

EVERY **NEEDFUL THING**

www.sunoven.com/everynneedfulthing

SPECIAL EDITION APRIL, 2013

INTRODUCING
All American
Sun Oven®

Available Now!

The **TOTALLY NEW** **All American** **SUN OVEN®**

Cook, Bake, Dehydrate, or Boil with the World's Most Universal
Power Source ... Free Sunshine!



The **TOTALLY NEW** **All American** **SUN OVEN®**

has retained the best qualities of the original Global Sun Oven and added many more user friendly features to create America's most efficient, hassle free solar appliance for cooking, water pasteurization, and dehydrating. Harness the power of the sun!



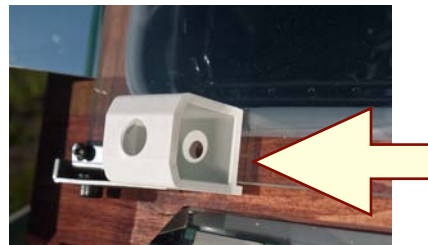
Order Yours Today



All American **SUN OVEN**®

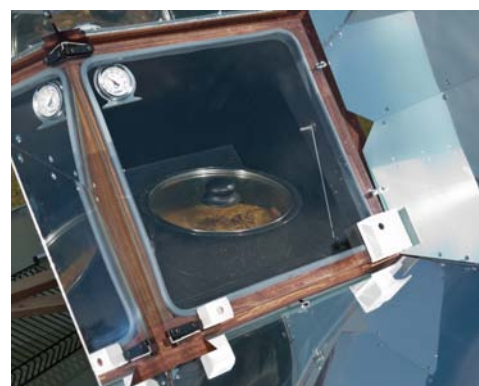
New Features

- **New** 20% larger than prior model **SUN OVENS**® - now you can cook a greater volume of food and use many of your favorite, standard size baking pans!
- **New** E-Z Sun-track indicators - takes the guesswork out of aligning with the sun. Makes aiming toward the sun easy as 1, 2, 3!
- **New** improved wind resistance. Larger, T-shaped foot, with included ground stakes, increases the number of delicious meals your family can enjoy, even on breezy days!
- **New** sealing gasket assures better heat seal!
- **New** thicker, low lead glass lets more solar energy reach your food. This special glass allows your oven to get 10 - 15% hotter, delivering delicious meals in record time!
- **New** dual-purpose, wire leveling rack, with special air-flow design, swings freely to prevent spilling. It can also be set on the *Sun Oven*® floor, increasing the usable area inside!
- **New** CD containing hundreds of recipes, Cook'n, the #1 recipe organizer software, Emergency Preparedness information, instructional videos and more!





- **Reaches Temperatures of 360 to 400 Degrees Fahrenheit!**
- **Bake, Boil, or Steam Foods, Boil or Pasteurize Water!**
- **Proudly made in America with uniquely American features!**
- **Dehydrate Fruits, Vegetables, or Make Jerky!**
- **Slow cook or cook in comparable time to conventional stove tops or ovens!**
- **Insulated interior doubles as a cooler to carry cold food for camping!**
- **As Portable as a Small Suitcase — Only 22 lbs!**
- **Ruggedly Built for Years of Trouble-Free Use!**
- **Totally Safe — No Danger of Fire!**
- **Satisfaction guaranteed or your money back for a full 30 days!**



ALL AMERICAN SUN OVEN®

MOM'S ALL AMERICAN APPLE PIE

RECIPE BY ROBERT NICHOLSON
DISCOVER THE TASTE OF THE SUN!

Pie Filling

5-6 medium sized apples
1 cup granulated white sugar
¼ cup brown sugar well packed
¼ cup all-purpose flour
½ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
dash of salt
2 teaspoons fresh lemon juice
¼ cup golden raisins
¼ cup chopped walnuts

Method

Pre-heat your All American Sun Oven®

Crust

½ BisQuick recipe (1 cup)
2 teaspoons granulated sugar
decorative granulated sugar
(red, white, and blue)



In a large bowl mix white sugar, brown sugar, flour, cinnamon, nutmeg, and salt. Mix until well blended.

Wash, core and slice apples thin (about 16 slices per apple) place in large bowl and toss dry sugar mixture over apples, mixing well.

Pour apple mixture into a greased 9"x12" glass baking dish. Drizzle top of apples with 2 teaspoons of lemon juice. Evenly sprinkle walnuts and raisins over top of pie.

Make crust mix as directed and roll out onto a clean dry surface, rolling to an even ¼ inch thickness. Cut pastry into star shapes using cookie cutters or by hand (we cut 2 sizes of stars). Cut stars as desired. Place star dough on a cookie sheet (to keep things cleaner) and lightly mist with water to make sugar stick. Then decorate stars with red, white and blue granulated sugar. Place decorated stars onto your pie mixing colors as you choose.

Place the "about to be a masterpiece" into your All American Sun Oven® till done about 45 – 60 minutes @ 350 degrees F. Adjust baking time according to oven temperature.

Presentation

Using star cookie cutter, cut a slice of your favorite cheese to serve on top.