

# Classic GRILL & GRIDDLE RECIPES



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**SMOKELESS GRILL ELITE**

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\*Griddle Plate may be sold separately

# Quick Start Guide

**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).

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



**1** Disassemble the packed parts and remove all packaging materials. Reassemble the parts in the same order they were packaged (see "Assembly" section for detailed instructions).



**2** Ensure that the Water Tray is in place and fill with about ¾ cup of water.



**3** Attach the Power Cord to the Base Unit and then plug the Power Cord into an outlet.



**4** Press the Power Button and then the Fan Button. Set the temperature to a medium or high heat setting for 4-6 mins. to preheat the grill. Then, set the desired cooking temperature, add your food and close the lid!

# Assembly



1. Place the Base Unit (B) on a stable, level surface.
2. Slide the Water Tray (A) into the Base Unit (B).
3. Place the Drip Tray (D) inside the Base Unit (B). Align the arrows on the Drip Tray (D) with the arrows on the Base Unit (B).
4. Place the Heating Element (E) on top of the Drip Tray (D).
5. Place either the Grill Plate or Griddle Plate (F) on top of the Heating Element (E).
6. When cooking with the Glass Lid (G), lower the Glass Lid (G) over the Grill Plate or Griddle Plate (F).



## For the Grill

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# Mexican Street Corn

Serves 6 • Beginner Difficulty Recipe • Use Grill Plate

## INGREDIENTS

½ cup mayonnaise  
½ cup sour cream  
½ tsp. salt  
1 tbsp. paprika  
1 tbsp. chili powder  
6 corn cobs  
1 cup queso fresco  
¼ cup chopped cilantro

## DIRECTIONS

1. Place the Grill Plate on the appliance and preheat the Grill to 400° F/204° C.
2. Combine the mayonnaise, sour cream, salt, paprika, and chili powder in a bowl to make the mayonnaise mixture. Reserve the mayonnaise mixture in the bowl.
3. Place the corn on the Grill Plate, cover the Grill with its Lid, and grill all sides of the corn.
4. Remove the grilled corn from the Grill Plate. Brush the grilled corn with the mayonnaise mixture and sprinkle with the queso fresco and cilantro.
5. Serve as a side with steak.



# Grilled Chorizo Pizza

Serves 4 • Beginner Difficulty Recipe • Use Grill Plate

## INGREDIENTS

3 tbsp. olive oil, divided  
1 onion, chopped  
½ red sweet pepper, sliced  
½ green sweet pepper, sliced  
½ yellow sweet pepper, sliced  
2 chorizo links, cut bias  
1 pizza dough  
½ cup tomato sauce  
1 cup shredded Jack cheese

## DIRECTIONS

1. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Place a sauté pan on the stove top. Heat 2 tbsp. olive oil over medium-high heat and then cook the onion and peppers until soft (about 5 mins.).
3. Add the chorizo and cook until browned (about 3 mins.).
4. Brush the bottom of the pizza dough with 1 tbsp. olive oil. Place the pizza dough on the Grill Plate and cook for 3 mins.
5. Flip the dough over and cook for another 3 mins.
6. Top the pizza dough with the sauce, Jack cheese, onion, peppers, and chorizo and continue cooking until the cheese is melted (about 4 mins.).



## Grilled Chicken Parmesan

Serves 4 • Beginner Difficulty Recipe • Use Grill Plate

### INGREDIENTS

6 boneless chicken breasts  
1 tbsp. sea salt  
1 tbsp. ground black pepper  
¼ cup olive oil  
¼ cup basil pesto  
1 ½ cups marinara sauce  
2 cups shredded mozzarella cheese

### DIRECTIONS

1. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Rub the chicken breasts with the salt, ground black pepper, and olive oil in a bowl.
3. Place the chicken breasts on the Grill Plate and grill each breast each side of the chicken breasts until they reach an internal temperature of 165° F/74° C (5–6 mins. per side).
4. Brush the chicken breasts with the pesto and then top with the marinara sauce and mozzarella.
5. Cover the Grill with its Lid and continue cooking until the cheese is melted.
6. Remove and serve with pasta or salad.

## Eric's Chicken Filet Sandwich

Serves 4 • Beginner Difficulty Recipe • Use Grill Plate

### INGREDIENTS

4 boneless chicken breasts

#### Eric's Everyday Rub

2 tbsp. crushed sea salt  
2 tbsp. coarse ground black pepper  
2 tbsp. granulated garlic  
2 tbsp. granulated onion  
1 tbsp. dried basil  
½ tsp. red pepper flakes  
1 tbsp. coriander  
1 tsp. dry mustard  
1 tsp. brown sugar

4 brioche rolls, cut in half  
½ cup butter  
16 pickle slices  
1 cup shredded lettuce  
8 slices tomatoes

#### Eric's Special Mayonnaise

¼ cup mayonnaise  
½ shallot, minced  
1 baby roasted red pepper, diced  
1 tbsp. sweet chili sauce

### DIRECTIONS

1. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Combine the Eric's Everyday Rub ingredients in a bowl. Rub the chicken with ¼ cup Eric's Everyday Rub.
3. Place the chicken on the Grill Plate. Cook each side until the chicken reaches an internal temperature of 165° F/74° C (about 5 mins. per side).
4. Remove and reserve the chicken.
5. Butter the insides of each roll half. Place the roll halves (cut side down) on the Grill and grill them until browned.
6. Combine the Eric's Special Mayonnaise ingredients in a separate bowl.
7. Serve the chicken between the buns topped with the pickle slices, lettuce, tomatoes, and Eric's Special Mayonnaise.

# Spatchcocked Lemon Thyme Chicken

Serves 4-6 • Beginner Difficulty Recipe • Use Grill Plate

## INGREDIENTS

- 1 3-lb. chicken
- 1 tsp. pink salt
- ½ tsp. ground black pepper
- 2 cloves garlic, minced
- 4 sprigs thyme, chopped
- 1 lemon, sliced
- 2 tbsp. olive oil

## DIRECTIONS

1. Remove the backbone of the chicken. Remove the breastbone, leaving the chicken intact.
2. Rub the chicken with the pink salt, ground black pepper, garlic, thyme, lemon, and olive oil.
3. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
4. Place the chicken on the Grill Plate, cover the Grill with its Lid, and cook all sides of the chicken until the chicken reaches an internal temperature of 165° F/74° C (about 15 mins.).
5. Serve with roasted potatoes.



# Grilled Chicken with Corn Salad

Serves 4-6 • Beginner Difficulty Recipe • Use Grill Plate

## INGREDIENTS

### Marinade

- ½ cup olive oil
- ¼ cup sherry vinegar
- 1 shallot, minced
- 4 tsp. paprika
- 1 tsp. kosher salt
- ½ tsp. ground black pepper
- 2 cloves garlic, minced

4 boneless chicken breasts, pounded thin

### Grilled Corn Salad

- 4 ears of corn, shucked
- ½ cup diced red onion
- juice of 1 lime
- ½ tsp. kosher salt
- ½ tsp. ground black pepper
- ¼ cup chopped cilantro
- ½ jalapeño, minced
- ½ cup grape tomatoes, quartered

## DIRECTIONS

1. Whisk together the marinade ingredients in a bowl.
2. Place the chicken breasts in the marinade and marinate for 1 hr. in the refrigerator.
3. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
4. Place the corn on the Grill and char each side of the corn. Cut the kernels from the cob and reserve in a second bowl.
5. Whisk together the rest of the grilled corn salad ingredients in a third bowl and toss with the corn kernels to combine.
6. Remove the chicken from the marinade and place the chicken on the Grill Plate. Cook each side of the chicken until the chicken reaches an internal temperature of 165° F/74° C (about 4-5 mins. per side). Remove and reserve the chicken.
7. Serve with the finished chicken.



**Lime Rice**  
 3 ½ cups water  
 2 cups rice  
 1 tbsp. olive oil  
 2 tsp. salt  
 juice of ½ lime

## Chipotle Chicken Bowl

Serves 4 • Intermediate Difficulty Recipe • Use Grill Plate

### INGREDIENTS

- Marinade**  
 juice of ½ lime  
 ¼ cup olive oil  
 1 1-oz. packet taco spice mix
- 
- 4 boneless chicken breasts  
 ½ cup red bell pepper, sliced  
 ½ cup green bell pepper, sliced  
 ½ cup diced red onion  
 ½ cup diced tomatoes  
 ½ cup corn kernels  
 ½ cup black beans, drained  
 ½ jalapeño pepper, diced  
 ½ cup sour cream  
 2 avocados, peeled, pitted & diced

### DIRECTIONS

- Whisk together the marinade ingredients in a small bowl.
- Place the chicken in the marinade and marinate for 15 mins.
- Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
- Place the chicken breasts on the grill and grill each side until the chicken reaches an internal temperature of 165° F/74° C (about 5 mins. per side).
- Place a saucepan on the stove top. Bring the water to a boil over high heat. Add the rice, olive oil, and salt. Reduce the heat and simmer until the rice is cooked through (15-20 mins.).
- Toss with the lime juice to finish the lime rice.
- Cut the chicken into strips.
- Divide the cooked rice and vegetables between four bowls. Top each bowl with the strips from one chicken breast.

## BBQ Chicken

Serves 4 • Beginner Difficulty Recipe • Use Grill Plate

### INGREDIENTS

- BBQ Sauce**  
 1 tbsp. canola oil  
 ½ cup chopped onions  
 1 cup ketchup  
 ¼ cup Dijon mustard  
 3 tbsp. rice vinegar  
 3 tbsp. brown sugar  
 1 tbsp. water  
 ¼ tsp. ground black pepper  
 ⅛ tsp. salt  
 ½ tsp. paprika
- 
- 4 chicken legs  
 4 chicken thighs  
 1 tsp. salt  
 1 tsp. ground black pepper

### DIRECTIONS

- Place a saucepan on the stove top. Heat the canola oil over medium-high heat and sauté the onions until soft.
- Add the remaining BBQ sauce ingredients and bring to a boil. Reduce the heat and simmer for 10 mins.
- Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
- Season the chicken with the salt and ground black pepper and grill (skin side down) for 20 mins.
- Brush the chicken with the BBQ sauce, turn the chicken over, brush the other side, and cook until the chicken reaches an internal temperature of 165° F/74° C.

# Blackened Trout Tacos

Serves 4 • Intermediate Difficulty Recipe • Use Grill Plate

## INGREDIENTS

### Pineapple Salsa

½ pineapple, cored, peeled & diced small  
1 pint cherry tomatoes, quartered  
½ red onion, diced  
1 jalapeño, seed & diced  
1 tbsp. lime juice  
½ bunch cilantro, chopped  
½ tsp. salt

### Blackening Seasoning

1 ½ tsp. paprika  
1 tsp. oregano  
1 tsp. garlic powder  
½ tsp. cayenne pepper  
½ tsp. cumin  
½ tsp. kosher salt  
1 tsp. brown sugar  
1 tsp. dried thyme  
2 tbsp. oil

8 small corn tortillas  
1 1-lb. steelhead trout side

## DIRECTIONS

1. Combine the pineapple salsa ingredients in a small bowl. Reserve the pineapple salsa in the bowl.
2. Combine the cabbage slaw ingredients in a second small bowl and mix. Reserve the cabbage slaw in the refrigerator.
3. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
4. Combine the blackening seasoning ingredients in a third bowl and mix. Sprinkle the seasoning on both sides of the trout.
5. Place the trout on the Grill Plate and cook each side of the trout for 3-5 mins. Remove and reserve the trout.
6. Place the tortillas on the Grill Plate and cook until browned (about 5 mins.)
7. Transfer the tortillas to a serving platter. Slice the trout and then top the tortillas with the cabbage slaw and the trout slices. Drizzle the pineapple salsa over the top.

### Cabbage Slaw

¼ red cabbage, sliced  
¼ green cabbage, sliced  
½ red onion, sliced  
¼ cup chopped cilantro  
zest of ½ lime  
juice of 1 lime



# Surf & Turf

Serves 2 • Beginner Difficulty Recipe • Use Grill Plate

## INGREDIENTS

1 1-lb. cowboy steak

### Eric's Meat Rub

2 tbsp. crushed sea salt  
2 tbsp. brown sugar  
2 tbsp. ground black coffee  
1 tbsp. granulated garlic  
1 tbsp. granulated onion  
1 tbsp. cumin  
1 tbsp. coriander  
1 tbsp. ground black pepper

1 lb. 8-10 shrimp  
juice of ¼ lemon  
½ tsp. pink salt  
½ tsp. coarse ground black pepper  
1 shallot, minced

## DIRECTIONS

1. Place the Grill Plate on the appliance and preheat the Grill to 400° F/204° C.
2. Combine the Eric's Meat Rub ingredients in a bowl. Rub the steak with 1 tbsp. Eric's Meat Rub.
3. Grill the steak on both sides until desired doneness is reached.
4. In a bowl, combine the shrimp, lemon juice, salt, pepper and shallots.
5. When the steak is almost done, place the shrimp on the Grill Plate and grill until fully cooked (about 8 mins.).
6. Serve the steak with the shrimp.



## Eric's Spice-Rubbed Ribeye Steak

Serves 2 • Beginner Difficulty Recipe • Use Grill Plate

### INGREDIENTS

1 tsp. chipotle powder  
1 tsp. granulated garlic  
1 tsp. granulated onion powder  
1 tsp. pink salt  
1 tsp. ground black pepper  
1 tbsp. brown sugar  
1 tsp. paprika  
1 tsp. coriander  
2 12-oz. ribeye steaks  
2 tbsp. olive oil

### DIRECTIONS

1. Place the Grill Plate on the appliance and preheat the Grill to 450° F/232° C.
2. Combine the chipotle powder, garlic, onion powder, pink salt, ground black pepper, brown sugar, paprika, and coriander in a bowl and mix to make the spice mixture.
3. Rub the steaks with the spice mixture.
4. Place the steaks on the Grill Plate. Drizzle the steaks with the olive oil and grill each side until the desired doneness is reached (5–6 mins. per side).

## Wine- & Tarragon-Infused Salmon

Serves 6 • Beginner Difficulty Recipe • Use Grill Plate

### INGREDIENTS

½ cup white wine  
4 sprigs tarragon  
1 lemon, sliced  
6 4-oz. salmon filets  
½ cup extra virgin olive oil  
2 tbsp. soy sauce  
1 tsp. ground black pepper  
1 shallot, minced

### DIRECTIONS

1. Place the wine, tarragon, and lemon in the appliance's Water Tray.
2. Place the Grill Plate on the Grill and preheat the Grill to 350° F/177° C.
3. Season the salmon with the olive oil, soy sauce, ground black pepper, and shallots.
4. Place the salmon on the Grill Plate, cover the Grill with its Lid, and grill each side of the salmon for 4–5 mins. per side.
5. Remove and serve with grilled asparagus.

# Eric's Southern BBQ Ribs

Serves 3 • Beginner Difficulty Recipe • Use Grill Plate

## INGREDIENTS

3 half racks baby back ribs  
2 cups BBQ sauce  
(see BBQ Chicken recipe, p. 15)  
¼ cup molasses  
¼ cup brown sugar  
½ tsp. liquid smoke  
1 tsp. garlic powder  
1 tsp. onion powder

## DIRECTIONS

1. Place a large pot on the stove top with enough water to cover the ribs. Boil the ribs for 30 mins. over high heat. When done, remove and reserve the ribs.
2. Combine the BBQ sauce, molasses, brown sugar, liquid smoke, garlic powder, and onion powder in a bowl and mix to make the sauce.
3. Dip the cooked ribs into the sauce.
4. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
5. Place the ribs on the Grill Plate, cover the Grill with its Lid, and grill each side until tender (3-4 mins. per side).



# Skirt Steak with Balsamic Shallots

Serves 4 • Beginner Difficulty Recipe • Use Grill Plate

## INGREDIENTS

### Marinade

¼ cup balsamic vinegar  
2 tsp. brown sugar  
1 tbsp. sea salt  
1 tsp. cracked black pepper  
2 cloves garlic, chopped  
½ cup extra virgin olive oil

10 shallots, peeled  
1 lb. skirt steak

## DIRECTIONS

1. Whisk together all the marinade ingredients in a bowl.
2. Marinate the steak and shallots in the marinade for 30 mins. in the refrigerator.
3. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
4. Place the steak and shallots on the Grill Plate. Grill the steak on each side until the desired doneness is reached (about 5 mins. per side). Cook the shallots until caramelized (about 3 mins. per side).



## Stuffed Bacon Mac & Cheese Burgers

Serves 4 • Beginner Difficulty Recipe • Use Grill Plate

### INGREDIENTS

- 1 ½ lb. ground beef
- ½ cup shredded cheddar cheese
- ¾ cup macaroni and cheese
- 3 strips cooked bacon, quartered
- 4 brioche rolls, cut in half
- ½ cup margarine

### DIRECTIONS

1. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Divide the ground beef evenly into four balls and then cut each ball in half.
3. Press one ball half into the lid of a mayonnaise container to form the first half of one patty.
4. Stuff the patty with 1 tbsp. cheddar cheese, 2 tbsp. macaroni and cheese, and 3 bacon quarters. Then, seal with another piece of ground beef to form the finished burger. Repeat with the remaining three burgers.
5. Place the burgers on the Grill Plate, cover the Grill with its Lid, and cook each side of the burgers for 4-5 mins. per side.
6. Remove and reserve the burgers.
7. Spread the margarine on the insides of the roll halves and grill the roll halves (cut side down) until browned.
8. Place the burgers between the roll halves.

## Flank Steak & Grilled Vegetable Fajita

Serves 4 • Beginner Difficulty Recipe • Use Grill Plate

### INGREDIENTS

- 1 red pepper, sliced
- 1 green pepper, sliced
- 1 large onion, sliced
- 1 flank steak
- 1 1 ½ -oz. package fajita seasoning
- 3 tbsp. olive oil
- 8 flour tortillas
- 1 cup guacamole
- 1 cup salsa
- ¾ cup sour cream
- ¼ cup chopped cilantro

### DIRECTIONS

1. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Place the red and green pepper and onion on the Grill Plate and sauté until soft (about 5 mins.).
3. Rub the steak with the fajita seasoning and olive oil.
4. Place the steak on the Grill Plate and grill each side of the steak until the desired doneness is reached (5-6 mins. per side).
5. Remove and reserve the steak. Grill the tortillas for about 1 min. per side.
6. Slice the meat and serve with the tortillas, vegetables, guacamole, salsa, sour cream, and cilantro.

# Donut Hamburger

Serves 6 • Beginner Difficulty Recipe • Use Grill Plate

## INGREDIENTS

18 slices bacon, halved  
6 glazed donuts, cut in half  
24 oz. ground beef  
½ tsp. salt  
½ tsp. ground black pepper  
6 slices American cheese

## DIRECTIONS

1. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Weave together 6 half slices of bacon so that 3 vertical half slices are woven together with 3 horizontal half slices. Repeat to make six bacon weaves.
3. Place the bacon weaves on the Grill Plate and cook until crisp (5-8 mins.).
4. Place the donuts (cut side down) on the Grill and grill until browned (3-5 mins.). Remove and reserve the donuts.
5. Season the ground beef with the salt and ground black pepper. Form the ground beef into six 4-oz. burgers.
6. Place the burgers on the Grill and cook each side for 5-8 mins.
7. Place each burger on a bottom donut half and then top with the bacon weaves, American cheese, and the other half of the donut.
8. Place the hamburgers on the Grill and cook until the cheese melts.



# Mozzarella-Stuffed Burger

Serves 4 • Beginner Difficulty Recipe • Use Grill Plate

## INGREDIENTS

1 ½ lb. ground beef  
2 ½ oz. shredded mozzarella cheese  
1 red bell pepper, roasted & quartered  
4 brioche rolls, cut in half  
½ cup margarine

## DIRECTIONS

1. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Divide the meat into four even balls and then cut each ball in half.
3. Press one ball half into the lid of a mayonnaise container to form the first half of the patty.
4. Stuff the patty with one quarter of the mozzarella cheese and red bell pepper. Then, seal with another piece of ground meat to form the finished burger. Repeat with the remaining three burgers.
5. Place the burgers on the Grill Plate, cover the Grill with its Lid, and cook each side for 4-5 mins.
6. When done, remove and reserve the burgers.
7. Spread the margarine on the insides of the buns. Place the buns (cut side down) on the Grill and grill them until browned.
8. Place the burgers on the buns.



## Cilantro Lime Shrimp

Serves 4 • Beginner Difficulty Recipe • Use Grill Plate

### INGREDIENTS

¼ tsp. salt  
⅛ tsp. cayenne pepper  
¼ cup olive oil  
4 cloves garlic, minced  
3 tbsp. chopped cilantro  
2 tbsp. lime zest  
2 tbsp. lime juice  
1 lb. U15 shrimp,  
peeled & deveined

### DIRECTIONS

1. Combine all the ingredients in a bowl and reserve for 30 mins. in the refrigerator.
2. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
3. Place the shrimp on the Grill Plate and grill the shrimp until cooked through (3-5 mins.).

## Grilled Pork Chops with Baby Peppers

Serves 4 • Beginner Difficulty Recipe • Use Grill Plate

### INGREDIENTS

#### Marinade

¼ cup honey  
2 tbsp. Dijon mustard  
2 tbsp. grainy mustard  
2 tbsp. apple cider vinegar  
1 tbsp. soy sauce  
2 cloves garlic, chopped  
½ tsp. salt  
½ tsp. ground black pepper

4 6-oz. pork chops  
1 lb. sweet baby  
peppers, halved

### DIRECTIONS

1. Whisk together the marinade ingredients in a bowl.
2. Marinate the pork in the marinade for 30 mins. in the refrigerator.
3. Place the Grill Plate on the appliance and preheat the Grill to 400° F/204° C.
4. Place the pork and peppers on the Power Grill. Cook the peppers and each side of the pork until cooked through (3-5 mins. per side).

# Fruit Kabobs with Mint-Orange Syrup

Serves 6 • Beginner Difficulty Recipe • Use Grill Plate

## INGREDIENTS

### Mint-Lime Syrup

1 cup sugar  
2 tbsp. triple sec liqueur  
1 cup fresh mint leaves

12 bamboo skewers

### Kabobs

12 large strawberries,  
tops removed  
12 pineapples, cut into  
large chunks  
12 cantaloupes, cut into  
large chunks  
12 slices kiwi

## DIRECTIONS

1. Bring the sugar, triple sec liqueur, and mint leaves to a boil in a saucepan over high heat. Boil for 1 min. and then remove from the heat. Let cool for 30 mins. to finish the syrup.
2. Place the Grill Plate on the appliance and preheat the Grill to 350° F/177° C.
3. Split the strawberries, pineapples, cantaloupes, and kiwi evenly between the skewers.
4. Place the skewers on the Grill Plate and grill each side until caramelized (3-5 mins. per side).
5. Serve with the mint-orange syrup.

# Grilled Shrimp Kabobs

Serves 6 • Beginner Difficulty Recipe • Use Grill Plate

## INGREDIENTS

### Kabobs

6 12-in. bamboo skewers,  
soaked in water for about 1 hour  
2 red peppers,  
cut into 2-in. squares  
24 16-20-size shrimp  
1 yellow pepper,  
cut into 2-in. squares  
½ red onion, quartered &  
divided into 6 pieces  
6 cherry tomatoes

### Marinade

¼ cup white balsamic vinegar  
¾ cup olive oil  
1 shallot, minced  
1 tbsp. mustard  
1 tbsp. paprika

## DIRECTIONS

1. Assemble the kabobs on the skewers:  
Skewer 1 red pepper square, 1 shrimp, 1 red pepper square, 1 yellow pepper square, 2 shrimp, 1 red pepper square, 1 yellow pepper square, 1 shrimp, 1 red onion piece, and 1 cherry tomato. Repeat until six kabobs are assembled. Place the kabobs in a shallow pan.
2. Combine the vinegar, olive oil, shallot, mustard, and paprika in a bowl and mix. Pour the marinade over the kabobs. Refrigerate for 1 hour.
3. Place the Grill Plate on the appliance and preheat the Grill to 400° F/204° C. Grill the kabobs for 3-4 minutes per side.
4. Serving suggestion: Serve over salad or rice.



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# Bacon Weave Eggs

Serves 4 • Beginner Difficulty Recipe • Use Griddle Plate

## INGREDIENTS

12 thick-cut slices bacon,  
cut in half  
4 eggs  
2 tbsp. butter  
½ tsp. salt  
½ tsp. ground black pepper  
½ cup chopped chives

## DIRECTIONS

1. Place the Griddle Plate on the appliance and preheat the Grill to 400° F/204° C.
2. Weave together 6 half slices of bacon so that 3 vertical half slices are woven together with 3 horizontal half slices. Repeat to make four bacon weaves.
3. Place the bacon weaves on the Griddle Plate and cook each side for 5 mins. Remove and reserve the bacon weaves.
4. Melt the butter on the Griddle Plate and then cook the eggs sunny side up for 3-5 mins.
5. Remove the eggs and place one on top of each bacon weave.
6. Sprinkle with the salt and ground black pepper and garnish with the chives.



# Cheddar Spinach Omelet

Serves 4 • Beginner Difficulty Recipe • Use Griddle Plate

## INGREDIENTS

6 eggs, beaten  
1 16-oz. bag of  
spinach, wilted  
1 red bell pepper,  
diced finely  
½ cup shredded  
cheddar cheese  
1 8-oz. block of cream  
cheese, whipped & placed  
in a piping bag

## DIRECTIONS

1. Place the Griddle Plate on the appliance and preheat the Grill to 300° F/149° C.
2. Pour the eggs over the surface of the Griddle Plate. When just set, sprinkle the spinach, red bell pepper, and cheddar cheese over the surface.
3. Pipe the cream cheese along the short side of the omelet and then roll to form a log. Remove from the Griddle Plate and slice into four pieces.



## Blueberry Pancakes

*Serves 4 • Beginner Difficulty Recipe • Use Griddle Plate*

### INGREDIENTS

2 ½ cups flour  
2 tbsp. sugar  
2 tbsp. baking powder  
1 tsp. salt  
2 cups buttermilk  
2 eggs  
¼ cup melted butter  
1 tsp. vanilla  
1 cup blueberries

### DIRECTIONS

1. Place the Griddle Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Whisk together the flour, sugar, baking powder, and salt in a bowl.
3. Combine the buttermilk, eggs, melted butter, and vanilla in a separate bowl.
4. Slowly whisk the wet ingredients into the dry ingredients.
5. Let the mixture stand for 3 mins. to finish the batter.
6. Scoop ¼ cup of batter on to the Griddle Plate for each pancake.
7. Sprinkle 1 tbsp. blueberries over the top of each pancake and cook until fluffy and browned.

## Challah French Toast

*Serves 4 • Beginner Difficulty Recipe • Use Griddle Plate*

### INGREDIENTS

6 large eggs  
1 ¼ cups half and half  
½ tsp. vanilla  
1 tsp. grated orange zest  
1 tsp butter  
1 large challah bread,  
cut into 8 slices  
2 cups raspberries  
¼ cup powdered sugar

### DIRECTIONS

1. Place the Griddle Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Whisk together the eggs, half and half, vanilla, and orange zest in a large bowl.
3. Melt the butter on the Griddle Plate, dip the challah bread in the liquid mixture, and cook each side of the bread until golden brown (3-5 mins.).
4. Top with the raspberries and powdered sugar.

# O'Brien Potatoes

Serves 6 • Beginner Difficulty Recipe • Use Griddle Plate

## INGREDIENTS

2 tbsp. canola oil  
2 tbsp. butter  
5 russet potatoes, peeled,  
diced & blanched  
1 green bell pepper, diced  
1 red pepper, diced  
1 yellow onion, diced  
1 tsp. salt  
½ tsp. ground black pepper

## DIRECTIONS

1. Place the Griddle Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Heat the canola oil and butter on the Griddle Plate and then cook the potatoes until golden brown (about 10 mins.).
3. Add the green and red peppers and onion and continue cooking until soft (about 3 mins.).
4. Add the salt and ground black pepper and cook for 5 mins.



# Strawberry Pancakes

Serves 4 • Beginner Difficulty Recipe • Use Griddle Plate

## INGREDIENTS

**Macerated Strawberries**  
2 cups strawberries, sliced  
3 tbsp. sugar  
—————  
2 cups flour  
2 tbsp. sugar  
2 ½ tsp. baking powder  
½ tsp. salt  
1 tbsp. lemon zest  
2 eggs  
1 ½ cup milk  
2 tbsp. butter, melted  
½ tsp. vanilla

## DIRECTIONS

1. Combine the strawberries and sugar in a bowl. Let the strawberries sit in the bowl for 30 mins.
2. Place the Griddle Plate on the appliance and preheat the Grill to 350° F/177° C.
3. Whisk together the flour, sugar, baking powder, salt, and lemon zest in a second bowl.
4. Combine the eggs, milk, melted butter, and vanilla in a third bowl.
5. Slowly whisk the wet ingredients into the dry ingredients.
6. Let the mixture stand for 3 mins. to finish the batter.
7. Scoop ¼ cup of batter on to the Griddle Plate for each pancake.
8. Spoon the strawberries over the top of each pancake and cook until fluffy and browned.



## Breakfast Quesadilla

Serves 4 • Beginner Difficulty Recipe • Use Griddle Plate

### INGREDIENTS

2 tsp. olive oil  
2 scallions, chopped  
1 red bell pepper, julienned  
1 jalapeño, seeded & finely chopped  
3 large eggs, beaten  
4 large egg whites  
4 tortillas  
½ cup shredded cheddar cheese

### DIRECTIONS

1. Place the Griddle Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Heat the olive oil and then sauté the scallions, red bell pepper, and jalapeño for 5 mins.
3. Reduce the Grill's temperature to 300° F/149° C.
4. Add the eggs to the Griddle Plate, stirring frequently. When cooked, remove and reserve the egg mixture.
5. Place the tortillas on the Griddle Plate and divide the egg mixture evenly between them.
6. Sprinkle the cheddar cheese over the tortillas, fold each tortilla in half, and cook until the cheese melts (4-5 mins.).
7. Serve with salsa and sour cream.

## Chicken Quesadilla

Serves 6 • Beginner Difficulty Recipe • Use Griddle Plate

### INGREDIENTS

2 tbsp. canola oil  
4 oz. cooked chicken, shredded  
1 cup shredded cheddar Jack mix  
1 tbsp. minced jalapeño  
1 tbsp. minced cilantro  
2 scallions, chopped  
1 plum tomato, chopped  
2 8-in. flour tortillas

### DIRECTIONS

1. Place the Griddle Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Heat the canola on the Griddle Plate.
3. Combine the chicken, cheddar Jack cheese, jalapeño, cilantro, scallions, and tomato in a bowl to make the filling.
4. Spread the filling over half of each tortilla and then fold the tortillas in half to seal them.
5. Cook each side of the quesadillas on the Griddle Plate until golden brown (2-3 mins. per side).
6. Serve with avocado and sour cream.

# Chicken Burrito

Serves 4 • Beginner Difficulty Recipe • Use Griddle Plate

## INGREDIENTS

1 cup cooked & shredded rotisserie chicken  
1 tsp. salt  
a tsp. cumin  
2 tbsp. adobo sauce  
1 tbsp. vegetable oil  
1 14-oz. can black beans, drained  
1 14-oz. can corn kernels, drained  
1 cup white rice, cooked  
1 cup shredded cheddar cheese  
juice of 1 lime  
4 10-in. tortillas

## DIRECTIONS

1. Combine the chicken, salt, cumin, and adobo sauce in a bowl and mix.
2. Place the Griddle Plate on the appliance and preheat the Grill to 350° F/177° C.
3. Heat the vegetable oil on Griddle Plate.
4. Add the chicken, beans, and corn. Cook for 5 mins. and then reserve the chicken mixture.
5. Place one quarter of the rice on each tortilla followed by one quarter of the chicken mixture. Top with one quarter of the cheddar cheese and lime juice.
6. Roll up the tortillas to make burritos, place the burritos on the Griddle Plate, and grill all sides of the burritos. Serve with salsa.



# Sausage Griddle Sandwich

Serves 4 • Beginner Difficulty Recipe • Use Griddle Plate

## INGREDIENTS

4 eggs  
½ tsp. salt  
½ tsp. ground black pepper  
2 tbsp. butter  
8 pre-prepared pancakes  
4 frozen sausage patties

## DIRECTIONS

1. Place the Griddle Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Beat the eggs with the salt and ground black pepper in a bowl.
3. Melt the butter on the Griddle Plate and then cook the eggs until set (2-4 mins.).
4. Remove the eggs and cut in to four pieces.
5. Place the sausage patties on the Griddle Plate and cook each side until cooked through (5-6 mins. per side).
6. Make a sandwich with the pancakes, egg, and sausage patties.
7. Serve with maple syrup.



## Philly Cheesesteak

Serves 2 • Beginner Difficulty Recipe • Use Griddle Plate

### INGREDIENTS

1 tbsp. canola oil  
1 white onion, sliced  
1 green bell pepper, sliced thinly  
½ tsp. salt  
½ tsp. ground black pepper  
1 8-oz. ribeye roast, shaved  
2 hoagie rolls  
½ lb. provolone cheese, sliced

### DIRECTIONS

1. Place the Griddle Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Heat the canola oil on the Griddle Plate and sauté the onion, green bell pepper, salt, and ground black pepper until caramelized (6–8 mins.).
3. Add the roast and continue cooking, mixing continuously.
4. When cooked, split evenly between the two rolls and top with the provolone cheese.

## Cubano

Serves 2 • Beginner Difficulty Recipe • Use Griddle Plate

### INGREDIENTS

2 Cuban rolls, split lengthwise  
2 tbsp. butter, softened  
2 tbsp. yellow mustard  
8 oz. ham, sliced  
8 oz. roast pork, sliced  
8 oz. Swiss cheese, sliced  
½ cup pickle chips  
2 tbsp. butter, melted

### DIRECTIONS

1. Place the Griddle Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Spread 1 tbsp. softened butter evenly on one half of each roll. Spread the mustard on the other half.
3. Layer the ham, pork, Swiss cheese, and pickles on the bottom half of each roll. Top with the other half of the roll.
4. Brush the melted butter on the outside of each sandwich, place the sandwiches on the Griddle Plate, press the sandwiches flat, and grill each side until golden brown (about 5 mins.).
5. Cut the sandwiches in half diagonally before serving.

# Braised Beef Grilled Cheese

Serves 2 • Beginner Difficulty Recipe • Use Griddle Plate

## INGREDIENTS

2 tbsp. butter  
4 slices white bread  
6 oz. leftover braised beef, shredded  
¼ cup beef gravy  
4 slices Swiss cheese

## DIRECTIONS

1. Place the Griddle Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Spread the butter evenly on one side of each piece of bread.
3. Combine the beef and gravy in a small bowl and mix.
4. Layer each sandwich with 1 slice of bread (buttered side down), 1 slice of Swiss cheese, half of the braised beef, 1 slice of cheese, and 1 slice of bread (buttered side up).
5. Place the sandwiches on the Griddle Plate and grill each side until the bread is golden brown and the cheese is melted (3-5 mins. per side).



# Shrimp Fried Rice

Serves 4 • Beginner Difficulty Recipe • Use Griddle Plate

## INGREDIENTS

3 tbsp. canola oil  
½ tsp. kosher salt  
½ tsp. ground black pepper  
4 scallions, chopped  
2 cloves garlic, chopped  
1 tbsp. finely chopped ginger  
2 tbsp. soy sauce  
1 tsp. sesame oil  
2 tbsp. rice vinegar  
½ lb. shrimp, shelled & deveined  
3 cups cooked rice  
1 cup carrot, diced  
3 eggs, beaten  
1 cup frozen peas

## DIRECTIONS

1. Place the Griddle Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Whisk together the salt, ground black pepper, garlic, ginger, soy sauce, sesame oil, and rice vinegar in a small bowl.
3. Place the shrimp on the Griddle Plate and cook through.
4. Add the rest of the ingredients and sauté for 5 mins.



## Teriyaki Chicken

*Serves 4 • Beginner Difficulty Recipe • Use Griddle Plate*

### INGREDIENTS

#### Marinade

½ cup soy sauce  
¼ cup brown sugar  
2 tsp. grated ginger  
2 tsp. garlic, minced  
2 tsp. sesame oil  
1 tbsp. Chinese white wine  
⅓ cup orange marmalade

4 boneless chicken breasts  
1 large, thick carrot,  
quartered lengthwise  
4 scallions, trimmed to the  
length of the carrot quarters

### DIRECTIONS

1. Combine the marinade ingredients in a bowl and mix. Reserve the marinade in the bowl.
2. Cut each chicken breast into a 1 in.-thick strip by cutting in a spiral from the outside to inside of each chicken breast.
3. Wrap the chicken strips around each piece of carrot and scallion so that the strips spiral the entire length of the carrots and scallions. Place a toothpick at each end of the wraps to secure the chicken.
4. Brush the chicken wraps with the marinade and reserve for 30 mins. in the refrigerator.
5. Place the Griddle Plate on the appliance and preheat the Grill to 400° F/204° C.
6. Place the chicken wraps on the Griddle Plate and grill until cooked through (10-15 mins.).
7. Serve over rice.

## Down South Country Boil

*Serves 6 • Beginner Difficulty Recipe • Use Griddle Plate*

### INGREDIENTS

3 corn cobs, cut into 3 sections  
4 red potatoes, halved &  
par-cooked  
1 sweet onion, peeled  
& quartered  
2 lb. 13-15 shrimp, with shells  
1 lb. sausage, cut into  
large chunks  
2 tbsp. shrimp and crab  
boil seasoning  
¼ cup white wine

### DIRECTIONS

1. Place the Griddle Plate on the appliance and preheat the Grill to 450° F/232° C.
2. Place all the ingredients on the appliance. Cover the Grill with its Lid and cook until everything is cooked through (5 mins.).

# Pork Medallions

Serves 6 • Beginner Difficulty Recipe • Use Griddle Plate

## INGREDIENTS

1 lb. pork tenderloins, cut into medallions  
½ tsp. salt  
¼ tsp. ground black pepper  
6 garlic cloves, peeled  
2 tbsp. olive oil  
¼ cup rosemary juice of 1 lemon  
zest of 1 lemon

## DIRECTIONS

1. Place the Griddle Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Season the pork with the salt and ground black pepper.
3. Brush the pork and garlic cloves with the olive oil, sprinkle with the rosemary, place on the Griddle Plate, and grill for 3-5 mins.
4. Flip the pork, squeeze the lemon juice on the pork, and grill for another 3-5 mins.
5. Garnish with the lemon zest.



**Dipping Sauce**  
1 tbsp. chili paste  
2 tbsp. soy sauce  
1 tbsp. honey  
1 tbsp. white wine  
1 tbsp. sesame oil  
1 tbsp. roasted sesame seeds

# Potstickers

Serves 6-8 • Intermediate Difficulty Recipe • Use Griddle Plate

## INGREDIENTS

### Filling

8 oz. water chestnuts, drained & finely chopped  
½ cup thinly sliced scallions  
¼ cup julienned & chopped carrots  
¼ cup julienned & chopped celery  
1 tsp. grated fresh ginger  
1 tbsp. sweet soy sauce  
½ lb. cooked chicken breast, diced small

24 wonton wrappers  
egg wash  
¼ cup vegetable oil

## DIRECTIONS

1. Whisk together the dipping sauce ingredients in a small bowl. Reserve the sauce in the bowl.
2. Combine the filling ingredients in a separate bowl and mix.
3. Place the Griddle Plate on the appliance and preheat the Grill to 350° F/177° C.
4. Place 1 tbsp. of filling in the center of each wonton wrapper, brush the edges of the wrappers with egg wash, fold the wrappers over the filling, and seal the edges of the wrappers together.
5. Pour the vegetable oil onto the Griddle Plate and add the potstickers. Cover the Grill with its Lid and cook until browned.
6. Serve with the dipping sauce.



## Chicken Paillard

Serves 4 • Beginner Difficulty Recipe • Use Griddle Plate

### INGREDIENTS

- 2 chicken breasts, sliced in half
- ¼ cup olive oil
- 2 tbsp. red wine vinegar
- 1 shallot, chopped
- ¼ tsp salt
- ¼ tsp. ground black pepper
- 1 tbsp. lemon juice
- ½ cup pre-prepared pesto

### DIRECTIONS

1. Place the chicken breasts on a cutting board, cover with plastic wrap, and pound the chicken thin.
2. Whisk together the olive oil, red wine vinegar, shallot, salt, ground black pepper, and lemon juice in a bowl.
3. Marinate the chicken in the bowl for 30 mins. in the refrigerator.
4. Place the Griddle Plate on the appliance and preheat the Grill to 350° F/177° C.
5. Place the chicken on the Griddle Plate and grill each side until the chicken reaches an internal temperature of 165° F/74° C (3-4 mins. per side).
6. Brush the chicken with the pesto and serve over mixed greens.



## Grilled Pound Cake with Grilled Fruit

Serves 4 • Beginner Difficulty Recipe • Use Griddle Plate

### INGREDIENTS

- 1 store-bought pound cake, sliced thick
- ½ cup margarine
- 3 bananas, peeled & sliced
- 1 pineapple, peeled, cored & cubed
- 24 large strawberries, halved
- 3 peaches, sliced & pitted
- ½ cup simple syrup
- 1 cup whipped cream
- ¼ cup raspberry sauce
- 1 tbsp. chopped mint

### DIRECTIONS

1. Place the Griddle Plate on the appliance and preheat the Grill to 350° F/177° C.
2. Butter the pound cake with the margarine. Arrange the pound cake, bananas, pineapple, strawberries, and peaches on the Griddle Plate and cook each side for 2-3 mins.
3. When cooked, toss the fruit with the simple syrup.
4. Top the pound cake with the whipped cream, raspberry sauce, and mint and serve with the grilled fruit.

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