



Owner's Manual & Recipe Guide

MODEL NSPM1



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 handle. Use oven mitts or potholders.
3. To protect against electric shock do not immerse cord, plugs, or appliance 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 has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer 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. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, remove plug from wall outlet.
13. Do not use appliance for other than intended use.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**



ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION: HOT SURFACES. This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.
5. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
6. This appliance generates steam — do not operate in open position.
7. Using a pot holder, hold the top cover (Lid) open while placing or removing food on the cooking surface to prevent accidental closing and injury.



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.

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.

Do not use an extension cord with this product.

Electric Power

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Plasticizer Warning

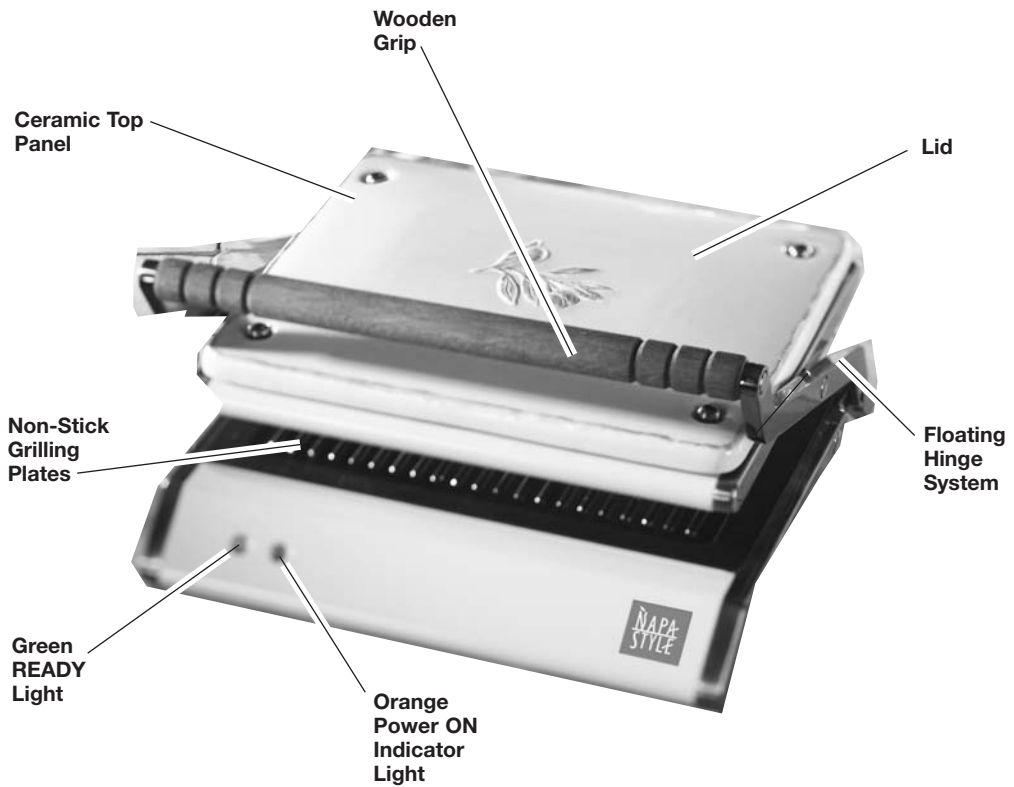
CAUTION: To prevent Plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coasters or placemats between the appliance and the finish of the countertop or tabletop.

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



The Panini Grill

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS





Before Using For The First Time

Before using your Napa Style Panini Maker, clean and pre-heat the non-stick Grilling Plates.

1. Carefully unpack the Panini Maker.
2. Wipe all surfaces with a clean cloth or sponge dampened with hot, soapy water. Dry with a clean dry cloth.

CAUTION: Never immerse the Panini Maker in water. Rinse with a dampened cloth or sponge and wipe dry.

3. Wipe the Grilling Plates with a piece of paper towel dipped in olive oil, then use a dry paper towel to remove the excess oil, leaving only a slight coating of oil on the Grilling Plates. Lower the Lid.
4. Set the appliance on a dry, clean and flat countertop surface where it can be easily plugged into an electrical outlet. Plug the Panini Maker into a 120V AC electrical outlet.
5. The Orange Power ON Indicator Light will illuminate.

CAUTION: To avoid burns, care should be taken when handling the Panini Maker. The sides of the Grilling Plates are exposed and may be hot. Use oven mitts or potholders when handling hot surfaces.

6. You may notice a fine smoke haze and a slight odor while residues burn off.

NOTE: Some odor may still be detected during initial use; this is normal and should disappear after one or two uses.

7. Allow the Panini Maker to pre-heat for approximately 4 to 5 minutes until the Green READY Indicator Light turns ON.
8. While the Panini Maker is preheating, we suggest that you prepare your panini and fillings.

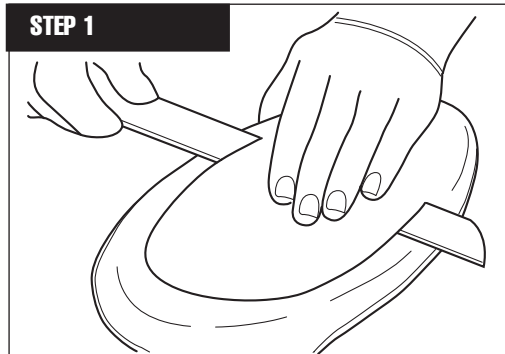


Panini Preparation

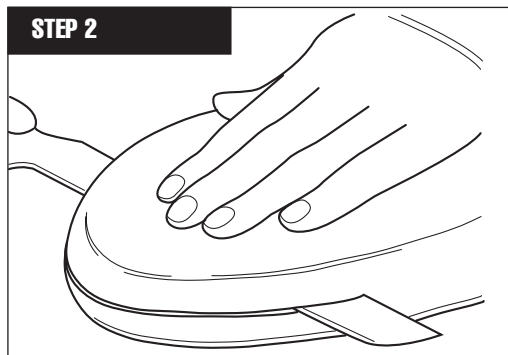
Follow these simple steps to prepare the perfect panini for your friends or family. It is customary to prepare panini from a hearty loaf of bread. However, panini made from store-bought sliced breads or rolls can be delicious and simple to prepare.

PANINI BREAD TECHNIQUE

1. With a serrated knife, carefully trim off the top crust of the bread to make a flat surface. Leave as much bread as possible. Flip the loaf over and repeat to remove the bottom of the loaf.



2. Place your hand firmly on top of the loaf so you can feel the position of the knife as it cuts evenly through the bread. Cut the loaf horizontally into 2 (1/2" thick) slices.





Panini Preparation *(Continued)*

SANDWICH ASSEMBLY

3. Assemble panini. Brush or wipe both sides of the outside of the sandwich with olive oil, butter or margarine. When the Green READY Light goes out, your panini are ready to grill.
4. Using a pot holder or oven mitt, hold the top cover (Lid) open when placing or removing food on the cooking surface to prevent accidental closing and injury.
5. Using a pot holder or oven mitt, center one or two panini, oiled side down, on the bottom Grilling Plate.
6. Grasp the Cool Touch Grip and pull the Wooden Grip down to gently lower the top Grilling Plate. The Floating Hinge system will adjust to the thickness of your panini automatically. To ensure a perfectly grilled sandwich, make sure that the top Grilling Plate lies evenly on the top of the oiled panini.
7. During grilling, the Green READY Indicator Light will cycle on and off during cooking. This indicates that the thermostat is maintaining the proper cooking temperature to grill panini to perfection.

CAUTION: Make sure that the cord is kept well away from the Grilling Plates when in use.

8. Grill until the bread is toasted to your liking.
9. To remove your grilled panini, always use a plastic or wooden spatula.

CAUTION: Never use a sharp or metal object as it may damage the non-stick surface of the Grilling Plates.

10. Allow panini to cool to a safe handling temperature before slicing.
11. Disconnect the plug from wall outlet when not in use.



Hints For Best Results

- Always preheat the Panini Grill before each use.
- Have all ingredients at hand before preparing panini.
- A wide variety of breads may be used, such as whole wheat, fruit breads, and white bread.
- With the Panini Grill's Non-Stick Grilling Plates, it is not necessary to butter the outside of the bread. However, to encourage even browning of the bread, spreading a small amount of butter or olive oil on the outside surfaces of the bread is recommended.

NOTE: The Panini Grill is coated with a non-stick surface. Do not use non-stick sprays as they can cause build-up on the Cooking Plates. Use olive oil instead.

WARNING: Do not use non-fat spreads. They may burn and damage the Non-Stick Grilling Plates.

- When using soft or liquid fillings, use thicker-sliced breads. Bread can be slightly toasted on the Panini Grill before filling is added.
- Most fresh fruits release juice when heated. It is preferable to use canned fruit; drain and pat fruit dry with a clean paper towel.
- Avoid using processed cheeses, as they tend to “run” under high temperatures.
- A teaspoon of sugar sprinkled on the buttered side makes grilled panini crispier and adds flavor when using sweet fillings. Prepare delicious panini desserts with custard or cream.
- Remember that whole grain and sweet breads will grill quicker than white breads.
- After you have removed finished panini, close the Lid to retain heat while assembling more sandwiches.
- Wearing oven mitts, use a soft, absorbent paper towel to wipe the Grilling Plates clean after each use to avoid food contamination.



User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

CAUTION: Do not immerse Panini Grill, cord, or plug in water or any other liquid.

Cleaning Instructions

To keep your Panini Grill operating properly, clean regularly.

1. Unplug the Panini Grill and allow it to cool completely before cleaning.
2. NEVER IMMERSE THE PANINI GRILL IN WATER OR ANY OTHER LIQUID.
3. Wipe the exterior with a soft, damp cloth. Dry thoroughly. Using a sponge or soft cloth, wipe the Ceramic Top Panel with warm soapy water. Use a clean, damp soft cloth or paper towel to remove soap residue and dry thoroughly.
4. To remove any remaining food on the Grilling Plates, wipe with a soft, damp cloth or absorbent paper towel. If rubbing with a damp cloth fails to remove burnt-on food, use a non-metallic scrubbing pad to clean the Grilling Plates. Dry thoroughly.
5. Do not use steel wool, scouring pads, or abrasive cleaners or utensils to clean either the inside or the outside of this Panini Grill as they will damage the surfaces.
6. Make sure to hold the Lid by hand while cleaning to prevent accidental closing and injury.

Storage Instructions

Before storing your Panini Grill, unplug from the wall outlet and allow the Panini Grill to cool completely.

1. Never wrap cord tightly around the appliance. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break.
2. Store the Panini Grill in closed position (handles pointed up) for neat and compact storage or in its box or in a clean, dry place.



NapaStyle Recipes For Your Panini Grill

Basil Pesto

Makes about 3/4 cup

If your pesto typically turns army green shortly after you make it, you'll appreciate the beauty of this version. I blanch the basil briefly to set the color, and I add a pinch of powdered ascorbic acid (vitamin C), which keeps the pesto from oxidizing.

Michael's Notes: *Don't try to make this pesto in a food processor. The processor just throws it around the bowl. A blender does a much better job.*

2 cups firmly packed fresh basil leaves
1/3 cup olive oil
3 tablespoons pine nuts, toasted
1/2 teaspoon minced garlic
Sea salt, preferably gray salt, and freshly ground black pepper
Pinch of powdered ascorbic acid (vitamin C)
1/4 cup freshly grated Parmesan cheese

Prepare a bowl of ice water. Bring a saucepan of water to a boil. Put the basil in a sieve and plunge it into the boiling water, pushing the leaves down into the water and stirring them so they blanch evenly. Blanch for 15 seconds, then plunge the basil into the ice water to cool quickly. Drain immediately, squeeze the basil dry, and chop it roughly.

In a blender, puree the basil with the oil, pine nuts, garlic, salt, and ascorbic acid. When well blended, add the cheese and whirl briefly just to mix. Transfer to a bowl and adjust the seasoning.

Basil Pesto is an ideal spread for grilled eggplant panini, mozzarella and prosciutto panini, and simple tomato and cheese panini.

See www.napastyle.com for ingredients, recipes and more information on grilling.



Tomato Pesto

Makes about 2 cups

This is a great spread for panini because it's delicious at room temperature. You could also slather it on bruschetta, grilled fish, or chicken. Or make a brunch panini: a thick slice of grilled toast topped with prosciutto, a poached egg, and a little of this pesto.

In summer, when you can get your hands on vine-ripe tomatoes, you don't even need to peel them. To intensify the flavor, you can add a few Oven-Dried Tomatoes (recipe found at www.napastyle.com). The pesto keeps for several days in a tightly sealed container in the refrigerator.

2 cups peeled, seeded, and coarsely chopped tomatoes
1 tablespoon minced garlic
15 large fresh basil leaves
1/4 cup extra-virgin olive oil
2 teaspoons balsamic vinegar
Sea salt, preferably gray salt, and freshly ground black pepper
1/2 cup freshly grated Parmesan cheese

Combine the tomatoes, garlic, basil, olive oil, vinegar, and salt and pepper to taste in a blender and puree until smooth. Add the cheese and whir briefly just to mix. Transfer to a bowl and adjust the seasoning.

Use Tomato Pesto on:

Bruschetta, served with fresh ricotta
Grilled Fish
Grilled Chicken Panini

See www.napastyle.com for ingredients, recipes and more information on grilling.



Roasted Garlic Bread

Yield: 1/2 cup roasted garlic paste

4 whole heads of garlic, top cut off
Gray salt and pepper, to taste
2 (6-inch) sprigs of fresh thyme
6 tablespoons extra virgin olive oil
2 tablespoons unsalted butter, at room temperature
eight pieces of good, crusty bread, cut into 1-inch thick slices

NapaStyle Roasted Garlic Paste

Prepare roasted garlic in your pre-heated oven. Place the heads of garlic (cut side up), on a piece of foil. Season them with salt, pepper, and thyme. Pour tablespoons of olive oil over the top and wrap the foil up tightly. Place in a small ovenproof pan, and into the oven for about 30 minutes, or until the cloves just begin to pop out. Remove from the oven and cool. When cooled, open the foil and squeeze to remove the garlic cloves.

In a small bowl, mix the roasted garlic and the butter thoroughly, to form a paste. At this point the paste can be used or stored in the refrigerator or freezer.

When you are ready to create panini, make sure the garlic paste is softened and at room temperature. Preheat the Panini Grill.

Brush the remaining extra virgin olive oil on 1 side of the sliced bread. Place on the Panini Grill and toast until golden brown on both sides with the Lid down about 4 minutes.

Spread the roasted garlic butter paste on 1 side of the toasted bread. Serve immediately.

See www.napastyle.com for ingredients, recipes and more information on grilling.



Fennel-Spiced Prawns

Serves 4

- 12 jumbo prawns or shrimp, about 1/2 pound total, shells on
- 1 tablespoon NapaStyle fennel spice rub
(recipe or ingredient found at www.napastyle.com)
- 1/4 cup extra-virgin olive oil
- 1 large bunch watercress and citrus segments for garnish

Split the prawns open like a book, cutting from the head down the back to the tail, but not quite cutting all the way through. Do not worry about pulling off the legs. Devein the prawns. Sprinkle the spice mix evenly over the flesh side of the prawns and let sit, covered and refrigerated, for up to 6 hours.

Preheat the Panini Grill. Brush the olive oil on the flesh side of the prawns. Lay the prawns, flesh down on the bottom side of the Panini Grill. Gently close the Lid and cook the shrimp until they are evenly pink and the flesh is just firm, about 3 to 4 minutes.

Transfer the shrimp to a serving platter or individual plates. Garnish with sprigs of watercress and citrus segments. Serve while the shrimp are still warm.

See www.napastyle.com for ingredients, recipes and more information on grilling.



Bistecca alla Fiorentina for Two

Serves 2

The classic Bistecca alla Fiorentina is a large porterhouse steak that usually weighs around 1 kilo (2.2 pounds). In Tuscan restaurants the steak is offered by the "etto" or in 100-gram (4 oz.) increments. The size that is served at Bistecca Restaurant is 2 pounds. This great steak includes both the strip loin and the filet. When shopping for this dish use the best meat, gray sea salt, coarse grind black pepper, and balsamic vinegar that you can afford. The marriage of flavors from all of these ingredients will reveal a noble meal of authentic Italian cooking.

To ensure a juicy, flavorful steak that cooks quickly, have the meat at room temperature before starting. Make sure the Panini Grill is preheated and very hot before you start. Always let the meat rest, at least 5 minutes, before carving and a sharp knife will glide right through.

2 lb. Porterhouse steak, about 2 inches thick
Gray sea salt
Coarse ground black pepper
2 tablespoons extra virgin olive oil
Great balsamic vinegar, aged 12 years or more

Let the steak rest outside of the refrigerator for one hour before cooking. Preheat the Panini Grill. Liberally season the steak with salt and pepper and press the seasoning into the meat. Coat the steak with the olive oil. Place the steak in the Panini Grill. Grill the steak with the lid closed for about 7-8 minutes on each side for medium rare. The filet will cook a little faster than the strip loin. Move the steak every 2 minutes or so for even cooking and a crispy exterior. Remove the steak to a carving board and let rest for at least 5 minutes before carving.

For condiments, serve grilled lemon halves, basil pesto, Peperoncino Piccante Chili Paste, or aged balsamic vinegar by the drop. See www.napastyle.com for information about these ingredients and more recipes.

See www.napastyle.com for ingredients, recipes and more information on grilling.



Grilled Lamb Steaks with Herbes de Napa

Serves 4

Lamb steaks aren't in many supermarket meat cases, so you'll need a friendly butcher to make this dish. But every butcher will know what you mean if you ask to have steaks cut from the top of the leg, using the band saw. It's the same cut as a ham steak, and like a ham steak, it has a bit of the leg bone in it. Grilled until crusty and medium-rare, these thick steaks make much more satisfying eating than a butterflied boneless leg of lamb. I like to serve them with undressed greens, like watercress, and let the flavorful juices from the meat dress the greens.

Michael's Notes: *If you like to cook, you can have no better friend than a good butcher. Old-fashioned butcher shops are rare these days, but you can probably find a market that has a butcher on staff and get to know him or her. When you need a special cut like these lamb steaks, it helps to have a personal relationship.*

4 lamb leg steaks, each about 1/2 pound and 3/4 to 1 inch thick

Splash of red wine vinegar

Sea salt, preferably gray salt, and freshly ground black pepper

1-1/2 tablespoons Herbes de Napa
(recipe or ingredient found at www.napastyle.com)

Extra-virgin olive oil

1 or 2 bunches watercress or arugula, thick stems removed,
or 1/2 pound baby lettuces

1 lemon, quartered

Splash the lamb with the wine vinegar and rub it in gently to remove any gamy flavor. Season the lamb with salt, pepper, and Herbes de Napa, crushing the herbs between your fingers as you add them. Rub the lamb all over with olive oil. Let stand at room temperature for 1 hour.

Preheat the Panini Grill. Grill the lamb steaks on both sides until medium-rare, about 3-4 minutes per side. Let rest for a few minutes to settle the juices, then divide the steaks among 4 dinner plates. Add a large cluster of watercress or other green and a lemon wedge to each plate.

See www.napastyle.com for ingredients, recipes and more information on grilling.



Portobello Grilled Like a Steak

Serves 4

1/2 cup extra-virgin olive oil, plus 2 tablespoons
2 tablespoons minced shallot
2 teaspoons finely chopped fresh thyme
1 cup dry red wine
1-1/2 cups double-strength chicken stock or
3 cups canned low-salt chicken broth boiled until reduced by half
salt and freshly ground pepper
1 tablespoon red wine vinegar
1 tablespoon unsalted butter
1/4 cup balsamic vinegar
1-1/2 teaspoon minced garlic
4 large fresh Portobello mushrooms, gills removed
4 good handfuls baby spinach

Heat 1 tablespoon olive oil in medium saucepan over medium-high heat until hot. Add the shallot and cook briefly until soft and light brown. Add 1 teaspoon of thyme and stir. Add red wine, bring to boil, and cook until reduced to about 1/4 cup. Add the stock, return to boil, and continue to cook until reduced to 3/4 cup. Season with salt and pepper.

Measure 2 tablespoons sauce into medium bowl and whisk in the red wine vinegar. While whisking rapidly, drizzle in 1 tablespoon olive oil. Set vinaigrette aside. Whisk butter into remaining sauce, season with salt and pepper and keep warm.

In a medium bowl, whisk together remaining 1/2 cup live oil, vinegar, garlic, thyme. Holding the mushrooms one at a time over the bowl, spoon marinade and let excess run back into bowl. Repeat until coated. Lay on plate and season with salt and pepper.

Preheat the Panini Grill. Place mushrooms, gill side down, on the bottom of the Panini Grill and cook with the Lid down until browned on both sides and cooked through, about 4 minutes total. Remove and keep warm.

Add spinach to the vinaigrette and toss well. Plate with mushrooms gill side up and spoon sauce over them.

See www.napastyle.com for ingredients, recipes and more information on grilling.



Roasted Garlic Burger

Makes 4 (3-inch thick) burgers

2 pounds of ground chuck meat

Gray salt and freshly ground black pepper, to taste

1/4 cup roasted garlic paste

(See page 12 or www.napastyle.com for NapaStyle Roasted Garlic Paste)

1 loaf of good crusty bread, cut into buns.

Preheat the Panini Grill.

In a bowl, mix the meat, salt and pepper, and the roasted garlic paste.

Form the burgers by using a mold, the top of a lid, or your hands. If not immediately grilling, wrap in plastic wrap and refrigerate.

Cook burgers in the Panini Grill until desired style is reached.

Meanwhile: Pull out some of the soft center of the bread to make a hole for the burger.

Place the bread face down on the Panini Grill to toast.

Place the burger in the bun, and top with your favorite condiments.

See www.napastyle.com for ingredients, recipes and more information on grilling.



PLT

Makes 4 sandwiches

You've probably figured it out already. A PLT is a BLT with pancetta in place of bacon. I've made a few other refinements, too. Adding basil to the mayonnaise gives it an herbal lift, and romaine hearts contribute a fresh crunch. I love the contrast of crisp, hot, cool, and creamy in this sandwich.

Michael's Notes: *You can assemble the sandwiches an hour or 2 before grilling them. Keep them stacked between pieces of waxed paper.*

3/4 pound pancetta, sliced as thick as bacon

1/4 cup chopped fresh basil

1/4 cup mayonnaise

8 large slices country-style bread

Unsalted butter, at room temperature

12 tomato slices

Freshly ground black pepper

1 romaine lettuce heart, separated into leaves

Unroll the pancetta slices and cut into 4-inch lengths. Put the pancetta in a skillet and cook over moderate heat until it renders much of its fat and begins to crisp, about 10 minutes. Drain in a sieve.

In a small bowl, stir the basil into the mayonnaise.

Butter 1 side of each bread slice, then put 4 slices, buttered side down, on a work surface. Top the bread slices with the pancetta, distributing it evenly. Top each with a second slice of bread, buttered side up.

Preheat the Panini Grill until hot. Place the sandwiches in the Panini Grill and cook with the lid down, until nicely browned, 2 to 3 minutes.

Transfer the sandwiches to a work surface and remove the top slice of bread from each sandwich. Spread the underside of those slices with mayonnaise. Top the pancetta with the tomato slices, pepper to taste, and romaine leaves. Replace the top slice of bread, cut the sandwiches in half, and serve immediately.

See www.napastyle.com for ingredients, recipes and more information on grilling.



Mozzarella in Carrozza

Serves 4

A carrozza is a "carriage," in this case the bread that sandwiches the mozzarella and delivers it to the table. Mozzarella in carrozza is Southern Italy's grilled cheese sandwich, with a little anchovy to cut the cheese's milky sweetness and an egg batter to make a golden coat.

4 large anchovy fillets, mashed to a paste
1-1/2 teaspoons minced fresh oregano
1/4 teaspoon minced Calabrian chilies or pinch of red pepper flakes
1 tablespoon extra-virgin olive oil
8 slices country-style bread, each 1/3 inch thick
1/3 pound whole-milk mozzarella cheese, thinly sliced
3 eggs
2 tablespoons milk

In a small bowl, stir the anchovy paste, oregano, chilies or pepper flakes, and olive oil. Spread 1 side of 4 bread slices with the anchovy mixture, dividing it evenly. Top with the mozzarella, dividing it evenly, then with the remaining bread slices.

Preheat the Panini Grill.

In a shallow bowl, whisk together the eggs and milk.

One at a time, dip the sandwiches in the egg bath, coating both sides. Set them on the Panini Grill. Cook with the Lid down until the bread is well browned on both sides and the cheese is molten, about 5 minutes. Cut in halves or quarters and serve immediately.

See www.napastyle.com for ingredients, recipes and more information on grilling.



Grilled Mozzarella & Tomato Panini

Makes 4 sandwiches

My daughter Gianna and her friends love these golden brown grilled sandwiches. I make them on Saturdays while they're swimming or playing and cut them into small triangles for easy eating. Cut small, they also make great cocktail food or a tiny, warm bite to offer guests before dinner. A whole sandwich with a green salad is a perfect quick lunch.

Michael's Notes: *If you don't have any oven-dried tomatoes, grill the sandwiches without them, then insert some fresh tomato slices, or substitute the tomato pesto (page 11).*

8 slices country-style bread, each 1/2 inch thick
1/2 pound whole-milk mozzarella cheese, cut into 12 slices
Sea salt, preferably gray salt
8 Oven-Dried Tomatoes (See www.napastyle.com for recipe)
16 large fresh basil leaves
3 tablespoons unsalted butter

First, assemble the sandwiches: On each of 4 bread slices, place 3 slices of cheese. Season with salt, then top with 2 tomato halves, 4 basil leaves, and another slice of bread.

Preheat the Panini Grill. When hot, melt 1 tablespoon of the butter and coat the Grill. Put 2 sandwiches on the Panini Grill. Cook with the lid down until the sandwiches are well browned on the bottom, 2 to 3 minutes, then remove them. Add another 1/2 tablespoon butter and repeat for the next 2 sandwiches.

Cut the sandwiches in half on the diagonal and serve immediately.

See www.napastyle.com for ingredients, recipes and more information on grilling.



Grilled Tuna Tonnato

Serves 4

I love classic Italian dishes like Vitello Tonnato — cold roast veal with tuna sauce — but sometimes it's fun to give the classics a whimsical twist. My tuna-sauced tuna is not only a play on words, but a great dish for entertaining. You can make the sauce ahead and even grill the tuna before guests arrive and serve it at room temperature.

You'll need high-quality imported oil-packed tuna for the sauce. Look for Portuguese and Italian brands. I drain off the oil in the can because it's usually inferior quality and then replace it with extra virgin oil. You'll also need caper berries, which are the fruit of the caper bush. The capers themselves are the unopened flower buds.

Michael's Notes: *You can also use the tuna sauce on tomato salads, on steamed vegetables or as a dip for crudites. I've even tossed it with pasta.*

For the Sauce:

1 can (200-gram) imported oil-packed tuna, drained
1/4 cup extra virgin olive oil
5 caper berries, stemmed, or 2 heaping teaspoons capers
1 tablespoon caper juice
1-1/2 teaspoons minced Italian (flat-leaf) parsley
1/4 teaspoon freshly ground black pepper
1-1/2 teaspoons lemon juice, or more to taste
Sea salt, preferably gray salt

1 teaspoon whole coriander seeds
4 six-ounce tuna steaks, about 3/4-inch thick
Extra virgin olive oil
Sea salt, preferably gray salt, and freshly ground black pepper

See www.napastyle.com for ingredients, recipes and more information on grilling.



For the Salad:

2 medium tomatoes, in 1-inch dice
1/2 medium red onion, sliced
16 caper berries, stemmed and sliced, or 2 tablespoons chopped capers
5-inch piece of English cucumber, peeled, halved lengthwise,
seeded and sliced on the diagonal 1/8-inch thick
2/3 cup whole Italian (flat-leaf) parsley leaves
3 to 4 tablespoons extra virgin olive oil
1/2 lemon
Sea salt, preferably gray salt, and freshly ground black pepper

Put the tuna, olive oil, caper berries, caper juice, parsley, pepper and 1-1/2 teaspoons lemon juice in a blender with 1/4 cup water. Blend until smooth. Add a little more water if needed to make a puree. Transfer to a bowl. Season to taste with salt and add a little more lemon juice if needed.

Preheat the Panini Grill until very hot.

In a small skillet, toast the coriander seeds over moderate heat until fragrant. Cool, then pound to a powder in a mortar. Brush the tuna with olive oil, then season with salt, pepper and ground coriander.

In a large bowl, combine the tomatoes, onion, caper berries, cucumber and parsley leaves. Set aside while you grill the tuna.

Grill the tuna with the lid down (but do not press on it) until tuna is cooked to your liking. For this dish, I like the tuna rare, which takes about 2-1/2 to 3 minutes.

Put about 1/4 cup sauce on each of four dinner plates. Top with a tuna steak.

To finish the salad, add the olive oil, a squeeze of lemon, and salt and pepper to taste. Toss, taste and adjust the seasoning. Mound the salad on top of the tuna, dividing it evenly, and leaving any juice behind in the bowl. Serve immediately.

See www.napastyle.com for ingredients, recipes and more information on grilling.

LIMITED ONE YEAR WARRANTY

Warranty: The NAPASTYLE™ Panini Grill 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 NSPM1 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 \$15.00 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

Limitation of Remedies: No representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and **in no event shall Salton be liable for any incidental or consequential damages, losses or expenses.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Legal Rights: This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

For more information on NapaStyle, Inc. products: visit the NapaStyle website at: <http://www.napastyle.com>