

NINJA WOODFIRE™

PRO XL OUTDOOR GRILL
& SMOKER

with Built-in Thermometer

QUICK START GUIDE + RECIPE BOOK



SCAN HERE
for quick
tips, how-to
videos, and
10 additional
recipes

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

YOUR GUIDE TO GRILLING, BBQ SMOKING & AIR FRYING MORE OUTDOORS

Welcome to the Ninja Woodfire™ Pro XL Outdoor Grill & Smoker with Built-in Thermometer. From here, you're just a few pages away from how-to information and recipes that'll make for the ultimate outdoor grilling and smoking experience, without the hassle. Now open the hood and let's get cooking.

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RECIPE KEY



THE ULTIMATE SETUP

Getting the right stuff makes all the difference. Gear up with accessories for your new grill on NinjaKitchen.com/Accessories.



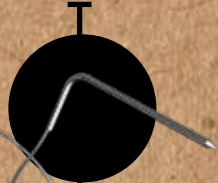
WHAT'S IN THE BOX

NONSTICK GRILL GRATE

Use with every cooking function. Fits up to 2 full racks of ribs, 12-lb brisket, 10 burgers, or 2 7-lb whole chickens.

BUILT-IN THERMOMETER

Continuously monitors the internal temperature of food for the perfect doneness.



REMOVABLE SMOKE BOX

Comes fully installed in the unit. Always insert it in place before adding pellets.



BACK OF GRILL



GREASE TRAY & LINER

Always insert grease tray before every cooking session.

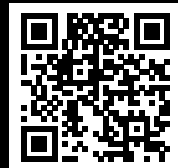
WIRE MESH BASKET

Air fry, roast, dehydrate, and more. Fits up to 4 lbs of food.



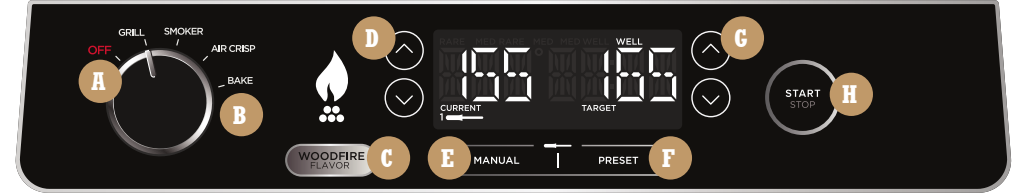
PELLET SCOOP

Designed to measure the perfect amount of pellets for one smoke session.



SCAN HERE for how-to videos on setting up your grill

GET TO KNOW THE CONTROL PANEL



A OFF

When unit is not in use, ensure dial is in OFF position. Rotate dial clockwise to select cooking function. *NOTE: when display is illuminated, unit is on.*

B COOKING FUNCTIONS

Grill, Smoker, Air Crisp, Bake.

C WOODFIRE FLAVOR

Automatically enabled when using the Smoker function. Press for all other functions to add smoky flavor.

NOTE: Selecting the WOODFIRE FLAVOR button when using the Smoker function will deactivate Woodfire™ Flavor for Smoker.

D TEMP

Use the ⏪ and ⏩ buttons to the left of the display

screen to adjust your temperature.

E MANUAL

Switches the display screen so you can manually set the target temperature for the thermometer.

F PRESET

Switches the display screen so you can select a preset target temperature for the thermometer based on food load and desired results. Use the arrows to the right of the display to select protein type and the arrows to the left of the display to select desired doneness.

G TIME

Use the ⏪ and ⏩ buttons to the right of the display screen to adjust your time.

H START|STOP

Press to start or stop the current cook function, or press and hold for 4 seconds to skip preheat. **PREHEAT FOR BETTER RESULTS**
For best grilling results, let the grill fully preheat.

CLEANING INSTRUCTIONS

Allow unit and accessories to cool before moving unit and removing any accessories.



SCAN HERE for more cleaning tips & tricks

STEP 1

Remove built-in thermometer (if used) and wipe down with a damp cloth.

NOTE: The thermometer and holder are hand-wash only and should never be immersed in water or any other liquid.

STEP 2

Remove smoke box and safely discard all cooled contents after each use. Use a wire brush to remove creosote after every 10 uses. **DO NOT** use liquid cleaning solution on the smoke box.

STEP 3

Carefully remove cooled grease tray from back of unit and safely discard grease contents after each use. Hand-wash grease tray in warm, soapy water.

STEP 4

Wipe down the inner hood with a damp cloth after each use to remove grease and deodorize unit. Remove grill grate and crisper basket (if used) after each use and hand-wash with warm, soapy water.

FOR ADDITIONAL CLEANING INSTRUCTIONS, SEE YOUR NINJA OWNER'S GUIDE.

NINJA WOODFIRE™ TECHNOLOGY

Powered by electricity, flavored by real burning wood pellets for rich, fully developed smokiness you can see and taste.

TRY NINJA WOODFIRE FLAVORS ON ANYTHING



100% REAL SMOKY FLAVORS

Our high-power convection fan, integrated smoke box, and specially designed Ninja Woodfire™ Pellets work together to create rich, fully developed smoky flavors.

INTEGRATED SMOKE BOX
The self-igniting smoke box needs only 1/2 cup of pellets to give your food authentic smoky flavors.

CONVECTION FAN
Rapidly circulates air and smoke around food for fast, even cooking and smoke absorption.



BURNS REAL WOOD PELLETS
Ninja Woodfire Pellets are not used as fuel—they're engineered to be the ideal size and composition of premium hardwoods for adding maximum flavor.





SCAN HERE
to buy Ninja
Woodfire™
Pellets

NINJA WOODFIRE™ PELLETS

100% REAL WOOD FOR 100% AUTHENTIC SMOKY FLAVORS

Designed specially for Ninja Woodfire products, our 100% real hardwood pellets are only used to create authentic smoky flavors and are not used as fuel. That's why it's so easy to add real smoky flavors to anything you make.

Only Ninja Woodfire Pellets are compatible with the Ninja Woodfire appliances.

100% REAL WOOD- NO FILLERS.

Each pellet is a combination of premium hardwoods at the perfect ratio for optimal flavor.

PREMIUM QUALITY FOR BEST SMOKE

Our wood pellets are high density and low moisture—the perfect combo to create professional-grade smoke.

CONSISTENT FLAVOR

The size and shape of our pellets provide optimal air flow and consistent smoky flavor.

NINJA WOODFIRE™ FLAVOR SCALE

Our recipes are designed to be used exclusively with Ninja Woodfire Pellets.

MILD

ROBUST



No matter which blend you choose, our pellets can be used with anything you make:



ALL-PURPOSE BLEND

FLAVOR: Balanced, mild, bright, sweet
COMPOSITION: Cherry, maple, oak

ROBUST BLEND

FLAVOR: Rich, classic BBQ
COMPOSITION: Hickory, cherry, maple, oak

TIPS & TRICKS

Our Ninja Woodfire Pellet Scoop is included so you get the perfect amount every time.

Don't worry about your pellet stash. You only need **1 full scoop** of pellets for each session to get that smoky finish.

No need to refuel while cooking, just place 1 full scoop of pellets into the smoke box and the grill does the rest.

Certain foods, like veggies, may absorb more smoky flavor than others.

We do not recommend using Ninja Woodfire Technology with frozen foods.

Use ash in your garden

Wood ash is an excellent source of nutrients for plants. To use in your garden, lightly scatter on the soil, or add it to your existing compost.

GRILL, SMOKE, AIR FRY & BAKE

WITH NATURAL SMOKY FLAVORS



WOODFIRE
FLAVOR

ADD SMOKE TO ANYTHING

Just add pellets, select a cooking function, and press the WOODFIRE FLAVOR button. The grill will do the rest.

NOTE: Woodfire™ Flavor is automatically enabled when using the Smoker function.

MASTER GRILL



High-heat searing and char-grilling for steaks, burgers, and more
Pages 16-31

FOOLPROOF BBQ SMOKER



Low and slow smoking for BBQ classics like ribs and pulled pork
Pages 34-39

OUTDOOR AIR FRYER



Guilt-free fried favorites, now outdoors
Pages 56-59

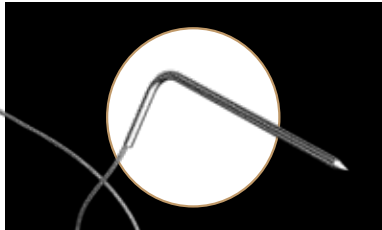
BAKE



From desserts to sides, there's so much more to try with Bake
Page 43

USING THE BUILT-IN THERMOMETER

NO GUESSWORK. PERFECT DONENESS.



NO GUESSWORK

Select food type and doneness, then insert built-in thermometer.



PERFECT DONENESS

Built-in thermometer continuously monitors temp. The grill automatically shuts off when food is perfectly done.



FOOLPROOF BBQ SMOKING

Get perfect BBQ results every time. No need to constantly check your food or open the hood. The grill will let you know when your food is ready.

NINJA® BEEF DONENESS GUIDE

Everyone's idea of doneness differs. This guide shows you what you can expect from each of our preset beef doneness settings.



NOTE: Beef Doneness Guide is based on New York Strip Steak. Using different cuts of steak and different sizes can alter the outcome.

For complete thermometer instructions, see your Ninja® Owner's Guide.

HOW TO PLACE THE THERMOMETER

Once you've selected your cooking function, cooking temperature, protein type, and desired level of doneness, insert the Built-In Thermometer into the thickest part of your protein while the grill is preheating.

FOOD TYPE

Steaks
Pork chops
Lamb chops
Chicken breasts
Burgers
Tenderloins
Fish fillets



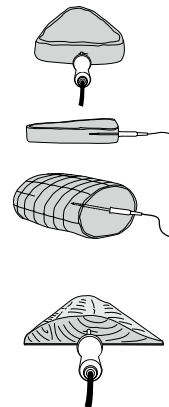
SCAN HERE for helpful videos on thermometer interaction

PLACEMENT

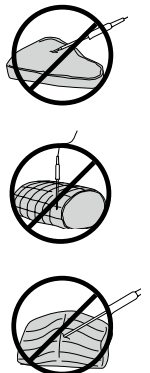
- Insert thermometer horizontally into the center of the thickest part of the meat.
- Make sure the tip of the thermometer is inserted straight into the center of the meat, not angled toward the bottom or top of it.
- Make sure the thermometer is close to (but not touching) the bone and away from any fat or gristle.

NOTE: The thickest part of the fillet may not be the center. It is important that the end of the thermometer hits the thickest part so desired results are achieved.

CORRECT



INCORRECT



Whole chicken

- Insert thermometer horizontally into the thickest part of the breast, parallel to, but not touching, the bone.
- Make sure the tip reaches the center of the thickest part of the breast and doesn't go all the way through the breast into the cavity.






DO NOT use the thermometer with frozen protein or for cuts of meat thinner than 1 inch.


COOKING WITH THE BUILT-IN THERMOMETER

The Built-In Thermometer continuously monitors doneness throughout the cooking process, unlike a traditional instant-read thermometer.

STEP 1 SET UP

- Remove the storage compartment from the front of the unit, below the control panel.
- Unwind cord and remove thermometer.
- Plug thermometer into jack on the left side of the control panel.
-  If adding smoky flavor, open bag of Ninja Woodfire™ Pellets.
-  Using the pellet scoop, reach scoop into bag to fill scoop to the top, level off to avoid spilling.
-  While holding the smoke box open, pour pellets into the box until filled to the top.

STEP 2 SELECT COOK FUNCTION

- Turn the unit on by rotating the dial clockwise from the OFF position to select GRILL, SMOKER, AIR CRISP, or BAKE.
-  If you added pellets, press the WOODFIRE FLAVOR button.
- NOTE:** Ninja Woodfire Flavor is automatically enabled when using the Smoker function.
- Use the left arrows to select desired cook temperature. (setting a time is not necessary when using the thermometer).

STEP 3 PROGRAM THERMOMETER

- Press the PRESET button.
- Use the right arrows to choose the desired protein.
- Use the left arrows to choose the desired doneness.
- NOTE:** If selecting the MANUAL button, use the internal cook temperatures recommended in the Owner's Guide.

STEP 4 PLACE THERMOMETER

- Press the START/STOP button to begin preheating.
- NOTE:** While preheating is strongly recommended, you can skip it by pressing and holding the START/STOP button for 4 seconds.
- Wait until unit is fully preheated before adding food.
- Insert thermometer in protein using the "How to Place the Thermometer" guide on the previous page.
- NOTE:** There is no preheat time for the Smoker function. Add your food before pressing START. Pellet ignition time will take 3-6 minutes before the timer begins counting down.

STEP 5 ADD FOOD

- Once unit has preheated, "ADD FOOD" will appear on the screen.
- Add the food with thermometer grip fully inside the unit, and close the hood over cord to begin cooking.
- NOTE:** DO NOT close hood on thermometer grip, as this will prop open the hood and create inaccurate readings.

STEP 6 TRACK PROGRESS

- The progress bar at the top of the display will track doneness.
- Flashing doneness indicates progression to that doneness.
- When using Grill, the unit will beep and display FLIP. Flipping is optional but recommended.

STEP 7 CARRY-OVER & REST

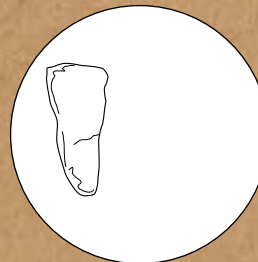
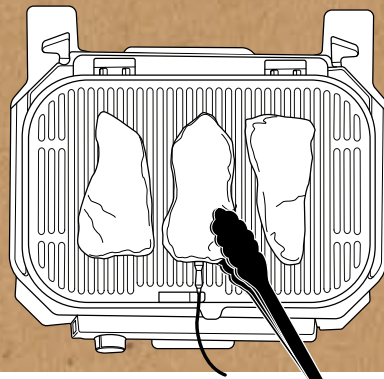
- Unit will beep and show "GET FOOD", indicating it's time to carry-over cook and rest food on a plate for 3-5 minutes.
- Carry-over cooking is when food retains heat and continues to cook after being removed from the source of heat.

DID YOU KNOW?

Meat keeps cooking when you remove it from the grill.

To prevent overcooking, unit will beep right before food reaches desired doneness, taking carry-over cooking into account.

NOTE: Skipping carry-over cooking and cutting into food right away may result in a rarer level of doneness.

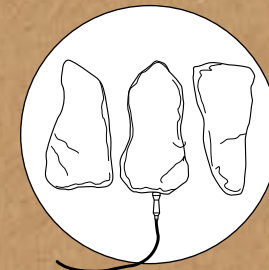


REMOVING YOUR FOOD

GET FOOD

Transfer meat to a plate using silicone-tipped tongs with the thermometer still inserted.

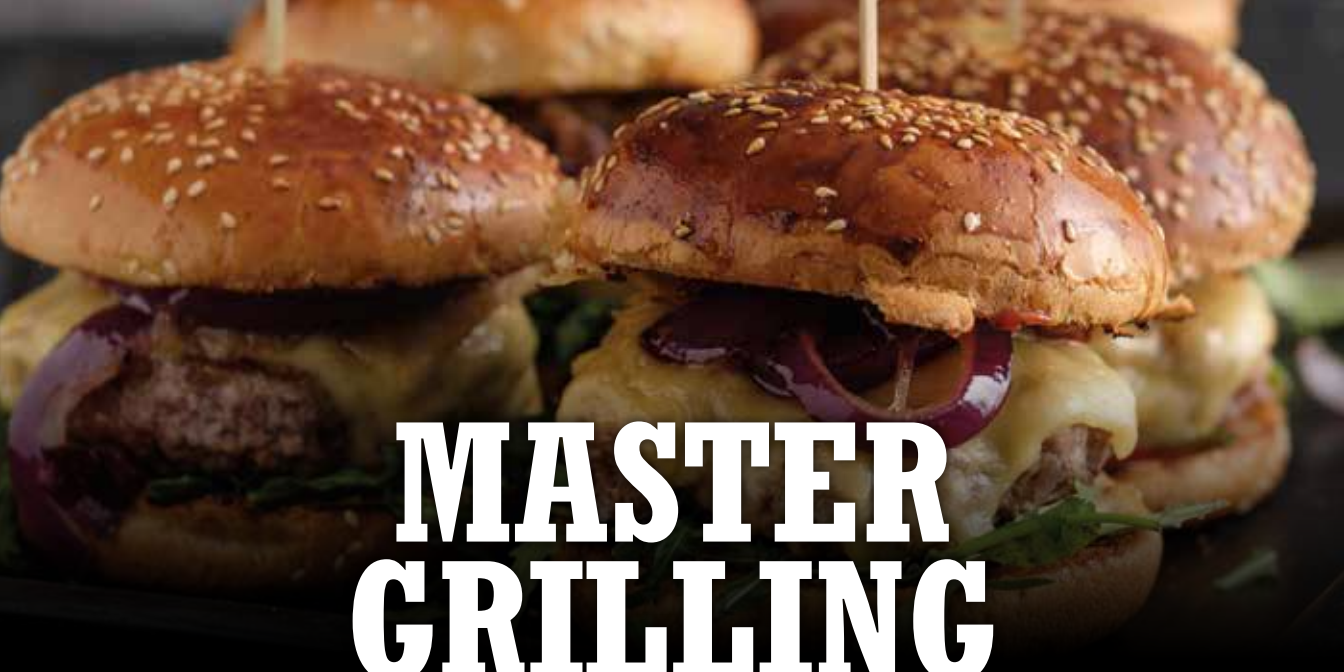
WARNING: Thermometer and grip will be hot.



CARRY-OVER COOKING & RESTING

REST 00:01

Allow protein to carry-over cook and rest for 3-5 minutes. "REST" will appear and timer will count up.



MASTER GRILLING

OUTDOOR GRILLING MADE EASY

Our grill makes it easier than ever to get the same performance as a propane gas grill. And thanks to Ninja Woodfire™ Technology, you can create 100% authentic smoky flavor at the same time—and without the hassle.

STEP 1 SET UP

- Place grill on a flat, level surface.
- IF USING AN EXTENSION CORD use only outdoor rated extension cords. For cords up to 25 feet, us 14-gauge. For 25- to 50-foot cords, use 12-gauge. Cords longer than 50 feet are not recommended.
- Open the hood and install the grill grate by positioning it flat on top of the heating element so it sits in place.
- Place the grease tray liner in the grease tray, then slide the tray into place at the back of the grill.



SCAN HERE to purchase more grease tray liners

STEP 2 ADD PELLETS



DON'T WANT SMOKE?
Skip these steps.

- Open bag of Ninja Woodfire™ Pellets.
- Reach the pellet scoop into the bag and fill it to the top. Level off to avoid spilling.
NOTE: The scoop is designed to measure the amount of pellets needed for one smoke session.
- Pour pellets into the smoke box until filled to the top.



STEP 3 PROGRAM & PREHEAT

- Turn the unit on by rotating the dial clockwise from the OFF position to select GRILL.



If you added pellets, press the **WOODFIRE FLAVOR** button.

- Use the ⏪ and ⏩ buttons to the right of the display screen to adjust the cook time.
- Use the ⏪ and ⏩ buttons to the left of the display screen to adjust the temperature.
- Press START/STOP to begin preheating. If using **WOODFIRE FLAVOR**, the pellets will go through an ignition cycle (IGN), then the grill will begin preheating (PRE).

PREHEAT FOR BETTER RESULTS

Let the grill fully preheat before adding food to prevent a longer preheat time and overcooking. While preheating is strongly recommended, you can skip it by pressing and holding the START/STOP button for 4 seconds.

STEP 4 ADD FOOD & COOK

- Once grill has preheated, “ADD FOOD” will appear on the screen.
- Open the hood to add ingredients to the grill.
- Close the hood. The grill will begin cooking and the timer will begin counting down.

NOTE: Want to cook with the hood open? After you've added food and closed the hood, open the hood again to cook with bottom heat only.

STEP 5 REMOVE FOOD & SERVE

- When cook time is complete, the grill will beep, and “DONE” will appear on the display.
- Remove food from grill, then enjoy!



SCAN HERE for quick tips and how-to videos

GRILL MASTER'S NOTES

Preheat times by temp:

HI	MED	LO
16-20 mins	14-18 mins	12-16 mins

If you are not using Ninja Woodfire Technology, preheat times will be 3-6 minutes faster.



Keep ingredients cold before putting them on the grill.



For optimal smoke flavor, minimize the time the lid is open when adding or flipping food.



For back-to-back smoking sessions, refill the smoke box when half the pellets have burned. DO NOT reignite pellets. DO NOT refill more than once or twice.

KICKSTARTER RECIPE

NY STRIP STEAK WITH GRILLED ASPARAGUS

BEGINNER RECIPE ●○○

PREP: 5 MINUTES | PREHEAT: APPROX. 16-20 MINUTES | TOTAL COOK TIME: 20 MINUTES | MAKES: 5 SERVINGS



INGREDIENTS

- 5 uncooked New York strip steaks (10-12 ounces each)
- 3 bunches (2 pounds) asparagus, trimmed
- 4 tablespoons canola oil, divided
- Kosher salt, as desired
- Ground black pepper, as desired

DIRECTIONS



To install the grill grate, position it flat on top of the heating element so it sits in place, then close the hood. Plug thermometer into unit.



While holding the smoke box open, use the pellet scoop to pour pellets into the box until filled to the top. Then close the box.



Turn dial to select **GRILL**. Select **WOODFIRE FLAVOR**. Use left arrows to set temperature to HI and select PRESET. To set the thermometer, use the right arrows to select BEEF and left arrows to select desired doneness. Select START/STOP to begin preheating (preheating will take approx. 16-20 minutes).



While unit is preheating, brush each steak on all sides with 1/2 tablespoon oil, then season with salt and pepper. Insert thermometer* horizontally into the center of the thickest part of the largest steak. Toss asparagus with remaining canola oil, then season with salt and pepper.

*See page 11 for proper thermometer placement.



When unit beeps to signify it has preheated and ADD FOOD is displayed, open hood and place steaks on the grill grate, gently pressing them down to maximize grill marks. Close hood over food to begin cooking.



When thermometer reads 100°F, flip steaks. When unit beeps to signal the steaks are almost done cooking, open hood, transfer steaks to cutting board and let rest.



While steaks are resting, reset grill to HI and time for 8 minutes. Select START/STOP. Press and hold START/STOP to skip preheat. Grill asparagus for 8-10 minutes, depending on the thickness.



When cooking and resting are complete, open hood and remove asparagus from grill. Slice steaks and serve with asparagus.



KICKSTARTER RECIPE

CHICKEN & STEAK FAJITAS

BEGINNER RECIPE ●○○

PREP: 10 MINUTES | **PREHEAT:** APPROX. 10 MINUTES | **TOTAL COOK TIME:** 30-40 MINUTES | **MAKES:** 8+ SERVINGS



INGREDIENTS

5-6 boneless, skinless chicken breasts (6-8 ounces each)

3 New York strip steaks, trimmed (8-10 ounces each)

1/2 cup canola oil, divided

1 packet (1 ounce) fajita or taco seasoning

3 red bell peppers, cut in 1-inch slices, seeds removed

2 large red onions, peeled, sliced in 1/2-inch thick rings

Kosher salt, as desired

Ground black pepper, as desired

15-20 fajita-size tortillas

TOPPINGS (optional)

Salsa

Sour cream

Guacamole

DIRECTIONS



To install the grill grate, position it flat on top of the heating element so it sits in place, then close the hood. Plug thermometer into unit.



Turn dial to select **GRILL**. Set temperature to HI, and select PRESET. Use the right arrows to select CHICKEN or BEEF. If probing steak, use the left arrows to select desired doneness. Select START/STOP to begin preheating.

*See page 11 for proper thermometer placement.



Evenly cover steak and chicken with half the oil. Then season with fajita seasoning and salt. In a large bowl, toss bell peppers and onions with remaining oil, salt, and pepper. Insert thermometer horizontally into the center of the largest chicken breast or steak.



When unit beeps to signify it has preheated and **ADD FOOD** displays, open hood and place chicken on the left side of grill grate, gently pressing down to maximize grill marks. Place steaks on the right side of grill grate. Close hood over thermometer cord to begin cooking.



When unit beeps and **FLIP** displays, open hood, and flip chicken and steaks. Close hood to continue cooking.



When unit beeps to signal cooking is almost complete, open hood and transfer chicken and steaks to a cutting board. Let rest for at least 5 minutes.



Place vegetables on grill grate and close hood. Turn dial to select **GRILL**, use left arrows to set temperature to HI, and use right arrows to set time to 10 minutes. Select **START/STOP** to begin cooking. Skip preheat by pressing and holding **START/STOP**. Toss vegetables halfway through cooking.



When cooking is complete, open hood and remove vegetables. Slice chicken and steaks and assemble fajitas with desired toppings.

KICKSTARTER RECIPE

SMOKED TRI-TIP TACOS WITH PINEAPPLE SALSA

BEGINNER RECIPE ●○○

PREP: 5 MINUTES | **PREHEAT:** APPROX. 12-16 MINUTES | **TOTAL COOK TIME:** 30-40 MINUTES | **MAKES:** 6-8 SERVINGS



INGREDIENTS

2 tablespoons vegetable oil
 2 tri-tip steaks (2-3 pounds each)
 1 packet (1 ounce) taco seasoning
 1 pineapple, cored, sliced into 1/4-inch pieces
 1 large red onion, peeled, sliced into 1/4-inch pieces

2 red bell peppers, deseeded, diced
 1 bunch cilantro, roughly chopped
 1 teaspoon cumin
 2 tablespoons lime juice
 Kosher salt, as desired

Ground black pepper, as desired
 12-15 (6-inch) flour tortillas

TOPPINGS (optional)
 Cilantro
 Lime juice
 Hot sauce

DIRECTIONS



To install the grill grate, position it flat on top of the heating element so it sits in place, then close the hood. Plug thermometer into unit.



While holding the smoke box open, use the pellet scoop to pour pellets into the box until filled to the top.



Turn dial to **GRILL**. Select **WOODFIRE FLAVOR**. Use left arrows to set temperature to LO and select PRESET. To set the thermometer, use the right arrows to select BEEF and left arrows to select desired doneness. Select START/STOP to begin preheating (preheating will take approx. 12-16 minutes).



Brush each steak on all sides with oil. Then evenly cover with taco seasoning, pressing the seasoning into the meat as necessary. Insert thermometer horizontally into the center of the thickest part of the largest steak.*

*See page 11 for proper thermometer placement.



When unit beeps to signify it has preheated and ADD FOOD is displayed, place steaks on grill grate, gently pressing down to maximize grill marks. Close hood over cord to begin cooking. When unit beeps to signal steaks are almost done cooking, open hood, transfer steaks to a cutting board and let rest. Close hood to begin cooking.



While steaks are resting, increase grill temperature to HI and set time to 14 minutes. Place the pineapple and onion slices on the grill grate. Close hood and grill for 14 minutes, flipping halfway through.



When cooking is complete, open hood, remove vegetables from grill and let cool slightly. Then roughly chop and transfer to a large bowl along with the peppers, cilantro, cumin, lime juice, salt, and pepper and mix until evenly combined.



Thinly slice the steak against the grain. To build the tacos, place a few pieces of steak on a tortilla then top with pineapple salsa, cilantro, lime juice, and hot sauce, if desired.

MUSHROOM BLACK BEAN BURGERS



BEGINNER RECIPE ●○○

PREP: 10 MINUTES | **PREHEAT:** APPROX. 10-13 MINUTES | **TOTAL COOK TIME:** 10-20 MINUTES | **MAKES:** 8-12 SERVINGS

INGREDIENTS

12 ounces white mushrooms, cleaned
2 cans (15.5 ounces each)
black beans, drained
2 chipotle peppers in adobo
3 tablespoons adobo sauce, divided
1 medium white onion, peeled, diced
1 tablespoon minced garlic
2 teaspoons Italian seasoning
1/4 cup soy sauce
2 cups panko bread crumbs
2 tablespoons chopped parsley
1 teaspoon kosher salt
1/2 teaspoon ground black pepper
1/2 cup mayonnaise
12 slices white cheddar cheese
12 brioche hamburger buns

TOPPINGS (optional)

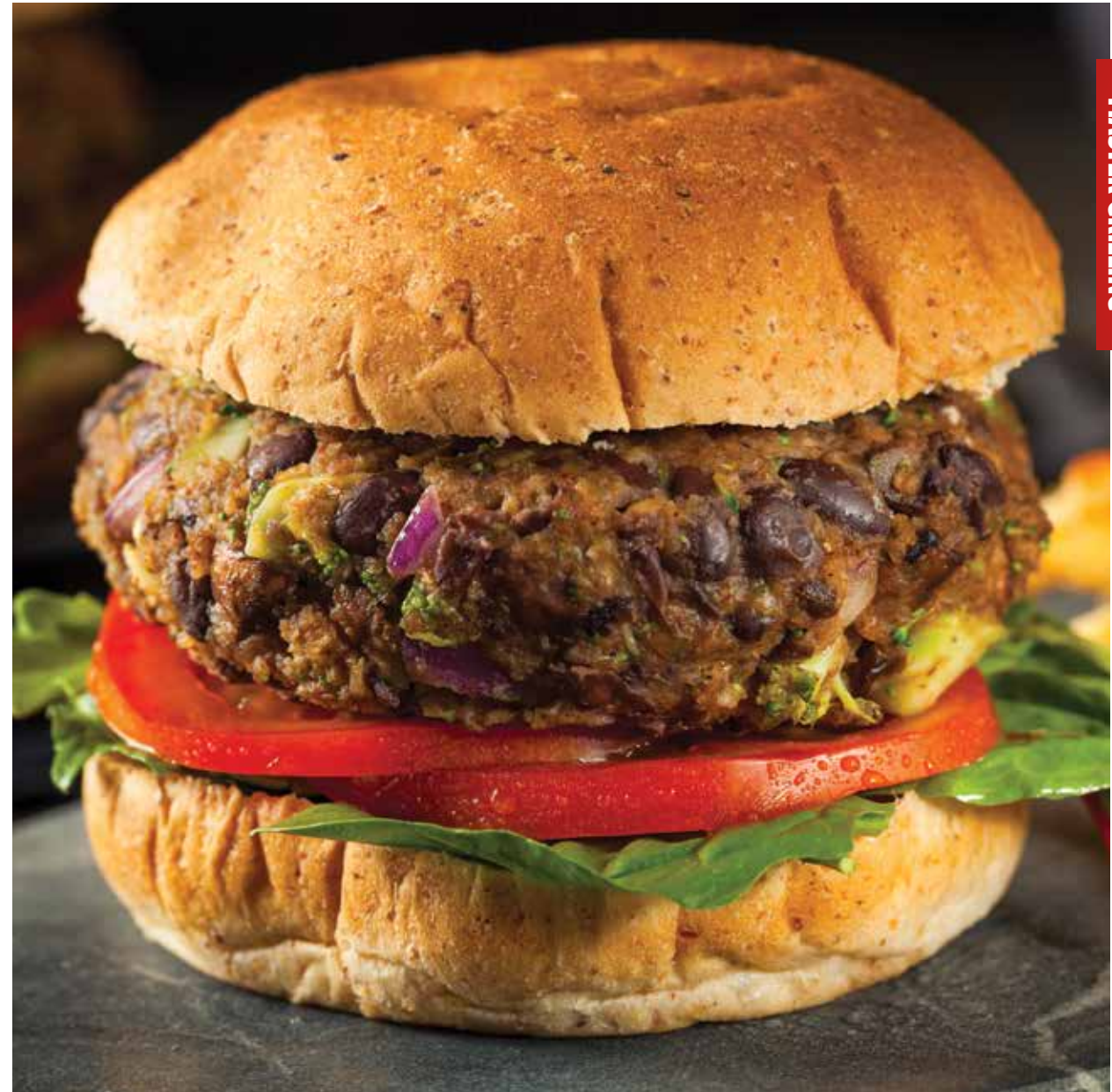
Lettuce
Sliced tomato
Sliced onion
Sliced avocado

TIP To make this recipe vegan, use vegan mayonnaise and plant-based cheese of choice.

TIP Want toasty buns? Press the up arrow to add a few minutes of cook time. Place split buns cut-side down on the grill, close hood, and toast for 1 to 2 minutes.

DIRECTIONS

- 1 To install the grill grate, position it flat on top of the heating element so it sits in place, then close the hood.
- 2 Add the mushrooms to a food processor and pulse until finely chopped. Then transfer to a large bowl. Then add the beans, chipotle peppers, and 1 tablespoon adobo sauce to the food processor and pulse until evenly combined. Transfer bean mixture to the large bowl with the mushrooms along with the onions, garlic, Italian seasoning, soy sauce, panko, parsley, salt, and pepper and mix until evenly combined.
- 3 Portion the mixture into 12 balls, 4-5 ounces each. Then shape into patties, 1/2-inch thick. Place the burgers on a parchment-lined sheet tray and freeze for 20 minutes.
- 4 Turn dial to select **GRILL**, use left arrows to set temperature to HI, and use right arrows to set time to 20 minutes. Select START/STOP to begin preheating (preheating will take approx. 10-13 minutes).
- 5 When unit beeps to signify it has preheated and ADD FOOD is displayed, open hood and place 6 burgers on grill grate, gently pressing them down to maximize grill marks. Close hood to begin cooking. Cook for 8 minutes, flipping halfway through. Then top each burger with 1 slice of cheese. Close hood and let cheese melt for 1 minute. Remove cooked burgers from grill and repeat with remaining burgers.
- 6 In a small bowl, whisk together mayonnaise and 2 tablespoons adobo sauce. Evenly spread the sauce on burger buns, top with burger and desired toppings.



GRILLED CHICAGO-STYLE SAUSAGE SUBS



BEGINNER RECIPE ●○○

PREP: 5 MINUTES | **PREHEAT:** APPROX. 10-13 MINUTES | **TOTAL COOK TIME:** 30 MINUTES | **MAKES:** 8+ SERVINGS

INGREDIENTS

3 white onions, peeled, sliced into rings
 3 bell peppers, thinly sliced, seeds removed
 2 tablespoons canola oil
 Kosher salt, as desired
 Ground black pepper, as desired
 20–25 sweet or hot Italian sausage links
 20–25 sub rolls
 1 jar (16 ounces) hot banana pepper rings, drained

DIRECTIONS

- 1 To install the grill grate, position it flat on top of the heating element so it sits in place, then close the hood.
- 2 Turn dial to select **GRILL**, use left arrows to set temperature to HI, and use right arrows to set time to 30 minutes. Select START/STOP to begin preheating (preheating will take approx. 10-13 minutes).
- 3 In a large bowl, toss the onions and peppers with oil, salt, and pepper. When unit beeps to signify it has preheated and ADD FOOD is displayed, open hood and place onions and peppers on the grill grate. Close hood and cook for 10 minutes, flipping halfway through.
- 4 When the onion and peppers are done cooking, open hood and transfer to a plate. Place the sausages on the grill grate, close hood and cook for 10 to 15 minutes, flipping halfway through.
- 5 When cooking is complete, assemble the subs. Depending on the size of the rolls, place one or two sausage links in a roll, top with the grilled onions, peppers, and banana peppers and serve.

TIP For an Italian-Style sub, top your built subs with 2 to 3 tablespoons marinara and shredded mozzarella cheese. Then place the subs on the grill grate, close the hood, and cook until the cheese is melted and bubbly, about 5 minutes.



SCAN HERE
for a step-
by-step
video

BBQ CHICKEN BURGERS



INTERMEDIATE RECIPE ●●○

PREP: 10 MINUTES | **PREHEAT:** APPROX. 10-13 MINUTES | **TOTAL COOK TIME:** 10-20 MINUTES | **MAKES:** 11-12 SERVINGS

INGREDIENTS

2 pounds ground chicken
 1 cup panko bread crumbs
 1 cup shredded cheddar cheese
 1/2 cup BBQ sauce
 1/2 teaspoon dried thyme
 1 teaspoon rubbed sage
 2 teaspoons kosher salt
 1 teaspoon ground black pepper
 12 slices cheddar or Colby Jack cheese
 12 hamburger buns

TOPPINGS (optional)

Lettuce
 Sliced tomato
 Sliced onion
 Sliced jalapeño peppers
 Bacon

DIRECTIONS

- 1 To install the grill grate, position it flat on top of the heating element so it sits in place, then close the hood.
- 2 In a large bowl, place all ingredients except the sliced cheese and buns and mix until fully combined. Portion the mixture into 11-12 balls, 4 ounces each. Then shape into patties, 1/2-inch thick. Place the burgers on a parchment paper-lined sheet tray and freeze for 20 minutes.
- 3 Turn dial to **GRILL**, use left arrows to set temperature to HI, and use right arrows to set time to 20 minutes. Select START/STOP to begin preheating (preheating will take approx. 10-13 minutes).
- 4 When unit beeps to signify it has preheated and ADD FOOD is displayed, open hood and place burgers on grill grate, gently pressing them down to maximize grill marks. Close the hood to begin cooking.
- 5 Cook for 10 minutes, flipping halfway through. Then top each burger with 1 slice cheese. Close hood and let cheese melt for 1 minute. Remove cooked burgers from grill.
- 6 To build the burgers, place burgers on buns and top with desired toppings.

GRILLED PORTOBELLO PIZZA CUPS



BEGINNER RECIPE ●○○

PREP: 5 MINUTES | **PREHEAT:** APPROX. 10-13 MINUTES | **TOTAL COOK TIME:** 20 MINUTES | **MAKES:** 8+ SERVINGS

INGREDIENTS

12 portobello mushrooms, cleaned
1 cup marinara sauce
1 cup prepared pesto
2-2 1/2 cups shredded mozzarella cheese

TOPPINGS (optional)

Diced or thinly sliced peppers,
onions, mushrooms, and/or olives

Cooked and diced sausage,
ham, and/or bacon

Pepperoni

Diced pineapple

DIRECTIONS

- 1 To install the grill grate, position it flat on top of the heating element so it sits in place, then close the hood.
- 2 Turn dial to **GRILL**, use left arrows to set temperature to HI, and use right arrows to set time to 20 minutes. Select START/STOP to begin preheating (preheating will take approx. 10-13 minutes).
- 3 Fill each mushroom cap with approximately 2-3 tablespoons marinara sauce or pesto. Then top with mozzarella and desired toppings. Be sure to not overfill.
- 4 When unit beeps to signify it has preheated and ADD FOOD is displayed, open hood and, depending on the size, place 6 to 8 mushrooms on the grill grate. Close the hood to begin cooking.
- 5 When 10 minutes remain, open the hood and check to make sure the cheese is melted. Remove cooked pizza cups from grill and repeat step 4 with any remaining mushrooms.
- 6 When cooking is complete, serve pizza cups hot.

SMOKED MARINATED ASIAN SALMON



INTERMEDIATE RECIPE ●●○

PREP: 1 HOUR | **PREHEAT:** APPROX. 16-20 MINUTES | **TOTAL COOK TIME:** 15 MINUTES | **MAKES:** 8+ SERVINGS

INGREDIENTS

1/4 cup sliced scallions, divided
2 cups soy sauce
2 tablespoons minced garlic
2 tablespoons minced ginger
1/4 teaspoon wasabi paste (optional)
1 tablespoon mirin
2 tablespoons sesame oil
1 tablespoon rice wine vinegar
Kosher salt, as desired
Ground black pepper, as desired
2 whole salmon fillets (6-7 pounds each), deboned, skin removed

DIRECTIONS

- 1 In a medium bowl, prepare the marinade by whisking together half the scallions and all remaining ingredients except the salmon. Then place the marinade and salmon in a large resealable plastic bag or baking dish, covering the salmon with marinade, then place in the refrigerator for 1 hour. Depending on the size of the fillets, you may need to marinate in 2 separate vessels. If using a baking dish, cover with plastic wrap.
- 2 To install the grill grate, position it flat on top of the heating element so it sits in place.
- 3 While holding the smoke box open, use the pellet scoop to pour pellets into the box until filled to the top.
- 4 Turn dial to select **GRILL**. Select **WOODFIRE FLAVOR**. Use left arrows to set temperature to HI and select PRESET. To set the thermometer, use the right arrows to select FISH and the left arrows to select desired doneness. Select START/STOP to begin preheating (preheating will take approx. 16-20 minutes).
- 5 Insert thermometer horizontally into the center of the thickest part of the largest fillet. *When unit beeps to signify it has preheated and ADD FOOD is displayed, open hood and place salmon fillets onto grill grate lengthwise. Close the hood to begin cooking. When unit beeps and display reads FLIP, open hood, and use silicone-tipped tongs to flip fillets. Close hood over cord to begin cooking.
- 6 When cooking has completed, remove salmon from grill and serve with desired sides such as steamed white rice.

*See page 11 for proper thermometer placement.



SCAN HERE
for a step-
by-step
video



SMOKED BONE-IN PORK CHOPS WITH APPLE SLAW



INTERMEDIATE RECIPE ●●○

PREP: 10 MINUTES | **PREHEAT:** APPROX. 16-20 MINUTES | **TOTAL COOK TIME:** 10-15 MINUTES | **MAKES:** 6-8 SERVINGS

INGREDIENTS

6-8 bone-in pork chops, 1/2-inch thick
 3 tablespoons canola oil
 1 teaspoon paprika
 Kosher salt, as desired
 Ground black pepper, as desired
 1/2 teaspoon cinnamon
 1 bag (12 ounces) rainbow slaw
 4 Honeycrisp apples, julienned
 1/4 cup apple cider vinegar
 1/4 cup honey
 1/3 cup mayonnaise

DIRECTIONS

- 1 To install the grill grate, position it flat on top of the heating element so it sits in place, then close the hood. Plug thermometer into unit.
- 2 While holding the smoke box open, use the pellet scoop to pour pellets into the box until filled to the top.
- 3 Turn dial to select **GRILL**. Select **WOODFIRE FLAVOR**. Use left arrows to set temperature to HI and select **PRESET**. To set the thermometer, use the right arrows to select **PORK** and the left arrows to select desired doneness. Select **START/STOP** to begin preheating (preheating will take approx. 16-20 minutes).
- 4 Season pork chops on all sides with oil, paprika, cinnamon, salt, and pepper. Insert thermometer horizontally into the center of the thickest part of the largest chop.*
- 5 When unit beeps to signify it has preheated and **ADD FOOD** is displayed, open hood and place pork chops on the grill grate, gently pressing them down to maximize grill marks. Close hood over cord to begin cooking.
- 6 When unit beeps and the display reads **FLIP**, open hood, and use silicone-tipped tongs to flip the chops. Close hood to continue cooking.
- 7 When unit beeps to signal the chops are done cooking, open hood, transfer to a cutting board and let rest.
- 8 To prepare the apple slaw, in a large bowl, whisk together vinegar, honey, mayonnaise, salt, and pepper. Then add rainbow slaw and toss together until evenly combined. Serve slaw alongside pork chops.

*See page 11 for proper thermometer placement.

SMOKED TANDOORI CHICKEN SKEWERS WITH NAAN



INTERMEDIATE RECIPE ●●○

PREP: 5 MINUTES | **MARINATE:** 1 HOUR | **PREHEAT:** APPROX. 10 MINUTES | **TOTAL COOK TIME:** 10-15 MINUTES
MAKES: 6-8 SERVINGS

INGREDIENTS

1 can (5.4 ounces) unsweetened coconut cream
 2 cups plain Greek yogurt
 1 tablespoon garam masala seasoning
 2 tablespoons tandoori seasoning
 1 teaspoon turmeric
 Kosher salt, as desired
 Ground black pepper, as desired
 4-5 pounds boneless, skinless chicken thighs, cut into 1-inch pieces
 10-12 skewers (depending on size)
 6 pieces prepared naan bread, cut in half

DIRECTIONS

- 1 In a large bowl, whisk together the coconut cream, yogurt, and seasonings. Add the chicken and toss until evenly coated. Transfer the bowl into the refrigerator and let marinate for at least 1 hour or overnight.
- 2 When the chicken is marinated, thread chicken onto metal or soaked wooden skewers, about 6 to 7 pieces per skewer.
- 3 To install the grill grate, position it flat on top of the heating element so it sits in place, then close the hood.
- 4 While holding the smoke box open, use the pellet scoop to pour pellets into the box until filled to the top.
- 5 Turn dial to select **GRILL**. Select **WOODFIRE FLAVOR**. Use left arrows to set temperature to HI and right arrows to set time to 15 minutes. Select **START/STOP** to begin preheating (preheating will take approximately 10 minutes).
- 6 When unit beeps to signify it has preheated and **ADD FOOD** is displayed, open hood and add the skewers on the grill grate horizontally. Close the hood to begin cooking.
- 7 After 5 minutes, open hood and, using silicone-tipped tongs, flip the skewers. Close hood and continue to cook for 5 more minutes. Cooking is complete when an instant-read thermometer reads 165°F.
- 8 When cooking is complete, open hood, remove skewers from grill, and let rest. Add naan bread to grill grate, close hood, and grill for about 1 to 2 minutes per side. Remove naan and serve alongside skewers.

TIP If tandoori seasoning is difficult to find, make your own! Combine equal parts ground paprika, cumin, coriander, cardamom, ginger, and garlic. Store in an airtight container for up to 6 months.



FOOLPROOF BBQ SMOKING

PITMASTER WITHOUT THE PITFALLS

Smoking doesn't have to be complicated. No 12-hour waits, no reloading fuel, no watching anything like a hawk. **Just an easy, fool-proof way to get deep, smoked flavors into everything you make.**

STEP 1 SET UP

- Place grill on a flat, level surface.
- IF USING AN EXTENSION CORD use only outdoor rated extension cords. For cords up to 25 feet, use 14-gauge. For 25- to 50-foot cords, use 12-gauge. Cords longer than 50 feet are not recommended.
- Open the hood and install the grill grate by positioning it flat on top of the heating element so it sits in place.
- Place the grease tray liner in the grease tray, then slide the tray into place at the back of the grill.



SCAN HERE
to purchase
more grease
tray liners

STEP 4 PROGRAM & COOK

- Turn the grill on by rotating the dial clockwise from the OFF position to select the **SMOKER** function.
- Use the ⊕ and ⊖ buttons to the left of the display screen to adjust the temperature.
- Use the ⊕ and ⊖ buttons to the right of the display screen to adjust the cook time.
- Press the button to the right of the display labeled START/STOP to begin cooking.
- Close the hood. The pellets will go through an ignition cycle (IGN) for 3-6 minutes, then the grill will begin cooking and the timer will begin counting down.

STEP 2 ADD FOOD

- Add ingredients to the grill then close the hood.



STEP 5 REMOVE FOOD & SERVE

- When cook time is complete, the grill will beep, and "DONE" will appear on the display.
- Remove food from grill, then enjoy!

STEP 3 ADD PELLETS

- Open bag of Ninja Woodfire™ Pellets.
- Reach the pellet scoop into the bag and fill it to the top. Level off to avoid spilling.

NOTE: The scoop is designed to measure pellets needed for one smoke session.



- While holding the smoke box open, pour pellets into the box until filled to the top.

PITMASTER'S NOTES

There is no preheat time for the Smoker function. Pellet ignition time will take 3-6 minutes before the timer starts counting down.

The colder the ingredients, the smokier the results.

For optimal smoke flavor, minimize the time the lid is open when adding or flipping food.

If you want to add more pellets, pour in another full scoop of pellets after the first batch has completely burned. Press and hold WOODFIRE FLAVOR for 3 seconds to ignite the new full box of pellets.

KICKSTARTER RECIPE

SMOKED BABY BACK RIBS

BEGINNER RECIPE ●○○

PREP: 5 MINUTES | TOTAL COOK TIME: APPROX. 2 HOURS | MAKES: 6-8 SERVINGS



INGREDIENTS

- 2 racks baby back ribs
- 1 cup spice rub seasoning of choice (find spice rub ideas on page 45)
- Kosher salt, as desired
- Ground black pepper, as desired

DIRECTIONS



To install the grill grate, position it flat on top of the heating element and so it sits in place.



Liberal cover ribs on all sides with desired seasoning, salt, and pepper.



Place ribs onto grill grate lengthwise, then close the hood.



SCAN HERE for a step-by-step video



While holding the smoke box open, use the pellet scoop to pour pellets into the box until filled to the top.



Turn dial to select **SMOKER**, use left arrows to set temperature to 250°F and use right arrows to set time to 2 hours. Select **START/STOP** to begin cooking. There is no preheat time for the Smoker function. The pellets will go through an ignition cycle (IGN) for 3-6 minutes, then the grill will begin cooking and the timer will begin counting down.



When 30 minutes remain, begin to check the ribs' doneness. Cooking is complete when an instant-read thermometer reads between 190°F and 203°F. When cooking is complete, open hood, remove ribs from grill and let rest for about 10 minutes. Then cut as desired and serve with sauce of choice (find sauce ideas on page 44).

SMOKED PORK SHOULDER



INTERMEDIATE RECIPE ●●○

PREP: 5 MINUTES | TOTAL COOK TIME: 6 HOURS | MAKES: 12+ SERVINGS

INGREDIENTS

7–8 pounds bone-in pork shoulder, trimmed
1/2-1 cup spice rub seasoning of choice
(find spice rub ideas on page 45)
Kosher salt, as desired
Ground black pepper, as desired

DIRECTIONS

- 1 To install the grill grate, position it flat on top of the heating element so it sits in place. Plug thermometer into unit.
- 2 Liberally season pork on all sides with desired seasoning, salt, and pepper. Place pork onto grill grate, and insert thermometer into thickest part of meat,* then close hood over cord.
- 3 While holding the smoke box open, use the pellet scoop to pour pellets into the box until filled to the top.
- 4 Turn dial to select **SMOKER** and use left arrows to set temperature to 250°F. Select MANUAL and set internal temperature to 203°F. Select START/STOP to begin cooking. There is no preheat time for the Smoker function. The pellets will go through an ignition cycle (IGN) for 3-6 minutes, then the grill will begin cooking and the timer will begin counting down.
- 5 When cooking is complete, open hood, remove pork from grill, and let pork rest for 45 minutes to 1 hour. Then shred the pork and toss or serve with sauce of choice (find sauce ideas on page 44).



* See page 11 for proper thermometer placement.

SMOKED TWIN WHOLE CHICKENS



INTERMEDIATE RECIPE ●●○

PREP: 5 MINUTES | TOTAL COOK TIME: 1-1.5 HOURS | MAKES: 8+ SERVINGS

INGREDIENTS

2 whole chickens (7–8 pounds each)
1/2-1 cup spice rub seasoning of choice
(find spice rub ideas on page 45)
Kosher salt, as desired
Ground black pepper, as desired

DIRECTIONS

- 1 To install the grill grate, position it flat on top of the heating element so it sits in place. Plug thermometer into unit.
- 2 Liberally season both chickens on all sides with desired seasoning, salt, and pepper. Place chickens on the grill grate, insert thermometer into the thickest part of the meat,* then close hood over cord.
- 3 While holding the smoke box open, use the pellet scoop to pour pellets into the box until filled to the top.
- 4 Turn dial to select **SMOKER**, use left arrows to set temperature to 375°F, and select PRESET. To set the thermometer, use the right arrows to select CHICKEN. Select START/STOP to begin cooking. There is no preheat time for the Smoker function. The pellets will go through an ignition cycle (IGN) for 3–6 minutes, then the grill will begin cooking and the timer will begin counting down.
- 5 When cooking is complete, open hood, remove chickens from grill, and let rest for at least 20 minutes. Serve with desired side dishes and sauce.

* See page 11 for proper thermometer placement.



SCAN HERE
for a step-
by-step
video

CUSTOMIZABLE SMOKED CORN SALAD



INTERMEDIATE RECIPE ●●○

PREP: 5 MINUTES | TOTAL COOK TIME: 15 MINUTES | MAKES: 8+ SERVINGS

INGREDIENTS

12 ears of corn, shucked

DIRECTIONS

- 1 To install the grill grate, position it flat on top of the heating element so it sits in place. Place the corn on the grill grate, then close the hood.
- 2 While holding the smoke box open, use the pellet scoop to pour pellets into the box until filled to the top.
- 3 Turn dial to **SMOKER**, use left arrows to set temperature to 325°F, and use right arrows to set time to 15 minutes. Select START/STOP to begin . There is no preheat time for the Smoker function. The pellets will go through an ignition cycle (IGN) for 3-6 minutes, then the grill will begin cooking and the timer will begin counting down.
- 4 When cooking is completed, open hood, remove corn from grill and set aside to cool for 5 minutes.
- 5 When corn is cool to touch, cut the kernels from the cob and place in a large bowl. Use the smoked corn to make a large batch of one salad or divide corn between all three versions, if desired

Follow the recipes on the next page to customize.

MEXICAN ELOTE CORN SALAD

INGREDIENTS

- ¾ cup mayonnaise or crema fresca
- ¼ cup chopped cilantro
- 2 teaspoons chili powder
- 2 teaspoons kosher salt
- ¼ cup lime juice
- 8 ounces cotija cheese, crumbled

DIRECTIONS

In a large bowl, whisk all ingredients together except cheese. Add corn and cheese to the large bowl and toss gently to combine.

SOUTHWESTERN CORN SALAD

INGREDIENTS

- 1 can (15.5 ounces) black beans, rinsed
- 1 cup diced white onion
- 1 cup diced red bell pepper
- 2 jalapeño peppers, diced, seeds removed
- ¼ cup chopped cilantro
- 1 avocado, pitted, diced
- 1 teaspoon cumin
- Kosher salt, as desired

Ground black pepper, as desired

DIRECTIONS

In a large bowl, toss all ingredients together with the corn until evenly combined.

GREEK STYLE CORN SALAD

INGREDIENTS

- | | | |
|--------------------------------|-------------------------------------|---------------------------------|
| ½ cup olive oil | 1 cup diced cucumbers | 8 ounces feta cheese, crumbled |
| 3 tablespoons red wine vinegar | ½ cup diced red onion | Kosher salt, as desired |
| 1 tablespoon honey | 2 cups cherry tomatoes, cut in half | Ground black pepper, as desired |
| 2 teaspoons Dijon mustard | ½ cup chopped Kalamata olives | |
| ½ cup chopped parsley | | |

DIRECTIONS

In a large bowl, whisk together oil, vinegar, honey, mustard, salt, and pepper. Then add the corn and all remaining ingredients and toss until evenly combined.



OUTDOOR AIR FRYER

BRING THE KITCHEN OUTSIDE

Go from apps to dessert all in one place with 2 additional, easy-to-use cooking functions. You can even add 100% real smoky flavor for dishes like smoky mac & cheese or smoked beef jerky.

STEP 1 SET UP

- Place grill on a flat, level surface.
- IF USING AN EXTENSION CORD use only outdoor rated extension cords. For cords up to 25 feet, use 14-gauge. For 25- to 50-foot cords, use 12-gauge. Cords longer than 50 feet are not recommended.
- Open the hood and install the grill grate by positioning it flat on top of the heating element so it sits in place.
- Place the grease tray liner in the grease tray, then slide the tray into place at the back of the grill.
- Place any additional accessories required for your recipe inside the grill.



SCAN HERE to purchase more grease tray liners

STEP 2 ADD PELLETS



DON'T WANT SMOKE?
Skip these steps.

- Open bag of Ninja Woodfire™ Pellets.
- Reach the pellet scoop into the bag and fill it to the top. Level off to avoid spilling.
NOTE: The scoop is designed to measure pellets needed for one smoke session.
- While holding the smoke box open, pour pellets into the box until filled to the top.



STEP 3 PROGRAM & PREHEAT

- Turn the unit on by rotating the dial clockwise from the OFF position to select AIR CRISP or BAKE.



If you completed step two, press the **WOODFIRE FLAVOR** button.

- Use the ⏪ and ⏩ buttons to the left of the display screen to adjust the temperature.
- Use the ⏪ and ⏩ buttons to the right of the display screen to adjust the cook time.
- Press START/STOP to begin preheating. If using **WOODFIRE FLAVOR**, the pellets will go through an ignition cycle (IGN), then the grill will begin preheating (PRE).

PREHEAT FOR BETTER RESULTS

Let the grill fully preheat before adding food to prevent a longer preheat time and overcooking. While preheating is strongly recommended, you can skip it by pressing and holding the START/STOP button for 4 seconds.

STEP 4 ADD FOOD & COOK

- Once unit has preheated, "ADD FOOD" will appear on the screen.
- Open the hood to add ingredients to the unit.
- Close the hood. The unit will begin cooking and the timer will begin counting down.



SCAN HERE for quick tips & how-to videos

STEP 5 REMOVE FOOD & SERVE

- When cook time is complete, the unit will beep, and "DONE" will appear on the display.
- Remove food from unit, then enjoy!

CHEF'S NOTES

Preheat times by function:

Air Crisp, Bake
2-3 mins



Pellet ignition times will take an additional 3-6 minutes.



Keep ingredients cold before putting them on the grill.



For optimal smoke flavor, minimize the time the lid is open when adding or flipping food.



SMOKED S'MORES BARS



INTERMEDIATE RECIPE ●●○

PREP: 10 MINUTES | **PREHEAT:** APPROX. 5-9 MINUTES | **TOTAL COOK TIME:** 35 MINUTES | **MAKES:** 12-16 SERVINGS

INGREDIENTS

- 3 cups graham cracker crumbs
- 1 1/2 sticks unsalted butter, melted
- 2 cups heavy cream
- 16 ounces chocolate, cut in small pieces
- 6 large eggs
- 2 teaspoons vanilla extract
- 1-2 bags (10 ounces each) large marshmallows (not all will be used)

DIRECTIONS

- 1 To install the grill grate, position it flat on top of the heating element so it sits in place, then close the hood.
- 2 While holding the smoke box open, use the pellet scoop to pour pellets into the box until filled to the top.
- 3 Turn dial to **BAKE**. Select **WOODFIRE FLAVOR**. Use left arrows to set temperature to 325°F, and use right arrows to set time to 35 minutes. Select **START/STOP** to begin preheating (preheating will take approx. 5-9 minutes).
- 4 In a large bowl, add the graham cracker crumbs and melted butter and mix until evenly combined. Transfer to a 9" x 13" glass baking dish and press into an even layer using your hand or the bottom of a measuring cup, going 3/4 of the way up the sides of the dish.
- 5 In a microwave-safe glass, heat the cream until bubbling, about 2 to 3 minutes. Place chocolate in a large bowl, then pour hot cream over and let sit for 5 minutes. Whisk cream and chocolate until combined, then whisk in the eggs and vanilla. Pour chocolate mixture into prepared crust.
- 6 When unit beeps to signify it has preheated and **ADD FOOD** is displayed, open hood and place dish on the grill grate. Close hood to begin cooking.
- 7 When 5 minutes remain, open hood, and evenly cover with marshmallows. Close hood to continue baking.
- 8 When cooking is complete, open hood and remove from grill. Let cool completely before slicing.



SCAN HERE
for a step-
by-step
video

SAUCES

YIELD: APPROX. 2 HEAPING CUP | **MARINATING TIME:** 2-12 HOURS
STORE: REFRIGERATE FOR UP TO 2 WEEKS

Place all ingredients in a bowl and whisk until evenly combined.

ALABAMA WHITE SAUCE

1 cup mayonnaise
1/4 cup apple cider vinegar
2 tablespoons dark brown sugar
1 tablespoon brown mustard
2 teaspoons prepared horseradish
1 teaspoon lemon juice
1 teaspoon hot sauce
Kosher salt, as desired
Ground black pepper, as desired

SWEET BBQ SAUCE

1 cup ketchup
1 cup dark brown sugar
1/3 cup apple cider vinegar
2 tablespoons yellow mustard
1 tablespoon Worcestershire sauce
1 tablespoon honey
2 teaspoons chili powder
Kosher salt, as desired
Ground black pepper, as desired

COMEBACK SAUCE

1 cup mayonnaise
1/2 cup sweet chili sauce
1/4 cup canola oil
1/4 cup ketchup
2 tablespoons lemon juice
1 tablespoon Worcestershire sauce
1 tablespoon yellow mustard
2 teaspoons garlic powder
1 teaspoon onion powder

CAROLINA GOLD SAUCE

1 cup yellow mustard
1/4 cup apple cider vinegar
1/4 cup honey
1 tablespoon Worcestershire sauce
1 tablespoon soy sauce
1 tablespoon chili powder
1 teaspoon garlic powder
Kosher salt, as desired
Ground black pepper, as desired

NORTH CAROLINA VINEGAR SAUCE

2 cups apple cider vinegar
2 tablespoons dark brown sugar
1 tablespoon ketchup
1 tablespoon hot sauce
Kosher salt, as desired
Ground black pepper, as desired

SPICE RUBS

YIELD: APPROX. 1/2 - 1 CUP (DOUBLE THE INGREDIENTS FOR A LARGER OUTPUT) | **SEASON:** GENEROUSLY
STORE: UP TO 6 MONTHS IN AN AIRTIGHT CONTAINER AWAY FROM LIGHT AND HEAT

Place all ingredients in a bowl and mix until evenly combined.

JAMAICAN JERK SPICE BLEND

1 tablespoon garlic powder
1 tablespoon onion powder
1 tablespoon brown sugar
1 tablespoon dried parsley
2 teaspoons cayenne pepper
1 teaspoon ground cinnamon
1 teaspoon kosher salt
1/2 teaspoon black pepper
1/2 teaspoon ground allspice
1/2 teaspoon ground clove
1/2 teaspoon crushed red pepper
1/2 teaspoon chili powder
1/2 teaspoon paprika
1/2 teaspoon ground nutmeg

BASIC BBQ SPICE RUB

1/4 cup brown sugar
1/4 cup smoked paprika
3 tablespoons black pepper
2 tablespoon kosher salt
2 teaspoon garlic powder
2 teaspoon onion powder

MEXICAN STYLE SPICE BLEND

2 teaspoons ground cumin
1 teaspoon ground coriander
1 tablespoon kosher salt
2 teaspoons chili powder
2 teaspoons onion powder
2 teaspoons garlic powder
1 teaspoon dried oregano
1/2 teaspoon chipotle chili powder (optional)

SPICY CAROLINA SPICE BLEND

1 tablespoon brown Sugar
2 teaspoon cayenne pepper
1 teaspoon kosher salt
1 teaspoon smoked paprika
1 teaspoon cumin
1/2 teaspoon chili powder

CAFÉ MOCHA SPICE BLEND

1/3 cup brown sugar
2 teaspoon cayenne pepper (optional)
1 teaspoon kosher salt
1 tablespoon smoked paprika
1/4 cup ground espresso or coffee
1/4 cup cocoa powder

CAJUN SPICE BLEND

1 teaspoon garlic powder
1 teaspoon onion powder
1/2 teaspoon white pepper
1/4 teaspoon cayenne pepper
1 teaspoon kosher salt
1 teaspoon paprika
1/2 teaspoon thyme
1 teaspoon oregano

GRILL CHART (CLOSED-HOOD COOKING)

NOTE: For marinated proteins and vegetables, reduce cook temp to MED and cook as instructed.

TIP Want to add smoke? See page 15 for Ninja Woodfire™ Technology interaction.

FOOD	AMOUNT (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
POULTRY					
Chicken breast, boneless	10 breasts (7-9 oz each)	Season as desired	HI	25-35 mins	Flip 2 or 3 times during cooking
Chicken breast, bone-in	10 breasts (12-24 oz each)	Season as desired	HI	27-32 mins	Flip 2 or 3 times during cooking
Chicken, leg quarters	8 bone-in leg quarters	Season as desired	HI	20-25 mins	Flip 2 or 3 times during cooking
Chicken sausages, prepared	20 sausages	Season as desired	HI	8-10 mins	Flip 2 or 3 times during cooking
Chicken tenderloins	22-24 tenderloins	Season as desired	HI	8-11 mins	Flip 2 or 3 times during cooking
Chicken thighs, boneless	4 lbs	Season as desired	HI	10-13 mins	Flip 2 or 3 times during cooking
Chicken thighs, bone-in	10-12 thighs (4-7 oz each)	Season as desired	HI	15-20 mins	Flip 2 or 3 times during cooking
Chicken wings	5 lbs	Season as desired	HI	20-25 mins	Flip 2 or 3 times during cooking
Turkey burgers	8 patties	Season with salt and pepper	HI	8-11 mins	Flip halfway through cooking
BEEF					
Beef burgers	8 patties, 1-inch thick	Season with salt and pepper	HI	8-10 mins	Flip halfway through cooking
Filet mignon	9-12 steaks (6-8 oz each), 1 1/4-1 1/2-inch thick	Season as desired	HI	17-20 mins	Flip halfway through cooking
Flat iron or Flank steak	2 steaks (2-3 lbs each) 1 1/4-inch thick	Season as desired	HI	20-25 mins	Flip halfway through cooking
Hot dogs	20-24 hot dogs	N/A	HI	5-8 mins	Turn frequently through cooking
New York strip	6 steaks (10-12 oz each) 1 1/4-1 1/2-inch thick	Season as desired	HI	13-20 mins	Flip halfway through cooking
Ribeye	6 steaks (14-16 oz each) 1 1/4-inch thick	Season as desired	HI	14-22 mins	Flip halfway through cooking
Skirt steak	6 steaks (10-12 oz each) 3/4-1-inch thick	Season as desired	MED	10-15 mins	Flip halfway through cooking
Steak tips	4 lbs	Season as desired	MED	14-19 mins	Flip halfway through cooking
PORK					
Baby back ribs	2 rack, divided in half	Season as desired	LO	44-45 mins	Turn frequently through cooking
Bacon	12 strips/1 package, thick cut	N/A	LO	10-15 mins	Flip halfway through cooking
Lamb rack	2-4 full racks (5-6 inches long)	N/A	HI	20-30 mins	Turn frequently through cooking
Pork chops, boneless	12-14 boneless chops (8 oz each)	Season as desired	HI	15-20 mins	Flip halfway through cooking
Pork chops, bone-in	6-8 chops, bone-in (10-12 oz each)	Season as desired	HI	25-35 mins	Flip halfway through cooking
Pork tenderloins	6 whole tenderloins (1-1 1/2 lbs each)	Season as desired	MED	20-25 mins	Turn frequently through cooking
Sausages	20 sausages	N/A	LO	10-13 mins	Turn frequently through cooking

GRILL CHART (CLOSED-HOOD COOKING)

NOTE: For marinated proteins and vegetables, reduce cook temp to MED and cook as instructed.

TIP Want to add smoke? See page 15 for Ninja Woodfire™ Technology interaction.

FOOD	AMOUNT (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
SEAFOOD					
Flounder	6 fillets	Coat lightly with canola oil, season as desired	HI	6-12 mins	Flip halfway through cooking
Halibut	10-12 fillets (5-6 oz each)	Coat lightly with canola oil, season as desired	HI	6-12 mins	Flip halfway through cooking
Salmon	8-10 fillets (6 oz each)	Coat lightly with canola oil, season as desired	HI	5-8 mins	Flip halfway through cooking
Scallops	25-35 each	Coat lightly with canola oil, season as desired	HI	6-8 mins	Flip halfway through cooking
Shrimp (large or jumbo)	2 1/2 lbs	Coat lightly with canola oil, season as desired	HI	4-7 mins	Flip halfway through cooking
Swordfish	6-8 steaks (11-12 oz each)	Coat lightly with canola oil, season as desired	HI	7-10 mins	Flip halfway through cooking
Tuna	6-8 steaks (4-6 oz each)	Coat lightly with canola oil, season as desired	HI	5-7 mins	Flip halfway through cooking
VEGGIES					
Asparagus	3-4 bunches	Trimmed, coat lightly with canola oil, season as desired	HI	8-12 mins	Toss frequently through cooking
Baby Bok Choy	2-3 lbs	Coat lightly with canola oil, season as desired	HI	10-13 mins	Toss frequently through cooking
Bell Peppers	6-8 peppers	Cut in quarters, coat lightly with canola oil, season as desired	HI	10-15 mins	Toss frequently through cooking
Broccoli	3-4 heads	Cut in 1-inch pieces, coat lightly with canola oil, season as desired	HI	12-16 mins	Toss frequently through cooking
Brussel Sprouts	3 lbs	Trim, cut in half, coat lightly with canola oil, season as desired	HI	15-20 mins	
Carrots	3 1/2 lbs	Peel, cut in 1 or 2-inch pieces, coat lightly with canola oil, season as desired	HI	25-30 mins	Toss frequently through cooking
Cauliflower	2-3 heads	Cut in 1-inch pieces, coat lightly with canola oil, season as desired	HI	20-24 mins	Toss frequently through cooking
Corn on the cob	8-10 cobs	Coat lightly with canola oil, season as desired	HI	10-15 mins	Flip 2 or 3 times during cooking
Crimini mushrooms	3-3 1/2 lbs	Clean, coat lightly with canola oil, season as desired	HI	8-10 mins	Flip halfway through cooking
Eggplant	3 medium	Slice, coat lightly with canola oil, season as desired	HI	15-20 mins	Flip halfway through cooking
Green beans	2 lbs	Trim, coat lightly with canola oil, season as desired	HI	10-15 mins	Toss frequently through cooking
Onions, white or red (cut in half)	10-12	Peel, cut in half, coat lightly with canola oil, season as desired	HI	10-14 mins	Flip halfway through cooking
Onions, white or red (sliced)	6	Peel, sliced, coat lightly with canola oil, season as desired	HI	8-10 mins	Toss frequently through cooking
Portobello mushrooms	10-12 caps	Clean, coat lightly with canola oil, season as desired	HI	7-9 mins	Flip halfway through cooking
Squash or zucchini	1 1/2-2 lbs	Cut in quarters lengthwise, coat lightly with canola oil, season as desired	HI	7-11 mins	Flip halfway through cooking
Tomatoes	10-12	Cut in half, coat lightly with canola oil, season as desired	HI	6-10 mins	Flip halfway through cooking

GRILL CHART (CLOSED-HOOD COOKING)

NOTE: For marinated proteins and vegetables, reduce cook temp to MED and cook as instructed.

TIP Want to add smoke? See page 15 for Ninja Woodfire™ Technology interaction.

FOOD	AMOUNT (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
FRUIT					
Avocado	10-12	Cut in half, remove pits, spray grill with nonstick cooking spray	HI	4-7 mins	Flipping not necessary
Bananas	6-8	Peel, cut in half lengthwise	HI	5 mins	Flip halfway through cooking
Lemons & limes	8-10	Cut in half lengthwise	HI	5 mins	Flip halfway through cooking
Mango	8-10	Cut in half, remove skins and pits	HI	5-10 mins	Flip halfway through cooking
Melon	10-12 spears	N/A	HI	5-7 mins	Flip halfway through cooking
Pineapple	10-12 slices or spears	Cut in 2-inch pieces	HI	5-10 mins	Flip halfway through cooking
Stone Fruit	10-12	Cut in half, remove pits, press cut-side down on grill grate	HI	5-10 mins	Flipping not necessary
BREAD/CHEESE					
Bread (baguette or ciabatta)	1-2 12-16-inch loaves	Cut in 1 ½-inch slices, brushed with canola oil	HI	3-5 mins	Flip halfway through cooking
Halloumi cheese	36-42 oz	Cut in ½-inch slices	HI	3-6 mins	Flip halfway through cooking

FROZEN GRILL CHART (CLOSED-HOOD COOKING)

NOTE: For marinated proteins and vegetables, reduce cook temp to MED and cook as instructed.

FOOD	AMOUNT (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
FROZEN POULTRY					
Chicken breast, boneless	8-10 breasts (7-9 oz each)	Season as desired	MED	25-35 mins	Flip 2 or 3 times during cooking
Chicken thighs, bonein	10 thighs (4-7 oz each)	Season as desired	MED	27-32 mins	Flip 2 or 3 times during cooking
Turkey burgers	8 patties	Season with salt and pepper	MED	12-17 mins	Flip halfway through cooking
FROZEN BEEF					
Beef burgers	8 patties, 1-inch thick	Season with salt and pepper	MED	12-17 mins	Flip halfway through cooking
Filet mignon	9-12 steaks (6-8 oz each) 1 1/4-1 1/2-inch thick	Season as desired	MED	17-22 mins	Flip 2 or 3 times during cooking
New York strip	6 steaks (10-12 oz each) 1 1/4-1 1/2-inch thick	Season as desired	MED	27-32 mins	Flip 2 or 3 times during cooking
Ribeye	6 steaks (14-16 oz each) 1 1/4-inch thick	Season as desired	MED	28-33 mins	Flip 2 or 3 times during cooking
FROZEN PORK					
Pork chops, boneless	12 boneless chops (8 oz each)	Season as desired	MED	32-37 mins	Flip 2 or 3 times during cooking
Pork chops, bonein	6 thick cut, bone-in (10-12 oz each)	Season as desired	HI	25-30 mins	Flip halfway through cooking
Pork tenderloins	6 whole tenderloins (1-1 1/2 lbs each)	Season as desired	MED	25-30 mins	Flip 2 or 3 times during cooking
Sausages, uncooked	20 each	N/A	LO	20-25 mins	Flip 2 or 3 times during cooking
FROZEN SEAFOOD					
Halibut	8-10 fillets (5-6 oz each)	Coat lightly with canola oil, season as desired	HI	16-19 mins	Flip halfway through cooking
Salmon	8-10 fillets (6 oz each)	Coat lightly with canola oil, season as desired	HI	14-18 mins	Flip halfway through cooking
Shrimp (large or jumbo)	2-2 1/2 lbs	Coat lightly with canola oil, season as desired	HI	7-10 mins	Flip halfway through cooking
FROZEN VEGETARIAN					
Veggie burger	8 patties	N/A	HI	10-13 mins	Flip halfway through cooking

BBQ SMOKER CHART

TIP For added flavor, grill the exterior of the protein, then use the Smoker function.

TIP When smoking, do not add any oil to the food. If oil is necessary, add very little.

TIP For best results, after cooking, allow small proteins to rest for at least 10 minutes and large proteins up to 1 hour wrapped in plastic wrap.

Season as desired	AMOUNT (UP TO)	PREP	COOK TEMP	COOK TIME	INTERNAL TEMP
BEEF					
Chuck Roast	5-8 lbs	Season as desired	250°F	4-5 hours	203°F
Brisket	9-12 lbs, point cut	Season as desired	250°F	5-8 hours	206°F-210°F, flip halfway through cooking
Short ribs, boneless	9-12 pieces, 6-8 oz each	Season as desired	275°F	2-4 hours	203°F
Short ribs, bone in	9-12 pieces, 6-8 oz each	Season as desired	275°F	3-4 hours	203°F
Tri Tip	2 each, 2-3 lbs	Season as desired	325°F	20-30 mins	120°F
PORK					
Loin	2-3 each, 3-4 lbs	Season as desired	250°F	3-4 hours	180°-190°F
Ribs, baby back	1 rack	Season as desired	250°F	1-2 hours	190°-203°F
	2 racks	Season as desired	250°F	1 1/2-2 hours	190°-203°F
Ribs, St. Louis Style	1-2 racks, cut in half	Season as desired	250°F	2-4 hours	165°F
Shoulder	8-10 lbs	Season as desired	250°F	4-6 hours	203°F
Tenderloin	6 tenderloins, 1-2 lbs each	Season as desired	250°F	35-45 mins	145°F
POULTRY					
Chicken, whole	2 each, 7-9 lbs	Season as desired	375°F	45 mins-1 1/2 hours	165°F
Chicken thighs, boneless or bone in	8-12 thighs, 4-6 oz each	Season as desired	375°F	15-20 mins	165°F
Duck breast	6-8 breasts, 14-16 oz each	Season as desired	350°F	20-25 mins	140°F, place on grill grate, skin side up
Duck legs	8-10 legs, 4-6 oz each	Season as desired	350°F	45-60 mins	165°F
Turkey breast	2-3 breasts, 3-4 lbs	Season as desired	350°F	50 mins-1 hour 15 mins	165°F, flip halfway through cooking
Turkey legs	8-10 pieces, 12-13 oz each	Season as desired	375°F	30-45 mins	165°F
LAMB/VEAL					
Lamb leg, boneless	2-3 legs, 3-4 lbs each, trimmed and bound	Season as desired	250°F	1 hour 45 mins-2 hours 15 mins	145°F
Lamb shanks	6-8 shanks, 1 1/2 lbs each	Season as desired	250°F	2 hours 15 mins-3 1/2 hours	203°F
Veal shanks	5-8 lbs, 1 1/2 lbs each	Season as desired	250°F	2-3 hours	203°F

TIP For proteins with a thick fat cap, like brisket and pork shoulder, trim off enough fat so that 1/4 inch remains. Then place on the grill fat side up.

AIR CRISP CHART



TIP Want to add smoke? See page 41 for how to air crisp with Ninja Woodfire™ Technology.

FOOD	AMOUNT (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
FROZEN FOODS					
Chicken cutlets	10-12 cutlets	N/A	390°F	22-25 mins	Flip halfway through cooking
Chicken nuggets	5 boxes (60 oz)	N/A	390°F	20-25 mins	Shake frequently during cooking
Fish fillets	18 fillets, breaded	N/A	390°F	13-18 mins	Flip halfway through cooking
Fish sticks	70 fish sticks	N/A	390°F	23-28 mins	Flip halfway through cooking
French fries	1 lb	N/A	350°F	18-20 mins	Shake frequently during cooking
French fries	5 lbs	N/A	390°F	50-60 mins	Shake frequently during cooking
Mozzarella sticks	1 1/2 large boxes (48 oz)	N/A	375°F	10-15 mins	Flip halfway through cooking
Pot stickers	3 lbs	N/A	390°F	20-25 mins	Flip halfway through cooking
Pizza rolls	1 1/2 large bags (approx. 150 ct)	N/A	390°F	20-25 mins	Shake frequently during cooking
Popcorn shrimp	4 boxes (48 oz)	N/A	390°F	15-20 mins	Shake frequently during cooking
Sweet potato fries	2 bag (40 oz)	N/A	390°F	30-35 mins	Shake frequently during cooking
	3 bags (approx. 60 oz)	N/A	390°F	55-60 mins	Shake frequently during cooking
Tater tots	2 bags (48 oz)	N/A	390°F	30-35 mins	Shake frequently during cooking
PORK					
Bacon	9 strips, thick cut	N/A	390°F	10-15 mins	Turn frequently through cooking
Pork chops, boneless	13 boneless chops (8 oz each)	Marinate or seasoned as desired	390°F	30-35 mins	Flip halfway through cooking
Pork chops, bone in	6 thick cut, bone-in (10-12 oz each)	Marinate or seasoned as desired	390°F	30-35 mins	Flip halfway through cooking
Pork tenderloins	5 whole tenderloins (1- 1 1/2 lbs each)	Marinate or seasoned as desired	390°F	30-35 mins	Turn frequently through cooking
Sausages	15-17 sausages	N/A	390°F	10-13 mins	Turn frequently through cooking
POULTRY					
Chicken breast, boneless	10 breasts (1/2-3/4 lbs each)	Marinate or seasoned as desired	390°F	25-30 mins	Flip halfway through cooking
Chicken thighs, boneless	4 lbs	Marinate or seasoned as desired	390°F	22-25 mins	Flip halfway through cooking
Chicken thighs, bone in	12-14 (4-7 oz each)	Marinate or seasoned as desired	390°F	25-35 mins	Flip halfway through cooking
Chicken wings	4 1/2 lbs	Marinate or seasoned as desired	390°F	50-55 mins	Flip 2-3 times through cooking

AIR CRISP CHART



TIP Want to add smoke? See page 41 for how to air crisp with Ninja Woodfire™ Technology.

FOOD	AMOUNT (UP TO)	PREP	COOK TEMP	COOK TIME	INTERACTION
VEGETABLES					
Asparagus	3-4 bunches	Trim, coat lightly with canola oil, season as desired	390°F	6-10 mins	Flip 2 or 3 times through cooking
Mini beets	40-50 beets	Peel, coat lightly with canola oil, season as desired	390°F	20-25 mins	Flip halfway through cooking
Medium/large beets	15-18 beets	Peel, coat lightly with canola oil, season as desired	390°F	30-40 mins	Flip halfway through cooking
Bell peppers	8-10 peppers	Cut in quarters, coat lightly with canola oil, season as desired	400F	10-15 mins	Flip halfway through cooking
Broccoli	3 lbs	Cut in 1-inch pieces, coat lightly with canola oil, season as desired	390°F	30-35 mins	Toss frequently through cooking
Brussels sprouts	4 lbs	Trim, cut in half, coat lightly with canola oil, season as desired	390°F	35-40 mins	Toss frequently through cooking
Carrots	3-4 lbs	Peel, cut in 1 or 2-inch pieces, coat lightly with canola oil, season as desired	390°F	23-27 mins	Toss frequently through cooking
Cauliflower	5-6 lbs	Cut in 1-inch pieces, coat lightly with canola oil, season as desired	390°F	50-55 mins	Flip 2 or 3 times through cooking
Corn on the Cob	4-6 cobs	Coat lightly with canola oil, season as desired	390°F	10-15 mins	Flip 2 or 3 times through cooking
Kale (for chips)	10-12 cups, packed	Coat lightly with canola oil, season as desired	390°F	10-14 mins	Toss frequently through cooking
Green beans	40-48 oz	Trim, coat lightly with canola oil, season as desired	390°F	15-20 mins	Toss frequently through cooking
Mushrooms	3 1/2 lbs	Cut in half or slice, coat lightly with canola oil, season as desired	390°F	15-20 mins	Flip halfway through cooking
Potatoes, russet	4-4 1/2 lbs	Cut in 1-inch wedges, toss with 1-3 Tbsp oil	390°F	30-35 mins	Shake frequently during cooking
	3 1/2 lbs	Hand-cut fries*, thin, toss with 1-3 Tbsp oil	390°F	35-40 mins	Shake frequently during cooking
	4 lbs	Hand-cut fries*, thick, toss with 1-3 Tbsp oil	390°F	50-60 mins	Shake frequently during cooking
	10-12 whole	Pierce with a fork	390°F	50-60 mins	Shake frequently during cooking
Potatoes, sweet	4 lbs	Cut in 1-inch chunks, toss with 1-3 Tbsp oil	390°F	60-70 mins	Shake frequently during cooking
	10-12 whole	Pierce with a fork	390°F	50-55 mins	Shake frequently during cooking
Squash or zucchini	1 1/2-2 lbs	Cut in quarters lengthwise, coat lightly with canola oil, season as desired	390°F	12-17 mins	Flip halfway through cooking

DEHYDRATE CHART

TIP Want to add smoke? See page 41 for Ninja Woodfire™ Technology interaction.

INGREDIENT	PREPARATION	TEMP	DEHYDRATE TIME
FRUITS & VEGETABLES			
Apples	Cut in 1/8-inch slices, remove core, rinse in lemon water, pat dry	135°F	6–8 hours
Asparagus	Cut in 1-inch pieces, blanch	135°F	6–8 hours
Bananas	Peel, cut in 3/8-inch slices	135°F	6–8 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; blanch 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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