel, cut in 1-inch slices, season	MAX	2-4 mins	Flip halfway through cooking
Portobella mushrooms	4	Remove stems, scrape out gills with spoon, season	MAX	8 mins	Flip halfway through cooking
Squash or Zucchini	4-5 (24 oz)	Cut in quarters lengthwise, season	MAX	12-16 mins	Flip halfway through cooking
Tomatoes	5	Cut in half, season	MAX	8-10 mins	Flipping not necessary
FRUIT					
Avocado	Up to 3 avocados	Cut in half, remove pit	HIGH	4-5 mins	Flipping not necessary
Bananas	4	Peel, cut in half lengthwise	MAX	2 mins	Remove using silicone-tipped tongs or spatula
Lemons & Limes	5	Cut in half lengthwise, press down on grill grate	MAX	3 mins	Flipping not necessary
Mango	4-6	Press down gently on grill grate	MAX	4 mins	Flipping not necessary
Melon	6 spears (4-6 inches each)	Press down gently on grill grate	MAX	4 mins	Flipping not necessary
Pineapple	6-8 slices or spears	Cut in 2-inch pieces	MAX	7-9 mins	Flip gently several times during cooking
Stone fruit (such as peaches & plums)	4-6	Cut in half, remove pit, press down on grill grate	MAX	10-12 mins	Flipping not necessary
BREAD & CHEESE					
Bread	2-3 slices	Hand-cut, 2-inch slices, brushed with canola oil	MAX	3-4 mins	Flipping not necessary
Halloumi cheese	1 lb	Cut in 1-inch slices	HIGH	4 mins	Flipping not necessary

Air Crisp Chart

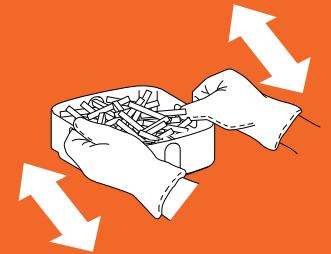
INGREDIENT	AMOUNT	PREPARATION	TOSS IN OIL	TEMP	COOK TIME
VEGETABLES					
Asparagus	2 bunches	Whole, trim stems	2 tsp	390°F	12-14 mins
Beets	6 small or 4 large (about 2 lbs)	Whole	None	390°F	45-60 mins
Bell peppers (for roasting)	4	Whole	None	400°F	20-25 mins
Broccoli	2 heads	Cut in 1-inch florets	1 Tbsp	390°F	12-16 mins
Brussels sprouts	2 lbs	Cut in half, remove stems	1 Tbsp	390°F	15-18 mins
Butternut squash	3 lbs	Cut in 1-2-inch pieces	1 Tbsp	390°F	30 mins
Carrots	2 lbs	Peel, cut in 1/2-inch pieces	1 Tbsp	390°F	16-18 mins
Cauliflower	2 heads	Cut in 1-inch florets	2 Tbsp	390°F	20-24 mins
Corn on the cob	5	Whole ears, remove husks	1 Tbsp	390°F	12-15 mins
Green beans	2 bags (24 oz)	Trim	1 Tbsp	390°F	10-12 mins
Kale (for chips)	8 cups, packed	Tear in pieces, remove stems	None	300°F	10-12 mins
Mushrooms	1 lb	Rinse, cut in quarters	1 Tbsp	390°F	10-12 mins
Potatoes, russet	3 lbs	Cut in 1-inch wedges	1 Tbsp	390°F	25-30 mins
	1 lb	Hand-cut fries*, thin	1/2-3 Tbsp, canola	390°F	20-24 mins
	1 lb	Hand-cut fries*, thick	1/2-3 Tbsp, canola	390°F	23-26 mins
	4 whole (6-8 oz)	Pierce with fork 3 times	None	390°F	38-42 mins
Potatoes, sweet	1 1/2 lbs	Cut in 1-inch chunks	1 Tbsp	390°F	15-20 mins
	6 whole (6-8 oz)	Pierce with fork 3 times	None	390°F	30-35 mins
Zucchini	2 lbs	Cut in quarters lengthwise, then cut in 1-inch pieces	1 Tbsp	390°F	15-18 mins
POULTRY					
Chicken breasts	2 breasts (3/4-1 1/2 lbs each)	Bone in	Brushed with oil	375°F	25-35 mins
	2 breasts (1/2-3/4 lb each)	Boneless	Brushed with oil	375°F	18-22 mins
Chicken thighs	4 thighs (6-10 oz each)	Bone in	Brushed with oil	390°F	22-28 mins
	4 thighs (4-8 oz each)	Boneless	Brushed with oil	390°F	18-22 mins
Chicken wings	2 lbs (drumettes & flats)	Bone in	1 Tbsp	390°F	22-26 mins

*After cutting potatoes, allow raw fries to soak in cold water for at least 30 minutes to remove unnecessary starch. Pat fries dry. The drier the fries, the better the results.

For best results, shake or toss often.

We recommend frequently checking your food and shaking or tossing it to ensure desired results.

Use these cook times as a guide, adjusting to your preference.



Shake your food

OR



Toss with silicone-tipped tongs

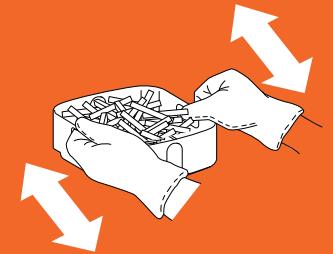
Air Crisp Chart, continued

INGREDIENT	AMOUNT	PREPARATION	TOSS IN OIL	TEMP	COOK TIME
PORK & LAMB					
Bacon	4 strips, cut in half	None	None	350°F	8-10 mins
Pork chops	2 thick-cut, bone-in chops (10-12 oz each)	Bone in	Brush with oil	375°F	15-17 mins
	4 boneless chops (8 oz each)	Boneless	Brush with oil	375°F	14-17 mins
Pork tenderloins	2 tenderloins (1-1 1/2 lbs each)	Whole	Brush with oil	375°F	25-35 mins
Sausages	4 sausages	Whole	None	390°F	8-10 mins
FROZEN FOODS					
Chicken cutlets	5 cutlets	None	None	390°F	18-21 mins
Chicken nuggets	1 box (12 oz)	None	None	390°F	10-13 mins
Fish fillets	1 box (6 fillets)	None	None	390°F	14-16 mins
Fish sticks	18 fish sticks (11 oz; approx. 1 box)	None	None	390°F	10-13 mins
French fries	1 lb	None	None	350°F	20-25 mins
	2 lbs	None	None	360°F	28-32 mins
Mozzarella sticks	1 box (11 oz)	None	None	375°F	8-10 mins
Pot stickers	1 bag (24 oz, 20 count)	None	None	390°F	12-14 mins
Pizza rolls	1 bag (20 oz, 40 count)	None	None	390°F	12-15 mins
Popcorn shrimp	1 box (14-16 oz)	None	None	390°F	9-11 mins
Sweet potato fries	1 lb (20 oz)	None	None	375°F	20-22 mins
Tater tots	1 lb	None	None	360°F	18-22 mins

For best results, shake or toss often.

We recommend frequently checking your food and shaking or tossing it to ensure desired results.

Use these cook times as a guide, adjusting to your preference.



Shake your food

OR



Toss with silicone-tipped tongs

Dehydrate Chart

TIP When dehydrating meats and fish, it is recommended to ROAST at 330°F for 1 minute before dehydrating in order to fully pasteurize the food

INGREDIENTS	PREPARATION	TEMP	DEHYDRATE TIME
FRUITS & VEGETABLES			
Apples	Cut in 1/8-inch slices, remove core, rinse in lemon water, pat dry	135°F	7-8 hours
Asparagus	Cut in 1-inch pieces, blanch	135°F	6-8 hours
Bananas	Peel, cut in 3/8-inch slices	135°F	8-10 hours
Beets	Peel, cut in 1/8-inch slices	135°F	6-8 hours
Eggplant	Peel, cut in 1/4-inch slices, blanch	135°F	6-8 hours
Fresh herbs	Rinse, pat dry, remove stems	135°F	4 hours
Ginger root	Cut in 3/8-inch slices	135°F	6 hours
Mangoes	Peel, cut in 3/8-inch slices, remove pit	135°F	6-8 hours
Mushrooms	Clean with soft brush (do not wash)	135°F	6-8 hours
Pineapple	Peel, cut in 3/8-1/2-inch slices, remove core	135°F	6-8 hours
Strawberries	Cut in half or in 1/2-inch slices	135°F	6-8 hours
Tomatoes	Cut in 3/8-inch slices or grated; steam if planning to rehydrate	135°F	6-8 hours
MEAT, POULTRY, FISH			
Beef jerky	Cut in 1/4-inch slices, marinate overnight	150°F	5-7 hours
Chicken jerky	Cut in 1/4-inch slices, marinate overnight	150°F	5-7 hours
Turkey jerky	Cut in 1/4-inch slices, marinate overnight	150°F	5-7 hours
Salmon jerky	Cut in 1/4-inch slices, marinate overnight	150°F	3-5 hours



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