

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

W.P. APPLIANCES, INC. Toll Free (800) 275-8273
Model BCGL0050 Printed in China REV 2.0

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Wolfgang Puck

Tri-Grill
Use and Care



wolfgang puck
Bistro
collection

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 risk of electric shock, do not immerse appliance, 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 is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 7 **WARNING:** To reduce risk of fire cook only with the drip tray in place - see page 6.
- 8 The use of accessory attachments not recommended or sold by the appliance manufacturer may cause injuries.
- 9 Do not use outdoors.
- 10 Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 11 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12 Do not use this appliance for other than intended use.
- 13 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 14 To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
- 15 To disconnect, turn any control to OFF, then remove plug from wall outlet.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

ADDITIONAL SAFETY INFORMATION

GROUNDING INSTRUCTIONS: This appliance must be grounded. It is equipped with a 3-wire cord having a grounded plug. **NOTE:** This appliance rated 1500 watts and should be the only appliance operating on the circuit. The plug must be plugged into an outlet which is properly installed and grounded.

WARNING: Improper use of the grounded wire can result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying the plug.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

- A. Use only 3-wire extension cord with 3-blade grounding plug.
- B. The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating is listed on the bottom of this unit.



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 in San Francisco, Chinois on Main in Santa Monica, Trattoria del Lupo, and his latest creation, Cut, a gourmet steakhouse in the Beverly Wilshire Hotel. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

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Know Your Tri-Grill



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Before Your First Use

Carefully unpack the appliance and remove all packaging materials. Remove the cooking plates and wash in warm soapy water or place in the dishwasher.

We recommend a "trial run" at a high temperature to eliminate any protective substance or oil that may have been used for packing and shipping. Set the temperature to 450° and run for 15 minutes. You may notice some smoking coming from your Tri-Grill during this initial phase.

WARNING: Do not immerse the appliance, cord or plug in water. Never operate this appliance without the grill plates locked into position on the main housing. See "Assembling and Removing Plates" on pages 12 - 13.

To remove any dust that may have accumulated during packaging, wipe the exterior with a clean, damp cloth.

Important: Do not use harsh or abrasive cleansers on any part of the appliance.

About Your Tri-Grill

Your Wolfgang Puck Tri-Grill is a versatile appliance that allows you to grill food with the plates in three different positions. Grill with the plates in a FLOAT position, with the grill opened FLAT for grill and griddle cooking, or in a FIXED HEIGHT position, which is perfect for melting cheese on open-faced sandwiches or hamburgers.



FLOAT position



FLAT position



FIXED HEIGHT position

7

8

Using Your Tri-Grill

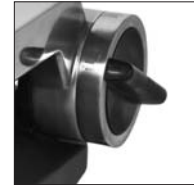


figure 1

Place your Tri-Grill on a flat, level, stable surface. Your Tri-Grill can be used in three different configurations. The Hinge Selector (see figure 1) allows you to select between Float, Flat, and Fixed Height. Always start in the closed position (see figure 2) and then adjust the Hinge Selector to your desired position. Ensure that prior to preheating this appliance that you have the desired plates locked into place.



figure 2

WARNING: To prevent a serious burn injury, always ensure that your Tri-Grill is unplugged and has completely cooled prior to removing or adding plates. Always dry plates thoroughly prior to installing on the unit.

Do not use metal utensils as they will scratch the nonstick coating, use only nylon or plastic utensils.

Timer Feature

The Timer is a convenient feature for timing your cooking. The Timer bell will ring once the set time has elapsed. Cooking will continue until you manually turn the temperature control off. The Timer does not control the power to your Tri-Grill.

Grilling in FLOAT Position



figure 3

Cooking in the FLOAT position (see fig. 3) allows both the LOWER and UPPER plate to contact the food. Food cooks much faster than traditional open grill cooking. Grease drains away to the drip tray located below the LOWER plate. This position is most commonly used to cook Panini Sandwiches.



figure 4
CORRECT

The FLOAT position is best used with thick, crusty breads, such as French, Italian, and focaccia. The top grill plate will compress and grill a Panini to perfection in about 3 minutes (depending on the bread, filling, and personal taste). The FLOAT position can also be used to grill a variety of food items, such as meats, poultry, fish, and vegetables. Always preheat your Tri-Grill in the closed position as shown in figure 1.



figure 5
INCORRECT

- 1 Ensure that your drip tray is in position under the LOWER plate to allow grease to fall into the drawer. (see fig. 4 for correct position.) Do not allow the drip tray to protrude from the back of the unit (see fig. 5). We recommend adding 3/4 of a cup of water to the drip tray to help minimize smoking.
- 2 Preheat the grill to the desired temperature. Your grill will not properly preheat unless the grill is in the closed position. Close the cover and plug into a 120-volt 60 HZ AC grounded outlet only. The red light will turn on indicating that the appliance is preheating. After approximately 10 minutes, the green light will turn on indicating that the appliance is preheated and ready for use.

Note: The green ready light is thermostatically controlled and will cycle on and off during cooking to ensure that the correct temperature is maintained.

WARNING! Open the grill using the black handle only, being careful not to touch any hot surfaces such as the housing or grill plates. We recommend the use of oven mitts or potholders to prevent the risk of injury. **Note:** Extreme care must be used when operating this appliance as surface temperatures get extremely hot.

- 3 Place items to be cooked on the LOWER grill plate. Lower the cover and cook the food according to desired temperature or doneness. Do not apply excessive force to close the top plate
- 4 When you have finished using your appliance, disconnect the plug from the wall and allow the unit to cool completely before cleaning.

Grilling in FIXED Position



figure 6

The FIXED HEIGHT position is best used when you do not want the UPPER plate to come in contact with your food. Use at the end of the cooking process when you want to melt cheese or heat a sauce on top of your cooked item, or when cooking delicate items that you do not want compressed.

This is the perfect position when you want to make open-faced sandwiches, melt cheese or bake.

- 1 Ensure that your drip tray is in position under the LOWER plate to allow grease to fall into the drawer. (see fig. 4 for correct position.) Do not allow the drip tray to protrude from the back of the unit (see fig. 5). We recommend adding 3/4 of a cup of water to the drip tray to help minimize smoking.
- 2 Always start in the FLOAT position with the grill closed as shown in fig. 3. Plug into a 120-volt 60 HZ AC grounded outlet only. Preheat the grill to the desired temperature. The red light will turn on indicating that the appliance is preheating. After approximately 10 minutes, the green light will turn on indicating that the appliance is preheated and ready for use.
- 3 Set the Hinge Selector to FIXED, lift up the top housing by the black handle until it is fully open. Add your ingredients to the LOWER plate and then gently close until the top housing locks into place. See fig. 6.
- 4 There is only one position in FIXED mode. Do not force the top grill plate down while in FIXED HEIGHT mode as you can damage the Hinge Selector. When you wish to return to any other mode from FIXED HEIGHT, simply lift the top plate housing by the handle and set the Hinge Selector to the FLOAT position and close the grill.

Note: The green ready light is thermostatically controlled and will cycle on and off during cooking to ensure that the correct temperature is maintained.

WARNING! Open the grill using the black handle only, being careful not to touch any hot surfaces such as the housing or grill plates. We recommend the use of oven mitts or potholders to prevent the risk of injury. **Note:** Extreme care must be used when operating this appliance as surface temperatures get extremely hot.

- 5 When you have finished using your appliance, disconnect the plug from the wall and allow the unit to cool completely before cleaning.

In this position your grill will open flat doubling the total cooking area of the Tri-Grill. You can also substitute the LOWER grill plate with the LOWER griddle plate which is located in the storage slot at the back of this appliance (see fig. 8). The Griddle plate is perfect for grilling pancakes, eggs, hash browns or even delicate crepes.

Grilling in FLAT Position



figure 7

Note: When cooking on both LOWER and UPPER plates in FLAT mode, ensure that your food is spread evenly amongst both plates. Always place the food with the longest cooking time on the LOWER plate. When cooking on one plate, only use LOWER plate.



figure 8

1 Ensure that your drip tray is in position under the LOWER plate to allow grease to fall into the drawer. (see fig. 4 for correct position.) Do not allow the drip tray to protrude from the back of the unit (see fig. 5). We recommend adding 3/4 of a cup of water to the drip tray to help minimize smoking.

- 2** Always start in the FLOAT position with the grill closed as shown in fig. 3. Plug into a 120-volt 60 HZ AC grounded outlet only. Preheat the grill to the desired temperature. The red light will turn on indicating that the appliance is preheating. After approximately 10 minutes, the green light will turn on indicating that the appliance is preheated and ready for use.
- 3** Set the Hinge Selector to the FLAT position. Open the top housing by the black handle until it lays completely flat. To return to any other mode, set the Hinge Selector to FLOAT and close the top housing (see fig. 3).

Note: The green ready light is thermostatically controlled and will cycle on and off during cooking to ensure that the correct temperature is maintained.

WARNING! Open the grill using the black handle only, being careful not to touch any hot surfaces such as the housing or grill plates. We recommend the use of oven mitts or potholders to prevent the risk of injury. Note: Extreme care must be used when operating this appliance as surface temperatures get extremely hot.

- 4** When you have finished using your appliance, disconnect the plug from the wall and allow the unit to cool completely before cleaning.

Assembling Plates

WARNING: To prevent a serious burn injury, always ensure that your Tri-Grill is unplugged and has completely cooled prior to removing or adding plates. Always dry plates thoroughly prior to installing on the unit.

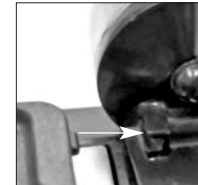


figure 9

LOWER Plate

Standing in front of your unit, grasp the lower plate (identified on the right side of the plate as LOWER) and line up the two rear locking pins (see figure 9) on the back of the plate with the receptacles in the rear of the unit. Gently lay the plate down and apply downward pressure to snap the LOWER plate into place. You will hear a click indicating that the plate has locked into place. To ensure that your plate is locked, gently try to lift it up.



figure 10

UPPER Plate

Standing in front of your unit, grasp the UPPER plate (identified on the right side of the plate as UPPER) and align the two rear locking pins on the back of the UPPER plate with the two receptacles in the top housing (see fig. 10). Gently press the front of the UPPER plate in until you hear a click indicating that the plate has locked into place. To ensure that your plate is locked, gently try to pull it out.

WARNING! Ensure that your plates are locked into place before attempting to cook with this appliance. A serious burn injury can occur if your top plate is improperly seated as it could fall out of the housing. If you have followed the above instructions and your plate still does not lock, or is not properly seated, do not use the appliance. Contact our customer service center at 800-275-8273.

Removing Plates

WARNING: To prevent a serious burn injury, always ensure that your Tri-Grill is unplugged and has completely cooled prior to removing or adding plates. Always dry plates thoroughly prior to installing on the unit.



figure 11

With your unit in the open position, remove the LOWER plate by pressing the LOWER plate lock button located on the right side of the unit. (see fig. 11) while lifting the plate up and towards you.



figure 12

With your unit in the open position, press down on the UPPER plate lock button located in the center front of your unit while keeping one hand on the plate itself. (see fig. 12). Guide the plate forward with your hand and lift up to remove.

Helpful Hints

- Be sure to always wash the grill plates after each use to remove any residue that may have accumulated.
- Do not use sharp objects or attempt to cut food on top of the grill plates.
- Always preheat for 10 minutes until the green ready light illuminates before use. Have all ingredients in place before cooking starts.
- For best results, spread mayonnaise on both outer sides of panini sandwiches before cooking. This will give darker, crustier grill marks on the bread.
- Do not use metal utensils, as this may damage the nonstick surface of the grill plates.
- If additional sandwiches are desired, lower the lid to preserve the heat while you prepare the additional sandwiches.
- Let sandwiches cool slightly before eating. Cheese especially, becomes very hot. Soft or melted fillings will firm slightly.
- For cheeseburgers, simply grill the hamburgers in the FLOAT or FLAT position. Once complete, open the grill and add cheese. Then select the FIXED HEIGHT position to melt the cheese.

Care and Cleaning

Other than the cleaning mentioned in this manual, no other servicing or maintenance of this appliance is required. Repairs, if necessary must be performed by an authorized service center.

WARNING: Do not immerse the appliance, cord or plug in water. Before cleaning and when finished using your appliance, unplug power cord from outlet and allow to cool completely.

Remove the grill plates according to the instructions referenced in the "Assembling and Removing Plates" section on pages 12-13 of this manual. The grill plates and griddle plate can be hand washed in warm soapy water or placed in the dishwasher. Always dry plates thoroughly before assembling onto grill housing. To remove stubborn stains or food, use a nylon brush or other utensil safe for nonstick surfaces. Wash the drip tray and scraping tool in warm soapy water and dry thoroughly, do not place either of these items in the dishwasher.

Do not use steel wool or scouring pads. Do not use abrasive cleansers. Wipe the exterior with a clean, damp cloth. Dry all parts thoroughly before using again or storing.

The English translation of Panini means little breads, or rolls and is equated with sandwiches. In the United States, Panini has come to denote a grilled Italian sandwich. The Panini sandwiches of today are generally made using fresh, crusty Italian breads.

Recipes

Your Tri-Grill uses the weight of the heated UPPER grill plate to grill both sides at the same time. Use your Tri-Grill to prepare authentic Italian Panini's and Cuban sandwiches, as well as to grill poultry, meat, fish, sausages, and a variety of other foods.

Your Tri-Grill is designed to sear foods perfectly. The special hinged top plate inherent on all Panini grills allows the grill to be used on extra thick sandwiches and food items.

Grilled Vegetable Panini

4 servings

INGREDIENTS

1 large focaccia bread, halved horizontally
 1 large red pepper, quartered
 1 medium sweet onion, thinly sliced
 1 tablespoon Italian dressing
 1/2 cup pesto sauce
 1 medium eggplant, sliced in 1/2-inch rounds
 1/2 cup Fontina cheese, shredded

METHOD

- 1** Set your Hinge Selector to FLOAT and the adjustable temperature control to 425° and allow your Tri-Grill to preheat until the green ready light illuminates.
- 2** Grill red pepper in Tri-Grill for about 5 minutes, or until tender.
- 3** Put onion and eggplant in a bowl and cover with Italian dressing.
- 4** Grill eggplant slices in Tri-Grill for 4 to 5 minutes. Repeat with remaining eggplant and onion slices.
- 5** Spread bottom slice of focaccia bread with pesto sauce and top with cooked peppers. Top with grilled eggplant and onion. Top with shredded Fontina cheese. Cover with top slice of focaccia bread.
- 6** Place assembled sandwiches in Tri-Grill and toast until cheese melts, approximately 3 minutes.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Salmon Panini

4 servings

INGREDIENTS

4 salmon fillets (3 to 4 ounces each), boned
 1 teaspoon olive oil
 1/2 teaspoon salt
 1/2 teaspoon pepper
 1/4 teaspoon fresh dill weed
 1 loaf unsliced French bread
 4 tablespoons Russian salad dressing
 1 tablespoon capers
 4 medium purple onion slices, razor thin
 2 cups arugula, watercress or lettuce leaves

METHOD

- 1 Set your Hinge Selector to FLOAT and the adjustable temperature control to 425° and allow your Tri-Grill to preheat until the green ready light illuminates.
- 2 Rub your fingers over salmon filets and check for bones. Remove any you may find with tweezers.
- 3 Rub salmon filets with olive oil and sprinkle with salt, pepper and dill.
- 4 Place salmon filets in grill, lower lid, and cook for 5 minutes or until cooked through.
- 5 While salmon is cooking, cut French bread in half horizontally. Spread bread with Russian dressing. Sprinkle capers on bottom slice of bread.
- 6 When salmon is finished cooking, remove to cutting board, and while grill is still hot, carefully wipe grill surfaces with a damp towel.
- 7 Slice salmon and place on top of capers. Top with onion slices and lettuce leaves. Place top slice of bread on sandwich and cook in the Tri-Grill for 2 minutes to toast the bread.
- 8 Slice into 4 pieces diagonally. Serve warm.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Roast Beef Panini with Roquefort and Caramelized Shallots

4 servings

INGREDIENTS

3 tablespoons unsalted butter
 6 large shallots, thinly sliced
 1/4 teaspoon fresh thyme
 Salt and pepper, to taste
 2 medium baguettes, halved
 Horseradish sauce or mustard, if desired
 1 pound medium rare roast beef, thinly sliced
 1 cup Roquefort cheese, crumbled

METHOD

- 1 Set your Hinge Selector to FLOAT and the adjustable temperature control to 425° and allow your Tri-Grill to preheat until the green ready light illuminates.
- 2 In a small sauté pan, melt butter over medium-high heat. Add shallots; season with thyme and salt and pepper to taste. Cook shallots until golden brown.
- 3 Spread bread with horseradish sauce or mustard, if desired. Top with roast beef. Top with shallots and cheese crumbles.
- 4 Grill baguettes in Tri-Grill for 4 minutes or until cheese melts.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Turkey Reuben

4 servings

INGREDIENTS

Butter, if desired
 1/2 pound Dill Havarti cheese (8 slices)
 1 pound smoked turkey breast, thinly sliced
 1/4 cup Russian salad dressing
 1/2 cup coleslaw
 8 slices pumpernickel rye swirl bread

METHOD

- 1 Set your Hinge Selector to FLOAT and the adjustable temperature control to 425° and allow your Tri-Grill to preheat until the green ready light illuminates.
- 2 To assemble one sandwich, butter the outside of each piece of bread, if desired. On top of one slice of bread, spread Russian dressing. Top with cheese and 1/4 pound of turkey. Top turkey with a tablespoon or so of coleslaw. Top with another slice of cheese and the top slice of bread. Repeat with remaining sandwiches.
- 3 Grill two sandwiches at a time in the Tri-Grill for 4 minutes.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Barbecued Shrimp “BLT”

4 servings

INGREDIENTS

1 teaspoon vegetable oil	1/2 cup mayonnaise
5 large shallots	12 thin slices sourdough
1/2 cup white wine	2 cups baby lettuces
1 tablespoon champagne vinegar	1/2 pound tomato, cut into 12 slices
1/2 cup heavy cream	12 thick slices bacon, cooked and drained
1/2 cup unsalted butter, cut into small pieces	salt and pepper, to taste
Juice of 1/2 medium lemon	
1/4 teaspoon salt	
1/4 teaspoon fresh ground pepper	
3 tablespoons vegetable oil	
1/2 pound medium shrimp, peeled and cleaned	

METHOD

- 1 Set your Hinge Selector to FLOAT and the adjustable temperature control to 425° and allow your Tri-Grill to preheat until the green ready light illuminates.
- 2 Prepare the sauce: In a medium saucepan, heat 1 teaspoon vegetable oil. Sweat shallots for about 2 minutes. Do not brown. Deglaze pan with wine and vinegar and reduce slightly. Pour in cream and reduce sauce by half. Whisk in butter and strain into a clean pan. Season with lemon juice, salt and pepper. Keep warm.
- 3 Sprinkle shrimp with 3 tablespoons vegetable oil. Grill shrimp in Tri-Grill for 1-2 minutes. Do not overcook. Drain shrimp and cut in half lengthwise.
- 4 To assemble one sandwich, spread a little mayonnaise on one slice of bread and top with a little lettuce. Top with three slices of tomato, season lightly with salt and pepper, and place bacon on top of tomatoes. Top with second slice of bread, a thin layer of mayonnaise and a little lettuce. Heat the shrimp by placing in the warm lemon butter. Place warmed shrimp on lettuce. Top with third slice of bread. Repeat with remaining sandwiches.
- 5 Place sandwiches in Tri-Grill to toast the bread.

Recipe courtesy Wolfgang Puck, Adventures in the Kitchen with Wolfgang Puck (Random House, 1991)

Meat Loaf Patties with Mushroom Sauce

8 servings

INGREDIENTS

5 slices eggplant
 2 tablespoons olive oil
 2 medium shallots, minced
 1/2 pound mushrooms, minced
 Salt and pepper, to taste
 1/2 cup heavy cream
 2 pounds ground lamb, pork, or veal (or a combination)
 2 large eggs, lightly beaten
 2 tablespoons minced garlic
 2 teaspoons ground cumin
 1 teaspoon fresh thyme, chopped
 Mushroom Sauce (page 16)

METHOD

- 1 Set your Hinge Selector to FLOAT and the adjustable temperature control to 425° and allow your Tri-Grill to preheat until the green ready light illuminates.
- 2 Brush eggplant slices with olive oil and grill in Tri-Grill for 4 minutes. Remove from Tri-Grill and chop.
- 3 In a small skillet, heat 2 tablespoons olive oil. Sauté shallots in olive oil until blond; add minced mushrooms, and season lightly with salt and pepper. Cook over medium-high heat for 3 to 4 minutes. Pour in cream and cook until all cream has been absorbed, stirring occasionally. Cool.
- 4 In a large bowl, add chopped eggplant, mushroom mixture and ground meat. Stir in eggs, garlic, cumin, thyme and salt and pepper to taste. Form mixture into 8 patties.
- 5 Place patties four at a time in the Tri-Grill and cook for 4 minutes.

PRESENTATION

Serve meat loaf patties with roasted garlic mashed potatoes and mushroom sauce.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Mushroom Sauce

INGREDIENTS

2 tablespoons olive oil
 1/2 pound mushrooms, thinly sliced
 1/2 cup Port wine
 1 cup brown stock
 6 tablespoons unsalted butter
 Salt and freshly ground pepper, to taste

METHOD

- 1 In a saucepan over medium-high heat, add olive oil.
- 2 Add mushrooms and continue to sauté for 3 to 4 minutes.
- 3 Pour in Port and reduce by half. Add stock and reduce just until the sauce thickens slightly.
- 4 Whisk in butter and season with salt and pepper to taste.
- 5 Keep warm.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Grilled Chicken Breast Panini with Artichokes and Sundried Tomato Pesto

4 Servings

INGREDIENTS

4 medium boneless skinless chicken breasts, trimmed of fat
 2 tablespoons lemon juice
 6 tablespoons olive oil
 1/2 teaspoon fresh thyme leaves
 2 cloves garlic, minced
 1 pinch kosher salt
 1 pinch coarse ground pepper
 1/2 cup sundried tomato pesto
 1 can artichoke hearts, slice thin vertically
 4 ounces chevré (goat) cheese
 1 cup mixed baby lettuces
 1 large loaf Italian bread

METHOD

- 1 Place chicken breasts in a bowl. Add lemon juice, oil, thyme, garlic, salt and pepper. Marinate refrigerated for at least 1 hour.
- 2 Set your Hinge Selector to FLOAT and the adjustable temperature control to 425° and allow your Tri-Grill to preheat until the green ready light illuminates.
- 3 Add chicken breasts, 2 at a time, and cook for 6 minutes or until cooked through. Remove and place on a cutting board. Slice into 1/2-inch thick strips diagonally.
- 4 Cut Italian loaf in half lengthwise, and then cut into two pieces.
- 5 Spread the inside of both sandwiches with sundried tomato pesto. Stack the artichoke hearts and goat cheese inside of sandwiches. Top with grilled chicken slices. Add the lettuces and grill each half of sandwich in Tri-Grill for 3-5 minutes.
- 6 Cut each sandwich half in half diagonally, serve warm.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Beef Saté with Spicy Sichuan Sauce

6 servings, 24 skewers

INGREDIENTS

3/4 pound New York Strip or filet steak, trimmed	
<i>Marinade:</i>	<i>Sichuan Sauce:</i>
1/2 cup soy sauce	6 tablespoons unsalted butter, divided
1 tablespoon honey	2 cloves blanched garlic, finely chopped
1 teaspoon chili flakes	1 whole green onion, finely chopped
1/2 teaspoon ground cumin	1 cup chicken stock
1/2 teaspoon turmeric	1/4 cup soy sauce
	1 teaspoon chili flakes

METHOD

- 1 Cut steaks into 24 3x1-inch strips, each weighing about 1/2 ounce. Using 24 6-inch bamboo skewers, stick a skewer into each strip lengthwise and arrange on a large platter or baking pan. Refrigerate until needed.
- 2 Prepare marinade: In a small bowl, combine 1/2 cup soy sauce, honey, 1 teaspoon chili flakes, cumin and turmeric. Pour over meat, turning to coat all sides. Let marinate, unrefrigerated, about 15 minutes.
- 3 Set your Hinge Selector to FLOAT and the adjustable temperature control to 425° and allow your Tri-Grill to preheat until the green ready light illuminates.
- 4 Prepare the sauce: In a small skillet, melt 2 tablespoons of butter. Add garlic and green onion and sauté over medium-high heat for 2 minutes. Add chicken stock, 1/4 cup soy sauce and 1 teaspoon chili flakes, cooking for 1-2 minutes longer. Strain into a clean pan and whisk in remaining 4 tablespoons of butter. set aside and keep warm.
- 5 Grill steak skewers in Tri-Grill for about 4 minutes.

PRESENTATION

Pour the sauce into a small bowl and set in the center of a large serving platter. Arrange skewers around bowl and serve immediately.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Chicken Saté with Mint Vinaigrette

6 servings, 24 skewers

INGREDIENTS

2 boneless skinless chicken breasts (5 ounces each), sliced into 12 strips each

Marinade:

1 1/2 teaspoons curry powder
1 teaspoon fresh ground pepper
1/2 teaspoon salt
1/2 teaspoon ground cumin
2 tablespoons peanut oil

Mint Vinaigrette:

2 large egg yolks, beaten
1/4 cup rice wine vinegar
2 tablespoons fresh mint, finely chopped
1 tablespoon soy sauce
1/2 teaspoon ground coriander
1/2 cup peanut oil
1/4 teaspoon salt
1/4 teaspoon fresh ground pepper

METHOD

- 1 Cut the chicken breasts into 12 - 3 x 1 inch strips lengthwise. Thread a 6-inch skewer into each chicken strip lengthwise and arrange on a large platter or baking tray.
- 2 Prepare the marinade: In a small bowl, combine curry powder, pepper, salt, and cumin. Spoon 2 tablespoons peanut oil over chicken strips, turning to coat well, then sprinkle dry ingredients on both sides. Marinate for 1 hour, refrigerated.
- 3 Prepare the vinaigrette: In a food processor or blender, combine egg yolks, vinegar, mint, soy sauce and coriander. With motor running slowly, pour in 1/2 cup peanut oil and blend until smooth. Transfer to a bowl. Season with salt and pepper and refrigerate, covered, until needed.
- 4 Set your Hinge Selector to FLOAT and the adjustable temperature control to 425° and allow your Tri-Grill to preheat until the green ready light illuminates.
- 5 Grill half the skewers at a time in the Tri-Grill for 2 minutes. Repeat with remaining skewers.

PRESENTATION

Pour the vinaigrette into a small bowl. Arrange the skewers around the bowl and serve immediately. Let your guests serve themselves.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Chicken with Garlic and Parsley

2 servings

INGREDIENTS

1 whole chicken, approximately 2 pounds
1 small head of garlic, separated and peeled
1/4 cup Italian parsley leaves, chopped
1/4 teaspoon kosher salt
1/4 teaspoon fresh ground pepper
2 tablespoons unsalted butter
Juice of 1 medium lemon

METHOD

- 1 Set your Hinge Selector to FLOAT and the adjustable temperature control to 425° and allow your Tri-Grill to preheat until the green ready light illuminates.
- 2 Halve and bone chicken completely, leaving the first wing joint intact.
- 3 In a small saucepan, blanch garlic cloves in boiling water for 1 minute. Drain. Cut garlic into paper thin slices. Toss in a small bowl with parsley, salt and pepper.
- 4 Stuff half of the garlic mixture into the pockets under the skin of the chicken breasts and thighs.
- 5 Place the butterflied chicken in the Tri-Grill. Lower lid and grill the chicken for 15 minutes, or until cooked through.
- 6 Heat butter in a sauté pan. Sauté remaining garlic mixture in butter for several minutes. Add lemon juice and season with salt and pepper to taste.

PRESENTATION

Divide chicken in half and place on two preheated plates. Top with sauteed garlic and parsley. Serve with fresh vegetables cooked al dente.

Recipe Courtesy Wolfgang Puck

Cuban Sandwich

2 Servings

INGREDIENTS

1 loaf Cuban bread (Italian bread may be substituted)
 1/4 pound roast pork-sliced
 1/4 pound boiled or maple glazed ham-sliced
 1/4 pound Swiss cheese
 4 tablespoons mayonnaise
 2 tablespoons honey Dijon mustard
 4 dill pickles-sliced lengthwise

METHOD

- 1 Set your Hinge Selector to FLOAT and the adjustable temperature control to 425° and allow your Tri-Grill to preheat until the green ready light illuminates.
- 2 Slice bread loaf lengthwise, trim ends.
- 3 Spread both sides of loaf with 3 tablespoons of mayonnaise and 2 tablespoons of honey Dijon mustard.
- 4 Layer cheese, pork, ham & pickle slices on one slice of bread. Cover with second Slice Brush both top and bottom portions with the remaining 1 tablespoon of mayonnaise.
- 5 Slice in half and place in pre-heated Tri-Grill.
- 6 Grill For 5-7 minutes or until the bread is crispy and the cheese has melted.
- 7 Serve immediately.

Buffalo Chicken Panini

4 Servings

INGREDIENTS

8 Slices soft white bread or one Baguette cut into 4
 2 tablespoon mayonnaise
 4 tablespoons Blue cheese dressing
 2 tablespoon Crystal hot sauce (more or less to your liking)
 2 Fried chicken breasts, de-boned and shredded
 1/2 cup shredded mozzarella

METHOD

- 1 Set your Hinge Selector to FLOAT and the adjustable temperature control to 425° and allow your Tri-Grill to preheat until the green ready light illuminates.
- 2 Use mayonnaise to butter the sliced bread on one side.
- 3 Lay mayo side down onto plastic wrap.
- 4 In a mixing bowl stir blue cheese dressing and hot sauce together.
- 5 Add shredded fried chicken and divide between the 4 slices of bread.
- 6 Top with some mozzarella.
- 7 Top with remaining bread, mayo side up.
- 8 Place assembled sandwiches onto Tri-Grill and grill until golden brown, approximately 4 minutes.
- 9 Serve immediately.

Recipe courtesy Marian Getz

Cream Cheese and Jelly Panini's

Serves 4

INGREDIENTS

8 slices soft white bread
2 tablespoon soft butter
1 4 oz package cream cheese
4 tablespoons jelly (use your favorite kind)

METHOD

- 1 Set your Hinge Selector to FLOAT and the adjustable temperature control to 425° and allow your Tri-Grill to preheat until the green ready light illuminates.
- 2 Butter the sliced bread on one side.
- 3 Lay cut side down onto plastic wrap.
- 4 Soften cream cheese in a small bowl in the microwave for about 20 seconds or until soft.
- 5 Spread cream cheese on unbuttered sides of all 8 slices of bread
- 6 On 4 slices, spread the jelly on top of the cream cheese not quite to the edges.
- 7 Top with remaining bread, cream cheese side down.
- 8 Place assembled sandwiches onto Tri-Grill and grill until golden brown.

Recipe courtesy Marian Getz

Grilled Reuben Sandwich

Serves 1

INGREDIENTS

2 slices marble rye bread
1 teaspoon mayonnaise
1/4 pound Pastrami or Corned Beef - Sliced thin
1 slice Swiss cheese
2 tablespoons sauerkraut - drained
1 teaspoon thousand island salad dressing
1 teaspoon dijon mustard - optional

METHOD

- 1 Set your Hinge Selector to FLOAT and the adjustable temperature control to 425° and allow your Tri-Grill to preheat until the green ready light illuminates.
- 2 Spread the mayonnaise on the outsides of the marble rye bread, place them mayonnaise side down on a cutting board covered with plastic wrap.
- 3 Place the pastrami or corned beef on one slice of bread, top with the sauerkraut and salad dressing, then top with cheese.
(If you choose to use the Dijon mustard, spread it on the bottom slice of bread before placing meat on it.)
- 4 Place onto Tri-Grill and grill for approximately 4 minutes or until golden brown.
- 5 Remove from Tri-Grill and allow to cool for several minutes before cutting with a sharp knife.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Monte Cristo Sandwich

INGREDIENTS

2 slices challah or white bread – in 1-inch slices
1/4 pound lean ham – shaved
1/4 pound turkey breast – shaved
2 slices Swiss cheese
2 large eggs – beaten
1 teaspoon water

METHOD

- 1 Set your Hinge Selector to FLOAT and the adjustable temperature control to 425° and allow your Tri-Grill to preheat until the green ready light illuminates.
- 2 Begin assembling sandwich. Place ham on one slice of bread, add a slice of cheese, then top with turkey and another slice of cheese.
- 3 Beat the eggs and water together in a bowl.
- 4 Soak the sandwiches in egg mixture. You may have to flip once depending on the size of the bowl.
- 5 Place sandwich in Tri-Grill.
- 6 Grill for 4 minutes.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Panini S'mores Dessert Sandwiches

Serves 4

INGREDIENTS

8 Slices pound cake (store bought is fine)
2 teaspoons soft butter
2 graham crackers crumbled
1 cup chocolate chips
1/2 cup marshmallow fluff
Powdered sugar for dusting

METHOD

- 1 Set your Hinge Selector to FLOAT and the adjustable temperature control to 425° and allow your Tri-Grill to preheat until the green ready light illuminates.
- 2 Butter the sliced pound cake on one side.
- 3 Lay cut side down onto plastic wrap.
- 4 Spread all 8 slices on unbuttered side with marshmallow fluff.
- 5 Sprinkle graham cracker crumbs onto 4 slices; top with chocolate chips.
- 6 Top with remaining pound cake, marshmallow fluff side down, and butter side up.
- 7 Place the 4 sandwiches onto the grill.
- 8 Grill until golden.
- 9 Sprinkle with powdered sugar.

Recipe courtesy Marian Getz

Stuffed French Toast

INGREDIENTS

1 loaf Raisin Nut Bread, or Challah (sliced into 2-inch thick slices)
 8 teaspoons cream cheese
 4 teaspoons strawberry jam
 4 large eggs
 1/2 cup cream
 1 teaspoon sugar
 1 teaspoon cinnamon
 Powdered sugar for dusting

METHOD

- 1 Set your Hinge Selector to FLOAT and the adjustable Hinge Selector to FLOAT and the adjustable temperature control to 425° and allow your Tri-Grill to preheat until the green ready light illuminates.
- 2 With the tip of a sharp knife, cut a horizontal pocket into each slice of bread, about 3 inches long.
- 3 Spread the inside of each pocket with 2 teaspoons of cream cheese.
- 4 Spread the inside of each pocket with the jam.
- 5 Beat the eggs, cream, sugar and cinnamon.
- 6 Soak the French toast well in egg mixture.
- 7 Place French toast on the Tri-Grill and grill for 4 minutes.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Tri-Grill Grilling Chart

FLOAT Mode Only

Ingredients	Temp	Minutes
BEEF		
Fajita steak - thin strips	425	2
Flank/ skirt steak 1lb, 1" thick medium cooked	425	5 - 7
Hamburgers - 1" thick medium	425	4 - 5
Hot dogs - Jumbo	425	5
NY strip steak boneless - 3/4" thick medium	425	4 - 5
PORK		
Bacon strips medium thickness	425	3
Breakfast sausage 1" thick slices	425	5
Brown and serve sausage frozen links	425	4 - 5
Ham & brie - 1" thick	425	2 - 3
Hot dogs - Jumbo	425	5
Keilbasa/smoked 1" thick	425	4
Pork chops 1" bone in	425	15 - 18
Pork chops 1" boneless	425	8 - 10
Pork chops(stuffed) 1" thick	425	5
POULTRY		
Boneless butterflied chicken (max 2.5 lbs)	425	15 - 18
Chicken breast boneless (4 oz each)	425	4 - 6
Cornish game hen butterflied 1lb	425	8 - 10
Frozen chicken breast 4 oz.	425	8
Turkey burgers - 1" thick	425	6 - 8
SEAFOOD		
Perch fillet - 3/4" thick - skin-on	425	3 - 4
Salmon steak - 1.5" thick medium rare	425	5
Salmon steak - 1.5" thick well done	425	7
Sea scallops (jumbo) 1lb 1" thick	425	2
Shrimp - peeled deveined (16 -20)	425	2 - 3
Swordfish 1" thick steak for well	425	6
VEGETABLES		
Asparagus spears 1lb medium spears	425	3 - 4
Eggplant - sliced rounds - 1" thick	425	4 - 6
Onions sliced 1/2" slices	425	3
Peppers julienned 3" strips	425	2
Portabello mushroom 1/2" slices	425	2
Red bell peppers - halved - top & bottom sliced off, seeded	425	4 - 6
Spanish onions - sliced - 1/2" thick	425	2 - 3
Zucchini - sliced lengthwise - 1/2" thick	425	3 - 4

Tri-Grill Grilling Chart

FLAT Mode Only

Meat	Time/Temp.	Doneness Test	Helpful Hints
BEEFSTEAKS			
T thick 3/4" thick	10 - 15 min. MAX	Medium rare - 145° Medium - 160° Well done - 170°	Slash fat around edge to prevent curling (avoid cutting into meat).
BURGERS			
(3/4" thick) Hamburgers	14 - 16 min. 400°	Medium (160°) or Until no longer pink	
Turkey burgers	15 - 20 min. 400°	in center	
PORK CHOPS			
Rib and loin 1/2" thick 3/4" thick	10 - 12 min. 12 - 15 min. 12 - 15 min. 350°	Until slightly pink in center or 160°.	Slash fat around edge to prevent curling (avoid cutting into meat).
PORK RIBS			
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°	
SAUSAGE LINKS			
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.
CHICKEN PIECES			
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	

Tri-Grill Grilling Chart

FLAT Mode Only

Meat	Time/Temp.	Doneness Test	Helpful Hints
SHRIMP			
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
FISH			
Whole, drawn and scaled	10 min. per 1/2" thick 350°	Until fish flakes easily with fork (160°) vegetable	Measure fish at thickest point. Brush all fish lightly with oil before grilling and twice while grilling to retain moisture.
Steaks, 3/4" thick oil	15 - 20 min. 350°	Until fish flakes easily with fork (160°)	Brush grill lightly with vegetable oil before grilling.
Filletts	10 min. per 1/2" thick 350°	Until fish flakes easily with fork (160°)	If filletts have skin, grill skin sides up first.

Note: when cooking on both LOWER and UPPER plates in FLAT mode, ensure that your food is spread evenly amongst both plates. Always place the food with the longest cooking time on the LOWER plate. When cooking on one plate, only use LOWER plate.

Tri-Grill Griddle Chart

FLAT Mode Only

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 (or see chart below). Preheat the griddle until the READY 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	350°
Pancakes	4 - 6	350°
Breakfast sausage links	3 - 6	350°
Canadian bacon	15 - 20	350°
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	350°

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.

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