

Cover Back

CoverFront



Nice Choice. With thousands of cooking shows under our belts and countless products and recipes tested, we know how to create great stuff for the kitchen. Your instincts were right. This one's a keeper. For ideas and inspiration, watch Food Network and visit us at FoodNetwork.com.

## 22" Griddle

instruction and recipe booklet

STYLE #18015

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### Retail Information Services

Customer: KOHLS  
 Item Number: KOH-10005-FN  
 Engineering Number: 469830  
 Oracle Part Number: 2-109206-005-01  
 PA: Ivan Cheng - HK Date: 04.13.10  
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A large rectangular frame with a pink border, divided into two sections by a vertical blue line. The left section is blank. The right section contains horizontal lines for writing. There are two vertical yellow lines on the left side of the frame, one near the top and one near the bottom.



16. If appliance is to be used by a third party, please supply the instruction manual.
17. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
18. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn the temperature control probe to OFF, then remove plug from the wall outlet.

**SAVE THESE INSTRUCTIONS.  
FOR HOUSEHOLD USE ONLY.**

## garden chicken burger

1 pound ground lean chicken  
½ cup finely grated zucchini  
½ cup finely grated carrot  
4 chopped scallions, white and green  
2 garlic clove, minced  
1 teaspoon ground cumin  
2 teaspoon ground coriander  
1½ teaspoons kosher salt  
Freshly ground black pepper  
¼ cup chopped fresh flat leaf parsley  
1 tablespoon extra-virgin olive oil  
4 whole wheat burger buns  
Sliced tomato, cucumber, lettuce,  
red onion and some plain yogurt.

1. Mix all the burger ingredients together except the oil. Form into 4-inch thick burgers. Brush burgers lightly with olive oil and season with salt and pepper.
2. Griddle over medium heat until browned and cooked through, about 5 to 6 minutes on each side, or until an instant-read thermometer inserted into the sides of the burgers registers between 165 and 170°F. Set aside to rest for 5 minutes. Serve on toasted buns with the accompaniments.

Makes 4 servings.

## veggie burgers

### Burgers:

- 1 cup green lentils, picked through and rinsed thoroughly
- ¼ cup pearl barley
- 1 tablespoon unsalted butter
- 1 medium onion, chopped
- 1 large clove garlic, minced
- 1 teaspoon finely chopped fresh ginger
- 1½ teaspoons curry powder
- 3 tablespoons chopped fresh cilantro leaves
- 1 cup fresh bread crumbs
- 1 whole egg plus 1 egg white, lightly beaten
- Kosher salt and freshly ground black pepper
- 2 tablespoons extra-virgin olive oil
- 6 sesame burger buns or pocket pitas

### Toppings:

- ½ cup (2 to 3 ounces) goat cheese, room temperature
- ¼ cup whole milk yogurt
- Lettuce, sliced cucumber, radish, and/or a squeeze of fresh lime juice



1. Put the lentils and barley in a saucepan with cold water to cover by about 2 inches. Season with salt, and bring to a boil over high heat; reduce the heat and simmer, uncovered, until the lentils and barley tender, about 20 minutes. Drain excess liquid and put the beans and grain into a large bowl. Cool.
2. Meanwhile, melt the butter in griddle over medium heat and cook the onion, garlic, and ginger until the onion is tender, about 4 minutes. Stir in the curry powder and cook until aromatic, about 1 minute more. Cool slightly and then add to the lentils and barley.
3. Stir the cilantro, bread crumbs, and eggs into the lentil mixture, and season with 1 teaspoon salt and pepper, to taste. Puree 1 cup of the burger mix in a food processor until smooth. Return puree back to the bowl and mix well. Form mixture into 6 burgers (about ½ cup each). Place on a plate and refrigerate for 1 hour.
4. Preheat oven to 400°F.
5. Heat 1 tablespoon of the olive oil on a griddle over medium-high heat. Season burgers with salt and pepper and cook 3 burgers, turning once, until golden brown on both sides, about 5 minutes in all. Transfer the browned burgers to a baking sheet. Repeat with the remaining oil and burgers. Transfer burgers to the oven, and cook until firm, about 10 minutes.
6. Meanwhile lightly toast buns or pitas. Mix the goat cheese and yogurt in a small bowl until smooth, season with salt and pepper. Put the burgers on the buns, and top with cheese and lettuce, cucumber, radish, and/or a squeeze of lime juice, if desired. Serve.

Makes 6 servings.

## other consumer safety information

### Plasticizer Warning

#### CAUTION HOT SURFACES:

To prevent Plasticizers from migrating to the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the countertop or tabletop. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

### Electric Power

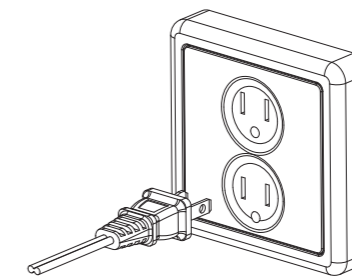
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

### Short Power Supply Cord Information

The provided short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from entanglement or tripping over a longer cord. Do not use an extension cord with this product.

### Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.



**Temperature Control Probe**

1. The temperature control probe is the nerve center and brain of the electric griddle. Treat it carefully. Dropping or banging it could change its calibration and make the temperature settings inaccurate.
2. Rotate the dial to select the temperature as called for in the recipe.
3. The indicator light on the temperature control probe will illuminate when the dial is turned. The light will go out once the selected temperature has been reached.

**Probe Temperature Ranges**

WARM: OFF – 178°F

LOW: 178°F – 268°F

MED: 268°F – 358°F

HIGH: 358°F – 448°F

*Note: During cooking, the indicator light on the temperature probe will go on and off indicating that the griddle is maintaining proper temperature.*

4. Allow the electric griddle to cool before removing the temperature control probe.
5. To clean the temperature control probe, simply wipe down with a soft, damp cloth. Make sure you dry it thoroughly before using again.

*Note: The temperature control probe is not submersible in water or in other liquids.*

**CAUTION:** Use the temperature control probe supplied with this electric griddle only.

The use of any other temperature control probe may cause fire, electric shock or injury.

**salmon burgers**

- 1¼ pounds skinless salmon fillets, very cold
- 1 large egg
- 1 shallot, minced
- 2 tablespoons chopped fresh flat-leaf parsley
- 1 tablespoon chopped fresh dill
- 2 teaspoons whole-grain mustard
- 2 teaspoons kosher salt, plus additional for grilling
- 1 teaspoon finely grated lemon zest
- Olive oil, for grilling
- Freshly ground black pepper
- 4 hamburger buns or English muffins
- Tomato slices (optional)
- Tartar sauce, mustard, or other condiments of your choice

1. Cut the salmon into 1-inch cubes and put in the freezer for 5 minutes. Process the egg, shallot, parsley, dill, mustard, salt, and lemon zest in a food processor until fairly smooth. Add half of the chilled salmon and pulse to make a chunky paste. Add the remaining salmon and pulse 10 times to make a rough-textured mixture. Wet your hands with cool water and shape the mixture into 4 patties, each about ¾ inch thick. Place each patty on a square of waxed or parchment paper and refrigerate, lightly covered, for 30 minutes.
2. Heat a griddle to medium-high heat. Brush the tops of the patties with olive oil and season with salt and pepper. Pick each patty up by its paper and turn it oil-side down onto the pan; the paper should peel right off. Cook the patties without pressing, about 3 minutes. Brush the tops lightly with olive oil and season to taste with salt and pepper. Flip the patties and cook until they give just a bit when you press them with your fingertip, about 1½ minutes. Transfer the burgers to a platter, cover loosely with foil, and let rest for 2 minutes. Toast the buns or English muffins until golden. Serve the burgers on the toasted buns with tomato, if desired, tartar sauce, mustard, or your favorite condiment.

*Cook's Note: Forming the patties is easier if the mixture is cold, and dipping your hands in cold water keeps it from sticking. As with all burgers, don't overwork the mixture or they will be tough.*

Makes 4 servings.



## zucchini, poblano & ricotta quesadillas

- 1 teaspoon coriander seeds
- 3 medium zucchini, sliced lengthwise about 1/8 inch thick
- 3 poblano chiles, stemmed, halved and seeded
- Extra-virgin olive oil, for brushing
- 2 teaspoons kosher salt
- Freshly ground black pepper
- 1 cup fresh ricotta (see Cook's Note, right)
- 1/3 cup chopped fresh cilantro, plus a handful of leaves for garnish
- 2 scallions (white and green parts), sliced (about 3 tablespoons)
- 1 jalapeño, seeded and minced (or leave seeds in for more heat) (about 2 teaspoons)
- 1 teaspoon finely grated lime zest
- 4 12-inch flour tortillas
- 4 lime wedges
- Tomato salsa and guacamole, if desired



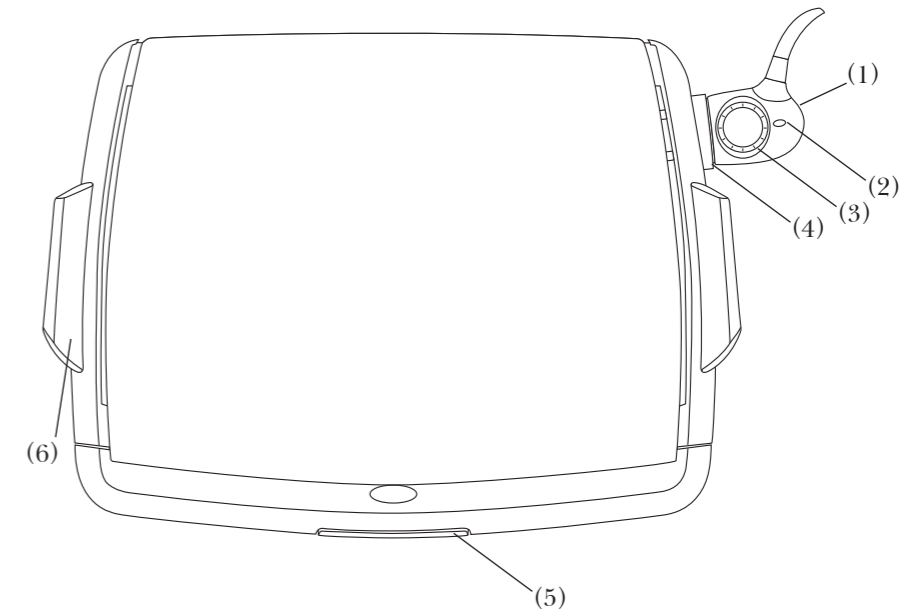
1. Preheat griddle to medium-high.
2. Toast coriander seeds in a dry griddle over high heat until fragrant, about 30 seconds. Coarsely grind seeds with a mortar and pestle or crush with the bottom of a pan.
3. Lightly brush zucchini and poblanos with olive oil and cook, turning as needed, until tender and lightly charred, about 4 to 6 minutes. Season the zucchini with the crushed coriander, 1 1/2 teaspoons of the salt, and black pepper to taste. Cut into bite-size chunks and set aside to cool slightly. Peel skin from poblanos with a knife and thinly slice.
4. Mix the ricotta, chopped cilantro, scallions, jalapeño, lime zest, 1/4 teaspoon of the salt, and black pepper to taste in a medium bowl. Lay out the tortillas and spread one-quarter of the cheese mixture over half of each tortilla, leaving about a 1/2 inch border around the edge. Divide the grilled vegetables among the tortillas and fold the tortillas in half. Brush the quesadillas lightly with oil, sprinkle with remaining 1/4 teaspoon salt, and cook on both sides until the cheese warms and the outside is golden brown, about 2 minutes.
5. Place each quesadilla on a plate, scatter the cilantro leaves over the top, and serve with lime wedges and, if desired, salsa and guacamole.

Makes 4 servings.

*Cook's Note: Look for fresh ricotta in a good cheese shop or Italian grocery. It will be firmer and less watery than the ricotta sold in plastic tubs in the grocery store. If you can get only the grocery-store ricotta, put it in a cheesecloth- or coffee filter-lined strainer over a bowl and refrigerate at least a couple of hours or overnight to drain off excess moisture.*

## parts & features

1. Temperature Control Probe
2. Indicator Light
3. Temperature Control Dial
4. Temperature Control Probe Socket
5. Pull Out Drip Tray
6. Cool Touch Handle



Product may vary slightly from illustrations.

## assembly & use

### Using Your Griddle

**CAUTION:** Because some countertop finishes are affected by heat more than others, it is important not to place the griddle on surfaces where heat may cause a problem.

1. Before first use, see Care & Cleaning section.
2. Always place the appliance on a flat, clean and non-slippery surface before operating.
3. Always place the appliance on a heat-resistant surface, as the griddle plate reaches high temperatures.
4. Always leave a gap of approximately 8 inches around the exterior of the appliance. Never use near curtains, walls, under cupboards or other flammable materials.

**CAUTION:** Griddle surface is hot during use.

5. Place drip pan into base.
6. Plug the Power Cord/Temperature Control Probe, into the griddle first, ensuring the temperature is set to OFF position with the control dial facing upwards. Plug the power cord plug into a suitable wall outlet corresponding to the supply requirements of the griddle.
7. Note: There may be a small amount of smoke and a slight odor during the first use of the appliance; this is normal.

## apple pancakes

1¾ cups all-purpose flour, plus more as needed  
 3 tablespoons sugar  
 1 tablespoon baking powder  
 ¼ teaspoon fine salt  
 ⅛ teaspoon freshly ground nutmeg  
 2 large eggs at room temperature  
 1¼ cups milk at room temperature  
 ½ teaspoon vanilla extract  
 3 tablespoons unsalted butter, plus more as needed  
 4 Macintosh or other small apples  
 Warm maple syrup, as an accompaniment

1. Preheat the oven to 200°F. Set a wire rack on a baking sheet and place in the oven.
2. Whisk 1¾ cups flour, the sugar, baking powder, salt, and nutmeg in a large bowl. In small bowl or liquid measuring cup, whisk the eggs with the milk and vanilla extract. Melt 3 tablespoons butter on griddle over medium heat. Whisk the butter into the milk mixture. Add the liquid ingredients to the dry mixture, and whisk just long enough to make a thick batter (if there are a couple lumps that's okay).
3. Using a melon baller or an apple corer, peel and core the apples keeping them whole. Slice the apples crosswise to make ¼ inch rounds. Put some flour on a plate and dredge the apple slices until lightly coated, shaking off any excess flour.
4. In the griddle over medium to medium-low heat, place 3 apple slices about 3 inches apart in the griddle. Cook without turning until browned, about 3 minutes. Ladle about 2 tablespoons of the batter over each apple ring. Cook, until bubbles break the surface of the pancakes, and the undersides are golden brown, about 2 to 3 minutes. Add a nut-sized bit of butter to the griddle, as needed, and flip the pancakes; cook until golden on the underside, about 1 minute more.
5. Serve immediately or transfer to oven to keep warm. Repeat with the remaining apples and batter. Serve with warm maple syrup.

Makes about 20 four-inch pancakes.





# recipes

## pork chops with pear chutney

### Chutney

- 1 shallot, diced
- 3 tablespoons cider vinegar
- 2 tablespoons light brown sugar
- 1 tablespoon unsalted butter
- 1 1-inch piece peeled fresh ginger, cut into coins
- 1 teaspoon Madras curry powder
- 1 cinnamon stick
- ¼ teaspoon kosher salt
- Pinch crushed red pepper
- 3 pears, peeled, cored, and cut in large dice
- 2 tablespoons dried cranberries
- 2 tablespoons chopped fresh cilantro

### Chops

- 8 thin bone-in pork chops, each about 4 ounces
- Kosher salt
- Freshly ground black pepper
- 2 tablespoons vegetable oil

1. For the chutney: In medium microwave-safe bowl, stir together the shallot, vinegar, brown sugar, butter, ginger, curry powder, cinnamon stick, salt, and red pepper. Cover and seal with plastic wrap and heat in the microwave oven on HIGH for 1 minute. Carefully remove the plastic wrap and stir in the pears and cranberries. Re-cover and microwave for 10 minutes more. Carefully poke holes in the plastic wrap to release the steam and set aside.
2. For the pork chops: Heat griddle over medium-high heat. Dry the pork chops well and season with salt and pepper to taste. Add 1 tablespoon oil to griddle and heat until shimmering. Lay 4 chops on the griddle and sear until golden on one side, about 3 minutes. (Flatten the chops with a spatula if the edges curl.) Turn the chops over and cook an additional 1 minute. Remove from griddle and set aside in a warm place; repeat with the remaining oil and chops. In a separate sauce pan, add the chutney to the pan and simmer until thickened slightly. Stir in the cilantro. Serve 2 chops per person with the chutney.

Makes 4 servings.

*Cook's Note: Lower the heat if your chops start to balloon up in the center as they sear.*

## care & cleaning

1. Always detach Power Cord/Temperature Control Probe from the main supply before cleaning.

**CAUTION:** To avoid accidental burns, allow your Griddle to cool thoroughly before cleaning.

2. Never immerse your appliance completely in water or other liquids. Keep the element connection away from any liquids. Wash griddle with mild dishwashing soap. Dry with a towel.
3. Wash the base plate and drip pan in soapy water. Dry with a towel.
4. Store your appliance in its original box or in a dry cupboard.

**CAUTION:** Do not put the base in the dishwasher

### Hints For Care And Use Of Nonstick Surface

1. To avoid scratching the nonstick surface, do not stack objects on griddle.
2. Use medium to low heat for best cooking results. Very high temperatures can cause discoloration and shorten the life span of any nonstick surface. If higher temperatures are necessary, preheat on medium for a few minutes.
3. Use only nylon, plastic or wooden utensils with care to avoid scratching the nonstick surface. Never cut food on the griddle. Remove stubborn stains with a plastic scouring pad and mild dishwashing liquid; **DO NOT USE STEEL WOOL SCOURING PADS.**

## warranty & customer service

**What does your warranty cover?** Any defect in material or workmanship.

**For how long after the original purchase?** Two years.

**What will we do?** Provide you with a new one.

**How do you make a warranty claim?**

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest Kohl's store or call Customer Assistance at 1-877-342-4337 (1-877-34-CHEFS).

**What is not covered by your warranty?**

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

**How does state law relate to this warranty?**

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- Kohl's, Food Network and the product manufacturer expressly disclaim all responsibility for special, incidental and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. 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, please call our Customer Assistance number. For faster service, please have the model, type and series numbers ready for the operator to assist you. These numbers can be found on the bottom of your appliance.



This griddle was designed for cooks, by cooks. We took all the features we loved from all the griddles we've used over the years and put them together to make this one. We love it, and we hope you will too.

This is perfect for everything from breakfast to dinner – its size makes it ideal for cocktail parties and entertaining, too.

Here's how to get the most out of your griddle:

- Use your griddle for everything from burgers and salmon to chicken breasts, pork chops, or even toast.
- For a golden outside and a perfectly-cooked inside, preheat your griddle before adding food.
- Let food rest for a couple minutes after it comes off the heat to keep it juicy.
- Your griddle is great for breakfast, or for quick snacks like quesadillas or grilled cheese.
- When you're making pancakes, if a drop of water dances across the surface, it's hot enough to go. Don't press down on them while they're cooking; it'll toughen them. They're ready to flip when you start to see bubbles on the top surface.

The recipes on the next few pages will put you well on the way to griddle success.