

## 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](http://wppotsandpans.com)  
Please read operating instructions  
before using this product.  
Please keep original box and packing materials  
in the event that service is required.



## Wolfgang Puck

Professional Series  
Large Panini Maker with  
Adjustable Thermostat  
Use and Care



W.P. APPLIANCES, INC. Toll Free (800) 275-8273  
Model WPJP0020C Printed in China REV 1.0

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## 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 tray 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

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, be sure the marked electrical rating is at least as great as the electrical rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom panel of the unit.



**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

Adjustable Thermostat

Cool Touch Handle  
(black portion only)  
*Caution: Open the lid using the black cool-touch handle only, being careful not to touch any other surfaces such as the housing or grill plates.*

Red Power Indicator

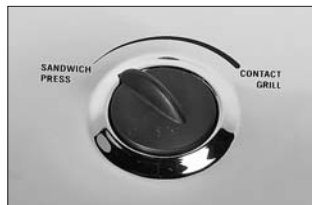
Green Ready Light

Grill Plate Lock

Grease Channel

Drip Tray  
*Caution: Never use your Panini maker without the drip tray in place.*

Nylon Cleaning Brush



Detailed View of Adjustable Thermostat



Cord Storage

## 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.

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 Paninis 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.

## 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 Tray prior to use.** Place drip tray underneath grease channel so that any drippings will fall into the tray.
- 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, unplug power cord from outlet 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.
- For easy storage, use the cord wrap on the underside of the unit. Your Panini Maker is designed to stand vertically, taking up the least amount of storage space. See figure 4.
- For easy cleanup, you can lay your food on a piece of parchment paper, leaving a two-inch border on each side. Place a second piece of parchment paper over your food, fold three sides in, and press to make a sealed seam. Fold in one more time and press. Load packet onto the panini with open end positioned over the drip tray so fat can freely flow into the tray.



Figure 4

## 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. Before cleaning and when finished using your appliance, unplug power cord from outlet and allow to cool completely. Wipe the inside and the edges of the grilling plates with a clean, damp cloth. To remove stubborn stains or food, use the nylon brush included with your unit, or other utensils regarded as 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 Preheat Panini Maker to a medium setting, around 8- 10.
- 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 onto Panini Maker and toast until cheese melts, approximately 3 minutes.

*Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host*

## Open Faced Mushroom Sandwich

4 servings

### INGREDIENTS

4 slices sourdough bread from round loaf  
20 cremini mushrooms, thinly sliced  
1 clove garlic, finely minced  
Olive oil, to taste  
Kosher salt, to taste

### METHOD

- 1 Preheat Panini Maker to "HIGH" before assembling your sandwiches.
- 2 Arrange the mushroom slices in pretty rows to cover surface of bread slices.
- 3 In a small bowl combine a few tablespoons of the olive oil with the minced garlic. Drizzle over the tops of the mushroom slices. Sprinkle with salt.
- 4 Place sandwiches onto the Panini Maker and gently close the lid. Set a timer for 3 minutes.
- 5 Bread should be toasty and mushrooms should have beautiful grill marks. Remove and serve hot.

## 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 Preheat Panini Maker to "HIGH".
- 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 Preheat Panini Maker to a medium setting, around 8- 10.
- 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*



## Toad in the Hole

4 servings

### INGREDIENTS

4 slices white bread, cut 2-inches thick from a round loaf  
Soft butter  
8 eggs  
Kosher salt  
Fresh cracked pepper

### METHOD

- 1 Preheat Panini Maker to "HIGH".
- 2 Generously butter both sides of bread slices. Lay slices onto a piece of plastic wrap. Using a small glass or bottom of a ladle, make 2 impressions, spaced evenly, pressing to make two "wells" on each slice of bread.
- 3 Crack each egg into a separate cup.
- 4 Place bread onto Panini Maker and slip one egg into each "well." Sprinkle with salt and pepper and lower the lid carefully. Note: If your bread is too soft when loading into the grill, leave the ends of an open pair of tongs in the grill before closing the lid to avoid popping the delicate yolks.
- 5 Grill for 2 minutes for a runny yolk. Remove and enjoy.

*Option: Before adding egg, add 1 piece crumbled bacon or julienned ham to the "well."*

## Salami and Parmesan Flat Bread

4 servings

### INGREDIENTS

8 egg roll wrapper skins (available in the produce section)  
16 slices hard salami, thinly sliced  
1/2 cup freshly grated parmesan cheese

### METHOD

- 1 Preheat Panini Maker to "HIGH".
- 2 Working on a sheet of plastic wrap, lay 4 egg roll wrappers down. Cover each with 4 slices of salami, trimming if necessary to avoid overlapping.
- 3 Sprinkle with parmesan. Top with remaining egg roll wrappers. Place assembled breads onto Panini Maker.  
**Note: you will only be able to do 2 at a time if your egg roll wrappers measure 8.25"x8".**
- 4 Cook 2 minutes. Remove and serve hot.

*Variations: You can use many different meats, cheeses and vegetables. The key is very thin, even slices with no overlap.*

## Turkey Reuben

4 servings

### INGREDIENTS

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

### METHOD

- 1 Preheat Panini Maker to a medium setting, around 8- 10.
- 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  
 5 large shallots  
 1/2 cup white wine  
 1 tablespoon champagne vinegar  
 1/2 cup heavy cream  
 1/2 cup unsalted butter, cut into small pieces  
 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  
 1/2 cup mayonnaise  
 12 thin slices sourdough  
 2 cups baby lettuces  
 1/2 pound tomato, cut into 12 slices  
 12 thick slices bacon, cooked and drained  
 salt and pepper, to taste

### METHOD

- 1 Preheat Panini Maker to a medium setting, around 8- 10.
- 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 20)

### METHOD

- 1 Preheat Panini Maker to "HIGH".
- 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*

## Hot Summer Biscuits

8 servings

### INGREDIENTS

8 raw biscuits, homemade or frozen, unbaked

### METHOD

- 1 Preheat Panini Maker to "HIGH".
- 2 Grill biscuits for 3-4 minutes depending on the size. They will puff up, double in size and be delicious.

*Option: Split hot biscuits, top with Canadian bacon and cheese, cover with top biscuit and return to panini on sandwich setting and cook 1-2 minutes more for a hot ham and cheese biscuit.*

## The Elvis

4 servings

### INGREDIENTS

8 slices white bread, cut 1 1/2-inches thick from a round loaf  
8 tablespoons peanut butter  
8 ripe bananas, peeled and halved  
1 cup mini marshmallows  
Very soft butter for spreading  
Maple syrup  
Powdered sugar

### METHOD

- 1 Preheat Panini Maker to a medium setting, around 8-10.
- 2 Butter 1 side of each slice of bread generously.
- 3 Lay 4 slices buttered side down onto plastic wrap.
- 4 Spread peanut butter evenly onto tops of bread slices. Top with 2 slices of banana laid to follow contour of bread, creating a depression in the center. Fill this center with marshmallows. Top with remaining slices of bread. Grill on Panini Maker and cook 4 minutes or until golden brown. Remove. Serve with maple syrup and powdered sugar.

## 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 large loaf Italian bread  
1/2 cup sundried tomato pesto  
1 can artichoke hearts, sliced thin vertically  
4 ounces chevré (goat) cheese  
1 cup mixed baby lettuces

### 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 Preheat Panini Maker to "HIGH". When hot, 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.
- 3 Cut Italian loaf in half lengthwise, and then cut into two pieces.
- 4 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.
- 5 Cut each sandwich in half diagonally, serve warm.

*Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host*

## Beef Saté with Spicy Szechuan Sauce

6 servings, 24 skewers

### INGREDIENTS

3/4 pound New York Strip or filet steak, trimmed

#### Marinade:

1/2 cup soy sauce  
1 tablespoon honey  
1 teaspoon chili flakes  
1/2 teaspoon ground cumin  
1/2 teaspoon turmeric

#### Szechuan Sauce:

6 tablespoons unsalted butter, divided  
2 cloves blanched garlic, finely chopped  
1 whole green onion, finely chopped  
1 cup chicken stock  
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 Preheat Panini Maker to "HIGH".
- 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

#### 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 each chicken breast 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 Preheat Panini Maker to "HIGH" for 10 minutes.
- 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 Preheat Panini Maker to "HIGH".
- 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 lb roast pork, sliced  
1/4 lb boiled or maple glazed ham, sliced  
1/4 lb swiss cheese  
4 tablespoons mayonnaise  
2 tablespoons honey dijon mustard  
4 dill pickles, sliced lengthwise

### METHOD

- 1 Preheat Panini Maker to a medium setting, around 8- 10.
- 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. Serve immediately.

## Buffalo Chicken Panini

*4 servings*

### INGREDIENTS

8 slices soft white bread or one baguette cut into 4 pieces  
2 tablespoons mayonnaise  
4 tablespoons blue cheese dressing  
2 tablespoons Crystal hot sauce (more or less to your liking)  
2 fried chicken breasts, de-boned and shredded.  
1/2 cup shredded mozzarella

### METHOD

- 1 Preheat Panini Maker to a medium setting, around 8- 10.
- 2 Use mayonnaise to butter the sliced bread on one side.
- 3 Lay mayonnaise-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 Grill on Panini Maker until golden brown. Serve immediately.

*Recipe courtesy Marian Getz, Wolfgang Puck Chef*

## Easy Clean-up Bacon

6 slices

### INGREDIENTS

6 slices, excellent quality thick-cut bacon  
Sheet of parchment

### METHOD

- 1 Preheat Panini Maker to "HIGH".
- 2 Lay the bacon on bottom half of parchment paper vertically, evenly spaced leaving a 2" border on each side.
- 3 Fold top part of parchment over slices. Fold sides in and press to make a sealed seam. Fold in one more time and press. Load packet onto the panini with open end positioned over the drip tray so that fat from the bacon can freely flow into the tray. Lower the lid and cook 2 minutes.
- 4 Using tongs, grasp packet from the back and tip to pour out any grease into the drip tray. Remove to counter or plate, open and serve.

## Walnut, Brie, Pear and Honey Sandwiches

4 servings

### INGREDIENTS

8 slices 1"-thick walnut bread  
1 small wheel of brie cheese, sliced 1/3" thick, rind on  
1/4 teaspoons tupelo honey or desired type  
2 fragrant and ripe pears, sliced thin, seeds removed  
Very soft butter for spreading

### METHOD

- 1 Preheat Panini Maker to a medium setting, around 8- 10.
- 2 Butter one side of the 8 slices of bread
- 3 Working on a sheet of plastic wrap, lay 4 slices of bread, buttered sides down, top with slices of brie, divided evenly. Drizzle with honey. Top with pear slices and remaining bread, buttered side out. Grill on Panini Maker for 3-4 minutes or until brie is just starting to melt. Remove from grill, serve and enjoy



## Bacon Crackers

*4 servings*

### INGREDIENTS

4 egg roll wrapper skins (available in produce section)  
8 slices excellent quality thick-cut bacon

### METHOD

- 1 Preheat Panini Maker to "HIGH".
- 2 Lay egg roll wrappers on a piece of plastic wrap.
- 3 Top half of one side of skins with 2 slices of bacon, taking care not to overlap.
- 4 Fold over the other half of the egg roll wrapper to cover the bacon. Trim any bacon that might be hanging out of the wrapper.
- 5 Cook on Panini Maker for 2 1/2 to 3 minutes or until deep brown. Remove onto paper towels and let rest 2 minutes to cool and get crispy. Serve after cooling.

## Bagna Cauda Flat Bread Crisps

*4 servings*

### INGREDIENTS

3 cloves garlic, minced  
1 tablespoon mashed anchovies, excellent quality  
1/2 cup extra virgin olive oil  
Kosher salt, to taste  
Fresh cracked pepper, to taste  
4 egg roll wrappers, available in produce section

### METHOD

- 1 Preheat Panini Maker to "HIGH".
- 2 Stir first 5 ingredients together in a small bowl. This is the Bagna Couda.
- 3 On a sheet of plastic wrap, lay out the 4 egg roll wrappers
- 4 Brush generously with the Bagna Couda. Fold wrappers in half and place onto the Panini Maker. Cook 2-3 minutes or until deep brown. Remove to paper towels and blot away any extra olive oil. Serve warm.

## Cream Cheese and Jelly Paninis

4 servings

### INGREDIENTS

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

### METHOD

- 1 Preheat Panini Maker to a medium setting, around 8- 10.
- 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 Grill in Panini Maker until golden brown. Serve.

*Recipe courtesy Marian Getz, Wolfgang Puck Chef*

## Grilled Reuben Sandwich

1 serving

### 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 dressing  
1 teaspoon Dijon mustard, optional

### METHOD

- 1 Preheat Panini Maker to a medium setting, around 8- 10.
- 2 Spread the mayonnaise on the outsides of the marble rye bread, and 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 Thousand Island, 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 Grill on Panini Maker for 4 minutes.
- 5 Remove from Panini Maker. Allow to cool for several minutes before cutting with a sharp knife.

*Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host*

## Monte Cristo Sandwich

1 serving

### INGREDIENTS

2 slices challah or white bread, cut 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 Preheat Panini Maker to a medium setting, around 8- 10.
- 2 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 Grill sandwich in Panini Maker for 4 minutes. Serve.

*Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host*

## Panini S'mores Dessert Sandwiches

4 servings

### INGREDIENTS

8 slices pound cake  
2 teaspoons soft butter  
1/2 cup marshmallow fluff  
2 graham crackers, crumbled  
1 cup chocolate chips  
Powdered sugar for dusting

### METHOD

- 1 Preheat Panini Maker to a medium setting, around 8- 10.
- 2 Butter the sliced pound cake on one side.
- 3 Lay buttered-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 Grill the 4 sandwiches on the Panini Maker until golden. Sprinkle with powdered sugar. Serve.

*Recipe courtesy Marian Getz, Wolfgang Puck Chef*

## Stuffed French Toast

4 - 6 servings

### 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 Preheat Panini Maker to a medium setting, around 8- 10.
- 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. Close the lid and set a timer for 4 minutes. Serve.

*Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host*

## Grilled Chocolate Sandwich

4 servings

### INGREDIENTS

8 slices soft white bread  
 1/2 cup Nutella  
 (a chocolate hazelnut spread found by the peanut butter section)  
 1/4 cup excellent quality white chocolate pieces  
 1/4 cup excellent quality bittersweet chocolate  
 1/2 cup toasted chopped hazelnuts  
 Very soft butter for spreading

### METHOD

- 1 Preheat Panini Maker to a medium setting, around 8- 10.
- 2 Working on a sheet of plastic wrap, butter the 8 slices of bread on one side and lay 4 slices down, butter side down.
- 3 Top the 4 slices with 2 tablespoons of Nutella.
- 4 Sprinkle with both chocolates, distributed evenly.
- 5 Top with remaining 4 slices of bread, buttered side out.
- 6 Sprinkle top of sandwiches with hazelnuts, distributed evenly, pressing nuts into the bread lightly.
- 7 Cook on Panini Maker for 3 minutes or until golden brown. Serve warm.

# Panini Maker Grill Cooking Chart

All items below should be grilled on highest setting.

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

# Recipe Notes

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## Limited Warranty

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

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

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

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN NORTH AMERICA AND DOES NOT COVER:

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

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