

# GT Xpress 101™



MEAL, SNACK AND DESSERT MAKER

### **IMPORTANT SAFEGUARDS**

When using electrical appliances, especially when children are present, basic safety precautions should always be followed, including the following:

#### **READ ALL INSTRUCTIONS BEFORE USING.**

1. Read all instructions.
2. Do not touch hot surfaces. Use handles and knobs.
3. To protect against electrical hazards, do not immerse cord, plug or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts or before cleaning.
6. Do not operate with a damaged cord or plug or after the appliance malfunctions or has been dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended by the manufacturer may cause hazards.
8. Keep the cord away from heated surfaces. Do not let the cord hang over the edge of a table or counter.
9. Do not use outdoors.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Use extreme caution when moving an appliance containing hot oil or other hot liquids.
12. To use, plug cord into electric outlet. To disconnect, grasp plug and remove from outlet. Do not pull on the cord.
13. Do not use the appliance for other than its intended use.

#### **SAVE THESE INSTRUCTIONS**

This product is for HOUSEHOLD USE ONLY.

NOTE: This product has a polarized plug (one blade is wider than the other). As a safety feature, this plug fits in a polarized outlet only one way. If the plug does not fit into the outlet, reverse the plug and try again. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature. A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, its marked electrical rating should be at least as great as the electrical rating of the appliance. The extension cord should not drape over the counter or tabletop, where it can be pulled on by children or tripped over.



*Congratulations on the purchase of the GT Xpress 101. I know you will enjoy this product as much as I do because it is so easy to use, so versatile and so fast! Even with today's busy lifestyle, you will be able to provide homemade goodness for yourself and your family!*

*Finally, everyone can be an expert omelet maker because all you have to do is add the ingredients – there's no turning necessary and the omelets will be evenly browned, puffy and beautiful. And the specially designed lifting tool will make removal simple. I know you'll really enjoy my leftover makeovers – I've found the a way to make those "doggie bags" into something special. There's no need to run to the fast food chain on the corner for a Grilled Stuffed Burrito - you can make them yourself with fresh ingredients in less than 10 minutes! Now when you're craving something sweet in the evening and the cookie jar is empty, you can have chocolate cake with a luscious candy bar filling in just 7 minutes. It will really hit the spot!*

*I know that after you've tried it, you'll find the GT Xpress 101 indispensable and you'll use it every day, so I've included plenty of recipes from which to choose. The key is to keep it out on your counter. You'll find uses that you never dreamed of.*

*Sincerely,*

*Cathy E. Mitchell*

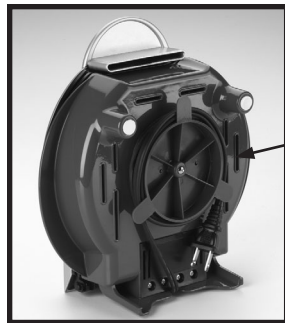
**Flexible hinge allows rising during cooking.**

**Nonstick finish provides easy cleanup.**

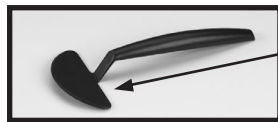
**Cooking wells designed for single-size portions.**



**Ready light goes out when the unit is preheated.**



**Cord Wrap for convenient cord storage.**



**Lifting tool for easy removal of cooked foods.**



**Stores on end to save space.**

## USE

Before using for the first time, wipe the interior and exterior surfaces of the unit with a soft, damp cloth to remove any dust that may have accumulated during packaging. Dry completely with a soft, dry cloth.

We recommend a one-time seasoning of the nonstick surface of the cooking wells before using to ensure the nonstick release performance of the finish. After cleaning and drying, brush the top and bottom of the cooking wells lightly with cooking oil. Wipe excess oil with an absorbent paper towel or dry cloth. Close the cover.

After the initial seasoning, oil, butter or margarine and nonstick cooking sprays are not necessary to keep most foods from sticking. Should you desire to use one or more to add flavor to the food being cooked, use only a small amount on the upper and/or lower cooking well surfaces to avoid build up.

Plug the unit into a standard 120V outlet. The ready light will illuminate indicating that the unit is preheating. Unless otherwise indicated in the recipe, allow the unit to preheat (approximately 2 to 3 minutes).

Prepare the recipe of your choice.

When the ready light goes out indicating the unit is preheated, fill one or both wells according to the recipe. Close the cover. The light will cycle on and off during cooking to maintain proper cooking temperature.

When cooking time has elapsed, carefully open the cover and remove the food using the enclosed lifting tool. We have included a nylon tool for removing cooked foods from the wells. To avoid damage to the nonstick surface, use only plastic, nylon, wood or specially designed utensils for nonstick coatings. Avoid using metal or sharp objects.

Close cover and wait for the light to go out before adding more ingredients or unplug and allow unit to cool before cleaning and storing.

Never use the appliance with the cover in the open position.

## CATHY'S TIPS

Cooking surfaces will be hot. Use care not to come in contact with hot surfaces.

Do not overfill cooking wells.

If food will rise during cooking (omelets, cakes, muffins, etc.), fill the wells almost to the top of the lower well to allow space for rising during cooking. When using a standard measuring cup, 3/4 cup is usually the optimum amount.

If foods are not browned on the top, they have not risen sufficiently to touch the top surface. Fill the bottom wells almost to the top to ensure proper rising to the cooking surface.

For sandwiches and other items that will not rise during cooking, use enough filling to bring the top surface in contact with the cooking surface in the cover. It is not necessary for the cover to close completely. If food does not come in contact with the top surface, you may choose to turn the food half way through cooking to ensure adequate browning on the top and bottom surfaces.

Do not open and close lid frequently during the cooking period as the heat will be lost and additional cooking time will be required.

Use caution when serving food. Fillings may be very hot.

Cathy finds a 2-cup plastic shaker comes in very handy for mixing "pie" crust, beating eggs, mixing cake batter, etc.

Foods frequently appear done on the outside before the inside is completely cooked. Be sure to allow entire cooking time and check inside with a toothpick. In many cases they will continue to cook on the without additional browning of the outside.

Most of the recipes included provide 2 servings. When cooking for more than 2, wrap the first batch in foil and keep warm on top of the GT Xpress 101 while the second batch is cooking.

Cook different foods at the same time when serving just 1 or when variety is desired, like the salmon and rice.

Keep a damp towel handy to wipe out the wells after use.

Unless otherwise stated in the recipe, allow the closed unit to preheat until the red light goes out before adding ingredients to the cooking wells.

Never use sharp or metal tools when removing foods from the wells as they may damage the nonstick surface. Use only the enclosed lifting tool or other tools made of materials suitable for use with a nonstick surface such as nylon, plastic and wood.

### **CLEANING AND STORAGE**

After use and before cleaning or storing, remove plug and wait for the unit to cool completely. Wipe the inside and the edges of the wells with a damp, soft cloth. Should egg or filling be difficult to remove, use a cleaning pad marked safe for nonstick cooking surfaces. Dry with a soft cloth. Do not use harsh or abrasive cleaners or scouring pads on the nonstick or the exterior surfaces as they may cause damage.

There is a handy cord wrap on the bottom of the unit for compact and neat cord storage. The unit is designed to close and stand on the hinged surface for compact storage.

### **MAINTENANCE INSTRUCTIONS**

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Refer it to qualified personnel at an appliance repair center if servicing is needed.

### **Mixed Berry Corn Pancakes**

1 package (8.5 ounces) corn muffin mix  
1 egg  
2 Tablespoons melted margarine or corn oil  
1/2 cup milk  
1/2 cup mixed berries (blueberries, raspberries, etc.)

Combine muffin mix, egg, margarine and milk. Stir in berries. Add 3/4 cup of the mixture to each well.

Cook 10 minutes or until well browned and a toothpick inserted into the center comes out clean. Wrap in foil to keep warm or serve while making the last pancake. Spoon the remaining batter into the well.

Serve with blueberry, raspberry or maple syrup. Serves 3.

### **Breakfast Pigs-in-a-Blanket**

8 brown 'n serve sausages  
1 package (6 ounces) complete pancake mix  
1 cup water

Place 4 sausages in each well of GT Xpress 101 prior to preheating. Cook 2 to 3 minutes until light goes out. Remove 2 sausages from each well.

Meanwhile, mix batter and water in bowl or shaker. Place 1/4 cup batter in each well over sausages. Cook 7 minutes. Repeat with remaining sausages and batter.

Serve warm with butter and syrup. Serves 4.



## **French Toast and Ham Wrap**

1 egg, lightly beaten  
1/4 cup milk  
1/2 teaspoon cinnamon  
1/4 teaspoon vanilla  
2 large slices of cinnamon or raisin bread  
2 slices ham  
nonstick cooking spray

Combine the egg, milk, cinnamon and vanilla in a shallow bowl. Soak the bread slices in the mixture and allow the bread to soak up the liquid. Spray the wells with nonstick cooking spray. Place 1 slice of ham on each slice of bread and fold lengthwise to enclose the ham and place one in each well.

Cook 5 minutes or until the bread is nicely brown. Serves 2.

## **Cinnamon Rolls**

1 can (12.4 ounces) refrigerated cinnamon rolls  
nonstick cooking spray

Spray top of wells with nonstick cooking spray. Place 2 cinnamon rolls in each well.

Cook 6 minutes. Repeat with remaining 4 rolls or refrigerate for 24 hours. Frost and serve. Serves 8.

## **Muffin Mix**

1 pouch (6.4 to 6.5 ounces) or one small box (7 to 8.5 ounces) any type muffin mix

Mix muffin mix according to package directions. Divide batter between two wells.

Cook 6 to 8 minutes. Serves 2 to 4.

### **Sloppy Joe and Egg Breakfast Pie**

1/2 (9-inch) refrigerator pie crust, cut in 2 pieces  
1/2 cup cooked or canned sloppy Joes  
2 eggs  
2 Tablespoons salsa  
2 Tablespoons shredded cheddar cheese  
2 Tablespoon shredded Monterey jack

Carefully fit one piece of pie crust into each well. Cook 2 minutes. Spoon 1/2 the meat mixture into the crust leaving room in the center for the egg. Carefully crack an egg into each shell.

Cook 6 to 7 minutes, to desired doneness. Remove spoon salsa over each egg and top with the cheeses. Serves 2.

### **Breakfast “On-the-Go” Burritos**

2 (8-inch) flour tortillas  
3 brown ‘n serve sausages, thinly sliced  
2 eggs, beaten with 2 Tablespoons milk and salt and pepper to taste  
2 slices American cheese

Place half the sausage slices in each well of GT Xpress 101 prior to preheating. Cook 2 to 3 minutes until light goes out. Divide beaten egg, milk and seasonings between 2 cooking wells. Cook 2 minutes. Stir slightly to scramble and cook 2 more minutes.

Meanwhile, place one cheese slice in the center of each tortilla. Top each with half the cooked egg and sausage mixture. Rub a small amount of water along the perimeter of each tortilla to seal. Fold each tortilla in half and place one in each cooking well.

Cook 4 minutes and wrap in a napkin to serve. Serves 2.

## **Biscuit Breakfast Bake**

2 large or 4 small refrigerator biscuits  
2 whole eggs  
1 slice American cheese, cut in half  
2 slices pre-cooked bacon, cut in half

Press 1 large or 2 small biscuits together to form a 6-inch oval. Repeat with remaining biscuit or biscuits. Carefully fit one oval into each well. Crack an egg, onto each biscuit and top each with half the cheese and half the bacon.

Cook 7 minutes. Serves 2.

Scrambled Biscuit Breakfast Bake - substitute beaten egg for whole egg.

Canadian Biscuit Breakfast Bake - substitute 2 slices Canadian bacon or the bacon.

Ham Biscuit Breakfast Bake - substitute 2 slices ham for the bacon.

Sausage Biscuit Breakfast Bake - substitute 4 pre-cooked breakfast sausages for the bacon.

Low-Cholesterol Biscuit Breakfast Bake - substitute 1/2 cup egg substitute for the eggs, reduced-fat cheese for the cheese and Canadian bacon for the bacon.

## **Xpress Breakfast**

2 eggs, beaten  
2 large English muffins, split and cut in half vertically  
2 slice Canadian bacon or pre-cooked smoked bacon or 1 slice ham, cut in half  
2 slice cheese

Pour half the egg into each cooking well. Cook 2 minutes.

Meanwhile, put cheese and bacon or ham on one half of each English muffin. Remove egg and place over cheese and bacon or ham. Put on the other half of each English muffin. Put one muffin in each well. Cook about 2 minutes until cheese is melted and muffin is toasty. Serves 2.

## **Breakfast Hash**

1 cup frozen, shredded hash brown potatoes  
1/4 teaspoon garlic powder  
2 Tablespoons chopped onions  
1/2 cup shredded cheddar cheese  
2 fully-cooked frozen breakfast sausage links, chopped  
3 eggs, lightly beaten  
1/2 teaspoon salt  
1/4 teaspoon pepper

Combine all ingredients. Spoon 1/2 of the mixture into each well.

Cook 10 minutes or until well browned. Serves 2.

Vegetarian Breakfast Hash - substitute 2 Tablespoons chopped broccoli or well-drained chopped spinach, 1 chopped mushroom and 3 chopped grape tomatoes for the sausage.

## **Breakfast Bagel Nosh**

1 small or 1/2 large bagel, split and sliced in half vertically  
2 eggs  
2 slices Canadian Bacon  
1 slice American cheese

Fit the bottom half of each bagel into well. Carefully crack an egg onto each bagel. Top each with half the cheese and half Canadian bacon and the top of the bagel.

Cook 8 to 10 minutes. Serves 2.

Scrambled Breakfast Bagel Nosh – substitute 2 beaten eggs for whole eggs.

## **Steak and Egg Omelet**

Leftover Makeover

1 piece of leftover grilled steak, chopped  
1/2 leftover baked potato, chopped  
sauteed mushrooms, chopped  
3 eggs, beaten  
2 Tablespoons shredded cheese, optional

Place half the chopped steak, potato and mushrooms in each well. Pour half the beaten eggs into each well. Top each with 1 Tablespoon cheese.

Cook 7 minutes. Serves 2.

## **Huevos Ranchero**

1 (7-inch) flour tortilla, cut in half  
1/2 cup salsa  
2 eggs  
2 Tablespoons shredded cheddar cheese

Carefully fit half the tortilla into each well. Spoon 1/2 the salsa into each tortilla cup leaving room in the center for the egg. Crack and egg into the center of each well.

Cook 8 to 10 minutes to desired degree of doneness. Serves 2.

### **Fried Eggs**

nonstick cooking spray or 1/4 teaspoon butter or margarine  
2 eggs  
Salt and pepper

Spray wells with vegetable oil spray. Carefully crack an egg into each well.

Cook 2 to 3 minutes to desired doneness. Serves 1 to 2.

### **Poached Eggs**

nonstick cooking spray  
1/3 cup water  
2 eggs  
Salt and pepper

Spray wells lightly with nonstick cooking spray. Pour about half the water into each well. Allow water come to a boil, about 2 minutes. Carefully crack an egg into each well.

Cook 2 to 3 minutes to desired doneness. Serves 1 to 2.

### **Tortillas and Eggs**

3 eggs  
1 Tablespoon milk  
1/2 cup shredded cheese (cheddar, Colby, Monterey Jack)  
2 Tablespoons crumbled cooked sausage or diced ham  
6 large or 4 medium tortilla chips, crushed

Place half the crushed tortilla chips in each well. Pour eggs beaten with milk over the top of chips, dividing equally between wells. Top with meat and cheese.

Cook 10 minutes. Serves 2.

## **Veggie and Cheese Omelet**

### Veggie and Cheese Omelet

3 eggs, lightly beaten  
1 Tablespoon milk  
1 Tablespoon chopped onion  
2 mushrooms, chopped  
2 Tablespoon chopped red peppers  
1 Tablespoons chopped green peppers  
1 slice cheese, chopped  
1/4 teaspoon garlic powder  
1/2 teaspoon salt  
1/4 teaspoon pepper

Combine all ingredients. Pour half the mixture into each well.

Cook 10 minutes or until omelets are puffy and well browned and knife inserted in the center comes out clean. Serves 2.

Cholesterol-Free Omelets - substitute 1/2 cup egg substitute for the eggs and fat-free cheese for the cheese.

Spinach and Feta Omelets - substitute 1/2 cup chopped fresh or well-drained cooked spinach for peppers and 2 Tablespoons of feta cheese for the sliced cheese.

Western Omelet - substitute 2 Tablespoons chopped ham for the cheese.

Egg Foo Yong - substitute 2 Tablespoons beans sprouts for peppers. Add 2 Tablespoons chopped, cooked shrimp, chicken or pork and 1/2 teaspoon soy sauce.

## **Asparagus and Beef Rollups**

2 (4-ounce) thinly sliced top round sandwich steaks, pounded  
2 slices Swiss cheese  
4 asparagus spears, trimmed  
hollandaise sauce

Place one piece of cheese on each piece of pounded beef. Add 2 asparagus spears to each. Roll up jellyroll fashion. Place the rolls seam side down into the wells.

Cook 7 minutes or until well browned. Serve with hollandaise or your favorite sauce. Serves 2.

Asparagus and Savory Beef Rollups - substitute 2 Tablespoons Garlic Spread (page 39) for Swiss cheese. Spread half on each steak. Omit hollandaise sauce.

## **Crab Stuffed Mushrooms**

6 medium-size mushroom, stems removed  
1/2 cup crabmeat  
1 Tablespoon mayonnaise  
1 teaspoon mustard  
1/4 teaspoon garlic powder  
1/4 teaspoon onion powder

Combine the crabmeat, mayonnaise, mustard, garlic powder and onion powder. Spoon the mixture into mushroom caps. Place 3 stuffed mushrooms in each well.

Cook 7 minutes.



## **Seafood Stuffed Salmon**

2 skinless salmon filets  
2/3 cup cooked shrimp or crabmeat or mixture of both, finely  
chopped

Slice salmon filets vertically without going all the way across, to form pockets for stuffing. Stuff each with half the chopped seafood. Place one half in each well.

Cook 6 to 8 minutes. Serves 2.

Seafood Stuffed Sole - substitute 2 large filets of sole for salmon. Spread filling on one half of each filet and fold in half. Place one half in each well.

## **Meat Lovers Omelet**

3 eggs lightly beaten with 1 Tablespoon milk  
2 pre-cooked sausage links, cut into slices  
1/4 cup diced ham  
1 Tablespoon sliced mushrooms  
1 Tablespoon chopped green pepper  
1/2 cup shredded cheese (mozzarella, cheddar, Monterey jack, etc)

Add sausage, ham, mushrooms, pepper and cheese to the egg and milk mixture. Stir well. Divide between two wells.

Cook 10 minutes or until knife inserted into center comes out clean.  
Serves 2.

## **Egg, Cheese and Canadian Bacon Bake**

4 slices Canadian bacon  
2 eggs  
2 Tablespoons shredded cheddar cheese

Carefully place 2 slices of Canadian bacon into each well. Crack one egg into each well.

Cook 7 to 8 minutes. Sprinkle with cheese. Serves 2.

Scrambled Egg, Cheese and Canadian Bacon Bake - substitute beaten eggs for whole eggs.

## **Monte Cristo Sandwich**

4 slices Italian bread  
2 teaspoons mayonnaise  
2 teaspoons mustard  
2 slices ham  
2 slices Swiss cheese  
1 egg, lightly beaten  
3 Tablespoons milk.  
1/8 teaspoon each onion powder, garlic powder and pepper  
nonstick cooking spray

Spread the bread with mayonnaise and mustard. Place cheese and ham on bread. Top with the second slice of bread. Combine egg, milk and seasonings. Dip each sandwich into the mixture allowing the bread to soak up all the liquid. Spray the wells with nonstick cooking spray. Carefully fit the sandwiches into the wells.

Cook 5 minutes or until the bread is golden brown. Allow the sandwiches to cool for a few minutes before serving because the filling is extremely hot. Serves 2.

## **Roasted Red Pepper Turkey, Ham and Cheese Wraps**

2 (8-inch) red roasted pepper-flavored flour tortillas  
1/2 Tablespoon sun-dried tomato mayonnaise  
2 slices ham  
2 slices turkey  
12 baby spinach leaves  
2 thin slices red onion, separated into rings  
2 slices Swiss cheese

Spread half the mayonnaise on each tortilla. Top each with half the remaining ingredients. Fold in sides and roll. Place one in each well.

Cook 7 to 8 minutes or until tops are well browned. Serves 2.

### **Grilled Turkey Bacon Ranch Rollup**

2 (8-inch) flour tortillas  
4 Tablespoons ranch dressing  
fresh spinach leaves  
4 to 6 slices deli turkey  
4 slices pre-cooked bacon  
2 slices cheese (Monterey jack, provolone, etc.)

Spread with half the dressing on each tortilla. Top each with half spinach, turkey, bacon and cheese. Fold in sides and roll. Place one in each well.

Cook 7 to 8 minutes. Serves 2.

### **Greek Pitawich**

1 (6-inch) pita bread, sliced in half vertically forming two pockets  
1/4 cup artichoke hearts, chopped  
2 Tablespoons Greek olives, chopped  
1 small tomato, chopped  
1/4 cup crumbled feta cheese

Mix artichoke hearts, olives, tomato and cheese together in a small bowl.

Divide the mixture in half, and stuff into each pocket. Place one half in each well.

Cook 2 to 3 minutes, until cheese is melted. Serves 2.

### **Reuban Wrap**

2 (8-inch) flour tortillas  
2 teaspoons deli mustard  
8 thin slices corned beef  
2 thin slices Swiss cheese  
2 Tablespoons well-drained sauerkraut

Spread half the mustard on each tortilla. Top each with half the corned beef, Swiss cheese and sauerkraut. Fold in sides of tortilla and roll. Place one wrap in each well.

Cook 7 to 8 minutes or until tops are well browned. Serves 2.

## **Veggie Pitawich**

1/2 cup vegetables (mushrooms, onions, peppers, olives), chopped or thin sliced  
non-stick cooking spray  
1 (6-inch) pita bread, cut in half vertically forming two pockets  
1/4 cup shredded mozzarella cheese  
2 Tablespoons pizza sauce

Spray wells with nonstick cooking spray add vegetables. Cook about 2 minutes stirring once if necessary, until lightly browned. Stir together cheese and sauce. Add cooked vegetables. Divide mixture in half and stuff in each pocket. Place one half in each well.

Cook 2 to 3 minutes, until cheese is melted. Serves 2.

## **Spinach Vegetarian Wrap**

2 (8-inch) spinach-flavored flour tortillas  
2 teaspoons ranch dressing  
2 slices cheese  
2 slices roasted red pepper  
1 mushroom, thinly sliced  
1 small tomato, thinly sliced  
1/8 teaspoon each salt, pepper, garlic powder

Spread half the dressing on each tortilla. Top each with half the cheese and half the vegetables. Sprinkle with salt, pepper and garlic powder. Fold in sides and roll. Place one wrap in each well.

Cook 7 to 8 minutes or until top is well browned. Serves 2.

### **Whole Wheat Pitawich**

1 (6-inch) whole wheat pita bread, cut in half vertically forming two pockets  
4 teaspoons maple or honey mustard  
6 spinach leaves  
2 ounces ham  
6 small slices tomato

Spread 1/2 the mustard on the inside of each of the pitas.  
Fill with the remaining ingredients. Place one half in each well.

Cook 5 minutes. Serves 2.

Turkey and Cheese Pitawich - substitute your favorite flavored mayonnaise or ranch salad dressing for the mustard and smoked or honey maple turkey for ham. Add a slice of your favorite cheese.

### **Pepperoni Pizza Wrap**

2 (8-inch) flour tortillas  
2 Tablespoons tomato sauce  
3/4 ounce sliced pepperoni  
1/4 cup shredded mozzarella cheese  
2 Tablespoon grated parmesan cheese  
1/4 teaspoon each dried oregano and garlic powder

Spread half the tomato sauce on each tortilla. Top each with half the remaining ingredients. Fold in sides and roll. Place one wrap in each well.

Cook 7 to 8 minutes or until tops are well browned. Serves 2

## **Melted Cheese and Tomato Sandwiches**

4 slices Italian bread  
4 slices cheese  
2 to 4 thin slices tomatoes  
2 teaspoons pesto, mayonnaise or your favorite sandwich spread  
nonstick cooking spray

Spread each slice of bread with mayo or chosen condiment. Place cheese and tomatoes on bread. Top with second slice of bread. Spray the wells with nonstick cooking spray. Fit the sandwiches into the wells.

Cook 4 to 5 minutes or until bread is toasted. Allow the sandwiches to cool for a few minutes before serving as filling will be very hot.  
Serves 2.

## **Grilled Meatloaf Sandwich**

Leftover Makeover

4 slices French bread, about 1/2 inch thick  
leftover meatloaf, sliced  
2 slices cheese, optional  
1 recipe garlic butter (page 39)

Assemble two sandwiches with meatloaf and cheese, if desired. Spread garlic butter on the outside of sandwiches. Place one sandwich in each well.

Cook 4 to 6 minutes. Serves 2.

## **Stuffed Chicken Breasts**

1 boneless skinless chicken breast, cut in half  
1 cup instant stuffing mix, divided  
1/4 cup hot water  
1 Tablespoon soft margarine  
nonstick cooking spray

Meanwhile, mix 1/2 cup stuffing mix, hot water and margarine in a small bowl. Set aside. Crush remaining stuffing mix and spread in a plate.

Slice a pocket in the side of each piece of chicken piece, opening butterfly style. Place half the prepared stuffing on each chicken breast and fold closed. Spray both sides of chicken with nonstick cooking spray, roll in crushed stuffing crumbs and place one piece of chicken in each well.

Cook 15 minutes or until meat thermometer reaches 180 degrees. Serve with hot chicken gravy if desired. Serves 2.

## **Chicken Cordon Bleu**

2 (8-ounce) skinless, boneless chicken breast  
2 slices ham  
2 slices Swiss cheese  
nonstick cooking spray  
2 to 3 Tablespoons Italian-flavored bread crumbs

Make a pocket in each chicken breast. Fold a slice of cheese in each slice of ham and place one inside each chicken breast. Spray the chicken with nonstick cooking spray and coat each with bread crumbs. Carefully fit the stuffed chicken into the wells.

Cook 20 minutes. Serve topped with hollandaise, bearnaise or your favorite sauce, if desired. Serves 2.

Cheddar and Broccoli Stuffed Chicken - substitute 3 Tablespoons of chopped broccoli for the ham and cheddar cheese for the Swiss.

Spinach and Feta Stuffed Chicken - substitute 3 Tablespoons of chopped spinach combined with 1 teaspoon pesto and 1 teaspoon chopped sun-dried tomato for the ham and feta for the Swiss cheese.



## **Veal Birds**

1/4 cup dry stuffing mix  
3 Tablespoons water or broth  
1 Tablespoon chopped onion  
1 mushroom, chopped  
2 (4-ounce) thin slices veal cutlet, pounded  
2 thin slices provolone cheese

Combine stuffing mix, water, onion, and mushrooms. Spread 1/2 half the mixture on each slice of veal to within 1/2 inch of the edges and top the cheese. Roll up jellyroll fashion. Place the rolls seam side down into the wells.

Cook 7 minutes or until well browned. Serves 2.

Meat-Stuffed Veal - substitute 2-ounces sausage meat or ground beef and 2 Tablespoons Italian-flavored breadcrumbs for the stuffing mix and water. Cook 10 minutes or filling is done.

## **Stuffed Beef Rolls**

1/4 cup Italian-flavored breadcrumbs  
3 Tablespoon water  
1 Tablespoon chopped onion  
1 mushroom, chopped  
2 (4-ounce) thinly sliced top round sandwich steaks, pounded  
1 Tablespoon grated parmesan cheese  
1 Tablespoon shredded mozzarella cheese  
1/2 cup heated tomato sauce

Combine the stuffing mix, water, onion, and mushrooms. Spread half the mixture on each slice of beef to within 1/2 inch of the edges and top the cheese. Roll up jellyroll fashion. Place the rolls seam side down into the wells.

Cook 7 minutes or until well browned. Serve topped with tomato sauce. Serves 2.

## **Mexican Grilled Stuffed Burritos**

Leftover Makeover

- 2 (8-inch) flour tortillas
- 4 Tablespoons refried beans, rice or combination of both
- 4 Tablespoons cooked meat (chicken, beef or pork), shredded
- 2 Tablespoons salsa
- 4 Tablespoons shredded Monterey jack or cheddar, 2 slices American cheese

Spread half the refried beans/rice in the center of each tortilla. Top each with half the cooked meat, salsa and shredded cheese. Fold in sides and roll tortillas. Place one in each cooking well.

Cook 5 to 7 minutes. Serves 2.

## **Pizza Burritos**

- 2 (8-inch) flour tortillas
- 2 Tablespoons pizza sauce
- 6 Tablespoons mozzarella cheese
- 6 Tablespoons cooked ground beef, sausage or sliced pepperoni

Spread half the pizza sauce in the center of each tortilla leaving 1-inch along perimeter. Top each with half the cheese and ground beef, sausage or pepperoni. Rub a small amount of water along the perimeter of each tortilla to seal. Fold each tortilla in half and place one in each cooking well.

Cook 7 minutes. Serves 2.

## **Shrimp Stuffed Salmon Patties**

1/2 cup cooked baby shrimp  
1/2 teaspoon garlic salt  
1 teaspoon minced parsley  
1 7-ounce package pink salmon  
1 egg  
1/2 cup breadcrumbs  
1 stalk celery, finely chopped  
2 green onions, finely sliced  
1 teaspoon dill  
1 teaspoon seasoned salt  
1/4 cup mayonnaise  
nonstick cooking spray

Mix shrimp, garlic salt and parsley in a small bowl. In another bowl, mix salmon, egg, bread crumbs, celery, onion, dill, salt and mayonnaise until well blended.

Spray wells with nonstick cooking spray. Place about a half cup of salmon mixture in each well. Press down with lifting tool to form a layer in the bottom. Spread half the shrimp mixture across the center of each well and top with remaining salmon mixture.

Cook 8 to 10 minutes until patties are brown and crisp. Serve with tartar sauce. Serves 2.

## **Tartar Sauce**

1/2 cup mayonnaise  
2 Tablespoons sweet pickle relish  
1 teaspoon dill

Stir all ingredients together. Refrigerate until ready to serve.

## **“Doggie Bag” Burritos**

Leftover Makeover

2 (8-inch) flour tortillas

Cooked steak, cut into thin strips

6 Tablespoons chopped, cooked potato, mushrooms, and/or  
vegetables

4 Tablespoons shredded cheese

2 Tablespoons steak sauce (optional)

Spread half the steak and vegetables in the center of each tortilla leaving 1-inch along perimeter. Top each with half the cheese and steak sauce. Rub a small amount of water along the perimeter of each tortilla to seal. Fold each tortilla in half and place one in each cooking well.

Cook 7 minutes.

## ***Quick and Possible Pies***

### **“Pie” Batter**

1 cup milk  
1 egg  
1/2 cup baking mix

Mix all ingredients together in a covered shaker. Extra can be stored in the refrigerator for a day or two.

### **Pizza Burger Pies**

1/2 cup ground beef, cooked and drained  
2 Tablespoons pizza sauce  
1/2 cup shredded mozzarella cheese  
1/2 cup pie batter

Place half of ground beef and half of pizza sauce in each cooking well. Add half the cheese to each cooking well. Pour “pie” batter over ingredients filling each well to the top.

Cook 10 minutes. Serves 2.

### **Traditional Pizza Pies**

1/2 cup total of any of the following: reduced-fat pepperoni, cooked, drained sausage, diced ham, olives, well-drained crushed pineapple  
2 Tablespoons pizza sauce  
1/2 cup mozzarella cheese  
1/2 cup pie batter

Divide the 1/2-cup pizza “topping” between the 2 cooking wells. Divide the pizza sauce between the two wells and sprinkle each with half of the mozzarella cheese. Pour batter over ingredients filling each well to the top.

Cook 10 minutes. Serves 2.

### **Veggie Pizza Pies**

1/2 cup total of any of the following: sliced olives, green peppers, onion, and/or mushrooms  
2 Tablespoons pizza sauce  
1/2 cup mozzarella cheese  
1/2 cup pie batter

Divide vegetables between 2 wells and Cook 1 minute. Divide sauce and cheese between the two wells. Pour batter over ingredients filling each well to the top.

Cook 10 minutes. Serves 2.

### **Beef Stew and Biscuit Bake**

4 small or 2 large refrigerator biscuits  
1 can (7.5 ounces) beef stew, Remove any excess liquid or 1 cup left over stew  
1/4 cup shredded cheddar or Monterey jack cheese

Press two small biscuits together or one large to form a 6-inch oval. Repeat with the remaining biscuits. Carefully fit the biscuits into the wells and spoon 1/2 the stew into each biscuit cup.

Cook 8 to 10 minutes or until biscuits are browned and puffy and stew is hot.  
Top with cheese. Serves 2.

### **Pizza Pita**

1 (6-inch) pita bread, sliced in half vertically forming two pockets  
1/2 cup pizza sauce  
10 pepperoni slices, coarsely chopped  
1 Tablespoon green pepper, chopped  
1 thin slice onion, separated into rings  
3/4 cup shredded mozzarella cheese

Mix sauce, pepperoni, and cheese together in a small bowl. Divide the mixture in half, and stuff into each pocket. Place one half in each well.

Cook 2 to 3 minutes, until cheese is melted. Serves 2.

## **Quiche Lorraine**

1/2 (9-inch) refrigerator pie crust, cut in 2 pieces  
1 egg, lightly beaten  
2 Tablespoons chopped ham  
1 Tablespoon chopped onion  
1 mushroom, chopped  
1/3 cup shredded Swiss cheese  
1/2 cup half and half or light cream  
1/4 teaspoon garlic powder  
1/8 teaspoon each salt and pepper

Carefully fit pie crust into wells. Cook 2 minutes. Combine remaining ingredients and pour 1/2 of the mixture into each pie crust.

Cook 15 minutes until the mixture is set and a knife inserted 1 inch from the center comes out clean. Serves 2.

Broccoli and Cheddar Quiche - substitute 1/4 cup chopped broccoli for ham and cheddar cheese for Swiss.

Spinach and Muenster - substitute 1/4 cup chopped spinach for ham and muenster cheese for the Swiss.

## **Polenta, Sausage, Spinach and Cheese Stacks**

nonstick cooking spray  
4 (3/4-inch) slices of polenta flavored with sun-dried tomatoes, herbs or mushroom  
salt, pepper and garlic powder to taste  
8 baby spinach leaves  
1 ounce Swiss cheese  
4 fully-cooked breakfast sausage patties

Spray the wells with vegetable oil spray. Place 2 slices of polenta into each well. Sprinkle with salt, pepper and garlic powder. Top with spinach leaves, cheese and sausage patties.

Cook 8 minutes or until hot. Serves 2.

## **Calzones**

1/2 pound pizza dough, cut in 2 pieces  
1 cup ricotta  
2 Tablespoons grated parmesan cheese  
1/2 cup shredded mozzarella cheese  
1 ounce pepperoni, chopped  
1/4 teaspoon each salt, garlic powder and onion powder  
tomato sauce, optional

Stretch each piece of dough into a 7-inch circle. Combine the remaining ingredients. Spoon half of the mixture into the center of each dough round. Fold the dough over to form a half moon. Roll the edges and crimp being sure to seal well and place into the wells.

Cook 7 minutes or until evenly browned. Remove and serve with tomato sauce, if desired. Serves 2

Spinach Calzone - substitute 1/4 cup chopped fresh spinach for pepperoni.

Sausage Calzone - substitute 1/4 cup chopped cooked sausage for pepperoni.

## **Xpress Rice**

1 cup instant rice  
1 cup water or chicken broth  
1/2 cup finely chopped vegetables (broccoli, carrots, onions, green or red peppers, etc.)

Divide the rice between the two wells. Carefully add half the water to each well. Top with chopped vegetables.

Cook 4 to 5 minutes until rice is fluffy. Serves 2.



### **Stuffed Soup**

1 can (18.8 ounces) prepared chicken and corn chowder  
2 1/2 cups chicken-flavored dry stuffing mix  
3 ounces shredded cheddar cheese

Combine all ingredients. Spoon 3/4 cup of mixture into each well.

Cook 7 minutes, or until golden brown. Repeat and cook the remaining two servings. Serves 4.

### **Tostada Bowls**

1 (8-inch) flour tortilla, cut in half  
1/2 cup refried beans  
1/2 cup cooked ground beef  
2 Tablespoons salsa  
1/2 cup shredded cheese (cheddar, Colby, Monterey jack or a combination)  
shredded lettuce  
chopped tomato  
chopped green onion

Carefully fit the tortilla halves into wells forming 2 bowls. Fill each with half the beans, beef, salsa and shredded cheese.

Cook 6 to 7 minutes or until cheese is melted. Serve topped with lettuce, tomato and green onion. Serves 2.

### **Chili Taco Bowls**

1 (8-inch) flour tortilla, cut in half  
1 cup canned or leftover sloppy Joe  
2 Tablespoons each cheddar and Monterey jack cheese  
2 Tablespoons each shredded lettuce and chopped tomato  
2 teaspoons sour cream

Carefully fit the tortilla halves into wells forming 2 bowls. Spoon half of the mixture into each tortilla

Cook 5 minutes. Remove, and top with cheeses, lettuce, tomatoes and sour cream. Serves 2.

### **Tuna Puffs**

1 1/2 cups mashed potatoes  
1 egg  
1/2 teaspoon seasoned salt  
1 can tuna, drained

Mix all ingredients together in a bowl. Divide between two wells.

Cook 7 minutes until puffed and golden brown. Serves 2.

### **Hot Dog and Mashed Potato Bake**

2 hot dogs  
3/4 cup mashed potatoes

Make a lengthwise cut in each hot dog being careful not to cut completely through. Fill each with mashed potatoes. Place one in each well.

Cook 5 to 7 minutes or until the potatoes are well browned and the hot dogs are heated through. Serves 2.

### **Corn Dogs**

1 pouch (6.4 to 6.5 ounces) or one small box (7 to 8.5 ounces) corn muffin mix  
3 hot dogs, whole or cut into pieces

Mix corn muffin mix according to package directions. Fill wells half full with muffin batter. Place one whole hot dog or pieces into each well. Add enough muffin batter to fill wells.

Cook 8 to 10 minutes or until toothpick inserted into the center comes out clean. Repeat with remaining hot dog and batter. Serves 3.

### **Hawaiian Cornbread**

1 pouch (6.4 to 6.5 ounces) or one small box (7 to 8.5 ounces) corn muffin mix  
1/2 cup well-drained crushed pineapple

Mix corn muffin mix according to package directions. Fold in pineapple. Fill each well with 1/2-cup batter.

Cook 9 to 10 minutes or until toothpick inserted in center comes out clean. Repeat with remaining batter. Serves 4.

Mexican Cornbread - reduce liquid in package directions to 1/4 cup. Substitute 1/2 cup salsa for crushed pineapple.

### **Garlic Spread**

1/4 cup butter or margarine, softened  
1 Tablespoon minced fresh garlic  
2 Tablespoons parmesan cheese  
1 teaspoon dry parsley

Mix until well blended.

### **Garlic Bread**

4 slices French bread about 3/4-inch thick  
1 recipe garlic spread, from above

Spread garlic spread on one side of each bread slice. Place 2 bread slices in each well with the spread side facing the top and bottom.

Cook 4 to 6 minutes until golden brown. Serves 4.

### **Crusty Dinner Rolls**

Place 2 small or 1 large dinner roll in each well.

Cook 1 minute until crusty on the outside and warm on the inside. Serves 2.

## **Eggplant Vegetable Boats**

1 white or purple eggplant (5 inches long), cut in half lengthwise  
1/2 cup canned diced tomatoes with herbs or roasted garlic  
1 Tablespoon grated parmesan cheese  
1/4 teaspoon each salt, pepper, garlic and onion powder  
1/4 cup Italian-flavored bread crumbs  
nonstick cooking spray.

Scoop out the center of the eggplant and chop it into small pieces. Combine the chopped eggplant with the tomatoes cheese and seasonings. Fill the eggplant shells with the mixture and sprinkle half the breadcrumbs on each boat. Carefully place the boats in wells. Spray the top wells with nonstick cooking spray before closing.

Cook 8 minutes. Serves 2.

Yellow Squash Vegetable Boats - substitute a small yellow squash (about 8 ounces) for the eggplant. Trim off the narrow end, if necessary to fit into the wells.

## **Crispy Baked Potatoes**

2 medium potatoes, washed and sliced in half lengthwise  
nonstick cooking spray

Spray potatoes with nonstick cooking spray. Lay one half skin side down in each cooking well. Lay the second half skin side up over the top, but offset so that the unit closes.

Cook 15 minutes. Serve with butter or sour cream. Serves 2.

## **Lemon Cherry Pies**

1/2 (9-inch) prepared refrigerated pie crust. cut in half  
1/2 cup prepared lemon pie filling  
1/4 cup prepared cherry pie filling

Carefully fit one piece of pie crust into each well.

Cook 8 minutes. Allow to cool completely before filling. Spoon half the lemon filling into each of the shells and top with the cherries. Chill if desired. Serves 2.

Lemon Cream Pies - substitute whipped cream or whipped topping for cherries.

Chocolate Banana Cream Pies - substitute prepared chocolate pudding for lemon pie filling and bananas for cherries. Top with a dollop of whipped cream before serving.

Vanilla Berry Cream Pies - substitute prepared vanilla pudding for lemon pie filling and fresh raspberries or blueberries for cherries. Top with a dollop of whipped cream before serving.

Yogurt and Fruit Pies - substitute your favorite fruit yogurt for lemon pie filling and fresh berries for cherries.

Banana Split Pies - substitute ice cream for the lemon pie filling. Omit cherries. Top with chocolate or caramel syrup, sliced bananas, whipped cream and a cherry.

## **Angel Food Cake**

1/2 cup (1/4 of 16-ounce box) angel food cake mix  
3 Tablespoons water  
3 Tablespoons sliced berries, optional  
nonstick cooking spray

Mix cake mix with water until thoroughly blended. Fold in berries, if desired. Spray cooking wells with nonstick cooking spray on both the top and the bottom. Divide batter between two wells.

Cook 7 to 8 minutes until dark brown. Remove carefully, cakes will be soft. Cool and serve. Serves 2.

## **Chocolate Cake for 4**

1 small box (9 ounces) chocolate cake mix, prepared according to package directions.

Place 1/4 of batter in each well. Cook 7 to 8 minutes or until toothpick inserted in the center comes out clean. Repeat with remaining batter. Allow to cool. Dust with powdered sugar. Serves 4.

Chocolate Souffle - add 1 snack-size candy bar (Milky Way, Snickers, 3 Musketeers) to the center of the batter in each well before cooking.

Cookie 'n Cream Cake - crumble two chocolate-filled cookies on top of batter in each well before cooking.

Split Banana Cake - add half of a peeled banana to the center of the batter each well before cooking.

Chipper Cake - add 1/4 cup chocolate chip or peanut butter chips to the batter in each well before cooking.

Chocolate Cake with Peanut Butter Filling - add half a peanut butter cup to the center of the batter in each well before cooking.

## **Cake for 2**

3/4 cup (1/4 of 18-ounce box) any flavor cake mix  
1 egg  
1/4 cup water  
(omit oil if called for in package directions)

Mix all ingredients until smooth. Divide between wells.

Cook 7 to 8 minutes or until toothpick inserted in the center comes out clean. Serves 2.

### **Ice Cream Cakewich**

2 cakes from above, cooled and split horizontally  
Half gallon any flavor ice cream in a round carton

Remove cover from ice cream carton. Using a sharp knife, slice a 1 inch slice from the top of the carton including the ice cream. Replace lid on carton of ice cream and return to freezer. Remove carton from ice cream round. Cut ice cream in half horizontally to fit cake. Place half the ice cream round between two layers of cake forming a sandwich. Slice each sandwich in half. Serves 4.

### **Pineapple Outside-In Cake**

3/4 cup (1/4 of 18-ounce) yellow cake mix  
1 egg  
1/4 cup water  
3 Tablespoons drained crushed pineapple  
1 Tablespoon brown sugar

Mix cake mix, egg and water in a bowl or shaker. Divide between wells. Mix pineapple and brown sugar. Spoon into center of cake batter.

Bake 9 minutes. Serves 2.

### **Fruit-Filled No-Roll Crepes**

1/2 cup "pie" batter (page 33)  
1 Tablespoon sugar  
1 teaspoon cinnamon  
1 cup apple, peach or cherry pie filling

Mix batter with sugar and cinnamon. Divide batter between wells (about 1/4 cup each) and place pie filling in the center of batter until batter almost reaches the top of the wells.

Cook 10 minutes. Serves 2.

Cathy thinks these are best served warm with whipped cream or ice cream.

### **“Almost Instant” Coconut Custard Pies**

1 egg  
1/4 cup coconut  
1/4 cup baking mix  
1/2 cup milk  
2 Tablespoons sugar  
1 Tablespoon butter or margarine, softened  
a few drops of vanilla extract

Place all ingredients in a covered shaker or blender and mix well.  
Divide mixed ingredients between the two cooking wells.

Cook 10 minutes. Cool. Serves 2.

Cathy thinks they're best when refrigerated and served with whipped cream.



## **One (1) Year Limited Warranty**

This product is inspected and tested before leaving our factory. It is warranted to be free of any manufacturing defects under normal use and conditions for one (1) year from date of original purchase. During that period, should the product fail to operate properly, please call our toll-free customer service number for assistance at 1-800-357-9213. We will repair or replace the product at our option. In the event of product replacement, then the current model will be provided. This warranty extends only to the original customer/purchaser and does not cover damage from abuse, neglect, use for commercial purposes, or any other use not found in the printed directions. This warranty does not cover breakage caused by misuse. (Warrantor) shall not be liable for any incidental or consequential damages, such as burned food, damaged countertops, etc. All implied warranties including the warranties of merchantability and fitness for a particular product are limited in duration to one (1) year. Some states do not allow the exclusion or limitation of consequential damages, or allow limitations for how long an implied warranty lasts, so the above limitation may not apply to you. This warranty provides specific legal rights, and you may also have other legal rights, which may vary from state to state. If you use your appliance for household use and according to instructions, our product should give you years of quality service.

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