

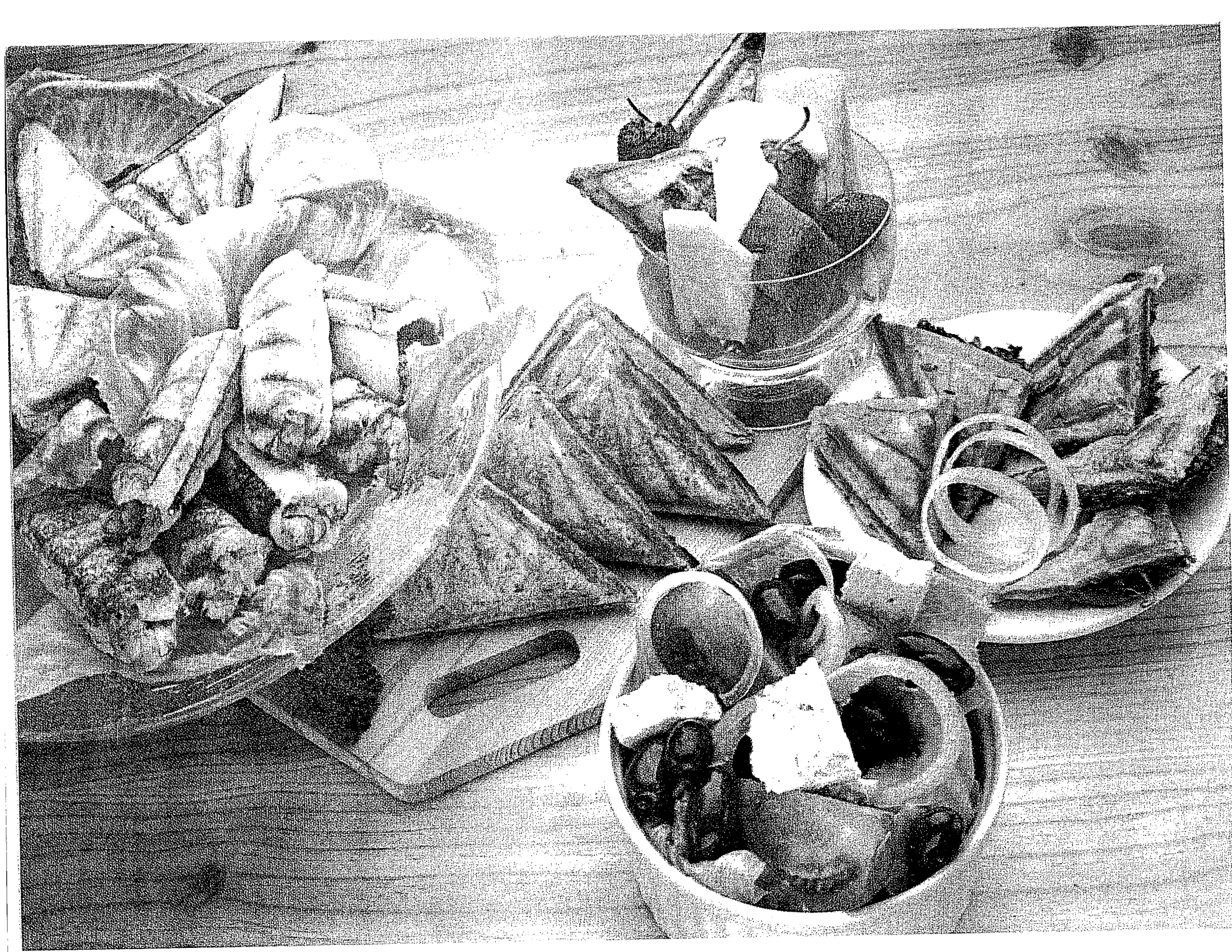
# **MAXIM**® SNACK 'N' SANDWICH MAKER

**\*PATENTED SCISSOR ACTION**

Instruction book and thought starter recipes



# **MAXIM**®



# CONTENTS

<b>Important Safeguards</b>	<b>2</b>
<b>Service &amp; Repair</b>	<b>3</b>
<b>Introduction</b>	<b>4</b>
<b>How to use your Maxim Snack 'N' Sandwich Maker</b>	<b>5</b>
<b>Hints for Best Results</b>	<b>6</b>
<b>Care and Cleaning</b>	<b>7</b>
<b>Measurements</b>	<b>7</b>
<b>Flavored Butters</b>	<b>8</b>
<b>Hot 'n' Herby</b>	<b>9</b>
<b>Roll-Ups</b>	<b>11</b>
<b>Mini Sandwiches</b>	<b>14</b>
<b>Ways with Left-Overs</b>	<b>16</b>
<b>Pizza Fillings</b>	<b>17</b>
<b>Snacks</b>	<b>18</b>
<b>Main Meals</b>	<b>26</b>
<b>Desserts</b>	<b>35</b>

**Cucumber and Beetroot Sandwiches, Prawn  
Roll-Ups, Potato Patties, Apple and Raisin Toast  
with Fruit Salad and Cream and Cheese and  
Spinach Triangles accompanied with Fetta and  
Olive Salad.**

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should be followed, including the following:—

1. Read all instructions before operating.
2. Do not touch hot surfaces. Use handles.
3. To protect against electrical hazards, do not immerse any part of appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children. Never leave appliance unattended.
5. Always unplug from outlet when not in use. Allow to cool before putting on or taking off parts and before cleaning.
6. Do not operate any appliance with damaged cord or plug or after appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazards.
8. Do not use outdoors or while standing in damp area.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, or become knotted.
10. Do not place on or near a hot gas or electric burner, or touch heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, remove plug from wall outlet.
13. Do not use appliance for other than intended use.

## SAVE THESE INSTRUCTIONS.

# SPECIAL INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use. If an extension cord is used: (a) The electrical rating of the extension cord should be at least that of the appliance. (b) The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over. This appliance is for household use only.

## Service and Repair

DO NOT attempt to repair your MAXIM Snack 'N' Sandwich Maker. Should the appliance malfunction, you should first call toll free 1-800-233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER CUSTOMER SERVICE stating that you are a consumer with a problem. If the problem cannot be resolved, you will be asked to return the machine to the factory for repair. Under no circumstances should you attempt to open the housing and repair the machine. Should you do this, your warranty will be voided.

## To Return for Service

1. Securely package and return the product, PREPAID to:  
Salton/MAXIM Housewares Group  
Repair Department, 550 Business Center Drive, Mt. Prospect, IL 60056
2. Be sure to enclose:
  - a. Your name, address and phone number.
  - b. The date of purchase (or receipt as a gift).
  - c. An explanation of the malfunction or reason for return.
  - d. Six dollars (\$6.00) Check or Money Order payable to Salton/MAXIM Housewares Group for return postage and handling.
  - e. To insure prompt "In-Warranty" service, be sure to include proof of date of purchase.

We recommend you take the necessary precaution of insuring the parcel.
3. **Toll Free Number: 1-800-233-9054.**

# INTRODUCTION

Your Maxim Snack 'N' Sandwich Maker will quickly become an indispensable family asset, because like all Maxim products, its quality and sensible design features always result in a superb appliance.

The Maxim Snack 'N' Sandwich Maker is designed to seal and cut your sandwiches in halves automatically. The thermostat control gives golden brown sandwiches every time. The unique Maxim scallop mould makes your sandwiches not only taste good but look attractive as well.

As you glance through this recipe and instruction book you will discover a host of different recipe ideas. Snacks, desserts, hors d'oeuvres, garlic rolls, and potato or tuna patties. Now those leftovers you didn't know what to do with can be transformed into appetizing meals. These are just thought starters. With a little imagination, you can create your own special sandwiches.

## Toasted Sandwiches Are Going Places

Have you ever thought of eating toasted sandwiches on outings on a cold day? Toast them just before leaving and wrap in foil — they will remain warm for hours, due to the sealed edges. They may not be as crisp, but are handy if travelling, at a crowded sporting fixture or if in an area where no food shops are available.

## Browning Control

For your convenience, your Maxim Snack 'N' Sandwich Maker gives you the choice of 5 different heat settings.

We recommend that for most toasted sandwiches you turn the browning control to setting 3 or 4, and toast for 2 to 3 minutes.

When using raw meat fillings in your sandwiches, such as ham, bacon, or sausage meat, use a lower heat setting such as 2, and leave the sandwich in to toast for a minute or so longer.

### Setting No.

### Usage Guidance

1

— For keeping your toasted sandwiches warm (i.e. not a cooking temperature)

2

— For delicate fillings such as eggs and fish. Also for raw meats.

3

— For general use.

4

—

5

— For re-heating toasted sandwiches, specifically fillings incorporating pre-cooked meat.

# HOW TO USE YOUR MAXIM SNACK 'N' SANDWICH MAKER

1. Fit the plug into a 120V power outlet.
2. Close the lid of the Maxim Snack 'N' Sandwich Maker.
3. The red indicator light will come on and remain on until the unit is disconnected from wall outlet.
4. Preheat the Snack 'N' Sandwich Maker for approximately 5 minutes. When the unit has reached temperature, the green indicator light will come on.

**NOTE: DURING TOASTING THE GREEN INDICATOR LIGHT WILL CYCLE ON AND OFF.**

5. While the Snack 'N' Sandwich Maker is preheating, we suggest that you prepare your sandwiches and fillings. When using your Snack 'N' Sandwich Maker for the first time, place a small quantity of butter, margarine or cooking oil into each of the scallops.

For golden toasted sandwiches, we recommend to butter the outside of the bread i.e. the sandwich filling is placed between the unbuttered sides of the bread.

For people who are on a low fat diet or are calorie counting, the outside of the bread may be left unbuttered. After toasting a number of sandwiches in this way, the scallops may need to be re-oiled with butter, margarine or cooking oil.

6. When the green light comes on, place one slice of bread, buttered side down, onto the left or right hand plate. Spoon approximately 2oz/50g of filling onto the bread, leaving a ¼ " border around bread. Top with a second slice of bread, buttered side up.

7. Hold your spatula in front of the sandwich to prevent the top slice from sliding forward as you lower the lid. Place the clip in the locking position.

8. Allow the sandwich (or sandwiches, if you are toasting two at a time) to toast for approximately 2 to 3 minutes on setting 3 or 4. A higher or lower setting may be chosen, depending on fillings used — please refer to the Browning Control guidance on page 4.

9. Your Snack 'N' Sandwich Maker toasts both sides of the sandwich at once and seals in the flavor. In almost all cases the sandwich will be cut by the diagonal cutting edge into two sealed halves.

10. To remove the toasted sandwich, always use a plastic or wooden spatula. Never use a sharp object such as a knife as this will damage the non-stick coating.

11. Disconnect the plug from wall outlet when not in use.

# HINTS FOR BEST RESULTS

- \* A wide variety of breads may be used, such as wholemeal, fruit loaf, milk loaf, or white bread. However, select breads that will fit the Snack 'N' Sandwich Maker — approximately 4 inches/10.5cm square (such as a medium sliced, large loaf of bread).

- \* If toasting sliced foods, e.g. meats, add extra filling in the centre of the sandwich. If insufficient filling is used, the toasted sandwiches will be unevenly browned with darker sealed edges.

- \* Use flavored butters to add interest to your sandwiches, such as garlic, lemon or parsley butter. With plain fillings such as cold meats, spread the inside of the bread with mayonnaise, tomato sauce, or pickle relish.

With sweet fillings sprinkle a teaspoon of sugar on the buttered sides of the bread for extra flavour. For special occasions, use pastry rolled out to 4½ inches/11cm square instead of bread. Serve desserts with custard or cream.

When making a large quantity of toasted sandwiches prepare the filling in advance. Butter the bread and stack the slices, placing two buttered sides together — the prepared bread is then easy to use as required.

Make up the sandwiches in the Maxim Snack 'N' Sandwich Maker as directed on p.5.

Close Snack 'N' Sandwich Maker and toast for approximately 2 minutes.

Remove toasted sandwiches. Close toaster to retain temperature. Repeat process for remaining sandwiches.

- \* Soft or normal butter, or margarine may be used plain or with flavorings (see page 8).

For added flavor use melted bacon drippings brushed on the outside of bread.

- \* Suggested garnishes for savoury sandwiches: lettuce, parsley, mint, cress, endive, stuffed olive slices, celery, carrot curls or tomato wedges.

- \* Where recipes do not call for bread e.g. Parsnip Patties, we recommend the scallops to be brushed with cooking oil.

**NOTE: WHEN TOASTING FOOD WHICH IS NOT ENCLOSED IN BREAD SLICES E.G. PARSNIP PATTIES OR CHEESE AND SPINACH PIES, DO NOT CLASP THE HANDLES TOGETHER AFTER LOWERING THE LID.**

# CARE AND CLEANING

Before cleaning your Maxim Snack 'N' Sandwich Maker, unplug from the power outlet and allow the Maxim Snack 'N' Sandwich Maker to cool until warm, but not hot.

## Inside

Wipe scallops and diagonal cutting edges with absorbent paper towelling, tissues or a soft cloth, while still warm. When the plates have cooled, clean more thoroughly with a damp cloth.

While the scallops are coated with a non-stick covering, some fillings may adhere to the Toaster. If rubbing with a damp cloth fails to remove burnt-on food from the cooking plates, then we suggest that you make up a strong solution of bicarbonate of soda and water and pour on to the opened plates. Leave overnight and clean thoroughly next morning.

## Outside

Wipe over with a soft cloth which has been rinsed in warm soapy water, then wring out until almost dry. Wipe dry with a soft cloth. **DO NOT USE** steel wool, scouring pads, or abrasive cleansers.

## To Clean Handles

Wipe handles clean, following instructions for 'outside'. Where the inside edge of handle joins the metal, clean with a slightly dampened bristle brush.

**NOTE: DO NOT IMMERSE IN WATER OR LIQUID OF ANY KIND.**

# METRIC MEASUREMENT

The recipes in this book give Standard and Metric measures. 1 oz. is equivalent to 28.35g. but for convenience the metric conversion is taken as 25g. Slight adjustment is made on quantities of 8 oz. and over to compensate for the difference between the easy and exact conversions.

It is therefore most important that you use either Standard or Metric measures and never mix the two when using these recipes.

Some ingredients in the following recipes are given in spoon measurements, e.g. 1 teaspoon salt. If you are preparing the recipes using metric quantities please use the following conversions:—

- 1 tablespoon is equivalent to 1 x 15ml. spoon
- 1 dessertspoon is equivalent to 1 x 10ml. spoon
- 1 teaspoon is equivalent to 1 x 5ml. spoon



# FLAVOURED BUTTERS

Add interest to your toasted sandwiches by spreading the outside of the bread with flavoured butter, or use the butters for spreading the inside of the sandwich. Add a complementary filling and toast. The butters are perfect for making hot savoury roll-ups (see recipe for Garlic Roll-ups).

All recipes for flavoured butters make 4oz./100g. Use as required.

To store flavoured butters, cover and refrigerate.

## Garlic Butter

4oz./100g. butter, softened

1 clove garlic, crushed

Salt and pepper

Place all ingredients in a bowl. Stir until ingredients are well combined.

## Herb Butter

4oz./100g. butter, softened

1 teaspoon chopped parsley

1 teaspoon chopped chives

½ teaspoon fresh chopped rosemary (optional)

Salt and pepper

Place all ingredients in a bowl. Stir until ingredients are well combined.

## Cheese Butter

Use as a filling only.

4oz./100g. butter, softened

2oz./50g. grated cheddar cheese

Pinch dried mustard

Place all ingredients in a bowl. Stir until ingredients are well combined.

## Lemon Butter

4oz./100g. butter softened

2 teaspoons lemon juice

1 teaspoon finely grated lemon rind

Cayenne pepper

Place all ingredients in a bowl. Stir until ingredients are well combined.

## Parsley Butter

4oz./100g. butter softened

2 teaspoons finely chopped parsley

Lemon juice

Salt

Cayenne pepper

Place all ingredients in a bowl. Stir until ingredients are well combined.

# HOT 'N' HERBY

Fresh green herbs, washed and chopped, by themselves or with other flavor combinations make delicious fillings for toasted sandwiches. Combine them with cottage or cream cheese, mayonnaise or butter (see recipe for making "herb butter" page 8). Spread filling on wholemeal or brown bread. Remember: butter outsides of bread and toast in your Maxim Snack 'N' Sandwich Maker.

## Basil and Tomato

Spread slice of bread with cream cheese. Add a layer of sliced tomato. Sprinkle with salt, pepper, sugar and fresh chopped basil. Top with a slice of bread and toast.

## Chive and Cheese

Cream 1-1½ tablespoons/25-30g. cottage cheese, add 1 tablespoon chopped chives, salt and pepper, mix well. Spread mixture between two slices of bread, and toast.

## Cress and Liverwurst

Spread slice of bread with liverwurst, sprinkle with cress, salt and pepper. Top with a slice of bread and toast.

NOTE: The above, except for the Basil and Tomato filling may be used as fillings for roll-ups.

## Mint and Pineapple

Follow directions as above, for "Chive & Cheese" substitute 2 teaspoons chopped mint for the chives and add 1 tablespoon crushed pineapple.

## Parsley and Cheese

Spread two slices of bread with "Marmite" or margarine. Combine 1oz./25g. grated cheese with 1 tablespoon chopped parsley and a pinch of paprika. Spread mixture between two slices of bread and toast.





# ROLL-UPS



Savoury rolls may be served as an hors d'oeuvre or with pre-dinner drinks.

Prepare the rolls in advance. As guests arrive, the rolls may be toasted and served hot. **DO NOT USE "RUNNY" FILLINGS.**

Trim crusts from bread and flatten each slice with a rolling pin. Place approximately 2-3 teaspoons/10-15ml. of filling at one end of each slice of bread and roll up. Brush rolls with melted butter and place a roll diagonally on the base of the Maxim Snack 'N' Sandwich Maker, making sure the fold of the roll rests against the diagonal cutting edge (see diagram). Lower lid and toast for approximately 2 minutes or to suit taste.

The following are filling suggestions for Savoury Roll-Ups.

**Vegetable Broth with Carrot 'N' Cheese Roll-Ups**



### **Croutons**

Make roll-ups, toast and cut each roll into quarters.  
Serve with soup.

### **Beef 'n' Horseradish Spread**

4oz./100g. minced leftover roast beef  
2 tablespoons horseradish  
Salt and freshly ground pepper  
Combine all ingredients. Use as required.

### **Asparagus Spread**

Approx. 12oz./340g. can Asparagus spears, drained  
and chopped  
4oz./100g. grated cheese  
Salt  
Freshly ground black pepper  
Combine all ingredients and use as required.

### **Salmon & Egg Spread**

4oz./100g. salmon, well drained  
1 teaspoon capers, finely chopped  
1 hard boiled egg, mashed  
1 tablespoon/15ml. mayonnaise  
Combine all ingredients and use as required.

### **Celebration Spread**

4oz./100g. finely chopped cooked lobster  
2 tablespoons finely grated cheddar cheese  
1 tablespoon/15ml. mayonnaise  
Freshly ground black pepper  
Salt  
½ teaspoon tomato paste or purée  
Combine all ingredients. Use as required.

### **Spanish Chicken**

4oz./100g. finely chopped cooked chicken  
2 tablespoons/30ml. mayonnaise  
2 stuffed olives, finely chopped  
Salt  
Freshly ground black pepper  
Combine all ingredients and use as required.

### **Smoked Oyster Spread**

4oz./100g. can minced smoked oysters  
2 teaspoons/10ml. lemon juice  
2 teaspoons chopped parsley  
Combined all ingredients. Use as required.

### **Crispy Asparagus Rolls**

Makes approximately 20  
Approximately 20 slices bread  
4oz./100g. butter, melted  
Approx. 12oz./340g. can Asparagus Spears, drained  
Remove crusts from bread. Brush each slice of bread with melted butter.

Place an asparagus spear at one corner of the bread and roll up on the diagonal. Secure with cocktail sticks.

Place a roll diagonally on each side of the cutter.

Lower lid and cook for 2 minutes. Remove cocktail sticks and serve hot.

### **Garlic Roll-ups**

Makes 12 rolls.  
1 quantity garlic butter (page 8)  
12 slices bread  
Extra melted butter (optional)  
Chill the garlic butter for half an hour before using to fill the roll ups. Roll the sandwiches, then toast for 2-3 mins. ensuring that the fold of the roll rests against the diagonal cutting edge.

### **Prawn Roll-Ups**

8oz./250g. prawns, shelled and deveined  
1 tablespoon/15ml. mayonnaise  
4oz./100g. grated carrot  
Squeeze of lemon juice  
Salt and freshly ground pepper to taste  
Combine all ingredients and use as desired.

### **Carrot 'N' Cheese roll-Ups**

2oz./50g. grated cheese  
4oz./100g. grated carrot  
Salt  
Freshly ground black pepper  
Combine all ingredients and use as desired.

# MINI SANDWICHES



Sandwiches with small amounts of filling may be made into tiny triangled sandwiches, ideal for serving to children or as party snacks.

Prepare filling for one sandwich. Place sandwich into preheated Maxim Snack 'N' Sandwich Maker and toast for 1 minute. Turn sandwich so that it lies across the cutter in the opposite direction. Toast for another minute (see diagram). Result, four small triangles.

## Mini Sandwiches For Packed Lunches

Why not give the children a surprise in their lunch box? Mini Toasted Sandwiches with their favourite filling can be as delicious cold as hot. Select fillings that will 'keep' well, preferably not meat or seafood, and pack cold so that they do not 'sweat' in the airtight container. This may be done conveniently the night before and refrigerated overnight.



# WAYS WITH LEFTOVERS

No doubt there are leftovers which may be tucked away at the back of the refrigerator. Bring them out and transform them into wholesome and delicious toasted sandwiches. Here are a few suggestions:

Butter outsides of bread. Place bread slices (buttered side down) onto the preheated Snack 'N' Sandwich Maker. Add filling. Top with a slice of bread (buttered side up). Lower lid, clamp and toast.

If you do not have leftovers from the night before then turn to page 31 for recipes on special fillings.

## Minted Lamb

2oz./50g. finely chopped cooked lamb  
1 tablespoon mint relish or  
1 tablespoon fruit chutney  
Salt and pepper  
Combine all ingredients and use as required.

## Curried Chicken

2oz./50g. finely chopped, cooked chicken  
Good pinch curry powder  
1 tablespoon/15ml. mayonnaise  
¼ tablespoon chopped parsley  
Combine all ingredients and use as required.

## Roast Beef

Spread the unbuttered side of a slice of bread with cream cheese. Add a slice of roast beef. Spread beef with mustard or horseradish sauce. Top with slice of bread. Toast.

## Fruit Surprise

2oz./50g. left-over canned fruit  
¼-½ teaspoon cinnamon or mixed spice  
1-2 teaspoons sugar  
1 tablespoon/15ml. sour cream  
Combine all ingredients and use as required.

## Vegetable Medley

2oz./50g. left-over cooked vegetables  
2 tablespoons grated cheese  
Salt and pepper  
Good pinch curry powder  
Combine all ingredients and use as required.

## Medley

Use any leftover stew or casserole.  
Remove any bones and use 2-3 tablespoons of mixture. If mixture is too coarse it may need to be roughly chopped.

## Spaghetti or Baked Beans

Use 2-3 tablespoons leftover canned spaghetti or baked beans.

# PIZZA FILLINGS

Butter one side of a slice of bread. Spread the unbuttered side with 1 teaspoon tomato paste. If desired, sprinkle with a little oregano, basil, marjoram, or thyme. Add any of the suggested filling combinations or have fun experimenting with your own ideas. Top with a slice of bread (buttered side up). Lower lid and in around two minutes you will have sealed pizza sandwiches.

## Note:

Soften onions, green or red peppers, mushrooms in a little butter or margarine before using in a filling. Serve with a crisp salad.

Quantities given in the following recipes are for one sandwich.

## Mushroom

1-2 cocktail onions, finely chopped  
4 canned whole mushrooms, sliced  
1 slice cheese  
Green olives

## Neapolitan

1 tablespoon chopped anchovies  
1-2 slices mozzarella cheese  
2-3 canned mushrooms, sliced  
Black olives  
1 teaspoon Parmesan Cheese

## Anchovy

1 tablespoon chopped anchovies  
1-2 slices tomato  
2 stuffed olives, sliced  
1-2 slices mozzarella cheese

## Ham and Pineapple

1-2 cocktail onions, finely chopped  
2 sandwich slices of ham, chopped  
2 tablespoons chopped pineapple, fresh or canned  
1 slice cheese

## Salami

1 sandwich slice salami  
2-3 rings onion, softened in butter  
1 slice cheddar cheese  
Green olives, halved

## Cabanossi

2oz./50g. sliced sausage  
2 teaspoons finely chopped gherkin  
1oz./25g. grated cheese

# SNACKS

## Wrapped Bananas

Makes 4.

4 slices bacon  
2 firm bananas

Brush each mould with cooking oil and preheat Maxim Snack 'N' Sandwich Maker.

Cut bananas in halves and wrap each banana in a bacon slice. Secure with cocktail sticks. Place a wrapped banana diagonally on each side of the cutter. Lower lid and cook for 2-3 minutes or until bacon is crisp. Remove cocktail sticks.

### Variation:

Sprinkle bananas with a little ground ginger before cooking.

## Devilled Welsh Rarebit

Makes 1 sandwich

1 sandwich slice ham  
1 teaspoon prepared hot mustard  
1-2 slices cheese  
2 slices bread

Place ham on slice of bread buttered side down. Spread ham with mustard. Add a slice (or slices) of cheese. Top with slice of bread (buttered side up). Toast in your Maxim Snack 'N' Sandwich Maker for 2 minutes.

## Curried Salmon Snack

Makes 6.

Approx. 8oz./225g. can salmon, drained and flaked  
1 teaspoon curry powder  
1 small onion, finely chopped  
4oz./100g. chopped celery  
1oz./25g. cheese, grated  
2 tablespoons butter  
2 tablespoons flour  
½pt./250ml. milk  
Salt and pepper to taste  
12 slices bread, buttered

Combine salmon, curry powder, onion, celery and cheese. Melt butter, stir in flour and cook for 1 minute, stirring continually. Gradually stir in milk and cook until sauce boils and thickens.

Season with salt and pepper.

Place two slices of bread into preheated toaster, buttered side down. Place one sixth mixture onto each bread slice.

Top with two slices of bread, buttered side uppermost. Lower lid and cook for two minutes. Repeat procedure with remaining ingredients.

## Super Savoury Snack

Makes 1.

- 1 tablespoon baked beans
- 2 slices tomato
- 1 slice bacon, partly cooked
- 1 slice cheese
- 2 slices bread, buttered

Place one slice of bread buttered side down into sandwich toaster. Arrange baked beans, tomato, bacon, cheese and the remaining slice of bread, buttered side up, on top. Lower lid and toast for 2 minutes.

## Tuna Tartare

Makes 6.

- 1 tablespoon butter
- 1 tablespoon flour
- 5fl. oz./125ml. milk
- Salt, pepper
- 5fl. oz./125ml. mayonnaise
- 1 small gherkin, chopped
- 2 tablespoons/30ml. lemon juice
- Approx. 7oz./175g. can tuna, drained & flaked
- 1 teaspoon/5ml. vinegar
- 12 slices bread, buttered

Melt butter in saucepan, add flour and stir over heat 1 minute. Gradually add the milk and heat, stirring, until the mixture boils and thickens.

Season with salt and pepper. Remove from heat and cool slightly.

Add mayonnaise, gherkin, lemon juice, tuna and vinegar.

Spoon onto bread cover with a slice of bread, buttered side up and toast for two minutes. Serve with salad.

## Snack 'n' Crumpet Toasties

Makes 6.

- 1 packet crumpets
- Butter
- Honey or jam

Butter both sides of crumpet. Place two at a time into toaster. Lower lid and cook for two minutes. Repeat with remaining crumpets. Serve spread with honey or jam.



## **Ricotta Snacks**

**Makes 2.**

**4oz./100g. Ricotta cheese**

**1 egg**

**Salt and pepper to taste**

**4 slices white bread, buttered**

Combine ricotta cheese and egg, and season to taste. Place two slices bread, buttered side down, onto the preheated scallops. Form a hollow in the bread with the back of a spoon.

Carefully pour mixture onto the bread.

Top with remaining bread slices (buttered side uppermost). Lower lid and toast for two minutes.

## **Curried Banana Slices**

**Makes 2.**

**4 slices bread, buttered**

**1 banana, peeled**

**2 tablespoons left-over curry (any sort — Madras, vegetable, etc.)**

Butter outsides of bread and place two slices, buttered side down in toaster.

Cut banana in half and cut each half lengthways into 3 slices. Thinly spread curry over each slice of bread.

Place 3 banana slices on curry. Thinly spread remaining curry over banana.

Top with remaining slices of bread (buttered side up). Toast 2 minutes.

## **Savoury Bacon Snacks**

**Makes 2.**

**1 slice bacon, finely chopped**

**1 small tomato, finely chopped**

**Pinch of dried onion flakes**

**4 thin slices cheddar cheese**

**Salt and pepper**

**4 slices bread, buttered**

Combine bacon, tomato and onion flakes. Place two slices bread, buttered side down, into preheated toaster. Place two slices cheese onto each slice.

Spoon the tomato mixture onto cheese and sprinkle with salt and pepper.

Top with two slices bread, buttered side uppermost. Close lid and cook for two minutes.

## **Savoury Toasted Sandwiches**

**Makes 4.**

**4oz./100g. mature cheese, grated**

**3oz./75g. fetta cheese, crumbled**

**1 egg**

**½ teaspoon finely chopped mint**

**Pinch of pepper**

**8 slices bread, buttered**

Combine ingredients except for bread. Place two slices bread, buttered side down, onto preheated scallops. Place 2oz./50g. mixture onto each bread slice. Top with two slices bread, buttered side uppermost. Close lid and cook for 2 minutes.

## Ham and Cheese Snack

Makes 4.

4oz./100g. ham, finely diced

1 small onion, grated

4oz./100g. cheddar cheese, grated

½ egg, beaten

Salt and pepper to taste

8 slices bread, buttered

Bind all ingredients together (except bread) with the egg. Place filling on bread, buttered side down, in toaster.

Place two slices of bread on top.

Toast for 2 minutes.

Repeat toasting with remaining filling and bread.

## Grandma's Favourite

Makes 4.

4oz./100g. ham and chicken sausage

1 egg

½ small onion, peeled and finely diced

4 slices bread, buttered

Chop sausage into ¼in./5mm cubes. Combine sausage with egg and onion and season to taste with Salt and Pepper. Place two slices bread, buttered side down, onto preheated scallops. Spoon mixture onto bread and top with two slices bread (buttered side uppermost). Lower lid and toast for two minutes. Repeat procedure with remaining sandwiches.

## Pizza Sandwich

Makes 1.

2 tablespoons/30ml. oil

2 teaspoons tomato paste

½ onion, thinly sliced

2 anchovy fillets

1 black olive, pitted and cut into pieces

Salt, pepper, garlic salt

2 slices bread, unbuttered

Lightly brush oil on outsides of bread, and place one slice, oiled side down, onto toaster. Spread inside with tomato paste, top with onion slices, halved anchovy fillets, black olives, salt, pepper and garlic salt to taste, and remaining slice of bread (oiled side up). Lower lid and toast for 2 minutes.

## Devilled Egg Filling

Makes 4.

3 hard-boiled eggs, sliced

2 tablespoons/30ml. mayonnaise

1 tablespoon prepared French mustard

1 gherkin, finely sliced

1 teaspoon/5ml. Worcestershire sauce

2 drops Tabasco sauce

Salt, pepper to taste

8 slices bread, buttered

Combine all ingredients except bread. Use 3 tablespoons of mixture as a filling for each toasted sandwich.

## **Courgette Savoury**

**Makes 2.**

1 courgette, sliced finely  
2oz./50g. cheese, shredded  
2 slices salami  
Salt and pepper  
4 slices bread, buttered

Place 2 slices of bread, buttered side down, into preheated toaster. Place courgettes, cheese and salami onto bread, sprinkle with salt and pepper. Top with bread, buttered side up. Toast 2 minutes.

## **Super Egg Sandwiches**

**Makes 2.**

2 eggs  
1 slice bacon, cut into 4 & grilled  
1 tomato, sliced  
½ small onion  
Salt and pepper, to taste  
4 slices bread, buttered

Beat eggs lightly together. Pour mixture into the two halves of the preheated toaster. As soon as egg is firm enough to lift, take out of toaster.

Place two slices of bread, buttered side down, into toaster. Form a hollow and add half egg, bacon, tomato and onion to each slice of bread. Season with salt and pepper.

Top with two slices of bread (buttered side up). Lower lid and toast for 2 minutes.

## **Mince and Tomato Filling**

2 tablespoons 30ml. oil  
1 onion, finely chopped  
8oz./225g. minced pork  
1 medium tomato, sliced  
1 green pepper seeded and finely chopped  
Salt, pepper to taste

Heat oil in frypan. Add onion, cook 3 minutes. Add mince and mash with a fork until well browned. Simmer 5 minutes. Add tomato and green pepper, simmer a further 8-10 minutes or until not too much liquid is left in pan. Add salt and pepper to taste.

Use 3 tablespoons/45ml. of mixture as a filling for each Maxim toasted sandwich.

## **Hot Ham Filling**

**Makes 4.**

8oz./225g. finely diced ham  
1 teaspoon prepared horseradish  
1 teaspoon cream cheese, softened  
2oz./50g. finely chopped green pepper  
1 tablespoon/15ml. mayonnaise  
8 slices bread, buttered

Combine all ingredients, except bread. Use 3 tablespoons of mixture as a filling for each Maxim toasted sandwich.

## **Soy Bean Hash**

Makes 2 sandwiches

1oz./25g. butter

1 small sliced courgette

1 small sliced onion

2 tablespoons tomato purée

¼ teaspoon basil

2 tablespoons cooked soy beans, mashed

salt, pepper

4 slices bread

Melt butter in a frying pan, add courgette and onion, fry until onion is transparent. Add tomato puree and basil. Place two slices of bread buttered side down into the Maxim Snack 'N' Sandwich Maker. Place courgette mixture on top with mashed soy beans, salt and pepper and remaining slices of bread buttered sides up. Lower lid and toast for 2 minutes.

## **Sardine and Onion Snack**

Makes 1 sandwich

1 small can sardines

¼ small onion, finely chopped

2 teaspoons/10ml. lemon juice

2 slices bread

Drain and mash sardines, combine with onion and lemon juice. Place a slice of bread (buttered side down) onto the Maxim Snack 'N' Sandwich Maker and spread with sardine mixture. Top with a slice of bread (buttered side up). Lower lid and toast for 2 minutes.

## **Cucumber and Beetroot Sandwiches**

Makes 2 sandwiches

½ small cucumber, peeled

1 tablespoon/15ml. lemon juice

1oz./25g. butter, softened

½ teaspoon prepared French mustard

4 slices beetroot, drained

4 slices bread

Slice cucumber thinly, sprinkle with lemon juice. Combine butter and mustard, spread on the unbuttered side of two slices of bread. Top with cucumber, beetroot and remaining slices of bread (buttered side up). Place on the Maxim Snack 'N' Sandwich Maker and toast for 2 minutes.

## **Bacon, Egg and Tomato Burgers**

Makes 2 sandwiches

2 slices bacon

1 tablespoon butter

2 eggs, lightly beaten

salt, pepper

1 tomato, sliced

4 slices bread

Roughly chop bacon. Fry bacon in a frying pan until cooked, drain. Melt butter in pan, add eggs, salt and pepper. Cook lightly on one side until set, turn, cook until egg is just set.

Place two slices of bread buttered side down, onto the Maxim Snack 'N' Sandwich Maker. Top with bacon, egg and sliced tomato. Place remaining bread slices on top (buttered side up). Lower lid and toast for 2 minutes.

## **Mini Toasted Hot Dogs**

Thin frankfurters or cocktail frankfurters  
Sliced Bread  
Melted Butter or margarine  
Tomato Sauce

Cut frankfurters in halves and heat according to manufacturers direction. Trim crusts from bread and flatten each slice with a rolling pin.

Place a frankfurter at one end of each slice of bread and roll up. Secure with a cocktail stick. Brush rolls with melted butter and place a roll diagonally on each side of the cutter, making sure the fold of the roll rests against the cutter. Lower the lid and toast for approximately 2 minutes or to suit taste. Remove cocktail sticks and serve with Tomato Sauce.

## **Variations:**

Cut heated frankfurter lengthwise in halves and spread frankfurter with one of the following: mustard, pickles, chutney, horseradish, tomato sauce. Top with remaining frankfurter half and roll up in the slice of bread. Toast as above.

## **Devilled Ham Snacks**

Makes 2 sandwiches  
1 small can devilled ham spread  
2 slices Swiss cheese  
4 slices bread

Spread two slices of bread with ham paste, top with cheese and remaining slices of bread (buttered side up). Place into the Maxim Snack 'N' Sandwich Maker and toast for 2 minutes.

## **Country Style Snack**

Makes 2 sandwiches.  
1 large egg, lightly beaten  
2oz./50g. grated cheese  
salt, pepper  
Pinch nutmeg  
1 small courgette, very thinly sliced  
1 small onion, thinly sliced  
4 slices bread

Preheat Maxim Snack 'N' Sandwich Maker. Combine all ingredients except bread. Place two slices of bread buttered side down, onto the scallops. Form a hollow with the back of a spoon. Gently pour mixture onto bread. Top with remaining bread slices (buttered side up). Lower lid and toast for 2 minutes.

## **Vienna Treats**

Makes 1 sandwich.  
2 slices Swiss Cheese  
1 frankfurter  
Mustard  
Barbecue Sauce  
2 slices bread

Place one slice of cheese onto the unbuttered side of a slice of bread. Cut frankfurters lengthwise in halves. Place frankfurter on cheese. Spread mustard or barbecue sauce on frankfurter if desired. Top with remaining cheese and bread, (buttered side up). Toast in your Maxim Snack 'N' Sandwich Maker for 2 minutes.

## **Prune and Bacon Snacks**

**Makes 1 sandwich.**

**2 slices bacon**

**4 dessert prunes, seeded and chopped**

**1 teaspoon chopped parsley (optional)**

**2 slices bread**

**Fry bacon in a frying pan until cooked. Chop bacon.**

**Combine bacon, prunes and parsley.**

**Dip a slice of bread in bacon dripping and place dripping side down onto the Maxim Snack 'N' Sandwich Maker. Form a hollow and add filling. Top with a slice of bread which has been dipped in bacon dripping. Lower lid and toast for 2 minutes.**

## **Corn and Bacon Snacks**

**Makes 1 sandwich.**

**1 slice bacon**

**1 tablespoon creamed sweetcorn**

**1 tablespoon grated cheese**

**Salt and pepper, 2 slices bread**

**Fry bacon in a frying pan until cooked. Chop bacon finely. Combine bacon, corn, cheese, salt and pepper.**

**Dip a slice of bread in bacon dripping and place dripping side down onto the Maxim Snack 'N' Sandwich Maker. Form a hollow and add filling. Top with a slice of bread which has been dipped in bacon dripping, dripping side uppermost. Lower lid and toast for 2 minutes.**

## **Health Wedges**

**Makes 1 sandwich.**

**1 tablespoon peanut butter**

**1 tablespoon chopped celery**

**2 tablespoons/30ml. grated cheese**

**A few chopped walnuts**

**2 slices wholemeal bread, buttered**

**Spread the unbuttered side of a slice of bread with the peanut butter. Place the bread (buttered side down) onto the Maxim Snack 'N' Sandwich Maker. Sprinkle celery, walnuts and cheese over peanut butter. Top with a slice of bread (buttered side up). Lower lid and toast for 2 minutes. Serve hot or cold.**

## **Country Egg Snacks**

**Serves 4.**

**Oil**

**8oz./225g. finely chopped cooked potatoes**

**½ small onion, finely chopped**

**2 slices of ham, chopped**

**2 eggs**

**2 tablespoons chopped parsley**

**½ teaspoon salt**

**Freshly ground black pepper**

**Brush moulds with oil or spray moulds with non-stick cooking spray and preheat Maxim Snack 'N' Sandwich Maker.**

**Combine potato, onion and ham. Divide mixture evenly between the four moulds.**

**Beat eggs, parsley salt and pepper in a bowl. Pour mixture carefully over potato mixture. Lower lid and cook for 2 minutes or until eggs are set. Serve immediately with a crisp salad or hot buttered toast.**

# MAIN MEALS

## Potato Patties

Makes 4 patties.

12oz./340g. mashed potatoes

1 egg yolk

1 teaspoon butter

Salt and pepper

Preheat Maxim Snack 'N' Sandwich Maker. Combine all ingredients. Brush each scallop with cooking oil. Distribute the potato mixture evenly into the four scallop moulds. Lower lid and cook for 5-7 minutes. Serve with grilled steak and a salad.

### Variations:

Add any of the following to the potato mixture:

1 tablespoon of prepared mustard

1 tablespoon of prepared mustard and 2oz./50g. grated cheese

1 tablespoon chopped parsley

2 slices bacon which have been cooked and chopped

1 tablespoon chopped chives and 1 tablespoon sour cream

Chop one small onion and fry in one tablespoon of butter. Add 1 teaspoon curry powder and cook until onion is tender.

## Parsnip Patties

Serves 6.

2lb./1kg. young parsnips

1½oz./40g. plain flour

1 large egg

½ teaspoon nutmeg

2 tablespoons chopped parsley (optional)

Salt

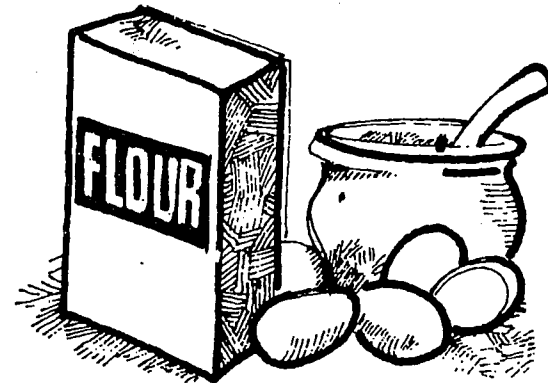
Freshly ground black pepper

Peel and slice parsnips. Place in cold salted water and bring to boil.

Simmer for 15 minutes or until tender. Drain. Mash or purée parsnips in a blender. Add flour, egg, nutmeg, parsley, salt and pepper to taste.

Brush moulds with non-stick cooking oil and preheat Maxim Snack 'N' Sandwich Maker. Place approximately 2 oz./50g of mixture in each mould. Lower lid and cook for 5-7 minutes.

Repeat with remaining mixture. Serve as a vegetable.



## **Egg and Bacon Pies**

**Makes 2.**

**2 eggs**

**2 tablespoon/30ml. milk**

**2 slices bacon, diced**

**Salt and pepper to taste**

**4 thinly rolled sheets of puff pastry, approx. 5 inches/  
12cm. square**

**Melted butter**

Combine eggs, milk, bacon, salt and pepper.

Stir over a low heat until egg is just set.

Brush one side only of each square of puff pastry with melted butter.

Place two squares of pastry, buttered side down, onto scallops. Press into scallops with back of spoon. Divide the egg and bacon mixture between the pastry squares. Top with the two remaining pastry squares, buttered side uppermost.

Close lid, **DO NOT CLAMP**, and cook for two minutes. Cut pies in halves.

## **Tasty — Toasty Eggs**

**Large eggs may be used.**

**Salt and pepper to taste.**

**Cooking oil.**

Preheat sandwich toaster.

Brush scallops with cooking oil.

Break one egg into each scallop (one, two, three or four eggs may be cooked at once). Season with salt and pepper.

Lower lid, **DO NOT CLAMP**, and cook for approximately 3 minutes. Serve hot.

## **Curried Steak**

**Makes 4.**

**1oz./25g. butter**

**1 onion**

**8oz./225g. minced steak**

**2 teaspoons curry powder**

**1 tablespoon tomato sauce**

**2 teaspoons Worcestershire sauce**

**3/4pt./375ml. water**

**2 teaspoons cornflour**

**2 tablespoons/30ml. water, extra**

**Salt and pepper**

**8 slices bread, buttered**

Melt butter in pan, sauté peeled and chopped onion until transparent, add meat, brown well. Add curry powder, tomato sauce, Worcestershire sauce and water and mix well. Bring to boil. Reduce heat, simmer, covered, 10 minutes. Mix cornflour to smooth paste with extra water. Add to pan, stir until mixture boils and thickens. Reduce heat, simmer 1 minute. Season with salt and pepper; cool.

Place 2 slices of bread, buttered side down, onto base of toaster. Top each slice with 3 tablespoons of filling.

Cover with two slices of bread. Toast for 2 minutes.

Serve with wedges of tomato, drained pineapple, cucumber, tossed in French dressing. Arrange in lettuce leaves.

## **Salmon Puff Supreme**

**Makes 12.**

**1lb./450g. canned salmon, drained & flaked**

**2 teaspoons chopped parsley**

**1oz./25g. dried breadcrumbs**

**2oz./50g. self raising flour**

**8oz./225g. mashed potato**

**1 slice bacon, finely chopped**

**Juice of 1 lemon**

**1 large tomato skinned and chopped**

**1 egg**

**Combine all ingredients. Brush scallops with cooking oil. Fill scallops (slightly rounded) with mixture. Close lid, DO NOT CLAMP.**

**Cook for approximately 3 minutes, or until browned.**

## **Savoury Dipped Sandwiches**

**Makes 2.**

**1 egg, lightly beaten**

**Salt and pepper**

**4 slices bread**

**1 slice bacon, finely chopped**

**4 slices tomato**

**Brush scallops with cooking oil.**

**Dip two slices of bread into seasoned lightly beaten egg. Place each slice onto preheated scallops. Top each slice with half the bacon and tomato. Dip remaining slices of bread into egg and place onto sandwiches. Lower lid and cook for two minutes.**

## **Chicken Salad**

**Makes 4.**

**1lb./450g. cooked chicken, chopped**

**4 tablespoons/60ml. mayonnaise**

**4 shallots, chopped**

**1 teaspoon French mustard**

**2 tablespoons chopped parsley**

**Salt and pepper**

**8 slices bread, buttered**

**Combine all ingredients except bread.**

**Place two slices of bread, buttered side down into toaster. Place 3 tablespoons filling onto each slice of bread, top with 2 slices of bread, buttered side up.**

**Lower lid and toast for 2 minutes.**

## **Fish Sandwich for Lent**

**Makes 4.**

**One can sardines (approx. 3½oz./90g.), drained and mashed**

**4oz./100g. cooked rice**

**1 tablespoon chopped gherkin**

**1 tablespoon chopped onion**

**1 tablespoon/15ml. lemon juice**

**Season with pepper**

**8 slices brown bread, buttered**

**Combine all ingredients except bread.**

**Place two slices of bread, buttered side down, into preheated toaster.**

**Place 2oz./50g. mixture onto each bread slice. Top with bread, buttered side up, and toast for 2 minutes.**

**Repeat toasting with remaining ingredients.**

## **Cheese & Spinach Pies**

**Makes 4.**

**Approx. 8oz./225g. packet frozen spinach**

**Salt**

**Freshly ground black pepper**

**4 sheets filo pastry**

**2oz./50g. butter, melted**

**2oz./50g. fetta cheese, thinly sliced**

**Lemon wedges**

**Cook spinach according to manufacturer's directions. Drain well and chop. Season well with salt and pepper. Cut 4 pieces of pastry, measuring 8 in. x 6 in./20 cm. x 15cm. Brush one side of a sheet of pastry with melted butter. Carefully turn sheet over and brush with melted butter. Cover with a clean, wet towel to prevent pastry from drying out. Brush the 2 remaining sheets in the same manner and set aside until required.**

**Brush moulds with non-stick cooking oil, and preheat Maxim Snack 'N' Sandwich Maker. Place a layer of pastry on the base of the Maxim Maker. Add half the cheese. Divide spinach between the moulds and add the remaining cheese. Top with pastry. Lower lid and cook for 2 minutes.**

**Cut along indentation to separate pies. Garnish with lemon wedges and serve as an entrée.**

**Note: Cheese and Spinach Pies may also be cooked as mini sandwiches and served as appetizers.**

## **Tuna Patties**

**Makes 4 patties.**

**4oz./100g. mashed potato**

**8oz./225g. flaked tuna**

**1 tablespoon/15ml. lemon juice**

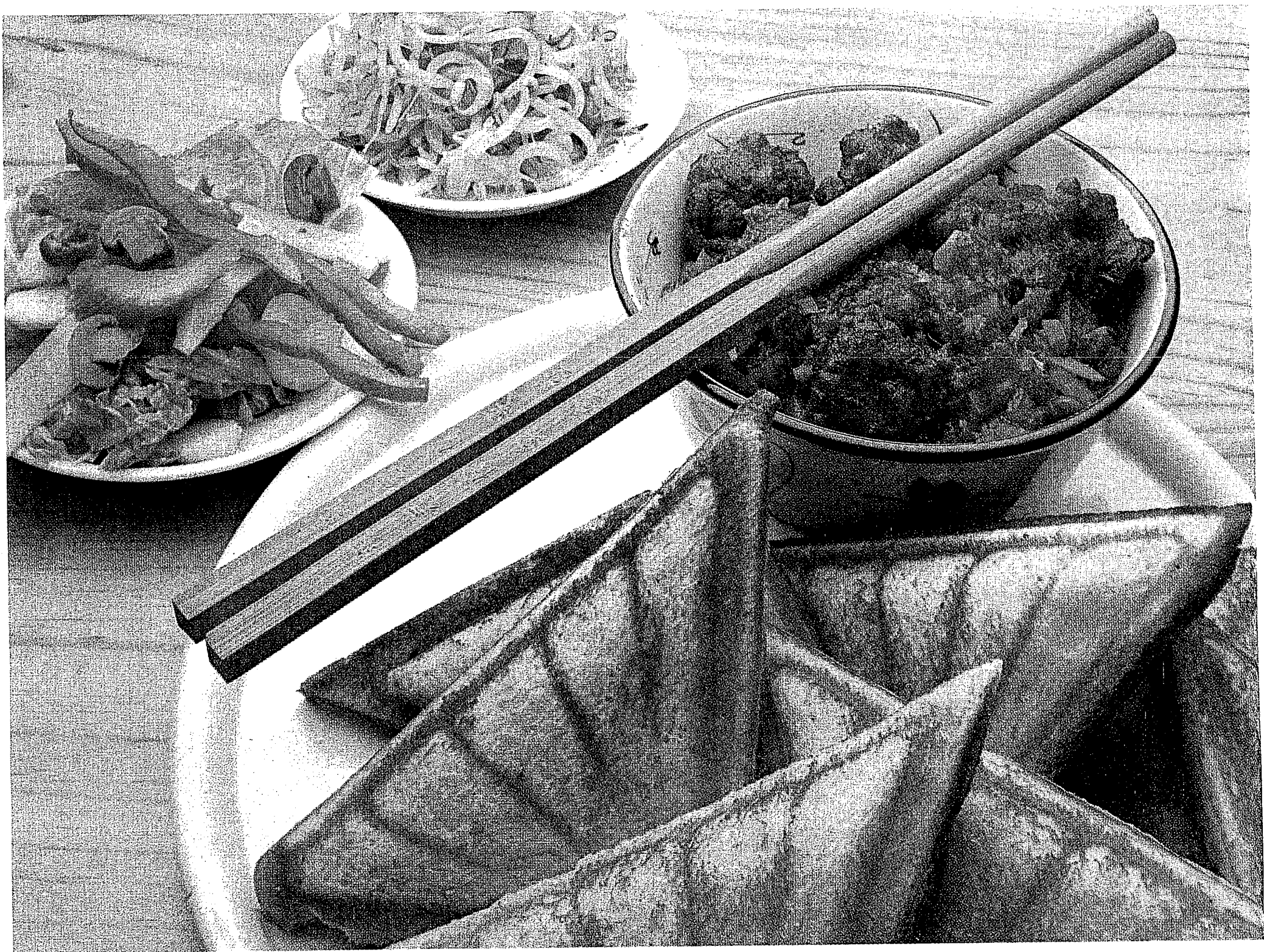
**2oz./50g. grated cheese**

**1 teaspoon finely grated lemon rind**

**Salt and pepper**

**Lemon wedges and parsley for garnish**

**Preheat Maxim Snack 'N' Sandwich Maker. Combine all ingredients. Brush each scallop with cooking oil. Distribute the potato mixture evenly into the four scallop moulds. Lower lid and cook for 5-7 minutes. Garnish with lemon wedges and parsley. Serve with salad.**



# SPECIAL FILLINGS

## Sweet and Sour Pork

Makes approximately 1lb./450g.

Sufficient for 8 Toasted Sandwiches

2 tablespoons/30ml. dry sherry

1 tablespoon/15ml. soy sauce

8oz./225g. lean pork, cut into ½ inch/1cm. cubes

### Sauce

2 tablespoons/30ml. oil

1 green pepper, chopped

1 onion, chopped

1 teaspoon finely chopped green ginger (optional)

1 carrot, cooked and chopped

6oz./150g. pineapple pieces

2 tablespoons sugar

1 tablespoon/15ml. soy sauce

1 tablespoon/15ml. white vinegar

1 tablespoon/15ml. tomato sauce

1 tablespoon/15ml. dry sherry

2 tablespoons/30ml. cornflour, blended with ¼pt./

125ml. water

1 tablespoon plain flour

1 tablespoon corn flour

Oil for frying

Place sherry, soy sauce and pork in a bowl. Stir and allow to stand for 15 minutes.

### Sauce

Heat oil and fry pepper and onion for 2 minutes. Add ginger, carrot, pineapple, sugar, soy and tomato sauce, vinegar and sherry.

Bring mixture to the boil. Stir in blended cornflour and cook for one minute.

Toss pork in combined flours. Heat oil in a saucepan and fry pork until golden brown. Drain well on absorbent paper. Combine pork and sweet and sour sauce.

**Use 2 tablespoons of mixture as a filling for each Maxim Sandwich.**

### Variations.

#### 1. Sweet and Sour Chicken

Add 8oz./225g. cooked and chopped chicken to prepared sauce.

#### 2. Sweet and Sour Prawns

Add 8oz./225g. shelled cooked prawns to prepared sauce.

## **Scallops in White Wine Sauce**

**Makes approximately 8oz./225g.**

**Sufficient for 4 toasted sandwiches.**

### **Filling:**

**8oz./225g. scallops**

**2.5fl.oz./60ml. white wine**

**2.5fl.oz./60ml. water**

**1 bayleaf**

**2 peppercorns**

**1 tablespoon butter**

**3 shallots, chopped**

**1 tablespoon flour**

**Salt**

**Pinch cayenne pepper**

**1 teaspoon/5ml. lemon juice**

**1 tablespoon/15ml. fresh cream**

**Rinse scallops and place in a saucepan. Add wine, water, bayleaf and peppercorns. Bring to boil; reduce to a gentle simmer for 5 minutes or until scallops are just tender. Drain the scallops and retain the liquid. Remove bayleaf and peppercorns from the liquid. Melt butter and fry shallots until soft. Remove saucepan from heat and blend in the flour. Gradually add the liquid (approx. 7 fl.oz./175ml.). Return to the heat and bring to a boil. Add salt, cayenne pepper, lemon juice and scallops and simmer gently for 2 minutes. Stir in cream.**

**Use 2oz./50g. of mixture as a filling for each Maxim Sandwich. Serve with a glass of your favorite chilled white wine.**

## **Beef Stroganoff**

**Makes approximately 1½ lb./675g.**

**Sufficient for 9 Toasted Sandwiches**

**2 tablespoons/30ml. oil**

**1 onion, finely chopped**

**1lb./450g. topside steak, cut into 1 inch/2.5cm. strips**

**4oz./100g. button mushrooms, sliced**

**5fl.oz./125ml. red wine**

**7fl.oz./175ml. water**

**1 tablespoon tomato paste**

**1 teaspoon salt**

**Freshly ground black pepper**

**2 tablespoons cornflour**

**2 tablespoons/30ml. water**

**5fl.oz./125ml. sour cream**

**Heat oil and fry onion for one minute. Add steak and continue to fry until meat changes color. Add mushrooms, wine, water, tomato paste, salt and pepper. Bring mixture to a boil, cover and simmer for 30 minutes, or until meat is tender. Blend cornflour with water, stir into beef mixture and bring to a boil while stirring. Adjust seasoning if necessary. Stir in sour cream.**

**Use 2 tablespoons of mixture as a filling for each Maxim Sandwich. Serve with a glass of your favorite red wine.**

## **Jiffy Chicken Liver Stroganoff**

**Makes approximately 12oz./340g.  
Sufficient for 5 Toasted Sandwiches**

### **Filling:**

**8oz./225g. chicken livers  
2 tablespoons butter  
3 shallots, chopped  
4oz./100g. thinly sliced fresh mushrooms  
1 tablespoon/15ml. sherry  
2.5fl.oz./60ml. milk  
½ teaspoon/15ml. dried mixed herbs  
Salt  
Freshly ground black pepper  
2 teaspoons/cornflour  
1 tablespoon/15ml. water  
2 tablespoons sour cream**

**Rinse chicken livers, dry and trim into neat pieces.**

**Melt butter in a saucepan and fry shallots, chicken livers and mushrooms until livers change colour.**

**Add sherry, milk, mixed herbs, salt, pepper. Bring mixture to boil. Cover and reduce to simmer for 5 minutes.**

**Blend cornflour and water. Stir into mixture. Cook for 1 minute. Stir in sour cream.**

**Use 2 tablespoons of mixture as a filling for each Maxim Sandwich.**

## **Savoury Mince**

**Makes approximately 1½lbs./675g.**

**Sufficient for 9 Toasted Sandwiches.**

**2 tablespoons/30ml. oil  
1 small onion, finely chopped  
1 green pepper, chopped  
1lb./450g. minced topside steak  
14oz./400g. can whole peeled tomatoes  
1 tablespoon/finely chopped green ginger  
1 tablespoon/15ml. soy sauce  
1 beef stock cube, crushed  
5fl.oz./125ml. beer or water  
1 teaspoon salt  
Freshly ground black pepper  
2 teaspoons cornflour  
1 tablespoon/15ml. water**

**Heat oil and fry onion and green pepper for 1 minute.**

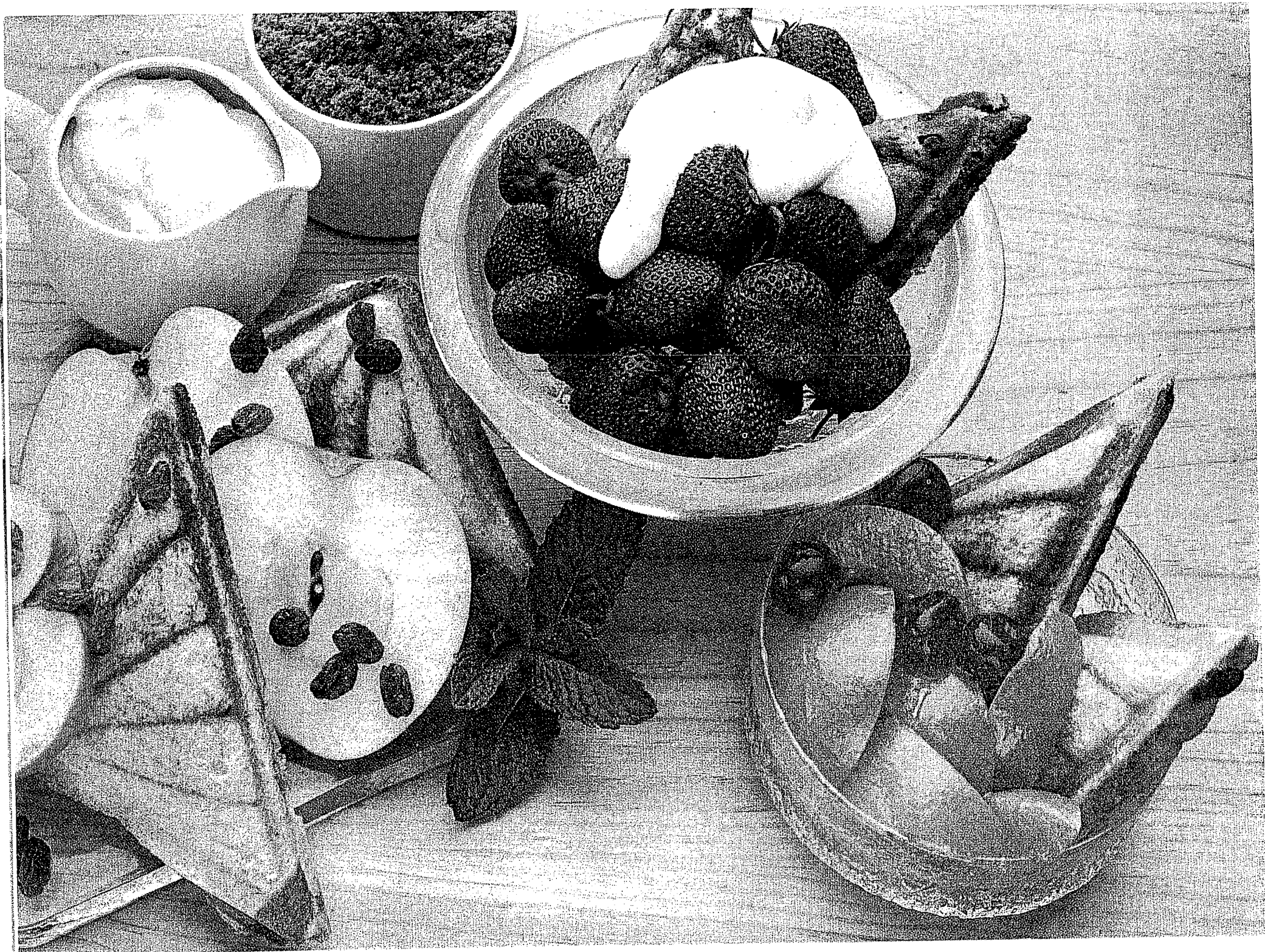
**Add meat and fry until meat changes color. Add tomatoes, ginger, soy sauce, stock cube, beer, salt and pepper.**

**Bring mixture to a boil while stirring.**

**Cover and simmer for 30-40 minutes.**

**Blend cornflour with water, stir into beef mixture and bring to a boil while stirring. Adjust seasoning if necessary.**

**Use 2 tablespoons of mixture as a filling for each Maxim Sandwich. Serve with a glass of chilled beer or your favorite red wine.**



# DESSERTS

## Orange Triangles

Makes 16 triangles.

2 eggs

Finely grated rind and juice of 1 orange

Cinnamon Sugar

3oz./75g. powdered sugar

2 teaspoons cinnamon

8 slices day old toasting bread

Honey

Combine eggs, orange juice and rind on a large plate. Combine sugar and cinnamon on a separate plate. Brush moulds with non-stick cooking oil. Dip both sides of a slice of bread into the egg mixture and place on one half of the Maxim Snack 'N' Sandwich Maker. Sprinkle with cinnamon sugar. Dip both sides of second slice of bread in egg mixture and place on top of the cinnamon sugar.

Lower lid and toast for almost 1 minute. Turn sandwiches so that they lie across the cutter in the opposite direction (see diagram page 14). Toast for a further minute.

Continue to make toast until all bread is used.

Serve with honey.

## Apple Pies (similar to apple strudel)

Makes 6

Filling

14oz./400g. can apple pie filling

2 tablespoons brown sugar

1 teaspoon cinnamon

1oz./25g. soft white bread crumbs

2oz./50g. raisins

2 tablespoons melted butter

(approximately 125g. filo pastry) cut into 12 sheets, measuring 4 x 6 inches/10cm. x 15cm.

Melted butter

Icing sugar

Cream or Ice Cream

Combine filling ingredients. Brush one side of a sheet of pastry with melted butter. Carefully turn sheet over and brush with butter. Place a second sheet of pastry on top. Set aside. Repeat procedure until there are 6 sets of pastry sheets.

Place 2 sheets of pastry on the base of the preheated Maxim Snack 'N' Sandwich Maker.

Place a third of the filling on each half and top with pastry sheets. Lower lid and cook for 2-3 minutes. Remove and repeat with remaining sheets of pastry and filling. Cut along indentations to separate pies. Sprinkle with icing sugar and serve hot with cream or ice cream.

### **Fruit Mince Pies**

There is no need to laboriously roll out pastry for Christmas Mince Pies. The Maxim Snack 'N' Sandwich Maker makes delicious mince pies in a jiffy.

4 tablespoons of mincemeat

4 slices bread

Butter

Icing or powdered sugar

Butter the outsides of bread. Spread the mincemeat on the unbuttered side of 2 slices of bread.

Top with remaining slices of bread (buttered side up).

Place sandwiches in preheated Maxim Snack 'N' Sandwich Maker. Lower lid and toast for 1½ minutes.

Sprinkle with icing or powdered sugar and serve hot with mulled wine.

### **Apple Raisin Toast**

Makes 1 sandwich.

2 slices raisin bread

2 tablespoons stewed apple or

2 tablespoons canned pie-apple

1 teaspoon powdered sugar

Pinch cinnamon

Place a slice of raisin bread (buttered side down), onto the Maxim Snack 'N' Sandwich Maker. Form a hollow and add apple. Sprinkle with sugar and cinnamon. Top with a slice of raisin bread (buttered side up). Lower lid and toast for 1 minute. Serve immediately.

### **Jam Turnovers**

Substitute 1 tablespoon of your favourite jam for apple, sugar and cinnamon in the above recipe. Spread unbuttered side of bread with jam. Cook for 1 minute and cool a little before eating.

### **American Blueberry Delight**

Sufficient filling for 14 Toasted Sandwiches.

Filling

15oz./425g. can blueberries

Finely grated rind of 1 lemon

2 tablespoons arrowroot

2.5fl.oz./60ml. water

Bread slices

Icing Sugar

Ice cream, cream.

Place blueberries and lemon rind in a saucepan. Bring to boil. Blend arrowroot and water, and stir into blueberries. Cook for 1 minute. Allow mixture to cool. Place two slices of bread (buttered side down) onto the Maxim Snack 'N' Sandwich Maker. Place one tablespoon /15ml. of filling onto each slice of bread. Top with remaining slices of bread (buttered side up) and toast for 1½-2 minutes.

Sprinkle with icing sugar and serve with cream or ice cream.

NOTE: Filling may be stored in a covered container in the refrigerator for a period of 2 weeks.

### **Austrian Delight**

Serves 2.

1 tablespoon sour cream

3 oz./75g. chopped canned peaches

2 teaspoons brown sugar

Pinch cinnamon

2 slices white bread

Vanilla Ice Cream

Combine sour cream, peaches, sugar and cinnamon. Place a slice of bread (buttered side down) onto the Maxim Snack 'N' Sandwich Maker. Form a hollow and add filling. Top with a slice of bread (buttered side up). Lower lid and toast for 2 minutes. Serve immediately with ice cream.

## **Brandy Fruit Mince**

**Makes 6.**

**1lb./450g. mincemeat  
2oz./50g. fresh breadcrumbs  
1 tablespoon/30ml. brandy  
12 slices bread, buttered**

**Combine fruit mince, breadcrumbs and brandy. Place two slices of bread buttered side down, onto toaster.**

**Place 3 tablespoons filling on top, then two slices of bread, buttered side up.**

**Cook for 2 minutes. Serve with cream or custard.**

## **Banana Delight**

**Makes 4.**

**1 large banana, peeled and sliced  
2oz./50g. chopped marshmallows  
1oz./25g. dark cooking chocolate, grated  
8 thick slices raisin bread, buttered**

**Combine banana, marshmallows and chocolate. Place two slices bread, buttered side down, into preheated toaster. Place half of the filling onto each of the two bread slices. Top with remaining slices of bread, buttered side uppermost. Close the lid and cook for two minutes.**

## **Sweet Ricotta Slices**

**Makes 2.**

**4oz./100g. Ricotta cheese  
1½ tablespoons sugar  
2oz./50g. mixed, dried fruit  
4 slices raisin bread, buttered**

**Combine Ricotta cheese, sugar and dried fruit. Place two slices bread, buttered side down, onto the preheated scallops. Form a hollow in the bread with the back of a spoon. Spoon mixture onto the bread. Top with remaining bread slices (buttered side uppermost). Lower lid and toast for two minutes.**

## **Apricot Turnovers**

**Makes 2.**

**1lb./450g. can apricots, drained  
2 teaspoons cinnamon  
1 sheet ready rolled frozen puff pastry (approx. 8oz./225g.), thawed**

**Cut pastry sheet into four and butter one side. Place two of the quarters of pastry, buttered side down onto preheated toaster, top with apricots and sprinkle with cinnamon.**

**Cover with two pastry quarters, buttered side up. Lower lid and cook for 2–3 minutes.**

**Serve with cream or ice-cream.**

## **Apple and Cheddar Puffs**

**Makes 2.**

1 sheet ready rolled frozen puff pastry (approx. 8oz./225g.), thawed  
6oz./150g. stewed or canned pie apple, drained  
2 slices cheddar cheese

Cut pastry sheet into four and butter one side. Place two of the quarters of pastry, buttered side down onto preheated toaster, top with apples, cheese and two pastry quarters, buttered side up.

Lower lid and cook 2-3 minutes.

## **Raspberry and Apple Slice**

**Makes 4.**

8 slices bread, buttered

Raspberry jam

1 large green apple, peeled, cored and sliced thinly

Brown sugar

Brush toaster well with cooking oil. Spread raspberry jam generously on inside of 4 bread slices.

Place two slices of bread, buttered side down, into sandwich toaster; top with apple slices and two slices of bread.

Sprinkle top slices with brown sugar.

Lower lid and toast 2 minutes.

Serve with whipped cream or ice cream.

## **Fruit Layer Dessert**

**Makes 2.**

1 banana, sliced

2 slices pineapple, fresh or canned

2 teaspoons brown sugar

4 slices thick raisin toast, buttered

Place two slices bread, buttered side down, onto preheated scallops. Place half the banana onto each bread slice. Top with a slice of pineapple and remaining banana. Sprinkle each sandwich with brown sugar and top with bread slices (buttered side uppermost).

Lower lid and toast for two minutes.

Serve hot with cream or ice-cream.

## **Creamy Pine Dessert**

**Makes 2.**

1oz./25g. cream cheese, softened

2 slices pineapple, drained

4 slices bread, buttered

Spread insides of bread with cream cheese. Place 2 slices of bread, buttered side down, into preheated sandwich toaster. Top with pineapple and remaining bread.

Lower lid and toast 2 minutes.

### Banana Wedges

Makes 2 sandwiches.

4 slices bread

1 banana, peeled

1-2 teaspoons sugar

Butter outsides of bread and place two slices buttered side down onto the Maxim Snack 'N' Sandwich Maker. Slice banana and place half of the banana onto each slice of bread, sprinkle with sugar. Top with remaining slices of bread, (buttered side up) and toast for 1½-2 minutes.

#### Variation:

Omit sugar and sprinkle banana with 1 tablespoon sultanas.

Omit sugar and drizzle banana with 1 teaspoon/5ml. honey.

Spread the unbuttered side of bread with 1 tablespoon peanut butter.

Add banana and 1 teaspoon/5ml. honey.

### Children's Treat

Makes 2 Sandwiches

2oz./50g. chopped marshmallows

2 tablespoons chopped chocolate

6 glacé cherries, cut in halves

4 slices raisin or regular bread

icing sugar

Combine the first three ingredients.

Butter outsides of bread and place two slices of bread, buttered side down, onto the Maxim Snack 'N' Sandwich Maker.

Place half the filling on each slice of bread. Top with the remaining slices of bread (buttered side up) and toast for 1½-2 minutes. Sprinkle with icing sugar.

### French Toast

Makes 2 sandwiches.

1 egg

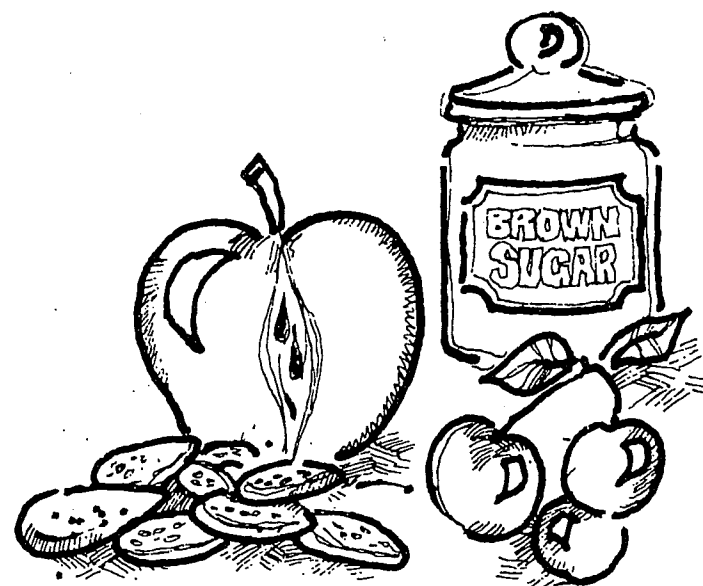
2 tablespoons/30ml. milk

2 tablespoons sugar

1 teaspoon cinnamon

4 slices white bread

Combine egg and milk on a large plate. Combine sugar and cinnamon on a separate plate. Dip both sides of 2 bread slices into the egg mixture. Place bread side by side, on the Maxim Snack 'N' Sandwich Maker. Sprinkle each slice with 2 teaspoons of cinnamon sugar. Dip both sides of remaining bread slices in the egg mixture and place on top of the cinnamon sugar. Lower lid and toast for 1½-2 minutes. Roll sandwiches in the remaining cinnamon sugar.



## **Strawberry and Banana Toast**

**Serves 2.**

**Strawberry jam**

**1 banana**

**2 teaspoons sugar**

**1 teaspoon cinnamon**

**4 slices raisin bread**

Spread unbuttered side of 2 slices of raisin bread with jam. Top with thinly sliced banana. Sprinkle with combined sugar and cinnamon. Top with remaining slices of raisin bread (buttered side up). Place onto the Maxim Snack 'N' Sandwich Maker. Lower lid and toast for 2 minutes.

## **Caramelized Pineapple**

**Serves 2**

**2 tablespoons butter**

**2 tablespoons brown sugar**

**2 slices pineapple, drained**

**4 slices raisin bread**

Cream together butter and brown sugar. Spread on the inside of two slices of raisin bread.

Cut pineapple slices into half lengthways. Place two pineapple slices onto each slice of bread, top with remaining slices of bread (buttered side up). Place onto the Maxim Snack 'N' Sandwich Maker and toast for 2 minutes.

## **Apple and Raisin Slice**

**Makes 8 sandwiches.**

**1 x 14oz./425g. can apple pie filling**

**1 tablespoon sugar**

**1 teaspoon mixed spice**

**8oz./225g. cooked white rice**

**4oz./100g. raisins**

**14 slices bread**

**Icing sugar**

**Cream**

Combine ingredients except bread, icing sugar and cream. Butter outsides of bread and place two slices of bread, buttered side down, on to the Maxim Snack 'N' Sandwich Maker.

Place 2oz./50g. of filling on each of 8 slices of bread. Top with remaining slices of bread (buttered side up) and toast two sandwiches at a time for 1½–2 minutes. Sprinkle with icing sugar and serve with whipped cream.

## **Raisin Nut Bread**

**Makes 2 sandwiches**

**2oz./50g. raisins**

**2 tablespoons chopped walnuts**

**2 tablespoons honey**

**½ teaspoon mixed spice**

**4 slices bread**

Combine raisins, walnuts, honey and mixed spice. Butter outside of bread and place two slices buttered side down onto the Maxim Snack 'N' Sandwich Maker. Top with raisin filling and remaining bread slices, buttered side up. Lower lid and toast for 2 minutes.

# **FAST, CONVENIENT, ENERGY-SAVING NEW WAY TO USE PREPARED PACKAGE MIXES AND REFRIGERATED FOODS!**

You will likely use your Snack 'N' Sandwich Maker primarily for HOT filled combination sandwiches. It is a great, frequently used appliance and wonderful to own if you use it ONLY for making sandwiches. BUT IT DOES MUCH, MUCH MORE. There is no other appliance like it! Extend the usefulness, versatility and enjoyment of your Snack 'N' Sandwich Maker by using it for making these suggested Prepared Package Mixes and Refrigerated foods. Soon you will discover many more things to utilize the speed, convenience and energy saving capability of your new Snack 'N' Sandwich Maker.

Make HOT CORNBREAD MUFFINS-HOT BISCUITS-BLUEBERRY MUFFINS-GINGER-BREAD-CAKES-FRUIT FILLED AND MINCE PIES-CORN FRITTERS-HUSH PUPPIES and a multitude of others all from the convenience packaged mixes from your kitchen cabinets or lining your grocer's shelf.

Your Snack 'N' Sandwich Maker makes these foods FAST — usually in minutes — generally in less than one-third the baking time in a conventional oven and save energy by not having to preheat an entire oven. Cook cooler in hot weather and still enjoy faster easier meals you may otherwise forego.

Let your Snack 'N' Sandwich Maker work for you morning, noon, and night. For breakfast, lunch, dinner, appetizers, after school, between meals or TV snacks.

## **SUGGESTED SHOPPING LIST FOR GREATER USEFULNESS**

Here is a suggested package mix and refrigerated foods starter shopping list if they are not already on your shelf or in your refrigerator.

Corn Meal Muffin Mix  
Blueberry Muffin Mix  
Bran Muffin Mix  
Hush Puppy Mix  
Gingerbread Mix  
Drop Cookie Mix

Devil's Food Mix  
Buttermilk Biscuits  
Baking Powder Biscuits  
Packaged Pie Crust Mix  
Lemon Cake Mix for shortcakes  
Yellow Cake Mix

For singles, couples and smaller families you may find the smaller package mixes offered to be best suited for you.

You will learn by watching, timing and testing the best baking time for the various mixes you choose and baking time in your Snack 'N' Sandwich Maker may vary between brands of mixes and by your method of mixing the batters.

# BAKING TIME FOR SELECTED MIXES

Following are some of the results we have obtained:

Packaged Mix	Snack 'N' Sandwich Maker Bake Time	Mfrs. Sugg. Conv. Oven Time	Comments
Corn Meal Muffin Mix	4 minutes	15-20 min. 400F	Perfect
Blueberry Muffin Mix	4 min.	13-15 min. 400F	Wonderful
Yellow Cake Mix	4-5 min.	15-20 min. 325F	Fill to touch top.
Prepared Pie Crust Mix (w/mince pie filling)	5-6 min.	25-30 min. 350F	Ideal
Ref. Buttermilk Biscuits	3 min.	8-10 min. 450F	Rise nicely Exc. appear.
Ref. Cinnamon Rolls	2½ min.	18-22 min. 375F	Tops overdone
Brownie Mix	5 min.	25-30 min. 350F	Unsatisfactory. Not recommended
Gingerbread Mix	4-6 min.	25-30 min. 350F	Fine, tasty

**NOTE:** In filling cavities with most mixes, place 2 heaping tablespoons of batter or adequate amount to contact upper grid. Proper filling gives more even browning on top surface of muffins, cakes, cornbread, etc.

We have used flat frozen tortillas, ideals for making tacos and tortillas: many sauces and fillings in jars and cans are on your grocers' shelf. We have also used frozen pie crust mix (thawed) for fruit filled pies. Bake about 6 minutes.

**HINTS:** We suggest purchasing natural or artificial bacon bits and packaged flaked onions to add zest to either sandwiches, muffins or biscuits.

## Index

Important Safeguards . . .	2	Spanish Chicken . . . . .	12	Grandma's Favourite . . . . .	21
Introduction . . . . .	4	Mini Sandwiches . . . . .	14	Ham and Cheese Snack . . . . .	21
How to use your Maxim		Ways with leftovers . . .	16	Health Wedges . . . . .	25
Snack 'N' Sandwich Maker .	5	Curried Chicken . . . . .	16	Hot Ham Filling . . . . .	22
Hints for best results . . .	6	Fruit Surprise . . . . .	16	Mince and Tomato Filling . .	22
Care and Cleaning . . . . .	7	Medley . . . . .	16	Mini Toasted Hot Dogs . . . .	24
Metric Measurements . . .	7	Minted Lamb . . . . .	16	Pizza Sandwich . . . . .	21
Flavoured Butters . . . . .	8	Roast Beef . . . . .	16	Prune and Bacon Snacks . . .	25
Cheese Butter . . . . .	8	Spaghetti or Baked Beans . .	16	Ricotta Snacks . . . . .	20
Garlic Butter . . . . .	8	Vegetable Medley . . . . .	16	Sardine and Onion Snack . . .	23
Herb Butter . . . . .	8	Pizza Fillings . . . . .	17	Savoury Bacon Snacks . . . . .	20
Lemon Butter . . . . .	8	Anchovy . . . . .	17	Savoury Toasted Sandwiches .	20
Parsley Butter . . . . .	8	Cabanossi . . . . .	17	Snack 'n' Crumpet Toasties .	19
Hot 'n' Herby . . . . .	9	Ham and Pineapple . . . . .	17	Soy Bean Hash . . . . .	23
Basil and Tomato . . . . .	9	Mushroom . . . . .	17	Super Egg Sandwiches . . . . .	22
Chive and Cheese . . . . .	9	Neopolitan . . . . .	17	Super Savoury Snack . . . . .	19
Cress and Liverwurst . . . .	9	Salami . . . . .	17	Tuna Tartare . . . . .	19
Parsley and Cheese . . . . .	9	Snacks . . . . .	18	Vienna Treats . . . . .	24
Mint and pineapple . . . . .	9	Bacon, Egg and Tomato		Wrapped Bananas . . . . .	18
Roll-Ups . . . . .	11	Burgers . . . . .	23	Courgette Savoury . . . . .	22
Asparagus Spread . . . . .	12	Corn and Bacon Snacks . . . .	25	Main Meals . . . . .	26
Beef 'n' Horseradish Spread .	12	Country Egg Snacks . . . . .	25	Cheese and Spinach Pies . . . .	29
Carrot 'n' Cheese Roll-Ups . .	13	Country Style Snacks . . . . .	24	Chicken Salad . . . . .	28
Celebration Spread . . . . .	12	Cucumber and Beetroot		Curried Steak . . . . .	27
Crispy Asparagus Rolls . . . .	13	Sandwiches . . . . .	23	Egg and Bacon Pies . . . . .	27
Garlic Roll-Ups . . . . .	13	Curried Banana Slices . . . . .	20	Fish Sandwich for Lent . . .	28
Salmon and Egg Spread . . . .	12	Curried Salmon Snack . . . . .	18	Parsnip Patties . . . . .	26
Smoked Oyster Spread . . . .	13	Devilled Egg Filling . . . . .	21	Potato Patties . . . . .	26
		Devilled Ham Snacks . . . . .	24	Salmon Puff Supreme . . . . .	28
		Devilled Welsh Rarebit . . . . .	18	Savoury Dipped Sandwiches .	28

## Index (Cont'd.)

Tasty — Toasty Eggs . . . . .	27	Apple Raisin Toast . . . . .	36	Jam Turnovers . . . . .	36
Tuna Patties . . . . .	29	Apricot Turnovers . . . . .	37	Orange Triangles . . . . .	35
<b>Special Fillings</b> . . . . .	31	Austrian Delight . . . . .	36	Raspberry and Apple Slice . .	38
Beef Stroganoff . . . . .	32	Banana Delight . . . . .	37	Strawberry and Banana Toast	40
Jiffy Chicken Liver Stroganoff	33	Brandy Fruit Mince . . . . .	37	Raisin Nut Bread . . . . .	40
Savoury Mince . . . . .	33	Banana Wedges . . . . .	39	Sweet Ricotta Slices . . . . .	37
Scallops in White Wine Sauce	32	<b>Caramelized Pineapple</b> . . . .	40	Prepared Mixes & Refrigerated	
Sweet and Sour Pork . . . . .	31	Children's Treat . . . . .	39	Food . . . . .	41
<b>Desserts</b> . . . . .	35	Creamy Pine Dessert . . . . .	38	Baking Time for Selected	
American Blueberry Delight .	36	French Toast . . . . .	39	Mixes . . . . .	42
Apple and Cheddar Puffs . . .	38	Fruit Layer Dessert . . . . .	38		
Apple Pies . . . . .	35	Fruit Mince Pies . . . . .	36		

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