

Instruction
Booklet
Reverse Side

the
GRIDDLER™ Jr.
a guide to perfect meals



Cuisinart®



SAVORY & SWEET RECIPES

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Pecan Sweet Potatoes

A great addition to the Thanksgiving table, or any time of the year.

Makes 6 servings

- 1¼ pounds sweet potatoes, peeled and cut into ¾-inch pieces (about 2 medium potatoes)
- 3 tablespoons unsalted butter, melted
- 1½ teaspoons ground cinnamon
- 1 teaspoon ground cloves
- ¼ teaspoon ground ginger
- 3 tablespoons pure maple syrup, divided
- ½ cup toasted pecans
- ½ teaspoon sea salt

Preheat the Cuisinart® Griddler™ Jr. in the open position to high. In a large bowl, combine the potatoes with the butter, cinnamon, cloves, ginger and 1 tablespoon of the maple syrup; toss to coat.

When the Griddler™ Jr. is hot, arrange the potatoes on both sides of the grill plates. Grill, turning every 4 to 5 minutes, for a total of 15 to 18 minutes, or until potatoes are tender.

Transfer the grilled potatoes to a large bowl. Toss with the remaining maple syrup, pecans and salt. Adjust seasonings if desired.

Nutritional information per serving (½ cup):

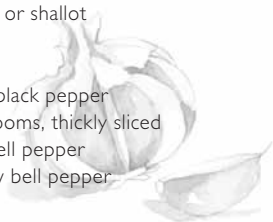
*Calories 160 (32% from fat) • carb. 26g • pro. 2g • fat 6g • sat. fat 4g • chol. 15mg • sod. 250mg
• calc. 46mg • fiber 3g*

Grilled Portobello Salad

The grilled portobello can also be used as a filling for panini.

Makes 4 servings

- ¼ cup extra virgin olive oil
- 2 tablespoons white balsamic vinegar (or white wine vinegar)
- 1 tablespoon water
- 1 garlic clove, minced
- 1 tablespoon minced onion or shallot
- 1 teaspoon dried thyme
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 1 pound portobello mushrooms, thickly sliced
- ¼ cup finely chopped red bell pepper
- ¼ cup finely chopped yellow bell pepper



Place the olive oil, vinegar, water, garlic, onion, thyme, salt and pepper in a Cuisinart® Food Processor fitted with the metal chopping blade. Process until emulsified. Pour over the mushrooms; toss gently to coat. Let stand 10 to 15 minutes.

Preheat the Cuisinart® Griddler™ Jr. in the closed position to high. When the Griddler™ Jr. is hot, arrange one third of the mushrooms on the bottom grill, cut side down. Close; grill for 3 minutes. Remove; reserve on platter. Repeat with the remaining mushrooms. Sprinkle with the chopped red and yellow peppers; serve warm or chilled.

Nutritional information per serving:

*Calories 150 (68% from fat) • carb. 7g • pro. 6g • fat 11g • sat. fat 2g • chol. 35mg • sod. 270mg
• calc. 32mg • fiber 1g*

Miniature Cheeseburgers

These mini cheeseburgers are a great hors d'oeuvre idea.

Makes 12 servings

- ¾ pound ground chuck
- ½ small onion, finely chopped or grated
- pinch kosher salt
- pinch freshly ground black pepper
- 1½ ounces shredded Cheddar
- 12 miniature hamburger buns

Preheat the Cuisinart® Griddler™ Jr. in the closed position to high.

Add the meat, onion, salt and pepper to a medium bowl. Mix gently with hands, being sure not to overmix. Divide the meat into 12 individual rounds (about ¾ ounce each). Form into patties.

When the Griddler™ Jr. is hot, arrange the mini burgers on the bottom grill. Close, applying light pressure to handle for about 10 seconds. Grill for 1 to 1½ minutes. Remove the burgers; place each burger on the bottom of each miniature bun. Top each burger with the shredded cheese; place the top bun on top. Return assembled cheeseburgers to the bottom grill. Close, applying light pressure for about 20 to 30 seconds, until the cheese has melted.

Serve immediately.

Nutritional information per serving:

*Calories 130 (54% from fat) • carb. 7g • pro. 7g • fat 7g • sat. fat 3g • chol. 25mg • sod. 125mg
• calc. 51mg • fiber 0g*

Vegetable Napoleon

These Napoleons make a beautiful presentation and will be sure to impress any crowd.

Makes 4 servings

- ½ medium eggplant, cut into eight ⅓-inch rounds
- ½ medium zucchini, sliced into four ⅓-inch slices (sliced on the bias)
- ½ medium-large onion, cut into ⅓-inch rounds
- 4 medium baby portobello mushrooms, sliced into ½-inch pieces
- 1 large tomato, cut into four ⅓-inch rounds
- 3 tablespoons extra virgin olive oil
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 4 large basil leaves
- 2 ounces soft goat cheese



Preheat the Cuisinart® Griddler™ Jr. in the open position to high.

Add the vegetables to a large bowl; toss with the olive oil, salt and pepper.

Arrange the eggplant, zucchini and onions evenly spaced on both sides of the preheated Griddler™ Jr. Grill 2 to 4 minutes per side. Add the mushrooms; grill about 1 minute per side. Reserve vegetables on a platter. Reduce the heat to low. Add the tomatoes; grill 30 seconds per side.

On either a platter or four individual plates, build the Napoleons in the following order: eggplant, onion, basil, goat cheese, tomato, mushroom, zucchini, finishing with another eggplant round.

Nutritional information per serving:

*Calories 160 (72% from fat) • carb. 7g • pro. 4g • fat 13g • sat. fat 4g • chol. 5mg • sod. 350mg
• calc. 35mg • fiber 3g*

Grilled Vegetable, Pear and Roquefort Salad

Makes 4 servings

- ½ medium eggplant, cut into ¼-inch slices
- ½ medium yellow squash, cut into ¼-inch slices
- ½ medium zucchini, cut into ¼-inch slices
- ½ medium red bell pepper, cut into ¼-inch slices
- 2 teaspoons extra virgin olive oil
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 1 firm, ripe pear, peeled, cored and cut into ½-inch wedges
- 1½-2 ounces Roquefort

Preheat the Cuisinart® Griddler™ Jr. in the open position to high.

Add the vegetables to a large bowl; toss with the olive oil, salt and pepper.

Arrange vegetables evenly spaced on both sides of the preheated Griddler™ Jr. Grill 2 minutes per side. Reserve on a platter; cover with foil to keep warm.

Grill pears, 15 minutes per side, until just tender. Add pears to vegetable platter; top with Roquefort.

Nutritional information per serving:

*Calories 110 (44% from fat) • carb. 13g • pro. 4g • fat 6g • sat. fat 3g • chol. 10mg • sod. 490mg
• calc. 88mg • fiber 4g*

Tomato, Prosciutto and Mozzarella Panini

Be sure to use the freshest ingredients for this classic Italian sandwich.

Makes 3 panini

- 6 slices ciabatta (about 4 x 3 inches)
- ½ tablespoon extra virgin olive oil
- 3 slices (½ ounce each) prosciutto
- 1 medium tomato, sliced
- 6 large fresh basil leaves
- 3 ounces fresh mozzarella, sliced



Preheat the Cuisinart® Griddler™ Jr. in the closed position to medium while assembling panini.

Lightly brush one side of each slice of bread with the olive oil. Lay 3 slices of bread on the work surface, oiled side down. Build the sandwiches in this order: prosciutto, tomato, basil, and cheese, using equal amounts of each item on each sandwich. Top with the remaining sliced bread, oiled side up.

Arrange sandwiches evenly spaced on the bottom grill plate of the preheated Griddler™ Jr. Close, applying medium pressure to handle for about 30 seconds. Grill panini for 3 to 4 minutes. Cut in half on the diagonal; serve warm.

Nutritional information per panini:

*Calories 240 (41% from fat) • carb. 22g • pro. 13g • fat 11g • sat. fat 5g • chol. 30mg • sod. 610mg
• calc. 181mg • fiber 1g*

Smoked Turkey, Roasted Pepper and Baby Swiss Panini with Pesto Mayo

Makes 2 panini

- 1½ tablespoons light or regular mayonnaise
- 1 tablespoon prepared pesto
- 4 slices crusty country bread or artisan wheat bread (about 6 x 3½ x ½ inches)
- 2 teaspoons extra virgin olive oil or melted unsalted butter
- 4 ounces thinly sliced smoked turkey breast
- 1 roasted red pepper, well drained, cut into ½-inch strips
- 2 ounces very thinly sliced Baby Swiss cheese
- 2 ounces very thinly sliced red onion (optional)

Preheat the Cuisinart® Griddler™ Jr. in the closed position to medium while assembling panini. Combine mayonnaise and pesto. Lightly brush one side of each slice of bread with the olive oil/butter. Lay 2 slices of bread on the work surface, oiled side down. Spread lightly with pesto mayonnaise. Build the sandwiches in this order: smoked turkey, roasted peppers, cheese, and onion (if using), using equal amounts of each item on each sandwich. Top with the remaining sliced bread that has been spread lightly with the pesto mayonnaise, oiled side up.

Arrange sandwiches evenly spaced on the bottom grill plate of the preheated Griddler™ Jr. Close, applying light pressure to handle for about 30 seconds. Grill panini for 3 to 4 minutes. Cut in half on the diagonal; serve warm.

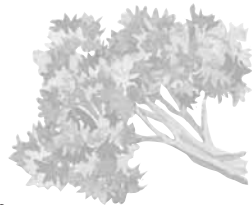
Nutritional information per panini:

*Calories 480 (47% from fat) • carb. 39g • pro. 25g • fat 25g • sat. fat 8g • chol. 55mg • sod. 1410mg
• calc. 357mg • fiber 2g*

Grilled Vegetables and Goat Cheese Panini

Makes 4 panini

- 1 whole wheat baguette, cut into four 5-inch pieces
- 4 ounces soft goat cheese
- ½ medium zucchini, cut into ¼-inch slices
- ½ medium eggplant, cut into ¼-inch slices
- ½ medium squash, cut into ¼-inch slices
- ½ medium orange pepper, cut into ¼-inch slices
- ½ tablespoon extra virgin olive oil
- ½ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 12 medium fresh basil leaves



Preheat the Cuisinart® Griddler™ Jr. in the open position to high.

Slice each piece of baguette in half lengthwise. Spread 1 ounce of goat cheese only on the inside top of each baguette piece; reserve.

In a large bowl, toss the vegetables with the olive oil, salt and pepper. Arrange half of the vegetables evenly spaced on the preheated Griddler™ Jr. Grill 2 to 4 minutes per side. Transfer vegetables to a platter; repeat with remaining vegetables. Close the grill and reduce the temperature to medium.

Divide the grilled vegetables among the plain baguette bottoms; top with the basil leaves. Press the top baguette pieces onto the panini. Arrange the panini evenly among the bottom grill plate; close, applying light pressure to handle for about 30 seconds. Grill panini for 3 to 4 minutes.

Serve warm.

Nutritional information per panini:

*Calories 190 (42% from fat) • carb. 19g • pro. 9g • fat 9g • sat. fat 5g • chol. 15mg • sod. 550mg
• calc. 72mg • fiber 5g*

Pizza Panini

This panini is a quick alternative to a homemade calzone – the kids will love it!

Makes 2 panini

- ½ tablespoon extra virgin olive oil
- 4 slices crusty Italian bread (about 1 inch thick)
- ¼ cup thick marinara sauce, strained if necessary
- 4 ounces sliced part-skim mozzarella or provolone
- thinly sliced pepperoni (optional)
- thinly sliced vegetables such as mushrooms or peppers (optional)

Preheat the Cuisinart® Griddler™ Jr. in the closed position to high while assembling panini.

Brush each slice of bread with olive oil. Place two slices of bread on work surface, oiled side down. Top with sauce, spreading to within ½ inch of edges. Arrange cheese slices over sauce; add pepperoni and/or vegetables, if using. Top with second slice of bread, oiled side up.

Arrange panini evenly spaced on the bottom grill plate of the preheated Griddler™ Jr.; apply light pressure to handle for about 30 seconds. Grill panini for 4 to 4½ minutes, or until crust is crispy with well-marked grill lines, and filling is hot.

Remove panini; let rest for 5 minutes on a wire rack. Cut in half on the diagonal; serve warm.

Nutritional information per panini:

*Calories 360 (49% from fat) • carb. 26g • pro. 20g • fat 19g • sat. fat 9g • chol. 50mg • sod. 940mg
• calc. 486mg • fiber 1g*



Brie, Apple and Onion Panini

Makes 2 panini

- 4 slices multigrain bread
- ½ tablespoon extra virgin olive oil
- 1 small apple, thinly sliced
- ½ small/medium onion, sliced
- 2 ounces Brie
- ½ teaspoon ground cinnamon
- ¼ teaspoon sea salt

Preheat the Cuisinart® Griddler™ Jr. in the closed position to medium while assembling panini.

Brush one side of each slice of bread with olive oil. Lay two slices of bread on work surface, oiled side down. Assemble the panini in the following order: apple, onion and Brie. Sprinkle the cinnamon and salt over each panini. Top with second slice of bread, oiled side up.

Arrange panini evenly spaced on the bottom grill plate of the preheated Griddler™ Jr.; apply medium pressure to handle for about 30 seconds. Grill panini for 3 to 4 minutes, or until crust is crispy with well-marked grill lines, and filling is hot.

Remove panini. Cut in half on the diagonal; serve warm.

Nutritional information per panini:

*Calories 300 (40% from fat) • carb. 35g • pro. 12g • fat 14g • sat. fat 6g • chol. 30mg • sod. 770mg
• calc. 107mg • fiber 6g*

Three-Cheese and Avocado Quesadillas

Substitute any of your favorite cheeses to make this quesadilla recipe your own.

Makes 2 quesadillas

- nonstick cooking spray
- 1 ounce manchego, shredded
- 1 ounce sharp Cheddar, shredded
- 1 ounce Monterey Jack, shredded
- ¼ teaspoon sea salt
- ¼ teaspoon freshly ground black pepper
- 1 teaspoon fresh lime juice
- 4 6-inch corn tortillas
- ½ medium avocado, sliced

Lightly coat the grill plates of the Cuisinart® Griddler™ Jr. with the nonstick cooking spray. Preheat in the closed position to high while assembling quesadillas.

In a small bowl, toss the cheeses, salt, pepper and lime juice to combine. Lay two tortillas on the work surface. Divide the cheese mixture equally between the two tortillas, leaving a ½-inch border. Top with the avocado slices and the reserved tortillas.

Arrange quesadillas evenly spaced on the bottom grill plate of the preheated Griddler™ Jr.; apply medium pressure to handle for about 1 to 1½ minutes, or until the cheese is melted.

Remove quesadillas. Let rest for about 2 minutes before serving.

Nutritional information per quesadilla:

*Calories 340 (53% from fat) • carb. 29g • pro. 14g • fat 22g • sat. fat 10g • chol. 40mg • sod. 550mg
• calc. 408mg • fiber 6g*

Chicken Quesadilla Wraps

Makes 2 servings

- 1½ cups shredded/chopped cooked chicken
- ½ cup chopped cooked onion sautéed until tender)
- 2 tablespoons chopped jalapeños
- ½ cup shredded lowfat Cheddar or Monterey Jack
- 2 10-inch flour tortillas or wraps (can use plain, herb, spinach)

Preheat the Cuisinart® Griddler™ Jr. in the closed position to high while assembling wrap.

In a small bowl, combine the chicken, onion and jalapeños. Sprinkle half the cheese in the center of each tortilla; top with the chicken mixture, keeping the chicken mixture in a “log” about 1½ inches wide and 4 to 5 inches long in the center of the tortilla. Fold one side over the filling lengthwise to cover; fold top and bottom over short sides to cover; fold last side over to close. Turn over so the last flap is on the bottom.

Arrange wraps evenly spaced on the bottom grill plate of the preheated Griddler™ Jr.; close, applying medium pressure to handle for about 30 seconds. Grill wraps for 3½ to 4 minutes, or until tortilla is warmed with nice grill markings, filling is warmed and cheese is melted.

Remove wraps. Serve immediately.

Nutritional information per serving:

*Calories 830 (46% from fat) • carb. 49g • pro. 64g • fat 42g • sat. fat 17g • chol. 165mg • sod. 3700mg
• calc. 360mg • fiber 4g*

Brie Stuffed Beef Fillets with Herb Crust

The filets take less than 10 minutes to cook, making this a perfect weeknight treat for your family.

Makes 2 servings

- 1 tablespoon herbes de Provence
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 2 beef tenderloin fillets, about 6 ounces each

- 1 ounce Brie, cold, cut into 2 equal pieces
- ½ tablespoon extra virgin olive oil

Place the herbes de Provence, salt and pepper in a small bowl. Stir to blend; reserve.

Using a sharp knife, cut a horizontal slit in the side of one fillet; carefully cut into the center to create a pocket – do not cut all the way through to the sides. Repeat for the other fillet. Place ½ ounce of the cheese in each pocket – press the open sides together tightly. Drizzle the fillets with the olive oil and rub in to coat completely and evenly. Sprinkle the herb mixture on both sides and press into the fillet. Refrigerate for 20 to 30 minutes before grilling. (Fillets may be prepared up to 8 hours ahead and refrigerated).

Preheat the Cuisinart® Griddler™ Jr. in the closed position to high. Arrange the fillets evenly spaced on the preheated grill. Close; apply light pressure to handle for about 20 seconds. Grill until fillets have reached desired level of doneness when tested with an instant-read thermometer (about 125°F is best). Meat will continue to cook an extra 5°F while resting. Remove immediately. Let meat rest for 5 to 10 minutes before serving.

Nutritional information per serving:

*Calories 560 (75% from fat) • carb. 1g • pro. 34g • fat 47g • sat. fat 19g • chol. 135mg • sod. 460mg
• calc. 56mg • fiber 0g*

Lemon Basil Shrimp and Vegetables

Makes 4 servings

- 1 garlic clove, finely minced
- 5 fresh basil leaves, thinly sliced (chiffonade)
- ½ teaspoon kosher salt
- ⅛ teaspoon freshly ground black pepper
- ⅛ teaspoon red pepper flakes
- 3 tablespoons fresh lemon juice
- ¼ cup extra virgin olive oil
- 1 medium zucchini (about 12 ounces), cut into ½-inch slices
- 2 red onions (3-4 ounces each), cut into eight wedges (roots intact)
- 16 large shrimp,* peeled and deveined



Place the garlic, basil, salt, peppers and lemon juice in a small bowl. Whisk to blend. While whisking, add the oil in a slow steady stream; whisk until completely emulsified.

In a medium bowl, toss the zucchini with 2 tablespoons of the marinade to coat. Add the onions with 2 additional tablespoons of the marinade. Gently toss to coat, being sure to leave the onion wedges intact. Let stand 20 to 30 minutes at room temperature.

In a large bowl, toss shrimp with the remaining marinade to coat. Let stand 20 to 30 minutes at room temperature.

Soak four wooden skewers in water while the shrimp and vegetables marinate.

Preheat the Cuisinart® Griddler™ Jr. in the open grill position to high. Thread 4 shrimp on each skewer, putting the skewer through both the head and tail ends of the shrimp.

Arrange the zucchini rounds on one side of the preheated grill and the onions on the second side. Grill for 5 minutes, turn, grill for an additional 5 minutes. Move the grilled onion wedges on top of the zucchini.

Arrange the shrimp skewers on the empty side of the grill. Grill for 2 minutes on each side; turn the skewers so that the deveined edge of the shrimp is on the grill. Grill for an additional 30 seconds.

Transfer the grilled shrimp and vegetables to a serving platter, or 4 individual plates. Garnish with lemon wedges, and serve.

*Cook's Tip: When grilled, shrimp have a much better texture after a short period of brining. To brine the shrimp, place 1 tablespoon each kosher salt and brown sugar in a medium bowl; add one cup boiling water. Stir until salt and sugar are completely dissolved. Add 12 ice cubes and 1 cup cold water; stir to chill water. Once cold, add shrimp; brine for 30 to 60 minutes in the refrigerator.

Nutritional information per serving:

*Calories 160 (74% from fat) • carb. 8g • pro. 3g • fat 14g • sat. fat 2g • chol. 0mg • sod. 300mg
• calc. 21mg • fiber 2g*

Soy, Ginger and Sesame Salmon

Makes 4 servings

- 1 tablespoon finely chopped ginger
- 2 teaspoons finely chopped
 garlic (about 2 small cloves)
- ¼ cup low sodium soy sauce
- ¼ teaspoon freshly ground black pepper
- 1 tablespoon sesame seeds
- 1 tablespoon light brown sugar
- ⅓ cup extra virgin olive oil
- 1 pound salmon fillet

Place the ginger, garlic, soy sauce, pepper, sesame seeds, and brown sugar (all of the marinade ingredients, except for the olive oil) into a small bowl; stir to combine. Slowly whisk in the olive oil until mixture is completely emulsified. Lay the salmon in a 13 x 9-inch baking dish. Pour the marinade over the fish, being sure that it is fully coated. Let marinate, at room temperature, for 30 to 40 minutes.

Ten minutes before the salmon has fully marinated, preheat the Cuisinart® Griddler™ Jr. in the closed grill position to high.

Place the salmon on the bottom preheated grill plate. Close; grill for about 7 minutes, depending on the thickness of the salmon.

Serve hot, or serve chilled over a mixed green salad.

Nutritional information per serving:

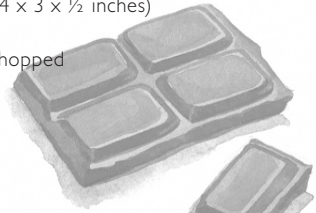
*Calories 160 (68% from fat) • carb. 5g • pro. 23g • fat 26g • sat. fat 4g • chol. 60mg • sod. 880mg
• calc. 23mg • fiber 1g*

Chocolate Raspberry Panini

If you cannot find fresh raspberries, strawberries make an excellent substitution.

Makes 2 panini

- 4 slices crusty Italian loaf or challah bread (each about 4 x 3 x ½ inches)
- 1 tablespoon unsalted butter, softened
- 4 ounces bittersweet or semi sweet chocolate, finely chopped
- 1 cup fresh raspberries
- confectioners' sugar for dusting
- cinnamon for dusting
- fresh raspberries and mint leaves for garnish



Preheat the Cuisinart® Griddler™ Jr. in the closed position to medium while assembling panini. Brush one side of each slice of bread with melted butter. Place 2 slices of bread on work surface, buttered side down. Top each one with the chocolate, then raspberries, in equal amounts. Place remaining bread on top, buttered side up.

Carefully place panini on the bottom grill plate of the preheated Griddler™ Jr. Close while applying light pressure to handle for about 20 seconds. Grill panini for about 5 minutes, until the chocolate is melted and the bread is toasted golden brown and crispy.

Remove; cut in half on the diagonal. Dust lightly with confectioners' sugar and cinnamon. Serve warm, garnished with additional raspberries and mint if desired.

Nutritional information per panini:

*Calories 200 (54% from fat) • carb. 25g • pro. 4g • fat 15g • sat. fat 2g • chol. 10mg • sod. 120mg
• calc. 36mg • fiber 2g*

Grilled Peaches with Mascarpone Cream

A perfect ending to a summer meal.

Makes 10 servings

Mascarpone Cream

- 8 ounces mascarpone, room temperature
- ⅔ cup heavy cream
- ¼ cup superfine sugar
- 1 teaspoon vanilla paste, or pure vanilla extract
- 2 tablespoons pure maple syrup
- pinch table salt

Grilled Peaches

- 3 tablespoons pure maple syrup
- 4 tablespoons unsalted butter, melted
- ¼ teaspoon sea salt
- 5 small peaches, halved and pitted

In a medium bowl, whisk the Mascarpone Cream ingredients together until creamy and homogenous – do not overmix! Reserve.

Preheat the Cuisinart® Griddler™ Jr. in the open position to high.

In a large bowl, combine the maple syrup, butter and salt. Add the peaches and toss to coat. Arrange peaches, cut side down, evenly spaced on the preheated Griddler™ Jr. Grill the fruit for about 4 minutes per side.

Remove peaches and lay cut side up on a platter. Fill the center of each peach with a dollop of the mascarpone mixture. Serve at room temperature.

Nutritional information per serving:

*Calories 240 (68% from fat) • carb. 17g • pro. 2g • fat 19g • sat. fat 12g • chol. 60mg • sod. 135mg
• calc. 39mg • fiber 1g*

Caramel Apple Sundae

Makes 6 sundaes

Caramel Sauce

- ¾ cup granulated sugar
- ¼ teaspoon table salt
- ¼ cup water (enough so that the consistency when mixed with the sugar and is similar to wet sand)
- 1 tablespoon light corn syrup
- ⅓ cup heavy cream
- 3 tablespoons unsalted butter, cut into ½-inch cubes

Apples

- 3-4 small apples, peeled, cored and cut into ½-inch wedges
- 1 teaspoon fresh lemon juice
- ½ teaspoon pure vanilla extract
- 2 tablespoons unsalted butter, melted
- 3 tablespoons granulated sugar
- 1 teaspoon ground cinnamon
- 3 cups vanilla ice cream

In a medium-size, heavy bottomed saucepan, stir together the sugar, salt, water and corn syrup. Be sure to clean the inside walls of the pan if there is any sugar on the sides (a clean, wet pastry brush works best). Set over medium-low heat and cook until the sugar mixture turns a very light amber color (about 10 to 15 minutes). Once the sugar mixture has come to the light amber color, take off of stove and slowly stir in the cream. After the cream has been incorporated, slowly whisk in the butter, one piece at a time, continually whisking to emulsify until all the butter has been added. Reserve.

Preheat the Cuisinart® Griddler™ Jr. in the open position to medium.

In a large bowl, combine the remaining ingredients; toss to coat.

Arrange the apples evenly spaced on the preheated Griddler™ Jr. Grill the fruit for about 5 to 7 minutes per side.

Remove the apples. In individual ice cream dishes, divide the ice cream ($\frac{1}{2}$ cup per serving) and apples. Top with the caramel sauce. Serve immediately.

Nutritional information per serving (including $\frac{1}{2}$ cup of ice cream):

*Calories 430 (45% from fat) • carb. 58g • pro. 3g • fat 23g • sat. fat 14g • chol. 75mg • sod. 160mg
• calc. 112mg • fiber 2g*