



BLACKSTONE®

WELCOME TO THE GRIDDLE NATION

2022 COOKBOOK



28
**EASY GRIDDLE
RECIPES**



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BUTTERMILK PANCAKES



6-8

INGREDIENTS

DRY INGREDIENTS

- × **3 cups** all-purpose flour
- × **3 tbsp** sugar
- × **3 tsp** baking powder
- × **1 ½ tsp** baking soda
- × **¾ tsp** salt

WET INGREDIENTS

- × **3** eggs
- × **⅓ cup** melted butter
- × **3 cups** buttermilk
- × **½ cup** milk

INSTRUCTIONS

- 01.** In a large bowl, combine dry ingredients.
- 02.** In a separate bowl, whisk the eggs and melted butter together. Add the buttermilk and milk. Keep the two mixtures separate until you are ready to cook.
- 03.** Pour the wet mixture into the dry mixture using a wooden spoon or rubber spatula to blend. Stir until it's just blended together. Do not over mix.
- 04.** Let the batter rest for 5 minutes. This will give the batter time to activate and create the bubbles necessary for fluffier pancakes.
- 05.** While the batter is resting, turn on the griddle to medium-high heat. When you flick water on the griddle it should sizzle and dance across it.
- 06.** Spray the griddle with cooking spray (or use butter). Pour about 1/2 cup of batter onto the griddle per pancake. Periodically check the bottom of the pancakes and adjust the heat as needed.

STUFFED FRENCH TOAST

 6-8

INGREDIENTS

- × **8 oz** cream cheese (softened)
- × **$\frac{2}{3}$ cup** powdered sugar
- × **2 tsp** almond extract
- × **2 tbsp** milk
- × **2 cups** raspberries
- × **$\frac{1}{4}$ cup** slivered almonds
- × **12-16** slices of stale French bread
- × **4** eggs
- × **1 cup** half-and-half

INSTRUCTIONS

- 01.** In a large bowl, mix the cream cheese, powdered sugar, almond extract, and milk.
- 02.** Add milk a tablespoon at a time to reach desired consistency.
- 03.** Lay slices of bread out in pairs and spread mixture evenly on all of them. On one side of each pair put raspberries and almonds.
- 04.** Fold the pieces of bread together to form a sandwich.
- 05.** In another bowl whisk together eggs, half and half, and a pinch of salt.
- 06.** Preheat the griddle to medium heat.
- 07.** Soak both sides of each sandwich in the egg mixture and set aside to rest.
- 08.** Melt butter on the griddle and place each stuffed French toast on the griddle and cook until each side is browned and cooked through.
- 09.** Remove from heat, dust with powdered sugar, top with any remaining raspberries and almonds, and maple syrup.

LEMON BLUEBERRY PANCAKES



2-4

INGREDIENTS

- × **1 cup** all-purpose flour
- × **1 tsp** salt
- × **1 tbsp** baking powder (heaping)
- × **3 tbsp** sugar
- × **1 cup** evaporated milk
- × **1** large egg
- × **1 tsp** vanilla
- × Juice of **1** whole lemon (can substitute **3-4 tbsp** lemon juice)
- × **2 tbsp** melted butter
- × **1 cup** blueberries
- × Optional: Zest from one lemon

INSTRUCTIONS

- 01.** Preheat Blackstone Griddle to medium low.
- 02.** In a large bowl, whisk together flour, salt, baking powder, and sugar.
- 03.** Meanwhile, squeeze lemon juice into another bowl. Add lemon zest and evaporated milk. Let mixture sit for 2 minutes. Then add egg, vanilla, and melted butter. Whisk gently until batter is moist with small to medium lumps.
- 04.** Combine wet mixture and dry mixture.
- 05.** Slowly stir in blueberries.
- 06.** Test the griddle by sprinkling a few drops of water on the surface. Water droplets should scatter and sizzle.
- 07.** Brush griddle top with a little melted butter.
- 08.** Pour 1/4 cup of batter onto the griddle.
- 09.** Cook until the surface of the pancake fills with small bubbles. Flip pancake and continue cooking until the other side has browned.
- 10.** Serve warm and enjoy with your favorite toppings.

NEW MEXICO BREAKFAST QUESADILLAS

 8



INGREDIENTS

- × **6** eggs, lightly beaten
- × **2 cups** diced russet potatoes
- × **1 lb** thick cut bacon
- × **6 cups** shredded Fiesta Blend cheese
- × **1 tbsp** fresh minced garlic
- × **½ cup** diced red onion
- × Salt & pepper to taste
- × Freshly chopped cilantro
- × Salsa verde or roasted green chile sauce (505 Southwestern Hatch Valley flame roasted green chili sauce)
- × **8** large 10"-12" flour tortillas

INSTRUCTIONS

- 01.** Preheat the Blackstone griddle to medium-high heat.
- 02.** Cook bacon on griddle and set aside.
- 03.** Peel and dice enough Russet Potatoes to make 2 full cups. By now there should be enough bacon grease on the griddle top to cook your potatoes. Add 1 Tbsp Fresh minced garlic and 1/2 cup diced red onion into bacon grease. Use spatula to flip onions and garlic. Add potatoes into onions and garlic.
- 04.** Continue to flip and mix potatoes, onions, and garlic, allowing their flavors to incorporate as they cook.
- 05.** Beat eggs. Drop egg mix onto oiled griddle. Season to taste with salt and pepper. When they are finished cooking, move them to the end of the griddle alongside cooked bacon. If using smaller griddle, set eggs aside with cooked bacon until potatoes are finished cooking
- 06.** Cook potatoes until they have a slight crust on them.
- 07.** Dice bacon and combine with potatoes, and eggs.
- 08.** Lay four tortillas on the griddle. Cover each tortilla with 3/4 cup of shredded cheese, 1/4 cup potatoes, 1/4 of the available bacon, 2 Tbsp green chili sauce, and 1 Tbsp cilantro. Top with 3/4 cup cheese. Add top tortilla.
- 09.** Cook quesadillas until both sides are golden brown and cheese is completely melted.
- 10.** Slice quesadillas in the same manner as a pizza using a chef's knife. Each quesadilla makes 4 or 8 individual pieces, depending on the desired size of servings.

THAI CHICKEN QUESADILLAS



INGREDIENTS

- × **1 lb** boneless skinless chicken breast
- × **4 cups** shredded Monterey Jack cheese
- × **2 cups** sweet chili sauce (Mae Ploy sweet chili sauce)
- × **½ cup** sliced green onions
- × **¼ cup** fresh chopped cilantro
- × Granulated garlic to taste
- × Sea salt to taste
- × **4** large 10"-12" flour tortillas

INSTRUCTIONS

- 01.** Preheat the Blackstone griddle to high heat & coat the griddle top with oil.
- 02.** Dice chicken breast into very small cubes. Cook chicken on griddle, seasoning to taste with granulated garlic and sea salt.
- 03.** Turn burners down half way to the medium-low heat.
- 04.** Make sure griddle top is well oiled. Lay two tortillas on griddle top. Cover one tortilla with 1 cup of shredded Monterey Jack Cheese, making sure cheese is evenly distributed and tortilla is covered.
- 05.** Spoon or pour 1/4 cup of Sweet Chili Sauce over cheese. Immediately cover with 1/4 cup sliced green onions and 2 TBSP of Cilantro. Then cover all ingredients with a another cup of cheese. Place tortilla on top. Repeat process on second tortilla.
- 06.** If necessary, use the Blackstone Bacon Press (available in the Blackstone Breakfast Kit) or a spatula to flatten quesadilla as the cheese melts and ingredients combine within tortillas.
- 07.** Cook until both sides are golden brown and cheese is completely melted in tortillas.
- 08.** Slice quesadillas in 4 or 8 individual pieces, depending on the desired size of servings.

FAJITAS



INGREDIENTS

RICE

- × **4 cups** cooked rice
- × **2** (4 oz) **cans** diced green chilies
- × **2** (4 oz) **cans** tomato sauce
- × Salt & pepper to taste
- × **½ tsp** garlic powder

MEAT

- × **1 lb** flank steak, thinly sliced
- × **¼ cup** lime juice
- × **½ tsp** cumin
- × Salt & pepper to taste
- × **1** pinch garlic powder
- × **⅓ cup** oil
- × **1** red pepper, thinly sliced
- × **1** green pepper, thinly sliced
- × **1** medium onion, thinly sliced

INSTRUCTIONS

RICE

- 01.** Preheat Blackstone griddle to medium high. Apply thin layer of oil to the griddle top.
- 02.** Combine all rice ingredients on the griddle top and cook approximately 7-8 minutes, turning regularly. Sprinkle with salt, pepper, and garlic powder to taste.

MEAT

- 01.** Marinade: In a large re-sealable bag, mix the canola oil, lime juice, pinch of cumin, dash of salt, pepper, and garlic powder.
- 02.** Place the sliced flank steak in the marinade and refrigerate for 1-2 hours.
- 03.** Preheat Blackstone griddle to medium high. Apply a thin layer of oil to the griddle top.
- 04.** Remove meat from marinade and place on the griddle, flipping occasionally until cooked.
- 05.** Stir peppers and onion into the meat and sauté for 3-5 minutes until desired tenderness.
- 06.** Serve immediately with warm flour tortillas, rice, and your favorite toppings.

SALMON TACOS WITH AVOCADO & CORN SALSA

5

INGREDIENTS

- × **2 lbs** salmon, (skinned and pin bones removed) (tilapia or cod would work as well)
- × **4 tbsp** olive oil
- × **2** limes
- × **1 tsp** ground cumin
- × **1 tsp** chipotle chili powder
- × **1 tsp** onion powder
- × **1 tsp** paprika
- × **1 tsp** ground coriander
- × **½ tsp** salt
- × **½ tsp** black pepper
- × **3** large avocados, peeled, cored and diced
- × **1 can** whole kernel corn (drained)
- × **⅓ cup** diced red onion
- × **1** bunch cilantro, chopped
- × **1** jalapeño (diced)
- × **2** garlic cloves, minced
- × **2 tbsp** apple cider vinegar
- × **10** corn tortillas, warmed
- × **2 cups** red cabbage, thinly sliced
- × **½ cup** crumbled cotija cheese

INSTRUCTIONS

FOR THE AVOCADO & CORN SALSA:

- 01.** In a bowl add diced avocado, corn, red onion, cilantro, jalapeño, garlic, juice from 1 lime, 2 tablespoons of olive oil, and apple cider vinegar. Season with salt and pepper to taste. Gently mix everything together.

FOR THE SALMON:

- 01.** In a bowl whisk together olive oil, juice from 1 lime, chipotle chili powder, cumin, onion powder, paprika, coriander, salt and freshly ground black pepper. Rub mixture over both sides of salmon.
- 02.** Preheat the griddle to medium heat. Place salmon on griddle and cook about 3 minutes per side. Remove salmon from griddle and break into chunks.
- 03.** Put the corn tortillas on griddle to warm them up, about 30 seconds to 1 minute per side.

TO ASSEMBLE TACOS:

- 01.** Layer salmon in tortilla. Add sliced cabbage and avocado salsa. Top with cotija cheese and squeeze fresh lime juice over the top.

BANZAI PIPELINE TACOS



INGREDIENTS

- × **1 lb** diced boneless, skinless, chicken breast
- × **1 can** (20 oz) crushed pineapple in juice
- × **1 cup** Mr. Yoshida's Marinade & Cooking Sauce: Original Gourmet - sweet & savory
- × **½ tsp** granulated garlic (to taste)
- × Salt & pepper to taste
- × **2** diced jalapeños with seeds removed
- × **1** diced red onion
- × **1** green pepper, sliced
- × **12** flour street taco-sized tortillas
- × **1** bunch fresh chopped cilantro

INSTRUCTIONS

- 01.** Preheat the Blackstone griddle to high heat. When heated, coat the griddle top with light olive oil.
- 02.** Drop diced chicken on one zone of the hot griddle top. Lightly season with granulated garlic, salt, and black pepper.
- 03.** Drop jalapeño, onions, and green pepper onto another zone of the hot griddle top. Season with salt.
- 04.** Drop crushed pineapple onto separate zone of the hot griddle top.
- 05.** Mix & flip all ingredients on griddle top with spatula as they cook.
- 06.** Cook peppers until slightly blackened and onions until mostly translucent. Cook pineapple until slightly blackened. Cook chicken until done and outside is slightly blackened.
- 07.** Turn griddle to low heat.
- 08.** Add Mr. Yoshida's Marinade and mix all ingredients on griddle top together with spatulas.
- 09.** Warm tortillas on griddle top until brown. Do not let them burn.
- 10.** Fill each Tortilla with an equal amount of hot mixed ingredients, garnish with fresh chopped cilantro to taste.

GREEK GYROS



4-6

INGREDIENTS

- × **2** pork tenderloins
- × **1** onion
($\frac{1}{2}$ shredded, $\frac{1}{2}$ diced for serving)
- × **4** garlic cloves, finely minced
- × **1 tbsp** dried marjoram
- × **1 tbsp** dried ground rosemary
- × **2 tsp** kosher salt
- × **3 tbsp** extra virgin olive oil
- × **$\frac{1}{2}$ tsp** ground black pepper
- × **$\frac{1}{4}$ cup** white wine
- × **2 tbsp** butter

INSTRUCTIONS

- 01.** Cut the onion in half. In a large bowl, shred $\frac{1}{2}$ of the onion. Dice the other half of the onion and set aside for later.
- 02.** In the same large bowl combine the shredded onion, garlic, marjoram, rosemary, salt, olive oil, black pepper, and white wine.
- 03.** Trim any of the white membrane from the tenderloins. Cut the tenderloins lengthwise and then slice into $\frac{1}{4}$ inch pieces.
- 04.** Put the pork in the marinade, cover, and set in the fridge for 30 min to 24 hours.
- 05.** Preheat griddle to medium high heat.
- 06.** Add all of the pork to the griddle and cook until half done.
- 07.** Add the 2 TBSP of butter, and a few more Tablespoons of wine to the pork. Toss to melt butter and combine until finished cooking. Be careful not to overcook the pork.
- 08.** Remove from the heat and serve on Greek Pita Bread with sliced tomatoes, diced onions, and Tzatziki Sauce (see next page).

TZATZIKI SAUCE & PITA BREAD

INGREDIENTS

GREEK TZATZIKI SAUCE

- × **2 cups** greek yogurt
- × **2** cucumbers, peeled and seeded
- × **1** garlic clove, finely minced
- × **2 tbsp** white wine vinegar
- × **1** bunch fresh dill, finely chopped (or **3 tsp** dry dill)
- × **3 tbsp** olive oil
- × Salt & pepper to taste

GREEK PITA BREAD

- × **2 tsp** instant dry yeast
- × **1 tsp** sugar
- × **1 tsp** salt
- × **½ cup** warm milk
- × **½ cup** warm water
- × **1 tbsp** extra virgin olive oil
- × **2 ½ cups** bread flour

INSTRUCTIONS

GREEK TZATZIKI SAUCE

- 01.** Peel the cucumbers, cut them in half, and spoon out the seeds from the middle. Grate with a cheese grater.
- 02.** Combine the cucumber, yogurt, garlic (minced), 2 tablespoons white wine vinegar and 3 tablespoons of olive oil.
- 03.** Mix until well combined.
- 04.** Add pepper and salt to taste. Add the finely chopped fresh dill.
- 05.** Refrigerate for at least an hour to let the flavors combine. (Make bread while waiting)

FLAT / PITA BREAD

- 01.** In a large bowl, combine yeast, sugar, milk, water, salt, and olive oil.
- 02.** Add 2 1/2 cups of flour to the liquid mixture. Mix with a large spoon or your hands until the flour is incorporated.
- 03.** Transfer the dough to a lightly floured working surface and knead for 5 minutes until the dough becomes smooth.
- 04.** Brush the bowl with some olive oil and put the dough back in it. Cover the bowl with a towel, place in a warm place and let it rise for about 40 minutes.
- 05.** Transfer the dough to your working surface. Divide dough into 8 pieces and roll into balls. Drizzle a little olive oil on them and cover them with plastic.
- 06.** Let the dough balls rest for 10 more minutes.
- 07.** Preheat your griddle to medium-high heat.
- 08.** Lightly oil your working surface. Flatten the dough ball with the palm of your hand. Then use a rolling pin and roll them out to 6" to 8" in diameter.
- 09.** Lay the pitas on the griddle and cook for 1-2 minutes on each side.
- 10.** Remove them from the griddle and wrap them in a towel to keep them warm.

MONGOLIAN CHICKEN LETTUCE WRAPS



 2-4

INGREDIENTS

- × **2 ½** pounds boneless skinless chicken thighs
- × **½ cup** corn starch (more if needed to coat all of the chicken)
- × **¼ cup** - vegetable oil
- × **¾ cup** soy sauce
- × **½ cup** brown sugar
- × **1 tbsp** minced fresh ginger
- × **2-4** cloves minced garlic
- × **½ cup** water
- × **4** green onions sliced
- × **2** heads of butter lettuce

INSTRUCTIONS

- 01.** Trim the chicken and cut into 2" pieces. In a large bowl, combine the chicken and corn starch. Toss until all the chicken is coated. Add extra corn starch if needed to make sure all chicken is coated.
- 02.** In a saucepan or microwave safe bowl combine the soy sauce, water, brown sugar, garlic, and ginger. Heat until all of the sugar is dissolved.
- 03.** Preheat griddle to medium high heat.
- 04.** Add the oil to the griddle.
- 05.** Add the chicken to the griddle and cook until it's crispy on the outside.
- 06.** Add the sauce and half of the sliced green onions to the chicken and let the sauce thicken for about 1 minute.
- 07.** Remove the chicken from the heat. Serve in individual lettuce leaves and garnish with sliced green onions.
- 08.** Optional: You can also serve with cooked white rice in the lettuce wraps. Just add the rice and then the chicken and sauce on top.

COUNTRY WESTERN BURGER



10-12



INGREDIENTS

- × **4 lbs** ground beef
- × **¼ cup** liquid smoke
- × Garlic powder to taste
- × Salt & pepper to taste
- × **1 package** thick sliced black pepper bacon
- × **1 bag** breaded onion rings
- × **10-12** slices Monterey Jack cheese slices
- × Country Bob's All Purpose Sauce (or your favorite bbq sauce)
- × Texas toast bread

INSTRUCTIONS

- 01.** Preheat the Blackstone griddle to high heat. When heated, lightly coat the griddle top with oil.
- 02.** Mix 4 lbs ground beef with 1/4 cup Liquid smoke.
- 03.** Place frozen battered Onion rings on griddle top. Flip onion rings when first side is crispy and slightly blackened.
- 04.** Place bacon on the griddle. Use Blackstone Bacon Press (available in our Breakfast Kit) to keep bacon flat.
- 05.** Drop burger patties onto hot griddle top. Season with garlic powder, salt, and pepper to taste. Or, use your favorite burger or western-style seasoning.
- 06.** When onion rings are ready, move them to one end of the griddle. Turn heat zone off and allow onion rings to stay warm while patties continue cooking.
- 07.** Flip patties when first side is seared and slightly blackened. Season second side of burger patty.
- 08.** Add a slice of Monterey Jack cheese to burger patty as it nears completion.
- 09.** Add two strips of cooked bacon to burger patty and top it with one or two onion rings. Use the Blackstone 12" Round Basting Cover to quickly melt the cheese.
- 10.** Lay slices of Texas Toast on griddle top. Toast until golden brown, flip, and toast the other side.
- 11.** Top the burger with Country Bob's all Purpose Sauce.

PATTY MELT



4-6

INGREDIENTS

- × **1 ½ lbs** ground beef
- × **2** large yellow onions
- × **12** slices rye bread
- × **12** slices swiss cheese
(or use half cheddar cheese)
- × **2 tbsp** dijon mustard
- × **1 tbsp** Worcestershire sauce
- × Butter
- × Olive oil
- × Salt & pepper to taste

INSTRUCTIONS

- 01.** Divide meat into 1/4 lb. patties. Use the Blackstone Press & Sear Burger Tool to smash the patties between parchment paper to about 1/4" thick.
- 02.** Turn the griddle on to medium low heat.
- 03.** Slice onions. Put a tablespoon of butter on the griddle with a tablespoon of olive oil. Add all of the onion slices to the griddle and season with salt and pepper.
- 04.** Sauté the onions until they get soft then add the Dijon mustard and Worcestershire Sauce to the onion and let cook a few more minutes until combined.
- 05.** Transfer the onions to a bowl.
- 06.** Turn the griddle up to medium high and add the burger patties. Season liberally with salt and pepper. Cook until done then set aside while you assemble the sandwiches.
- 07.** Layout all of the bread slices. Add a slice of cheese, the burger patty, some caramelized onions and top with another slice of cheese. Butter the top and bottom of each sandwich.
- 08.** Turn the griddle down to medium low again and add the sandwiches to the griddle. Cook until both sides are browned and serve.

MARGHERITA GRILLED CHEESE



4

INGREDIENTS

- × **8** slices sourdough bread
- × Mozzarella cheese
- × **8-12** tomato slices
- × Fresh basil leaves
- × Garlic pepper seasoning
- × Olive oil

INSTRUCTIONS

- 01.** Put two pieces of bread on your work surface.
- 02.** On one slice of bread layer cheese, tomato slices, basil, then more cheese.
- 03.** Sprinkle with garlic pepper and top with other slice of bread.
- 04.** Brush the outside of the bread with olive oil or butter, and put a little olive oil on the griddle as well. The olive oil will give you an even crispier crust on the outside of the bread.
- 05.** Turn your griddle on medium low heat and toast each side of your sandwich until golden brown.

PHILLY CHEESESTEAK



INGREDIENTS

- × **2 lbs** thinly sliced beef (rib-eye roast, sirloin, tri-tip roast, rump roast, or flank steak)
- × **1** onion, sliced
- × **1** green pepper, sliced
- × **1** red pepper, sliced
- × **1 tsp** garlic powder
- × **2 tbsp** butter
- × Salt & fresh ground black pepper to taste
- × **3 tbsp** red wine vinegar (or apple cider vinegar)
- × **12-18** slices of provolone cheese
- × Jar of cheese whiz
- × **6** hoagie rolls

INSTRUCTIONS

- 01.** Preheat the griddle to medium high heat.
- 02.** Add 1 tablespoon of butter and some oil to the griddle.
- 03.** Add the onions, green peppers, and red peppers to the hot griddle.
- 04.** Season with salt, pepper, vinegar, and 1/2 tsp of garlic powder. Toss to combine and coat evenly.
- 05.** Add another tablespoon of butter and some oil to the other side of the griddle.
- 06.** Add the thinly sliced beef to the griddle. Chop it up with your metal spatulas to help it all cook evenly. Season the meat with salt, pepper, and another 1/2 tsp of garlic powder.
- 07.** When the meat is cooked, divide it evenly on the griddle into 6 piles.
- 08.** Turn the heat down to medium.
- 09.** Add a few tablespoons of Cheese Whiz to each pile of meat then add the veggies to each pile.
- 10.** Add 2-3 slices of provolone cheese to each pile of meat and veggies.
- 11.** Split your hoagie rolls and toast them on the griddle.
- 12.** When the provolone cheese is melted, place each pile of meat into a toasted hoagie roll and serve hot.

MANGO TANGO TURKEY BURGER



6-8

INGREDIENTS

- × **2 lbs** ground turkey or chicken
- × **2 tbsp** minced garlic
- × **1 ½ tbsp** organic mango habanero seasoning or Jamaican Jerk seasoning
- × Fresh mango salsa
- × **1 cup** mayonnaise
- × **2 tbsp** chili garlic sauce
- × **½** red onion, sliced
- × **6** fresh jalapeño peppers
- × Monterey Jack cheese slices
- × **1** bunch fresh cilantro
- × **6-8** torta rolls

INSTRUCTIONS

- 01.** Preheat the Blackstone griddle to high heat. When heated, coat the griddle top with light olive oil.
- 02.** Mix 2 lbs. ground turkey with 1 1/2 Tbsp Organic Great Value Mango Habanero Seasoning and 2 Tbsp minced Garlic. Make medium sized patties.
- 03.** Wash, remove seeds from, and slice Jalapeños.
- 04.** Peel and slice red onion into large burger-sized slices.
- 05.** Mix 1 Cup Mayo with 2 Tbsp Chili Garlic Sauce.
- 06.** Wash and chop cilantro.
- 07.** Drop the turkey patties on the hot griddle. Flip the patties when the bottom side is seared.
- 08.** Add your Jalapeños to the griddle. Drizzle oil and sprinkle with salt.
- 09.** Add a slice of Monterrey Jack cheese to each burger patty as it nears completion. Top the cheese with the sautéed Jalapeños. Use Blackstone 12" Round Basting Cover to melt the cheese into the Jalapeños.
- 10.** Toast torta rolls on the griddle until golden brown.
- 11.** Put the Chili Garlic Mayo on the bottom roll. Place two onion slices on top of the mayo. Set your patty on top of the onion. Cover in Mango Salsa and sprinkle with chopped cilantro.

SWEET & SASSY ISLAND BURGER



8

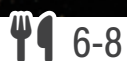
INGREDIENTS

- × **2 lbs** ground beef
- × **1 cup** Mr. Yoshida's Marinade & Cooking Sauce: Original Gourmet - sweet & savory
- × Granulated garlic (to taste)
- × Sea salt or pink himalayan salt (to taste)
- × Cracked black pepper (to taste)
- × **8** pineapple rings
- × Mayonnaise
- × **½** red onion, sliced
- × Green leaf lettuce
- × **8** sesame seed rolls

INSTRUCTIONS

- 01.** Preheat the Blackstone griddle to high heat. When heated, lightly coat the griddle top with oil.
- 02.** Mix 2 lbs. ground beef with 1 cup of Mr. Yoshida's and form 8 burger patties.
- 03.** Drop patties onto hot griddle top. Season to taste with granulated garlic, salt, and black pepper.
- 04.** Place pineapple slices on hot griddle top.
- 05.** Peel and slice red onion into large burger-sized slices.
- 06.** Wash and dry bun-sized pieces of green leaf lettuce.
- 07.** Flip patties after first side is seared and slightly blackened.
- 08.** Flip pineapple rings after first side is seared and slightly blackened.
- 09.** Place sesame rolls inside down on oiled griddle top and allow rolls to toast until golden brown.
- 10.** Serve with red onion slices, green leaf lettuce, and mayo with a finishing touch of Mr. Yoshida's for extra bold flavor.

BACON JALAPEÑO POPPER BURGER



6-8

INGREDIENTS

- × **2 lbs** 80 / 20 ground beef
- × **1 lb** bacon
- × **8 oz** cream cheese
- × **8 oz** shredded cheddar cheese
- × **2** fresh jalapeños, diced
- × **1 tbsp** Tapatío Hot Sauce plus extra for bacon
- × **2 tsp** horseradish
- × **1** red onion, sliced
- × **2** large tomatoes, sliced
- × **6-8** hamburger buns

INSTRUCTIONS

- 01.** Preheat your griddle to medium high.
- 02.** Form your hamburger into 6-8 patties.
- 03.** Put all of the bacon on the griddle. Lightly season bacon with pepper and drizzle with Tapatío Hot Sauce.
- 04.** When the bacon is done pull from griddle and chop into small pieces.
- 05.** Dice the jalapeños and sauté on griddle (use some of the bacon grease).
- 06.** In a large bowl mix cream cheese, shredded cheddar, cooked jalapeños, diced bacon, 1 tablespoon Tapatío Hot Sauce, and 2 tsp horseradish.
- 07.** Put your burgers on the griddle and season with salt and pepper.
- 08.** Flip your burger when one side is browned. Then top each burger with the cheese mixture.
- 09.** Cover burgers with a basting cover until the cheese mixture is melted.
- 10.** Toast your hamburger buns on the griddle.
- 11.** Serve your burgers with tomato and onion slices (lettuce optional).

PRETZEL SLIDERS



INGREDIENTS

- × **1 package** bacon
- × **12** slices cheddar cheese
- × **6** slices sliced provolone cheese
- × **6** slices sliced baby swiss cheese
- × Granulated garlic
- × Cracked black pepper
- × Sea salt
- × Classic yellow mustard
- × **6** pretzel slider rolls

INSTRUCTIONS

- 01.** Preheat the Blackstone griddle to medium or high heat. Cook enough strips of bacon on the griddle to garnish all of the sliders. When the bacon is cooked, turn one of the end burners off and slide bacon to that side of the griddle to keep it warm.
- 02.** Mix 1 lb. ground beef with 1 envelope of onion soup mix. Make small slider-sized patties the same circumference as the pretzel slider rolls.
- 03.** Place slider patties on the griddle. Season to taste with granulated garlic, cracked black pepper, and sea salt. Flip the patties once there is a good sear on one side. Season the second side of the patty.
- 04.** To each patty, add one slice of cheddar, one slice of provolone, one slice of baby Swiss, and top with one final slice of cheddar.
- 05.** Add two crossed strips of bacon. Use the Blackstone 12" Round Basting Cover to quickly melt the cheese.
- 06.** Slice pretzel slider rolls in half and toast them on the griddle until they are golden brown.
- 07.** Top with classic yellow mustard, and serve.

MUSTARD DOG WITH SWEET KETCHUP SAUCE



6-8

INGREDIENTS

- × All beef hot dogs or polish dogs
- × Hot dog buns
- × Butter (to toast hot dog buns)
- × **1** white onion (diced)
- × Yellow or spicy brown mustard
- × **¾ cup** ketchup
- × **¾ cup** brown sugar
- × **2 tbsp** bbq sauce
- × **¼ cup** honey
- × **1 tsp** apple cider vinegar
- × **1 ½ tsps** worcestershire sauce
- × **½ tsp** onion powder
- × Dash of black pepper

INSTRUCTIONS

- 01.** To make the sauce add ketchup, brown sugar, BBQ sauce, honey, cider vinegar, Worcestershire sauce, onion powder, and black pepper together in a microwave safe bowl. Microwave in 1 minute increments until the sugar is dissolved. Let it cool and pour into a plastic squeeze bottle.
- 02.** Set your griddle to medium heat.
- 03.** Use a sharp knife to make crisscross cuts in the hotdogs, about a quarter of the way through. Do this on two sides of the hot dogs. This increases the surface area of the hot dogs and will let them get more covered in the mustard.
- 04.** Cook the hot dogs for about 3 minutes per side. While they are still on the griddle, squeeze about two tablespoons of mustard onto each hot dog. Let them cook on the griddle for another minute or two.
- 05.** Butter the hot dog buns and toast them on the griddle until they are golden brown.
- 06.** Place the hot dog in the bun, top with the ketchup sauce and diced white onions.

CHICKEN PICCATA PASTA



4-6

INGREDIENTS

- × **2** large boneless skinless chicken breasts
(or **1 lb** of chicken tenderloins)
- × **½ cup** flour
- × **2 tbsp** extra virgin olive oil
- × **2 tbsp** butter
- × **2** garlic cloves, minced
- × **½ cup** white wine
- × **½ cup** chicken broth
- × **1** or **2** lemons (juice and zest)
- × **¼ cup** capers
(drained and rinsed)
- × **1 lb** spaghetti (cooked al dente)
- × **2 tbsp** chopped flat-leaf parsley
- × Salt & pepper to taste

INSTRUCTIONS

- 01.** Butterfly each chicken breast all the way so you have 4 equal pieces.
- 02.** Season chicken with salt and pepper, then dredge each piece in flour. Shake off excess flour.
- 03.** Turn griddle to medium heat. Add 2 tablespoons of butter and 2 tablespoons of olive oil to griddle.
- 04.** In a bowl mix the wine, chicken stock, lemon juice, lemon zest, and capers together.
- 05.** Add chicken to the butter and olive oil. Cook chicken until browned on both sides.
- 06.** While the chicken is still cooking, add 2 tablespoons of butter next to it on the griddle. Add the minced garlic and cook 30 seconds. Add the cooked pasta to the butter and garlic. Toss to coat.
- 07.** Start adding the lemon wine sauce to the pasta and toss to coat and reduce the sauce. Add about 1/4 Cup of the sauce to the chicken to deglaze the griddle and coat the chicken.
- 08.** Add any remaining sauce to the pasta and continue to toss and reduce the sauce. Take it off the griddle when all the pasta is coated with sauce and thickened enough. Garnish with chopped parsley.

CHICKEN STIR FRY NOODLES



INGREDIENTS

CHICKEN MARINADE

- × **1 tsp** soy sauce
- × **1 tsp** sugar
- × **1 tbsp** corn starch
- × **½ tsp** baking soda
- × **½ tsp** salt
- × **4 tbsp** water
- × **2** cloves garlic (finely diced)

STIR FRY

- × **2 lbs** boneless skinless chicken thighs (trimmed and cut into 1" pieces)

- × **2** (6 oz) **packs** chow mein noodles (could substitute spaghetti noodles)
- × **4 tbsp** vegetable oil
- × **1 tbsp** fresh ginger (finely diced or grated)
- × **2** cloves garlic (finely diced)
- × **1** head broccoli (stems and florets chopped)
- × **2 tbsp** soy sauce (more or less to taste)
- × **1** pinch fresh ground black pepper

INSTRUCTIONS

- 01.** In a bowl, combine chicken and marinade ingredients. Cover and let chill for at least 20 minutes.
- 02.** Prepare the noodles per the packet instructions. Drain noodles and rinse under cold water.
- 03.** Preheat your griddle to medium high heat. Add some oil to the hot griddle. Add the marinated chicken and cook until it starts to brown.
- 04.** Add oil to the other side of the griddle and cook the ginger and garlic until fragrant (30-45 seconds). Add the broccoli and toss with the ginger and garlic.
- 05.** Pour a couple tablespoons of water around the broccoli and cover with the basting dome for about 1 minute.
- 06.** Turn the heat on the griddle down to medium low. Combine the chicken, noodles, and vegetables.
- 07.** Add soy sauce and black pepper to taste.
- 08.** Toss to combine and serve.

GARLIC SHRIMP WITH PONZU RICE



INGREDIENTS

- × **1 tbsp** olive oil
- × **2 tbsp** butter
- × **4** cloves garlic
- × **12 oz** shrimp
- × **1** pinch of salt
- × **1 tbsp** freshly squeezed lemon juice
- × **3** dashes cayenne pepper
- × Chopped parsley
- × **2 cups** cooked rice
- × **1 tsp** sesame oil
- × **2 tsp** soy sauce
- × **1 tbsp** Ponzu sauce

INSTRUCTIONS

- 01.** Turn griddle to medium heat.
- 02.** Add the olive oil and butter.
- 03.** Add the garlic and sauté until aromatic.
- 04.** Add the shrimp and stir to combine well.
- 05.** Add the salt and lemon juice, then toss the shrimp to coat evenly.
- 06.** Top the shrimp with the cayenne pepper and parsley.
- 07.** Move the shrimp over and add the rice to the griddle.
- 08.** Add the sesame oil, soy sauce, and ponzu to the rice. Toss the rice to coat in the sauce. Add chopped parsley and toss some more.
- 09.** Plate the rice first, then top with the shrimp. Sprinkle a little more fresh chopped parsley on top and serve immediately.

HAM FRIED RICE



INGREDIENTS

- × **4 cups** cooked rice
- × **1 lb** diced ham
- × **1** onion
- × **4-6** garlic cloves, minced
- × **1 tbsp** minced fresh ginger (or **1 tsp** ground ginger)
- × **¼ tsp** ground black pepper
- × **1 bag** (12 oz) of frozen peas and carrots
- × **1 tbsp** butter
- × **3** eggs
- × **4** green onions, diced
- × **3 tbsp** soy sauce
- × Juice from **1** lemon

INSTRUCTIONS

- 01.** Preheat your griddle to medium high heat.
- 02.** Put some oil on the griddle.
- 03.** Start sautéing the onion and cook until onions start to get soft. Add garlic, ginger, and black pepper. Cook until fragrant.
- 04.** Next to the onions add a little more oil and the frozen peas, carrots, and the diced ham to the griddle.
- 05.** Add the cooked rice on top of the onion, garlic, and ginger mix. Toss to combine.
- 06.** When the peas, carrots, and diced ham are heated through, combine with the rice. Mix everything thoroughly.
- 07.** Melt the butter on the griddle and add the 3 eggs. Scramble until fully cooked then incorporate into the rice.
- 08.** Add soy sauce, green onions, and lemon juice to the rice. Toss to combine. Add more soy sauce to taste.
- 09.** Remove from griddle and serve warm.

GENERAL TSO'S CHICKEN



INGREDIENTS

- × **3 lbs** boneless skinless chicken breasts (cut into 1" chunks)
 - × **1 cup** green onions
 - × **½ cup** corn starch
 - × **½ cup** soy sauce
 - × **¼ cup** white vinegar
 - × **¼ cup** Shaoxing wine (or sherry cooking wine)
 - × **1 can** (14 ½ oz) chicken broth
 - × **2-3 tsp** red pepper flakes (adjust to taste)
- ### SAUCE
- × **1 ½ tsp** minced garlic
 - × **1 tsp** minced ginger
 - × **¾ cup** sugar

INSTRUCTIONS

- 01.** Mix all of the sauce ingredients together and set aside.
- 02.** In a large bowl, toss the chicken and corn starch together until all of the pieces are coated.
- 03.** Heat your griddle to medium high.
- 04.** Add a couple tablespoons of oil to the griddle, then add your chicken. Cook the chicken until the outside turns golden brown.
- 05.** When the chicken is about 90% done, pour half of your sauce mixture over it and toss the chicken around with a metal spatula to coat all of the chicken with sauce. Pour the rest of your sauce on the chicken and continue to move the chicken around.
- 06.** When your sauce is thickened (1-2 minutes), remove all the chicken from the heat.
- 07.** Serve over white rice.

BLACKSTONE STEAKHOUSE CLASSIC

 2-4

INGREDIENTS

- × **2** ribeye or New York strip steaks
- × **1** white or yellow onion
- × **2** garlic cloves, minced
- × **2 cups** mushrooms
- × Butter
- × **2 tbsp** balsamic vinegar
- × Chopped parsley
- × Kosher salt
- × Fresh ground black pepper
- × Canola oil

RARE	135°F / 57°C
MEDIUM RARE	145°F / 63°C
MEDIUM	155°F / 69°C
MEDIUM WELL	165°F / 74°C

INSTRUCTIONS

- 01.** Set steaks out and let them get to room temperature.
- 02.** Pat the steaks dry with a paper towel.
- 03.** Season each side of the steaks generously with Kosher salt and pepper, then add a little canola oil to each side as well.
- 04.** Preheat the griddle to medium-high heat.
- 05.** Add some oil and a tablespoon of butter to the griddle.
- 06.** Add the onion, garlic, and mushrooms to the griddle.
- 07.** Cook until the onions and mushrooms start to soften, then add the balsamic vinegar. Turn the far right burner to low and move the onions and mushroom over to the low heat.
- 08.** Add your steaks to the griddle. Cook for a few minutes until you get a nice sear. Flip the steaks over and add a small pat of butter to the top of each steak.
- 09.** Continue to cook until you reach the desired temperature.
- 10.** Remove from heat and let the steaks rest for 5 minutes covered by tin foil (this step is very important).
- 11.** Serve topped with the onions and mushrooms.

FLANK STEAK WITH CHIMICHURRI SAUCE



4-6

INGREDIENTS

CHIMICHURRI SAUCE

- × **2 cups** packed fresh italian flat leaf parsley
- × **4** medium garlic cloves
- × **¼ cup** packed fresh oregano leaves (or **4 tsp** dried oregano)
- × **¼ cup** red wine vinegar
- × **½ tsp** red pepper flakes
- × **½ tsp** kosher salt
- × **¼ tsp** fresh ground black pepper

- × **1 cup** extra virgin olive oil

FLANK STEAK

- × **2 lbs** flank steak
- × Kosher salt
- × Freshly ground pepper
- × Canola oil

RARE	135°F / 57°C
MEDIUM RARE	145°F / 63°C
MEDIUM	155°F / 69°C
MEDIUM WELL	165°F / 74°C

INSTRUCTIONS

CHIMICHURRI SAUCE

- 01.** Combine parsley, garlic, oregano, vinegar, red pepper flakes, salt, and pepper in a food processor. Pulse a few times until everything is roughly chopped. Then turn the food processor on and slowly add the olive oil. (If you don't have a food processor just finely chop the parsley, oregano, and garlic and combine with all the other ingredients.)
- 02.** Put it in an air tight container and put it in the fridge for at least 2 hours to let the flavors combine.

FLANK STEAK

- 01.** Sprinkle steak generously with Kosher salt and freshly ground black pepper. Coat with a little canola oil on each side (we're using canola oil here instead of olive oil because it can handle the high heat of the griddle better).
- 02.** Turn your griddle to high heat.
- 03.** Cook the steak on each side for about 4-5 minutes. Take the steak off the griddle when you've reached the desired internal temperature and let it rest for 5 minutes.
- 04.** Then slice it against the grain and top it with the Chimichurri sauce.

SALMON WITH HONEY SOY GLAZE



🍴 4

INGREDIENTS

- × **4** salmon fillets
(6 oz each, skin on)
- × **¼ cup** honey
- × **¼ cup** soy sauce
- × **2** limes
- × **2 tbsp** Dijon mustard
- × **2 tbsp** water
- × Salt & pepper to taste
- × Olive oil

INSTRUCTIONS

- 01.** In a bowl, whisk together honey, soy sauce, juice from 2 limes, mustard, and water. Set aside.
- 02.** Check the salmon fillets for pin bones and remove any you find.
- 03.** Coat the fillets with a little oil and season with salt and pepper.
- 04.** Preheat the griddle to medium heat.
- 05.** Cook the salmon on each side for about 3 minutes (more or less depending on how thick your fillets are).
- 06.** When the fillets are about 90% done, pour the honey soy glaze over them and let the sauce reduce for about a minute. Move the sauce around with your spatula to evenly reduce it.
- 07.** Remove the fillets and the sauce from the heat and serve with steamed asparagus, or over rice.