

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.

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 Email address: wpappliances@ss2000.com
Website: www.wolfgangpuck-kitchenware.com

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WOLFGANG

PUCK

Large Panini
Maker with
Adjustable
Thermostat



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 the grease channel.
- 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 This appliance is for household use only.
- 14 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 15 Extreme care must be used when operating this appliance as surface temperatures get extremely hot.
- 16 Do not place on or near a hot gas or electric burner, or in a heated oven.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

Additional Safety Information

A short detachable power supply cord is provided to reduce the risk resulting from becoming entangled or tripping over a long cord.

Do not use an extension cord. An extension cord or longer detachable cord is not recommended for use with the Panini Maker.

This Panini Maker's detachable cord has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized wall unit only one way. If the plug does not fit fully in the wall unit, reverse the plug. If it still does not fit, contact a qualified electrician.

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Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs 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, Granita, Vert and Trattoria del Lupo. 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 Maker



Product may differ slightly from photograph shown above.



Figure 1

- Cool-Touch Black Handle
Caution: *Open the lid using the black cool-touch handle only, being careful not to touch any of surfaces such as the housing or grill plates.*



Figure 2

- Drip Tray
Caution: *Never use your Panini maker without the drip tray in place*



Figure 3

- Cord Storage

Before Your First Use

Carefully unpack the appliance and remove all packaging materials. Wash the grill surfaces with a damp cloth and dry thoroughly. When cleaning the nonstick grill plates, always ensure that the unit is not plugged in.

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

To remove any dust that may have accumulated during packaging, wipe the exterior with a clean, damp cloth.

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

About Your Wolfgang Puck Panini Maker

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 Maker

Your Panini Maker is best used with thick, crusty breads, such as French, Italian, and focaccia. The top grill plate is weighted to compress and 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.

- 1 Completely pull out Drip Drawer prior to use.** Place drip tray underneath grease runoff so that any drippings will fall into the tray.
- 2 Preheat the grill to the desired temperature.** Close the cover and plug into a 120-volt 60 HZ AC outlet only. The red power indicator will illuminate whenever the unit is plugged in. After approximately 8 minutes, the green light will turn on indicating that the appliance is preheated to the selected temperature and ready for use. Always preheat with the grill in the closed position.
- 3** Open the lid using the black handle only, 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.
- 4** Place items to be cooked on the bottom grill plate.
- 5** Lower the cover and cook the food according to desired temperature or doneness. Do not apply excessive force to close the lid and do not attempt to lock latch on handle.
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.
- 6** 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 wash 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 for 8 minutes before use or until green ready light illuminates. Have all ingredients in place before cooking starts.**
- For best results, spread mayonnaise or butter on both outer sides of panini sandwiches before cooking. This will give darker, crustier grill marks on the bread.
- Remove cooked food from the Panini Maker with a plastic or wooden spatula. 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.



Figure 4

- Let sandwiches cool slightly before eating. Cheese, especially, becomes very hot. Soft or melted fillings will firm slightly.
- For easy storage, use the cord wrap on the underside of the unit. Your Panini Maker is designed to stand vertically, taking up the least amount of storage space. See figure 4.
- For easy cleanup, you can lay your food on the bottom half of parchment paper, evenly spaced leaving a two inch border on each side. Place a second piece of parchment paper over your food, and fold sides in and press to make a sealed seam. Fold in one more time and press. Load packet onto the panini with open end positioned over the drip tray so fat can freely flow into the tray.

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. Wipe the inside and the edges of the grilling plates with a clean, damp cloth. To remove stubborn stains or food, use the nylon brush included with your unit, or other utensils regarded as 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. The cleaning blade and drip tray can be cleaned in the top rack of the dishwasher or hand washed in warm soapy water.

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 Preheat Panini Maker to sandwich setting.
- 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

Opened Face Mushroom Sandwich

4 servings

INGREDIENTS

4 slices sourdough bread from round loaf
20 cremini mushrooms, thinly sliced
1 clove garlic, finely minced
Olive oil, to taste
Kosher salt, to taste

METHOD

- 1 Preheat Panini Maker to the Contact 10 on the temperature dial before assembling your sandwiches.
- 2 Arrange the mushroom slices in pretty rows to cover surface of bread slices.
- 3 In a small bowl combine a few tablespoons of the olive oil with the minced garlic. Drizzle over the tops of the mushroom slices. Sprinkle with salt.
- 4 Load the them into the Panini grill and gently close the lid. Set timer for 3 minutes.
- 5 Bread should be toasty and mushrooms should have beautiful grill marks. Remove and serve hot.

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 Preheat Panini Maker to 10 on the temperature dial.
- 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, 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 Preheat Panini Maker to sandwich setting.
- 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

Toad in the Hole

4 servings

INGREDIENTS

4 slices white bread - 2 inches thick from a round loaf
8 eggs
Soft butter
Kosher salt
Fresh cracked pepper

METHOD

- 1 Pre-heat panini grill to contact 10 on the temperature dial.
- 2 Generously butter both sides of bread slices. Lay slices onto a piece of plastic wrap. Using a small glass or bottom of a ladle, make 2 impressions, spaced evenly, pressing to make two "wells" on each slice of bread.
- 3 Crack each egg into a separate cup.
- 4 Place bread onto panini grill and slip one egg into each "well." Sprinkle with salt and pepper and lower the lid carefully. Note: If your bread is too soft when loading into the grill, leave the ends of an open pair of tongs in the grill before closing the lid to avoid popping the delicate yolks.
- 5 Grill for 2 minutes for a runny yolk. Remove and enjoy.

Option: Before adding egg, add 1 piece crumbled bacon or julienned ham to the "well."

Salami and Parmesan Flat Bread

4 servings

INGREDIENTS

8 egg roll wrapper skins (available in the produce section)
16 slices hard salami, thinly sliced
1/2 cup freshly grated parmesan cheese

METHOD

- 1 Preheat panini grill to contact 10 on the temperature dial.
- 2 Working on a sheet of plastic wrap, lay 4 egg roll wrappers down. Cover each with 4 slices of salami, trimming if necessary to avoid overlapping.
- 3 Sprinkle with parmesan. Top with remaining egg roll wrappers. Load into Panini grill.
Note: you will only be able to do 2 at a time if your egg roll wrappers measure 8.25"x8".
- 4 Cook 2 minutes. Remove and serve hot.

Variations: You can use many different meats, cheeses and vegetables. The key is very thin, even slices with no overlap.

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 Preheat Panini Maker to sandwich setting.
- 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
5 large shallots
1/2 cup white wine
1 tablespoon champagne vinegar
1/2 cup heavy cream
1/2 cup unsalted butter, cut into small pieces
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
1/2 cup mayonnaise
12 thin slices sourdough
2 cups baby lettuces
1/2 pound tomato, cut into 12 slices
12 thick slices bacon, cooked and drained
salt and pepper, to taste

METHOD

- 1 Preheat Panini Maker to sandwich setting.
- 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 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 13)

METHOD

- 1 Preheat Panini Maker to 10 on the temperature dial.
- 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 four 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

Hot Summer Biscuits

8 servings

INGREDIENTS

8 raw biscuits, homemade or frozen, unbaked

METHOD

- 1 Preheat panini grill to contact 10 on the temperature dial.
- 2 Load biscuits, close the lid and set timer for 3-4 minutes depending on the size. They will puff up, double in size and be delicious.

Option: Split hot biscuits, top with Canadian bacon and cheese, cover with top biscuit and return to panini on sandwich press setting and cook 1-2 minutes more for a hot ham and cheese biscuit.

The Elvis

4 servings

INGREDIENTS

8 slices white bread -1.5 inches thick from a round loaf
8 tablespoons peanut butter
8 ripe bananas, peeled and halved
1 cup mini marshmallows
Very soft butter for spreading
Maple syrup
Powdered sugar

METHOD

- 1 Preheat panini to sandwich press setting.
- 2 Butter 1 side of each slice of bread generously.
- 3 Lay 4 slices buttered side down onto plastic wrap.
- 4 Spread peanut butter evenly onto tops. Lay 2 slices of banana curved slices layed to follow contour of bread, creating a depression in the center. Fill this center with marshmallows. Top with remaining slices of bread. Load into panini and cook 4 minutes until golden brown. Remove. Serve with maple syrup and powdered sugar.

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 Place chicken breasts in a bowl. Add lemon juice, oil, thyme, garlic, salt and pepper. Marinate refrigerated for at least 1 hour.
- 2 Preheat Panini Maker to 10 on the temperature dial. When hot, add chicken breasts 2 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.
- 3 Cut Italian loaf in half lengthwise, and then cut into two pieces.
- 4 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.
- 5 Cut each sandwich in half diagonally, serve warm.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Beef Saté with Spicy Szechuan 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

Szechuan 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 Preheat Panini Maker to 10 on the temperature dial.
- 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 Preheat Panini Maker for 10 minutes.
- 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

Chicken With Garlic and Parsley

2 servings

INGREDIENTS

1 whole chicken, approximately 2 pounds
1 small head of garlic, separated and peeled
1/4 cup Italian parsley leaves, chopped
1/4 teaspoon kosher salt
1/4 teaspoon fresh ground pepper
2 tablespoons unsalted butter
Juice of 1 medium lemon

METHOD

- 1 Preheat Panini Maker to 10 on the temperature dial.
- 2 Halve and bone chicken completely, leaving the first wing joint intact.
- 3 In a small saucepan, blanch garlic cloves in boiling water for 1 minute. Drain. Cut garlic into paper thin slices. Toss in a small bowl with parsley, salt and pepper.
- 4 Stuff half of the garlic mixture into the pockets under the skin of the chicken breasts and thighs.
- 5 Place the butterflied chicken in the Panini Maker. Lower lid and grill the chicken for 15 minutes, or until cooked through.
- 6 Heat butter in a sauté pan. Sauté remaining garlic mixture in butter for several minutes. Add lemon juice and season with salt and pepper to taste.

PRESENTATION

Divide chicken in half and place on two preheated plates. Top with sauteed garlic and parsley. Serve with fresh vegetables cooked al dente.

Recipe Courtesy Wolfgang Puck

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 Preheat Panini Maker to sandwich setting.
- 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 maker:
- 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 Preheat Panini Maker to sandwich setting.
- 2 Use mayonnaise to butter the sliced bread on one side.
- 3 Lay mayonnaise 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 till golden brown.
- 9 Serve immediately

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

Easy Clean up Bacon

6 Slices

INGREDIENTS

6 slices, thick cut, excellent quality bacon
Sheet of parchment

METHOD

- 1 Preheat panini to contact 10 on the temperature dial.
- 2 Lay the bacon on bottom half of parchment paper vertically, evenly spaced leaving a 2" border on each side.
- 3 Fold top part of parchment over slices. Fold sides in and press to make a sealed seam. Fold in one more time and press. Load packet onto the panini with open end positioned over the drip tray so that fat from the bacon can freely flow into the tray. Lower the lid and cook 2 minutes.
- 4 Using tongs, grasp packet from the back and tip to pour out any grease into the drip tray. Remove to counter or plate, open and serve.

Walnut, Brie, Pear and Honey Sandwiches

4 Servings

INGREDIENTS

8 slices 1" thick walnut bread
2 fragrant and ripe pears, sliced thin, seeds removed
1 small wheel of brie cheese, slice 1/3" thick, rind on
1/4 teaspoons tupelo honey or desired type
Very soft butter for spreading

METHOD

- 1 Preheat panini grill to sandwich press setting.
- 2 Butter 1 side of the 8 slices of bread
- 3 Working on a sheet of plastic wrap, lay 4 slices of bread, buttered sides down, top with slices of brie, divided evenly. Top with walnuts, and drizzle with honey. Top with pear slices and remaining bread, buttered side out. Load into panini grill and cook 3-4 minutes or until brie is just starting to melt. Remove from grill, serve and enjoy

Bacon Crackers

4 Servings

INGREDIENTS

4 egg roll wrapper skins
(available in the produce section of your supermarket)
8 slices excellent quality thick cut bacon

METHOD

- 1 Preheat panini grill to contact 10 on the temperature dial.
- 2 Lay egg roll wrappers on a piece of plastic wrap.
- 3 Top half of one side of skins with 2 slices of bacon, taking care not to overlap.
- 4 Fold over the other half of the egg roll wrapper to cover the bacon. Trim any bacon that might be hanging out of the wrapper,
- 5 Load into panini and cook 2.5 to 3 minutes or until deep brown. Remove onto paper towels and let rest 2 minutes to cool and get crispy.
- 6 Serve after cooling.

Bagna Cauda Flat Bread Crisps

4 Servings

INGREDIENTS

3 cloves garlic, minced
1 tablespoon mashed anchovies, excellent quality
1/2 cup extra virgin olive oil
Kosher salt, to taste
Fresh cracked pepper, to taste
4 egg roll wrappers, available in your grocers produce section

METHOD

- 1 Preheat panini grill to contact 10 on the temperature dial.
- 2 Stir first 5 ingredients together in a small bowl. This is the Bagna Couda.
- 3 On a sheet of plastic wrap, lay out the 4 egg roll wrappers
- 4 Brush generously with the Bagna Couda. Fold wrappers in half and load onto the panini grill. Cook 2-3 minutes or until deep brown. Remove to paper towels and blot away any extra olive oil, Serve warm.

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 Preheat Panini Maker to sandwich setting.
- 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 Preheat Panini Maker to sandwich setting.
- 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 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 Preheat Panini Maker to sandwich setting.
- 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 maker.
- 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 Preheat Panini Maker to sandwich setting.
- 2 Butter the sliced pound cake on one side.
- 3 Lay buttered 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 4 sandwiches onto the grill.
- 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

Serves 4 - 6

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 Preheat Panini Maker to sandwich setting.
- 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, cream, sugar and cinnamon.
- 6 Soak the French toast well in egg mixture.
- 7 Place French toast on the grill.
- 8 Close the lid and set a timer for 4 minutes.
- 9 Serve

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Grilled Chocolate Sandwich

Serves 4

INGREDIENTS

8 slices soft white bread
1/2 cup Nutella (a chocolate hazelnut spread found by the peanut butter section)
1/4 cup excellent quality white chocolate pieces
1/4 cup excellent quality bittersweet chocolate
1/2 cup toasted chopped hazelnuts
Very soft butter for spreading

METHOD

- 1 Preheat grill to sandwich press setting.
- 2 Working on a sheet of plastic wrap, butter the 8 slices of bread on one side and lay 4 slices down, butter side down.
- 3 Top with 2 tablespoons to each of the 4 slices with Nutella.
- 4 Sprinkle with both chocolates, distributed evenly.
- 5 Top with remaining 4 slices of bread, buttered side out.
- 6 Sprinkle top of sandwiches with hazelnuts, distributed evenly, pressing nuts into the bread lightly.
- 7 Load onto the panini, lower the lid, and cook for 3 minutes or until golden brown.
- 8 Serve warm.

