



9 SURPRISING FOODS TO GRILL on a PANINI PRESS

1

FRENCH TOAST

With hot grates cooking from the top and bottom at the same time there's no need to flip and you get a lightly crisped exterior every time.

2

ICE CREAM CONES

It works! Press out a spoonful of cone batter on the panini press and shape it around an easy DIY cone mold (template on PaniniHappy.com).

3

BACON

Just heat the grill, lay down as many strips as will fit on the grates, close the lid and wait 12 minutes to reveal perfectly crisped bacon. No more standing over a hot, spattering stove!

4

CAKES

Yes, cakes. The trick: ramekins. Fill ramekins with cake batter, close the panini press lid and the individually-portioned cakes bake inside. See my Mini Yellow Layer Cake recipe at PaniniHappy.com.

5

FRITATTAS

Using the same ramekin approach as with cakes, you can "bake" other dishes on your panini press as well. Whisk eggs and savory mix-ins together to make mini-fritattas.

6

CORN ON THE COB

Grill your fresh summer corn on the panini press and you only need to rotate the ears once - the press grills two sides at the same time.

7

QUESADILLAS

Load your cheese, chicken, chiles or whatever fillings you like between two tortillas, close the lid and your melty treat is ready in minutes. No worries about having to flip it!

8

SEAFOOD

You can sear a fresh ahi tuna steak, sea scallops or shrimp between the two grates on a panini press in under two minutes. Dinner just doesn't get much faster than that.

9

HOT DOGS

Just like with corn on the cob, grilling hot dogs and other pre-cooked sausages is made easier on the panini press because you only need to turn them one time to grill them on all sides.

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