IMPORTANT NOTICE

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

Model BRGGS3000
IMPORTANT SAFEGUARDS

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

1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse cord or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not let cord hang over the edge of table or counter, or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
11. Do not flip the appliance over until completely cool.
12. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet.
13. Do not use outdoors.
14. Use only with the included KAIKAI CTW300A, Appliance Plug. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

Additional Safety Information

This appliance must be grounded. It is equipped with a 3-prong cord having a grounded plug. The plug must be plugged into an outlet which is properly installed and grounded.

Before Your First Use

This appliance is designed for indoor use only. Carefully unpack the appliance and remove all packaging materials. To remove any dust that may have accumulated during packaging, wipe the Cooking Plate and Base with a clean, damp cloth. Dry thoroughly. Do not use harsh or abrasive cleaners on any part of the Cooking Plate.

Warning: Do not immerse the Temperature Probe or plug in water or other liquid. Do not use metal scouring pads on any part of the appliance.

This appliance requires 1700 watts and should be the only appliance operating on the circuit. Plug the appliance into a 120 volt/60 Hz AC only outlet.

Before using, condition the nonstick surface. Spread 2 teaspoons of vegetable oil with a soft cloth or folded paper towel over the entire grill or Griddle/Skillet cooking surfaces. Assemble appliance according to the instructions listed in Using Your Reversible Grilling/Baking Station section of this manual. Set the temperature to 450°F. When the Cooking Plate has reached 450°F, turn off and cool completely. The appliance is now ready to use.
In the beginning, there was Wolfgang Puck. There were cooks and there were kitchens and there were people eating food, but the world had never seen anything like Spago—with its California cuisine, its casual elegance, and its chef whose genuine warmth and love of craft redefined the dining experience. And they came—from LA and from everywhere—to experience the future. Wolfgang Puck shaped the modern culinary landscape: he was the first celebrity chef, the inventor of fusion cuisine, the first in farm-to-table. His work is inspired by California living, and an insistence on only the freshest ingredients. From his legendary fine dining icons, his entrepreneurial spirit has built an empire—from dining, to catering, to products for the home—touching the lives of millions around the globe. Today, as always, Chef Puck is earnestly, restlessly, tirelessly at work behind the scenes inventing what’s next. He is driven by a genuine love of his craft, a passion for what’s possible, and its potential to change the world.
Know Your Reversible Grilling/Baking Station

Glass Lid

Temperature Probe

Ready Light Indicator

Receptacle

Base

Scraper

Interlocking Tab

Handles

Drip Holes

Cooking Plate

Drip Tray

Using Your Reversible Grilling/Baking Station

Please read this manual thoroughly before use, follow all recommendations and keep it in a safe place for future reference.

1 Place the appliance on a flat, level, stable surface, such as a countertop or table.

2 Place the Drip Tray into the Base on the end opposite the Interlocking Tab.

3 Warning: To prevent grease from contacting the Base or countertops never attempt to use your Grilling/Baking Station without the Drip Tray in place.

4 Place the Cooking Plate onto the Base by lining up the Receptacle end of the Cooking Plate with the Interlocking Tab on the Base (see previous page).

5 Insert Temperature Probe into the Receptacle. Plug the cord into a 120 volt/60 Hz AC only outlet.

6 Select the desired temperature according to your recipe. The Ready Indicator Light will illuminate during the preheat cycle. The light will turn off when the selected temperature has been reached. The light will cycle on and off during the cooking process indicating that the surface temperature is being maintained.

Actual product may differ slightly from illustrations on this page
**Griddle/Skillet Cooking Guide**

Follow these guidelines for successful Griddle/Skillet cooking:

1. If you prefer cooking foods without added butter or oil, first season the Griddle/Skillet surface after each cleaning or before initial use. To season, brush the cool surface with a light coating of vegetable oil. Wait a few minutes; then wipe the surface dry with a paper towel. The Griddle/Skillet is now seasoned and ready for use.

2. Set the Temperature Probe to the desired temperature. Preheat the appliance until the Ready Indicator Light goes out, approximately 8 - 10 minutes.

3. Make sure that the surface is wiped clean before Griddle/Skillet cooking.

4. Foods may be kept warm on the Griddle/Skillet prior to serving. Reduce temperature to 200°F.

5. Unplug from outlet and allow Griddle/Skillet to cool completely before disposing of drippings that have accumulated in the Drip Tray.

**Grilling Guide**

Follow these guidelines for successful grilling:

1. Set the Temperature Probe to the desired temperature. Preheat the appliance until the Ready Indicator Light goes out, approximately 8 - 10 minutes.

2. Make sure that the surface is wiped clean before grilling.

3. Before grilling, partially cook bone-in chicken, ribs and uncooked smoked or fresh sausages for best results. If not partially cooked, these meats may become overbrowned on the outside before the center is done.

4. Turn food once during grilling unless recipe states otherwise.

5. If desired, brush with barbecue or other sauce during last 5 to 10 minutes of grilling.

6. Unplug from outlet and allow grill to cool completely before disposing of drippings that have accumulated in the Drip Tray.

**Grilling Tips**

1. The nonstick cooking surface is metal utensil safe; however, care should be taken when using metal utensils with this product. Only use the enclosed Scraper to clean the cooking surface.

2. Be careful not to cross contaminate raw meat with cooked meat. Use separate utensils and platters for raw and cooked.

3. Tender meat cuts, such as sirloin and tenderloin, are generally more suitable for grilling than less-tender meat cuts, such as round or chuck.

4. Grease from high fat foods, such as bacon or sausage, may splatter on countertop. Protect countertop as necessary.

5. When grilling fish, use a large flat spatula or turner to turn the fish.

6. After cooking meat or fish always allow the protein to rest for at least a quarter of the time it was cooked.

**Tempered Lid**

Your Wolfgang Puck Reversible Grilling/Baking Station includes a tempered Glass Lid that can be used to keep food warm, reduce splatter, and provide additional heat retention when cooking certain foods.

**Care and Cleaning**

- Before cleaning, be sure to unplug the cord from the outlet. Remove the Temperature Probe from the Receptacle. If necessary, wipe the cord with a damp cloth.

- **Caution:** Do not immerse the cord in water or other liquid.

- Allow the appliance to cool completely before cleaning. The Cooking Plate and Glass Lid can be placed in the bottom rack of the dishwasher, or washed by hand in warm soapy water. The Drip Tray, Base and Scraper should be hand-washed only in warm soapy water. Dry all parts completely when finished. Do not put a hot cooking surface in cold water.

- Be sure to always wash this appliance after each use to remove any grease that may have accumulated. Ensure that no food particles are blocking the Grease Drip Holes before cooking in order to allow grease to flow freely to the Drip Pan.

- Do not use metal scouring pads or harsh cleaners on either the cooking surface or Base. If necessary, use a nylon bristle brush or scrubbing pad. Do not let the cooking surface or Base soak overnight. This could damage the nonstick coating.
<table>
<thead>
<tr>
<th>Meat</th>
<th>Time/Prep</th>
<th>Doneness Test</th>
<th>Helpful Hints</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BEEFSTEAKS</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1&quot; thick</td>
<td>10-15 min</td>
<td>Medium Rare - 145°F</td>
<td>Slash fat around edge to prevent curling (avoid cutting into meat)</td>
</tr>
<tr>
<td>3/4&quot; thick</td>
<td>10-15 min</td>
<td>Medium - 160°F</td>
<td></td>
</tr>
<tr>
<td></td>
<td>450°F</td>
<td>Well Done - 170°F</td>
<td></td>
</tr>
<tr>
<td><strong>BURGERS</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>(3/4&quot; thick)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hamburgers</td>
<td>14-16 min</td>
<td>Medium (160°F) or</td>
<td>Turn ribs every 5 minutes</td>
</tr>
<tr>
<td></td>
<td>400°F</td>
<td>until no longer in</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>center</td>
<td></td>
</tr>
<tr>
<td>Turkey Burgers</td>
<td>15-20 min</td>
<td>12-15 min</td>
<td>Measure fish at thickest point. Brush all fish lightly with vegetable oil</td>
</tr>
<tr>
<td></td>
<td>400°F</td>
<td>350°F</td>
<td>before grilling and twice while grilling to retain moisture</td>
</tr>
<tr>
<td><strong>PORK CHOPS</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rib and loin</td>
<td>10-12 min</td>
<td>Until slightly pink</td>
<td>Turn ribs every 5 minutes</td>
</tr>
<tr>
<td>1/2&quot; thick</td>
<td>12-15 min</td>
<td>in center or 160°F</td>
<td></td>
</tr>
<tr>
<td>3/4&quot; thick</td>
<td>12-15 min</td>
<td>350°F</td>
<td></td>
</tr>
<tr>
<td><strong>PORK RIBS</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spare Ribs</td>
<td>25-30 min</td>
<td>Until slightly pink</td>
<td>Turn 3-4 times while grilling</td>
</tr>
<tr>
<td></td>
<td>350°F</td>
<td>in center or 160°F</td>
<td></td>
</tr>
<tr>
<td>Country-Style</td>
<td>25-35 min</td>
<td>350°F</td>
<td></td>
</tr>
<tr>
<td><strong>SAUSAGE LINKS</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hot dogs or other</td>
<td>4-6 min</td>
<td>Until hot (140°F)</td>
<td>Brush grill lightly with vegetable oil before grilling</td>
</tr>
<tr>
<td>cooked sausages</td>
<td>400°F</td>
<td>Piece 2-3 times</td>
<td></td>
</tr>
<tr>
<td>Bratwurst or other</td>
<td>12-15 min</td>
<td>Until no longer in</td>
<td>If fillets have skin, grill skin sides up first</td>
</tr>
<tr>
<td>uncoked sausages</td>
<td>300°F</td>
<td>center (180°F)</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Turn 3-4 times</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>while grilling</td>
<td></td>
</tr>
</tbody>
</table>

**Grilling Chart (Cont.)**

<table>
<thead>
<tr>
<th>Meat</th>
<th>Time/Prep</th>
<th>Doneness Test</th>
<th>Helpful Hints</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CHICKEN PIECES</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bone-in</td>
<td>25-35 min</td>
<td>Until juice in center is no longer pink</td>
<td>grill bone-in meaty sided down for first 10 min then turn every 5 min until done</td>
</tr>
<tr>
<td></td>
<td>350°F</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Boneless breast</td>
<td>20-35 min</td>
<td>Until juice in center is no longer pink</td>
<td></td>
</tr>
<tr>
<td>half with skin</td>
<td>350°F</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Boneless, skinless</td>
<td>15-20 min</td>
<td>Until juice in center is no longer pink</td>
<td></td>
</tr>
<tr>
<td>breast half</td>
<td>350°F</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>SHRIMP</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Large raw, shelled</td>
<td>8-12 min</td>
<td>Until pink and firm</td>
<td>Brush lightly with vegetable oil before grilling and twice while grilling to</td>
</tr>
<tr>
<td>and deveined</td>
<td>350°F</td>
<td></td>
<td>retain moisture</td>
</tr>
<tr>
<td><strong>FISH</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Whole, dawn and</td>
<td>10 min per</td>
<td>Until fish flakes</td>
<td>Measure fish at thickest point. Brush all fish lightly with vegetable oil</td>
</tr>
<tr>
<td>scaled</td>
<td>1/2&quot; thick</td>
<td>easily with fork</td>
<td>before grilling and twice while grilling to retain moisture</td>
</tr>
<tr>
<td></td>
<td>350°F</td>
<td>(160°F)</td>
<td></td>
</tr>
<tr>
<td>Steaks, 3/4&quot; thick</td>
<td>15-20 min</td>
<td>Until fish flakes</td>
<td>Brush grill lightly with vegetable oil before grilling</td>
</tr>
<tr>
<td></td>
<td>350°F</td>
<td>easily with fork</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>(160°F)</td>
<td></td>
</tr>
<tr>
<td>Fillets</td>
<td>10 min per</td>
<td>Until fish flakes</td>
<td>If fillets have skin, grill skin sides up first</td>
</tr>
<tr>
<td></td>
<td>1/2&quot; thick</td>
<td>easily with fork</td>
<td></td>
</tr>
<tr>
<td></td>
<td>350°F</td>
<td>(160°F)</td>
<td></td>
</tr>
</tbody>
</table>
Quick and Easy Kabobs

Sensational, succulent kabobs are quick and as easy as 1 - 2 - 3 to make! Use these tips and charts to get started, then let your palate be your guide. Here's how:

Choose meat, vegetable and brush-on sauce from Guide to Great Kabobs (next page). Thread meat and vegetables on bamboo or metal skewers. Grill, turning and brushing occasionally with sauce, until meat and vegetables are done. Use the Grilling Kabobs chart (next page) as a guide. Grill tasty kabobs in no time!

Kabob Success Tips

- Soak bamboo skewers in water at least 30 minutes to prevent burning.
- Leave a little space between foods threaded on skewers (tightly packed food will not cook evenly).
- To prevent sticking (and to make cleanup easier), brush cooking surface with vegetable oil before grilling.
- Sauces that contain sugar burn easily. Brush them on kabobs only during last 5 to 10 minutes of grilling.
- To avoid food-borne illnesses caused by eating undercooked or raw meat, boil the sauce you’ve dipped your basting brush into before serving with cooked kabobs.

Guide to Great Kabobs

<table>
<thead>
<tr>
<th>Meat</th>
<th>Vegetable</th>
<th>Sauce</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/2” pieces Franks</td>
<td>Mushrooms</td>
<td>Italian Dressing</td>
</tr>
<tr>
<td>1 1/2” pieces fully cooked sausages</td>
<td>Cherry Tomatoes</td>
<td>French Dressing</td>
</tr>
<tr>
<td>1” cubes beef bottom or round steak</td>
<td>1” pieces Bell Pepper</td>
<td>Italian Dressing</td>
</tr>
<tr>
<td>1” cubes chicken or turkey breast meat</td>
<td>1 1/2” pieces Green Onion or Leek</td>
<td>Honey-Mustard Dressing</td>
</tr>
<tr>
<td>1” pieces turkey, beef or pork tenderloin</td>
<td>Whole Water Chestnuts</td>
<td>Italian Dressing</td>
</tr>
<tr>
<td>1/4” cubes boneless lamb shoulder</td>
<td>Pimiento-stuffed or pitted Ripe Olives</td>
<td>Spaghetti Sauce</td>
</tr>
<tr>
<td>1” cubes fully cooked smoked ham</td>
<td>Cauliflowerets or broccoli flowerets</td>
<td>Chili Sauce</td>
</tr>
<tr>
<td>1” pieces fish fillet or steak (1” thick)</td>
<td>3/4” slices Zucchini</td>
<td>Steak Sauce</td>
</tr>
<tr>
<td>Large raw shrimp, peeled and deveined</td>
<td>1” pieces partially cooked Potatoes</td>
<td>Soy Sauce</td>
</tr>
<tr>
<td>Sea scallops</td>
<td>2” pieces corn Corn on the Cob</td>
<td>Teriyaki Sauce</td>
</tr>
</tbody>
</table>

Grilling Kabobs

<table>
<thead>
<tr>
<th>Meat</th>
<th>Time (min/temp.)</th>
<th>Doneness Test</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fully cooked Meat or Sausage</td>
<td>7-10 min / 350°F</td>
<td>Until hot</td>
</tr>
<tr>
<td>Beef, Veal or Lamb</td>
<td>12-15 min / 400°F</td>
<td>Until desired doneness</td>
</tr>
<tr>
<td>Pork</td>
<td>15-20 min / 350°F</td>
<td>Until no longer pink</td>
</tr>
<tr>
<td>Chicken and Turkey</td>
<td>15-20 min / 350°F</td>
<td>Until no longer pink in center</td>
</tr>
<tr>
<td>Fish</td>
<td>12-16 min / 350°F</td>
<td>Until fish flakes easily with fork</td>
</tr>
<tr>
<td>Shrimp</td>
<td>8 - 12 min / 350°F</td>
<td>Until pink and firm</td>
</tr>
<tr>
<td>Sea Scallops</td>
<td>12-16 min / 350°F</td>
<td>Until white</td>
</tr>
</tbody>
</table>
# Griddle/Skillet Cooking Chart

<table>
<thead>
<tr>
<th>Food</th>
<th>Time (min)</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eggs</td>
<td>3-5 min</td>
<td>300°F</td>
</tr>
<tr>
<td>Pancakes</td>
<td>4-6 min</td>
<td>375°F</td>
</tr>
<tr>
<td>Breakfast sausage links</td>
<td>3-6 min</td>
<td>325°F</td>
</tr>
<tr>
<td>Canadian bacon</td>
<td>15-20 min</td>
<td>325°F</td>
</tr>
<tr>
<td>Standard bacon strips</td>
<td>3-5 min</td>
<td>350°F</td>
</tr>
<tr>
<td>Ham Steaks</td>
<td>25-30 min</td>
<td>325°F</td>
</tr>
<tr>
<td>Vegetables</td>
<td>5-10 min</td>
<td>325°F</td>
</tr>
<tr>
<td>Sausages</td>
<td>12-15 min</td>
<td>325°F</td>
</tr>
<tr>
<td>Cheese sandwiches</td>
<td>4-6 min</td>
<td>350°F</td>
</tr>
<tr>
<td>French toast</td>
<td>8-10 min</td>
<td>375°F</td>
</tr>
</tbody>
</table>

## Recipes
Bananas Foster French Toast

Makes 4 servings

INGREDIENTS
2 tablespoons unsalted butter, melted
3 tablespoons light brown sugar, packed
2 ripe bananas, sliced into rounds
1/4 teaspoon cinnamon
2 tablespoons banana liqueur, optional
4 large eggs
1 cup half and half
4 thick slices white bread

METHOD
1. Preheat Griddle/Skillet to 350°F for 10 minutes.
2. While preheating, make the sauce. In an omelet pan set over medium high heat (or just use the Griddle/Skillet as a heat source) combine the butter, sugar, bananas and cinnamon.
3. Cook until bubbly then remove from heat and add liqueur if using; set aside.
4. In a bowl whisk together the eggs and half and half.
5. Dip bread slices in this mixture to coat and place on griddle.
6. Cook for 2-3 minutes or until golden brown.
7. Flip and cook on second side for 2-3 minutes or until golden brown.
8. Remove to serving plates and top evenly with the banana mixture.
9. Garnish as desired and serve immediately.

Blue Cheese Stuffed Burgers

Makes 4 servings

INGREDIENTS
1 1/2 pounds ground beef chuck
4 ounces blue cheese, crumbled
Kosher salt and fresh pepper, to taste
4 soft buns
4 slices tomato
4 slices red onion
4 lettuce leaves
Condiments, as desired

METHOD
1. Preheat Grill to 450°F.
2. On a plastic wrap covered counter divide the meat into 4 portions.
3. Shape each portion into a 5 inch patty.
4. Divide the blue cheese evenly onto 4 of the patties keeping edges clean.
5. Top with remaining patties and press all around edges to seal.
6. Season with salt and pepper and transfer to Grill.
7. Cook for 4-5 minutes per side or until desired doneness.
8. Remove and place on buns.
9. Top and add condiments as desired and serve hot so cheese stays melted.
Braised Pork and Apples

Makes 6 servings

INGREDIENTS
3 pounds pork shoulder
2 Granny Smith apples, sliced thickly
2 tablespoons chicken bouillon powder
A few fresh sage leaves
1 large yellow onion, sliced thickly
2 cloves of garlic
1/3 cup light brown sugar, packed
2 cups apple juice
1 tablespoon apple cider vinegar
1/2 cup unsalted butter
Kosher salt and fresh cracked pepper, to taste

METHOD
1. Preheat Griddle/Skillet to 450°F.
2. Place in it the pork, apples, bouillon, sage, onions, garlic, sugar, juice, vinegar and butter.
3. Season with salt and pepper and cover; lower heat to 275-300°F.
4. Cook, simmering gently for 2 hours or until meat is fall-apart tender.
5. Use potholders to tip juices and vegetables into a colander set over a large bowl.
6. Remove vegetables and reserve.
7. Skim fat from surface and discard or save for other cooking.
8. Return liquid to pot and add the vegetables and apples.
9. Pull meat into large chunks, discarding any bones and skin.
10. Serve as desired.

Tip:
This dish tastes even better the next day. It freezes beautifully too.

Cheesy Eggplant Stack

Makes 2 servings

INGREDIENTS
1 medium eggplant, sliced into 1/2 inch rounds
2 large eggs, beaten
1/3 cup Parmesan cheese, grated
2 teaspoons fresh thyme leaves
6 slices fresh mozzarella cheese
1/3 cup ricotta cheese
6 leaves fresh basil
1/4 cup tomato sauce

METHOD
1. Preheat Grill for 10 minutes to 450°F.
2. Pour egg into small bowl and spread the cheese on a plate.
3. Dip eggplant into beaten egg and then into the Parmesan cheese and sprinkle with thyme.
4. Place on Grill.
5. Grill for 4 minutes per side or until golden brown.
6. Remove and repeat with remaining slices of eggplant.
7. To assemble, layer hot eggplant with the mozzarella, ricotta, basil leaves and tomato sauce.
8. Dividing between 2 plates and serve.
Chipotle Lime Chicken Breasts

Makes 4 servings

**INGREDIENTS**

- 4 medium chicken breasts, patted dry
- The zest and juice from 1 lime
- 2 teaspoons dried chipotle
- 2 cloves garlic, minced
- Kosher salt, to taste
- 1 tablespoon canola oil

**METHOD**

1. Preheat Grill for 10 minutes to 450°F.
2. Sprinkle each breast with lime zest, juice, chipotle, garlic and salt.
3. Drizzle each side of the breasts with oil and place on Grill.
4. Cook for 5 minutes then flip over.
5. Cook on second side for 3-5 minutes or until internal temperature of 165°F.
6. Remove and serve immediately.

**Tip:**

Invest in a good, instant read thermometer. I like the kind that has a small reference on the back telling what temperatures are correct for meat, poultry, pork, shellfish and fish. You can find these at any kitchen type store.

---

Enchilada Casserole

Makes 6 servings

**INGREDIENTS**

- 4 cloves garlic
- 1 tablespoon chili powder
- 1 teaspoon fresh cracked pepper
- 1 1/2 teaspoons kosher salt
- 1 (28oz.) can diced tomatoes
- 2 cups chicken broth
- 1 tablespoon olive oil
- 3 cups shredded cooked chicken
- 12 corn tortillas, torn
- 1 large white onions, chopped
- 1 1/2 cups Monterey Jack cheese, shredded
- Lime wedges, for serving
- Cilantro sprigs, for serving

**METHOD**

1. Preheat Griddle/Skillet to 250°F.
2. Combine all but the cheese, lime and cilantro in Griddle/Skillet and stir to combine; cover.
3. Simmer gently for 20 minutes or until hot and bubbly.
4. Top with the cheese, cover and let cook for 5 minutes until melted.
5. Serve with lime wedges and cilantro.
Greg’s Favorite Meatloaf

Makes 1 loaf, about 4-5 servings

INGREDIENTS

- 1 pound lean ground beef
- 2 large eggs
- 1/2 cup crumbled saltine crackers
- 1/4 cup BBQ sauce
- 1/4 cup ketchup, plus more for the top
- 4 tablespoons whole milk
- 1 large yellow onion, minced
- 1 teaspoon dried sage
- 2 teaspoons kosher salt
- 1/2 teaspoon fresh cracked black pepper
- 2 tablespoons brown sugar, packed

METHOD

1. Preheat Griddle/Skillet to 350°F.
2. Coat an 18” strip of aluminum foil with non stick spray; set aside.
3. In a large mixing bowl combine the beef, eggs, crackers, BBQ sauce, ketchup, milk, onion, sage, salt and pepper.
4. Mix gently with your clean hands until blended.
5. Pat meatloaf mixture into an oval on the foil, smoothing the top.
6. Spread about 1/4 cup ketchup on top of loaf.
7. Sprinkle with the brown sugar.
8. Grasp the long sides of the foil and carefully lift loaf into Griddle/Skillet.
9. Cover and set timer for 45 minutes.
10. Bake until internal temperature registers 165°F on a meat thermometer.
11. Remove using foil handles, garnish as desired and serve hot.

Grilled Fish Tacos

Makes 4 servings

INGREDIENTS

- 1 pound mild white fish filets, such as tilapia
- 2 tablespoons canola oil
- 1 clove garlic, minced
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- Kosher salt and fresh pepper, to taste
- Corn tortillas, salsa, lettuce and condiments, for serving

METHOD

1. Preheat Grill to 450°F for 10 minutes.
2. Pat fish completely dry with paper towels.
3. In a small bowl stir together the oil, garlic, cumin, chili powder.
4. Season with salt and pepper and brush this mixture on both sides of fish.
5. Place on Grill and cook until just done, about 2-3 minutes per side.
6. Fish will flake apart but still be very moist when done.
7. Transfer fish to a plate and flake apart.
8. Serve in warm tortillas with desired toppings.

Tip:
Any mild white fish will work well in this recipe.
Hawaiian Coconut Chicken Burgers

**Makes 4 servings**

**INGREDIENTS**
- 1 pound ground chicken
- 1/4 cup dried pineapple, chopped fine
- Kosher salt and fresh pepper, to taste
- 1 cup shredded dry coconut
- 1 cup panko breadcrumbs
- 2 tablespoons canola oil
- Soft buns and condiments, for serving

**METHOD**
1. Preheat Griddle/Skillet to 350°F for 10 minutes.
2. In a medium mixing bowl combine the chicken, pineapple, salt and pepper.
3. Mix and form into 4 patties that are 4” around.
4. In a shallow bowl combine the coconut and panko.
5. Press each patty evenly into coconut mixture.
6. Brush half of the oil on the Griddle/Skillet and add patties.
7. Drizzle remaining oil on top of burgers and cook for 6 minutes.
8. When burgers are well browned, flip over.
9. Cook on second side for 6 minutes or until done.
10. Internal temperature of burger should be 165°F.
11. Serve on soft buns with desired condiments.

Jambalaya

**Makes 6-8 servings**

**INGREDIENTS**
- 3 tablespoons olive oil
- 3 strips bacon, diced
- 1 pound andouille sausage, diced
- 4 boneless skinless chicken thighs, quartered
- 2 cups long grain white rice
- 1 large onion, chopped
- 2 stalks celery, chopped
- 1 green bell pepper, chopped
- 5 cloves garlic, chopped
- 1 bay leaf
- 1 teaspoon dried thyme
- 2 teaspoons pimenton smoked paprika
- 1 teaspoon chili flakes
- 1 (14.5 oz) can diced tomatoes
- 3 cups chicken stock
- Kosher salt and fresh cracked pepper, to taste
- 1 bunch green onions, chopped

**METHOD**
1. Preheat Griddle/Skillet for 10 minutes at 350°F.
2. Add to it the oil, bacon, sausage and chicken.
3. Sauté until well browned then add the rice and stir to coat.
4. Add the onion, celery, bell pepper, garlic, bay leaf, thyme, pimenton and chili flakes and stir well and cook until vegetables soften and begin to brown.
5. Add the tomatoes and stock then season with salt and pepper.
6. Cover, reduce heat and let cook for 15-20 minutes or until liquid is absorbed.
7. Fluff the rice with a fork and stir in the green onions and serve.
Long Cooked Collard Greens

Makes 6 servings

INGREDIENTS

1 smoked ham hock
1 bunch fresh collard greens, washed and torn
Kosher salt and fresh pepper, to taste
1 teaspoon chili flakes, optional
3 cups chicken stock
Pepper sauce (vinegar), for serving
Cornbread, for serving

METHOD

1. Add ham hock and chicken stock to Griddle/Skillet side set to 450°F.
2. Add collards to Griddle/Skillet until full then cover and allow them to wilt, 2-3 minutes.
3. Repeat with remaining collards until all of them fit.
4. When all have been added pour water into pot until it is 1 1/2 inches below level of greens.
5. Season with salt and pepper and cover and gently simmer for 1 1/2 hours.
6. When time is up taste and correct seasoning.
7. Remove ham hock and let cool for a few minutes.
8. Discard skin from ham hock and pull meat off the bones.
9. Chop meat and add to greens.
10. Stir well and serve with pepper sauce and cornbread to sop up the juice.

Tip:
I like to fill the pot as full as possible with collard greens because the leftovers freeze beautifully for up to 3 months. Anytime you can cook once and eat twice (or more) you are saving time and energy.

Old Fashioned BBQ Chicken

Makes 4 servings

INGREDIENTS

4 pounds meaty chicken pieces, breasts, thighs and legs
Kosher salt and fresh pepper, to taste
1 small yellow onion, minced
1/4 cup honey
1 cup favorite BBQ sauce
1/4 cup yellow mustard

METHOD

1. Preheat Griddle/Skillet to 325°F for 10 minutes.
2. Thoroughly pat chicken dry with paper towels.
3. Season with salt and pepper and arrange on griddle.
4. Set timer for 10 minutes.
5. While chicken cooks prepare BBQ sauce.
6. In a small sauce pot combine honey, BBQ sauce and mustard.
7. Bring to a gentle simmer and cook for 5 minutes; set aside.
8. Flip chicken over and cook on second side for 10 minutes.
9. When chicken reaches 130°F internally, brush with sauce.
10. Turn temperature of Griddle/Skillet to sear and cook for just a few minutes.
11. Chicken is done when sauce begins to char in spots and temperature internally is 165°F.
12. Remove and serve immediately.
**Pork Loin Chops with Peaches**

Makes 4 servings

**INGREDIENTS**
4 pork loin chops, with or without bones
2 tablespoons unsalted butter, melted
Kosher salt and fresh pepper, to taste
1 small red onion, thickly julienned
4 fresh peaches, halved
2 tablespoons peach preserves

**METHOD**
1. Preheat Grill to 450°F for 10 minutes.
2. Brush pork chops and peach halves with the melted butter.
3. Sprinkle chops and peaches with salt and pepper.
4. Place pork chops and onions on Grill and cook for 4 minutes or until browned.
5. Flip over chops, stir onions and add peaches to grill, cut side down.
6. Cook peaches for 2 minutes then flip and cook for 2 minutes more.
7. Cook pork chops on second side for 4 minutes or until desired doneness.
8. Remove onions when browned and reserve on a platter.
9. Remove chops and peaches from grill and add to onions.
10. Brush peach preserves over tops of chops and serve immediately.

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**Sausage and Sauerkraut Boiled Dinner**

Makes 6-8 servings

**INGREDIENTS**
1 1/2 pounds smoked sausage such as kielbasa
1 pound sauerkraut drained
2 large carrots, peeled and sliced
1 Granny Smith apple, peeled and sliced into rings
12 red bliss potatoes, partially peeled
1 large yellow onion, sliced into rings
1/2 teaspoon caraway seeds, optional
2 cups chicken broth
1/4 cup chopped parsley
Grainy mustard sauce, see recipe below

**METHOD**
1. Layer into Griddle/Skillet the sauerkraut, sausage, carrots and apple rings.
2. Peel a center band of the skin away from the potatoes and add to the pot.
3. Add onions and caraway seeds if using.
4. Pour over all the chicken stock; cover.
5. Set temperature to 300°F.
6. Cook for 40 minutes or until carrots and potatoes are tender.
7. Remove and pile sausage and vegetables on a large platter.
8. Sprinkle with parsley.
9. Serve with grainy mustard sauce.

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**Grainy Mustard Sauce**

**INGREDIENTS**
1/2 cup grainy brown mustard
2 teaspoons dry mustard
1/2 cup sour cream
2 tablespoons prepared horseradish
2 tablespoons snipped chives
1/4 teaspoon kosher salt

**METHOD**
1. Combine ingredients together in a small bowl.
2. Serve with sausage and vegetables.
Spaghetti Pancakes

Makes 4 servings

INGREDIENTS

1 bunch green onions, thinly sliced
2 tablespoons all purpose flour
2 tablespoons Parmesan cheese, grated
4 large eggs
Kosher salt and fresh pepper, to taste
3 tablespoons unsalted butter, melted
8 ounces spaghetti noodles, cooked and cooled

METHOD

1. Preheat Griddle/Skillet to 450°F for 10 minutes.
2. In a large mixing bowl stir together the green onion, hot sauce, flour, cheese, eggs and salt and pepper.
3. Mix thoroughly then add pasta.
4. Use scissors to cut most of the pasta into smaller pieces.
5. Drizzle griddle with a bit of the oil and spoon mounds of mixture onto Griddle/Skillet.
6. Pat down a bit and cook for 4 minutes or until well browned.
7. Flip over and cook on second side until well browned.
8. Remove and repeat with remaining mixture.
9. Garnish as desired and serve hot.

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND CANADA AND DOES NOT COVER:

• Damages from improper installation.
• Defects other than manufacturing defects.
• Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
• Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state (province) to state (province).

Shipping and handling charges may apply.