Cuisinart®

INSTRUCTION BOOKLET

Recipe Booklet
Reverse Side



Griddler® Elite | **GR-300WS Series**

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 PLATE SELECT dial 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

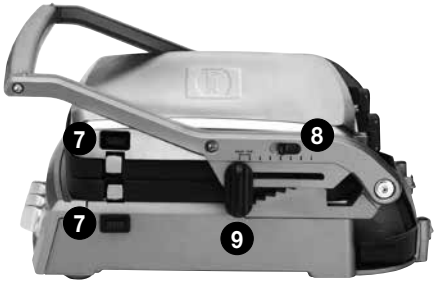
1. **Base and Cover**
   Solid construction with stainless steel self-adjusting cover.
2. **Panini-Style Handle**
   Sturdy cast-metal handle adjusts cover to accommodate thickness of food.
3. **Control Panel**
   See page 5 for more details.
4. **Removable, Reversible and Embedded Cooking Plates**
   Nonstick and dishwasher safe for easy cleanup.
   a. **Grill Side:** Perfect for grilling steak, burgers, chicken and vegetables.
   b. **Griddle Side:** Prepare pancakes, eggs, bacon and seared 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.
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 to store.

BPA Free (not shown)
All materials that come in contact with food are BPA free.













GETTING TO KNOW YOUR CONTROL PANEL

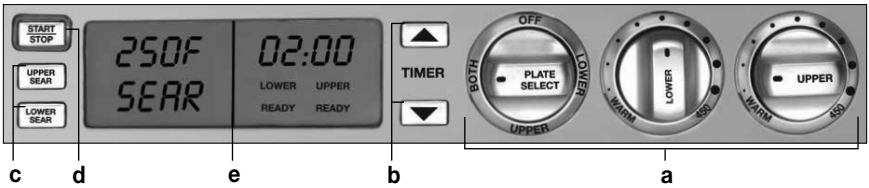
a. **Plate Select Dial & Temperature Dials**
Use the PLATE SELECT dial to select LOWER and UPPER plates and to turn unit off. Use the UPPER and LOWER temperature dials to select temperature of each plate.

b. **Time Directionals**
Use to set cooking time. Press and hold to scroll quickly; press and release to advance more slowly.

c. **Upper and Lower Plate Sear Buttons**
Press to sear at 500˚F for up to two minutes.

d. **Start/Stop Button**
Starts/stops cooking selection.

e. **Blue Backlit LCD Display**
Shows plate temperatures, timer and PREHEAT/READY.



c d e b a

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 for use at a later date.

Before using your Cuisinart® Griddler® Elite for the first time, remove any dust from shipping by wiping 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 for plate removal.

ASSEMBLY INSTRUCTIONS

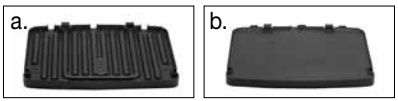
Place base on a clean, flat surface where you intend to cook, with the controls directly in front of you.

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. Identify the lower and upper plates. The word LOWER or UPPER is embossed on both sides of each plate.
3. Locate the connector prongs on the plate(s) and line up with the appropriate connection blocks. Slide the connector prongs into the blocks and push down the front end of the plate(s). They will snap into place.



NOTE: If the plate(s) are not inserted properly and completely into the connection blocks, the plate(s) will not heat up. This is a safety feature that prevents the user from operating the

grill when it is not assembled correctly.

4. Slide the drip tray into the base at the rear of the unit from the right side.



5. Plug the cord into a standard electrical outlet. The blue backlight on the LCD screen will illuminate, indicating the unit is energized. The LCD will display the current settings.

   NOTE: If the START/STOP button is not pressed within 10 minutes, the unit will enter SLEEP mode. The blue backlight on the LCD screen will turn off and the screen's display will go blank.

6. Just follow the instructions below to position the unit, and you're ready to cook!

GRIDDLER® ELITE 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.

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.

NOTE: After Closed Cooking, you can lock the upper plate/cover back into place by simply closing the unit without any food in it.

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, 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.

OPERATING THE GRIDDLER® ELITE

Standard Cooking

1. Turn the PLATE SELECT dial to the desired plate selection.

   You can choose the upper plate, lower plate, or both plates, depending on how and what you want to cook. We recommend the following plate selections:

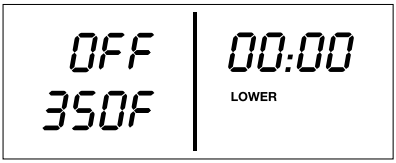
Cooking Option	Plate Selection
Contact Grill	**Both**
Panini Press	**Both**
Full Grill	**Both**
Full Griddle	**Both**
Half Grill and Half Griddle	**Both**
Half Grill or Half Griddle	**Lower or Upper**
Top Melt	**Both**

The selected plate(s) and the corresponding temperature(s) will appear on the LCD screen.

2. Turn the temperature dial for the selected plate(s) to the desired setting – from Warm to 450°F. The temperature readout(s) in the LCD screen will change as you turn the dial.

   NOTE: Warm setting will display as 200°F.

   In the example below, the lower plate temperature has been set to 350˚F.

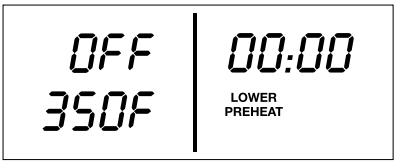


3. Once the desired temperature setting(s) have been selected, press the START/STOP button.

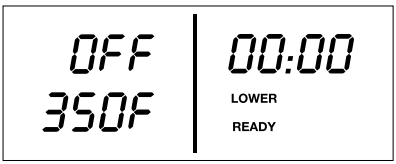
   NOTE: If the START/STOP button is not pressed within 10 minutes, the unit will enter sleep mode. Turn any knob or press any button to reactivate the unit.

   a. The LED light around the START/STOP button will illuminate and the unit will beep one time.

   b. In the LCD screen, PREHEAT will appear and the selected temperature(s) will flash as the plate(s) heat up. It may take up to 20 minutes to reach operating temperature, depending on the temperature(s) selected.

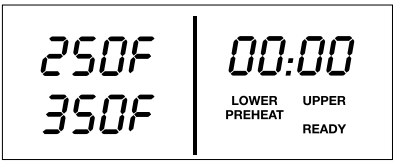


   c. When the plate(s) reach temperature, the selected temperature(s) will stop flashing, READY will display, and the unit will beep 3 times.



   NOTE: If both plates are selected, when the first plate reaches temperature it will show READY and the unit will beep 1 time; you can begin cooking on this plate if you choose. The second plate will continue to preheat until it reaches temperature, at which time it will show READY and the unit will beep 3 times.

   In the example below, the upper plate temperature has been set to 250˚F and is ready, and the lower plate temperature has been set to 350˚F and is still preheating.



4. To change the temperature(s) at any time during operation, simply turn the temperature dial of the selected plate(s) to the new setting.

   a. If the plate(s) are in PREHEAT mode, they will continue to preheat to new selection.

   b. If the plate(s) are in READY mode and the temperature(s) are lowered, READY will remain on display as the unit adjusts to the lower temperature(s).

   c. If the plate(s) are in READY mode and the temperature(s) is raised, PREHEAT will display and the higher selected temperature will flash as the plate(s) heat up. Once the higher temperature(s) is reached, READY will display, the temperature(s) will stop flashing, and the unit will beep 3 times.

5. To change the plate selection at any time during operation, simply turn the PLATE SELECT dial to the new selection and adjust the plate(s) temperature (if necessary). PREHEAT will display for new selected plate(s) and the temperature will flash as the plate(s) heat up. Once the new temperature(s) are reached, READY will display, the temperature(s) will stop flashing, and the unit will beep 3 times.

6. To stop the unit from heating, simply press the START/STOP button.

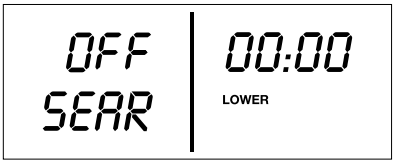
   NOTE: If the unit is on and heated for more than 2 hours, it will automatically shut off. This is a safety feature of the Griddler® Elite.

SEAR Function

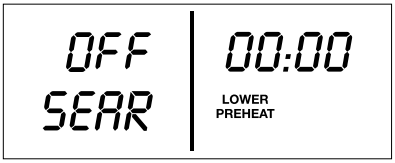
You can sear foods at 500°F for up to 2 minutes.

1. Follow Standard Cooking, Step 1.
2. Press UPPER SEAR and/or LOWER SEAR button to initiate SEAR function. SEAR will appear in place of the temperature(s) in the LCD screen.

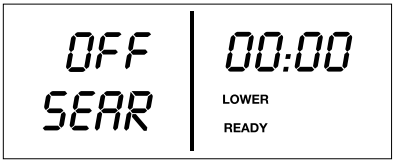
   In the example below, the lower plate has been set to SEAR.



3. Press the START/STOP button. The LED light around the START/STOP button will illuminate and the unit will beep one time.
4. In the LCD screen, PREHEAT will display and SEAR will flash while the plate(s) heat up to 500°.

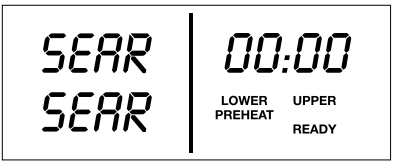


5. When the plate(s) reach the SEAR temperature, SEAR will stop flashing, READY will display and the unit will beep 3 times.

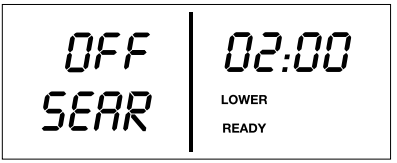


   NOTE: If both plates are selected for SEAR, when the first plate reaches temperature it will show READY and the unit will beep 1 time; you can begin cooking on this plate if you choose. The second plate will continue to preheat until it reaches temperature, at which time it will show READY and the unit will beep 3 times. In the example below, both plate temperatures have been set to SEAR and the upper plate is ready while the lower plate is still preheating.

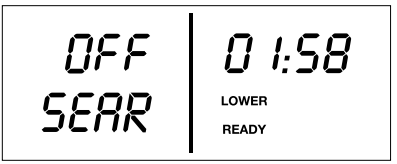
   In the example shown below, both plates have been set to SEAR, but only the upper plate has reached SEAR temperature. The lower plate is still preheating.



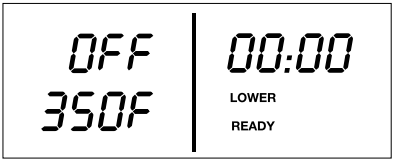
6. The 02:00 minute countdown timer will flash ten times to allow enough time to put the food on the plate(s).



7. After 10 seconds, the 2-minute countdown will begin. To sear for less than 2 minutes, simply press the arrow down button at any time during 10-second delay or countdown to decrease the time. You cannot sear for more than 2 minutes at a time.



8. When the countdown is complete, the unit will beep 3 times to indicate the SEAR cycle has finished, and the unit will adjust to the temperature(s) selected on the corresponding temperature knobs.



9. To cancel SEAR, press the SEAR button(s) again and the unit will adjust to the temperature(s) selected on the corresponding temperature knobs.

OPERATING THE TIMER

The 60-minute timer can be activated at any time the unit is on, except in the middle of a SEAR cycle.

1. Press the up or down arrow button to initiate time-set mode. The LCD screen will display a blinking 00:00.
2. Press the up and down arrows to add or subtract time. Time can be set in 30-second intervals up to 10 minutes, then 1-minute intervals up to 60 minutes. Press and hold the buttons to scroll through time more quickly. Timer will stop blinking and automatically start to count down when no time-set buttons have been pressed for 3 seconds.
3. To add or subtract time during countdown, simply press the up or down arrow buttons.
4. When the countdown is complete, the unit will beep 3 times.
5. To stop and reset the timer, press and hold both the up and down arrow buttons at the same time for 2 seconds. Timer will default to 00:00.
6. To turn the unit off, simply turn PLATE SELECT dial to OFF.

   NOTE: If timer is in use and either SEAR button is pressed, the SEAR cycle will override the previously set timer.

CLEANING AND CARE

1. Once you have finished cooking, turn the PLATE SELECT dial 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

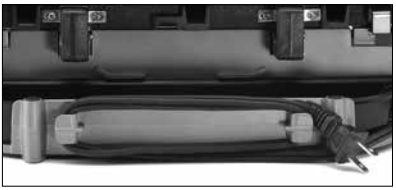
- The first time you use the Griddler® Elite it may have a slight odor and may smoke a bit. This is common to appliances with nonstick surfaces.
- Always exercise caution when handling the Griddler® Elite during cooking. Open and close the unit using the handle only. Do not touch the arms or top cover during or immediately after cooking, as they become hot during use. We recommend you wear oven mitts when handling the Griddler® Elite 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 a wooden or heat-proof plastic utensil 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® Elite 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

Subject	Question	Answer/Solution
Power	Why won't my unit turn on?	Check to make sure your unit is plugged into a functional outlet.
		Contact Customer Service at 1-800-726-0190.
	Why is my unit turning itself off?	If the PLATE SELECT dial is not turned to ON within 10 minutes of the unit being plugged in, the Griddler® Elite will enter SLEEP mode. All lights will turn off. Turn the PLATE SELECT dial to ON to "wake up" the unit and operate the unit as normal.
		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.
		If already cooking and you want to change the temperature of the current plate selection, you do not need to hit START/STOP button again. Doing so will turn the unit off. Simply change the temperature dial for the current plate selection and the unit will adjust automatically.
		If your Griddler® Elite 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.
	Why won't the plates get hot?	Confirm you have inserted the plates correctly into the connection blocks. If the plates are not fitted correctly and securely, they will not heat up. This is a safety feature.
Programming	Can I change my temperature or plate selection when the unit is already cooking?	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 PLATE SELECT dial and set your new temperature.
	Can I sear when I'm already cooking?	Yes. Simply press the SEAR button(s) and the plates will preheat to sear temperature. We recommend you take the food off during preheating to SEAR. Once the SEAR cycle is complete, the unit will revert back to previously selected temperatures.
	Can I adjust my SEAR cycle time?	You can only sear for 2 minutes max. However if you would like to sear for less than 2 minutes, simply press the down arrow button.
Cleaning	Are the parts and accessories dishwasher safe?	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 clean damp cloth.
	Food residue is sticking to the plates. How do I clean them without damaging them?	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.

WARRANTY

Limited Three-Year Warranty

This warranty is available to U.S. consumers only. You are a consumer if you own a Cuisinart® Griddler® Elite 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® Elite 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, **https://cuisinart.registria.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, according to its preference, 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 neither of the above two options results 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 800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart® Griddler® Elite should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, email us at **https://www.cuisinart.com/customer-care/product-assistance/product-inquiry.** Or call our toll-free customer service department at 1-800-726-0190 to speak with a representative.

Your Cuisinart® Griddler® Elite 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.

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Glendale, AZ 85307

Printed in China

IB-11143B

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The GRIDDLER® ELITE

a guide to perfect meals

Instruction Booklet
Reverse Side



Cuisinart®

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Cooking Guide and Food Temperature Chart

Food	Preparation	Plate and Position	Suggested Grilling Temperatures and Times
Bacon	Place in a single layer.	Grill or Griddle; Flat or Open	Place bacon on cold plates. Turn to 450°F. Cook until desired doneness. Should take about 15 minutes for 1 pound of bacon (if using the flat position).
Beef, boneless steak (refer to the Steak Chart for specific times and temperatures)	Up to 2 inches thick. Season to taste. Drain off marinade completely if marinated before grilling.	Grill; Closed, Open or Flat	When cooking in the Closed position, preheat to SEAR (with 450°F as the default). Put the steak(s) on the preheated lower grill plate. Using the adjustable hinge, set the upper plate so it is just sitting on top of the steak, but not pressing it. Sear for 2 minutes, then the grill will revert to 450°F. Cook for 2 to 5 minutes, depending on thickness and desired doneness. When cooking in the Open or Flat positions, preheat to 450°F. Put the steaks on the preheated grill plates. Cook for about 4 to 6 minutes per side, depending on the thickness of the steaks and desired doneness.
Chicken Breasts (boneless)	Pound to an even thickness of no more than 1 inch.	Grill; Closed, Open or Flat	When cooking in the Closed position, preheat to 400°F. Cook for 7 to 9 minutes in the closed position, or 8 to 10 minutes per side in the flat position. (Internal temperature should be 170°F - juices will run clear with no signs of pink.)
Chicken Thighs (boneless)	Spread to even thickness.	Grill; Closed, Open or Flat	When cooking in the Closed position, preheat to 400°F. Cook for 8 to 10 minutes in the closed position, or 8 to 10 minutes per side in the flat position. (Internal temperature should be 180°F - juices will run clear with no signs of pink.)
Fish Steaks (sword, tuna, salmon/boned)	No more than 1 to 2 inches thick.	Grill; Closed, Open or Flat	400°F, 6 to 7 ½ minutes when grilling in the closed position. 7 to 8 minutes per side in the flat position.
Beef, hamburgers	Shape meat into burgers of even weight and thickness.	Grill; Closed	450°F. Put the burgers on the preheated lower grill plate. Using the cover height adjuster, set the upper plate so it is just sitting on top of the burgers, but not pressing them. Grill burgers for about 5 to 8 minutes, depending on thickness and desired doneness.
Beef, cheeseburgers	Shape meat into burgers of even weight and thickness.	Grill; Closed and Open (with cover height adjuster)	Same as above, but once burger is nearly cooked, with about 1½ minutes remaining (it is helpful to use the timer with this recipe), carefully open upper plate, place piece of cheese on top of burgers, and then using the cover height adjuster, close upper plate so that it is sitting right above the top of the cheeseburger, not touching it. Cook until cheese is just melted.
Sausages, uncooked	Prick links with tines of fork or tip of paring knife.	Grill or Griddle; Open or Closed	450°F. Put the links on the preheated grill/griddle plates - the grill ribs are perfect for holding the links in place, and allow for easy turning for even cooking. Grill for about 5 minutes per side in the Open position, or about 12 minutes (turning halfway through) in the Closed position, depending on the thickness of the sausages.
Panini (see Sandwich Chart for delicious fillings)	Brush tops and bottoms of bread with oil before grilling.	Grill or Griddle; Closed	Preheat both plates to 350°F. Put the prepared sandwiches on the preheated lower grill/griddle plate. Close the top. Allow sandwiches to cook for about 4 to 6 minutes, depending on thickness of sandwiches.
Open-Faced Sandwiches (see Sandwich Chart for some great recipes)	Prepare desired sandwiches to a height of 1½ inches.	Grill or Griddle; Closed (with adjustable hinge)	Preheat lower plate to 350°F; upper plate to 450°F. Put the prepared sandwiches on the preheated lower grill/griddle plate. Using the cover height adjuster, close upper plate until it is sitting right above the top of the sandwich, not touching it. Cook sandwich until cheese on top is fully melted and lightly browned.

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Food	Preparation	Plate and Position	Suggested Grilling Temperatures and Times
Quesadillas	Prepare quesadillas according to your favorite recipe.	Grill or Griddle; Closed	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 5 eggs per plate.	Griddle; Open or Flat	350°F. Break the eggs onto the hot griddle plates. Flip once whites are set, about 2 to 3½ minutes, and then remove when cooked to desired doneness.
French Toast	Prepare French toast as desired.	Griddle; Open	350°F. Flip after 2 to 3 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 6 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 2 to 3 minutes per side. At that time, the steaks should be done as well.
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)	400°F. Grill until tender. This will vary depending on the types of vegetables used, but should take between 20 and 30 minutes. Refer to our recipe on page 19 for more specifics.
Pizza (see Pizza Chart for great recipe ideas)	Prepare pizza dough or use purchased; prepare desired toppings.	Grill; Closed and Open (with cover height adjuster)	Grill dough on SEAR/450°F with the unit closed. Then let the temperature revert to 450°F. 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.

Pizza Chart

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 adjustable hinge lever and top-browning feature of the Cuisinart® Griddler® Elite makes it the perfect tool for grilled pizzas. You can always start out with our classic Grilled Pizza on page 12 and build from there, or you can take some components from the options below as a fun treat for your family.

Food	Ingredients	Preparation	Cooking Procedure
Eggplant-Pesto-Tomato	¾ to 1 pound pizza dough olive oil for brushing ¼ cup prepared pesto ½ small eggplant, ½-inch-thick round slices - grilled for 4 minutes per side 1 cup halved cherry tomatoes salt and pepper, to taste 2 ounces fresh mozzarella, sliced into 1- to 2-inch pieces	Cooking Position and Plates: Closed; Grill or Griddle Preheat Temperature: 450°F upper and lower 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.	Grill oiled pizza dough for about 5 minutes in the Closed position. Open grill and carefully top with pesto, eggplant, tomatoes, salt, pepper and mozzarella. 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, about 10 to 15 minutes.

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Food	Ingredients	Preparation	Cooking Procedure
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	Cooking Position and Plates: Open and Closed; Griddle Preheat Temperature: 350°F upper and lower 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.
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	Cooking Position and Plates: Closed; Grill or Griddle Preheat Temperature: 450°F upper and lower 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.	If bacon was not already cooked, it may be cooked on the 450°F griddle plates. Then remove and grill pizza dough, closed, 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.
Ricotta, Fig and Prosciutto	¾ to 1 pound pizza dough olive oil for brushing ½ cup ricotta, strained 1 tablespoons grated Parmesan salt and pepper, to taste figs, sliced prosciutto, torn into small pieces Brie, sliced blue cheese, crumbled honey, for finishing	Cooking Position and Plates: Closed; Grill or Griddle Preheat Temperature: 450°F upper and lower 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. 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.
Sausage, Onion and Pecorino	¾ to 1 pound pizza dough olive oil for brushing 1 to 2 links Italian sausage, cooked and crumbled ½ cup pizza sauce 1 medium onion, sliced and griddled/grilled ¼ cup shaved/thinly sliced pecorino	Cooking Position and Plates: Closed; Griddle Preheat Temperature: 450°F upper and lower 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.	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.

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Sandwich Chart

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. Have leftover barbequed chicken from the grill last night? Shred it and put it on bread. The options are endless. Place on the hot grill, press or top brown, and your sandwich will be ready before you can finish setting the table. The extra-large cooking surface allows you to make up to four sandwiches at a time.

Sandwich	Type	Prep It	Build It	Cook It
The Perfect Grilled Cheese (with variations)	Panini	Grill Position and Plates: Closed; Grill or Griddle Preheat Temperature: 350°F upper and lower Ingredients: Your favorite sliced bread • softened butter • a good melting cheese: classic American, Swiss varieties, Cheddar, etc. If you're feeling adventurous, or just want a change from the ordinary, get some other ingredients ready: sliced deli pickles, sliced tomato, some bacon from yesterday's breakfast.	While grill is preheating, assemble your sandwiches: Lightly brush one side of each slice of bread with the softened butter. Layer the cheese on top of half of the un-buttered slices (if using optional fillings, layer them in between the cheese). Top with the other pieces of the bread, with the buttered side facing up.	Open grill carefully and place prepared sandwiches on the hot plate. Close grill and set the cover height adjuster so the upper plate is just sitting on top of the bread (about the 2nd notch, depending on the thickness of your bread). Allow to cook for about 5 minutes, or until bread is crispy and cheese is fully melted.
The Classic Italian	Panini	Grill Position and Plates: Closed; Griddle or Grill Preheat Temperature: 350°F upper and lower Ingredients: Ciabatta or a rustic Italian bread (for ciabatta, cut into enough for 4 sandwiches; for Italian, cut 8 slices) • olive oil for brushing on bread • 8 ounces of a variety of Italian meats (prosciutto, mortadella, salami, sopressata, etc.) • 2 roasted red peppers, drained and sliced • 4 ounces of provolone • salt and pepper	While grill is preheating, assemble your sandwiches: Lightly brush one side of each slice of bread with the oil. Layer the meats on the bottom half of each bread slice, oiled side down. Top with the roasted pepper, then provolone. Sprinkle with salt and pepper if desired. Top with the other pieces of bread, oiled side facing up.	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.
The Melt	Open-Faced	Grill Position and Plates: Open; Grill or Griddle Preheat Temperature: 450°F upper; 350°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 Meat Lovers	Panini	Grill Position and Plates: Closed; Grill or Griddle Preheat Temperature: 350°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.

Sandwich	Type	Prep It	Build It	Cook It
The Californian	Panini	Grill Position and Plates: Closed; Grill or Griddle Preheat Temperature: 450°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: 350°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.	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 Nicoise	Panini	Grill Position and Plates: Closed; Grill or Griddle Preheat Temperature: 350°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: 350°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.

Steak Chart

The SEAR function grills steaks to perfection. Here is a simple guide to cooking to your personal preference. We give instructions for grilling the steaks in the Closed position, but they can easily be done in the Open position as well - just flip the steaks halfway through, and remember to always monitor the temperature.

Steak Doneness	Preparation	Plate and Position	Suggested Grilling Temperatures and Times
Rare (120-125°F)	Up to 2 inches thick. Season to taste. Drain off marinade completely if marinated before grilling.	Grill; Closed	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. Sear for 2 minutes.
Medium-Rare (130-135°F)	Up to 2 inches thick. Season to taste. Drain off marinade completely if marinated before grilling.	Grill; Closed	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. Sear for 2 minutes, and then cook 1 minute at 450°F.
Medium (140-145°F)	Up to 2 inches thick. Season to taste. Drain off marinade completely if marinated before grilling.	Grill; Closed	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. Sear for 2 minutes, and then cook 2 to 2½ minutes on 450°F.
Medium-Well (150-155°F)	Up to 2 inches thick. Season to taste. Drain off marinade completely if marinated before grilling.	Grill; Closed	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. Sear for 2 minutes, and then cook 2 to 3½ minutes at 450°F.
Well (160°F+)	Up to 2 inches thick. Season to taste. Drain off marinade completely if marinated before grilling.	Grill; Closed	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. Sear for 2 minutes, and then cook for 3 to 5 minutes, depending on thickness and desired doneness.

RECIPES

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® Elite 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 (plus more for griddle plates if desired)

1. Fit the grill 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. Combine flour, baking powder, sugar and salt in a separate, medium bowl. Stir with a whisk to blend. Add the egg/milk mixture and stir until just blended. Stir in the melted, cooled butter. Do not over mix, or cooked pancakes will be thin and tough – batter should be a bit lumpy.
3. Using a ¼-cup measure, drop batter onto preheated griddle (if you like extra buttery pancakes, put about ½ tablespoon of butter on each plate and melt before dropping batter on plates). Cook pancakes until bubbles form, about 2 minutes; flip and cook until done, about 2 minutes longer.
4. 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 a rich and delicious French toast. Topped with fresh fruit, it makes breakfast a real treat for your family!

Griddler® Elite Cooking Position: Flat
Plate Side: Griddle

Makes 8 to 10 servings

8	large eggs
1½	cups milk (we used reduced fat, but any variety will do)
1	tablespoon pure vanilla extract
2	tablespoons pure maple syrup
1	teaspoon ground cinnamon
1	pinch ground nutmeg

1 to 2	pinches table salt
8 to 10	slices ¾-inch thick challah bread (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.)
	confectioners' sugar, for serving
	fresh fruit, for serving

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, turning so both sides are saturated.

3. Fit the grill with the griddle plates and preheat both plates to 350°F. Once hot, put the soaked French toast on the hot griddle.* Cook 3 to 4 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 and then repeat with remaining soaked bread, if necessary.

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! Repeat with the remaining soaked bread.

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® Elite Cooking Position: Flat
Plate Side: Griddle

Makes sixteen crab cakes

16	ounces lump crabmeat
1	large red bell pepper, cut into a small dice
1	jalapeño, seeded and finely chopped
4	green onions (including some of the flavorful green part), chopped (about ⅓ cup)
1	garlic clove, finely chopped
¼	teaspoon sea or 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 pan
	lemon wedges, for serving

1. Look through crabmeat to make sure there are no shells or cartilage, being careful not to tear the meat into small pieces. Reserve in refrigerator.

2. 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).

3. Using your hands, shape the mixture into ¼-cup round cakes (no higher than ½-inch) and place 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 melds the flavors).

4. Fit the grill with griddle plates and preheat both plates to 400°F. Brush the griddle plates with a little vegetable oil (this will help to crisp and lightly brown the crab cakes).

5. While the unit is preheating, lightly dredge the crab cakes in the remaining panko.

6. When the griddle is hot, cook the crab cakes in batches, approximately 8 minutes per side. Crab cakes should be a deep golden brown on both sides.

7. Serve immediately with lemon wedges.

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

Garlic and Herb Marinated Lamb Chops

Pull out all the stops with this gourmet hors d'oeuvre. These lamb chops also make a great special occasion dinner, paired with grilled vegetables and potatoes.

Griddler® Elite Cooking Position: Flat
Plate Side: Grill

Makes 4 to 6 servings

1 to 2	garlic cloves, 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 sea or kosher salt

1. Combine the garlic, rosemary, black pepper and olive oil in a bowl. Dip chops in marinade to coat both sides and place in a shallow baking dish. Scrape out the remaining marinade with a rubber spatula and drizzle over the chops. At this point chops can be refrigerated for up to 24 hours.

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

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

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 plates 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 two 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 Pizza

Pizza on the grill has been big for a while, now you can prepare this favorite treat indoors. Following are simple instructions for a Margherita pizza, but your options are endless. Refer to the Pizza Chart on page 4 for more delicious flavor combinations.

Griddler® Elite Cooking Position: Closed
Plate Side: Griddle or Grill

Makes 6 servings

- ¾ to 1 pound prepared pizza dough (½ pound is good for personal size)
- olive oil, for brushing dough
- ½ cup pizza sauce
- ⅓ to ½ cup shredded or sliced mozzarella
- sea or kosher salt, to taste

1. Fit the grill with the griddle or grill plates and preheat both plates to 450°F.

2. While the unit is heating, roll out the dough to a rectangle slightly smaller than the plate, about 10 inches wide. Brush both sides with olive oil.

3. Once the unit has preheated, place oiled dough on lower plate, spreading it carefully to fill the plate. Close the upper plate and cook for about 5 minutes.

4. Keeping the upper plate at 450°F, reduce the lower plate to Warm. Open unit; top dough with the sauce, cheese and salt; set the cover height adjuster at the highest notch and close the upper plate until it is just sitting above the cheese. Let the pizza cook until the cheese is fully melted about 10 minutes.

5. Remove pizza, let rest for a few minutes, then slice and serve.

Nutritional information per serving:
Calories 141 (36% from fat) • carb. 20g • pro. 4g • fat 5g • sat. fat 1g • chol. 3mg • sod. 310mg • calc. 37mg • fiber 1g

Blini

Whip these up for your next party. They are both crispy and tender and irresistible when topped with a bit of smoked salmon and créme fraiche.

Griddler® Elite Cooking Position: Flat
Plate Side: Griddle

Makes about 32 two-inch pancakes

- 1 pound Yukon Gold potatoes
- ½ teaspoon active dry yeast
- ¾ cup unbleached, all-purpose flour
- 1 teaspoon baking powder
- 3 tablespoons sour cream
- 2 large eggs
- 1 large egg yolk
- 2 tablespoons whole milk

1¾ teaspoons sea or kosher salt
ground white pepper, to taste
2 large egg whites
1 pinch cream of tartar
1 tablespoon oil or clarified butter, * plus more as needed

1. Put the potatoes, whole and left with the peel left on, in a large stockpot. Add cold water until potatoes are fully submerged. Bring to a boil and cook until potatoes are tender. Once cool enough to touch, peel the potatoes with a paring knife. Press through a ricer. Transfer potatoes to a large mixing bowl.

2. Add the yeast, flour and baking powder and mix together until just combined (be sure not to overwork). Add the sour cream, 2 eggs, 1 yolk, milk, salt and pepper to taste. Using a hand mixer, or in the bowl of a stand mixer fitted with the mixing paddle, mix until mixture is very creamy and well-mixed, about 3 to 5 minutes.

3. In a large, clean mixing bowl, whip the 2 egg whites with the cream of tartar to soft peaks (egg whites should droop a bit when lifted with the whisk. You do not want them to be too stiff). Lighten the potato mixture with about ⅓ of the whipped egg whites by gently stirring, and then fold the remaining into the lightened potato mixture.

4. Fit the Cuisinart® Griddler® Elite with the griddle plates and preheat both plates to 350°F. Spread the oil/clarified butter on the hot griddle plates (about ½ tablespoon per plate). Once oil/butter is hot, drop about 1 tablespoon of batter per blini (a 1½-inch small, ladle works well). Cook about 3 to 4 minutes per side or until golden brown and cooked through.

5. Repeat with remaining batter.

6. To serve: top with smoked salmon, caviar, horseradish sauce, smoked trout and/or crème fraiche and chopped chives.

*If choosing to use clarified butter you can either purchase Ghee in specialty or gourmet stores, or in the international section of some grocery stores. If you want to make it yourself, melt 1 stick (or desired amount) of butter in a small saucepan. Once melted skim off any foam on the surface and then pour butter into a separate container, being careful to not pour in any white solids or the whey - strain through a cheese cloth if necessary. The benefit of clarified butter is that it is able to be heated to higher temperatures without burning, which makes it excellent for sautéing.

Nutritional information per blini:
Calories 33 (31% from fat) • carb. 4g • pro. 1g • fat 1g • sat. fat 0g • chol. 18mg • sod. 151mg • calc. 8mg • fiber 0g

Classic Tomato Bruschetta

The Griddler® Elite's independently heated plates makes the perfect bruschetta easy, keeping bread warm on the bottom while melting cheese on top.

Griddler® Elite Cooking Position: Flat and Closed
Plate Side: Grill

Makes 16 bruschetta

16 slices (½-inch thick) French bread
4 tablespoons extra virgin olive oil, divided, plus 1 teaspoon
1 pint grape tomatoes, quartered (about 1½ cups)
½ teaspoon sea or 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 grill with the grill plates and preheat both plates to 450˚F.

2. Brush each side of the bread with about 2 tablespoons of the olive oil. 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 the Parmesan. Setting the cover height adjuster at the highest notch, close the upper plate until it is sitting just above the Parmesan, but not touching it. Let the bruschetta cook until the cheese is just melted, about 5 minutes.

5. Serve immediately.

Nutritional information per bruschetta:
Calories 67 (34% from fat) • carb. 9g • pro. 2g • fat 3g • sat. fat 1g • chol. 1mg • sod. 138mg • calc. 21mg • fiber 1g

Stuffed Portabellas

A great way to start dinner. Pass a plate of these around while you are waiting for the rest of your meal to finish cooking.

Griddler® Elite Cooking Position: Closed
Plate Side: Griddle

Makes 6 servings

6 portabella caps, stems removed and saved or discarded
3 garlic cloves
¾ cup panko (Japanese-style) breadcrumbs
½ teaspoon dried basil
¾ teaspoon dried oregano
2 tablespoons chopped fresh parsley
¼ teaspoon fresh thyme leaves
¼ teaspoon lemon zest
½ teaspoon sea or kosher salt
½ teaspoon freshly ground black pepper
¼ cup extra virgin olive oil, divided
¾ cup grated Parmesan
6 portabella caps, stems removed and saved for a separate use or discarded

1. Fit the grill 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 mixing bowl and add 2 tablespoons of oil and the Parmesan. Reserve.

3. Brush the tops and bottoms of the mushrooms with 2 tablespoons of the oil. Place on the lower preheated grill plates and using the cover height adjuster, gently close so that the

upper plate is just slightly 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 Warm. Open the grill and evenly divide the mushroom mixture among the tops of the grilled portabellos. Setting the cover height adjuster at the highest notch, close the upper plate until it is sitting just above the mushrooms. 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) • carb. 9g • pro. 9g • fat 16g • sat. fat 5g • chol. 15mg • sod. 404mg • calc. 190mg • fiber 1g

The All American Burger

Start with the best beef you can find, then simply season, partially griddle, top with blue cheese, and finish cooking. The Cuisinart® Griddler® Elite does it all!

Griddler® Elite Cooking Position: Closed
Plate Side: Grill

Makes 6 servings

2	pounds ground beef round or chuck (freshly ground if possible)
1½	teaspoons sea or kosher salt
¾	teaspoon freshly ground black pepper
½	teaspoon garlic powder
3	tablespoons crumbled blue cheese, divided

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

2. Working the ground chuck as little as possible, mix in a large bowl with the salt, pepper and garlic powder. Shape into six 6-ounce patties, about 4 inches in diameter. The best way to do this is to use a 4-inch round cookie cutter: Put 6 ounces of meat at a time into the cookie cutter and gently press to evenly fill. All burgers should be the same thickness for optimal results. Use your thumb to press a dimple into the center of each patty.

3. When the unit has preheated, place the burgers on the lower grill plate, evenly spaced. Using the cover height adjuster, close the upper plate so the hinge is set to the position where the upper grill plate is just sitting on the burgers without pressing them.

4. Contact grill for 5 minutes for rare burgers. Then open the unit and top with the blue cheese, ½ tablespoon per burger. Setting the cover height adjuster, close the upper grill plate so it is sitting over the blue cheese but not touching it. Grill for an additional 2 minutes, or until the cheese is just melted.

5. Remove burgers and serve immediately.

Note: For toasted buns, cut in half and grill in the closed position, with the adjustable hinge left in the position where it was just touching the tops of the burgers. Grill for about 30 seconds right after removing burgers.

Nutritional information per burger:
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® Elite 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 19), very thinly sliced
- 1 large sour or dill pickle, sliced

1. Fit the Cuisinart® Griddler® Elite with the grill plates and preheat both plates to 350˚F.

2. Lightly brush the outside of each roll with the softened butter.

3. Spread the inside of each half with 1 teaspoon mustard. Evenly divide the Swiss, ham, pork and pickles and place on the bottom of each roll, 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 bread is golden, toasty and well marked, the filling is warm and cheese is melted. Halve each sandwich and serve warm.

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

Croque Monsieur/Madame

A classic French bistro lunch, be it topped with an egg (Croque Madame) or not (Croque Monsieur), this gourmet open-faced grilled cheese and ham with béchamel is about as rich as a sandwich can get.

Griddler® Elite Cooking Position: Closed and Open
Plate Side: Griddle

Makes 2 servings

- 2 slices hearty white bread
- 1 tablespoon unsalted butter, softened
- 2 teaspoons Dijon mustard or aioli
- 6 slices good quality ham (about 4 ounces)
- 3 ounces shredded Gruyére
- béchamel, for serving (recipe below)
- 2 large eggs (if making the sandwich into a croque madame)

1. Fit the grill with the griddle plates and preheat with the upper plate set to 450°F and the lower plate set to 350°F. Press the SEAR button for the upper plate only.

2. Brush the bottom side of the bread with the softened butter. Spread 1 teaspoon of the Dijon/aioli on the top of each piece of the bread. Top with the ham and then Gruyère, evenly divided between the two sandwiches.

3. Once the grill has preheated, place the assembled sandwiches on the lower plate and setting the cover height adjuster on the highest notch, close the upper plate until it is sitting just above the Gruyère. Let the sandwich cook until the cheese is fully melted on top, about 8 to 10 minutes. Note: As the cheese melts down, you can lower the upper plate a notch or two to get the best results.

4. Remove sandwiches from the grill. Pour about 1 to 2 tablespoons of béchamel over each one and serve immediately for Croques Monsieurs.

5. If you wish to make this into a croque madame, after removing the sandwich, fry two eggs on the hot griddle plate and place one on top of each sandwich, then top with the béchamel.

Béchamel Sauce

3 tablespoons unsalted butter
2 tablespoons unbleached, all-purpose flour
1½ cups whole milk
2 pinches sea or kosher salt
pinch ground nutmeg

1. Melt the butter in a saucepan placed over medium heat. Once the butter melts, stir in the flour and cook over medium heat while stirring occasionally, about 3 minutes.

2. Whisk in the milk a little at a time so that mixture is smooth and homogenous. Turn heat to medium-high and bring the sauce to a heavy simmer. Reduce heat and gently simmer until sauce thickens and coats the back of a spoon. Continue to whisk the sauce while heating to ensure it does not burn on the bottom.

3. Remove from heat and season with salt and nutmeg.

Nutritional information per sandwich:
Calories 543 (56% from fat) • carb. 29g • pro. 30g • fat 34g • sat. fat 18g • chol. 114mg • sod. 1256mg • calc. 528mg • fiber 2g

Middle-Eastern Sandwich

With a nod to the Mediterranean for this delicious combination of flavors, the Cuisinart® Griddler® Elite makes the perfect panini.

Griddler® Elite Cooking Position: Closed
Plate Side: Grill

Makes 4 servings

½ medium to large eggplant, cut into eight ½-inch slices
olive oil, for brushing
sea or kosher salt
freshly ground black pepper
8 pitas, split
½ cup hummus
½ cup tabbouleh
4 ounces feta, thinly sliced

1. Fit the grill with the grill plates and preheat both plates to 400˚F.

2. While the unit is heating, brush the eggplant slices with the olive oil and sprinkle with salt and pepper.

3. Once unit has reached temperature, place the eggplant slices on the lower grill plate and close. Grill eggplant about 3½ to 4 minutes. Remove and reserve. Lower the temperature of both the upper and lower plates to 350˚F.

4. Lightly brush the outside of each pita half with olive oil. Spread the inside of each half with hummus. Evenly divide the tabbouleh and feta among the sandwiches.

5. Place the sandwiches on the lower grill plate. Lower cover and press lightly on the handle for 30 seconds. Grill in the Closed position for about 10 minutes, or until the bread is toasted and well marked, the filling is warm and cheese is melted. Cut each sandwich into thirds and serve warm.

Nutritional information per serving:
Calories 367 (37% from fat) • carb. 47g • pro. 12g • fat 16g • sat. fat 5g • chol. 25mg • sod. 757mg • calc. 262mg • fiber 7g

Fish Tacos

Need a fun dinner party idea? Set up a make-your-own taco bar with all of the fixings! It's little work for the host so you can enjoy these light and simple tacos with your guests.

Griddler® Elite Cooking Position: Flat
Plate Side: Grill

Makes 8 Tacos

Fish:

1¼	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 sea or kosher salt
½	jalapeño, halved, seeded and thinly sliced
2	tablespoons chopped cilantro

Tacos:

2	cups shredded cabbage, about ¼ small to medium head
2	teaspoons vegetable oil
1¼	teaspoons sea or kosher salt
	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. Place 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, put the shredded cabbage, oil, salt, pepper, lime juice and chopped cilantro in a mixing bowl. Toss to combine; reserve.

3. When fish is just about done marinating, fit the grill with the grill plates and preheat both plates to 400˚F.

4. Remove fish from marinade, place on preheated grill plates and grill for 2 to 4 minutes on each side, depending on the thickness of the fish. Remove and reserve. Lower the temperature of both the upper and lower plates to Warm.

Assemble Tacos: Place tortillas on the grill plates to warm. Remove when warm and evenly divide the grilled fish among the tacos, topping them with the cabbage slaw, and then the avocado. Add a little hot sauce and a squeeze of lime.

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

Grilled Vegetables

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

Griddler® Elite 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	spears asparagus, trimmed and halved lengthwise
2	garlic cloves, smashed
3	tablespoons olive oil
½	teaspoon sea or kosher salt
	pinch freshly ground black pepper
2	sprigs fresh thyme

1. Fit the Cuisinart® Griddler® Elite with the grill plates and preheat both plates to 400˚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 21) or our All-American Burger (page 15), Onion Rings and “Chips” make the meal.

Griddler® Elite Cooking Position: Flat
Plate Side: Griddle/Grill

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 grill with one grill and one griddle plate and preheat both to 450˚F.

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.

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 and serve immediately, sprinkling with more salt if desired.

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 Chop, Cuban-Style

Latin flavors work well with pork. Be sure to get the thick-cut pork chops for the best flavor, and don't overcook, which dries pork out.

Griddler® Elite Cooking Position: Closed
Plate Side: Grill

Makes 4 servings

4 thick-cut boneless pork chops, about 2½ pounds in total
¼ cup olive oil
½ teaspoon dried oregano
½ teaspoon ground cumin
¼ to ½ teaspoon sea or kosher salt
pinch freshly ground black pepper

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

2. Once pork has marinated, fit the grill with the grill plates and preheat both plates to 425˚F.

3. Place the marinated chops on the preheated lower grill plate. Close the unit and using the cover height adjuster, adjust the upper plate so it is just resting on top of the chops. Grill for about 7 minutes, depending on thickness, or until the internal temperature registers 130˚F.

4. Remove chops from grill and let rest until internal temperature is about 140˚F.

Serving tips: These are great with spicy grilled potatoes and vegetables. Thinly sliced, they are perfect for our Cuban Sandwich on page 16.

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

Grilled Tuna with Soy Dipping Sauce

Sliced, seared tuna makes for a beautiful presentation, whether on top of a salad, or alongside some grilled vegetables.

Griddler® Elite Cooking Position: Closed
Plate Side: Grill

Makes two steaks

2	teaspoons sea or kosher salt
½	teaspoon chili powder
¼	teaspoon chipotle pepper (or substitute pinch of cayenne)
¼	teaspoon paprika
1	pound tuna steak (about 2 small steaks, each 1½ inches thick)
1 to 2	tablespoons extra virgin olive oil, in a shallow baking dish or plate

1. In a small bowl, mix the salt and spices together. Rub onto tuna and then coat the fish on both sides with olive oil.

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

3. Place the tuna on the lower griddle plate. Close the unit and using the cover height adjuster, adjust the upper plate so it is just resting on the top of the fish. Grill for 2 minutes on SEAR for rare tuna, or add an additional minute at 450°F for medium-rare/medium.

4. Allow steaks to rest for a few minutes before serving.

Nutritional information per serving:
Calories 311 (25% from fat) • carb. 1g • pro. 56g • fat 8g • sat. fat 1g • chol. 88mg • sod. 2293mg • calc. 11mg • fiber 0g

Rib-Eye Steaks

The Cuisinart® Griddler® Elite sears steaks to perfection. Use our grilling guide on page 8 to cook steaks just the way you and your family like them, from rare to well done.

Griddler® Elite Cooking Position: Flat
Plate Side: Grill

Makes two steaks

2	rib-eye steaks, 1 to 2 inches thick
2	teaspoons olive oil
½	teaspoon kosher salt
¼	teaspoon freshly ground black pepper

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

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

3. Place the marinated steak 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 top of the steaks. Allow to grill for 2 minutes on SEAR if using 1-inch steaks for rare, or add an additional minute at 450°F for medium rare. Add about 30 to 60 seconds cooking time if using 2-inch steaks.

4. Allow steaks to rest for a few minutes, and then serve with any of the following sauce 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

Salsa Verde

This bright "sauce" gives your favorite steak a delicious new kick.

Makes about ½ cup

2	strips (1 x 3-inch) jalapeño pepper, seeded
3	green onions, trimmed and cut into 1-inch pieces
2	cups packed fresh parsley, washed and very well dried
½	teaspoon sea or kosher salt
¼	teaspoon freshly ground black pepper
1	tablespoon red wine vinegar (more to taste)
1	tablespoon extra virgin olive oil

1. In a small food processor, finely chop the jalapeño and onions; scrape down the sides of the work bowl. Add the parsley, ¼ teaspoon of salt and pepper; pulse to chop. With the unit running, add the vinegar and process until all ingredients are chopped and well blended. Still running, add the olive oil and process until homogenous.

2. Taste and adjust seasoning accordingly.

Nutritional information per serving:
Calories 11 (68% from fat) • carb. 1g • pro. 0g • fat 12g • sat. fat 3g • chol. 0mg • sod. 54mg • calc. 13mg • fiber 0g

Tuscan Marinade

Just the right amounts 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 13 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 sea or 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) • carb. 0g • pro. 0g • fat 7g • sat. fat 1g
• chol. 0mg • sod. 390mg • calc. 3mg • fiber 0g

Compound Herb Butter

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

Makes ½ cup

1	small garlic clove
½	tablespoon fresh oregano
1	sprig of thyme, leaves reserved and stems discarded
2	chives, cut into 1-inch pieces
½	teaspoon sea or kosher salt
1	stick good quality butter, room temperature

1. In a small food processor, 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. Form into a log and wrap well in wax paper. Chill well.

3. Slice and place on top of grilled steaks prior to serving.

Nutritional information per serving:
Calories 51 (99% from fat) • carb. 0g • pro. 0g • fat 6g • sat. fat 4g
• chol. 15mg • sod. 49mg • calc. 2mg • fiber 0g

Steak and Roast Rub

Another option to add great flavor to your grilled steaks, this is also a great all-purpose seasoning for any beef roast, from eye-round to tenderloin.

Makes about ¼ cup

2	tablespoons coarse sea or kosher salt
1	tablespoon black peppercorns
½	tablespoon whole coriander
½	tablespoon dill seed
2	teaspoons ancho chili powder
2	teaspoons garlic powder

1. Put all spices into the 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 rub in a sealed glass jar in a dry, cool place.

Nutritional information per serving:
Calories 51 (99% from fat) • carb. 0g • pro. 0g • fat 6g • sat. fat 4g
• chol. 15mg • sod. 49mg • calc. 2mg • fiber 0g