

## IMPORTANT NOTICE

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

For questions or concerns please contact customer service at:

W.P. Appliances, Inc. • P.O. Box 3150 • Hallandale, FL 33008

Toll-free: 800-275-8273 • Hours: M - F 8:30am - 5:00pm EST  
[www.wphousewares.com](http://www.wphousewares.com) • Printed in China

Model WPRGG0010

# WOLFGANG PUCK

## USE AND CARE

### REVERSIBLE GRILL/GRIDDLE



Model WPRGG0010

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 Read all instructions carefully.**
- 2** Do not touch hot surfaces. Use handles or knobs.
- 3** To protect against electric shock, do not immerse cord or plug in water or other liquid.
- 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 the appliance.
- 6** 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.
- 7** The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 8** Do not let cord hang over the edge of table or counter, or touch hot surfaces.
- 9** Do not place on or near a hot gas or electric burner, or in a heated oven.
- 10** Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 11** Always attach plug to appliance first, then plug cord in the outlet. To disconnect, remove plug from wall outlet.
- 12** Do not use outdoors.
- 13** Use only with plug provided.
- 14** Do not use appliance for other than intended use.

## SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, be sure the marked electrical rating is at least as great as the electrical rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or table top where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom panel of the unit.

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

## Before Your First Use

The grill/griddle is designed for indoor use only. Carefully unpack the grill and remove all packaging materials. To remove any dust that may have accumulated during packaging, wipe the cooking surface and base with a clean, damp cloth. Dry thoroughly. Do not use harsh or abrasive cleaners on any part of the grill.

Warning: Do not immerse the cord or plug in water or other liquid. Do not use metal scouring pads on any part of the appliance.

Place the grill on a dry, stable surface away from an open flame or hot burners. This appliance requires 1800 watts and should be the only appliance operating on the circuit. Plug the grill into a 120 volt 60 Hz AC only outlet.

Before using, condition the nonstick surface. Spread 2 teaspoons of vegetable oil with a soft cloth or folded paper towel over the entire grill and griddle cooking surfaces. Assemble grill and set temperature to 250°F. When the grill has reached 250°F, turn off and cool completely. The grill is now ready to use.



*In the beginning, there was Wolfgang Puck. There were cooks and there were kitchens and there were people eating food, but the world had never seen anything like Spago—with its California cuisine, its casual elegance, and its chef whose genuine warmth and love of craft redefined the dining experience. And they came—from LA and from everywhere—to experience the future. Wolfgang Puck shaped the modern culinary landscape: he was the first celebrity chef, the inventor of fusion cuisine, the first in farm-to-table. His work is inspired by California living, and an insistence on only the freshest ingredients. From*

*his legendary fine dining icons, his entrepreneurial spirit has built an empire—from dining, to catering, to products for the home—touching the lives of millions around the globe. Today, as always, Chef Puck is earnestly, restlessly, tirelessly at work behind the scenes inventing what's next. He is driven by a genuine love of his craft, a passion for what's possible, and its potential to change the world.*

## Table of Contents

Important Safeguards	2
Before Your First Use	3
About Wolfgang Puck	4
Know Your Reversible Grill/Griddle	6
Using Your Reversible Grill/Griddle	9
Care & Cleaning	10
Grilling Tips	11
Grilling Guide & Charts	12
Quick & Easy Kabobs	14
Guide to Great Kabobs	15
Grilling Kabobs	15
Griddle Cooking Guide	16
Recipes	17
Limited Warranty	31

# Know Your Reversible Grill/Griddle

Ribbed Grill Side



Flat Griddle Side

Grease Drip Holes



Grill Base with Safety Interlock Tab

Drip Tray

Dual-Sided Scraper



Adjustable Temperature Probe



### Grill Scraper Cleaner

Use the slotted side of the cleaning blade to clean the grill surface. Push excess grease towards drip holes.



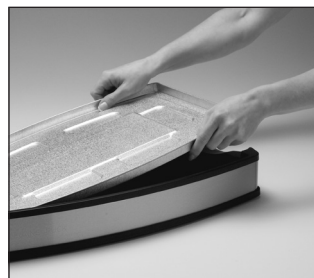
### Griddle Scraper Cleaner

Use the flat side of the cleaning blade to clean the griddle surface. Push excess grease towards drip holes.



### Switching Grill Plate

Wait for the unit to completely cool before moving. Grasp both handles and lift cooking plate straight up. Flip over and place back onto the base.



### Cleaning Drip Pan

Wait for the unit to completely cool before moving any parts. The drip tray should be hand washed only in warm soapy water. Dry thoroughly when completed.



### Inserting Adjustable Temperature Probe

The drip pan must be properly placed within the base in order to insert the temperature probe. Do not attempt to defeat this feature.

## Using Your Grill/Griddle

Place the appliance on a flat, level surface, such as a countertop or table. Place the cooking surface onto the base with either the grill or griddle surface up, according to your recipe.

Insert the adjustable temperature probe into the grill/griddle plate. Plug the cord into a 120 volt 60 Hz AC only outlet.

When the grill/griddle is on, the orange READY light will come on. This light is in the shape of an arrow, located on the adjustable temperature probe. When the light goes out, the grill or griddle surface is preheated to the selected temperature. This light will cycle on and off during cooking, indicating that the surface temperature is being maintained.

**Important:** Your grill/griddle comes with a patented safety feature which will not allow you to plug the temperature probe in unless the drip pan is properly in place. **Never Try To Defeat This Feature.**

## Care and Cleaning

Before cleaning, be sure to unplug the cord from the outlet. Remove the adjustable temperature probe from the cooking surface. If necessary, wipe the cord with a damp cloth.

**Caution:** Do not immerse the cord or probe in water or any other liquid.

**Allow the appliance to cool completely before cleaning.** The cooking plate can be placed in the bottom rack of the dishwasher, or washed by hand. The drip tray and base should be hand washed only in warm soapy water. Dry the drip pan completely when finished.

**Do not put the hot cooking plate in cold water.**

Be sure to always wash both the grill and griddle surfaces after each use to remove any grease that may have accumulated. To avoid grease from dripping outside of the base, always ensure that you are using your grill/griddle on a level surface and that the drip holes are completely clear of food particles.

Do not use scouring pads or harsh cleaners on either the cooking surface or base. If necessary, use a nylon bristle brush or plastic scrubbing pad.

Do not let the cooking surface or base soak overnight. This could damage the nonstick coating.

## Grilling Tips

- 1 The nonstick cooking surface is metal utensil safe. However care should be taken when using metal utensils with this product. Only use the enclosed scraper to clean the griddle.
- 2 Be careful not to transfer germs from raw meat to cooked meat. Use separate utensils and platters for raw and cooked meat or wash platter used for raw meat before placing cooked meat on it.
- 3 Use a long-handled brush for basting foods during grilling.
- 4 Tender meat cuts, such as sirloin and tenderloin, are generally more suitable for grilling than less-tender meat cuts, such as round or rump.
- 5 Many less-tender meat cuts can be grilled, but they benefit from the tenderizing effects of marinating in an acid-based wet marinade.
- 6 A marinade is a seasoned mixture (wet or dry) in which foods are soaked in order to absorb flavor and/or become more tender. The flavor grows stronger the longer the marinade is left on the food before cooking. The amount of time usually ranges from 1 hour to 24 hours.  
  
A wet marinade usually consists of oil (vegetable or olive) to give moisture, an acid (lemon juice, vinegar, wine, tomatoes or yogurt) to tenderize, and flavorings (herbs and spices) to enhance or add flavor.  
  
A dry marinade, or spice rub, is a mixture of herbs, spices and salt that is rubbed onto the food after the food has been lightly brushed with vegetable oil. Generally, use 1 to 2 tablespoons dry marinade per pound of meat.
- 7 Always marinate in a tightly covered nonmetal dish, and turn the food occasionally. Be sure to refrigerate all meats while marinating. Heavy plastic bags are also convenient for marinating – add the food and marinade, then tightly seal the bag. Turn the bag now and then to redistribute the marinade.
- 8 If leftover wet marinade is to be used as a sauce with the cooked food, be sure to place it in a small pan and heat it to a rolling boil before serving to eliminate any bacterial growth.
- 9 Similar to a stovetop frying pan, grease from high fat foods, such as bacon or sausage, may splatter on countertop. Protect countertop as necessary.
- 10 When grilling fish, use a large flat spatula or turner to turn the fish.

## Grilling Guide

Follow these guidelines for successful grilling:

- 1 Set the temperature control dial to the desired temperature. Preheat the grill until the READY arrow light goes out, approximately 10 minutes.
- 2 Marinate meats before grilling for extra flavor and tenderness, if desired. (Marinades with added sugar will cause meats to brown more quickly.)
- 3 Before grilling, partially cook bone-in chicken, ribs and uncooked smoked or fresh sausages for best results. If not partially cooked, these meats may become overbrowned on the outside before the center is done.
- 4 Turn food once during grilling unless otherwise directed.
- 5 If desired, brush with barbecue or other sauce during last 5 to 10 minutes of grilling.
- 6 Unplug from outlet and allow grill to cool completely before disposing of drippings that have accumulated in the drip channel.

## Grilling Chart

Meat	Time/Prep	Doneness Test	Helpful Hints
<b>BEEF STEAKS</b>			
1" thick	10-15 min	Medium Rare - 145°F	Slash fat around edge to prevent curling (avoid cutting into meat).
3/4" thick	MAX	Medium - 160°F Well Done - 170°F	
<b>BURGERS</b> (3/4" thick)			
Hamburgers	14-16 min 400°F	Medium (160°F) or until no longer pink in center	
Turkey Burgers	15-20 min 400°F	in center	
<b>PORK CHOPS</b>			
Rib and loin 1/2" thick	10-12 min 12-15 min	Until slightly pink in center or 160°F	Slash fat around edge to prevent curling (avoid cutting into meat).
3/4" thick	12-15 min 350°F		
<b>PORK RIBS</b>			
Spare ribs	25-30 min 350°F	Until no longer pink in center or 160°F	Turn ribs every 5 minutes.
Country-style	25-35 min 350°F	Until no longer pink in center or 160°F	

## Grilling Chart (Cont.)

Meat	Time/Prep	Doneness Test	Helpful Hints
<b>SAUSAGE LINKS</b>			
Hot dogs and other cooked	4-6 min 400°F	Until hot (140°F)	Pierce 2 or 3 times to prevent skin from bursting.
<b>BRATWURST AND OTHER UNCOOKED SMOKED OR FRESH SAUSAGES</b>			
Bratwurst and other uncooked smoked or fresh sausages	12-15 min 300°F	Until no longer pink in center (180°F)	Turn 3 or 4 times when grilling.
<b>CHICKEN PIECES</b>			
Bone-in	25-35 min 350°F	Until juice in center is no longer pink	Grill bone-in chicken meaty side down for the first 10 minutes, then turn every 5 minutes until done.
<b>BONELESS BREAST</b>			
half with skin	20-35 min 350°F	Until juice in center is no longer pink	
Boneless, skinless breast half	15-20 min 350°F	Until juice in center is no longer pink	
<b>SHRIMP</b>			
Large raw, shelled and deveined	8-12 min 350°F	Until pink and firm	Brush lightly with vegetable oil before grilling and twice while grilling to retain moisture.
<b>FISH</b>			
Whole, drawn and scaled	10 min per 1/2" thick 350°F	Until fish flakes easily with fork (160°F)	Measure fish at thickest point. Brush all fish lightly with vegetable oil before grilling and twice while grilling to retain moisture.
<b>STEAKS, 3/4" THICK</b>			
Steaks, 3/4" thick	15-20 min 350°F	Until fish flakes easily with fork (160°F)	Brush grill lightly with vegetable oil before grilling.
<b>FILLETS</b>			
Fillets	10 min per 1/2" thick 350°F	Until fish flakes easily with fork (160°F)	If fillets have skin, grill skin sides up first.

## Quick and Easy Kabobs

Sensational, succulent kabobs are quick and as easy as 1 - 2 - 3 to make! Use these tips and charts to get started, then let your palate be your guide. Here's how:

Choose meat, vegetable and brush-on sauce from Guide to Great Kabobs (page 15). Thread meat and vegetables on bamboo or metal skewers. Grill, turning and brushing occasionally with sauce, until meat and vegetables are done. Use the Grilling Kabobs chart (page 15) as a guide. Grill tasty kabobs in no time!

### Kabob Success Tips

- Soak bamboo skewers in water at least 30 minutes to prevent burning.
- Leave a little space between foods threaded on skewers (tightly packed food will not cook evenly).
- To prevent sticking (and to make cleanup easier), brush cooking surface with vegetable oil before grilling.
- Sauces that contain sugar burn easily. Brush them on kabobs only during last 5 to 10 minutes of grilling.
- To avoid food-borne illnesses caused by eating undercooked or raw meat, boil the sauce you've dipped your basting brush into before serving with cooked kabobs.

## Guide to Great Kabobs

Meat	Vegetable	Sauce
1 1/2" pieces Franks	Mushrooms	Italian Dressing
1 1/2" pieces fully cooked Sausages	Cherry Tomatoes	French Dressing
1" cubes Beef Bottom or Round Steak	1" pieces Bell Pepper	Italian Dressing
1" pieces Chicken or Turkey Breast Meat	1 1/2" pieces Green Onion or Leek	Honey-Mustard Dressing
1" pieces Turkey, Beef or Pork Tenderloin	Whole Water Chestnuts	Italian Dressing
1 1/4" cubes Boneless Lamb Shoulder	Pimiento-stuffed or pitted Ripe Olives	Spaghetti Sauce
1" cubes fully cooked Smoked Ham	Cauliflowerets or broccoli flowerets	Chili Sauce
1" pieces Fish Fillet or Steak (1" thick)	3/4" slices Zucchini	Steak Sauce
Large Raw Shrimp, peeled and deveined	1" pieces partially cooked Potato	Soy Sauce
Sea Scallops	2" pieces corn Corn-on-the-Cob	Teriyaki Sauce

## Grilling Kabobs

Meat	Time (min/temp.)	Doneness Test
Fully cooked Meat or Sausage	7-10 min / 350°F	Until hot
Beef, Veal or Lamb	12-15 min / 400°F	Until desired doneness
Pork	15-20 min / 350°F	Until no longer pink
Chicken and Turkey	15-20 min / 350°F	Until no longer pink in center
Fish	12-16 min / 350°F	Until fish flakes easily with fork
Shrimp	8 - 12 min / 350°F	Until pink and firm
Sea Scallops	12-16 min / 350°F	Until white

# Griddle Cooking Guide

Follow these guidelines for successful grilling:

- 1 If you prefer cooking foods without added butter or oil, first season the griddle surface to prevent any sticking. Season the griddle surface after each cleaning or before initial use. To season, brush the cool surface with a light coating of vegetable oil. Wait a few minutes; then wipe the surface dry with a paper towel. The griddle is now seasoned and ready for use.
- 2 Set the temperature control dial to the desired temperature. Preheat the griddle until the READY arrow light goes out, approximately 10 minutes.
- 3 When cooking with butter or oil, place on cold griddle before preheating. Do not use more than 2 tablespoons of butter or oil.
- 4 Foods may be kept warm on the griddle prior to serving. Reduce temperature to 200°F.

Food	Time (min)	Temperature
Eggs	3-5 min	300°F
Pancakes	4-6 min	375°F
Breakfast sausage links	3-6 min	325°F
Canadian bacon	15-20 min	325°F
Standard bacon strips	3-5 min	350°F
Ham Steaks	25-30 min	325°F
Vegetables	5-10 min	325°F
Sausages	12-15 min	325°F
Cheese sandwiches	4-6 min	350°F
French toast	8-10 min	375°F

# Corn Flake Coated French Toast

4 servings

## INGREDIENTS

- 8 slices bread (Challah, French, or white bread), cut 1" thick
- 3 large eggs, beaten
- 1/4 teaspoon salt
- 2 cups milk
- 1 tablespoon sugar
- 1 teaspoon vanilla
- 2 cups corn flakes, crushed
- 2 tablespoons butter

## METHOD

1. Beat the eggs, milk, salt sugar and vanilla with a whisk until well incorporated.
2. Preheat griddle side to 400°F for at least 10 minutes.
3. Soak the bread slices in the egg mixture.
4. Place the crushed corn flakes on a plate, press the french toast into the corn flakes on each side. Shake to remove excess flakes
5. After the griddle has been preheated add the french toast.
6. Cook for 3 minutes per side or until golden brown and cooked thoroughly.

## PRESENTATION

These wonderful slices of eggplants dipped in egg and cheese make a carbohydrate free alternative to bread. Use them for your favorite sandwiches.

## Baby Pork Chops with Cranberry Sauce

4 servings

### INGREDIENTS

4 tablespoons unsalted butter  
12 ounces fresh or frozen cranberries  
3 tablespoons sugar  
1 cup dry red wine  
1 cup beef or chicken stock  
salt & pepper  
12 baby pork chops 3/8 to 1/2 inch thick

### METHOD

1. Heat a saute pan. Add 2 tablespoons of butter. Stir in the cranberries and sugar. Cook the cranberries for several minutes over moderate heat until they begin to rupture. Remove from the heat.
2. In a separate saucepan reduce the wine by two thirds. Add the stock and cream and reduce until slightly thickened. Add to the cranberries and reduce to make a light sauce. Whisk in the remaining butter.
3. Salt and pepper to taste.
4. Preheat the grill side to 400°F for 10 minutes. Season the pork chops with a light dusting of salt and pepper.
5. Grill pork chops for 3 minutes per side for medium.
6. To serve, nap the sauce on warmed plate, top with three pork chops, by overlapping the bones. Serve immediately.

## Citrus Marinated Swordfish

4 servings

### INGREDIENTS

4 medium Swordfish steaks (approx 3/4 inch thick)  
6 cloves garlic, minced  
1 bunch fresh cilantro, chopped  
1/2 cup olive oil  
3 small serrano chiles, chopped  
1 medium lime zest, grated  
3 medium limes, juiced

### METHOD

1. Place the swordfish steaks and all the ingredients in a large Ziploc bag for at least 1 hour or overnight in the refrigerator.
2. When ready to prepare, preheat the grill to 400°F for 10 minutes.
3. Cook the swordfish for approx 6 minutes per side.
4. The swordfish will be flaky in the center when cooked thoroughly.

# Eggplant Antipasta Stacks

4 servings

## INGREDIENTS

1 large Eggplant, cut into 1/4 inch rounds  
2 large eggs, beaten  
1 cup grated parmesan cheese  
1/2 pound hard salami, shaved  
1/4 pound sandwich pepperoni, sliced thin  
8 slices provolone cheese, sliced thin  
2 tablespoons pesto sauce

## METHOD

1. Slice the eggplant and let soak in the beaten egg. Preheat the griddle side to 400°F for 10 minutes.
2. Divide the meat and cheese in four equal stacks, spreading a tiny bit of pesto between each slice.
3. Place the Parmesan cheese onto a plate, press the eggplant rounds into the cheese and coat both sides. Place on griddle and cook for 2 - 3 minutes.
4. Turn the slices over and add the meat and cheese to half of the slices.
5. Place the other eggplant slices on top. Cook for 2 - 3 minutes, then turn sandwich and cook remaining unbrowned side.

## PRESENTATION

These wonderful slices of eggplants dipped in egg and cheese make a carbohydrate free alternative to bread. Use them for your favorite sandwiches.

# Ginger Teriyaki Scallops

4 servings

## INGREDIENTS

1 tablespoon grated onion  
3 small garlic cloves, minced  
1 tablespoon fresh ginger, grated  
1 cup soy sauce  
1 teaspoon sesame oil  
1/2 cup sake or dry sherry  
1/3 cup brown sugar  
1 pound sea scallops

## METHOD

1. Place all the ingredients except scallops into a small sauce pan and warm gently until sugar has dissolved. Let cool.
2. Place scallops and half the liquid in a Ziploc bag and marinate in the refrigerator for 1-3 hours.
3. Preheat the griddle side to 400°F for 10 minutes.
4. The scallops can be skewered or just placed individually onto the griddle. Cook for 2 minutes on one side, then turn cook for 2 - 3 minutes longer. Do not over cook.

## PRESENTATION

The scallops can be served on skewers, with sauce on the side for dipping. Or stir fry some snow peas and red pepper strips, and place scallops on top with extra sauce.

# Grilled Lamb Chops

4 servings

## INGREDIENTS

1/2 cup olive oil  
6 cloves garlic, minced  
1/2 cup dry red wine  
1 bunch rosemary, leaves removed  
2 tablespoons chopped fresh thyme  
12 baby lamb chops (Have butcher trim to lollipop cut), 1 inch thick  
1/2 teaspoon kosher salt  
1/2 teaspoon freshly cracked pepper

## METHOD

1. Place all the ingredients in a large Ziploc bag, marinate in the refrigerator for at least 2 hours.
2. Preheat the grill side to 400°F for 10 minutes.
3. Place lamb chops on grill and cook for 3 minutes per side for medium rare.

## PRESENTATION

This is wonderful served with a Balsamic Vinegar reduction for dipping. Place 1/2 cup Balsamic vinegar in a small non reactive saucepan, reduce by half, add 1/2 cup beef or chicken stock, reduce by half again. Add 1 tablespoon of butter while still simmering. When sauce is thick enough to coat the back of a wooden spoon, almost syrup consistency, sauce is done.

# Grilled Shrimp with Ginger and Lime

4 servings

## INGREDIENTS

3 tablespoons fresh lime juice  
3 tablespoons extra virgin olive oil  
1 tablespoon fresh ginger, minced  
1 tablespoon brown sugar  
1 teaspoon lime zest, grated  
1 teaspoon sesame oil  
1 large garlic clove, minced  
1 pound large shrimp, peeled and deveined  
2 whole limes, cut into 4 wedges  
2 tablespoons fresh cilantro, chopped

## METHOD

1. In a large bowl, whisk together the lime juice, olive oil, ginger, brown sugar, lime zest, sesame oil, and garlic. Add the shrimp. Cover and marinate for 1-3 hours in the refrigerator.
2. Preheat the grill side to 400°F for 10 minutes. Thread the shrimp and lime wedges onto 8 skewers, dividing them evenly and alternating them.
3. Place the skewers onto grill, 3 minutes on one side, flip, and cook for 2-3 minutes more until shrimp are bright pink and curled.

## PRESENTATION

Serve these shrimp as a light main course with rice or grilled vegetables, or as an appetizer atop a bed of mixed greens.

## Grilled Tuna with Mint Vinaigrette

4 servings

### INGREDIENTS

1 1/2 pounds fresh tuna in 4 equal steaks  
fresh ground white pepper  
2 tablespoons fresh mint or basil (Plus 4 sprigs for garnish) - chopped  
1/2 cup extra virgin olive oil  
1 tablespoon lime juice  
1 tablespoon white or red wine vinegar  
1 tablespoon fresh parsley - minced  
2 medium shallot - minced  
6 ripe plum tomatoes - peeled, seeded and diced  
2 cloves garlic - chopped

### METHOD

1. Sprinkle the Tuna steaks with pepper, then marinate in 1 tablespoon of mint and 2 tablespoons of olive oil for 1-3 hours in the refrigerator.
2. In a bowl, combine the remaining ingredients, taste for correct seasoning. Reserve.
3. To prepare, preheat the grill side to 400°F for 10 minutes. Sprinkle the tuna steaks with salt, and place on the grill.
4. Cook for 4 minutes per side for medium rare. To serve, nap the individual serving plates with vinaigrette, place steak on top and garnish with mint sprig.

## Quick and Easy Grilled Shrimp on Rosemary Skewers

5 servings

### INGREDIENTS

1 pound large shrimp (36-40) - peeled and deveined  
2 cups bottled italian dressing  
1/4 cup chopped fresh parsley  
10 large branches fresh rosemary

### METHOD

1. Peel and devein shrimp and place into a large Ziploc bag with italian dressing and chopped parsley. Marinate for 1 hour, in the refrigerator.
2. When ready to prepare, begin by preheating the grill side to 400°F for 10 minutes. Beginning with the bottom of the rosemary, with rosemary leaves pointing down, spear the shrimp and slide down the rosemary branch. Repeat with 3 more shrimp per skewer.
3. Place skewers onto grill, cook for approx 3 minutes per side. Flip and continue to cook till shrimp are pink, and curled.

### PRESENTATION

These skewers are wonderful as an appetizer, or try them on top of a greek salad.

## Sesame Crusted Tuna

4 servings

### INGREDIENTS

1 1/2 pounds fresh tuna for equal steaks  
1 teaspoon soy sauce  
1 tablespoon sesame oil  
sprinkle garlic salt  
sprinkle white pepper  
1/2 cup black and white sesame seeds (Or use just one of the colors)

### METHOD

1. Preheat the griddle side to 400°F for 10 minutes. Mix the soy sauce and sesame oil and brush the steaks with the combined mixture. Sprinkle both sides of steaks modestly with garlic salt and white pepper.
2. Place sesame seeds on a plate. Press the steaks into the seeds to coat completely.
3. Place the steaks on griddle and cook for 4 minutes per side for medium rare.

### PRESENTATION

Serve this is wonderful served with a mayonnaise tinted with wasabi on a bed of mixed field greens or a ginger vinaigrette.

## Spicy Tomato and Basil Bruschetta

12 Slices

### INGREDIENTS

4 large ripe tomatoes, cored, and cut into 1/2 inch dice  
1/2 cup chopped oven dried tomatoes (Or drained canned ones)  
1/2 cup basil leaves, julienned  
1/2 teaspoon salt  
1/4 teaspoon freshly ground pepper  
1/4 teaspoon crushed red pepper flakes  
12 slices country style italian bread, slice 3/4 inch thick  
3 tablespoons extra virgin olive oil  
1 tablespoon roasted garlic

### METHOD

1. Preheat griddle or grill side to 400°F for 10 minutes. Place tomatoes, 1/3 cup basil salt and peppers in a medium size bowl, toss well & set aside.
2. Grill the bread until golden on both sides, approx 2 minutes per side. Place toast onto a serving dish or platter.
3. In a small bowl mix together the olive oil and roasted garlic. Brush this over both sides of bread. Using a slotted spoon, drain off excess liquid, divide tomato mixture evenly between the bread slices. Garnish with remaining basil.

## Western Omelette Pepper Rings

4 servings

### INGREDIENTS

2 large bell peppers, cut into 1/2 inch rings(All remaining pieces diced)  
2 whole green onion, sliced  
1/2 cup ham center slice, diced  
1/2 cup shredded American cheese  
8 large eggs, beaten

### METHOD

1. Preheat the griddle side to 400°F for 10 minutes. Place the 8 pepper rings on the griddle.
2. Toss the peppers, onions and diced ham. Divide mixture evenly between the pepper rings.
3. Sprinkle the cheese evenly between pepper rings.
4. Pour the beaten eggs into the pepper rings. If any egg leaks from the bottom, scrape up and place back inside.
5. Cook eggs for 2 minutes, then flip. Cook for 2 minutes longer until eggs are cooked through.

### PRESENTATION

Serve the pepper ring omelettes two per person with fresh salsa for a brunch or breakfast idea.

## Pistachio French Toast

4 servings

### INGREDIENTS

*For the French Toast:*

2 cups heavy cream  
6 eggs, beaten  
1 1/2 cups pistachio nuts, slivered  
1 loaf challah or brioche bread, thickly sliced

*For Serving:*

Butter  
Maple syrup  
Powered sugar

### METHOD

1. Preheat the griddle side to 400°F for 10 minutes.
2. Beat the cream and eggs together in a bowl.
3. Spread the pistachio nuts on a plate.
4. Dip the bread slices into the egg mixture on both sides then dip one side of the bread firmly into the pistachio nuts.
5. Place the bread slices, nut-side up, on the griddle and cook for 3-4 minutes or until golden brown.
6. Flip over then cook for an additional 2 minutes.
7. Remove then repeat with remaining bread.
8. Serve with butter, syrup and powered sugar.

