

**PowerXL**™  
*products that excel*



**SMOKELESS GRILL**



America's Favorite  
**Griddle Breakfasts**

**Eric Theiss**





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**SMOKELESS GRILL**

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# Quick Start Guide



1. Disassemble the packed parts and remove all packaging materials.



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



3. Reassemble the parts in the same order they were packaged (see reverse side for detailed instructions).



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



5. 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 and add your food!

## 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.

# Assembly



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

**\*NOTE:** The removable Electric Fan (A1) and Snap-Off Fan Cover (A2) are already installed in the Base Unit (A). If you are thoroughly cleaning the Base Unit (A) with water and detergents, remove the Electric Fan (A1) first. See [Removing the Electric Fan](#) in the owner's manual for detailed instructions.

# Bacon Weave Eggs

Serves 4

## 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 PowerXL Smokeless Grill 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



## 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 PowerXL Smokeless Grill 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



## 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 PowerXL Smokeless Grill and preheat the Grill to 350° F/175° 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.

# Strawberry Pancakes

Serves 4



## 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 PowerXL Smokeless Grill and preheat the Grill to 350° F/175° 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.

# Challah French Toast

Serves 4

## 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 PowerXL Smokeless Grill and preheat the Grill to 350° F/175° 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.

# Breakfast Quesadilla

Serves 4



## 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 PowerXL Smokeless Grill and preheat the Grill to 350° F/175° 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 320° F/160° 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.

# O'Brien Potatoes

Serves 6

## 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 PowerXL Smokeless Grill and preheat the Grill to 350° F/175° 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.

# Chicken Quesadilla

Serves 2

## 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 PowerXL Smokeless Grill and preheat the Grill to 350° F/175° 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

## 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 PowerXL Smokeless Grill and preheat the Grill to 350° F/175° 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.

# Cubano

Serves 2

## 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 PowerXL Smokeless Grill and preheat the Grill to 350° F/175° 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.

# Philly Cheesesteak

Serves 2



## 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 PowerXL Smokeless Grill and preheat the Grill to 350° F/175° 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.

# Braised Beef Grilled Cheese

Serves 2

## 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 PowerXL Smokeless Grill and preheat the Grill to 350° F/175° 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).

# Sausage Griddle Sandwich

Serves 4



## 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 PowerXL Smokeless Grill and preheat the Grill to 350° F/175° 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.

# Shrimp Fried Rice

Serves 4



## 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 PowerXL Smokeless Grill and preheat the Grill to 350° F/175° 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.

# Down South Country Boil

Serves 4

## 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 PowerXL Smokeless Grill and preheat the Grill to 450° F/230° C.
2. Place all the ingredients on the PowerXL Smokeless Grill. Cover the Grill with its Lid and cook until everything is cooked through (5 mins.).

# Teriyaki Chicken

Serves 4



## 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 PowerXL Smokeless Grill and preheat the Grill to 390° F/200° C.
6. Place the chicken wraps on the Griddle Plate and grill until cooked through (10-15 mins.).
7. Serve over rice.

# Pork Medallions

Serves 6

## 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 PowerXL Smokeless Grill and preheat the Grill to 350° F/175° 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.

# Potstickers

Serves 6-8



## 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

## 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 PowerXL Smokeless Grill and preheat the Grill to 350° F/175° 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



## 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 PowerXL Smokeless Grill and preheat the Grill to 350° F/175° C.
5. Place the chicken on the Griddle Plate and grill each side until the chicken reaches an internal temperature of 165° F/75° 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



## 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 PowerXL Smokeless Grill and preheat the Grill to 350° F/175° 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.

# America's Favorite Griddle Breakfasts



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