

# **THE GRIDDLE GUIDE**

## **AMERICA'S FAVORITE GRIDDLE BREAKFASTS**

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**POWER**  
**SMOKELESS GRILL™**



# POWER SMOKELESS GRILL™





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# 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 chives, chopped

## DIRECTIONS

1. Place the Griddle Plate on the Power Smokeless Grill and preheat the Grill to 390° F.
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 Power Smokeless Grill and preheat the Grill to 320° F.
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 cup 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 Power Smokeless Grill and preheat the Grill to 350° F.
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

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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 Power Smokeless Grill and preheat the Grill to 350° F.
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 cup 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 confectioners' sugar

## DIRECTIONS

1. Place the Griddle Plate on the Power Smokeless Grill and preheat the Grill to 350° F.
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 confectioners' 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 Power Smokeless Grill and preheat the Grill to 350° F.
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.
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 Power Smokeless Grill and preheat the Grill to 350° F.
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 Power Smokeless Grill and preheat the Grill to 350° F.
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 Power Smokeless Grill and preheat the Grill to 350° F.
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.
7. 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 Power Smokeless Grill and preheat the Grill to 350° F.
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 Power Smokeless Grill and preheat the Grill to 350° F.
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 Power Smokeless Grill and preheat the Grill to 350° F.
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).



# POWER SMOKELESS GRIDDLE SANDWICH

*Serves 4*

## INGREDIENTS

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

## DIRECTIONS

1. Place the Griddle Plate on the Power Smokeless Grill and preheat the Grill to 350° F.
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 leftover rice  
1 cup carrot, diced  
3 eggs, beaten  
1 cup frozen peas

## DIRECTIONS

1. Place the Griddle Plate on the Power Smokeless Grill and preheat the Grill to 350° F.
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 Power Smokeless Grill and preheat the Grill to 450° F.
2. Place all the ingredients on the Power 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

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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 Power Smokeless Grill and preheat the Grill to 390° F.
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 Power Smokeless Grill and preheat the Grill to 350° F.
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*



## INGREDIENTS

### 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

### 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 chicken breast, diced  
small

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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 Power Smokeless Grill and preheat the Grill to 350° F.
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 Power Smokeless Grill and preheat the Grill to 350° F.
5. Place the chicken on the Griddle Plate and grill each side until the chicken reaches an internal temperature of 165° F (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. mint, chopped

## DIRECTIONS

1. Place the Griddle Plate on the Power Smokeless Grill and preheat the Grill to 350° F.
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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SMOKELESS GRILL™**



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