

# Cuisinart®

## Griddler® Compact

GR-102 SERIES



Instruction  
& Recipe  
Booklet

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

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# Important Safeguards

1. When using electrical appliances, basic safety precautions should always be taken, including the following:
2. READ ALL INSTRUCTIONS.
3. Do not touch hot surfaces; use handles and knobs.
4. To protect against fire, electric shock, and injury to persons, do not immerse cord, plug, or unit in water or other liquids.
5. Close supervision is necessary when any appliance is used by or near children or individuals with certain disabilities.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been damaged in any manner. Return the appliance to the nearest Cuisinart® Consumer Service Center for examination, repair, or adjustment.
8. The use of accessory attachments not recommended by Cuisinart may result in fire, electric shock, or risk of injury to persons.
9. Do not use outdoors.
10. Do not let power cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near hot gas or electric burner, or in a heated oven.
12. Unplug the unit when finished using.
13. Do not use appliance for other than its intended use

14. Extreme caution must be exercised when moving an appliance containing hot oil or other hot liquids.
15. To disconnect, turn control to OFF setting, then remove plug from wall outlet.
16. **WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE THE BASE PANEL.**  
No user-serviceable parts are inside. Repair should be done only by authorized personnel.
17. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

# Save These Instructions For Household Use Only

## Special Cord Set Instructions

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals, or tripped over.

## Notice

To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

# Parts And Features

- 1. Top Cover**  
Adjusts to accommodate thickness of food
- 2. Handle**  
For opening and closing top cover
- 3. Removable and Reversible Cooking Plates**  
Nonstick and dishwasher safe for easy cleanup. Specially designed for improved grease management
  - a. Grill Side:** Perfect for grilling steak, burgers, chicken, and vegetables
  - b. Griddle Side:** Prepare flawless pancakes, eggs, bacon, and seared foods
- 4. Indicator Lights**  
Signal Power On and Ready to Cook
- 5. Temperature Knob**  
Choose Low, Medium, or High
- 6. Drip Tray**  
Collects grease and removes from base for easy cleanup (dishwasher safe)
- 7. Cleaning/Scraping Tool**  
Helps clean grill/griddle plates after cooking
- 8. Plate Release Buttons**  
Push in to release and remove cooking plates
- 9. Hinge Release Button**  
Allows the cover to extend back for cooking in the flat position
- 10. Power Cord with Cord Wrap (not shown)**

All parts that come in contact with food are BPA free.

# Before First Use

Remove all packing materials and any promotional labels or stickers from your grill. Be sure all parts (listed under **Parts and Features**) of your new appliance have been included before discarding any packing materials. You may want to keep the box and packing materials for use at a later date.

Before using your Cuisinart® Griddler® Compact for the first time, wipe the base, cover, and temperature knob with a damp cloth. Thoroughly clean cooking plates, drip tray, and cleaning/scraping tool. The plates, drip tray, and cleaning/scraping tool are dishwasher safe. Refer to **Assembly Instructions** (page 6) for plate removal.

# The Griddler® Compact Does It All

The Griddler® Compact is the ultimate kitchen appliance, offering you five separate cooking options. Simply flip the reversible cooking plates and adjust the hinge to use as a contact grill, panini press, full grill, full griddle, or half grill/half griddle. See **Assembly Instructions** and **Operating Instructions** (pages 5–7).

## Contact Grill

Use the Griddler® Compact as a contact grill to cook burgers, boneless pieces of meat, and thin cuts of meat and vegetables.

The contact grill function works best when you want to cook something in a short amount of time or when you are looking for a healthy method of grilling. When cooked on the contact grill, food will cook quickly because you are grilling both sides of the food at the same time. The channels on the grill plates, combined with the grease spout at the rear of the plate, allow the grease to drip from the meat and drain off the plates.

When the Griddler® Compact is used as a contact grill, the grill side of the plates is recommended so your meats and vegetables will have grill marks. However, depending upon the type of food you are preparing, you may wish to use the griddle side of the plates or any combination of the two.

Rest the cover on top of the food until it has reached the desired cooked temperature.

The Griddler® Compact was designed with a unique handle and hinge that allow the cover to adjust to the thickness of the food.

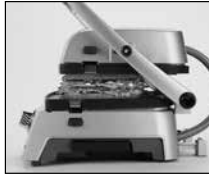
You can easily grill anything with even results, from a thinly sliced potato to a sirloin steak.



When cooking more than one food item in the contact grill, it is important that the thickness of food items be consistent so the cover will close evenly on the food.

## Panini Press

Use the Griddler® Compact as a panini press to grill sandwiches, breads, and quesadillas.



Panini can include any combination of ingredients, such as vegetables, meat, and cheese layered between two pieces of fresh-baked bread. The sandwich is then pressed between two grill or griddle plates to toast the bread and warm the sandwich. Experiment making a variety of savory or sweet sandwiches for any meal. We recommend using fresh-baked bread to produce the best tasting panini. Popular breads used for panini are focaccia, michetta (a small round roll with a crisp crust), ciabatta (a rectangular bread with a slightly domed crust), and thick slices of classic Italian bread.

When the Griddler® Compact is used as a panini press, we recommend the grill side of the plates so that your sandwiches will have the traditional panini grill marks. However, depending upon the type of sandwich you are preparing, you may wish to use the griddle side of the plates or any combination of the two.

The Griddler® Compact functions as a panini press in the same manner that it functions as a contact grill. The Griddler® Compact was designed with a unique handle and hinge that allow the cover to adjust to the thickness of the sandwich you are preparing, and to rest there evenly. Light pressure can be applied to the handle to press and heat the sandwich to your liking.

When cooking two or more panini, it is important that the thickness of the sandwiches be consistent so the cover will close evenly on the panini.

## Full Grill

Use the Griddler® Compact as a full grill to cook burgers, steak, boneless poultry, fish, and vegetables.



Full grill refers to using the Griddler® Compact with the cover lying flat, creating a double, flat cooking surface. In this position, the foods you are grilling will have to be turned over for cooking.

When the Griddler® Compact is used as a full grill, the grill side of the plates should be used.

Cooking on the full grill is a versatile method of using

the Griddler® Compact. With the full grill, you have double the surface area (150 sq. in.) in for grilling. You have the option of cooking different types of foods on separate plates without combining their flavors, or cooking large amounts of the same type of food.

The full grill position also accommodates different cuts of meat with varying thicknesses, allowing you to cook each piece to your liking.

## Full Griddle

Use the Griddler® Compact as a full griddle to cook pancakes, eggs, French toast, hash browns, and breakfast meats.



When you use the Griddler® Compact as a full griddle, open the cover so it lies flat, creating a double, flat cooking surface. In this position, the foods you are preparing will have to be turned over for cooking. When using this cooking function, the griddle side of the plates should be used.

Cooking on the full griddle is a wonderful way to prepare breakfast for two or for a small family. The large surface area allows you to cook a variety of different foods at the same time, or large amounts of your favorite food.

## Half Grill/Half Griddle

Use the Griddler® Compact as a half grill/half griddle in order to create full meals like bacon and eggs or steak and potatoes at the same time.



When using the Griddler® Compact as a half grill/half griddle, simply place the unit in the flat position and insert one plate with the grill side facing up and another plate with the griddle side facing up.

# Assembly Instructions

Place the Griddler® Compact on a clean, flat surface where you intend to cook. The Griddler® Compact can be positioned in three ways:

## Closed Position

Upper plate/cover rests flat on lower plate/base. This is your starting and heating position, and when using the contact grill or panini press functions.



## Open Position

Upper plate/cover is open and in the 100° position. Open the cover to this position before using the Griddler® Compact as a contact grill or panini press.



To adjust the Griddler® Compact to this position, simply lift the handle until you feel it come to a locking position. The unit will stay in this position until you close the cover or continue to open it to the flat position.

The cover will stay in the open position until you lower the handle for cooking. When this is done, the hinge will release itself so that the upper plate lies flat on the top of the food you are preparing. This allows you to cook your food evenly from both top and bottom. When you lift the handle to open the Griddler® Compact after cooking, the cover will remain in the flat position, parallel to the lower plate. In order to lock the cover back into the open position, you must close the Griddler® Compact, without any food in place, and open it again.



## Flat Position

Upper plate/cover is level with lower plate/base. The upper and lower plates line up to create one large cooking surface. The Griddler® Compact is in this position when it is used as a full grill, full griddle, or half grill/half griddle.



1. To adjust the Griddler® Compact to this position, locate the hinge release button on the right arm.
2. With your left hand on the handle, use your right hand to push the hinge release button. Push the handle back until the cover rests flat on the counter. The unit will stay in this position until you lift the handle and cover to return it to the closed position.



If the Griddler® Compact is already in the open position and you wish to adjust it to the flat position, pull the handle slightly toward you and then press the hinge release button. Push the handle back until the cover rests in the flat position. Pulling the handle forward slightly before pressing the hinge release button will take some of the pressure off the hinge and you will be able to adjust the Griddler® Compact more easily.

## To Insert Cooking Plates

Adjust the Griddler® Compact to the flat position with the temperature knob directly in front of you. Insert one plate at a time. Each plate is designed to fit in either the upper housing or the lower housing of the Griddler® Compact.



If you are facing the Griddler® Compact, the drip spout should be at the rear of the plate. Locate the metal brackets at the center of the housing. Tilt the back end of the plate and line up the cutouts at the back of the plate with the metal brackets. Slide the plate underneath the brackets and push down the front end of the plate. It will snap into place. Turn the Griddler® Compact around and insert the second plate on either its grill or griddle side into the upper housing as you did with the first plate.

## To Remove Cooking Plates

Once the Griddler® Compact has cooled, adjust to the flat position. Locate the plate release buttons on the side of the unit. Press firmly on button and the plate will pop up slightly from the base.



Grasp the plate with two hands, slide it out from under the metal brackets, and lift it out of the base. Press on the other plate release button to remove the other cooking plate in the same manner.



## To Position Drip Tray

One side of the base has a slot provided for the drip tray. Slide the drip tray into the base according to the instruction on the tray.



Grease from the food will run off the plates through the grease spout and into the drip tray. Grease should be safely disposed of after the Griddler® Compact has cooled down completely. The drip tray can be cleaned in the dishwasher.

# Operating Instructions

Once the Griddler® Compact is assembled properly, plug the cord into a standard electrical outlet. You are now ready to begin cooking. When the temperature knob is turned to Low, Medium, or High, the red indicator light will illuminate to indicate that the power is on.

If you intend to use the Griddler® Compact in the flat position, but you do not need the entire surface, it is recommended to use the bottom plate.

We recommend you preheat in the closed position. It may take up to 7 minutes to reach operating temperature, depending on the temperature level that was set. When the thermostat has reached operating temperature, the green indicator light will indicate that the Griddler® Compact is ready for cooking. During operation, the light will continue to turn on and off as the thermostat regulates the temperature. This is normal.

The temperature knob is used to set and maintain the temperature of the cooking surface. You may adjust the setting of the temperature knob at any time during cooking. Refer to the Helpful Cooking Chart in the recipe book section (pages 10–11) for recommendations.

Always exercise caution when handling the Griddler® Compact during cooking, as the housing will become hot during use. To open the Griddler® Compact, grasp the black plastic area of the handle. This part of the handle stays cool to the touch while cooking. The arms are made of die-cast aluminum and will become hot during use. Do not touch them during or immediately following cooking.

The cover will become very hot and should not be touched during or immediately following cooking. If you need to adjust the cover, be sure to use oven mitts to prevent burns.

The lower housing is made of plastic and can become very warm. If you need to move the Griddler® Compact during cooking, be sure to handle it from the base only, while wearing an oven mitt. Do not touch the cover.

Allow the Griddler® Compact to cool down before handling (at least 30 minutes).

**NOTE:** The first time you use the Griddler® Compact, it may have a slight odor and may smoke a bit. This is normal and common to appliances with nonstick surfaces.

The Griddler® Compact comes with a black cleaning/scraping tool. This can be used for cleaning both the grill and griddle sides of the plates after you have finished cooking and the unit has cooled down completely (at least 30 minutes). Using the cleaning/scraping tool on a hot surface for too long will cause the plastic to melt.

## User Maintenance

- Never use metal utensils, as they will scratch the nonstick plates. Instead, use only wooden or heatproof plastic utensils.
- Never leave plastic utensils in contact with the hot grill plates. This includes the provided cleaning/scrapping tool.
- In between uses, scrape excess food buildup through the grease channels and into the drip tray with a wooden or heatproof plastic utensil, then wipe the cooking surface with a paper towel before the grill's next use.
- Allow the Griddler® Compact to cool down completely (at least 30 minutes) before cleaning.
- Any other servicing should be performed by an authorized service representative.

## Cleaning and Care

**CAUTION: BEFORE CLEANING APPLIANCE, MAKE SURE IT IS UNPLUGGED AND HAS COOLED DOWN COMPLETELY.**

Once you have finished cooking, turn the temperature knob to the OFF position and unplug the power cord from the wall outlet. Allow the unit to cool down for at least 30 minutes before handling.

Use the cleaning/scrapping tool to remove any leftover food from the cooking plates. The cleaning/scrapping tool can be washed by hand or in the top rack of the dishwasher.

Dispose of grease from the drip tray once cooled. The drip tray can be cleaned by hand or in the top rack of the dishwasher.

Press the plate release buttons to remove plates from the housing. Be sure that the plates have cooled completely before handling (at least 30 minutes). The cooking plates can be washed in the dishwasher.

Do not use metal objects such as knives or forks for cleaning. Do not use a scouring pad for cleaning; the nonstick coating can be damaged.

If you have been cooking seafood, wipe the cooking plates with lemon juice to prevent the seafood flavor from transferring to the next thing you cook.

The housing base, cover, and temperature knob can be wiped clean with a soft, dry cloth. For tough stains, dampen cloth. Never use an abrasive cleaner or harsh pad. Any other servicing should be performed by an authorized service representative.

## Storage

Always make sure the Griddler® Compact is cool and dry before storing.

The power cord can be wrapped around the back of the base for storing. The cooking plates and drip tray should be stored in the Griddler® Compact when not in use. The scraping tool can be stored in a drawer or cabinet.

# Warranty

## Limited Three-Year Warranty

This warranty is available only to U.S. consumers who purchase products directly from Cuisinart or an authorized Cuisinart® reseller. You are a consumer if you own a Cuisinart® Griddler® Compact that was purchased at retail for personal, family, or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners or consumers who purchase from unauthorized Cuisinart® resellers. We warrant that your Cuisinart® Griddler® Compact will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, <https://cuisinart.registria.com>, for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

## California Residents Only

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart® products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund of nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at **1-800-726-0190**. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling of such nonconforming products under warranty.

## Hassle-Free Replacement Warranty

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart® Griddler® Compact should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, please visit us at <https://www.cuisinart.com/customer-care/product-assistance/product-inquiry>. Or call our toll-free Customer Service Department at **1-800-726-0190** to speak with a representative.

Your Cuisinart® Griddler® Compact has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts, or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment, or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

**Important:** If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at **1-800-726-0190** to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and that the product is still under warranty.



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# Helpful Cooking Chart

Cooking times are approximate and depend on thickness of foods being cooked. To be safe, use an instant read thermometer and refer to the USDA's safe internal temperature chart, page 11.

Food	Preparation	Plate/ Position	Temperature and Time
<b>Bacon</b>	Lay in a single layer.	Grill or Griddle; flat position.	High, until desired doneness.
<b>Beef, boneless steak</b>	Up to 2 inches thick. Season to taste. Drain off marinade well if marinated before grilling.	Grill; closed or flat.	High, in the closed position, 3 to 10 minutes. High, in the flat position, for 3 to 6 minutes per side, depending on the thickness.
<b>Beef, filets</b>	1 to 2 inches thick. Season to taste. Drain off marinade well if marinated before grilling.	Grill; closed or flat.	High, 8 to 12 minutes in the closed position. High, 4 to 6 minutes per side in the flat position, up to 12 minutes total depending on thickness.
<b>Beef, hamburgers</b>	Shape meat into burgers of even weight and thickness.	Grill; closed or flat.	High, 5 to 8 minutes to degree of desired doneness.
<b>Chicken, boneless, skinless breast halves</b>	½ to ¾ inch thick. All chicken grilled at one time should be same thickness.	Grill or Griddle; closed or flat.	High, in the closed position, for 6 to 8 minutes. If grilling in the flat position, cook on High for 8 to 10 minutes per side. (Juices will run clear with no signs of pink when done.)
<b>Chicken, boneless, skinless thighs</b>	Pound to even thickness, remove all visible fat.	Grill or Griddle; closed or flat.	High, in the closed position, 6 to 8 minutes. If grilling in the flat position, cook on High for 8 to 10 minutes per side. (Juices will run clear with no signs of pink when done.)
<b>Fish steaks (sword, tuna, salmon/ boned)</b>	¾ to 1 inch thick. Season to taste. Drain off marinade well if marinated before grilling.	Grill or Griddle; closed or flat.	High in the closed position, 6 to 7½ minutes, depending on the thickness and type of fish being cooked. If grilling in the flat position, cook on High for 7 to 8 minutes per side, depending on the type of fish being cooked.
<b>Hot dogs, cooked sausages</b>	Splitting your hot dogs or sausages gives them a deeper grilled flavor.	Grill or Griddle; closed or flat.	High, in the closed position, 3 to 4 minutes if grilling split hot dogs or sausages. Whole sausages take 6 to 10 minutes in the closed position. If grilling in the flat position, always split the hot dogs or sausages. Flip after 3 to 4 minutes.
<b>Pork loin chops, boneless</b>	½ to 1 inch thick. All chops grilled at one time should be same thickness.	Grill or Griddle; flat.	High, 4 to 9 minutes per side, depending on the thickness of the chops. Internal temperature of 160°F. Pale pink interior. Grilling too long will result in dry meat.
<b>Pork tenderloin</b>	Cut into ¾-inch-thick medallions. Season to taste.	Grill or Griddle; flat.	High, 4 minutes per side, depending on thickness. Should be slightly pink in appearance. Grilling too long will result in dry meat.

## Helpful Cooking Chart (Cont.)

Food	Preparation	Plate/ Position	Temperature and Time
<b>Portobello mushrooms</b>	½-inch-thick slices.	Grill or Griddle; closed or flat.	Medium, 6 to 8 minutes, until nicely browned.
<b>Sausages, uncooked</b>	Prick links with tines of fork or tip of paring knife.	Grill or Griddle; closed or flat.	High; grill for 14 to 18 minutes in the closed position, depending on thickness of sausage.
<b>Cauliflower Steaks</b>	Trim and slice along core, 1/2-3/4-inch thick. Coat liberally with olive oil, salt, and pepper	Griddle; Closed	Medium-High, 6 to 8 minutes, pressing the top plate for the first 1 to 2 minutes
<b>Tofu</b>	Cut into 1/2-inch slices. Marinate as desired for best flavor.	Griddle; Flat	High 3 to 4 minutes per side
<b>Scallops, sea</b>	Remove tough “foot” (muscle) and discard. Dry well. Season to taste.	Grill or Griddle; flat position only.	High, 2 to 3 minutes per side. Do not overcook or scallops will be tough.
<b>Shrimp</b>	Shell and devein. Dry well. Season to taste.	Grill or Griddle; flat position only.	High, 1 to 2 minutes per side.

## Safe Internal Temperatures (Per the USDA)

Food	Type	Internal Temperature (°F)
<b>Beef</b>	Ground	160°
	Steak and roasts – medium	160°
	Steak and roasts – medium rare	145°
<b>Chicken, turkey</b>	Breasts	165°
	Ground, stuffing and casseroles	165°
	Whole bird, legs, thighs, and wings	165°
<b>Fish, shellfish</b>	Any type	145°
<b>Lamb</b>	Ground	160°
	Steak and roasts – medium	160°
	Steaks and roasts – medium rare	145°
<b>Pork</b>	Chops, ground, ribs, and roasts	145°
	Fully cooked ham (to reheat)	140°
	Ground pork	160°

# Breakfast

## Traditional Pancakes

*This is a great, all-purpose pancake recipe – try the chocolate swirl variation for a fun treat.*

**Griddler® Compact position:** Flat

**Plate side:** Griddle

Makes about sixteen 4-inch pancakes

- 2** large eggs
- 1** cup reduced-fat milk
- ½** teaspoon pure vanilla extract
- 1¼** cups unbleached all-purpose flour
- 1** tablespoon baking powder
- 1** tablespoon granulated sugar
- ½** teaspoon table salt
- 2** tablespoons unsalted butter, melted and cooled to room temperature

1. Insert plates on griddle side. Preheat the Griddler® Compact between Medium and High in the flat position.
2. Put the eggs, milk, and vanilla extract into a small bowl and whisk to blend until smooth; reserve. Combine flour, baking powder, sugar and salt in a separate medium bowl. Whisk to combine. Add the egg/milk mixture and stir until just blended. Stir in the melted, cooled butter. Do not overmix.
3. Once preheated, use a 1/4-cup measure to drop batter onto the hot griddle plates. Cook pancakes until bubbles form, about 2 minutes; flip and cook until done, about 2 minutes longer. Transfer to warm plates to serve. As you finish each batch of pancakes, you can keep them warm on a wire rack placed on a baking sheet in a low oven (200°F). Repeat until all the batter is used.

**Nutritional information per serving (2 pancakes):**

Calories 160 (32% from fat) • carb. 21g • pro. 5g  
fat 6g • sat. fat 3g • chol. 70mg • sod. 410mg  
calc. 169mg • fiber 1g

**Variation:**

Chocolate Swirl Pancakes: Prepare batter as above, adding an extra ¼ cup of milk. Pour about ¼ of the batter into a separate mixing bowl and whisk in 1 tablespoon of unsweetened cocoa powder and ½ cup melted semisweet chocolate chips.

Once griddle is hot, drop plain batter onto griddle using ¼-cup measure. Immediately drop dollops of the chocolate batter on top center of plain batter in 1

teaspoon amounts. Swirl chocolate into regular batter using either the teaspoon itself or a wooden toothpick to create different swirls and designs.

Cook as above, about 2 minutes per side, flipping once bubbles form and pop.

## Breakfast Panini

*A delicious and simple breakfast sandwich – perfect for a breakfast on the go.*

**Griddler® Compact position:** Flat and closed

**Plate side:** Griddle

Makes 2 sandwiches

- 4 to 6** bacon slices
- 2** large eggs
- Freshly ground black pepper**
- 2** croissants or sandwich-size English muffins, sliced horizontally
- 2** slices Cheddar, thinly sliced (Swiss, provolone or American cheese may be substituted)

1. Insert plates on griddle side. Preheat the Griddler® Compact on High. Place bacon slices on the griddle plates. Cook until bacon is completely cooked through, 4 to 5 minutes per side. Remove and reserve on paper towels to drain. Carefully wipe any excess grease from the griddle.
2. Gently crack eggs onto griddle and sprinkle with freshly ground pepper. Once set, flip egg until cooked to desired doneness. Put one egg on each croissant bottom. Top each egg with half of the bacon, and then put a slice of cheese over the bacon. Finish with the croissant top.
3. Place sandwiches on bottom plate and carefully, with oven mitts, adjust the grill to close. Carefully grill sandwiches in closed position until cheese is melted, about 2 minutes.

**Nutritional information per sandwich:**

Calories 383 (48% from fat) • carb. 25g • pro. 24g  
fat 20g • sat. fat 10g • chol. 262mg • sod. 920mg  
calc. 177mg • fiber 1g

## Grilled Steak and Eggs

*A hearty breakfast for two.*

**Griddler® Compact position:** Flat

**Plate side:** Griddle

Makes 2 servings

- 2 **boneless rib-eye steaks**  
(about 8 ounces each)
- 2 **teaspoons extra-virgin olive oil**
- ¼ **teaspoon kosher salt**
- ¼ **teaspoon freshly ground black pepper**
- 1 **teaspoon unsalted butter**
- 4 **large eggs**

1. Fit the Cuisinart® Griddler® Compact with one plate on its griddle side and the other on its grill side. Preheat to High.
2. Brush each steak with the olive oil and season with the salt and pepper. Reserve.
3. Once the unit has preheated, grill the steaks 4 to 5 minutes per side for medium rare, or until desired doneness.
4. After the steaks have been cooking for about 3 minutes, place the butter on the griddle side. Once melted, crack 2 eggs onto the griddle plate and cook until desired doneness, either sunny side up or over easy. Reserve and cook remaining two eggs.

***Nutritional information per serving:***

*Calories 568 (46% from fat) • carb. 1g • pro. 72g  
fat 28g • sat. fat 11g • chol. 604mg • sod. 429mg  
calc. 61mg • fiber 0g*

## Starters/Sides

### Grilled Portobello Mushrooms

*The grilled portobello can also be used  
as a panini filling.*

**Griddler® Compact position:** Closed

**Plate side:** Grill

Makes 2 servings

- ¼ **cup extra-virgin olive oil**
- 2 **tablespoons white balsamic vinegar**  
(or white wine vinegar)
- 1 **tablespoon water**
- 1 **garlic clove**
- ½ **small shallot, trimmed and cut into 1-inch pieces**
- 1 **teaspoon dried thyme**
- ½ **teaspoon kosher salt**
- ¼ **teaspoon freshly ground black pepper**
- 2 **large portobello mushrooms,**  
**about 6 to 8 ounces, thickly sliced**  
**(about ¾ inch)**

1. Put the olive oil, vinegar, water, garlic, shallot, thyme, salt, and pepper in a food processor fitted with the metal chopping blade. Process until emulsified. Pour over the mushrooms; toss gently to coat. Let stand 10 to 15 minutes.
2. Insert plates on grill side. Preheat the Griddler® Compact to Medium in the closed position. When the unit is hot, arrange one half of the mushrooms on the bottom grill, cut side down. Close; grill for 2 minutes. Remove; reserve on platter. Repeat with the remaining mushrooms.
3. Serve warm or chilled.

***Nutritional information per serving (1 mushroom):***

*Calories 156 (74% from fat) • carb. 7g • pro. 3g  
fat 14g • sat. fat 2g • chol. 0mg • sod. 299mg  
calc. 21mg • fiber 2g*

## Grilled Vegetable, Pear & Roquefort Salad

*This colorful salad provides a big impact  
when it comes to flavor.*

**Griddler® Compact position:** Flat

**Plate side:** Grill

Makes 2 servings

- 6 eggplant slices, cut into ¼-inch rounds
- 6 yellow squash slices, cut into ¼-inch rounds
- 6 zucchini slices, cut into ¼-inch rounds
- 8 red bell pepper slices, cut ¼-inch thick
- 2 teaspoons extra-virgin olive oil, plus more for drizzling
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 1 firm, ripe pear, peeled, cored and cut into ½-inch wedges
- ½ to 2 ounces Roquefort, crumbled

1. Insert plates on grill side. Preheat the Griddler® Compact to High in the flat position.
2. Put all of the vegetables into a large bowl; toss with the olive oil, salt, and pepper.
3. Once grill has preheated, arrange ½ of the vegetables evenly spaced on both sides of the preheated grill. Grill 2 minutes per side. Reserve on a platter; cover with foil to keep warm. Repeat with the remaining vegetables.
4. Grill pears, about 10 minutes per side, until just tender.
5. Add pears to vegetable platter; top with Roquefort and drizzle with extra-virgin olive oil. Serve immediately or at room temperature.

### **Nutritional information per serving:**

*Calories 110 (44% from fat) • carb. 13g • pro. 4g  
fat 6g • sat. fat 3g • chol. 10mg • sod. 490mg  
calc. 88mg • fiber 4g*

## Easy Quesadillas for Two

*We cannot think of a simpler  
yet more satisfying snack.*

**Griddler® Compact position:** Flat and Closed

**Plate side:** Grill

Makes 2 servings

- 1 medium red or yellow bell pepper (about 4 ounces), thinly sliced lengthwise
- 1 small jalapeño, seeded and thinly sliced lengthwise
- 1 small red onion (about 4 ounces), thinly sliced
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 1 teaspoon chili powder
- 2 tablespoons olive oil
- 2 large flour tortillas
- 3 ounces Monterey Jack, shredded

1. Insert plates on grill side. Preheat the Griddler® Compact to High.
2. Put the pepper, jalapeño, and onion into a mixing bowl and toss with the salt and pepper, chili powder, and olive oil.
3. Once grill has preheated, grill vegetables, turning every 2 minutes until soft and slightly golden. Remove and reserve.
4. Place both tortillas on a flat work surface. Divide the grilled vegetables and distribute evenly on bottom half of the tortillas. Layer shredded cheese on top, leaving a ½-inch border around the edge of the tortilla to prevent any cheese from melting out. Fold empty portion of tortilla over the filling.
5. Carefully close grill and turn heat down between Medium and High. After the grill is heated, open the lid. Place 1 quesadilla on bottom half of grill and close top. Grill closed for 2 to 3 minutes, until golden grill marks are visible and cheese is melted. Repeat with remaining quesadilla.
6. Serve immediately. Quesadillas may also be cut into wedges for serving.

### **Nutritional information per quesadilla:**

*Calories 443 (60% from fat) • carb. 31g • pro. 13g  
fat 30g • sat. fat 10g • chol. 38mg • sod. 1264mg  
calc. 381mg • fiber 2g*

# Mains

## Grilled Reubens

*Classic deli made easy  
with the Griddler® Compact.*

**Griddler® Compact position:** Closed

**Plate side:** Grill

Makes 2 sandwiches

- 4 slices rye bread
- 2 ounces corned beef, thinly sliced
- 2 teaspoons Russian or Thousand Island dressing
- ¼ cup sauerkraut, well drained
- 1 ounce Swiss cheese, sliced
- ½ tablespoon unsalted butter, melted (optional)

1. Insert plates on grill side. Preheat the Griddler® Compact to High.
2. Prepare sandwiches. Lay two slices of rye bread down on a work surface. Place 1 ounce of corned beef on each slice of bread and spread 1 teaspoon of dressing on each. Place 2 tablespoons of sauerkraut on each sandwich and top each with Swiss cheese. Place a slice of bread on top of each sandwich. If using, lightly brush tops with melted butter.
3. Once grill has preheated, place sandwiches on the lower grill plate and close. Grill for 4 to 5 minutes, until bread is evenly golden and toasted and the cheese melted.
4. Cut sandwiches on a diagonal and serve.

***Nutritional information per sandwich:***

*Calories 314 (36% from fat) • carb. 35g • pro. 14g  
fat 12g • sat. fat 5g • chol. 41mg • sod. 1011mg  
calc. 161mg • fiber 5g*

## Smoked Turkey, Roasted Pepper & Swiss Panini with Pesto Mayo

*This hearty sandwich is full of gourmet flavor.*

**Griddler® Compact position:** Closed

**Plate side:** Grill

Makes 2 panini

- 1½ tablespoons mayonnaise
- 1 tablespoon prepared pesto
- 4 slices crusty country bread or artisan wheat bread (about 6 x 3½ x ½ inch)
- 2 teaspoons extra-virgin olive oil or melted butter
- 4 ounces smoked turkey breast, thinly sliced
- 1 roasted red pepper, well drained, cut into ½-inch strips
- 2 ounces Swiss cheese, very thinly sliced
- 2 ounces red onion, very thinly sliced (optional)

1. Insert plates on grill side. Preheat the Griddler® Compact to Medium.
2. Combine mayonnaise and pesto. Lightly brush one side of each slice of bread with the olive oil or butter. Lay 4 slices of bread on the work surface, oiled side down. Spread lightly with pesto mayonnaise. Build the sandwiches in this order: smoked turkey, roasted pepper, cheese and onion (if using), using equal amounts of each item on each sandwich. Top with the remaining sliced bread that has been spread lightly with the pesto mayonnaise, oiled side up.
3. Once grill has preheated, place sandwiches on the lower grill plate and close, applying light pressure to handle for about 30 seconds. Grill panini for 3 to 4 minutes. Cut in half on the diagonal; serve warm.

***Nutritional information per panini:***

*Calories 383 (61% from fat) • carb. 17g • pro. 20g  
fat 26g • sat. fat 8g • chol. 60mg • sod. 1211mg  
calc. 267mg • fiber 2g*

## Grilled BLT with Cheddar

*Really this is a BATIC, because we use arugula instead of the traditional lettuce, and add some Cheddar into the mix. You'll wonder why you haven't been eating BLTs like this all along!*

**Griddler® Compact position:** Flat and closed

**Plate side:** Griddle and grill

Makes 2 sandwiches

- 4 to 6** slices bacon
- 4** slices sourdough bread
- 1** tomato (approximately 4 ounces), sliced
- Pinch kosher salt
- Pinch freshly ground black pepper
- 2** teaspoons mayonnaise
- 1** large handful arugula (approximately ¾ ounce)
- 2** ounces Cheddar, sliced

1. Insert plates on griddle side. Preheat the Griddler® Compact between Medium and High, in the flat position. Place bacon slices on the griddle plate. Cook until bacon is completely cooked through, 4 to 5 minutes per side. Remove and reserve on paper towels to drain. Carefully wipe any excess grease from the griddle.
2. Divide cooked bacon evenly between two pieces of the bread. Layer the tomato on top, sprinkling lightly with salt and pepper. Evenly spread half the mayonnaise on each sandwich and top with arugula. Finally, layer both with cheese and then top with the remaining bread.
3. Place sandwiches on the bottom grill plate and close, lightly pressing on the handle. Grill until cheese has melted and sandwiches are evenly grilled and golden, about 5 minutes.
4. Slice each sandwich in half and then serve immediately.

### **Nutritional information per sandwich:**

*Calories 383 (61% from fat) • carb. 17g • pro. 20g fat 26g • sat. fat 8g • chol. 60mg • sod. 1211mg calc. 267mg • fiber 2g*

## Sliders

*These mini burgers are a great hors d'oeuvre idea, too.*

**Griddler® Compact position:** Closed

**Plate side:** Grill

Makes 6 burgers (2 to 3 servings)

- ½** pound ground chuck
- ¼** small onion, finely chopped or grated
- Pinch kosher salt
- Pinch freshly ground black pepper
- 6** slider buns

1. Insert plates on grill side. Preheat the Griddler® Compact to High.
2. Put the meat, onion, salt, and pepper into a medium bowl. Mix gently with hands, being sure not to overmix. Divide the meat into 6 individual rounds (about ¾ ounce each). Form into patties, about 2 inches in diameter.
3. Once the grill has preheated, arrange the sliders on the bottom grill plate. Close and grill for about 1 minute. Remove the sliders and place each in a bun.
4. Serve immediately.

**Note:** For toasted buns, halve and grill in the closed position for 30 to 45 seconds to desired doneness. Remove and reserve, then grill burgers.

### **Nutritional information per slider:**

*Calories 178 (45% from fat) • carb. 15g • pro. 9g fat 9g • sat. fat 3g • chol. 27mg • sod. 189mg calc. 48mg • fiber 1g*



# Parmesan Turkey Burgers

*A healthy alternative to the beef burger.*

**Griddler® Compact position:** Closed

**Plate side:** Grill

Makes two 6-ounce burgers

- ¾ **pound ground turkey (7% fat works best)**
- 2 **tablespoons finely chopped green onion**
- 2 **tablespoons finely chopped Italian parsley**
- 2 **tablespoons grated Parmesan**
- ⅛ **teaspoon freshly ground black pepper**
- ¼ **teaspoon garlic powder**
- ¼ **teaspoon kosher salt**

1. Put all ingredients in a large bowl. Using clean hands, combine and mix well, but do not overwork the meat. Divide and shape into 2 burgers. If not grilling immediately, leave wrapped in refrigerator.
2. Insert plates on grill side. Preheat the Griddler® Compact to High.
3. Once grill has preheated, place the burgers evenly spaced on the grill and cover. Cook for 8 to 10 minutes, until well grilled and the juices run clear. The internal temperature of the meat should be 170°F when tested with an instant read thermometer.
4. Serve hot on grilled buns or English muffins.\*

**\*Note:** For toasted buns, halve and grill in the closed position for 30 to 45 seconds to desired doneness. Remove and reserve, then grill burgers.

### ***Nutritional information per burger:***

*Calories 279 (51% from fat) • carb. 1g • pro. 32g  
fat 16g • sat. fat 5g • chol. 139mg • sod. 505mg  
calc. 86mg • fiber 0g*

# Black Bean Cakes

*Beans make a nutritious and delicious alternative to meat proteins.*

**Griddler® Compact position:** Flat

**Plate side:** Griddle

Makes 6 cakes

- 4 **green onions, thinly sliced**
- 2 **garlic cloves, finely chopped**
- ½ **medium red or yellow bell pepper, finely diced**
- 2 **teaspoons extra-virgin olive oil, divided**
- ¼ **teaspoon kosher salt**
- 1 **can (15-ounce) black beans, well drained**
- 1 **teaspoon chopped fresh cilantro**
- ¼ **teaspoon freshly ground black pepper**
- ¼ **teaspoon ground cumin**
- 1 **teaspoon fresh lime juice**

1. Insert plates on griddle side. Preheat the Griddler® Compact to High.
2. Toss the green onions, garlic, pepper, 1 teaspoon of the oil and salt together in a mixing bowl.
3. Once the griddle has preheated, evenly distribute the vegetables between the griddle plates. Cook until vegetables are slightly soft and browned, about 5 minutes.
4. While vegetables are cooking, pulse 1 cup of the beans in a food processor so that they are roughly puréed.
5. Once vegetables are done, return them to the mixing bowl with both the whole and puréed beans and mix well with the cilantro, remaining spices and lime juice. Use a ¼-cup measure to scoop the bean mixture into six even portions, then shape each into a patty. Carefully wipe the griddle with paper towels and then wipe them again with the remaining olive oil.
6. Place bean cakes evenly spaced on the griddle plates and cook 5 to 6 minutes, flipping halfway through cooking.

**Note:** We recommend serving with sour cream, salsa and guacamole.

### ***Nutritional information per cake:***

*Calories 268 (8% from fat) • carb. 41g • pro. 17g  
fat 3g • sat. fat 0g • chol. 0mg • sod. 818mg  
calc. 74mg • fiber 16g*

# Shrimp Grilled Three Ways:

# Grilled Citrus Ginger Shrimp

## Grilled Pesto Shrimp

*Dinner in literally minutes with prepared pesto on hand.*

**Griddler® Compact position:** Flat

**Plate side:** Grill

Makes 2 servings

- ½ **pound large shrimp, shelled and deveined, tails still attached (12 to 14 shrimp)**
- 3 to 4 tablespoons prepared pesto, homemade or store bought**
- Lemon wedges for serving**

1. Stir pesto and shrimp together in a bowl and let marinate for 5 to 15 minutes.
2. While shrimp are marinating, insert the plates on the grill side. Preheat the Griddler® Compact to High.
3. Once grill has preheated, arrange the shrimp on both the upper and lower plates. Grill for about 6 minutes, turning the shrimp occasionally so that they do not burn.
4. Remove from grill. Drizzle with fresh lemon juice before serving.

***Nutritional information per serving:***

*Calories 157 (65% from fat) • carb. 3g • pro. 11g  
fat 11g • sat. fat 2g • chol. 71mg • sod. 265mg  
calc. 78mg • fiber 1g*

**Griddler® Compact position:** Flat

**Plate side:** Grill

Makes 2 servings

- 1 **garlic clove, finely chopped**
- 1 **teaspoon ginger, freshly grated**
- 2 **tablespoons fresh lime juice (about 1 lime)**
- ⅓ to ½ **cup fresh orange juice (about 1 large juice orange)**
- 1 **tablespoon honey**
- 2 **tablespoons dry white wine**
- 2 **tablespoons extra-virgin olive oil**
- ½ **pound large shrimp, shelled and deveined, tails still attached (12 to 14 shrimp)**

1. In a medium stainless steel bowl, whisk together the garlic, ginger, lime and orange juices, honey, white wine and olive oil. Stir in the shrimp to coat well and let marinate for about 10 minutes.
2. While shrimp are marinating, insert the plates on the grill side. Preheat the Griddler® Compact to High.
3. Once grill has preheated, arrange the shrimp on both the upper and lower plates. Grill for about 6 minutes, turning the shrimp occasionally so that they do not burn. Brush shrimp with marinade each time they are turned.
4. Remove from grill and serve immediately.\*

\*If desired, put any remaining marinade in a small saucepan and place over medium heat. Bring to a boil; reduce slightly and serve over shrimp.

***Nutritional information per serving:***

*Calories 143 (26% from fat) • carb. 17g • pro. 9g  
fat 4g • sat. fat 1g • chol. 64mg • sod. 64mg  
calc. 34mg • fiber 0g*

## Grilled Mexican Shrimp

*This easy marinade yields the perfect shrimp to serve in your favorite Mexican dish – like fajitas or burritos!*

**Griddler® Compact position:** Flat  
**Plate side:** Grill

Makes 2 servings

- 8**      **sprigs fresh cilantro**
  - 1**      **tablespoon fresh lime juice**
  - 1**      **tablespoon chili powder**
  - ¼**      **teaspoon cayenne pepper**
  - 2**      **garlic cloves, smashed**
  - 1**      **jalapeño, seeded and sliced**
  - 1**      **tablespoon extra-virgin olive oil**
  - ½**      **pound large shrimp, shelled and deveined, tails still attached (12 to 14 shrimp)**
  - ⅛**      **teaspoon kosher salt**
- Lime wedges for serving**

1. In a medium stainless steel bowl, stir together the cilantro, lime juice, chili powder, cayenne, garlic, jalapeño, and olive oil. Stir in the shrimp to coat well and marinate for 1 hour in the refrigerator.
2. Once shrimp are marinated, insert the plates on the grill side. Preheat the Griddler® Compact to High.
3. Once grill has preheated, sprinkle shrimp with salt and arrange on both the upper and lower plates. Grill for about 6 minutes, turning the shrimp occasionally so that they do not burn.
4. Remove from grill. Squeeze lime over shrimp when serving.

***Nutritional information per serving:***

*Calories 134 (53% from fat) • carb. 7g • pro. 10g fat 8g • sat. fat 1g • chol. 64mg • sod. 240mg calc. 51mg • fiber 2g*

## Grilled Herb Chicken

*This delicious, all-purpose grilled chicken is great in salads, wraps and sandwiches, but also stands well on its own.*

**Griddler® Compact position:** Closed  
**Plate side:** Grill

Makes 2 servings

- 3**      **tablespoons extra-virgin olive oil**
- Juice from one lemon**
- 1**      **garlic clove, finely chopped**
- ½**      **teaspoon dried thyme**
- ½**      **teaspoon dried rosemary**
- ½**      **teaspoon dried sage**
- ½**      **teaspoon kosher salt**
- ¼**      **teaspoon freshly ground black pepper**
- 2**      **boneless chicken breasts (pounded to ½- to ¾-inch thickness)**

1. Whisk olive oil, lemon juice, garlic, dried herbs, and spices together in a mixing bowl. Add the chicken and toss to coat. Cover and marinate in refrigerator for about 30 minutes.
2. While chicken is marinating, insert the plates on the grill side. Preheat Griddler® Compact to High.
3. Once grill has preheated, place chicken breasts on the lower half of the grill. Close and grill until cooked through and juices run clear (15 to 20 minutes, depending on thickness of chicken).

***Nutritional information per serving:***

*Calories 328 (28% from fat) • carb. 2g • pro. 55g fat 10g • sat. fat 2g • chol. 137mg • sod. 681mg calc. 38mg • fiber 0g*

## Tenderloin for Two

**Griddler® Compact position:** Closed

**Plate side:** Grill

Makes 2 servings

### Filet:

- 2 pieces tenderloin steak, each cut about ¾ to 1 inch thick (approximately ¾ to 1 pound)
- 1 tablespoon olive oil
- 3 garlic cloves, crushed
- 1 generous teaspoon fresh oregano, roughly chopped
- ½ teaspoon kosher salt
- Freshly ground black pepper (to taste)

### Gorgonzola Butter:

- 2 tablespoons unsalted butter, room temperature
  - 1 tablespoon crumbled Gorgonzola
  - Pinch freshly ground black pepper
1. Place steaks in a shallow dish and toss well with olive oil, garlic and oregano; cover and refrigerate. The steaks should marinate at least 4 hours and up to overnight.
  2. While steaks are marinating, prepare the Gorgonzola Butter. Mix the butter, Gorgonzola and pepper together well, using a food processor or by hand, mashing together with a fork. Place butter in a small dish to refrigerate.
  3. Remove steaks from refrigerator about 30 to 45 minutes before grilling to bring slightly to room temperature. Insert the plates on the grill side. Preheat the Griddler® Compact to High.
  4. Sprinkle the steaks well on each side with salt and pepper.
  5. Once grill has preheated, place steaks on bottom grill plate and close. Grill for 8 to 9 minutes for medium rare. Allow steaks to rest for 5 minutes to allow the juices to redistribute. As they are resting, place a large pat of Gorgonzola Butter on each steak.
  6. Serve immediately.

### **Nutritional information per serving with butter:**

Calories 598 (76% from fat) • carb. 2g • pro. 32g  
fat 50g • sat. fat 21g • chol. 60mg • sod. 472mg  
calc. 75mg • fiber 1g

## Desserts

### Grilled Strawberry Shortcakes

**Griddler® Compact position:** Flat and closed

**Plate side:** Grill

Makes 6 servings

- ½ cup heavy cream, chilled
- 1½ teaspoons granulated sugar, divided
- Pinch sea salt
- ¾ pound firm strawberries, hulled and halved
- 1 teaspoon chopped fresh mint, plus whole mint sprigs for garnish
- 6 slices pound cake, about ¾ inch thick
- 1½ tablespoons unsalted butter, softened

1. Insert the plates on the grill side. Preheat the Griddler® Compact to Medium.
2. While the grill is preheating, prepare the whipped cream. Put the cream and ½ teaspoon of sugar into a chilled mixing bowl. Using a hand mixer, whip the cream to medium-stiff peaks. Reserve.
3. Put the strawberries into a medium mixing bowl with remaining teaspoon sugar, salt, and chopped mint; toss to combine.
4. Once the grill has preheated, open the unit to extend flat and spoon the strawberry mixture onto the grill plate. Cook, turning once, about 2 minutes per side, until softened and fragrant. Remove and reserve, scraping as much of the sugar off of the grill plate as possible.
5. While the strawberries are cooking, brush the pound cake with the softened butter. Place on the lower grill plate, very carefully close the grill, and cook for 1½ to 2 minutes, until medium grill marks form.
6. To assemble: Top the grilled pound cake with the strawberries and juices, a dollop of whipped cream and a sprig of fresh mint.

### **Nutritional information per serving:**

Calories 260 (60% from fat) • carb. 26g • pro. 3g  
fat 17g • sat. fat 11g • chol. 117mg • sod. 183mg  
calc. 35mg • fiber 1g

# Chocolate Griddle Cakes

*These griddle cakes make a great foundation for any dessert topping, from ice cream to whipped cream to grilled fruit. Mmmmm, delicious!*

**Griddler® Compact position:** Flat

**Plate side:** Griddle

Makes twelve to fourteen 4-inch griddle cakes

## Griddle Cakes:

- ¾ cup unbleached all-purpose flour**
- ¼ cup cocoa powder, sifted**
- ½ teaspoon sea salt**
- ½ teaspoon baking soda**
- 3 tablespoons granulated sugar**
- 1 cup buttermilk, less 2 tablespoons**
- 1 large egg**
- 2 tablespoons unsalted butter, melted and cooled to room temperature**
- ¼ teaspoon pure vanilla extract**

## Bananas:

- 3 tablespoons unsalted butter, melted**
- 2 teaspoons light brown sugar**
- 2 firm bananas, each cut into 2-inch slices**

1. Insert the plates on the griddle side. Preheat the Griddler® Compact to High in the flat position.
2. While the griddle is preheating, combine the flour, cocoa powder, salt, baking soda, and granulated sugar in a medium bowl. Stir with a whisk to combine.
3. Put the buttermilk into a large liquid measuring cup. Add the egg, melted butter, and vanilla. Whisk to combine well and then add to the dry ingredients. Stir until just combined (a little lumpy is OK).
4. Prepare the bananas. In a small mixing bowl, mix the 3 tablespoons melted butter and light brown sugar together until well combined. Add bananas and toss to coat.
5. Once griddle has preheated, place banana pieces on griddle plates and cook until lightly golden and just softened, about 5 minutes per side. Remove and reserve. Carefully wipe griddle plates clean with paper towel.
6. Using a ¼-cup measure, drop griddle cake batter evenly onto the griddle plates. Cook cakes until bubbles form, 3 to 4 minutes; flip and cook until done, about 2 minutes longer. Remove.

7. Serve cooked bananas on top of griddle cakes. For extra indulgence, top with a dollop of freshly whipped cream and drizzle with chocolate sauce.

## **Nutritional information per serving (based on 12 to 14 servings):**

*Calories 194 (44% from fat) • carb. 23g • pro. 4g  
fat 9g • sat. fat 6g • chol. 54mg • sod. 240mg  
calc. 48mg • fiber 1g*

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