

Jamaican Jerk Rubbed Pork Loin

Prep: 5 minutes

Preheat: approx. 7 minutes

Roast: Based on desired doneness

Makes: 6–8 servings

INGREDIENTS

1 boneless pork loin (approx. 4–5 pounds)

3 tablespoons canola oil

3 tablespoons Jamaican jerk seasoning



DIRECTIONS

1. Plug thermometer into unit. Select **ROAST**, set temperature to 375°F, then select **PRESET**. Use the dial to select **PORK**. Then select desired doneness (medium rare 3). Press the dial to begin preheating (preheating will take approximately 7 minutes).
2. Evenly coat pork loin with canola oil and Jamaican jerk seasoning on all sides. Insert thermometer horizontally into the center of the thickest part of the roast.
3. When unit beeps to signal it has preheated, open hood and place pork loin on grill grate. Close hood over thermometer cord to begin cooking.
4. When unit beeps and the display reads **FLIP**, open hood and use silicone-tipped tongs to flip the roast. Close hood to continue cooking.
5. When unit beeps to signal the pork loin is done cooking, transfer to a plate or cutting board and allow to rest for 10 minutes before cutting and serving.

NY Strip Steak with Grilled Asparagus

Prep: 5 minutes

Preheat: Approx. 10 minutes

Grill: Based on desired doneness (approx. 20 minutes)

Makes: 4 servings

INGREDIENTS

4 uncooked NY strip steaks (10-12 ounces each)

3 tablespoons canola oil, divided

Kosher salt, as desired

Ground black pepper, as desired

2 bunches (2 pounds) thin asparagus, trimmed



DIRECTIONS

- 1. Plug thermometer into unit. To install the grill grate, slide it into the front of the base so it hooks in, then press down on the back until it clicks into place. Close the hood.**
- 2. Select GRILL, set temperature to HI, then select PRESET. Turn the dial to select BEEF. Then select DONENESS and use dial to set desired doneness. Press the dial to begin preheating (preheating will take approximately 10 minutes).**
- 3. While unit is preheating, brush each steak on all sides with $\frac{1}{2}$ tablespoon canola oil, then season with salt and pepper. Toss asparagus with remaining canola oil then season with salt and pepper. Insert thermometer horizontally into the center of the thickest part of the largest steak.**
- 4. When unit beeps to signify it has preheated, open hood and place steaks on grill grate, firmly pressing them down to maximize grill marks. Close hood over thermometer cord to begin cooking.**
- 5. When unit beeps and the display reads FLIP, use silicone-tipped tongs to flip the steaks. Close hood to continue cooking.**
- 6. When unit beeps to signal the steaks are almost done cooking, transfer steaks to a plate or cutting board and allow to rest for 5 minutes.**
- 7. While steaks are resting, place asparagus on grill grate and close the hood. Set time to 8 minutes. Press the dial to begin cooking. Skip preheat by pressing PREHEAT button.**
- 8. When the asparagus is done, remove from the grill and serve with steak.**

Baked Peach Cobbler

Prep: 5 minutes

Preheat: approx. 3 minutes

Bake: 30 minutes

Makes: 4-6 servings

INGREDIENTS

5 tablespoons salted butter, divided

8 peaches, pitted, diced

4 tablespoons granulated sugar, divided

1 cup all-purpose flour

2 teaspoons ground cinnamon, divided

1 teaspoon baking powder

1/4 teaspoon kosher salt

1/3 cup heavy cream

2 tablespoons cornstarch

1 teaspoon lemon juice

Vanilla ice cream, for serving (optional)



DIRECTIONS

- 1. To install the grill grate, slide it into the front of the base so it hooks in, then press down on the back until it clicks into place and close the hood. Select BAKE, set temperature to 350°F, and set time to 30 minutes. Press the dial to begin preheating (preheating will take approximately 3 minutes).**
- 2. While unit is preheating, place 3 tablespoons butter in the bottom of an 11"x7" glass baking dish, add the peaches and sprinkle with 1 tablespoon sugar.**
- 3. When unit beeps to signify it has preheated, place the baking dish on grill grate and close hood. Roast for 15 minutes, tossing halfway through cooking.**
- 4. While peaches are roasting, prepare the topping. Place flour, 1 teaspoon cinnamon, 2 tablespoons sugar, baking powder, and salt in a large bowl and mix until fully combined. Use a pastry blender or your finger to incorporate the remaining butter into the flour mixture until crumbly. Pour in cream and stir with a fork until a soft dough forms.**
- 5. Place the remaining sugar and cinnamon in a small bowl and mix until fully combined.**
- 6. When the timer has 15 minutes remaining, open hood and toss peaches with cornstarch and lemon juice. Top the peaches with tablespoon-sized dollops of dough. Sprinkle with cinnamon sugar mixture. Close hood to continue cooking for the remaining 15 minutes.**
- 7. When cooking is complete, remove the peach cobbler and serve warm with vanilla ice cream, if desired.**

BBQ Griddled Smash Burgers with Caramelized Onions

Prep: 10 minutes

Preheat: approx. 10 minutes

Griddle: 14 minutes

Makes: 4 servings

INGREDIENTS

1 pound 85/15 ground beef

Kosher salt, as desired

Ground black pepper, as desired

Garlic powder, as desired, optional

Onion powder, as desired, optional

1 tablespoon canola oil

1 red onion, peeled, halved, thinly sliced

1 tablespoon butter

4 slices cheese, American or cheddar

4 hamburger buns

TOPPINGS (optional)

Tomato, sliced

Red onion, thinly sliced

Iceberg lettuce

Ketchup

Yellow mustard

DIRECTIONS

- 1. To install the grill grate, slide it into the front of the base so it hooks in, then press down on the back until it clicks into place. Place griddle on top of grill grate so it sits flat. Select BBQ GRIDDLE, set temperature to 400°F, and set time to 14 minutes. Close hood and press the dial to begin preheating (preheating will take approximately 10 minutes).**
- 2. Separate ground beef into 4 equal portions. Shape the beef into flat, thin patties, approximately 5-inch wide and 1/4-inch thick.**
- 3. Season the patty on both sides with salt, pepper, garlic powder and onion powder.**
- 4. When unit beeps to signal it has preheated, open hood and add canola oil to griddle. Place onions on griddle and spread out over the surface. Cook for 12 minutes, stirring frequently with a rubber spatula.**
- 5. After 12 minutes, add the butter to the onions and continue to cook for 6 minutes, stirring frequently. When the onions are done cooking, remove from griddle and set aside.**
- 6. When the timer reads 10 minutes, place the burgers on the griddle and firmly press each burger down for 5 seconds and leave hood open.**
- 7. When unit beeps and the display reads FLIP, flip the burgers and cook for 4 minutes.**



- 8. If a more well-done burger is desired, add an additional 2 to 3 minutes. Add the cheese and press down to adhere. Close the hood and cook until cheese is melted, about 2 minutes.**
- 9. After 2 minutes, remove burgers from griddle and place on burger buns with assorted toppings.**

Strawberry Cheesecake Stuffed French Toast

Prep: 10 minutes

Preheat: approx. 10 minutes

Griddle: 7 minutes

Makes: 2–4 Servings

INGREDIENTS

1/2 cup whole milk

1/2 cup heavy cream

4 eggs, beaten

1 teaspoon vanilla extract

1/4 cup strawberry jam or preserves

1 container (7 ½ ounces) strawberry flavored or plain whipped cream cheese, softened

1 loaf (14 ounces) French brioche, cut in 2-inch pieces (about 4 pieces)

1 tablespoon butter, salted or unsalted



DIRECTIONS

- 1. To install grill grate, slide it in the front of the base so it hooks in, then press down on the back until it clicks into place. Place griddle on top of grill grate so it sits flat. Close the hood. Select BBQ GRIDDLE, set temperature to 400°F, and set time to 7 minutes. Press the dial to begin preheating (preheating will take approximately 10 minutes).**
- 2. In a medium bowl, whisk together the milk, heavy cream, eggs, and vanilla, then set aside. In a small bowl, swirl the strawberry jam into the cream cheese. Place mixture into a piping bag or plastic bag with the corner cut off.**
- 3. Cut a 2 - to 3-inch opening in the base of each slice of bread. Using your fingers, open the hole wide enough to fit the piping bag and gently squeeze the cream cheese mixture into the bread until just full. Pinch the bread together to close the seam. Repeat with remaining pieces of bread.**
- 4. When unit beeps to signal it has preheated, open hood and place butter on the griddle. Use rubber tipped spatula to move butter around griddle surface. Dip one piece of bread in the egg mixture, submerging to cover, then remove and place on griddle. Repeat with remaining pieces of bread. Leave hood open to begin cooking.**
- 5. When the timer shows 4 minutes remaining, use silicone-tipped tongs or spatula to flip bread. Leave hood open and cook for 1 minute. When timer shows 3 minutes remaining, close hood to continue cooking.**
- 6. With 4 minutes remaining, use silicone-tipped tongs or spatula to flip bread. Leave hood open and cook for another minute, then close the hood and continue cooking.**
- 7. When cooking is complete, open hood, remove French toast and serve warm with your favorite syrup!**