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20 RECIPES
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RECIPES BY MATT LOTT

PHOTOS BY LOY ANDRUS AND DEANNA EDGAR

BOOK DESIGN BY ABRIEL ARNOLD

AMERICAN BREAKFAST

🔪 INGREDIENTS

★ EASY

- 8 cups complete dry pancake mix
- 5 cups cold water
- 12 eggs, beaten
- 1 (16-ounce) bag frozen blueberries
- 1 pound bacon
- Vegetable oil, for the griddle
- Salt and pepper, to taste
- Pancake syrup, to serve

🔪 INSTRUCTIONS

⌚ 30^{MIN}

- 1 Preheat Blackstone griddle to medium heat. Lay the bacon strips onto the griddle and cook to desired doneness.
- 2 While the bacon is cooking, combine the dry pancake mix, cold water, and frozen blueberries in a large bowl or pitcher.
- 3 Once the bacon is cooked, remove it from the griddle with spatulas and set it onto a paper towel-lined plate.
- 4 Drizzle vegetable oil onto the griddle top, or you can cook the pancakes with bacon fat. Pour the pancake batter onto the griddle and cook for a 2-3 minutes per side. This recipe will yield 18-20 medium-sized pancakes.
- 5 Remove the pancakes from the griddle and set onto a large serving plate. Pour the beaten eggs directly onto the griddle and season with salt and pepper. Stir with spatulas until well cooked and scrambled. Feel free to cook the eggs to your personal preference.

BREAKFAST QUESADILLAS

🔪 INGREDIENTS

★ EASY

- 1 pound uncooked bacon, chopped
- 4 cloves garlic, minced
- 12 eggs, beaten
- 1 (16-ounce) package shredded fiesta blend cheese
- 1 (28-ounce) bag southern style O'Brien hash browns with onions and peppers
- 8 large flour tortillas
- Vegetable oil, for the griddle
- Salt, to taste

🔪 INSTRUCTIONS

⌚ 30^{MIN}

- 1 Preheat Blackstone griddle to medium-high heat. On one side, add the hash browns. Place the bacon on the other side of the griddle. Lightly season the potatoes with salt. Cook the bacon and potatoes, stirring with spatulas, until both are crispy.
- 2 Once the bacon is fully cooked, mix with the potatoes and pour the beaten eggs over the bacon-hashbrown mix. Stir the hash with spatulas until the eggs are fully cooked. Move the mix to one side of the griddle.
- 3 Reduce the heat to medium-low heat. Drizzle vegetable oil onto the griddle and lay out 4 tortillas. Sprinkle a handful of cheese on each tortilla. Divide the hash into 4 portions and transfer over to the tortillas.
- 4 Top with the remaining cheese and another tortilla. Flip the quesadilla and toast on the other side for another 2-3 minutes. Remove from the griddle and cut into 6ths. Serve immediately.

VEGGIE BREAKFAST HASH

INGREDIENTS EASY

- 4 cloves garlic, minced
 - 1 (8-ounce) bag shredded Monterey Jack
 - 1 (10-ounce) bag spinach
 - 1 yellow onion, sliced
 - 1 red bell pepper, diced
 - 8 ounces brown mushrooms, sliced
 - 6 eggs
 - 1 (28-ounce) bag frozen breakfast potatoes, left out to defrost
- Note: could be diced or shredded hashbrowns, tater tots, whatever your preference is**
- Vegetable oil, for the griddle
 - Salt and pepper or Blackstone Lumberjack seasoning, to taste

INSTRUCTIONS 20^{MIN}

- 1 Preheat your griddle to medium heat. Drizzle vegetable oil onto the griddle and then add the garlic, onions, peppers, mushrooms, and potatoes. Season heavily with your seasoning of choice.
- 2 Cook the vegetables and potatoes for 8-10 minutes, stirring frequently with spatulas. Once the vegetables are soft and the potatoes are crispy, add the spinach and half of the shredded cheese.
- 3 Stir the hash for another minute or until the cheese is melted and the spinach is wilted. Crack the 6 eggs directly onto the hash, top with the remaining cheese, and cover with either a basting dome or your griddle's hood. Let the eggs cook for 1-2 minutes while covered. Cook for longer if you want the eggs to be more done.
- 4 Once the eggs are cooked to your desired doneness, remove the hash from the griddle using spatulas. Serve immediately.

HUEVOS RANCHEROS

INGREDIENTS EASY

- 8 large flour tortillas
- 12 eggs
- 1 (15-ounce) can black beans, drained
- 1 (8-ounce) bag shredded fiesta blend cheese
- 1 (24-ounce) can thick & chunky salsa
- 1 bunch cilantro, chopped
- 1 avocado, pitted and sliced
- Kosher salt, to taste
- Vegetable oil, for the griddle

INSTRUCTIONS 30^{MIN}

- 1 Preheat your griddle to medium heat. In a medium saucepot, combine beans, 12 ounces of salsa, half of the cilantro, and a pinch of kosher salt. Place on the griddle to heat and stir occasionally.
- 2 Once the beans are heated through, add a drizzle of oil to the griddle top. Crack all 12 eggs onto the griddle and cook to your preference. Season the eggs to taste with kosher salt. When the eggs are cooked, remove them from the griddle and set them aside on a plate.
- 3 Fold the tortillas twice and place them onto the oiled griddle top. Toast the tortillas for 2 minutes on one side. Flip the tortillas and then evenly layer the beans, eggs, remaining salsa, and cheese. Cover with a basting dome for 1 minute or until the cheese is fully melted.
- 4 Remove from the griddle. Top the huevos rancheros with the remaining cilantro and sliced avocado. Serve immediately.

CHICKEN FAJITAS

INGREDIENTS EASY

- 2.5-3 pounds raw chicken breasts, thighs, or tenderloins
 - 3 green bell peppers, sliced
 - 1 red bell pepper, sliced
 - 1 large yellow onion, sliced
 - 1 bunch cilantro, chopped
 - 1 (20-count) package small flour tortillas
 - 2.5 ounces Blackstone Street Taco seasoning
- Note: This can be substituted with a generic fajita seasoning if necessary.**
- Vegetable oil, for the griddle

INSTRUCTIONS 30^{MIN}

- 1 Slice the raw chicken into small strips. In a large mixing bowl add the chicken, a small drizzle of oil, and half of the Street Taco seasoning. Mix until all the chicken is coated in seasoning.
- 2 Preheat your griddle to medium heat. Drizzle vegetable oil on the griddle top and then add the chicken, sliced peppers, and onions. Season the peppers and onions with the remaining Street Taco seasoning.
- 3 Cook the fajita mix for about 10 minutes, stirring occasionally with spatulas until the chicken is seared and fully cooked. The vegetables should be cooked and lightly charred. Remove the fajita mix from the griddle and place it into a serving dish.
- 4 Quickly add the tortillas to the griddle and heat for 30 seconds on each side. Use your spatulas to remove the tortillas from the griddle onto a plate. Serve immediately.

AL PASTOR TACOS

INGREDIENTS EASY

- 3-4 pounds center cut pork loin, cut into small strips
- 1 (20-ounce) can pineapple tidbits
- 3 ounces taco seasoning
- 2 large white onions, diced
- 1 bunch cilantro, chopped
- 30 medium sized white corn tortillas
- Salt, to taste
- Vegetable oil, for the griddle

INSTRUCTIONS 30^{MIN}

- 1 Preheat Blackstone griddle to medium-high heat. Drizzle vegetable oil onto the griddle top and add the pork and half of the diced onions. Season with salt and all the taco seasoning.
- 2 Cook the pork on the griddle for 5 minutes and then add the pineapple tidbits. Use spatulas to mix thoroughly on griddle top. Cook for an additional 5 minutes. The pork strips should have crispy edges and the pineapple will be slightly caramelized.
- 3 Turn your griddle to low heat and remove the Al Pastor mix from the griddle top. Lay the tortillas out onto the griddle and heat for 20-30 seconds per side. Place the tortillas onto a plate or into a tortilla warmer.
- 4 Serve the tacos and top with the remaining diced onion and cilantro.

CHICKEN GYRO

INGREDIENTS



- 2 pounds boneless skinless chicken thighs, cut into small strips
- 1 ounce fresh dill, chopped
- 1 red onion, diced
- 1 large tomato, diced
- 1 head green leaf lettuce, chopped
- 1 (16-ounce) bottle ranch dressing
- 6 pitas
- Vegetable oil, for the griddle
- Salt and pepper, to taste

INSTRUCTIONS



- 1 Make the "Tzatziki" sauce. Whisk together the chopped dill and ranch dressing in a small mixing bowl. Set aside.
- 2 Preheat Blackstone griddle to medium heat. Drizzle oil over the griddle top then add the chicken. Season heavily with salt and pepper. Cook the chicken until it reaches 165 degrees Fahrenheit. Once the chicken is finished cooking, remove from the griddle top, and set into a bowl.
- 3 Assemble the gyros. Spread the Tzatziki sauce over the pitas. Evenly divide the chicken, tomatoes, lettuce, and onions between the 6 pitas. Serve immediately.

CHICKEN CAESER WRAPS

INGREDIENTS



- 2 pounds boneless skinless chicken thighs, cut into small, bite-sized pieces
- 8 large flour tortillas
- 1 (16-ounce) bottle creamy Caesar dressing
- 1 (6-ounce) package shredded parmesan cheese
- 1 large head romaine lettuce, chopped
- 1 large tomato, diced
- 1 large red onion, diced
- Salt and pepper, to taste
- Vegetable oil, for the griddle

INSTRUCTIONS



- 1 Preheat Blackstone griddle to medium heat. Drizzle vegetable oil then add the chicken to the griddle. Season heavily with salt and pepper. Cook the chicken until it reaches the internal temperature of 165 degrees Fahrenheit.
- 2 Drizzle ½ cup of Caesar dressing over the chicken and cook for another minute while stirring with spatulas. Use the spatulas to remove the chicken from the griddle and set it into a large mixing bowl. Let the chicken cool for 15 minutes.
- 3 Add the parmesan, romaine lettuce, tomato, red onion, and remaining Caesar dressing into the bowl. Toss with tongs or a large spoon until evenly mixed.
- 4 Lay out the 8 tortillas and fill them evenly with the Caesar salad mixture. Fold them like burritos and then cut in half. Serve immediately.

MONTE CRISCO

INGREDIENTS



- 12 thick-cut slices sourdough bread or Texas toast
- 6 eggs, beaten
- 1 cup half and half
- 18 ounces thinly sliced smoked ham
- 12 slices Swiss cheese
- Vegetable oil, for the griddle
- Strawberry jam, to serve

INSTRUCTIONS



- 1 Create the batter. Whisk together the beaten eggs with half & half. Pour the mix into a casserole dish or a large bowl.
- 2 Preheat Blackstone griddle to medium heat. Drizzle vegetable oil and place 6 equal portions of ham onto the griddle top. Cook the ham for 2 minutes per side, the ham should be heated through, and the edges will start to become crispy.
- 3 Dip the bread slices into the egg batter, coating both sides of the bread with the batter. Set onto the griddle and cook for 2 minutes per side while the ham is cooking. Once one side of the bread is cooked, spread strawberry jam onto each slice.
- 4 Top each portion of ham with 2 slices of Swiss cheese. Cover with a basting dome for 1 minute or until the cheese is completely melted. Once the cheese is melted, use your spatulas to set the meat onto the bread and then top with another slice. You will have 6 sandwiches in total.
- 5 Remove the sandwiches from the griddle, cut them in half, then serve immediately.

CHOPPED CHEESE

INGREDIENTS



- 2 pounds ground beef
- 2 (14-ounce) loaves French bread cut in half or 4 large hoagie rolls
- 12 slices American cheese
- 1 large yellow onion, diced
- 1 small head iceberg lettuce, shredded
- 2 tomatoes, thinly sliced
- Blackstone Bayou Blend seasoning. **Note: can be substituted with a mix of salt, pepper, garlic powder, and cayenne pepper.**
- Vegetable oil, for the griddle
- Ketchup and mustard to serve (optional)

INSTRUCTIONS



- 1 Preheat your griddle to medium heat. Add a drizzle of oil and the diced onions. Let the onions cook for 4-6 minutes or until soft and translucent. Season to taste with the Bayou Blend seasoning.
- 2 Add the beef to the griddle top, chop using spatulas, and season to taste with Bayou Blend seasoning. Once the beef is cooked through, mix with the cooked onions. Divide the meat and onion mix into 4 equal portions.
- 3 Lay the bread onto the griddle to toast. While the bread is toasting, top each portion of meat with 3 slices of American cheese. Cover with a basting dome for 1 minute or until cheese is completely melted.
- 4 Remove the bread from the griddle. Top with ketchup and mustard if using. Using spatulas, place the meat onto the 4 sandwiches. Layer each sandwich with tomato slices and shredded lettuce. Top with the other half of the bread, then cut in half. Serve immediately.

SHRIMP FRIED RICE

INGREDIENTS



- 1 pound uncooked white rice
- 1 bunch green onions, sliced
- 2 (12-ounce) bags mixed peas and carrots
- 6 large eggs, beaten
- 12 ounces extra-large shrimp, peeled, deveined and tail removed
- 8 ounces Blackstone Sesame Teriyaki Sear & Serve sauce

Note: This can be substituted for regular Teriyaki Sauce.

- Vegetable oil, for the griddle
- Salt, to taste

INSTRUCTIONS



- 1 Cook the rice as per instructions in a large pot or rice cooker. Set aside.
- 2 Heat Blackstone griddle to medium-high heat. Drizzle vegetable oil onto the griddle and add the cooked rice. Use your spatulas to flatten the rice out across the entire griddle. Spreading the rice across the griddle will ensure that more of the rice is crispy.
- 3 Once the rice is crispy, add the peas, carrots, and $\frac{2}{3}$ rds of the green onions, shrimp, and eggs. Toss the fried rice until the shrimp and eggs are fully cooked. This may take 5-7 minutes. Pour the Sear & Serve sauce onto the fried rice and toss until fully coated.
- 4 Remove the rice from the griddle and top with the remaining sliced green onions. Serve immediately.

TODDALONI

INGREDIENTS



- 1 pound mild ground Italian sausage
- 8 ounces sliced white button mushrooms
- 1 (19-ounce) bag cheese tortellini
- 10 ounces fresh spinach
- 10 ounces cherry tomatoes
- 6 ounces shredded parmesan cheese
- 1 (16-ounce) bottle zesty Italian dressing
- Vegetable oil, for the griddle

INSTRUCTIONS



- 1 Preheat the Blackstone griddle to medium heat. Drizzle vegetable oil and add the ground sausage to the griddle top. Add the sliced mushrooms with the ground sausage and cook for 5-8 minutes or until the sausage is fully cooked and the mushrooms are tender.
- 2 Set the sausage mushroom mixture to one side of the griddle. Pour the tortellini onto the other side of the griddle. Use a squeeze bottle of water to steam the tortellini. The steam will help keep the tortellini from sticking as well as cook it faster.
- 3 Pour the cherry tomatoes over the tortellini and use two spatulas to mix the tortellini, tomatoes, and sausage mixture together. Cook for 5-6 minutes until the tomatoes are blistered and the tortellini is heated through and slightly crispy.
- 4 Add the fresh spinach and pour the Italian dressing over the tortellini. Toss for 2 minutes, the spinach should be wilted and evenly mixed throughout the pasta.
- 5 Remove the tortellini from the griddle and place onto a large serving dish. Top with parmesan cheese and serve immediately.

LEMON CHICKEN PASTA

INGREDIENTS



- 1 (16-ounce) package dry spaghetti
- 2 pounds boneless, skinless chicken breasts
- 2 lemons, zested and juiced, reserve some zest to garnish
- 1 (7.5-ounce) jar marinated artichoke hearts
- 8 ounces heavy cream
- 1 (6-ounce) package shredded parmesan cheese, reserve some cheese to garnish
- 1 bunch flat-leaf parsley, chopped. Reserve some to garnish
- 5 cloves garlic, minced
- 3 tablespoons Blackstone Chicken and Herb seasoning
- 3 tablespoons kosher salt
- Vegetable or olive oil, for the griddle.

Note: can be substituted with a mix of Dried Rosemary, Oregano, and Thyme, if needed.

INSTRUCTIONS



- 1 Bring a large pot of water to a boil. Add salt and stir until dissolved. Add pasta and cook as per the instructions. Drain pasta and set aside.
- 2 Heat Blackstone griddle to medium heat. Drizzle oil onto the griddle and add the chicken breasts. Season on both sides with 2 tablespoons of Chicken and Herb seasoning. Sear for 4 minutes on each side and cook until the internal temperature reaches 165F.
- 3 Remove the chicken from the griddle and place it on a cutting board. Cut the chicken into small, bite-sized pieces. Add the chicken to a medium mixing bowl. Add the lemon juice, zest, artichoke hearts with marinade, garlic, and 1 tablespoon of Chicken and Herb seasoning. Mix until fully combined.
- 4 Reduce the griddle's heat to low. Add the drained pasta and chicken mixture directly to the griddle top. Using spatulas, mix the pasta and chicken until all the ingredients are mixed.
- 5 Add heavy cream and parmesan to the pasta and continuously stir using spatulas for 2 minutes. The heavy cream will reduce, and the cheese will melt forming a light sauce coating all the chicken and pasta.
- 6 Remove from heat and top with remaining parmesan, lemon zest, and parsley.

BUTTER CHICKEN FLATBREAD

INGREDIENTS ★★ INTERMEDIATE

- 2 pounds boneless skinless chicken thighs, cut into 1-inch chunks
- 1 (15-ounce) bottle butter chicken simmer sauce
- 1 green bell pepper, cut into 1-inch pieces
- 1 red bell pepper, cut into 1-inch pieces
- 1 medium red onion
- 4 medium-sized flatbreads or naan bread
- 2 limes, juiced
- 1 teaspoon salt
- ½ cup cilantro, chopped
- 1 (8-ounce) package shredded mozzarella
- Vegetable oil, for the griddle

INSTRUCTIONS ⏱ 3^{HR}30^{MIN}

- 1 Prepare the lime-pickled onions. Slice the red onion into thin strips. Place the slices into a sealable container, then add the lime juice and salt. Mix the onions and refrigerate for at least 3 hours. The onions will soften and become a neon pink color.
- 2 Once the onions are ready, preheat the Blackstone griddle to medium heat. Drizzle vegetable oil then add the diced chicken and bell peppers. Cook for 5-8 minutes until the chicken is fully cooked and the vegetables are lightly charred and tender.
- 3 Once the chicken is fully cooked, add half of the simmer sauce directly over the chicken and peppers. Toss with spatulas until the sauce is slightly reduced and the chicken is thoroughly covered.
- 4 Spread the remaining simmer sauce onto the 4 flatbreads. Place the flatbreads onto the griddle and evenly distribute the chicken and peppers between the flatbreads. Top with mozzarella cheese then cover with a basting dome for 2 minutes. Once the cheese is melted, remove the flatbreads from the griddle.
- 5 Top the flatbreads with chopped cilantro and pickled onions. Serve immediately.

VEGGIE OMELETTE

INGREDIENTS ★★ INTERMEDIATE

- 12 eggs, beaten
- 10 ounces fresh spinach
- 8 ounces sliced mushrooms
- 8 ounces shredded fiesta blend cheese
- 1 large tomato, diced
- 1 medium-sized red onion, diced
- 1 bunch cilantro, chopped
- 1 lime, juiced
- 1 avocado, pitted and sliced
- Oil, for the griddle
- Salt and pepper, to taste

INSTRUCTIONS ⏱ 30^{MIN}

- 1 Make the Pico de Gallo. In a medium mixing bowl, combine the diced tomato, half the diced onion, ¾ths of the cilantro, and lime juice. Mix thoroughly and season to taste with salt and pepper. Set aside.
- 2 Preheat your Blackstone griddle to medium-low heat. Add the remaining diced onion and mushrooms to the griddle. Season with salt and pepper. While stirring frequently with spatulas, cook until the mushrooms are tender, and the onions are caramelized.
- 3 Add the spinach to the griddle and use a squeeze bottle of water to steam the spinach. Use spatulas to mix the spinach with the other vegetables.
- 4 Divide the vegetables into 4 even piles on the griddle top. Set a Blackstone Omelet Ring over the vegetables and pour 3 of the beaten eggs into the ring. Repeat this step for all 4 omelets.
- 5 Once the eggs are almost completely solid, remove the omelet ring and flip the omelet. Cover with shredded cheese and cover with a basting dome. Leave covered for 45 seconds or until the cheese is completely melted.
- 6 Remove the omelets from the griddle and fold in half. Top with a quarter of sliced avocado and the Pico de Gallo. Serve immediately.

INSIDE-OUT GRILLED CHEESE

INGREDIENTS ★★ INTERMEDIATE

- 2 Roma tomatoes, thinly sliced
- 1 (8-ounce) jar pesto
- 8 ounces sliced white button mushrooms
- 1 red onion, sliced
- 2 red bell peppers, sliced
- 16 ounces shredded mozzarella
- 1 loaf Italian bread, cut into 10 thick slices
- Salt, to taste
- Vegetable oil, for the griddle

INSTRUCTIONS ⏱ 20^{MIN}

- 1 Preheat your Blackstone griddle to medium heat. Add a drizzle of oil and then toss the red bell peppers, onion, and sliced mushrooms onto the griddle top. Season to taste with salt.
- 2 Cook the vegetables for 10-15 minutes, stirring continuously with spatulas. Once the vegetables are done cooking, turn the griddle down to medium-low heat and set it to one side.
- 3 Add half of the pesto to the cooked vegetables and mix. Spread the remaining pesto onto one side of the bread slices.
- 4 Place all the tomato slices onto the griddle top and sear for 1 minute per side.
- 5 Grab a small handful of mozzarella and sprinkle it directly onto the griddle top to create a bed of cheese for your bread, repeat 9 times to make a total of 10 beds of cheese. Immediately place the bread slices pesto side up on the melted cheese.
- 6 Evenly divide the vegetables between 5 pieces of cheese bread. Then top with the other 5 pieces of cheese bread and remove them from the griddle. Serve immediately. This step can be done in multiple batches, so the cheese does not burn.

FRENCH ONION PATTY MELT

INGREDIENTS ★★ INTERMEDIATE

- 2 pounds 80% ground beef, portioned into 8 burger patties
- 8 thick-cut slices sourdough bread
- 8 slices Swiss cheese
- 1 (12-ounce) container French Onion dip
- 2 yellow onions, thinly sliced
- Salt and pepper, to taste
- Vegetable oil, for the griddle

INSTRUCTIONS ⏱ 45^{MIN}

- 1 Preheat Blackstone griddle to medium-low heat. Add a drizzle of oil and then the sliced onions. Season lightly with salt. Cook the onions for 20-25 minutes, stirring every 2 minutes with spatulas. The onions should be caramelized until they become a dark amber color.
- 2 Remove the onions from the griddle and set aside. Increase the griddle heat to medium-high. Drizzle more oil on the griddle and lay out the 8 burger patties. Season with salt and pepper.
- 3 Sear the burgers for 3 minutes per side. Move the burgers to one side of the griddle and toast 8 slices of sourdough on the other.
- 4 Distribute the onions between the 8 patties and cover with a slice of Swiss cheese. Use a basting dome to quickly melt the cheese.
- 5 Remove the sourdough from the griddle and spread the French onion dip onto one side. Build the sandwich by placing two patties onto one piece of bread and topping with another. This recipe will leave you with 4, double patty melts. Serve immediately.

SMASH BURGERS

INGREDIENTS

★★ INTERMEDIATE

- 2 pounds 80/20 ground beef, divided into 4-ounce balls
- 8 hamburger buns
- 8 slices American cheese
- 1 red onion, sliced
- 1 head iceberg lettuce, cut into burger-sized pieces
- 1 (12-ounce) bottle secret sauce/fry sauce
- Dill pickle chips, to serve
- Salt and pepper, to taste
- Vegetable oil, for the griddle

INSTRUCTIONS

⌚ 25^{MIN}

- 1 Preheat Blackstone griddle to medium-high heat. Drizzle vegetable oil onto the griddle. Place the portioned ground beef balls directly onto the griddle top, top each portion with parchment paper then smash using a large spatula or burger press.
- 2 Season the burgers heavily with salt and pepper. Cook the burgers for two minutes without flipping. The edges should be crisp and lacy. Flip the burgers then immediately top with a slice of American cheese.
- 3 Melt the cheese by covering the patties with a basting dome for 1 minute. Once the cheese is melted, use a spatula to remove the burgers from the griddle and set them on a plate.
- 4 Build the burgers to your preference using the buns, sauce, lettuce, onions and pickles.

PAD THAI

INGREDIENTS

★★ INTERMEDIATE

- 1 (14-ounce) package rice stir-fry noodles
- ½ cup peanut butter
- 1 cup sweet chili sauce
- ¼ cup soy sauce
- 1 lime, juiced
- 1 pound firm tofu, cubed
- 8 ounces cremini mushrooms, sliced
- 1 red bell pepper, sliced
- ½ cup roasted peanuts, roughly chopped
- 1 bunch green onions, sliced
- 1 bunch cilantro, roughly chopped
- Salt, to taste
- Vegetable oil, for the griddle

INSTRUCTIONS

⌚ 30^{MIN}

- 1 Cook the rice noodles according to the instructions on the package. Drain and set aside.
- 2 Make the Pad Thai sauce. In a small mixing bowl, whisk together the peanut butter, soy sauce, sweet chili sauce, and lime juice. Set aside.
- 3 Preheat Blackstone griddle to medium heat. Drizzle vegetable oil and add the tofu, mushrooms, and sliced bell peppers. Season with salt and cook for 8-10 minutes. Make sure the tofu is seared evenly on all sides.
- 4 Add the rice noodles to the griddle. Use your spatulas to mix them with the vegetables and tofu. Sprinkle the chopped green onions and cilantro over the noodles. Make sure to reserve a few pinches of onions and cilantro for serving. Drizzle the Pad Thai sauce over the noodles.
- 5 Stir the noodles with spatulas for 2-3 minutes or until all the ingredients are evenly mixed and coated with Pad Thai sauce.
- 6 Transfer the Pad Thai to a large plate or serving dish. Garnish with the remaining green onions, cilantro, and chopped peanuts. Serve immediately.

GENERAL TSO'S CHICKEN

INGREDIENTS

★★ INTERMEDIATE

- 2 pounds boneless skinless chicken thighs, cut into 1-inch chunks
- 12 ounces garlic teriyaki marinade
- 2 cups flour
- 4 cloves garlic, minced
- 2 tablespoons fresh ginger, grated
- 1 bunch green onions, sliced
- 1 pound uncooked white rice
- ¼ cup sesame seeds, plus more to garnish
- 4 ounces dried chili peppers
- 1 tablespoons salt
- Vegetable oil, for the griddle

INSTRUCTIONS

⌚ 40^{MIN}

- 1 Cook the rice according to instructions. Keep warm in a pot or rice cooker until ready to serve.
- 2 While the rice is cooking, combine the diced chicken, salt, and flour in a large mixing bowl. Use either tongs or your hands to mix the chicken and ensure that the flour is evenly coated.
- 3 Preheat the Blackstone griddle to medium heat. In a small sauce pot, add a small drizzle of vegetable oil, garlic, ginger, chili peppers and half of the green onions. Place the pot directly onto the griddle and stir with a spoon for 2-3 minutes. The garlic and ginger should be very fragrant and the chili peppers slightly blistered. Add the teriyaki marinade and set aside to the back corner to simmer.
- 4 Add a drizzle of oil to the griddle top then add the chicken. Stir occasionally with spatulas and add more oil if necessary. Cook for 8-10 minutes or until the chicken is crispy on all sides. Once cooked remove from the griddle and place into a large mixing bowl.
- 5 Pour the sauce over the chicken and add the sesame seeds and green onions. Toss until the chicken is completely coated. Top with more sesame seeds and serve immediately with the rice.

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