



10 digital recipes for indoor & outdoor griddle cooking

GRIDDLE COOKBOOK

E-RECIPES



CRAB CAKES



Ingredients

- 1 pound jumbo lump or backfin lump crabmeat, fresh or pasteurized
- 1 large egg
- ¼ cup mayonnaise
- 1½ teaspoons Dijon mustard
- 1½ teaspoons Old Bay seasoning
- 1 teaspoon fresh lemon juice
- ½ teaspoon Worcestershire sauce
- Kosher salt
- 1¼ cups fresh breadcrumbs from soft white sandwich bread, toasted and crumbled
- 1 tablespoon chopped fresh flat-leaf parsley
- 2 tablespoons unsalted butter
- 1 tablespoon olive oil
- Lemon wedges for serving

Directions

1. Drain the crabmeat, if necessary, and pick through it for shells. Put the crab in a medium mixing bowl and set aside.
2. In a small bowl, whisk the egg, mayonnaise, mustard, Old Bay seasoning, lemon juice, Worcestershire sauce, and ¼ teaspoon salt. Scrape the mixture over the crab and mix gently until well combined. Gently break up the lumps with your fingers but do not overmix.
3. Sprinkle the breadcrumbs and the parsley over the mixture, and mix them in thoroughly but gently. Avoid breaking up or mashing the mixture. Cover with plastic wrap and refrigerate for 1 to 3 hours.
4. Shape the crab mixture into 8 cakes about 1-inch thick. Brush the griddle with the butter and olive oil over medium heat. When the butter begins to froth, add the cakes to the griddle. Cook until dark golden brown on the underside, about 4 minutes. Flip the cakes, reduce the heat to medium-low, and continue cooking until the other side is well browned, 4 to 5 minutes. Serve with lemon wedges on the side for squeezing over the cakes.

BANANA OATMEAL PANCAKES

Ingredients

- 2 cups complete whole wheat pancake mix
- 1 large firm banana, finely chopped
- 1/2 cup old-fashioned oats
- 1/4 cup chopped walnuts

Directions

Prepare pancake batter according to package directions. Stir in the banana, oats and walnuts. Pour batter by 1/4 cupfuls onto a hot griddle coated with cooking spray; turn when bubbles form on top. Cook until the second side is golden brown.



BACON & CHEESE SANDWICHES



Ingredients

- 1/4 cup mayonnaise
- 2 teaspoons Dijon mustard
- 8 slices sourdough bread
- 8 slices Swiss cheese (3/4 ounce each)
- 8 slices cheddar cheese (3/4 ounce each)
- 8 slices tomato
- 4 slices sweet onion
- 8 cooked bacon strips
- 2 tablespoons butter, softened

Directions

1. In a small bowl, mix mayonnaise and mustard; spread over four bread slices. Layer with cheeses, tomato, onion and bacon. Top with remaining bread. Butter outsides of sandwiches.
2. On a griddle, toast sandwiches over medium heat until golden brown and cheese is melted, 2-3 minutes on each side.

ZUCCHINI FRITTERS



Ingredients

- 4 cup of shredded zucchini
- 2/3 cup of all-purpose flour
- 2 unit of egg, lightly beaten
- 1/3 cup of green onion, sliced
- 1/2 cup of parmesan cheese, shredded
- Kosher salt
- Fresh Ground Black Pepper
- Sour Cream

Directions

1. Grate the zucchini until you have 4 cups. Put it in a large bowl (or colander) and add 2 tsp of kosher salt and let it sit for a few minutes. The salt will draw the water out of the zucchini. Put all the shredded zucchini in a tea towel (or colander) and squeeze most of the liquid out.
2. In a large bowl, combine the shredded zucchini, eggs, flour, green onions, parmesan, a dash of salt and pepper.
3. Turn the griddle on to medium high heat. You can cook these in the pizza oven as well. You just need to put them in a cast iron skillet or tray.
4. Add oil to the griddle, spread it around, and let it heat up.
5. Scoop 1/4 Cup of the Zucchini mixture onto the Griddle and flatten out to about 1/4"
6. Cook on both sides until golden brown.
7. Serve topped with sour cream, green onions, and more parmesan cheese.

BEAN & BACON GRIDDLE BURRITOS

Ingredients

- 1 can (16 ounces) fat-free refried beans
- 1/2 cup salsa, divided
- 4 flour tortillas (8 inches)
- 1/2 cup crumbled Cotija cheese or shredded Monterey Jack cheese
- 3 bacon strips, cooked and coarsely chopped
- 2 cups shredded lettuce

Directions

1. In a small bowl, mix beans and 1/4 cup salsa until blended. Place tortillas on a griddle; cook over medium heat 1 minute, then turn over.
2. Place bean mixture, cheese and bacon onto centers of tortillas; cook until tortillas begin to crisp, 1-2 minutes longer.
3. Remove from griddle; immediately top with lettuce and remaining salsa. To serve, fold bottom and sides of tortilla over filling.



GRILLED CHEESE & AVOCADO SANDWICH



Ingredients

- 1 can (16 ounces) fat-free refried beans
- 1/2 cup salsa, divided
- 4 flour tortillas (8 inches)
- 1/2 cup crumbled Cotija cheese or shredded Monterey Jack cheese
- 3 bacon strips, cooked and coarsely chopped
- 2 cups shredded lettuce

Directions

1. In a small bowl, mix beans and 1/4 cup salsa until blended. Place tortillas on a griddle; cook over medium heat 1 minute, then turn over. Place bean mixture, cheese and bacon onto centers of tortillas; cook until tortillas begin to crisp, 1-2 minutes longer.
2. Remove from griddle; immediately top with lettuce and remaining salsa. To serve, fold bottom and sides of tortilla over filling.

HASH BROWN PATTIES



Ingredients

- 1 1/2 lbs. Russet Potatoes, peeled, washed and dried
- 1 tbsp. Fresh Parsley, minced
- 1 tbsp. Fresh Chives, minced
- 1/4 tsp. Salt
- 1/8 tsp. Black Pepper Powder
- 1 tbsp. Vegetable Oil

Directions

1. Grate potatoes; squeeze between paper towels to remove moisture.
2. Preheat griddle at 300 degrees.
3. Toss grated potatoes, parsley, chives, salt and pepper in a bowl.
4. Drizzle oil on griddle
5. Make patties of the potato mixture
6. Cook each side for 5 minutes, until golden brown.
7. Serve hot.

SAUSAGE STUFFED FRENCH TOAST

Ingredients

- 6 frozen fully cooked breakfast sausage patties (about 7 ounces)
- 6 slices Italian bread (1-1/2 inches thick)
- 3 slices Muenster or brick cheese, halved
- 4 large eggs
- 1 cup 2% milk
- 1 tablespoon sugar
- Maple syrup

Directions

1. Cook sausage according to package directions; cool slightly.
2. Cut a pocket in one side of each slice of bread. Fill pockets with sausage and cheese.
3. In a shallow bowl, whisk together eggs, milk and sugar. Soak bread in egg mixture, about 1 minute per side. Cook on a greased griddle over medium heat until golden brown on both sides. Serve with syrup.



PIZZA PANCAKES

Ingredients

- 2 cups biscuit/baking mix
- 2 teaspoons Italian seasoning
- 2 large eggs
- 1 cup 2% milk
- 1/2 cup shredded part-skim mozzarella cheese
- 1/2 cup chopped pepperoni
- 1 plum tomato, chopped and seeded
- 1/4 cup chopped green pepper
- 1 can (8 ounces) pizza sauce, warmed

Directions

1. In a bowl, combine biscuit mix and Italian seasoning. In another bowl, whisk eggs and milk until blended. Add to dry ingredients, stirring just until moistened. Stir in cheese, pepperoni, tomato and pepper.
2. Preheat griddle over medium heat; grease lightly. Pour batter by 1/4 cupfuls onto griddle; cook until bubbles on top begin to pop and bottoms are golden brown. Turn; cook until second side is golden brown. Serve with pizza sauce.



STEAK BURGERS



Ingredients

- 1 lb. Cube steak, minced
- 1 lb. Ground Chuck
- 2 tbsps. Montreal steak Seasoning, divided
- 1 pinch Crushed Red Pepper Flakes
- 1/4 cup Steak Sauce
- 1 large Sweet Onion, sliced
- 4 slices Jarlsberg Cheese
- 4 Pretzel Hamburger Buns

Directions

1. Preheat griddle to 375 degrees.
2. Combine the minced cube steak, ground chuck, 1 tbsp. of steak sauce in a large bowl. Mix with hand until thoroughly combined.
3. Divide the mixture into 4 portions and form large patties; sprinkle a little of the remaining steak seasoning.
4. Add in enough oil on the griddle once it is heated.
5. Scatter the onions and cook until slightly soften and golden brown. Remove and set off to the side.
6. Add little more oil to coat the griddle and place the patties with the seasoned-side-down. Cook for about 6-8 minutes and flip; add cheese on top and cover with dome lid to melt the cheese.
7. Cut the buns into half and place on the griddle for 2-3 minutes to toast.
8. Assemble the buns, steak patties with cheese and onions.
9. Serve with drizzle of steak sauce. Enjoy!