Cuisinart®

INSTRUCTION BOOKLET

Recipe Booklet
Reverse Side



Griddler® Deluxe | **GR-150 Series**

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

IMPORTANT SAFEGUARDS

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

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. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn both Temperature Knobs of UPPER PLATE and LOWER PLATE to OFF setting, then remove plug from wall outlet.
15. **WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, ONLY AUTHORIZED PERSONNEL SHOULD DO REPAIRS.**
16. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage always unplug the unit from the electrical outlet**. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use.

If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals, or tripped over.

NOTICE

This appliance has a polarized plug (one blade is wider than the other) to reduce the risk of electric shock. This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

CONTENTS

Important Safeguards..... 3
Features and Benefits..... 4
Before the First Use..... 5
Assembly Instructions 5
Griddler® Deluxe Positions 5
Operating the Griddler® Deluxe..... 6
Cleaning and Care 7
User Maintenance..... 7
Storage..... 7
Troubleshooting Chart 8
Warranty..... 9

FEATURES AND BENEFITS

1. **Base and Cover**
   Solid construction with stainless steel self-adjusting cover.
2. **Panini-Style Handle**
   Sturdy cast-metal handle adjusts cover to accommodate thickness of food.
3. **Control Panel**
4. **Removable and Reversible Cooking Plates**
   Nonstick and dishwasher safe for easy cleanup.
   a. **Grill Side:** Perfect for grilling steak, burgers, chicken and vegetables.
   b. **Griddle Side:** Prepare pancakes, eggs, heat tortillas, even sear scallops.
5. **Drip Tray**
   Collects grease and removes from base for easy cleanup (dishwasher safe).
6. **Cleaning/Scraping Tool**
   Helps clean grill and griddle plates after cooking (dishwasher safe).
7. **Plate Release Buttons**
   Push in to release and remove cooking plates.
8. **Hinge Release Lever**
   Allows the cover to extend back to the Flat position.
9. **Cover Height Adjuster**
   Features 6 preset height positions for top melting. Locks cover closed for storage.

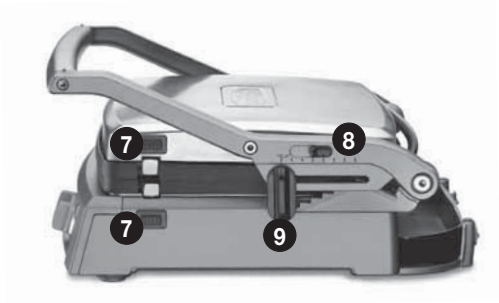
BPA Free (not shown)
All materials that come in contact with food are BPA free.













BEFORE THE FIRST USE

Remove all packaging materials and any labels or stickers from your grill. Be sure all parts (see **Features and Benefits**) have been included before discarding any packaging materials. You may want to keep the box and packing materials in the event that the unit has to be shipped in the future.

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

ASSEMBLY INSTRUCTIONS

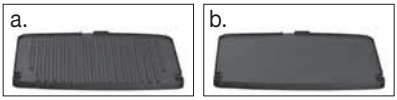
Place base on a clean, flat surface where you intend to cook, with the controls directly in front of you.

To insert the cooking plates:

1. Choose the side(s) you intend to cook on. The two cooking plates each have two sides:

   a. Grill side: ribbed surface intended for grilling steaks, hamburgers, chicken, seafood and vegetables. Also can be used for panini and other toasted sandwiches.

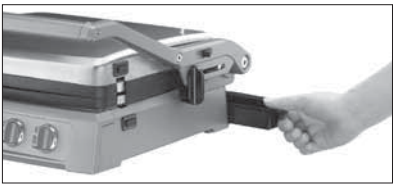
   b. Griddle side: smooth surface intended for cooking bacon and eggs, pancakes and French toast. Also can be used for panini and other toasted sandwiches.



2. Locate the metal brackets at the back of the housing. Tilt the back end of the plate and line up the cutouts at the back of the plate with the metal brackets. Slide the plate underneath the brackets and push down the front end of the plate. It will snap into place. Insert the second plate into the upper housing as you did with the first plate.



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



4. Plug the cord into a standard electrical outlet.
5. Just follow the instructions below to position the unit, and you're ready to cook!

GRIDDLER® DELUXE POSITIONS

STORAGE Position – Upper plate/cover rests flat on the lower plate/base and cover height adjuster is in Lock position.

PREHEAT Position – Upper plate/cover rests flat on the lower plate/base and cover height adjuster is in Unlock position.

OPEN COOKING Position –
To cook on lower plate only: Lift the handle so upper plate/cover is vertical. Plate does not "float" in this position.

CLOSED COOKING Position –
To Contact Grill or Panini Press: Start with unit in Open Cooking position. Lower top carefully until plate contacts food. Hinge will automatically release the plate, allowing it to "float" and rest evenly on food. If necessary, press down slightly on front of upper plate/cover wearing oven mitt to release hinge.

To Top Melt: Start with unit in Open Cooking position. Wearing an oven mitt, press down slightly on front of upper plate/cover to release hinge, allowing plate to "float." Lower it to close to the

desired height, then slide the cover height adjuster into a notch to set the position.

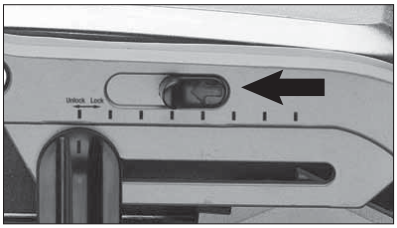


FLAT COOKING Position –
To cook on Full Grill, Full Griddle or Half Grill/Half Griddle: Upper plate/ cover opens to lie flat, level with the lower plate/base.

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

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

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



OPERATING THE GRIDDLER® DELUXE

Standard Cooking

1. Make sure the Griddler® Deluxe is in the PREHEAT position. We recommend you preheat with grill in the closed position.
2. Turn the UPPER PLATE and/or LOWER PLATE temperature to the desired setting – from Warm to 450°F.

   See below for recommendations:

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**

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

   NOTE: The first time you use the Griddler® Deluxe, it may have a slight odor and may smoke a bit. This is normal and common to appliances with nonstick surfaces.
4. When the thermostat has reached operating temperature, a green indicator light inside the chosen control will indicate that the Griddler® Deluxe is ready for cooking.
5. You may vary the setting of the control knob at any time during cooking.
6. To turn the plate(s) off, simply turn the temperature dial(s) to the OFF position.

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

SEAR Function

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

1. Follow Standard Cooking, Step 1.
2. Press UPPER SEAR and/or LOWER SEAR button to initiate SEAR function. The LED light in the UPPER PLATE and/or LOWER PLATE temperature dial will go off.

3. The LED light around the UPPER SEAR and/or LOWER SEAR button(s) will illuminate red indicating the unit is heating to 500˚F.
4. When the plate(s) reach the SEAR temperature, the LED light around the UPPER SEAR and/or LOWER SEAR button(s) will turn green and will flash ten times to allow enough time to put the food on the plate(s).
5. After 10 seconds, the green light will stop flashing and the upper and/or lower plates will sear for 2 minutes.
6. When the sear cycle has finished, the LED light around the UPPER SEAR and/or LOWER SEAR button(s) will go off and the unit will adjust to the temperature(s) selected on the corresponding temperature knobs.
7. To cancel SEAR, press the SEAR button(s) again. The LED light(s) will turn off and the unit will adjust to the temperature(s) selected on the corresponding temperature knobs.

CLEANING AND CARE

1. Once you have finished cooking, turn Plate Selector dial(s) to the OFF position and unplug the power cord from the wall outlet. **Allow the unit to cool down for at least 30 minutes**.
2. Use the cleaning/scraping tool to remove any leftover food from the cooking plate(s).
3. Dispose of grease from the drip tray, once cooled.
4. Press the plate release buttons to remove cooking plates from the housing. Be sure that the plates have cooled completely before handling (at least 30 minutes).



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

USER MAINTENANCE

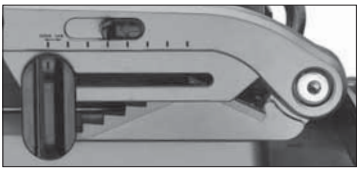
- Always exercise caution when handling the Griddler® Deluxe during cooking. Open and close the unit using the handle only. Do not touch the arms or top cover during or immediately after cooking, as they become hot during use. We recommend you wear oven mitts when handling the Griddler® Deluxe to prevent burns.
- Never use metal utensils, which will scratch the nonstick plates. Instead, use wooden or heat-proof plastic utensils.
- Never leave plastic utensils in contact with the hot grill plates. This includes the cleaning tool that is included.
- In between recipes, use cleaning/scraping tool to scrape excess food buildup through grease channels and into the drip tray. Wipe off any residue with a paper towel before proceeding with next recipe.
- Allow the Griddler® Deluxe to cool down completely (at least 30 minutes) before cleaning.
- Any other servicing should be performed by an authorized service representative.

STORAGE

- Wrap the power cord around the cord storage clips at the back of the base.



- Store clean cooking plates and drip tray in the unit.
- Lock unit closed by sliding the cover height adjuster to the Lock position.



Troubleshooting Chart

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?	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 your Griddler® Deluxe is not turned off or if you do not change any settings, it will shut off automatically after 2 hours. This is a safety feature. To reactivate, simply turn either dial.
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 temperature dial for your new selection.
	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 SEAR preheat. Once the SEAR cycle is complete, the unit will revert back to previously selected temperatures.
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 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 consumers only. You are a consumer if you own a Cuisinart® Griddler® Deluxe that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

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

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

CALIFORNIA RESIDENTS ONLY

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

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

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

BEFORE RETURNING YOUR CUISINART PRODUCT

If your Cuisinart® Griddler® Deluxe should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number 1-800-726-0190 for additional information from our Customer Service Representatives or send the defective product to Customer Service at Cuisinart, 7475 North Glen Harbor Blvd., Glendale, AZ 85307.

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

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

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

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

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

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

NOTES

NOTES

NOTES

©2019 Cuisinart
East Windsor, NJ 08520
Printed in China

12CE123604

E IB-11144B

Any trademarks or service marks referred to herein are the trademarks or service marks of their respective owners.

NOTES

½ tablespoon whole coriander
½ tablespoon dill seed
2 teaspoons ancho chili powder
2 teaspoons garlic powder

1. Put all spices into a Cuisinart® Spice Grinder. Pulse about 10 to 12 times to chop and blend.

2. Rub 1 tablespoon (more or less as desired) onto each 1-inch steak.

3. Store remaining rub in an airtight container 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

Chocolate Griddle Cakes

Serve these cakes dusted with confectioners' sugar, drizzled with maple syrup, or with a dollop of freshly whipped cream and a drizzle of chocolate sauce for a simple dessert.

Griddler® Deluxe Cooking Position: Flat
Plate Side: Griddle

Makes 8 griddle cakes

¾ cup unbleached, all-purpose flour
¼ cup cocoa powder, sifted
¼ teaspoon kosher salt
½ teaspoon baking soda
2 tablespoons granulated sugar
¾ cup buttermilk, room temperature
1 large egg, room temperature
1½ tablespoons unsalted butter, melted and cooled to room temperature
¼ teaspoon pure vanilla extract

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

2. While the grill is preheating combine the flour, cocoa powder, salt, baking soda, and granulated sugar in a medium bowl. Stir with a whisk to blend.

3. Combine the buttermilk, egg, melted butter and vanilla. Whisk to combine. Add the buttermilk/egg mixture to the dry ingredients and stir until just blended. Do not over-mix.

4. Using a ¼-cup measure, drop batter onto the preheated griddle plates. Cook cakes until bubbles form on the surface, about 3 to 4 minutes; flip and cook until done, about 3½ minutes longer.

Nutritional information per griddle cake:
Calories 89 (31% from fat) • carb. 13g • pro. 3g • fat 3g • sat. fat 2g • chol. 30mg • sod. 148mg • calc. 32mg • fiber 0g

Tuscan Marinade

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

Makes enough for two 1-inch steaks

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

1. In a small bowl, combine all ingredients. Pour over steaks to fully coat and marinate for 1 hour.

2. Follow instructions in chart on page 8 for grilling steaks.

Nutritional information per serving:
Calories 67 (97% from fat) • 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 put a pat of the butter inside a burger before grilling for extra richness and flavor.

Makes ½ cup

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

1. In a small food processor or chopper, chop the garlic, oregano, thyme and chives. Scrape down the sides of the work bowl and add the salt and butter. Process until completely smooth.

2. Place butter onto a piece of plastic wrap and roll into the shape of a log, twisting the ends of the plastic to seal. Chill well.

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

Nutritional information per serving:
Calories 51 (99% from fat) • 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 kosher salt (be sure that it is coarse)
1 tablespoon black peppercorns

Continues to next page

1. In a small saucepan, combine the soy sauce, mirin, brown sugar, garlic, ginger, zest, juice, sesame oil and scallion. Set over medium heat and bring to a boil. Allow to cook until mixture is reduced by about half and the liquid has become thick and syrupy – this should take around 20 minutes, depending on the stove being used. Set aside to cool slightly.

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

3. Place the salmon on the lower grill plate, flesh side down. Cook for 4 to 5 minutes, until the edges are cooked (interior of fish will only be cooked about halfway through at this point). Flip the fish and then brush with some of the reserved glaze. Using the cover height adjuster, carefully close the upper grill plate so the plate is just above the top of the fish, but not touching it. Grill until cooked through, an additional 4 to 5 minutes (flesh will flake away with a fork, but still be bright pink inside).

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

Nutritional information per serving:
Calories 508 (39% from fat) • carb. 27g • pro. 53g • fat 23g • sat. fat 3g • chol. 125mg • sod. 2329mg • calc. 37mg • fiber 0g

Rib-Eye Steaks

The Cuisinart® Griddler® Deluxe 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® Deluxe Cooking Position: Closed
Plate Side: Grill

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

3. Place the marinated steaks on the lower grill plate. Close the unit and using the cover height adjuster, adjusting the upper plate so it is just resting on the top of the steaks. Allow to grill for 2 minutes on SEAR with an additional 1 to 2 minutes at 450°F, if using 1-inch steaks for rare, or an additional 3 to 4 minutes for medium rare. (Refer to the Steak Chart on page 8 for more specific grilling times.)

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

Nutritional information per serving:
Calories 331 (35% from fat) • carb. 0g • pro. 52g • fat 12g • sat. fat 3g • chol. 136mg • sod. 699mg • calc. 46mg • fiber 0g

Garlic and Herb Marinated Lamb Chops

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

Griddler® Deluxe Cooking Position: Flat
Plate Side: Grill

Makes 4 to 6 servings

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

1. Combine the garlic, rosemary, black pepper and olive oil in a medium stainless bowl. Place chops in marinade to coat all sides. Scrape out the remaining marinade with a rubber spatula and drizzle over the chops and refrigerate for up to 24 hours.

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

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

4. When the unit has preheated, place the lamb chops evenly spaced across the lower plate. Using the cover height adjuster, carefully close the upper grill plate so the plate is just touching the top of the chops (this is so the juices are not pressed out of the lamb). Grill for 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

Teriyaki Glazed Salmon

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

Griddler® Deluxe Cooking Position: Closed
Plate Side: Grill

Makes 4 servings

- 1 cup soy sauce, reduced sodium
- ¼ cup mirin (Japanese rice wine)
- 3 tablespoons packed light brown sugar
- 3 small garlic cloves, grated (will come to about 1 teaspoon after grating)
- 1 ½-inch piece fresh ginger, peeled and grated
- 1 medium orange, zested and then half juiced (about 1 teaspoon zest, ¼ cup juice)
- 2 tablespoons sesame oil
- 1 scallion, trimmed and cut into 2-inch pieces
- 2 pounds salmon fillet (or four 8-oz fillets)
- ¼ teaspoon kosher salt
- ½ tablespoon olive oil
- ¼ teaspoon sesame seeds, for serving

Continues to next page

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 Chops, 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® Deluxe Cooking Position: Closed
Plate Side: Grill

Makes 4 servings

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

1. Put 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 Griddler® Deluxe with the grill plates and preheat both plates to 425°F.

3. Place the 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 14.

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 Vegetables

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

Griddler® Deluxe Cooking Position: Flat
Plate Side: Grill

Makes 4 to 6 servings

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

1. Fit the Griddler® Deluxe with 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 20) or our All-American Burger (page 13), onion rings and "chips" make the meal.

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

Continues to next page

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

Nutritional information per sandwich:
Calories 559 (41% from fat) • carb. 25g • pro. 57g • fat 25g • sat. fat 6g • chol. 155mg • sod. 876mg • calc. 165mg • fiber 3g

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

2. While fish is marinating, 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 Griddler® Deluxe 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 warmed through 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

1. Fit the Griddler® Deluxe with the grill plates and preheat the top plate to 450°F and the bottom plate to 350°F.

2. While the grill is preheating, spread 1/2 tablespoon each of the mustard and fig jam on top of each slice of bread. Evenly divide the turkey, sliced apple and then the Cheddar on top of each piece of bread.

3. When the unit is ready, place the sandwiches on the lower grill plate. Using the cover height adjuster, close the upper plate so the hinge is set to the position where the upper grill plate sitting just above the cheese but not touching it.

4. Cook sandwiches for 5 to 7 minutes, or until cheese is melted.

Nutritional information per sandwich:
Calories 413 (40% from fat) • carb. 34g • pro. 29g • fat 14g • sat. fat 9g • chol. 82mg • sod. 1499mg • calc. 355mg • fiber 5g

Smothered Chicken Sub

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

Griddler® Deluxe Cooking Position: Closed
Plate Side: Grill

Makes 4 servings

1	small onion, thinly sliced
1	medium red bell pepper, thinly sliced
1	medium yellow bell pepper, thinly sliced
10	white button mushrooms, thinly sliced (or you may purchase about 1½ cups sliced mushrooms)
¾	teaspoon kosher salt, divided
½	teaspoon freshly ground black pepper, divided
¼	cup olive oil, divided
4	medium to large boneless, skinless chicken breasts (about 2 pounds)
4	thin slices Provolone
4	hero rolls (7 inches in length – also called French or grinder rolls), split width-wise, but not cut all the way through

1. Fit the Griddler® Deluxe with the grill plates and preheat both plates to 400°F.

2. While the grill is preheating, toss the onion, peppers and mushrooms with ½ teaspoon of the salt, ¼ teaspoon of the pepper and 2 tablespoons of the olive oil. Once grill is ready, place the vegetables on the lower grill plate. Close cover and grill until tender, about 10 minutes. Remove and reserve vegetables.

3. While vegetables are cooking, season chicken breasts on both sides with the remaining salt, pepper and oil. Once vegetables have been removed, place chicken breasts on the lower plate. Close cover and grill for about 7 to 9 minutes, or until chicken is cooked through. With about 1 to 2 minutes remaining, evenly divide the grilled vegetables onto the chicken, and then top with a slice of cheese. Using the cover height adjuster, close the upper plate so the hinge is set to the position where the upper grill plate is sitting just above the cheese but not touching it. Allow to cook until cheese is melted.

4. Using tongs or a heat-proof spatula, carefully remove the chicken and allow to rest for a few minutes.

5. While chicken is resting, place rolls, cut side down, on the hot grill. Close cover and grill for about 3 to 4 minutes to lightly toast.

Continues to next page

5. Remove burgers and serve immediately.

NOTE: For toasted buns, halve the buns and grill in the Closed position, using the cover height adjuster so that the upper plate is just touching the tops of the buns. Grill for about 30 seconds right after finishing 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® Deluxe Cooking Position: Closed
Plate Side: Grill

Makes 4 servings

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

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

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

3. Spread the inside of each half of the roll with 1 teaspoon mustard. Evenly divide the Swiss, ham, pork and pickles and put on the bottom of each roll, starting and ending with the cheese. Top with the other halves of the rolls, buttered side up.

4. When the unit is ready, place the sandwiches on the lower grill plate. Lower cover and press lightly on the handle for 30 seconds. Grill for 5 minutes, until the roll is golden, and well toasted, the filling is warm and cheese is melted. Halve each sandwich and serve warm.

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

Open-Faced Turkey Sandwich

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

Griddler® Deluxe Cooking Position: Closed
Plate Side: Grill

Makes 4 servings

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

Continues to next page

¾ cup grated Parmesan
6 portabella caps, stems removed and saved for a separate use or discarded

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

2. While the unit is preheating, chop the garlic in a Cuisinart® Food Processor or Chopper. Add the panko, herbs, zest, salt and pepper, and process until combined. Transfer to a mixing bowl and add 2 tablespoons of oil and the Parmesan. Reserve.

3. Brush the tops and bottoms of the mushrooms with the remaining 2 tablespoons of the oil. Place on the lower preheated grill plate and using the cover height adjuster, gently close so that the upper plate is just touching the tops of the mushrooms. Grill 30 seconds to 1 minute, or until grill marks are visible.

4. Keeping the top plate at 450˚F, reduce the bottom plate to Warm. Open the grill and evenly divide the mushroom mixture among the tops of the grilled portabellas. 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, grill, top with blue cheese, and finish cooking. The Cuisinart® Griddler® Deluxe does it all!

Griddler® Deluxe Position: Closed
Plate Side: Grill

Makes 6 servings

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

1. Fit the Griddler® Deluxe 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 6 patties, about 4 inches in diameter. The best way to do this is to use a 4-inch round cookie cutter: Divide meat equally into six portions, put each into 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 (this will result in a medium-rare burger by the end of cooking). 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.

Continues to next page

Classic Tomato Bruschetta

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

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

Makes 16 bruschetta

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

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

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

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

4. Keeping the upper plate at 450˚F, reduce the lower plate to Warm. Move all toasted bread to the lower plate and distribute the tomato mixture evenly on each piece, then top with 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® Deluxe Cooking Position: Closed
Plate Side: Grill

Makes 6 servings

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

Continues to next page

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 put them on a clean plate, separating the layers with wax paper. Cover with plastic and refrigerate for 1 hour before cooking (this helps keep the crab cakes together when cooking and melds the flavors).

4. Fit the Griddler® Deluxe with the griddle plates and preheat both plates to 400°F. Brush the 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

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

Griddler® Deluxe 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
kosher salt, to taste

1. Fit the Griddler® Deluxe with the griddle or grill plates and preheat both plates at 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

8 to 10 slices challah bread, ¾-inch thick (Depending on the size of the loaf, you will find between 8 and 10 slices will soak up all of the batter. Should be about ¾ of a 1-pound loaf.)
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 in the milk mixture, turning so both sides are saturated.

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

4. Remove and reserve the cooked French toast in a warm oven and then repeat with remaining soaked bread 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® Deluxe Cooking Position: Flat
Plate Side: Griddle

Makes 16 crab cakes

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

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

Continues to next page

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® Deluxe Cooking Position: Flat
Plate Side: Griddle

Makes about twelve 4-inch pancakes

2	large eggs
¾	cup reduced-fat milk
½	teaspoon pure vanilla extract
1	cup plus 2 tablespoons unbleached, all-purpose flour
1	tablespoon baking powder
1	tablespoon granulated sugar
½	teaspoon table salt
2	tablespoons unsalted butter, melted and cooled (plus more for griddle plates if desired)

1. Fit the Griddler® Deluxe with the griddle plates and preheat both plates to 400°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 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 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 to 3 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 rich and delicious French toast.
Topped with fresh fruit, it makes breakfast a real treat for your family!

Griddler® Deluxe Position: Flat
Plate Side: Griddle

Makes 8 to 10 servings

8	large eggs
1½	cups reduced-fat milk
1	tablespoon pure vanilla extract
2	tablespoons pure maple syrup
1	teaspoon ground cinnamon
1	pinch ground nutmeg
1 to 2	pinches table salt

Continues to next page

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. Remember to always monitor the temperature of your steaks to achieve desired doneness.

Preparation:	Season to taste. Drain off marinade completely if marinated before grilling. Bring to room temperature for best results.
Plate and Position	Grill; Closed
Cooking Instructions	Two-minute SEAR (with 450°F as the default). Put the steak(s) on the preheated lower grill plate. Using the cover height adjuster, set the upper plate so it is just sitting on top of the steak, but not pressing it.

Steak Doneness	1" thick steak	1.5" thick steak	2" thick steak
Rare (120-125°F)	SEAR + 1 - 2 minutes	SEAR + 2 - 3 minutes	SEAR + 5 - 8 minutes
Medium-Rare (130-135°F)	SEAR + 2 - 4 minutes	SEAR + 3 - 5 minutes	SEAR + 8 - 12 minutes
Medium (140-145°F)	SEAR + 4 - 5 minutes	SEAR + 5 -6 minutes	SEAR + 12 - 18 minutes
Medium-Well (150-155°F)	SEAR + 5 - 6 minutes	SEAR + 6 - 7 minutes	SEAR + 18 - 25 minutes
Well (160°F+)	SEAR + 6 minutes and up	SEAR + 7 minutes and up	SEAR + 25 minutes and up

Steak Tips

- Allow steaks to sit at room temperature at least 15 minutes before grilling.
- Allow steaks to rest at 5 minutes after grilling so juices are able to redistribute before cutting. Otherwise all of that delicious juice will be on your plate and not in your steak.
- For the larger 2-inch steaks grill all 4 surfaces for even cooking.

Sandwich	Type	Prep It	Build It	Cook It
The Californian	Panini	Grill Position and Plates: Closed; Grill or Griddle Preheat Temperature: 400°F upper and lower Ingredients: 8 slices of your favorite sandwich bread • olive oil for brushing bread • grilled chicken breast*, sliced • sprouts • avocado, sliced • tomato, sliced • Cheddar *This can be coated with olive oil, salt and pepper and then grilled beforehand, or use any leftover chicken that you may have.	While grill is preheating, assemble your sandwiches: Lightly brush one side of each slice of bread with the olive oil. Evenly distribute the chicken, sprouts, avocado, tomato and cheddar on 4 slices of the bread, with the oiled side down. Top with the other slices of bread, oiled side up.	Open grill carefully and place prepared sandwiches on the hot plate. Close grill and set the cover height adjuster so upper plate is just sitting on top of the bread. Allow to cook for about 5 minutes, or until bread is crispy and cheese is fully melted.
The Gobbler	Open-Faced	Grill Position and Plates: Closed; Grill or Griddle Preheat Temperature: 400°F upper and lower Ingredients: 4 slices of white sandwich bread • butter for brushing bread • mayonnaise • sliced turkey • prepared stuffing • cranberry sauce • Swiss cheese	While grill is preheating, assemble your sandwiches: Lightly brush one side of each slice of bread with the butter. Spread mayonnaise on the inside of the slices. Evenly distribute the turkey, stuffing, cranberry sauce and Swiss cheese on the 4 slices of bread, with the buttered side down. Top with the other slices of bread, buttered side up.	Open grill carefully and place prepared sandwiches on the hot plate. Using the cover height adjuster, close upper plate until it is sitting right above the top of the sandwich, not touching it. Allow to cook for about 5 minutes, or until bread is crispy and cheese is fully melted.
The Niçoise	Panini	Grill Position and Plates: Closed; Grill or Griddle Preheat Temperature: 400°F upper and lower Ingredients: 8 slices of thickly cut rustic-style bread • olive oil, for brushing bread • tapenade • grilled tuna steak, sliced • sliced tomatoes	While grill is preheating, assemble your sandwiches: Lightly brush one side of each slice of bread with the oil. Evenly distribute the tuna and tomatoes on 4 slices of the bread, with the oiled side down. Spread the tapenade on the inside of the other 4 slices. Top sandwiches with these slices, tapenade facing down.	Open grill carefully and place prepared sandwiches on the hot plate. Close grill and set the cover height adjuster so upper plate is just sitting on top of the bread. Allow to cook for about 5 minutes, or until bread is crispy.
Chocolate Panini	Panini	Grill Position and Plates: Closed; Grill or Griddle Preheat Temperature: 400°F upper and lower Ingredients: 8 slices of good quality rustic bread • olive oil, for brushing bread • 4 ounces semi-sweet chocolate, chopped (you may also use Nutella®, about 2 tablespoons per sandwich)	While grill is preheating, assemble your sandwiches: Lightly brush one side of each slice of bread with the oil. Top the un-oiled side of four pieces with the chocolate. Top with the other slices of bread, oiled sides facing up.	Open grill carefully and place prepared sandwiches on the hot plate. Close grill and set the cover height adjuster so upper plate is just sitting on top of the bread. Allow to cook for about 5 minutes, or until bread is crispy and chocolate is melted.

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 melt, 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: 400°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. 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: 400°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; 400°F lower Ingredients: 4 slices of your favorite sandwich bread • 1 cup of either chicken, tuna, turkey or egg salad • 4 slices (about 4 ounces) Swiss, Cheddar or American cheese	While grill is preheating, assemble your sandwiches: Lay the four slices of bread on a plate or tray. Top with the salad, and then with the cheese.	Open grill carefully and place prepared sandwiches on the hot plate. Using the cover height adjuster, close upper plate until it is sitting right above the top of the sandwich, not touching it. Cook until cheese is melted, about 5 to 7 minutes.
The Meat Lovers	Panini	Grill Position and Plates: Closed; Grill or Griddle Preheat Temperature: 400°F upper and lower Ingredients: 8 slices of your favorite sandwich bread • softened butter, for brushing bread • brown deli mustard • 16 ounces of your favorite deli meats (roast beef, turkey, ham, pastrami, etc.) • 6 to 8 ounces Swiss cheese	While grill is preheating, assemble your sandwiches: Lightly brush one side of each slice of bread with the softened butter. Brush the inside of 4 of the slices with the mustard. Evenly distribute the meat on top of half of the bread, buttered side down. Top with the Swiss, and then place the other slice of bread, mustard-side down, on top.	Open grill carefully and place prepared sandwiches on the hot plate. Close grill to press the sandwich. Allow to cook for about 5 minutes, or until bread is crispy and cheese is fully melted.

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 in the closed position for 5 minutes. Open unit and carefully top dough with remaining ingredients, finishing with the cheese. Using the cover height adjuster, close upper plate until it is sitting right above the top of the pizza, not touching it. Cook until cheese is melted, about 10 to 15 minutes.
Ricotta, Fig and Prosciutto	¾ to 1 pound pizza dough olive oil for brushing ½ cup ricotta, strained 1 tablespoon grated Parmesan salt and pepper, to taste figs, sliced prosciutto, torn into small pieces Brie, sliced blue cheese, crumbled honey, for finishing	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 1 medium onion, sliced and griddled/grilled ½ cup pizza sauce 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.

continues next page

Food	Preparation	Plate and Position	Suggested Grilling Temperatures and Times
Quesadillas	Prepare quesadillas according to your favorite recipe.	Grill or Griddle; Closed (with cover height adjuster)	Preheat both plates to 400°F. Put the prepared quesadilla on the preheated lower plate. Close the top and using the cover height adjuster, set the upper plate so it is just sitting on top of the quesadillas. Grill for about 2 to 3 minutes, depending on thickness and filling of the quesadillas.
Eggs	Fried or over-easy. Up to 4 eggs per plate.	Griddle; Open or Flat	Preheat to 350°F. Break the eggs onto the hot griddle plates. Flip once whites are set, about 3 to 3½ minutes, and then remove when cooked to desired doneness.
French Toast	Prepare French toast as desired.	Griddle; Open	Preheat to 350°F. Flip after 3 to 5 minutes, depending on thickness. Cook for an additional 2 to 3 minutes.
Steak & Eggs	Up to 2 inches thick. Season to taste. Drain off marinade well if marinated before grilling.	Grill and Griddle; Open	Preheat lower plate to 350°F; upper plate to 450°F. Put the seasoned steak(s) on the preheated upper grill plate. Grill for about 4 to 10 minutes per side, depending on thickness and desired doneness. After flipping steak(s) to cook the second side, add the eggs to the preheated griddle plate and cook for 3 to 3½ minutes per side. At that time, the steaks should be done as well (or shortly thereafter, depending on the thickness).
Vegetables	Have vegetables evenly cut. Season or marinate if desired.	Grill; Open, Flat or Closed (if closed, be sure that the vegetables are all the exact same thickness, or results will be uneven)	Preheat to 400°F. Grill until tender. This will vary depending on the types of vegetables used, but should take between 10 and 30 minutes. Refer to our recipe on page 17 for more specifics.
Pizza (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 450°F with the unit closed. Open to add toppings and using the cover height adjuster, close upper plate until it is sitting right above the top of the pizza, not touching it. Cook until cheese/toppings are melted and browned, about 10 to 15 minutes.

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 cover height adjuster and top-melting feature of the Cuisinart® Griddler® Deluxe makes it the perfect tool for grilled pizzas. You can always start out with our classic Grilled Pizza on page 11 and build from there, or you can take some components from the options below as a fun treat for your family.

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.

continues next page

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 20 to 25 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. Allow to come to room temperature for best results.	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 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, then the grill will revert to 450°F. Cook for 2 to 5 minutes, depending on thickness and desired doneness. Rest for 5 minutes before serving. 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. Rest for 5 minutes before serving.
Chicken Breasts (boneless)	Pound to an even thickness of no more than 1 inch.	Grill; Closed	Preheat to 400°F. Cook for 7 to 9 minutes. (Internal temperature should be 165˚F - juices will run clear with no signs of pink.)
Chicken Thighs (boneless)	Spread to even thickness.	Grill; Closed	Preheat to 400°F. Cook for 8 to 10 minutes. (Internal temperature should be 170˚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	Preheat to 400˚F. Cook for 6½ to 7 minutes when grilling in the Closed position. 7 to 12 minutes in the Flat position, flipping halfway through. Timing depends on the firmness of the fish.
Beef, hamburgers	Shape meat into burgers of even weight and thickness.	Grill; Closed (with cover height adjuster)	Preheat to 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 4 to 8 minutes, depending on thickness and desired doneness.
Beef, cheeseburgers	Shape meat into burgers of even weight and thickness.	Grill; Closed (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, fresh	Prick links with tines of fork or tip of paring knife.	Grill or Griddle; Closed	Preheat to 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. Close the top. Grill for about 12 minutes (turning halfway through) 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 400°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 cover height adjuster)	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, about 5 to 7 minutes, depending on the type of sandwich.

continues next page

Table of Contents

COOKING GUIDE AND FOOD TEMPERATURE CHART 3
PIZZA CHART 4
SANDWICH CHART 6
STEAK CHART 8
RECIPES 9
Perfect Pancakes 9
Challah French Toast 9
Crab Cakes 10
Grilled Pizza 11
Classic Tomato Bruschetta 12
Stuffed Portabellas 12
The All-American Burger 13
Cuban Sandwich 14
Open-Faced Turkey Sandwich 14
Smothered Chicken Sub 15
Fish Tacos 16
Grilled Vegetables 17
The Perfect Combination: Grilled Potato "Chips" and Onion Rings 17
Grilled Pork Chops, Cuban-Style 18
Garlic and Herb Marinated Lamb Chops 19
Teriyaki Glazed Salmon 19
Rib-Eye Steaks 20
Tuscan Marinade 21
Compound Herb Butter 21
Steak and Roast Rub 21
Chocolate Griddle Cakes 22

The GRIDDLER® DELUXE

a guide to perfect meals

Instruction Booklet
Reverse Side



Cuisinart®

Version no.:	GR150 series IB-11144B
Size :	140mm(W) X 216mm(H)
Material:	105gsm gloss artpaper for Whole book
Coating:	gloss varnishing in cover
Color (Front):	4C+1C(black)
(Back):	1C+1C(black)
Date:	07/26/19 Co-ordinator : Astor You / Scias Liu

XieFaXing Des cription : GR150 series IB-11144B OPERATOR:Song

XieFaXing Code : E-GR150 series IB-11144B

