

# Cuisinart®

## Recipe Booklet

Instruction  
Booklet  
Reverse Side



Cuisinart® Griddler® Grill & Panini Press

GR-11

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## Breakfast Danish Panini

A sweet Danish-like breakfast treat, perfect with a cup of coffee.

Makes 2 panini

- 4 slices cinnamon raisin bread**
- 2 teaspoons unsalted butter, softened**
- 2 ounces cream cheese, softened**
- pinch kosher salt**
- ¼ teaspoon pure vanilla extract**
- 1 teaspoon granulated sugar**
- 2 tablespoons apricot jam (raspberry or strawberry works well too)**

1. Preheat grill in the closed position.
2. Brush one side of each slice of bread with the butter. Lay 2 slices of bread on a work surface, buttered side down.
3. In a small mixing bowl, stir the cream cheese, salt, vanilla and sugar together until smooth. Divide evenly and spread on top of two of the non-buttered sides of the bread. Spread 1 tablespoon of the jam on top of each. Top with remaining bread, buttered side up.
4. Place sandwiches on the bottom grill plate and close. Grill panini for 2 minutes, or until lightly toasted.
5. Let rest for 1½ to 2 minutes. Cut in half on the diagonal and serve warm.

*Nutritional information per panini:*

*Calories 406 (39% from fat) • carb. 55g • pro. 8g  
• fat 18g • sat. fat 10g • chol. 38mg • sod. 429mg  
• calc. 423mg • fiber 2g*

## Grilled PB and Banana Panini

This sandwich was made famous by Elvis.

You can use all natural peanut butter, our preference, but you may want to increase the amount of honey to make it a bit sweeter.

Makes 2 panini

- 4 slices white or whole-wheat sandwich bread**
- 2 teaspoons unsalted butter, softened**
- 2 tablespoons creamy peanut butter**
- pinch kosher salt**
- 1 teaspoon honey (use about 2 teaspoons if using unsweetened/**

**natural peanut butter)**

- 1 large banana, sliced into thin rounds**

1. Preheat grill in the closed position. Brush one side of each slice of bread with the butter. Lay 2 slices of bread on a work surface, buttered side down. Top the two slices evenly with the peanut butter, salt and honey. Then layer the banana slices evenly on each. Top with remaining bread, buttered side up.
2. Place sandwiches on the bottom grill plate and close. Grill panini for 2 to 2½ minutes, or until lightly toasted.
3. Let rest for 1 minute. Cut in half on the diagonal and serve warm.

*Nutritional information per panini:*

*Calories 429 (30% from fat) • carb. 63g  
• pro. 15g • fat 15g • sat. fat 4g • chol. 10mg  
• sod. 547mg • calc. 313mg • fiber 9g*

## Tomato, Prosciutto and Mozzarella Panini

Be sure to use the freshest ingredients for this classic Italian sandwich.

Makes 2 panini

- 4 slices ciabatta**
- ½ tablespoon olive oil**
- 1 ounce (2 thin slices) prosciutto**
- 1 plum tomato, cut into ¼-inch slices**
- 4 fresh basil leaves**
- 2 ounces fresh mozzarella, sliced**

1. Preheat grill in the closed position.
2. Brush one side of each slice of bread with the oil. Lay 2 slices of bread on a work surface, oiled side down. Build the sandwiches in this order: prosciutto, tomato, basil and cheese, evenly dividing the ingredients between the sandwiches. Top with remaining bread, oiled side up.
3. Place sandwiches on the bottom grill plate and close, applying medium pressure to the handle for 30 seconds. Grill panini for 4 to 5 minutes, or until cheese is melted and bread is nicely toasted.

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- Let rest for 1 to 2 minutes. Cut in half on the diagonal and serve warm.

*Nutritional information per panini:*

*Calories 313 (38% from fat) • carb. 31g • pro. 15g  
• fat 13g • sat. fat 4g • chol. 22mg • sod. 780mg  
• calc. 108mg • fiber 2g*

## Smoked Turkey, Roasted Pepper, and Swiss Cheese Panini with Pesto Mayo

This hearty sandwich is full of gourmet flavor.

Makes 2 panini

- 1 **tablespoon mayonnaise**
- 1 **tablespoon pesto**
- 4 **slices artisan wheat bread**
- 2 **teaspoons olive oil**
- 4 **ounces thinly sliced smoked turkey**
- 1 **roasted red pepper, drained and sliced into ½-inch strips**
- 2 **thin slices red onion (about ¼ small red onion)**
- 2 **ounces Swiss cheese, sliced (about 4 slices)**

- Preheat grill in the closed position.
- Combine the mayonnaise and pesto in a small bowl; reserve. Brush one side of each slice of bread with the oil. Lay 2 slices of bread on a work surface, oiled side down and spread with the pesto mayonnaise. Build the sandwiches in this order: turkey, pepper, onion and cheese, evenly dividing the ingredients between the sandwiches. Top with remaining bread, oiled side up.
- Place sandwiches on the bottom grill plate and close, applying light pressure to the handle for 30 seconds. Grill panini for 4 to 5 minutes, or until the cheese is melted and the bread is nicely toasted.
- Let rest for 1 to 2 minutes. Cut in half on the diagonal and serve warm.

*Nutritional information per panini:*

*Calories 440 (49% from fat) • carb. 33g • pro. 23g  
• fat 24g • sat. fat 7g • chol. 60mg • sod. 1126mg  
• calc. 350mg • fiber 4g*

## Grilled Cheese with Tomato and Avocado

The perfect summer sandwich when tomatoes are perfectly ripe.

Makes 2 panini

- 4 **slices sourdough or hearty Italian or wheat bread**
- 2 **teaspoons olive oil**
- 2 **ounces Cheddar, sliced (about 3 to 4 thin slices)**
- ½ **medium avocado, sliced**
- 1 **plum tomato, cut into ¼-inch slices**
- ¼ to ½ **teaspoon kosher salt**
- pinch freshly ground black pepper**
- 2 **teaspoons mayonnaise**

- Preheat grill in the closed position.
- Brush one side of each slice of bread with the oil. Lay 2 slices of bread on a work surface, oiled side down. Build the sandwiches in this order: ½ of the cheese, avocado, tomato, salt and pepper and remaining ½ of cheese, evenly dividing the ingredients between the sandwiches. Spread the mayonnaise on the inside of the remaining slices of bread and place on top of the sandwiches, oiled side up.
- Place sandwiches on the bottom grill plate and close, applying medium pressure to the handle for 20 seconds. Grill panini for 4 to 6 minutes, or until cheese is melted and sandwiches are evenly grilled and golden.
- Allow panini to rest for about 2 minutes. Then slice each sandwich in half and serve.

*Nutritional information per panini:*

*Calories 304 (69% from fat) • carb. 15g • pro. 10g  
• fat 24g • sat. fat 8g • chol. 33mg • sod. 514mg  
• calc. 228mg • fiber 3g*

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## Grilled Reuben

A homemade version of the deli favorite. We also provide you with a very simple recipe for a quick Russian dressing.

Makes 2 panini

- 4 slices rye bread**
- 2 teaspoons olive oil or unsalted butter, softened**
- 4 teaspoons Russian\* or Thousand Island dressing**
- 4 ounces corned beef, thinly sliced**
- ½ cup sauerkraut, well drained**
- 1 ounce Swiss cheese (about 2 slices)**
- 1 tablespoon unsalted butter, melted**

1. Preheat grill in the closed position.
2. Brush one side of each slice of bread with the oil. Lay 2 slices of bread on a work surface, oiled side down. Spread 1 teaspoon of Russian dressing on the inside of each slice and the sandwiches in this order: corned beef, sauerkraut and Swiss, evenly dividing the ingredients between the sandwiches. Top with remaining bread, oiled side up.
3. Place sandwiches on the bottom grill plate and close, applying medium pressure to the handle for 30 seconds. Grill panini for 4 to 6 minutes, or until cheese is melted and bread is nicely toasted.
4. Allow to rest for about 2 minutes. Cut in half on the diagonal and serve warm.

\*For a simple Russian dressing, put the following in a small bowl and stir until fully combined: ½ cup mayonnaise; 2½ tablespoons ketchup; 2 tablespoons relish; salt and pepper to taste

*Nutritional information per panini:*

*Calories 442 (38% from fat) • carb. 31g • pro. 15g  
• fat 13g • sat. fat 4g • chol. 22mg • sod. 780mg  
• calc. 108mg • fiber 2g*

## Grilled BLT with Cheddar

Really this is a **BATC**, because we use arugula instead of the traditional lettuce, and add some Cheddar into the mix. You'll wonder why you haven't been eating BLTs like this all along!

Makes 2 panini

- 4 slices sourdough bread**
- 2 teaspoons olive oil or unsalted butter, softened**
- 4 to 6 slices cooked bacon\***
- 1 plum tomato, cut into ¼-inch slices**
- pinch kosher salt**
- pinch freshly ground black pepper**
- 1 large handful arugula (approximately ½ cup packed)**
- 2 ounces Cheddar, sliced (about 3 to 4 thin slices)**
- 2 teaspoons mayonnaise**

1. Preheat grill in the closed position.
2. Brush one side of each slice of bread with the oil. Lay 2 slices of bread on a work surface, oiled side down. Build the sandwiches in this order: bacon, tomato, salt and pepper, arugula and cheese. Spread the mayonnaise on the non-oiled side of the remaining two pieces of bread, and then place on top of each sandwich, oiled side up.
3. Place sandwiches on the bottom grill plate and close, applying medium pressure to the handle for 20 seconds. Grill panini for 4 to 6 minutes, or until cheese is melted and sandwiches are evenly grilled and golden.
4. Allow panini to rest for about 2 minutes. Cut in half on the diagonal and serve warm.

\* You can cook the bacon on the grill prior to cooking your panini. Grill bacon in the flat position with the feet in the tilted position, until fully cooked through and crisp, about 6 to 8 minutes per side. Once cooked, remove and reserve on paper towels to drain. Carefully wipe excess oil from the plates. Close grill and keep unit on until ready to cook panini.

*Nutritional information per panini:*

*Calories 509 (78% from fat) • carb. 12g • pro. 16g  
• fat 44g • sat. fat 16g • chol. 72mg • sod. 838mg  
• calc. 235mg • fiber 1g*

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## Brie, Apple and Onion Panini

This recipe combines sweet, savory and creamy all in one sandwich.

Makes 2 panini

- 4** slices artisan whole wheat bread
- ½** tablespoon olive oil
- 2** teaspoons honey mustard
- ½** cup thinly sliced apple, preferably Granny Smith (about ½ small apple)
- ¼** cup thinly sliced onion (about ¼ small to medium onion)
- 2** ounces Brie, sliced
- ¼** teaspoon ground cinnamon
- ⅙** teaspoon kosher salt

1. Preheat grill in the closed position.
2. Brush one side of each slice of bread with the oil. Lay 2 slices of bread on a work surface, oiled side down, and spread with the honey mustard. Build the sandwiches in this order: apple, onion and Brie, evenly dividing the ingredients between the sandwiches. Sprinkle with cinnamon and salt and top with remaining bread, oiled side up.
3. Place sandwiches on the bottom grill plate and close, applying medium pressure to the handle for 30 seconds. Grill panini for 4 to 5 minutes.
4. Allow panini to rest for about 2 minutes. Cut in half on the diagonal and serve warm.

*Nutritional information per panini:*

*Calories 285 (41% from fat) • carb. 32g • pro. 10g  
• fat 13g • sat. fat 6g • chol. 28mg • sod. 606mg  
• calc. 81mg • fiber 4g*

## Grilled Flatbread

Our recipe is for a basic herb flatbread, but the possibilities are endless. See our note below for some other options, including stuffed bread.

Makes 4 servings

- ½** pound prepared pizza dough (store bought or homemade – see [www.cuisinart.com](http://www.cuisinart.com) for recipes)
- 2** tablespoons olive oil
- 1** sprig fresh rosemary, leaves removed and stems discarded
- 1** garlic clove, peeled and finely chopped
- kosher salt, to taste**

1. Preheat grill in the closed position.
2. While the unit is heating, roll out the dough to a rectangle slightly smaller than the plate, about 10 inches wide. Loosely cover with a piece of plastic wrap until ready to grill.
3. In a small bowl or liquid measuring cup, stir together the oil, rosemary and garlic.
4. Once the grill has preheated, remove the plastic and brush the rosemary/garlic oil on the top of the dough. Place the oiled side down on the bottom plate and then brush the other side (now the top of the dough). Close the unit and grill for about 5 to 6 minutes, or until dark golden grill marks are present and bread is cooked through. Sprinkle with salt, slice and serve immediately.

**Note:** There are countless variations of grilled flatbreads. You can grill plain, without any oil and then top with fresh or cooked vegetables. You can also stuff the bread – after grilling, carefully remove from the grill and cut in half horizontally. Our favorite is to brush with a pesto oil (pesto thinned out with a bit of olive oil), grated Parmesan and a bit of fresh mozzarella. If using cheese, be sure that you leave a ½- to 1-inch border. Put the other half of the flatbread on top of the fillings and then put back on the grill. Cook until cheese is melted, an additional 3 to 4 minutes.

*Nutritional information per serving:*

*Calories 174 (39% from fat) • carb. 23g • pro. 4g  
• fat 8g • sat. fat 1g • chol. 0mg • sod. 306mg  
• calc. 3mg • fiber 1g*

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## Classic Tomato Bruschetta

Always a popular appetizer. The topping can be made up to a day in advance and stored in the refrigerator until ready to serve. For a show-stopping presentation, seek out a mixture of red, orange and yellow grape tomatoes.

Makes 12 bruschetta

- 12 slices (½-inch thick) French bread (baguette)**
- 2 tablespoons extra virgin olive oil, divided**
- 1 cup grape tomatoes, chopped (about ¼-inch pieces)**
- ¼ teaspoon kosher salt**
- 1 to 2 pinches freshly ground black pepper**
- 2 garlic cloves, peeled and finely chopped**
- 2 large fresh basil leaves, thinly sliced (chiffonade)**
- grated or shredded Parmesan, for sprinkling (optional)**

1. Preheat grill in the closed position.
2. Using 1 tablespoon of the oil, brush all the bread on both sides. Once the unit has preheated, put all the bread onto the grill and cook 3 to 5 minutes per side, until lightly browned.
3. While bread is grilling, prepare topping. In a small bowl, stir together the tomatoes, salt, pepper, garlic and basil with the remaining oil.
4. Once bread is grilled, transfer to a platter or large plate. Evenly divide the topping on the grilled bread. Sprinkle with Parmesan if desired; serve immediately.

*Nutritional information per bruschetta:*

*Calories 116 (23% from fat) • carb. 19g • pro. 4g  
• fat 3g • sat. fat 0g • chol. 0mg • sod. 197mg  
• calc. 16mg • fiber 1g*

## Grilled Antipasto

Serve on a large platter with some wedges of grilled flatbread for your next party. The colors of the vegetables will brighten any table.

Makes 4 servings

- ½ medium eggplant, cut into ¼-inch-thick slices**
- 1 small red or yellow pepper (or ½ medium-large), cored, quartered and cut into ¼-inch slices**
- 1 small summer squash or zucchini, halved and cut into ¼-inch strips**
- 2 garlic cloves, peeled and smashed**
- ⅓ cup pitted niçoise olives**
- 2 tablespoons olive oil**
- ½ teaspoon kosher salt**
- pinch freshly ground black pepper**
- 2 sprigs fresh thyme**
- ½ teaspoon grated lemon zest**

1. Preheat grill in the closed position.
2. While the unit is preheating, toss all of the ingredients, except for the lemon zest, together in a large bowl. Once hot, put ⅓ to ½ of the vegetables on the grill plates. Tossing occasionally, cook until grill marks are visible and vegetables are tender. Repeat with remaining vegetables. The entire grilling process will take about 15 to 20 minutes.
3. Remove and toss with the lemon zest. Serve immediately.

*Nutritional information per serving:*

*Calories 86 (70% from fat) • carb. 5g • pro. 1g  
• fat 7g • sat. fat 1g • chol. 0mg • sod. 271mg  
• calc. 16mg • fiber 3g*

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## Sliders

These mini burgers are a great addition to any summer menu and kid-friendly too.

Makes 6 sliders

- ½ **pound ground chuck**
- ¼ **small onion, grated**
- ½ **tablespoon Worcestershire sauce**
- ¼ **teaspoon kosher salt**
- ¼ **teaspoon freshly ground black pepper**
- 6 miniature buns or rolls**

1. Adjust feet to the tilted position. Preheat grill in the closed position.
2. In a medium bowl add the first five ingredients and with clean hands, gently mix together to combine. Divide the meat into 6 patties, each about 1½ ounces and 2 inches in diameter.
3. Arrange the sliders on the bottom plate. Close, applying light pressure to the handle for 10 seconds. Grill for 1 to 1½ minutes. Remove the burgers and place each in a bun. Serve immediately.

**Note:** For toasted buns, halve each and grill in the closed position for 30 seconds. Remove from the grill and proceed with cooking the burgers.

*Nutritional information per slider:*

*Calories 168 (33% from fat) • carb. 18g • pro. 10g  
• fat 6g • sat. fat 2g • chol. 23mg • sod. 323mg  
• calc. 23mg • fiber 0g*

## Easy Quesadillas for Two

We cannot think of a simpler yet more satisfying snack.

Makes 2 servings

- 1 medium red bell pepper, cored and thinly sliced**
- 1 medium jalapeño, seeded and thinly sliced**
- ¼ **large red onion, thinly sliced**
- ½ **teaspoon kosher salt**
- ¼ **teaspoon freshly ground black pepper**
- 1 teaspoon chili powder**
- 1½ **tablespoons vegetable oil, divided**

- 2 flour tortillas (10 inches)**
- 3 ounces Monterey Jack, shredded**

1. Preheat grill in the closed position.
2. In a medium bowl combine the pepper, jalapeño and onion with the salt, pepper, chili powder and 1 tablespoon of the oil.
3. Once the grill has preheated, carefully open it into the flat position and evenly divide the vegetables between the plates. Grill for about 10 minutes, turning occasionally, until vegetables are soft and slightly golden. Remove vegetables and set aside. Carefully wipe grill clean with a paper towel and return to the closed position.
4. Place both tortillas on a flat work surface. Evenly divide the vegetables on the bottom halves of the tortillas and top with the shredded cheese, leaving a ½-inch border around the edge. Fold the top halves of the tortillas over the filling. Brush the outsides of the quesadillas with the remaining oil.
5. Place one quesadilla on the bottom grill plate and close. Grill for 4 to 5 minutes, until cheese is melted and grill marks are visible. Repeat with remaining quesadilla and serve.

*Nutritional information per serving:*

*Calories 484 (51% from fat) • carb. 41g • pro. 16g  
• fat 27g • sat. fat 9g • chol. 38mg • sod. 1242mg  
• calc. 333mg • fiber 8g*

## Grilled Steak with Scallion Butter

Flavored butter is a simple way to elevate your steak to restaurant quality.

Makes 2 servings

- 2 tablespoons unsalted butter, softened**
- 1 teaspoon finely chopped scallion**
- ¼ **teaspoon grated lime zest**
- ¼ **teaspoon soy sauce, reduced-sodium**
- 2 boneless rib-eye steaks, 1-inch thick (about 8 ounces each)**
- 2 teaspoons vegetable oil**
- ½ **teaspoon kosher salt**
- ¼ **teaspoon freshly ground black pepper**



1. In a small bowl combine the butter, scallion, zest, and soy sauce until smooth. Cover with plastic wrap and set aside in the refrigerator until ready to use.
2. Adjust feet to the tilted position. Preheat the grill in the closed position.
3. Coat both steaks with the oil and season with salt and pepper.
4. Once the grill has preheated, place the steaks on the bottom plate and cook closed for 4 to 5 minutes for medium rare, or until desired doneness.
5. Remove steaks from the grill and let rest for 5 minutes. Right before serving, top each steak with the butter.

*Nutritional information per serving:*

*Calories 510 (62% from fat) • carb. 1g • pro. 46g  
• fat 35g • sat. fat 16g • chol. 164mg • sod. 739mg  
• calc. 32mg • fiber 0g*

## Grilled Scampi-Style Shrimp

These buttery, fragrant shrimp work well as an appetizer or entrée.

Makes 2 servings

- 3**    **tablespoons unsalted butter**
- 2**    **teaspoons fresh lemon juice**
- ¾**    **teaspoon grated lemon zest**
- 2**    **garlic cloves, finely chopped**
- pinch red pepper flakes (optional)**
- ½**    **pound large shrimp (about 10), peeled and deveined, tails attached**
- ⅛**    **teaspoon kosher salt**
- ⅛**    **teaspoon freshly ground black pepper**
- ½**    **teaspoon finely chopped parsley**

1. In a small saucepan combine the butter, lemon juice, zest, garlic and red pepper (if using). Cook over low heat just until the butter melts. Transfer to a medium bowl and cool to room temperature.
2. Pat shrimp dry and season both sides with salt and pepper. Add shrimp to the butter mixture and toss to coat all pieces evenly. Let shrimp marinate for about 5 minutes.
3. Adjust feet to the tilted position. Preheat the grill in the closed position. When grill is preheated, evenly arrange shrimp on both

plates. Grill shrimp for 4½ to 5 minutes, turning halfway through, until shrimp are opaque. Remove from grill and garnish with parsley. Serve immediately.

*Nutritional information per serving:*

*Calories 237 (68% from fat) • carb. 3g • pro. 16g  
• fat 18g • sat. fat 12g • chol. 188mg • sod. 785mg  
• calc. 69mg • fiber 0g*

## Grilled Herb Chicken

This simple yet flavorful chicken is great in salads, wraps and sandwiches, but also stands well on its own.

Makes 2 servings

- 2**    **tablespoons olive oil**
- juice from one lemon**
- 1**    **garlic clove, peeled and finely chopped**
- 1**    **teaspoon fresh thyme leaves (from about 3 sprigs)**
- ¾**    **teaspoon kosher salt**
- ¼**    **teaspoon freshly ground black pepper**
- 2**    **boneless, skinless chicken breasts (about 7 ounces each)**

1. Whisk olive oil, lemon juice, garlic, thyme, salt and pepper together in a mixing bowl. Add the chicken and toss to coat. Cover and let marinate in refrigerator for 30 minutes.
2. Adjust feet to the tilted position. Preheat the grill in the closed position. Remove chicken from marinade, shake off excess, and place on the lower grill plate. Cook in the closed position until chicken is cooked through and juices run clear (about 10 to 20 minutes, depending on the thickness of the chicken).

*Nutritional information per serving:*

*Calories 401 (46% from fat) • carb. 3g • pro. 51g  
• fat 20g • sat. fat 3g • chol. 151mg • sod. 1130mg  
• calc. 25mg • fiber 1g*

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## Chocolate Panini

A decadent treat – make sure to serve with a cold glass of milk.

Makes 2 panini

- 4 slices Italian or semolina bread**
- 2 teaspoons unsalted butter, softened or olive oil**
- 4 ounces semisweet chocolate (1 standard baking chocolate bar, such as Ghirardelli)**
- pinch kosher salt**

1. Preheat grill in the closed position.
2. Brush one side of each slice of bread with the butter. Lay 2 slices of bread on a work surface, buttered side down. Top the two slices evenly with the chocolate and a sprinkle of salt. Top with remaining bread, buttered side up.
3. Place sandwiches on the bottom grill plate and close. Grill panini for 2 to 2½ minutes or until bread is toasted and chocolate has melted.
4. Allow panini to rest for 1 to 2 minutes. Cut in half on the diagonal and serve warm.

*Nutritional information per panini:*  
Calories 363 (50% from fat) • carb. 46g • pro. 4g  
• fat 22g • sat. fat 11g • chol. 0mg • sod. 172mg  
• calc. 34mg • fiber 4g

## S'mores Panini

Close your eyes and you will think that you are sitting around the campfire with this childhood favorite.

Makes 2 panini

- 4 slices Italian or semolina bread**
- 2 teaspoons unsalted butter, softened or olive oil**
- 1 bar (1.55 ounces) milk chocolate**
- 4 standard marshmallows, halved**

1. Preheat grill in the closed position.
2. Brush one side of each slice of bread with the butter. Lay 2 slices of bread on a work surface, buttered side down. Top the two slices evenly with the chocolate and halved marshmallows. Top with remaining bread, buttered side up.

3. Place sandwiches on the bottom grill plate and close. Grill panini for 4 minutes. Allow panini to rest for 1 to 2 minutes. Cut in half on the diagonal and serve warm.

*Nutritional information per panini:*  
Calories 252 (43% from fat) • carb. 34g • pro. 4g  
• fat 13g • sat. fat 5g • chol. 5mg • sod. 144mg  
• calc. 57mg • fiber 1g

## Grilled Pineapple Sundae

Grilled fruit makes a healthy and elegant end to any meal.

Makes 2 servings

- ¼ cup packed light brown sugar**
- 2 tablespoons unsalted butter**
- ¼ teaspoon grated orange zest**
- ½ teaspoon orange juice**
- pinch kosher salt**
- pinch freshly ground black pepper**
- 2 pineapple rings, ½-inch thick**
- ½ cup vanilla ice cream**
- 2 tablespoons macadamia nuts, toasted and roughly chopped**
- 2 sprigs fresh mint, optional**

1. In a small saucepan combine the first 6 ingredients and set over low heat. Cook until the butter has melted and the sauce has small bubbles around the outside and is a pourable consistency, about 3 to 5 minutes. Keep over low heat.
2. Preheat the grill in the closed position. Brush one side of the pineapple slices with some of the brown sugar-butter sauce. When the grill is preheated, place the pineapple slices coated side down on the bottom grill plate. Brush the tops of the pineapple with more of the sauce and cook closed for 4 to 5 minutes, until the pineapple has softened slightly and grill marks are visible. Brush with more sauce during cooking if desired.
3. Remove pineapple to serving dishes. Top each ring with vanilla ice cream, nuts and a generous drizzle of remaining brown sugar-butter sauce. Garnish with mint, if using, and serve immediately.

*Nutritional information per serving:*  
Calories 358 (51% from fat) • carb. 43g • pro. 2g  
• fat 21g • sat. fat 11g • chol. 45mg • sod. 170mg  
• calc. 60mg • fiber 1g



