

# Cuisinart® INSTRUCTION BOOKLET

Recipe  
Booklet  
Reverse Side



**Cuisinart® Griddler® Grill Centro**

**GC-17N**

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

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# IMPORTANT SAFEGUARDS

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces; use handles or knobs.
3. To protect against fire, electric shock, and injury to persons, **DO NOT IMMERSER CORD OR PLUG** in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.
6. 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® Repair Center for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Cuisinart may result in fire, electrical shock, or risk of injury to persons.
8. Do not use outdoors.
9. Do not let power cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near hot gas or electric burners, or in a heated oven.
11. Unplug the unit when finished using.
12. Do not use appliance for other than intended use.
13. Extreme caution must be exercised when moving an appliance containing hot oil or other hot liquids.
14. To disconnect, turn temperature control dial to Off setting, then remove plug from wall outlet.
15. **WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, ONLY AUTHORIZED PERSONNEL SHOULD DO REPAIRS.**

# 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.

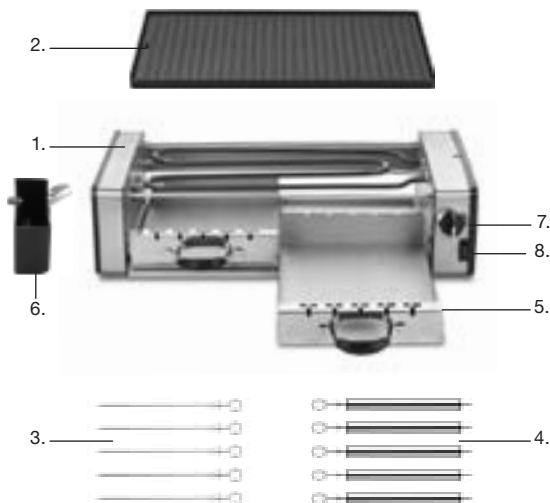
If a long extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals,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

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## PARTS AND FEATURES

1. **Base** – Elegant brushed stainless steel.
2. **Reversible die-cast grill/griddle plate** – Extra-large 9½" x 16" nonstick cooking surface. One side is a grill surface; the other side is a griddle surface.
3. **10-piece kebab skewer set**
4. **10-piece hot dog roller set**
5. **Two pull-out kebab drawers** with handles
6. **Drip cup** – Collects grease from grill/griddle.
7. **Temperature control dial** – Off, Low, Medium, High positions.
8. **Kebab motor control switch**
9. **BPA-Free** – All parts that come in contact with food are BPA-Free



## BEFORE THE FIRST USE

Remove all packaging materials and any promotional labels or stickers from your Cuisinart® Griddler® Grill Centro. Be sure all parts (listed in, **Parts and Features**) 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 Cuisinart® Griddler® Grill Centro for the first time, remove any dust from shipping by wiping the base and temperature control dial with a damp cloth.

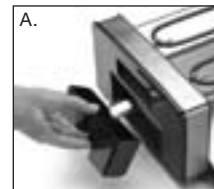
Thoroughly clean both sides of the reversible grill/griddle plate, as well as the drip cup, kebab drawers, skewers and hot dog rollers.

The grill/griddle plate, skewers, hot dog rollers, heat shield, drip cup and kebab drawers can be handwashed or placed in the dishwasher for cleaning.

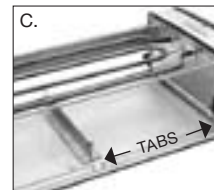
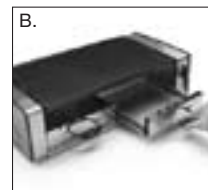
Never place the housing in water. Always use a damp cloth to clean these parts.

## ASSEMBLY INSTRUCTIONS

1. Place base on a clean, flat surface where you intend to cook.
2. One end of the base has an opening provided for the drip cup. With the metal spout tilted slightly forward, slide the drip cup into the base and push in until the tab is locked (see figure A).



3. Insert kebab drawer by sliding the top rim of the back wall of drawer over the small round tabs on either side of opening. Push drawer back until front is securely in place behind round tabs. Push drawer into unit,



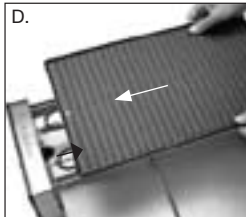
lifting it over the retaining bar to secure.

To remove drawer, allow to cool for 30 minutes. Remove all skewers, then lift drawer up and over the round tabs, and pull it towards you.

- The cooking plate has two sides: The grill side with ribbed surface is intended for grilling steaks, hamburgers, chicken, seafood and vegetables. The griddle side with smooth surface is perfect for frying bacon and eggs, pancakes, French toast and toasted sandwiches (see figure C). Choose the side you intend to cook on and place the grill/griddle plate on the base with the chosen side facing up. It is important that you place the grill/griddle plate onto the base correctly. Locate the drip hole on one end of the grill/griddle plate (see figure D). Place the grill/griddle plate onto the base with the drip holes lining up over the metal drip cup spout on the left side of the unit. If the grill/griddle plate is placed on the base with the drip holes at the wrong end, it will not sit level.
- Insert the drawers on the bottom of the unit under the grill/griddle plate (see figure E).
- Plug the cord into a standard electrical outlet. You are now ready to begin cooking.



C.



E.

## OPERATING INSTRUCTIONS

Once the Cuisinart® Griddler® Grill Centro is assembled properly and you are ready to begin cooking, turn the temperature control dial to the desired temperature setting – High, Medium or Low (see figure F).

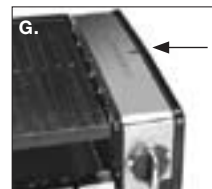
The indicator light on the top of the unit will illuminate to indicate that the unit is operating (see figure G). It may take 10 to 12 minutes to reach operating temperature, depending on the temperature level that has been selected. The temperature control dial is used to set and maintain the temperature of the cooking surface. Temperatures range from about 250°F on the Low setting, 375°F on the Medium setting to 450°F on the High setting. You can vary the setting of the temperature control dial at any time during cooking, and may wish to do so depending on the types of foods on the grill/griddle plate. Refer to the **Cooked Food Temperature Chart** on page 3 of the recipe booklet for recommendations.

**CAUTION:** Handles will become hot during use. Always use a pot holder when touching any part of the unit when cooking. The grill/griddle plate should not be removed from the base or flipped over while hot. Allow unit to cool down for at least 30 minutes before handling.

**NOTE:** The first time you use your Cuisinart® Griddler® Grill Centro, it may have a slight odor and smoke a bit. This is normal and common to appliances with a nonstick surface.

### Reversing grill/griddle plate over to use reverse side

- Turn temperature control dial to Off setting.
- Unplug appliance from wall outlet.
- Allow unit to cool down completely (at least 30 minutes).
- Carefully slide out the drip cup by pressing down on the tab, and



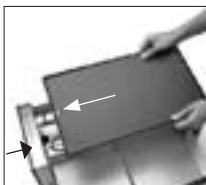
gently pull out the cup to dispose of its contents (see figure H). Clean cup and replace in base. (See Cleaning and Care, page 6.)

5. Thoroughly clean grill/griddle plate. (See Cleaning and Care.)
6. Flip the plate over, and return to base.
7. Make sure that drip hole in plate lines up over drip cup (see figure H).
8. Reconnect the plug into a standard electrical outlet.

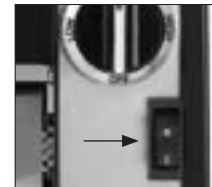
### Using the kebab feature

1. Assemble the unit with the grill/griddle plate, kebab drawers, and drip cup in their proper positions. **Note:** grill/griddle plate must be on unit when using kebab feature. Please keep in mind that it is very hot when the unit is operating.
2. Turn the temperature control dial to desired temperature and preheat for approximately 10 to 12 minutes.
3. Prepare food according to your favorite kebab recipe and slide pieces onto skewers.
4. Pull drawers to open. Place skewers into the skewer slots so the star-like shape at the end of each handle is inserted into a gear slot in the front end of the kebab drawer. Close drawer securely.

**Note:** If using large cubes of meat or seafood, you may only be able to cook six kebabs at once.



5. Press the kebab control switch to ON. The switch light will illuminate to let you know kebabs are rotating.
6. To check to see if kebabs are cooked, press the kebab control switch to stop skewers from turning and remove a kebab with a potholder. If more time is needed replace the skewer and press the kebab control switch to resume cooking.



### Using the hot dog feature

1. Assemble the unit with the grill/griddle plate, kebab drawers, and drip cup in proper positions. **Note:** The grill/griddle plate must be on unit when using hot dog feature. Please keep in mind that it is very hot when the unit is operating.
2. Turn the temperature control dial to desired temperature and preheat for approximately 10 to 12 minutes.
3. Assemble the hot dog rollers by slipping the kebab skewers through the holes in each end of the hot dog roller caps.
4. Pull drawers to open. Place skewers with hot dog rollers into the skewer slots so the star-like shape at the end of each handle is inserted into a gear slot in the front end of the kebab drawer.



5. Using tongs, position the hot dogs in between two of the hot dog rollers. Four hot dogs will fit over each of the drawers. Close drawer securely.



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### Using kebab, hot dog and/or grill-griddle feature together

You may use different cooking features simultaneously. Follow instructions on page 4-5

## USER MAINTENANCE

- Never use metal utensils, as they will scratch the nonstick grill/griddle plate. Instead, use only wooden or heat-proof plastic utensils.
- Never leave plastic utensils in contact with the hot grill/griddle plate.
- After using, scrape excess food buildup through drip hole and into drip cup, then wipe off any residue with a paper towel before proceeding with next recipe.

## CLEANING, CARE AND MAINTENANCE

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

Once you have finished cooking, turn the temperature control dial 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. Dispose of grease from the kebab drawers and drip cup once cooled. The kebab drawers and drip cup can be cleaned by hand or in the dishwasher.

The grill/griddle plate can be washed by hand, using a soft sponge or cloth and hot water. It may be washed in the dishwasher, as well.

Do not use metal objects such as knives or forks for cleaning the grill/griddle plate. Do not use a scouring pad for cleaning. The nonstick coating can be damaged.

If you have been cooking seafood, wipe the grill/griddle plate with lemon juice to prevent the seafood flavor from transferring to the next recipe.

The drip cup, kebab drawers, skewers and hot dog rollers may be submerged in water or washed in the dishwasher.

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

Any other servicing should be performed by an authorized service representative.

## STORAGE

Always dry and assemble your Cuisinart® Griddler® Grill Centro before storing. Ensure that the base, grill/griddle plate and kebab drawers are correctly positioned. The power cord can be wrapped around the back of the base for storing.

## WARRANTY

### LIMITED THREE-YEAR WARRANTY

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Griddler® Grill Centro 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.

We warrant that your Cuisinart® Griddler® Grill Centro 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, [www.cuisinart.com](http://www.cuisinart.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.

If your Cuisinart® Griddler® Grill Centro should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply call our toll-free number,

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1-800-726-0190, for additional information from our Customer Service Representatives or send the defective product to Customer Service at Cuisinart, 7811 North Glen Harbor Blvd., Glendale, AZ 85307.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by check or money order (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

**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.

Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

Your Cuisinart® Griddler® Grill Centro has been manufactured to the strictest specifications and has been designed for use with the authorized accessories and replacement parts.

This warranty expressly excludes any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart.

This warranty does not cover any damage caused by accident, misuse, shipment or other 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.

#### **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, at its discretion, 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 the above two options do not result 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 for 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 for such products under warranty.

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150 Milford Road  
East Windsor, NJ 08520

Printed in China  
10CE116461

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# Cuisinart *Recipe Booklet*

**Instruction  
Booklet**  
Reverse Side



**Cuisinart® Griddler® Grill Centro**

**GC-17N**

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# COOKING GUIDE AND FOOD TEMPERATURE CHART

The following are suggested grilling times for the Cuisinart® Griddler® Grill Centro, using the grill or griddle side of the plates. Times are approximate and will vary with temperature of items being grilled. Only boneless poultry, meat and seafood should be grilled – plates will maintain contact with bones, but will lose contact with meat as it cooks and it will appear “steamed.” Preheat the Cuisinart® Griddler® Grill Centro according to instructions before grilling.

Meat	Grill/Griddle/Skewer/Roller	Suggested Grilling Temperatures and Times
Bacon	Grill/Griddle	Place bacon on cold grill/griddle plate. Cook on High until desired doneness
Beef, hamburgers	Grill	Cook on High to degree of desired doneness. USDA recommends cooking ground meat to an internal temperature of 160°F (nearly well done) which takes about 4 to 5 minutes per side. 135 to 140°F - medium rare; 145 to 150°F - medium; 150 to 155°F - medium well; 165 to 170°F - well done.
Beef, boneless steak, ¾- to 1-inch thick	Grill	Pat steaks dry before cooking. Preheat Grill on High. Cook about 3 to 4 minutes per side, or until desired doneness.
Beef, boneless steak	Skewers	Cut into 1- to 2-inch pieces and thread on 6 of the provided skewers. Cook on High until desired doneness (about 15 minutes for medium).
Hot Dogs	Rollers	8 hot dogs fit on the Rollers. Cook on High for about 20 minutes, or until fully cooked through and browned.
Precooked Sausage Links	Rollers	8 sausages fit on the Rollers. Cook on High for about 20 minutes, or until nicely browned.
Sausage Links, uncooked	Rollers	8 sausages fit on the Rollers. Cook on High for about 20 minutes, or until fully cooked through and browned.

Marinades can be used, but draining is suggested before placing on the hot Griddler. An instant-read thermometer or a probe-type thermometer is a handy tool for checking the internal temperature of foods grilled.

Meat	Grill/Griddle/Skewer/Roller	Suggested Grilling Temperatures and Times
Breakfast Links (small), uncooked	Rollers	8 sausages fit on the Rollers. Cook on High for about 10 minutes, or until fully cooked through and browned.
Boneless Chicken	Grill	Pounded to ½ to ¾-inch in height. Cook on High for 8 to 10 minutes per side. (An internal temperature of 170°F - and juices run clear when pierced.)
Boneless Chicken	Skewers	For skewers, cut into 1- to 2-inch pieces and thread on 6 of the provided skewers. Cook on High for about 20 minutes, or until fully cooked through and browned.
Fish Steaks	Grill	¾- to 1-inch thick. Cook on High for 6 to 7 minutes per side.
Sea Scallops	Skewers	Remove tough “foot” (muscle) and discard. Pat dry and thread alternately with lemon wedges on 6 of the provided skewers. Cook on High for about 20 minutes, or until opaque throughout.
Sea Scallops	Grill	Prepare as above. Cook on High, about 2 to 3 minutes per side.
Shrimp	Skewers	Shell and devein, dry well. Thread onto 6 of the provided skewers. Cook on High for 6 to 8 minutes, or until opaque throughout.
Shrimp	Grill	Prepare as above. Cook on High, about 1 to 2 minutes per side.

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## Breakfast

### Banana Buttermilk Pancakes

*A crispy exterior gives these pancakes a delightful texture.*

Serves 8 people (16 pancakes)

- 1¾ cups unbleached, all-purpose flour**
- ¼ cup granulated sugar**
- ¼ cup light brown sugar**
- 1 teaspoon baking soda**
- ½ teaspoon baking powder**
- ¼ teaspoon table salt**
- ¼ teaspoon ground cinnamon**
- 1½ cups buttermilk**
- 2 large eggs**
- ¾ teaspoon pure vanilla extract**
- ¼ cup unsalted butter, melted**
- 2 ripe bananas (½ mashed, 1½ cut into thin slices)**

1. Preheat the Cuisinart® Griddler® Grill Centro, fitted with the griddle plate, to Medium.
2. Prepare the pancake batter. Put the flour, sugars, baking soda, baking powder, salt and cinnamon into a medium bowl. Stir with a whisk to blend. Reserve.
3. In a separate bowl, whisk together the buttermilk, eggs and vanilla. Add to the flour mixture; whisk to combine.
4. Stir in the melted butter and then fold in the mashed banana. Be careful not to overmix.
5. Once griddle has preheated for 10 minutes, drop batter evenly onto the griddle plate using a ¼-cup measure. Place 2 to 3 banana slices on each pancake. Cook pancakes until bubbles form, about 3 to 4 minutes; flip and cook until done, about 2 minutes longer.
6. 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.

**Note:** For a complete breakfast put 8 breakfast sausages on the rollers to cook once the grill is preheated. Once they have been cooking for 5 minutes start cooking the pancakes.

*Nutritional Information per serving (2 pancakes):*

*Calories 199 (34% from fat) • carb. 27g • pro. 6g • fat 8g • sat. fat 4g  
• chol. 71mg • sod. 306mg • calc 81mg • fiber 1g*

## Country Breakfast

*A little bit of everything in this hearty start to the day.*

Makes four servings

- 1 pound potatoes (new red or Yukon gold, or a mix of both), scrubbed and not peeled**
- 1½ to 2 tablespoons melted unsalted butter or olive oil**
- ⅛ teaspoon sea salt**
- ¼ teaspoon freshly ground black pepper**
- pinch dried thyme**
- ¼ small onion, finely chopped (about ¼ cup chopped)**
- 8 pre-cooked chicken breakfast sausage links or uncooked, thin breakfast sausage links**
- 8 large eggs**

1. Put the potatoes into a large saucepan filled with salted water. Cover and bring to a boil. Cook until potatoes are just fork-tender. Reserve to cool.
2. Preheat the Cuisinart® Griddler® Grill Centro, fitted with the griddle plate and the rollers on the bottom of the grill, to High.
3. While Grill Centro is preheating (about 10 minutes), cut the cooled potatoes into ½-inch pieces and put into a medium mixing bowl. Toss with the melted butter/oil, salt, pepper, thyme and onion.
4. Place the sausages on the rollers as instructed on page 5 of the instruction booklet and put the potato mixture on the griddle plate. Cook the potatoes for about 10 minutes, tossing occasionally, or

until fully cooked. Taste and adjust seasonings as desired. Once fully cooked, push to the right side of the griddle plate to keep warm. Reduce the temperature to Medium.

5. While the sausages are still cooking, break four of the eggs onto the griddle plate. Let cook for about 2 minutes per side, or until desired doneness. Repeat with remaining eggs. Serve immediately with the sausages.

*Nutritional information per serving (2 eggs, 2 sausage links and ¼ of potatoes):*

*Calories 408 (57% from fat) • carb. 20g • pro. 95g • fat 25g • sat. fat 8g  
• chol. 457mg • sod. 541mg • calc. 84mg • fiber 2g*

## Hors D'Oeuvres

### Chicken Satay with Peanut Dipping Sauce

*Makes 6 to 8 servings*

#### Chicken Satay:

- 1 garlic clove
- 1 green onion, cut into 1-inch pieces
- 1 one-inch piece fresh ginger, peeled and halved
- 1 one-inch piece of lemongrass, halved, or about 1½ teaspoons chopped
- ¼ cup fresh cilantro
- 1 can (14 ounces) coconut milk
- 1 pound boneless chicken breast, cut into 1-inch pieces

#### Peanut Sauce:\*

- 1 jalapeño pepper, halved and seeded
- 1 garlic clove
- 1 one-inch piece fresh ginger, peeled
- 1 cup roasted, unsalted peanuts
- 6 tablespoons creamy peanut butter
- ½ cup coconut milk
- 2 tablespoons tamari soy sauce
- 1 teaspoon Thai red chili paste
- 1 teaspoon fresh lime juice

#### 1 teaspoon fish sauce

#### 2 to 3 tablespoons water

\*This recipe of Peanut Sauce makes 1½ cups, more than you will need for this dish, but it keeps well for up to 2 weeks when wrapped and stored in the refrigerator. Great in a stir-fry too!

1. Insert the metal chopping blade into a Cuisinart® Food Processor. Put the garlic, green onion, ginger and lemongrass in the work bowl and process until finely chopped. Put the chopped ingredients into a medium mixing bowl. Add cilantro to the food processor bowl and pulse to roughly chop. Add to the mixing bowl and whisk in the coconut milk. Put the chicken into the satay marinade. Cover with plastic and refrigerate for no more than two hours.
2. While chicken is marinating, prepare the peanut sauce. With the food processor running, drop the jalapeño, garlic and ginger through the feed tube; process until finely chopped. Add the roasted peanuts and pulse until peanuts are well processed. Add the peanut butter, coconut milk, tamari, chili paste, lime juice, and fish sauce and process until smooth. To thin out sauce, add a tablespoon of water at a time while the machine is running.
3. Ten minutes before chicken has finished marinating, preheat the Cuisinart® Griddler® Grill Centro to High. Thread six of the skewers with the marinated chicken. Fit skewers into place as instructed on page 5 of the instruction booklet. Let cook until fully cooked through, about 20 minutes.
4. Serve immediately with the peanut sauce on the side for dipping.

*Nutritional information per serving*

*(based on 8 servings, with 2 tablespoons of the peanut sauce):*

*Calories 343 (64% from fat) • carb. 9g • pro. 24g • fat 26g • sat. fat 15g  
• chol. 44mg • sod. 190mg • calc. 25mg • fiber 2g*

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## Grilled Vegetable Salad

*A salad composed of grilled vegetables makes a beautiful and simple first course.*

Makes four to five 1-cup servings

- 1 medium red pepper, approximately 6 ounces, cut into ¼-inch slices widthwise**
  - 1 small zucchini, approximately 6 ounces, ends trimmed, halved widthwise and cut into ¼-inch slices lengthwise**
  - ½ bunch asparagus, approximately 8 ounces, ends peeled**
  - ½ small eggplant, approximately 3 ounces, ends trimmed, cut into ¼-inch rounds**
  - 1 small fennel bulb, approximately 4 ounces, cut into ¼-inch slices**
  - 2 green onions, cut into 1-inch pieces**
  - 3 garlic cloves, crushed**
  - 2 tablespoons plus 1 teaspoon extra virgin olive oil, divided**
  - 1 teaspoon kosher salt, divided**
  - ½ teaspoon freshly ground black pepper, divided**
  - 6 leaves basil, sliced thinly**
  - 1 teaspoon fresh lemon juice or balsamic vinegar**
1. Preheat Cuisinart® Griddler® Grill Centro, fitted with the grill plate, to Medium.
  2. While grill is heating, place all vegetables in a large mixing bowl. Toss with garlic, 2 tablespoons extra-virgin olive oil, ½ teaspoon of kosher salt and ¼ teaspoon of black pepper.
  3. Once preheated (about 10 minutes), put vegetables onto grill in a single layer. Grill vegetables until tender, approximately 4 to 5 minutes per side. Vegetables should be cooked in at least 2 batches.
  4. Once all vegetables are grilled, put back in mixing bowl and toss with remaining teaspoon of olive oil, ¼ teaspoon of salt, ¼ teaspoon of pepper, basil, and lemon juice or vinegar.

5. Taste and adjust seasoning accordingly. Serve immediately, warm or at room temperature.

*Nutritional information per 1-cup serving (based on five servings):*

*Calories 99 (56% from fat) • carb. 10g • pro. 3g • fat 7g • sat. fat 1g • chol. 0mg • sod. 456mg • calc. 50mg • fiber 4g*

## Panzanella Salad

*This salad is especially delicious when tomatoes are ripe – the grilled bread is able to soak up all the tomato juices with the dressing.*

Makes about twelve 1-cup servings

- 6 cups 1-inch bread cubes, approximately 1-pound baguette**
- 2 tablespoons olive oil**
- 1 medium red bell pepper (approximately 6 ounces), cut into ¼-inch slices**
- 1 red onion, cut into ¼-inch slices**
- 3 large, ripe tomatoes, diced, or 3 cups grape tomatoes**
- 1 medium cucumber, peeled, deseeded and cut into ¼-inch half moon slices**
- 1 small shallot**
- ½ teaspoon Dijon-style mustard**
- 3 tablespoons red wine vinegar**
- ½ teaspoon sea salt**
- ¼ teaspoon freshly ground black pepper**
- ½ cup extra virgin olive oil**
- 6 to 8 basil leaves, thinly sliced (chiffonade)**

1. Preheat the Cuisinart® Griddler® Grill Centro, fitted with the grill plate, to Medium.
2. Toss bread cubes with 2 tablespoons of olive oil. Once grill has preheated for 10 minutes, spread oiled bread cubes evenly along the grill surface. Grill on all sides until croutons are golden all over and completely dried out, approximately 10 to 15 minutes.
3. While bread is grilling, toss pepper and onion slices together in the mixing bowl used for the croutons. When croutons have finished

grilling, remove and reserve in a separate large mixing bowl. Add the chopped tomatoes and cucumber to the croutons. Put the pepper and onion on the grill and cook until tender on both sides, approximately 4 to 5 minutes per side. Once vegetables are grilled, remove and add to bowl with croutons, tomatoes and cucumber.

- While vegetables are grilling, prepare the vinaigrette. Insert the chopping blade into the work bowl of a Cuisinart® Mini Chopper or Food Processor. Add the shallot to the work bowl; pulse to finely chop. Add the Dijon mustard, vinegar, salt and pepper; pulse to combine. With the machine running, add the olive oil slowly through the small opening on the lid until all of the oil is added and the result is an emulsified dressing.

- Pour dressing over salad and toss together with torn basil leaves. Taste and adjust seasonings accordingly.

*Nutritional information per 1-cup serving:*

Calories 220 (52% from fat) • carb. 23g • pro. 4g • fat 13g • sat. fat 2g  
• chol. 0mg • sod. 319mg • calc. 41mg • fiber 2g

## Prosciutto-Wrapped Asparagus

*A quick hors d'oeuvre that is sure to impress. If you are expecting a larger crowd, simply double the recipe.*

Makes about 8 servings

- 8 ounces asparagus, trimmed**
- ½ tablespoon extra virgin olive oil**
- pinch freshly ground black pepper**
- ½ teaspoon fresh lemon juice**
- ¼ to ½ cup grated Parmesan**
- 4 ounces thinly sliced prosciutto**

- Preheat the Cuisinart® Griddler® Grill Centro, fitted with the grill plate, to Medium.
- While the grill is preheating (about 10 minutes), toss the asparagus with the olive oil, pepper and lemon juice. Top each asparagus spear with about a pinch of Parmesan, and then wrap each with half a piece of the prosciutto.

- Grill for about 2 to 3 minutes per side, turning 3 to 4 times until prosciutto is crisped.
- Serve immediately.

*Nutritional information per serving:*

Calories 54 (54% from fat) • carb. 1g • pro. 6g • fat 3g • sat. fat 1g  
• chol. 10mg • sod. 433mg • calc. 39mg • fiber 0g

## Shrimp and Vegetable Quesadillas

*Makes 4 quesadillas*

- 1 pound large shrimp, deveined and shelled, rinsed well**
- ¼ cup cilantro, roughly chopped**
- 1 jalapeño pepper, deseeded and sliced**
- 1 garlic clove, crushed**
- ¼ teaspoon freshly ground black pepper**
- 2 teaspoons fresh lime juice**
- 1½ tablespoons olive oil**
- 1 large bell pepper, cut into ¼-inch slices**
- 1 jalapeno pepper, deseeded and thinly sliced**
- 1 medium red onion, about 6 ounces, thinly sliced**
- ¾ teaspoon kosher salt, divided**
- 1 tablespoon olive oil**
- 8 small flour or corn tortillas**
- 2 teaspoons vegetable oil**
- 6 ounces Queso Fresco, shredded**

- Toss the first seven ingredients together in a medium-large mixing bowl. Cover and refrigerate for about 30 minutes.
- In a separate mixing bowl, combine the peppers, onion, ½ teaspoon salt and olive oil. Reserve.
- Ten minutes before shrimp have finished marinating, preheat the Cuisinart® Griddler® Grill Centro, fitted with the grill plate, to High.
- Remove the shrimp from the marinade and sprinkle with the remaining ¼ teaspoon salt. Thread shrimp onto 4 of the provided skewers (about 3 shrimp per skewer, depending on the size of the

shrimp). Fit skewers into place as instructed on page 5 of the instruction booklet. Grill shrimp until fully cooked and opaque throughout, about 6 to 8 minutes.

5. While shrimp are cooking underneath, put the onions and peppers on the preheated grill top. Toss frequently and cook until softened, about 8 to 10 minutes. Remove and reserve.
6. While shrimp and vegetables are cooking, brush one side of each tortilla with the vegetable oil.
7. Once shrimp and vegetables have fully cooked, remove from grill. Reserve.
8. Place 2 tortillas on the grill, oiled side down. On each tortilla place  $\frac{1}{8}$  of the cheese,  $\frac{1}{4}$  of the vegetables,  $\frac{1}{4}$  of the shrimp, and another  $\frac{1}{8}$  of the cheese. Top with tortilla oiled side up. Grill quesadillas 2 to 3 minutes per side, until the cheese has melted, vegetables warmed through, and the tortillas are crispy. Repeat.
9. Cut each quesadilla into quarters. Serve with sides of salsa, sour cream, and guacamole.

*Nutritional information per quesadilla:*

Calories 588 (47% from fat) • carb. 40g • pro. 38g • fat 31g • sat. fat 11g  
• chol. 217mg • sod. 1432mg • calc. 438mg • fiber 3g

## Entrées

### Asian-Style Tofu Kebabs

*The soy ginger marinade is a wonderful complement to the tofu and mixed vegetables.*

Makes 4 servings

#### Marinade

- 2 garlic cloves
- 1 one-inch piece fresh ginger, peeled
- $\frac{1}{2}$  cup reduced-sodium soy sauce
- 2 teaspoons Dijon-style mustard
- $\frac{1}{4}$  cup tahini

- 2 tablespoons honey
- $\frac{1}{4}$  cup extra virgin olive oil

- 7 to 8 ounces extra-firm tofu, cut into twelve 2-inch pieces
- 3 ounces eggplant, cut into twelve 1-inch pieces
- 1 large bell pepper, cut into twelve 1-inch pieces
- 6 small mushrooms (1 to 2 inches in diameter)

1. Prepare the marinade. Put the garlic and ginger into the work bowl of a Cuisinart® Mini Chopper or Food Processor fitted with the chopping blade. Pulse to roughly chop. Add the soy sauce, mustard, tahini and honey. Process until combined. Slowly add the olive oil through the recessed area on the lid. Process until homogenous. If not using immediately, store in the refrigerator in a sealed glass jar.
2. Put all of the remaining ingredients into a large mixing bowl. Add the marinade and very gently toss to combine. Cover the bowl with plastic wrap; let marinate in the refrigerator for 1 to 2 hours.
3. Ten minutes before vegetables have finished marinating, preheat the Cuisinart® Griddler® Grill Centro to High.
4. Thread the tofu and vegetables on six of the provided skewers. Fit skewers into place as instructed on page 5 of the instruction booklet.
5. Cook kebabs for 18 to 20 minutes, or until tofu and vegetables are fully cooked and lightly browned.

*Nutritional information per serving:*

Calories 222 (60% from fat) • carb. 16g • pro. 8g • fat 16g • sat. fat 2g  
• chol. 0mg • sod. 800mg • calc. 86mg • fiber 2g

### Grilled Rib-Eye Steaks

*Need a side dish? Prepare the Roasted Potato Skewers on page 14 while grilling your steaks. Start with the potatoes and then after 15 minutes of cooking time, start cooking the steaks.*

Makes 2 servings

- 2 boneless rib-eye steaks (about 8 to 10 ounces each)
- 1 tablespoon extra virgin olive oil, divided

- 1/8 **teaspoon kosher salt, divided**
- 1/4 **teaspoon freshly ground black pepper, divided**

1. Preheat the Cuisinart® Griddler® Grill Centro, fitted with the grill plate, to High.
2. Coat each steak with 1/2 tablespoon of olive oil. Season with the salt and pepper.
3. Once the grill has preheated, for 10 minutes, place the steaks on the hot grill plate.
4. Grill the steaks 4 to 5 minutes per side, or until desired doneness.

*Nutritional information per serving:*

*Calories 682 (76% from fat) • carb. 0g • pro. 40g • fat 57g • sat. fat 21g  
• chol. 154mg • sod. 260mg • calc. 24mg • fiber 0g*

## Hot Dogs

*Here is the foundation for the perfect dog.*

Makes 8 servings

- 8 hot dogs**
- 8 hot dog buns**
- melted butter (optional)\***

1. Preheat the Cuisinart® Griddler® Grill Centro, fitted with the griddle plate and the rollers on the bottom of the grill, to High.
2. Once preheated (about 10 minutes), place the hot dogs on the rollers as instructed on page 5 of the instruction booklet.
3. When the hot dogs have been cooking for about 20 minutes, place the hot dog buns on the griddle cut side down and toast, about 2 to 3 minutes per side.

\*If using melted butter, brush the inside of the buns before toasting.

4. Serve with desired toppings and sides

*Nutritional information per hot dog:*

*Calories 234 (54% from fat) • carb. 19g • pro. 10g • fat 15g • sat. fat 6g  
• chol. 30mg • sod. 560mg • calc. 25mg • fiber 3g*

## Grilled Corn Slaw (Hot Dog Topping)

Makes about 2 cups

- 2 ears corn on the cob, shucked and each cut into 4 pieces**
- 2 tablespoons unsalted butter, melted, divided**
- 1 medium red bell pepper, thinly sliced**
- 1/2 red onion, thinly sliced**
- 1/4 teaspoon plus 1 pinch sea salt**
- 1/8 teaspoon freshly ground black pepper**
- 1/8 teaspoon chili powder**
- 1 teaspoon fresh lemon juice**
- 1 tablespoon chopped parsley**

1. Preheat the Cuisinart® Griddler® Grill Centro, fitted with the grill plate, to Medium.
2. While grill is preheating (about 10 minutes), brush the corn with 1 tablespoon of the melted butter and pinch of salt. Place on preheated grill, turning every 2 1/2 to 3 minutes for a total cooking time of 7 to 9 minutes. Reserve to cool.
3. While corn is grilling, toss pepper and onion with the remaining butter, remaining salt, black pepper, chili powder and lemon juice.
4. Grill until softened, about 8 minutes, tossing occasionally.
5. While pepper and onion are grilling, cut the grilled corn kernels off of the cobs and place in the same mixing bowl that held the pepper and onion. Add the grilled vegetables and parsley; toss to combine. Taste and adjust seasonings accordingly.

*Nutritional information per serving (2 tablespoons):*

*Calories 24 (53% from fat) • carb. 3g • pro. 0g • fat 2g • sat. fat 1g  
• chol. 4mg • sod. 35mg • calc. 2mg • fiber 0g*

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## Hot Dog Chili (Hot Dog Topping)

*The ideal chili to top your dog.*

Makes 2 to 2½ cups chili

- 1    **teaspoon vegetable oil**
- 1    **medium onion, finely chopped**
- 4    **garlic cloves, finely chopped**
- 8    **ounces ground beef**
- 1    **teaspoon kosher salt**
- 2½ **tablespoons chili powder**
- ½    **teaspoon oregano**
- pinch cayenne powder**
- ¼    **cup crushed tomatoes**
- 2    **ounces ketchup**
- 2    **cups water**

1. Put the olive oil into a sauté pan over medium heat. Once hot, add the onion and garlic. Stir until soft and fragrant, about 3 to 5 minutes.
2. Add the ground beef and break apart with a wooden spoon once it is added to the pan. Stir in the salt, chili powder, oregano and cayenne and continue cooking until cooked through.
3. Add the tomatoes, ketchup and water. Bring mixture to a boil and then reduce the heat to a simmer. Simmer, stirring occasionally, for about 3 hours. If chili appears to be too dry, add water to desired consistency. Taste and adjust seasoning accordingly.

*Nutritional Information per serving based on ¼ cup:*

*Calories 77 (48% from fat) • carb. 5g • pro. 5g • fat 4g • sat. fat 1g  
• chol. 15mg • sod. 339mg • calc. 15mg • fiber 1g*

## Baked Beans (Hot Dog Topping)

*The perfect side dish to complement the hot dog bar.*

Makes 6 cups

- 10   **bacon slices, cut into small dice**
- 1    **pound navy beans, soaked in water overnight, drained and rinsed**
- 12   **ounces water**
- 1    **medium onion, cut into small dice**
- 2    **garlic cloves, crushed**
- 6    **ounces ketchup**
- 2    **ounces molasses**
- 2    **tablespoons tomato paste**
- ½    **cup brown sugar, packed**
- ½    **teaspoon dry mustard**
- 1¼   **teaspoons kosher salt**
- ¼    **teaspoon freshly ground black pepper**

1. Put the diced bacon into a medium skillet and place over medium heat. Sauté until cooked through. Remove cooked bacon and drain on a paper towel.
2. Put the bacon with remaining ingredients into the cooking pot of the Cuisinart® Programmable Slow Cooker. Select Low and set the timer for 16 hours.
3. When time elapses and slow cooker switches to Warm, stir beans, taste and adjust seasoning accordingly.
4. Serve warm.

**Note:** The beans can also be cooked on the stove. Follow same directions and put all ingredients plus an additional cup of water into a large stockpot. Bring mixture to a boil. Cover and reduce heat so that the mixture is just simmering. Simmer until tender, about 3 hours

*Nutritional Information per serving based on ½ cup:*

*Calories 337 (39% from fat) • carb. 40g • pro. 13g • fat 15g • sat. fat 5g  
• chol. 22mg • sod. 670mg • calc. 74mg • fiber 10g*

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## Sliders

*Perfect for kids or as a fun dinner. Set up a toppings bar with our suggestions below, or with some of your favorites.*

Makes about 8 servings

- 2 pounds ground beef**
- 1¼ teaspoons sea salt**
- 1 teaspoon freshly ground black pepper**
- ½ teaspoon garlic powder**

1. Preheat the Cuisinart® Griddler® Grill Centro, fitted with the grill plate, to High.
2. While the grill is preheating (about 10 minutes), add all ingredients to a large mixing bowl. Very gently mix together by hand. Form into 2-ounce patties, about ¼-cup each (you should get about 16 patties).
3. Grill for about 2 to 3 minutes per side. Serve immediately with any of our suggested toppings.

*Nutritional information per slider:*

*Calories 145 (72% from fat) • carb. 0g • pro. 10g • fat 4g • sat. fat 4g  
• chol. 40mg • sod. 205mg • calc. 11mg • fiber 0g*

## Ketchup (Slider Topping)

Makes about 2 cups

- 1 garlic clove**
- ½ medium onion, cut into 1-inch pieces**
- ½ tablespoon extra virgin olive oil**
- 1 can (14.5 ounces) diced tomatoes, juices drained**
- 1 can (6 ounces) tomato paste**
- ½ cup packed dark brown sugar**
- ⅓ cup cider vinegar**
- ¾ teaspoon sea or kosher salt**
- ½ teaspoon dry mustard**
- ¼ teaspoon ground cinnamon**

## pinch freshly ground black pepper

**¼ teaspoon ground all-spice**

1. Put the garlic and the onion into the work bowl of a Cuisinart® Food Processor fitted with the chopping blade. Pulse 2 times and then process until finely chopped.
2. Heat the oil in a medium skillet set over medium-low heat. Add the garlic and onion. Sauté until softened, about 5 minutes.
3. While vegetables are sautéing, add the remaining ingredients to the work bowl of the food processor.
4. Add the sautéed vegetables back into the work bowl of the food processor with the other ingredients. Pulse 2 to 3 times, and then process about 45 seconds, or until mixture begins to thicken and is completely smooth. Taste and adjust seasoning accordingly.

*Nutritional information per serving (1 tablespoon):*

*Calories 20 (10% from fat) • carb. 5g • pro. 0g • fat 0g • sat. fat 0g  
• chol. 0mg • sod. 85mg • calc. 5mg • fiber 0g*

## Mushrooms with Gruyère (Slider Topping)

Makes about 1½ cups

**1 to 1¼ pounds sliced mushrooms (a mixture of any kind)**

- ½ large shallot, finely chopped**
- 1½ teaspoons fresh thyme**
- 2 tablespoons olive oil**
- ¼ teaspoon sea salt**
- pinch freshly ground black pepper**
- 3 ounces shredded Gruyere**

1. Preheat the Cuisinart® Griddler® Grill Centro, fitted with the griddle plate, to Medium.
2. While griddle is preheating (about 10 minutes), toss all of the ingredients, except for the Gruyère, together in a medium mixing bowl. Place half of the mixture on the preheated griddle. Let cook, tossing occasionally, for about 5 minutes. Move the mushroom mixture over to the right side of the griddle to keep warm and add

the remaining half. Let cook until fully softened and fragrant, an additional 10 minutes.

3. Before serving, sprinkle the Gruyère on top of the mushrooms to melt.

*Nutritional information per serving (2 tablespoons):*

*Calories 61 (66% from fat) • carb. 2g • pro. 4g • fat 5g • sat. fat 2g  
• chol. 8mg • sod. 71mg • calc. 75mg • fiber 0g*

## Parmesan Turkey Burgers

*A healthy alternative to the beef burger.*

Makes 6 burgers

- 1¾ pounds ground turkey (7% fat works best)**
- ⅓ cup finely chopped green onion**
- ⅓ cup finely chopped Italian parsley**
- ½ cup freshly ground Reggiano Parmesan or Asiago**
- ¼ teaspoon freshly ground black pepper**
- ½ teaspoon garlic powder**
- ½ teaspoon sea salt, divided**

1. Put the turkey into a large bowl with the onion, parsley, cheese, and black pepper. Using clean hands, stir to combine and mix well, but do not overwork the meat. Divide into 12 equal portions (3 ounces each) and shape into 4-inch burgers (about ⅓ cup each). Sprinkle each side with the garlic powder and salt. Refrigerate if not grilling immediately.
2. Preheat the Cuisinart® Griddler® Grill Centro, fitted with the grill plate, to High.
3. Once the grill is hot (about 10 minutes), arrange half of the burgers evenly spaced on the grill. Cook for about 4 minutes per side, until well grilled and juices run clear. Internal temperature of meat should be 165°F when tested with an instant-read thermometer.
4. Serve hot on grilled buns or English muffins. Buns can be toasted concurrently with burgers. To do so, fit skewers as instructed on page 5 of the instruction booklet. Open buns flat and place on top

of skewers, with motor off. A medium color takes about 1½ minutes.

*Nutritional information per burger:*

*Calories 115 (52% from fat) • carb. 1g • pro. 13g • fat 6g • sat. fat 2g  
• chol. 55mg • sod. 203mg • calc. 50mg • fiber 0g*

## Sausage with Peppers and Onions

Makes 6 servings

- 4 bell peppers, mixed in colors, cut into 1-inch pieces**
- 4 small onions, cut into 1-inch pieces**
- 2 tablespoons olive oil**
- ½ teaspoon sea salt**
- ¼ teaspoon freshly ground black pepper**
- 6 hot Italian sausage links**
- 6 French rolls or hoagie rolls, halved**

1. Preheat the Cuisinart® Griddler® Grill Centro, fitted with the griddle plate and the rollers, to High.
2. In a mixing bowl, toss the peppers and onions with the olive oil, salt and pepper.
3. Once the rollers have preheated, for about 10 minutes, add 3 sausage links on each side, using the outer three rollers. Sausages take about 30 minutes to fully cook.
4. While sausages are cooking, add half of the pepper/onion mixture to the griddle plate. Sauté vegetables for about 15 minutes, tossing occasionally. Once the vegetables have cooked down some, move them to the right side of the plate to keep them warm. Repeat with the remaining peppers/onions.
5. Once sausages are fully cooked, prepare sandwiches. Place one link in each roll, topped with the sautéed peppers and onions.

*Nutritional information per serving:*

*Calories 496 (63% from fat) • carb. 28g • pro. 17g • fat 35g • sat. fat 11g  
• chol. 69mg • sod. 1078mg • calc. 69mg • fiber 3g*

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## Middle Eastern Spiced Chicken and Vegetable Kebabs

Makes 6 servings

### Spice Rub

- ¾**      **teaspoon ground cumin**
- ¼**      **teaspoon ground coriander**
- ½**      **teaspoon ground cinnamon**  
**pinch cayenne**
- ½**      **teaspoon sea or kosher salt**
- ¼**      **teaspoon freshly ground black pepper**
  
- ¾**      **pound skinless, boneless chicken, cut into 12 two-inch pieces**
- 1**      **medium bell pepper, cut into 12 one-inch pieces**
- 6**      **ounces winter squash, cut into 12 one-inch pieces**
- 6**      **small mushrooms (1 to 2 inches in diameter)**
- ¼**      **cup olive oil**
- 2½**     **tablespoons fresh lime juice**

1. Prepare spice rub. Put all spice rub ingredients into a small bowl. Stir to combine.
2. Use immediately or contain in a sealed glass jar. Store in a dry, cool place.
3. Rinse the chicken and pat dry with paper towels. Put into a large mixing bowl and toss with the vegetables, oil, lime juice and rub. Cover the bowl with plastic wrap; let marinate in the refrigerator for 1 to 2 hours.
4. Ten minutes before chicken has completed marinating, preheat the Cuisinart® Griddler® Grill Centro to High. Thread the chicken and vegetables onto six of the provided skewers. Fit skewers into place as instructed on page 5 of the instruction booklet.
5. Let skewers cook for 24 to 26 minutes, or until chicken is fully cooked.

### *Nutritional information per serving:*

*Calories 161 (56% from fat) • carb. 4g • pro. 14g • fat 10g • sat. fat 2g  
• chol. 33mg • sod. 217mg • calc. 25mg • fiber 1g*

## Scallops with Lemon Herb Butter

*The butter makes this dish rich and luxurious, but if you're looking for a lighter meal, substitute extra virgin olive oil for the butter and serve on the side.*

Makes 3 main course servings, or 6 first course servings

- 2**      **tablespoons fresh lemon juice**
- ¾**      **teaspoon sea salt**
- ½**      **teaspoon freshly ground black pepper**
- 2**      **tablespoons extra virgin olive oil**
- 12**     **large sea scallops, rinsed well and patted dry**
- 6**      **tablespoons unsalted butter, room temperature**  
**and cut into ½-inch pieces**
- ⅓**      **cup parsley**
- 1**      **teaspoon lemon zest**
- 2**      **lemons, cut into 24 small wedges**

1. In a small bowl, whisk the lemon juice together with the salt and pepper. Gradually whisk in the olive oil. Put the scallops into a large mixing bowl and toss with the lemon juice mixture. Cover the bowl with plastic wrap; let marinate in the refrigerator for about 1 hour.
2. About 10 minutes before the scallops have completed marinating, preheat the Cuisinart® Griddler® Grill Centro to High.
3. Thread four of the provided skewers, alternating with the lemon wedges and marinated scallops, starting with one lemon wedge and then a scallop. You should have 3 scallops and 4 lemon wedges per skewer. Fit skewers as instructed on page 5 of the instruction booklet.
4. Cook for about 20 minutes, or until scallops are fully opaque.
5. While the scallops are cooking, put the butter, parsley and lemon zest into the work bowl of a Cuisinart® Mini Chopper fitted with the chopping blade. Process until thoroughly combined; reserve.
6. To serve, place the scallops on a serving tray and dot with the lemon herb butter. You can also melt the butter and serve as a dipping sauce or drizzle over the tops of the scallops.

*Nutritional information per serving:*

*Calories 339 (84% from fat) • carb. 3g • pro. 10g • fat 32g • sat. fat 15g  
• chol. 80mg • sod. 633mg • calc. 26mg • fiber 0g*

## Sides

### Corn on the Cob

*An easy way to make grilled corn.*

Makes 8 servings

- 2**      **tablespoons salted butter, softened**
- 1**      **teaspoon chopped fresh dill**
- 4**      **ears corn on the cob, shucked and each cut into 4 pieces**

1. Preheat the Cuisinart® Griddler® Grill Centro, fitted with the grill plate, to Medium.
2. While the grill is preheating, stir the butter and dill together. Brush all sides of the corn with the dill butter.
3. Once the grill has preheated, for about 10 minutes, put the buttered corn on the grill plate. Turn about every minute, until the corn is browned on all sides, about 4 to 5 minutes total. Serve immediately.

*Nutritional information per serving:*

*Calories 64 (43% from fat) • carb. 9g • pro. 1g • fat 3g • sat. fat 2g  
• chol. 8mg • sod. 27mg • calc. 2mg • fiber 1g*

### Herb Roasted Potatoes

Makes 6 servings

- 1**      **tablespoon fresh rosemary**
- 1**      **garlic clove**
- 1½**    **pounds small red potatoes, halved**
- 2**      **tablespoons extra virgin olive oil**
- ½**      **teaspoon kosher salt**
- ¼**      **teaspoon freshly ground black pepper**

1. Preheat the Cuisinart® Griddler® Grill Centro to High.
2. While the grill is preheating, prepare the potatoes. Put the rosemary into the work bowl of a Cuisinart® Mini Chopper fitted with the chopping blade. Pulse 5 times and then process to roughly chop. Add the garlic and process to chop. In a large mixing bowl, toss the potatoes with the oil to coat. Add the reserved garlic and rosemary, salt and pepper.
3. Thread potatoes equally onto six of the provided skewers. Fit skewers as instructed on page 5 of the instruction booklet.
4. Let potatoes cook until tender and lightly browned, about 25 minutes.
5. Serve hot or at room temperature.

*Nutritional information per serving:*

*Calories 109 (38% from fat) • carb. 15g • pro. 2g • fat 5g • sat. fat 1g  
• chol. 0mg • sod. 184mg • calc. 12mg • fiber 2g*

### Grilled Baby Bok Choy

*This delicious dish pairs well with the Sushi Rice Cakes on page 15.*

Serves 4 to 6

#### Marinade:

- 1**      **medium jalapeño, seeded**
- 1**      **one-inch piece of ginger, peeled**
- ¼**      **cup plus 2 tablespoons ketchup**
- 3**      **tablespoons fish sauce**
- 1**      **tablespoon soy sauce**
- 1**      **tablespoon brown sugar**
- 1**      **tablespoon fresh lime juice**
- ½**      **tablespoon vegetable oil**

#### Bok Choy:

- 1**      **pound baby bok choy, cut in half vertically and rinsed well**
1. Prepare the marinade first by putting the jalapeño and ginger into the work bowl of the Cuisinart® Mini Prep Food Processor. Pulse to

- finely chop. Add ketchup, fish sauce, soy sauce, brown sugar, lime juice and oil and pulse so that all ingredients are combined.
2. Pour marinade over bok choy and stir to mix. Let bok choy marinate for about 10 minutes.
  3. While bok choy is marinating preheat the Cuisinart® Griddler® Grill Centro, fitted with the grill plate, to Medium.
  4. After the 10 minutes has elapsed, place the bok choy on the grill cut side down. Grill 4 to 5 minutes per side, until grill marks are visible and bok choy is cooked through.
  5. Pour any remaining marinade over grilled bok choy and serve.

*Nutritional Information per serving:*

*Calories 69 (23% from fat) • carb. 13g • pro. 2g • fat 2g • sat. fat 0g  
• chol. 0mg • sod. 982mg • calc. 114mg • fiber 2g*

## Sushi Rice Cakes

Makes 8 cakes

- 1/3 cup rice vinegar**
- 2 tablespoons granulated sugar**
- 1 teaspoon kosher salt**
- 4 cups cooked sushi rice (cooked from about 1 1/2 cups rice), warm**
- 1/2 teaspoon sesame oil**
- 1 teaspoon chopped ginger**
- 2 green onions, finely chopped**
- 2 teaspoons vegetable oil**

1. Preheat the Cuisinart® Griddler® Grill Centro, fitted with the griddle plate, to Medium.
2. Put the rice vinegar, sugar and salt into a small saucepan. Heat just until salt and sugar are dissolved. Once dissolved, pour mixture over warm rice and mix together well. Stir sesame oil, ginger and green onions into rice.

3. Divide rice evenly into 8 separate mounds using a 1/2-cup measuring cup. With slightly dampened hands, form each into a flattened, round disc.
4. Rub the vegetable oil evenly over the griddle plates. Place rice cakes on the griddle and brown each side, about 6 to 7 minutes per side.
5. Serve with grilled bok choy (see page 14) or serve alongside a soy dipping sauce.

*Nutritional Information per cake:*

*Calories 130 (2% from fat) • carb. 31g • pro. 3g • fat 0g • sat. fat 0g  
• chol. 0mg • sod. 291mg • calc. 3mg • fiber 1g*

## Desserts

### Chocolate Griddle Cakes with Bananas

*Always a perfect match, this chocolate and banana pairing is a delicious way to end a meal.*

Makes ten to twelve servings

- 1 1/2 cups unbleached, all-purpose flour**
- 1/2 cup cocoa powder, sifted**
- 3/4 teaspoon sea salt**
- 1 teaspoon baking soda**
- 1/4 cup granulated sugar**
- 1 1/4 cups buttermilk**
- 3 large eggs**
- 3 tablespoons unsalted butter, melted and cooled to room temperature**
- 1/2 teaspoon pure vanilla extract**
- 3 tablespoons unsalted butter, melted**
- 2 teaspoons light brown sugar**
- 2 to 3 firm bananas, each cut into 6 pieces**

1. Preheat the Cuisinart® Griddler® Grill Centro, fitted with the griddle plate, to Medium.
2. While the grill is preheating (about 10 minutes), combine the flour, cocoa powder, salt, baking soda, and granulated sugar in a medium bowl. Stir with a whisk to blend.
3. Combine the buttermilk, eggs, 3 tablespoons of melted butter and vanilla extract. Whisk to combine. Add the buttermilk/egg mixture to the dry ingredients and stir until just blended. Do not overmix.
4. Using a ¼- to ⅓-cup measure, drop batter onto the preheated griddle plate. Cook pancakes until bubbles form, about 3 to 4 minutes; flip and cook until done, about 3½ minutes longer.
5. While the griddle cakes are cooking, prepare the bananas. In a small mixing bowl, mix the butter and light brown sugar together until well combined. Add bananas and toss to coat. Thread evenly onto skewers and fit as instructed on page 5 of the instruction booklet (these can cook concurrently with griddle cakes. Start them after the first round of cakes). Cook until just softened, about 10 to 15 minutes.
6. Slice cooked bananas and serve on top of griddle cakes. For extra indulgence, dollop some freshly whipped cream and drizzle with chocolate sauce.

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

*Calories 172 (39% from fat) • carb. 21g • pro. 5g • fat 8g • sat. fat 4g  
• chol. 69mg • sod. 269mg • calc. 38mg • fiber 1g*

## Grilled Fruit

*Grilled fresh fruit makes a wonderful base for vanilla ice cream. You may drizzle it with a little rum or liqueur and add a sprinkling of chopped toasted nuts for a grilled fruit sundae.*

Makes 6 to 8 servings

- ½ **medium fresh pineapple, peeled, cored, cut into ½- to ¾-inch slices\***
- 2 **bananas, halved and then cut into 4 pieces**

- 1 **large peach, pitted and quartered**
- 1 **mango, peeled, pitted and cut into 4 pieces**
- water (enough to cover the fruit)**
- juice of 1 lemon**
- 2 **tablespoons unsalted butter, melted**
- pinch ground cinnamon**

1. Put the fruit into a large mixing bowl. Add enough water to the bowl to fully cover the fruit. Stir in the lemon juice. Cover and refrigerate for 20 to 30 minutes.
2. While the fruit is chilling, prepare the cinnamon butter. Stir the butter and cinnamon together in a small bowl. Reserve.
3. Ten minutes before the fruit has completed soaking, preheat the Cuisinart® Griddler® Grill Centro, fitted with the grill plate, to High.
4. Remove the fruit from the lemon water and pat dry. Brush both sides of the fruit with the cinnamon butter.
5. The peach should take about 2½ to 3½ minutes to grill. The pineapple and mango should take about 2½ minutes. The bananas only take about 1 to 1½ minutes. When grilling the fruit, carefully flip half-way through cooking. As always with fruit, cooking times vary depending on the ripeness of the fruit.

\*Many grocery stores sell peeled and cored pineapples in the produce section.

*Nutritional information per serving (based on 8 servings):*

*Calories 87 (29% from fat) • carb. 16g • pro. 1g • fat 3g • sat fat 2g  
• chol. 8mg • sod. 1mg • calc. 9mg • fiber 2g*

## Grilled Strawberry Shortcakes

*A great dessert for the summer months and it only takes 15 minutes.*

Makes 10 servings

- 1 **pound strawberries, hulled and halved**
- 1 **teaspoon granulated sugar**
- pinch sea salt**

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- 1**      **teaspoon chopped fresh mint**
  - 1**      **pound cake (about 11 ounces), cut into 10 slices**
  - 2**      **tablespoons unsalted butter, softened**
  - ½**      **cup heavy cream, chilled**
  - ½**      **teaspoon granulated sugar**

1. Preheat the Cuisinart® Griddler® Grill Centro, fitted with the grill plate, to Medium.
2. While the grill is preheating, put the strawberries into a medium mixing bowl with sugar, salt and mint; toss to combine.
3. Once the grill has preheated, for about 10 minutes, spoon the strawberry mixture onto the grill plate. Cook, tossing occasionally, for about 2 minutes, until softened and fragrant. Remove and reserve, scraping as much of the sugar off of the grill plate as possible.
4. While the strawberries are cooking, brush the pound cake with the softened butter. Place on the hot grill plate and cook about 1½ to 2 minutes per side, until medium grill marks are achieved.
5. While the pound cake is grilling, prepare the whipped cream. Put the cream and sugar into a chilled mixing bowl. Using a Cuisinart® Hand Mixer, whip the cream to medium-stiff peaks. Reserve.
6. To assemble: Top the grilled pound cake with the whipped cream and then finish with the strawberries.

*Nutritional information per serving:*

*Calories 208 (57% from fat) • carb. 21g • pro. 2g • fat 13g • sat. fat 8g  
• chol. 97mg • sod. 154mg • calc. 27mg • fiber 1g*