

Cuisinart®

INSTRUCTION BOOKLET

*Recipe
Booklet*
Reverse Side



Cuisinart® Griddler™ Panini & Sandwich Press

GR-1

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

IB-6395

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury, including the following:

1. READ ALL INSTRUCTIONS BEFORE USING.
2. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
3. Do not exceed the maximum capacities listed in this use and care instruction book.
4. Do not use outdoors.
5. To protect against the risk of electric shock do not immerse unit in water or other liquid.
6. Do not let cord hang over edge of table or counter, or touch hot surfaces.
7. Do not touch hot surfaces. Use handles or knobs.
8. Close supervision is necessary when any appliance is used by or near children.
9. 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.
10. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. The appliance is not to be operated in the open position.

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 must 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 tripped over.

NOTICE

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

Do not modify the plug in any way.

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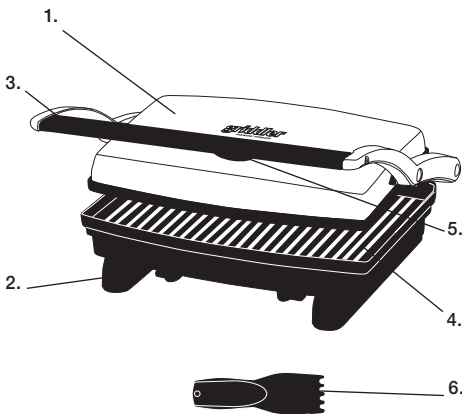
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INTRODUCTION

Your new Cuisinart® Griddler™ Panini & Sandwich Press lets you make authentic panini at home. The secret is the adjustable floating hinge that keeps the upper plate parallel to the lower plate, moving it up or down to press the panini as it cooks. A preset temperature ensures every panini you grill will be crisp, golden brown, and delicious!

PARTS AND FEATURES

1. **Cover:** Brushed stainless steel cover with embossed logo is both elegant and industrial.
2. **Base:** Sturdy base keeps the unit in place while cooking.
3. **Panini-Style Handle:** Cast-metal handle adjusts cover to accommodate panini with various thicknesses.
4. **Panini-Style Grill Plates:** Nonstick, panini-style grill plates evenly toast and heat your panini.
5. **Indicator Lights:** Red and green lights signal “power on” and “ready to cook.”
6. **Cleaning/Scraping Tool:** Helps clean grill plates after cooking.



BEFORE FIRST USE

Remove all packaging materials and any promotional labels from your panini press. Be sure all parts of your new appliance have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date.

Before using your Griddler™ Panini & Sandwich Press for the first time, remove any dust accumulated during shipping by wiping the base, cover and grill plates with a damp cloth. Thoroughly clean cleaning tool by using soapy water or dishwasher.

PANINI PRESS

Use your Griddler™ Panini & Sandwich Press to grill sandwiches, breads and quesadillas.

The word “panini” is an Italian term for grilled sandwiches. Panini can include a combination of ingredients such as vegetables, meat and cheese layered between two pieces of freshly baked bread. The sandwich is then pressed between two grill plates to toast the bread and warm the filling. Experiment with a variety of savory or sweet sandwiches for any meal. We recommend using freshly baked bread to produce the best-tasting panini. Popular breads for panini are focaccia, michette, ciabatta, and thick slices of Italian bread.

The Griddler™ Panini & Sandwich Press was designed with a unique handle and hinge that allows the cover to adjust to the thickness of the sandwich you are preparing. This allows for even toasting and heating. 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 all sandwiches is the same so the cover will close evenly on the panini.

ASSEMBLY INSTRUCTIONS

1. Place the Griddler™ Panini & Sandwich Press on a clean, flat surface where you intend to cook.
2. Plug the cord into a standard electrical outlet.
3. When the unit is plugged in, the red light will be illuminated and the unit will be pre-heating.
4. When the red light switches to green, your Griddler™ Panini & Sandwich Press has reached the proper temperature and is ready for use.

OPERATING INSTRUCTIONS

Once the Griddler™ Panini & Sandwich Press is assembled properly you are ready to begin cooking.

1. Plug the cord into a standard electrical outlet. The red light will be illuminated and the unit will be on.
2. Once the red light switches to green, the unit has reached a preset temperature that is perfect for grilling panini.
3. Place preassembled panini on the bottom grill plate and lower top cover using the panini-style handle. Please note that sandwiches should be of even thickness for perfect grilling results.
4. If desired, apply light pressure to the handle.
5. Grill panini for the desired amount of time or until filling is warm.
6. Remove panini using a heat-resistant plastic utensil or wooden spatula.
7. Unplug unit and wait for unit to cool for at least 30 minutes before cleaning.

Always exercise caution when handling the Griddler™ Panini & Sandwich Press during cooking. To open the Griddler™ Panini & Sandwich Press 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 Griddler™ Panini & Sandwich Press top housing will become hot during use. The cover is made of brushed stainless steel and 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 an oven mitt to prevent burns.

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 cleaning tool provided.

Allow the Griddler™ Panini & Sandwich Press to cool down completely (at least 30 minutes) before cleaning.

CLEANING AND CARE

CAUTION: BEFORE CLEANING THE APPLIANCE, MAKE SURE IT HAS COOLED DOWN COMPLETELY.

Unplug unit from electrical outlet and allow unit to cool. Use the cleaning/scraping tool to remove any leftover food from the grilling plates. The cleaning tool can be washed by hand or in the dishwasher.

The housing base and cover can be wiped with a soft, dry cloth. For tough stains, dampen cloth. Never use abrasive cleaners or harsh pads.

STORAGE

Always make sure the Griddler™ Panini & Sandwich Press is cool and dry before storing.

The power cord can be wrapped around the bottom of the base for storing.

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GRIDDLER™ PANINI & SANDWICH PRESS



RECIPES

Cheese & Raisin Danish on Swirl Bread Panini

Warm and toasty panini that taste like a cheese danish.

English Muffin Breakfast Panini

Great for breakfast on the run – grill, wrap & go!

Makes 2 panini

- 2 large eggs, lightly beaten
- 2 sandwich-size English muffins, split
- 4 thin slices (4-inch squares) Cheddar or Swiss cheese
- 3 tablespoons cooked crumbled bacon*

Cook eggs as for an omelet, or use egg rings to contain and cook in a round shape.

Preheat the Cuisinart® Griddler™ Panini & Sandwich Press while assembling panini. Place large side of English muffin cut side down on work surface. Top each with 1 slice cheese, cooked egg (if prepared as for an omelet, cut and fold to fit), half the cooked bacon, another slice of cheese, and the top of the English muffin cut side up. Place on the preheated Griddler™ Panini & Sandwich Press, close and bake for 3½ to 4 minutes, until filling is hot, cheese is melted and bread is grilled to taste.

Let rest 2 to 3 minutes before serving. For a breakfast on the run, wrap each sandwich half-way with a paper napkin and place in a waxed paper or bakery paper sandwich bag.

*Cut bacon into ¼- to ½-inch pieces, cook in a skillet until crispy. Drain well. Large amounts of bacon can be cooked ahead, drained and refrigerated/frozen to have on hand to prepare sandwiches and salads. One slice bacon = approximately 1 tablespoon cooked bacon.

Nutritional information per serving (one sandwich):

*Calories 398 (37% from fat) • carb. 37g • pro. 25g
• fat 16g • sat. fat 6g • chol. 239mg • sod. 70mg
• calc. 85mg • fiber 2g*

Variation: Tomato, Bacon & Cheese English Muffin Panini – omit egg and add slices of tomato. Sprinkle with a little freshly ground pepper if desired.

Makes 2 panini

- 3 ounces lowfat cream cheese
- 1½ teaspoons granulated sugar
- ¼ teaspoon pure vanilla extract
- 2 tablespoons raisins or dried tart cherries
- 4 teaspoons softened unsalted butter
- 4 slices cinnamon swirl toasting bread powdered sugar for sprinkling (optional)

Preheat the Cuisinart® Griddler™ Panini & Sandwich Press while assembling panini.

Place cream cheese, sugar, and vanilla in a small bowl and stir to combine. Add raisins and blend well.

Butter the bread slices on 1 side with butter and place them buttered sided down. Spread 2 slices with sweetened cream cheese/raisin mixture. Top with remaining bread, buttered side up and press together lightly.

Place each panini on preheated Griddler™ Panini & Sandwich Press and close. Grill for about 1½ to 2 minutes, until bread is crisp and toasty with grill markings and filling is warm. Let stand 3 to 5 minutes on a rack before cutting (do not serve too soon). Cut and sprinkle with powdered sugar if desired before serving.

Nutritional information per serving (one sandwich):

*Calories 449 (40% from fat) • carb. 56g • pro. 11g
• fat 20g • sat. fat 11g • chol. 36mg • sod. 656mg
• calc. 148mg • fiber 1g*

Mini Tomato, Basil & Mozzarella Panini

Classic panini with fresh tomatoes and basil made in small bites.

Makes 4 mini panini

- 8 slices crusty French bread (slices about 3x2x1/4-inch)
- 4 slices mozzarella cheese (size of French bread slice)
- 4 slices ripe, firm tomato (size of French bread slice)
- 4 large fresh basil leaves, rinsed and dried
- olive oil or olive oil cooking spray

Preheat the Cuisinart® Griddler™ Panini & Sandwich Press while assembling panini.

Assemble the mini panini by topping each of 4 slices of bread with a slice of mozzarella, a slice of tomato (may be lightly sprinkled with kosher or sea salt and freshly ground pepper), basil leaf, and another slice of bread. Lightly brush or spray each sandwich. Turn and brush or spray the other slice of bread.

Arrange panini evenly spaced on the Griddler™ Panini & Sandwich Press. Close lid. Apply light pressure for 10 seconds. Grill/bake panini for 2½ to 3½ minutes – until cheese is warm and partially melted, and bread is desired level of golden brown and toasty.

Serve warm.

Nutritional information per serving (one sandwich):

Calories 110 (32% from fat) • carb. 12g • pro. 7g
• fat 4g • sat. fat 2g • chol. 8mg • sod. 205mg
• calc. 110mg • fiber 0g

Smoked Turkey, Roasted Pepper & Baby Swiss Panini with Pesto Mayonnaise

Makes 2 panini

- 1½ tablespoons light or regular mayonnaise
- 1 tablespoon prepared pesto
- 4 slices crusty country bread or artisan wheat bread (about 6x3½x½)
- 2 teaspoons extra virgin olive oil or melted butter (can use half of each)
- 4 ounces thinly sliced smoked turkey breast
- 1 roasted red pepper, well-drained, cut into ½-inch strips
- 2 ounces very thinly sliced Baby Swiss cheese
- 2 ounces very thinly sliced red onion (optional)

Preheat the Cuisinart® Griddler™ Panini & Sandwich Press while assembling panini. Combine mayonnaise and pesto.

Lightly brush one side of each slice of bread with the olive oil. 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 peppers, cheese, 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.

Arrange sandwiches evenly spaced on the bottom grill plate of the preheated Griddler™ Panini & Sandwich Press. Close Griddler™ Panini & Sandwich Press and apply light pressure to handle for about 15 seconds. Grill panini for 3 to 4 minutes. Cut in half on the diagonal and serve warm.

Nutritional information per serving (one sandwich):

Calories 439 (43% from fat) • carb. 36g • pro. 25g
• fat 21g • sat. fat 8g • chol. 56mg • sod. 1400mg
• calc. 294mg • fiber 2g

Grilled Reubens

This American classic can be made on your Griddler™ Panini & Sandwich Press.

Makes 2 sandwiches

- ½ cup sauerkraut
- 4 teaspoons unsalted butter, softened
- 4 slices rye or pumpernickel bread
- 2 tablespoons prepared fat free or regular Thousand Island or Russian dressing, divided
- 3 ounces reduced fat sliced Swiss or Jarlsberg cheese
- 4 ounces thinly sliced corned beef
- spicy mustard

Rinse the sauerkraut and drain. Press out all water and place on a triple thickness of paper towels. Preheat the Cuisinart® Griddler™ Panini & Sandwich Press while assembling sandwiches.

Brush one side of each slice of bread with softened butter. Place 2 slices bread on work surface buttered side down. Spread each slice with dressing. Layer each with ½ ounce sliced cheese, 2 ounces corned beef, 3 tablespoons sauerkraut, and the remaining cheese. Top with the remaining bread, buttered side up.

Arrange the sandwiches evenly spaced on the bottom griddle plate. Close Griddler™ Panini & Sandwich Press and apply medium pressure for 10 seconds. Grill/bake until bread is toasty, filling is warm and cheese is melted, about 4 to 5 minutes. Serve warm with mustard.

Tip: For a change, use cocktail rye bread to make Grilled Reubens – these are great for a casual gathering. Cooking time will be reduced as cocktail rye bread is quite thin.

Nutritional information per serving (one sandwich):
Calories 490 (47% from fat) • carb. 40g • pro. 27g
• fat 26g • sat. fat 12g • chol. 94mg • sod. 1489mg
• calc. 409mg • fiber 5g

Grilled Tuna Melts

Retro comfort food from the Griddler™ Panini & Sandwich Press.

Makes 2 sandwiches

- 6 ounces white tuna, drained well
- ¼ cup finely chopped celery
- ¼ cup finely chopped green or red bell pepper
- 2 tablespoons finely chopped red onion
- ¼ cup lowfat mayonnaise
- 4 teaspoons unsalted butter, softened
- 4 slices white, whole wheat, rye, or pumpernickel bread
- 3 ounces sliced lowfat Swiss or Cheddar cheese

Place tuna in a medium bowl. Break up clumps with a fork. Add celery, bell pepper, onion, and mayonnaise. Stir to combine. Preheat the Cuisinart® Griddler™ Panini & Sandwich Press while assembling sandwiches.

Spread one teaspoon butter on one side of each piece of bread. Lay 2 slices of bread buttered side down. Divide tuna mixture evenly between the two slices of bread and spread evenly. Top each with half the cheese, then the two remaining slices of bread, buttered side up.

Arrange the sandwiches evenly spaced on the bottom grill plate of the Griddler™ Panini & Sandwich Press. Close and apply light pressure. Cook sandwiches until golden and toasty, filling is warm and cheese is melted, about 3 to 4 minutes.

Nutritional information per serving (one sandwich):
Calories 625 (46% from fat) • carb. 40g • pro. 45g
• fat 32g • sat. fat • chol. 83mg • sod. 955mg
• calc. 574mg • fiber 5g

Cubano Sandwiches

The Griddler™ Panini & Sandwich Press
lifts high enough to hold even a well-stuffed
Cuban Sandwich.

Makes 2 sandwiches

- 2 Cuban, French, Italian or Portuguese rolls, about 2½ to 3 ounces each
- 1 tablespoon unsalted butter, softened
- 1 tablespoon lowfat mayonnaise
- 1 tablespoon brown deli mustard or Dijon-style mustard
- 3 ounces thinly sliced ham
- 3 ounces thinly sliced roast pork
- 2 ounces light Swiss cheese
- 4 long sandwich-style slices dill pickle

Preheat the Cuisinart® Griddler™ Panini & Sandwich Press while assembling Cubano sandwiches.

Cut roll horizontally for sandwiches; place on work surface cut sides up. Spread each cut side lightly with butter. Place mayonnaise and mustard in a small bowl, stir to blend. Evenly spread mayonnaise/mustard mixture on the cut side of all 4 roll halves. Divide the ham, pork, and Swiss cheese evenly, and use to build sandwiches in that order. Top with pickle slices, then top half of roll.

Arrange the sandwiches evenly spaced on the bottom grill plate. Close applying medium pressure and bake for 3 to 5 minutes, until bread is lightly browned and toasty, filling is warmed and cheese is melted. Serve hot.

Nutritional information per serving (one sandwich):

Calories 525 (36% from fat) • carb. 43g • pro. 39g
• fat 21g • sat. fat 10g • chol. 87mg • sod. 2097mg
• calc. 347mg • fiber 1g

Muffuletta Panini

A warm twist on the traditional
New Orleans favorite.

Makes 2 panini

- ¼ cup chopped/sliced jalapeño-stuffed green olives
- ¼ cup chopped/sliced black olives (can use kalamata olives)
- ¼ cup chopped marinated artichokes (drain before chopping)
- 2 tablespoons chopped roasted red pepper
- 2 tablespoons chopped red onion
- 1 teaspoon fresh lemon juice
- 1 teaspoon extra virgin olive oil
- 1 teaspoon basil
- ½ teaspoon oregano
- ½ teaspoon chopped fresh garlic
- 2 deli rolls
- 2 ounces thinly sliced cappicola ham or prosciutto
- 2 ounces thinly sliced mozzarella
- 2 ounces thinly sliced sopressata or Genoa salami (can use some of each)
- 2 ounces thinly sliced provolone

In a small bowl combine both types of olives, chopped artichokes, roasted pepper, red onion, lemon juice, olive oil, basil, oregano, and garlic. Stir to mix well and let stand at least 10 to 15 minutes to allow flavors to develop.

Preheat the Cuisinart® Griddler™ Panini & Sandwich Press while assembling panini.

Slice rolls horizontally, scoop out some of the bread from the upper half of the roll. Place the roll bottoms on the work surface. Top each with layers of ham, mozzarella, sopressata, and provolone. Then carefully mound half the olive salad on each and cover with scooped out roll tops. Place on preheated Griddler™ Panini & Sandwich Press. Lower lid carefully and close using medium light pressure. Grill sandwiches for 3 to 4 minutes, until bread is toasty and sandwich filling is warmed – cheeses will be warmed, not completely melted.

Serve immediately.

Nutritional information per serving:

Calories 619 (51% from fat) • carb. 39g • pro. 37g
• fat 35g • sat. fat 13g • chol. 81mg • sod. 2781mg

Mushroom and Brie Panini

This would make a great hors d'oeuvre.

Makes 2 panini

- 2 teaspoons extra virgin olive oil
- 2 tablespoons finely chopped shallots
- 4 ounces very thinly sliced white button mushrooms
- ½ teaspoon thyme
- ¼ teaspoon freshly ground black pepper
- 4 slices (about 6x3½-inch each) crusty Italian bread
- 4 teaspoons unsalted butter, softened
- 4 ounces thinly sliced Brie (may also use Cambozola® or Saga Baby blue®)

Heat olive oil in a 10-inch skillet over medium high heat. When shimmering, add shallots and sauté until transparent, about 1½ to 2 minutes. Add mushrooms to pan and sauté until golden and no longer watery, about 5 to 6 minutes. Stir in thyme, cook 1 minute. Remove from heat and stir in freshly ground pepper to taste. Transfer to a plate and let cool.

Preheat Cuisinart® Griddler™ Panini & Sandwich Press while assembling.

Spread one teaspoon of butter on one side of each slice of bread. Spread cooked and cooled mushrooms evenly over the unbuttered side of each of 2 slices of bread. Arrange sliced Brie evenly over mushrooms. Top with remaining slices of bread, buttered side up. When Griddler™ Panini & Sandwich Press is hot, arrange sandwiches evenly spaced on the lower grid.

Close and apply light pressure for 10 seconds. Grill/bake until sandwiches are golden crispy brown with grill markings, and cheese is melted. Transfer sandwiches to a wire rack if not serving immediately. Cut sandwiches into halves or quarters to serve.

Tomato, Kalamata, Feta & Mozzarella Pita Panini

Greek flavors served up on toasty pita – would make a great appetizer.

Makes 2 panini

- ⅓ cup chopped (¼-inch) fresh tomato (remove and discard seeds before chopping)
- ¼ cup sliced or chopped kalamata olives
- ¼ cup crumbled feta cheese
- ¼ cup shredded part-skim mozzarella cheese (or fresh mozzarella)
- ½ teaspoon basil
- ½ teaspoon oregano
- 2 mini (4-inch) pita breads
- olive oil cooking spray or extra virgin olive oil (optional)

Preheat the Cuisinart® Griddler™ Panini & Sandwich Press while assembling panini.

Place chopped tomato, olives, both cheeses, basil, and oregano in a small bowl. Stir to combine. Split pita horizontally. Place half of each pita on work surface. Top each with half the tomato/olive/cheese mixture – spread evenly to within ½ inch of the edges of the pita. Top with other pita halves. If desired spray or brush with olive oil.

Arrange pita panini on preheated Griddler™ Panini & Sandwich Press and close using gentle pressure. Grill/bake panini until filling is warm and pitas are grilled and toasty – about 2½ to 3 minutes. Remove to a rack and let stand 3 to 5 minutes before serving. Cut each into 4 wedges to serve.

Nutritional information per serving (one sandwich):
 Calories 263 (53% from fat) • carb. 22g • pro. 10g
 • fat 16g • sat. fat 5g • chol. 21mg • sod. 1324mg
 • calc. 244mg • fiber 2g

Nutritional information per serving (one-half sandwich):

Calories 282 (50% from fat) • carb. 25g • pro. 11g
 • fat 16g • sat. fat 8g • chol. 39mg • sod. 444mg

minutes. Roasting times will vary depending on the vegetable chosen.

Roasted Vegetable and Chèvre Quesadillas

When you prepare roasted vegetables as a side dish, prepare extras for making Roasted Vegetable and Chèvre Quesadillas.

Makes 1 quesadilla

- 1 9-inch flour tortilla or wrap (can use flavored such as herb or spinach)
- $\frac{2}{3}$ cup roasted vegetables*
- $1\frac{1}{2}$ tablespoons crumbled chèvre

Preheat Cuisinart® Griddler™ Panini & Sandwich Press.

Arrange roasted vegetables in a single layer on one half of the tortilla, leaving a $\frac{1}{2}$ -inch border along the rounded edge. Sprinkle evenly with crumbled chèvre. Fold tortilla over vegetables and cheese. Place on preheated Griddler™ Panini & Sandwich Press and grill/bake for about 3 minutes, until tortilla is warmed and has grill markings, and filling is warmed and cheese is warm and soft. Let stand 1 minute before cutting.

Serve warm.

Nutritional information per serving (1 quesadilla):
Calories 239 (35% from fat) • carb. 14g • pro. 1g
• fat 9g • sat. fat 5g • chol. 16mg • sod. 533mg
• calc. 157mg • fiber 3g

*Roasted vegetables can be roasted at home or purchased. They should be sliced or diced in bite-sized pieces.

To roast vegetables, preheat oven to 425°F. Slice or dice vegetables such as mushrooms, shallots, onions, asparagus, broccoli, cauliflower, eggplant, or zucchini. Toss with extra virgin olive oil and a little kosher salt and some herbs if desired. Place on a parchment-lined baking sheet pan in a single layer and roast until tender and evenly browned, turning every 10 to 15

Chicken Quesadilla Wraps

Serve with salsa and a green salad with avocado for a simple supper.

Makes 2 quesadilla wraps, 2 servings

- $1\frac{1}{2}$ cups leftover shredded/chopped cooked chicken*
- $\frac{1}{2}$ cup chopped cooked onion (sautéed until tender)
- 2 tablespoons well drained chopped jalapeño peppers
- 6 tablespoons shredded lowfat Cheddar or Monterey Jack cheese
- 2 9-inch flour tortillas or wraps (can use plain, herb, spinach)

Preheat Cuisinart® Griddler™ Panini & Sandwich Press while preparing Quesadilla Wraps.

In a small bowl, combine the chicken, cooked onion, and chopped jalapeño peppers. Sprinkle half the cheese in the center of each tortilla. Top with the chicken mixture, keeping the chicken mixture in a “log” about $1\frac{1}{2}$ inches wide and 4 to 5 inches long in the center of the tortilla. Fold one side over the filling lengthwise to cover, fold top and bottom over short sides to cover, then fold last side over to close. Turn over so that flap is on bottom.

Place Quesadilla Wraps on preheated Griddler™ Panini & Sandwich Press. Close using medium light pressure. Grill/bake for 3 to $3\frac{1}{2}$ minutes, until tortilla is warmed with grill markings, filling is warmed and cheese is melted. Serve with salsa if desired.

Nutritional information per serving (one quesadilla):
Calories 366 (24% from fat) • carb. 25g • pro. 43g
• fat 10g • sat. fat 4g • chol. 100mg • sod. 564mg
• calc. 289mg • fiber 1g

*This can be from a purchased roast or rotisserie chicken.

Cheese & Jalapeño Chile Quesadillas

These are great to serve along with chili or soup.

Makes 2 quesadillas

- ½ cup shredded lowfat Monterey Jack cheese or Cheddar cheese
- 2 tablespoons chopped jalapeño chiles (can use canned – drain well)
- 2 flour tortillas (9-inch), any flavor

Preheat the Cuisinart® Griddler™ Panini & Sandwich Press while assembling quesadillas.

Combine the shredded cheese with the chopped chile peppers.

Arrange half the cheese/chile mixture, in a strip about 1½-inches wide and 4 to 5 inches long in the center of the tortilla. Fold one side over the filling lengthwise to cover, fold top and bottom over short sides to cover, then fold last side over to close. Turn over so that flap is on bottom.

Place Quesadilla Wraps on preheated Griddler™ Panini & Sandwich Press. Close using medium light pressure. Grill/bake for 2½ to 3 minutes, until tortilla is warmed with grill markings and cheese is melted. Serve with salsa if desired.

Nutritional information per serving (one quesadilla):
Calories 178 (29% from fat) • carb. 20g • pro. 12g
• fat 6g • sat. fat 3g • chol. 13mg • sod. 519mg
• calc. 322mg • fiber 1g

Sliced Pear & Roquefort on 7-Grain Bread Panini

Thinly sliced pears warmed with melted Roquefort – may be served with a green salad on the side.

Makes 2 sandwiches

- 4 slices 7- or 9-grain bread (about 1 ounce per slice)
- 4 teaspoons unsalted butter, softened
- 1 ripe, but firm pear (red Bartlett is a good choice)
- 2 ounces Roquefort® cheese

Preheat the Cuisinart® Griddler™ Panini & Sandwich Press while assembling panini.

Spread one side of each slice of bread with butter. Place 2 slices of bread buttered side down. Halve and core pears, cut into thin slices. Cut cheese into thin slices no wider than bread slices. Divide cheese into 2 equal portions and arrange on bread. Top with pear slices. Top with remaining slices of bread, buttered side up.

Arrange sandwiches on preheated unit and close lid. Grill for 2 to 4 minutes, until cheese is melted, pears are warmed and slightly softened, and bread is crispy and browned. Let rest on a wire rack for 2 to 3 minutes before cutting. Serve warm.

Nutritional information per serving (one sandwich):
Calories 336 (47% from fat) • carb. 29g • pro. 20g
• fat 20g • sat. fat 10g • chol. 46mg • sod. 761mg
• calc. 788mg • fiber 9g

Grilled Bruschetta with Assorted Toppings

For a quick hors d'oeuvre, top warm, freshly grilled bread with one of our toppings, or one from your own recipe collection.

**Sliced French or Italian bread,
1/4 to 3/4 -inch-thick slices – all slices
must be of similar thickness**

Extra virgin olive oil or flavored olive oil

Fresh garlic, peeled, cut in half

Preheat Cuisinart® Griddler™ Panini & Sandwich Press. Lightly brush sliced bread on both sides with olive oil. If desired, rub with cut garlic. Arrange evenly spaced on preheated Griddler™ Panini & Sandwich Press. Grill until browned, toasty and crisp, about 1 to 2 minutes. Bruschetta toasts may be prepared ahead. Reheat on a wire rack in a slow oven.

For fancier bruschetta, use a decorative cutter to cut shapes/rounds out of sliced Italian country bread or a French boule.

Fresh Tomato Insalata

Makes about 2 cups (about 2 tablespoons per serving)

- 1 cup chopped red and or yellow tomato (1/4-inch chop)
- 1/2 cup shredded Parmesan cheese (can use Asiago or aged provolone)
- 1/2 cup diced peeled and seeded cucumber (1/4-inch dice)
- 1/4 cup finely chopped red onion
- 1/4 cup shredded fresh basil
- 1 1/2 tablespoons rinsed and drained capers
- 1 clove garlic, peeled and finely chopped
- 1 tablespoon red wine or white balsamic vinegar
- 1 tablespoon extra virgin olive oil
- kosher salt and freshly ground pepper to taste

Place all ingredients in a bowl and stir gently. Allow to stand for 30 minutes to allow flavors to develop. Drain and use to top Grilled Bruschetta.

Nutritional information per serving:

*Calories 24 (62% from fat) • carb. 1g • pro. 1g
• fat 2g • sat. fat 1g • chol. 2mg • sod. 79mg
• calc. 40mg • fiber 0g*

Artichoke & Green Olive Tapenade

Makes about 3 cups
(about 2 tablespoons per serving)

- 3 tablespoons extra virgin olive oil
- ½ teaspoon saffron (loosely packed)
- 2 cans (about 13 ounces each) artichoke hearts, well drained* chopped
- ½ cup drained and halved pitted green olives (can use pimento-stuffed olives), chopped
- ⅓ cup toasted pine nuts, roughly chopped
- 3 tablespoons chopped fresh parsley
- 1 teaspoon fresh lemon juice
- ½ teaspoon finely chopped lemon zest
- 1 cup mozzarella, shredded (optional)
- kosher salt and freshly ground black pepper to taste

Place olive oil and saffron in a bowl. Stir and let stand for 20 to 30 minutes. Add chopped artichoke hearts, chopped olives, pine nuts, parsley, lemon juice, and zest. Stir to blend. Let stand for 30 minutes before serving to allow the flavors to blend. Season to taste with salt and freshly ground pepper.

*Halve, drain on several layers of paper towels, then gently press excess moisture from drained artichoke hearts.

*Nutritional information per serving
(made without optional cheese):*

Calories 44 (66% from fat) • carb. 3g • pro. 1g

Roasted Mushroom & Red Pepper Tapenade

Makes about 2 cups
(about 2 tablespoons per serving)

- 12 ounces cremini mushrooms
- 8 ounces shiitake mushrooms (tough stems removed)
- 2 cloves garlic, peeled and thinly sliced
- 3 tablespoons extra virgin olive oil
- ½ teaspoon kosher salt
- ⅓ cup chopped roasted red bell pepper
- ⅓ cup chopped toasted walnuts
- 2 tablespoons chopped fresh parsley
- crumbled Gorgonzola cheese for garnish (optional)

Preheat oven to 425°F. Line a baking sheet with foil. Quarter mushrooms and place in a resealable food storage bag with sliced garlic, olive oil, and salt. Shake to coat mushrooms with oil. Arrange in a single layer on prepared baking sheet and place in preheated 425°F oven. Roast until most of the liquid has been given up, about 30 to 40 minutes. Remove from oven and let cool.

Finely chop roasted mushrooms and garlic. Place in a medium bowl and stir in roasted red pepper, walnuts, and parsley. Use to top warm grilled bruschetta. Garnish with crumbled Gorgonzola cheese. (Alternatively, Gorgonzola to taste may be gently stirred into chopped mushroom mixture.)

Nutritional information per serving (without Gorgonzola):

Calories 55 (63% from fat) • carb. 4g • pro. 1g
• fat 4g • sat. fat 0g • chol. 0mg • sod. 69mg
• calc. 5mg • fiber 1g

White Chocolate, Mascarpone & Raspberry Panini

Fresh raspberries are paired with white chocolate and creamy mascarpone – totally decadent, totally delicious.

Makes 2 panini, 4 servings

- 1/3 cup mascarpone cheese*
 - 2 tablespoons best quality chopped white chocolate bar (not summer coating)
 - 1/4 teaspoon pure vanilla extract (can substitute vanilla extract)
 - 4 teaspoons unsalted butter, softened
 - 4 slices challah bread (about 5x5x1/2-inch each)
 - 2 tablespoons seedless red raspberry preserves
 - 12 fresh red raspberries
- For garnish - fresh mint, powdered sugar, sliced oranges, fresh raspberries, blueberries, or sliced strawberries

Place mascarpone, white chocolate, and vanilla in a small bowl and stir to blend. This may be done ahead and refrigerated until ready to use.

Preheat Cuisinart® Griddler™ Panini & Sandwich Press while preparing panini.

Evenly butter one side of each slice of challah. Place 2 slices on work surface, butter side down, spread half the mascarpone/white

chocolate mixture evenly to within 1/2 inch of the edges of each piece of challah. Top each evenly with 1 1/2 tablespoons of the raspberry preserves. Place the remaining challah on top, buttered side up.

Arrange the panini evenly spaced on the preheated Cuisinart® Griddler™ Panini & Sandwich Press and lower lid with light pressure. Bake for about 2 minutes, until bread is golden crispy browned with grill markings, and filling is warmed and slightly melted. Transfer to a wire rack and let stand for several minutes. Cut in halves or quarters. Sprinkle with powdered sugar, garnish with fresh berries, orange slices and mint to serve.

* A double cream to triple cream cheese made from cow's milk, soft and delicate – most similar to clotted cream. Available in most well-stocked grocery and specialty food stores.

Nutritional information per serving (based on 8 servings):

Calories 283 (52% from fat) • carb. 28g • pro. 6g
• fat 16g • sat. fat 8g • chol. 57mg • sod. 211mg
• calc. 75mg • fiber 1g

Chocolate Strawberry Panini

Panini can be served for dessert too!

Makes 2 panini, 4 servings

- 8 slices crusty country Italian loaf (each about 4x3x1/2-inch) or challah bread
 - 1 1/2 tablespoons unsalted butter, melted
 - 8 ounces bittersweet or semisweet chocolate, finely chopped (1/8-inch pieces)
 - 8 large strawberries, stemmed, thinly sliced
 - powdered sugar for dusting
 - cinnamon for dusting
- For garnish – fresh strawberries, mint

Preheat the Cuisinart® Griddler™ Panini & Sandwich Press while assembling panini.

Brush one side of each slice of bread with melted butter. Place 4 slices of bread on work surface, buttered side down. Top each one evenly with chopped chocolate, then sliced strawberries. Place remaining bread on top of the strawberries, buttered side up. © 2012 The respective owners.

WARRANTY

Limited Three-Year Warranty

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Griddler™ Panini & Sandwich Press which 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.

We warrant that your Cuisinart® Griddler™ Panini & Sandwich Press will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We suggest you complete and return the enclosed product registration card promptly to facilitate verification of the date of original purchase. However, return of the product registration card 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.

If your Cuisinart® Griddler™ Panini & Sandwich Press should prove to be defective within the warranty period, we will repair or, if we think necessary, replace it. To obtain warranty service, please call our Customer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 150 Milford Road, East Windsor, NJ 08520.

To facilitate the speed and accuracy of your return, enclose \$10.00 for shipping and handling. (California residents need only supply a proof of purchase and should call 1-800-726-0190 for shipping instructions.) Please be sure to include your return address, description of the product's defect, product serial number, and any other information pertinent to the return. Please pay by check or money order.

NOTE: For added protection and secure handling of any Cuisinart® product that

is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart® Griddler™ Panini & Sandwich Press has been manufactured to the strictest specifications and has been designed for use only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by accessories, replacement parts or repair service other than those authorized by Cuisinart.

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Printed in China

05CU26494