

# + lunch

GRIDDLE

## Smoked Turkey Monte Cristo Sandwiches

*The smoked versions of Gouda and mozzarella give these usually mild-mannered cheeses a big flavor boost, particularly when combined with smoked turkey. This egg-dipped hot sandwich is a sure-fire favorite.*

- 8 slices home-style white or whole-grain bread
- 4 teaspoons Dijon mustard
- 8 ounces sliced smoked turkey
- 4 ounces smoked Gouda or smoked mozzarella cheese, sliced
- 2 large eggs
- ½ cup milk
- Generous pinch of salt
- Pinch of pepper
- Butter for greasing griddle

Preheat griddle on appropriate setting for 5 minutes. Spread four of the bread slices with mustard, layer smoked turkey and cheese on top; place remaining four bread slices over each to make sandwiches. In a 9-inch pie plate, whisk together eggs, milk, salt, and pepper. Dip sandwiches in egg mixture, turning to coat both sides.

Lightly grease griddle with butter. Place sandwiches, cheese-side down, on griddle; cook 4 to 9 minutes or until golden brown, turning every 2 minutes.

Makes 4 sandwiches

	Preheat	Setting	Time
Expressions Electric	HI	10	7 to 9
Designer Electric	9	9	5 to 7
Designer Gas	HI	HI	4 to 6

## Apple, Brie, and Pecan Quesadillas

*This elegant combination of French, American, and Mexican cuisines makes a deliciously simple appetizer.*

- 6 flour tortillas (6-inch size)
- 4 ounces firm brie, including rind, shredded (place cheese in freezer for 15 minutes for easier shredding)

- ⅓ cup pecans, chopped
- 1 medium tart apple (such as Granny Smith), peeled, cored, and grated

Preheat griddle on appropriate setting for 5 minutes, then adjust to cook setting.

Place three tortillas on griddle and sprinkle each with cheese, nuts, and grated apple, divided evenly. Top each with another tortilla. Cook 4 minutes or until cheese melts, turning after 2 minutes. Cut each quesadilla into six wedges; serve warm. **Makes 18 appetizers**

	Preheat	Setting	Time
Expressions Electric	HI	10	4
Designer Electric	9	9	4
Designer Gas	MED	MED	4

## Southwestern Corncakes

*This versatile recipe can be used to form party-sized fare, or you can measure batter to make larger pancakes.*

- ½ cup yellow cornmeal
- 2 tablespoons all-purpose flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ⅛ teaspoon cayenne pepper
- 1 tablespoon canola oil
- ¾ cup buttermilk
- 2 large eggs, lightly beaten
- 1 cup corn kernels, thawed if frozen, drained if canned
- ¼ cup grated Monterey Jack cheese
- ¼ cup finely diced red bell pepper
- 2 green onions, thinly sliced
- 2 tablespoons chopped cilantro
- 1 small hot chili pepper, minced

In medium bowl, combine cornmeal, flour, baking soda, salt, and cayenne pepper. Stir in canola oil, buttermilk, and eggs just until combined. Fold in corn, cheese, bell pepper, green onions, cilantro, and chili pepper.

Preheat griddle at appropriate setting for 5 minutes, then adjust to cook setting. Drop batter onto griddle by ¼ cupfuls to make pancakes; cook 3 to 4 minutes, or until golden, turning

after half the cooking time. Repeat with remaining batter. To make appetizer-size corncakes, drop batter onto griddle by spoonfuls and adjust cooking times to 2 to 3 minutes.

Makes 12 pancakes or 4 dozen appetizers

	Preheat	Setting	Time
Expressions Electric	HI	10	3 to 4
Designer Electric	10	10	3 to 4
Designer Gas	HI	HI	3 to 4

## Grilled Cheddar and Apple Sandwiches

*Crisp apple slices complement sharp cheddar cheese in this tasty grilled sandwich. Try the apple butter-mustard spread on turkey and ham sandwiches, too.*

- 2 tablespoons apple butter
- 2 tablespoons Dijon mustard
- 8 slices whole wheat bread
- Softened butter or margarine
- 4 ounces sharp cheddar cheese, shredded
- 1 tart apple (such as Granny Smith), cored and cut into ⅛-inch slices

In small bowl, combine apple butter and mustard; spread one side of each bread slice with the mixture, and one side with butter. With buttered sides facing out, fill each sandwich with shredded cheese and apple slices, dividing evenly.

Preheat griddle on appropriate setting for 5 minutes, then adjust to cook setting. Cook sandwiches 4 to 7 minutes, or until cheese melts and bread is golden brown. Turn every 1½ to 2 minutes.

Makes 4 sandwiches

	Preheat	Setting	Time
Expressions Electric	HI	10	5 to 7
Designer Electric	9	9	5 to 7
Designer Gas	HI	HI	4 to 6