

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.

If you have any problems with this unit,
contact Consumer Relations for service

PHONE: 1-800-275-8273 or

visit our website at www.wphousewares.com

Please read operating instructions
before using this product.

Please keep original box and packing materials
in the event that service is required.



Wolfgang Puck

Indoor "Reversible"
Electric Grill/Griddle manual



W.P. APPLIANCES, INC. Toll Free (800) 275-8273
Model BRGG0090 Printed in China REV 2.0

wolfgang puck
Bistro
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IMPORTANT SAFEGUARDS

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

- 1 Read all instructions.**
- 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** Do not flip the appliance over until completely cool.
- 12** Always attach plug to appliance first, then plug cord in the outlet. To disconnect, remove plug from wall outlet.
- 13** Do not use outdoors.
- 14** Use only with DG KING WAY ENTERPRISE CO LTD, Cat. No. PO-0800, Appliance Plug.
- 15** 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°. When the grill has reached 250°, turn off and cool completely. The grill is now ready to use.



Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio, Chinois on Main in Santa Monica, Trattoria del Lupo, Cut, and his latest creation, Jai, an Asian fusion restaurant in San Diego. Home chefs can also share Mr. Puck's talents through his cookbooks, cutlery, cookware and, of course, through his appliances!

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Know Your Indoor "Reversible" Electric Grill/Griddle



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Using Your Electric 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 power point into the power point holder on the grill/griddle plate. Plug the cord into a 120 volt 60 Hz AC only outlet.

When the grill/griddle is on, the red READY light will come on. This light is in the shape of an arrow, located on the power point. 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.**

Using Your Reversible Grill/Griddle with Splash Guard

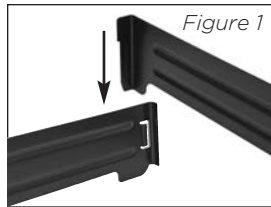


Figure 1

1 Assemble the Splash Guard Accessory by inserting both side panels to the back panel (see Figures 1 and 2).

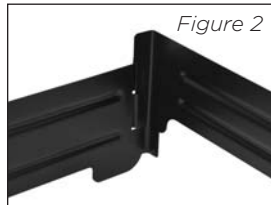


Figure 2

2 Place the Splash Guard directly on the top of your Reversible Grill/Griddle plate (See figure 3). The side panels should be placed between the side handles and grill plate while the back panel gently sits on the edge of the grill plate.



Figure 3

Care and Cleaning

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

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

Allow the appliance to cool completely before cleaning. The cooking plate and base can be placed in the bottom rack of the dishwasher, or washed by hand. The drip tray should be hand washed only in warm soapy water. Dry the drip pan completely when finished. **Do not put hot cooking surface 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.

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 scaper 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 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/Temp.	Doneness Test	Helpful Hints
<i>BEEF STEAKS</i>			
1" thick	10 - 15 min.	Medium rare - 145°	Slash fat around edge to prevent curling (avoid cutting into meat).
3/4" thick	MAX	Medium - 160° Well done - 170°	
<i>BURGERS</i> (3/4" thick)			
Hamburgers	14 - 16 min. 400°	Medium (160°) or Until no longer pink in center	
Turkey burgers	15 - 20 min. 400°		
<i>PORK CHOPS</i>			
Rib and loin 1/2" thick	10 - 12 min. 12 - 15 min.	Until slightly pink in center or 160°.	Slash fat around edge to prevent curling (avoid cutting into meat).
3/4" thick	12 - 15 min. 350°		
<i>PORK RIBS</i>			
Spare ribs	25 - 30 min. 350°	Until no longer pink in center or 160°.	Turn ribs every 5 minutes.
Country-style	25 to 35 min. 350°	Until no longer pink in center or 160°	
<i>SAUSAGE LINKS</i>			
Hot dogs and other cooked,	4 - 6 min. 400°	Until hot (140°)	Pierce 2 or 3 times to prevent skin from bursting.
Bratwurst and other uncooked smoked or fresh sausages	12 - 15 min. 300°	Until no longer pink in center (180°)	Turn 3 or 4 times while grilling.

Grilling Chart (cont.)

Meat	Time/Temp.	Doneness Test	Helpful Hints
<i>CHICKEN PIECES</i>			
Bone-in	25 - 35 min. 350°	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.
Boneless breast half with skin	20 - 35 min. 350°	Until juice in center is no longer pink	
Boneless, skinless breast half	15 - 20 min. 350°	Until juice in center is no longer pink	
<i>SHRIMP</i>			
Large raw, shelled and deveined	8 - 12 min. 350°	Until pink and firm	Brush lightly with vegetable oil before grilling and twice while grilling to retain moisture
<i>FISH</i>			
Whole, drawn and scaled	10 min. per 1/2" thick 350°	Until fish flakes easily with fork (160°)	Measure fish at thickest point. Brush all fish lightly with vegetable oil before grilling and twice while grilling to retain moisture.
Steaks, 3/4" thick	15 - 20 min. 350°	Until fish flakes easily with fork (160°)	Brush grill lightly with vegetable oil before grilling.
Fillets	10 min. per 1/2" thick 350°	Until fish flakes easily with fork (160°)	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 12). 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 12) 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-on-the-Cob	Teriyaki Sauce

Grilling Kabobs

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

Griddle Cooking Guide

Follow these guidelines for successful griddle cooking:

- 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°.

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

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 on high 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

To serve, cut french toast slices diagonally, serve with berry compote and dust with powdered sugar.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

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 on high 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.

Recipe courtesy of the "Wolfgang Puck Cookbook", Random House, 1996

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 for at least 10 minutes on high.
- 3 Cook the swordfish for approx 6 minutes per side.
- 4 The swordfish will be flaky in the center when cooked thoroughly.

PRESENTATION

This Swordfish is wonderful served over rice or a mixed lettuce salad with a fresh salsa topping.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

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 griddle on high 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.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

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 griddle side on high 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.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

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 Prepare grill by preheating on high for at least 10 minutes.
- 3 Place lamb chops on grill and cook for 3 minutes per side for med 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.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

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 on high for ten 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.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

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 grill side on high for 10 minutes. Sprinkle the Tuna steaks with salt, and place on the grill.
- 4 Cook for 4 minutes per side for med. rare. To serve, nap the individual serving plates with vinaigrette, place steak on top and garnish with mint sprig.

Recipe courtesy "Live, Love, Eat! The Best of Wolfgang Puck, Random House 2002

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 grill side on high on high 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.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

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 you can use just one of the colors)

METHOD

- 1 Preheat the griddle side on high 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 mayonaise tinted with wasabi on a bed of mixed feild greens or a ginger vinagarette.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

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 surface on high for 10 minutes. Place tomatoes, 1/3 cup basil salt and peppers in a med 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.

Recipe courtesy "Live, Love, Eat! The Best of Wolfgang Puck, Random House 2002

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