For your safety and continued enjoyment of this product, always read the instruction book carefully before using.
IMPORTANT SAFEGUARDS

1. READ ALL INSTRUCTIONS.
2. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.
3. Do not touch hot surfaces; use handles, knobs or buttons.
4. To protect against fire, electric shock, and injury to persons, DO NOT IMMERSE CORD OR PLUG in water or other liquids.
5. Close supervision is necessary when any appliance is used by or near children.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been damaged in any manner. Return the appliance to the nearest Cuisinart Repair Center for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Cuisinart may result in fire, electrical shock, or risk of injury to persons.
8. Do not use outdoors.
9. Do not let power cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near hot gas or electric burners, or in a heated oven.
11. Unplug the unit when finished using.
12. Do not use appliance for other than intended use.
13. Extreme caution must be exercised when moving an appliance containing hot oil or other hot liquids.
14. To disconnect, turn both Temperature Knobs of UPPER PLATE and LOWER PLATE to OFF setting, then remove plug from wall outlet.

15. WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, ONLY AUTHORIZED PERSONNEL SHOULD DO REPAIRS.

16. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks 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, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals, or tripped over.

NOTICE

This appliance has a polarized plug (one blade is wider than the other) to reduce the risk of electric shock. This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.
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FEATURES AND BENEFITS
1. **Base and Cover**
   Solid construction with stainless steel self-adjusting cover.

2. **Panini-Style Handle**
   Sturdy cast-metal handle adjusts cover to accommodate thickness of food.

3. **Control Panel**

4. **Removable and Reversible Cooking Plates**
   Nonstick and dishwasher safe for easy cleanup.
   a. **Grill Side**: Perfect for grilling steak, burgers, chicken and vegetables.
   b. **Griddle Side**: Prepare pancakes, eggs, heat tortillas, even sear scallops.

5. **Drip Tray**
   Collects grease and removes from base for easy cleanup (dishwasher safe).

6. **Cleaning/Scraping Tool**
   Helps clean grill and griddle plates after cooking (dishwasher safe).

7. **Plate Release Buttons**
   Push in to release and remove cooking plates.

8. **Hinge Release Lever**
   Allows the cover to extend back to the Flat position.

9. **Cover Height Adjuster**
   Features 6 preset height positions for top melting. Locks cover closed for storage.

**BPA Free (not shown)**
All materials that come in contact with food are BPA free.
BEFORE THE FIRST USE
Remove all packaging materials and any labels or stickers from your grill. Be sure all parts (see Features and Benefits) have been included before discarding any packaging materials. You may want to keep the box and packing materials in the event that the unit has to be shipped in the future.

Before using your Cuisinart® Griddler® Deluxe for the first time, wipe the base, cover and controls with a damp cloth. Thoroughly clean cooking plates, drip tray and scraping tool; all are dishwasher safe. Refer to Assembly Instructions below for plate removal.

ASSEMBLY INSTRUCTIONS
Place base on a clean, flat surface where you intend to cook, with the controls directly in front of you.

To insert the cooking plates:
1. Choose the side(s) you intend to cook on. The two cooking plates each have two sides:
   a. Grill side: ribbed surface intended for grilling steaks, hamburgers, chicken, seafood and vegetables. Also can be used for panini and other toasted sandwiches.
   b. Griddle side: smooth surface intended for cooking bacon and eggs, pancakes and French toast. Also can be used for panini and other toasted sandwiches.
2. Locate the metal brackets at the back of the housing. Tilt the back end of the plate and line up the cutouts at the back of the plate with the metal brackets. Slide the plate underneath the brackets and push down the front end of the plate. It will snap into place. Insert the second plate into the upper housing as you did with the first plate.
3. Slide the drip tray into the base at the rear of the unit from the right side.
4. Plug the cord into a standard electrical outlet.
5. Just follow the instructions below to position the unit, and you’re ready to cook!

GRIDDLER® DELUXE POSITIONS
STORAGE Position – Upper plate/cover rests flat on the lower plate/base and cover height adjuster is in Lock position.
PREHEAT Position – Upper plate/cover rests flat on the lower plate/base and cover height adjuster is in Unlock position.
OPEN COOKING Position – To cook on lower plate only: Lift the handle so upper plate/cover is vertical. Plate does not “float” in this position.
CLOSED COOKING Position – To Contact Grill or Panini Press: Start with unit in Open Cooking position. Lower top carefully until plate contacts food. Hinge will automatically release the plate, allowing it to “float” and rest evenly on food. If necessary, press down slightly on front of upper plate/cover wearing oven mitt to release hinge.
To Top Melt: Start with unit in Open Cooking position. Wearing an oven mitt, press down slightly on front of upper plate/cover to release hinge, allowing plate to “float.” Lower it to close to the
desired height, then slide the cover height adjuster into a notch to set the position.

FLAT COOKING Position –
To cook on Full Grill, Full Griddle or Half Grill/Half Griddle: Upper plate/cover opens to lie flat, level with the lower plate/base.

To adjust to this position from the Preheat position, put on oven mitts, open unit and slide the hinge release lever up while pushing the handle back. The upper plate/cover will sit flat, resting on the handle.

To adjust to this position from Closed Cooking position, first close the unit, resting upper plate/cover flat on lower plate/base. You will hear the upper plate click into place. Open unit and slide the hinge release lever up while pushing the handle back. The upper plate/cover will sit flat, resting on the handle.

To adjust to this position from Open Cooking position, grasp handle and pull slightly forward, then slide the hinge release lever up while pushing the handle back. The upper plate/cover will sit flat, resting on the handle.

2. Turn the UPPER PLATE and/or LOWER PLATE temperature to the desired setting – from Warm to 450°F.

See below for recommendations:

<table>
<thead>
<tr>
<th>Cooking Option</th>
<th>Plate Selection</th>
</tr>
</thead>
<tbody>
<tr>
<td>Contact Grill</td>
<td>Both</td>
</tr>
<tr>
<td>Panini Press</td>
<td>Both</td>
</tr>
<tr>
<td>Full Grill</td>
<td>Both</td>
</tr>
<tr>
<td>Full Griddle</td>
<td>Both</td>
</tr>
<tr>
<td>Half Grill and Half Griddle</td>
<td>Both</td>
</tr>
<tr>
<td>Half Grill or Half Griddle</td>
<td>Lower or Upper</td>
</tr>
<tr>
<td>Top Melt</td>
<td>Both</td>
</tr>
</tbody>
</table>

3. A red indicator light on the selected control will illuminate to indicate that the power is on. It may take up to 12 minutes to reach operating temperature, depending on the temperature level that was set.

NOTE: The first time you use the Griddler® Deluxe, it may have a slight odor and may smoke a bit. This is normal and common to appliances with nonstick surfaces.

4. When the thermostat has reached operating temperature, a green indicator light inside the chosen control will indicate that the Griddler® Deluxe is ready for cooking.

5. You may vary the setting of the control knob at any time during cooking.

6. To turn the plate(s) off, simply turn the temperature dial(s) to the OFF position.

NOTE: If the unit is on and heated for more than 2 hours, it will automatically shut off. This is a safety feature of the Griddler® Deluxe. To reactivate, simply turn either dial.

SEAR Function
You can sear foods at 500°F for up to 2 minutes. NOTE: We do not recommend putting food on the grill during preheat.

1. Follow Standard Cooking, Step 1.

2. Press UPPER SEAR and/or LOWER SEAR button to initiate SEAR function. The LED light in the UPPER PLATE and/or LOWER PLATE temperature dial will go off.
3. The LED light around the UPPER SEAR and/or LOWER SEAR button(s) will illuminate red indicating the unit is heating to 500˚F.

4. When the plate(s) reach the SEAR temperature, the LED light around the UPPER SEAR and/or LOWER SEAR button(s) will turn green and will flash ten times to allow enough time to put the food on the plate(s).

5. After 10 seconds, the green light will stop flashing and the upper and/or lower plates will sear for 2 minutes.

6. When the sear cycle has finished, the LED light around the UPPER SEAR and/or LOWER SEAR button(s) will go off and the unit will adjust to the temperature(s) selected on the corresponding temperature knobs.

7. To cancel SEAR, press the SEAR button(s) again. The LED light(s) will turn off and the unit will adjust to the temperature(s) selected on the corresponding temperature knobs.

CLEANING AND CARE

1. Once you have finished cooking, turn Plate Selector dial(s) to the OFF position and unplug the power cord from the wall outlet. **Allow the unit to cool down for at least 30 minutes.**

2. Use the cleaning/scraping tool to remove any leftover food from the cooking plate(s).

3. Dispose of grease from the drip tray, once cooled.

4. Press the plate release buttons to remove cooking plates from the housing. Be sure that the plates have cooled completely before handling (at least 30 minutes).

5. Wipe down the plates to remove any leftover food. The cooking plates, drip tray and cleaning/scraping tool can be cleaned by hand or on the top shelf of the dishwasher. The housing base, cover and control panel can be wiped clean with a soft, dry cloth. For tough stains, dampen cloth. Never use an abrasive cleaner or harsh pad.

USER MAINTENANCE

- Always exercise caution when handling the Griddler® Deluxe during cooking. Open and close the unit using the handle only. Do not touch the arms or top cover during or immediately after cooking, as they become hot during use. We recommend you wear oven mitts when handling the Griddler® Deluxe to prevent burns.

- Never use metal utensils, which will scratch the nonstick plates. Instead, use wooden or heat-proof plastic utensils.

- Never leave plastic utensils in contact with the hot grill plates. This includes the cleaning tool that is included.

- In between recipes, use cleaning/scraping tool to scrape excess food buildup through grease channels and into the drip tray. Wipe off any residue with a paper towel before proceeding with next recipe.

- Allow the Griddler® Deluxe to cool down completely (at least 30 minutes) before cleaning.

- Any other servicing should be performed by an authorized service representative.

STORAGE

- Wrap the power cord around the cord storage clips at the back of the base.
- Store clean cooking plates and drip tray in the unit.
- Lock unit closed by sliding the cover height adjuster to the Lock position.

## Troubleshooting Chart

<table>
<thead>
<tr>
<th>Subject</th>
<th>Question</th>
<th>Answer/Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Power</strong></td>
<td>Why won't my unit turn on?</td>
<td>Check to make sure your unit is plugged into a functional outlet.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Contact Customer Service at 1-800-726-0190.</td>
</tr>
<tr>
<td></td>
<td>Why is my unit turning itself off?</td>
<td>It is possible the unit overheated. Wait for the unit to cool down and try again. If it does not turn back on, contact Customer Service at 1-800-726-0190.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>If your Griddler® Deluxe is not turned off or if you do not change any settings, it will shut off automatically after 2 hours. This is a safety feature. To reactivate, simply turn either dial.</td>
</tr>
<tr>
<td><strong>Programming</strong></td>
<td>Can I change my temperature or plate selection when the unit is already cooking?</td>
<td>Yes. To change temperature of your current plate selection, simply turn the plate’s temperature dial and the unit will adjust automatically. To change your plate selection, simply turn the temperature dial for your new selection.</td>
</tr>
<tr>
<td></td>
<td>Can I sear when I’m already cooking?</td>
<td>Yes. Simply press the SEAR button(s) and the plates will preheat to sear temperature. We recommend you take the food off during SEAR preheat. Once the SEAR cycle is complete, the unit will revert back to previously selected temperatures.</td>
</tr>
<tr>
<td><strong>Cleaning</strong></td>
<td>Are the parts and accessories dishwasher safe?</td>
<td>Yes, all removable parts are dishwasher safe. Do not immerse or put the base of the unit in the dishwasher. Clean it and the control panel with a damp cloth.</td>
</tr>
<tr>
<td></td>
<td>Food residue is sticking to the plates. How do I clean them without damaging them?</td>
<td>Use the scraper tool provided to scrape off any excess food buildup. Do not use metal utensils to clean the plates as they can damage the nonstick coating.</td>
</tr>
</tbody>
</table>
WARRANTY
LIMITED THREE-YEAR WARRANTY

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Griddler® Deluxe that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Griddler® Deluxe will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, www.cuisinart.com for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type.

The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer’s prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

BEFORE RETURNING YOUR CUISINART PRODUCT

If your Cuisinart® Griddler® Deluxe should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-800-726-0190 for additional information from our Customer Service Representatives or send the defective product to Customer Service at Cuisinart, 7811 North Glen Harbor Blvd., Glendale, AZ 85307.

To facilitate the speed and accuracy of your return, please enclose $10.00 for shipping and handling of the product.

Please pay by check or money order (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

NOTE: For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Please be sure to include your return address, daytime phone number, description of the product defect, product model # (located on bottom of product), original date of purchase, and any other information pertinent to the product’s return.

Your Cuisinart® Griddler® Deluxe has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart’s Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.
½ tablespoon whole coriander
½ tablespoon dill seed
2 teaspoons ancho chili powder
2 teaspoons garlic powder

1. Put all spices into a Cuisinart® Spice Grinder. Pulse about 10 to 12 times to chop and blend.
2. Rub 1 tablespoon (more or less as desired) onto each 1-inch steak.
3. Store remaining spice rub in an airtight container in a dry, cool place.

Nutritional information per Griddle Cake:

Calories 89 (31% from fat) • carb. 13g • pro. 3g • fat 3g • sat. fat 2g
• chol. 30mg • sod. 148mg • calc. 32mg • fiber 0g
Tuscan Marinade

Just the right amount of flavor to brighten up some grilled steaks. This marinade is perfect for a spring or summer meal – start with our Classic Tomato Bruschetta on page 12 to munch on while your steaks are cooking to perfection.

Makes enough for two 1-inch steaks

1 tablespoon olive oil
½ teaspoon grated lemon zest
½ teaspoon kosher salt
½ teaspoon fresh rosemary
½ teaspoon freshly ground black pepper

1. In a small bowl, combine all ingredients. Pour over steaks to fully coat and marinate for 1 hour.
2. Follow instructions in chart on page 8 for grilling steaks.

Nutritional information per serving:
- Calories 67 (97% from fat)
- Carbs 0g
- Protein 0g
- Fat 7g
- Saturated Fat 1g
- Cholesterol 0mg
- Sodium 390mg
- Calcium 3mg
- Fiber 0g

Compound Herb Butter

A bit of this butter on top of a hot steak takes it to the next level. Also put a pat of the butter inside a burger before grilling for extra richness and flavor.

Makes ½ cup

1 small garlic clove, peeled
1 tablespoon fresh oregano
1 sprig of thyme, leaves only (stems discarded)
2 chives, cut into 1-inch pieces
½ teaspoon kosher salt
1 stick good quality butter, room temperature

1. In a small food processor or chopper, chop the garlic, oregano, thyme and chives. Scrape down the sides of the work bowl and add the salt and butter. Process until completely smooth.
2. Place butter onto a piece of plastic wrap and roll into the shape of a log, twisting the ends to seal. Chill well.
3. Slice and put on top of grilled steaks prior to serving.

Nutritional information per serving:
- Calories 51 (99% from fat)
- Carbs 0g
- Protein 0g
- Fat 6g
- Saturated Fat 4g
- Cholesterol 15mg
- Sodium 49mg
- Calcium 2mg
- Fiber 0g

Steak and Roast Rub

Another option to add great flavor to your grilled steaks, or to any beef roast, from eye-round to tenderloin.

Makes about ¼ cup

2 tablespoons kosher salt (be sure that it is coarse)
1 teaspoon ground black pepper

1. In a small bowl, combine all ingredients. Pour over steaks to fully coat and marinate. Place butter onto a piece of plastic wrap and roll into the shape of a log, twisting the ends to seal. Chill well.
2. Follow instructions in chart on page 8 for grilling steaks.

Nutritional Information per serving:
- Calories 52 (98% from fat)
- Carbs 0g
- Protein 0g
- Fat 6g
- Saturated Fat 4g
- Cholesterol 15mg
- Sodium 49mg
- Calcium 2mg
- Fiber 0g

Just the right amount of flavor to brighten up some grilled steaks. This marinade is perfect for a spring or summer meal – start with our Classic Tomato Bruschetta on page 12 to munch on while your steaks are cooking to perfection.

Nutritional Information per serving:
- Calories 67 (97% from fat)
- Carbs 0g
- Protein 0g
- Fat 7g
- Saturated Fat 1g
- Cholesterol 0mg
- Sodium 390mg
- Calcium 3mg
- Fiber 0g
1. In a small saucepan, combine the soy sauce, mirin, brown sugar, garlic, ginger, zest, juice, sesame oil and scallion. Set over medium heat and bring to a boil. Allow to cook until mixture is reduced by about half and the liquid has become thick and syrupy – this should take around 20 minutes, depending on the stove being used. Set aside to cool slightly.

2. Fit the Griddler ® Deluxe with the grill plates and preheat both plates to 400°F. While grill is preheating, season the salmon with the salt and brush with oil on both sides of the fish.

3. Place the salmon on the lower grill plate, flesh side down. Cook for 4 to 5 minutes, until the edges are cooked (interior of fish will only be cooked about halfway through at this point). Flip the fish and then brush with some of the reserved glaze. Using the cover height adjuster, carefully close the upper grill plate so it is just resting on the fish of the steaks. Allow to grill for additional 4 to 5 minutes, or until cooked through. If using a rib-eye steak, grill for 2 minutes on SEAR with an additional 1 to 2 minutes at 450°F if using 1-inch steaks for medium-rare, or additional 3 to 4 minutes for medium rare. (Refer to the Steak Chart on page 8 for additional cooking times.)

4. With about 1 minute remaining, open the grill and brush the top of the fish. Flip to cook an additional minute. Remove and serve immediately, brushing with more glaze and sprinkling with the sesame seeds.

Nutritional information per serving:
- Calories: 508 (39% from fat)
- Carb.: 27g
- Pro.: 53g
- Fat: 23g
- Sat. Fat: 3g
- Chol.: 125mg
- Sod.: 2329mg
- Calc.: 37mg
- Fiber: 0g

Rib-Eye Steaks

From rare to well done, page 8 to cook steaks just the way you and your family like them. Use our grilling guide on page 8 to cook steaks just the way you and your family like them.

Griddler ® Deluxe Cooking Position: Closed

Makes 2 steaks

2 rib-eye steaks, 1 to 2 inches thick

1. Marinate the steaks in the olive oil, salt and pepper for at least 1 hour.

2. Fit the Griddler Deluxe with the grill plates and preheat both plates to 450°F, then set both plates to SEAR.

3. Place the marinated steaks on the lower grill plate. Close the unit and using the cover height adjuster, adjusting the upper plate so it is just resting on the steaks. Allow to grill for 2 minutes on SEAR with an additional 1 to 2 minutes at 450°F if using 1-inch steaks for medium rare. (Refer to the Steak Chart on page 8 for more specific grilling times.)

4. Allow steaks to rest for at least 5 minutes, and then serve with any of the following options.

Nutritional information per serving:
- Calories: 331 (35% from fat)
- Carb.: 0g
- Pro.: 52g
- Fat: 12g
- Sat. Fat: 3g
- Chol.: 136mg
- Sod.: 699mg
- Calc.: 46mg
- Fiber: 0g
garlic and herb marinated Lamb Chops

Pull out all the stops with this gourmet dish. These lamb chops make a great special-occasion dinner paired with grilled vegetables and potatoes.

Griddler ® Deluxe Cooking Position: Flat
Plate Side: Grill
Makes 4 to 6 servings

1 to 2  garlic cloves, peeled and finely chopped
1  tablespoon fresh rosemary, chopped
¼  teaspoon freshly ground black pepper
¼  cup olive oil
1¾ to 2 pounds loin lamb chops, approximately 6 chops
½ teaspoon kosher salt

1.  Combine the garlic, rosemary, black pepper and olive oil in a medium stainless steel bowl. Place chops in marinade to coat all sides. Scrape out remaining marinade with a rubber spatula. Refrigerate covered at least 2-3 hours. Refrigerated 4-6 hours, if desired, for best flavor.

2.  One hour before grilling, remove chops from refrigerator so they can come to room temperature.

3.  Fit the Griddler ® Deluxe with the grill plates and preheat both plates to 425°F. Then, set both plates to SEAR. Sprinkle salt on both sides of lamb chops and close the grill lid.

4.  When the unit has preheated, place the lamb chops evenly spaced across the lower plate. Using the cover height adjuster, carefully close the upper grill plate so the plate is just touching the top of the chops (this is so the juices are not pressed out of the lamb). Grill for 2 minutes on SEAR and then about 4 to 6 minutes on 425°F for medium rare.

Nutritional information per serving (based on 6 servings):
Calories 358 (72% from fat) • carb. 1g • pro. 24g • fat 28g • sat. fat 10g • chol. 87mg • sod. 208mg • calc. 18mg • fiber 0g

Grilled salmon makes a beautiful presentation, whether on top of a salad or alongside some grilled vegetables.

Teriyaki Glazed Salmon

Grilled salmon makes a beautiful presentation, whether on top of a salad or alongside some grilled vegetables.

Griddler ® Deluxe Cooking Position: Closed

¼ cup soy sauce, reduced sodium
¼ cup mirin (Japanese rice wine)
3 tablespoons packed light brown sugar
4 small garlic cloves, peeled and grated
1 ½-inch piece fresh ginger, peeled and grated
1 medium orange, zested and then half juiced (about 1 teaspoon zest, ¼ cup juice)
1 scallion, trimmed and cut into 2-inch pieces
2 tablespoons sesame oil

1.  Combine the soy sauce, mirin, brown sugar, garlic, ginger, orange zest and sesame oil in a medium stainless steel bowl. Place salmon in marinade, arranging the slices in a single layer. Close the grill lid and refrigerate covered at least 2-3 hours. Refrigerated 4-6 hours, if desired, for best flavor.

2.  One hour before grilling, remove salmon chops from refrigerator so they can come to room temperature.

3.  Fit the Griddler ® Deluxe with the grill plates and preheat both plates to 425°F. Then, set both plates to SEAR. Place the salmon chops, sauce side down, on the upper grill plate and close the grill lid.

4.  When the unit has preheated, place the salmon chops, sauce side up, on the lower grill plate. Using the cover height adjuster, carefully close the upper grill plate so the plate is just touching the top of the chops (this is so the juices are not pressed out of the salmon). Grill for 2 minutes on SEAR and then about 4 to 6 minutes on 425°F for medium rare.

Nutritional information per serving (based on 4 servings):
Calories 358 (72% from fat) • carb. 1g • pro. 24g • fat 28g • sat. fat 10g • chol. 87mg • sod. 208mg • calc. 18mg • fiber 0g
2. While the unit is preheating, put all of the "chips" ingredients into one mixing bowl and toss, and all of the onion rings ingredients into a separate bowl and toss. Finely slice, they are.

3. Once the unit has preheated, place the potatoes on the hot griddle side and the onions on the hot grill side.

4. The potatoes will take about 8 to 10 minutes per side – you want them to be very crispy so you may have to grill in batches in single layers. The onions will take about 5 minutes per side, or until grill marks are well defined.

5. Remove chops from grill and let rest until internal temperature is about 140°F.

Nutritional information per serving:
Calories 564 (53% from fat) • carb. 5g • pro. 59g • fat 33g • sat. fat 9g • chol. 196mg • sod. 255mg • calc. 65mg • fiber 0g

Perfect for our Cuban Sandwich on page 14.

Serving tip: These are great with spicy grilled potatoes and vegetables. Finely slice, they are.

4. Remove chops from grill and let rest until internal temperature registers 140°F.

5. Remove chops from grill and let rest until internal temperature registers 140°F.

2. Once pork has marinated, fit the Griddler Deluxe with the grill plates and preheat both.

1. Put all of the ingredients in a shallow glass baking dish, turning chops to coat. Cover and marinate for 1 to 2 hours.

Nutritional information per serving:
Calories 50 (80% from fat) • carb. 2g • pro. 0g • fat 5g • sat. fat 1g • chol. 0mg • sod. 196mg • calc. 6mg • fiber 0g

grilled pork Chops, Cuban-style
Latin flavors work well with pork. Be sure to get the thick-cut pork chops.

Griddler Deluxe Cooking Position: Closed
Plate Side: Grill
Makes 4 servings
4 thick-cut boneless pork chops, about 2½ pounds in total
¼ cup olive oil
⅛ teaspoon ground black pepper
⅛ teaspoon ground cumin
⅛ teaspoon dried oregano
pinch freshly ground black pepper
Mixes 4 servings
Piece Side: Grill

For the best flavor and don’t overcook, which dries pork out.

Grilled Pork Chops, Cuban Style

5. Remove and serve immediately, sprinkling with more salt if desired.

Nutritional information per serving:
Calories 21 (90% from fat) • carb. 2g • pro. 0g • fat 2g • sat. fat 0g • chol. 0mg • sod. 0mg • calc. 0mg • fiber 0g

This hot grill side.

3. Once the unit is preheating, put all of the "chips" ingredients into one mixing bowl and toss.

2. While the unit is preheating, put all of the onion rings ingredients into a separate bowl and toss.
Grilled Vegetables

As a side dish or served over a mixed green salad, grilled vegetables never disappoint!

Griddler® Deluxe Cooking Position: Flat
Plate Side: Grill
Makes 4 to 6 servings

½ medium to large eggplant, cut into ¼-inch-thick slices
1 medium red or yellow pepper, quartered and cut into ¼-inch slices
1 small to medium summer squash or zucchini, cut into ¼-inch rounds
8 asparagus spears, trimmed and halved lengthwise
2 garlic cloves, peeled and smashed
3 tablespoons olive oil
½ teaspoon kosher salt
pinch freshly ground black pepper
2 sprigs fresh thyme

1. Fit the Griddler® Deluxe with one grill and one griddle plate and preheat both to 450°F.
2. While the unit is preheating, toss all of the ingredients together. Once hot, put the vegetables on the grill. Tossing occasionally, cook until grill marks are visible and vegetables are tender, about 25 to 30 minutes.
3. Remove and serve immediately.

Grilled Potato "Chips" and Onion Rings

The Perfect Combination: grilled potato "Chips" and onion rings

Whether served with a perfectly seared steak (page 20) or our All-American Burger (page 13), onion rings and "chips" make the meal.

Griddler® Deluxe Cooking Position: Flat
Plate Side: Griddle
Makes 6 servings

Grilled Potato "Chips":
¾ pound red potatoes, scrubbed and very thinly sliced
1 tablespoon extra virgin olive oil
½ teaspoon sea or kosher salt
pinch freshly ground black pepper

Onion Rings:
1 large onion, cut into ⅓ to ½-inch slices
1 tablespoon extra virgin olive oil
¼ teaspoon sea or kosher salt
⅛ teaspoon freshly ground black pepper
⅛ teaspoon paprika

1. Fit the Griddler® Deluxe with one grill and one griddle plate and preheat both to 450°F.
2. While the unit is preheating, toss all of the ingredients together. Once hot, put the vegetables on the grill. Tossing occasionally, cook until grill marks are visible and vegetables are tender, about 25 to 30 minutes.
3. Remove and serve immediately.

Nutritional information per serving (based on 6 servings):
Calories 86 (70% from fat) • carb. 5g • pro. 1g • fat 7g • sat. fat 1g
chol. 0mg • sod. 134mg • calc. 17mg • fiber 3g

The Perfect Combination: grilled potato "Chips" and onion rings

Whether served with a perfectly seared steak (page 20) or our All-American Burger (page 13), onion rings and "chips" make the meal.
Nutritional information per serving:
Calories 193 (32% from fat) • carb. 17g • pro. 16g • fat 7g • sat. fat 1g • chol. 26mg • sod. 185mg • calc. 34mg • fiber 2g

Fish Tacos

Need a fun dinner party idea? Set up a make-your-own taco bar with all of the fixings!

Fish:
1½ pounds fish fillet (snapper or similar type fish), about 1-inch thick

Taco,
8

cup shredded cabbage, about ¼ small to medium head

½ cup shredded cabbage, about ¼ small to medium head

¼ cup red onion, thinly sliced

1 jalapeño, seeded and thinly sliced

1 tablespoon fresh lime juice

1 teaspoon rice vinegar

1 teaspoon sazon oro ingredient

2 teaspoons sazon colorado

1 teaspoon red pepper flakes

2 teaspoons cumin

1½ teaspoons salt

1½ teaspoons white vinegar

1½ tablespoons vegetable oil

½ avocado, sliced

hot sauce to taste

lime wedges, for serving

1. Whirl in a food processor or blender until thick, then add to serving bowl. Serves 8 for serving.

2. When fish is just about done, broil or grill both plates to Warm.

3. While fish is marinating, mix the shredded cabbage, oil, salt, pepper, lime juice and chopped jalapeño.

4. When fish is done, remove from marinade and place on a warmed plate. Return to the grill and serve immediately.

Fish Tacos, top with shredded chicken and serve immediately.

Nutritional information per serving:
Calories 193 (32% from fat) • carb. 17g • pro. 16g • fat 7g • sat. fat 1g • chol. 26mg • sod. 185mg • calc. 34mg • fiber 2g

6. Remove rolls, top with shredded chicken and serve immediately.

Grilled Delight Cooking Position: Flat
Plate Side: Grill
Makes 8 tacos

Fish:
1½ pounds fish fillet (snapper or similar type fish), about 1-inch thick

¼ cup olive oil

3 tablespoons fresh lime juice

¼ teaspoon chili powder

½ teaspoon kosher salt

½ jalapeño, halved, seeded and thinly sliced

2 tablespoons chopped cilantro

Taco:
2 cups shredded cabbage, about ¼ small to medium head

2 teaspoons vegetable oil

1¼ teaspoons salt

1 pinch freshly ground black pepper

Juice of one lime

1 tablespoon chopped fresh cilantro, plus more for serving

8 6-inch corn tortillas

½ avocado, sliced

hot sauce, to taste

lime wedges, for serving

1. Put all of the fish ingredients in a shallow glass baking dish, turning fish once or twice to fully coat. Cover and marinate for about 30 minutes.

2. While fish is marinating, mix the shredded cabbage, oil, salt, pepper, lime juice and chopped jalapeños.

3. When fish is just about done, broil or grill both plates to Warm.

4. When fish is done, remove from marinade and place on a warmed plate. Return to the grill and serve immediately.

Fish Tacos, top with shredded chicken and serve immediately.

Nutritional information per serving:
Calories 193 (32% from fat) • carb. 17g • pro. 16g • fat 7g • sat. fat 1g • chol. 26mg • sod. 185mg • calc. 34mg • fiber 2g
1. Fit the Griddler® Deluxe with the grill plates and preheat the top plate to 450°F and the bottom plate to 350°F. While the grill is preheating, spread 1/2 tablespoon each of the mustard and fig jam on top of each slice of bread. Evenly divide the turkey, sliced apple and then the Cheddar on top of each piece of bread. When the unit is ready, place the sandwiches on the lower grill plate. Using the cover height adjuster, close the upper plate so the hinge is set to the position where the upper grill plate is sitting just above the cheese but not touching it. Cook sandwiches for 5 to 7 minutes, or until cheese is melted. Nutritional information per sandwich: Calories 413 (40% from fat) • carb. 34g • pro. 29g • fat 14g • sat. fat 9g • chol. 82mg • sod. 1499mg • calc. 355mg • fiber 5g

smothered Chicken sub

This hearty sandwich comes together in no time, as everything is done directly on the grill.

Griddler® Deluxe Cooking Position: Closed
Plate Side: Grill
Makes 4 servings

1. Fit the Griddler® Deluxe with the grill plates and preheat and grill plate and grill plate for 4 to 5 minutes to lightly toast.

2. While the grid plate and grill is preheating, toss the onion, peppers and mushrooms with ½ teaspoon of the salt, ¼ teaspoon of the pepper and 2 tablespoons of the olive oil. Once the vegetables are tender, about 10 minutes, remove and reserve vegetables. While the vegetables are cooking, season chicken breasts on both sides with the remaining salt, pepper and oil. Once the vegetables are ready, place the vegetables on the lower grill plate. Close cover and grill for about 7 to 9 minutes, or until chicken is cooked through. With about 1 to 2 minutes remaining, top the chicken with 1/2 teaspoon of the remaining salt, pepper and oil. Using the cover height adjuster, close the upper plate so the hinge is set to the position where the upper grill plate is sitting just above the cheese but not touching it. Allow to cook until cheese is melted.

3. Using tongs or a heat-proof spatula, carefully remove the chicken and allow to rest for a few minutes. While chicken is resting, place rolls, cut side down, on the hot grill. Close cover and grill for about 3 to 4 minutes to lightly toast. Once the grilled chicken is ready, spread 1/2 tablespoon each of the mustard and fig jam on each slice of bread. Evenly divide the turkey, sliced apple and then the Cheddar on top of each piece of bread. Once the sandwiches are cooking, season chicken breasts on both sides with the remaining salt, pepper and oil. Once the grill is preheating, toss the onion, peppers and mushrooms with ½ teaspoon of the salt, ¼ teaspoon of the pepper and 2 tablespoons of the olive oil. Once the vegetables are tender, about 10 minutes, remove and reserve vegetables. While the vegetables are cooking, season chicken breasts on both sides with the remaining salt, pepper and oil. Once the vegetables are ready, place the vegetables on the lower grill plate. Close cover and grill for about 7 to 9 minutes, or until chicken is cooked through. With about 1 to 2 minutes remaining, top the chicken with 1/2 teaspoon of the remaining salt, pepper and oil. Using the cover height adjuster, close the upper plate so the hinge is set to the position where the upper grill plate is sitting just above the cheese but not touching it. Allow to cook until cheese is melted.

4. Using tongs or a heat-proof spatula, carefully remove the chicken and allow to rest for a few minutes. While chicken is resting, place rolls, cut side down, on the hot grill. Close cover and grill for about 3 to 4 minutes to lightly toast.
Nutritional information per serving:
Calories 283 (54% from fat) • carb. 0g • pro. 31g • fat 16g • sat. fat 7g
• chol. 101mg • sod. 549mg • calc. 42mg • fiber 0g

Cuban sandwich

A hearty, sweet and tangy sandwich, the Cuisinart Cuban starts with our grilled pork chops, but you can use thinly sliced pork roast if you prefer.

Griddler® Deluxe Cooking Position: Closed
Plate Side: Grill
Makes 4 servings

4 Portuguese rolls, split
2 to 4 tablespoons unsalted butter, softened
4 teaspoons mustard, divided (use your favorite variety – we used golden-brown)
6 ounces sliced Swiss cheese
8 medium-thin slices of ham (about 6 ounces)
2 cooked pork chops (page 18), very thinly sliced
1 large sour or dill pickle, sliced

1. Fit the Griddler® Deluxe with the grill plates and preheat both plates to 400°F.
2. Lightly brush the outside of each roll with the softened butter.
3. Spread the inside of each half of the roll with 1 teaspoon mustard. Evenly divide the Swiss, ham, pork and pickles among the rolls, starting and ending with the cheese.
4. When the unit is ready, place the sandwiches on the lower grill plate. Lower cover and press lightly on the handle for 30 seconds. Grill for 5 minutes, until the roll is golden, and well toasted. The filling is warm and cheese is melted. Halve each sandwich and serve warm.

Nutritional information per burger:
Calories 656 (51% from fat) • carb. 24g • pro. 54g • fat 37g • sat. fat 18g
• chol. 165mg • sod. 1139mg • calc. 455mg • fiber 2g

Open-Faced Turkey sandwich

A simple and delicious sandwich to celebrate autumn – but can easily be enjoyed year round.

Griddler® Deluxe Cooking Position: Closed
Plate Side: Grill
Makes 4 servings

4 slices whole grain or multigrain bread
2 tablespoons whole grain Dijon mustard
2 tablespoons fig jam
12 ounces sliced turkey
1 large Granny Smith apple, cored and thinly sliced
6 ounces sliced sharp Cheddar

1. Fit the Griddler® Deluxe with the grill plate and preheat both plates to 400°F.
2. Large sour or dill pickle, sliced
2 cooked pork chops (page 18), very thinly sliced
8 medium-thin slices of ham (about 6 ounces)
6 ounces Swiss cheese
4 teaspoons mustard, divided
2 to 4 Puff pastry rolls, split

NOTE: For toasted buns, place the buns and grill in the closed position, using the cover handle, for about 30 seconds.
¾ cup grated Parmesan
6 portabella caps, stems removed and saved for a separate use or discarded

1. Fit the Griddler ® Deluxe with the grill plates and preheat both plates to 450˚F.
2. While the unit is preheating, chop the garlic in a Cuisinart ® Food Processor or Chopper. Add the panko, herbs, zest, salt and pepper, and process until combined. Transfer to a bowl and add 2 tablespoons of oil and the Parmesan. Reserve.
3. Brush the tops and bottoms of the mushrooms with the remaining 2 tablespoons of oil. Place on the lower preheated grill plate and using the cover height adjuster, gently close so that the upper plate is just touching the tops of the mushrooms. Grill 30 seconds to 1 minute, or until grill marks are visible.
4. Keeping the top plate at 450˚F, reduce the bottom plate to 450˚F. Reduce the heat to medium-low. Open the grill and evenly divide the mushroom mixture among the tops of the grilled portabellas. Close the upper plate until it is sitting just above the breadcrumb mixture. Let the mushrooms brown until the breadcrumb mixture is toasted, about 3 to 5 minutes.
5. Serve immediately.

Nutritional information per mushroom:
- Calories 205 (68% from fat)
- Carbs 9g
- Protein 9g
- Fat 16g
- Saturated Fat 5g
- Cholesterol 15mg
- Sodium 404mg
- Calcium 190mg
- Fiber 1g

Continues to next page
Classic Tomato Bruschetta

The Griddler® Deluxe’s independently heated plates make the perfect bruschetta easy, keeping bread warm on the bottom while melting cheese on top.

Griddler® Deluxe Cooking Position: Flat and Closed
Plate Side: Grill
Makes 16 bruschetta

16 slices (½-inch thick) French bread (baguette)
4 tablespoons extra virgin olive oil, divided, plus 1 teaspoon
1 pint grape tomatoes, quartered (about 1½ cups)
½   teaspoon kosher salt
¼  teaspoon freshly ground black pepper
6 small garlic cloves, chopped
3 medium fresh basil leaves, thinly sliced (chiffonade)
½ ounce Parmesan, grated or finely shredded

1. Fit the Griddler® Deluxe with the grill plates and preheat both plates to 450˚F.

2. Using 2 tablespoons of the oil, brush all the bread on both sides. Once the unit has preheated, put all pieces of oiled bread onto the hot plates and grill about 3 to 5 minutes per side, until lightly browned.

3. While bread is grilling, prepare topping. In a small bowl, stir together the tomatoes, salt, pepper, garlic and basil with the remaining oil.

4. Keeping the upper plate at 450˚F, reduce the lower plate to Warm. Move all toasted bread to the lower plate and distribute the tomato mixture evenly on each piece, then top with garlic cloves, xed. Setting the cover height adjuster at the highest notch, close the upper plate to the lower place at 450.F. Reduce the lower place to WARM. Move all toasted bread per side, until lightly browned.

5. Serve immediately.

Stuffed Portabellas

Griddler® Deluxe Cooking Position: Closed
Plate Side: Grill
Makes 6 servings

3 garlic cloves, peeled
¾ cup panko (Japanese-style) breadcrumbs
2 tablespoons chopped fresh parsley
¾ teaspoon dried oregano
½ teaspoon dried basil
¼ teaspoon fresh thyme leaves
¼ teaspoon lemon zest
½ teaspoon kosher salt
½ teaspoon freshly ground black pepper
¼ cup extra virgin olive oil, divided

Continues to next page
1. In a medium to large bowl, mix the peppers, green onions, garlic, salt, egg, 1½ cups of the panko, mayonnaise, Worcestershire, Dijon, Old Bay and hot sauce (if using). Add the crabmeat and very gently mix all of the ingredients together (it is best to do this with clean hands to avoid over-mixing, but you can do it with a spoon if you are careful to keep the crabmeat intact).

2. Using your hands, shape the mixture into ¼-cup round cakes (no higher than ½-inch) and put them on a clean plate, separating the layers with wax paper. Cover with plastic and refrigerate for 1 hour before cooking (this helps keep the crab cakes together when cooking and prevents the flavors from melding).

3. Fit the Griddler ® Deluxe with the griddle or grill plates and preheat both plates at 450°F. While the unit is preheating, lightly dredge the crab cakes in the remaining panko.

4. When the griddle is warm, brush the plates with a little vegetable oil (this will help to crisp and lightly brown the crab cakes). While the unit is preheating, roll out the dough to a rectangle slightly smaller than the plate.

5. While the unit is heating, roll out the dough to a rectangle slightly smaller than the plate.

6. When the unit is heating, fit the Griddler ® Deluxe with the griddle or grill plates and preheat both plates at 450°F.

7. Serve immediately with lemon wedges.

8. Remember pizza, let rest for a few minutes, then slice and serve.

There are endless possibilities. Refer to the Pizza Chart on page 4 for more delicious flavor combinations.

Nutritional information per crab cake:
Calories 119 (5% from fat) • carb. 5g • pro. 4g • fat 9g • sat. fat 1g • chol. 41mg • sod. 278mg • calc. 29mg • fiber 0g

Grilled Pizza

Grilled pizza is another delicious option for a warm day. Here are simple instructions for a Margherita pizza, but your options for toppings are endless. Refer to the Pizza Chart on page 4 for more delicious flavor combinations.

Grilled Pizza

Grilled pizza is another delicious option for a warm day. Here are simple instructions for a Margherita pizza, but your options for toppings are endless. Refer to the Pizza Chart on page 4 for more delicious flavor combinations.
8 to 10 slices challah bread, ¾-inch thick (Depending on the size of the loaf, you will find between 8 and 10 slices will soak up all of the batter. Should be about ¾ of a 1-pound loaf.)

1.  Put the eggs, milk, vanilla, maple syrup, cinnamon, nutmeg and salt into a medium bowl. Whisk to fully combine and pour into a 13 x 9-inch baking dish.

2.  Soak half of the bread in the milk mixture, turning so both sides are saturated.

3.  Fit the Griddler® Deluxe with the griddle plates and preheat both plates to 350°F. Once preheated, put the soaked bread on the hot griddle.* Cook 3 to 5 minutes per side. If all bread does not fit on the griddle plates at one time, soak remaining bread while first batch of French toast is cooking.

4.  Remove and reserve the cooked French toast in a warm oven and then repeat with remaining soaked bread.

5.  To serve, dust with confectioners' sugar and top with fresh fruit and maple syrup, if desired.

*The French toast can also be cooked in the Closed griddle position. Preheat both plates to 350°F in the Closed position, put 2 to 4 pieces on the plate, depending on how many fit, and close the Griddler. Cooking time will be only about 2 to 3 minutes and you do not need to flip!

Nutritional information per slice:

- Calories 189 (32% from fat)
- Carb. 24g
- Pro. 7g
- Fat 7g
- Sat. Fat 2g
- Chol. 171mg
- Sod. 203mg
- Calc. 102mg
- Fiber 1g

Crab Cakes

Fresh crab is ideal, but high-quality canned or frozen crab works well too.

Griddler® Deluxe Cooking Position: Flat

Plate Side: Griddle

Makes 16 crab cakes

1 pound lump crabmeat
1 large red bell pepper, finely chopped
1 jalapeño, seeded and finely chopped
4 green onions (including some of the flavorful green part), chopped
1 garlic clove, peeled and finely chopped
¼ teaspoon kosher salt
1 large egg, lightly beaten
1½ cups panko (Japanese-style breadcrumbs), plus ½ cup for dredging
½ cup mayonnaise
1 teaspoon Worcestershire sauce
1 teaspoon Dijon mustard
1½ teaspoons Old Bay® seasoning
hot sauce, to taste (optional)
vegetable oil, for brushing the griddle
lemon wedges, for serving

1.  Pick through crabmeat to make sure there are no shells or cartilage, being careful not to tear through crabmeat. Reserve in refrigerator.

2.  Soak half of the bread in the milk mixture, turning so both sides are saturated.

3.  Fit the Griddler® Deluxe with the griddle plates and preheat both plates to 350°F. Once preheated, put 2 to 4 pieces on the hot griddle, close the Griddler. Cooking time will be only about 2 to 3 minutes and you do not need to flip.

4.  Remove and reserve the cooked French toast in a warm oven and then repeat with remaining soaked bread.

5.  To serve, dust with confectioners' sugar and top with fresh fruit and maple syrup, if desired.

Nutritional information per slice:

- Calories 194 (34% from fat)
- Carb. 28g
- Pro. 13g
- Fat 9g
- Sat. Fat 2g
- Chol. 171mg
- Sod. 219mg
- Calc. 76mg
- Fiber 2g
**Perfect Pancakes**

This is a great all-purpose pancake recipe to have up your sleeve for breakfast next weekend. It can be dressed up by mixing in fresh or frozen fruit, or nuts and chocolate chips.

Griddler® Deluxe Position: Flat
Plate Side: Griddle

Griddler® Deluxe Cooking Position: Flat
Plate Side: Griddle

Makes about twelve 4-inch pancakes

2 large eggs

¾ cup reduced-fat milk

½ teaspoon pure vanilla extract

1 cup plus 2 tablespoons unbleached all-purpose flour

1 tablespoon baking powder

1 tablespoon granulated sugar

½ teaspoon table salt

2 tablespoons unsalted butter, melted and cooled (plus more for griddle plates if desired)

1. Fit the Griddler® Deluxe with the griddle plates and preheat both plates to 350°F.

2. Put the eggs, milk and vanilla in a small bowl and whisk to blend until smooth; reserve.

3. Combine flour, baking powder, sugar and salt in a medium bowl. Stir with a whisk to blend.

4. Add the egg/milk mixture and stir until just blended. Stir in the melted, cooled butter. Do not over-mix, or pancakes will be thin and tough—batter should be a bit lumpy.

5. Place ¼-cup measure, drop batter onto preheated griddle (if you like extra-buttery pancakes, you can keep them warm on a wire rack placed on a baking sheet in a low oven (200°F). Repeat until all the batter is used.

6. Transfer to warm plates to serve. As you finish each batch of pancakes, you can keep them warm on a wire rack placed on a baking sheet in a low oven (200°F). Repeat until all the batter is used.

**Nutritional Information per serving (2 pancakes):**

- Calories 150 (35% from fat)
- Carb. 20g
- Pro. 4g
- Fat 6g
- Sat. Fat 3g
- Chol. 74mg
- Sod. 453mg
- Calc. 83mg
- Fiber 0g

**Challah French Toast**

Egg-rich challah bread makes rich and delicious French toast.

Griddler® Deluxe Position: Flat
Plate Side: Griddle

Griddler® Deluxe Cooking Position: Flat
Plate Side: Griddle

Topped with fresh fruit, it makes breakfast a real treat for your family!

**Griddler® Deluxe Cooking Position: Flat
Plate Side: Griddle**

**Challah French Toast**

Griddler® Deluxe Position: Flat
Plate Side: Griddle

Makes 8 to 10 servings

Nutritional Information per serving (2 pancakes):

- Calories 150 (35% from fat)
- Carb. 20g
- Pro. 4g
- Fat 6g
- Sat. Fat 3g
- Chol. 74mg
- Sod. 453mg
- Calc. 83mg
- Fiber 0g
The SEAR function grills steaks to perfection. Here is a simple guide to cooking to your personal preference.

Preparation: Season to taste. Drain off marinade completely if marinated before grilling. Bring to room temperature for best results.

Grill: Closed

Cooking Instructions: Grilling Instructions

Plate and Position

Plate to achieve desired doneness.

For the larger 2-inch steaks grill all 4 surfaces for even cooking.

• Otherwise all of that delicious juice will ooze on your plate and not in your steak.
• Allow steaks to rest at least 15 minutes after grilling so juices are able to redistribute before cutting.
• Allow steaks to sit at room temperature at least 15 minutes before grilling.

Steak Tips
• Allow steaks to sit at room temperature at least 15 minutes before grilling.
• Allow steaks to rest at 5 minutes after grilling so juices are able to redistribute before cutting.
• Otherwise all of that delicious juice will ooze on your plate and not in your steak.

Steak Chart

<table>
<thead>
<tr>
<th>Steak Doneness</th>
<th>1” thick steak</th>
<th>1.5” thick steak</th>
<th>2” thick steak</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rare (120-125°F)</td>
<td>SEAR + 5 - 6 minutes</td>
<td>SEAR + 7 - 8 minutes</td>
<td>SEAR + 10 - 12 minutes</td>
</tr>
<tr>
<td>Medium-Rare (130-135°F)</td>
<td>SEAR + 6 - 7 minutes</td>
<td>SEAR + 9 - 10 minutes</td>
<td>SEAR + 14 - 16 minutes</td>
</tr>
<tr>
<td>Medium (140-145°F)</td>
<td>SEAR + 7 - 8 minutes</td>
<td>SEAR + 11 - 12 minutes</td>
<td>SEAR + 18 - 20 minutes</td>
</tr>
<tr>
<td>Medium-Well (150-155°F)</td>
<td>SEAR + 8 - 9 minutes</td>
<td>SEAR + 13 - 14 minutes</td>
<td>SEAR + 22 - 25 minutes</td>
</tr>
<tr>
<td>Well (160°F+)</td>
<td>SEAR + 9 - 10 minutes</td>
<td>SEAR + 15 - 16 minutes</td>
<td>SEAR + 25 minutes and up</td>
</tr>
</tbody>
</table>

Two-minute SEAR (with 450°F as the default): Put the steak(s) on the preheated lower grill plate. Using the cover height adjuster, set the upper plate so it is just sitting on top of the steak, but not pressing it. Lower grill plate. Listen to cover height adjuster, set upper plate so it is just sitting on top of the steak, but not pressing it. Otherwise all of that delicious juice will ooze on your plate and not in your steak.

Plate to achieve desired doneness.
Sandwich Type Prep It Build It Cook It

The Californian
Grill Position and Plates: Closed; Grill or Griddle
Preheat Temperature: 400°F upper and lower
Ingredients: 8 slices of your favorite sandwich bread • olive oil for brushing bread • grilled chicken breast*, sliced • sprouts • avocado, sliced • tomato, sliced • Cheddar
*This can be coated with olive oil, salt and pepper and then grilled beforehand, or use any leftover chicken that you may have.

While grill is preheating, assemble your sandwiches:
- Lightly brush one side of each slice of bread with the olive oil.
- Evenly distribute the chicken, sprouts, avocado, tomato and cheddar on 4 slices of the bread, with the oiled side down. Top with the other slices of bread, oiled side up.

Open grill carefully and place prepared sandwiches on the hot plate.
- Close grill and set the cover height adjuster so upper plate is just sitting on top of the bread. Allow to cook for about 5 minutes, or until bread is crispy and cheese is fully melted.

The Gobbler
Open-Faced
Grill Position and Plates: Closed; Grill or Griddle
Preheat Temperature: 400°F upper and lower
Ingredients: 4 slices of white sandwich bread • butter for brushing bread • mayonnaise • sliced turkey • prepared stuffing • cranberry sauce • Swiss cheese

While grill is preheating, assemble your sandwiches:
- Lightly brush one side of each slice of bread with the butter. Spread mayonnaise on the inside of the slices.
- Evenly distribute the turkey, stuffing, cranberry sauce and Swiss cheese on the 4 slices of bread, with the buttered side down. Top with the other slices of bread, buttered side up.

Open grill carefully and place prepared sandwiches on the hot plate. Using the cover height adjuster, close upper plate until it is sitting right above the top of the sandwich, not touching it. Allow to cook for about 5 minutes, or until bread is crispy and cheese is fully melted.

The Niçoise
Panini
Grill Position and Plates: Closed; Grill or Griddle
Preheat Temperature: 400°F upper and lower
Ingredients: 8 slices of thickly cut rustic-style bread • olive oil, for brushing bread • tapenade • grilled tuna steak, sliced • sliced tomatoes

While grill is preheating, assemble your sandwiches:
- Lightly brush one side of each slice of bread with the oil.
- Evenly distribute the tuna and tomatoes on 4 slices of the bread, with the oiled side down. Spread the tapenade on the inside of the other 4 slices. Top sandwiches with these slices, tapenade facing down.

Open grill carefully and place prepared sandwiches on the hot plate.
- Close grill and set the cover height adjuster so upper plate is just sitting on top of the bread. Allow to cook for about 5 minutes, or until bread is crispy.

Chocolate Panini
Panini
Grill Position and Plates: Closed; Grill or Griddle
Preheat Temperature: 400°F upper and lower
Ingredients: 8 slices of good quality rustic bread • olive oil, for brushing bread • 4 ounces semi-sweet chocolate, chopped (you may also use Nutella®, about 2 tablespoons per sandwich)

While grill is preheating, assemble your sandwiches:
- Lightly brush one side of each slice of bread with the oil.
- Top the un-oiled side of four pieces with the chocolate. Top with the other slices of bread, oiled sides facing up.

Open grill carefully and place prepared sandwiches on the hot plate. Close grill and set the cover height adjuster so upper plate is just sitting on top of the bread. Allow to cook for about 5 minutes, or until bread is crispy and chocolate is melted.
A sandwich is a beautiful thing - simple and comforting. Add some heat to cheese and bread and create the perfect lunch. Like any good meal, the perfect sandwich starts with the best ingredients that you can find. Use a nice hearty bread, good oil or butter, and fresh, in-season ingredients. Don't stop there, for your pantry probably has some great additions - roasted red peppers can add a lot of flavor to simple grilled chicken. Mayonnaise and mustards can do wonders.

### The Perfect Grilled Cheese (with variations)

**Grilled Cheese**

**Panini**

<table>
<thead>
<tr>
<th>Sandwich Type</th>
<th>Prep It</th>
<th>Build It</th>
<th>Cook It</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Perfect Grilled Cheese</td>
<td>- 6 to 8 ounces Swiss cheese</td>
<td>- 6 to 8 ounces Swiss cheese</td>
<td>- 6 to 8 ounces Swiss cheese</td>
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<tr>
<td></td>
<td>- 2 slices of bread</td>
<td>- 2 slices of bread</td>
<td>- 2 slices of bread</td>
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<tr>
<td></td>
<td>- 2 tablespoons butter</td>
<td>- 2 tablespoons butter</td>
<td>- 2 tablespoons butter</td>
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<tr>
<td></td>
<td>- 1/2 teaspoon mustard</td>
<td>- 1/2 teaspoon mustard</td>
<td>- 1/2 teaspoon mustard</td>
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<tr>
<td></td>
<td>- 1/4 cup diced tomatoes</td>
<td>- 1/4 cup diced tomatoes</td>
<td>- 1/4 cup diced tomatoes</td>
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<tr>
<td></td>
<td>- 2 slices of bacon</td>
<td>- 2 slices of bacon</td>
<td>- 2 slices of bacon</td>
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<tr>
<td></td>
<td>- 2 slices of American cheese</td>
<td>- 2 slices of American cheese</td>
<td>- 2 slices of American cheese</td>
</tr>
<tr>
<td></td>
<td>- 2 slices of Swiss cheese</td>
<td>- 2 slices of Swiss cheese</td>
<td>- 2 slices of Swiss cheese</td>
</tr>
</tbody>
</table>

**Grill Position and Plates:** Closed; Grill or Griddle

**Preheat Temperature:** 450°F upper; 400°F lower

**Ingredients:**
- 4 slices of your favorite sandwich bread
- 1 cup of either chicken, tuna, turkey or egg salad
- 4 slices (about 4 ounces) Swiss, Cheddar or American cheese

**While grill is preheating, assemble your sandwiches:**
- Lay the four slices of bread on a plate or tray.
- Top with the salad, and then with the cheese.

**Open grill carefully and place prepared sandwiches on the hot plate.**

**Using the cover height adjuster, close upper plate until it is sitting right above the top of the sandwich, not touching it.**

**Cook until cheese is melted, about 5 to 7 minutes.**

### The Mean Lover's Panini

**Grilled Cheese**

**Panini**

<table>
<thead>
<tr>
<th>Sandwich Type</th>
<th>Prep It</th>
<th>Build It</th>
<th>Cook It</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Mean Lover's Panini</td>
<td>- 8 slices of your favorite sandwich bread</td>
<td>- 8 slices of your favorite sandwich bread</td>
<td>- 8 slices of your favorite sandwich bread</td>
</tr>
<tr>
<td></td>
<td>- 1/2 cup softened butter</td>
<td>- 1/2 cup softened butter</td>
<td>- 1/2 cup softened butter</td>
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<tr>
<td></td>
<td>- 2 tablespoons brown deli mustard</td>
<td>- 2 tablespoons brown deli mustard</td>
<td>- 2 tablespoons brown deli mustard</td>
</tr>
<tr>
<td></td>
<td>- 16 ounces of your favorite deli meats (roast beef, turkey, ham, pastrami, etc.)</td>
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<td>- 16 ounces of your favorite deli meats (roast beef, turkey, ham, pastrami, etc.)</td>
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<tr>
<td></td>
<td>- 6 to 8 ounces Swiss cheese</td>
<td>- 6 to 8 ounces Swiss cheese</td>
<td>- 6 to 8 ounces Swiss cheese</td>
</tr>
</tbody>
</table>

**Grill Position and Plates:** Closed; Grill or Griddle

**Preheat Temperature:** 400°F upper and lower

**Ingredients:**
- 8 slices of your favorite sandwich bread
- softened butter, for brushing bread
- brown deli mustard
- 16 ounces of your favorite deli meats (roast beef, turkey, ham, pastrami, etc.)
- 6 to 8 ounces Swiss cheese

**While grill is preheating, assemble your sandwiches:**
- Lightly brush one side of each slice of bread with the softened butter.
- Brush the inside of 4 of the slices with the mustard.
- Evenly distribute the meat on top of half of the bread, buttered side down.
- Top with the Swiss, and then place the other slice of bread, mustard-side down, on top.

**Open grill carefully and place prepared sandwiches on the hot plate.**

**Close grill to press the sandwich. Allow to cook for about 5 minutes, or until bread is crispy and cheese is fully melted.**
### Preheating and Plates

**Position and Plates:**
- Open and Closed; Griddle
- Closed; Griddle or Grill
- Closed; Grill

**Preheat Temperature:**
- 350°F upper and lower
- 450°F upper and lower

### Cooking Procedure

1. **Mushroom-Fontina**
   - Roll dough out to about 10-inch rectangle, to fit shape of plate as best you can. Brush top and bottom of dough with olive oil. Cover lightly with plastic wrap until ready to use.
   - Toss mushrooms, 3 tablespoons oil, salt, pepper, thyme, garlic and shallot together.
   - Sauté mushroom mixture on hot griddle plates in the Open position until softened, about 6 to 10 minutes. Remove and reserve.
   - Increase temperature to 450°F on both plates. Once preheated, place oiled dough on the lower griddle plate; close upper plate and allow to cook for about 5 minutes.
   - Open unit and carefully top dough with reserved mushroom mixture and both cheeses. Using the cover height adjuster, close upper plate until it is sitting right above the top of the pizza, not touching it. Cook until cheese is melted, about 10 to 15 minutes.

2. **Bacon-Olive**
   - If bacon was not already cooked, it may be cooked on the 450°F griddle plates. Then remove and grill pizza dough in the closed position for 5 minutes.
   - Open unit and carefully top dough with remaining ingredients, finishing with the cheese. Using the cover height adjuster, close upper plate until it is sitting right above the top of the pizza, not touching it. Cook until cheese is melted, about 10 to 15 minutes.

3. **Ricotta, Fig and Prosciutto**
   - Stir together the ricotta, Parmesan, salt and pepper.
   - Grill oiled dough on the hot grill/griddle plates for 5 minutes.
   - Open unit and carefully top dough with the ricotta mixture, figs, prosciutto, Brie and blue cheese. Using the cover height adjuster, close upper plate until it is sitting right above the top of the pizza, not touching it. Cook until cheese is melted, about 10 to 15 minutes.
   - Before serving, drizzle with honey.

4. **Sausage, Onion and Pecorino**
   - If sausage has not yet been cooked, grill sausage on the hot griddle plates until browned, about 8 minutes. (For best results, halve sausage lengthwise if using precooked. If using raw, prick links all over and then grill for a minute or two on each side.) Let sausage cool slightly and crumble or slice as desired.
   - If onion has not yet been cooked, toss in some oil with salt and pepper. Place on hot griddle plates after removing sausage and allow to cook until softened, about 5 to 6 minutes. Remove and reserve.
   - Grill oiled dough on the hot griddle plates, closed, for 5 minutes.
   - Open unit and carefully top dough with the sauce, reserved onion and sausage and cheese. Using the cover height adjuster, close upper plate until it is sitting right above the top of the pizza, not touching it. Cook until cheese is melted, about 10 to 15 minutes.

### Ingredients

- **Mushroom-Fontina**
  - ¾ to 1 pound pizza dough
  - Olive oil for brushing
  - 6 cups mushrooms
  - 3 tablespoons olive oil
  - ¼ teaspoon salt
  - Pepper, to taste
  - 4 sprigs fresh thyme, leaves only (stems discarded)
  - 1 garlic clove, finely chopped
  - ½ small shallot, sliced
  - 2 to 3 tablespoons grated Parmesan
  - 3 ounces Fontina, shredded

- **Bacon-Olive**
  - ¾ to 1 pound pizza dough
  - Olive oil for brushing
  - ½ cup pizza sauce
  - 2 garlic cloves, thinly sliced
  - 6 slices bacon, cooked and crumbled
  - ½ cup halved and pitted olives, green or black
  - 2 pinches dried fines herbes
  - ¼ cup shredded Parmesan

- **Ricotta, Fig and Prosciutto**
  - ¾ to 1 pound pizza dough
  - Olive oil for brushing
  - ½ cup ricotta, strained
  - 1 tablespoon grated Parmesan
  - Salt and pepper, to taste
  - Figs, sliced
  - Prosciutto, torn into small pieces
  - Brie, sliced
  - Blue cheese, crumbled
  - Honey, for finishing

- **Sausage, Onion and Pecorino**
  - ¾ to 1 pound pizza dough
  - Olive oil for brushing
  - 1 to 2 links Italian sausage, cooked and crumbled
  - 1 medium onion, sliced and grilled/grilled
  - ½ cup pizza sauce
  - ¼ cup shaved/thinly sliced pecorino

### Recipes

- **Mushroom-Fontina**
- **Bacon-Olive**
- **Ricotta, Fig and Prosciutto**
- **Sausage, Onion and Pecorino**
The Cuisinart kitchen could go on for pages with delicious recipes for tasty pizzas — and you have your favorites too — but here is a small selection of some combinations and tips that will hopefully bring some new flavors to your table. The cover height adjuster and top-melting feature of the Cuisinart® Griddler® Deluxe makes it the perfect tool for grilled pizzas. You can always start out with our classic Grilled Pizza on page 11 and build from there, or you can take some components from the options below as a fun treat for your family.

### Quesadillas
- Prepare quesadillas according to your favorite recipe.
- Grill or Griddle; Closed (with cover height adjuster)
- Preheat both plates to 400°F. Put the prepared quesadilla on the preheated lower plate. Close the top and using the cover height adjuster, set the upper plate so it is just sitting on top of the quesadillas. Grill for about 2 to 3 minutes, depending on thickness and filling of the quesadillas.

### Eggs
- Fried or over-easy. Up to 4 eggs per plate.
- Griddle; Open or Flat
- Preheat to 350°F. Break the eggs onto the hot griddle plates. Flip once whites are set, about 3 to 3 ½ minutes, and then remove when cooked to desired doneness.

### French Toast
- Prepare French toast as desired.
- Griddle; Open
- Preheat to 350°F. Flip after 3 to 5 minutes, depending on thickness. Cook for an additional 2 to 3 minutes.

### Steak & Eggs
- Up to 2 inches thick.
- Season to taste.
- Drain off marinade well if marinated before grilling.
- Grill and Griddle; Open
- Preheat lower plate to 350°F; upper plate to 450°F. Put the seasoned steak(s) on the preheated upper grill plate. Grill for about 4 to 10 minutes per side, depending on thickness and desired doneness. After flipping steak(s) to cook the second side, add the eggs to the preheated griddle plate and cook for 3 to 3½ minutes per side. At that time, the steaks should be done as well (or shortly thereafter, depending on the thickness).

### Vegetables
- Have vegetables evenly cut.
- Season or marinate if desired.
- Grill; Open, Flat or Closed (if closed, be sure that the vegetables are all the exact same thickness, or results will be uneven)
- Preheat to 400°F. Grill until tender. This will vary depending on the types of vegetables used, but should take between 10 and 30 minutes. Refer to our recipe on page 17 for more specifics.

### Pizza
- Prepare pizza dough or use purchased; prepare desired toppings.
- Grill; Closed and Open (with cover height adjuster)
- Grill dough on 450°F with the unit closed. Open to add toppings and using the cover height adjuster, close upper plate until it is sitting right above the top of the pizza, not touching it. Cook until cheese/toppings are melted and browned, about 10 to 15 minutes.
<table>
<thead>
<tr>
<th>Food</th>
<th>Position and Preparation</th>
<th>Suggested Grilling Temperatures and Times</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon</td>
<td>Grill, Griddle, Closed</td>
<td>450°F, 25 minutes</td>
<td></td>
</tr>
<tr>
<td>Beef, boneless steak</td>
<td>Closed, Open, Flat</td>
<td>SEAR (450°F), 2 minutes, then 450°F, 2-5 minutes</td>
<td></td>
</tr>
<tr>
<td>Chicken Breasts</td>
<td>Closed</td>
<td>400°F, 7-9 minutes</td>
<td></td>
</tr>
<tr>
<td>Chicken Thighs</td>
<td>Closed</td>
<td>400°F, 8-10 minutes</td>
<td></td>
</tr>
<tr>
<td>Fish Steaks</td>
<td>Closed, Open, Flat</td>
<td>400°F, 6½-7 minutes, 7-12 minutes</td>
<td></td>
</tr>
<tr>
<td>Beef, hamburgers</td>
<td>Closed, Open, Flat</td>
<td>450°F, 4-8 minutes</td>
<td></td>
</tr>
<tr>
<td>Beef, cheeseburgers</td>
<td>Closed</td>
<td>Same as above, but once nearly cooked, place cheese on top, then close upper plate and cook until cheese is melted.</td>
<td></td>
</tr>
<tr>
<td>Sausages, fresh</td>
<td>Closed</td>
<td>450°F, 12 minutes, turning halfway through.</td>
<td></td>
</tr>
<tr>
<td>Panini</td>
<td>Closed</td>
<td>400°F, 4-6 minutes, depending on thickness of sandwiches.</td>
<td></td>
</tr>
<tr>
<td>Open-Faced Sandwiches</td>
<td>Closed</td>
<td>450°F, 5-7 minutes, not touching the top. Cook until cheese is melted.</td>
<td></td>
</tr>
</tbody>
</table>
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a guide to perfect meals
Starlite Electronic Pre-Press System

Version No.: GR150 IB-11114
Size: 140mm(W)X216mm(H) (New)
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   Inside: 120GSM GLOSS ARTPAPER
Coating: Varnishing in Cover
Color  Front. Cover: 4C + 1C(Black)
      Back. Inside: 1C +1C (Black)
Date: 2012-06-15                   Co-ordinator: Astor_You/Scias Liu

Client: D0109
Starlite No: 189334IBB
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