



reversible  
grill/griddle

instruction and recipe booklet

STYLE #18007



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## IMPORTANT SAFEGUARDS

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

1. Read all instructions. Then save for future reference.
2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
3. To protect against electrical shock, do not immerse cord or plugs or temperature control probe in water or other liquids.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Close supervision is necessary when any appliance is used by or near children.
6. 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.
7. 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.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors or for commercial purposes.
10. Do not let cord hang over the edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Always unplug the Reversible Grill Griddle before attempting to move it.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. Always attach temperature control probe to appliance first, then plug cord in the wall outlet. To disconnect, turn temperature control probe to OFF, then remove plug from wall outlet.
15. Do not use appliance for other than intended use.
16. Do not cut on the Reversible Grill Griddle surface.
17. Do not leave this appliance unattended during use.
18. Do not clean with metal scrubbing pads. Pieces can break off the pad and short electrical parts, creating the possibility of an electrical shock.
19. Do not use any metal utensils on the non-stick surface.
20. Do not allow this Reversible Grill Griddle to come into contact with any flammable materials (e.g. paper, walls, draperies, towels, chemicals, etc.).
21. Do not operate in the presence of explosive and/or flammable fumes.
22. This Reversible Grill Griddle is intended for household use/domestic use only and not for commercial or industrial use.

**SAVE THESE INSTRUCTIONS.**

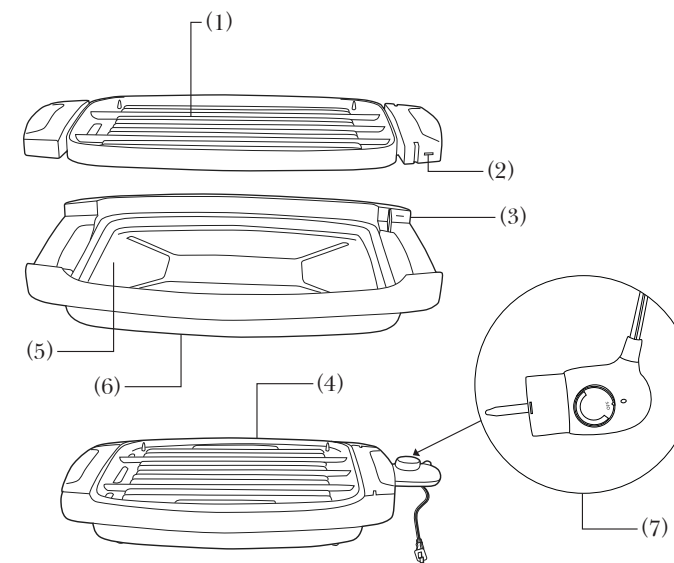
## other consumer safety information

**CAUTION:** Hot surfaces. This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

**CAUTION:** This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately unplug the cord. Then remove the temperature control probe. Do not use or attempt to repair the malfunctioning appliance.
4. This Reversible Grill Griddle is intended to be used either on the ribbed grill side or the flat griddle side in any one cooking session. If both cooking sides of the plate are to be used, allow adequate time between uses for the Reversible Grill Griddle cooking plate to cool down completely.

## parts & features



*\* Product may vary slightly from illustration.*

1. Non-Stick Reversible Grill/Griddle Plate
2. Handle Notch
3. Base Tab (handle notch fits into base tab)
4. Grease Drains
5. Drip Tray
6. Base
7. Temperature Control Probe with ON Indication Light

## assembly & use

### Temperature Control Probe

1. The temperature control probe is the nerve center and brain of the electric Griddle. Treat it carefully. Dropping or banging it could change its calibration and make the temperature settings inaccurate.
2. Rotate the dial to select the temperature as called for in the recipe.
3. The indicator light on the temperature control probe will illuminate as soon as the dial is rotated. The light will go out once the selected temperature has been reached.  
Probe Temperature Ranges:  
WARM: 0°F - 178°F  
LOW: 178°F - 268°F  
MED: 268°F - 358°F  
HIGH: 358°F - 448°F
4. Allow the Reversible Grill Griddle to cool before removing the temperature control probe.
5. To clean the temperature control probe, simply wipe down with a soft, damp cloth. Make sure you dry it thoroughly before using again.

*Note: The temperature control probe is not submersible.*

**CAUTION:** Use the temperature control probe supplied with this Reversible Grill Griddle only. The use of any other temperature control probe may cause fire, electric shock, or injury.

*Warning: Make sure the grill griddle plate is inserted and locked into the base before inserting the temperature control probe.*

### Notes on the Plug

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

### Notes on the Cord

The provided short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product. Always plug directly into a wall outlet/receptacle.

### Plasticizer Warning

**CAUTION:** To prevent plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

### Electric Power

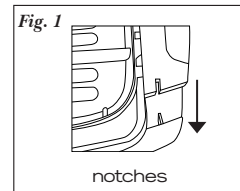
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

### Before First Time Use

1. Carefully unpack the Reversible Grill Griddle and remove all packaging materials.
2. Place the base on a clean, flat working surface. Be sure the sides and back of the assembled Grill Griddle are at least 4 inches away from any walls, cabinets, or objects on the counter or table.

*Note: Some countertop and table surfaces, such as Corian® and other surfaces, are not designed to withstand the prolonged heat generated by this Grill Griddle. We recommend placing a hot pad or trivet under the Reversible Grill Griddle beforehand to avoid possible damage to the surface.*

3. Insert the drip tray into the base cutout. Make sure the drip tray is level and secure before adding the double-sided cooking plate.
4. Before first use, see Care & Cleaning Instructions on p. 12 and Hints For Care and Use of Non-Stick Surface on p. 9 of this instruction manual.
5. Before cooking on the Reversible Grill Griddle for the first time, wash both sides of the grill griddle plate in mild dishwashing soap, wipe and allow to dry.
6. Grasping the large cool-touch handles, flip the Reversible Grill Griddle with the desired cooking plate on top.
7. Note the two notches in each of the handles. When assembling the grill griddle plate, these notches will fit and lock over the two tabs in the base. (See Figure 1.)
8. Turn the temperature control knob on probe to OFF position. OFF is between WARM and HIGH on the dial (the indicator light will be off.) The reversible grill/griddle is on when dial is turned to warm and the indicator light is on.
9. Insert the temperature control probe securely into the Reversible Grill Griddle's control probe socket, located under the handle opposite the grease drains.
10. The Reversible Grill Griddle is now ready for use.



*Warning: Improper assembly of the Reversible Grill Griddle and the base could result in personal injury and possible damage to property. Make sure both of the handle notches are properly inserted and fit securely in place over the base tabs before inserting the temperature control probe.*

### Hints For Care and Use of Non-Stick Surface

- To avoid scratching the non-stick surface, do not stack objects on the grill or griddle cooking plates.
- Use medium to low heat for best cooking results. Very high temperatures can cause discoloration and shorten the life span of any non-stick surface. If higher temperatures are necessary, preheat on medium heat for a few minutes.
- Use only nylon, plastic, or wooden utensils with care to avoid scratching the non-stick surface. Never cut food on the grill or griddle plate.
- Remove stubborn stains with a plastic scouring pad and mild dish washing liquid; DO NOT USE STEEL WOOL as it will damage the non-stick surface of the cooking plates.

### Operating Instructions

1. Make sure the drip tray is level and secure before adding the double-sided cooking plate.
2. Grasping the large cool-touch handles, flip the Reversible Grill Griddle with the desired cooking plate on top.
3. Note the two notches in each of the handles. When assembling the Reversible Grill Griddle plate, these notches will fit and lock over the two tabs in the base. (See Figure on p. 8.)
4. Turn temperature control dial to the OFF position. OFF is between WARM and HIGH on the dial (the indicator light will be off.) The reversible grill/griddle is on when dial is turned to warm and the indicator light is on.
5. Insert the temperature control probe securely into the Reversible Grill Griddle's control probe socket.
6. Plug cord into any standard 120V AC wall outlet.
7. Preheat the Reversible Grill Griddle for approximately 5 minutes before cooking. To preheat, turn the temperature control to desired temperature. The power ON indicator light on the temperature control probe will illuminate as soon as the dial is rotated. The light will go out once the selected temperature has been reached.

*Important: Always plug cord into grill griddle first, then into wall outlet.*

8. Add food to the cooking plate. Rotate the temperature control dial and cook according to the recipe.

*NOTE: During cooking, the power ON indicator light will go on and off indicating that the Reversible Grill Griddle is maintaining proper temperature.*

**CAUTION:** Both grill and griddle surfaces are extremely hot during use. Always wear protective oven mitts to prevent burns and/or personal injury.

9. When cooking bacon or foods containing lots of grease:

- While cooking, it may be necessary to use a heat-proof plastic spatula or wooden spoon to guide grease and drippings from the food to the drain holes in the cooking plate.
- Wearing protective oven mitts, grasp the cool-touch handles and lift the Reversible Grill Griddle plate up and away from the drip tray. Check the drip tray to make sure it is not full.
- If it is less than  $\frac{3}{4}$  full, then replace the cooking plate and continue cooking.
- If the drip tray is more than  $\frac{3}{4}$  filled, discontinue cooking and allow adequate time for the drip tray to cool down completely.
- When drip tray contents has cooled, remove drip tray; empty contents and rinse in hot water. See Notes on the Proper Disposal of Grease and Oil and Care & Cleaning Instructions for detailed instructions.

**CAUTION:** Do not leave appliance unattended during use!

**CAUTION:** The Reversible Grill Griddle plate is hot and retains heat for some time. It is not recommended that the unit be lifted or the plate be reversed during cooking. Allow the unit and the plate to cool completely before moving or using the reverse side of the cooking plates.

10. When cooking has been completed, turn the temperature control to the OFF position. The indicator light on the temperature control probe will turn off.

11. Unplug cord from wall outlet. Let the Reversible Grill Griddle cool completely.

14. Remove temperature control probe from the Reversible Grill Griddle.

15. Follow the Care & Cleaning Instructions described in this instruction manual.

*NOTE: In many cases, depending on the recipe or the desired final cooking result, either the ribbed grill or flat griddle cooking plate may be used.*

#### User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

#### Notes on the Proper Disposal of Grease and Oil

**CAUTION:** To avoid burns or personal injury, after cooking, always make sure the used grease or oil in the drip tray is cool prior to disposal.

1. An empty coffee can, empty plastic food container with a tight-fitting lid are safe containers and are ideal for used grease and oil disposal.
2. Carefully pour used grease or oil into the container.
3. Discard the filled container with the trash.
4. Replace cleaned and dry drip tray into the base cutout for the next use.

## care & cleaning

**CAUTION:** Do not immerse the cord, plug or temperature control probe in water or any other liquid.

**CAUTION:** To avoid accidental burns, allow your Reversible Grill Griddle to cool thoroughly before cleaning.

1. When cooking is completed, turn the temperature control to the OFF position. The indicator light on the temperature control probe will turn off.
2. Unplug cord from wall outlet. Let the Reversible Grill Griddle cool completely before moving or cleaning.
3. Remove temperature control probe from Reversible Grill Griddle.

**CAUTION:** The probe may become hot after use. Allow to cool before handling.

4. If necessary, wipe temperature control dial and probe with a damp, soft cloth. Dry temperature control probe completely. Set aside.

**CAUTION:** Never submerge the temperature control probe in water or other liquids.

5. Remove the cooled drip tray; empty contents. See Notes on the Proper Disposal of Grease and Oil described previously in this instruction manual.
6. Wash the Reversible Grill Griddle, drip tray and base in soapy water; rinse and dry thoroughly.
7. The Reversible Grill Griddle cooking plate and base are dishwasher safe.
8. To wash by hand, immerse grill griddle cooking plate, drip tray and base, in hot, sudsy water. Clean thoroughly using a sponge or soft cloth. Rinse in hot water. Dry completely.

**CAUTION:** Probe and probe receptacle must be completely dry before use.

9. For stubborn food particles, loosen with a plastic cleaning pad. Avoid hard scouring of the non-stick finish as this may cause surface scratches. Do not use steel wool, scouring pads, or abrasive cleaners on any part of the Reversible Grill Griddle.

### Storing Instructions

- Unplug unit and allow to cool.
- Never store the Reversible Grill Griddle while it is hot or still plugged in.
- Clean the double-sided grill griddle plate, drip tray and base thoroughly before storing.
- Always store the cleaned drip tray in the base cutout. Store the Reversible Grill Griddle fully assembled. Store the temperature control probe in a convenient place so that it is readily available for use.
- To avoid scratching the non-stick surface, do not stack objects on the Reversible Grill Griddle.
- Store the clean Reversible Grill Griddle in its box or in a clean, dry place.
- Make sure the drip tray is level and secure before adding the double-sided cooking plate.



## warranty & customer service

**What does your warranty cover?** Any defect in material or workmanship.

**For how long after the original purchase?** Two years.

**What will we do?** Provide you with a new one.

### How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest Kohl's store or call Customer Assistance at 1-877-342-4337 (1-877-34-CHEFS).

### What is not covered by your warranty?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

### How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- Kohl's, Food Network and the product manufacturer expressly disclaim all responsibility for special, incidental and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you.

If you have a claim under this warranty, please call our Customer Assistance number. For faster service, please have the model, type and series numbers ready for the operator to assist you. These numbers can be found on the bottom of your appliance.



This grill/griddle was designed for cooks, by cooks. We took all the features we loved from all the grills and griddles we've used over the years and put them together to make this one. We love it, and we hope you will too.

This is perfect for everything from breakfast to dinner – its size makes it ideal for cocktail parties and entertaining, too.

Here's how to get the most out of your grill/griddle:

- Use the grill surface for everything from burgers and salmon to chicken breasts, pork chops, or even toast.
- For perfect cross-hatched grill marks, place the food on the grill, then don't move it till it's marked. Then, rotate it 90 degrees and finish grilling.
- For a golden outside and a perfectly-cooked inside, preheat your grill before adding food.
- Let food rest for a couple minutes after it comes off the heat to keep it juicy.
- The griddle surface is great for breakfast, or for quick snacks like quesadillas or grilled cheese.
- When you're making pancakes, if a drop of water dances across the surface, it's hot enough to go. Don't press down on them while they're cooking; it'll toughen them. They're ready to flip when you start to see bubbles on the top surface.

The recipes on the next few pages will put you well on the way to grill/griddle success.

### crab cakes with chipotle sauce



- 4 tablespoons unsalted butter
- ¼ cup minced onion
- 1 rib celery, minced
- 1 clove garlic, minced
- 1½ teaspoons kosher salt
- 1 pound lump crabmeat, cleaned
- 1 large egg
- ¼ cup heavy cream
- ½ teaspoon grated lemon zest
- 2 tablespoons freshly squeezed lemon juice
- 1 tablespoon whole-grain mustard
- 1 tablespoon minced flat-leaf parsley
- 1 tablespoon minced fresh dill
- ¾ teaspoon hot pepper sauce
- Freshly ground black pepper
- ½ cup cracker meal, plus for coating

*Sauce:*

- 1 cup mayonnaise
- 1 canned chipotle en adobe, with sauce, minced

1. Melt 1 tablespoon butter in a small skillet over medium heat. Add onion, celery, garlic, and ½ teaspoon salt and cook until soft, about 5 minutes; cool. In a large bowl, gently fold vegetables with crab.
2. Lightly beat egg with cream, lemon zest, lemon juice, mustard, herbs, hot sauce, remaining 1 teaspoon salt, and pepper to taste. Gently toss egg mixture with crab. Stir in ½ cup cracker meal. Shape into 1½" patties. Place them on a lined baking sheet, cover, and refrigerate 1 hour.
3. Whisk mayonnaise with chipotle and refrigerate.
4. Preheat grill griddle on medium with griddle side up.
5. Put some cracker meal in a rimmed plate and lightly pat crab cakes in meal to coat both sides. Brush griddle with half remaining butter. Cook crab cakes until golden brown, about 6 minutes per side, adding more butter as needed. Serve with chipotle sauce.

Makes 12 small cakes.

### indoor-grilled arctic char with fennel & orange

*Salad:*

- ½ medium red onion, thinly sliced
- ¾ teaspoon kosher salt, plus additional for seasoning
- 2 medium fennel bulbs (about 1½ pounds), trimmed and halved through the core
- 2 to 3 tablespoons basil-flavored olive oil
- 1 tablespoon white wine vinegar
- 2 navel oranges
- Freshly ground pepper

*Arctic Char*

- 4 5-ounce arctic char fillets
- 2 tablespoons olive oil
- Kosher salt
- Freshly ground pepper
- 3 tablespoons dry English-style mustard
- 3 tablespoons honey
- 1 tablespoon water

*Salad:*

1. Soak the onion in salted ice water for 10 minutes.
2. Meanwhile, thinly slice the fennel lengthwise, using a mandoline if you have one. Put the fennel in a serving bowl and toss with ¾ teaspoon salt, olive oil, and vinegar. Trim all of the peel and white pith from the oranges, halve them top to bottom, and slice into thin half-moons. Add the oranges to the fennel. Drain the onion, pat dry, and add it to the salad; season with salt and pepper to taste and toss.

*Fish:*

1. Heat grill over high heat. Brush the arctic char lightly with the olive oil and season both sides with salt and pepper to taste. Lay the fillets skin side up on the grill and grill for 5 minutes.
3. Transfer fish to a platter and let it rest for a couple minutes to finish cooking. Serve with the fennel salad and honey mustard sauce.

*Honey-Mustard Sauce:*

- Whisk mustard, honey, and water in a small bowl until smooth.

Makes 4 servings.

## grilled chicken and mango salad with ginger dressing

1 tablespoon freshly squeezed lemon juice  
1 tablespoon honey  
1 teaspoon peeled grated fresh ginger  
4 (about 1½ pounds) boneless, skinless chicken breasts  
5 tablespoons extra-virgin olive oil  
Kosher salt and freshly ground black pepper, to taste  
8 cups mesclun salad greens  
1 ripe mango, peeled and cut into bite-size chunks

1. Put lemon juice, honey and ginger in blender. Blend and gradually pour in olive oil to make a smooth, slightly thick dressing.
2. Heat grill over high heat. Brush chicken with 1 tablespoon olive oil; season with salt and pepper to taste. Lay chicken smooth-side down on grill and cook until edges turn opaque, about 6 minutes. Turn the chicken over and cook until firm to the touch, about 6 minutes more. Transfer to a cutting board and let rest 5 minutes.
3. Slice chicken and toss with greens along with the mango and dressing. Divide among plates and serve.

Makes 4 servings.



## pancakes

1½ cups all-purpose flour  
3 tablespoons sugar  
1 tablespoon baking powder  
½ teaspoon fine salt  
Pinch freshly grated nutmeg (optional)  
2 large eggs, at room temperature  
1¼ cups milk  
Dash vanilla extract (about ¼ teaspoon)  
4 tablespoons unsalted butter  
Canola oil or other neutral tasting oil, for cooking pancakes

Preheat oven to 200°F.

1. Whisk together the flour, sugar, baking powder, salt, and nutmeg if using, in a large bowl.
2. In another bowl, beat the eggs. Whisk in about half the milk and the vanilla.
3. In a small pan over low heat, melt the butter with the remaining milk, stirring occasionally. Remove from heat. Stir or whisk into the egg mixture.
4. Pour the wet ingredients into the dry ingredients and whisk just until a thick batter forms (a few lumps are OK).

5. Heat griddle over medium to medium-high heat. If using a cast-iron skillet or an older griddle, brush with canola oil to keep the pancakes from sticking. Keeping the skillet at medium to medium-low heat, ladle about ¼ cup (for small pancakes) to ⅓ cup (for large pancakes) of the batter onto the skillet. Make 1 or 2 more pancakes, spacing them evenly apart. Cook until bubbles break the surface of the pancakes and the undersides are golden brown, about 2 minutes. Slip the spatula under the pancakes and flip, cook about 1 minute more. Serve immediately or transfer to a platter and keep warm in the oven. Repeat with the remaining batter.

*Upgrades:*

*When the pancake is brown on one side, and the top surface is almost all covered with bubbles, sprinkle in about 2 teaspoons mini chocolate chips, nuts, about 1 tablespoon of thinly sliced bananas, whole blueberries, grated apple, or your other favorite add-in. Flip pancake gently, and continue cooking on the other side until the pancake is cooked through, about 2 minutes.*

Makes about 8 large or 12 small pancakes.



## blueberry-maple syrup

1 cup blueberries  
¼ cup maple syrup  
1 cinnamon stick  
1 tablespoon unsalted butter  
1 teaspoon lemon juice

Toss the blueberries with maple syrup in a small saucepan. Add cinnamon stick and cook over high heat, stirring occasionally, until the mixture boils and the blueberries just start to pop, about 5 minutes. Remove from the heat, discard the cinnamon stick, and stir in the butter and lemon juice. Serve warm.

Makes 1 cup.

## asparagus, bacon & goat cheese quesadilla

½ pound thick cut bacon (about 8 slices)  
1 pound pencil asparagus, trimmed  
4 ounces fresh goat cheese  
4 10-inch flour tortillas  
Kosher salt and freshly ground black pepper,  
to taste  
Unsalted butter (optional)

1. Preheat the griddle to medium-high and cook the bacon until crisp, about 10-12 minutes. Transfer bacon to a paper towel lined plate.
2. Place asparagus on the griddle and season with salt and pepper. Cook until bright green and tender, about 5-7 minutes.
3. Spread a thin layer of cheese over 2 tortillas and put them on the griddle. Place 2 slices of bacon and 4 or 5 asparagus spears over half of the tortilla then fold the tortilla in half over the asparagus and press slightly. Cook until golden brown, about 3 minutes on each side, adding butter, as desired if using. Repeat with the remaining tortillas. Cut into wedges and serve immediately.

Makes 4 servings.

## sweet & spicy shrimp tacos

1½ pounds medium shrimp  
(21-25 count), peeled, deveined,  
tails removed  
2 tablespoons light brown sugar  
3 tablespoons chili powder blend  
1 teaspoon ground cumin  
1 teaspoon smoked sweet paprika  
¼ cup extra-virgin olive oil  
Kosher salt and freshly ground black pepper  
to taste  
12 6" corn tortillas  
¼ head of green cabbage, cored  
and shredded  
¼ cup Mexican crema or sour cream  
1 bunch fresh cilantro leaves  
2 limes, zest removed and lime  
cut into wedges  
1 tablespoon butter (optional)

1. Combine sugar, chili powder, cumin, paprika, and lime zest together in a bowl. Put 2 teaspoons of the dry rub into a medium bowl and set aside. Place the shrimp into a re-sealable bag along with the olive oil and remaining dry rub. Shake the shrimp around to coat evenly. Refrigerate for 15-25 minutes.
2. Preheat the grill to high, then heat the corn tortillas on the grill until toasted, about 1 minute per side. Transfer to a plate and wrap with foil to keep warm.
3. Stir the Mexican crema into the reserved dry rub and stir in the cabbage. Season to taste with salt and pepper.
4. Season the shrimp with salt and grill the shrimp on both sides until caramelized, about 2 minutes per side. Remove the shrimp to a cutting board and slice in half from tail to head.
5. To serve, fill a warm corn tortilla with the cabbage, shrimp, cilantro leaves, and squeeze lime juice over top.

Makes 6 servings.

## turkey burger with wasabi mayo

*Mayonnaise:*

4 teaspoons water  
4 teaspoons wasabi powder  
½ cup mayonnaise

*Burgers:*

2 ¼ pounds ground turkey  
6 scallions (white and green parts),  
finely chopped  
3 tablespoons soy sauce  
1 tablespoon mirin  
1½ teaspoons dark sesame oil  
1 teaspoon kosher salt, plus additional  
for seasoning  
Vegetable oil, for brushing  
Freshly ground black pepper  
6 sesame seed hamburger buns  
1½ ripe Hass avocados, halved, pitted, and  
thinly sliced  
6 slices ripe tomato  
1½ cups alfalfa sprouts  
⅓ cup pickled ginger



1. Preheat grill to high.

*Mayonnaise:*

1. Stir water into the wasabi powder in a small bowl and let stand for 5 minutes. Stir in mayonnaise.

*Burgers:*

1. Using your hands, gently mix turkey with scallions, soy sauce, mirin, sesame oil, and 1 teaspoon of the salt in a large bowl. Divide turkey mixture into 6 equal portions, then into balls by gently tossing from hand to hand. Shape into 6 loosely packed 1-inch-thick patties. Press the center of each patty so it is slightly thinner than the edges. Brush with oil and season the outside with salt and black pepper to taste.

2. Grill burgers, turning once, until cooked through, about 12 minutes total. Set burgers aside to rest while grilling the buns until lightly toasted. Season the avocado and tomato with salt to taste. Serve the burgers on the buns with the wasabi mayonnaise, avocado, tomato, sprouts, and pickled ginger.

Makes 6 servings.

## shell steaks with red wine butter

8 tablespoons unsalted butter, softened  
3 cloves garlic, minced  
1 shallot, minced  
1 teaspoon coriander seeds, cracked  
½ teaspoon black peppercorns, cracked  
½ cup ruby port  
½ cup red wine  
2 teaspoons red wine vinegar  
2 tablespoons minced fresh flat-leaf parsley  
1½ teaspoons kosher salt, plus additional  
for seasoning  
Vegetable oil for grill  
4 10- to 12-ounce shell steaks  
(also called club steak or New York steak),  
about 1¼ inches thick

1. Melt 1 tablespoon of butter in a small saucepan over medium-high heat. Add the garlic and shallot and cook, stirring, until golden brown, about 3 minutes. Add the coriander seeds and peppercorns and cook until fragrant, about 30 seconds. Pull the pan from the heat and add the port and wine. Return the pan to the heat and, if cooking over a gas burner, tip the pan to let the alcohol ignite. (If cooking over electric or halogen, just keep cooking the mixture.) Bring the mixture to a boil, reduce the heat, and simmer briskly until syrupy, 20 to 25 minutes. Set aside to cool.
2. Beat the remaining butter in a medium bowl with a handheld electric mixer or whisk until smooth and light. Add the reduced wine mixture, vinegar, parsley, and 1½ teaspoons salt and beat until evenly mixed.
3. Spread a 12-inch-long piece of plastic wrap on a work surface. Mound the butter across the plastic wrap, about 2 inches from edge nearest you. Fold the bottom edge of the plastic wrap over the butter and roll it up to make a 1-inch-wide log. Twist the ends together in opposite directions (like a party favor) and refrigerate until firm.
4. Preheat grill on high setting.
5. Brush the steaks with oil and season on both sides with salt and black pepper to taste. Grill 3 to 5 minutes, on each side, until an instant-read thermometer inserted in the meat reads 120°F to 125°F for rare; 125°F to 130°F for medium-rare; or 130°F to 135°F for medium. Transfer the steaks to a cutting board and let rest for 5 minutes. Serve each steak topped with a ¾-inch-thick slice of the wine butter.

Makes 4 to 6 servings.

*Cook's note: Any leftover butter can be frozen and used with lamb and pork.*

## notes

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