

P O R T A B L E

The Portable is our “go anywhere” Hasty-Bake. Complete with carry handle, latch and fold-out legs, this unit performs like our full-sized ovens, with the exception of an adjustable fire box. The Portable sears steaks in minutes and a heat deflector is provided for smoking. The legs fold up for storage and the unit fits easily in most car trunks. Perfect for tailgate parties, apartments, and outdoor activities – wherever you get hungry.

PORTABLE 369

- Surface cooking space: 151 square inches
- Base dimensions: 11½”L x 16”D x 14¼”H (19¼”H with legs extended)
- Heavy, ½” dia. nickel-plated cooking grills
- 20 gauge polished 304 stainless steel hood and base
- 18 gauge stainless steel fire box
- Weight: 24 lbs.
- 10 year parts/workmanship warranty

Model 369



Good Ole Hasty-Bake Brisket

- | | |
|----------------------------|---|
| 1 10 to 12 pound brisket | 3 Tablespoons lemon juice (fresh is best) |
| ¾ cup soy sauce | 1 teaspoon garlic powder |
| ¾ cup Worcestershire sauce | 1 teaspoon onion powder |
| ½ cup burgundy wine | 1 teaspoon Hasty-Bake Gourmet Greek seasoning or equivalent |
| ¼ cup wine vinegar | |
| ¼ cup olive oil | |

Mix all ingredients together for marinade. Pour over meat and marinate 24 hours in a glass or other nonreactive container or zip lock bag, turning several times. Remove meat from container and save marinade.

Over direct heat in your Hasty-Bake, sear the brisket on all sides. Lower the fire box and put the heat deflector in place over the coals to continue cooking with indirect heat. Place the brisket in a Hasty-Bake baster pan or aluminum foil basting pan. Pour reserved marinade over the brisket and cook until the internal temperature reaches 180°F (approximately 1 hour per pound at 200°F). (Optional: At this point, you may remove the brisket from the grill and slice into ½” to ¾” slices. Put the meat back into the pan with marinade.) Cover the pan and cook for 2 more hours. Drain marinade from meat and serve.