

cook's essentials™

HIGH PERFORMANCE KITCHENWARE



GRILLER'S CHOICE™ ELECTRIC GRILL

MODEL MG240

OWNER'S MANUAL & RECIPE GUIDE

IMPORTANT SAFEGUARDS

WARNING: A risk of fire and electric shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.

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

1. READ ALL INSTRUCTIONS BEFORE USE.
2. This appliance is intended for household use only. Do not use outdoors or for commercial purposes.
3. Do not operate this or any appliance with a frayed or damaged cord, or after the appliance malfunctions or has been dropped or damaged in any manner.
4. Do not allow cord to hang over the edge of a table or counter, or allow it to touch hot surfaces.
5. Always attach Temperature Controls to appliance first, then plug cord into the wall outlet. To disconnect, turn all Temperature Dials to "0", remove plug from wall outlet, and remove Temperature Controls.
6. Unplug product from wall outlet when not in use and before cleaning. Allow to cool thoroughly before putting on or taking off parts and before cleaning.
7. To protect against electric shock, do not immerse Cord, Plug or Temperature Controls in water or any other liquid.
8. Close supervision is always necessary when this or any appliance is used by or near children.
9. DO NOT attempt to move an appliance containing hot liquids. Hot butter, oil, or cooking liquids can cause very serious burns. Allow appliance to cool completely before moving.
10. Place appliance on a flat, heat-resistant surface only. Do not place on an unsteady or cloth-covered surface. Do not place the appliance near a hot gas or electric burner or in a heated oven.
11. This appliance is hot during operation and retains heat for some time after being switched off. Do not touch hot surfaces. Use handles or knobs. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning.
12. Use only the attached Temperature Controls supplied with this product. Using any other type of Probe or Temperature Control may cause fire, electric shock or injury.
13. To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

SAVE THESE INSTRUCTIONS

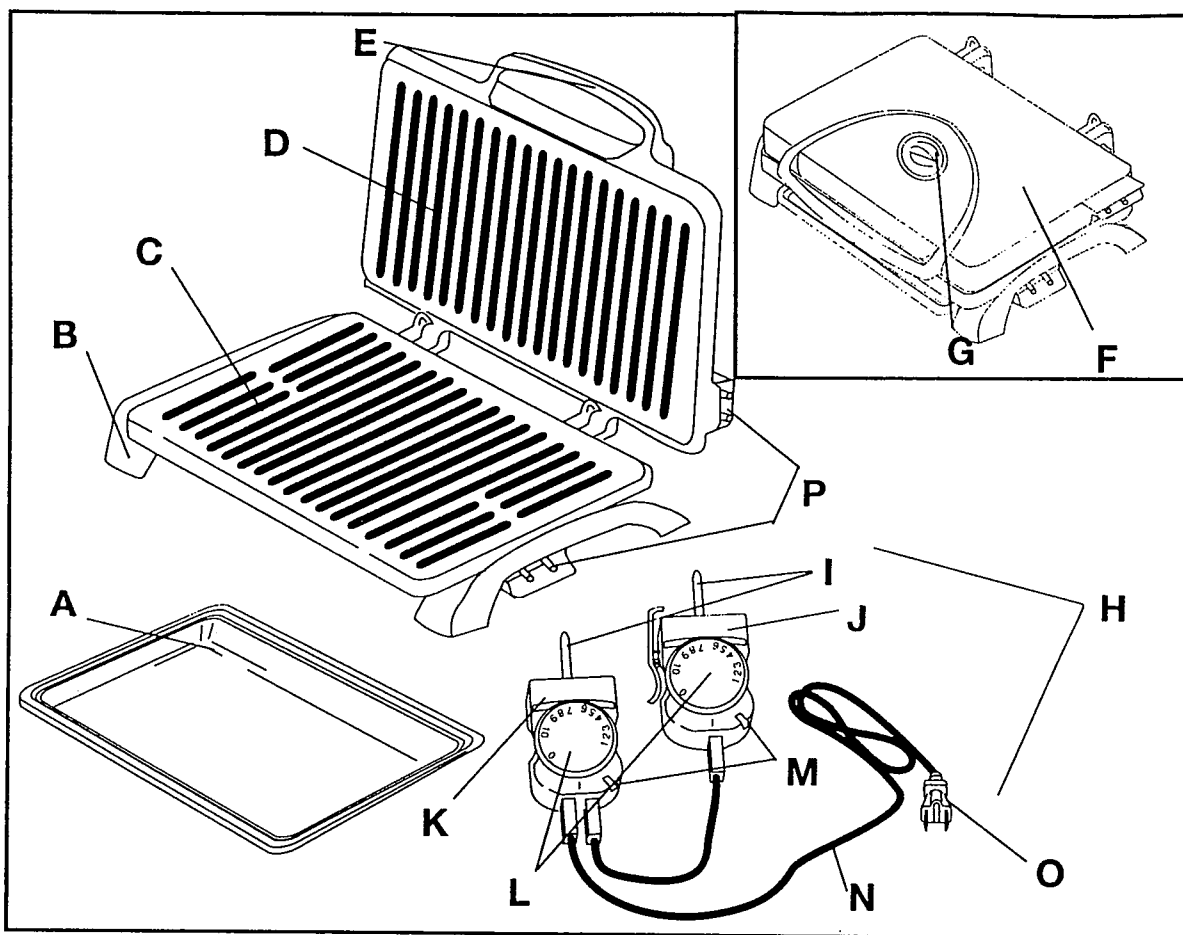
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

ADDITIONAL IMPORTANT SAFEGUARDS

WARNING: This appliance generates heat and escaping steam during use. Use proper precautions to prevent the risk of burns, fires, or other injury to persons or damage to property.

1. Keep the appliance at least 4 inches away from walls or any other objects during operation. Do not place any objects on top of the appliance while it is operating.
2. To reduce the risk of fire, do not leave this appliance unattended during use.
3. To reduce the risk of injury to persons or property, turn all Temperature Controls to "0" and unplug this appliance to allow it to cool completely before handling Cooking Plates or Drip Tray. Always keep the appliance unplugged from the wall outlet when not in use.
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. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. ***DO NOT reach into the water!***
6. Do not place hands or other objects under Drip Tray or Cooking Plates during operation.
7. This is an electric grill. ***Do not use charcoal, lighter fluids or any type of gas in combination with this Grill. Do not use outdoors.***

Getting to Know Your MG240 Griller's Choice™ Electric Grill



- | | |
|---|--|
| A. Drip Tray | K. Grilling Plate Temperature Control |
| B. Grill Base | L. Temperature Control Dial(s) |
| C. Grilling Plate | M. Red "Heating" Light(s) |
| D. Cooking Plate | N. Power Cord |
| E. Cover Handle | O. 3-Pronged Plug |
| F. Removable Cover | P. Temperature Control Receptacle(s) |
| G. Cover Lock | |
| H. Temperature Control and Plug Assembly | |
| I. Probe(s) | |
| J. Cooking Plate Temperature Control | |

Getting to Know Your MG240 Griller's Choice™ Electric Grill (Cont.)

Grounded-type Plug

This appliance is equipped with a grounded-type 3-wire cord (3-prong plug). This plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature. If the plug should fail to fit the outlet, contact an electrician to replace the obsolete outlet. Do not attempt to defeat this safety feature.

Short Cord Instructions

CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125 V, and at least 13 A., 1625 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

Electric Power

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

A NOTE REGARDING YOUR NEW COOK'S ESSENTIALS™ GRILLER'S CHOICE™ ELECTRIC GRILL FEATURING DUPONT® SILVERSTONE® SELECT

Congratulations on your purchase of Cook's Essentials™ Griller's Choice™ Electric Grill, featuring DuPont® SilverStone® Select. The special coating on your Griller's Choice™ Electric Grill has been designed to add durability and ease of use and cleaning. It has been specially formulated for selected premium performance appliances.

Silverstone® Select offers increased scratch and abrasion protection, while still maintaining the convenience of no stick cooking and easy cleaning. It is great for the health conscious, allowing you to cook without fats or oils.

Care and cleaning of your Griller's Choice™ Electric Grill is a snap with the SilverStone® Select coating, as it has been designed to be completely non-stick. Washing or rinsing with warm, soapy water and a sponge or cloth is all that is needed. Do not use steel wool, coarse scouring pads or harsh abrasives on any surface coated with SilverStone® Select. Not only are they unnecessary, but they may damage the coating.

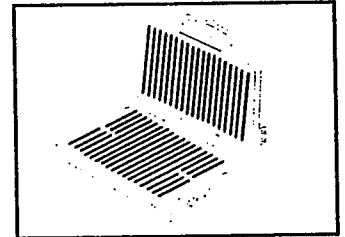
Introduction

Your Griller's Choice™ Electric Grill allows you to enjoy fresh, grilled foods right from your kitchen. Two separate Temperature Dials allow more precise cooking on each Plate. The non-stick plates can be separated and the Cooking Plate's Cover removed for thorough and easy cleaning.

The unique design allows you to cook three ways:

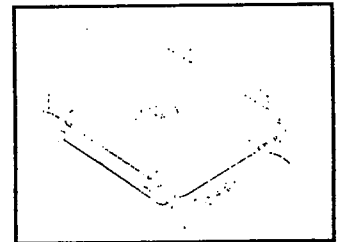
- Lift Cooking Plate up and use Grilling Plate to grill your favorite foods.

Ideal for grilling a variety of foods like chicken, steak, hamburger patties, lamb, pork, etc. Use this method when grilling smaller amounts of food.



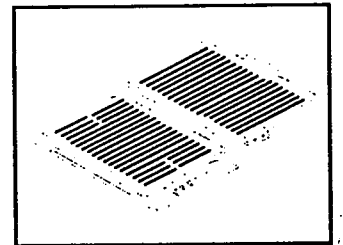
- Lower Cooking Plate onto foods which are grilling on Grilling Plate for a fast, convenient way to grill both sides at once. **NOTE: To ensure even cooking when cooking with both sides at once, be sure both Temperature Control Dials are set on the same heat setting.**

Ideal for cooking food on both sides at once such as steaks, toasted sandwiches, and focaccia.



- Rotate Cooking Plate 180° so you can grill on both Plates at once. (See "IMPORTANT NOTE" on next page for important information.)

Ideal for grilling meats on the Grilling Plate while cooking eggs, seafood, or vegetables on the Cooking Plate. Use this method when grilling larger amounts of food or when cooking different types of food.



IMPORTANT NOTE:

Since this grill should be preheated in the closed position, we recommend you practice opening the Cooking Plate to 180° BEFORE preheating. Without practice, you may accidentally separate the plates (a helpful feature for cleaning) and it may be difficult to reassemble while the Plates are hot. We recommend you take a few moments, before plugging in the appliance, to practice learning the difference between how to open the Cooking Plate to 180° and how to separate the two Plates.

Introduction (Cont.)

CAUTION: Use extreme caution when rotating Cooking Plate or removing/re-attaching Cooking Plate while unit is in use and/or hot. Use oven mitts to protect hands from burns when handling hot materials.

To rotate Cooking Plate 180°:

If Cover is closed, grasp Cover Handle on Upper Cooking Plate and lift to open. While Cover is in the standard "open" position, grasp Cover Handle and pull Cooking Plate straight up slightly while rotating backwards until the Cooking Plate will freely rotate backwards into the fully open (180°) position. To close, use Cover Handle to rotate Cooking Plate downwards to a closed position.

To detach Plates (for cleaning purposes only):

If Cover is closed, grasp Cover Handle on Upper Cooking Plate and lift to open. To detach Cooking Plate, lift the Cooking Plate **as far as it will go** so that its feet are above the rim of the Grilling Plate. Slide Cooking Plate all the way to one side until hinge pins release from hinges. Then pull Plate away.

To re-attach Cooking Plate to Grilling Plate, angle one of the two hinge pins (on the bottom of the Cooking Plate) into the corresponding hinge on the back of the Grilling Plate. Once pin is in hinge, use Cover Handle to lift Cooking Plate all the way up (until pin is at very top of hinge). Then, carefully slide second pin into the other hinge. Use Cover Handle to center Cooking Plate between two hinges. Carefully lower Cooking Plate straight down and rotate Cover downwards to a closed position.

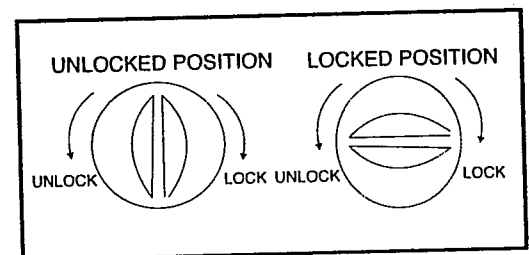
Please practice these methods several times to become familiar with the motions.

Removable Cover

Your Griller's Choice™ Electric Grill also has a Removable Cover which allows for more thorough and easy cleaning. The Cover Lock allows for easy removal and easy assembly.

To unlock cover:

Turn the Cover Lock toward "UNLOCK" (counter-clockwise). The Lock will "snap" when it releases. Simply lift cover from Cover Plate.



To lock cover:

Align Cover over Grilling Plate (while Grilling Plate is in "closed" position). Grasp Cover Lock, **push down on Lock firmly**, and turn toward "LOCK" (clockwise).

Before Using for the First Time

Clean Before First Use

CAUTION: Do not immerse Cord, Temperature Controls, or Plug into water or any other liquid.

1. Lift open Grill. Wipe both Plates and each Temperature Control with a damp cloth. Dry all parts thoroughly.
2. Slide Drip Pan out from under Grilling Plate and wash Drip Pan in hot, soapy water. Dry thoroughly.
3. Slide Drip Pan onto ledge under Grilling Plate. See Figure 1. Push Drip Pan all the way back.

NOTE: If desired and to ease in cleaning, you may line the bottom of the Drip Pan with aluminum foil.

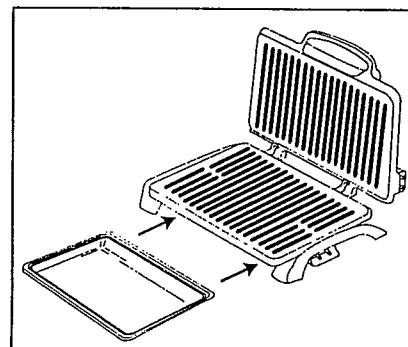


Figure 1

Preparing Product

1. Close Cooking Plate down onto Grilling Plate.
2. There are two Temperature Controls—each with a Probe. One has a metal locking mechanism on the side. This is the Cooking Plate (upper plate) Temperature Control. The other is the Grilling Plate (lower plate) Temperature Control.

While pressing in the locking mechanism on the Cooking Plate Temperature Control, firmly push probe of Cooking Plate Temperature Control into the receptacle on the side of the Cooking Plate (upper plate). Be sure the locking mechanism is on the left side of the Control as shown. See Figure 2. Release locking mechanism so it catches in the slot on the side of the receptacle.

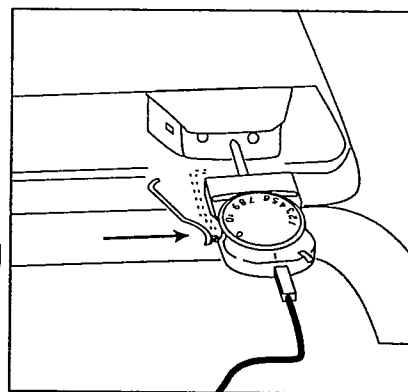


Figure 2

3. Firmly push probe of Grilling Plate (lower plate) Temperature Control into the receptacle on the side of the Grilling Plate (lower plate). See Figure 3.

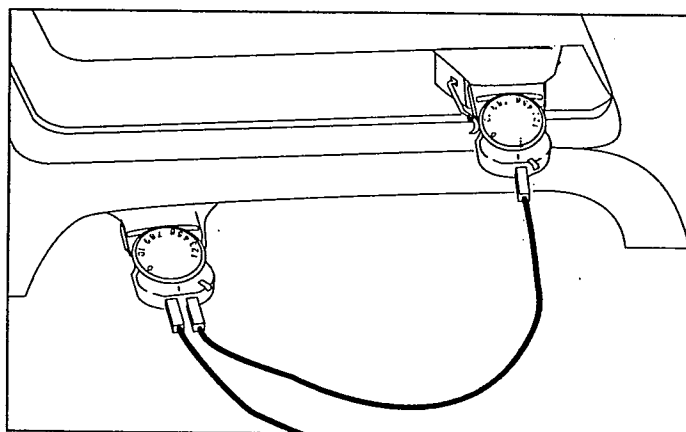


Figure 3

Instructions for Use

WARNING: This is an electric grill. Do not use charcoal, lighter fluids or any type of gas in combination with this grill. Do not use outdoors.

1. Place Grill Base on a flat, clean, dry surface away from any open flame or hot burners. Do not place Grill Base on a tablecloth or any other cloth-covered surface.
2. Be sure Drip Tray is in position under Grilling Plate and is **as far back as it will go**.
3. Be sure both Temperature Controls are firmly in place. (See "Before Using for the First Time.")
4. Check that both Temperature Control Dials are in the "0" position. Plug the Cord into a standard 120V AC grounded outlet. Do not plug into an outlet which is currently being used by any other equipment.

This Grill is designed with a safety feature which prevents the unit from turning on if BOTH Temperature Controls are not properly plugged into their Receptacles. If both Temperature Controls are not in place when the unit is plugged in, or if either is removed during use, the Red "Heating" light will not turn on and the heating mechanism will not operate.

If the unit is plugged in, the Cover is closed, at least one Temperature Control Dial is placed to a setting between 1 and 10, and the Red "Heating" light **does not** turn on, check that the Probes are inserted fully into both Cooking Plate receptacles.

5. Be sure your Grill is in the closed position. Turn each Temperature Control Dial to a high heat setting (between "8" and "10"). (NOTE: If you are only using the Grilling Plate, adjust only the Grilling Plate Temperature Control Dial.) Allow the grill to pre-heat for 10-20 minutes.

The Red "Heating" Light will turn on as the grill preheats. When the grill reaches the selected temperature, the Red "Heating" Light will turn off.

6. Once the Grill has pre-heated, turn Temperature Control Dial to the desired heat setting. (If you are cooking with both Plates, turn each Temperature Dial to its desired heat setting.)

Instructions for Use (Cont.)

CAUTION: Use extreme caution when rotating Cooking Plate or removing/re-attaching Cooking Plate while unit is in use and/or hot. Use oven mitts to protect hands from burns when handling hot materials.

7. Adjust the Grill to your desired cooking position. See "Introduction" for detailed information on cooking positions.

NOTE: For your convenience, when cooking with the Plates in the 180° position, the Cooking Plate Temperature Control has the heat settings marked on the bottom for temperature adjustment during cooking.

8. Use tongs or an appropriate plastic utensil to place food onto the Cooking Plate(s). Allow food to cook. Turn food, as necessary, for even cooking and browning.

CAUTION: Do not use metal or sharp-edged utensils with this Grill as these can damage the non-stick surface. Do not leave any plastic utensils on the Cooking Plates while it is operating or hot.

As the grill cooks, the Red "Heating" Light will turn on and off as necessary to maintain the selected cooking temperature.

8. Once food is cooked, turn the Temperature Dials to "0." Grasp plug and carefully unplug from wall outlet.
9. Allow all parts of the grill to cool completely before cleaning.

User Maintenance Instructions

This Grill requires little maintenance. It contains no user-serviceable parts. Contact qualified personnel if the product requires servicing.

Cleaning:

CAUTION: *Turn Temperature Dials to "0", unplug appliance from wall outlet, and allow all parts to cool completely before cleaning.*

1. Be sure your grill is unplugged and has cooled completely.
2. Remove both Probes from the Cooking Plate receptacles.
3. Remove Drip Tray from under the Lower Cooking Plate. Be sure all liquids in tray are cool before moving. Empty Drip Tray.

NOTE: *Do not pour grease or oil down any household drain. Allow to cool and discard in garbage can.*

4. Detach Cooking Plate from Grilling Plate. (See "Introduction" for detailed instructions on detaching and re-attaching Cooking Plate.)
5. Disassemble the Cover from the Cooking Plate by turning the Knob toward the "UNLOCK" position (in a counter-clockwise direction). See "Introduction" for locking and unlocking details. Lift Cover off of Cooking Plate.
6. Wash Cover, Grilling Plate, Cooking Plate, and Drip Tray in hot, soapy water. Wipe Temperature Controls and Cord with a damp cloth. Dry all parts thoroughly.

CAUTION: *Do not immerse the Cord, Plug, or Temperature Controls in water or any other liquid.*

CAUTION: *Do not use steel wool, coarse scouring pads or harsh or abrasive cleansers to clean the Grill parts. If necessary, use a nylon bristle brush to loosen hardened food particles.*

CAUTION: *Parts are not dishwasher safe. Do not place ANY parts in dishwasher.*

7. Reassemble Cover onto Cooking Plate (see "Introduction" for detailed instructions). Reassemble Cooking Plate onto Grilling Plate (see "Introduction" for detailed instructions).
8. Lower Cooking Plate onto Grilling Plate (closed position).

Cooking Chart

Food	Heat Settings		Minutes
	Cooking Plate	Grilling Plate	
French Toast Preheat. Use open Grill. Turn halfway through cooking time.	10	0	8-10
Pancake Preheat. Use open Grill. Turn halfway through cooking time.	8	0	6-8
Sandwich Preheat. Use open Grill. Turn halfway through cooking time.	10	0	5-7
Bacon Do not preheat. Use closed Grill.	5	5	15-20
Chicken Breast (boneless) Preheat. Use closed Grill.	10	10	7-10
Fish Fillet Preheat. Use open Grill (Grilling Plate or Cooking Plate). Turn halfway through cooking time.	10	10	10-16
Fish Steak Preheat. Use closed Grill.	8	8	8-15
Frankfurter Preheat. Use closed Grill.	8	8	6-8
Hamburger 4 oz., ¾" thick Preheat. Use closed Grill.	10	10	6-9
Pork Chop bone-in ½" thick Preheat. Use closed Grill.	5	5	11-15

Cooking Chart (Cont.)

Food	Heat Settings		Minutes
	Cooking Plate	Grilling Plate	
Pork Chop boneless ¾" thick Preheat. Use closed Grill.	5	5	6-9
Pork Sausage ½" thick Preheat. Use closed Grill.	6	6	3-6
Pork Sausage Links Preheat. Use closed Grill.	5	5	4-6
Beef Steak bone-in ½- ¾" thick Preheat. Use closed Grill.	10	10	6-9
Beef Steak boneless ¾-1" thick Preheat. Use closed Grill.	10	10	5-8

*** Cooking times are approximate. For best results, use boneless meats. This will result in more evenly cooked foods.**

PLEASE NOTE: The USDA recommends that meats such as beef, pork, etc. should be cooked to an internal temperature of 160°F and poultry products should be cooked to an internal temperature of 165°F to be sure any harmful bacteria has been killed.

When re-heating meat/poultry products, they should also be cooked to an internal temperature of 160-165°F.

Recipes

CHICKEN FAJITAS

- 4 chicken breast halves, skinless and boneless
- 1 ½ inch thick strips

Marinade

- ½ cup vegetable oil
- 2 tablespoons white wine vinegar
- 1 teaspoon Tabasco pepper sauce
- 2 tablespoons lemon juice
- 1 teaspoon chili powder
- 1 teaspoon salt
- ¼ teaspoon garlic powder
- 1 red pepper, sliced in rings
- 1 green pepper, sliced in rings
- 1 medium onion, sliced in rings-separated
- 2 tablespoons vegetable oil
- 8 6-inch flour tortillas

- Combine marinade ingredients and add chicken to marinade. Cover and refrigerate for 4 hours or overnight, turning to coat chicken completely.
- Preheat Grill on #10.
- Prepare vegetables, stir in oil to coat.
- Leave both Temperature Control Dials on #10 and add vegetables to Grilling Plate. Close cover, cook for 6-8 minutes and remove vegetables.
- Add chicken strips to Grilling Plate. Close cover and cook 6-8 minutes or until done.
- Leave Cooking Plate Temperature Control Dial on #10 and turn Grilling Plate Temperature Control Dial to #2. Place unit in open grill position. Place cooked vegetables back onto Grilling Plate with chicken.
- Warm tortillas on Cooking Plate, turning after one minute.
- Divide chicken and vegetables between warmed tortillas and serve with sour cream and salsa.

Yield: 8 servings

PIZZA POCKETS

- 1 ½ pounds lean ground beef
- ¾ cup chopped mushrooms
- ½ teaspoon salt
- ⅛ teaspoon pepper
- 1 large onion, sliced in rings-separated
- 1 large pepper, sliced in rings
- 2 tablespoons vegetable oil
- 6 tablespoons pizza sauce
- 6 slices mozzarella cheese
- 6 pita pockets

- Preheat Grill on #10.
- Mix meat, mushrooms, salt and pepper. Form into 6 patties.
- Prepare vegetables, stir in oil to coat.
- Leave both Temperature Control Dials on #10 and add vegetables to Grilling Plate. Cover and grill for 7-9 minutes. Remove vegetables and place hamburgers on Grilling Plate. Close cover and grill 6-9 minutes, or until done.
- While hamburgers are cooking, open each pita pocket and add a tablespoon of pizza sauce, slice of cheese (fold to fit), some grilled vegetables and then a grilled hamburger when done. Place filled pockets on Grilling Plate, close cover and grill 1-2 minutes or until cheese melts.

Yield: 6 pockets

LEMON GRILLED CHICKEN WITH ZUCCHINI

4 chicken breast halves, skinless and boneless

Marinade

1/3 cup lemon juice
2 tablespoons vegetable oil
1 teaspoon garlic powder
1 1/2 teaspoons lemon peel, grated
1 teaspoon cumin
3/4 teaspoon dried oregano
1/2 teaspoon pepper
1 teaspoon salt

2 medium zucchini, sliced same thickness as chicken
2 tablespoons vegetable oil
1/2 teaspoon salt
1 teaspoon dried oregano

- Combine marinade ingredients and add chicken. Cover and refrigerate for 4 hours or overnight, turning to coat chicken completely. Pat dry before grilling.
- Preheat Grill on #10.
- Leave both Temperature Control Dials on #10 and add chicken to Grilling Plate. Close cover and cook 5 minutes. Coat zucchini on one side with oil, salt and oregano. Open grill and add zucchini to Grilling Plate with chicken, seasoned side up. Close cover and cook another 3-6 minutes or until chicken is done.

Yield: 4 servings

GRILLED FISH AND TOMATOES

2 large Orange Roughy fillets or other white fish

3 tablespoons flour

$\frac{1}{4}$ cup corn meal

$\frac{1}{2}$ teaspoon red pepper

$\frac{1}{2}$ teaspoon garlic salt

3 tablespoons butter, melted

8 roma tomatoes

1 tablespoon vegetable oil

$\frac{1}{8}$ teaspoon garlic salt

$\frac{1}{2}$ teaspoon dried oregano

- Preheat Grill on #10.
- Combine flour, corn meal, red pepper and garlic salt. Rinse fish, pat dry and cut into 4 serving pieces. Roll fish in butter and then in flour mixture.
- Leave both Temperature Control Dials on #10, place unit in open grill position. Brush top Cooking Plate with vegetable oil and add fish fillets. Cook 5-8 minutes.
- Cut tomatoes in half lengthwise. Coat tomatoes with vegetable oil and place cut side down on Grilling Plate. Cook for 4-6 minutes.
- Turn fish and grill another 6-9 minutes, or until done.
- Turn tomatoes and sprinkle with oil, garlic salt and dried oregano, grill another 4-6 minutes.

Yield: 4 servings

MANDARIN FRENCH TOAST WITH SAUSAGE

10 sausage links

French Toast

2 eggs

¼ cup milk

¼ cup orange juice

1 tablespoon sugar

1 teaspoon orange peel

¼ teaspoon salt

6 slices cinnamon bread

1 teaspoon vegetable oil

- Preheat Grill on #10.
- Turn both Temperature Control Dials to #5 and place sausage links on Grilling Plate. Close cover and cook 4-6 minutes or until done.
- Turn Grilling Plate Temperature Control Dial to #1 to keep sausage warm while cooking French Toast. Turn Cooking Plate Temperature Control Dial to #10 and let preheat 5 minutes. Place unit in open grilling position and brush top Cooking Plate with vegetable oil.
- Combine eggs, milk, orange juice, sugar, orange peel and salt. Dip both sides of bread into egg mixture. Place bread on Cooking Plate and cook until golden brown, 4-5 minutes. Turn and cook another 4-5 minutes.

Yield: 3-4 servings

PEANUT BUTTER PANCAKES AND BACON

8 slices of bacon

Pancakes

1 cup pancake mix

¼ cup sugar

½ cup milk

½ cup peanut butter

2 eggs, beaten

2 tablespoons vegetable oil

1 teaspoon vegetable oil

- Do not preheat Grill.
- Place bacon on cold Grilling Plate and close cover. Turn both Temperature Control Dials to #5 and cook 15-20 minutes, or until done.
- Turn Grilling Plate Temperature Control Dial to #1 to keep bacon warm while cooking pancakes. Turn Cooking Plate Temperature Control Dial to #8 and let preheat 5 minutes.
- Combine ingredients for pancakes. Place unit in open grill position.
- Brush top Cooking Plate with vegetable oil and pour batter onto hot plate, making six 3-inch pancakes. Cook until golden brown, 3-4 minutes. Turn and cook another 3-4 minutes. When done, place on bottom Grilling Plate with bacon to keep warm. Brush Cooking Plate with vegetable oil and cook other pancakes. Serve with butter and syrup.

Yield: 4 servings

SPICY PORK CHOPS

4 boneless pork chops

Marinade

- 1/3 cup plain yogurt
- 2 tablespoons lemon juice
- 1 tablespoon vegetable oil
- 2 cloves garlic, minced
- 2 teaspoons curry powder

- Combine marinade ingredients and add pork chops. Cover and refrigerate for 4 hours or overnight, turning to coat meat completely. Pat dry before grilling.
- Preheat Grill on #10.
- Turn both Temperature Control Dials down to #5. Place pork chops on Grilling Plate. Close cover and cook 6-9 minutes or until done.

Yield: 4 servings

ORANGE ROUGHY AND MUSHROOMS

2 large Orange Roughy fillets or other white fish

Marinade

- 3 tablespoons lemon juice
- 3 tablespoons olive oil
- 1 teaspoon dried dill weed
- 1/4 teaspoon salt
- 4 ounces portabella mushrooms, sliced same thickness as fish
- 1 tablespoon vegetable oil

- Combine marinade ingredients and add fish. Cover and refrigerate for 4 hours or overnight. Pat dry before grilling.
- Preheat Grill on #10.
- Leave both Temperature Control Dials on #10. Place unit in open grill position. Add fish to Grilling Plate (do not close) and cook 5-8 minutes.
- Coat mushrooms with vegetable oil. Place mushrooms onto Cooking Plate and cook 4-6 minutes.
- Turn fish and grill another 6-9 minutes, or until done.
- Turn mushrooms and grill another 4-6 minutes.

Yield: 4 servings

SPICY HERB STEAK AND GARLIC TOAST

4 boneless Kansas City strip steaks

Marinade

- 1/2 cup dry wine
- 1/2 cup vegetable oil
- 2 tablespoons lemon juice
- 1/2 teaspoon Tabasco pepper sauce
- 1/4 cup chopped onions
- 1 clove garlic, minced
- 1/4 teaspoon salt
- 1/4 teaspoon dried basil
- 1/8 teaspoon dried tarragon
- 1/8 teaspoon dry mustard
- 4 slices Texas bread
- 3 tablespoons butter
- 1 teaspoon garlic salt

- Combine marinade ingredients and add meat. Cover and refrigerate for 4 hours or overnight, turning to coat meat completely. Pat dry before grilling.
- Preheat Grill on #10.
- Leave both Temperature Control Dials on #10 and add steak to Grilling Plate. Close cover and cook 5-8 minutes or until done.
- Spread bread with butter on both sides and garlic salt on one side.
- When meat is cooked, turn Grilling Plate Temperature Control Dial to #1 to keep steaks warm, and leave Cooking Plate Temperature Control Dial on #10. Place unit in open grill position and place bread on Cooking Plate. Cook 3 minutes. Turn bread and cook another 3 minutes until done.

Yield: 4 servings

LIVER AND ONIONS

- 1 pound calves liver, thinly sliced
- 2 tablespoons flour
- 1 teaspoon salt
- 1 tablespoon margarine, softened
- 2 large onions, sliced in rings-separated
- 2 tablespoons vegetable oil

- Preheat Grill on #10.
- Turn both Temperature Control Dials down to #7 and place unit in open grill position.
- Dredge liver with flour and salt and spread 1/2 teaspoon of softened margarine on each side. Coat onion rings with oil. Brush Cooking Plate with vegetable oil and add liver. Place onions on Grilling Plate. Cook both liver and onions 5 minutes and turn. Cook another 5-7 minutes or until done.

Yield: 3-4 servings

FOCACCIA

- 1 12-inch pre-baked pizza crust
- 2 tablespoons olive oil
- 3 cloves garlic, minced
- 1 small onion, thinly sliced
- 1/2 teaspoon dried oregano
- 1/2 cup grated fresh Parmesan cheese

- Preheat Grill on #10.
- In small skillet, sauté garlic and onion in olive oil for 5 minutes. Add oregano and remove from heat immediately. Spread onto pizza crust and top with cheese. Cut pizza crust in half.
- Turn both Temperature Control Dials down to #8. Open cover and place one half of the pizza crust on Grilling Plate. Close cover and heat 2-3 minutes until cheese is melted and crust is warm. Remove and repeat for other half.

Yield: 8 slices

COOK'S ESSENTIALS™ WARRANTY

This Cook's Essentials™ product warranty extends to the original consumer purchaser of the product.

Warranty Duration: All materials and workmanship are warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. 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 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 by Cook's Essentials™, 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.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for Cook's Essentials™ any other liability in connection with the sale of our products. There shall be no claims for defects or 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.

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 Cook's Essentials™ option). Contact Consumer Service for return authorization. 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 8:00 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 #MG240 when you call. To contact Consumer Service by mail, write to:

ATTN: Repair Department
550 Business Center Drive
Mt. Prospect, Illinois 60056

In-Warranty Service: for an appliance covered under the warranty period. Please call for return authorization.

Out-of-Warranty Service: A flat rate charge by model is made for Out-of-Warranty service. Please include \$8.00 (U.S.) for return shipping and handling.

Cook's Essentials™ 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 name and 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.

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