

**SANTA FE**  
**FAJITAS**  
&  
**MORE™**  
**BUFFET**

**OWNER'S MANUAL  
& RECIPE BOOKLET**

**WG25FR**



# IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse Temperature Control Probe, cord, or plug, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used near children. This appliance is not for use by 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 has been damaged in any manner. Contact Consumer Service.
7. The use of accessory attachments not recommended by Salton, Inc. may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Do not use appliance for other than intended use.
12. Prior to connecting or disconnecting plug from wall outlet, turn Temperature Control Knob to **"OFF."** Always attach Temperature Control Probe to appliance first, then plug cord into wall outlet. To disconnect, turn Temperature Control Knob to **"OFF,"** then remove plug from the wall outlet.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Allow grease or oil to cool before disposal.
14. Do not remove Grill from Base until Grill is cool.

**THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY**  
**SAVE THESE INSTRUCTIONS**

# ADDITIONAL IMPORTANT SAFEGUARDS

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. ***Do not reach into the water!***
3. The Temperature Control Probe is designed to yield precise results. Use care not to drop, hit, or impact it against hard surfaces.
4. Provide adequate air space around all sides of the appliance during use. Do not operate this appliance while it is touching curtains, wall coverings, clothing, dish towels, or other flammable materials.
5. Proper precautions must be taken to prevent the risk of burns, fires, or other damage to persons or property.
6. **CAUTION: The grilling surface becomes very hot. Avoid contact with hot Grill. Always use oven mitts to handle the hot SANTA FE BUFFET Removable Grill/Heating Plate.**
7. **WARNING! While using the SANTA FE BUFFET with the Lid in place, steam will rise from the Steam Hole. Keep hands and face away from Steam Hole.**
8. When grilling, always use Grill with Base and make sure to slide the grease-catching Drip Tray into its track underneath the Grill side of the **SANTA FE BUFFET™**. It will lock easily into place. Failure to engage the Drip Tray may result in hot grease dripping onto your table or counter top.
9. Wait for the Removable Grill/Heating Plate and the Glass Lid to cool down completely before touching or cleaning.
10. The cord to this appliance should be plugged into a 110V/120V AC electrical outlet only.
11. Do not leave this appliance unattended during use.
12. Use the **SANTA FE BUFFET** on a hard, flat surface. Don't place it near a flame or heat or on a soft surface (such as carpet). Avoid placing it where it may fall or tip over during use.
13. If this appliance begins to malfunction during use, immediately turn the Temperature Control Knob to **"OFF"** and unplug the cord. Remove the Probe from the Grill. Do not use or attempt to repair the malfunctioning appliance! Contact Consumer Service.
14. Do not use the Glass Lid if cracked or chipped.
15. **THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.**

# SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

## POLARIZED PLUG

This appliance has a **polarized plug** (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into 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 modify the plug in any way.

## TEMPERATURE CONTROL PROBE

Use only the Temperature Control Probe (P/N 20782) supplied with this product. Using any other type of Temperature Control Probe may cause fire, electric shock, or injury.

## PLASTICIZER WARNING

**CAUTION:** To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place **NON-PLASTIC** coasters or place mats between the appliance and the finish of the counter top or table top.

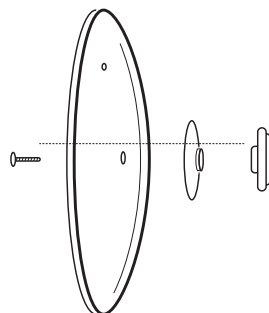
**Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.**

# GETTING TO KNOW YOUR SANTA FE FAJITAS & MORE™ BUFFET

1. Base (P/N 21143)
  2. Cool Touch Grill Handles (P/N 21144)
  3. Removable Non-Stick Ribbed Grill
  4. Adjustable Temperature Control Probe (P/N 20782)
  5. Temperature Control Knob
  6. Power On/ Indicator Light
  7. Power Cord with Polarized Plug
  8. Glass Lid (P/N 21146)
  9. Lid Knob (P/N 21150)
  10. Steam Hole
  11. Stainless Steel Tortilla Pan (P/N 21147)
  12. Probe Receptacle
  13. Non-Stick Round Heating Plate
  14. Grease Drain
  15. Drip Tray (P/N 21148)
  16. Plastic Tongs (P/N 21149)
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## LID & LID KNOB ASSEMBLY

1. Unscrew the Lid Knob from inside of the Lid.
2. Position the Knob on top of its Base on the outside of the Lid, at its topmost point. Screw the Lid Knob from the bottom through the top of the Lid. (See sketch at right.) Both the Knob and its Base must always be on the exterior of the Lid during cooking.
3. Periodically check to make sure the Knob is securely fastened onto the Lid. Always tighten by hand; do not over tighten.



Congratulations on your purchase of the **SANTA FE BUFFET™**. This all-in-one kitchen buffet makes preparing your favorite dishes quick and easy. Your family and friends will love using the **SANTA FE BUFFET** to make and serve delicious meals and snacks for family gatherings or festive parties. Best of all, the **SANTA FE BUFFET** has a non-stick grilling surface which is removable to make cleanup a snap!

## BEFORE USING FOR THE FIRST TIME

1. Attach Lid Knob to Lid following instructions and illustration on page 4.
2. Wash the Glass Lid, Tortilla Pan, Drip Tray, Tongs and Base in warm, soapy water. Rinse all parts well and dry thoroughly.

**CAUTION: Do not immerse the Temperature Control Probe in water or any other liquid!**

3. Wipe the Temperature Control Probe with a damp cloth. Dry thoroughly with a soft cloth.
4. Clean the Removable Grill/Heating Plate by carefully rinsing the coated surface with warm, soapy water. Wipe clean with a soft, damp cloth. If necessary, you may submerge the Grill in water, **but use care not to submerge the end of the Grill which houses the Probe Receptacle.** Rinse well and dry all parts thoroughly.

## INSTRUCTIONS FOR USE

1. To preheat the **SANTA FE BUFFET™**, place the Lid on the Round Heating Plate. Turn the Temperature Control Knob to **"OFF"** and attach Temperature Control Probe to the **BUFFET**. Then plug the cord into a wall outlet. As the Temperature Control Knob is turned, the Light on the Temperature Control Probe will illuminate and the Grill will begin to heat.
2. The Indicator Light will go off when the temperature heat level (**"HIGH," "MEDIUM," "LOW,"** or **"WARM"**) is reached.

**CAUTION: The grilling surface becomes very hot. Avoid contact with hot Grill. The use of cooking mitts or potholders is recommended.**

**NOTE:** The Indicator Light will turn on and off while you are cooking. This is normal and indicates that the Thermostat is cycling on and off to maintain a constant cooking temperature.

3. You may use the Glass Lid, on either the flat, Round Heating Plate or the Ribbed Grill cooking surface. See "Wrap Station and Grill" and "Party Service Buffet" Sections of this manual for correct Grill set-up.
4. Exact cooking times vary for different types of foods and recipes. Consult your recipe and adjust as needed. With the Lid in place on the Round Heating Plate, your **SANTA FE BUFFET** performs as a vented covered pan.
5. When your food is ready, turn the Temperature Control Knob to **"OFF."** Place tortilla in the convenient Tortilla Holder. Remove food using the **SANTA FE** Plastic Tongs provided, or a wooden spatula, or non-metal fork and fill your tortilla.

# INSTRUCTIONS FOR USE *(Continued)*

**CAUTION:** Do not use metal or sharp-edged utensils, as these can damage the non-stick surface of the Grill. Do not leave any plastic utensils in or on the grilling surface, while it is plugged in or is hot.

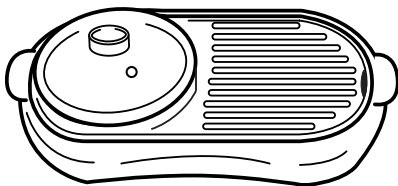
6. When cooking or serving is finished, unplug the **SANTA FE BUFFET** from the wall outlet first, and then remove Temperature Control Probe from the appliance.

**CAUTION:** Always disconnect the plug from the wall outlet when not in use.

## **Wrap Station and Grill**

1. The circular Tortilla Warmer can be used to hold the tortillas for tacos, enchiladas, tostadas, burritos, etc. to which grilled vegetables and meats, fish and/or cheese can be added.

**Wrap Station with  
Stainless Steel  
Tortilla Pan keeps  
up to 10 tortillas  
warm for up to  
30 minutes.**



Place the Stainless Steel Tortilla Pan into the Round Heating Plate. You can place up to 10 tortillas into the Pan. Use the Glass Lid to keep tortillas warm and moist for up to 30 minutes.

2. The non-stick coating on the **SANTA FE BUFFET** means cooking with very little fat or oil. If desired, a mere 1/2 teaspoon is all you will need to coat the inside cooking surfaces to prevent sticking or add flavor.

\*See "User Maintenance Instructions" regarding use of oils, butter, and margarine.

3. Before grilling, slide the grease-catching Drip Tray underneath the Ribbed Grill of the **SANTA FE BUFFET**, directly under the Grease Drain. The Tray should slide effortlessly into a firm locked position.

When the Grill is being used, grease drips through the Grease Drain located under the Ribbed Grill (see illustration on page 4).

4. With the Temperature Control Knob turned to **"OFF,"** attach the Temperature Control Probe to the unit first. Then plug the **SANTA FE BUFFET** into electric outlet. Turn Temperature Control Knob to the desired setting and preheat 5-8 minutes or until Light goes out. Carefully remove the Lid, preferably using oven mitts.
5. Use Plastic Tongs provided to carefully place the items to be cooked on the **SANTA FE BUFFET** grilling surfaces.

# WRAP STATION & GRILL *(Continued)*

**CAUTION:** Be careful not to touch any part of the **SANTA FE BUFFET** as Grill parts will be **HOT!**

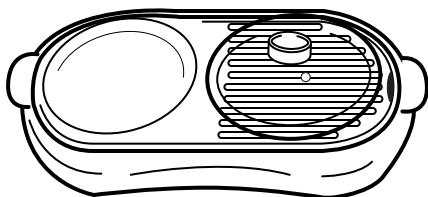
6. Grill meats, vegetables or fruits on the Ribbed Grill. The Ribbed Grill adds beautiful grill lines while searing in juices and adding flavor. Cook foods according to your recipes.
7. Depending on the foods you are cooking, cook with the Lid either on or off.

## **Party Service Buffet**

1. Use as a dual Grill, one side covered, one side open.
2. The Glass Lid may be used on either side.

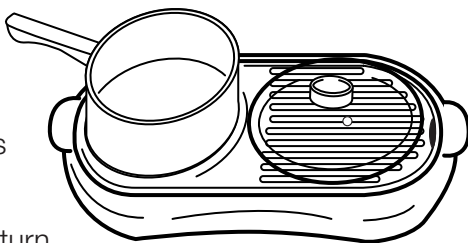
**WARNING!** While using **SANTA FE BUFFET** with the Lid in place, steam will rise from the Steam Hole. Keep hands and face away from the Glass Lid's Steam Hole.

**Always use oven mitts to handle hot Grill/Heating Plate or Tortilla Pan.**



Cook on both the Ribbed Grill and the Heating Plate. Make pizza crust in the flat Heating Plate and grill veggies and meat toppings at the same time.

3. The flat, Round Heating Plate of the **SANTA FE BUFFET** can be used for preparing a wide variety of foods such as pancakes, eggs, hamburgers, pizza, or stir-fries. Grill sausages, bacon, meats, fruits, vegetables on the Ribbed Grill.
4. After foods are cooked, turn the Temperature Control Knob to **"WARM."** Let family and guests help themselves to delicious foods kept at perfect serving temperature.
5. Add your own pan (up to 8") to keep sauces, soups, stews, chilies, party dips warm. Serve grilled foods, toasted tortilla chips, warmed pitas covered on the Grill at the same time.
6. When cooking is finished, turn the Temperature Control Knob to **"OFF"** and unplug the **SANTA FE BUFFET**.





# HINTS FOR BEST RESULTS

1. The non-stick coating on the **SANTA FE BUFFET** means cooking without any fat at all! Use butter, margarine or oil only for extra browning or flavor. Use 1/2 teaspoon to coat the cooking surfaces. We recommend using a cooking brush to apply oil or melted butter to the Ribbed Grill surface.  
  
\*See “User Maintenance Instructions” regarding use of oils or butter.
  2. The **SANTA FE BUFFET** has an easy-to-use Adjustable Temperature Control with 4 temperature settings: **“HIGH,” “MEDIUM,” “LOW,”** and **“WARM.”**
  3. Use the Adjustable Temperature Control on **“LOW”** for scallops and tender seafood — on **“HIGH”** for swordfish steaks.
  4. For beef and chicken, we recommend using **“HIGH”** heat to get those grill marks you love!
  5. Personal taste, thickness of cut of fish, meat, vegetables or fruits may vary cooking times. Always check for doneness and always use fresh, refrigerated foods for you and your family.
- USDA NOTE:** The USDA recommends that meats such as beef, pork, lamb, etc. should be cooked to an internal temperature of 160°F and poultry products should be cooked to an internal temperature of 170°F - 180°F to be sure any harmful bacteria, Listeria and Ecoli, has been killed. When reheating meat/poultry products, they should also be cooked to an internal temperature of 165°F.
6. Cleaning the **SANTA FE BUFFET** is a snap! The entire grilling surface lifts easily out of the Base. Clean thoroughly and replace Grill by lining up the cut-out notch for the Temperature Control Probe on the Grill and the Base.
  7. To loosen tidbits that have dried on to the Grill Pan, remove the Temperature Control Probe. Pour 1/2 cup water onto Grill surfaces, let soak, pour off the water and then use a sponge or non-scratching plastic kitchen dish brush.  
(See “User Maintenance Instructions” for more suggestions.)
  8. To take advantage of the added heat/steaming effect from use of the Glass Lid, or to keep foods from splattering, cook with the Lid in place.

# USER MAINTENANCE INSTRUCTIONS

**WARNING: To avoid electric shock, unplug from outlet when not in use and before cleaning. Use care not to fully submerge Probe Receptacle during cleaning.**

1. Before cleaning, turn the Temperature Control Knob to “**OFF**,” and unplug the appliance from the wall outlet. Remove the Temperature Control Probe from the **BUFFET** and allow entire appliance to cool thoroughly.

2. **Inside cleaning:** Remove the Grill from the Base to clean.

Clean the Removable Grill/Heating Plate by carefully rinsing the coated surface with warm, soapy water. Wipe clean with a soft, damp cloth. If necessary, you may submerge the Grill in water, **but use care not to submerge the end of the Grill which houses the Probe Receptacle.** Rinse well and dry all parts thoroughly.

The Glass Lid and Tortilla Pan should be rinsed with warm water and, if necessary, cleaned with a soft cloth or sponge and wiped dry.

**NOTE: Both the Lid and the Stainless Steel Tortilla Pan are dishwasher safe!**

Empty the Drip Tray and clean with warm, soapy water. Wipe dry.

3. Although the Grills are coated with a non-stick coating, some food may still adhere to the Removable Grill/Heating Plate. To remove, simply pour a little cooking oil onto the baked-on food and allow to stand for 5 to 10 minutes. This should soften the food and make it easy to remove. If this method fails, we then suggest wiping the pan with a slightly dampened cloth and a little dishwashing detergent.

**CAUTION: Handle the Glass Lid with extreme care, as it may become slippery when wet.**

4. **Outside cleaning:** Wipe the plastic Base with a soft dry cloth. Dry both Grill surfaces thoroughly.
5. DO NOT use abrasive cleaners or scouring pads or steel wool to clean this appliance.
6. Do not immerse Adjustable Temperature Control Probe in water or any other liquid.

## **IMPORTANT:**

Your Salton® **SANTA FE BUFFET** is coated with a non-stick surface. Rather than using grease or shortening, please use liquid margarine, melted butter or cooking oil. We do not recommend using spray-on, aerosol type coatings or food release products, as these build up a residue on the cooking surface.

Any service requiring disassembly other than the above cleaning must be performed by a qualified electrician.

# RECIPES

## PARTY SNACKS

### ROASTED TOMATILLO SALSA\*

- 12 fresh tomatillos, husked and washed
- 1 small - medium onion, peeled and quartered
- 2 tablespoons salt
- 4 tablespoons olive oil
- 1 teaspoon canned smoked chipotle peppers  
(in adobo sauce)
- 2 small cucumbers (pickling size), chopped
- 1/4 cup grapefruit juice (or lime juice)
- 2 -3 tablespoons honey
- 1 cup fresh cilantro, soft stems included

Cut washed and husked tomatillos in half and place into a medium bowl with the quartered onion. Drizzle 4 tablespoons of olive oil over tomatillos and onion, add salt and mix to coat lightly.

Preheat **SANTA FE BUFFET** on **“HIGH”** 5-8 minutes.

Place tomatillos face down onto Ribbed Grill and add onions.

Place Glass Lid over tomatillo/onion mixture.

Grill tomatillo/onion mixture for 10 minutes, turn and continue cooking with Lid in place until tomatillos and onions are soft and browned. If mixture begins to burn, turn the Temperature Control Knob down between **“MEDIUM”** and **“HIGH,”** for about 15-20 minutes in total. When finished, remove items from Grill.

When tomatillo/onion mixture is cooled, place into blender. Add the remaining ingredients, chipotle pepper, cucumbers, juice, honey and cilantro. Process lightly until well blended.

Chill and serve.

**\*PLEASE NOTE: THIS SALSA IS SPICY!** To tone down the heat, add more cucumbers. For medium-mild tomatillo salsa, omit the chipotle pepper and add 2 or more seeded/stemmed jalapeno peppers to taste. For non-spicy salsa, add red/green bell peppers to taste, or omit peppers altogether.

**PARTY VARIATION:** Set up a buffet table with plenty of fresh salsa served. Offer individual bowls of finely chopped cucumbers, red tomatoes, minced red onion, cilantro, finely minced jalapeno peppers, canned, drained black beans.

# BORDER CHILI CHEESE DIP WITH FRESH DUSTED CORN CHIPS

4 - 6 7" corn tortillas

1 - 15.5 oz. jar Salsa con Queso

1 - 4 oz. can diced green chilies

corn oil or butter to coat tortillas

Spices:

1/2 teaspoon chili powder

1/4 teaspoon cumin

1/4 teaspoon salt

1 teaspoon sugar

Empty one jar of Salsa con Queso into a small pan, and mix one small can of drained green chilies into cheese. Stir. Add pan directly to Heating Plate. Remember to stir cheese dip occasionally.

Preheat **SANTA FE BUFFET** on **"HIGH"** 5-8 minutes.

Turn the Temperature Control Knob down to **"MEDIUM."**

In small bowl, mix spices together well. Cut each corn tortilla into 6 pieces. Place as many pieces on the Ribbed Grill as comfortable (about 6-8 at time). Brush tortillas lightly with melted butter or corn oil. Sprinkle tortillas with some of the spice mixture, saving enough for the rest of the batches. Tortilla chips should grill approximately 1-2 minutes on each side.

Repeat with remaining tortilla chips until all have been grilled.

Remove onto plate.

Spoon cheese dip into small side dishes for dipping.

**VARIATIONS:** Fire up your Queso with some smoked Chipotle peppers. Set out separate bowls of black beans, refried beans, pico de gallo, chopped onions, diced carrots and jicama, and fresh guacamole for your guests to create their own Border Appetizer Plate. Spoon chili cheese dip over finished plates.

# GRILLED STUFFED POBLANO PARTY POPPERS

3 small poblano peppers, stems removed and seeded  
4 oz. cream cheese, softened  
4 oz. shredded taco cheese  
1/3 cup green olives with pimentos, chopped  
1 tablespoon cilantro, roughly chopped  
1/2 teaspoon ground cumin

Fill Round Heating Plate about 1/2 way with water. Preheat **SANTA FE BUFFET** 5-8 minutes on **“HIGH.”**

Wash peppers and cut off stem ends. Scrape out seeds. In about 2 minutes, water will be boiling. Add peppers cover with Glass Lid. As peppers steam, they will wilt slightly. Steam the peppers for 8 minutes. Remove with Tongs onto plate.

In a small bowl, while peppers are steaming, beat the cream cheese until soft, then add the taco cheese, olives, cilantro and cumin.

When peppers are cool enough to handle (about 2 minutes), stuff the peppers with cheese mixture. Do not fill to the top because, as they grill, the cheese will ooze.

These peppers can be prepared up to 2 days ahead, cover with plastic wrap and refrigerate until ready to finish and serve.

Preheat **SANTA FE BUFFET** on **“HIGH”** for 5 minutes. Turn the Temperature Control Probe down between **“MEDIUM”** and **“HIGH.”** Place peppers on Ribbed Grill, with Glass Lid on top. Grill for a total of 8-10 minutes, turning every few minutes, until grilled on each side. Cheese should be melted and hot. Remove carefully with Tongs.

Cut in halves or serve whole.

Serves 3-6.

**VARIATIONS:** For fun, mouth-watering appetizers, use jalapeno peppers and reduce steam time to 4 minutes. Proceed with recipe. Or, stuff poblano peppers with cheese, rice and chopped, grilled sausage. Experiment with various cheeses and cheese blends.

# BREAKFAST

## SANTA FE PANCAKES WITH TURKEY SAUSAGES

1 cup Aunt Jemima® Pancake Mix  
1 can cream corn (8.75 oz.)  
1 egg  
4 tablespoons medium hot salsa (with black beans and corn)  
2 tablespoons canned, diced green chilies  
cayenne pepper or tabasco sauce to taste  
1 tablespoon oil (optional to coat Grill)

1 - 14 oz. package turkey sausages

Preheat **SANTA FE BUFFET** between “**MEDIUM**” and “**HIGH**” for 5-8 minutes. Place turkey sausages evenly on Ribbed Grill. Grill, turning sausages on all sides for 12-15 minutes or until golden brown.

While sausages are cooking, combine pancake batter and all ingredients listed above (except sausages and oil) into a medium mixing bowl and mix lightly.

After sausages have grilled about 8 minutes, begin ladling pancakes by the tablespoon into the Round Heating Plate. About 3 - 4 small pancakes will fit. When pancakes start to bubble on top (2 minutes), turn to other side and cook another 1-2 minutes longer. This recipe will make 12 - 16 pancakes.

Remove sausages and pancakes. Serve with maple syrup. Santa Fe Pancakes make a great side dish when accompanied with salsa and eggs.

Serves 4.

**STRAWBERRY PANCAKES VARIATION:** To make strawberry pancakes, replace corn and peppers with 1/4 teaspoon vanilla, 6-8 medium strawberries, diced, 1/4 teaspoon nutmeg and dust with powdered sugar.

# SUNNY POACHED HUEVOS RANCHEROS

1 - 13 oz. can black bean chili  
4-6 large eggs  
1/3 cup mild or medium salsa

## TOPPING:

3 oz. chihuahua cheese, crumbled  
2 Tablespoons chopped cilantro

6 - 6" corn tortillas, cut into quarters  
2-3 tablespoons corn oil

Preheat **SANTA FE BUFFET** on **"HIGH"** for 5-8 minutes.  
Reduce heat to **"MEDIUM."** Pour one can of black bean chili into  
Round Heating Plate. Stir in 1/3 cup salsa.

Stir chili 3-4 minutes, until mixture is hot. Crack eggs carefully, one  
at a time, onto chili mixture. When all eggs are placed on top of  
chili, cover with Glass Lid and poach for about 3-4 minutes, or until  
eggs are set.

While eggs are cooking, brush tortilla quarters lightly with oil  
and place on Ribbed Grill. Grill for 2-3 minutes total, turning and  
watching carefully, so that tortillas do not burn. Remove carefully  
with Tongs.

Remove Lid and sprinkle with cheese, cilantro and salsa.  
Spoon onto plates, accompanied by tortilla chips.

Serves 3-4.

# LUNCH

## ATHENIAN EGGPLANT PIZZA

### CRUST:

1 cup all purpose flour  
1/2 teaspoon salt  
1/4 teaspoon pepper  
2/3 cup milk  
2 eggs

1 small eggplant, peeled and cut into 2" x 1/4" slices  
6 pitted and chopped kalamata olives  
1 small tomato, sliced into 6 slices  
3 oz. feta cheese, crumbled  
4 fresh basil leaves, torn into small pieces  
extra-virgin olive oil

Preheat **SANTA FE BUFFET** on "**HIGH**" 5-8 minutes. Turn the Temperature Control Knob down between "**MEDIUM**" and "**HIGH.**" In small bowl, mix crust ingredients together until well blended.

Place eggplant slices on Ribbed Grill, and brush tops lightly with olive oil. Season with salt and pepper. After eggplant has grilled 1 minute, place Glass Lid on Ribbed Grill to cover eggplant. Continue to grill for 2 minutes.

Pour crust mixture into Round Heating Plate. Spread evenly. Now, turn eggplant on other side, and replace Glass Lid over eggplant. (Eggplant should grill 6 -8 minutes in total.)

When crust has cooked 5-6 minutes, turn carefully by prying up on end, slipping a plastic spatula underneath, and flipping over. Brush top of browned crust with olive oil.

Place grilled eggplant pieces on top of crust. Tomato slices go next, followed by chopped olives, crumbled feta cheese, and basil. Place Glass Lid on Round Heating Plate and continue to cook for another 4 - 6 minutes. Remove carefully with spatula onto plate. Cut into wedges to serve.

Serves 2.

**PARTY VARIATIONS:** Fresh, home-made pizzas are perfect for party snacks. Set out individual bowls with all of your favorite sauces and toppings. Grill sausages, bacon, all kinds of vegetables. Use red pizza sauce or pesto sauce. Use a variety of cheeses: mozzarella, muenster, even brie! Make fresh pizza crusts or use tortillas! Assemble pizzas and cook covered on either the Ribbed Grill or Round Heating Plate to finish.



# LUNCH

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1/2 teaspoon salt  
1/4 teaspoon pepper  
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3 oz. feta cheese, crumbled  
4 fresh basil leaves, torn into small pieces  
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Place eggplant slices on Ribbed Grill, and brush tops lightly with olive oil. Season with salt and pepper. After eggplant has grilled 1 minute, place Glass Lid on Ribbed Grill to cover eggplant. Continue to grill for 2 minutes.

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# BACON LETTUCE & TOMATO WRAPS WITH CHILI MAYO

1 - 12 oz. package bacon  
1 - 2 medium tomatoes, sliced  
1/4 wedge of lettuce, shredded

4 -6 8" flour tortillas

## CHILI MAYO

1/4 cup mayonnaise  
2 Tablespoons chili sauce  
1/4 teaspoon chili powder

Preheat **SANTA FE BUFFET** 5-8 minutes on **"HIGH."** Turn the Temperature Control Knob down between **"MEDIUM"** and **"HIGH."** Place bacon strips evenly on Ribbed Grill. (You will have to grill bacon in several batches.) Grill 4-5 minutes, then turn with Tongs, and grill 4-5 minutes more until golden and crisp. Remove with Tongs onto plate lined with paper towels to drain.

In small bowl, mix chili mayo ingredients. Spread chili mayo on tortillas. Divide bacon evenly among tortillas. Place tomato and lettuce on top. Roll up tortillas and serve.

Serves 4-6.

**PARTY VARIATIONS:** These wraps are a family and party favorite. Grill thin chicken breast strips alongside bacon. When finished cooking, line grill with chicken breast strips and bacon, turn Grill to **"WARM."** Set out individual bowls of chopped avocados, red and green peppers, chopped radishes, alfalfa sprouts and shredded cheeses and let guests build their own wraps.

# FAVORITO GOAT CHEESE WRAPS WITH LOTSO GRILLED VEGGIES

1 red pepper, sliced  
4 large mushrooms, quartered  
1 small vidalia onion, quartered  
1 small zucchini, sliced lengthwise into 4 strips  
4 - 8" flour tortillas  
1 - 11 oz. pkg. Goat cheese  
1/2 cup basil pesto  
salt and pepper

Preheat **SANTA FE BUFFET** for 5-8 minutes on **"HIGH."** Turn the Temperature Control Knob down between **"MEDIUM"** and **"HIGH."** Place vegetables evenly on Grill. Turn after about 3-4 minutes, and watch carefully. Grill another 3 minutes and remove.

Spread each tortilla with some pesto, dividing evenly among 4 tortillas. Next, spoon some of the goat cheese onto one side of the tortilla. Divide vegetables among tortillas. Sprinkle with salt and pepper.

Fold 2 sides of tortilla inward, then roll up, and press down slightly to seal. Carefully place tortillas, 2 at a time on Grill, and grill 30 seconds. Turn 45 degrees, and grill another 30 seconds. Turn and follow the same procedure. Remove to plates and serve.

Serves 4.

**VARIATIONS:** Serve with shredded lettuce and chopped tomatoes. Other interesting grilled vegetables are asparagus, green beans, or jicama.

**SANTA FE VARIATION:** Spread refried beans on tortillas and stuff with grilled veggies, guacamole, shredded cheddar cheese, top with salsa and sour cream.

# DINNER

## CLASSIC CHICKEN CAESAR ENSALADA WRAPS

1 - 1 lb. package chicken tenders, cut into 1/2" strips  
1 - 7.5 oz. bag Dole® Complete Caesar Salad Kit  
1 red pepper, cut into strips  
4 - 8" flour tortillas, plain or spinach herb flavored  
salt and pepper  
oil to coat Grill

Preheat **SANTA FE BUFFET** on "**HIGH**" for 5-8 minutes. Place Tortilla Pan onto Round Heating Plate. Place the 4 tortillas in the Tortilla Pan and cover with Glass Lid.

Brush Grill with oil. Place red pepper strips evenly on Ribbed Grill. Grill 3-4 minutes. Turn on other side with Tongs. Grill for 3 minutes longer. Remove with Tongs.

Place chicken strips evenly on Ribbed Grill. Grill 2-4 minutes and when meat turns to chalky white, quickly turn over using Tongs.

Prepare the salad, following the directions on the package.

Continue grilling tenders until done and there is no pink in the middle, approximately another 2-4 minutes. **DO NOT OVERCOOK OR UNDERCOOK!** See USDA note in "Hints For Best Results" on page 8 of this manual. Remove with Tongs.

Divide chicken, peppers and salad evenly among 4 tortillas. Roll tortillas into wraps and serve.

Serves 4.

**PARTY VARIATIONS:** Set out individual bowls for the salad and other fillings: artichoke hearts, capers, anchovies, sliced or chopped tomatoes, chopped green onions, bacon bits, or sliced olives. Turn Temperature Control down to "**WARM.**" Leave chicken on the Grill and allow family and friends to assemble wraps themselves.

## SALSA STEAK PITAS

1/2 - 3/4 cup medium salsa  
1 lb. sirloin steak cut into 1/2" strips,  
cut diagonally across the grain  
1 clove garlic, crushed  
1/4 teaspoon crushed red pepper  
1 - 8 oz. pkg. shredded white cheddar cheese  
4 tablespoons minced parsley  
2 whole wheat pitas  
sliced jalapeno peppers (optional)

Marinate steak in salsa, crushed garlic and red pepper for at least 1/2 hour in the refrigerator. Set Temperature Control between **"MEDIUM"** and **"HIGH"** and preheat **SANTA FE BUFFET** for 5-8 minutes. Place steak strips evenly on Ribbed Grill (meat should sizzle) and cook 3 minutes. Turn with Plastic Tongs and grill another 2 minutes (steak will be cooked to medium doneness).

When steak is on its second side, place pita pockets one at a time in Round Heating Plate, and turn to Control down to **"WARM."** Repeat with second pita. Pitas should warm about 30 seconds on each side.

Remove steak strips. Carefully wipe Ribbed Grill with folded paper towel to remove any steak juices. Cut each pita in half to expose pocket. Divide steak evenly among the 4 pockets you have created. Put about 2 oz. cheese, jalapeno peppers, and a dab of salsa in each pocket, sprinkle with parsley.

Place each pocket on Grill for 30 seconds to 1 minute on each side until cheese melts. You may cover 2 pockets at a time with the Glass Lid to expedite cheese melting. Remove and serve while hot.

Serves 4.

**ITALIAN VARIATION:** Substitute Italian salad dressing for salsa, use mozzarella cheese. Substitute jalapenos with pepperocini peppers and cook as directed.

# FIESTA CATFISH NUGGETS WITH BLUE CHEESE DRESSING

1/2 lb. catfish nuggets  
4 oz. ready-made, bagged cole slaw mix  
(if not available, use shredded cabbage and carrots)  
salt and pepper  
4 medium radishes, chopped  
1/3 cup blue cheese dressing  
1/4 teaspoon celery seed  
1/4 cup chopped celery  
2 pitas  
1 small avocado, sliced  
oil to coat Grill

Preheat **SANTA FE BUFFET** on **“HIGH”** 5-8 minutes.

Brush Grill with a bit of oil, and evenly place catfish nuggets on Ribbed Grill. Turn the Temperature Control Knob down between **“MEDIUM”** and **“HIGH.”** Grill for 4 minutes on first side. Place 2 pita pockets in Tortilla Pan and place Glass Lid on top.

In a medium bowl, mix together the cole slaw mix, radishes, celery, celery seed and blue cheese dressing. Season with salt and pepper. Set aside.

Turn catfish nuggets with Tongs, and grill another 4-5 minutes until thoroughly cooked. (Fish will fall apart easily when done.) Remove fish from Grill with Tongs. Cut pitas in half, exposing pockets. Divide catfish nuggets evenly among 4 pockets. Spoon in even amounts of cole slaw mixture. Top with avocado slices and serve.

Serves 4.

**VARIATION:** Use fresh, cleaned shrimp. Cook on **“MEDIUM”** for 3-4 minutes until shrimp turns pink. DO NOT OVERCOOK OR UNDERCOOK! See USDA note in “Hints For Best Results” on page 8 of this manual. Proceed with recipe.

You can substitute blue cheese dressing with ranch, thousand island, or fresh salsa.

# DESSERTS

## GRILLED APPLE'S WITH CARAMEL SAUCE ALA MODE

2 medium sized apples, peeled and cored,  
sliced 1/4" thick  
2 teaspoons cinnamon sugar  
1-2 tablespoons melted butter  
1 - 17 oz. jar Richardson's® Butterscotch Caramel Sauce  
1 pint vanilla ice cream (or any flavor of your choice)  
4 tablespoon chopped pecans

Preheat **SANTA FE BUFFET** on "**MEDIUM**" for 5-8 minutes. Brush Ribbed Grill lightly with melted butter. Place apple slices evenly on Grill. Brush apples with butter. Sprinkle 1 teaspoon of cinnamon sugar onto apples. Cover apples with Glass Lid and allow to steam for 2 minutes. Remove Lid. Grill another 2 minutes, then turn apple slices with Tongs. Brush with remaining butter, and sprinkle with remaining 1 teaspoon cinnamon sugar.

Pour butterscotch caramel sauce into small pot and place on Round Heating Plate. Stir occasionally, making sure that sauce does not burn. Grill apples for 4 minutes longer. Remove apple slices with Tongs and portion into 4 dishes. Place a scoop of vanilla ice cream onto slices, drizzle with caramel sauce, and top with chopped pecans.

Serves 3-4.

**VARIATION:** Substitute any of your favorite nuts: peanuts, pistachios, slivered almonds.

Grill fresh mango, peaches or pineapple instead of apples. Fruit is done when hot and tender. Various flavors of fruit toppings can be used. Top with shredded, sweetened coconut.

**ADULT PARTY VARIATION:** Soak raisins in Rum for at least one hour before dessert preparation. Add a splash of Rum to the Caramel Sauce. Spoon raisins onto finished desserts. Add nuts to top.

# DECADENT PEANUT BUTTER, CHOCOLATE CHIP & BANANA DESSERT TACOS

2 - 8 oz. packages of cream cheese  
1/2 cup chunky or creamy peanut butter  
1/2 cup powdered sugar  
2 ripe medium-sized bananas  
1/2 cup mini chocolate chips

4 tablespoons melted butter  
whipped cream  
1- 17 oz. jar chocolate sauce  
4 medium bananas, sliced 1/4" thick  
1/2 cup mini chocolate chips as topping  
10 - 7" flour tortillas

In the bowl of an electric mixer, beat the cheese until smooth. Add the peanut butter, powdered sugar and banana, and continue to beat until smooth. Stir in chocolate chips. Spread 1/4 cup of this filling over half of each tortilla. Fold the other tortilla half over the filling and press slightly. Place on a large plate and cover 10 filled tacos with plastic wrap. Refrigerate about 30 minutes or until filling sets.

Preheat **SANTA FE BUFFET** to **"MEDIUM"** about 5-8 minutes. Brush one side of each taco with melted butter, reserving half of the butter for the other sides. Place 2 tacos at a time on the Ribbed Grill, grilling for about 2-3 minutes on each side, watching carefully so that filling does not drip out.

Grill tacos in 5 batches. During fourth batch, pour chocolate sauce in small pot and place onto Round Heating Plate. Stir periodically until warm.

Spoon 2-4 tablespoons of the chocolate sauce onto each plate. Carefully remove tacos with spatula onto plates. Garnish each taco with the sliced bananas, a dollop of whipped cream and a sprinkling of mini chocolate chips.

Serves 5-10.

**PARTY VARIATIONS:** Dessert tacos are perfect for party snacks. Set out individual bowls with all of your favorite toppings: offer a variety of sauces, chopped nuts, and sprinkles.

Substitute peanut butter with apricot preserves, orange marmalade, or strawberry jam. Serve with drained pineapple tidbits, mandarin oranges, or fresh sliced strawberries.



## LIMITED ONE YEAR WARRANTY

**Warranty:** This product is warranted by Salton, Inc. to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

**Warranty Coverage:** This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

**Implied Warranties:** ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

**Service and Repair:** Should the appliance malfunction, you should first call toll-free 1 (800) 233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number WG2SFR when you call.

**In-Warranty Service (USA):** For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization 1 (800) 233-9054.

**Out-of Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$8.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

**For Products Purchased in the USA, but Used in Canada:** You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

**Risk During Shipment:** We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

**To return the appliance, ship to:**

ATTN: Repair Center  
Salton, Inc.  
708 South Missouri Street  
Macon, MO 63552

**To contact us, please write to, call, or email:**

Salton, Inc.  
P.O. Box 7366  
Columbia, MO 65205-7366  
1-800-233-9054  
E-mail: Salton@saltonusa.com

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