



POWER GRILL 360™

Emeril's Favorite Recipes



Learn to cook
with Emeril

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RECIPE RATINGS



Quick Start Guide

See owner's manual for complete instructions and important safety information before using this product.

IMPORTANT: Unpack all parts from the box and remove any clear or blue protective film on the components. Wash with warm, soapy water before first use (only select accessories are dishwasher safe).

GRILLING

Step 1

Assemble the appliance and ensure that the Grill Plate and Grill Drip Tray are in place (see owner's manual for detailed instructions).



Step 2

Use the Control Knob to select the Grill cooking preset. Allow the appliance to preheat.



Step 3

When the appliance has preheated, place food on the grilltop and cover with the Glass Lid.



Step 4

Press the Control Knob to begin the cooking process. Flip your food halfway through the cooking process and replace the Glass Lid to finish cooking.
NOTE: You can press the Control Knob to pause any cooking cycle.



Step 5

When the cooking cycle is complete, use tongs or a spatula to remove the food.



Quick Start Guide

See owner's manual for complete instructions and important safety information before using this product.

IMPORTANT: Unpack all parts from the box and remove any clear or blue protective film on the components. Wash with warm, soapy water before first use (only select accessories are dishwasher safe).

AIR FRYING

Step 1

Insert the Air Fryer Drip Tray below the bottom heating elements (at the very bottom of the appliance).



Step 2

Place food on the Crisper Tray and slide the Tray into shelf on the inside of the appliance.
NOTE: The Wire Rack or Baking Pan also slide into the shelves (only two accessories will fit in the shelves at once).



Step 3

Use the Control Knob to select the Air Fry cooking preset.



Step 4

Press the Control Knob to begin the cooking process.
NOTE: You can press the Control Knob to pause any cooking cycle.



Step 5

When the cooking cycle is complete, use oven mitts or potholders to remove the Crisper Tray by sliding it out of the appliance.



CHICKEN WINGS TWO WAYS

LOW DIFFICULTY RECIPE

SERVES 2-4

INGREDIENTS

3 lb chicken wings
1 tbsp. seafood seasoning
**1 tbsp. Emeril's Original
Essence seasoning**
dipping sauces, for serving

EMERIL'S ORIGINAL ESSENCE

Combine all the ingredients in a bowl and mix. This seasoning can be stored in an airtight container for later use.

3 tbsp. dried oregano
3 tbsp. dried basil
2 tbsp. dried parsley
**1 tbsp. dried rosemary,
marjoram, or sage, rubbed
between your fingers**
**1 tsp. crushed
red pepper**
2 tsp. onion powder
2 tsp. garlic powder

DIRECTIONS

1. Set the appliance to the Grill setting. Let the appliance preheat.
2. When the grill has preheated, grill the wings until crispy and done (20-30 minutes). Flip the wings halfway through the cooking process.
3. Divide the cooked wings in half. Season half of the wings with the seafood seasoning and the other half with the Essence seasoning.
4. Serve with your favorite dipping sauces.

TIP: You can place the lid on the grill to cook a little faster.

COCKTAIL HOT DOG FLOWERS

INTERMEDIATE DIFFICULTY RECIPE

SERVES 6

INGREDIENTS

**2 store-bought
ready-to-bake crescents**
6 hot dogs
**6 slices cheddar
mustard, for serving**

DIRECTIONS

1. Roll out the crescent dough and cut the crescents into thirds.
2. Cut 2 cheddar slices into six pieces. Cut a slit into each hot dog and place a piece of the cut cheddar into each hot dog.
3. Cut the other 4 cheddar slices into 2 inch-wide slices. Place a piece of cheese on each crescent piece. Roll the crescent and cheese around the hot dogs.
4. Cut the hot dogs into five round pieces. Assemble the hot dogs into flowers with one hot dog piece in the middle surrounded by four other hot dog pieces on the Baking Pan.
5. Set the appliance to the Bake setting. Set the cooking temperature to 350° F/177° C. Let the appliance preheat.
6. When the appliance has preheated, slide the Baking Pan into the appliance. Bake until golden (about 15 minutes).
7. Serve the hot dog flowers with mustard.

ROOT VEGETABLE FRIES

LOW DIFFICULTY RECIPE

SERVES 6-8

INGREDIENTS

2 lb rainbow carrots, peeled & cut into sticks
1 lb parsnips, peeled & cut into sticks
3 tbsp. olive oil
1 tbsp. salt
1 tsp. ground black pepper

DIRECTIONS

1. Toss the carrots and parsnips with the olive oil, salt, and black pepper.
2. Place the vegetables on the Crisper Tray. Slide the Crisper Tray into the appliance. Set the appliance to the Air Fry setting. Air fry the vegetables until golden (about 25 minutes).





GOOEY CINNAMON BUNS

ADVANCED DIFFICULTY RECIPE

MAKES 20

INGREDIENTS

- 1 cup whole milk
- ¼ cup plus 2 tbsp. granulated sugar, divided
- 1 package (about 2 ¼ tsp.) active dry yeast
- 3 cups plus 2 tbsp. all-purpose flour, plus more for rolling out dough
- ½ tsp. salt
- 6 tbsp. unsalted butter, softened
- 1 large egg
- ½ cup raisins (optional)
- 1 tsp. vegetable oil

NUTTY FILLING

- ¾ cup packed light brown sugar
- ½ cup chopped walnuts
- 2 tsp. ground cinnamon
- ½ tsp. salt
- 12 tbsp. unsalted butter, melted

GLAZE

- 1 ½ cups powdered sugar
- 2 tbsp. whole milk
- 1 tsp. vanilla extract

DIRECTIONS

1. Add the milk to a small saucepan on the stove top. Heat the milk over medium-low heat until the milk is warm (about 110° F/43° C on an instant-read thermometer). Then, remove the milk from the heat.
2. In a small mixing bowl, combine 2 tbsp. granulated sugar and the yeast. Whisk in the warm milk and let rest until slightly thickened and foamy (about 5 minutes).
3. Sift the flour, ¼ cup granulated sugar, and ½ tsp. salt into a large mixing bowl. Add the softened butter, egg, raisins, and the yeast mixture. Stir well with a large wooden spoon to incorporate all the flour.
4. Sprinkle a work surface with 2 tbsp. flour. Place the dough on the work surface and knead until smooth and elastic (3–5 minutes). If the dough is sticky, add a bit more flour and continue kneading to work the flour into the dough. You can also mix the dough in an electric mixer fitted with a dough hook.
5. Use your hands to form the dough into a ball. Lightly grease the dough with the vegetable oil.

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GOOEY CINNAMON BUNS

DIRECTIONS (CONTINUED)

- Place the dough in a large mixing bowl. Cover the bowl with plastic wrap. Let rest in a warm, draft-free location and let rise until doubled in size (about 1 ½ hours). Then, punch down the dough and let it rise again (about 1 hour). When the dough has risen, divide it into two equal portions.
- In a small mixing bowl, combine the brown sugar, nuts, cinnamon, ½ tsp. salt, and melted butter. Stir until smooth to make the filling.
- Place one portion of the dough on a lightly floured surface and sprinkle with a little flour. Use a rolling pin to roll the dough into a large rectangle (about 12 inches by 9 inches).
- Use the back of a small spoon to spread half of the nutty filling over the top of the dough.
- With the long end of the rectangle facing you, roll the dough into a tight cylinder. Pinch the edges together. Use a sharp knife to cut 1 inch-thick slices out of the roll. Place the rounds on the Baking Pan, leaving ½ inch between each round. Repeat the process with the second portion of dough and the rest of the filling. Cover the rounds with plastic wrap.
- Slide the Baking Pan into the appliance. Set the appliance to the Dehydrate setting. Let the rounds rise until the rounds are almost touching and they have risen by half their size (30 minutes). Then, remove and reserve.
- Set the appliance to the Bake setting. Set the cooking temperature to 325° F/163° C. Turn the appliance's fan on. Let the appliance preheat.
- When the appliance has preheated, return the sticky buns to the appliance. Cook until golden brown (about 20 minutes).
- When the sticky buns are almost done, combine the powdered sugar, 2 tbsp. whole milk, and vanilla extract in a medium-size mixing bowl. Stir until smooth to make the glaze.
- When the sticky buns are ready, remove and let cool slightly. Then, drizzle the glaze over the tops of the sticky buns and serve warm.

TIP: You can substitute pecans for the walnuts in the nutty filling.

DEHYDRATED STRAWBERRIES

LOW DIFFICULTY RECIPE

SERVES 4

INGREDIENTS

**1 lb strawberries,
stemmed & sliced thin**

DIRECTIONS

- Lay the strawberries in a single layer on the Crisper Tray. Slide the Crisper Tray into the appliance. Set the appliance to the Dehydrate setting. Set the cooking temperature to 125° F/52° C. Cook for at least 8 hours. The strawberries can be cooked for up to 12 hours to increase crispiness.

DEHYDRATED ORANGES

LOW DIFFICULTY RECIPE

SERVES 10-12

INGREDIENTS

**2 oranges,
sliced ¼ inch thick**

DIRECTIONS

1. Place the oranges on the Crisper Tray. Slide the Crisper Tray into the appliance. Set the appliance to the Dehydrate setting. Cook until crisp (about 10 hours).

TIP: Dehydrated orange slices are the perfect garnish for cocktails or other drinks.





DEHYDRATED ONIONS

LOW DIFFICULTY RECIPE

SERVES 4

INGREDIENTS

**2 white onions,
sliced ¼ inch thick**

DIRECTIONS

- 1.** Separate the onions into rings.
- 2.** Place the onions on the Crisper Tray. Slide the Crisper Tray into the appliance. Set the appliance to the Dehydrate setting. Cook until crisp (about 6 hours).

PANCAKE-DIPPED MONTE CRISTO

INTERMEDIATE DIFFICULTY RECIPE

SERVES 4

INGREDIENTS

8 thin slices white bread
12 slices ham
8 slices Swiss cheese
3 cups pancake batter, prepared according to the instructions on the packaging
syrup, for serving (optional)
powdered sugar, for serving (optional)

DIRECTIONS

1. Lay 4 bread slices on a cutting board. Layer the ham and cheese over each bread slice. Top the sandwiches with the rest of the bread.
2. Set the appliance to the Grill setting. Let the appliance preheat.
3. Thin the pancake batter slightly with some water. When the grill has preheated, dip the sandwiches, one by one, into the pancake batter and then place them on the grill. Cook each side until golden (4–5 minutes per side).
4. Serve with syrup or powdered sugar.

TIP: You can place the lid on the grill to cook a little faster.

SPATCHCOCK CHICKEN WITH GRILLED ZUCCHINI

ADVANCED DIFFICULTY RECIPE

SERVES 4

INGREDIENTS

1 3 ½-lb chicken
1 tbsp. kosher salt, divided
1 tbsp. minced garlic
2–3 tbsp. extra virgin olive oil, divided
freshly ground black pepper, to taste
3 lemons, halved
3–4 large sprigs fresh rosemary
3–4 large sprigs oregano
3–4 large sprigs thyme

GRILLED ZUCCHINI

1 zucchini, cut into sticks
3 tbsp. olive oil
½ tsp. salt
¼ tsp. ground black pepper

sweet potato fries, for serving

DIRECTIONS

1. Spatchcock the chicken: Remove any neck parts and gizzards. Rinse the whole chicken inside and out and pat dry with a paper towel. Place the chicken, breast side down, on a cutting board. Use poultry shears or kitchen scissors to cut along the one side of the chicken's backbone from the tail to the neck. Cut the other side of the backbone in the same way and remove the backbone. Press down on breastbone until the breastbone cracks. Use kitchen scissors to remove the wing tips.
2. Use your fingers to loosen the skin covering the breast and thighs of the chicken. Season under the skin with 1 ½ tsp. kosher salt and the garlic, rubbing them into the flesh of the chicken.
3. Transfer the chicken to a large baking dish, skin side up, and refrigerate, uncovered, overnight (at least 8 hours).
4. When you are ready to cook the chicken, remove from the refrigerator, uncover, and let come to room temperature (no more than 20 minutes).

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SPATCHCOCK CHICKEN WITH GRILLED ZUCCHINI

DIRECTIONS (CONTINUED)

5. Set the appliance to the Grill setting. Let the appliance preheat.
 6. Rub the skin side of the chicken with 1 tbsp. extra virgin olive oil and then season with the freshly ground black pepper and 1 ½ tsp. kosher salt.
 7. When the appliance has preheated, place the chicken on the grill, skin side down. Surround the chicken with the lemon halves, rosemary, oregano, and thyme. Drizzle the rest of the extra virgin olive oil over the lemons.
- After 15 minutes, flip the chicken and continue cooking until an instant-read thermometer inserted into the thickest part of the chicken reads 165° F/74° C.
8. Remove the chicken and let rest for at least 20 minutes. While the chicken is resting, toss the zucchini with the olive oil, salt, and black pepper in a bowl. Grill the zucchini for 8–10 minutes.
 9. Carve the chicken and serve with the grilled zucchini and sweet potato fries.

SWEET POTATO FRIES

LOW DIFFICULTY RECIPE

SERVES 4

INGREDIENTS

**3 sweet potatoes,
rinsed & cut into wedges**
3 large egg whites, beaten
2 cups Parmesan cheese
chopped parsley

DIRECTIONS

1. In a bowl, toss the sweet potatoes in the egg whites. Dip the potatoes into the Parmesan.
2. Place the potatoes on the Crisper Tray. Set the appliance to the Air Fry setting. Air Fry the potatoes for 25 minutes.
3. Sprinkle the fries with the parsley before serving.

CROQUE MADAME

INTERMEDIATE DIFFICULTY RECIPE

SERVES 2

INGREDIENTS

- 1 jalapeño, diced
- ½ shallot, minced
- 3 tbsp. cream cheese, softened
- 6 thin slices ham
- 4 slices Swiss cheese
- 4 slices brioche bread
- 3 tbsp. butter, softened
- 2 large eggs
- 1 pinch salt
- 1 pinch ground black pepper

DIRECTIONS

1. In a bowl, mix the jalapeño and shallot together with the cream cheese.
2. Spread the cream cheese mixture on 2 slices of the brioche.
3. Layer the ham and cheese on top of each slice of cream cheesed bread and top with the other brioche slices.
4. Set the appliance to the Grill setting. Let the appliance preheat.
5. When the appliance has preheated, butter the outside of each sandwich and grill until golden on each side (about 4 minutes per side).
6. Crack the egg onto the grill or cook in a pan, sunny side up. Season the eggs with the salt and black pepper.
7. Top each sandwich with a cooked egg.

TIP: You can place the lid on the grill to cook a little faster.





REUBEN STROMBOLI

INTERMEDIATE DIFFICULTY RECIPE

SERVES 4

INGREDIENTS

- 1 sheet puff pastry
- 4 slices provolone
- 3 slices Swiss cheese
- 3 slices pastrami
- 3 slices, corned beef
- ½ cup sauerkraut
- 3 tbsp. Russian dressing

EGG WASH

- 1 large egg yolk
 - 2 tbsp. water
-
- 1 tbsp. caraway seeds

DIRECTIONS

1. Lay the puff pastry on a cutting board. Layer the provolone, Swiss cheese, pastrami, and corned beef evenly on the bottom half of the puff pastry. Top with the sauerkraut and Russian dressing.
2. Beat the egg yolk and water together to make egg wash. Brush the egg wash around the edges of the puff pastry.
3. Set the appliance to the Bake setting. Set the cooking temperature to 350° F/177° C. Let the appliance preheat.
4. Roll the Stromboli up and place it on the Baking Pan. Cut three 1-inch slits in the top of the Stromboli. Brush with the egg wash and sprinkle the caraway seeds over the top.
5. When the appliance has preheated, slide the Baking Pan into the appliance. Bake until golden (about 20 minutes).
6. Let cool slightly before slicing and serving.

MEXICAN CORN

LOW DIFFICULTY RECIPE

SERVES 6

INGREDIENTS

6 ears corn
½ cup mayonnaise
1 cup Cotija cheese, crumbled
2 tbsp. chili powder
1 bunch cilantro, chopped

DIRECTIONS

1. Set the appliance to the Grill setting.
2. Grill the corn until cooked on all sides (about 15 minutes).
3. Brush the cooked corn with the mayonnaise.
4. Roll the corn in the cheese to coat.
5. Sprinkle the corn with the chili powder and cilantro before serving.

TIP: You can place the lid on the grill to cook a little faster.

GRILLED SALMON TACOS

LOW DIFFICULTY RECIPE

SERVES 4-6

INGREDIENTS

PICKLED RED ONION
1 red onion, sliced
2 tbsp. sugar
¼ cup red vinegar
2 tbsp. water

SALMON
2 lb salmon side
3 tbsp. blackened seasoning

TACO FILLING
12 4-inch flour tortillas
2 cups shredded red cabbage
½ cup cilantro leaves
2 limes, wedged

CHIPOTLE SAUCE
3 chipotles in sauce
½ cup sour cream
½ cup mayonnaise

DIRECTIONS

1. In a bowl, combine the red onion, sugar, red vinegar, and water. Let the red onion marinate for 1 hour.
2. Set the appliance to the Grill setting. Let the appliance preheat.
3. Season the meat side of the salmon with the blackened seasoning. When the grill has preheated, place the salmon, seasoned side down, on the grill. Grill each side for about 8 minutes.
4. In a bowl, combine the chipotles in sauce, sour cream, and mayonnaise.
5. When the salmon is done cooking, assemble the tacos with the tortillas, red cabbage, cilantro, limes, pickled red onion, and salmon. Drizzle the chipotle sauce over the taco filling before serving.

TIP: Cutting the salmon side in half and grilling the salmon in pieces is easier than grilling a whole salmon side in one piece. You can place the lid on the grill to cook a little faster.

POPCORN CHICKEN TACOS

INTERMEDIATE DIFFICULTY RECIPE

SERVES 4-6

INGREDIENTS

2 boneless chicken breasts

3 large egg whites, beaten

SEASONED BREADCRUMBS

3 cups panko breadcrumbs

2 tsp. salt

1 tsp. ground black pepper

1 tsp. paprika

½ tsp. chili powder

½ tsp. onion powder

½ tsp. garlic powder

CHIPOTLE SAUCE

3 chipotles in sauce

½ cup sour cream

½ cup mayonnaise

TACO FILLING

12 4-inch flour tortillas

1 cup shredded cabbage

1 cup shredded red cabbage

1 bunch scallions

4 plum tomatoes, diced small

½ cup cilantro leaves

DIRECTIONS

1. Cut the chicken into 2-inch cubes.
2. Place the egg whites in a bowl. Combine the breadcrumbs, salt, black pepper, paprika, chili powder, onion powder, and garlic powder in a separate bowl.
3. Coat the chicken in the egg whites and then bread the chicken with the seasoned breadcrumbs. When breaded, transfer the chicken to the Crisper Tray.
4. Slide the Crisper Tray into the appliance. Set the appliance to the Air Fry setting. Cook the chicken until done.
5. In a bowl, combine the chipotles in sauce, sour cream, and mayonnaise.
6. When the chicken is done cooking, assemble the tacos with the tortillas, cabbage, red cabbage, scallions, tomatoes, cilantro, and chicken. Drizzle the chipotle sauce over the taco filling before serving.

GRILLED MARINATED LAMB CHOPS

LOW DIFFICULTY RECIPE

SERVES 2

INGREDIENTS

1 rack lamb, cut into chops

MARINADE

1 sprig rosemary, stemmed & chopped

2 cloves garlic, minced

2 tbsp. soy sauce

2 tbsp. red wine vinegar

½ cup extra virgin olive oil

½ tsp. coarse ground black pepper

DIRECTIONS

1. In a shallow pan, mix together the rosemary, garlic, soy sauce, vinegar, extra virgin olive oil, and black pepper. Marinate the lamb chops for at least 4 hours (no more than 10 hours) in the refrigerator.
2. When the lamb chops are ready, set the appliance to the Grill setting. Let the appliance preheat.
3. When the appliance has preheated, grill the lamb chops until your desired doneness is reached (about 5 minutes per side).

TIP: You can place the lid on the grill to cook a little faster.

BACON-WRAPPED CHEESE- & PICKLE-STUFFED BURGERS

INTERMEDIATE DIFFICULTY RECIPE

SERVES 4

INGREDIENTS

- 1 ½ lb ground beef
- 8 pickle chips
- 4 oz cheddar cheese, cut into slices
- 4 oz jalapeño Jack cheese, cut into thin slices
- 12 slices bacon
- salt, to taste
- ground black pepper, to taste
- 1 onion, cut into 4 slices
- 3 tbsp. olive oil
- 4 brioche rolls

DIRECTIONS

1. Evenly divide the ground beef into 8 balls.
2. Fill half of the meat balls with 2 pickle chips, 2 cheddar slices, and 2 jalapeño Jack slices.
3. Top the stuffed meat balls with the unstuffed meat balls. Seal the edges of the meat and flatten into patties.
4. Set the appliance to the Grill setting. Let the appliance preheat.
5. On a work surface, lay 3 bacon pieces over each other to form an asterisk shape. Place a burger patty in the center of the bacon. Season with the salt and black pepper. Fold the bacon over the burger. Repeat with the rest of the bacon and burger patties.
6. Rub the onion slices with the olive oil. When the appliance has preheated, grill the burgers and onions until the desired doneness is reached (12–13 minutes). Flip the burgers halfway through the cooking process.
7. Serve the burgers with the onions and your favorite condiments between the brioche rolls.



GRILLED NEW YORK STRIP STEAK

LOW DIFFICULTY RECIPE

SERVES 2

INGREDIENTS

- 2 New York strip steaks (about ¾–1 lb each)
- 2 tbsp. extra virgin olive oil
- 1 tbsp. Emeril's Original Essence seasoning (see p. 8)
- 1 head garlic
- 1 tbsp. olive oil
- 6 sweet mini peppers

DIRECTIONS

1. Set the appliance to the Grill setting. Let the appliance preheat.
2. Rub the steaks with the extra virgin olive oil and the Essence seasoning.
3. Cut the garlic and half and rub the garlic with the olive oil.
4. When the grill has preheated, place the steaks, garlic, and peppers on the grill. Grill the steaks until the desired doneness is reached (5–7 minutes per side). Flip the peppers and garlic and cook until tender.
5. Let the steaks rest for about 5 minutes before serving with the garlic and peppers.

TIP: You can place the lid on the grill to cook a little faster.



GRILLED FLANK STEAK WITH ONION RINGS

INTERMEDIATE DIFFICULTY RECIPE

SERVES 4

INGREDIENTS

1 flank steak, trimmed
¼ cup olive oil
2 tbsp. Emeril's Original Essence seasoning (see p. 8)
4 cloves garlic, minced
2 tbsp. balsamic vinegar
1 tsp. salt
1 tsp. ground black pepper
13 ½ oz onion rings, battered

HORSERADISH SAUCE

¼ cup sour cream
2 tbsp. mayonnaise
2 tbsp. horseradish
1 tbsp. Creole mustard
½ tsp. salt
½ tsp. Louisiana hot sauce

DIRECTIONS

1. In a shallow dish, rub the steak with the olive oil, Essence seasoning, garlic, vinegar, salt, and black pepper. Cover the dish with plastic wrap and refrigerate for 2 hours.
2. Remove the dish from the refrigerator. Remove the steak from the excess marinade and let come to room temperature (about 30 minutes).
3. Set the appliance to the Grill setting. Let the appliance preheat.
4. Place the onion rings on the Crisper Tray. When the appliance has preheated, slide the Crisper Tray into the appliance and cook until done. At the same time, grill the steak on the grill until the desired doneness is reached (about 15 minutes). Flip the steak halfway through the cooking process.
5. In a small bowl, combine the sour cream, mayonnaise, horseradish, Creole mustard, salt, and hot sauce to make the horseradish sauce. Reserve.
6. When the steak is done cooking, remove the steak and onion rings. Let rest before slicing and serving inside a stacked onion ring tower topped with the horseradish sauce..

BACON, BLUE CHEESE & MUSHROOM STEAK PINWHEELS

INTERMEDIATE DIFFICULTY RECIPE

SERVES 3

INGREDIENTS

STEAK PINWHEELS
½ lb bacon, diced
½ red onion, diced small
1 lb mushrooms, chopped
1 flank steak, butterflied
¾ cup blue cheese

ROASTED POTATOES

1 lb baby potatoes
½ lb Brussels sprouts, cleaned & cut in half
2 tbsp. olive oil
4 shallots, quartered
1 tsp. salt
½ tsp. ground black pepper
2 sprig fresh rosemary, stemmed & chopped

6 sweet mini peppers

DIRECTIONS

1. Place the bacon on the Baking Pan. Slide the Baking Pan into the appliance. Set the appliance to the Air Fry setting. Cook the bacon until crisp (10–15 minutes). Remove and reserve the bacon.
2. Place the onion and mushrooms on the Baking Pan and air fry for about 10 minutes. Remove and let cool.
3. In a bowl, toss the potatoes, Brussels sprouts, olive oil, shallots, salt, black pepper, and rosemary. Transfer to the Baking Pan. Slide the Baking Pan into the appliance.
4. Set the appliance to the Grill setting. Cook the potatoes for 10 minutes before adding the steak to the grill.
5. Lay the steak on a work surface. Fill the steak with the bacon, onion, mushrooms, and blue cheese. Roll the meat up and use six evenly spaced toothpicks to hold the meat in place. Slice the steak between the toothpicks.
6. When the potatoes have been cooking for 10 minutes, grill the pinwheels and mini peppers until the desired doneness is reached and the potatoes are done (20–25 minutes in total for the potatoes and 10–15 minutes for the pinwheels). Flip the pinwheels halfway through the cooking process.
7. Serve the pinwheels with the mini peppers and potatoes.

BRAISED BEEF BRISKET

LOW DIFFICULTY RECIPE

SERVES 6

INGREDIENTS

1 3-lb beef brisket
salt, to taste
ground black pepper, to taste
2 tbsp. Emeril's Original Essence seasoning (see p. 8)
2 tbsp. brown sugar
2 onions, sliced thin
2 stalks celery, chopped
2 carrots, chopped
2 cups beef stock
2 bay leaves
1 cup dark beer
2 cups beef broth

DIRECTIONS

1. Season the brisket with the salt and black pepper. In a small bowl, combine the Essence seasoning and brown sugar. Rub the brisket on both sides with the seasoning.
2. Set the appliance to the Roast setting. Set the cooking temperature to 375° F/191° C.
3. Transfer the brisket to the Baking Pan and roast for 20 minutes.
4. Transfer the brisket to a glass baking dish or pan that fits on the Wire Rack inside the appliance. Add the onions, celery, carrots, stock, bay leaves, beef, and broth. Cover with foil.
5. Set the appliance to the Roast setting. Set the cooking temperature to 325° F/163° C.
6. Slide the Wire Rack into the appliance. Place the dish on the Wire Rack and roast for 3 hours.
7. Remove the foil, slice the brisket, and serve.

SHORT RIBS

INTERMEDIATE DIFFICULTY RECIPE

SERVES 4

INGREDIENTS

3 lb short ribs, cut into individual ribs
2 tbsp. Creole seasoning
1 cup chopped onion
½ cup chopped celery
½ cup chopped carrot
1 cup tomatoes, peeled, seeded & chopped
2 tbsp. chopped garlic
1 qt. beef broth
2 tbsp. Worcestershire sauce
3 bay leaves
1 tsp. ground black pepper
½ cup red wine vinegar
¼ cup chopped scallion (green parts only)

DIRECTIONS

1. Season the ribs with the Creole seasoning, using your hands to pat the seasoning into the ribs well.
2. Set the appliance to the Roast setting. Set the temperature to 400° F/204° C.
3. Place the ribs on the Baking Pan. Slide the Baking Pan into the appliance and roast the ribs until browned (15–20 minutes).
4. Transfer the ribs to a casserole dish or roasting pan that fits on the Wire Rack inside the appliance. Reserve.
5. Place the onion, celery, and carrot on the Baking Pan. Roast the vegetables at 400° F/204° C for 10 minutes.
6. Add the tomatoes and garlic, stir, and roast for another 5 minutes.

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SHORT RIBS

DIRECTIONS (CONTINUED)

7. Add the cooked vegetables to the dish with the ribs. Use $\frac{1}{2}$ cup broth to deglaze the Baking Pan and then pour the liquid over the short ribs. Add the Worcestershire sauce, bay leaves, pepper, red wine vinegar, and the rest of the beef broth to just cover the ribs. Cover with foil.
8. Set the appliance to the Roast setting. Set the cooking temperature to 325° F/163° C.
9. Slide the Wire Rack into the appliance. Place the dish on the Wire Rack and roast the ribs and vegetables for 3 hours.
10. To serve, mound the ribs in the center of four plates, spoon the sauce over the ribs, and garnish with the chopped scallion.

MERINGUE ICE CREAM SANDWICHES

INTERMEDIATE DIFFICULTY RECIPE

MAKES 4

INGREDIENTS

8 large egg whites
1 tsp. vanilla extract
 $\frac{1}{2}$ tsp. cream of tartar
2 cups sugar
assorted food coloring gel
1 qt. ice cream sprinkles

DIRECTIONS

1. In the bowl of a stand mixer, add the egg whites, vanilla, and cream of tartar. Use a lower speed to beat the egg whites until they start to thicken.
2. Slowly add the sugar and beat until thick and very stiff.
3. Dip a toothpick into the food coloring. Use the toothpick to swipe the food coloring from the tip of a piping bag to about 4 inches from the tip of the bag.
4. Line the Baking Pan with parchment paper.
5. Place about one quarter of the egg white mixture into the piping bag. Pipe circles of the egg white mixture onto the parchment paper, using different food coloring as desired. You should be able to fit eight cookies on the Baking Pan.
6. Slide the Baking Pan into the appliance. Set the appliance to the Roast setting. Set the cooking temperature to 200° F/93° C. Let the appliance preheat.

(CONTINUED ON NEXT PAGE)

MERINGUE ICE CREAM SANDWICHES

DIRECTIONS (CONTINUED)

7. When the appliance has preheated, bake the cookies until done (about 2 hours).
8. While the cookies bake, line a small baking sheet pan with parchment paper. Transfer the ice cream from its containers to the baking sheet pan and mold the ice cream into the baking sheet pan until the ice cream is about 1 ½ inches thick and square. Transfer the ice cream to the freezer.
9. When the cookies are done baking, remove the ice cream. Use a round cookie cutter the same size or smaller than the cookies to cut portions out of the ice cream.
10. Top a cookie with the ice cream rounds and then another cookie to make sandwiches. Roll the ice cream sandwich in your favorite sprinkles. Repeat until all the sandwiches have been made.
11. Serve the ice cream sandwiches immediately or freeze for later.



BLUEBERRY CHEESECAKE BITES

LOW DIFFICULTY RECIPE

MAKES 8

INGREDIENTS

1 pint blueberries
8 ready-to-cook buttermilk biscuits
4 oz cream cheese, softened
3 tbsp. sugar
2 tsp. vanilla extract

EGG WASH

1 large egg yolk
2 tbsp. water

2 tbsp. turbinado sugar

DIRECTIONS

1. Set the appliance to the Bake setting. Let the appliance preheat.
2. Beat the cream cheese, sugar, and vanilla together in a bowl.
3. Roll the biscuits flat. Spoon $\frac{1}{2}$ tbsp. of the cream cheese mixture into the middle of each biscuit. Top with the blueberries, fold the dough around the filling, and seal.
4. In a small bowl, beat together the egg yolk and water to make egg wash. Brush the biscuits with the egg wash and sprinkle with the sugar.
5. When the appliance has preheated, transfer the biscuits to the Baking Pan. Bake the biscuits until golden (13–15 minutes).





CRANBERRY APPLE PIE

INTERMEDIATE DIFFICULTY RECIPE

SERVES 6-8

INGREDIENTS

PIE FILLING

4 large Granny Smith apples, peeled, cored & sliced thin

$\frac{3}{4}$ cup sugar

2 tsp. cinnamon

3 tbsp. cornstarch

$\frac{1}{2}$ lemon, juiced

2 cup fresh cranberries

2 cups raspberries

—

4 store-bought pie crusts

EGG WASH

$\frac{1}{2}$ large egg yolk

2 tbsp. water

—

turbinado sugar, to taste

DIRECTIONS

1. Heat a large sauté pan over medium heat on the stove top.
2. When the pan is hot, add the apples, sugar, cinnamon, cornstarch, and lemon juice and cook for 4 minutes.
3. Add the cranberries and cook for another 4 minutes.
4. Remove from the heat and let cool. When cool, toss the raspberries with the filling. Reserve the filling.
5. While the filling cools, roll two pie crusts together and then roll the dough out to fit in the Baking Pan.
6. Roll the other two pie crusts together and then roll the dough out to make a $\frac{1}{4}$ inch-thick rectangle. Cut the rectangle lengthwise into 1-inch strips.
7. Set the appliance to the Bake setting. Set the cooking temperature to 350° F/177° C. Let the appliance preheat.
8. Pour the filling over the crust in the Baking Pan.
9. Use the strips of dough to form a lattice on top of the pie.
10. In a small bowl, beat together the egg yolk and water. Brush the pie crust with the egg wash and sprinkle the turbinado sugar over the top of the pie.
11. When the appliance has preheated, slide the Baking Pan into the appliance. Bake the pie in the appliance until golden (about 30 minutes).
12. Remove and let cool for 2 hours before serving.



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