

Trudeau®



PARTY GRILL

instructions and recipes

Celebrate the Versatility of Raclette



Breakfast



Dinner



Pizza



Dessert

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IMPORTANT SAFEGUARDS

BEFORE USE, PLEASE READ CAREFULLY CARE AND USE INSTRUCTIONS

For your safety follow these recommendations:

SAFETY FIRST

Read this safety advice thoroughly before the first use of your appliance. Read the operating instructions carefully and keep them on hand. Children and persons who are not familiar with the operating instructions should not use the appliance. It should be used only for the purpose for which it is intended and any other use could prove dangerous. The manufacturer accepts no liability for the consequences of improper use.



ATTENTION!

The appliance becomes hot during use!

- **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest professional electric repair shop for examination, repair or adjustment. **DO NOT** attempt to repair this product yourself. There are no user serviceable parts inside.
- **DO NOT** use on plastic or synthetic tablecloths, or unstable surfaces, or near flammable goods, such as curtains or tablecloths. A heat-resistant mat can be placed between your table or tablecloth and the appliance to prevent marks or damages.
- The use of cooking utensils or accessories which are not recommended by the appliance manufacturer may result in fire, electric shock or injury. The use of metallic cutlery on the cooking plate's non-stick surface can damage the non-stick coating. Use a traditional wood or a heat-resistant plastic scraper which is generally included in the set. **DO NOT** use the appliance for other than intended use.
- To protect against electrical shock, **DO NOT** immerse electrical cord in water or other liquid.
- **DO NOT** place on or near a hot burner or in a heated oven.
- **DO NOT** touch hot surfaces or carry while the appliance is still hot. Use handles when manipulating the appliance.
- Close supervision is necessary when any appliance is used near children. This appliance should not be used by children.
- During long heating periods, the cooking pans become hot. Always hold by the heat resistant handle.
- **DO NOT** wipe the heating element.

- **DO NOT** scour non-stick coating.
- **DO NOT** twist the cord when storing the appliance.
- **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces. Place the cord and any extension cords used, in such a way that there is no danger of anyone tripping.
- **DO NOT** pull on the cord to move the appliance. Before moving the appliance, ensure that the electric cord isn't obstructed by any objects.
- Turn temperature to "OFF", unplug and allow the appliance enough time to cool down before cleaning.
- **DO NOT** immerse the appliance in water to clean (short-circuit danger!). Only the removable cooking plate (except stone cooking surface), the cooking pans and the scrapers can be immersed in water or cleaned in a dishwasher.
- **DO NOT** leave your appliance plugged-in when you are not using it.
- **DO NOT** use outdoors.

This appliance is intended for household use only.

- **NEVER** impact this unit or drop from high place
- **DO NOT** touch plate surface while in use or before cool down, even when the power is switched to the "OFF" position.
- **DO NOT** use metal utensils as they will scratch the surface

IMPORTANT!

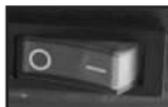
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shocks, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

BEFORE FIRST USE

- Wash the pans and scrapers in warm soapy water. Rinse and dry. Wash the cooking surface according to its material:
 - Stone: Wipe with a damp cloth or wash under running water, **DO NOT** immerse or soak in water;
 - Non-stick aluminum: Wash in warm soapy water, rinse and dry. The non-stick aluminum cooking surface is dishwasher safe and can be soaked in soapy water.
- Season the non-stick coating of the grill plate and cooking pans by wiping with paper towel moistened with one tablespoon of cooking oil. Let the oil remain on the surface.
- **DO NOT** wash or wipe electric heating element.
- **DO NOT** immerse unit, cord or plug in water or any other liquid.
- Always attach breakaway cord or extension cord to appliance first, and then plug cord into wall outlet. To disconnect the appliance, turn control to "OFF" before removing plug from wall outlet. Allow appliance to cool-off completely before moving it.

HOW TO USE

- Place appliance on a flat, level, dry and heat resistant surface.
- Keep away from walls.
- Ensure that the area where the appliance is being used is well-ventilated. Be careful of splatter when grilling foods.
- **BE CAREFUL:** Oil and fat can cause flames if overheated.
- Position the cooking plate over the element so that it lays flat on the unit plate supports.
- Set temperature control to the “OFF” position. Plug the power cord into a 120 volt AC wall outlet. If your appliance is equipped with a temperature control knob, turn temperature control clockwise to “MAX” for cooking. The temperature control may be adjusted for optimal cooking results. If your appliance is equipped with an “ON/OFF” switch, simply set the switch to the “ON” position.
- Allow grill to pre-heat for 10 to 20 minutes for faster results. It is not necessary to pre-heat the cooking surface in the oven.
- During initial use, some light smoke and/or odor may be detected. This is normal and will not reoccur after a few uses.
- Cooking pans can be moved on and off the lower plate as food is cooked and served. Be sure to place hot cooking pans on a heat-resistant surface such as your plate.
- Use smooth-edge utensils, preferably wooden or plastic. The plastic or wooden spatulas provided are specially designed to remove food from cooking pans and without sticking. **DO NOT** cut food on the grill plate or in the cooking pans as this may damage the non-stick coating.
- When cooking is complete, turn the unit off and then remove plug from wall outlet.
- **DO NOT** move appliance until it is completely cooled. Before moving appliance, remove cooking pans to prevent them from falling off the base.



ON / OFF switch



Temperature control knob

GENERAL USE GUIDE

If your appliance comes with a non-stick cooking surface:

Grill plate:

- Coat the non-stick plate and cooking pans by wiping with a paper towel moistened with one tablespoon of cooking oil. Let the oil remain on the surface.
- Grilling guidelines for thinly sliced meats, fish, poultry, seafood, and vegetables:
 - Grill food according to taste. Turn food from time to time.
 - Grilling time depends on type of food, initial temperature, and thickness.
- During first use, the appliance may give off a slight odor and/or smoke because of its protective coating. We recommend letting the appliance heat at its highest temperature without food for 10 minutes in a well-ventilated room.

Cooking pans:

- Broiling guidelines for cheese and vegetables.
 - Place food in cooking pans.
 - Position cooking pans on base and broil to taste, verifying every now and then.
 - Melted cheese can be spread on grilled food or bread.

Do not leave the cooking pans in the appliance while empty. Always use a plastic or wooden spatula on the non-stick surfaces.

If your appliance comes with a stone cooking surface:

Before first use:

- Coat the stone cooking surface and cooking pans by wiping with a paper towel moistened with one tablespoon of cooking oil. Let the oil remain on the surface.

Installation:

- Place the stone cooking surface, polished side up, onto heating element. Position stone correctly before turning on the appliance.

Pre-heating:

- Allow stone cooking surface to pre-heat for 20 minutes maximum. It is not necessary to pre-heat the stone cooking surface in the oven.
- During first use, the appliance may give off a slight odor and/or smoke because of its protective coating. We recommend letting the appliance heat at its highest temperature without food for 10 minutes in a well-ventilated room.
- For the first ten uses, place a little oil or finely-ground salt on the hot cooking stone and wipe with a soft cloth. This will ensure that food does not stick to the surface.

Use:

- Turn the thermostat to the desired temperature. The indicator light will turn on. During cooking, the stone will take 5 to 10 minutes to register and respond to any changes in temperature.
- This is stone in which small fissures occur naturally. They will not affect the functionality of your grill.
- **NEVER** place frozen foods on the warm stone.
- **DO NOT** place highly acidic foods on stone such as mustard, vinegar, etc.
- All foods should be thinly sliced (less than 2 cm thick).
- **DO NOT** leave stone without food on for more than 30 minutes.
- It is normal for your stone to turn darker in color after several uses.
- After use, wait for appliance to cool off completely. Allow at least one hour before touching the cooking stone.

Cleaning the stone cooking surface:

- **DO NOT** immerse in water.
- **NOT** dishwasher safe.
- Each cooking stone is a unique natural piece. Depending on its porosity, yours may be more or less permeable. A cooking stone that has been immersed in water may crack or break the next time it is used.
- To wash, gently rub with a dish cloth or a mild abrasive under running water. Avoid using soap and detergents.

SAVE THESE INSTRUCTIONS

SUGGESTED INGREDIENTS

Cheese

For a raclette dinner, plan on 7 to 8 oz (200 – 230 g) of cheese per person. Since cheese is the most important ingredient in raclette, here are a few suggestions for your next meal:

- Mozzarella
- Monterey Jack
- Emmenthal
- Gruyere
- Cheddar
- Raclette cheese

You can grate or slice the cheese of your choice and place over vegetables.

Vegetables

Tender vegetables can be raw when cooked on the grill, as long as they're cut up into small enough pieces. When choosing firmer vegetables, blanch them briefly until "al dente", rinse them under cold water before cutting them up, then place into cooking pan covered with cheese.

Meat

Meat prepared on a grill should be cut up finely, so it will be cooked throughout in a short period of time. Marinating it beforehand makes it especially tender.

Fish

Fish is ideal for grilling because it cooks quickly. When grilling, it's better to use fattier types such as mackerel, salmon, catfish, or filets with the skin on. Peeled or unpeeled shrimp are also delicious on the grill.

Side Dishes

Vegetables and fresh salads are excellent accompaniments. Sauces and dips are a great suggestion if you're using a grill.

Potatoes

Small new potatoes boiled in their skins are the traditional accompaniment to raclette. Plan on about a half of a pound per person, if the potatoes are the only filling side dish.



Tips and Tricks

Food suggestions:

- ☑ Vegetables, meat, chicken, cheese, fish, potatoes

Cheese varieties:

- ☑ Emmenthal, Gruyère, Jarlsberg, Cheddar, Gouda, Swiss, Mozzarella

- ☑ At least 3 different dipping sauces are recommended

- ☑ A simple salad is an ideal starter because it can be enjoyed while the raclette is heating up

- ☑ Make personal size pizzas with the raclette

Use for brunch:

- ☑ Individual omelet
- ☑ Grilled breakfast sausage
- ☑ Pancakes

Visit our website, www.trudeaucorp.com,
Hosting Tips, for more information



DELECTABLE RECIPES

Savory Crêpes

Any vegetable, cheese, and even grilled meat combinations can be used for these delicious savory bundles

(Makes 20 crêpes)

- ☑ **1 recipe basic crêpe batter**
- ☑ **12 ounces (375 g) button mushrooms, cut in half**
- ☑ **8 ounces (250 g) onion, sliced**
- ☑ **2 tablespoons (25 ml) extra virgin olive oil**
- ☑ **¼ teaspoon (1 ml) kosher salt**
- ☑ **1 pound (500 g) Havarti cheese, sliced**

Assemble raclette, griddle side up. Turn to high and preheat for 10 minutes. Pour 1/8 cup (30 ml) of crêpe batter onto the griddle top and spread the batter out thin and evenly with the raclette spatula, creating an oval/round shape. Cook the crêpe up to a minute on the first side, until the edges start to brown; then flip with a non-stick spatula and finish the other side in 30-60 seconds. Continue cooking crêpes until the batter is done. Stack finished crêpes on top of each other on a plate and wrap loosely with plastic.

Reduce heat to medium-high. In a mixing bowl, toss together the vegetables with the olive oil and salt. Spread vegetables out onto the griddle top. Cook for 10 minutes or until the vegetables are nicely browned and tender.

Once vegetables are cooked, place crêpe in raclette pan. Layer with some cooked mushroom and onions and top with a slice of cheese. Fold the crêpe like an envelope or package and then top with a second slice of cheese. Place under grill and leave for 3-4 minutes, or until the cheese melted and bubbly.

Turn out onto plate with the raclette spatula.



Wine Pairing Recommendations:
Bourgogne Aligoté



Mango and Brie Quesadillas

(Serves 4 - makes 12 mini quesadillas)

- ☑ **1 red bell pepper (about 8 ounces – 250 g), thinly sliced**
- ☑ **1 jalapeño (about ½ ounce – 14 g), seeded and thinly sliced**
- ☑ **1 teaspoon (5 ml) extra virgin olive oil plus ¼ cup (15 ml) for brushing**
- ☑ **½ teaspoon (1 ml) kosher salt**
- ☑ **2 green onions, chopped**
- ☑ **1 package corn tortillas, each cut into quarters**
- ☑ **1 mango, peeled and sliced**
- ☑ **8 ounces (250 g) Brie cheese, sliced**
- ☑ **1 avocado, sliced (optional)**

Assemble raclette, grill side up. Turn to medium-high and preheat for 10 minutes.

Toss pepper and jalapeño in mixing bowl with teaspoon (5 ml) of olive oil and salt. Grill for 5 minutes until the peppers become soft and tender; remove, reserve, and toss with green onion

Reduce heat to medium. Brush tortillas with oil and grill 1-2 minutes per side.

To assemble quesadillas, place 1-2 pieces of tortilla in raclette dish, top with peppers and onion and slices of Brie. Place under grill for 7-8 minutes until cheese is melted, browned, and bubbly. Slide quesadilla onto plate with spatula and serve with avocado slices.

Variations: Black beans are a perfect side dish for these quesadillas. Grilled shrimp is also a great addition to the quesadilla filling.



Wine Pairing Recommendations:

Pinot Gris, Gewurztraminer



Grilled Asparagus with Gruyère and Prosciutto

(Serves 4)

- ☑ **1 tablespoon (15 ml) olive oil**
- ☑ **½ teaspoon (2 ml) salt and pepper**
- ☑ **12 ounces (375 g) asparagus, approximately one bunch, hard end removed and cut in half**
- ☑ **12 slices of prosciutto**
- ☑ **½ pound (250 g) Gruyère or raclette cheese, sliced**

Assemble raclette, grill side up. Turn to medium-high and preheat for 10 minutes.

In a mixing bowl, toss the asparagus with the olive oil, salt and pepper. Spread asparagus on grill and cook for about 9-10 minutes until the asparagus is nicely browned and tender. Place prosciutto slices on the grill and warm about 30 seconds per side.

Place a slice of prosciutto in a raclette dish, top with 2-3 asparagus halves, and a slice of cheese. Fold the ends of the prosciutto in to cover the asparagus and Gruyère and then top with an additional slice of cheese. Place each dish under the grill for 3-4 minutes until the cheese is melted and bubbly.



Wine Pairing Recommendations:
Merlot/Cabernet blend



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