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WOLFGANG PUCK

USE & CARE

LIFE IS ABOUT BALANCE
AND EATING WELL

Wolfgang Puck

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.

If you have any problems with this unit, contact Consumer Relations for service PHONE: 1-800-275-8273 or visit our website at wphousewares.com

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

W.P. APPLIANCES, INC. Toll Free (800) 275-8273
Model WPGPP20 Printed in China REV 1.0

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IMPORTANT SAFEGUARDS

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

- 1 Read all instructions carefully.
- 2 Do not touch hot surfaces. Use handles only.
- 3 To protect against risk of electric shock, do not immerse appliance, cord, or plug in water or other liquid.
- 4 Close supervision is necessary when any appliance is used by or near children.
- 5 Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 6 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 7 Never use this appliance without the drip tray in place underneath grease spout.
- 8 The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- 9 Do not use outdoors.
- 10 Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 11 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12 Do not use this appliance for other than intended use.
- 13 Always attach plug to appliance first, and then plug cord into wall outlet. To disconnect, turn all controls to OFF and then remove plug from wall outlet.
- 14 Extreme care must be used when operating this appliance as surface temperatures get extremely hot.
- 15 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 16 To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

ADDITIONAL SAFETY INFORMATION

GROUNDING INSTRUCTIONS: This appliance must be grounded. It is equipped with a 3-wire cord having a grounded plug. The plug must be plugged into an outlet which is properly installed and grounded.

WARNING: Improper use of the grounded wire can result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying the plug.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

- A. Use only 3-wire extension cord with 3-blade grounding plug.
- B. The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating is listed on the bottom of this unit.



Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restaurateurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Vert and Trattoria del Lupo, and his latest creation, Cut, a gourmet steakhouse in the Beverly Wilshire Hotel. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

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Know Your Panini Press



Before Your First Use

Carefully unpack the appliance and remove all packaging materials. Ensure that the unit is unplugged. To remove any dust that may have accumulated during packaging, wipe the exterior with a clean, damp cloth.

Caution: Do not immerse the appliance, cord or plug in water.

Important: Do not use harsh or abrasive cleansers on any part of the appliance.

We recommend a “trial run” to familiarize yourself with your grill and to eliminate any protective substance or oil that may have been used for packing and shipping. Plug the unit in and let it heat for 15 minutes. A small amount of smoke and odor may be detected. This is normal and will go away after subsequent uses. This is procedure is only needed with new units before their first use.

About Your Wolfgang Puck Panini Press

The English translation of Panini means little breads, or rolls and is equated with sandwiches. In the United States, Panini has come to denote a grilled Italian sandwich.

The Panini sandwiches of today are generally made using fresh, crusty Italian breads. Your Wolfgang Panini Maker uses the weight of the heated upper grill plate to grill both sides at the same time. Use your Panini Maker to prepare authentic Italian Panini's and Cuban sandwiches, as well as to grill poultry, meat, fish, sausages, and a variety of other foods. Your Panini Maker is designed to sear foods perfectly. The special hinged top plate inherent on all Panini grills allows the grill to be used on extra thick sandwiches and food items.

Using Your Panini Press

Your Panini Maker is best used with thick, crusty breads, such as French, Italian, and focaccia. You can grill a Panini to perfection in about 3 minutes (depending on the bread, filling, and personal taste). Your Panini Maker can also be used to grill a variety of food items, such as meats, poultry, fish, and vegetables.

Warning: Always ensure that your Drip Cup is in place before using your Panini Press. Never use your Panini Maker without your Drip Cup in place.

- 1 Preheat the grill. Your grill will not properly preheat unless the grill is in the closed position. Close the cover and plug into a 120-volt 60 HZ AC outlet only. The red light will turn on indicating that the appliance is preheating, and the green light will illuminate when the appliance is preheated and ready for use.
- 2 Open the lid being careful not to touch any hot surfaces such as the housing or grill plates. We recommend the use of oven mitts or potholders to prevent the risk of injury.
- 3 Place items to be cooked on the bottom grill plate.
- 4 Lower the cover and cook the food according to desired temperature or doneness. Do not apply excessive force to close the lid.

Note: The green ready light is thermostatically controlled and will cycle on and off during cooking to ensure that the correct temperature is maintained.

Important: Grill only with the lid in the closed position.

- 5 When you have finished using your appliance, disconnect the plug from the wall and allow the unit to cool down completely before cleaning.

Helpful Hints

- Be sure to always clean the grill plates after each use to remove any residue that may have accumulated.
- Do not use sharp objects or attempt to cut food on top of the grill plates.
- Always preheat until the green ready light illuminates before use. Have all ingredients in place before cooking starts.
- For best results, spread mayonnaise on both outer sides of panini sandwiches before cooking. This will give darker, crustier grill marks on the bread.
- Do not use metal utensils, as this may damage the nonstick surface of the grill plates.
- If additional sandwiches are desired, lower the lid to preserve the heat while you prepare the additional sandwiches.
- Let sandwiches cool slightly before eating. Cheese, especially, becomes very hot. Soft or melted fillings will firm slightly.

Care and Cleaning

Other than the cleaning mentioned in this manual, no other servicing or maintenance of this appliance is required. Repairs, if necessary must be performed by an authorized service center.

Caution: Do not immerse the appliance, cord or plug in water. Before cleaning and when finished using your appliance, unplug power cord from outlet and allow to cool completely.

Always dry plates thoroughly before assembling onto grill housing. To remove stubborn stains or food, use a nylon brush or other utensil safe for nonstick surfaces.

Do not use steel wool or scouring pads. Do not use abrasive cleansers. Wipe the exterior with a clean, damp cloth. Dry all parts thoroughly before using again or storing.

Recipes

Grilled Vegetable Panini

4 servings

INGREDIENTS

1 large focaccia bread, halved horizontally
 1 large red pepper, quartered
 1 medium sweet onion, thinly sliced thin
 1 tablespoon Italian dressing
 1/2 cup pesto sauce
 1 medium eggplant, sliced in 1/2-inch rounds
 1/2 cup Fontina cheese, shredded

METHOD

- 1 With your Panini Press in the closed position preheat until the green ready light illuminates.
- 2 Grill red pepper in Panini Maker for about 5 minutes, or until tender.
- 3 Put onion and eggplant in a bowl and cover with Italian dressing.
- 4 Grill eggplant slices in Panini Maker for 4 to 5 minutes. Repeat with remaining eggplant and onion slices.
- 5 Spread bottom slice of focaccia bread with pesto sauce and top with cooked peppers. Top with grilled eggplant and onion. Top with shredded Fontina cheese. Cover with top slice of focaccia bread.
- 6 Place assembled sandwiches in Panini Maker and toast until cheese melts, approximately 3 minutes.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Salmon Panini

4 servings

INGREDIENTS

4 salmon fillets (3 to 4 ounces each), boned
 1 teaspoon olive oil
 1/2 teaspoon salt
 1/2 teaspoon pepper
 1/4 teaspoon fresh dill weed
 1 loaf unsliced French bread
 4 tablespoons Russian salad dressing
 1 tablespoon capers
 4 medium purple onion slices, razor thin
 2 cups arugula, watercress or lettuce leaves

METHOD

- 1 With your Panini Press in the closed position preheat until the green ready light illuminates.
- 2 Rub your fingers over salmon filets and check for bones. Remove any you may find with tweezers.
- 3 Rub salmon filets with olive oil and sprinkle with salt, pepper and dill.
- 4 Place salmon filets in grill, two at a time, lower lid, and cook for 5 minutes or until cooked through.
- 5 While salmon is cooking, cut French bread in half horizontally. Spread bread with Russian dressing. Sprinkle capers on bottom slice of bread.
- 6 When salmon is finished cooking, remove to cutting board, and while grill is still hot, carefully wipe grill surfaces with a damp towel.
- 7 Slice salmon and place on top of capers. Top with onion slices and lettuce leaves. Place top slice of bread on sandwich and cook in the Panini Maker for 2 minutes to toast the bread.
- 8 Slice into 4 pieces diagonally. Serve warm.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Roast Beef Panini with Roquefort and Caramelized Shallots

4 servings

INGREDIENTS

3 tablespoons unsalted butter
6 large shallots, thinly sliced
1/4 teaspoon fresh thyme
Salt and pepper, to taste
2 medium baguettes, halved
Horseradish sauce or mustard, if desired
1 pound medium rare roast beef, thinly sliced
1 cup Roquefort cheese, crumbled

METHOD

- 1 With your Panini Press in the closed position preheat until the green ready light illuminates.
- 2 In a small sauté pan, melt butter over medium-high heat. Add shallots; season with thyme and salt and pepper to taste. Cook shallots until golden brown.
- 3 Spread bread with horseradish sauce or mustard, if desired. Top with roast beef. Top with shallots and cheese crumbles.
- 4 Grill baguettes in Panini Maker for 4 minutes or until cheese melts.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Turkey Reuben

4 servings

INGREDIENTS

Butter, if desired
1/2 pound Dill Havarti cheese (8 slices)
1 pound smoked turkey breast, thinly sliced
1/4 cup Russian salad dressing
1/2 cup coleslaw
8 slices pumpernickel rye swirl bread

METHOD

- 1 With your Panini Press in the closed position preheat until the green ready light illuminates.
- 2 To assemble one sandwich, butter the outside of each piece of bread, if desired. On top of one slice of bread, spread Russian dressing. Top with cheese and 1/4 pound of turkey. Top turkey with a tablespoon or so of coleslaw. Top with another slice of cheese and the top slice of bread. Repeat with remaining sandwiches.
- 3 Grill two sandwiches at a time in the Panini Maker for 4 minutes.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Barbecued Shrimp “BLT”

4 servings

INGREDIENTS

1 teaspoon vegetable oil	1/2 cup mayonnaise
5 large shallots	12 thin slices sourdough
1/2 cup white wine	2 cups baby lettuces
1 tablespoon champagne vinegar	1/2 pound tomato, cut into 12 slices
1/2 cup heavy cream	12 thick slices bacon, cooked and drained
1/2 cup unsalted butter, cut into small pieces	salt and pepper, to taste
Juice of 1/2 medium lemon	
1/4 teaspoon salt	
1/4 teaspoon fresh ground pepper	
3 tablespoons vegetable oil	
1/2 pound medium shrimp, peeled and cleaned	

METHOD

- 1 With your Panini Press in the closed position preheat until the green ready light illuminates.
- 2 Prepare the sauce: In a medium saucepan, heat 1 teaspoon vegetable oil. Sweat shallots for about 2 minutes. Do not brown. Deglaze pan with wine and vinegar and reduce slightly. Pour in cream and reduce sauce by half. Whisk in butter and strain into a clean pan. Season with lemon juice, salt and pepper. Keep warm.
- 3 Sprinkle shrimp with 3 tablespoons vegetable oil. Grill shrimp in Panini Maker for 1-2 minutes. Do not overcook. Drain shrimp and cut in half lengthwise.
- 4 To assemble one sandwich, spread a little mayonnaise on one slice of bread and top with a little lettuce. Top with three slices of tomato, season lightly with salt and pepper, and place bacon on top of tomatoes. Top with second slice of bread, a thin layer of mayonnaise and a little lettuce. Heat the shrimp by placing in the warm lemon butter. Place warmed shrimp on lettuce. Top with third slice of bread. Repeat with remaining sandwiches.
- 5 Place sandwiches in Panini Maker, two at a time, to toast the bread.

Recipe courtesy Wolfgang Puck, Adventures in the Kitchen with Wolfgang Puck (Random House, 1991)

Meat Loaf Patties with Mushroom Sauce

8 servings

INGREDIENTS

5 slices eggplant
 2 tablespoons olive oil
 2 medium shallots, minced
 1/2 pound mushrooms, minced
 Salt and pepper, to taste
 1/2 cup heavy cream
 2 pounds ground lamb, pork, or veal (or a combination)
 2 large eggs, lightly beaten
 2 tablespoons minced garlic
 2 teaspoons ground cumin
 1 teaspoon fresh thyme, chopped
 Mushroom Sauce (page 18)

METHOD

- 1 With your Panini Press in the closed position preheat until the green ready light illuminates.
- 2 Brush eggplant slices with olive oil and grill in Panini Maker for 4 minutes. Remove from Panini Maker and chop.
- 3 In a small skillet, heat 2 tablespoons olive oil. Sauté shallots in olive oil until blond; add minced mushrooms, and season lightly with salt and pepper. Cook over medium-high heat for 3 to 4 minutes. Pour in cream and cook until all cream has been absorbed, stirring occasionally. Cool.
- 4 In a large bowl, add chopped eggplant, mushroom mixture and ground meat. Stir in eggs, garlic, cumin, thyme and salt and pepper to taste. Form mixture into 8 patties.
- 5 Place patties two at a time in the Panini Maker and cook for 4 minutes.

PRESENTATION

Serve meat loaf patties with roasted garlic mashed potatoes and mushroom sauce.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Mushroom Sauce

INGREDIENTS

2 tablespoons olive oil
1/2 pound mushrooms, thinly sliced
1/2 cup Port wine
1 cup brown stock
6 tablespoons unsalted butter
Salt and freshly ground pepper, to taste

METHOD

- 1 In a saucepan over medium-high heat, add olive oil.
- 2 Add mushrooms and continue to sauté for 3 to 4 minutes.
- 3 Pour in Port and reduce by half. Add stock and reduce just until the sauce thickens slightly.
- 4 Whisk in butter and season with salt and pepper to taste.
- 5 Keep warm.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Grilled Chicken Breast Panini with Artichokes and Sundried Tomato Pesto

4 Servings

INGREDIENTS

4 medium boneless skinless chicken breasts, trimmed of fat
2 tablespoons lemon juice
6 tablespoons olive oil
1/2 teaspoon fresh thyme leaves
2 cloves garlic, minced
1 pinch kosher salt
1 pinch coarse ground pepper
1/2 cup sundried tomato pesto
1 can artichoke hearts, slice thin vertically
4 ounces chevré (goat) cheese
1 cup mixed baby lettuces
1 large loaf Italian bread

METHOD

- 1 With your Panini Press in the closed position preheat until the green ready light illuminates.
- 2 Place chicken breasts in a bowl. Add lemon juice, oil, thyme, garlic, salt and pepper. Marinate refrigerated for at least 1 hour.
- 3 Preheat Panini Maker. When hot, add chicken breasts two at a time and cook for 6 minutes or until cooked through. Remove and place on a cutting board. Slice into 1/2-inch thick strips diagonally.
- 4 Cut Italian loaf in half lengthwise, and then cut into two pieces.
- 5 Spread the inside of both sandwiches with sundried tomato pesto. Stack the artichoke hearts and goat cheese inside of sandwiches. Top with grilled chicken slices. Add the lettuces and grill each half of sandwich in Panini Maker for 3-5 minutes.
- 6 Cut each sandwich half in half diagonally, serve warm.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Beef Saté with Spicy Sichuan Sauce

6 servings, 24 skewers

INGREDIENTS

3/4 pound New York Strip or filet steak, trimmed

Marinade:

1/2 cup soy sauce
1 tablespoon honey
1 teaspoon chili flakes
1/2 teaspoon ground cumin
1/2 teaspoon turmeric

Sichuan Sauce:

6 tablespoons unsalted butter, divided
2 cloves blanched garlic, finely chopped
1 whole green onion, finely chopped
1 cup chicken stock
1/4 cup soy sauce
1 teaspoon chili flakes

METHOD

- 1 Cut steaks into 24 3x1-inch strips, each weighing about 1/2 ounce. Using 24 6-inch bamboo skewers, stick a skewer into each strip lengthwise and arrange on a large platter or baking pan. Refrigerate until needed.
- 2 Prepare marinade: In a small bowl, combine 1/2 cup soy sauce, honey, 1 teaspoon chili flakes, cumin and turmeric. Pour over meat, turning to coat all sides. Let marinate, unrefrigerated, about 15 minutes.
- 3 With your Panini Press in the closed position preheat until the green ready light illuminates.
- 4 Prepare the sauce: In a small skillet, melt 2 tablespoons of butter. Add garlic and green onion and sauté over medium-high heat for 2 minutes. Add chicken stock, 1/4 cup soy sauce and 1 teaspoon chili flakes, cooking for 1-2 minutes longer. Strain into a clean pan and whisk in remaining 4 tablespoons of butter. Set aside and keep warm.
- 5 Grill steak skewers in Panini Maker for about 4 minutes.

PRESENTATION

Pour the sauce into a small bowl and set in the center of a large serving platter. Arrange skewers around bowl and serve immediately.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Chicken Saté with Mint Vinaigrette

6 servings, 24 skewers

INGREDIENTS

2 boneless skinless chicken breasts (5 ounces each), sliced into 12 strips each

Marinade:

1 1/2 teaspoons curry powder
1 teaspoon fresh ground pepper
1/2 teaspoon salt
1/2 teaspoon ground cumin
2 tablespoons peanut oil

Mint Vinaigrette:

2 large egg yolks, beaten
1/4 cup rice wine vinegar
2 tablespoons fresh mint, finely chopped
1 tablespoon soy sauce
1/2 teaspoon ground coriander
1/2 cup peanut oil
1/4 teaspoon salt
1/4 teaspoon fresh ground pepper

METHOD

- 1 Cut the chicken breasts into 12 - 3 x 1 inch strips lengthwise. Thread a 6-inch skewer into each chicken strip lengthwise and arrange on a large platter or baking tray.
- 2 Prepare the marinade: In a small bowl, combine curry powder, pepper, salt, and cumin. Spoon 2 tablespoons peanut oil over chicken strips, turning to coat well, then sprinkle dry ingredients on both sides. Marinate for 1 hour, refrigerated.
- 3 Prepare the vinaigrette: In a food processor or blender, combine egg yolks, vinegar, mint, soy sauce and coriander. With motor running slowly, pour in 1/2 cup peanut oil and blend until smooth. Transfer to a bowl. Season with salt and pepper and refrigerate, covered, until needed.
- 4 With your Panini Press in the closed position preheat until the green ready light illuminates.
- 5 Grill half the skewers at a time in the Panini Maker for 2 minutes. Repeat with remaining skewers.

PRESENTATION

Pour the vinaigrette into a small bowl. Arrange the skewers around the bowl and serve immediately. Let your guests serve themselves.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Cuban Sandwich

2 Servings

INGREDIENTS

1 loaf Cuban bread (Italian bread may be substituted)
 1/4 lb roast pork-sliced
 1/4 lb boiled or maple glazed ham-sliced
 1/4 lb Swiss cheese
 4 Tbsps mayonnaise
 2 Tbsps honey Dijon mustard
 4 dill pickles-sliced lengthwise

METHOD

- 1 With your Panini Press in the closed position preheat until the green ready light illuminates.
- 2 Slice bread loaf lengthwise, trim ends.
- 3 Spread both sides of loaf with 3 Tbsps of mayonnaise and 2 Tbsps of honey Dijon mustard.
- 4 Layer cheese, pork, ham & pickle slices on one slice of bread. Cover with second Slice Brush both top and bottom portions with the remaining 1 Tbsp of mayonnaise.
- 5 Slice in half and place in pre-heated Panini Press:
- 6 Grill For 5-7 minutes or until the bread is crispy and the cheese has melted.
- 7 Serve immediately.

Recipe courtesy Anna Barros, Wolfgang Puck HSN Food Stylist Coordinator

Buffalo Chicken Panini

4 Servings

INGREDIENTS

8 Slices soft white bread or one Baguette cut into 4
 2 tbsp mayonnaise
 4 Tbsp. Blue cheese dressing
 2 Tbsp. Crystal hot sauce (more or less to your liking)
 2 Fried chicken breasts, de-boned and shredded.
 1/2 cup shredded mozzarella

METHOD

- 1 With your Panini Press in the closed position preheat until the green ready light illuminates.
- 2 Use mayonnaise to butter the sliced bread on one side.
- 3 Lay Mayo side down onto plastic wrap.
- 4 In a mixing bowl stir blue cheese dressing and hot sauce together.
- 5 Add shredded fried chicken and divide between the 4 slices of bread.
- 6 Top with some mozzarella.
- 7 Top with remaining bread, mayo side up.
- 8 Load onto Panini grill, two at a time, till golden brown.
- 9 Serve immediately

Recipe courtesy Marian Getz – Wolfgang Puck Café Lake Buena Vista, Florida

Cream Cheese and Jelly Panini's

Serves 4

INGREDIENTS

- 8 Slices soft white bread
- 2 tbsp soft butter
- 1 4oz package cream cheese
- 4 tbsp Jelly (use your favorite kind)

METHOD

- 1 With your Panini Press in the closed position preheat until the green ready light illuminates.
- 2 Butter the sliced bread on one side.
- 3 Lay cut side down onto plastic wrap.
- 4 Soften cream cheese in a small bowl in the microwave for about 20 seconds or till soft.
- 5 Spread cream cheese on unbuttered sides of all 8 slices of bread
- 6 On 4 slices, spread the jelly on top of the cream cheese not quite to the edges.
- 7 Top with remaining bread, cream cheese side down.
- 8 Load onto Panini grill till golden brown.
- 9 Serve.

Recipe courtesy Marian Getz - Wolfgang Puck Café Lake Buena Vista, Florida

Grilled Reuben Sandwich

Serves 1

INGREDIENTS

- 2 slices marble rye bread
- 1 teaspoon mayonnaise
- 1/4 lb Pastrami or Corned Beef - Sliced thin
- 1 slice Swiss cheese
- 2 tablespoons sauerkraut - drained
- 1 teaspoon thousand island salad dressing
- 1 teaspoon dijon mustard - optional

METHOD

- 1 With your Panini Press in the closed position preheat until the green ready light illuminates.
- 2 Spread the mayonnaise on the outsides of the marble rye bread, place them mayonnaise side down on a cutting board covered with plastic wrap.
- 3 Place the pastrami or corned beef on one slice of bread, top with the sauerkraut and Thousand Island, then top with cheese.
(If you choose to use the Dijon mustard, spread it on the bottom slice of bread before placing meat on it.)
- 4 Place onto prepared Panini Press two at a time. Set a timer for 4 minutes.
- 5 Remove from Panini Maker, allow to cool for several minutes before cutting with a sharp knife.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Monte Cristo Sandwich

INGREDIENTS

2 slices challah or white bread – in 1 inch slices
1/4 lb lean ham – shaved
1/4 lb turkey breast – shaved
2 slices Swiss cheese
2 large eggs – beaten
1 teaspoon water

METHOD

- 1 With your Panini Press in the closed position preheat until the green ready light illuminates.
- 2 Begin assembling sandwich. Place ham on one slice of bread, add a slice of cheese, then top with turkey and another slice of cheese.
- 3 Beat the eggs and water together in a bowl.
- 4 Soak the sandwiches in egg mixture. You may have to flip once depending on the size of the bowl.
- 5 Place sandwich in Panini Press.
- 6 Set the timer for 4 minutes.
- 7 Serve

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Panini Smores Dessert Sandwiches

Serves 4

INGREDIENTS

8 Slices pound cake (store bought is fine)
2 tsp soft butter
2 graham crackers crumbled
1 cup chocolate chips
1/2 cup marshmallow fluff
Powdered sugar for dusting

METHOD

- 1 With your Panini Press in the closed position preheat until the green ready light illuminates.
- 2 Butter the sliced pound cake on one side.
- 3 Lay cut side down onto plastic wrap.
- 4 Spread all 8 slices on unbuttered side with marshmallow fluff
- 5 Sprinkle graham cracker crumbs onto 4 slices, top with chocolate chips
- 6 Top with remaining pound cake, marshmallow fluff side down, and butter side up
- 7 Load the sandwiches onto the grill, two at a time.
- 8 Grill till golden.
- 9 Sprinkle with powdered sugar
- 10 Serve.

Recipe courtesy Marian Getz – Wolfgang Puck Café Lake Buena Vista, Florida

Stuffed French Toast

INGREDIENTS

1 loaf Raisin Nut Bread, or Challah (sliced into 2 inch thick slices)
 8 teaspoons cream cheese
 4 teaspoons strawberry jam
 4 large eggs
 1/2 cup cream
 1 teaspoon sugar
 1 teaspoon cinnamon
 Powdered sugar for dusting

METHOD

- 1 With your Panini Press in the closed position preheat until the green ready light illuminates.
- 2 With the tip of a sharp knife, cut a horizontal pocket into each slice of bread, about 3 inches long.
- 3 Spread the inside of each pocket with 2 teaspoons of cream cheese.
- 4 Spread the inside of each pocket with the jam.
- 5 Beat the eggs and cream sugar and Cinnamon.
- 6 Soak the French toast well in egg mixture.
- 7 Place French toast on the grill, two at a time.
- 8 Close the lid and set a timer for 4 minutes.
- 9 Serve

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Panini Press Grill Cooking Chart

Ingredients	Minutes
BEEF	
Fajita steak – thin strips	2
Flank/ skirt steak 1lb, 1" thick medium cooked	5 – 7
Hamburgers – 1" thick medium	4 – 5
Hot dogs – Jumbo	5
NY strip steak boneless – 3/4" thick medium	4 – 5
PORK	
Bacon strips medium thickness	3
Breakfast sausage 1" thick slices	5
Brown and serve sausage frozen links	4 – 5
Ham & brie – 1" thick	2 – 3
Hot dogs – Jumbo	5
Keilbasa/smoked 1" thick	4
Pork chops 1" bone in	15 – 18
Pork chops 1" boneless	8 – 10
Pork chops(stuffed) 1" thick	5
POULTRY	
Boneless butterflied chicken (max 2.5 lbs)	15 – 18
Chicken breast boneless (4 oz each)	4 – 6
Cornish game hen butterflied 1lb	8 – 10
Frozen chicken breast 4 oz.	8
Turkey burgers – 1" thick	6 – 8
SEAFOOD	
Perch fillet – 3/4" thick – skin-on	3 – 4
Salmon steak – 1.5" thick medium rare	5
Salmon steak – 1.5" thick well done	7
Sea scallops (jumbo) 1lb 1" thick	2
Shrimp – peeled deveined (16 -20)	2 – 3
Swordfish 1" thick steak for well	6
VEGETABLES	
Asparagus spears 1lb medium spears	3 – 4
Eggplant – sliced rounds – 1" thick	4 – 6
Onions sliced 1/2" slices	3
Peppers julienned 3" strips	2
Portabello mushroom 1/2" slices	2
Red bell peppers – halved – top & bottom sliced off, seeded	4 – 6
Spanish onions – sliced – 1/2" thick	2 – 3
Zucchini – sliced lengthwise – 1/2" thick	3 – 4

Recipe Notes

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty,
call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED
WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.