

# The **evo** Grill COOKBOOK

Look Inside

Inspiration for  
Every Meal!

Featuring Delicious Recipes, Techniques & Care Instructions



Cover Photo: "Cake Boss" Buddy Valastro, LOVES cooking on his Evo grill!  
His recipe for Italian Sausage & Pepper Sandwiches is on page 28.

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[meez-on PLAHS] French for "everything in its place". Gather everything you need including prepped ingredients, measured spices, tools and your recipe rather than running around trying to find something and letting the food overcook.



# Welcome!

We appreciate that you've selected an Evo® grill, the brand used by more professional chefs entertaining more people than any other cooking appliance. Bringing people together around food is our passion, it's also what inspired us to design and build the most versatile grill that lets people share the joy of cooking.

This guide includes cooking techniques and hand-selected recipes designed to familiarize you with your new Evo grill. We know after you spend time getting to know everything this incredibly, versatile flattop grill can do, you, your family and friends will find endless ways to create fresh, delicious meals at home.

You can find additional recipes and video demonstrations on our website and connect with the Evo grill community on our social pages.



Photo Credit: FireFly Farms Creamery & Market

**evo**<sup>®</sup>  
Proudly, Designed & Built in the USA

# GETTING STARTED

## Flattop Grilling

A flattop grill resembles a griddle but performs differently because the heating element is circular rather than straight (side to side). The Evo grill heating technology creates an extremely hot and even cooking surface that's unparalleled in heat retention and even heat distribution.

The exceptional performance of Evo's circular cooking surface is the result of a single, slightly-crowned piece of steel that's formed with a flanged edge to trap heat, then oil-seasoned multiple times to promote a natural non-stick cooking surface.

Advantages of flattop grilling versus open-flame:

- NO flare-ups!
- Multi-zone cooking temperatures eliminate overcooking, undercooking and burning.
- Expand your grilling repertoire from steaks, burgers and hotdogs to pancakes, eggs, bacon, stir fried rice, yakisoba noodles, fajitas, crab cakes and more. The possibilities are endless with your Evo grill!

## Fire It Up!

Before firing up your Evo grill, gather everything you need for your recipe, including prepping your ingredients. The beauty and convenience of the Evo grill is that it only takes 5 minutes to heat to temperature with no recovery time needed after the food is loaded onto the cooktop.



# IT'S ALL ABOUT THE SEASONING!

## What is Seasoning?

- Seasoning is simply oil baked onto the cooktop, giving it a natural, easy-release finish.
- Any high smoke point cooking oil will work for maintaining your Evo grill. We recommend vegetable oil, canola oil or safflower oil.
- Seasoning is an ongoing process that improves the more you cook.
- Acidic or alkaline foods like tomatoes and citrus should only be cooked once seasoning is well-established.
- Metal scouring pads and harsh detergents will harm the seasoning.
- After cleaning the Evo grill, coat the entire cooksurface with a lightly-oiled paper towel or terry cloth towel to season.

## Ready to Cook!

- Your Evo cooktop is already seasoned, so you are ready to start cooking.
- Use any utensils you like, even metal. There is no chemical coating to damage.
- The Evo cooktop has superior heat retention, so use a lower heat setting to prevent food from sticking.

# FLATTOP VERSATILITY

The unique flattop cooking surface and wide range of controllable cooking temperatures makes the Evo grill perfect for cooking any meal. Whether cooking for two or hosting a party of twenty, Evo is center stage helping you create memorable experiences with family and friends.

By cooking foods directly on the cook surface, you can sear, sauté, grill, toast and stir-fry. Indirectly, you can use pots or pans to boil, braise, poach or steam. With a few accessories you can create even more amazing meals. Enjoy your outdoor living area more by cooking every meal outside—breakfast, lunch, dinner and even dessert, on your Evo grill.

## GRILL

Cook right on the flattop!



## TOAST



## SAUTÉ



## STIR FRY



Cooking rapidly over sizzling heat while stirring briskly.



## STEAM



Squeeze water on food then cover with a lid to steam. Add more liquid and repeat until done.



## SEAR



You get a caramelized, deep-brown sear (= flavor) with the Evo grill. When the oil starts to shimmer and smoke, you're ready to add the meat!

## ROAST



Turn your Evo grill into an oven with a roasting pan, rack and lid. Spatchcock turkey is one of our favorite roasted dishes.

Place a rack underneath the food and cover with the Evo lid.



## BAKE



## SMOKE

Place flavored wood chips or Evo "Smoke to Taste" canister on cook surface, place food on a roasting rack and cover with a lid.



# TOOLS WE RECOMMEND

Our favorite gadgets to accessorize the Evo grill.

## Grill Tongs

Grill tongs feel like a natural extension of your hands allowing you to grab, lift and turn food without piercing it. Because they have long handles, they keep your hands far from the heat.



## Squeeze Bottles

Don't drag your large cooking oil bottle to the grill, you'll get better control from a squeeze bottle. These are inexpensive and available online or at a restaurant supply store. You'll also want one filled with water for steaming.



## Instant Read Thermometer

The very best way to know if the food you're grilling is cooked to a safe internal temperature, as well as to your personal preference, is to test it with an accurate instant read thermometer.



## Cooking Covers

Use the cooking covers to steam, smoke, roast and bake on your Evo grill. These accelerate cooking by concentrating heat. Have these on hand to melt cheese on your cheeseburgers or steam your vegetables to perfection.



## Roasting Racks

Use the roasting racks with cooking covers to smoke, roast and bake on your Evo grill. They're also great for keeping food warm that finished cooking quickly while other items might need a bit more time to cook.



## Portable Spice Tin

Have all of the spices you use most for grilling in one container for easy portability. We fill ours with Kosher salt, black pepper, chili powder, cayenne pepper, ground cumin and paprika.



## PUT A PAN ON IT!

You can use the Evo cooksurface like a burner with your pots & pans.

- Heat beans or chili in a saucepan
- Simmer sauce in a dutch oven
- Make omelettes to order in 8" pans



## High Smoke Point Oils

Cooking oils with a high smoke point (meaning it will not smoke and break down until it reaches a high temperature), are ideal for seasoning your Evo grill cooksurface.

Oils that have high smoke points (400°F and higher) include avocado oil, corn oil, canola oil, grapeseed oil, peanut oil, safflower oil, sesame oil, sunflower oil and vegetable oil. It's fine to use olive oil in your recipes and to cook with, but don't season the cooksurface with olive oil.



*With proper care your Evo cooktop will have a glossy, blackened patina.*

Photo Credit: Craig Deshler



# CARING FOR THE COOKTOP



***“Seasoning” your Evo grill is cooking oil heated onto the Evo cooktop, not a chemical non-stick coating. “Seasoning” creates the natural, easy-release properties. Here are some tips on how to create, maintain and even repair the cooktop “seasoning.”***

The Evo cooktop is pre-seasoned before shipping and ready for use. Clean the cooktop after every use and maintain the seasoning by applying a very thin layer of high smoke point oil after each cleaning (Cleaning instructions are on page 52). If the cooksurface is not cleaned after every use, carbon will build up. If excess carbon has built up on your cooktop, use the scraper to remove carbon build up and follow the re-seasoning instructions below.

## Tips & Tricks

- Using high heat burns off the seasoning. You’ll find that medium heat works best for most recipes.
- **Do NOT** use Non-Stick Cooking Spray on the Evo grill as it gums up the cooksurface.
- Similar to a cast iron skillet, NEVER cook on a dry surface, ALWAYS apply oil to the cooksurface prior to EVERY cooking session (Use a high smoke point oil).
- ALWAYS properly clean the cooksurface after every use while the surface is still warm. This will clean and re-season the surface in preparation for the next time you cook.
- After cleaning the Evo cooktop, pour 3-4 tablespoons of oil in the center of the cooksurface and wipe the oil over the entire surface with a paper or terry cloth towel. This will condition the surface.
- **Do NOT** use water, club soda, salt, soap, degreasers, cleaning bricks, steel wool or any abrasive product on the Evo cooksurface. These will deglaze the surface, remove the oil seasoning and can cause rusting. If you accidentally deglaze your surface, no worries, it can be re-seasoned.

## To Re-Season the Cooksurface

- Remove carbon build up with the Evo scraper.
- Apply about 4-5 tablespoons of high smoke point oil to the cooksurface and wipe the entire surface including the sides.
- Turn both burners to medium and allow the oil to smoke and burn off slightly for about 5 minutes. Reduce heat to low, wait several minutes and apply a second layer of oil. Repeat.
- The surface will appear dark and glossy black. This repeated process will carbonize the oil and create a blackened patina and a natural nonstick oil seasoning. Using the grill pad and cleaning handle, lightly polish the surface smooth on low heat.
- When the surface has cooled, wipe the cook surface with a lightly oiled towel.

# RECIPE INDEX

We've compiled over 50 inspiring recipes for your Evo grill, many of which were contributed by Evo enthusiasts like yourself. Have FUN experimenting, as most of your favorite recipes can be adapted to cook on the Evo grill.

## BREAKFAST & BRUNCH



32 Spicy Breakfast Scramble



33 Pajama Pancakes



36 Crispy Mashed Potato Pancakes



48 French Crêpes



54 Crispy Bacon

Why wait for dinner? Enjoy hot-off-the-grill flavor every meal of the day!

## MAIN DISHES



13 Steakhouse Filets



15 The Perfect Burger



16 Build-Your-Own Shish Kebabs



19 Fiesta Fajitas



19 Homemade Tortillas



28 Buddy V's Sausage & Pepper Sandwich



29 Chicken Yakisoba



31 Mousetrap Grilled Cheese



34 Pizza Dough



35 FireFly Grilled Allegheny Pizza



35 FireFly Grilled Black & Blue Pizza



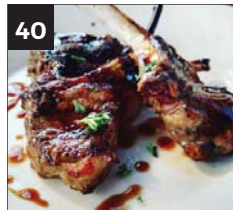
37 Hibachi Chicken



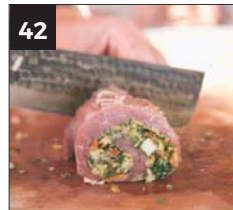
38 Fresco Chile Rellenos



39 Mole-Spiced Steak Tacos



40 Lollipop Lamb Chops with Mint Demi-glacé



42 Italian-Stuffed Tenderloin



43 Cajun Chicken Sandwich



47 Chipotle Veggie Sandwich



49 Philly Cheesesteak



50 Asian Lamb Steam Buns



Seafood



27 Scallops with Ginger & Green Onion



40 Buttery Grilled Lobster



41 Chili Shrimp à la Plancha



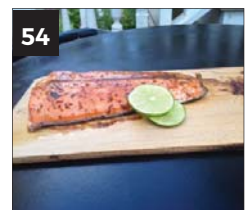
43 Citrus Horseradish Salmon



44 Newman's Dungeness Crab Cakes



45 Hudson Crab Cakes



54 Planked Salmon

Shrimp, scallops and fish—fire up the Evo grill for fresh from the sea flavor.



We want to see your Evo memories! Email photos to [info@evoamerica.com](mailto:info@evoamerica.com) or post on social media using the hashtag #evogrill.

## VEGETABLES, SIDES & FRUIT



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Sizzling Lemon Asparagus



24  
Watermelon & Tomato Salad



24  
Simple Grilled Scallions



24  
Sweet Potato Fries



24  
Charred Green Beans



25  
Grilled Romaine Salad



25  
Honey Glazed Carrots



25  
Grilled Panzanella Caprese



25  
Sautéed Mushrooms with Ghee



25  
Spinach & Grilled Radicchio Salad



23  
Grilled Corn on the Cob



54  
Grilled Fruit

## APPETIZERS, CONDIMENTS & MARINADES



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Chicken Satays



20  
Grilled Red Pepper Crostini



20  
Bacon Barbecue Shrimp



20  
Prosciutto Wrapped Asparagus



20  
Skewered Chorizo & Padron Peppers



21  
Grilled Halloumi Cheese



18  
Chipotle Chicken Marinade



14  
Red Onion Jam



46  
Sweet Tea Caramelized Onions



13  
Bob's Béarnaise Sauce



## Making Memories

Cooking on the Evo grill brings family and friends together!



Photos courtesy of: JW Kitchens | Fargo, ND