



MASTERING THE PRECISION GRIDDLE

TECHNIQUES, RECIPES, AND MORE





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WELCOME TO WOLF GOURMET

Since joining Sub-Zero, a third-generation family-owned company, in 2000, Wolf has become the cooking specialist that passionate home cooks, like you, trust. We believe the gratification of cooking doesn't begin with the finished meal, but with its preparation. With Wolf Gourmet, we're thrilled to bring our trademark level of workmanship, attention to detail, and sleek design to other parts of your kitchen. Through relentless testing and tweaking by designers and engineers, we have created a line of knives, cookware, and countertop appliances that will make cooking more satisfying, with consistent results you can be proud of.





THE WOLF GOURMET PRECISION GRIDDLE

One cooktop, endless possibilities. The Wolf Gourmet precision griddle offers a thick, professional-grade cast aluminum cooking surface that lets you grill, sear, sauté, and even steam all your favorite foods. Precision heating elements and advanced temperature controls cook food evenly and mirror the quality and exactness of a built-in Wolf griddle. A one-of-a-kind vented stainless steel lid is included with every griddle, letting you steam foods, like scallops and shrimp, in minutes. When you're done, the nonstick surface wipes down easily. Enjoy the versatility of the Wolf Gourmet precision griddle without dirtying a single pot or pan.

APPETIZERS

COOKING FOR A CROWD HAS NEVER BEEN EASIER

The large surface of the Wolf Gourmet precision griddle is ideal when crafting foods for parties; you can make one large batch of appetizers, freeing up time to mingle with guests instead of spending all night in the kitchen.

The thick, professional-grade cast aluminum surface provides exceptional heat retention and even cooking that yields flawlessly cooked food. Impress your guests with expertly executed dishes every time.



SEARED MINI CRAB CAKES

Makes 16 cakes

Old Bay seasoning, a Mid-Atlantic staple when cooking fresh crab, seasons these hors d’oeuvre-size crab cakes. Top with a piquant remoulade sauce for extra kick and creaminess.

REMOULADE SAUCE

- ½ cup (104 grams) mayonnaise
- 2 tablespoons (34 grams) spicy brown mustard
- 2 teaspoons (12 grams) ketchup
- 2 teaspoons (12 grams) prepared yellow mustard
- 1 teaspoon (5 milliliters) fresh lemon juice
- 1 teaspoon (5 milliliters) hot sauce
- 1 teaspoon (5 milliliters) Worcestershire sauce
- ½ teaspoon (1.5 grams) kosher salt
- 2 small scallions (20 grams), finely chopped
- 1 garlic clove (3 grams), minced
- Pinch of cayenne

CRAB CAKES

- 1 cup (68 grams) fresh breadcrumbs from a French baguette or rustic white bread
- ¼ cup (56 grams) mayonnaise
- 1 large egg (50 grams)
- 2 teaspoons (22 grams) Old Bay seasoning
- 1 teaspoon (5 milliliters) hot sauce
- ¼ teaspoon mustard powder
- 1 pound (454 grams) backfin crabmeat, drained
- Kosher salt and freshly ground black pepper, to taste
- Melted unsalted butter, for brushing the griddle
- Tarragon leaves, if desired



1. Make the remoulade sauce: Whisk together all the ingredients in a bowl until smooth. Store in refrigerator until ready to use.
2. Make the crab cakes: Combine breadcrumbs, mayonnaise, egg, Old Bay seasoning, hot sauce, and mustard powder in a large bowl. Add crabmeat, and season with salt and pepper. Gently stir until combined. Form the mixture into 16 balls and transfer to a plate. Cover with plastic wrap and chill until ready to use, up to 4 hours.
3. Heat the griddle to 375°F (190°C), and brush with butter. Add crab cake balls. Using a spatula, press them lightly on the griddle to flatten. Cook, turning once and brushing with additional butter, until browned and heated through, 6 to 8 minutes. Transfer crab cakes to a serving platter. Top each

crab cake with a dollop of remoulade sauce and a tarragon leaf, if desired.

VARIATION: **SALMON AND POTATO CAKES WITH FENNEL CHIVE SAUCE**
Substitute **fennel and chive sauce** for remoulade sauce. Make the fennel and chive sauce: Heat the griddle to 375°F (190°C). Combine **½ cup (65 grams) sliced fennel bulb**, and **2 teaspoons (10 milliliters) extra-virgin olive oil** in a small bowl. Spread fennel mixture on the griddle, and cook, stirring occasionally, until lightly browned, 6-8 minutes. Let cool slightly. Chop fennel mixture, and place in a medium bowl. Whisk in **½ cup (104 grams) mayonnaise**, **2 teaspoons fresh chopped chives**, **1½ teaspoons (7.5 milliliters) lemon juice**, **¼ teaspoon kosher**

salt, and **a pinch of cayenne**. Make the cakes as directed, omitting Old Bay seasoning, hot sauce, and mustard powder. Substitute **1 cup (64 grams) crushed unsalted saltine cracker crumbs** for breadcrumbs and **finely chopped smoked salmon** for crabmeat. Add **1 cup (248 grams) cooked and mashed potatoes**, **1 tablespoon (15 milliliters) fresh lemon juice**, **4 teaspoons (6 grams) chopped fresh dill**, **½ teaspoon (2 grams) ground black pepper**, and **½ teaspoon (2 grams) kosher salt**. Top each cake with a dollop of fennel and chive sauce and a **fennel frond**, if desired.

VARIATION: **HAWAIIAN TUNA CAKE SLIDERS**
Substitute **mango chutney** spread for remoulade sauce. Make the mango chutney spread: Combine **1 cup (240 grams) mango chutney**, **1½ tablespoons (14 grams) minced jalapeño**, and **2 teaspoons (8 grams) minced fresh ginger** in a small bowl; refrigerate

until ready to use. Make the cakes as directed, omitting Old Bay seasoning, hot sauce, and mustard powder. Substitute **panko** for fresh bread crumbs and **raw sushi-grade tuna, finely chopped**, for crabmeat. Add **¼ cup (36 grams) minced shallot**, **3 tablespoons (2 grams) roughly chopped cilantro**, **1 tablespoon (15 milliliters) lime juice**, **1½ teaspoons (5 grams) kosher salt**, and **½ teaspoon (2 grams) ground black pepper**. Form tuna mixture into 12 balls, and cook as directed. Serve cakes with **1 (12-ounce) (340 grams) package Hawaiian rolls**, halved horizontally. Toast halved rolls on griddle for 2 minutes to lightly brown interiors, if desired. Spread interior of rolls with mango chutney spread. Add tuna cake and top with a few **avocado slices**.

PRO TIP
Forming the crab cakes into small balls then pressing them lightly on the griddle to flatten makes them easier to handle while cooking and serving.

ITALIAN POLENTA CAKES

Makes 24 cakes (1¼-inch squares)

Crispy on the outside, creamy on the inside, these bite-size polenta cakes are the perfect make-ahead appetizer for a large party. With a simple topping of tomato, mozzarella, and basil, they are easy to assemble but yield a polished result.

- ¼ cup (57 grams) unsalted butter

⅓ cup (30 milliliters) olive oil, plus more for brushing the griddle

½ tablespoon (5 grams) minced fresh garlic

1 teaspoon minced fresh rosemary leaves

2 cups (473 milliliters) whole milk

1½ cups (360 grams) chicken broth

1 cup (150 grams) yellow cornmeal
- ¼ cup (22 grams) grated Parmigiano-Reggiano

Kosher salt and freshly ground black pepper, to taste

All-purpose flour, for dusting

24 small basil leaves

12 (52 grams) mini mozzarella balls, halved

12 (122 grams) cherry tomatoes, halved

Crushed red chile flakes, if desired

1.

In a large saucepan over medium heat, heat butter and olive oil. Add garlic and rosemary, and cook until fragrant, 1 minute. Add milk and chicken broth; bring to a boil. While whisking, slowly pour cornmeal into the pan. Cook, stirring occasionally, until thickened and bubbly, about 5 minutes. Remove from the heat. Stir in Parmigiano-Reggiano, and season with salt and pepper. Pour polenta into a 9x13-inch pan, and smooth the top.
2.

Cover polenta with plastic wrap, and refrigerate until firm, at least 4 hours.
3.

Heat the griddle to 400°F (200°C), and brush with olive oil. Trim the edges of the polenta, and cut into 1¼-inch squares. Dust each square lightly in flour. Add squares to the griddle. Cook in batches, turning to sear both sides, until browned, about 4 minutes.
4.

Transfer polenta squares to a serving platter. Top each square with a small basil leaf, mozzarella ball half, and cherry tomato half. Secure with a toothpick. Garnish with crushed red chile flakes, if desired.

VARIATION: **SHRIMP & GRITS CAKES**
Make as directed, omitting rosemary, basil, mozzarella balls, cherry tomatoes, and red chile flakes. Substitute **white instant grits** for cornmeal and **grated white cheddar** for Parmigiano-Reggiano. After pouring grits into pan, allow to cool before cutting into squares. Top each square with a **cooked, peeled small shrimp, a dollop of warm store-bought marinara sauce, and chopped parsley.**

VARIATION: **MEXICAN ELOTE CAKES**
Make as directed, omitting rosemary, basil, mozzarella balls, cherry tomatoes, and red chile flakes. Add **½ teaspoon (1 gram) smoked paprika** to polenta mixture. Top each square with **a dollop of store-bought chipotle mayonnaise, a sprinkling of crumbled queso fresco, and a cilantro leaf.**

PRO TIP
Cook, chill, and pre-cut the polenta up to 3 days ahead, so when it's time to cook, the cakes will come together in less than 15 minutes.



POTATO LATKES WITH WHIPPED CREAM CHEESE AND EVERYTHING SPICE

Makes about 30 latkes

Dressed up or down, crispy potato latkes are not only a holiday treat but also perfect for any gathering. Here, they get a New York deli update with a fluffy whipped topping and savory, salty everything bagel spice and seed mix.

EVERYTHING SPICE

- 1 tablespoon (9 grams) dehydrated onion flakes
- 1 tablespoon (9 grams) toasted sesame seeds
- 1½ teaspoons (7 grams) flaky sea salt
- 1½ teaspoons (4 grams) poppy seeds

CRÈME FRAÎCHE MIXTURE

- 1 (8-ounce) (227 grams) container crème fraîche
- 1 lemon, zested (2 grams)
- 1 tablespoon (2 grams) chopped chives
- ⅓ teaspoon kosher salt

LATKES

- 2 large Russet potatoes (about 1¼ pounds) (567 grams), peeled
- ½ small yellow onion (65 grams)
- ¼ cup (30 grams) all-purpose flour
- 1 large egg (50 grams)
- Freshly ground black pepper, to taste
- Vegetable oil, for brushing the griddle
- Kosher salt, for topping

1. Make the everything spice: Combine the ingredients in a small bowl. Set aside.
2. Make the crème fraîche mixture: Combine the ingredients in a small bowl. Refrigerate until ready to use.
3. Make the latkes: Using the large holes of a box grater, grate potatoes, and onion into a large bowl; do not drain the liquid. Add flour and egg, and season with pepper; stir to combine. Let the potato mixture stand for 5 minutes to thicken.
4. Heat the griddle to between 425°F and 450°F (220°C and 230°C). Brush with oil. Using a soup spoon, transfer about 1 tablespoon of potato mixture to the griddle and press lightly into a pancake shape; repeat with the remaining potato mixture. Cook latkes, turning once and adding oil to

the griddle, until browned on both sides and crispy, about 12 minutes. Transfer latkes to paper towels or wire rack to drain briefly, then transfer to a serving platter. Top each latke with a sprinkling of salt and a dollop of crème fraîche mixture. Sprinkle with everything spice.

VARIATION: MIDDLE EASTERN SWEET POTATO LATKES

Make as directed, omitting everything spice. Substitute **yogurt sauce** for crème fraîche mixture and **sweet potatoes** for Russet potatoes. Make the yogurt sauce: Combine **1 cup (244 grams) plain Greek yogurt or labneh** and **2 garlic cloves (6 grams)** minced, and season with **salt and pepper**. Make latkes as directed, adding **1 tablespoon (6 grams) ground**

coriander and **1 additional egg (50 grams)**. Top each sweet potato latke with a dollop of yogurt sauce, **toasted pine nuts and chopped chives**.

VARIATION: RUSSIAN BEET LATKES

Make as directed, omitting everything spice and crème fraîche mixture. Substitute **peeled large beets** for Russet potatoes. Top each beet latke with a **dollop of sour cream, salmon roe**, and a **dill frond**.

PRO TIP

The liquid and starch released from the potatoes after they're grated is essential for these latkes to hold together and stay creamy inside once cooked, so don't drain it away. Once the potatoes are grated, don't let the batter sit longer than stated, or they will turn brown and give the latkes a bitter taste.



AMERICAN-STYLE BEEF TACOS

Makes 12 tacos

These small tacos make a perfect starter for a casual get-together. Assemble them prior to your guests' arrival, or allow guests to create their own with the various toppings.

1 tablespoon (9 grams) ground cumin	12 flour tortillas
2 teaspoons (6 grams) ground chili powder	2 cups (200 grams) shredded Mexican cheese blend
1 teaspoon (3 grams) ground coriander	1 cup (240 grams) sour cream
1 teaspoon (3 grams) kosher salt	1 tablespoon (2 grams) chopped cilantro
1 teaspoon (9 grams) minced jalapeño	2 cups (40 grams) arugula
1 teaspoon (3 grams) paprika	1 cup (200 grams) finely diced beefsteak tomato
2 pounds (908 grams) lean ground beef	Hot sauce, if desired
1 cup (150 grams) finely chopped sweet onion	
2 teaspoons (6 grams) minced garlic	

1. Heat the griddle to 400°F (200°C).
2. In a small bowl, whisk together cumin, chili powder, coriander, salt, jalapeño, and paprika.
3. In a large bowl, combine ground beef, onion, garlic, and seasoning blend; stir together.
4. Transfer seasoned beef to griddle. Using a wooden spoon, break up beef until crumbly. Cook until beef is completely browned. Using a slotted spoon, remove beef from griddle and transfer to a clean heatproof bowl.
5. Use a rubber spatula to remove grease from the surface of the griddle.
6. Arrange tortillas on the griddle, about 3 at a time. Cook for 2 minutes; flip tortillas and sprinkle with 2 tablespoons cheese. Cook until cheese has melted, about 3 minutes more.
7. In a medium bowl, whisk together sour cream and chopped cilantro.
8. Assemble tacos by layering beef, additional cheese, arugula, tomato, and sour cream mixture onto

warmed tortilla. Add a dash of your favorite hot sauce, if desired.

VARIATION: SOUTHEAST ASIAN TACOS WITH GINGER-LEMONGRASS SLAW

Make as directed, omitting cumin, chili powder, coriander, jalapeño, paprika, cheese, sour cream, arugula, tomato, and hot sauce. Substitute **skirt steak** for ground beef. Marinate steak in **1¼ cups (296 milliliters) coconut milk, 1 tablespoon (10 grams) minced fresh garlic, 2 teaspoons (1 gram) fresh grated ginger, and 2 teaspoons (14 grams) lemongrass paste** for one hour. In a small bowl, whisk together **½ cup (118 milliliters) unsweetened coconut milk, 1 teaspoon (7 grams) lemongrass paste, ½ teaspoon grated fresh ginger, ½ teaspoon (1.5 grams) kosher salt, and ½ teaspoon (1.6 grams) minced fresh garlic**. Transfer to a large bowl and stir in **2 cups (172 grams) shredded green cabbage**. Store in the refrigerator until ready to serve. Cook



steak at 400°F (200°C) with the cover on for 4 minutes on each side. The internal temperature should be 135°F (57.22°C). Serve cooked skirt steak and cabbage mixture on warm tortillas.

VARIATION: LIME-MARINATED FLANK STEAK TACOS WITH MEXICAN STREET CORN SALAD

Make as directed, omitting cumin, chili powder, coriander, paprika, cheese, sour cream, arugula, tomato, and hot sauce. Substitute **flank steak** for ground beef and **corn tortillas** for flour tortillas. Marinate steak with **½ cup (118 milliliters) lime juice, ½ cup (118 milliliters) vegetable oil, 1 teaspoon (1 gram) lime zest, 1 teaspoon (3.33 grams) minced garlic, ½ teaspoon (1.5 grams) kosher salt, and ¼ teaspoon coarse ground pepper** for one hour. Melt **2 tablespoons (28 grams) unsalted butter** on the griddle. Arrange

8 ears of corn on the griddle. Cook with the cover on for 15 minutes, using tongs to rotate corn every 3 minutes. Once corn is cooked, allow to cool for a few minutes on a tray. Trim kernels and transfer into a large bowl. Discard cobs. In a medium bowl, whisk together **1 cup (224 grams) mayonnaise, ½ cup (46 grams) crumbled Cotija cheese, ½ teaspoon chipotle chili pepper, ½ teaspoon minced jalapeño, and ¼ teaspoon cayenne pepper**. Stir in corn and store in the refrigerator until ready to use. Place flank steak and remaining marinade on the griddle. Cook at 400°F (200°C) with the cover on until an instant read thermometer reads 135°F (57.22°C), about 5 minutes on each side. Serve flank steak and corn mixture on warm tortillas.

PRO TIP
Use a 3-inch round cutter to cut each tortilla into a smaller circle for mini appetizers.

BREAKFAST

ENJOY GOURMET BREAKFASTS ANY DAY OF THE WEEK

The large, cast aluminum 12x17-inch surface offers a superior nonstick coating, and a ½-inch-deep rim allows you to stir and flip foods with peace of mind. Preparing pancakes and omelets is now easier than ever before.

Drips and splatters wipe away effortlessly from the nonstick surface. The integrated stainless steel drip tray catches excess grease and can be easily cleaned in the dishwasher. With these ease-of-use features, you'll want to use the Wolf Gourmet precision griddle every day.



SOUR CREAM PANCAKES WITH RASPBERRIES

Makes 12 pancakes

Sour cream adds richness to these pancakes, helping to create their fluffy interior. The macerated berries bring just the right amount of tartness.

PANCAKES

- 2 cups (286 grams) all-purpose flour
- ⅓ cup (48 grams) cornstarch
- 3 tablespoons (38 grams) granulated sugar
- 1 tablespoon plus 1 teaspoon (16 grams) baking powder
- ¾ teaspoon (4 grams) kosher salt
- ¼ teaspoon (2 grams) baking soda
- 1⅓ cups (324 grams) whole milk
- ¾ cup (170 grams) sour cream
- 3 large eggs (145 grams)

- 4 tablespoons (53 grams) unsalted butter, melted, plus more for serving
- 1½ teaspoons (5 grams) vanilla extract

MACERATED RASPBERRIES

- 2 cups (290 grams) raspberries, plus more for serving
- 2 tablespoons (12 grams) granulated sugar
- ¼ teaspoon kosher salt
- Maple syrup, if desired

1. Make the pancakes: Whisk flour, cornstarch, sugar, baking powder, salt, and baking soda in a large bowl. In another bowl, whisk milk, sour cream, eggs, butter, and vanilla together. Add wet ingredients to dry ingredients and whisk to form a thick batter. Let batter rest for 5 minutes.
2. Macerate the raspberries: Muddle raspberries, sugar, and salt together in a small bowl. Fold the raspberry mixture into batter.
3. Heat the griddle to 350°F (180°C). Ladle a heaping ⅓ cup (75 grams) of batter onto the skillet, spreading into a 4-inch round; repeat to make 3 more pancakes. Cook until pancakes are bubbly on top and golden on bottom, 4 minutes. Turn pancakes. Cook until undersides are golden and batter is cooked through, 3 to 4 more minutes. Transfer to plates and repeat with batter twice more to make 8 additional pancakes. Serve pancakes 3 to a plate while warm with raspberries, butter, and maple syrup, if desired.

VARIATION: **CHOCOLATE-CHOCOLATE CHIP PANCAKES**
Make as directed. Substitute ½ cup (43 grams) **Dutch process cocoa powder** for ½ cup of the flour and **2 cups (296 grams) milk chocolate or dark chocolate chunks** for macerated raspberries, plus more chocolate chunks to serve. Add **2 tablespoons (30 grams) more sugar** to batter.

VARIATION: **ALMOND BUTTER-BANANA PANCAKES**
Make as directed. Substitute **1½ cups (282 grams) chopped bananas** and **½ cup (72 grams) chopped almonds**, plus more almonds to serve, for macerated raspberries. Add **⅓ cup (85 grams) almond butter** to batter.

PRO TIP
You can use any small berries, such as blueberries, chopped strawberries, or even pomegranate seeds.



BRIOCHE AND HAM BIRD’S NEST WITH LEMON HOLLANDAISE

Makes 4 servings

There's no risky flipping of toast and raw egg here. Use the cover to coddle the eggs inside the toast, rendering them extra tender and soft. The incredibly easy hollandaise cuts through the richness of the brioche with a welcome and tangy brightness.

LEMON HOLLANDAISE

- 2 large egg yolks (33 grams), at room temperature
- 1 tablespoon (15 milliliters) lemon juice
- ½ teaspoon (2.5 grams) kosher salt
- ⅛ teaspoon cayenne pepper
- ½ cup (114 grams) unsalted butter

BRIOCHE BIRD’S NESTS

- 4 slices brioche (224 grams), cut 1-inch thick
- 1½ tablespoons (21 grams) unsalted butter
- 4 large eggs (200 grams)
- 1 small ham steak (8 ounces) (226 grams)
- 1 tablespoon (3 grams) roughly chopped flat-leaf parsley

1. Make the hollandaise: Combine egg yolks, lemon juice, salt, and cayenne in a blender. In a small saucepan, melt butter until it just begins to simmer. Remove from the heat, but keep warm.
2. Make the brioche bird’s nests: Using a 2½-inch round cutter, cut out the middle of each brioche slice; discard or reserve middles for breadcrumbs. Heat the griddle to 350°F (180°C). Add butter, and brush over the surface of the griddle as it melts. Arrange brioche slices on the griddle. Cook until bottoms are golden brown, about 4 minutes. Turn slices, and crack 1 egg into each brioche cavity. Cover the griddle and cook until egg whites are cooked but yolks are still runny, 6 to 8 minutes. Divide bird’s nests among 4 plates.
3. Place ham steak on the griddle. Cook, turning once, until lightly browned and warmed through, about 6 minutes. While ham steak cooks, finish making hollandaise. With the blender running, slowly drizzle warm, melted butter into egg yolk mixture until it

forms a smooth sauce. Remove ham steak from the griddle, and dice. Top each bird’s nest with 2 ounces (57 grams) of diced ham. Drizzle hollandaise sauce over bird’s nests. Sprinkle with parsley.

VARIATION: SOURDOUGH WITH AVOCADO

BIRD’S NEST

Make as directed, omitting ham. Substitute **jarred pickled chile brine (14 grams)** for lemon juice and **sourdough bread (320 grams)** for brioche. Toast the bread for 8 minutes on the first side. Top bird’s nests with **avocado slices** and **pickled chiles**.

VARIATION: MARBLED RYE WITH CORNED BEEF

BIRD’S NEST

Make as directed. Substitute **marbled rye bread (484 grams)** for brioche and **4 corned beef slices (74 grams)** for ham steak. Top bird’s nests with drained and rinsed **capers**.

PRO TIP

The hollandaise can be made up to an hour ahead and left, covered, at room temperature. To revive it when ready to serve, simply add 2 tablespoons hot water and blend until smooth.



OMELET WITH SPINACH

Makes 4 servings

Typically a labored affair, making omelets for a group is now easy. Beaten eggs, poured onto the griddle at once, cook up fluffy and soft.

12 large eggs (600 grams)	Kosher salt and freshly ground black pepper,
¼ cup (36 grams) crumbled feta, plus more for serving	to taste
¼ cup (8 grams) finely chopped spinach, plus more for serving	Unsalted butter, melted, for brushing the griddle

1. Whisk together eggs, feta, and spinach in a large bowl; season with salt and pepper.
2. Heat the griddle to 250°F (130°C). Brush with a thin layer of melted butter. Gently distribute about 4 tablespoons of the omelet mixture around the grease drain to build a dam. Then slowly pour remaining omelet mixture onto the griddle at the corner farthest away from the drain. Spread out with a rubber spatula. Let cook until egg begins to set, about 4 minutes.
3. Cut omelet into 4 large squares. Fold each square like a tri-fold letter. Transfer each folded omelet onto a serving plate. Sprinkle with additional feta, spinach, and pepper, if desired.

VARIATION: **SMOKED SALMON AND CHIVE SCRAMBLE**
Omit feta and spinach. Crack eggs onto the griddle. Cook, stirring egg whites but not egg yolks, until egg whites are set and cooked through, about 2 minutes. Break yolks, mixing them with egg whites; immediately divide eggs among serving plates. Top each serving with **2 to 3 slices (24 to 32 grams) smoked salmon** and sprinkle with **chopped chives**.

VARIATION: **EGG SANDWICHES FOR A CROWD**
Omit feta and spinach. Cook **12 ounces (342 grams) crumbled breakfast pork sausage** on the griddle at 350°F (180°C), until no longer pink, about 6 minutes. Reduce the griddle heat to 250°F (130°C). Sprinkle **2 cups (226 grams) grated sharp Cheddar cheese** over sausage. In a bowl, whisk eggs with salt and pepper. Gently distribute about 4 tablespoons of egg mixture around the grease drain to build a dam. Slowly pour remaining egg mixture over cheese and sausage, starting at the corner farthest away from the drain; spread out with a rubber spatula. Cook until eggs are completely set, about 12 minutes. Cut eggs into 8 rectangles; fold each rectangle in half to make a square. Serve each egg square between **two slices of toast or in a split biscuit**.

PRO TIP
Add additional ingredients to these classic omelets to make them even more satisfying. Onions, peppers, or mushrooms can help to build flavors and texture.



CLASSIC MAPLE FRENCH TOAST

Makes 4 servings

There's nothing better than classic French toast. Here, rich brioche bread allows for extra decadence, and the custard is sweetened with maple syrup. Toasted almonds add crunch to this breakfast indulgence.

6 large eggs (296 grams)	3 tablespoons (42 grams) unsalted butter, divided, plus more for serving
1 cup (237 milliliters) whole milk	1 loaf brioche bread (420 grams), cut into 8 slices (1 ¼-inch thick)
¼ cup (50 grams) sugar	½ cup (44 grams) sliced almonds
2 tablespoons (45 grams) maple syrup, plus more for serving	Confectioners' sugar, if desired
1 teaspoon (3 grams) ground cinnamon	
1 teaspoon (5 grams) kosher salt	

1. Heat the griddle to 375°F (190°C).
2. In a shallow baking dish, whisk eggs, milk, sugar, syrup, cinnamon, and salt.
3. Add 2 tablespoons butter to the griddle and, as it melts, brush it over the surface of the griddle.
4. Working with 2 slices of brioche at a time, dip slices in the custard, allowing them to soak for 10 seconds on each side. Place soaked brioche slices on the griddle. Cook, turning once, until browned on both sides, about 10 minutes. Repeat with remaining brioche slices. Divide French toast between 4 serving plates.
5. Add remaining 1 tablespoon butter to the griddle. When it melts, stir in almonds. Spread out in a single layer, and cook, stirring occasionally, until lightly toasted, about 5 minutes. Sprinkle almonds evenly over French toast. Dust with confectioners' sugar and serve with butter and maple syrup, if desired.

VARIATION: STICKY BUTTER PECAN FRENCH TOAST
Make as directed, omitting cinnamon. Substitute **dark brown sugar (26 grams)** for maple syrup in custard and **chopped pecans (54 grams)** for sliced almonds. Allow butter to brown on the griddle. When butter starts foaming, cook for 2 more minutes, then add soaked brioche. Drizzle cooked French toast with your favorite store-bought **caramel sauce**.

VARIATION: PUMPKIN CHEESECAKE FRENCH TOAST
Make as directed, omitting almonds. Add **½ cup (137 grams) canned pumpkin puree** to custard. Slice **1 (8-ounce) (227 grams) block chilled cream cheese** into 8 rectangular slices. Using a paring knife, cut a slit halfway through one side of each brioche slice and stuff with a rectangle of cream cheese. Top each serving of cooked French toast with **2 tablespoons finely chopped candied ginger**.



PRO TIP
Play around with sweeteners to make the French toast your own; honey, sorghum syrup, or even date molasses would all add great flavors. Add Grand Marnier and orange zest to the custard for a brighter note.

SANDWICHES

A WARM, HEARTY MEAL IS CLOSE AT HAND

The Wolf Gourmet precision griddle offers the optimal surface for toasting bread and melting cheese to perfection. Whether you're crafting diner-style burgers or classic French bistro sandwiches, the griddle's professional-grade design has advantages that can't be matched on a standard cooktop. A single heating element is cast directly into the griddle's surface, so there are no cold spots—resulting in consistent, evenly cooked food.



BACON, FIG, AND GOUDA SANDWICH

Makes 4 servings

In this ultimate grilled cheese, lightly smoky and ultracreamy Gouda cheese is paired with crisp, thick-cut bacon and floral, fruity fig preserves for a sweet and savory sandwich.

- ½ cup (113 grams) unsalted butter, softened

8 slices sourdough (480 grams) or bakery-style white bread, cut ¾-inch thick

½ pound (224 grams) Gouda cheese, grated
- ¼ cup (80 grams) fig jam

8 slices cooked thick-cut bacon (128 grams), halved crosswise before cooking

1.

Spread butter evenly on one side of each slice of bread; turn bread slices, butter side down, on work surface. Divide cheese among 4 slices of bread and spread fig jam on the other 4 slices. Place 4 half-pieces of bacon on cheese. Top with jam slices, jam side down, to make 4 sandwiches.
2.

Heat the griddle to 350°F (180°C). Add sandwiches to the griddle. Cook, flipping once, until golden brown and crispy on both sides and cheese is melted, about 10 minutes. Serve sandwiches warm from the griddle.

VARIATION: **BLUEBERRY-BALSAMIC CHUTNEY SANDWICH**

Make as directed, omitting bacon. Substitute **blueberry-balsamic chutney** for fig jam. Make blueberry-balsamic chutney: In a small saucepan, place **1 (6-ounce) (170 grams) container blueberries**, **¼ cup (60 milliliters) balsamic vinegar**, **¼ cup (50 grams) sugar**, **1 tablespoon (8 grams) minced ginger**, **¼ teaspoon ground allspice**, and **1 small tart green apple (197 grams)**, peeled, cored, and grated. Simmer until blueberries burst, and the chutney thickens to the

consistency of jam and starts sticking to the bottom of the pan, about 10 minutes. Let cool completely before using.

VARIATION: **CLOSE-FACED MEXICAN MOLLETES**
Make as directed. Substitute **sliced avocado** for bacon and **refried pinto beans** for fig jam. Make refried pinto beans: Cook **1 (15-ounce) (425 grams) can pinto beans** with liquid, **2 tablespoons (20 grams) finely chopped pickled jalapeño**, and **2 garlic cloves, minced (6 grams)**, on the griddle at 350°F (180°C). Mash bean mixture while cooking until warmed through, about 6 minutes (or use **1⅓ cups [312 grams] canned refried beans**). Top each cooked sandwich with a heaping spoonful of **pico de gallo**, and serve with a knife and fork.

PRO TIP
Once the sandwiches are cooked, reduce the heat to the warm setting and top with the griddle cover. The sandwiches will stay warm until you're ready to serve with a soup or side salad.



VIETNAMESE PORK BANH MI

Makes 4 servings

In this warm sandwich, thin slices of pork loin are marinated in soy sauce, hoisin, and spicy sriracha sauce, then piled onto a soft baguette with jalapeño mayonnaise, shaved carrots, cucumbers, and cilantro sprigs.

1 pound (464 grams) boneless pork loin, cut into 1-inch-wide, ¼-inch-thick slices	½ teaspoon (2 grams) onion powder
¼ cup (59 milliliters) hoisin sauce	¾ cup (190 grams) mayonnaise
¼ cup (59 milliliters) soy sauce	1 jalapeño (12 grams), seeded and minced
2 teaspoons (10 milliliters) toasted sesame oil	4 small, soft French baguettes, split and toasted
1 teaspoon (5 milliliters) Vietnamese-style hot sauce, such as sriracha	1 small cucumber (55 grams)
½ teaspoon (2 grams) freshly ground black pepper	1 small carrot (50 grams)
½ teaspoon (2 grams) garlic powder	12 cilantro sprigs (5 grams)
	Kosher salt and freshly ground black pepper, to taste

1. In a large bowl, combine pork loin, hoisin sauce, soy sauce, sesame oil, hot sauce, pepper, garlic powder, and onion powder. Cover, and refrigerate for at least 4 hours.
2. In a small bowl, combine mayonnaise and jalapeño. Spread mayonnaise mixture inside each baguette.
3. Heat the griddle to 400°F (200°C). Add pork, with any marinade coating slices. Cook, turning occasionally, until cooked through and golden brown, about 6 minutes. Divide pork among baguettes.
4. Using a vegetable peeler, shave thin ribbons of cucumber and carrot. Divide cucumber and carrot ribbons among baguettes. Top each sandwich with three cilantro sprigs. Season sandwiches with salt and pepper before serving.

VARIATION: **FIVE-SPICE TOFU BANH MI**

Make as directed, omitting sesame oil, hot sauce, and jalapeño. Substitute **16 ounces (464 grams) extra-firm tofu**, drained and pressed dry for 10 minutes, for pork. Add **2 teaspoons (4 grams) Chinese five-spice powder** to marinade. While cooking the tofu, cook **8 unpeeled garlic cloves (40 grams)**. Peel and mash garlic; mix with mayonnaise.

VARIATION: **COCONUT SHRIMP BANH MI**

Make as directed. Substitute **coconut shrimp** for pork loin and marinade, and **finely grated zest of 1 lime (2 grams)** for jalapeño. Make coconut shrimp: Combine **1 cup (236 milliliters) canned unsweetened coconut milk** and **2 eggs (100 grams)**; toss **1 pound (464 grams) medium peeled, deveined shrimp** to coat. Marinate shrimp for 1 hour in the refrigerator. Dredge shrimp in **2 cups (176 grams) dried shredded coconut**; cook on the griddle, flipping once, until golden brown, about 4 minutes.

PRO TIP

Pickled vegetables mixed with gochujang can be used in place of the hot sauce for spice and to add even more texture to your sandwich.



MEXICAN CEMITA

Makes 4 servings

There’s no better use for a crisp chicken cutlet than in a cemita, a sandwich that originated in Puebla, Mexico. Here, it is simplified to highlight the crunchy cutlet with contrasting smooth textures of avocado, queso blanco, and chipotle mayonnaise.

4 large eggs (200 grams), beaten	4 round brioche sandwich rolls (280 grams), preferably with sesame seeds, halved, and toasted
1 cup (120 grams) all-purpose flour	2 avocados (348 grams), pitted and thinly sliced
1 cup (64 grams) plain breadcrumbs or panko	8 thin white onion rings (128 grams)
4 chicken breast cutlets (452 grams), pounded ¼-inch thick	2 tablespoons (1 gram) roughly chopped cilantro
Kosher salt and freshly ground black pepper, to taste	¾ cup (156 grams) mayonnaise
Vegetable oil, for brushing the griddle	2 tablespoons (32 grams) adobo sauce from the chipotle chiles in adobo sauce
12 ounces queso blanco (340 grams), shredded	2 chipotle chiles in adobo sauce (30 grams), finely chopped

1. In three separate shallow dishes, place eggs, flour, and breadcrumbs. Season chicken with salt and pepper. Dip chicken in flour to coat, shaking off excess. Dip in eggs to coat, letting excess drip off. Dredge in breadcrumbs.
2. Heat the griddle to 375°F (190°C), and brush with a generous amount of oil. Add breaded cutlets, and cook until golden brown on one side, about 5 minutes. Flip chicken and divide cheese on top. Cover the griddle, and continue cooking until bottom is golden brown and cheese is melted, about 5 minutes more.
3. Transfer each cutlet to the bottom of a split sandwich roll. Top chicken with a quarter of sliced avocado, 2 onion rings, and sprinkle with ½ tablespoon cilantro.
4. In a small bowl, combine mayonnaise, adobo sauce, and chopped chipotle chiles, and stir until smooth.

Spread on the inside of sandwich roll tops. Place sandwich tops over cilantro, and serve while warm.

VARIATION: **CHICKEN PARMESAN SANDWICH**
Make as directed, omitting avocado, onion, adobo sauce, and chiles. Substitute **fresh mozzarella** for queso blanco, **soft sesame seed hamburger buns** for brioche, and **1 cup (240 grams) store-bought or homemade marinara sauce** for mayonnaise.

VARIATION: **ISRAELI SCHNITZEL SANDWICH**
Make as directed, omitting queso blanco, avocado, mayonnaise, adobo sauce, and chiles. Substitute **4 (6-inch-long) baguettes** for brioche. Add **shredded iceberg lettuce, jarred roasted red pepper strips, parsley leaves, dill pickle chips, and toasted pine nuts**. Drizzle with **tahini** and a generous squeeze of **fresh lemon juice** just before serving.

PRO TIP
If you can’t find queso blanco or Oaxaca cheese (the traditional Mexican white melting cheese), use packaged low-moisture mozzarella to achieve the same flavor.



CROQUE MONSIEUR

Makes 4 servings

There’s no need to heat up the broiler or oven for these famous French sandwiches. The béchamel sauce is cooked onto the sandwich, rendering it both gooey and crispy at once—a great foil for the meaty interior.

3 tablespoons (42 grams) unsalted butter	Kosher salt and freshly ground black pepper, to taste
¼ cup (30 grams) all-purpose flour	Freshly grated nutmeg, to taste
2 cups (473 milliliters) whole milk	½ cup (124 grams) whole-grain Dijon mustard
1½ cups (344 grams) grated Gruyère cheese	8 slices (244 grams) sourdough bread, cut ½-inch thick
½ cup (40 grams) grated Parmigiano-Reggiano	8 slices (196 grams) deli-style sliced ham
2 large egg yolks (36 grams)	

1. In a small saucepan over medium-high heat, melt butter. Add flour, and cook, whisking, until smooth, about 1 minute. Whisk in milk, and bring to a boil. Reduce heat to maintain a steady simmer, and cook, stirring occasionally, until béchamel sauce is reduced and thickened, 8 to 10 minutes. Stir in one-third of Gruyère, Parmigiano-Reggiano, and egg yolks into béchamel sauce. Season with salt, pepper, and nutmeg.
2. Spread mustard on one side of 4 slices of bread and top with ham slices and remaining Gruyère. Top each sandwich with a remaining piece of bread.
3. Heat the griddle to 350°F (180°C). Add sandwiches to the griddle. Cook, flipping once, until golden brown and crusty on both sides, about 10 minutes. Using a rubber spatula, lift up each sandwich and pour one-fourth of the béchamel sauce on the griddle underneath each sandwich. Lower sandwich back onto the pool of sauce. Cover the griddle, and cook until béchamel sauce sets into a soft, frico-like cheese crisp, about 3 minutes. Repeat process for other side of each sandwich. Invert sandwiches onto serving plates, and serve while hot.

VARIATION: **MOZZARELLA B.A.T.**
Make as directed. Substitute **fresh mozzarella** for Gruyère, **cayenne** for nutmeg, and **cooked slices of bacon** for ham slices. Add **¼ cup (5 grams) packed arugula** and **2 slices tomato (30 grams)** inside each sandwich before cooking.

VARIATION: **WELSH RABBIT TARTINE**
Make as directed, omitting nutmeg. Substitute **1 cup (250 milliliters) brown ale** for 1 cup (227 grams) milk and **white Cheddar cheese** for Gruyère. Add **2 tablespoons (30 milliliters) Worcestershire sauce** to béchamel sauce. Reduce to **4 slices sourdough bread**, cut 1-inch thick. Using a paring knife, cut a horizontal slit halfway through one long side of each bread slice and stuff with **1 (1-ounce) (28 grams) slice sharp Cheddar cheese**.

PRO TIP
Pouring the béchamel sauce onto the griddle allows you to achieve that golden, cheesy top you expect from a croque monsieur.



CLASSIC GRIDDLE-TOP BURGER

Makes 4 servings

This traditional diner burger does not require any frills. Keep the toppings simple, as this recipe is all about cooking the beef to the perfect temperature and texture.

1½ pounds (711 grams) ground beef chuck, formed into 4 large patties (¾-inch thick)	20 dill pickle chips (40 grams)
Kosher salt, to taste	4 leaves iceberg lettuce (20 grams)
4 soft hamburger buns, halved	4 red onion rings (15 grams)
4 slices vine-ripe tomato (60 grams)	Mayonnaise, mustard, and ketchup, if desired

1. Heat the griddle to 450°F (230°C). Season beef patties liberally with salt on both sides. Place on the griddle. Cook until browned on the bottom, about 4 minutes. Flip patties, cover the griddle, and cook until browned on the outside and medium inside, about 4 minutes more.
2. Place buns on grill, cut sides down, and cook until golden brown, about 4 minutes.
3. Assemble burgers and top each with a slice of tomato, 5 pickle chips, lettuce leaf, and red onion ring. Serve warm with condiments, if desired.

VARIATION: **SPECIAL SAUCE CHEESEBURGER SLIDERS**

Omit tomato, pickles, lettuce, onion, and condiments. Substitute **12 small slider buns** for 4 soft hamburger buns. Form beef into 12 small patties; cook as directed. Top each patty with **one-quarter slice of American cheese**, 2 minutes before done. Serve patties in slider buns with a dollop of **special sauce**. Make the special sauce: In a bowl, stir together **½ cup (100 grams) mayonnaise, 1 tablespoon (12 grams) dill pickle relish, 1 tablespoon**

(26 grams) ketchup, 1 teaspoon (5 milliliters) Worcestershire sauce, ¼ teaspoon (1 milliliter) hot sauce, and ½ small shallot (14 grams), finely grated; refrigerate until ready to use.

VARIATION: **LAMB BURGER**

Omit tomato, pickles, lettuce, onion, and condiments. Substitute **ground lamb** for ground beef chuck. Season lamb with **½ cup (120 grams) minced red onion, 2 tablespoons (14 grams) smoked paprika, 4 garlic cloves, minced (12 grams), and 4 teaspoons (8 grams) ground cumin;** shape into 4 patties and cook as directed. Top each burger with **1 slice feta cheese (28 grams),** drizzle with **olive oil,** and sprinkle with **chopped dill.** Top with **¼ cup (6 grams) packed arugula** before serving.

PRO TIP

Soft potato or sesame seed buns work best here to hold the burger together; avoid crunchy or tough bread, like sourdough or ciabatta.



MAINS

CREATE DINNER WITH CONFIDENCE

The precision temperature control knob can be set between 150°F and 450°F (65.5°C and 230°C). This gives you the flexibility to prepare dishes ahead of time and keep them warm until serving. Set the griddle temperature to between 225°F and 300°F (107°C and 150°C) for light frying. Sauté between 300°F and 375°F (150°C and 190°C), or sear foods between 375°F and 400°F (190°C and 200°C). The high temperature range, 400°F to 450°F (200°C to 230°C), allows you to brown or blacken large cuts of meat for hot-off-the-grill flavor.

Don't stop at grilling, sautéing, and searing: the included stainless steel vented lid lets you steam nutritious meals, like shrimp and vegetables. The lid, with a height of 1.85 inches (4.7 centimeters), locks in heat and provides plenty of room for cooking thick cuts of meat. When not in use, it offers protection for your cooking surface.



VEGETABLE STUFFED MUSHROOMS

Makes 8 servings

This vegetarian entrée is both filling and delicious. The simple ingredients keep it feeling fresh and achievable, so it's perfect for a quick weeknight meal.

8 large portobello mushroom caps (356 grams), stems removed
2 cups (48 grams) packed baby arugula leaves
1 cup (110 grams) grated sharp Cheddar cheese

½ cup (60 grams) finely chopped red onion
Kosher salt and freshly ground black pepper, to taste

1. Heat the griddle to 400°F. Place the mushroom caps, stem side down, on the griddle. Cover, and cook until golden brown on the bottom, 10 minutes. Flip mushroom caps over. Divide arugula, cheese, and red onion among mushroom caps. Season with salt and pepper. Cover the griddle, and cook stuffed mushrooms until tender and golden brown on the bottom and cheese is melted, 10 minutes more. Serve warm.

VARIATION: SPINACH-ARTICHOKE STUFFED MUSHROOMS

Make as directed. Substitute **low-moisture mozzarella** for Cheddar. Add **4 artichoke hearts (100 grams)** from a can, roughly chopped, **½ cup (110 grams) frozen thawed spinach**, squeezed dry, and **1 garlic clove (6 grams)**, minced, to filling.

VARIATION: FRENCH ONION STUFFED MUSHROOMS

Make as directed, omitting arugula and red onion. Substitute **Gruyère cheese** for Cheddar. Add **½ cup caramelized onions (120 grams)** and **2 teaspoons (2 grams) fresh thyme leaves** to filling.

PRO TIP

Look for relatively flat portobello mushroom caps, as they will cook quicker and be easier to fill than those with high sides.



SALMON WITH CAPER BUTTER SAUCE AND HARICOTS VERTS

Makes 4 servings

This main dish and side go together perfectly to create a beautiful meal, whether for a formal dinner party or a casual family dinner. The buttery texture of the salmon and salty flavor of the capers are a mouthwatering combination.

3 tablespoons (45 milliliters) extra-virgin olive oil, divided	2 tablespoons (30 milliliters) white wine vinegar
1 shallot (41 grams), sliced	½ teaspoon (1.5 grams) kosher salt
4 (6-ounce) (170 grams) skin-on salmon fillets	¼ teaspoon freshly ground black pepper
2 teaspoons (6 grams) lemon pepper seasoning with salt	4 tablespoons (56 grams) unsalted butter
¾ pound (340 grams) haricots verts, steamed	2 tablespoons (24 grams) capers, drained
	1 lemon (99 grams), sliced

1. Heat the griddle to 375°F (190°C). In a small bowl, toss 2 teaspoons (10 milliliters) oil with sliced shallot. Add mixture to griddle, and cook until shallot is tender and slightly browned, 4 to 5 minutes, stirring frequently. Remove from griddle and place in a large bowl.
2. Brush salmon fillets with 2 tablespoons (30 milliliters) oil, and season with lemon pepper seasoning. Arrange fillets, skin side down, on the griddle; cook, uncovered, 6 to 8 minutes. Turn fillets, and cook 4 to 6 minutes more, or until the flesh is cooked through, about 145°F (63°C).
3. While fillets cook, add steamed haricots verts to browned shallots. Toss with vinegar, salt, pepper, and remaining 1 teaspoon (5 milliliters) oil. In a small skillet, melt butter over medium heat. Add capers, and bring to a simmer. Reduce heat to low, and cook for 2 minutes.
4. Divide haricots verts mixture among 4 serving plates. Transfer one fillet to each serving plate.

Spoon warm caper butter sauce over fillets, and add lemon slices to each plate. Serve immediately.

VARIATION: **MAHI MAHI WITH CORN RELISH**
Make as directed, omitting haricots verts, butter, and capers. Substitute **1 cup (138 grams) fresh cut yellow corn kernels** for shallot, **mahi mahi** for salmon, **2 teaspoons (8 grams) Caribbean jerk seasoning** for lemon pepper seasoning, **sherry vinegar** for white wine vinegar, and **lime wedges** for lemon slices. While fillets cook, add **½ cup (80 grams) diced roasted red bell pepper**, **⅓ cup (33 grams) chopped green onion**, and **2 tablespoons (4 grams) chopped fresh basil** to corn kernels. Spoon corn relish over fillets.

VARIATION: **GROUPEL WITH MANGO RELISH**
Make as directed, omitting shallot, haricots verts, black pepper, butter, capers, and lemon. Substitute **grouper** for salmon, **2 teaspoons (9 grams) garlic salt**



seasoning for lemon pepper seasoning, and **fresh lime juice** for white wine vinegar. Reduce to **¼ teaspoon salt**. While fillets cook, combine **1 cup (157 grams) diced mango**, **½ cup (89 grams) seeded and diced cucumber**, **⅓ cup (37 grams) seeded and diced poblano pepper**, and **1 tablespoon (2 grams) chopped cilantro**. Toss mango mixture with **lime juice**, **1 teaspoon (7 grams) honey**, and **1 teaspoon (5 milliliters) oil**, and **salt**. Spoon mango relish over fillets.

PRO TIP
The thickness of the fillets will affect the cooking time. Look for fillets that are about ¾ inch thick. Fillets that are 1 inch thick or more will require greater cook time on each side. Fillets that are ½ inch thick can be cooked skin side down, without turning, for about 10 minutes.

GREEK CHICKEN KEBABS

Makes 4 servings

These succulent kebabs are lightly charred on the outside, and tender and juicy on the inside, thanks to the high heat of the griddle. The lemons caramelize alongside them for a sweet and smoky infusion of flavor.

½ cup (118 milliliters) extra-virgin olive oil
½ cup (118 milliliters) white wine
¼ cup (59 milliliters) lemon juice
⅓ cup (10 grams) fresh mint
1½ tablespoons (2 grams) dried oregano
12 garlic cloves (40 grams), minced

3 pounds (1380 grams) boneless skinless chicken breasts, cut into 1-inch cubes
Wooden skewers
Kosher salt and freshly ground black pepper, to taste
2 lemons (316 grams), halved lengthwise

1. In a large bowl, whisk together olive oil, wine, lemon juice, mint, oregano, and garlic. Add chicken, and toss to coat. Cover, and refrigerate for 1 hour or up to 8 hours.
2. Heat the griddle to 400°F (200°C). Thread three pieces of chicken each onto a wooden skewer, with pieces just touching each other; season liberally with salt and pepper. Arrange half of the kebabs on the griddle, along with half of the lemons, cut sides down. Cook kebabs, turning as needed, until cooked through and slightly charred on all sides, about 10 minutes. Remove kebabs and lemon halves from the griddle. Cut lemon halves into two wedges each. Repeat with remaining kebabs and lemons. Serve kebabs with grilled lemon wedges.

VARIATION: KOREAN BARBECUE CHICKEN KEBABS

Make as directed, omitting all ingredients except chicken and skewers. Marinate chicken in **½ cup (150 grams) Korean red chile paste (also known**

as gochujang), ½ cup (118 milliliters) soy sauce, 2 tablespoons (26 grams) honey, 2 tablespoons (30 milliliters) toasted sesame oil, and 1 tablespoon (15 milliliters) rice vinegar.

VARIATION: TIKKA MASALA CHICKEN KEBABS

Make as directed, omitting all ingredients except chicken and skewers. Marinate chicken in **½ cup (180 grams) plain yogurt, ¼ cup (168 grams) tomato paste, 1 tablespoon (6 grams) ground coriander, 1 tablespoon (10 grams) ground turmeric, 1 tablespoon (9 grams) kosher salt, 1 tablespoon (6 grams) sweet paprika, and 1 tablespoon (15 milliliters) vegetable oil.** Serve kebabs with additional plain yogurt drizzled on top, and sprinkle with **finely chopped cilantro.**

PRO TIP

While the kebabs are great on their own, save any leftovers to stuff inside pita bread along with pickles, lettuce, tomato, and yogurt for a pita sandwich.



LAMB CHOPS WITH MINT CHIMICHURRI

Makes 4 servings

*The large griddle surface makes quick work of cooking enough lamb chops for a dinner party.
The chimichurri, dominated by mint, creates a perfect complement to the meaty chops.*

6 garlic cloves (32 grams), minced	¼ cup (60 milliliters) red wine vinegar
1 cup (40 grams) packed fresh mint leaves, finely chopped, plus more for garnish	½ to 1 small jalapeño (16 grams), seeded and minced
¾ cup (34 grams) packed fresh cilantro leaves, finely chopped	Kosher salt and freshly ground black pepper, to taste
½ cup (118 milliliters) extra-virgin olive oil, plus more for brushing	16 single-bone, 1-inch-thick lamb rib chops (1488 grams)
½ cup (26 grams) packed fresh flat-leaf parsley leaves, finely chopped	

1. In a medium bowl, whisk together garlic, mint, cilantro, olive oil, parsley, vinegar, and jalapeño. Season the mint chimichurri with salt and pepper.
2. Heat the griddle to 400°F (200°C), and brush with olive oil. Season lamb chops all over with salt and pepper. Arrange chops on the griddle. Cook, covered and flipping once, until browned and cooked to medium rare (130°F) (54.5°C), 6 to 8 minutes. Transfer 4 lamb chops to each serving plate, and serve with mint chimichurri. Garnish with mint leaves, if desired.

VARIATION: **FENNEL-CRUSTED DOUBLE-CUT LAMB CHOPS**
Omit mint chimichurri sauce. Substitute **8 double-bone, 2-inch-thick lamb rib chops** for 16 single-bone, 1-inch-thick lamb rib chops. Combine **2 tablespoons (12 grams) coarsely cracked black peppercorns, 2 tablespoons (20 grams) coarsely cracked cumin seeds, and 2 tablespoons (14 grams) coarsely cracked fennel seeds** in a bowl.

Season double-bone chops liberally with salt, brush generously with olive oil, then crust both sides in the pepper mixture. Cook, flipping once, until rare (125°F) (51.66°C), about 12 minutes.

VARIATION: **BASIL-HONEY PESTO LAMB CHOPS**
Make as directed, omitting all ingredients except salt, pepper, and lamb chops. Substitute **basil-honey pesto** for chimichurri sauce. Make basil-honey pesto: Combine **2 cups (56 grams) packed basil leaves, ¼ cup (80 grams) honey, 2 tablespoons (10 grams) grated Pecorino-Romano cheese, 2 tablespoons (20 grams) toasted pine nuts, and ½ garlic clove (6 grams)** in a food processor; process until smooth. Season pesto with salt and pepper, and store, covered in a thin layer of olive oil, in an airtight container in the refrigerator for up to 1 week.

PRO TIP
Ask your butcher to leave some fat on the rib chops, as they baste the meat while cooking.



CLASSIC FLORENTINE STEAK WITH LEMON

Makes 4 servings

Though traditionally cooked over an open-flame grill, this robust porterhouse steak can be seared and cooked to perfection using the griddle top and its cover. Rosemary sprigs and cut lemons infuse the steak with their aroma and serve as simple yet flavorful garnishes.

2 (2-inch-thick) bone-in porterhouse steaks (6 pounds) (2722 grams), at room temperature	2 sprigs rosemary (6 grams)
¼ cup (60 milliliters) olive oil	2 lemons (198 grams), halved crosswise
Kosher salt and freshly ground black pepper, to taste	4 tablespoons (56 grams) unsalted butter, cut into 8 pieces
	Flaky sea salt, for serving

1. Heat the griddle to 375°F (190°C). Brush steaks all over with olive oil, and season with salt and pepper. Place steaks on the griddle; scatter rosemary sprigs around steaks, and cook until browned on the bottom, about 5 minutes. Flip steaks, and add lemons, cut side down, to the griddle. Cover the griddle, and continue cooking steaks until rare or a thermometer reads 125°F (51.66°C), 5 to 7 minutes more on each side. Transfer steaks to a cutting board. Top each with 2 tablespoons (28 grams) butter, and let rest for 10 minutes.
2. Slice steaks against the grain and along the bone, keeping the slices arranged together as much as possible. Arrange steak slices and bone on a serving platter, and garnish with rosemary sprigs and lemon halves. Sprinkle steak liberally with flaky sea salt before serving.

VARIATION: **RIB-EYE WITH CHILE-OREGANO RUB**
Make as directed, omitting rosemary and lemons. Substitute **2 large boneless rib-eye steaks (3 pounds) (1360 grams)** for porterhouse steaks.

After brushing with oil, sprinkle steaks evenly on all sides with **chile-oregano rub**. Make chile-oregano rub: Combine **¼ cup (26 grams) coarsely cracked black pepper, 2 tablespoons (6 grams) dried oregano, and 2 teaspoons (4 grams) crushed red chile flakes**. Cook steaks until medium-rare, about 18 minutes, flipping halfway through.

VARIATION: **FILET MIGNON WITH THYME-MUSHROOM COMPOUND BUTTER**
Make as directed, omitting rosemary, lemons, and butter. Substitute **8 filet mignon steaks (2 pounds) (907 grams)** for porterhouse steaks. Cook steaks until medium-rare, about 12 minutes. Serve each steak hot off the griddle, topped with **1 tablespoon of thyme-mushroom compound butter**. Make thyme-mushroom compound butter: Stir together **½ cup (113 grams) softened unsalted butter, 1 tablespoon (10 grams) flaky sea salt, 1 tablespoon (2 grams) ground dried mushrooms, 1 tablespoon (2 grams) fresh thyme leaves, 2 teaspoons (12 grams) anchovy paste, and ½ teaspoon (1 gram) ground black pepper** until smooth; refrigerate until ready to use, or up to 1 week.



SEARED SCALLOPS WITH WARM SHERRY MIGNONETTE

Makes 4 servings

There's nothing more opulent than feasting on perfectly cooked scallops, with their crisp exteriors and pillowy soft interiors. Mignonette sauce, typically served with raw oysters, caramelizes the shallots and highlights their flavor with slightly sweet sherry vinegar.

24 large diver scallops (480 grams)	¾ cup (170 milliliters) white wine
Kosher salt and freshly ground black pepper, to taste	¼ cup (56 milliliters) plus 2 tablespoons (28 milliliters) sherry vinegar
2 large shallots (68 grams), halved lengthwise	2 tablespoons (6 grams) roughly chopped flat-leaf parsley

1. Heat the griddle to 450°F (230°C). Season scallops with salt and pepper; arrange scallops on the griddle with shallots, cut side down. Cook, turning scallops once, until golden brown on both sides and cooked to medium inside, about 6 minutes total. Do not turn shallots. Transfer scallops to serving plates.
2. Transfer lightly charred shallots to a cutting board, let cool for 1 minute; finely chop. Transfer shallots to a small saucepan, and stir in wine and vinegar. Bring just to a simmer over medium heat; remove from heat, and spoon mignonette sauce over scallops. Sprinkle with parsley before serving.

VARIATION: **SEARED SCALLOPS WITH BAY LEAF-INFUSED CHIVE CREAM**

Make as directed, omitting wine, vinegar, and parsley. Substitute **4 fresh bay leaves** for shallots, and toast on griddle for 2 minutes. In a large bowl, mix toasted bay leaves with **1 cup (227 grams) heavy whipping cream**, and let infuse for 10 minutes. Remove bay leaves. Beat cream at high speed with an electric mixer

until soft peaks form. Add **¼ cup (8 grams) minced chives**, beating at low speed until just combined. Let cream mixture stand at room temperature for 10 minutes before serving over the scallops.

VARIATION: **SEARED SCALLOPS WITH CARROT-GINGER RELISH**

Make as directed, omitting wine, vinegar, and parsley. Make carrot-ginger relish: Finely chop shallots and mix with **1½ cups (242 grams) finely grated carrots (about 2 small to medium carrots), 2 tablespoons (12 grams) finely grated ginger, 2 tablespoons (30 milliliters) rice vinegar, 2 tablespoons (30 milliliters) vegetable oil, 1 tablespoon (15 milliliters) mirin, 2 teaspoons (1 gram) finely chopped cilantro, and 2 teaspoons (10 milliliters) toasted sesame oil**. Serve relish with scallops.

PRO TIP

Be sure to dry the scallops well with paper towels before cooking so the exteriors can caramelize perfectly.



GARLIC-SOY CHICKEN THIGHS WITH SCALLIONS

Makes 6 servings

Simple ingredients reduce to a thick, caramelized glaze, mimicking a classic Japanese preparation, while the slightly smoky, charred scallions add extra depth of flavor.

¾ cup (177 milliliters) mirin	6 scallions (60 grams), halved crosswise
¾ cup (177 milliliters) soy sauce	1 tablespoon (26 grams) toasted sesame seeds, if desired
6 garlic cloves (36 grams), finely grated or minced	Cooked white rice, for serving
12 bone-in skin-on chicken thighs (2400 grams)	

1. In a bowl, combine mirin, soy sauce, and garlic.
2. Heat the griddle to 375°F (190°C). Arrange chicken thighs, skin side down, on the griddle; cook until skin is golden brown and crispy, about 10 minutes. Flip chicken thighs, and scatter scallions on the griddle around the chicken. Cover and continue cooking until almost cooked through, 10 minutes more. Remove the cover and begin basting thighs with soy sauce mixture every minute; turn thighs as needed until glaze is caramelized and thighs are cooked through, about 10 minutes more.
3. Transfer scallions to a cutting board. Let cool for 1 minute, and roughly chop. Sprinkle scallions over chicken thighs. Top with sesame seeds, if desired. Serve with cooked white rice.

VARIATION: **TANDOORI CHICKEN WITH LIME CUCUMBERS**
Make as directed, omitting sesame seeds. Substitute **tandoori marinade** for glaze and **lime cucumbers** for scallions. Make tandoori marinade: Combine **1 cup (236 grams) plain yogurt, ¼ cup (30 grams) minced fresh garlic, ¼ cup (30 grams) minced fresh ginger, 2 tablespoons (14 grams) garam**

masala, 2 tablespoons (8 grams) ground coriander, 2 tablespoons (30 grams) kosher salt, 2 tablespoons (10 grams) smoked paprika, 2 tablespoons (30 milliliters) vegetable oil, 1 tablespoon (6 grams) cayenne, and 1 tablespoon (6 grams) ground turmeric. Add chicken, and marinate for 2 hours before cooking. Cook as directed. Make lime cucumbers: Toss **4 cucumbers (1600 grams),** peeled, seeded, and thinly sliced, with **finely grated zest (2 grams) and juice (30 milliliters) of 2 limes, 2 tablespoons (6 grams) finely chopped cilantro,** and **1½ tablespoons (22 grams) honey;** season with salt and pepper. Serve with chicken and rice.

VARIATION: **BBQ CHICKEN WITH PICKLED RADISHES AND CARROTS**
Make as directed, omitting sesame seeds. Substitute **barbecue sauce** for glaze and **pickled radishes and carrots** for scallions. Brush chicken thighs with **1 cup (288 grams) store-bought tomato-based barbecue sauce** while cooking. Make pickled radishes and carrots: In a bowl, toss together **1 small red onion (116 grams),** thinly sliced,

1 medium carrot (76 grams), peeled and cut into thin matchsticks, **8 radishes (140 grams),** thinly sliced, **2 tablespoons (28 milliliters) white wine vinegar, 1½ tablespoons (4 grams) chopped chives, 2 teaspoons (10 grams) sugar,** and **1 teaspoon (3 grams) kosher salt** until sugar and salt dissolve. Let stand 15 minutes at room temperature before serving with chicken and rice.

PRO TIP
Chicken thighs can hold up to overcooking and still stay moist, so don't be afraid to keep basting the thighs until your desired amount of caramelization is achieved.



The precision griddle from Wolf Gourmet offers a blank slate for cooking creativity. This high-performance appliance has the ability to sear, sauté, grill, and steam on one surface, no pots or pans required.

The recipes in this cookbook have been carefully crafted to help you get the most out of your precision griddle. The tips and techniques included here will ensure that you feel confident using your equipment, whether you're preparing breakfast for your family or dinner for a party. With the Wolf Gourmet precision griddle, high performance and versatility mean the dish you envision will be the dish you serve.

