

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 wppotsandpans.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 BCGL0035 Printed in China REV 2.0

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Wolfgang Puck

Panini Maker and Multipurpose 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 only.
- 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 an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 7 Never use this appliance without the drip drawer in place underneath grease spout.
- 8 The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- 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 This appliance is for household use only.
- 14 Extreme care must be used when operating this appliance as surface temperatures get extremely hot.
- 15 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 16 To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

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. 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.



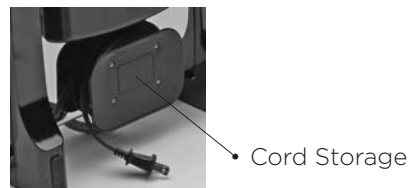
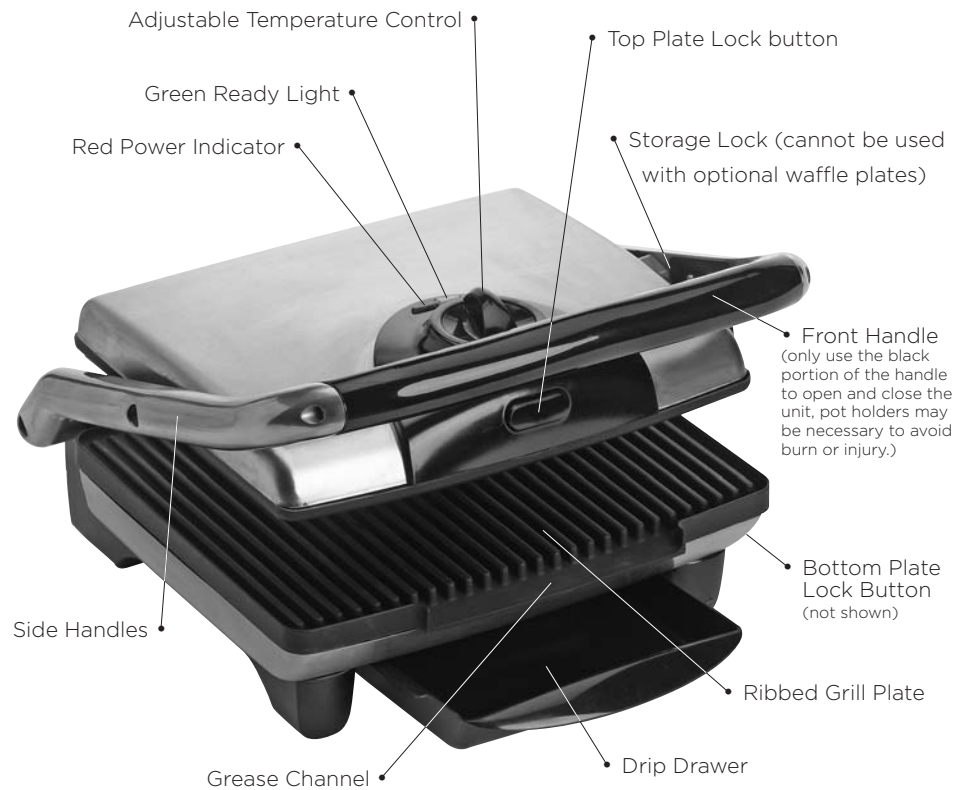
Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restaurateurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

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, Vert and 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 Panini Maker



Before Your First Use

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

Caution: 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 "Adding and Removing Plates" on page 7.

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 Panini Maker

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. Your Panini Maker uses the weight of the heated upper grill plate to grill both sides at the same time. Use your Panini Maker 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 Panini Maker 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.

Adding and Removing Plates

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

Assembling the Plates



figure 1

Standing in front of your unit grasp the bottom plate and line up the two rear locking pins (see figure 1) 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 front plate locks 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.

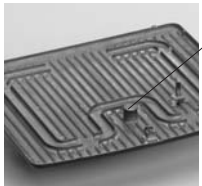


figure 2

The top plate is identified by the nub which appears on the reverse side towards the front (see figure 2). Align the two rear locking pins on the back of the top plate with the two receptacles in the top housing. Gently press the plate in until it locks into place.

Removing the Plates



figure 3

With your unit in the open position, remove the bottom plate by pressing the **bottom plate** lock button located on the right side of the unit. (see figure 3) while lifting the plate up and towards you.



figure 4

With your unit in the open position, press down on the **top plate** lock button located in the center front of your unit while keeping one hand on the plate itself. (see figure 4). Guide the plate forward with your hand and lift up to remove.

Using Your Panini Maker

Your Panini Maker is best used with thick, crusty breads, such as French, Italian, and focaccia. The top grill plate is weighted to compress and grill a Panini to perfection in about 3 minutes (depending on the bread, filling, and personal taste). Your Panini Maker can also be used to grill a variety of food items, such as meats, poultry, fish, and vegetables.

- 1 **Completely pull out Drip Drawer prior to use.** Place drip drawer underneath grease channel so that any drippings will fall into the drawer.
- 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 outlet only. The red light will turn on indicating that the appliance is preheating. After approximately 8 minutes, the green light will turn on indicating that the appliance is preheated and ready for use.
- 3 Open the lid 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.
- 4 Place items to be cooked on the bottom grill plate.
- 5 Lower the cover and cook the food according to desired temperature or doneness. Do not apply excessive force to close the lid and do not lock latch on handle.

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

Important: Grill only with the lid in the closed position.

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

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 8 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.
- The “High” setting on the dial was designed for searing and blackening. It is also excellent for grilling tuna steaks. Simply place a 1-inch tuna steak on ribbed grill plates for 1 - 2 minutes for a perfect medium rare, or to desired doneness.

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.

Caution: 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 “Adding and Removing Plates” section on page 7 of this manual. The grill plates 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.

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.

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 adjustable temperature control between settings 8 and 10 and allow your Panini Maker to preheat until the green ready light illuminates.
- 2 Grill red pepper in Panini Maker 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 Panini Maker 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 Panini Maker 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 adjustable temperature control between settings 8 and 10 and allow your Panini Maker 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 Panini Maker 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 adjustable temperature control between settings 9 and 10 and allow your Panini Maker 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 Panini Maker 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 adjustable temperature control between settings 9 and 10 and allow your Panini Maker 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 Panini Maker 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 adjustable temperature control between settings 9 and 10 and allow your Panini Maker 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 Panini Maker 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 Panini Maker 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 adjustable temperature control between settings 9 and 10 and allow your Panini Maker to preheat until the green ready light illuminates.
- 2 Brush eggplant slices with olive oil and grill in Panini Maker for 4 minutes. Remove from Panini Maker 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 Panini Maker 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 adjustable temperature control between settings 9 and 10 and allow your Panini Maker 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 Panini Maker 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 adjustable temperature control between settings 9 and 10 and allow your Panini Maker 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 Panini Maker 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 adjustable temperature control between settings 9 and 10 and allow your Panini Maker to preheat until the green ready light illuminates.
- 5 Grill half the skewers at a time in the Panini Maker 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 adjustable temperature control between settings 9 and 10 and allow your Panini Maker 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 Panini Maker. 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 adjustable temperature control between settings 9 and 10 and allow your Panini Maker 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 Panini maker:
- 6 Grill For 5-7 minutes or until the bread is crispy and the cheese has melted.
- 7 Serve immediately.

Recipe courtesy Anna Barros

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 adjustable temperature control between settings 9 and 10 and allow your Panini Maker 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 Panini Maker 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 adjustable temperature control between settings 9 and 10 and allow your Panini Maker 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 Panini Maker 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 adjustable temperature control between settings 9 and 10 and allow your Panini Maker 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 Panini Maker and grill for approximately 4 minutes or until golden brown.
- 5 Remove from Panini Maker 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 adjustable temperature control between settings 9 and 10 and allow your Panini Maker 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 Panini maker.
- 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 adjustable temperature control between settings 9 and 10 and allow your Panini Maker 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 adjustable temperature control between settings 9 and 10 and allow your Panini Maker 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 Panini Maker and grill for 4 minutes.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Sourdough Waffles

4 servings

INGREDIENTS

5 1/2 cups sourdough starter (*see recipe next page*)
 1/2 cup nonfat milk
 8 tablespoons unsalted butter, melted
 1 large egg
 1 cup all-purpose flour
 2 tablespoon sugar
 1 1/2 teaspoons baking powder
 1/4 teaspoon salt

METHOD

- 1 In a large bowl, combine the starter, milk, melted butter and egg.
- 2 In a small bowl, sift together the flour, sugar, baking powder and salt. Add to the starter mixture and stir until well combined. Let proof, covered, in a warm spot until bubbles begin to form, about 1/2 hour.
- 3 Using the waffle plates, preheat your Panini Maker to setting 9 until the green ready light illuminates.
- 4 Using a 4-ounce ladle, or a 1/2 cup dry measuring cup, ladle the batter into each quadrant of the bottom waffle plate. Cook for approximately 7 - 8 minutes, or until desired shade is reached.

PRESENTATION

Serve immediately with warm maple syrup or fruit syrup. Garnish with fresh fruit, such as sliced oranges, peaches or berries.

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

Sourdough Starter

For Sourdough Waffles referenced on page 28

Makes 4 cups

INGREDIENTS

3 cups all-purpose flour
2 cups nonfat milk
1 cup plain yogurt
1 small potato, peeled and finely grated

METHOD

- 1 In a small bowl, hand whisk all the ingredients until smooth. Cover with a clean towel and set in a warm place until the batter begins to bubble and there is a somewhat sour smell, about 24 hours.
- 2 Place in a covered container and refrigerate for at least 3 days.

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

Chocolate Soufflé Waffles

4 servings

INGREDIENTS

4 large egg yolks
4 tablespoons sugar
4 ounces of semi-sweet chocolate morsels, melted
5 large egg whites

METHOD

- 1 Using the waffle plates, preheat your Panini Maker to setting 9 until the green ready light illuminates.
- 2 With a hand mixer, beat the egg yolks. Add the sugar and beat until it is a light yellow color, ensuring that the sugar is well dissolved.
- 3 Melt the chocolate and let cool slightly. In a separate bowl, beat the egg whites until they form stiff peaks. Beat the melted chocolate into the egg yolk mixture and mix well.
- 4 Gently fold the stiff egg whites, about 1/3 at a time, into the chocolate mixture.
- 5 Spray or brush the waffle plates with butter. Spread batter evenly over bottom waffle plate and lower lid. Cook for 5 - 7 minutes.

PRESENTATION

Serve warm topped with a scoop of your favorite ice cream drizzled with hot fudge.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

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