

Cuisinart™

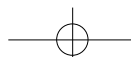
INSTRUCTION & RECIPE BOOKLET

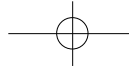


Raclette

CR-8C

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





IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Keep appliance and electrical cord out of the reach of children.
3. Always switch appliance off before unplugging.
4. Unplug cord from outlet when not in use and before cleaning.
5. Allow appliance to cool before adding or removing parts.
6. Keep the electrical cord away from other sources of heat.
7. Do not immerse appliance or cord in water or other liquids.
8. Do not touch hot surfaces – use handles or knob.
9. Never carry the appliance while still hot – use extreme caution when moving an appliance containing hot oil or other hot liquids.
10. Never place cloth or other flammable objects near appliance while still hot.
11. When placing raclette dishes on the appliance, handles should be positioned away from the heat sources; otherwise melting could occur.
12. Use only heat-resistant spatulas designed for nonstick cookware to remove food from raclette dishes or on grill and griddle.
13. Place hot raclette dishes on heat resistant mat/surface.
14. Use only original accessory parts.
15. Do not use appliance for anything other than its intended use.
16. Do not operate any appliance with a damaged cord or plug. If the appliance malfunctions or has been damaged in any manner, return appliance to the nearest authorized service facility for examination, repair or adjustment.
17. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
18. Do not use outdoors.
19. Do not let cord hang over edge of the table or counter or touch hot surfaces.

20. Do not place on or near a hot gas or electric burner or in a heated oven.
21. To connect, plug cord into the wall outlet. To disconnect, turn control to off then remove plug from the wall outlet.
22. CAUTION: To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

WARNING: TO REDUCE THE RISK OF ELECTRICAL SHOCK, COOK ONLY ON THE REMOVABLE GRILL PLATE AND ENSURE THAT IT IS PROPERLY INSTALLED.

SPECIAL CORD SET INSTRUCTIONS

A short power supply cord is provided to reduce the risk resulting from entanglement or tripping over a longer cord.

An extension cord may be used if care is exercised in their use.

However, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the cord should be arranged so that it will not drape over the countertop where it can be pulled on by children or tripped over unintentionally. The extension cord should be a grounding-type 3-wire cord.

NOTICE

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Contact a qualified electrician if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded. Do not modify the plug in any way.

WARNING - Improper use of the grounding can result in risk of electric shock.

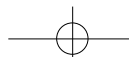


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INTRODUCTION

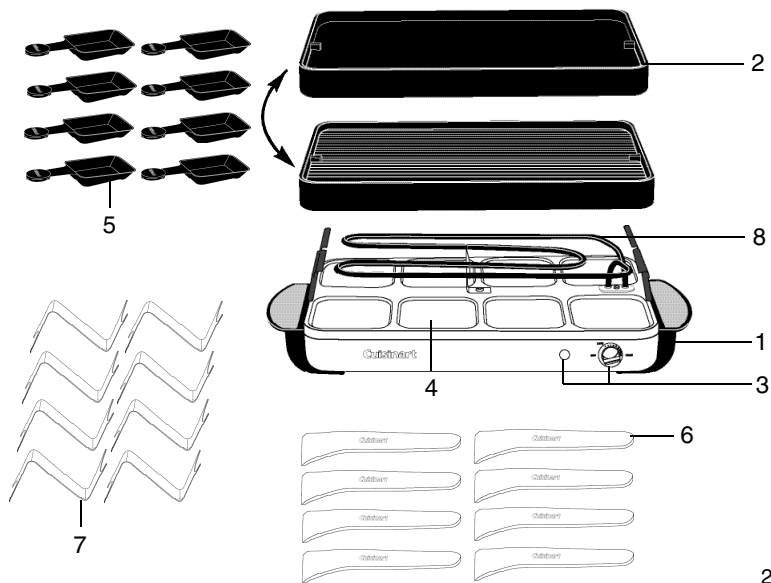
Raclette grilling has been a popular European entertaining experience for generations. Now you can enjoy it right at home. The Cuisinart™ Raclette lets you entertain friends and family over leisurely, easy, interactive meals, cooked right at the table! Europeans have been gathering around the raclette for generations. Now it's your turn.

Our reversible cooking plate is both grill and griddle, which means you can cook almost anything – fish, poultry, meats, vegetables, crêpes, fajitas and quesadillas. You're limited only by your imagination. Melt savoury cheeses and keep accompaniments hot in eight raclette dishes. They slide right under the cooking plate, and each has its own tabletop holder. Try prosciutto with asparagus and cheese, or sliced, grilled polenta. A temperature control dial and indicator light take the guesswork out of cooking.

Check out the recipes in the back of the book and start a whole new trend in entertaining!

PARTS AND FEATURES

1. Base – Elegant brushed stainless steel housing including grill side supports
2. Reversible cooking plate – Large nonstick cooking surface. One side is a grill surface; the other side is a griddle surface.
3. Temperature control dial and indicator light
4. Grill tray for raclette dishes
5. Eight individual raclette dishes
6. Eight individual heat-resistant spatulas
7. Eight individual dish holders for tabletop
8. Heating element with supporting bracket



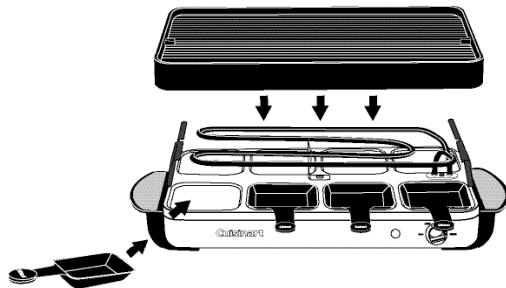
Before the first use:

Remove all packaging materials and any promotional labels or stickers from the unit. Be sure all parts (listed above, Parts and Features) of your new appliance have been included before discarding any packaging material. You may want to keep the box and packing material for use at a later date.

Before using your Cuisinart™ Raclette for the first time, remove any dust from shipping by wiping the base with a damp cloth. Thoroughly clean both sides of the cooking plate, spatulas, raclette dishes and raclette dish holders. The cooking plate, spatulas, raclette dishes and raclette dish holders are dishwasher-safe.

ASSEMBLY INSTRUCTIONS

1. Place base on a clean, flat surface where you intend to cook. Make sure that the grill is secure and aligned with side supports.
2. The cooking plate has two sides: The grill side with ribbed surface is intended for grilling small slices of steak, chicken, seafood and vegetables. The griddle side with smooth surface is perfect for making eggs, pancakes, and crêpes. Choose the side you intend to cook on and place the cooking plate on the base with the chosen side facing up.
3. Plug the cord into a standard electrical outlet.
4. Raclette trays can be placed onto tray surface under the heating element when cooking on the raclette grill.



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OPERATING INSTRUCTIONS

Once the raclette is assembled properly and you are ready to begin cooking, choose whether you want to use the grill or flat surface. Place the appliance in the centre of the table. The grill plate is meant for cooking small pieces of meat or your accompaniments to melted cheese (mushrooms, onions, small sausages, etc.) The giddle surface is meant for cooking French toast, pancakes, toasted cheese, sandwiches and more. The individual dishes are meant for melting cheese.

The indicator light will illuminate to indicate that the power is on. First preheat the grill at maximum temperature setting for 8–10 minutes. Before you are ready to cook, turn the temperature knob to the desired temperature level.

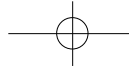
During operation, the light will continue to turn on and off as the thermostat regulates the temperature. This is normal.

The temperature control is used to set and maintain the temperature of the cooking surface. Temperature range can accommodate recipes including crêpes, shrimp, meat and vegetables. You may vary the setting of the control knob at any time during cooking, and may wish to do so depending on the types of foods on the cooking plate.

Note: The first time you use your raclette, it may have a slight odour and smoke a bit. This is normal and common to appliances with a nonstick surface.

To flip over to use reverse side of plate:

1. Turn temperature control knob to OFF setting.
2. Unplug appliance from wall outlet.
3. Allow to cool down completely.
4. Thoroughly clean cooking plate. (See Cleaning and Care, next page)
5. Remove plate from base, flip plate over, and return it to base.
6. Ensure that grill is secure and aligned with side supports.
7. Plug the cord into a standard electrical outlet and follow operating instructions.



USER MAINTENANCE

You may want to place an easy-to-clean tablecloth under the appliance to protect the surface of your table while cooking.

In order to prevent damage to the nonstick coating, use a spatula to lift the grilled food off the grill plate. Never use metal utensils, as they will scratch the nonstick grill plate. Instead, use only wooden or heatproof plastic utensils. Never leave plastic utensils in contact with the hot grill plate.

We recommend that you use the plastic spatulas supplied with the appliance to take cheese out of the raclette dishes. To avoid damage to the coated surface, never use knives or other metallic objects to cut food in the individual pans or on the grill plates.

Do not leave the pans on the hot grill plate after use. Leftover food in the pan will be burnt on, making cleaning more difficult. Use the supports provided instead.

CLEANING AND CARE

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

Once you have finished cooking, turn the temperature control knob to the OFF setting. Allow the unit to cool down completely and unplug the appliance from wall outlet.

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

The grill plate, individual cheese dishes, raclette holders and plastic spatulas can be placed in the dishwasher, or washed by hand, using a soft sponge or cloth and hot water.

Unplug the unit and allow the raclette to cool before cleaning. The base can be wiped clean with a soft, dry cloth. Never use steel scouring pads, abrasives or solvents.

Attention: Never immerse the appliance in water. Do not allow water to get into the appliance.

STORAGE

Always dry and place grill on base before storing. Ensure that the base and cooking plate are correctly positioned. Raclette accessories are designed to stack neatly for convenient storage.

Store in a cool dry place.

TIPS AND HINTS

Many of the recipes that are listed are geared for four people, using two dishes per person. However, all recipes are very easy to double, using one dish per person.

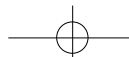
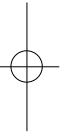
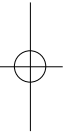
Also, the recipes included are intended to inspire ideas for new recipes. One of the great features of the Cuisinart™ Raclette is that the possibilities for recipe ideas and food combinations are endless. Many ingredients, seasonings, and styles of cuisine can be substituted in each recipe.

It is important not to overload raclette dishes before using the grill.

You must be careful not to have any ingredients touch the grill directly, or be too close to the heat source above, to prevent them from browning too quickly or burning.

For all recipes it is best to have all your ingredients and side dishes ready before you begin cooking.

Both thinly sliced and grated cheeses work best with the raclette because they are easiest to melt.



GRILLING

It is important to keep all raw meats well chilled right up until they are cooked.

Chicken Breast: If cooking a full breast, you will get best results when chicken is pounded to an even thickness and the raclette is turned to the highest setting.

Chicken cooks most evenly and rapidly when sliced into ½-inch (1.25 cm) slices.

Ground beef: Best results occur when you form small, one-ounce (30 g) cocktail-size burgers and cook on the highest setting. Five minutes on the first side and five on the second produce a burger with nice browning, cooked through with a hint of pink. This smaller size enables you to top with cheese to melt under the grill.

Any other cuts of meat should be thinly sliced or pre-cooked before raclette cooking.

Do not use the Cuisinart™ Raclette to cook bone-in meats or poultry.

Sausages grill very well on the raclette. Uncooked varieties cook best if browned on the outside, then split and browned again on both sides, or poached and then grilled. Cooked sausages are best split and grilled on both sides or sliced into rounds and grilled on both sides.

Bacon: Use the griddle side for bacon. IT IS VERY IMPORTANT to prepare bacon as the last step of your meal as the unit needs to COOL COMPLETELY before you can remove any grease that has formed.

Seafood: Oilier types of fish such as salmon, tuna, or mackerel, cook well on the raclette grill. You will get best results when you cook fish fillets of even thickness. Shrimp and scallops also work very well on the grill or griddle tops.

Vegetables: Most raw vegetables can cook directly on the grill/griddle. Firmer varieties such as potatoes, winter squash, or carrots should be partially cooked before cooking on the raclette.

Using skewers: Skewers may be used to hold meats, seafood, or vegetables as they cook. Wooden skewers are recommended as the metal can scratch and permanently damage the nonstick surface. For best results, soak

wooden skewers in water before using and provide a heatproof, plastic tong for turning and lifting.

Fruit and Cheese Combinations

A classic version of dessert or perhaps a twist to an afternoon snack is enjoying your favourite fruit paired with a complementary cheese. The raclette makes it easy and fun. Simply heat fruit on the grill or griddle, place in the individual dishes, top with cheese, melt under the grill, and serve. Or enjoy fresh fruit (such as berries) and cheese directly in the raclette dish and then placed under the grill to melt.

The possibilities are endless but here are some of our favourites:

Apples (particularly Granny Smith) and Cheddar, Manchego, or Gruyère
Assorted berries and Montrachet or Brie

Pineapple and brie

Strawberries (or any type of berry) and Explorateur or any other triple crème cheese

Pears and Cambozola, Saga, Roquefort, Bleu D'Auvergne, Gouda, or Taleggio

Apricots and/or blueberries and Camembert

Melon and smoked mozzarella

Another idea would be to grill your favourite fruit and serve it alongside crème fraîche.

BREAKFAST GRIDDLE IDEAS

Here are just a few breakfast items that work well using the Cuisinart™ Raclette.

Pancakes

Hash browns

Scrambled eggs

Sausage patties

Bacon

English muffins

Crumpets

Egg and cheese sandwich

Have the raclette preheated on medium-high, griddle side up.

Cook eggs directly on the griddle, or place the raclette dish directly on the cooktop and crack the egg into the dish. Cook on top of the griddle for 4 minutes and then finish underneath the grill.

Butter and toast English muffin or slices of bread, and warm and brown on griddle.

Place egg in raclette dish (if not already there) and place slice of cheese on top and place dish under the grill.

Once cheese has melted, slide egg and cheese with individual spatula on to bread, make your sandwich and go!

Individual omelettes

Have the raclette preheated on medium-high, griddle side up.

Scramble eggs with a touch of milk or cream. Place the raclette dish on the griddle. Pour eggs into the dish to come up halfway. Place dish on the cook top. Allow the bottom to set, about 3–4 minutes. Place dish under the grill and leave for an additional 2 minutes until the edges start to set and puff, add sliced or grated cheese and leave until melted and fully puffed – about another 2 minutes. Slide out with spatula onto toasted bread or plate.

You can cook vegetables on the griddle first to add to your omelette, or use up any leftover grilled veggies and/or meats.

The griddle is also perfect for making open-face melted cheese sandwiches, potato pancakes, blinis, or mini crab cakes.

The Cuisinart™ Raclette is great for relaxed, easy, tabletop cooking with friends – a perfect companion to the Cuisinart™ Electric Fondue Pot.

RECIPES**Raclette Recipes**

Traditional – (Raclette cheese, grilled potatoes, grilled vegetables, dried and cured meats, cornichons and gherkins, pickled onions, and tomatoes)

Savoury crêpes – vegetarian

Sweet crêpes with sweet mascarpone cream, berry filling, and chocolate sauce

Caramelized apple crêpes with Saga blue cheese and toasted walnuts

Italian sausage and peppers

Chicken and eggplant parmesan

Fajita-style quesadillas: traditional chicken and beef; mango with Brie

Grilled vegetable Napoleons (layers of grilled eggplant, zucchini, squash, and peppers with a variety of cheeses)

Scallops with mushrooms and leeks with Mornay sauce

Tapas Party:

Grilled asparagus with fontina and prosciutto

Grilled shrimp and asparagus with polenta

Grilled melon with smoked mozzarella and prosciutto

Grilled smoked chorizo

Grilled shrimp and scallop skewers

Crostini

Grilled eggplant and sweet pepper crostini

Tomato and basil topping for crostini

TRADITIONAL RACLETTE

Serves 4

- 12 ounces (375 g) baby red potatoes**
- 2 tablespoons (25 ml) extra virgin olive oil**
- ½ teaspoon (2 ml) salt**
- 1 onion, sliced, approximately 8 ounces (250 g)**
- 10 ounces (300 g) button mushrooms, cut in half**
- 1½ pounds (750 g) raclette cheese**
- 16 ounces (500 g) varied dried meats, such as prosciutto and Parma ham**
- 1 10-ounce (300 g) jar cornichons, small gherkins, and/or pickled onions, drained**
- 1 loaf baguette-style bread**
- 2 tomatoes, sliced (optional)**

Assemble raclette, grill side up. Turn to medium and preheat for 10 minutes.

Place potatoes in a 2-quart (1.9 L) saucepan and cover with water. Bring to a boil and then reduce to a rolling simmer until potatoes can easily be pierced with the tip of a knife, approximately 20 minutes. Remove potatoes from water, slice in halves or thick slices and reserve in a mixing bowl. Toss with 1 tablespoon (15 ml) of the olive oil and ½ teaspoon (1 ml) of salt.

In a separate mixing bowl toss the onions and mushrooms with the remaining tablespoon (15 ml) of olive oil and ¼ teaspoon (1 ml) of salt.

Toss 2 cups (500 ml) of the potatoes, onions, and mushrooms on grill and cook until vegetables are nicely browned, approximately 8–10 minutes. Repeat until all vegetables are grilled. Cut cheese into wide slices. Arrange on table with meats, cornichons, sliced baguette, and sliced tomatoes.

Each guest: place a slice of cheese in a raclette dish. Place under grill, check after 5 minutes, and remove when cheese is melted and bubbling. Using the raclette spatula, turn cheese out onto an individual plate of mixed grilled vegetables and bread. The melted raclette cheese and vegetables are eaten with the cornichons, gherkins, pickled onions, sliced meats and breads, and tomatoes.

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** This is a traditional version of Raclette. However, this recipe can be altered in a variety of ways. You can grill the baguette slices. Brush both sides of the bread with olive oil and grill 2 minutes per side. You could also place the vegetables and/or bread slices directly into the raclette dishes with the cheese on top before you place under grill. Also, you may change or increase the variety of vegetables. We do recommend using raclette cheese, as it is most traditional. Other cheeses, however, may be substituted to taste.

BASIC CRÊPE BATTER

Makes 2 cups (500 ml) batter/ approximately 20 crêpes

- 1 cup (250 ml) whole milk**
- ¼ cup (50 ml) unsalted butter**
- ¾ cup (75 ml) unbleached, all-purpose flour**
- ½ teaspoon (2 ml) salt**
- 3 large eggs**

Warm milk in a small saucepan with the butter until it is melted; set aside. In a small mixing bowl whisk together the flour, salt, and eggs until mixture resembles a thick and sticky batter. Whisk in the milk and butter until the batter is smooth. If time allows, leave the batter to rest in the refrigerator for at least ½ hour. Batter is best used within 3 days.

SAVOURY CRÊPES

Any vegetable, cheese, and even grilled meat combinations can be used for these delicious savoury bundles

Makes 20 crêpes

- 1 recipe Basic Crêpe Batter**
- 12 ounces (375 g) button mushrooms, cut in half**
- 8 ounces (250 g) onion, sliced**
- 2 tablespoons (25 ml) extra virgin olive oil**
- ¼ teaspoon (1 ml) kosher salt**
- 1 pound (500 g) Havarti cheese, sliced**

Assemble raclette, griddle side up. Turn to high and preheat for 10 minutes. Pour $\frac{1}{8}$ cup (30 ml) of crêpe batter onto the griddle top and spread the batter out thin and evenly with the raclette spatula, creating an oval/round shape. Cook the crêpe up to a minute on the first side, until the edges start to brown; then flip with a nonstick spatula and finish the other side in 30-60 seconds. Continue cooking crêpes until the batter is done. Stack finished crêpes on top of each other on a plate and wrap loosely with plastic.

Reduce heat to medium-high. In a mixing bowl toss together the vegetables with the olive oil and salt. Spread vegetables out onto the griddle top. Cook for 10 minutes, or until the vegetables are nicely browned and tender.

Once vegetables are cooked, place crêpe in the raclette dish. Layer with some cooked mushrooms and onions and top with a slice of cheese. Fold the crêpe like an envelope or package and then top with a second slice of cheese. Place under grill and leave for 3-4 minutes, or until the cheese is melted and bubbly.

Turn out onto plate with the raclette spatula.

Variations: Add 2 teaspoons (10 ml) of chopped chives to the crêpe batter. Add $\frac{1}{2}$ cup (125 ml) cooked wild rice to the batter with or without chives.

This is definitely a recipe where you can be as creative as you want to be!

SWEET CRÊPE BATTER

Makes 2 cups batter/ approximately 20 crêpes

- $\frac{1}{4}$ cup (50 ml) unsalted butter
- 1 cup (250 ml) whole milk
- $\frac{3}{4}$ cup (175 ml) unbleached, all-purpose flour
- $\frac{1}{2}$ teaspoon (2 ml) salt
- 2 tablespoons (25 ml) granulated sugar
- 3 large eggs
- 1 teaspoon (5 ml) pure vanilla extract

Melt butter with the milk in a small saucepan over low heat. Place the flour, salt, and sugar in a mixing bowl.

Whisk in the eggs and vanilla until mixture resembles a thick and sticky batter. Whisk in the milk and butter until the batter is smooth. If time allows, leave the batter to rest in the refrigerator for at least $\frac{1}{2}$ hour. Batter is best used within 3 days.

SWEET CRÊPES

Makes 20 crêpes

- 1 recipe Sweet Crêpe Batter
- $1\frac{1}{2}$ cups (375 ml) chocolate sauce
- 1 21-ounce (630 g) can of fruit pie filling
- fresh berries
- 1 recipe Sweet Mascarpone Cream (page 9)
- berry coulis (optional)
- powdered sugar for garnish

Assemble raclette, griddle side up. Turn to high and preheat for 10 minutes.

Pour $\frac{1}{8}$ cup (30 ml) of sweet crêpe batter onto the griddle top and spread the batter out thin and evenly with the raclette spatula, creating an oval/round shape. Cook the crêpe up to a minute on the first side, until the edges start to brown, and then flip with a nonstick spatula and finish the other side in 30-60 seconds. Continue cooking crêpes until the batter is gone. Stack finished crêpes on top of each other on a plate and wrap loosely with plastic.

In a raclette dish place a tablespoon (15 ml) of chocolate sauce, place the crêpe on top and then top with 2 tablespoons (25 ml) of fruit filling and a few fresh berries. Place under grill to warm for 2-3 minutes, turn out onto plate with raclette spatula.

Serve with a dollop of the sweet mascarpone cream, fresh berries and berry coulis on the side. Dust with powdered sugar.

SWEET MASCARPONE CREAM

Makes 2 cups (500 ml) of filling

- 1 8-ounce (250 g) container of mascarpone**
- ½ cup (125 ml) heavy cream**
- ½ cup (125 ml) granulated sugar**
- 1½ teaspoon (7 ml) pure vanilla extract**

Using an electric mixer whip the mascarpone, cream, sugar, and vanilla in a mixing bowl until soft peaks form, about 2 minutes.

Variations: For an extra treat, add a piece of chocolate bar to the crêpe with or without fruit. Of course you can always spread Nutella on your crêpes as well.

CARAMELIZED APPLE CRÊPES WITH BLUE CHEESE AND TOASTED WALNUTS

The flavours in these crêpes work wonderfully together.

- 1 recipe Sweet Crêpe Batter**
- 9 ounces (280 g) Granny Smith apples or pears (about 2 each)**
- 1½ tablespoon (25 ml) granulated sugar**
- 1 tablespoon (15 ml) unsalted butter**
- 4 ounces (125 g) Saga or Cambozola, thinly sliced**
- 2 ounces (50 g) toasted walnuts, coarsely chopped**

Assemble raclette, griddle side up. Turn to high and preheat for 10 minutes.

Pour ½ cup (30 ml) of crêpe batter onto the griddle top and spread the batter out thinly and evenly with the raclette spatula, creating an oval/round shape. Cook the crêpe up to a minute on the first side, until the edges start to brown, and then flip with a nonstick spatula and finish the other side in 1 minute. Continue cooking crêpes until the batter is gone. Stack finished crêpes on top of each other on a plate and wrap loosely with plastic.

Reduce heat to medium. Allow 5 minutes for temperature to reduce. Peel and core the apples slice into thin wedges. Toss apple slices with the sugar in a mixing bowl. Place the butter on the griddle and let it melt. Pour the apples onto the griddle and stir so that each individual slice is touching the griddle. Cook for at least 10 minutes, stirring the apples as they cook. After 10 minutes the apples should be soft with a hint of caramel colour. After 15 minutes the caramel is more intense; cook according to your taste. Remove the apples and reserve.

In the individual raclette dish place a crêpe and top with a few slices of the caramelized apples and a slice of the cheese; fold the crêpe like an envelope and top with an additional slice of cheese. Place under the grill and cook for about 3½ minutes until the cheese is melted and bubbly.

Turn out onto plate with raclette spatula and sprinkle with the toasted walnuts to serve.

ITALIAN SAUSAGE AND PEPPERS

Serves 4–6 people

- 12 ounces (375 g) red bell pepper, sliced**
- 12 ounces (375 g) onion, sliced**
- 6 ounces (175 g) white mushrooms, halved**
- 2 tablespoons (25 ml) extra virgin olive oil**
- ½ teaspoon (2 ml) kosher salt**
- 2 pounds (1 kg) of sausage (hot or sweet or combination of the two)**
- 1 pound (500 g) raclette cheese, sliced**
- 1 baguette-style bread, sliced**

Assemble raclette, grill side up. Turn to medium and preheat for 10 minutes.

Place vegetables in a mixing bowl and toss with olive oil and salt. Grill the vegetables in batches occasionally stirring them as they cook. When they are tender and browned, after 10 minutes, remove and reserve. Place sausages on the grill and cook until they are browned on all sides. Remove sausages and split them down the middle, return to grill and continue

cooking both sides until nicely browned, about 15–20 minutes for the total cooking time. Remove sausages from grill and slice.

Place on table with grilled vegetables, sliced cheese and bread. Allow guests to fill their raclette dishes with slices of sausage and vegetables, then top with cheese. Place dishes under grill for at least 5 minutes until cheese is melted and bubbly. Slide sausage and peppers out with individual spatulas on to plate or piece of baguette.

Note: To grill bread slices, simply brush them with olive oil and grill 2 minutes per side.

CHICKEN AND EGGPLANT PARMESAN PARTY

This is a healthier version of “parmesan” as the chicken and eggplant are grilled.

Serves 4

- 1 pound (500 g) baby eggplant, peeled and thinly sliced lengthwise**
- 2 tablespoons (25 ml) extra virgin olive oil**
- ½ teaspoon (2 ml) kosher salt**
- 1½ pounds (750 g) boneless chicken breast, thinly sliced (¼"/0.65 cm thick)**
- 3 cups (750 ml) of your favourite marinara sauce**
- 20 fresh basil leaves**
- 1 pound (500 g) mozzarella cheese, sliced or shredded**
- 4 ounces (125 g) Parmesan cheese**
- 1 loaf baguette style bread, sliced**

Assemble raclette, grill side up. Turn to medium-high and preheat for 10 minutes.

Place peeled eggplant slices in a mixing bowl and toss with olive oil and ¼ teaspoon (1 ml) of salt. (If you are using large eggplant you may want to cut the slices in half so they can fit the raclette dishes.)

Place slices on the grill and cook for about 5 minutes per side, until the eggplant is nicely browned. Set aside eggplant when all slices have been grilled.

Sprinkle the chicken with the remaining salt and place on grill. Cook for about 3 minutes per side; the chicken should be nicely browned. Remove from grill and set aside.

In an individual raclette dish spoon 2 tablespoons (25 ml) of the marinara sauce. Tear a leaf of basil and place the pieces on the marinara, top with some slices of either eggplant or chicken or both. Cover with a mix of the mozzarella and Parmesan cheeses and place under the grill. The cheese is melted and bubbly—between 8–10 minutes.

Turn out onto plate with the individual raclette spatula and serve with baguette and extra marinara sauce on the side.

****Note:** Extra marinara sauce can be warmed in the raclette dishes. Place a dish filled halfway with marinara and place under grill for 3–5 minutes.

FAJITA-STYLE QUESADILLAS

The Cuisinart™ Raclette turns quesadillas at home into a fiesta!

Serves 4

- 1½ pounds (750 g) chicken breast, thinly sliced (⅝ -¼"/0.31-0.63 cm slices)**

Marinade:

- 8 sprigs fresh cilantro**
- 1 tablespoon (15 ml) lime juice**
- 1 tablespoon (15 ml) chili powder**
- ¼ teaspoon (1 ml) cayenne**
- 2 smashed cloves of garlic**
- 1 jalapeño pepper, seeded and sliced**
- 2 teaspoons (10 ml) extra virgin olive oil**
- 1 red or yellow bell pepper, thinly sliced (about 8 ounces/250 g)**

- 1 red onion, thinly sliced (about 8 ounces/ 250 g)
- 1 jalapeño pepper
- 1 tablespoon (15 ml) extra virgin olive oil, plus extra for brushing tortillas
- ¼ teaspoon (1 ml) chili powder
- ½ teaspoon (2 ml) kosher salt
- 1 pinch cayenne pepper
- 1 package corn tortillas, cut into quarters
- 1 pound (500 g) Monterey jack or Cheddar cheese, shredded or sliced

Place chicken with marinade ingredients in a sealable plastic bag. Marinate for at least an hour or overnight.

Assemble raclette, grill side up. Turn to medium-high and preheat for 10 minutes.

In a mixing bowl toss sliced onions and peppers with a tablespoon (15 ml) of olive oil, chili powder, ¼ teaspoon (1 ml) of salt, and cayenne.

Place vegetables on grill and cook for 10 minutes. Stir the vegetables occasionally during cooking, remove when tender and browned, set aside.

Remove chicken from bag, sprinkle with remaining ¼ teaspoon (1 ml) of salt. Grill chicken in 2 batches, 3 minutes per side.

Brush tortillas with oil, grill 1–2 minutes per side.

Place 2 tortilla pieces in raclette dish, top with grilled chicken, vegetables, and cheese. Place under grill for about 5 minutes until cheese is melted and bubbly. Turn quesadilla out on to plate to eat.

Variations: This recipe also works for beef and/or pork. Or, increase the amount and variety of veggies for a vegetarian quesadilla.

MANGO AND BRIE QUESADILLAS

These quesadillas are like a taste of the Caribbean.

Serves 4 (makes 12 mini quesadillas)

- 1 red bell pepper (about 8 ounces/ 250 g), thinly sliced
- 1 jalapeño (about ½ ounce/14 g), seeded and thinly sliced
- 1 teaspoon (5 ml) extra virgin olive oil plus ¼ cup (15 ml) for brushing
- ¼ teaspoon (1 ml) kosher salt
- 2 green onions, chopped
- 1 package corn tortillas, each cut into quarters
- 1 mango, peeled and sliced
- 8 ounces (250 g) Brie cheese, sliced
- 1 avocado, sliced (optional)

Assemble raclette, grill side up. Turn to medium-high and preheat for 10 minutes.

Toss pepper and jalapeño in mixing bowl with teaspoon (5 ml) of olive oil and salt. Grill for 5 minutes until the peppers become soft and tender; remove, reserve, and toss with green onion.

Reduce heat to medium. Brush tortillas with oil and grill 1–2 minutes per side.

To assemble quesadillas, place 1–2 pieces of tortilla in raclette dish, top with peppers and onion and slices of Brie. Place under grill for 7–8 minutes until cheese is melted, browned, and bubbly. Slide quesadilla onto plate with spatula and serve with avocado slices.

Variations: Black beans are a perfect accompaniment for these quesadillas. Grilled shrimp is also a great addition to the quesadilla filling.

GRILLED VEGETABLE NAPOLEONS

Layers of grilled vegetables and cheese, these savoury Napoleons make an elegant first course or side dish.

Serves 8

- 10 ounces (300 g) baby eggplant, peeled and sliced lengthwise**
- 4 tablespoons (60 ml) extra virgin olive oil**
- 1 teaspoon (5 ml) kosher salt**
- 12 ounces (375 g) asparagus, approximately 1 bunch, tough ends removed, cut into 2 inch (5 cm) pieces**
- 6 ounces (175 g) zucchini, cut in half and sliced lengthwise**
- 6 ounces (175 g) summer squash, cut in half and sliced lengthwise**
- 10 ounces (300 g) mixed bell peppers (red and yellow), sliced**
- 1 pound (500 g) mozzarella cheese, sliced**
- 32 fresh basil leaves**
- 4 ounces (125 g) Parmigiano-Reggiano, shaved or grated**

Assemble raclette, grill side up. Turn to medium-high and preheat for 10 minutes.

Toss eggplant slices with a tablespoon (15 ml) of olive oil and a ¼ teaspoon (1 ml) of salt in a mixing bowl. Place slices on grill, in one layer and cook for about 5 minutes per side until nicely browned. Remove from grill and set reserve.

In same mixing bowl, toss asparagus with tablespoon (15 ml) of olive oil and ¼ teaspoon (1 ml) of salt and then place on grill, also in a single layer. Cook for 10–15 minutes, until the asparagus is browned. Remove and reserve.

Toss zucchini and squash with tablespoon (15 ml) of olive oil and ¼ teaspoon (1 ml) of salt place slices on grill and cook 5 minutes per side until nicely browned. Remove and reserve.

Toss the sliced peppers with the remaining tablespoon (15 ml) of olive oil and ¼ teaspoon (1 ml) of salt. Grill for about 6 minutes, until slightly brown and tender. Remove and reserve.

In a raclette dish, layer the vegetables alternately with the mozzarella, starting with the eggplant and ending with the asparagus and a sprinkle of pamesan. Place at least one leaf of basil in between one of the layers of each Napoleon.

Place under grill and remove after 6 minutes, or when cheese is melted and bubbling. Slide Napoleon onto plate using individual spatula.

****Note:** You may substitute your favourite cheese for the mozzarella in this recipe.

SCALLOPS, MUSHROOMS AND LEEKS WITH MORNAY SAUCE

Makes appetizers for 8, main dish for 4

- 4½ ounces (135 g) leeks (approximately 2 small), dark green ends removed, cleaned and sliced**
- 10 ounces (300 g) white mushrooms, sliced**
- 1-2 teaspoons (5-10 ml) of chopped fresh thyme**
- 1 tablespoon (15 ml) extra virgin olive oil**
- ½ teaspoon (2 ml) kosher salt**
- 1½ pounds (750 g) fresh sea scallops, tough muscle removed from the side of each if necessary**

Mornay Sauce

- 4 tablespoons (60 ml) unsalted butter**
- 5 tablespoons (75 ml) unbleached, all-purpose flour**
- 1½ cups (375 ml) whole milk (you can substitute a lower fat version here)**
- 3 ounces (84 g) Gruyère cheese, shredded**
- ¼ teaspoon (1 ml) freshly ground pepper**
- ¼ teaspoon (0.5 ml) kosher salt**
- ¼ teaspoon (0.5 ml) freshly ground pepper**
- ¼ teaspoon (0.5 ml) nutmeg, preferably freshly grated**

Assemble raclette, either grill or griddle side up. Turn to medium-high and preheat for 10 minutes.

Toss sliced leeks, mushrooms, and thyme with the tablespoon (15 ml) of olive oil and $\frac{1}{4}$ teaspoon (1 ml) of salt. Place on grill and cook for about 10–12 minutes until the vegetables are tender and browned. Remove and reserve.

While the vegetables are cooking prepare the Mornay sauce:

In a 2-quart (1.9 L) saucepan, melt the butter over medium low heat. Add flour and stir into butter with a wooden spoon. Allow to cook for 2 minutes to eliminate any starchy taste from the flour. Slowly add the milk, whisking the mixture as you pour. Whisk until the mixture becomes smooth. Allow to simmer for about 5 minutes, whisking every so often, until the mixture thickens. Stir in the Gruyère and whisk so that the cheese is entirely melted. Stir in $\frac{1}{8}$ teaspoon (0.5 ml) salt, $\frac{1}{8}$ teaspoon (0.5 ml) pepper, and nutmeg. Leave on the lowest setting until used.

Blot the scallops with a paper towel to dry, sprinkle both sides with the remaining salt and freshly ground pepper. Place the scallops on the grill and cook for about 3–4 minutes on the first side and then flip. For small scallops the total cooking time is 5–6 minutes, 7–8 minutes for large scallops.

In a raclette dish, place 1 tablespoon (15 ml) of the leek and mushroom mixture. Add one to two scallops depending on their size. With a spoon, coat the tops of the scallops and some of the vegetables with the sauce (whisk the sauce again before using). Place dish under the grill and leave for about 2–3 minutes until the sauce gets slightly brown and bubbly. Turn the ingredients in the dish out onto plate with the spatula and eat immediately.

Note: The recipe for the Mornay sauce may be more than you need for this dish. However, it is delicious served with grilled chicken, sausages, bread, and vegetables, especially potatoes.

TAPAS PARTY

The following recipes are merely a sampling of ideas you can use as a foundation for a tapas party. Recommended side dishes to serve with tapas are olives, roasted almonds, and plenty of crusty bread. Serve sangria, sherry, or lager as a beverage.

GRILLED ASPARAGUS WITH FONTINA AND PROSCIUTTO

Serves 4

- 1** **tablespoon (15 ml) olive oil**
- $\frac{1}{2}$ **teaspoon (2 ml) salt**
- 12** **ounces (375 g) asparagus, approximately one bunch, hard end removed**
- 12** **slices of prosciutto**
- $\frac{1}{2}$ **pound (250 g) fontina or raclette cheese, sliced**

Assemble raclette, grill side up. Turn to medium-high and preheat for 10 minutes.

In a mixing bowl, toss the asparagus with the olive oil and salt. Spread asparagus on grill and cook for about 9–10 minutes until the asparagus is nicely browned and tender. Place prosciutto slices on the grill and warm about 30 seconds per side.

Place a slice of prosciutto in a raclette dish, top with 2–3 asparagus pieces and a slice of cheese. Fold the ends of the prosciutto in to cover the asparagus and cheese and then top with an additional slice of cheese. Place each dish under the grill for 3–4 minutes until the cheese is melted and bubbly.

Serve as is or on a slice of grilled bread.

GRILLED SHRIMP AND ASPARAGUS ON POLENTA

Makes appetizers for 8, main dish for 4

- 1** **pound (500 g) precooked polenta, thinly sliced***
- 2** **tablespoons (25 ml) extra virgin olive oil, plus extra for brushing**
- 12** **ounces (325 g) asparagus, approximately one bunch, tough ends removed and sliced into 1-inch (2.5 cm) pieces**
- 1½** **tablespoon (25 ml) basil chiffonade plus extra leaves for garnish**
- 1** **teaspoon (5 ml) lemon zest**
- 1** **teaspoon (5 ml) kosher salt**
- 1** **pinch crushed red pepper**
- 1** **pound (500 g) shrimp, peeled and deveined**
- 3** **ounces (84 g) chèvre**
- 3** **ounces (84 g) Italian fontina cheese, sliced**

Assemble raclette, grill side up. Turn to high and preheat for 10 minutes.

Brush both sides of polenta with olive oil. Place polenta on grill and cook for about 8 minutes per side until the polenta is crisp. Remove from grill and set aside.

In a mixing bowl toss asparagus with a tablespoon (15 ml) of olive oil, ½ tablespoon (7 ml) of basil, ½ teaspoon (2 ml) of lemon zest, and ¼ teaspoon (1 ml) of salt. Toss asparagus on grill and cook for about 10–15 minutes until nicely browned. Remove from grill and set aside.

In the same mixing bowl, toss shrimp with tablespoon (15 ml) of olive oil, tablespoon of basil, ½ teaspoon (2 ml) of lemon zest, ¼ teaspoon (1 ml) of salt, and pinch of crushed red pepper flakes. Place shrimp on grill so that each piece is lying flat. Cook the shrimp about 2½ minutes per side. Remove and set aside.

Place a grilled slice of polenta in a raclette dish. Top with 2 shrimp that are sliced in half and then some pieces of asparagus. Top with either some small pieces of chèvre or a slice of fontina or a combination of the two. Place dish under grill for about 4 minutes until the cheese is bubbly, brown, and crispy. Turn the polenta out onto plate with individual spatula, garnish with additional basil and enjoy.

* You may substitute sliced bread for polenta.

Variation: Another great cheese to substitute or add to this combination is Parmigiano-Reggiano.

GRILLED MELON WITH SMOKED MOZZARELLA AND PROSCIUTTO

Serves 4 for tapas

- ½** **cantaloupe (about 1 pound/500 g, 9 ounces/255 g)**
- ½** **pound (250 g) smoked mozzarella, thinly sliced**
- 16** **slices prosciutto**

Assemble raclette, grill side up. Turn to medium and preheat for 10 minutes.

Remove rind from melon half. Slice in half and then into thin slices. You should have at least 20–24 slices.

Grill both the melon slices and the prosciutto 1 minute per side.

Place a melon slice that is wrapped in prosciutto in raclette dish. Top with a slice or two of the smoked mozzarella. Place under grill for about 6 minutes, or until the cheese melts and bubbles. Turn out onto plate with individual spatula and enjoy.

GRILLED SMOKED CHORIZO

Plan on having about ¼ pound (125 g) per person.

Slice chorizo into rounds and grill 3–4 minutes per side on preheated raclette medium-high.

Use 4-inch (10 cm) wooden skewers to remove and enjoy.

GRILLED SHRIMP AND SCALLOP SKEWERS

Use ¼ pound (125 g) of seafood per person. Marinate the seafood in olive oil, pinch of salt, and lemon zest.

Grill on preheated raclette using medium-high, 2–3 minutes per side for shrimp, 3–5 minutes per side for scallops.

Use 4-inch (10 cm) wooden skewers to remove and enjoy.

CROSTINI

There are endless ways to top crostini, a delicious appetizer that can even become a small meal in itself.

The basic recipe for the crostini: preheat raclette to medium-high. Brush bread slices with olive oil and then toast 2–3 minutes per side, depending on desired doneness. Enjoy with just a rub of a crushed garlic clove and sprinkle of salt. Or top with grilled vegetables, meats, cheeses, spreads, or assorted toppings.

GRILLED EGGPLANT AND SWEET PEPPER CROSTINI

Serves 4-6

- 10 ounces (300 g) eggplant, approximately 2 baby, peeled and thinly sliced**
- 3 tablespoons (45 ml) extra virgin olive oil, plus extra for drizzling**
- ½ teaspoon (2 ml) kosher salt**
- 2 tablespoons (25 ml) fresh basil, chopped**
- 8 ounces (250 g) red bell pepper, (about 1 small pepper), thinly sliced**
- 2 garlic clove, crushed**
- 12 ¼ inch (0.63 cm) slices of baguette or 6 slices of Italian-style bread cut in half**
- 4 ounces (125 g) Parmigiano-Reggiano, thinly sliced or grated**

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Assemble raclette, griddle side up. Turn to medium-high and preheat for 10 minutes.

Toss eggplant slices in a mixing bowl with 2 tablespoons (25 ml) of olive oil, ¼ teaspoon (1 ml) of salt, and a tablespoon (15 ml) of the basil. Place slices on griddle and cook about 6 minutes per side, until nicely browned. Remove and return to mixing bowl.

Toss pepper slices in a separate bowl with tablespoon (15 ml) of oil, ¼ teaspoon (1 ml) of salt, and one garlic clove. Place on griddle and cook for about 5 minutes until peppers are tender and slightly browned. Remove and toss with cooked eggplant slices.

Brush bread slices with olive oil and place on griddle to cook for about 2 minutes per side. Once cooked, rub each slice with the remaining garlic clove. Place bread in raclette dish top with some of the eggplant and pepper mixture and then the cheese. Place under grill until cheese is melted – about 4 minutes. Serve drizzled with olive oil and a sprinkle of basil.

TOMATO AND BASIL TOPPING FOR CROSTINI

Makes 2 cups (500 ml)

- 2 small garlic clove**
- 3 tablespoon (45 ml) fresh basil leaves**
- 2 pint (320 g) grape tomatoes**
- 2 tablespoons (25 ml) extra virgin olive oil**
- 1 teaspoon (5 ml) salt**

Place garlic in the work bowl of a food processor and run for 30 seconds. Add basil and pulse 4 times.

Add remaining ingredients to work bowl. Pulse evenly 10 times to reach desired consistency. Season to taste. Serve on top of crostini.

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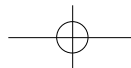
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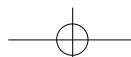
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