



# LEMON BLUEBERRY PANCAKES

## INGREDIENTS

- 1 Cup All-Purpose Flour
- 1 tsp Salt
- 1 TBSP Baking Powder (heaping)
- 3 TBSP Sugar
- 1 Cup Evaporated Milk
- Juice of 1 whole Lemon
- (can substitute 3-4 TBSP lemon juice)
- 1 Large Egg
- 1 tsp Vanilla
- 2 TBSP Melted Butter
- 1 Cup Blueberries
- Optional: Zest from one lemon

## INSTRUCTIONS

1. Preheat Griddle to medium low
2. In a large bowl, whisk together flour, salt, baking powder, and sugar.
3. Meanwhile, squeeze lemon juice into another bowl. Add lemon zest and evaporated milk. Let mixture sit for 2 minutes. Then add egg, vanilla, and melted butter. Whisk gently until batter is moist with small to medium lumps.
4. Combine wet mixture and dry mixture.
5. Slowly stir in blueberries.
6. Test the griddle by sprinkling a few drops of water on the surface. Water droplets should scatter and sizzle.
7. Brush griddle top with a little melted butter.
8. Pour ¼ cup of batter onto the griddle.
9. Cook until the surface of the pancake fills with small bubbles. Flip pancake and continue cooking until the other side has browned.
10. Serve warm and enjoy with your favorite toppings.



# STUFFED FRENCH TOAST

## INGREDIENTS

- 8 Oz. of Cream Cheese, Softened
- 2/3 Cup of Powdered Sugar
- 2 Teaspoons of Almond Extract
- 2 Tablespoons of Milk
- 2 Cups of Raspberries
- 1/4 Cup of Slivered Almonds
- 12-16 Slices Stale French Bread
- 4 Eggs
- 1 Cup of Half and Half

## INSTRUCTIONS

1. In a large bowl, mix the cream cheese, powdered sugar, almond extract, and milk. Add milk a tablespoon at a time to reach desired consistency.
2. Lay slices of bread out in pairs and spread mixture evenly on all of them. On one side of each pair put raspberries and almonds.
3. Fold the pieces of bread together to form a sandwich.
4. In another bowl whisk together eggs, half and half, and a pinch of salt.
5. Preheat the griddle to medium heat.
6. Soak both sides of each sandwich in the egg mixture and set aside to rest.
7. Melt butter on the griddle and place each stuffed French toast on the griddle and cook until each side is browned and cooked through.
8. Remove from heat, dust with powdered sugar, top with any remaining raspberries and almonds, and real maple syrup.



# PHILLY CHEESESTEAK

## INGREDIENTS

- 2 Lb. of Thinly Sliced Beef
- 1 Onion, Sliced
- 1 Green Pepper, Sliced
- 1 Red Pepper, Sliced
- 1 Teaspoon of Garlic Powder
- 2 Tablespoons of Butter
- Salt & Pepper to Taste
- 3 Tablespoons of Red Wine Vinegar (or apple cider vinegar)
- 12-18 Slices of Provolone Cheese
- 1 Jar of Cheese Whiz
- 6 Hoagie Rolls

## INSTRUCTIONS

1. Preheat the griddle to medium high.
2. Add 1 tablespoon of butter and some oil to the griddle.
3. Add the onions, green peppers, and red peppers to hot griddle.
4. Season with salt, pepper, vinegar, and ½ tsp of garlic powder. Toss to combine and coat evenly.
5. Add another tablespoon of butter and some oil to the other side of griddle.
6. Add the sliced beef to the griddle.
7. Season with salt, pepper, and another ½ tsp of garlic powder.
8. When the meat is cooked, combine with veggies and divide into 6 piles.
9. Turn the heat down to medium low.
10. Add a 2 tablespoons of Cheese Whiz to each pile of meat and veggies.
11. Add 2-3 slices of provolone cheese to each pile of meat and veggies. Use a basting dome to melt cheese.
12. Split your hoagie rolls and toast them on the griddle.
13. When the provolone cheese is melted, place each pile of meat into a toasted hoagie roll and serve hot.



# SWEET ISLAND BURGER

## INGREDIENTS

- 2 Pounds Ground Beef
- 1 Cup Mr. Yoshida's Marinade
- Granulated Garlic (to taste)
- Sea Salt (to taste)
- Black Pepper (to taste)
- 8 Pineapple Rings
- Mayonnaise
- 1/2 Red Onion, sliced
- Green Leaf Lettuce
- 8 Sesame Seed Rolls

## INSTRUCTIONS

1. Preheat the griddle to high heat. Lightly coat the griddle with oil.
2. Mix 2 lbs. Ground Beef with 1 cup of Mr. Yoshida's and form 8 burger patties.
3. Drop patties onto hot griddle top. Season to taste with Granulated Garlic, Salt, and Black Pepper.
4. Place Pineapple slices on hot griddle top.
5. Slice red onion in large slices.
6. Flip patties after first side is seared and slightly blackened.
7. Flip Pineapple Rings after first side is seared.
8. Place Sesame Rolls inside down on oiled griddle top and allow rolls to toast until golden brown.
9. Serve with red onion slices, green leaf lettuce, and mayo with a finishing touch of Mr. Yoshida's for extra bold flavor.



# HAM FRIED RICE

## INGREDIENTS

- 4 Cups cooked rice
- 1 lb. Diced Ham
- 1 Onion
- 4-6 Garlic cloves, minced
- 12 oz. Bag of Frozen Peas and Carrots
- 1 Tablespoon Minced Ginger
- ¼ tsp Ground Black Pepper
- 1 Tablespoon Butter
- 3 Eggs
- 4 Green Onions, diced
- 3 Tablespoon Soy Sauce
- Juice from 1 Lemon

## INSTRUCTIONS

1. Preheat your griddle to medium high heat.
2. Put some oil on the griddle.
3. Sauté onion until slightly soft.
4. Add garlic, ginger, and black pepper. Cook until fragrant.
5. Next to the onions add a little more oil and the frozen peas, carrots, and the diced ham.
6. Add the cooked rice on top of aromatics. Toss to combine.
7. When the peas, carrots, and diced ham are heated through, combine with the rice.
8. Melt the butter on the griddle and add the 3 eggs. Scramble until fully cooked then incorporate into the rice.
9. Add soy sauce, green onions, and lemon juice to the rice. Add more soy sauce to taste.



# BACON FRIED CORN

## INGREDIENTS

- 1 Lb. Thick Sliced Bacon
- 2 Tablespoons of Pureed Garlic
- 2 Lb. of Bag of Frozen Corn
- 1 Teaspoon of Crushed Red Pepper
- 1/4 Cup of Fresh Chopped Cilantro
- 1 Tablespoon of Blackstone Taco & Fajita Seasoning

## INSTRUCTIONS

1. Set the griddle to medium heat.
2. Dice bacon into small pieces and place on hot griddle. Use spatulas to frequently mix bacon. Cook bacon until it is slightly crispy.
3. Add garlic to bacon and mix thoroughly.
4. Add corn and continue mixing, making sure all ingredients are combined.
5. After 5 minutes, use a spoon to test the corn. If it's hot, proceed to the next step. If the corn is still cold or lukewarm, allow it to cook for a few more minutes.
6. Add crushed red pepper, cilantro, and Blackstone Taco and Fajita Seasoning. Mix evenly and serve immediately.