

Cuisinart Outdoors™

Outdoor Wok Station CGG-1265



Quick Start Guide & Recipe Booklet

For your safety and continued enjoyment of this product, always read the instruction manual carefully before using.

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SAFETY INSTRUCTIONS

Take safety precautions seriously.

OUTDOOR USE ONLY / NEVER LEAVE UNATTENDED.

- Keep flammable materials away, using the burner in a well-ventilated area, never inside a garage, house, or enclosed patio.
- Keep children away from the hot surfaces of the burner and the wok pan when in use.

WARNING.

- Practice safe cooking, such as using 16" + long-handled utensils to avoid high heat temperature and potential for burns.
- Never leave the wok unattended while cooking. When needing to add ingredients or rest, turn down to LOW or OFF for any extended non-cooking time. Restart when ready.

1. Do not use this product on or under any apartment or condominium balcony or deck.
2. For outdoor use ONLY. Do not use this wok station in a building, garage, or any other enclosed area.
3. This wok station is not intended to be installed in or on a boat, or any other type of recreational vehicle.
4. Do not install or use this wok station within 10ft (3m) of combustible materials from

back and sides of the station. Do not position under overhead surfaces that can catch fire like a closed carport, garage, porch, or patio.

5. Keep any electrical cord and the fuel supply hose away from any heated surfaces.
6. This appliance is not intended for commercial use.
7. This appliance is not for frying turkeys.
8. The use of alcohol, prescription, or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
9. When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available.
10. In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A Type BC or ABC fire extinguisher may, in some circumstances contain the fire.
12. In the event of rain, snow, hail, sleet, or other forms of precipitation while cooking with oil or grease, cover the wok immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel until it has cooled to 115°F (45 °C).
12. When cooking, the appliance wok station must be on a level, stable, noncombustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.
13. Do not leave the wok station unattended. Keep children and pets away from the appliance at all times.
14. Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F (45 °C) before moving or storing.
15. This appliance is not intended for and should never be used as a heater.
16. Do not store a spare LP gas cylinder under or near this wok station.
17. Never fill the cylinder beyond 80 percent capacity.
18. If the previous two instructions, 17 and 18, are not followed exactly, a fire causing death or serious injury may occur.



FEATURES AND BENEFITS

A. Burner System

50,000 BTU burner system (Patent-Pending), This custom designed feature is similar to what you would find in a commercial restaurant.

B. Wok Included

Premium 14" diameter, round bottom, hand-hammered carbon steel wok with wooden handle included.

C. Prep & Storage Area

Stainless Steel top is durable, withstands high-heat temps, foul weather and easy to clean. Prep area: 21.75"W x 18.75"D.

D. Power Flow Adjustability

This system allows power levels with a custom valve design for a LOW power starting point then all the way up to HIGH flow for maximum power.

E. Precision Heat Control Knob

Haptic control knob enhances user experience through sensory and auditory cues.

F. Electronic Start Ignition

Push in once to ignite.

G. Large Rear Wheels

For easy mobility on all sorts of terrain like Grass, Stone, Decking.

H. Stays Put

Anti-slip front pads on the strong legs for stability on many surfaces.

I. Integrated LP Holder

20lb propane cylinder will fit and allow you to move station when or where needed. Propane cylinder not included.

J. Integrated Towel Holder

Add a roll of paper towel in a location out of the way, but easy to reach when needed for clean up! Paper towel roll not included.

K. Integrated Handle

Makes moving the wok station easier when cool.

VIDEO ASSEMBLY INSTRUCTIONS

Scan the QR Code below for assembly instructions:



WOK STATION ACCESSORIES

We have a line of wok accessories to get you started! (Each Sold Separately)

- CWA-865 3-PIECE WOK TOOL SET: This 3-Piece set is a must-have for any outdoor wok cooking sessions. This tool set comes with the three most important tools for wok cooking your foods perfectly spatula, ladle, and slotted skimmer.



- CWA-346 4-PIECE WOK DEEP FRY TOOL SET: The ultimate deep frying set: strainer, thermometer, oversized chopsticks, and chopstick holder.



- CWA-198 WOK RESTING RACK: Provides a stable & heat-resistant surface to rest your wok. Supports all round bottom wok sizes easily on the Outdoor Wok Station.



- CWA-479 WOK CLEANING SET: This wok brush with palmyra bristles and water bottle set helps keep your wok and wok tools sparkling clean and ready for the next cook.



- CGC-1266 WOK STATION COVER: Protect your Outdoor Wok Station from the elements. Tailored protection, custom fit for all-weather performance!

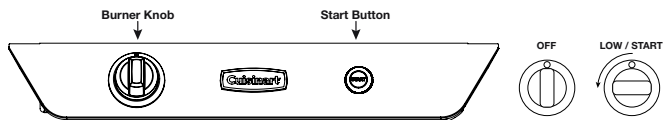


GETTING STARTED (OPERATION)

Ignition Process & Heat Adjustment

1. Make sure the propane cylinder is tightly threaded into the regulator (hand tighten only). Also check that the burner knob is in the "OFF" position.
2. Remove the wok from the burner ring and set aside.
3. Slowly turn the propane cylinder valve counterclockwise to open it. It is important to open the first half turn slowly to ensure safety shut off mechanisms are not triggered in the regulator. After the first half turn it is ok to open it the rest of the way at normal flow.
4. Press the burner dial in and turn knob counterclockwise until **LOW/START** is displayed.

- Immediately press and hold in the ignition **START** button until the burner has ignited, then release **START** button.
- If ignition does not occur in 3-5 seconds, turn the burner knob off. Wait 5 minutes before attempting to re-light the wok station. If a second attempt fails to ignite the burner call our customer service team at **866-994-6390** for assistance.
- Burner will start in the **LOW** power position, with the burner lit, adjust to desired power level by turning the knob counterclockwise.
- It is now safe to place the wok onto the burner ring.



HOW TO SEASON A WOK ON YOUR OUTDOOR WOK STATION

A seasoned wok infuses flavor into your dishes and creates a natural non-stick surface. This surface, called a patina, protects your pan from corrosion, maximizes flavors, and improves the non-stick capabilities of the wok every time you cook.

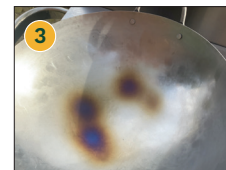
Seasoning a wok for the first time:
(Estimated time: 15-20 minutes)

Initial Cleaning Steps:

- Wash wok - Complete initial washing (mild soap) - Thoroughly clean inside and out to remove factory oil.
- Dry wok - Dry wok with paper towels both in the bowl and underneath.



- Heat wok - Preheat the wok over **HIGH** heat to open the metal's pores. The wok will get very hot as you'll see some brownish-blue colors forming in the wok.
- Rotate wok - once you see smoke in a section, slowly tilt up and down and flip your wok to heat the front, back, and sides. Your wok will change colors when exposed to the heat and get darker.
- Heat Edges and all areas - Make sure all new steel area are completely seasoned. Make sure all surfaces have a uniform blue tint.
- Perform a water test by throwing a drop of water on the pan. If your wok is hot enough, the water will evaporate within a second, and it's ready to be seasoned.
- Allow the wok to cool until it is safe to touch.



Final Coating Steps:

- Use a folded paper towel to coat your wok in a high smoke point oil. See recommended oil on page 6.
- Keep the oil layer thin and even to achieve a smooth, nonstick surface. Because the seasoning also acts as a rust protectant, make sure you coat the outside of your wok in oil as well.
- Your wok seasoning process is complete when the entirety of its surface has changed to a matte finish and dark hue. Rinse your wok with hot water and use a palmyra wok brush to clean the wok without removing your seasoning. Place the wok back on over high to evaporate the remaining water particles.
- Your wok is ready to use. Always coat your wok in a thin layer of high smoke point oil after each use. Turn down the heat to cool wok slightly, but wok should be warm when applying oil to absorb in the bowl and underneath. See recommended oil on page 6.
- Wok should be seasoned after each use. Wipe thoroughly after each use and make sure nothing sticks to the surface, Surface should be smooth. Coat with a thin layer of oil after each use to retain seasoning.



Best oil for Wok

- The best oils to use with a wok have a high smoking point, meaning they can be used at high temperatures without burning. They should also be refined and impart a neutral flavor. Avoid unrefined oils with low smoking points like olive oil and sesame oil. Choose one of these oils for seasoning your wok instead: Peanut, Canola or Vegetable oil.

How to clean a Wok after use

- Always refer to the care instructions that came with your wok. Carbon steel woks require special care so that the seasoning isn't removed during cleaning. To clean your wok after cooking, follow these easy steps in our Cleaning & Care section below:

CLEANING & CARE

- Wok Cleaning- The wok cleans easily with warm soapy water and a soft sponge. Our Wok Cleaning Kit (CWA-479) The palmyra bristle brush will not remove the seasoning layer inside the wok, otherwise use a soft sponge and warm mild soapy water
- Table top (Prep area) and backsplash are all stainless steel materials, It can be cleaned easily with warm soapy water and a soft sponge or for tough food stains from oil a stainless steel specific cleaner will help, then finish with warm soapy water and a soft sponge. We do not recommend using a steel wool sponge.
- Under storage shelf and 4 legs and are black powder coated steel. It can be cleaned easily with warm soapy water and a soft sponge.
- Burner - Regularly clean out any debris that finds its way to the bottom of the cylindrical fire shield like ingredients you used in you last cook or any water. Remember to cover the burner after every use.
- Burner cover is also stainless steel material.
- General - This Outdoor Wok Station, like all equipment, will look better and last longer if covered or away from the weather when not in use. After each use, remember to install the included burner cover over the top of the wok ring which is meant to keep water out of the burner.
- After the station is cool to the touch, we recommend our custom-fit Cuisinart Outdoor Wok Station Cover for all-weather protection (Item # CHC-1266 - Sold Separately).

Note: Every time you use your wok, the patina will become more developed, and the pan's performance will improve. Its non-stick properties will increase, and food will release quickly and easily from the pan. Cleaning will become easier too, as food particles are less likely to stick. With the proper care, your wok will last you for many years to come.

COOKING VERSATILITY

This outdoor wok station is a versatile cooking vessel that can be used to cook a wide variety of foods at any time of the day- Breakfast/Lunch/Dinner.



Here are some types of foods that can be cooked in a wok:

1. Stir-fried dishes

Vegetables, meats, tofu, and seafood are commonly stir-fried in a wok with various sauces and seasonings.

2. Noodles & Rice Dishes

Fried rice, lo mein, chow mein, shrimp scampi and other noodle or rice-based dishes are often prepared in a wok for a delicious and flavorful meal.

3. Deep-fried Foods

Some deep-fried foods like tempura, spring rolls, tofu and crispy chicken can be cooked in a wok with hot oil.

4. Soups & Stews

Woks can also be used to make soups and stews, especially when cooking Asian-style broths or hot pots.

5. Steamed Dishes

With a steaming rack or bamboo steamer, you can steam vegetables, dumplings, fish, and other foods in a wok.

6. Pan-fried Dishes

Pancakes, dumplings, and other pan-fried foods can be cooked in a wok with a small amount of oil.

The versatility of a wok allows for creative cooking techniques and a wide range of dishes and mastering the wok hei technique brings flavors to a whole new level!

HOW TO WOK HEI

So, what is wok hei all about?

Wok hei is a term used in Chinese cooking to describe the “breath of the wok” or the characteristic flavor and aroma imparted to food cooked in a wok over high heat.

To achieve wok hei, the wok needs to be extremely hot, typically around (700-750°F) or possibly higher based on the location environment. This high temperature is necessary to quickly sear and caramelize the ingredients, creating the characteristic smoky flavor and aroma associated with wok hei. When the wok is at this temperature, it allows for rapid cooking and caramelization without steaming the food, which is crucial for developing wok hei.

Here are key tips to achieve wok hei:

1. Use a Wok

Traditional carbon steel woks are best for generating wok hei due to their ability to conduct heat evenly and quickly. This is why we included this 14” size, which makes 4-6 servings.

2. High Heat

Preheat your wok until it's smoking hot. This ensures that the food cooks quickly and gets the characteristic smoky flavor. Typically, around (700-750°F) or possibly higher based on location.

3. Cook in Batches

Avoid overcrowding the wok, which can cause the temperature to drop. Cook ingredients in batches if needed.

4. Stir-fry Quickly

Keep the ingredients moving constantly with a quick stirring or tossing motion. This helps them cook evenly and develop wok hei.

5. Ingredients Matter

Certain ingredients like green onions, ginger, and garlic are known to contribute to wok hei. Adding them to your dishes can enhance the flavor.

6. Oil & Seasoning

Use a high smoke-point oil like peanut oil or vegetable oil. Season the wok before cooking to create a non-stick surface and enhance flavor.

7. Practice

Achieving wok hei may take practice to get the timing and technique right. Experiment with different ingredients and cooking methods to perfect your wok hei skills. Try, try again, you will master this cooking style as you get used to the system and practice. Most importantly, have fun cooking!

8. Marinate Ingredients

Marinating meats or tofu with soy sauce, rice wine, and other seasonings can add depth of flavor and contribute to wok hei when cooked.

9. Use Fresh Ingredients

Fresh vegetables and proteins tend to produce better wok hei compared to frozen or processed ingredients.

10. Add Ingredients Strategically

Start by adding ingredients that require longer cooking times, such as meat or root vegetables. Then add quicker-cooking ingredients like leafy greens or bean sprouts towards the end.

11. Keep it Dry

Avoid adding too much sauce or liquid to the wok, as excess moisture can inhibit the development of wok hei.

12. Cook with Confidence

Wok hei is achieved through fast and confident cooking. Don't be afraid to turn up the heat and move ingredients quickly in the wok.

13. Finish with Aromatics

Adding a sprinkle of chopped green onions, a dash of sesame oil, or a splash of soy sauce towards the end of cooking can enhance the aroma of your dish, contributing to wok hei.

By combining these tips and techniques, you can elevate the flavors of your wok-cooked dishes with the coveted wok hei essence.

RECIPES

Fried Rice

A fun take on traditional fried rice amped up with Chinese sausage and kimchi. The secret in any fried rice dish is to make the rice a day ahead and let it chill overnight. Cooking the rice ahead not only speeds up cooking the day of, but ensures minimal clumping and promotes grain definition in the finished dish.

Servings: 4-6 servings



INGREDIENTS

Rice (cook one day ahead):

- 1 cup Jasmine rice or long grain rice
- 1 ½ cups Water
- 1 teaspoon Rice wine vinegar
- 1 teaspoon Coconut oil
- 1 pinch Kosher salt

Fried Rice:

- ¼ cup Oil (high smoke point peanut, vegetable, or coconut)
- 1 lb Chinese Sausage, no casings
- 1 Medium red onion, julienne
- 3 cloves Garlic, minced
- 1 tablespoon Fresh ginger, minced
- ½ Napa cabbage, shaved
- 3 cups Cooked rice
- 8 oz Kimchi, rough chop
- 3 tablespoons Oyster sauce or Asian BBQ sauce
- 2 Eggs, lightly beaten

- 1 Lime, juiced
- ¼ cup Thai Basil, chiffonade

INSTRUCTIONS

Rice:

1. Rinse rice in a fine mesh strainer under cold water until clear
2. Add all ingredients to a rice cooker or pot
3. Cook on medium heat covered until all liquid is absorbed
4. Stir with fork
5. Cool at room temperature on a sheet pan
6. Cover and refrigerate overnight

Fried Rice:

1. Heat wok on high and add oil
2. Lower temperature to medium and cook sausage
3. Set sausage aside
4. Add onion, garlic, ginger and cabbage to wok
5. Saute for 1-2 minutes on high heat, stirring vigorously
6. Add rice and saute for 1 minute, stirring to combine, break up any large clumps before adding to wok
7. Add sausage, kimchi, and oyster sauce, tossing to combine
8. Move rice up sides of wok creating a well in the center
9. Add eggs and scramble
10. Once eggs are cooked, fold rice and eggs together
11. Toss with lime juice and basil and serve

General Tso's Chicken

Classic stir fry dish filled with lots of vegetables and coated in a sweet, spicy, and tart glaze. Perfect pick me up for family night.

Servings: 4-6 servings



INGREDIENTS

- ¼ cup Corn starch
- ½ teaspoon Kosher salt
- ¼ teaspoon Black pepper, ground
- 1 pound Chicken thighs, cut into 1" pieces
- ¼ cup Peanut oil (have more ready if needed)
- 2 cloves Garlic, minced
- 3 ribs Celery, chopped
- 1 ½ cup Broccoli florets, cut it 1" pieces
- 10 each Thai bird chilis
- ½ cup Chicken stock or bone broth
- ½ cup Ketchup
- ¼ cup Tamari or low-sodium soy sauce
- 2 tablespoons Honey
- 2 tablespoons Hoisin BBQ or oyster sauce
- ½ Lime, juiced
- 1 teaspoon Sesame seeds

INSTRUCTIONS

1. In a large bowl mix cornstarch, salt, and black pepper
2. Coat chicken in cornstarch
3. Heat wok over high heat and add peanut oil

4. Working in batches, shake off cornstarch and fry chicken in oil 6-8 pieces at a time, reserving cooked pieces.
5. Using chopsticks or tongs, turn chicken frequently
6. Add garlic, celery, and Thai chilis to the wok. Sauté for 1 minute
7. Add broccoli and sauté and additional minute (you may need to oil another tablespoon of oil)
8. Toss chicken back in with vegetables
9. Add chicken stock, ketchup, soy, honey, BBQ sauce and toss to combine
10. Reduce for about 1-2 minutes until sauce thickens
11. Add lime juice and stir to combine
12. Serve over steamed rice and top with sesame seeds

Wok Breakfast Scramble

The umami boost from soy sauce and sesame makes the best scrambled eggs. Serve over toast or on top of congee.

Servings: 4-6 servings



4-5 Large eggs

INGREDIENTS

Pinch Kosher salt
3 strips Smoked bacon, julienne
1 Red Bell Pepper, diced
1 Jalapeno, seeds removed and diced
1 medium Red onion, diced
¼ teaspoon Soy sauce
1 teaspoon Sesame oil
1 Scallions, rough chop
¼ cup Cilantro, chopped

INSTRUCTIONS

1. In a small bowl, whisk eggs and salt
2. Heat wok over medium high heat
3. Add bacon, tossing constantly and cook until crispy, about 1-2 minutes
4. Add peppers and onions, stirring constantly
5. Move food up sides of wok creating a well

6. Slowly drizzle eggs into the well and immediately scramble with large chopsticks or a spatula
7. Eggs should be cooked, but still somewhat curdy, about 1-2 minutes
8. Toss in soy sauce, sesame oil, scallions and cilantro
9. Serve immediately.

Shrimp Scampi

Wok cooking outdoors adds unique flavor to this Mediterranean classic.

Servings: 4-6 servings



INGREDIENTS

- 5 cups Water
- 1 tablespoon Kosher salt
- ½ pound Penne pasta
- 3 tablespoons Coconut oil
- 1 small White onion, minced
- 2 cloves Garlic, minced
- ¼ teaspoon Kosher salt
- ¼ teaspoon Chili flake
- ¼ teaspoon Black pepper, ground
- 2 tablespoons Butter
- 1 pound Large shrimp, peeled and deveined
- ½ cup White wine or sherry
- 1 cup English peas, frozen
- ¼ cup Parsley, chopped
- ¼ cup Heavy cream or half-and-half
- ¼ cup Parmesan cheese, grated
- 1 Lemon, juiced

INSTRUCTIONS

1. Set wok on High and add water and kosher salt
2. Once boiling, add pasta and cook for 9-10 minutes, stirring occasionally
3. When pasta is al dente, strain and set aside
4. Wipe out wok with a paper towel to remove any water

5. Return wok to burner on Medium-High heat
6. Add coconut oil and heat for 1 minute
7. Once oil is heated and close to smoking add onion, garlic, salt chili flake, and black pepper
8. Sautee for 1-2 minutes until softened, do not burn the garlic.
9. Create a well in center of wok by moving the onions and garlic up the sides of the wok
10. Add butter and shrimp to center of wok
11. Sauté shrimp for 1-2 minutes, turning once
12. Add wine and reduce wine for 1 minute
13. Add peas and toss with shrimp
14. Add cooked pasta, parsley, and cream and toss to combine
15. Toss with Parmesan and lemon juice, reduce slightly until thickened
16. Serve immediately

Pad Thai

A National dish introduced by Prime Minister Phibun in the 1930s, Pad Thai uses globally sourced ingredients with rice noodles being the main ingredient. In 2001, Thailand launched a successful global restaurant expansion campaign with Pad Thai as the national dish.



Servings: 4-6 servings

INGREDIENTS

Sauce:

- 2 ounces Brown sugar
- 3 tablespoons Fish sauce
- 3 tablespoons Tamarind pulp
- 1 teaspoon Thai chili paste

Pad Thai:

- ¼ cup Oil
- 1 Shallot, diced
- 2 Garlic cloves, minced
- ¼ pound Shrimp 18-20, peeled and deveined
- 3 ounces Firm tofu, large dice
- 1 teaspoon Shrimp paste
- ¼ cup Carrot coins
- ¼ cup Pea pods
- 1 cup Mungbeans
- ¼ cup Garlic chives, minced
- ¼ cup Peanuts, unsalted, chopped
- 8 ounces Thai rice noodles, softened in warm water
- 2 Eggs, lightly scrambled

- 1 Lime, juiced
- ¼ cup Thai Basil, chiffonade

INSTRUCTIONS

1. Heat wok on high heat
2. Add half of the oil
3. Once smoking add shallots garlic and shrimp
4. Quickly sauté until shrimp gets color and pull up on sides
5. Add remaining oil to well
6. Add tofu, shrimp paste, carrots, pea pods, mung beans, garlic chives, and peanuts
7. Stir frequently
8. Once vegetables get color, add sauce and bring to a boil
9. Fold in noodles and combine
10. Pull noodles up said creating a well, add eggs to well and scramble
11. Toss noodles and eggs together
12. Fold in lime juice
13. Place noodles in bowls and garnish with fresh basil

Chicken Fajita

Simple recipe made with canned black beans, frozen vegetables, and frozen chicken. Fast and tasty.

Servings: 4-6 servings



INGREDIENTS

- 1 teaspoon Chili powder
- 1 teaspoon Ground cumin
- 1 teaspoon Onion powder
- ½ teaspoon Garlic powder
- ½ teaspoon Ground black pepper
- ½ teaspoon Ground coriander
- ¼ teaspoon Kosher salt
- ½ cup Oil, preferably coconut or avocado
- 2 cups Fajita vegetable mix
- 2 cups Frozen chicken strips
- 1 can Black beans, rinsed
- ¼ cup Low salt chicken broth

INSTRUCTIONS

1. In a small bowl, mix all seasonings together and set aside
2. Heat wok on high heat and add oil
3. Add frozen vegetables and sear for 30 seconds
4. Add chicken turning constantly for approximately 1 minute
5. Add black beans and seasoning, toss to combine
6. Add stock and bring to a boil stirring constantly

7. Cook au sec (reduce liquid to a point where it is nearly dry).
8. Serve with warm tortillas, salsa, sour cream, cut limes, and shredded cheese

Braised Short Ribs

Braising in the wok is easy and the perfect one pot meal. The ultimate comfort food especially when served over mashed potato puree.

Servings: 4-6 servings



INGREDIENTS

- 1 pound Boneless short ribs
(at least 4 ribs)
- 1 tablespoon Kosher salt
- ½ tablespoon Black pepper, ground
- ¼ teaspoon Chili flake
- 3 tablespoons Avocado oil
- 1 small White onion, medium dice
- 2 cloves Garlic, minced
- 3 ribs Celery, large dice
- 2 medium Carrots, chopped
- 2 cups Dry red wine
- 4 cups Beef stock or beef bone broth
- 4 sprigs Thyme
- 2 sprigs Rosemary
- 2 Bay leaves
- ½ cup Parsley, chopped
- ¼ cup Crushed tomatoes
- 3 tablespoons Extra-Virgin olive oil
- ¼ cup Chives, fine chopped
- 1 tablespoon Lemon zest

INSTRUCTIONS

1. Season short ribs with salt and pepper
2. Set wok on high and add avocado oil
3. When oil begins to smoke add short ribs and sear both sides over high heat
4. Once short ribs are browned, remove and set aside
5. Return wok on high heat
6. Add chili flake, onion, garlic, celery, and carrots
7. Cook on high until vegetables get some coloring
8. Add short ribs, combine with vegetables and add wine
9. Reduce wine by half
10. Add stock, thyme, rosemary, and bay leaves
11. Bring to a boil and reduce heat to low
12. Add parsley and crushed tomatoes
13. Cover wok and simmer for 2 hours, you may need to add a bit more liquid, until fork tender
14. Remove herb stems and bay leaves with tongs
15. Skim off any grease from the braising liquid
16. Strain meat and vegetables out of broth. Take care to ensure short ribs remain whole.
17. If still loose, reduce broth in wok over high heat for a couple minutes, or add a slurry to thicken
18. Serve short ribs on top of braised vegetables (preferably with mashed potatoes)
19. Ladle thickened braising liquid over short ribs
20. Drizzle with olive oil and top with chives and lemon zest.

Notes:

Questions, problems, missing parts?

Before returning to your retailer, call our customer service department at 866-994-6390, 9 a.m.-5 p.m., EST, Monday-Friday or email outdoors@cuisinart.com

Visit our website: www.cuisinart.com

Warranty

- This warranty covers defects in parts and workmanship for a period of 3 years from the original purchase date.
- Any damage claim regarding the enameling must be submitted within 30 days of purchase to be covered by the warranty.

The following conditions are NOT covered by this warranty:

- Unevenness and color variations in the coated surfaces.
- Damage caused by improper assembly or disregard of the manual.
- Use of spare parts not supplied by manufacturer.
- Damage resulting from modifications or inappropriate use.
- Abuse of the Wok Station
- Damage caused by improper maintenance or repairs by an unauthorized person.

Limitations and exclusions:

1. This warranty applies only to the original purchaser and may not be transferred.
2. If you can not verify the purchase date of the Wok Station the warranty period will begin on the date the Wok Station was manufactured.
3. Replacement or repair parts are warranted for the remaining period of the original part warranty.

Your obligations:

- This Wok Station must be assembled, installed, operated and maintained in accordance with all applicable codes and the instruction manual furnished with this Wok Station. You must keep an invoice, cancelled check or payment record to verify the purchase date of the Wok Station.

Cuisinart Outdoors™

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Made in China

CGG-1265 2405