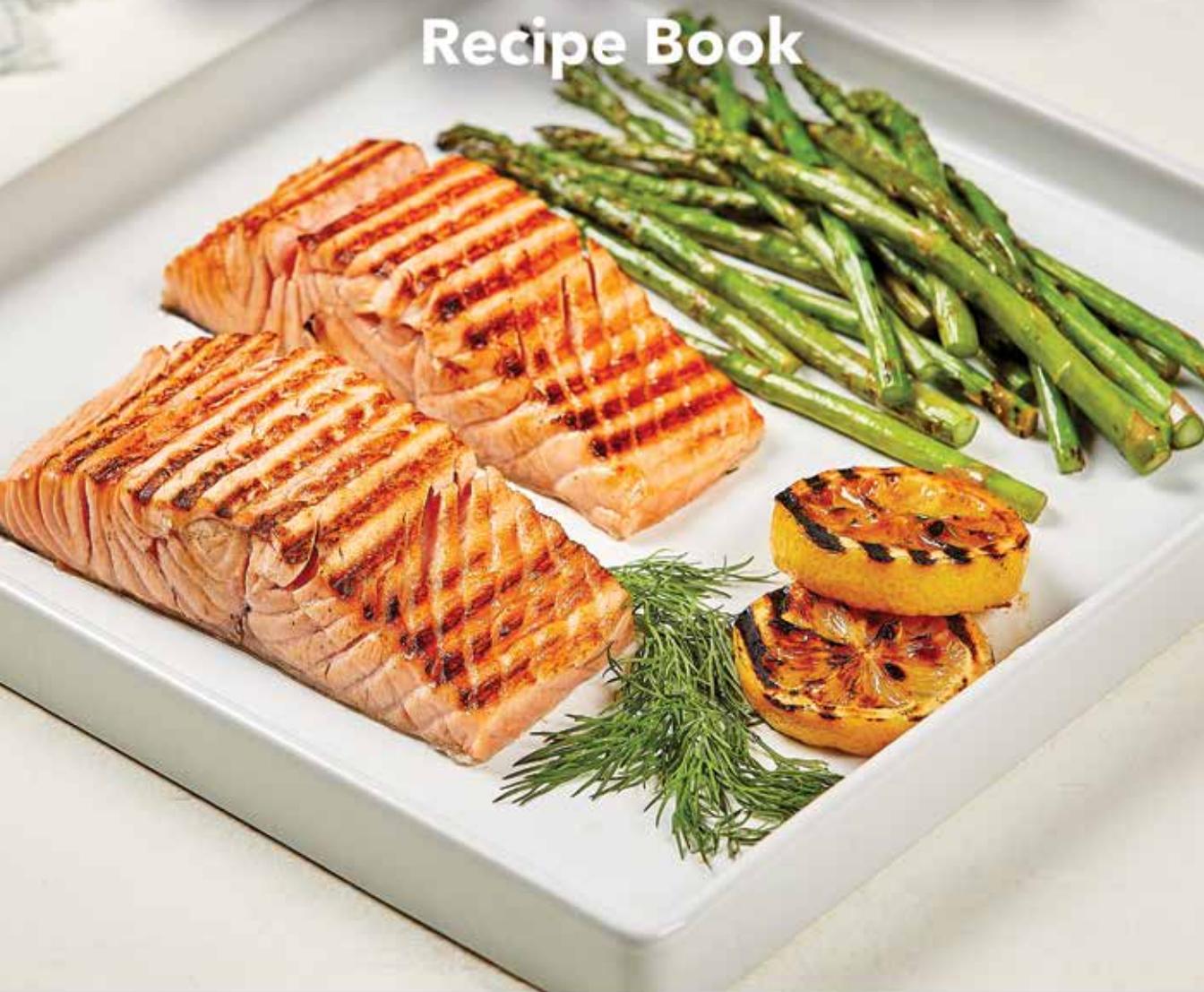


# GRILL & PRESS

Recipe Book



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**GRILL & PRESS PLUS**

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**IMPORTANT:** Unpack all parts from the box and remove any clear or blue protective film on the components. Wash with warm, soapy water before first use (only select accessories are dishwasher safe).



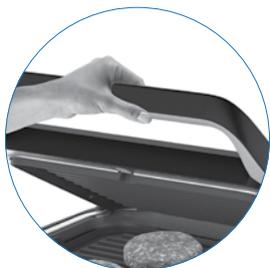
## STEP 1

Assemble the packed parts and ensure that the Grill Plate and Drip Trays are in place. Plug the Power Cord into an outlet.



## STEP 2

Close the Lid. Set a cooking temperature. Allow the appliance to preheat. When the appliance has preheated, the Indicator Light will illuminate.



## STEP 3

Use the handle to open the Lid and place your food on the Bottom Grill Plate. Close the lid.



## STEP 4

When your food is done cooking, use a plastic or wooden spatula to transfer the food to a plate or cutting board.

# Patty Melts

Serves 2

## Ingredients

1 tbsp. butter  
½ onion, sliced  
2 7-oz hamburger patties  
4 slices rye bread  
2 tbsp. margarine  
8 slices Swiss cheese

## Directions

1. Preheat the grill to 450° F/232° C.
2. When grill is ready, place the patties on the grill, leaving space for onions. Butter the grill and top with the onions. Close the lid and cook for 6 minutes.
3. When the hamburgers and onions are done cooking, remove and reserve the hamburgers and onions. Set the grill to 400° F/204° C.
4. Assemble the Patty Melts: Butter one side of each rye bread slice with the margarine. Place two bread slices, buttered sides down, on the grill. Then, top each bread slice with 2 Swiss cheese slices, half of the onions, 1 hamburger patty, 2 more Swiss cheese slices, and top with the other 2 bread slices, buttered sides up. Close the lid.
5. When the patty melts are done cooking, remove, slice, and serve.

# Egg Muffin

Serves 4

## Ingredients

4 slices Canadian bacon  
3 tbsp. butter, melted  
4 English muffins, cut in half horizontally  
4 eggs  
4 slices American cheese

## Directions

1. Preheat the grill to 400° F/204° C.
2. While grill preheats, cook the eggs over medium in a pan on the stove top.
3. When the grill is ready, place the Canadian bacon on the grill. Close the lid and cook for 2 minutes.
4. Butter the outside of the English muffins.
5. Place the English muffin bottoms, buttered sides down, on the grill. Top with the bacon, eggs, cheese, and the English muffin tops, buttered sides up. Close the lid and cook for 4 minutes.
6. When the egg muffins are done cooking, remove and serve.

# Grilled N.Y. Strip Steak

Serves 4

## Ingredients

4 12-oz NY strip steaks

### Seasoning

2 tbsp. olive oil

1 tbsp. kosher salt

1 tbsp. coarse ground black pepper

2 sprigs rosemary

8 garlic cloves

## Directions

1. Preheat the grill to 450° F/232° C.
2. Season the steaks with the olive oil, salt, and black pepper.
3. When the grill is ready, place the steaks on the grill next to the rosemary and garlic. Close the lid and cook for 8 minutes.
4. When the steaks are done cooking, remove and let rest for 5 minutes before serving with the garlic and rosemary.



# Marinated Grilled Salmon

Serves 4

## Ingredients

### Marinade

1 shallot, minced

juice of 1 lemon

1 tbsp. soy sauce

1 tsp. ground black pepper

3 tbsp. olive oil

2 tbsp. chopped dill

---

4 6-oz salmon fillets

## Directions

1. Combine the Marinade ingredients in a bowl and marinate the salmon in the refrigerator for 4 hours.
2. Preheat the grill to 450° F/232° C.
3. When the grill is ready, place the salmon on the grill. Close the lid and cook for 8 minutes.
4. When the salmon is done cooking, remove and serve.



# Cuban Panini Sandwiches

Serves 2

## Ingredients

8 slices Swiss cheese  
4 slices ham  
6 slices roast pork loin  
2 tbsp. mustard  
4 sandwich pickles  
2 club rolls  
2 tbsp. margarine

## Directions

1. Preheat the grill to 350° F/177° C.
2. Assemble the sandwiches by placing half of the cheese, ham, pork, mustard, and pickles inside each roll.
3. When the grill is ready, brush the outside of the rolls with the margarine and place the sandwiches on the grill. Close the lid and cook for 4 minutes.
4. When the sandwiches are done cooking, remove and serve.

# Pulled Pork & Mac 'n' Cheese Quesadillas

Serves 2

## Ingredients

2 8-inch flour tortillas  
2 cups pulled pork  
2 cups mac and cheese  
2 tbsp. barbeque sauce  
½ cup shredded cheddar  
olive oil spray

## Directions

1. Preheat the grill to 350° F/177° C.
2. Assemble the quesadillas by folding the tortillas in half and spraying the outside of the tortillas with the olive oil. Then, evenly divide the remaining ingredients between the two quesadillas.
3. When the grill is ready, place the quesadillas on the grill. Close the lid and cook for 4 minutes.
4. When the quesadillas are done cooking, remove, cut, and serve.

# Seasoned & Grilled Pork Chops

Serves 4

## Ingredients

### Marinade

1 tsp. paprika

1 tsp. granulated garlic

1 tsp. granulated onion

½ tsp. ground coriander

½ tsp. sea salt

½ tsp. ground black pepper

3 tbsp. olive oil

1 tsp. red wine vinegar

---

4 thick center-cut pork chops

## Directions

1. Combine the Marinade ingredients in a bowl and marinate the pork chops in the refrigerator for 6 hours.
2. Preheat the grill to 450° F/232° C.
3. When the grill is ready, place the pork chops on the grill. Close the lid and cook for 8 minutes.
4. When the pork chops are done cooking, remove and serve.



# Chicken Wings

Serves 2

## Ingredients

- 2 lb chicken wings
- ¼ cup red hot sauce
- ¼ cup sweet chili sauce
- ¼ cup barbeque sauce

## Directions

1. Preheat the grill to 400° F/204° C.
2. When the grill is ready, place the wings on the grill. Close the lid and cook for 25 minutes.
3. While the wings cook, in a bowl, combine the sauces.
4. When the wings are done cooking, toss them in the sauces and coat well.
5. Return the wings to the grill. Close the lid and cook for another 10 minutes.
6. When the wings are done cooking, remove and serve.



# Herb Grilled Spatchcock Chicken

Serves 4

## Ingredients

1 3-4-lb chicken

### Seasoning

1 sprig rosemary, chopped

3 sprigs thyme chopped

2 cloves garlic, minced

1 tsp. salt

¼ tsp. ground black pepper

2 tbsp. olive oil

1 tsp. paprika

## Directions

1. Spatchcock the chicken: Remove any neck parts and gizzards. Rinse the whole chicken inside and out and pat dry with a paper towel. Place the chicken, breast side down, on a cutting board. Use poultry shears or kitchen scissors to cut along the one side of the chicken's backbone from the tail to the neck. Cut the other side of the backbone in the same way and remove the backbone. Press down on the breastbone until the breastbone cracks. Use kitchen scissors to remove the wing tips.
2. Preheat the grill to 400° F/204° C.
3. In a bowl, combine the Seasoning ingredients. Rub the chicken with the mixture.
4. When the grill is ready, place the chicken on the grill. Close the lid and cook for 25 minutes. Ensure that the internal temperature of the chicken reaches 165° F/74° C.
5. When the chicken is done cooking, remove and serve.

# Denver Omelet Burritos

Serves 4

## Ingredients

4 8-inch flour tortillas  
1 red pepper, diced small  
1 small onion, diced small  
8 eggs, scrambled & cooked  
1 cup shredded cheddar  
cheese  
8 slices turkey bacon, cooked  
8 chicken & maple  
breakfast sausage links

## Directions

1. Preheat the grill to 350° F/177° C.
2. Lay the tortillas out on the counter. Evenly divide the pepper, onion, eggs, cheese, bacon, and finally the sausage between the tortillas. Roll the tortillas into burritos.
3. When the grill is ready, place the burritos on the grill, seam side down. Close the lid and cook for 5 minutes.
4. When the burritos are done cooking, remove and serve.

# Red Pepper Swiss Grilled Chicken Sandwiches

Serves 2

## Ingredients

2 6-oz chicken breasts

### Seasoning

1 tbsp. olive oil

1 tsp. sea salt

¼ tsp. plus 1 pinch ground black pepper, divided

¼ tsp. paprika

¼ tsp. granulated garlic

1 red pepper, cut into strips

4 slices Swiss cheese

2 brioche rolls, cut in half horizontally

2 tbsp. store-bought chipotle mayonnaise

### Dressed Arugula

1 cup arugula

1 tbsp. olive oil

½ tsp. balsamic vinegar

1 pinch salt

1 pinch ground black pepper

## Directions

1. Preheat the grill to 450° F/232° C.
2. Rub the chicken with the Seasoning ingredients.
3. When the grill is ready, place the chicken and red pepper on the grill. Close the lid and cook for 6 minutes. After 5 minutes, top the chicken with the cheese and then the peppers.
4. In a bowl, toss the arugula with 1 tbsp. olive oil, the balsamic vinegar, the salt, and 1 pinch black pepper.
5. When the chicken is done cooking, Place each chicken, topped with cheese and pepper, in a roll. Finish by topping with the Dressed Arugula and Chipotle Mayo. Cut in half and serve.



# Slam Dunk Burgers

Serves 4

## Ingredients

4 6-oz hamburger patties  
1 tsp. salt  
½ tsp. ground black pepper  
1 red onion, sliced into 4 rings  
4 slices American cheese

### Sauce

3 tbsp. mayonnaise  
1 tbsp. barbeque sauce

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4 brioche rolls,  
cut in half horizontally  
12 pickle chips  
1 cup shredded lettuce

## Directions

1. Preheat the grill to 450° F/232° C.
2. Season the hamburger patties with the salt and black pepper.
3. When the grill is ready, place the hamburgers and onion on the grill. Close the lid and cook for 6 minutes. After 5 minutes, top the hamburgers with the cheese.
4. While the hamburgers cook, in a small bowl, combine the Sauce ingredients.
5. When the hamburgers are done cooking, place the shredded lettuce on the bottom half of each roll. Top the lettuce with the hamburgers, red onion, pickles, and sauce and serve.



# Chili Dogs

Serves 8

## Ingredients

### Chili

1 lb ground beef  
1 small onion, minced  
2 tbsp. chili powder  
1 tsp. salt  
¼ tsp. ground black pepper  
½ tsp. coriander  
½ tsp. cumin  
14 oz crushed tomatoes  
8 oz water  
1 cup ketchup  
3 tbsp. mustard

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12 hot dogs, butterflied  
12 hot dog rolls  
2 ½ cups shredded cheddar cheese  
4 scallions, chopped  
4 oz crispy fried onions

## Directions

1. To make the Chili: In a pot on the stove top, brown the ground beef and the onion. Add the chili powder, salt, black pepper, coriander, and cumin. Cook for 2 minutes. Add the tomatoes, water, ketchup, and mustard. Simmer for 30 minutes. Reserve the Chili.
2. Preheat the grill to 450° F/232° C.
3. When the grill is ready, place the hot dogs on the grill. Close the lid and cook for 10 minutes.
4. When the hot dogs are done cooking, remove and place one hot dog in each roll.
5. Spoon some Chili on top of each hot dog and sprinkle with the cheddar. Return the hot dogs to the grill and cook for another 2 minutes at 450° F/232° C.
6. When the hot dogs are done cooking, remove, top with the scallions and fried onions, and serve.

# Philly Cheesesteak Panini

Serves 2

## Ingredients

### Horseradish Sauce

- 1 tbsp. sour cream
- 1 tbsp. mayonnaise
- 1 tsp. spicy mustard
- 2 tsp. horseradish
- \_\_\_\_\_
- ½ onion, sliced
- ½ lb roast beef
- 4 slices crusty Italian bread
- 2 tbsp. margarine
- 8 slices provolone cheese

## Directions

1. Preheat the grill to 450° F/232° C.
2. In a bowl, combine the Horseradish Sauce ingredients. Reserve the Horseradish Sauce.
3. When the grill is ready, place the onion on the grill. Close the lid and cook for 4 minutes.
4. When the onion is done cooking, top the onion with the roast beef to warm.
5. Spread the margarine on each bread slice.
6. Set the grill's temperature to 400° F/204° C.
7. Place 2 bread slices, buttered sides down, on the grill. Top each bread slice on the grill with 2 provolone slices, half of the roast beef, half of the onions, 1 tbsp. Horseradish Sauce, another 2 provolone slices, and the other 2 bread slices, buttered sides up. Close the lid and cook for 4 minutes.
8. When the cheesesteaks are done cooking, remove, cut, and serve.

# Corned Beef Reubens

Serves 2

## Ingredients

2 tbsp. butter, softened  
4 slices rye bread  
8 slices Swiss cheese  
½ lb corned beef  
½ cup sauerkraut  
2 tbsp. Russian dressing

## Directions

1. Preheat the grill to 400° F/204° C.
2. Butter one side of each rye bread slice. Place two bread slices, buttered sides down, on the grill. Top each bread slice on the grill with 2 Swiss cheese slices, half of the corned beef, half of the sauerkraut, half of the Russian dressing, another 2 Swiss cheese slices, and the other 2 bread slices, buttered sides up. Close the lid and cook for 4 minutes.
3. When the Reubens are done cooking, remove and serve.



# Croque Monsieur

Serves 4

Ingredients	Directions
<p><b>Egg Batter</b></p> <p>4 eggs</p> <p>½ cup milk</p> <p>½ tsp. salt</p> <p>½ tsp. ground black pepper</p> <p><b>Sauce</b></p> <p>2 tbsp. sour cream</p> <p>2 tbsp. mayonnaise</p> <p>2 tbsp. Dijon mustard</p> <p>_____</p> <p>8 slices white bread</p> <p>24 slices Swiss cheese</p> <p>16 slices fresh turkey, sliced thinly</p> <p>powdered sugar, for serving</p> <p>your favorite jam, for serving</p>	<ol style="list-style-type: none"><li>1. Preheat the grill to 350° F/177° C.</li><li>2. In a bowl, mix the Egg Batter ingredients.</li><li>3. In a separate bowl, mix the Sauce ingredients.</li><li>4. Assemble four sandwiches by evenly dividing the Swiss cheese, turkey, and Sauce between the bread slices. Dip the sandwiches into the Egg Mixture.</li><li>5. When the grill is ready, place the sandwiches on the grill. Close the lid and cook for 5 minutes.</li><li>6. When the sandwiches are done cooking, remove, cut each into four pieces, and serve with powdered sugar and your favorite jam.</li></ol>



# Veggie Panini

Serves 2

## Ingredients

2 portobello mushrooms, grilled  
2 roasted red peppers  
2 thick slices red onion, grilled  
3 tbsp. olive oil  
2 tbsp. balsamic vinegar  
½ tsp. salt  
¼ tsp. ground black pepper  
2 cloves garlic, sliced thinly  
1 sprig tarragon, chopped  
4 slices fresh mozzarella  
2 tbsp. basil pesto aioli  
2 brioche rolls, cut in half horizontally

## Directions

1. In a bowl, combine the mushrooms, red peppers, and onion slices with the olive oil, balsamic vinegar, salt, black pepper, garlic, and tarragon. Marinate the vegetables in the refrigerator for 4 hours.
2. Preheat the grill to 400° F/204° C. Grill the marinated vegetables for 4 minutes. Then, remove and reserve the vegetables.
3. Assemble the sandwiches by placing half of all the ingredients between each roll.
4. When the grill is ready, place the sandwiches on the grill. Close the lid and cook for 4 minutes.
5. When the sandwiches are done cooking, remove and serve.

# Grilled Shrimp & Veggies

Serves 6

## Ingredients

18 16–20-size shrimp  
½ zucchini, cut into six pieces  
½ yellow squash, cut into six pieces  
1 red onion, cut into six pieces  
6 cherry tomatoes  
½ cup of your favorite marinade

## Directions

1. In a bowl, marinate the zucchini, squash, onion, and cherry tomatoes in your favorite marinade for 4 hours in the refrigerator.
2. Preheat the grill to 450° F/232° C.
3. Evenly divide the ingredients between six skewers.
4. When the grill is ready, place the skewers on the grill. Close the lid and cook for 5 minutes.
5. When the shrimp and vegetables are done cooking, remove and serve over salad or rice.

# Grilled Pound Cake with Grilled Fruit

Serves 4

## Ingredients

4 slices thick poundcake  
¼ cup butter, softened  
2 peaches, halved  
12 strawberries, halved  
1 cup whipped cream, for serving

## Directions

1. Preheat the grill to 400° F/204° C.
2. Butter each side of the poundcake slices.
3. When the grill is ready, place the poundcake on the grill. Close the lid and cook for 4 minutes. After 4 minutes, flip the poundcake.
4. When the poundcake is done cooking, remove and reserve.
5. Place the peaches and strawberries on the grill. Close the lid and cook for 4-5 minutes.
6. When the peaches and strawberries are done cooking, remove and serve over the poundcake with the whipped cream.



# Peach Strawberry Hand Pie

Serves 2

## Ingredients

2 peaches  
8 strawberries, sliced  
3 tbsp. sugar  
1 tsp. cornstarch  
juice of ½ lemon  
½ tsp. cinnamon  
1 sheet puff pastry  
1 egg yolk  
2 tbsp. water

## Directions

1. In a sauté pan over medium heat, add the peaches, strawberries, sugar, cornstarch, cinnamon, and lemon juice and cook for 3-5 minutes. Then, remove from the heat and let cool.
2. Preheat the grill to 350° F/177° C.
3. Place the cooled filling on one side of the puff pastry.
4. In a small bowl, whisk together the egg yolk and water to make an egg wash. Brush the egg wash on the edges of the puff pastry. Fold the pastry over the filling to form a square and use a fork to seal all around the pie.
5. When the grill is ready, place the pie on the grill. Close the lid and cook for 20 minutes.
6. When the pie is done cooking, remove, let cool, and serve.



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