

# Cuisinart *Recipe Booklet*

**Instruction  
Booklet**  
Reverse Side



**Cuisinart® Compact Grill Centro**

**GC-15**

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# COOKING GUIDE AND FOOD TEMPERATURE CHART

The following are suggested Grilling times for the Cuisinart® Compact Grill Centro, using the Grill or griddle side of the plates. Times are approximate and will vary with temperature of items being Grilled. Only boneless poultry, meat and seafood should be Grilled – plates will maintain contact with bones, but will lose contact with meat as it cooks and it will appear “steamed.” Preheat the Cuisinart® Compact Grill Centro according to instructions before Grilling.

Meat	Grill/Griddle/Skewer/Roller	Suggested Grilling Temperatures and Times
Bacon	Grill/Griddle	Place bacon on cold Grill/griddle plate. Cook on High until desired doneness
Beef, hamburgers	Grill	Cook on High to degree of desired doneness. USDA recommends cooking ground meat to an internal temperature of 160°F (nearly well done) which takes about 5 to 7 minutes per side. 135 to 140°F - medium rare; 145 to 150°F - medium; 150 to 155°F - medium well; 165 to 170°F - well done.
Beef, boneless steak, ¾- to 1-inch thick	Grill	Pat steaks dry before cooking. Preheat Grill on High. Cook about 4 to 5 minutes per side, or until desired doneness.
Beef, boneless steak	Skewers	Cut into 1- to 2-inch pieces and thread on 3 of the provided skewers. Cook on High until desired doneness (about 15 minutes for medium).
Hot Dogs	Rollers	5 hot dogs fit on the Rollers. Cook on High for about 15 minutes, or until fully cooked through and browned.
Precooked Sausage Links	Rollers	5 sausages fit on the Rollers. Cook on High for about 12 minutes, or until nicely browned.
Sausage Links, uncooked	Rollers	5 sausages fit on the Rollers. Cook on High for about 12 minutes, or until fully cooked through and browned.

Marinades can be used, but draining is suggested before placing on the hot Griddler. An instant-read thermometer or a probe-type thermometer is a handy tool for checking the internal temperature of foods Grilled.

Meat	Grill/Griddle/Skewer/Roller	Suggested Grilling Temperatures and Times
Breakfast Links (small), uncooked	Grill	Cook on High for about 2 minutes per side, or until fully cooked through and browned.
Boneless Chicken	Grill	Pounded to ½ to ¾-inch in height. Cook on High for 10 to 12 minutes per side. (An internal temperature of 170°F - and juices run clear when pierced.)
Boneless Chicken	Skewers	For skewers, cut into 1- to 2-inch pieces and thread on 3 of the provided skewers. Cook on High for about 20 to 25 minutes, or until fully cooked through and browned.
Fish Steaks	Grill	¾- to 1-inch thick. Cook on High for 6 to 8 minutes per side.
Sea Scallops	Skewers	Remove tough “foot” (muscle) and discard. Pat dry and thread alternately with lemon wedges on 3 of the provided skewers. Cook on High for about 20 minutes, or until opaque throughout.
Sea Scallops	Grill	Prepare as above. Cook on High, about 3 to 4 minutes per side.
Shrimp	Skewers	Shell and devein, dry well. Thread onto 3 of the provided skewers. Cook on High for 6 to 8 minutes, or until opaque throughout.
Shrimp	Grill	Prepare as above. Cook on High, about 2 to 3 minutes per side.

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## Breakfast

### Banana Buttermilk Pancakes

*A crispy exterior gives these pancakes a delightful texture.*

Serves 4 people (8 pancakes)

- 1 cup unbleached, all-purpose flour**
- 2 tablespoons granulated sugar**
- 2 tablespoons light brown sugar**
- ½ teaspoon baking soda**
- ¼ teaspoon baking powder**
- ¼ teaspoon table salt**
- ¼ teaspoon ground cinnamon**
- ¾ cup buttermilk, plus 2 tablespoons, at room temperature**
- 1 large egg, at room temperature**
- ½ teaspoon pure vanilla extract**
- 2 tablespoons unsalted butter, melted and cooled to room temperature**
- 1 ripe banana (¼ mashed, ¾ cut into thin slices)**

1. Preheat the Cuisinart® Compact Grill Centro, fitted with the griddle plate, to Medium.
2. Prepare the pancake batter. Put the flour, sugars, baking soda, baking powder, salt and cinnamon into a medium bowl. Stir with a whisk to blend. Reserve.
3. In a separate bowl, whisk together the buttermilk, eggs and vanilla. Add to the flour mixture; whisk to combine.
4. Stir in the melted butter and then fold in the mashed banana. Be careful not to over mix.
5. Once griddle has preheated for 10 minutes, drop batter evenly onto the griddle plate using a ¼-cup measure. Place 2 to 3 banana slices on each pancake. Cook pancakes until bubbles form, about 3 to 4 minutes; flip and cook until done, about 2 to 3 minutes longer.

6. Transfer to warm plates to serve. As you finish each batch of pancakes, you can keep them warm on a wire rack placed on a baking sheet in a low oven (200°F). Repeat until all the batter is used.

**Note:** For a complete breakfast, put 5 breakfast sausages on the rollers to cook once the Grill is preheated. Once they have been cooking for 5 minutes start cooking the pancakes.

*Nutritional Information per serving (2 pancakes):*

*Calories 222 (31% from fat) • carb. 32g • pro. 7g • fat 8g • sat. fat 4g  
• chol. 71mg • sod. 310mg • calc 92mg • fiber 1g*

## Country Breakfast

*A little bit of everything in this hearty start to the day.*

Makes two servings

- ½ pound potatoes (new red or Yukon gold, or a mix of both), scrubbed and not peeled**
- 1 tablespoon melted unsalted butter or olive oil**
- pinch sea salt**
- pinch freshly ground black pepper**
- pinch dried thyme**
- 2 tablespoons finely chopped small onion (about ¼ small onion)**
- 4 pre-cooked chicken breakfast sausage links (pricked with the tines of a fork all over)**
- 4 large eggs**

1. Put the potatoes into a large saucepan filled with salted water. Cover and bring to a boil. Cook until potatoes are just fork-tender. Reserve to cool.
2. Preheat the Cuisinart® Compact Grill Centro, fitted with the griddle plate and the rollers on the bottom of the Grill, to High.
3. While Grill Centro is preheating (about 10 minutes), cut the cooled potatoes into ½-inch pieces and put into a medium mixing bowl.

- Toss with the melted butter/oil, salt, pepper, thyme and onion.
- Place the sausages on the rollers as instructed on page 5 of the instruction booklet and put the potato mixture on the griddle plate. Cook the potatoes for about 10 minutes, tossing occasionally, or until fully cooked. Taste and adjust seasonings as desired.

Once fully cooked, push to the right side of the griddle plate to keep warm. Reduce the temperature to Medium. (Check on sausages - they will only take 10 to 12 minutes).

- While the sausages are still cooking, break four of the eggs onto the griddle plate. Let cook for about 2 minutes per side, or until desired doneness. Repeat with remaining eggs. Serve immediately with the sausages.

*Nutritional information per serving (2 eggs, 2 sausage links and ¼ of potatoes):*

*Calories 425 (58% from fat) • carb. 21g • pro. 23g • fat 27g • sat. fat 9g  
• chol. 457mg • sod. 541mg • calc. 85mg • fiber 2g*

## Hors D'Oeuvres

### Chicken Satay with Peanut Dipping Sauce

Makes 2 servings

#### Chicken Satay:

- 1** small garlic clove
- 1** green onion, cut into 1-inch pieces
- 1** ½-inch piece fresh ginger, peeled and halved
- 1** ½-inch piece of lemongrass, halved, or about 1 teaspoon chopped
- 2** tablespoons fresh cilantro
- ¾** cup coconut milk
- ½** pound boneless chicken breast, cut into 1-inch pieces

#### Peanut Sauce:\*

- ½** jalapeño pepper, halved and seeded
- 1** small garlic clove
- 1** ½-inch piece fresh ginger, peeled
- ½** cup roasted, unsalted peanuts

- 3** tablespoons creamy peanut butter
- ¼** cup coconut milk
- 1** tablespoon tamari soy sauce
- ½** teaspoon Thai red chili paste
- ½** teaspoon fresh lime juice
- ½** teaspoon fish sauce
- 1 to 2** tablespoons water

- Insert the metal chopping blade into a Cuisinart® Food Processor. Put the garlic, green onion, ginger and lemongrass in the work bowl and process until finely chopped. Put the chopped ingredients into a medium mixing bowl. Add cilantro to the food processor bowl and pulse to roughly chop. Add to the mixing bowl and whisk in the coconut milk. Put the chicken into the satay marinade. Cover with plastic and refrigerate for no more than two hours.
- While chicken is marinating, prepare the peanut sauce. With the food processor running, drop the jalapeño, garlic and ginger through the feed tube; process until finely chopped. Add the roasted peanuts and pulse until peanuts are well processed. Add the peanut butter, coconut milk, tamari, chili paste, lime juice, and fish sauce and process until smooth. To thin out sauce, add a tablespoon of water at a time while the machine is running.
- Ten minutes before chicken has finished marinating, preheat the Cuisinart® Compact Grill Centro to High. Thread three of the skewers with the marinated chicken. Fit skewers into place as instructed on page 5 of the instruction booklet. Let cook until fully cooked through, about 20 to 25 minutes.
- Serve immediately with the peanut sauce on the side for dipping.

\*This recipe of Peanut Sauce makes about 1 cup, more than you will need for this dish, but it keeps well for up to 2 weeks when wrapped and stored in the refrigerator. Great in a stir-fry too!

*Nutritional information per serving  
(based on 2 servings, with 2 tablespoons of the peanut sauce):  
Calories 431 (61% from fat) • carb. 10g • pro. 33g • fat 30g • sat. fat 19g  
• chol. 66mg • sod. 222mg • calc. 35mg • fiber 2g*

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## Grilled Vegetable Salad

*A salad composed of Grilled vegetables makes a beautiful and simple first course.*

Makes two 1-cup servings

- ½ medium to large red pepper, approximately 4 ounces, cut into ¼-inch slices widthwise**
  - ½ small zucchini, approximately 3 ounces, ends trimmed, halved widthwise and cut into ¼-inch slices lengthwise**
  - 4 ounces trimmed asparagus**
  - ¼ small eggplant, approximately 3 ounces, ends trimmed, cut into ¼-inch rounds**
  - 1 green onion, cut into 1-inch pieces**
  - 1 garlic clove, crushed**
  - 1 tablespoon plus 1 teaspoon extra virgin olive oil, divided**
  - ½ teaspoon kosher salt, divided**
  - ¼ teaspoon freshly ground black pepper, divided**
  - 3 leaves basil, sliced thinly**
  - ½ teaspoon fresh lemon juice or balsamic vinegar**
1. Preheat Cuisinart® Compact Grill Centro, fitted with the Grill plate, to Medium.
  2. While Grill is heating, place all vegetables in a large mixing bowl. Toss with garlic, 1 tablespoon extra-virgin olive oil, ½ teaspoon of kosher salt and ¼ teaspoon of black pepper.
  3. Once preheated (about 10 minutes), put vegetables onto Grill in a single layer. Grill vegetables until tender, approximately 4 to 5 minutes per side. Vegetables should be cooked in at least 2 batches.
  4. Once all vegetables are Grilled, put back in mixing bowl and toss with remaining teaspoon of olive oil, salt and pepper, basil, and lemon juice or vinegar.

5. Taste and adjust seasoning accordingly. Serve immediately, warm or at room temperature.

*Nutritional information per 1-cup serving:*

*Calories 126 (62% from fat) • carb. 10g • pro. 3g • fat 10g • sat. fat 1g • chol. 0mg • sod. 541mg • calc. 37mg • fiber 5g*

## Prosciutto-Wrapped Asparagus

*A quick hors d'oeuvre that is sure to impress. If you are expecting a larger crowd, simply double the recipe.*

Makes about 4 servings

- 12 spears trimmed asparagus (about 6 ounces)**
- 1 teaspoon extra virgin olive oil**
- pinch freshly ground black pepper**
- ¼ teaspoon fresh lemon juice**
- 2 to 3 tablespoons coarsely grated or shredded Parmesan**
- 2 to 3 ounces thinly sliced prosciutto**

1. Preheat the Cuisinart® Compact Grill Centro, fitted with the Grill plate, to Medium.
2. While the Grill is preheating (about 10 minutes), toss the asparagus with the olive oil, pepper and lemon juice. Top each asparagus spear with about a pinch of Parmesan, and then wrap each with half a piece of the prosciutto.
3. Grill for about 2 to 3 minutes per side, turning 3 to 4 times until prosciutto is crisped.
4. Serve immediately.

*Nutritional information per serving:*

*Calories 63 (50% from fat) • carb. 2g • pro. 6g • fat 4g • sat. fat 1g • chol. 10mg • sod. 434mg • calc. 46mg • fiber 1g*

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## Shrimp and Vegetable Quesadillas

Makes 2 quesadillas

### Shrimp and Marinade:

- ½ pound large shrimp, deveined and shelled, rinsed well (should be about 8 to 9 shrimp)**
  - 2 tablespoons chopped cilantro**
  - ½ jalapeño pepper, deseeded and sliced**
  - 1 small garlic clove, crushed**
  - ⅛ teaspoon freshly ground black pepper**
  - 1 teaspoon fresh lime juice**
  - 2 teaspoons olive oil**
  
  - 1 small bell pepper, cut into ¼-inch slices (or you could use ½ medium to large pepper)**
  - ½ jalapeno pepper, deseeded and thinly sliced**
  - ½ medium red onion, thinly sliced**
  - ¼ teaspoon kosher salt, divided**
  - ½ tablespoon olive oil**
  - 4 small flour or corn tortillas (6-inch, if you only have 8-inch tortillas, you'll need to assemble the quesadillas in batches)**
  - 1 teaspoon vegetable oil, plus more for brushing the tortillas**
  - 3 ounces Queso Fresco, shredded**
1. Toss the first seven ingredients together in a medium-large mixing bowl. Cover and refrigerate for about 30 minutes.
  2. In a separate mixing bowl, combine the peppers, onion, half of the salt and olive oil. Reserve.
  3. Ten minutes before shrimp have finished marinating, preheat the Cuisinart® Compact Grill Centro, fitted with the Grill plate, to High.

4. Remove the shrimp from the marinade and sprinkle with the remaining salt. Thread shrimp onto 3 of the provided skewers (about 3 shrimp per skewer, depending on the size of the shrimp). Fit skewers into place as instructed on page 5 of the instruction booklet. Grill shrimp until fully cooked and opaque throughout, about 6 to 8 minutes.
5. While shrimp are cooking underneath, put the onions and peppers on the preheated Grill top. Toss frequently and cook until softened, about 8 to 10 minutes. Remove and reserve.
6. While shrimp and vegetables are cooking, brush one side of each tortilla with the vegetable oil.
7. Once shrimp and vegetables have fully cooked, remove from Grill. Reserve.
8. Place 2 tortillas on the Grill (or 1 if using 8-inch tortillas), oiled side down. On each tortilla place ¼ of the cheese, ½ of the vegetables, ½ of the shrimp, and another ¼ of the cheese. Top with tortilla oiled side up. Grill quesadillas 2 to 3 minutes per side, until the cheese has melted, vegetables warmed through, and the tortillas are crispy. Repeat if necessary with the other if using 6-inch tortillas.
9. Cut each quesadilla into quarters. Serve with sides of salsa, sour cream, and guacamole.

### *Nutritional information per quesadilla:*

*Calories 564 (44% from fat) • carb. 40g • pro. 38g • fat 28g • sat. fat 11g  
• chol. 217mg • sod. 1299mg • calc. 439mg • fiber 3g*

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## Entrées

### Sliders

*Perfect for kids or as a fun dinner. Set up a toppings bar with our suggestions below, or with some of your favorites.*

Makes about 8 sliders

- 1**     **pound ground beef**
- ½**     **teaspoon sea salt**
- ½**     **teaspoon freshly ground black pepper**
- ¼**     **teaspoon garlic powder**

1. Preheat the Cuisinart® Compact Grill Centro, fitted with the Grill plate, to High.
2. While the Grill is preheating (about 10 minutes), add all ingredients to a large mixing bowl. Very gently mix together by hand. Form into 2-ounce patties, about ¼-cup each (you should get about 8 patties).
3. Grill for about 2 to 4 minutes per side. Serve immediately with any of our suggested toppings.

*Nutritional information per slider:*

*Calories 145 (72% from fat) • carb. 0g • pro. 10g • fat 11g • sat. fat 4g  
• chol. 40mg • sod. 171mg • calc. 11mg • fiber 0g*

### Ketchup (Slider Topping)

Makes about 2 cups

- 1**     **garlic clove**
- ½**     **medium onion, cut into 1-inch pieces**
- ½**     **tablespoon extra virgin olive oil**
- 1**     **can (14.5 ounces) diced tomatoes, juices drained**
- 1**     **can (6 ounces) tomato paste**
- ½**     **cup packed dark brown sugar**
- ⅓**     **cup cider vinegar**

- ¾**     **teaspoon sea or kosher salt**
- ½**     **teaspoon dry mustard**
- ¼**     **teaspoon ground cinnamon**
- pinch freshly ground black pepper**
- ¼**     **teaspoon ground all-spice**

1. Put the garlic and the onion into the work bowl of a Cuisinart® Food Processor fitted with the chopping blade. Pulse 2 times and then process until finely chopped.
2. Heat the oil in a medium skillet set over medium-low heat. Add the garlic and onion. Sauté until softened, about 5 minutes.
3. While vegetables are sautéing, add the remaining ingredients to the work bowl of the food processor.
4. Add the sautéed vegetables back into the work bowl of the food processor with the other ingredients. Pulse 2 to 3 times, and then process about 45 seconds, or until mixture begins to thicken and is completely smooth. Taste and adjust seasoning accordingly.

*Nutritional information per serving (1 tablespoon):*

*Calories 20 (10% from fat) • carb. 5g • pro. 0g • fat 0g • sat. fat 0g  
• chol. 0mg • sod. 85mg • calc. 5mg • fiber 0g*

### Mushrooms with Gruyère (Slider Topping)

Makes about 1½ cups

- 1 to 1¼**     **pounds sliced mushrooms (a mixture of any kind)**
- ½**     **large shallot, finely chopped**
- 1½**     **teaspoons fresh thyme**
- 2**     **tablespoons olive oil**
- ¼**     **teaspoon sea salt**
- pinch freshly ground black pepper**
- 3**     **ounces shredded Gruyere**

1. Preheat the Cuisinart® Compact Grill Centro, fitted with the griddle plate, to Medium.



2. While griddle is preheating (about 10 minutes), toss all of the ingredients, except for the Gruyère, together in a medium mixing bowl. Place half of the mixture on the preheated griddle. Let cook, tossing occasionally, for about 5 minutes. Move the mushroom mixture over to the right side of the griddle to keep warm and add the remaining half. Let cook until fully softened and fragrant, an additional 10 minutes.
3. Before serving, sprinkle the Gruyère on top of the mushrooms to melt.

*Nutritional information per serving (2 tablespoons):*

*Calories 61 (66% from fat) • carb. 2g • pro. 4g • fat 5g • sat. fat 2g  
• chol. 8mg • sod. 71mg • calc. 75mg • fiber 0g*

## Parmesan Turkey Burgers

*A healthy alternative to the beef burger.*

Makes 4 burgers

- 1 pound ground turkey (7% fat works best)**
- 14 cup finely chopped green onion**
- ¼ cup finely chopped Italian parsley**
- ¼ cup finely grated Reggiano Parmesan or Asiago**
- ⅛ teaspoon freshly ground black pepper**
- ¼ teaspoon garlic powder**
- ¼ teaspoon sea salt, divided**

1. Put the turkey into a large bowl with the onion, parsley, cheese, and black pepper. Using clean hands, stir to combine and mix well, but do not overwork the meat. Divide into 4 equal portions (4 ounces each) and shape into 4-inch burgers (about 1<sup>3</sup>/<sub>3</sub> cup each). Sprinkle each side with the garlic powder and salt. Refrigerate if not Grilling immediately.
2. Preheat the Cuisinart® Compact Grill Centro, fitted with the Grill plate, to High.
3. Once the Grill is hot (about 10 minutes), arrange burgers evenly spaced on the Grill. Cook for about 6 to 8 minutes per side, until

well Grilled and juices run clear. Internal temperature of meat should be 165°F when tested with an instant-read thermometer.

4. Serve hot on Grilled buns or English muffins. Buns can be toasted concurrently with burgers. To do so, fit skewers as instructed on page 5 of the instruction booklet. Open buns flat and place on top of skewers, with motor off. A medium color takes about 1½ minutes.

*Nutritional information per burger:*

*Calories 195 (51% from fat) • carb. 1g • pro. 22g • fat 11g • sat. fat 3g  
• chol. 94mg • sod. 319mg • calc. 80mg • fiber 0g*

## Grilled Rib-Eye Steaks

*Need a side dish? Prepare the Roasted Potato Skewers on page 14 while Grilling your steaks. Start with the potatoes and then after 15 minutes of cooking time, start cooking the steaks.*

Makes 2 servings

- 1 boneless rib-eye steaks (about 12 ounces)**
- 1 tablespoon extra virgin olive oil, divided**
- ¼ teaspoon kosher salt, divided**
- ⅛ teaspoon freshly ground black pepper, divided**

1. Preheat the Cuisinart® Compact Grill Centro, fitted with the Grill plate, to High.
2. Coat the steak with ½ tablespoon of olive oil. Season evenly with the salt and pepper.
3. Once the Grill has preheated, for 10 minutes, place the steak on the hot Grill plate.
4. Grill 4 to 5 minutes per side, or until desired doneness.

*Nutritional information per serving:*

*Calories 527 (77% from fat) • carb. 0g • pro. 30g • fat 45g • sat. fat 16g  
• chol. 116mg • sod. 362mg • calc. 17mg • fiber 0g*

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## Asian-Style Tofu Kebabs

*The soy ginger marinade is a wonderful complement to the tofu and mixed vegetables.*

Makes 2 servings

### Marinade

- 1** garlic clove
- 1** ½-inch piece fresh ginger, peeled
- ¼** cup reduced-sodium soy sauce
- 1** teaspoon Dijon-style mustard
- 2** tablespoons tahini
- 1** tablespoon honey
- 2** tablespoons extra virgin olive oil
- 8** ounces extra-firm tofu, cut into 2-inch pieces
- 6** ounces eggplant, cut into 2-inch pieces

1. Prepare the marinade. Put the garlic and ginger into the work bowl of a Cuisinart® Mini Chopper or Food Processor fitted with the chopping blade. Pulse to roughly chop. Add the soy sauce, mustard, tahini and honey. Process until combined. Slowly add the olive oil through the recessed area on the lid. Process until homogenous. If not using immediately, store in the refrigerator in a sealed glass jar.
2. Put all of the remaining ingredients into a large mixing bowl. Add the marinade and very gently toss to combine. Cover the bowl with plastic wrap; let marinate in the refrigerator for 1 to 2 hours.
3. Ten minutes before tofu and eggplant have finished marinating, preheat the Cuisinart® Compact Grill Centro to High.
4. Thread the tofu and eggplant on three of the provided skewers. Fit skewers into place as instructed on page 5 of the instruction booklet.

5. Cook kebabs for 18 to 20 minutes, or until tofu and vegetables are fully cooked and lightly browned.

### *Nutritional information per serving:*

*Calories 386 (59% from fat) • carb. 25g • pro. 17g • fat 27g • sat. fat 3g  
• chol. 0mg • sod. 1207mg • calc. 207mg • fiber 4g*

## Hot Dogs

*Here is the foundation for the perfect dog.*

Makes 4 servings

- 4** hot dogs
- 4** hot dog buns
- melted butter (optional)\***

1. Preheat the Cuisinart® Compact Grill Centro, fitted with the griddle plate and the rollers on the bottom of the Grill, to High.
2. Once preheated (about 10 minutes), place the hot dogs on the rollers as instructed on page 5 of the instruction booklet.
3. When the hot dogs have been cooking for about 8 to 12 minutes, place the hot dog buns on the griddle cut side down and toast, about 2 to 3 minutes per side. \*If using melted butter, brush the inside of the buns before toasting.
4. Serve with desired toppings and sides

### *Nutritional information per hot dog:*

*Calories 234 (54% from fat) • carb. 19g • pro. 10g • fat 15g • sat. fat 6g  
• chol. 30mg • sod. 560mg • calc. 25mg • fiber 3g*

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## Grilled Corn Slaw (Hot Dog Topping)

Makes about 2 cups

- 2 ears corn on the cob, shucked and each cut into 4 pieces**
- 2 tablespoons unsalted butter, melted, divided**
- 1 medium red bell pepper, thinly sliced**
- ½ red onion, thinly sliced**
- ¼ teaspoon plus 1 pinch sea salt**
- ⅓ teaspoon freshly ground black pepper**
- ⅓ teaspoon chili powder**
- 1 teaspoon fresh lemon juice**
- 1 tablespoon chopped parsley**

1. Preheat the Cuisinart® Compact Grill Centro, fitted with the Grill plate, to Medium.
2. While Grill is preheating (about 10 minutes), brush the corn with 1 tablespoon of the melted butter and pinch of salt. Place on preheated Grill, turning every 2½ to 3 minutes for a total cooking time of 7 to 9 minutes. Reserve to cool.
3. While corn is Grilling, toss pepper and onion with the remaining butter, remaining salt, black pepper, chili powder and lemon juice.
4. Grill until softened, about 8 minutes, tossing occasionally.
5. While pepper and onion are Grilling, cut the Grilled corn kernels off of the cobs and place in the same mixing bowl that held the pepper and onion. Add the Grilled vegetables and parsley; toss to combine. Taste and adjust seasonings accordingly.

*Nutritional information per serving (2 tablespoons):*

Calories 24 (53% from fat) • carb. 3g • pro. 0g • fat 2g • sat. fat 1g  
• chol. 4mg • sod. 35mg • calc. 2mg • fiber 0g

## Hot Dog Chili (Hot Dog Topping)

*The ideal chili to top your dog.*

Makes 2 to 2½ cups chili

- 1 teaspoon vegetable oil**
- 1 medium onion, finely chopped**
- 4 garlic cloves, finely chopped**
- 8 ounces ground beef**
- 1 teaspoon kosher salt**
- 2½ tablespoons chili powder**
- ½ teaspoon oregano**
- pinch cayenne powder**
- ⅔ cup crushed tomatoes**
- 2 ounces ketchup**
- 2 cups water**

1. Put the olive oil into a sauté pan over medium heat. Once hot, add the onion and garlic. Stir until soft and fragrant, about 3 to 5 minutes.
2. Add the ground beef and break apart with a wooden spoon once it is added to the pan. Stir in the salt, chili powder, oregano and cayenne and continue cooking until cooked through.
3. Add the tomatoes, ketchup and water. Bring mixture to a boil and then reduce the heat to a simmer. Simmer, stirring occasionally, for about 3 hours. If chili appears to be too dry, add water to desired consistency. Taste and adjust seasoning accordingly.

*Nutritional Information per serving based on ¼ cup:*

Calories 77 (48% from fat) • carb. 5g • pro. 5g • fat 4g • sat. fat 1g  
• chol. 15mg • sod. 339mg • calc. 15mg • fiber 1g

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## Baked Beans (Hot Dog Topping)

*The perfect side dish to complement the hot dog bar.*

Makes 6 cups

- 10** bacon slices, cut into small dice
- 1** pound navy beans, soaked in water overnight, drained and rinsed
- 12** ounces water
- 1** medium onion, cut into small dice
- 2** garlic cloves, crushed
- 6** ounces ketchup
- 2** ounces molasses
- 2** tablespoons tomato paste
- ½** cup brown sugar, packed
- ½** teaspoon dry mustard
- 1¼** teaspoons kosher salt
- ¼** teaspoon freshly ground black pepper

1. Put the diced bacon into a medium skillet and place over medium heat. Sauté until cooked through. Remove cooked bacon and drain on a paper towel.
2. Put the bacon with remaining ingredients into the cooking pot of the Cuisinart® Programmable Slow Cooker. Select Low and set the timer for 16 hours.
3. When time elapses and slow cooker switches to Warm, stir beans, taste and adjust seasoning accordingly.
4. Serve warm.

**Note:** The beans can also be cooked on the stove. Follow same directions and put all ingredients plus an additional cup of water into a large stockpot. Bring mixture to a boil. Cover and reduce heat so that the mixture is just simmering. Simmer until tender, about 3 hours

*Nutritional Information per serving based on ½ cup:*

Calories 337 (39% from fat) • carb. 40g • pro. 13g • fat 15g • sat. fat 5g  
• chol. 22mg • sod. 670mg • calc. 74mg • fiber 10g

## Middle Eastern Spiced Chicken and Vegetable Kebabs

Makes 2 servings

### Spice Rub

- ½** teaspoon ground cumin
- 1 to 2** pinches ground coriander
- ¼** teaspoon ground cinnamon
- pinch** cayenne
- ¼** teaspoon sea or kosher salt
- 1 to 2** pinches freshly ground black pepper
- ½** pound skinless, boneless chicken, cut into 1½ to 2-inch pieces
- ½** medium bell pepper, cut into one-inch pieces
- 4** ounces winter squash, cut into one-inch pieces
- 4** small mushrooms (1 to 2 inches in diameter)
- 2** tablespoons olive oil
- 1½** tablespoons fresh lime juice

1. Prepare spice rub. Put all spice rub ingredients into a small bowl. Stir to combine.
2. Use immediately or contain in a sealed glass jar. Store in a dry, cool place.
3. Rinse the chicken and pat dry with paper towels. Put into a large mixing bowl and toss with the vegetables, oil, lime juice and rub. Cover the bowl with plastic wrap; let marinate in the refrigerator for 1 to 2 hours.
4. Ten minutes before chicken has completed marinating, preheat the Cuisinart® Compact Grill Centro to High. Thread the chicken and vegetables onto three of the provided skewers, starting with and alternating chicken and then vegetable. Fit skewers into place as instructed on page 5 of the instruction booklet.
5. Let skewers cook for 24 to 30 minutes, or until chicken is fully cooked.

*Nutritional information per serving:*

Calories 288 (48% from fat) • carb. 10g • pro. 28g • fat 16g • sat. fat 2g  
• chol. 66mg • sod. 346mg • calc. 54mg • fiber 2g

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## Scallops with Lemon Herb Butter

*The butter makes this dish rich and luxurious, but if you're looking for a lighter meal, substitute extra virgin olive oil for the butter and serve on the side.*

Makes 2 servings

- 1½**    **tablespoons fresh lemon juice**
- ½**      **teaspoon sea salt**
- ¼**      **teaspoon freshly ground black pepper**
- 1½**    **tablespoons extra virgin olive oil**
- 6**      **large sea scallops, rinsed well and patted dry (should be about ½ pound, depending on the size of the scallops)**
- 3**      **tablespoons unsalted butter, room temperature and cut into ½-inch pieces**
- 2**      **tablespoons parsley**
- ½**      **teaspoon lemon zest**
- 1**      **lemons, cut into 8 small wedges**

1. In a small bowl, whisk the lemon juice together with the salt and pepper. Gradually whisk in the olive oil. Put the scallops into a large mixing bowl and toss with the lemon juice mixture. Cover the bowl with plastic wrap; let marinate in the refrigerator for about 1 hour.
2. About 10 minutes before the scallops have completed marinating, preheat the Cuisinart® Compact Grill Centro to High.
3. Thread two of the provided skewers, alternating with the lemon wedges and marinated scallops, starting with one lemon wedge and then a scallop. You should have 3 scallops and 4 lemon wedges per skewer. Fit skewers as instructed on page 5 of the instruction booklet.
4. Cook for about 20 minutes, or until scallops are fully opaque. Be sure not to overcook the scallops or they will be very tough.
5. While the scallops are cooking, put the butter, parsley and lemon zest into the work bowl of a Cuisinart® Mini Chopper fitted with the chopping blade. Process until thoroughly combined; reserve.

6. To serve, place the scallops on a serving tray and dot with the lemon herb butter. You can also melt the butter and serve as a dipping sauce or drizzle over the tops of the scallops.

*Nutritional information per serving:*

*Calories 345 (73% from fat) • carb. 4g • pro. 19g • fat 28g • sat. fat 12g  
• chol. 82mg • sod. 718mg • calc. 35mg • fiber 0g*

## Sausage with Peppers and Onions

Makes 2 servings

- 1**      **bell peppers, mixed in colors, cut into 1-inch pieces**
- 1**      **medium onion, cut into 1-inch pieces**
- 1**      **tablespoon olive oil**
- ¼**      **teaspoon sea salt**
- pinch freshly ground black pepper**
- 2**      **hot Italian sausage links, pricked on all sides with the tines of a fork (Be sure that they are no thicker than 4-inches in diameter)**
- 2**      **French rolls or hoagie rolls, halved**

1. Preheat the Cuisinart® Compact Grill Centro, fitted with the griddle plate and the rollers, to High.
2. In a mixing bowl, toss the peppers and onions with the olive oil, salt and pepper.
3. Once the rollers have preheated, for about 10 minutes, add 1 sausage link on rollers that are not sitting directly next to one another. Sausages take about 10 minutes to fully cook.
4. While sausages are cooking, add the pepper/onion mixture to the griddle plate. Sauté vegetables for about 10 to 15 minutes, tossing occasionally.
5. Once sausages are fully cooked, prepare sandwiches. Place one link in each roll, topped with the sautéed peppers and onions.

*Nutritional information per serving:*

*Calories 507 (66% from fat) • carb. 26g • pro. 17g • fat 37g • sat. fat 12g  
• chol. 69mg • sod. 1166mg • calc. 65mg • fiber 3g*

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## Sides

### Corn on the Cob

*An easy way to make Grilled corn.*

Makes 4 servings

- 1**     **tablespoon salted butter, softened**
- ½**     **teaspoon chopped fresh dill**
- 2**     **ears corn on the cob, shucked and each cut into 4 pieces**

1. Preheat the Cuisinart® Compact Grill Centro, fitted with the Grill plate, to Medium.
2. While the Grill is preheating, stir the butter and dill together. Brush all sides of the corn with the dill butter.
3. Once the Grill has preheated, for about 10 minutes, put the buttered corn on the Grill plate. Turn about every two minutes, until the corn is browned on all sides, about 6 to 8 minutes total. Serve immediately.

*Nutritional information per serving:*

*Calories 128 (43% from fat) • carb. 17g • pro. 3g • fat 7g • sat. fat 4g  
• chol. 15mg • sod. 54mg • calc. 4mg • fiber 2g*

### Herb Roasted Potatoes

Makes 4 servings

- ½**     **tablespoon fresh rosemary**
- 1**     **small garlic clove**
- ¾**     **pound small red potatoes, halved**
- 1**     **tablespoon extra virgin olive oil**
- ¼**     **teaspoon kosher salt, or to taste**
- ⅛**     **teaspoon freshly ground black pepper, or to taste**

1. Preheat the Cuisinart® Compact Grill Centro to High.
2. While the Grill is preheating, prepare the potatoes. Put the rosemary into the work bowl of a Cuisinart® Mini Chopper fitted with the chopping blade. Pulse 5 times and then process to roughly chop. Add the garlic and process to chop. In a large mixing bowl, toss the potatoes with the oil to coat. Add the reserved garlic and rosemary, salt and pepper.
3. Thread potatoes equally onto three of the provided skewers. Fit skewers as instructed on page 5 of the instruction booklet.
4. Let potatoes cook until tender and lightly browned, about 25 to 30 minutes.
5. Serve hot or at room temperature.

*Nutritional information per serving:*

*Calories 93 (34% from fat) • carb. 14g • pro. 2g • fat 4g • sat. fat 0g  
• chol. 0mg • sod. 139mg • calc. 11mg • fiber 2g*

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## Grilled Baby Bok Choy

*This delicious dish pairs well with the Sushi Rice Cakes on page 15.*

Serves 2 to 3

### Marinade:

- ½ jalapeño, seeded
- 1 half-inch piece of ginger, peeled
- 3 tablespoons ketchup
- 1½ tablespoons fish sauce
- ½ tablespoon soy sauce
- ½ tablespoon brown sugar
- ½ tablespoon fresh lime juice
- 1 teaspoon vegetable oil

### Bok Choy:

**8 to 12 ounces baby bok choy, cut in half vertically and rinsed well, then cut into 3 to 4 pieces vertically (so the core keeps the bok choy together)**

1. Prepare the marinade first by putting the jalapeño and ginger into the work bowl of the Cuisinart® Mini Prep Food Processor. Pulse to finely chop. Add ketchup, fish sauce, soy sauce, brown sugar, lime juice and oil and pulse so that all ingredients are combined.
2. Pour marinade over bok choy and stir to mix. Let bok choy marinate for about 10 minutes.
3. While bok choy is marinating preheat the Cuisinart® Compact Grill Centro, fitted with the Grill plate, to Medium.
4. After the 10 minutes has elapsed, place the bok choy on the Grill cut side down. Grill 10 to 12 minutes per side, until Grill marks are visible and bok choy is cooked through.
5. Pour any remaining marinade over Grilled bok choy and serve.

### *Nutritional Information per serving:*

*Calories 54 (26% from fat) • carb. 10g • pro. 1g • fat 2g • sat. fat 0g  
• chol. 0mg • sod. 965mg • calc. 76mg • fiber 1g*

## Sushi Rice Cakes

Makes 8 cakes

- 2 tablespoons rice vinegar
- 1 tablespoon granulated sugar
- ½ teaspoon kosher salt
- 2 cups cooked sushi rice  
(cooked from about ¾ cups rice), warm
- ¼ teaspoon sesame oil
- ½ teaspoon chopped ginger
- 1 green onion, finely chopped
- 1 teaspoon vegetable oil

1. Preheat the Cuisinart® Compact Grill Centro, fitted with the griddle plate, to Medium.
2. Put the rice vinegar, sugar and salt into a small saucepan. Heat just until salt and sugar are dissolved. Once dissolved, pour mixture over warm rice and mix together well. Stir sesame oil, ginger and green onions into rice.
3. Divide rice evenly into 8 separate mounds using a ¼-cup measuring cup. With slightly dampened hands, form each into a flattened, round disc.
4. Rub the vegetable oil evenly over the griddle plates. Place rice cakes on the griddle and brown each side, about 8 to 10 minutes per side.
5. Serve with Grilled bok choy (see page 15) or serve alongside a soy dipping sauce.

### *Nutritional Information per cake:*

*Calories 66 (2% from fat) • carb. 16g • pro. 2g • fat 0g • sat. fat 0g  
• chol. 0mg • sod. 146mg • calc. 1mg • fiber 0g*

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## Desserts

### Chocolate Griddle Cakes with Bananas

*Always a perfect match, this chocolate and banana pairing is a delicious way to end a meal.*

Makes four servings

#### Griddle Cakes:

- ¾ cup unbleached, all-purpose flour**
- ¼ cup cocoa powder, sifted**
- ¼ teaspoon sea salt**
- ½ teaspoon baking soda**
- 2 tablespoons granulated sugar**
- ¾ cup buttermilk**
- 1 large egg**
- 1½ tablespoons unsalted butter, melted and cooled to room temperature**
- ¼ teaspoon pure vanilla extract**

#### Bananas:

- 1½ tablespoons unsalted butter, melted**
- 1 teaspoon light brown sugar**
- 2 firm bananas, each cut into 6 pieces**

1. Preheat the Cuisinart® Compact Grill Centro, fitted with the griddle plate, to Medium.
2. While the Grill is preheating (about 10 minutes), combine the flour, cocoa powder, salt, baking soda, and granulated sugar in a medium bowl. Stir with a whisk to blend.
3. Combine the buttermilk, egg, 1½ tablespoons of melted butter and vanilla extract. Whisk to combine. Add the buttermilk/egg mixture to the dry ingredients and stir until just blended. Do not over mix.

4. Using a ¼- to ⅓-cup measure, drop batter onto the preheated griddle plate. Cook pancakes until bubbles form, about 3 to 4 minutes; flip and cook until done, about 3½ minutes longer.
5. While the griddle cakes are cooking, prepare the bananas. In a small mixing bowl, mix the other 1½ tablespoons of butter and light brown sugar together until well combined. Add bananas and toss to coat. Thread evenly onto skewers and fit as instructed on page 5 of the instruction booklet (these can cook concurrently with griddle cakes. Start them after the first round of cakes). Cook until just softened, about 10 to 15 minutes.
6. Slice cooked bananas and serve on top of griddle cakes. For extra indulgence, dollop some freshly whipped cream and drizzle with chocolate sauce.

*Nutritional information per serving (2 griddle cakes with ½ banana):*  
Calories 292 (33% from fat) • carb. 43g • pro. 7g • fat 11g • sat. fat 6g  
• chol. 78mg • sod. 332mg • calc. 66mg • fiber 3g

### Grilled Fruit

*Grilled fresh fruit makes a wonderful base for vanilla ice cream.*

*You may drizzle it with a little rum or liqueur and add a sprinkling of chopped toasted nuts for a Grilled fruit sundae.*

Makes 4 servings

- 2 to 3 ½- to ¾-inch slices fresh pineapple\***
- 1 large peach, pitted and quartered**
- 1 mango, peeled, pitted and cut into 4 pieces**
- water (enough to cover the fruit)**
- juice of 1 lemon**
- 1 banana, halved and then cut into 4 pieces total**
- 2 tablespoons unsalted butter, melted**
- pinch ground cinnamon**



1. Put the fruit, except for the banana, into a large mixing bowl. Add enough water to the bowl to fully cover the fruit. Stir in the lemon juice. Cover and refrigerate for 20 to 30 minutes.
2. While the fruit is chilling, prepare the cinnamon butter. Stir the butter and cinnamon together in a small bowl. Reserve.
3. Ten minutes before the fruit has completed soaking, preheat the Cuisinart® Compact Grill Centro, fitted with the Grill plate, to High.
4. Remove the fruit from the lemon water and pat dry. Brush both sides of the fruit, now including the banana, with the cinnamon butter.
5. The peach should take about 2½ to 3½ minutes per side to Grill. The pineapple and mango should take about 2½ minutes per side. The banana only take about 1 to 1½ minutes. When Grilling the fruit, carefully flip half-way through cooking, As always with fruit, cooking times vary depending on the ripeness of the fruit.

\*Many grocery stores sell peeled and cored pineapples in the produce section.

***Nutritional information per serving:***

*Calories 134 (37% from fat) • carb. 22g • pro. 1g • fat 6g • sat fat 4g  
• chol. 15mg • sod. 2mg • calc. 12mg • fiber 3g*

## Grilled Strawberry Shortcakes

*A great dessert for the summer months and it only takes 15 minutes.*

Makes 10 servings

- 1 pound strawberries, hulled and halved**
- 1 teaspoon granulated sugar**
- pinch sea salt**
- 1 teaspoon chopped fresh mint**
- 1 pound cake (about 11 ounces), cut into 10 slices**
- 2 tablespoons unsalted butter, softened**
- ½ cup heavy cream, chilled**
- ½ teaspoon granulated sugar**

1. Preheat the Cuisinart® Compact Grill Centro, fitted with the Grill plate, to Medium.
2. While the Grill is preheating, put the strawberries into a medium mixing bowl with sugar, salt and mint; toss to combine.
3. Once the Grill has preheated, for about 10 minutes, spoon the strawberry mixture onto the Grill plate. Cook, tossing occasionally, for about 2 minutes, until softened and fragrant. Remove and reserve, removing as much of the sugar off of the Grill plate as possible.
4. While the strawberries are cooking, brush the pound cake with the softened butter. Place on the hot Grill plate and cook about 1½ to 2 minutes per side, until medium Grill marks are achieved.
5. While the pound cake is Grilling, prepare the whipped cream. Put the cream and sugar into a chilled mixing bowl. Using a Cuisinart® Hand Mixer, whip the cream to medium-stiff peaks. Reserve.
6. To assemble: Top the Grilled pound cake with the whipped cream and then finish with the strawberries.

***Nutritional information per serving:***

*Calories 208 (57% from fat) • carb. 21g • pro. 2g • fat 13g • sat. fat 8g  
• chol. 97mg • sod. 154mg • calc. 27mg • fiber 1g*