

BLUE CHEESE BURGERS



Ingredients

- 2 lb. Hamburger
- 1 cup Blue Cheese Crumbles
- 1 Red Onion, sliced
- 1/2 cup Melted Butter
- 6 Hamburger Buns
- Lettuce
- Tomato Slices
- Lemon Zest
- Salt & Pepper to taste



Instructions

1. Preheat Blackstone griddle to medium-high heat.
2. Mix ½ of the blue cheese into the hamburger.
3. Make six 1/3 pound burger patties. Season each side with salt and pepper.
4. Brush Blackstone griddle with a coat of butter.
Spread onions onto the butter and cook until softened, and then set aside.
5. Place patties onto the melted butter and cook 3-4 minutes per side.
6. When burgers are almost done, toast the buns on the griddle until they are golden brown.
7. When burgers are done, remove them from the griddle and place on the toasted buns and bed of lettuce. Then top the burger with the onions, more crumbled blue cheese, and tomatoes.

CHEESE STEAK EGG ROLLS



Ingredients

- 1 lb. Chopped Steak (thin sliced sirloin or ribeye or ground beef)
- 4-5 unit Slices White American Cheese
- 1/4 cup Green Pepper (diced small)
- 1/4 cup White Onion (diced small)
- 1 Worcestershire Sauce
- 8 Wonton wrappers
- Garlic powder
- Salt and pepper
- Vegetable Oil
- Sriracha Ketchup



Instructions

1. Turn Blackstone griddle on medium heat and drizzle lightly with vegetable oil. Cook the onions and peppers, season with salt and pepper, for about 3 minutes. Set aside and turn griddle to high heat. Add chopped steak or ground beef.
2. Use your Blackstone spatula and scraper, chop your meat up into small pieces. Turn heat to medium-low, add the worcestershire sause. season to taste with salt, pepper, garlic powder and mix in the peppers and onions.
3. Lay the cheese on top of the meat and cover with a dome to steam melt the cheese. Take meat off the griddle and place in a large bowl and mix with the cheese to coat evenly. Cover and let meat mixture cool slightly so you can handle it when preparing your eggrolls.
4. Follow the instructions on the back of the wonton wrapper, placing wrappers in a diamond shape spoon on an oval shaped layer of meat in the center. Fold the bottom up and around the mixture, fold the sides in and then roll upwards. Seal with rubbing warm water along seams. Place on parchment paper until ready to fry.
5. Turn Blackstone griddle back on to high heat and add a generous amount of vegetable oil towards the rear of the griddle. It helps to slightly angle griddle so that oil runs to the back by placing a 1/4 inch wedge under both front wheels so that the oil does not run right to the front and off the griddle since you need a good amount of oil to fry the eggrolls in. Place eggrolls in the hot oil turning to cook all sides of the wonton wrappers until golden brown.
6. Serve with Sriracha Ketchup.
7. Try with mushrooms or your favorite cheesesteak toppings. Can also be done with thin sliced or ground chicken.

GRIDDLE CHILI DOGS



Ingredients

- 8 All Beef Hotdogs
- 8 Hotdog Buns
- 1 tbsp Olive Oil
- 1 cup Grated Cheddar Cheese
(for topping)
- 1 Large Yellow Onion Diced
(for topping)



Chili Ingredients

- 1 1/2 lbs. Ground Beef
- 2 tsp Ground Cumin
- 1 tsp Chili Powder
- 1 cup Ketchup
(or substitute with one 14.5 oz. can of diced tomatoes)
- 2 tbsp Mustard
- 1/4 cup Water
- 1 Jalapeño (Diced)
- Salt and Pepper to taste



Instructions

1. Add oil to griddle on medium heat.
Add the onion, jalapeño, garlic powder, and cumin.
Cook until it is soft and translucent.
2. Add the ground beef, breaking it up with the metal spatula.
3. Add salt, pepper, and the chili powder and cook until browned.
4. Stir in the ketchup (or diced tomatoes) and mustard.
5. Let the chili reduce on the griddle top until thickened.
If the chili gets too thick add a couple tablespoons of water to thin it out.
(If using diced tomatoes you probably won't need the extra water since it has more liquid already).
When the chili is done put it in a metal bowl and leave on the griddle top to keep warm.
6. Crisscross slice the hotdogs on two sides.
Add some olive oil to the griddle and roll the hotdogs around in it to coat them.
Cook until crispy on the outside.
7. Spread butter on the hotdog buns and toast on the griddle until golden brown.
8. Put the hotdog in the bun and top with hotdog chili, shredded cheddar cheese, and diced onions.

HAM FRIED RICE



Ingredients

- 4 cups Cooked rice
- 1 lb. Diced Ham
- 1 Onion
- 1 tbsp Minced Fresh Ginger (or 1 tsp Ground Ginger)
- 4-6 Garlic cloves, minced
- 1/4 tsp. Ground Black Pepper
- 1 bag Frozen Peas and Carrots 12 oz.
- 1 tbsp Butter
- 3 Eggs
- 4 Green Onions, diced
- 3 tbsp Soy Sauce
- Juice from 1 Lemon



Instructions

1. Preheat your griddle to medium high heat.
2. Put some oil on the griddle.
3. Start sautéing the onion and cook until onions begin to get soft. Add garlic, ginger, and black pepper. Cook until fragrant.
4. Next to the onions add a little more oil and add the frozen peas, carrots and the diced ham to the griddle.
5. Add the cooked rice on top of the onion, garlic, and ginger mix. Toss to combine.
6. When the peas, carrots, and diced ham are heated through, combine with the rice. Mix everything thoroughly.
7. Melt the butter on the griddle and add the 3 eggs. Scramble until fully cooked then incorporate into the rice mixture.
8. Add soy sauce, green onions, and lemon juice to the rice. Toss to combine. Add more soy sauce to taste.
9. Remove from griddle and serve warm.

LEMON BLUEBERRY PANCAKES



Ingredients

- 1 cup All-purpose Flour
- 1 tsp Salt
- 1 tbsp Baking Powder
- 1 cup Evaporated Milk
- 3-4 tbsp Lemon Juice
- 1 Egg
- 1 tbsp Vanilla
- 2 tbsp Butter
- 1 cup Blueberry
- Lemon Zest



Instructions

1. Preheat Blackstone Griddle to medium low.
2. In a large bowl, whisk together flour, salt, baking powder, and sugar.
3. Meanwhile, squeeze lemon juice into another bowl.
Add lemon zest (if desired) and evaporated milk. Let mixture sit for 2 minutes.
Then add egg, vanilla, and melted butter.
Whisk gently until batter is moist with small to medium lumps.
4. Combine wet mixture and dry mixture. Slowly stir in blueberries.
5. Test the griddle by sprinkling a few drops of water on the surface.
Water droplets should scatter and sizzle.
6. Brush griddle top with a little melted butter.
7. Pour $\frac{1}{4}$ cup of batter onto the griddle.
8. Cook until the surface of the pancake fills with small bubbles.
Flip pancake and continue cooking until the other side has browned.
9. Serve warm and enjoy with your favorite toppings.

PHILLY CHEESESTEAK



Ingredients

2 lbs.	Thinly sliced beef
1	Onion, sliced
1	Green Pepper, sliced
1	Red Pepper, sliced
1 tsp	Garlic Powder
2 tbsp	Butter
12-18 Slices	Provolone Cheese
3 tbsp	Red Wine Vinegar (or apple cider vinegar)
1 Jar	Cheese Whiz
6	Hoagie Rolls
Salt & Fresh Ground Black Pepper to taste	



Instructions

1. Preheat the griddle to medium high heat.
2. Add 1 tablespoon of butter and some oil to the griddle.
3. Add the onions, green peppers, and red peppers to the hot griddle.
4. Season with salt, pepper, vinegar, and ½ tsp of garlic powder.
Toss to combine and coat evenly.
5. Add another tablespoon of butter and some oil to the other side of the griddle.
6. Add the thinly sliced beef to the griddle.
Chop it up with your metal spatulas to help it all cook evenly.
Season the meat with salt, pepper, and another ½ tsp of garlic powder.
7. When the meat is cooked, divide it evenly on the griddle into 6 piles.
8. Turn down the heat to medium.
9. Add a few tablespoons of Cheese Whiz to each pile of meat.
Then add the veggies to each pile.
10. Add 2-3 slices of provolone cheese to each pile of meat and veggies.
11. Split your hoagie rolls and toast them on the griddle.
12. When the provolone cheese is melted, place each pile of meat into a toasted hoagie roll and serve hot.