



SECURA REVERSIBLE GRILL / GRIDDLE (with Glass Lid)

Instruction Manual



Model:SM-1503GR / GR-1503XL

www.thesecura.com

It is very important that you read all instructions carefully before you begin operating the appliance. Keep the instructions in case you need to reference them in the future.



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IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed:

1. Read the manual carefully before use.
2. Do not use the appliance outdoors.
3. Use the appliance only for the intended purpose.
4. Do not touch hot surfaces. Use handles or knobs.
5. Under no circumstances must the appliance be immersed in water or other liquid, or come into contact with such. Do not use the appliance with wet or moist hands.
6. In order to protect children from the dangers of electrical shock, never leave them unsupervised with the appliance. When selecting the location for your appliance, do so in such a way that children do not have access to the appliance. Take care to ensure the cord does not hang down.
7. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
8. If the power cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. Do not let cord hang over the edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Never leave the appliance unsupervised. Switch off the appliance whenever you are not using it.
14. Do not flip the appliance over until completely cool.
15. Prior to connecting or disconnecting plug from wall outlet, turn any temperature control to 'OFF'.

SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

GROUNDING PLUG

To reduce the risk of electric shock this appliance has a grounded plug. If the plug does not fit fully into the electrical outlet contact a qualified electrician. Do not try to modify the plug in any way.

SHORT CORD INSTRUCTION

A short power cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the electrical rating on the extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounded 3-wire cord. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

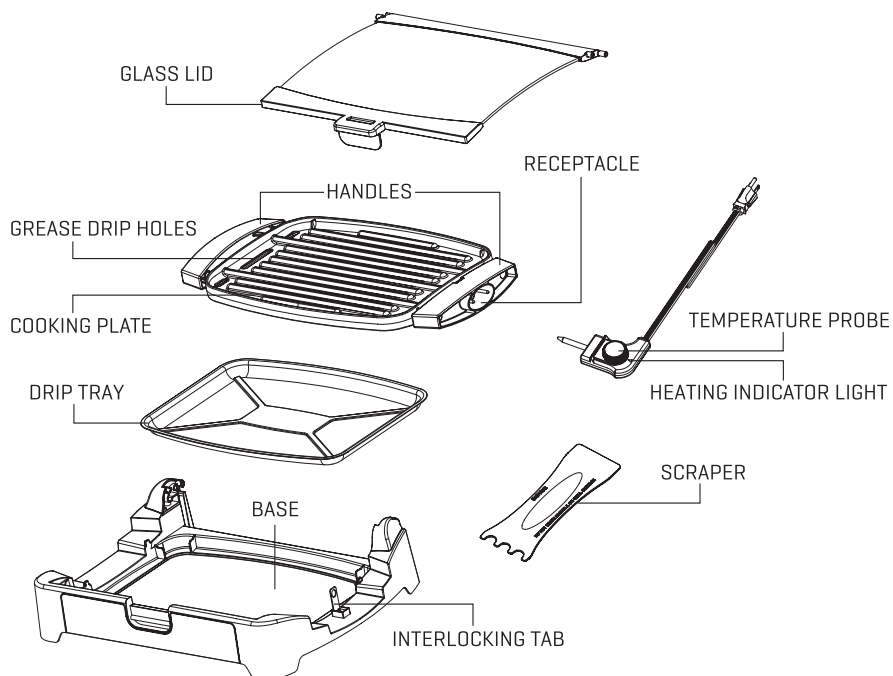
BEFORE YOUR FIRST USE

This appliance is designed for indoor use only. Carefully unpack the appliance and remove all packaging materials. Wipe the COOKING PLATE and BASE with a clean, damp cloth. Dry thoroughly. Do not use harsh cleaners or abrasive pad on any part of the COOKING PLATE. Warning: Do not immerse the TEMPERATURE PROBE or plug in water or other liquid. Do not use metal scouring pads on any part of the appliance.

Before plugging in your Secura reversible grill/griddle, be sure the electric circuit is rated at 120V 60 Hz AC. This appliance requires 1700 watts. Do not share a 120V electrical outlet with another electrical appliance.

Before using, condition the nonstick surface. Spread 2 teaspoons of vegetable oil with a soft cloth or folded paper towel over the entire grill/griddle cooking surfaces (both sides). Assemble appliance according to the instructions listed in Using Your Reversible Grill/Griddle section of this manual. Set the temperature to 450°F. When the COOKING PLATE has reached 450°F, turn off and cool completely. The appliance is now ready to use.

REVERSIBLE GRILL/GRIDDLE PARTS LIST



USING YOUR REVERSIBLE GRILL/GRIDDLE

Please read this manual thoroughly before use, follow all recommendations and keep it in a safe place for future reference.

1. Place the appliance on a flat, level, stable surface, such as a dry and heat-resistant countertop or table.
2. Slide the DRIP TRAY into the BASE.
Warning: To prevent grease from contacting the base or countertops never attempt to use your Grill/Griddle without the DRIP TRAY in place.
3. Place the COOKING PLATE onto the BASE by lining up the RECEPTACLE end of the COOKING PLATE with the INTERLOCKING TAB on the BASE. See PARTS LIST diagram.
4. Insert TEMPERATURE PROBE into the RECEPTACLE. Plug the cord into a 120 volt/60 Hz AC only outlet.
5. Select the desired temperature according to your recipe. The HEATING INDICATOR LIGHT will illuminate during the preheat cycle. The light will turn off when the selected temperature has been reached. The light will cycle on and off during the cooking process indicating that the surface temperature is being maintained.

GRIDDLE COOKING GUIDE

Follow these guidelines for successful griddle cooking:

1. If you prefer cooking foods without added butter or oil, first season the griddle surface after each cleaning or before initial use. To season, brush the cool surface with a light coating of vegetable oil. Wait a few minutes; then wipe the surface dry with a paper towel. The griddle is now seasoned and ready for use.
2. Set the TEMPERATURE PROBE to the desired temperature. Preheat the appliance until the HEATING INDICATOR LIGHT goes out, approximately 8 - 10 minutes.
3. Make sure that the surface is wiped clean before griddle cooking.
4. Foods may be kept warm on the griddle prior to serving. Reduce temperature to 200°F.
5. Unplug from outlet and allow griddle to cool completely before disposing of drippings that have accumulated in the DRIP TRAY.

GRILLING GUIDE

Follow these guidelines for successful grilling:

1. Set the **TEMPERATURE PROBE** to the desired temperature. Preheat the appliance until the **HEATING INDICATOR LIGHT** goes out, approximately 8 - 10 minutes.
2. Make sure that the surface is wiped clean before grilling.
3. Before grilling, partially cook bone-in chicken, ribs and uncooked smoked or fresh sausages for best results. If not partially cooked, these meats may become overbrowned on the outside before the center is done.
4. Turn food once during grilling unless recipe states otherwise.
5. If desired, brush with barbecue or other sauce during last 5 to 10 minutes of grilling.
6. Unplug from outlet and allow grill to cool completely before disposing of drippings that have accumulated in the **DRIP TRAY**.

GRILLING TIPS

1. Use wood or silicon utensil on the nonstick cooking surface. Only use the enclosed **SCRAPER** to clean the cooking surface.
2. Be careful not to cross contaminate raw meat with cooked meat. Use separate utensils and platters for raw and cooked.
3. Tender meat cuts, such as sirloin and tenderloin, are generally more suitable for grilling than less-tender meat cuts, such as round or chuck.
4. Grease from high fat foods, such as bacon or sausage, may splatter on countertop. Protect countertop as necessary.
5. When grilling fish, use a large flat spatula or turner to turn the fish.
6. After cooking meat or fish always allow the protein to rest for at least a quarter of the time it was cooked.

CARE AND CLEANING

1. Before cleaning, be sure to unplug the cord from the outlet. Remove the TEMPERATURE PROBE from the RECEPTACLE. If necessary, wipe the cord with a damp cloth.
Caution: Do not immerse the cord in water or other liquid.
2. Allow the appliance to cool completely before cleaning. The COOKING PLATE can be placed in the bottom rack of the dishwasher, or washed by hand in warm soapy water. The DRIP TRAY, BASE and SCRAPER should be hand-washed only in warm soapy water. Dry all parts completely when finished. Do not put a hot cooking surface in cold water.
3. Be sure to always wash this appliance after each use to remove any grease that may have accumulated. Ensure that no food particles are blocking the GREASE DRIP HOLES before cooking in order to allow grease to flow freely to the DRIP PAN.
4. Do not use metal scouring pads or harsh cleaners on either the cooking surface or base. If necessary, use a nylon bristle brush or scrubbing pad. Do not let the cooking surface or base soak overnight. This could damage the nonstick coating.

SPECIFICATION

Model:SM-1503GR / GR-1503XL

Power supply	120V~ 60Hz AC
Rated power output	1700W

Recipes



Grilled Chicken with Cola Sauce

Serves: 4

INGREDIENTS

- 1 tablespoon canola oil
- 3/4 cup cola
- 1/3 cup ketchup
- 1 tablespoon cider vinegar
- 2 teaspoons Worcestershire sauce
- 1 1/2 tablespoons dark brown sugar
- 1/2 teaspoon salt
- 1 garlic clove, minced
- 1/2 teaspoon ground cumin
- 4 skinless, boneless chicken breast halves

METHOD

1. Preheat the electric grill to 400°F.
2. Heat a medium saucepan over medium-high heat. Add oil to pan; swirl to coat. Add garlic; sauté 1 minute, stirring constantly. Stir in cola, ketchup, cider vinegar, Worcestershire sauce; bring to a boil. Reduce heat, and simmer 15 minutes, stirring occasionally. Set 4 tablespoons sauce aside.
3. Combine brown sugar, salt and ground cumin, stirring well.
4. Rub mixture evenly over both sides of chicken.
5. Arrange chicken on a grill rack coated with cooking spray; baste with 3 tablespoons remaining sauce. Grill 5 minutes. Turn chicken over; baste with 3 tablespoons sauce. Grill 5 minutes or until done.
6. Serve with reserved 4 tablespoons sauce.

Spicy Chicken Thigh Kebabs

Serves: 4

INGREDIENTS

- 1 1/2 tablespoons minced fresh garlic
- 1 1/2 tablespoons chile paste
- 2 tablespoons olive oil
- 1 teaspoon ground cumin
- 1/2 teaspoon ground coriander
- 5/8 teaspoon kosher salt, divided
- 4 skinless, boneless chicken thighs, cut into 36 pieces
- 1/2 yellow bell pepper, cut into 12 pieces
- 12 cherry tomatoes
- Cooking spray
- 1/4 cup plain 2% reduced-fat Greek yogurt

METHOD

1. Combine first 5 ingredients in a small bowl; stir in 1/8 teaspoon salt. Scrape mixture into a zip-top plastic bag. Add chicken; seal. Marinate in refrigerator 2 hours, turning after 1 hour.
2. Immerse 12 (8-inch) wooden skewers in water; soak 30 minutes. Drain and pat dry.
3. Preheat the electric grill to 400 °F.
4. Remove chicken from marinade; discard marinade. Thread 3 chicken pieces, 1 pepper piece, and 1 tomato alternately onto each skewer, beginning and ending with chicken; sprinkle evenly with remaining 1/2 teaspoon salt. Arrange skewers on grill rack coated with cooking spray; grill 4 minutes on each side or until done. Serve with yogurt.

Whole Wheat Buttermilk Pancakes

Serves: 6

INGREDIENTS

- 3/4 cup all-purpose flour
- 3/4 cup whole wheat flour
- 1/2 cup instant oats
- 1/4 cup brown sugar
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 cups buttermilk
- 2 large eggs
- 1 tablespoon canola oil
- Organic nonstick cooking spray
- 3 tablespoons unsalted butter, room temperature

METHOD

1. Preheat the electric griddle to 350°F.
2. In a large bowl, whisk flours, oats, brown sugar, baking soda, and salt to mix with a whisk. Place the buttermilk, eggs and oil in a small bowl. Pour buttermilk mixture into flour mixture and stir just until moist but still lumpy.
3. Spray griddle with nonstick spray. Drop the batter onto griddle plate using about 1/4 cup of batter for each pancake. Cook for 2 to 3 minutes per side, or until pancakes are golden brown and puffed. Wipe griddle with paper towels and spray with nonstick spray before cooking next batch of pancakes.
4. Serve pancakes with butter.
5. Pancakes can be kept warm by placing them on the griddle at 200°F.

The Breakfast Plate

Serves: 4

INGREDIENTS

- Two 10-ounce ribeye steaks
- Kosher salt and freshly ground black pepper
- 2 tablespoons olive oil
- 2 beefsteak tomatoes, cored and halved
- 8 large eggs
- 4 slices sourdough bread
- 4 tablespoons butter

METHOD

1. Preheat the electric griddle to 400°F.
2. Season steaks generously with salt and pepper. Brush griddle with 1 tablespoon of oil and place steaks on griddle. Cook steaks for about 4 minutes per side for medium-rare doneness. Remove steaks from griddle and set aside to rest.
3. While steaks are cooking, season tomatoes with salt and pepper and place on griddle around steaks. Cook tomatoes for about 6 minutes, turning halfway through cooking, or until surfaces are caramelized. Remove from griddle and keep warm.
4. Brush surface of griddle with remaining 1 tablespoon oil and crack eggs onto griddle surface. Place lid over eggs to cook eggs 'sunny side up.' Remove eggs after about 3 minutes, or when whites have set and yolks are still runny.
5. Butter both sides of sourdough slices and grill for about 2 minutes per side, or until toasted.
6. Slice steaks across the grain. Divide steak slices, tomatoes, eggs, and sourdough toasts among 4 plates and serve.

Pesto Chicken with Zucchini and Peppers

Serves 4

INGREDIENTS

- Four 7-ounce boneless chicken breasts with skin on, tenderloin removed, and lightly pounded to an even thickness
- 1 1/4 cups Basil Pesto (recipe follows), divided
- Kosher salt and freshly ground black pepper
- 2 tablespoons olive oil, divided
- 3 medium zucchini, cut into 1-inch slices
- 1 red bell pepper, seeded, cut into 1-inch pieces
- 1 yellow bell pepper, seeded, cut into 1-inch pieces

METHOD

1. Preheat the electric griddle to 400°F.
2. Gently separate skin of chicken breasts from meat to form a pocket. Using your fingers, spread about 1 tablespoon of pesto under skin of each chicken breast. Season with salt and pepper.
3. Brush 1 tablespoon of oil over griddle. Place chicken, skin side down, on griddle, pressing chicken breast flat onto surface of griddle. Cook for about 7 minutes, or until skin is crisp and golden. Flip chicken over and cook for about 5 minutes, or until chicken is golden brown on bottom and cooked through. Transfer chicken to a carving board to rest.
4. Meanwhile, heat remaining 1 tablespoon oil on griddle. Place zucchini and peppers on griddle and season with salt and pepper. Cook, turning halfway, for about 8 minutes, or until zucchini have browned and peppers have begun to soften.
Transfer to a medium bowl and toss with remaining 1 cup of pesto.
5. Slice chicken breasts and place alongside roasted vegetables. Drizzle with any remaining pesto and serve.

Basil Pesto

Makes about 1 1/4 cups

INGREDIENTS

- 1/4 cup pine nuts, toasted
- 2 garlic cloves
- 1/4 teaspoon kosher salt
- 1/4 teaspoon red pepper flakes
- 1 1/2 cups lightly packed fresh basil leaves
- 1/2 cup freshly grated Parmesan cheese (about 2 ounces)
- 1/3 cup extra-virgin olive oil, plus more to cover pesto

METHOD

1. In a food processor, pulse pine nuts, garlic, salt, and red pepper flakes together until nuts and garlic are finely chopped.
Add basil and Parmesan cheese and pulse about 10 times to chop basil. With machine running, gradually pour in olive oil.
2. Transfer pesto to a container and float a thin layer of olive oil on top. Cover and keep refrigerated, but bring to room temperature before using.

Brie and Gruyère Grilled Cheese Sandwiches with Apricot Jam

Serves 4

INGREDIENTS

- Eight 1/2-inch-thick slices ciabatta or French bread
- 1/2 cup apricot jam
- 8 ounces Gruyère cheese, shredded (about 2 cups)
- 3 ounces double-cream Brie cheese, rind trimmed and cut into 1/4-inch-thick slices
- 4 slices Black Forest ham, optional
- Olive oil, for brushing

METHOD

1. Preheat the electric grill to 400°F.
2. Spread apricot jam over one side of each bread slice. Top half of bread slices with half of Gruyère, followed by half of Brie. Place a slice of ham on each sandwich, if using. Divide remaining Gruyère and Brie among sandwiches. Place remaining bread slices, apricot jam side down, on sandwiches.
3. Brush grill grates with oil and place sandwiches on top, then brush top sides of sandwiches with oil. Cook for about 6 minutes per side, or until grill marks form and cheese has melted. Cool 1 minute before serving.

Grilled Shrimp and Asparagus with Lemon Vinaigrette

Serves 4

INGREDIENTS

- 1 lemon
- 2 tablespoons finely chopped shallots
- 1/4 cup extra-virgin olive oil, divided
- Kosher salt and freshly ground black pepper
- 1/2 pound medium-thin asparagus, woody ends trimmed
- 1 pound large (21 to 30 count) shrimp, peeled, tails left on, and deveined

METHOD

1. Preheat the electric grill to 400°F.
2. Grate zest from lemon into a small bowl. Squeeze 2 tablespoons of juice from lemon into bowl and whisk in shallots.
Gradually whisk in 2 tablespoons of oil and season to taste with salt and pepper.
3. Spread asparagus and shrimp on a large baking sheet. Coat with remaining 2 tablespoons oil and season with salt and pepper. Grill shrimp and asparagus, turning occasionally, for about 6 minutes, or until shrimp are almost opaque throughout when pierced with tip of a sharp knife and asparagus are crisp-tender. Remove from grill.
4. On a clean baking sheet, toss grilled asparagus with enough vinaigrette to coat. Season to taste with salt and pepper.
Divide asparagus among four plates and top with shrimp. Drizzle more vinaigrette over shrimp and serve.

Grilled Fish Tacos with Pico De Gallo

Serves 4

INGREDIENTS

- 2 tablespoons olive oil
- 1 tablespoon finely chopped fresh cilantro
- 1 garlic clove, finely chopped
- 1 1/4 pounds fresh mahimahi fillet, cut into 8 pieces
- Kosher salt and freshly ground black pepper
- 2 limes, halved
- Eight 6-inch corn tortillas
- 2 cups very thinly sliced green cabbage
- 1/4 cup Mexican crema or sour cream
- Fresh cilantro leaves, for garnish
- Pico de Gallo (recipe follows)

METHOD

1. Preheat the electric grill to 400°F.
2. In a wide shallow bowl, whisk oil, chopped cilantro, and garlic to blend. Lightly coat fish with oil mixture and season with salt and pepper. Brush grill lightly with oil. Add fish and grill for 2 to 3 minutes per side, or until barely opaque when flaked in thickest part with tip of a small knife. Using a spatula, transfer fish to a cutting board and let stand for 2 minutes.
3. Meanwhile, grill limes cut side down for about 2 minutes, or until beginning to char on bottom. Remove from grill. Add tortillas to grill and cook, turning halfway through, for about 1 minute, until warmed.
4. Coarsely break or cut fish into large flaky chunks and divide it among tortillas. Top with cabbage, crema, cilantro leaves, and pico de gallo. Serve hot with grilled limes.

Pico de Gallo

Makes about 1 1/2 cups

INGREDIENTS

- 4 ripe plum tomatoes (about 1 pound total), cut into 1/2-inch pieces
- 1 small white onion, finely chopped
- 2 red jalapeño peppers, seeded and finely chopped
- 1/4 cup finely chopped fresh cilantro
- 3 tablespoons fresh lemon juice
- 1 teaspoon kosher salt

METHOD

In a medium bowl, toss tomatoes, onions, jalapeños, cilantro, lemon juice, and salt together. Set aside at room temperature for about 30 minutes to allow flavors to blend, tossing occasionally.

Grilled Pork Satay with Carrot-Cilantro Salad

Serves 4

INGREDIENTS

- 3/4 cup packed fresh cilantro leaves, divided
- 1/2 cup honey
- 1/4 cup Thai or Vietnamese fish sauce (nampla or nuoc mam)
- 3 garlic cloves, smashed and peeled
- 2 tablespoons coarsely chopped peeled fresh ginger
- Finely grated zest of 2 limes
- 3 tablespoons fresh lime juice
- 1/4 cup canola oil
- One 1-pound pork tenderloin, trimmed of fat and sinew
- 4 flat bamboo skewers
- Kosher salt
- 1 large carrot, peeled, cut into thin matchstick-size strips
- 1 Thai or small hot chile, sliced into paper-thin rounds

METHOD

1. In a blender, pulse 1/2 cup of cilantro with honey, fish sauce, garlic, ginger, lime zest, and lime juice a few times, just to finely chop solids. Transfer to a bowl and whisk in oil.
2. Cut pork tenderloin lengthwise in half, then cut each half crosswise into 1/3-inch-thick slices, for a total of 24 pieces. In a large bowl, toss pork with half of marinade. Marinate for at least 20 minutes and up to 2 hours.
3. Preheat the electric griddle to 400°F.
4. Remove pork from marinade (discard used marinade) and thread pork onto skewers. Season with salt. Grill pork, turning occasionally, for about 5 minutes, or until pork is just barely pink when pierced to skewer with tip of a small, sharp knife.
Arrange pork on skewers on 4 dinner plates.
5. In a medium bowl, toss carrot strips with remaining 1/4 cup cilantro. Mound alongside pork. Stir chile into reserved marinade and drizzle about a tablespoon over each serving. Serve immediately with remaining marinade as a dipping sauce.

Mushroom-Chipotle Quesadillas

Serves 4

INGREDIENTS

- 4 ounces fresh shiitake mushrooms, stems removed
- 4 ounces fresh oyster mushrooms, stems removed
- 1 tablespoon olive oil
- Kosher salt and freshly ground black pepper
- 1/4 bunch cavolo nero kale (Tuscan kale), stems removed
- 2 chipotle chilies in adobo sauce, finely chopped
- 1 1/2 cups shredded Monterey Jack cheese (about 6 ounces)
- 1/2 cup crumbled queso fresco (about 2 ounces)
- Four 9-inch flour or whole wheat tortillas
- About 2 tablespoons canola oil, for brushing

METHOD

1. Preheat the electric griddle to 375°F.
2. In a medium bowl, toss mushrooms with olive oil and season with salt and pepper. Place mushrooms on griddle and cook, turning halfway through cooking, for about 10 minutes, or until dark golden brown. Transfer to a cutting board and thinly slice mushrooms.
3. Meanwhile, thinly slice kale into small strips. In a large bowl, toss kale and chipotles. Add hot sliced mushrooms and toss to combine and wilt kale. Mix in Jack cheese and queso fresco. Season to taste with salt and pepper.
4. Brush one side of each tortilla with canola oil. Turn tortillas oil side down on work surface. Sprinkle a heaping 1 cup of mushroom-cheese mixture over bottom half of each tortilla, then fold other half of tortilla over filling and press lightly to compact.
5. Grill quesadillas for about 3 minutes per side, or until golden brown and crisp on outside and cheese has melted inside.
Transfer to a cutting board, cut into wedges, and serve hot.

Cheesy Burgers with Bacon and Onions

Serves 4

INGREDIENTS

- 1 1/3 pounds ground beef chuck
- 4 slices thick-cut bacon
- 1 red onion, cut into 1/4-inch-thick rounds
- 2 tablespoons olive oil, divided
- Kosher salt and freshly ground black pepper
- 1 tablespoon balsamic vinegar
- 4 slices cheddar cheese, preferably white cheddar
- 4 large brioche burger buns, split open
- 2 cups (not packed) baby arugula

METHOD

1. Form ground beef into four patties. Flatten patties so they are slightly larger than diameter of buns.
2. Preheat the electric grill to 400°F.
3. Grill bacon for about 4 minutes per side, or until golden brown and crisp. Meanwhile, lay onions on a baking sheet and drizzle with 1 tablespoon of oil, then season with salt and pepper.
4. When bacon has finished cooking, place onions where bacon was cooking. Cook for about 5 minutes per side, or until grill marks form and onions are tender. Transfer onions to a bowl and toss with vinegar.
5. Coat patties with remaining 1 tablespoon oil and season with salt and pepper. Grill patties for about 5 minutes, or until browned on bottom. Turn patties over, top with cheese, and cook for about 5 minutes for medium-rare doneness. Lower glass lid during last 2 minutes to help melt cheese, if necessary. Set patties aside to rest for 3 minutes. Meanwhile, grill buns for about 1 minute, or until lightly toasted with grill marks.
6. Place burger patties on toasted buns and garnish with bacon, grilled onions, and arugula.

Potato Rösti

Serves 4

INGREDIENTS

- 3 russet potatoes, peeled
- 1 large shallot, peeled
- 2 tablespoons olive oil, divided
- 3/4 teaspoon kosher salt
- 1/8 teaspoon freshly cracked black pepper
- 1 tablespoon butter

Optional Accompaniments:

- Sour cream and applesauce
- Smoked salmon, capers, and sour cream

METHOD

1. Using large holes on a box grater, shred potatoes and shallot. Place shredded potato-shallot mixture into center of a kitchen towel, gather corners of towel, and squeeze potato-shallot mixture in towel, extracting as much liquid as possible.
2. In a medium bowl, toss drained potato-shallot mixture with 1 tablespoon of oil, and salt and pepper.
3. Preheat the electric griddle to 375°F.
4. Brush remaining 1 tablespoon oil over griddle. Form potato-shallot mixture into four 4-inch-diameter patties on griddle and cook for about 6 minutes, or until golden brown and crisp on bottom. Flip rösti over. Melt butter between rösti, allowing butter to melt into each rösti and pressing rösti to flatten them. Cook for about 6 minutes, or until rösti are golden brown and crisp on bottom. Serve immediately with desired accompaniments.

Grilled Salmon with Orzo, Feta, and Fresh Herbs

Serves 4

INGREDIENTS

Orzo:

- 1 1/2 cups orzo
- 3 tablespoons red wine vinegar
- 3 tablespoons finely chopped shallots
- 2 garlic cloves, finely chopped
- 1/3 cup extra-virgin olive oil
- 2 ounces fresh baby spinach
- 1 1/2 cups cherry tomatoes, cut in half
- 1/2 cup pine nuts, toasted
- 1/3 cup thinly sliced fresh basil leaves
- 1 tablespoon coarsely chopped fresh parsley
- 1 cup crumbled feta cheese (4 ounces)
- 1 tablespoon chopped fresh chives, for garnish
- Kosher salt and freshly ground black pepper

Salmon:

Four 5-ounce skinless salmon fillets

Olive oil, for coating fish

METHOD

To make orzo salad:

1. Bring a large saucepan of salted water to a boil over high heat. Add orzo and cook, stirring often, for about 8 minutes, or until just tender. Drain orzo in a sieve and set aside.
2. In a medium bowl, whisk vinegar, shallots, and garlic. Gradually whisk in oil. Season with salt and pepper.
3. In a large bowl, toss warm orzo, spinach, tomatoes, pine nuts, basil, and parsley with vinaigrette. Season with salt and pepper.

Meanwhile, to cook salmon:

4. Preheat the electric grill to 425°F.
5. Coat salmon with oil and season with salt and pepper. Oil grill grates. Place salmon on grill with top right corner of each fillet facing the 2-o'clock position and cook for 4 minutes. Flip fillets over and grill for 2 minutes, or until fish is opaque with slightly rosy in center.
6. Mound salad on platter or four dinner plates and sprinkle with cheese. Top with salmon, sprinkle with chives, and serve.



Manufacturer's Limited Warranty

The Manufacturer of the product warrants to the original purchaser of this product from an authorized reseller or distributor that this product will be free from defects in material and workmanship under normal use and service for 1 year after date of purchase.

Manufacturer will, at its option, repair or replace with new or refurbished product.

The manufacturer reserves the right, before having any obligation under this limited warranty, to inspect the damaged product, and all costs of shipping the damaged product for inspection and warranty service shall be borne solely by the purchaser.

The manufacturer's limited warranty is valid only in accordance with the following conditions:

1. The product is purchased directly from manufacturer or an authorized reseller. The warranty is not transferable, only the original purchaser is covered by this warranty.
2. This warranty is void when the product is used in a commercial or institutional use.
3. This warranty is void if the product has been subject to misuse, abuse, negligence, unauthorized modification or repair, or accident. Normal wear and tear are not covered by this warranty.
4. Purchaser must present acceptable proof of original receipt for the product.
5. This warranty does not affect any other legal rights you may have by operation of law.

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