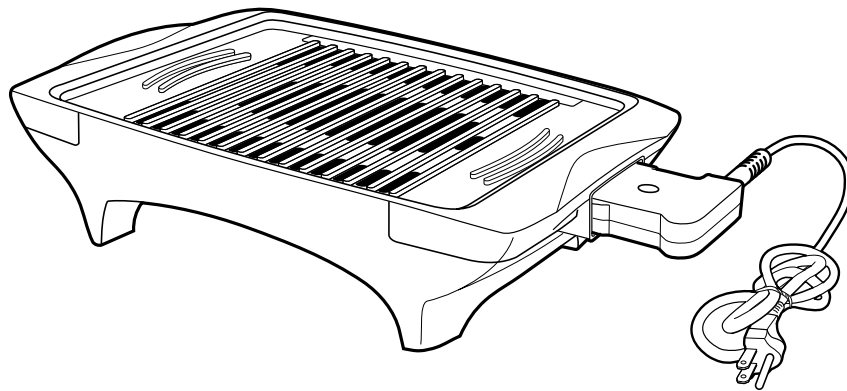


# **Proctor-Silex®**



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- ▶ **Customer Service ..... 16**
- ▶ **USA: 1-800-851-8900**
- ▶ **Canada: 1-800-267-2826**

## IMPORTANT SAFEGUARDS

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

1. Read all instructions. Keep these instructions for future use.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord assembly 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 and before moving the appliance.
6. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to off and remove plug from wall outlet.
7. Do not leave the appliance unattended when in use.
8. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or adjustment.
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. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Always use the appliance on a dry level surface.
13. Do not use appliance for other than intended use.
14. Use extreme caution when moving an appliance containing hot oil or other hot liquids.
15. Always unplug grill and then remove cord before attempting to move the grill.
16. The use of accessory attachments not recommended by Hamilton Beach/Proctor-Silex, Inc. may cause injuries.
17. Do not use without base in place. Clean after each use.
18. Fuel, such as charcoal briquettes, is not to be used with appliance.
19. Use only on properly grounded outlet.
20. When in operation, a fire may occur if the grill is touching or near flammable material, including curtains, draperies, walls, backsplashes, cabinets and the like.

## SAVE THESE INSTRUCTIONS!

### Consumer Safety Information

**This appliance is intended for household use only.**

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

This appliance has a short cord to reduce hazards of becoming entangled or tripping

over a longer cord. A grounded-type 3 wire extension cord may be used if the electrical rating of the extension cord is equal to or greater than the rating of the electric grill. Use only an extension cord rated 15 amperes or greater. Care must be taken to arrange the extension cord so that it will not drape over countertop or tabletop where it can be pulled on by children or tripped over.

Do not leave this appliance unattended while in use.

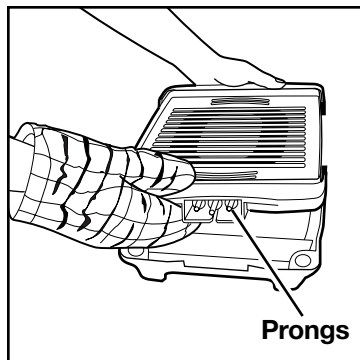
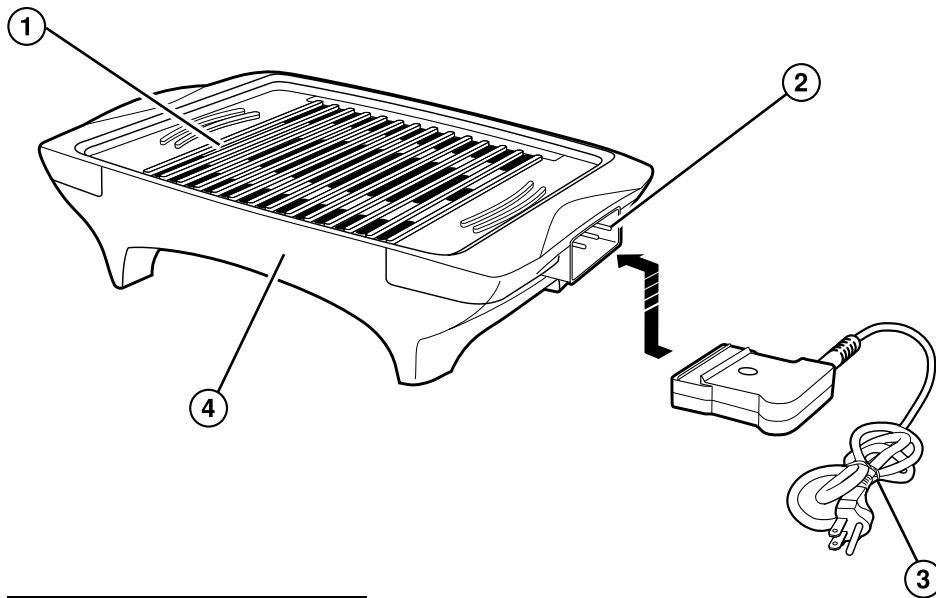
**WARNING:** To reduce risk of fire do not allow flammable materials such as curtains, draperies, walls, cabinets, backsplashes and the like to touch any part of the grill or grilling surface when the grill is in operation. Place grill at least 6 inches away from walls, appliances or any object which could be damaged by heat.

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## Parts and Features

**Before First Use:** Wash the grill and base in hot, soapy water. Rinse and dry thoroughly. Do not immerse cord receptacle or power cord in water or other liquid.

1. Grill
2. Cord Receptacle
3. Power Cord
4. Base



**CAUTION:** When removing the grill from base, do not touch the prongs in the cord receptacle. They may be hot.

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## How to Grill

1. Set base on countertop. Place grill on base correctly.
2. Plug power cord into cord receptacle, then plug into outlet. The indicator light on the power cord will glow.
3. Preheat 5 to 10 minutes before grilling.
4. When finished grilling, remove plug from outlet, then from cord receptacle.
5. Let grill cool completely. Carefully dispose of any grease. Clean grill.

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## Great Grilling Tips

- Please remember that your grill is coated with a nonstick surface and that plastic utensils should always be used.
- If grilling vegetables, fish, or lean meat, spray the grilling surface with a cooking spray. If grilling meat with any amount of fat, or if the food has been marinated, there is no need to treat the grill.
- For best results, preheat the grill for 5 to 10 minutes before grilling.
- Skewers are available in most large supermarkets. If using the disposable, wooden type skewers, soak the skewers in water about 10 minutes before threading on food. This prevents the skewer from scorching and makes a more attractive presentation.
- If using a marinade with oil, place grill near an exhaust hood. Oil or fat will produce some smoke.

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## Cooking Chart

Food	Approximate Time (Minutes)	Doneness Test
Bacon	4 to 8	Desired doneness
Steaks, beef ½-inch thick	8 to 15	Until desired doneness
Pork chops, boneless	15 to 20	Until no longer pink
Chicken pieces, bone-in	25 to 30	Pierce with knife; juice runs clear
Hamburgers ½-inch thick	8 to 10	No pink meat
Sausage links or patties	12 to 15 minutes	No pink meat
Hot dogs	8 to 10 minutes	Hot through
Fish fillets	10 minutes per 1-inch thickness	Opaque and flakes with fork

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## How to Clean Your Grill

1. Let grill cool. Carefully dispose of any grease.
2. Wash the grill and base in hot, soapy water. Use a nylon or plastic scouring pad and a non-abrasive liquid cleanser. Do not use metal scouring pads.
3. Rinse and let dry.
4. The grill and base can also be washed in a dishwasher after cooling and disposing of any grease.
5. The power cord must never be immersed in water or placed in the dishwasher. To clean, wipe with a damp cloth.

**NOTE:** Do not leave the grill on to “burn off” any food or drippings remaining on the grill surface after cooking. In addition to causing unnecessary smoke this can reduce the life of the nonstick coating and may present a fire hazard.

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# Recipes



Indicates preparation and grilling times.

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## Grilling Guidelines

- **Grilling Times:** Recipe cooking times are estimates. Cooking time will vary based on the temperature of the grill, the surrounding air, and the food itself. Watch food carefully while grilling and adjust the cooking time as necessary.
- **Marinating Tips:** Never marinate foods in metal containers for extended lengths of time (2 or more hours). The acids in foods can react with metal, causing an unpleasant taste. Instead, use glass, ceramic, or plastic bag containers for marinating.
- **Meat Safety Tip:** To reduce the risk of spoiling, store meat in the refrigerator until you're ready to cook. Never thaw or marinate meat at room temperature, especially in warm climates.
- Never use leftover marinade as a finishing sauce on cooked foods. The leftover marinade must first be boiled for one to two minutes to kill any bacteria from the raw food that was marinated.
- Although some cookbooks may say to bring your food to room temperature before cooking, with few exceptions, we don't recommend this tip for grilled foods. If the temperature is in the 80s or 90s, foods can spoil quickly.
- **Nonstick Grilling Tip:** Without the use of oil, certain foods will stick slightly to nonstick surfaces. This is easily prevented. Before turning on your grill, brush or spray the grids lightly with oil or nonstick cooking spray. (Never add oil or spray to a heated grill—this is dangerous.)
- Always read all safety information.

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Basic Burger and “Vary It” Ideas  
Western Beef Kebabs with Red Peppers and Onions  
Grilled Steak 101  
Texas Beef Barbecue  
Jerk-Seasoned Chicken Breasts  
Spicy Chili Chicken Wings  
Grilled Potato Planks  
Grilled Tomatoes with Cumin Butter  
Tomato Bruschetta

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## Basic Burger



Preparation time: 15 minutes

Grilling time: 14-20 minutes

Yield: 4 servings

1½ pounds ground chuck  
¼ teaspoon salt, or to taste

¼ teaspoon pepper  
4 hamburger buns

1. Combine the ground chuck, salt, and pepper in a medium mixing bowl, mixing lightly but thoroughly, using your hands. Shape the mixture into four patties, each ¾ inch thick in the center and at the edges. (Even thickness ensures even cooking and prevents the edges from drying out before the center is cooked.)
2. Place the patties on grill. Grill for 7 to 10 minutes per side, turning once. (According to the U.S. Department of Agriculture, all ground meat should be cooked to at least medium doneness—160°F—or until the center of the patty is no longer pink.) Make a small incision in the center of each patty to determine doneness.
3. Toast the buns by placing them, split side down, on the edges of the grill grid for about 1 minute or until lightly browned.
4. Remove the burgers from the grill and serve on toasted hamburger buns.

### Variation Section:

**Italian Burger:** Add the following ingredients to the ground meat mixture: 1 egg yolk, ¼ cup grated onion, 1 large clove garlic minced, 2 tablespoons chopped fresh basil or 2 teaspoons dried crushed basil, ½ teaspoon dried oregano, and salt and pepper to taste. Place grated Parmesan cheese on top of each burger (if desired) about 2 minutes before the burger is done and grill until the cheese melts.

**Mexican Burger:** Add the following ingredients to the ground meat mixture: ¼ cup finely chopped onion, ½ to 1 teaspoon seeded and chopped jalapeno pepper, ¾ teaspoon ground cumin, and salt and pepper to taste. Serve on toasted buns or in warmed tortillas with a prepared tomato salsa or taco sauce, and slices of ripe avocado.

**Asian Spiced Burger:** Add the following ingredients to the ground meat mixture: ¼ cup finely chopped scallions, 3 tablespoons teriyaki sauce, 1 large clove garlic, minced, and salt and pepper to taste.

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## Western Beef Kebabs with Peppers and Onions



Preparation time: 25 minutes  
Marinating time: 6 hours or overnight  
Grilling time: 14-16 minutes  
Yield: 4 servings

1½ to 2 pounds sirloin, or other tender beef such as top loin or round tip steak	3 cloves garlic, peeled and coarsely chopped
2 medium red peppers	1 to 2 large jalapeno peppers, seeded and chopped
1 medium onion	¾ teaspoon cumin
½ cup apple juice, divided	1½ teaspoons chili powder
6 tablespoons lime juice (about 3 large limes)	½ teaspoon paprika
1½ teaspoons grated lime peel	Salt and pepper to taste
6 tablespoons vegetable oil	2 tablespoons butter

1. Working on a cutting board, trim all visible fat from the beef; cut the meat into cubes of about 1½ inches. Place the cubes in a large, resealable plastic bag or other non-reactive container.
2. Core and seed the red peppers and slice them into strips about 1½ inches wide; slice each strip crosswise into 1- to 2-inch pieces. Cut the onion in half lengthwise and remove the skin. Cut each half into thirds, break them apart into slices. Place the peppers and onions in the bag or container with the beef cubes.
3. Combine 6 tablespoons of the apple juice with the lime juice, grated lime peel, oil, garlic, jalapeno peppers, cumin, chili powder, and paprika, in a blender container, whirl the mixture for a few seconds into a coarse puree. Pour the resulting marinade over the beef and vegetables, seal the bag or cover the container, and refrigerate for at least 6 hours or overnight, turning occasionally.
4. Remove the beef from the marinade. Reserve any remaining marinade and place in a small saucepan. Thread 3 to 4 beef cubes, alternating with pieces of pepper and onion, on skewers. (Soak wooden skewers in water for at least 30 minutes to prevent them from burning.) Sprinkle kebabs with salt and pepper.
5. Place skewers on grill. Grill the kebabs for about 14 to 16 minutes for medium, turning every 5 to 6 minutes.
6. As the kebabs grill, bring the marinade in the saucepan to a boil over high heat on top of the stove, reduce heat and simmer for 1 minute. Whisk in 2 tablespoons butter and 2 tablespoons of the remaining apple juice. Spoon sauce over the grilled kebabs just before serving.



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## Grilled Steak 101



Preparation time: 5 minutes  
Grilling time: 35-45 minutes  
Yield: 4 servings

2 tablespoons olive oil  
2 boneless sirloin beef steaks,  
cut 1-inch thick (about 2 pounds total)

1 clove garlic, crushed  
Salt and pepper to taste

1. In a small bowl, combine the olive oil and garlic. Generously rub or brush the flavored oil on both sides of the steaks. Sprinkle the steaks lightly with salt and pepper.
2. Place the steaks on the grill. Grill 35 to 45 minutes for medium doneness, turning every 15 minutes.
3. Remove the steaks from the grill, cover loosely with foil and let the steaks rest for a few minutes before thinly slicing across the grain. Season with salt and additional pepper (if desired) before serving.

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## Texas Beef Barbecue



Preparation time: 10 minutes  
Marinating time: 3 hours or overnight  
Grilling time: 35-45 minutes for medium-rare  
Yield: 4 servings

1 cup bottled chili sauce  
1 teaspoon ground cumin  
½ cup beer  
½ teaspoon dried red pepper flakes  
⅓ cup vegetable oil

¼ cup finely chopped green onion  
(white and green parts)  
1 boneless beef top round steak,  
cut 1-inch thick (about 1½ to 2 pounds)  
3 tablespoons chili powder  
Salt to taste (optional)

1. In a medium bowl, make the marinade by combining all the ingredients except the steak.
2. Place the steak in a glass baking dish or a large, resealable plastic bag. Pour the marinade over the steak, turning to coat. Cover the dish or seal the bag, pressing out as much air as possible. Refrigerate 3 hours or overnight.
3. Remove the steak from the marinade, shaking off any excess. Discard the marinade; if desired, sprinkle the steak with salt. Place the steak on the grill and grill 35 to 45 minutes for medium doneness, turning every 15 minutes.
4. Transfer the steak to a cutting board and let stand for 5 minutes, loosely covered with foil. Thinly slice across the grain.

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## Jerk-Seasoned Chicken Breast



Preparation time: 15 minutes  
Marinating time: 6 hours or overnight

Grilling time: 30-35 minutes  
Yield: 4 to 6 servings

- |  |  |
|--|--|
| 8 boneless, skinless chicken breast halves (about 2 or 3 pounds) | 1 small jalapeno pepper, seeded and finely chopped |
| ¼ cup vegetable oil  | 1 teaspoon brown sugar, packed                     |
| ¼ cup orange juice   | ½ teaspoon kosher salt, or to taste                |
| 3 scallions, finely chopped (green and white parts)              | ½ teaspoon ground allspice                         |
| 4 medium cloves garlic, peeled and finely chopped                | ½ teaspoon dried leaf thyme                        |
| 2 tablespoons lime juice   | ½ teaspoon cinnamon                                |
| 2 tablespoons soy sauce  | ¼ teaspoon cayenne pepper                          |
|  | ¼ teaspoon nutmeg                                  |

1. Trim the breasts of any loose fat; rinse them under cold running water and pat dry with paper towels.
2. In a medium bowl, combine the remaining ingredients, beating with a fork or whisk to incorporate the spices into the oil and orange juice.
3. Place the breasts in a large, resealable plastic bag or shallow dish; pour marinade over the breasts. Seal the bag, pressing out any air, or cover dish; refrigerate 6 hours or overnight, turning occasionally to coat the breasts in the marinade.
4. Remove the chicken breasts from the marinade; discard the marinade. Place the chicken breasts on the grill. Grill 30 to 35 minutes or until done, turning every 10 minutes. To test for doneness, cut into the breasts; the meat should be white and moist, with no sign of pink.

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## Spicy Chili Chicken Wings



Preparation time: 20 minutes  
Marinating time: 2 to 4 hours

Grilling time: 25-30 minutes  
Yield: 4 main dish servings or 8 to 10 appetizer servings

- |   |   |
|---|---|
| 3 to 3½ pounds chicken wings (about 15 to 18 wings) | 2 teaspoons paprika                           |
| 3 tablespoons olive oil                             | 1 teaspoon peeled and grated ginger           |
| 3 tablespoons fresh lime juice                      | 1 teaspoon salt, or to taste                  |
| 4 large cloves garlic, peeled and minced            | ½ teaspoon hot chili powder or cayenne pepper |
| 2 teaspoons ground cumin                            | ½ teaspoon cinnamon                           |
| 2 teaspoons ground coriander                        |   |

1. Rinse the chicken wings under cold running water and pat dry with paper towels. Cut off the wing tips at the joints and discard the tips. (Or wrap and freeze tips to use later to add flavor to canned or homemade soups and stocks.)
2. Combine all the remaining ingredients in a large, resealable plastic bag or mixing bowl, blending them well.
3. Add the chicken wings; toss well to coat the wings in the oil-spice mixture. Seal the bag, pressing out any air, or cover the bowl; refrigerate for 2 to 4 hours.

4. Place the wings on the grill. Grill for 25 to 30 minutes or until done, turning with tongs every 10 minutes to prevent burning and to ensure even cooking. To test for doneness, cut into the thickest part of the wing; the meat should be white, with no trace of pink and the juices should run clear.

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## Grilled Potato Planks



Preparation time: 15 minutes  
Marinating time: 30 minutes to 1 hour  
Grilling time: 15 minutes  
Yield: 4 servings

4 medium potatoes (about 1½ pounds total), scrubbed  
6 tablespoons extra-virgin olive oil  
1½ tablespoons white wine vinegar  
2 cloves garlic, peeled and finely minced  
1 teaspoon dried marjoram, oregano, or dill

½ teaspoon Tabasco sauce, or to taste  
½ teaspoon kosher salt, or table salt to taste  
Pepper to taste

1. Cut the potatoes lengthwise into ½-inch-thick slices. Place the slices in a medium saucepan with enough lightly salted water to cover. Cover the pan and bring to a boil. Boil for 5 minutes or until nearly tender when pierced with the blade of a thin, sharp knife; drain thoroughly. Place the potatoes in a large, shallow baking dish.
2. Make the marinade by combining the remaining ingredients; pour the marinade over the warm potato slices, turning to coat. Cover and let stand for 30 minutes to 1 hour.
3. Before grilling, brush both sides of the potatoes with the marinade, being sure to include bits of garlic and herb. Place the potatoes on the grill, grill until lightly browned, for 6 to 8 minutes. Turn and grill until lightly browned and crisp on the second side, 6 to 8 minutes more. If desired, season before serving the additional salt and pepper, and Tabasco sauce.

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## Grilled Tomatoes with Cumin Butter



Preparation time: 10 minutes  
Grilling time: 5-6 minutes  
Yield: 4 servings

2½ tablespoons butter  
1 teaspoon ground cumin

Salt and pepper to taste  
2 large, firm ripe tomatoes, sliced about ¾-inch thick

1. Melt the butter in a small saucepan; remove from heat and stir in the cumin and salt and pepper.
2. Brush the tomato slices on one side with half of the cumin butter. Place them, brushed side down, on the grill and grill for 2 to 3 minutes or until very lightly browned on one side.
3. Brush the tops of the tomatoes with the remaining cumin butter. Turn and grill for 2 to 3 minutes more or until very lightly browned, but not falling apart.

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## Tomato Bruschetta



Preparation time: 15 minutes  
Grilling time: 4 minutes  
Yield: 6 to 8 appetizer servings

2 large red ripe tomatoes (about 1¼ pounds), cored, seeded, and diced  
½ cup coarsely chopped fresh basil  
2 tablespoons peeled and diced red onion, (optional)  
About ¼ cup extra-virgin olive oil, divided  
1 clove garlic, peeled and minced

1 teaspoon balsamic or red wine vinegar  
Salt and pepper  
12 slices crusty French bread, cut diagonally, about ¾ inch thick  
3 cloves garlic, peeled and halved

1. In a small bowl, combine the tomatoes, basil, red onion (if desired), 2 tablespoons of the olive oil, the minced garlic, vinegar, and salt and pepper. Cover and let stand at room temperature for at least 30 minutes but not longer than 2 hours.
2. Place the bread slices on the grill. Grill for 4 to 5 minutes or until the bread is lightly toasted and golden on both sides, turning once.
3. Remove and immediately rub the edges and one side of each slice with a garlic clove half. (Use a half clove for every 2 slices.) Drizzle about ½ teaspoon of olive oil onto the garlic-rubbed side of each slice.
4. Stir the tomato mixture with a large spoon to thoroughly moisten; top each bread slice with about 1½ tablespoons of the tomato mixture. Place on a platter and serve immediately.

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## Plum Fancy Pork Swords

Recipe Courtesy of the National Pork Producers Council



Preparation time: 10 minutes  
Marinating time: 1 hour  
Grilling time: 10 minutes  
Servings: 4

4 bamboo skewers (soak in water before using)  
¾ pound ham, fully cooked, cut into 1-inch cubes

¼ cup plum preserves  
1 tablespoon Dijon-style mustard  
1 teaspoon lemon juice, fresh  
¼ teaspoon cinnamon

Place ham in shallow bowl. Combine remaining ingredients in small pan. Heat until dissolved. Pour sauce over ham. Marinate for 1 hour. Place cubes on bamboo skewers that have been soaked in water. Grill for 10 minutes. Turn skewers frequently. Baste with sauce.

Nutritional Information Per Serving	
Serving Size: 1	
Nutrient	Per Serving
Calories	183
Total Fat	5g
Cholesterol	44mg
Sodium	1340mg
Protein	19g

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## Caribbean Pork Kabobs

Recipe Courtesy of the National Pork Producers Council



Preparation Time: 10 minutes  
Cooking Time: 18-20 minutes  
Servings: 4

### Nutritional Information Per Serving

Serving Size: 3 oz.

Nutrient	Per Serving
Calories	146
Total Fat	4g
Cholesterol	67mg
Sodium	60mg
Protein	23g

1 pound pork tenderloin, cut into 1-inch cubes  
1/2 cup orange juice  
1/4 cup lime juice  
2 tablespoons brown sugar  
1/2 teaspoon thyme  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
1/8 teaspoon ground cayenne pepper

Combine all ingredients in a self-sealing plastic bag; seal bag and refrigerate 2 to 24 hours. Remove cubes from marinade, discarding leftover marinade. Thread cubes evenly onto four skewers (if using wooden skewers, soak them in water for an hour before using to prevent burning). Grill 18 to 20 minutes, turning often, until nicely browned. Serve with hot rice and kabobs of grilled fruit and pepper chunks, if desired.

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## Heartland Barbecue Pork Chops

Recipe Courtesy of the National Pork Producers Council



Preparation Time: 5 minutes  
Cooking Time: 30 minutes  
Servings: 4

### Nutritional Information Per Serving

Serving Size: 1

Nutrient	Per Serving
Calories	371
Total Fat	11g
Cholesterol	104mg
Sodium	382mg
Protein	39g

4 pork chops, bone-in or boneless, about 1 1/4 inch thick  
1/2 cup bottled barbecue sauce  
1/3 cup honey  
1 tablespoon Worcestershire sauce  
1 teaspoon prepared mustard  
Dash hot pepper sauce

For sauce, mix all ingredients except pork chops together in a small bowl. Place pork chops on the grill. Grill chops for about 10 minutes, until nicely browned on one side; turn and brush liberally with sauce. Grill for 10 minutes more; turn and brush with more sauce. Grill for 5 to 10 minutes more, turning and brushing with sauce. Discard any leftover sauce. Serve chops immediately.

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## Southwestern Grilled Pork Tenderloin

Recipe Courtesy of the National Pork Producers Council



Marinating time: 2 to 24 hours  
Preparation time: 10 minutes  
Cooking time: 50-55 minutes  
Servings: 6

### Nutritional Information Per Serving

Nutrient	
Per Serving	
Calories	154
Total Fat	6g
Cholesterol	66mg
Sodium	141mg
Protein	26g

2 whole pork tenderloins,  
about 1½ pounds total  
5 teaspoons chili powder  
1½ teaspoons oregano

¾ teaspoon ground cumin  
2 garlic cloves, crushed  
1 tablespoon vegetable oil

In a small bowl, mix well all seasonings and vegetable oil. Rub mixture over all surfaces of tenderloins. Cover and refrigerate 2 to 24 hours. Grill, turning occasionally, for 50 to 55 minutes, until thermometer inserted reads 155 to 160°F. Pork is done when there is still a hint of pink in the center. Slice to serve.

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## Spicy Grilled Shrimp

½ cup soy sauce  
1 tablespoon olive oil  
1 tablespoon sesame oil  
5 tablespoons cajun seasoning mix  
2 tablespoons fresh lemon juice

2 tablespoons fresh minced ginger  
2 teaspoons dry mustard  
2 teaspoons hot pepper sauce  
32 large raw shrimp, peeled and  
deveined, but tails on

Combine all ingredients except shrimp. Mix well then add shrimp. Marinate 1 to 4 hours. Drain marinade and discard. Place shrimp on grill and cook 2 minutes. Turn and cook 2 minutes longer or until done.

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## Sesame Soy Sea Scallops

1 tablespoon sesame oil  
2 tablespoons white wine  
¼ cup tamari sauce or soy sauce  
1 teaspoon crushed garlic

⅛ teaspoon ground ginger  
Dash garlic salt  
Dash pepper  
1 pound sea scallops

Combine all ingredients and let marinate in refrigerator for 30 minutes to 1 hour. Thread onto skewers. Place on grill and cook for 5 minutes or until done. Turn halfway through cooking time. Makes 4 servings.

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## Crispy Grilled Sea Trout

¼ cup bread crumbs	1 teaspoon tarragon
1 tablespoon dried parsley	1 egg white
1 teaspoon garlic salt	¾ pound sea trout

Combine bread crumbs, parsley, garlic salt, and tarragon; set aside. Beat egg white with fork or whisk until frothy. Dip fish in egg white then coat with bread crumb mixture. Place on grill and cook 5 minutes. Turn and cook 5 minutes more or until done. Makes 2 servings.

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## Salmon with Dill

½ pound salmon steak	1 teaspoon dill weed
1 tablespoon lime juice	

Brush salmon with lime and sprinkle with dill weed. Spray grill with cooking spray. Cook salmon 4 minutes. Turn and cook 4 minutes or until done. Makes 2 servings.

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## Mahi Mahi with Ginger and Dill

¼ cup lime juice	¼ teaspoon fresh grated ginger root
¼ teaspoon black pepper	¼ teaspoon dill weed
	¾ pound mahi mahi (or monkfish)

Combine lime juice, pepper, ginger root, and dill weed. Marinate fish in this mixture for 2 hours. Place on grill and cook 5 minutes. Turn and cook 5 minutes more or until done. Makes 2 servings.

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## Customer Service

If you have a question about your grill, call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. This information will help us answer your question much more quickly.

**MODEL:** \_\_\_\_\_ **TYPE:** \_\_\_\_\_ **SERIES:** \_\_\_\_\_

### **TWO YEAR LIMITED WARRANTY**

Hamilton Beach/Proctor-Silex, Inc. warrants this appliance to be free from defects in material and workmanship for a period of two (2) years from the date of original purchase, except as noted. There is no warranty with respect to the following, which may be supplied with this appliance: glass parts, glass containers, cutter/strainer, blades and/or agitators. This warranty extends only to the original consumer purchaser and does not cover damage from abuse, neglect, use for commercial purposes, or any other use not found in the printed directions. HAMILTON BEACH/PROCTOR-SILEX, INC. EXPRESSLY DISCLAIMS ALL RESPONSIBILITY FOR CONSEQUENTIAL DAMAGES OR INCIDENTAL LOSSES CAUSED BY USE OF THIS APPLIANCE. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

### **CUSTOMER SERVICE NUMBERS**

In the U.S. 1-800-851-8900

In Canada 1-800-267-2826

**Web site address: [www.proctorsilex.com](http://www.proctorsilex.com)**

### **KEEP THESE NUMBERS FOR FUTURE REFERENCE!**

This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province.

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HAMILTON BEACH ♦ PROCTOR-SILEX, INC.

263 Yadkin Road  
Southern Pines, NC 28387

PROCTOR-SILEX CANADA, INC.

Picton, Ontario K0K 2T0

840068300

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