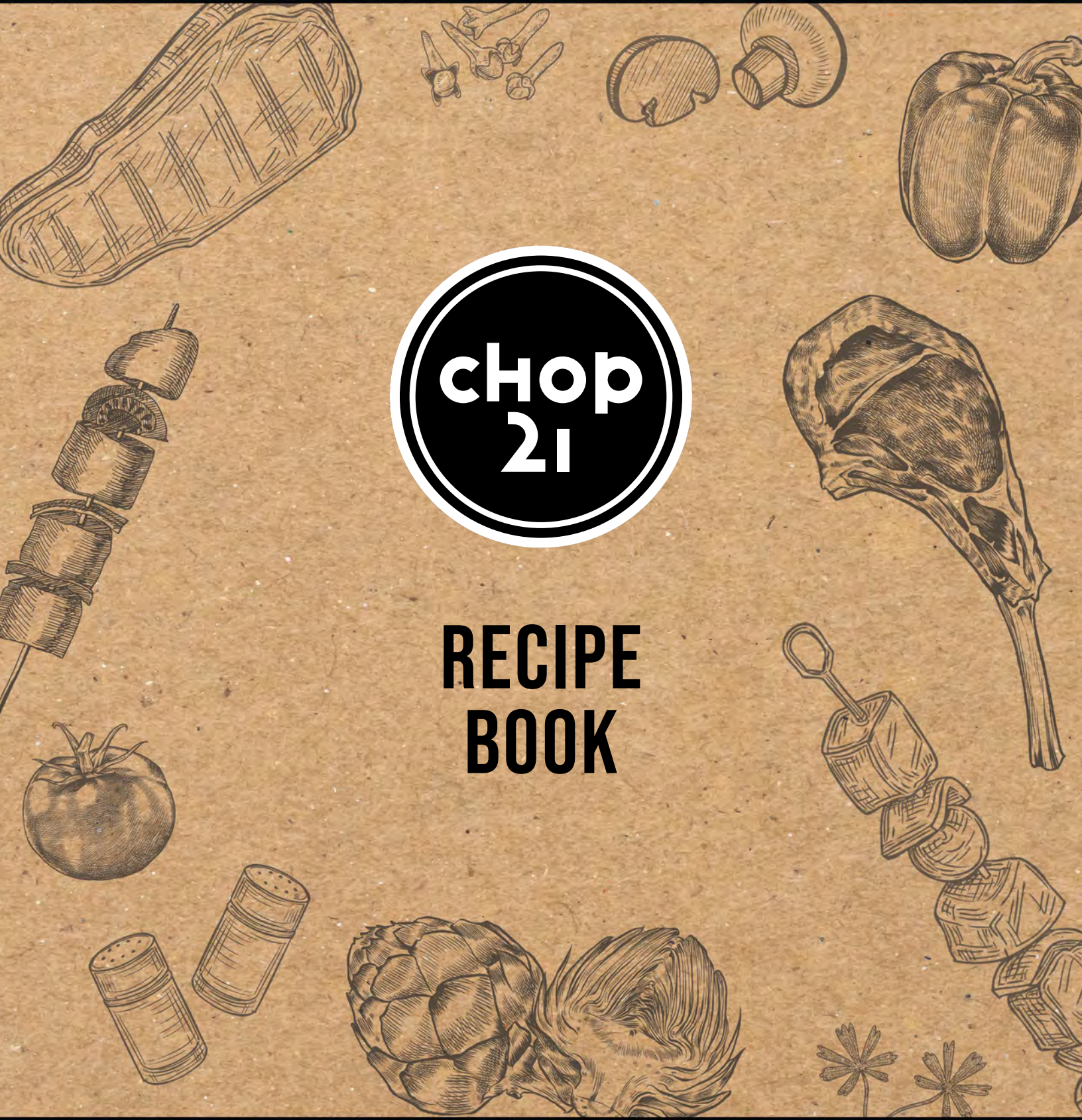




**RECIPE
BOOK**



**PRO
COOKING
TOOLS
EXTREME
FLAVOR**



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6 servings | 35 minutes

COCONUT FRENCH TOAST

INGREDIENTS

1 cup unsweetened
coconut flakes, divided in half
1 cup sugar
1 can coconut milk,
divided into 1 cup and ½ cup
3 eggs
2 tablespoons sugar

¼ teaspoon cinnamon
6 brioche slices
Canola oil spray

EQUIPMENT

Small saucepan and blender

DIRECTIONS

1. First, prepare the caramel. Place a small saucepan on one of the burners. Add 1 cup of sugar and cook on high heat, keeping an eye on it while the sugar melts and begins to caramelize. Mix occasionally until sugar turns a deep golden brown. Remove from heat and rapidly whisk in a ½ cup coconut milk. Set aside to cool.
2. Place griddle on hot plate and preheat to medium heat.
3. Toast a ½ cup of the unsweetened coconut flakes on the griddle until deep golden and fragrant. Set aside.
4. In a blender, combine the other 1 cup of coconut milk, eggs, sugar, cinnamon, and remaining unsweetened coconut flakes, and blend until fully mixed and coconut has begun to break down slightly. Add to a shallow bowl or dish.
5. Place brioche slices into coconut milk mixture. Allow to soak for 2 to 3 minutes.
6. Liberally spray griddle with canola oil spray and carefully place soaked brioche slices onto cooking zones of griddle, circling the two burners.
7. Cook for 2 to 3 minutes per side, or until golden brown and toasty. Move to the heating zones of the griddle to keep warm, while cooking the remaining pieces.
8. Serve your coconut French toast topped with coconut caramel and toasted coconut flakes. Enjoy!

CHEF'S TIP:

Use extreme caution while making the caramel, taking extra care not to get any on your skin. Any sugar that hardens on the pan or utensils can be easily removed by soaking in boiling water.



4 servings | 35 minutes

MAPLE BUTTERMILK PANCAKES

INGREDIENTS

3 ½ cups flour
2 teaspoons salt
1 ½ tablespoons baking soda
1 tablespoon sugar
3 ¾ cups buttermilk
4 eggs
¾ cup unsalted butter, melted
3 tablespoons maple syrup
Canola oil spray

MAPLE BUTTER

½ cup unsalted butter
½ cup maple syrup

EQUIPMENT

Small saucepan

DIRECTIONS

1. In a large bowl, combine flour, salt, baking soda, and sugar. Whisk to combine.
2. In a second large bowl, whisk together buttermilk, eggs, unsalted butter, and maple syrup until well combined.
3. Pour wet ingredients into dry and mix just until combined. The batter should be lumpy—this will create fluffy pancakes. Allow batter to rest for 5 minutes.
4. Preheat griddle to medium-high heat and spray lightly with canola oil.
5. To create the pancakes, use a ¼ measuring cup to pour batter onto the cooking zones of the griddle.
6. Cook for about 2 to 3 minutes—when the pancake begins to form bubbles on top and the bottom edges turn golden brown, it is ready to flip. Flip pancake and cook an additional 2 to 3 minutes until both sides are golden.
7. Repeat with remaining batter to create the rest of the pancakes.
8. In a small saucepan, combine maple syrup and butter. Heat until butter has melted. Serve warm alongside your pancakes and enjoy!

CHEF'S TIP:

Add blueberries or bananas to pancake batter for an extra special treat!



4-6 servings | 30 minutes

BREAKFAST HASH

INGREDIENTS

- 2 large potatoes; sweet or Yukon Gold
- 1 medium onion
- 2 teaspoons salt
- 1 teaspoon garlic powder
- 2 teaspoons freshly ground pepper
- ½ teaspoon smoked paprika
- 2 tablespoons vegetable oil

DIRECTIONS

1. Preheat griddle to medium heat.
2. Peel (if desired) and dice potatoes into ½-inch cubes. Dice onion into ½-inch pieces.
3. Add oil to griddle in searing zones, then add onions and top with potatoes. Cover with a stainless-steel bowl or pot lid and allow to cook and steam for 5 to 7 minutes.
4. Carefully remove the lid and mix well. Season with salt, pepper, garlic, and paprika.
5. Continue cooking potato and onions for 10 to 15 minutes in the searing zones and mixing frequently to ensure even cooking and browning.
6. Serve with your favorite breakfast foods.

CHEF'S TIP:

Add corned beef or mushrooms for a tasty breakfast treat and serve with fried eggs!



6-10 servings | 35 minutes

JALAPEÑO CORN GRIDDLE CAKES

INGREDIENTS

2 cups frozen corn, defrosted and drained
1 jalapeño, finely diced
 $\frac{2}{3}$ cup sliced green onions, whites and green
4 eggs
 $\frac{1}{2}$ cup sharp cheddar cheese, shredded
2 tablespoons olive oil

$\frac{1}{2}$ cup all-purpose flour
 $\frac{1}{2}$ cup yellow cornmeal
1 teaspoon kosher salt
 $\frac{1}{2}$ teaspoon white pepper
 $\frac{1}{2}$ teaspoon garlic powder
Lime wedges and salsa verde (optional)

EQUIPMENT

Food processor

DIRECTIONS

1. In a food processor, pulse 1 cup of the corn until roughly chopped.
2. Add chopped corn to a large bowl with the remaining corn, jalapeño, green onions, eggs, cheddar, and oil. Add rest of ingredients and mix until well combined.
3. Set griddle to medium-high heat. Using a cookie scoop or $\frac{1}{4}$ measuring cup, portion batter in the cooking zone of the griddle. Cook cakes 3 to 4 minutes per side, until bottom is golden brown. Flip cakes and cook an additional 3 to 4 minutes until firm.
4. Serve warm with lime wedges and salsa verde.

CHEF'S TIP:

Enjoy these griddle cakes with a poached egg, bacon, and hollandaise sauce for a southern brunch special.



4 servings | 45 minutes

GRIDDLED CHICKEN

INGREDIENTS

4 chicken breasts
1 tablespoon Adobo
or Complete Seasoning
1 white onion
3 cloves of garlic
¼ cup white vinegar
1 lime, juice, and zest
¼ cup olive oil
¼ cup orange juice

2 teaspoon salt
1 teaspoon cumin
1 teaspoon dried oregano
Salt & pepper to taste
Neutral cooking spray

EQUIPMENT

Blender, plastic bag or parchment paper, heavy pan or meat tenderizer and meat press

DIRECTIONS

1. In a blender, combine garlic, vinegar, lime juice & zest, orange juice, salt, cumin, dried oregano, and olive oil. Blend until garlic has been finely chopped and all ingredients are well combined. Set aside.
2. Using a sharp knife, horizontally slice the chicken breast $\frac{3}{4}$ of the way through, then open like a book to create a thin surface.
3. Place a sheet of parchment paper or plastic down on a flat surface. Lay one chicken breast and top with a second layer of plastic or parchment. With a heavy pan or a meat tenderizer, pound the chicken breast until it is even and $\frac{1}{3}$ to $\frac{1}{2}$ inch thick.
4. Pour marinade over chicken breast and allow to marinate for 15 minutes, or up to an hour.
5. While the chicken marinates, thinly slice the white onion. Set aside.
6. Preheat griddle to high heat.
7. Remove chicken from marinade and place onto the searing zones of your griddle.
8. Sprinkle chicken with adobo or complete seasoning and top with meat press.
9. Cook chicken for 3 minutes or until nicely brown and flip. Cook an additional 3 minutes in the searing zones and move to the heating zones to keep warm. Repeat with remaining chicken.
10. After searing all the chicken, add the thinly sliced onions to the griddle and season with salt. Cook 5 to 10 minutes until onions are soft and lightly golden.
11. Top chicken with caramelized onions to serve.

CHEF'S TIP:

Serve with black beans and rice for a Cuban style meal!



3 servings | 25 minutes

REUBEN SANDWICH

INGREDIENTS

6 slices rye bread
6 slices swiss cheese
½ pound corned beef
½ cup sauerkraut
2 tablespoons butter

RUSSIAN DRESSING

¼ cup mayonnaise
2 tablespoons ketchup

EQUIPMENT

Small mixing bowl

DIRECTIONS

1. Set griddle to medium heat and preheat for 10 minutes.
2. In the meantime, mix mayonnaise and ketchup in a small bowl to make the Russian dressing.
3. Assemble the sandwiches. Spread Russian dressing on bread slices. Layer cheese, sauerkraut, and corned beef on bread. Top with a second slice of bread.
4. Spread a teaspoon of butter on the outside of each slice of bread, and place slices, butter-side down on the cooking zones of the griddle.
5. Toast sandwiches for 6 to 8 minutes per side, until bread is golden brown and sandwich is heated through.

CHEF'S TIP:

Try this sandwich with sliced turkey or pastrami in place of the corned beef for a twist on this classic!



4 servings | 45 minutes

AREPAS

INGREDIENTS

- 2 ½ cups arepa flour (precooked cornmeal)
- 2 teaspoons salt
- 1 tablespoon vegetable oil
- 2 ½ cups warm water
- 2-3 tablespoons oil, for cooking

DIRECTIONS

1. Combine arepa flour, oil, and salt in a medium bowl. Add warm water and mix until a smooth dough is formed. Allow dough to rest 10 to 15 minutes for the water to fully absorb.
2. Preheat griddle to medium-high heat. Lightly coat griddle with vegetable oil.
3. Separate dough into even balls using a ⅓ measuring cup. Shape dough into even balls and pat into ½ - inch thick disks.
4. Place arepas on cooking zone of griddle and cook 7 to 10 minutes per side, until outside is brown and crisp.
5. Allow arepas to cool and serve as-is or cut them open and fill with cheese or your favorite sandwich ingredients!

CHEF'S TIP:

Arepa dough should be soft and pliable, but not wet. If after 15 minutes the dough is still very moist, add more arepa flour— 1 tablespoon at a time — until desired consistency is achieved.



18 servings | 30 minutes

GRIDDLED SCONES

INGREDIENTS

2 $\frac{1}{4}$ cups all-purpose flour,
plus extra for dusting
1 $\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{4}$ teaspoon cinnamon
 $\frac{1}{2}$ cup cold butter, sliced
3 cup + 1 tablespoon sugar

$\frac{1}{2}$ cup dried fruit (i.e., raisins,
cranberries, or currants)
1 large egg
 $\frac{1}{4}$ cup buttermilk
Canola oil spray

DIRECTIONS

1. In a large bowl, whisk together flour, baking powder, and cinnamon.
2. Add butter and using a pastry cutter or two knives, cut butter into flour mixture until combined. Add sugar and dried fruit. Mix well.
3. In a small bowl, whisk together egg and buttermilk. Add to butter and flour mixture and stir until a soft dough has formed. Knead to combine.
4. On a lightly floured surface, roll out dough until it is $\frac{1}{8}$ -inch thick.
5. Using a 2-inch round biscuit or cookie cutter, cut out individual scones.
6. Heat griddle to just under medium heat. Lightly spray griddle with canola oil spray.
7. Place scones on cooking zones of the griddle and cook 3 to 6 minutes per side until golden brown and cooked through.
8. Serve warm with a sprinkle of sugar.

CHEF'S TIP:

Rotate scones around griddle to ensure even cooking. The tops and bottoms should be golden and toasty when complete.



4 servings | 45 minutes

SMASH BURGERS

INGREDIENTS

1 ½ pounds ground beef 80/20
2 teaspoons onion powder
2 teaspoons garlic powder
1 tablespoon Worcestershire sauce
Salt & pepper, to taste
8 slices cheddar cheese (optional)

Hamburger buns
Mayonnaise or your favorite
burger sauce

EQUIPMENT

Meat press

DIRECTIONS

1. Preheat griddle to high heat.
2. While you wait for the griddle to preheat, gently crumble ground beef into a large bowl and sprinkle with garlic powder, onion powder, Worcestershire sauce, and salt & pepper. Mix until spices are evenly divided.
3. Divide meat into eight 3-ounce portions. Roll into balls.
4. Working two at a time, place balls onto griddle, placing one in each searing zone. Sear for 30 seconds, then use a spatula and meat press to press each patty down flat. Cook for 3 to 5 minutes until a crust has developed. Flip and cook an additional 2 to 3 minutes. Top with cheese if desired.
5. Once all the patties have been cooked, slice buns and warm them on the cooking zones of the griddle.
6. Add a teaspoon of mayonnaise or your favorite burger sauce to the base of your bun.
7. Serve hot!

CHEF'S TIP:

Elevate your burger by adding caramelized mushrooms and onions and switching out the cheddar cheese for swiss!



2 servings | 20 minutes

TERIYAKI SALMON

INGREDIENTS

2 salmon filets
(6 ounces each), skin on
¼ cup teriyaki sauce
Salt & pepper, to taste
Neutral oil

EQUIPMENT

Basting brush

DIRECTIONS

1. Preheat griddle to high heat.
2. Season skin and flesh of salmon with salt & pepper.
3. Pour a teaspoon of oil onto the searing zones of the griddle and wait until it begins to ripple. Place salmon filets skin side down onto the oiled griddle and press firmly for 15 to 20 seconds.
4. Sear salmon for 4 minutes and using a fish spatula, carefully flip fish and cook an additional 3 minutes.
5. Move fish to the cooking zones. Liberally baste with teriyaki sauce and cook for another 3 minutes, or until fish is fully cooked and well glazed.

CHEF'S TIP:

To determine when fish is cooked through, insert a cake tester or toothpick into the thickest portion of fish. It should easily pass through the flesh with no resistance.



4-6 servings | 25 minutes

FRIED RICE

INGREDIENTS

4 cups cold, cooked rice
2 tablespoons sesame oil
1 shallot, thinly sliced
1 tablespoon ginger,
thinly sliced or grated
1 teaspoon garlic, minced
3 cup carrot, shredded

3 cup bell pepper, thinly sliced
3 cup mushrooms
2 eggs
2 tablespoons ketchup
2 tablespoons soy sauce
1 tablespoon oyster sauce
2 green onions, thinly sliced

DIRECTIONS

1. Preheat griddle to high heat.
2. Working on the searing zone, add sesame oil, ginger, shallots, and garlic. Cook 2 to 3 minutes.
3. Add carrots, bell peppers, and mushrooms. Mix well and cook until soft.
4. Add cold rice and top with ketchup, soy sauce, and oyster sauce. Mix continuously, until sauce, vegetables, and rice are evenly blended.
5. Using a spatula, clear a hole in the searing zone. Crack two eggs into the hole. Scramble eggs and once cooked, mix evenly into the rice.
6. Season with extra soy sauce to taste, top with sliced green onions and enjoy.

CHEF'S TIP:

Add your favorite protein to turn this tasty side dish into a filling meal!



6 servings | 20 minutes

FRIED CORN WITH BACON

INGREDIENTS

4 cups frozen corn,
thawed and drained
2 strips thick-cut bacon, diced
1 teaspoon salt

½ teaspoon white pepper
1 teaspoon garlic powder
1 tablespoon butter
Cilantro for garnish, chopped

DIRECTIONS

1. Preheat griddle to medium heat. Add diced bacon in searing zone of griddle. Cook 2 to 3 minutes, or until bacon fat has started to render.
2. Add the corn in an even layer on griddle, season with salt, and turn heat up to medium-high. Cook for 8 to 12 minutes, until corn is hot and has begun to turn golden brown and smells toasty.
3. Season with garlic and white pepper. Add butter and mix well.
4. Top with chopped cilantro and serve hot.

CHEF'S TIP:

For a vegetarian option, replace bacon with 1 tablespoon of neutral oil and top with green onions and cilantro.



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