

THE ULTIMATE BURGER

Recipe Book



PowerXL
products that excel

BURGER EXPRESS GRILL



TABLE OF CONTENTS

PowerXL products that excel **BURGER EXPRESS GRILL**

QUICK START GUIDE.....4 ▼	PIZZA BURGER.....13 ▼	TURKEY DINNER BURGER.....24 ▼	MUSHROOM & SWISS STUFFED PLANT-BASED BURGER.....32 ▼
UNSTUFFED BURGER.....6 ▼	MEATBALL BURGER.....14 ▼	CHORIZO BURGER STUFFED WITH JALAPEÑO JACK.....26 ▼	SAUSAGE & PEPPER BURGER.....34 ▼
TURKEY BURGER.....6 ▼	SPINACH- & FETA-STUFFED SALMON BURGER.....16 ◀	BREAKFAST SANDWICH.....28 ▼	
SAUSAGE BURGER.....6 ▼	CAPRESE-STUFFED CHICKEN BURGER.....18 ▼	HOT DOG-STUFFED CHEESEBURGER.....28 ▼	
CHEDDAR- & BACON-STUFFED BURGER.....8 ▼	FETA- & PEPPERONCINI-STUFFED LAMB BURGER.....20 ▼	BISON BACON BLUE CHEESE BURGER.....29 ▼	
STUFFED JALAPEÑO POPPER BURGER.....10 ▼	CRAB CAKE WITH SHRIMP.....22 ▼	MACARONI & CHEESE BURGER.....30 ▼	
CORNBREAD HAMBURGER ROLLS.....12 ◀			

Recipe Ratings



Quick Start Guide

See owner's manual for complete instructions and important safety information before using this product.

IMPORTANT: Unpack all parts from the box and remove any clear or blue protective film on the components. Wash with warm, soapy water before first use (only select accessories are dishwasher safe).



STEP 1

Ensure the appliance is closed, latched, and rotated onto the side with the Grill Plate side down. Plug the power cord into an electrical outlet. Wait for the appliance to preheat, which takes 3-5 minutes. Unlatch and open the appliance, being careful not to touch the interior. Add about 3.5 oz of meat.



STEP 2

Ensure that the pressing side of the Presser Plate is facing downward. Close to create a pocket in the meat.



STEP 3

Fill the pocket with about 1 oz of filling (or enough to fill the pocket), leaving space for the second layer of meat. Do not fill over the top because overfilling will cause leaking during the cooking process.



STEP 4

Add the second layer of meat (about 2 oz). Flip the Presser Plate so that the flat side is facing downward and secure in place.



STEP 5

Close the top lid over the meat and lower section and secure the latch. Flip the appliance over so the cavity part is now on the top, which allows the grease to drain into the Drip Tray. The heating element side and power cord are now on top.



STEP 6

When the food is done cooking, it can be removed from the appliance. Wear oven gloves/mitts before handling to protect against escaping steam. Unlatch and open the appliance. Use nonstick coating-safe utensils to carefully lift the burger from the appliance.

UNSTUFFED BURGER

MAKES 1



INGREDIENTS

6 oz ground beef

1 sesame seed bun

Toppings

cheese

lettuce

tomato

DIRECTIONS

1. Form the ground beef into a patty.
2. Plug in the appliance and let it preheat. When the appliance has preheated, place the patty on the grill plate. With the flat side of the presser plate
3. facing downward, close the appliance. Flip the appliance over and cook for 4-5 minutes.
3. When the burger is done cooking, assemble the burger between the bun with the toppings.

TURKEY BURGER

MAKES 1



INGREDIENTS

6 oz raw ground turkey

1 whole wheat bun

Toppings

Swiss cheese

lettuce

tomato

DIRECTIONS

1. Form the ground turkey into a patty.
2. Plug in the appliance and let it preheat. When the appliance has preheated, place the patty on the grill plate. With the flat side of the presser plate
3. facing downward, close the appliance. Flip the appliance over and cook for 4-5 minutes.
3. When the burger is done cooking, assemble the burger between the bun with the toppings.

SAUSAGE BURGER

MAKES 1



INGREDIENTS

6 oz raw sausage meat

1 hard roll

Toppings

provolone cheese

sautéed onions

DIRECTIONS

1. Form the sausage into a patty.
2. Plug in the appliance and let it preheat. When the appliance has preheated, place the patty on the grill plate. With the flat side of the presser plate
3. facing downward, close the appliance. Flip the appliance over and cook for 4-5 minutes.
3. When the burger is done cooking, assemble the burger between the roll with the toppings.



PowerXL
products that excel
BURGER EXPRESS GRILL



CHEDDAR- & BACON-STUFFED BURGER

MAKES 1



INGREDIENTS

6 oz ground beef

Filling

1 slice bacon, cooked & cut into pieces

1 oz shredded or sliced cheddar

2 slices pickle

1 hamburger roll

Toppings

1 tbsp. ketchup

¼ cup shredded lettuce

1 slice red onion

1 slice tomato

DIRECTIONS

1. Divide the ground beef into a 4-oz patty and a 2-oz patty.
2. Plug in the appliance and let it preheat. When the appliance has preheated, place the 4-oz patty on the grill plate. With the pressing side of the presser plate facing downward, close the appliance to create a pocket in the patty.
3. Open the appliance. Add the Filling ingredients to the pocket. Top with the 2-oz patty.
4. With the flat side of the presser plate facing downward, close the appliance. Flip the appliance over and cook for 4-5 minutes.
5. When the burger is done cooking, assemble the burger between the roll and top with the Toppings ingredients.



STUFFED JALAPEÑO POPPER BURGER

MAKES 2



INGREDIENTS

12 oz ground beef

Filling

2 tbsp. cream cheese

2 tbsp. shredded cheddar

1 medium jalapeño, sliced

2 cornbread hamburger rolls*

DIRECTIONS

1. Divide the ground beef into two portions. Divide each portion into a 4-oz patty and a 2-oz patty.
2. Prepare the filling: Combine the cream cheese and cheddar in a bowl and mix.
3. Plug in the appliance and let it preheat. When the appliance has preheated, place one 4-oz patty on the grill plate. With the pressing side of the presser plate facing downward, close the appliance to create a pocket in the patty.
4. Open the appliance. Add half of the cream cheese and cheddar and some jalapeño slices to the pocket. Top with the 2-oz patty.
5. With the flat side of the presser plate facing downward, close the appliance. Flip the appliance over and cook for 4-5 minutes.
6. When the burger is done cooking, assemble the burger between a roll. Top with a few jalapeño slices.
7. Repeat the cooking process to make the second burger.

*See the following page.

CORNBREAD HAMBURGER ROLLS

MAKES 6



INGREDIENTS

½ cup milk
2 tbsp. sugar
½ tsp. salt
2 tbsp. butter
½ cup cornmeal
2 tbsp. water, room temperature
2 tsp. active dry yeast
1 large egg, well beaten
1 ½ cups plus 2 tbsp. flour

DIRECTIONS

1. Place a small sauce pan on the stove top. Add the milk and bring to a simmer.
2. Remove the pan from the heat. Add the sugar, salt, butter, and cornmeal and mix until blended.
3. Let the mixture cool to below 100° F/38° C. Add the water and yeast.
4. Add the egg and mix.
5. Add the flour and mix. Knead until well combined.
6. Transfer the dough to a greased bowl. Cover with a damp towel. Keep in a warm place and proof until the dough doubles in size.
7. Punch down the dough. Turn the dough out onto a floured board.
8. Roll the dough out to 1-inch thickness.
9. Use a 4-inch round cookie cutter to cut six pieces out of the dough. Place the pieces 1 inch apart on greased cookie sheets.
10. Cover the dough with cloth and let rise until they almost double in size.
11. Preheat the oven to 425° F/218° C. When the oven has preheated, bake the rolls for 15-20 minutes.

Tip: Any extra rolls can be refrigerated or frozen for later use.

PIZZA BURGER

MAKES 2



INGREDIENTS

12 oz ground beef

Filling

6 slices pepperoni
2 slices fresh mozzarella
1 tbsp. pizza sauce

2 brioche rolls

DIRECTIONS

1. Divide the ground beef into two portions. Divide each portion into a 4-oz patty and a 2-oz patty.
2. Plug in the appliance and let it preheat. When the appliance has preheated, place one 4-oz patty on the grill plate. With the pressing side of the presser plate facing downward, close the appliance to create a pocket in the patty.
3. Open the appliance. Add half of the Filling ingredients to the pocket. Top with the 2-oz patty.
4. With the flat side of the presser plate facing downward, close the appliance. Flip the appliance over and cook for 4-5 minutes.
5. When the burger is done cooking, assemble the burger between a roll.
6. Repeat the cooking process to make the second burger.



MEATBALL BURGER

MAKES 2



INGREDIENTS

Meatball Mix

1 ¼ lb meatloaf mix
(beef, veal, pork)
½ tsp. granulated garlic
1 tbsp. finely chopped onion
1 tbsp. chopped parsley

1 tsp. salt

½ tsp. ground black pepper

1 tbsp. grated Parmesan cheese

2 large eggs

3 tbsp. breadcrumbs

Filling

4 slices fresh mozzarella

4 hard rolls

Toppings

½ cup marinara sauce

DIRECTIONS

1. Combine the Meatball Mix ingredients in a bowl and mix. Divide the mixture into four portions. Divide each portion into a 4-oz patty and a 2-oz patty.
2. Plug in the appliance and let it preheat. When the appliance has preheated, place one 4-oz patty on the grill plate. With the pressing side of the presser plate facing downward, close the appliance to create a pocket in the patty.
3. Open the appliance. Add 1 mozzarella slice to the pocket. Top with the 2-oz patty.
4. With the flat side of the presser plate facing downward, close the appliance. Flip the appliance over and cook for 4-5 minutes.
5. When the burger is done cooking, assemble the burger between a roll and top with about 2 tbsp. marinara sauce.
6. Repeat the cooking process to make the rest of the burgers.



SPINACH- & FETA-STUFFED SALMON BURGER

MAKES 4



INGREDIENTS

Pickled Onion

½ red onion, sliced thinly
½ cup white vinegar
1 tsp. salt
2 tbsp. sugar
2 tsp. pickling spice

Burger Mix

1 ½ lb salmon fillets, skin removed
2 tbsp. dill
1 shallot, minced
½ tsp. salt
½ tsp. ground black pepper

Filling

2 tbsp. spinach, cooked & chopped
2 tsp. capers
2 tbsp. feta, crumbled

Salad

8 cups mesclun greens
3 tbsp. olive oil
1 tbsp. white balsamic vinegar
½ tsp. salt
¼ tsp. ground black pepper

DIRECTIONS

1. Combine the Pickled Onion ingredients in a bowl and mix together. Let marinate for at least 1 hour before making the burgers.
2. Cut the salmon fillet into large cubes. Place in a food processor and pulse. Combine with the remaining Burger Mix ingredients and mix. Divide the mixture into four portions. Divide each portion into a 4-oz patty and a 2-oz patty.
3. Plug in the appliance and let it preheat. When the appliance has preheated, place one 4-oz patty on the grill plate. With the pressing side of the presser plate facing downward, close the appliance to create a pocket in the patty.
4. Open the appliance. Add one quarter of the Filling ingredients to the pocket. Top with the 2-oz patty.
5. With the flat side of the presser plate facing downward, close the appliance. Flip the appliance over and cook until the salmon is fully cooked (about 6 minutes).
6. While the burger is cooking, combine the Salad ingredients in a bowl and mix. Divide the salad in quarters.
7. When the burger is done cooking, place the burger on the salad and top with some of the pickled onion.
8. Repeat the cooking process to make the rest of the burgers.



CAPRESE-STUFFED CHICKEN BURGER

MAKES 2



INGREDIENTS

Burger Mix

12 oz ground chicken
¼ tsp. salt
1 egg white
½ tsp. extra virgin olive oil
1 pinch ground black pepper
½ tsp. granulated garlic
½ shallot, minced

Filling

2 tbsp. chopped sun-dried tomatoes
2 slices fresh mozzarella

Salad

3 cups mesclun greens
2 tbsp. olive

½ tbsp. white balsamic vinegar
½ tsp. salt
¼ tsp. ground black pepper

Optional
balsamic glaze

DIRECTIONS

1. Combine the Burger Mix ingredients in a bowl and mix. Divide the mixture into two portions. Divide each portion into a 4-oz patty and a 2-oz patty.
 2. Plug in the appliance and let it preheat. When the appliance has preheated, place one 4-oz patty on the grill plate. With the pressing side of the presser plate facing downward, close the appliance to create a pocket in the patty.
 3. Open the appliance. Add half of the Filling ingredients to the pocket. Top with the 2-oz patty.
 4. With the flat side of the presser plate facing downward, close the appliance. Flip the appliance over and cook for 4-5 minutes.
 5. While the burger is cooking, combine the Salad ingredients in a bowl and mix. Divide the salad in half.
 6. When the burger is done cooking, place the burger on one portion of the salad.
 7. Repeat the cooking process to make the second burger.
- Serving suggestion:** Top with balsamic glaze.



FETA- & PEPPERONCINI-STUFFED LAMB BURGER

MAKES 2



INGREDIENTS

Burger Mix

12 oz ground lamb
½ tsp. salt
½ tsp. ground black pepper
1 shallot, minced
½ clove garlic, minced
1 pinch dry oregano
¼ tsp. ground cumin
½ tsp. paprika
1 tsp. chopped fresh mint

Filling

1 pepperoncini, sliced
2 tbsp. cream cheese
2 tbsp. feta, crumbled

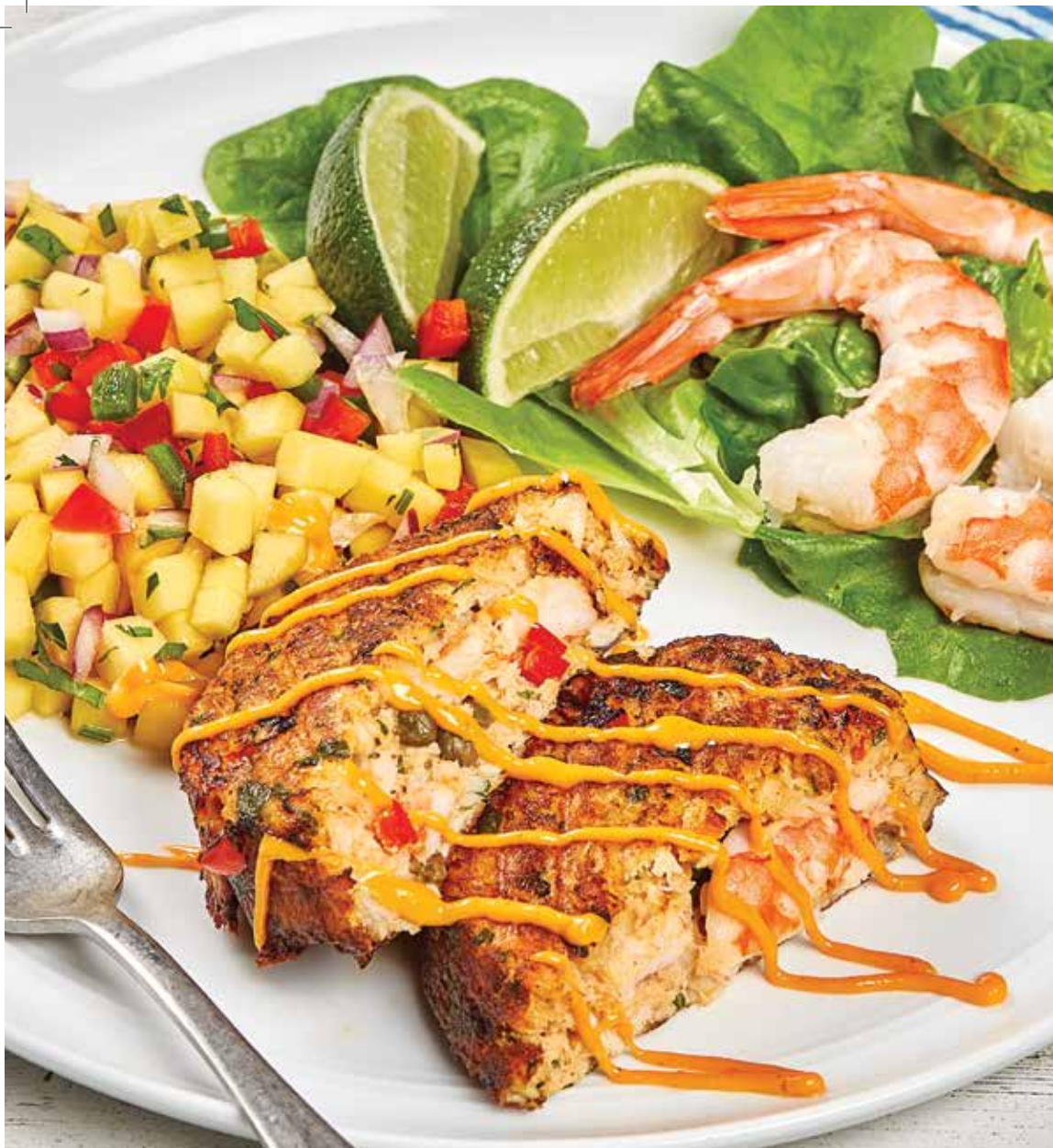
Tzatziki Sauce

½ cup yogurt
1 tbsp. grated cucumber
½ clove garlic, minced
½ tsp. extra virgin olive oil

2 tsp. chopped dill
½ tbsp. lemon juice
½ tsp. salt
¼ tsp. ground black pepper
—————
2 sesame seed rolls

DIRECTIONS

1. Combine the Burger Mix ingredients in a bowl and mix. Divide the mixture into two portions. Divide each portion into a 4-oz patty and a 2-oz patty.
2. Plug in the appliance and let it preheat. When the appliance has preheated, place one 4-oz patty on the grill plate. With the pressing side of the presser plate facing downward, close the appliance to create a pocket in the patty.
3. Open the appliance. Add half of the Filling ingredients to the pocket. Top with the 2-oz patty.
4. With the flat side of the presser plate facing downward, close the appliance. Flip the appliance over and cook for 4–5 minutes.
5. While the burger is cooking, combine the Tzatziki Sauce ingredients in a bowl and mix.
6. When the burger is done cooking, assemble the burger between a roll and top with the sauce.
7. Repeat the cooking process to make the second burger.



CRAB CAKE WITH SHRIMP

MAKES 4



INGREDIENTS

Crab Cake Mix

- 1 large egg, beaten
- ½ red pepper, diced small
- 3 tbsp. mayonnaise
- ½ cup panko breadcrumbs
- 1 tbsp. Dijon mustard
- 1 pinch ground cayenne pepper
- ½ tsp. seafood seasoning
- ½ tsp. salt
- 1 lb crab meat, drained well

Filling

- 6 16-20-size shrimp,
cooked & sliced in half lengthwise

Corn Salsa

- 2 ears corn, roasted & removed
from the cob
- ½ red pepper, diced small
- 2 tbsp. small-diced red onion
- 1 lime, juiced
- ½ jalapeño, minced
- ½ tsp. salt
- ½ tsp. ground black pepper
- 1 tbsp. chopped cilantro

DIRECTIONS

1. Combine the egg, red pepper, mayonnaise, panko breadcrumbs, mustard, cayenne pepper, seafood seasoning, and salt in a bowl and mix. Fold in the crab meat. Divide the mixture into four portions. Divide each portion into a 4-oz patty and a 2-oz patty.
2. Plug in the appliance and let it preheat. When the appliance has preheated, place one 4-oz patty on the grill plate. With the pressing side of the presser plate facing downward, close the appliance to create a pocket in the patty.
3. Open the appliance. Add two shrimp to the pocket. Top with the 2-oz patty.
4. With the flat side of the presser plate facing downward, close the appliance. Flip the appliance over and cook for 4-5 minutes.
5. When the crab cake is done cooking, repeat the cooking process to make the rest of the crab cakes.
6. Combine the Corn Salsa ingredients in a bowl and mix.
7. Serve the crab cakes with the salsa.



TURKEY DINNER BURGER

MAKES 2



INGREDIENTS

12 oz ground turkey

Filling

1/3 cup leftover stuffing

2 cups mashed potatoes

4 oz green beans

1/4 cup gravy

Optional

mashed potatoes

green beans

gravy

DIRECTIONS

1. Divide the ground turkey into two portions. Divide each portion into a 4-oz patty and a 2-oz patty.
 2. Plug in the appliance and let it preheat. When the appliance has preheated, place one 4-oz patty on the grill plate. With the pressing side of the presser plate facing downward, close the appliance to create a pocket in the patty.
 3. Open the appliance. Add half of the stuffing to the pocket. Top with the 2-oz patty.
 4. With the flat side of the presser plate facing downward, close the appliance. Flip the appliance over and cook for 4-5 minutes.
 5. When the burger is done cooking, assemble the burger between a roll.
 6. Repeat the cooking process to make the second burger.
- Serving suggestion:** Serve with mashed potatoes and green beans and top with the gravy.



CHORIZO BURGER STUFFED WITH JALAPEÑO JACK

MAKES 2



INGREDIENTS

Crab Cake Mix

12 oz ground chorizo sausage, raw

Filling

3 oz jalapeño Jack cheese,
cut into chunks

Tomato Salsa

2 plum tomatoes, diced small

2 scallions, chopped

1 tbsp. chopped cilantro

1 tsp. lime juice

1 tbsp. diced red pepper

2 hard rolls

DIRECTIONS

1. Divide the sausage into two portions. Divide each portion into a 4-oz patty and a 2-oz patty.
2. Plug in the appliance and let it preheat. When the appliance has preheated, place one 4-oz patty on the grill plate. With the pressing side of the presser plate facing downward, close the appliance to create a pocket in the patty.
3. Open the appliance. Add half of the cheese to the pocket. Top with the 2-oz patty.
4. With the flat side of the presser plate facing downward, close the appliance. Flip the appliance over and cook for 4-5 minutes.
5. When the burger is done cooking, assemble the burger between a roll.
6. Repeat the cooking process to make the second burger.
7. While the burgers cook, combine the Tomato Salsa ingredients in a bowl.
8. Serve the burgers with the salsa.

BREAKFAST SANDWICH

MAKES 1



INGREDIENTS

1 large egg, beaten
1 oz precooked breakfast sausage meat
1 slice American cheese
1 cooked biscuit, sliced

DIRECTIONS

1. Plug in the appliance and let it preheat. When the appliance has preheated, open the appliance. Pour the egg onto the grill plate. Slide the sausage into the egg. Top with the American cheese and the top half of the biscuit.
2. With the flat side of the presser plate facing downward, close the appliance. Do not flip the appliance over. Cook until the egg is cooked (about 5 minutes).
3. When the egg is cooked, remove and place over the bottom half of the biscuit.

HOT DOG-STUFFED CHEESEBURGER

MAKES 2



INGREDIENTS

Burger Mix
12 oz ground beef

Filling

1 hot dog, sliced
1 slice American cheese

2 sesame seed hamburger rolls

Toppings

relish
ketchup
mustard

DIRECTIONS

1. Divide the ground beef into two portions. Divide each portion into a 4-oz patty and a 2-oz patty.
2. Plug in the appliance and let it preheat. When the appliance has preheated, place one 4-oz patty on the grill plate. With the pressing side of the presser plate facing downward, close the appliance to create a pocket in the patty.
3. Open the appliance. Add half of the Filling ingredients to the pocket. Top with the 2-oz patty.
4. With the flat side of the presser plate facing downward, close the appliance. Flip the appliance over and cook for 4-5 minutes.
5. When the burger is done cooking, assemble the burger between a roll with the toppings.
6. Repeat the cooking process to make the second burger.

BISON BACON BLUE CHEESE BURGER

MAKES 2



INGREDIENTS

12 oz ground bison meat

Filling

3 slices bacon, cooked
¼ cup crumbled blue cheese
2 brioche rolls

DIRECTIONS

1. Divide the ground bison into two portions. Divide each portion into a 4-oz patty and a 2-oz patty.
2. Plug in the appliance and let it preheat. When the appliance has preheated, place one 4-oz patty on the grill plate. With the pressing side of the presser plate facing downward, close the appliance to create a pocket in the patty.
3. Open the appliance. Add half of the Filling ingredients to the pocket. Top with the 2-oz patty.
4. With the flat side of the presser plate facing downward, close the appliance. Flip the appliance over and cook for 4-5 minutes.
5. When the burger is done cooking, assemble the burger between a roll.
6. Repeat the cooking process to make the second burger.



MACARONI & CHEESE BURGER

MAKES 2



INGREDIENTS

12 oz ground beef

2 brioche rolls

Filling

¼ cup macaroni & cheese,
prepared

1 oz shredded cheddar

Toppings

2 tbsp. barbecue sauce

½ cup crispy fried onions

DIRECTIONS

1. Divide the ground beef into two portions. Divide each portion into a 4-oz patty and a 2-oz patty.
2. Plug in the appliance and let it preheat. When the appliance has preheated, place one 4-oz patty on the grill plate. With the pressing side of the presser plate facing downward, close the appliance to create a pocket in the patty.
3. Open the appliance. Add half of the Filling ingredients to the pocket. Top with the 2-oz patty.
4. With the flat side of the presser plate facing downward, close the appliance. Flip the appliance over and cook for 4-5 minutes.
5. When the burger is done cooking, assemble the burger between a roll and top with half of the Toppings ingredients.
6. Repeat the cooking process to make the second burger.



MUSHROOM & SWISS STUFFED PLANT-BASED BURGER

MAKES 2



INGREDIENTS

12 oz ground plant-based burger

Filling

2 slices Swiss cheese

2 baby bella mushrooms,
sliced & cooked

2 multigrain hamburger rolls

DIRECTIONS

1. Divide the plant-based protein into two portions. Divide each portion into a 4-oz patty and a 2-oz patty.
2. Plug in the appliance and let it preheat. When the appliance has preheated, place one 4-oz patty on the grill plate. With the pressing side of the presser plate facing downward, close the appliance to create a pocket in the patty.
3. Open the appliance. Add half of the Filling ingredients to the pocket. Top with the 2-oz patty.
4. With the flat side of the presser plate facing downward, close the appliance. Flip the appliance over and cook for 4-5 minutes.
5. When the burger is done cooking, assemble the burger between a roll.
6. Repeat the cooking process to make the second burger.



SAUSAGE & PEPPER BURGER

MAKES 2



INGREDIENTS

Burger Mixture

12 oz hot or sweet
ground Italian sausage

Filling

2 tbsp. olive oil
½ red pepper, seeded & sliced
¼ onion, sliced
1 slice provolone cheese

2 hard rolls

DIRECTIONS

1. Place a sauté pan over medium heat on the stove top. Add the olive oil. When the oil is hot, sauté the pepper and onion until tender. Remove, let cool, and chop the pepper and onion. Reserve.
2. Divide the sausage into two portions. Divide each portion into a 4-oz patty and a 2-oz patty.
3. Plug in the appliance and let it preheat. When the appliance has preheated, place one 4-oz patty on the grill plate. With the pressing side of the presser plate facing downward, close the appliance to create a pocket in the patty.
4. Open the appliance. Add half of the pepper, onion, and provolone to the pocket. Top with the 2-oz patty.
5. With the flat side of the presser plate facing downward, close the appliance. Flip the appliance over and cook for 4-5 minutes.
6. When the burger is done cooking, assemble the burger between a roll.
7. Repeat the cooking process to make the second burger.

PowerXL™

products that excel

For parts, recipes,
accessories, and
everything PowerXL,
go to tristarcares.com
or scan this QR code
with your smartphone
or tablet:



To contact us,
email us at info@tvcustomerinfo.com
or call us at 973-287-5129.



©2022 Tristar Products, Inc. • All rights reserved
Distributed by: Tristar Products, Inc. • Fairfield, NJ 07004

Made in China

PXL-BEG_RB_TP_ENG_V1_220331