

The **evo** Grill **COOKBOOK**

**Inspiration for
Every Meal!**

Featuring Delicious Recipes, Techniques & Care Instructions



Cover Photo: "Cake Boss" Buddy Valastro, LOVES cooking on his Evo grill!
His recipe for Italian Sausage & Pepper Sandwiches is on page 28.

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[meez-on PLAHS] French for "everything in its place". Gather everything you need including prepped ingredients, measured spices, tools and your recipe rather than running around trying to find something and letting the food overcook.



evo[®]
Proudly, Designed & Built in the USA

Welcome!

We appreciate that you've selected an Evo[®] grill, the brand used by more professional chefs entertaining more people than any other cooking appliance. Bringing people together around food is our passion, it's also what inspired us to design and build the most versatile grill that lets people share the joy of cooking.

This guide includes cooking techniques and hand-selected recipes designed to familiarize you with your new Evo grill. We know after you spend time getting to know everything this incredibly, versatile flattop grill can do, you, your family and friends will find endless ways to create fresh, delicious meals at home.

You can find additional recipes and video demonstrations on our website and connect with the Evo grill community on our social pages.



Photo Credit: FireFly Farms Creamery & Market

GETTING STARTED

Flattop Grilling

A flattop grill resembles a griddle but performs differently because the heating element is circular rather than straight (side to side). The Evo grill heating technology creates an extremely hot and even cooking surface that's unparalleled in heat retention and even heat distribution.

The exceptional performance of Evo's circular cooking surface is the result of a single, slightly-crowned piece of steel that's formed with a flanged edge to trap heat, then oil-seasoned multiple times to promote a natural non-stick cooking surface.

Advantages of flattop grilling versus open-flame:

- NO flare-ups!
- Multi-zone cooking temperatures eliminate overcooking, undercooking and burning.
- Expand your grilling repertoire from steaks, burgers and hotdogs to pancakes, eggs, bacon, stir fried rice, yakisoba noodles, fajitas, crab cakes and more. The possibilities are endless with your Evo grill!

Fire It Up!

Before firing up your Evo grill, gather everything you need for your recipe, including prepping your ingredients. The beauty and convenience of the Evo grill is that it only takes 5 minutes to heat to temperature with no recovery time needed after the food is loaded onto the cooktop.



IT'S ALL ABOUT THE SEASONING!

What is Seasoning?

- Seasoning is simply oil baked onto the cooktop, giving it a natural, easy-release finish.
- Any high smoke point cooking oil will work for maintaining your Evo grill. We recommend vegetable oil, canola oil or safflower oil.
- Seasoning is an ongoing process that improves the more you cook.
- Acidic or alkaline foods like tomatoes and citrus should only be cooked once seasoning is well-established.
- Metal scouring pads and harsh detergents will harm the seasoning.
- After cleaning the Evo grill, coat the entire cooksurface with a lightly-oiled paper towel or terry cloth towel to season.

Ready to Cook!

- Your Evo cooktop is already seasoned, so you are ready to start cooking.
- Use any utensils you like, even metal. There is no chemical coating to damage.
- The Evo cooktop has superior heat retention, so use a lower heat setting to prevent food from sticking.

FLATTOP VERSATILITY

The unique flattop cooking surface and wide range of controllable cooking temperatures makes the Evo grill perfect for cooking any meal. Whether cooking for two or hosting a party of twenty, Evo is center stage helping you create memorable experiences with family and friends.

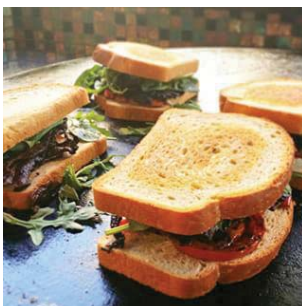
By cooking foods directly on the cook surface, you can sear, sauté, grill, toast and stir-fry. Indirectly, you can use pots or pans to boil, braise, poach or steam. With a few accessories you can create even more amazing meals. Enjoy your outdoor living area more by cooking every meal outside—breakfast, lunch, dinner and even dessert, on your Evo grill.

GRILL

Cook right on the flattop!



TOAST



SAUTÉ



STIR FRY



Cooking rapidly over sizzling heat while stirring briskly.



STEAM



Squeeze water on food then cover with a lid to steam. Add more liquid and repeat until done.



SEAR



You get a caramelized, deep-brown sear (= flavor) with the Evo grill. When the oil starts to shimmer and smoke, you're ready to add the meat!

ROAST



Turn your Evo grill into an oven with a roasting pan, rack and lid. Spatchcock turkey is one of our favorite roasted dishes.

Place a rack underneath the food and cover with the Evo lid.



BAKE



SMOKE

Place flavored wood chips or Evo "Smoke to Taste" canister on cook surface, place food on a roasting rack and cover with a lid.



TOOLS WE RECOMMEND

Our favorite gadgets to accessorize the Evo grill.

Grill Tongs

Grill tongs feel like a natural extension of your hands allowing you to grab, lift and turn food without piercing it. Because they have long handles, they keep your hands far from the heat.



Squeeze Bottles

Don't drag your large cooking oil bottle to the grill, you'll get better control from a squeeze bottle. These are inexpensive and available online or at a restaurant supply store. You'll also want one filled with water for steaming.



Instant Read Thermometer

The very best way to know if the food you're grilling is cooked to a safe internal temperature, as well as to your personal preference, is to test it with an accurate instant read thermometer.



Cooking Covers

Use the cooking covers to steam, smoke, roast and bake on your Evo grill. These accelerate cooking by concentrating heat. Have these on hand to melt cheese on your cheeseburgers or steam your vegetables to perfection.



Roasting Racks

Use the roasting racks with cooking covers to smoke, roast and bake on your Evo grill. They're also great for keeping food warm that finished cooking quickly while other items might need a bit more time to cook.



Portable Spice Tin

Have all of the spices you use most for grilling in one container for easy portability. We fill ours with Kosher salt, black pepper, chili powder, cayenne pepper, ground cumin and paprika.



PUT A PAN ON IT!

You can use the Evo cooksurface like a burner with your pots & pans.

- Heat beans or chili in a saucepan
- Simmer sauce in a dutch oven
- Make omelettes to order in 8" pans



High Smoke Point Oils

Cooking oils with a high smoke point (meaning it will not smoke and break down until it reaches a high temperature), are ideal for seasoning your Evo grill cooksurface.

Oils that have high smoke points (400°F and higher) include avocado oil, corn oil, canola oil, grapeseed oil, peanut oil, safflower oil, sesame oil, sunflower oil and vegetable oil. It's fine to use olive oil in your recipes and to cook with, but don't season the cooksurface with olive oil.



With proper care your Evo cooktop will have a glossy, blackened patina.

Photo Credit: Craig Deshler

CARING FOR THE COOKTOP



"Seasoning" your Evo grill is cooking oil heated onto the Evo cooktop, not a chemical non-stick coating. "Seasoning" creates the natural, easy-release properties. Here are some tips on how to create, maintain and even repair the cooktop "seasoning."

The Evo cooktop is pre-seasoned before shipping and ready for use. Clean the cooktop after every use and maintain the seasoning by applying a very thin layer of high smoke point oil after each cleaning (Cleaning instructions are on page 52). If the cooksurface is not cleaned after every use, carbon will build up. If excess carbon has built up on your cooktop, use the scraper to remove carbon build up and follow the re-seasoning instructions below.

Tips & Tricks

- Using high heat burns off the seasoning. You'll find that medium heat works best for most recipes.
- **Do NOT** use Non-Stick Cooking Spray on the Evo grill as it gums up the cooksurface.
- Similar to a cast iron skillet, NEVER cook on a dry surface, ALWAYS apply oil to the cooksurface prior to EVERY cooking session (Use a high smoke point oil).
- ALWAYS properly clean the cooksurface after every use while the surface is still warm. This will clean and re-season the surface in preparation for the next time you cook.
- After cleaning the Evo cooktop, pour 3-4 tablespoons of oil in the center of the cooksurface and wipe the oil over the entire surface with a paper or terry cloth towel. This will condition the surface.
- **Do NOT** use water, club soda, salt, soap, degreasers, cleaning bricks, steel wool or any abrasive product on the Evo cooksurface. These will deglaze the surface, remove the oil seasoning and can cause rusting. If you accidentally deglaze your surface, no worries, it can be re-seasoned.

To Re-Season the Cooksurface

- Remove carbon build up with the Evo scraper.
- Apply about 4-5 tablespoons of high smoke point oil to the cooksurface and wipe the entire surface including the sides.
- Turn both burners to medium and allow the oil to smoke and burn off slightly for about 5 minutes. Reduce heat to low, wait several minutes and apply a second layer of oil. Repeat.
- The surface will appear dark and glossy black. This repeated process will carbonize the oil and create a blackened patina and a natural nonstick oil seasoning. Using the grill pad and cleaning handle, lightly polish the surface smooth on low heat.
- When the surface has cooled, wipe the cook surface with a lightly oiled towel.

RECIPE INDEX

We've compiled over 50 inspiring recipes for your Evo grill, many of which were contributed by Evo enthusiasts like yourself. Have FUN experimenting, as most of your favorite recipes can be adapted to cook on the Evo grill.

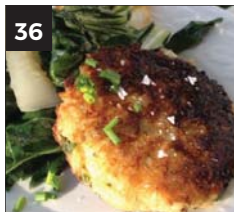
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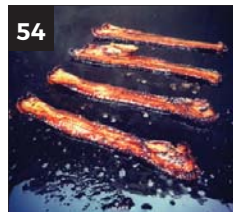
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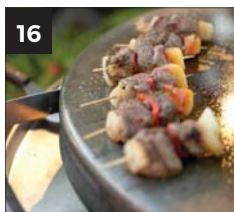
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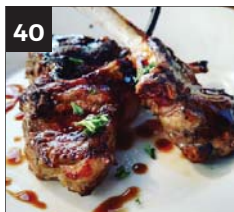
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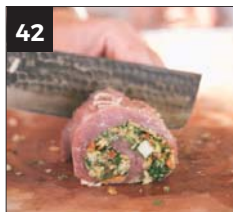
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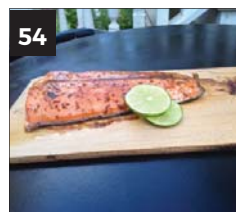
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Shrimp, scallops and fish—fire up the Evo grill for fresh from the sea flavor.



We want to see your Evo memories! Email photos to info@evoamerica.com or post on social media using the hashtag #evogrill.

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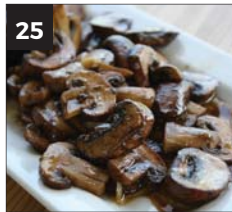
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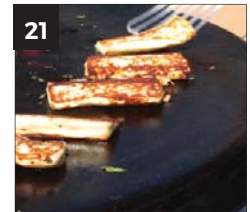
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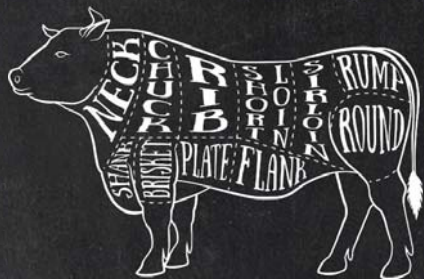
evo®

Making Memories

Cooking on the Evo grill brings family and friends together!



Photos courtesy of: JW Kitchens | Fargo, ND



The Best

GRILLING STEAKS



RIBEYE

Chefs' favorite, well-marbled, tender and flavorful.



STRIP

Tasty and tender, perfect with an accompanying sauce.



FILET MIGNON

Lean, succulent and tender. Suited for quick cooking on a hot grill.



PORTERHOUSE

Fattier than other cuts, resulting in a more tender, flavorful steak.



FLANK

Rich flavor, must be cooked quickly and served rare. Slice across the grain.



SKIRT

Lots of texture and flavor, must be cooked quickly and served rare.

Ready, Set, Sear!

Chefs know that the sear is the highlight of a great steak and the greater the sear, the better the steak! Steaks cooked on the Evo grill have a crisp browned crust, bringing even more flavor to the steak!



Test steaks for

doneness using a meat

or instant-read thermometer.

It should be inserted through the side, with the tip in the center of the cut, not touching any bone or fat.

Remove steaks from the grill when the thermometer registers 5°F lower than the desired doneness, as the temperature will continue to rise while resting.

RARE - 125°F

MEDIUM-RARE - 135°F

MEDIUM - 145°F

MEDIUM-WELL- 140°F

WELL DONE- 160°F



STEAKHOUSE FILETS

Ingredients

- 4 filet mignons (about 8 ounces each)
- 4 tablespoons vegetable oil
- 1 tablespoon Kosher salt
- 1 tablespoon freshly ground black pepper
- 4 tablespoons unsalted butter

Directions

Set the steaks out on the counter at least 30 minutes before you plan on cooking them to take the chill off.

Pat the steaks dry and then brush each steak with the oil. Mix the salt and pepper on a plate, then roll each steak in the salt and pepper mixture.

Heat the Evo grill to medium-high. Once the Evo is hot, place the steaks on the cooksurface. Sear evenly on both sides, creating a nice brown crust. It should take about 2 minutes per side to get a good sear.

Place a pat of butter on top of each steak, and then cover with a cooking cover and cook the steaks until internal temperature reaches your preferred doneness.

Remove the steaks from the Evo grill and allow to rest at room temperature for 5 minutes before serving.

Serves 4



BOB'S BÉARNAISE SAUCE

Ingredients

- ¼ cup white-wine vinegar
- 1 small shallot, peeled and minced
- ½ teaspoon freshly cracked black pepper
- 1 tablespoon plus 1 teaspoon chopped tarragon leaves
- 2 egg yolks
- 12 tablespoons unsalted butter, melted
- Kosher salt, to taste
- Splash of lemon juice, optional

Directions

1. Put the vinegar, shallots, black pepper and 1 tablespoon of tarragon leaves into a small saucepan, and set over a medium heat. Bring just to a boil, and then reduce heat to a simmer until there are only a few tablespoons of liquid left, approximately 5 minutes. Remove from heat, and set aside to cool.
2. Fill a small saucepan with an inch or two of water, and set over medium-high heat to boil.
3. Put the cooled shallot-and-tarragon mixture into a metal mixing bowl along with a tablespoon of water and the egg yolks, then whisk to combine.
4. Turn the heat under the saucepan of water down to the lowest setting, and put the bowl on top of the pan, making sure that it does not touch the water directly. Continue to whisk the yolks until they thicken, approximately 5 to 7 minutes. This should almost double the volume of the yolks.
5. Slowly beat in the butter, a tablespoon or two at a time, whisking slowly to combine and emulsify. Remove the bowl from the pan occasionally to avoid overcooking the eggs. Taste the sauce and season with salt. If the flavor is not sharp enough, add a bit of lemon juice. If the sauce is too thick add a bit of hot water.

Serves 4



Burger Bash

Making the perfect burger is a craft!

Armed with a spatula in one hand and a cold beer in the other, there's no better way to celebrate game day than by hosting a party with friends. Burgers are the perfect solution for casual entertaining because they are easy and quick to cook.

To make juicy, flavorful burgers, start with quality ground beef and use a light touch when forming the patties. Cooking on a flattop grill makes for a better burger by creating a rich, flavorful crust on the outside while maintaining a moist, juicy inside.



Elevate your burgers with these topping combinations:



Classic

- Ketchup
- Mayonnaise
- Lettuce
- Tomato



Bistro

- Bacon
- Fried Egg
- Dijon Mustard
- Frisée Lettuce



Italian

- Grilled Salami
- Sautéed Mushrooms
- Baby Arugula
- Mozzarella



Asian

- Grilled Scallions
- Sriracha Mayo
- Fresh Cilantro
- Cucumber Slices



Mexican

- Pickled Jalapeños
- Queso Fresco
- Avocado
- Shredded Iceberg

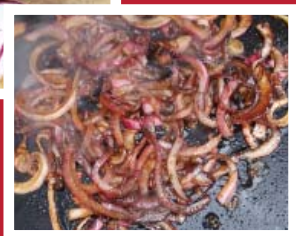
Red Onion Jam

This sweet & savory condiment will kick-up your burgers a notch!

- 1 red onion
- olive oil
- 4 tablespoons balsamic vinegar
- 2 teaspoons sugar

Halve, peel, and thinly slice onion. Heat a drizzle of olive oil on the Evo grill on medium heat. Add onion. Cook, tossing occasionally, until lightly caramelized, 8-10 minutes. Add the balsamic vinegar and sugar on the onions. Cook another 2 minutes until reduced and syrupy. Season with salt and pepper. Keep warm until ready to serve.

Serves 4

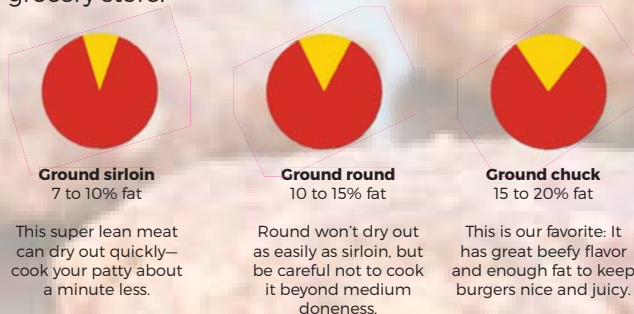


The Perfect Burger

Buying Guide

Ground meat labeled “sirloin”, “round” or “chuck” must contain at least 50 percent meat from that cut; it is usually higher quality. Skip the preformed patties. They’re often shaped by machines, which don’t handle the meat gently.

Ground beef ranges in fat from about 7 to 30 percent, depending on the cut. Here’s what you’ll see at the grocery store:



Shape Your Burger Patty

- 1. Portion the meat:** Divide ground beef into 6 ounce portions ($\frac{3}{4}$ cup); loosely gather each into a ball.
- 2. Shape the patties:** Gently flatten each ball into a 4 $\frac{1}{2}$ inch wide patty, about $\frac{3}{4}$ inch thick. Be careful not to overwork the meat.
- 3. Make an indentation:** Press the center of each patty to make an indentation, about $\frac{1}{2}$ inch deep; this keeps it from bulging as it cooks.

Seasoning

It’s important to season your meat. Generously salt and pepper both sides of the formed patties. Don’t add salt to your patty until **after** it’s formed and ready to hit the Evo. If not, the salt will take away its moisture.

Grilling

Heat the Evo grill to medium-high. Grill the patties, indention-side up, until the bottom forms a crust, about 5 minutes. Flip and cook until slightly firm, about 3 more minutes for medium doneness. Don’t press on the patty as it cooks; you’ll lose the juices. For cheeseburgers, top with 2 slices of cheese during the last minute of cooking. Let the burgers rest for about 5 minutes before serving; this will ensure it’s juicy all the way through.



Shish Kebabs

Build-Your-Own Kebab Party!



VEGGIE OPTIONS

Mushrooms
Cherry Tomatoes
Onions
Potatoes
Carrots
Zucchini
Yellow Squash



MEAT OPTIONS

Steak
Chicken
Sausage
Shrimp
Salmon
Scallops



FRUIT OPTIONS

Pineapple
Watermelon
Grapes
Pears
Apples
Cantaloupe





For a fun twist on the usual burgers and barbecued chicken, host a build-your-own-kebab party. Make your Evo grill center stage and start with quick-cooking cuts of meat, poultry and fish (beef filet, pork tenderloin, chicken breasts, and/or salmon fillet), plus grill-friendly vegetables. Slice the cuts of protein and vegetables into pieces of equal thickness. Mix up a few flavorful oils to brush on the kebabs before grilling and sauces to serve with them afterward. Then let your guests do the rest of the work, assembling their own kebabs and cooking them on the Evo grill. Best of all, to your friends, it's not work—it's fun!

Tips for making great kebabs

SKEWERS

NO need to pre-soak wooden skewers, there's no open flame to burn them.

Lightly coat skewers with cooking oil to help food slide off.

Double skewer so food lies flat without spinning.

Leave a little space between the food pieces to help the food cook evenly.

FOODS

Meats, vegetables and fruits should be cut into uniform 1 to 2 inch cubes for quick, even cooking.

Parboil dense vegetables—like potatoes or carrots—before skewering.

Alternate meat with the vegetables and fruit on the skewer.

For an extra pop of fragrance and flavor, use rosemary branches as skewers for potatoes.

MARINADES

Marinate poultry, seafood and vegetables at least 30 minutes before cooking—overnight marinating is better for tougher cuts of meat.

Do not reuse marinade, always discard it—prepare a separate batch if you need a dipping sauce.

Use your favorite herbs and spices in place of a marinade.

Chipotle Chicken Marinade

The key to the AMAZING flavor of this recipe is getting a nice sear on the chicken resulting in crunchy bits of cooked marinade! Use boneless, skinless chicken thighs, which allow for a higher cooking temperature without drying out. This recipe makes enough marinade for 10 pounds of chicken.

Chipotle Marinade Ingredients

- ½ cup chipotle peppers, from a can
- 2 tablespoons adobo sauce, from the canned chipotle
- 6 tablespoons olive oil
- 4 garlic cloves
- 1 white onion
- 4 tablespoons fresh cilantro leaves
- 2 tablespoons paprika
- 2 teaspoons cumin
- 2 teaspoons chili powder
- 2 teaspoons salt
- ½ cup water



Directions

Add all ingredients into the work bowl of a food processor or high-performance blender, process until pureed.

Transfer mixture to a bowl or gallon size storage bag, add chicken thighs, and let the chicken sit in marinade at least 1 hour or overnight.

Grill chicken for 6-8 minutes per side on the Evo grill at medium-high. Slice chicken into strips for fajitas.

Fiesta Fajitas

Let's get this party started!

Fire up the Evo to add sizzle to your fajita fixin's—peppers, onions, chicken, steak and shrimp! Then, set out a topping bar and let your guests assemble their own fajitas. You can even cook your own homemade flour tortillas (or warm-up store bought ones) on the Evo cooksurface, like a traditional Mexican Comal.



HOMEMADE TORTILLAS

Ingredients

These tortillas are so tender, delicious and simple, you'll never use store-bought again!

- 2 cups all-purpose flour
- ½ teaspoon salt
- ¾ cup water
- 3 tablespoons olive oil

Directions

1. In a large bowl, combine flour and salt. Stir in water and oil. Turn the dough onto a floured surface; knead 10-12 times, adding a little flour or water if needed to achieve a smooth dough. Let rest for 10 minutes.
2. Divide dough into eight portions. On a lightly floured surface, roll each portion into a 7 inch circle.
3. Heat Evo grill to medium, coat with cooking oil. Cook tortillas for 1 minute on each side or until lightly browned. Keep warm.

Yield: 8 tortillas



Create a FAJITA BAR

- Start with tortillas



- Add fillings



- Finish with toppings



Happy Hour

It's 5 o'clock somewhere!

Appetizers are a great way to start an unforgettable evening. When guests arrive, have them gather around the Evo to watch you put the finishing touches on a tasty hors d'oeuvre. Whether you're serving a charcuterie board of mixed grilled vegetables and gooey grilled cheese or one of our 3-ingredient appetizers, your guests will love being part of the action.

Chicken Satays

Ingredients

- 2 chicken breasts
- 2 cloves garlic, minced
- 1 tsp. ginger, minced
- 1 tsp. lemon zest
- 1 Tbsp. fresh cilantro, chopped
- 3 tbsp. canola oil
- salt & pepper
- 12 bamboo skewers

Directions

Slice the chicken breasts, cross grain, into 12 pieces. Place chicken slices in a bowl with the garlic, ginger, lemon zest, cilantro and oil. Toss together and allow to marinate for 30 minutes.

Skewer the sliced, marinated chicken and set aside.

Heat the Evo grill to medium. Grill the chicken skewers on both sides, approximately 3-4 minutes per side. Serve with a spicy peanut sauce.



These 3-ingredient appetizers will be ready in less than 10 minutes on the Evo grill.

Grilled Red Pepper Crostini



Toasted Baguette
+
Goat Cheese
+
Grilled Red Peppers

Bacon Barbecue Shrimp



Jumbo Shrimp
+
Bacon
+
Barbecue Sauce

Prosciutto Wrapped Asparagus



Asparagus
+
Prosciutto
+
Olive Oil

Skewered Chorizo & Padron Peppers



Dried Spicy Chorizo
+
Padron Peppers
+
Sea Salt



Pair with—
Vodka Martini



Pair with—
Riesling Wine



Pair with—
Rum Mojito



Pair with—
Classic Margarita



Grilled Halloumi Cheese

We adore Greek Halloumi, a briny sheep's milk cheese from Cypress, known and loved for its high melting point and big flavor. Grill some on the Evo to get a gorgeous caramelized, crisp texture.

Ingredients

- 2 (8 ounce) packages Halloumi cheese
- extra-virgin olive oil
- 1 teaspoon paprika
- 1 teaspoon dried thyme

Directions

Cut each Halloumi into 4 slices measuring approximately 1 inch by 3 inches. Drizzle with olive oil and sprinkle with the paprika and thyme, coat the cheese on all sides.

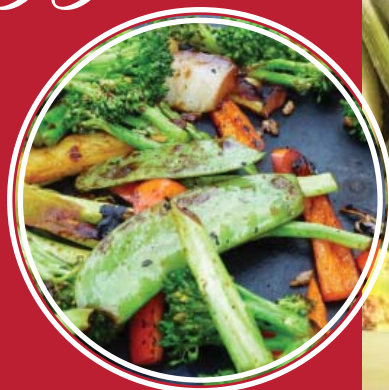
Heat your Evo grill to medium. Grill the cheese slices 2 to 3 minutes per side, until lightly browned and warmed through. Serve immediately.

Eat Your Veggies!

The Evo grill makes it easy to get your daily serving of veggies.

Vegetables cook quickly and are so delicious cooked on the Evo grill. Plus you don't have to panic about whether they're over or underdone in the middle like you do with a steak or a burger. Here are a few tips for perfect grilled vegetables:

- Toss veggies with a light coating of oil before they hit the grill. Don't use too much—it only adds unnecessary calories. By tossing your vegetables in oil, your seasoning will stick more uniformly.
- How you prep your vegetables dictates how they will cook. Cut them into smaller pieces if you want your vegetables to cook faster. Cut round vegetables like onions or eggplant into thin rounds—you'll get more surface area, which allows for a crispier outside, and because they're thin, they'll cook quickly.
- Some vegetables take a minute or two to cook and others take longer. Denser vegetables like potatoes will take the longest to cook. Try parcooking your potatoes beforehand and just give them a few minutes on the Evo to get some of that rich brown, toasted color on the outside.





GRILLED CORN ON THE COB

Corn on the cob is so much more flavorful when it's grilled than when it's boiled, microwaved or steamed.

Directions

- Shuck corn (remove husks) and remove silk.
- Spray or rub each ear with canola or vegetable oil.
- Heat Evo grill to medium-high, place ears on cooksurface.
- Grill corn, turning occasionally, until charred and tender, 10 minutes.
- Serve with salt and butter.



Venture beyond butter and salt with these 5 tasty topping variations.

1. **Bacon:** Wrap 2 to 3 bacon slices around each ear before you grill.
2. **Pesto & Parm:** Brush grilled corn with pesto and top with shredded or grated Parmesan cheese.
3. **Buffalo:** Spread Frank's RedHot® and butter on grilled corn.
4. **BBQ:** Brush grilled ears with barbecue sauce and top with crushed wavy potato chips.
5. **Old Bay:** Combine ¼ cup mayo and 2 tbsp. Old Bay® seasoning. Brush on grilled corn.

10 Quick Sides

1



Sizzling Lemon Asparagus

- 1 pound asparagus, trimmed
- 3 Tbsp. extra-virgin olive oil
- Kosher salt and black pepper
- 1 lemon cut in half

Toss the asparagus spears with 2 Tbsp. olive oil, salt and pepper. Cook on Evo on medium heat until tender, 5 to 8 minutes.

Transfer asparagus to large plate. Drizzle with remaining olive oil. Squeeze fresh lemon juice over spears.



2



Watermelon & Tomato Salad

- 1 small watermelon sliced and cut into 3 inch rounds
- 4 ripe heirloom tomatoes, sliced
- 4 Tbsp. extra-virgin olive oil
- 4 tsp. aged balsamic vinegar
- 2 Tbsp. feta cheese
- Kosher salt & black pepper

Season tomato slices with 2 Tbsp. olive oil, salt and pepper. Heat Evo to medium. Grill one side of watermelon slices, about 2 minutes. Transfer rounds, seared sides up, to a platter. Top with seasoned tomatoes. Drizzle each salad stack with remaining olive oil, and top each with balsamic vinegar and a sprinkle of feta.



3



Simple Grilled Scallions

- 1 ½ Tbsp. low-sodium soy sauce
- ½ Tbsp. toasted sesame oil
- 16 medium scallions, trimmed

In a small bowl, whisk together soy sauce and sesame oil; set aside.

Grill scallions on Evo set to medium-high, turning once, until marked and softened, 3 to 4 minutes.

Transfer to a serving platter; drizzle with soy mixture.



4



Sweet Potato Fries

- 2 pounds sweet potatoes
- 4 Tbsp. olive oil
- Kosher salt

Peel the sweet potatoes and slice lengthwise, or on a diagonal, into ¼ inch-thick pieces. Coat the sweet potato slices with olive oil and lightly sprinkle with Kosher salt.

Heat the Evo grill to medium. Once the cooksurface is hot, lay the sweet potato pieces down onto the cooktop. Cook between 3-6 minutes for each side. Serve with your favorite fry dip.



5



Charred Green Beans

- 1 pound fresh green beans, trimmed
- ¼ cup extra-virgin olive oil
- 1 tsp. minced garlic
- 1 tsp. Kosher salt

Combine green beans, olive oil, garlic and salt in a bowl; toss to coat.

Heat Evo grill to medium-high. Arrange green beans on heated cooksurface, tossing occasionally until lightly charred—about 10 minutes.





These delicious dishes take mere minutes to prepare!

6



Grilled Romaine Salad

- 2 heads romaine lettuce, cut vertically, do not remove core
- 3 Tbsp. olive oil
- Kosher salt and black pepper
- 1 lemon, cut in half
- shaved Parmesan cheese

Brush lettuce halves liberally with 1½ Tbsp. olive oil on both sides. Then sprinkle each half with some salt.

Heat Evo grill to medium. Cook lettuce halves for 3 minutes, cut side down. Flip and grill for 1 - 2 more minutes.

Transfer lettuce halves to large plate. Sprinkle with more salt and pepper, drizzle with remaining olive oil. Squeeze fresh lemon juice and Parmesan over each half.



7



Honey Glazed Carrots

- 4 medium carrots sliced or cubed
- 2 Tbsp. butter
- 2 Tbsp. honey
- 2 tsp. fresh thyme, chopped
- ½ cup water
- Kosher salt and black pepper

Heat Evo grill to medium. Sauté the carrots until they start to caramelize.

Gather the carrots into a pile and pour about a ½ cup of water over the carrots, and quickly place a cooking cover over the carrots and allow them to steam for about one minute. Remove the cover and add the butter, fresh thyme and honey.

Season with salt and pepper and toss everything together before serving.



8



Grilled Panzanella Caprese

- 8 slices crusty Italian bread
- 1 cup olive oil
- ¼ cup red wine vinegar
- 2 pints cherry tomatoes
- 1 small red onion, peeled & diced
- 4 Tbsp. minced fresh basil leaves
- 3 cups mozzarella balls
- Kosher salt and black pepper

Heat Evo grill to medium. Brush each side of the bread slices with ¼ cup of the olive oil, then toast until lightly browned, a couple of minutes per side. Cut the bread into cubes, then place in a large bowl with the other salad ingredients and toss.

In a small bowl, whisk together the remaining oil and vinegar, then pour over the salad and toss well.



9



Sautéed Mushrooms with Ghee

- 3 Tbsp. Ghee (clarified butter)
- 1 pound mushrooms, sliced
- 6 cloves garlic, minced
- 2 Tbsp. parsley, chopped
- Kosher salt and black pepper

Heat Evo grill to medium. Place the mushrooms on the heated cooktop, with the Ghee, being careful not to crowd them.

Once they are browned and tender, add the garlic and cook for 1 minute longer. Remove from grill and toss in the fresh parsley and season with salt and pepper.



10



Spinach & Grilled Radicchio Salad

- 2 radicchio quartered
- 7 Tbsp. extra-virgin olive oil
- Kosher salt and black pepper
- 6 cups baby spinach
- 1 cup shaved Parmesan
- 2 Tbsp. Balsamic vinegar

Brush the radicchio with 2 Tbsp. of olive oil season with salt. Heat Evo grill to medium, grill the radicchio on both sides until browned and softened, 3 to 4 min. Remove from grill, cut off the cores and coarsely chop. In a serving bowl, toss the radicchio with the spinach and the cheese, toss the salad with the remaining oil and vinegar and season with salt and pepper to taste.





SCALLOPS WITH GINGER & GREEN ONION

Contributed by: Sam Zien
AKA “Sam the Cooking Guy”

The Evo grill was made for recipes like this: a pot in the middle with ginger & green onion butter keeping warm and scallops sizzling away all around it. Perfection!

Ingredients

- 1 pound large sea scallops, about 12
- ¼ cup softened butter
- 2 tablespoons ginger, finely chopped
- 2 tablespoons green onion, finely chopped
- Kosher salt & fresh ground pepper to taste

Directions

- Remove scallops from the fridge about 20 minutes before cooking and let come to room temperature.
- Put butter, ginger and green onion in a small pot and set inner Evo burner to medium-low.
- Season scallops on both sides with salt & pepper.
- Once the butter has melted, turn to low and turn the outer Evo burner to high.
- When it's very hot, brush an area large enough to hold all the scallops with the melted butter & place them on top.
- Cook until golden on the bottom (1 to 2 minutes), brush butter on the top of the scallops and flip over.
- Remove when the bottom is golden, plate (rice is always good) and drizzle with a little more melted butter.

Serves 12 (serving size 1 scallop)

Check out Sam's website at thecookingguy.com to watch episodes of his tv show, his online series and for all his recipes.



BUDDY V'S SAUSAGE & PEPPER SANDWICH

Contributed by: Buddy Valastro, the “Cake Boss”

Ingredients

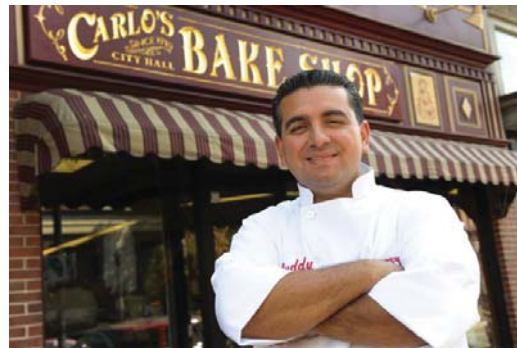
- 8 sweet or hot, Italian, link sausages, about 2 ounces each
- 2 tablespoons extra-virgin olive oil, divided
- 1 medium Spanish onion, peeled and thinly sliced lengthwise
- 1 medium red pepper, cored, seeded and cut into slices ¼ inch thick
- 1 medium green pepper, cored, seeded and cut into slices ¼ inch thick
- 1 cubanella pepper, cored, seeded and cut into slices ¼ inch thick
- Kosher salt
- 1 large garlic clove, minced
- ½ teaspoon dried oregano
- 4 Italian rolls, halved lengthwise but not cut all the way through

“If you come from an Italian family, then you might know cubanella peppers by another name: frying peppers. That’s what my mom used to call them and what many of us still call them to this day.” —Buddy Valastro

Directions

- Bring a large pot of salted water to a boil. Line a large plate with paper towels. Prick the sausages with a fork and boil until cooked through, about 10 minutes. Drain on a paper towel-lined plate and set aside.
- Heat your Evo grill to medium-high heat and brush with 1 tablespoon of the extra-virgin olive oil. When the oil is shimmering and almost smoking, add the onions, peppers and a pinch of salt. Stir well with tongs, then spread the vegetables out on the grill and lower the heat to medium-low. Cook, stirring occasionally, until the vegetables begin to soften, about 5 minutes. Add the garlic, oregano and another pinch of salt. Continue cooking until everything is softened, juicy and delicious, another 1 minute or so. (Its fine, even desirable, if the vegetables brown a little and crisp up around the edges.) Transfer the vegetables to a bowl and cover with aluminium foil to keep them warm.
- Add the remaining olive oil to the Evo cooktop and spread it out with a brush. Add the sausages and cook, turning, until browned, crispy and reheated, about 5 minutes.
- Pull out and discard (or snack on) some bread from the top and bottom interiors of each roll, leaving enough so the sausage and peppers do not soak through. Nestle 2 sausages in each roll, top with some of the pepper mixture and serve.

Serves 4



CHICKEN YAKISOBA

Contributed by: Evo, Inc. Corporate Chef, Adam Zwerling



Chef Adam Zwerling is a graduate of the Culinary Institute of America, Hyde Park with a degree in Culinary Arts. He has been with Evo, Inc. since 2003.

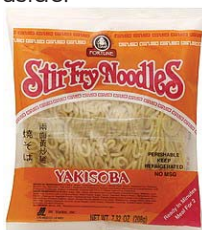


Ingredients

- 2 tablespoons soy sauce
- 2 tablespoons Mirin
- 2 tablespoons teriyaki sauce
- 1 tablespoon oyster sauce
- ¼ cup chicken broth
- 1 teaspoon chili garlic sauce
- 2 boneless chicken breasts, butterflied or sliced in half
- 1 red bell pepper, sliced
- 1 ½ cup shredded cabbage
- 1 cup mushrooms, sliced
- 3 tablespoons sesame oil
- 1 tablespoon garlic, minced
- 1 tablespoon ginger, minced
- 2 packages Yakisoba stir-fry noodles
- ¾ cup bean sprouts

Directions

- Mix soy sauce, Mirin, teriyaki sauce, oyster sauce, chicken broth, and chili garlic sauce to make stir-fry sauce.
- Heat the Evo grill to medium to medium-high.
- Add 1 tablespoon sesame oil to cooktop. Cook the chicken breasts for 3 to 4 minutes on each side. With a knife, slice the chicken on the diagonal into strips directly on the Evo cooktop. Remove from cooktop and set aside.
- Add another tablespoon sesame oil to the cooktop. Cook the red pepper, cabbage, mushrooms until softened, about 5 minutes. Add garlic, ginger, sliced chicken with the remaining sesame oil. Stir-fry until the chicken is fully cooked, and then add the noodles and stir-fry sauce.
- Stir-fry with 2 spatulas to incorporate all ingredients until noodles soften. Garnish with bean sprouts.



Serves 4



The American Grilled Cheese Kitchen

Heidi, Nate and staff use their Evo grills for catering events as small as 40 & up to 4,000.

Mousetrap Grilled Cheese

Since day one, this has been the most popular sandwich on the menu.



Building a Better Mousetrap

How Heidi & Nate Developed This Recipe

“The Mousetrap Grilled Cheese is deceptively simple—bread, butter, cheese—but we spent more time developing this sandwich than any other. When we started working on this dish, the goal was to differentiate our definitive grilled cheese from every other rendition out there, including your grandma’s. It had to be nostalgic, familiar, perfectly gooey, and perfectly toasted and not greasy but with a distinct buttery-ness.

We decided to build a better mousetrap—hence the name. We tested a dozen breads, two dozen cheeses and three kinds of butter. We experimented with mayonnaise (which will work in place of butter, if that’s all you have), buttering the inside of the bread, cooking the sandwich open-faced, shredding the cheese, slicing the cheese—every iteration you can imagine—until we felt we had created the perfect monument to bread, cheese and Grandma. Now we serve more Mousetraps than anything else on the menu. Snap.”

MOUSETRAP GRILLED CHEESE

Contributed by: Heidi Gibson & Nate Pollak
American Grilled Cheese Kitchen, San Francisco

The American Grilled Cheese Kitchen is the first restaurant in San Francisco focused on serving award winning gourmet grilled cheese sandwiches.

Ingredients

- 6 teaspoons butter, room temperature
- 8 slices good quality sourdough bread
- 4 slices medium Cheddar cheese
- 4 slices creamy Havarti cheese
- 4 slices Monterey Jack cheese

Directions

- Spread butter on one side of each bread slice. Place bread, buttered-side down, on your work surface.
- Layer the Cheddar, Jack and Havarti cheese on half the bread slices. Cover with remaining bread slices, buttered-side out.
- Cook the sandwiches on the Evo grill on medium-low heat until golden brown on the bottom. Flip the sandwiches and cook until the underside is golden brown and the cheese is melted. Cut in half and serve.

Serves 4 (serving size 1 sandwich)



Grilled Cheese Kitchen: Bread + Cheese + Everything in Between Cookbook by Heidi Gibson & Nate Pollak is available at [amazon.com](https://www.amazon.com)

Make It Your Own

"At the restaurant, we offer a variety of substitutions and add-ons and many of our regular customers have their own favorite combinations for the Mousetrap as well as other customizations of sandwiches. Experiment with different breads, cheeses and add-ons. Below is a list of suggestions to get you started."

Breads: Pain de mie, whole wheat, multigrain, high-quality white, rustic sourdough or levain.

Cheeses: Mild or sharp Cheddars, garlic or pepper Jack, dill or other flavored Havarti, mild Fontina, French Comté, Gouda. A combination of semihard and semisoft cheeses is ideal.

Fillings: Add any of these fillings between the Cheddar and Havarti—sautéed arugula or spinach; sliced fresh or oven-roasted tomatoes; tomato or onion jam; cooked bacon; sliced ham; sliced roast beef; sliced roast chicken; mustard; bread 'n' butter pickles; roasted bell peppers; fresh, pickled or canned diced jalapeños; grilled or caramelized onions; thinly sliced green apples.

SPICY BREAKFAST SCRAMBLE

Contributed by: Chef Craig Deshler

Ingredients

- 1 lb sliced Black Forest Bacon
- 1 lb spicy Johnsonville® Italian sausage links
- 5 or 6 large eggs
- 1 bell pepper, any color
- 1 fresco or jalapeño pepper
- 1 large sweet onion
- 6 scallions
- 1 hothouse or heirloom tomato
- 2 ½ - 3 lbs mixed fingerling and new potatoes
- 6 oz shredded mozzarella cheese
- 1 garlic clove
- salt & pepper
- olive oil
- Cholula® Chipotle Hot Sauce (optional)



Do all these preparation steps in advance:

1. In a medium size bowl beat the six eggs.
2. Remove top and seeds from bell pepper. Dice.
3. Remove top and seeds from jalapeño or fresco. Finely dice.
4. Slice the scallions into ¼" pieces. Discard roots. Separate green tops from the rest.
5. Slice the fingerlings into ¾" rounds. If desired, cover in a bowl with cold water to prevent oxidation.
6. Slice the tomatoes in half lengthwise.
7. Peel and mince the garlic.

Directions

- Warm the Evo to medium-high heat. Do not add oil to the previously seasoned surface. Grill the tomatoes on both sides until blackened. Chop on the grill, remove and set aside.
- Lower heat to medium. Brown the sausage on each side. Lower heat to low, cover until cooked through (about 10 minutes). Cut right on the grill into half inch rounds. Remove from heat and set aside.
- Increase heat to medium. Add 2 tablespoons of olive oil to the center and distribute evenly. SLOWLY pour (to prevent from running off the edge) the beaten egg mixture onto the Evo in an even layer (about ¼") and scramble the eggs. Chop, remove from heat and set aside.
- Lower the heat to low. Cook the bacon (turn occasionally) to desired crispness. Cut into ½" pieces, remove from heat and set aside.
- Increase heat to medium. Using the leftover bacon grease cook the onions (except scallion green tops) and peppers until the onions are caramelized. When the onions and peppers are almost done sprinkle in the minced garlic. Remove from heat and set aside the caramelized veggie mixture.
- On medium heat brown the potato rounds on both side. Lower heat and cover until cooked through (10 to 15 minutes). Check for doneness.
- After verifying potatoes are cooked through add all the previously cooked ingredients and mix all together thoroughly. Salt and Pepper to taste. Sprinkle shredded cheese over the top. Cover for one to two minutes to melt the cheese.
- Add Cholula® to taste. Sprinkle the green onion tops over everything. Enjoy!



Serves 4



"I put an Evo Grill in my outdoor kitchen and use it 20:1 over my conventional grill. I love it!"
-Chef Craig Deshler

Nothing says “weekend” like homemade pancakes for breakfast. Our easy pancake recipe will help you whip up this weekend favorite in less than 30 minutes. You can cook the entire batch all at once on your Evo grill!



PAJAMA PANCAKES

Ingredients

- 1 cup all-purpose flour
- 2 tablespoons sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 cup milk
- 2 Tbsp. unsalted butter, melted, or vegetable oil
- 1 large egg

Directions

1. In a small bowl, whisk together flour, sugar, baking powder, and salt; set aside.
2. In a medium bowl, whisk together milk, butter (or oil), and egg. Add dry ingredients to milk mixture; whisk until just moistened (do not over mix; a few small lumps are fine).
3. Heat Evo to medium and lightly oil. For each pancake, pour ¼ cup of batter onto Evo cooktop.
4. Cook until surface of pancakes have some bubbles and a few have burst, 1 to 2 minutes. Flip with a spatula, and cook until browned on the underside, 1 to 2 minutes more. Serve warm, with butter and maple syrup.

Makes 12 pancakes

Our friends at FireFly Farms Creamery & Market make premium goat cheese that features the distinct regional flavors of Mountain Maryland using agriculturally sustainable, locally sourced fresh goat's milk and time honored, traditional methods of cheese making.



FireFly Grilled Allegheny Pizza



FireFly Grilled Black & Blue Pizza

If you can't get to FireFly Farms Creamery & Market, or locate FireFly Farms cheese in a retailer near you, shop their online market at fireflyfarms.com to order and have their delicious cheese delivered to right to your home!



Pizza Dough

This dough is easy to handle and will give you a crispy crust cooked on the Evo grill that's also tender.

Ingredients

- ¾ cup warm water (105°F to 115°F)
- 1 envelope active dry yeast
- 2 cups (or more) all purpose flour
- 1 teaspoon sugar
- ¾ teaspoon salt
- 3 tablespoons olive oil

Directions

Pour ¾ cup warm water into small bowl; stir in yeast. Let stand until yeast dissolves, about 5 minutes.

Brush large bowl lightly with olive oil, set aside. Mix 2 cups flour, sugar, and salt in food processor. Add yeast mixture and 3 tablespoons oil; process until dough forms a sticky ball. Transfer to lightly floured surface. KNEAD dough until smooth, adding more flour by tablespoonfuls if dough is very sticky, about 1 minute.

Transfer to prepared bowl; turn dough in bowl to coat with oil. Cover bowl with plastic wrap and let dough rise in warm draft-free area until doubled in volume, about 1 hour. PUNCH down dough. ROLL out dough according to recipe instructions. (Start in center of dough, working outward toward edges but not rolling over them.)

DO AHEAD: Can be made 1 day ahead. Store in airtight container in refrigerator.



FireFly Grilled Allegheny Pizza

Ingredients

- pizza dough
- 8 oz. FireFly Farms Allegheny chèvre crumbled (or other goat cheese)
- 1 red pepper diced
- 1 medium onion sliced
- ½ bunch asparagus
- ½ cup kalamata olives (halved)
- ½ cup cherry tomatoes (halved)
- fresh basil, slightly chopped
- salt, pepper & olive oil



Directions

Heat the Evo grill to medium. Coat red pepper, onion and asparagus with olive oil and grill until they develop a nice sear and don't lose moisture. Remove from the heat, chop asparagus and set aside.

Roll-out the pizza dough and dust its surfaces lightly with cornmeal for easy handling. Use a pizza paddle to transfer the dough to the oiled grill surface. You'll want to slightly brown the pizza dough on one side before you flip it over and spread the toppings and cheese.

As a final step, drizzle the pizza with olive oil and season with salt and pepper. Cover the Evo grill with the lid and cook for 5-7 minutes until the cheese softens. Remove from the grill and serve hot!

FireFly Grilled Black & Blue Pizza

Ingredients

- pizza dough
- 8 oz. FireFly Farms Black & Blue crumbled (or other blue cheese)
- 1 pear, sliced thinly
- 3 oz. Duck prosciutto sliced (or other cured meat)
- honey
- salt, pepper & olive oil



Directions

Heat the Evo grill to medium. Roll-out the pizza dough and dust its surfaces lightly with cornmeal for easy handling. Use a pizza paddle to transfer the dough to the oiled grill surface. You'll want to slightly brown the pizza dough on one side before you flip it over and add the toppings and cheese.

As a final step, drizzle the pizza with olive oil and season with salt and pepper. Cover the Evo grill with the lid and cook for 5-7 minutes until the cheese softens. Remove from the grill and drizzle with honey!



CRISPY MASHED POTATO PANCAKES

Contributed by: Teresa Francis
“Of Sun and Salt—Outdoor Living” Blog

Teresa watched her Mom, her Great Grandmother, as well as her paternal Grandmother all fill their largest cast iron skillets with huge batches of potato pancakes. Teresa says, “I cook them on my Evo grill. I think my great grandmother would have approved of my version. I know with her love of cast iron skillet cooking, she would have appreciated an Evo grill to keep all those hungry mouths fed!”

Ingredients

- 3 cups mashed potatoes, chilled
- 1 small onion, grated on box grater
- 1 egg, lightly beaten
- $\frac{3}{4}$ cup all-purpose flour (you may need more or less, depending on how dry or wet your mashed potatoes are)
- $\frac{1}{4}$ cup buttermilk (again will depend somewhat on your potato consistency)
- 1 cup Panko bread crumbs for rolling finished cakes
- butter clarified if possible, for cooking (add a little canola oil if using regular butter)
- 2 Tbsp. chopped flat leaf parsley minced fine
- 2 Tbsp. chopped chives minced fine
- sea salt to taste



Directions

Combine all ingredients except Panko in a large bowl and mix thoroughly. Scoop out using ice cream scoop or small bowl onto parchment or waxed paper. Chill at least 30 minutes or up to overnight. Press cool cakes into Panko. Brush Evo Grill with butter over medium heat. Add cakes and griddle about 4 minutes a side or until golden brown and hot. Sprinkle with sea salt.

Serves 6 (serving size 2 cakes)

HIBACHI CHICKEN

Contributed by: Teresa Francis

Ingredients

- 4 skinless boneless chicken breasts, sliced in bite sized pieces
- 1 large sweet onion, chopped
- 4 cups mixed vegetables of your choice (I used broccoli, red peppers, scallions, and snow peas) to use with stir fry and fried rice
- 1 cup frozen peas
- 3 tablespoons grapeseed oil
- 4 tablespoons reduced sodium soy sauce
- ½ cup reduced sodium chicken broth
- 3 tablespoons coconut oil
- 3 cloves minced garlic, plus 1 clove minced and set aside
- 2 tablespoons grated ginger
- salt & Pepper
- 2 teaspoons lemon juice
- 3 teaspoons sesame oil
- 1 teaspoon Sriracha sauce, plus more to serve at table
- 1 bag frozen white or brown rice or 4 cups cooled cooked rice
- 2 eggs beaten and seasoned with 1 teaspoon sesame oil, salt, and white pepper
- fresh herbs (cilantro or Thai basil work well) to garnish

Directions

- Mix the soy sauce, broth, garlic, ginger, sesame oil, and lemon juice together in small bowl and set aside.
- Add salt, pepper, and reserved minced garlic along with 1 Tbsp. soy sauce mixture to chicken.
- Prepare rice by adding peas, scallions, chopped peppers and ¼ of onion into bag of frozen rice. Add 1 Tbsp. coconut oil to top of bag. It is very important that you have everything prepped before you begin cooking.
- Heat Evo to medium-high. When hot, add 1 Tbsp. oil and rice mix. While rice is warming, you can begin preparing chicken and vegetables.
- Add 1 Tbsp. grapeseed oil each to areas where chicken and chopped vegetables will go. Add ingredients and begin stir frying. I sear the chicken about 3 minutes before turning. Stir vegetables frequently.
- Once chicken is halfway done, make a well in center of rice and add your beaten egg. Let egg set up for a moment. Stir together with two spatulas to combine. Add ½ soy mix to rice, incorporate into dish and remove rice from heat.
- Divide remaining soy mixture between the chicken and vegetables. Remove cooked chicken to warm plate.
- Garnish with herbs and serve with Sriracha or chili oil on side for a spicy option.



FRESCO CHILE RELLENOS

Contributed by: Noé Garnica, Chef & Owner of Verde Cocina which brings the best of the Northwest's bounty with a unique Mexican flair, to Portland Metro's farmers markets and four café locations.

Ingredients

We know for a fact that this recipe for Fresco Chile Rellenos is DELICIOUS because Noé and his wife Anna brought all of the ingredients and cooked this fresh dish for our entire staff in the Evo test kitchen! The only thing surpassing Noé's generosity, is his food!

Roasted poblano pepper stuffed with quinoa, sautéed butternut squash, apple mixture, Oaxaca cheese and Cotija; topped with ranchero salsa and bacon rendered in brown sugar. Serve with a side of white-garbanzo beans.

- 1 butternut squash, cubed
- 2 cups cooked quinoa
- 2 granny smith apples, peeled, cored and cubed
- 6 ounces Oaxaca cheese (Mexican style mozzarella), pulled apart or shredded
- 4 poblano peppers
- ¼ cup cotija cheese, crumbled
- ½ pound thick cut bacon, chopped (or use pork belly!)
- 7 ounce ranchero salsa
- 3 tablespoons brown sugar
- olive oil
- 7 ounces ranchero salsa
- Kosher salt and pepper

Directions

Toss butternut squash cubes with olive oil, season with salt and pepper. Heat Evo grill to medium. Place heavy bottomed skillet on cooktop and fill with bacon and brown sugar. Cook bacon until the fat is released and the meat is crisp and browned. While the bacon is rendering, use the rest of the Evo cooktop to sauté the butternut squash stirring occasionally at first and then more frequently as the squash browns, until the squash is tender and lightly browned, about 10 minutes. Add apples, and sauté for an additional 6 minutes. Remove from cooktop and set aside.

Increase grill temperature to medium-high. Place whole poblano peppers on cooksurface, brush with olive oil. Roast for about 10 minutes flipping as the skins begin to blister and char. While poblanos are cooking, heat ranchero salsa in pan on cooksurface.

Once poblanos have cooked, remove from grill to cool down for a few minutes. With a paring knife make a slit in the poblano from bottom to top. Pull and discard the seeds and inner membranes, being careful not to tear the rest of the poblano.

Place poblanos back on cooksurface to stuff and melt the cheese. With a spoon, stuff poblanos with quinoa then the butternut squash and apple mixture. Add Oaxaca cheese and cover peppers with a lid until cheese melts. To serve, top with warmed ranchero salsa, cotija cheese and bacon.

Serves 4



MOLE-SPICED STEAK TACOS

Mole isn't your ordinary Mexican spice blend. It contains onion, garlic, chiles, ground seeds such as sesame or pumpkin, and a secret ingredient: CHOCOLATE!

Ingredients

- 24 ounces beef sirloin tips, cubed
- 2 poblano peppers, cored, seeded and thinly sliced
- 1 red onion
- 2 cups fresh, frozen or canned corn
- $\frac{3}{4}$ cup sour cream
- 2 teaspoons chili powder, divided
- 2 tablespoons mole spice blend, divided
- 2 limes, cut in wedges
- 12 four tortillas
- extra-virgin olive oil
- salt & pepper



Directions

1. In a small bowl, stir together the sour cream, a squeeze of lime, and as much remaining mole spice and chili powder as you like (start with a little and go up from there). Thin to a pourable consistency with about 1 teaspoon water. Season with salt and pepper. Set aside.
2. Halve and peel the onion. Thinly slice one half and finely dice the remaining half. Toss the steak into a medium bowl with 1 tablespoon mole spice blend, a drizzle of oil, and a large pinch of salt and pepper.
3. Heat the Evo grill to medium-high. Drizzle cooktop with olive oil. Add the sliced poblano peppers and sliced onion. Cook, tossing, for 5-6 minutes, until softened and slightly charred. Season with salt and pepper.
4. At the same time cook the corn and diced onions together until lightly charred. Season with salt, pepper, and 1 teaspoon chili powder.
5. Add the steak tips and cook 3-4 minutes per side, until browned.
6. In batches add the tortillas to the cooktop and brown on both sides.
7. Assemble the mole-spiced tacos with steak, poblano, onion, corn and sour cream blend.

Serves 4



The North Coast of Lake Erie is full of hidden treasures and unique communities. One of the most fun and delicious spots to dine is the Orchard Restaurant & Bar in Port Clinton, Ohio. Guests eat, drink and gather around the Evo grill on the patio. These are two of the most requested menu items made on the Evo grill.

BUTTERY GRILLED LOBSTER

Ingredients

- 4 live lobsters
- 8 tablespoons butter, cut into 8 pats

Directions

Parcook lobsters by boiling or steaming for 5 minutes.

Heat Evo grill to high. Once the grill is heated reduce temperature to medium. Place pats of butter on cooktop, place parcooked lobsters on 2 pats of butter each, bottom side down.

Cook for 10 to 15 minutes with lid off, 7 to 10 minutes with lid on.

Serves 4



LOLLIPOP LAMB CHOPS WITH A MINT DEMI-GLACÉ

Ingredients

- New Zealand lamb rack sliced into chops
- salt & pepper
- 4 ounces mint jelly
- 16 ounces veal stock
- olive oil

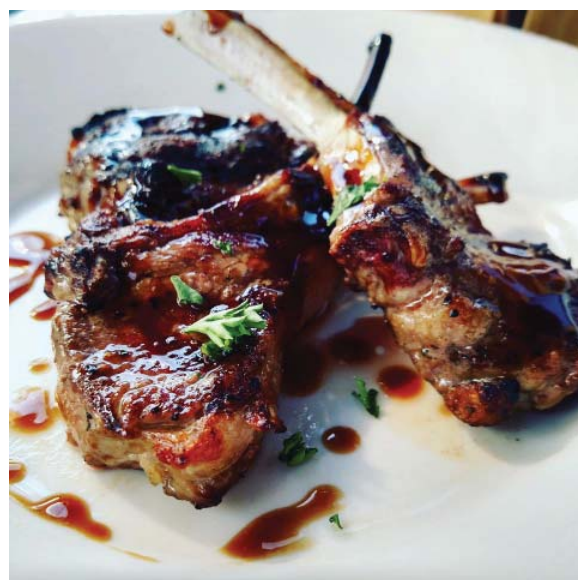
Directions

Heat mint jelly in saucepan until melted. Add veal stock and simmer until liquid reduces in half, about 30 minutes. Season with salt and pepper.

Place the lamb chops on a platter or baking sheet. Drizzle with the olive oil on both sides, and sprinkle both sides with the sea salt and pepper. Let sit at room temp for 5 minutes.

Heat Evo grill to medium-high heat. Add the chops, in batches if necessary, and sear for about 4 minutes. Flip, and cook for another 3 minutes for medium-rare and 5 minutes for medium. Transfer the chops to a serving platter. Drizzle with mint demi-glacé.

Serves 4



Recipes & Photos Contributed by Orchard Restaurant and Bar

CHILI SHRIMP A LA PLANCHA

Contributed by: John Gorham

Chef and owner of the popular, Spanish-inspired Toro Bravo restaurant in Portland, Oregon

Ingredients

Chili Paste

- 5 whole heads of garlic, cut in half width-wise (you will only use the tops)
- ¼ cup water
- 10 oil-cured Calabrian chilies
- ¼ cup oil blend, 20% olive oil and 80% safflower oil

Shrimp

- 2 lbs medium wild Gulf shrimp (under 15 count)
- Salt
- 1 lemon, cut into wedges

Marinade

- 5 oil cured Calabrian chilies
- 1 lemon, zested
- ½ lemon, juiced
- 5 garlic cloves, slivered
- ½ cup olive oil



Directions

For the Chili Paste

- Preheat the oven to 400 degrees
- Take just the tops of the garlic heads and put them in a sheet pan with the water. Roast for about an hour, tightly covered, until the garlic is soft and you can squeeze the cloves out. Remove the garlic from the oven and let it cool.
- Squeeze the cooled garlic into a food processor, add the oil-cured Calabrian chilies, vinegar, and oil, and puree to paste.



For the Shrimp and Marinade

- Clean the shrimp but leave them in their shells. Use scissors to cut down the back and devein them.
- Mix all of the marinade ingredients together and marinate the deveined shrimp for about a half day, covered and refrigerated.
- Heat the Evo grill to medium-high heat. Once it's hot, put your shrimp on the cooktop.
- Once the shrimp are getting a little color and are slightly browned, flip them and put ½ to 1 teaspoon of the shrimp paste on each shrimp. Let that side of the shrimps cook until they start to brown, and then begin tossing them all together so that the chili paste coats all the shrimp and the shrimp sears a little.
- You can add salt at this point, depending how salty you like your shrimp. After about 4 or 5 minutes of sautéing, when the shrimp are no longer translucent where you've deveined them, they're done cooking. Serve the shrimp with lemon wedges and wet towels to clean your hands and face when you're done.



Serves 8

ITALIAN-STUFFED TENDERLOIN

Adapted from: Pinwheel-Style Beef Braciolo, by Mario Batali

Ingredients

- 2 garlic cloves (finely minced)
- 4 scallions (thinly sliced)
- ¼ cup chopped fresh Italian parsley
- 4 ounces thinly sliced salami (cut into ¼ inch wide matchsticks)
- 8 ounces Italian Fontina (cut into ¼ inch cubes)
- ½ cup freshly grated Parmigiano Reggiano
- ½ cup toasted bread crumbs
- ¼ cup plus 3 tablespoons extra-virgin olive oil
- One 10 inch long beef tenderloin roast cut from the heart of the tenderloin (2 ½ – 3 pounds), butterflied
- Kosher salt and freshly ground black Pepper

To butterfly the beef, simply use a sharp knife to cut it horizontally almost but not all the way in half, starting from one of the long sides, so you can open it like a book.



Directions

- In a medium bowl, combine the garlic, scallions, parsley, salami, Fontina, Parmigiano Reggiano and bread crumbs. Mix well. Add ¼ cup of the olive oil and mix with your hands or a spoon. Set aside.
- Cut six 15 inch long pieces of kitchen twine. Open out the beef, season on both sides with salt and pepper, and place it on a work surface with the long side toward you. Spread the bread crumb mixture evenly over the beef, leaving a ½ inch border along the side farthest from you; press and gently pack the stuffing mixture onto the beef to keep it in place. Starting from the side nearest you, roll up the meat like a jelly roll, pressing any stuffing that falls out of the ends back into the roll, and tie tightly with the twine, spacing the ties evenly. Wrap tightly in plastic wrap to make a compact roll, and place in the refrigerator for at least 2 hours, or as long as overnight.
- Heat Evo grill to medium. Carefully unwrap the beef roll and, using a very sharp knife, cut it between the ties into six thick pinwheels. Brush gently on both sides with the remaining 3 tablespoons olive oil and season with salt and pepper.
- Gently lay the pinwheels on the Evo grill and cook, for 5 to 7 minutes. Using a spatula, carefully turn each pinwheel over and cook for about 4 minutes longer for medium-rare. Transfer to a platter and serve.



Serves 6

CITRUS HORSERADISH SALMON

Contributed by: Susan Wadsworth

Ingredients

A glaze featuring citrus, horseradish, maple syrup and Dijon mustard makes grilled salmon fillets extraordinary.

- ½ cup sour cream
- ½ tablespoon horseradish
- ½ tablespoon orange marmalade
- ½ tablespoon lime zest
- 6 tablespoons Dijon mustard
- 2 tablespoons maple syrup or honey
- 4 skinless salmon fillets
- Extra-virgin olive oil
- Salt & pepper

Directions

To make glaze, mix sour cream, horseradish, orange marmalade, lime zest, Dijon mustard and maple syrup. Set aside.

Rub salmon fillets with olive oil and season with salt and pepper.

Grill fillets on the Evo grill over medium heat until lightly browned and almost cooked through. Place glaze on top side of salmon filets. Turn filets over and repeat glaze on other side. Remove from grill and serve.

Serves 6



CAJUN CHICKEN SANDWICH

Contributed by: Bob Shingler, Evo Founder

Ingredients

- 4 skinless boneless chicken breasts
- ¼ cup butter, melted
- ¾ tbsp paprika
- ¾ tsp onion salt
- ¾ tsp garlic powder
- ¼ tsp black pepper
- ½ tsp cayenne pepper
- ¼ tsp white pepper
- ¼ tsp cumin
- ¼ tsp thyme
- ½ tsp oregano
- Mayonnaise
- Sliced tomatoes
- Pepper jack cheese
- Lettuce
- 4 Pub buns, lightly toasted

Directions

Combine the paprika, onion salt, garlic powder, cayenne pepper, white pepper, black pepper, cumin, thyme and oregano in a shallow bowl. Pound each chicken breast to 1 inch thickness. Sprinkle the seasoning mixture on both sides of the chicken.

Preheat Evo grill to medium heat. Brush the chicken with butter on all sides. Grill for 4 to 6 minutes per side, or until the chicken is cooked through. Spread mayonnaise on both sides of buns. Place the chicken on the mayonnaise and top with sliced tomato, pepper jack cheese and lettuce.

Serves 4



NEWMAN'S DUNGENESS CRAB CAKES

Contributed by: John Newman, Certified Executive Chef
Owner of Newmans at 988 in beautiful Cannon Beach, Oregon



Ingredients

Crab Cakes:

- ½ pound cooked Dungeness crab meat
- 2 oz shelled, tailed, and deveined prawn or shrimp meat
- 2 oz fresh scallops
- 4 Tbsp. heavy cream
- juice of ½ a lemon
- ¼ cup chopped chives
- ¼ cup chopped fresh parsley
- salt and freshly ground black pepper to taste
- Fresh chopped chives for garnish

Lemon Aioli:

- 2 egg yolks
- juice of ½ a lemon
- 1 garlic clove, minced
- 1 tsp. Dijon mustard
- ½ cup olive oil
- water if needed

Balsamic Syrup:

- 1 cup balsamic vinegar
- salt and freshly ground black pepper to taste



Directions

Crab Cake Mixture:

Pick through cooked crab meat and remove shells. Set aside. In a food processor, combine prawns, scallops, cream, lemon juice and salt and pepper to taste. Puree until smooth. Transfer the mixture to a mixing bowl and gently fold in crab meat, chives and parsley. Cover with plastic wrap and chill until needed.

Lemon Aioli:

In a mixing bowl, whisk egg yolks until thick and lemon colored. Whisk in lemon juice, garlic and mustard, mixing well. Gradually add olive oil, mixing steadily, until it is incorporated. If the mixture is too thick, substitute a bit of water for the oil. Season to taste with salt and pepper. Cover and store in the refrigerator until needed.

Balsamic Syrup:

Pour 1 cup Balsamic vinegar into a saucepan. Bring to a boil and simmer rapidly until reduced to the consistency of maple syrup.

To complete the crab cakes:

Form ¼ cup portions of crab mixture into small patties, about ½ -inch thick. Heat Evo grill to medium, brush cooksurface with olive oil or butter. Cook the cakes on both sides until golden brown, about 4 minutes per side.

To serve:

Arrange hot crab cakes on a plate and sprinkle with chopped chives. Drizzle a touch of Balsamic Syrup around the edges and serve with Lemon Aioli on the side.

Serves 2 as main course / **Serves 4** as an appetizer

HUDSON CRAB CAKES

Contributed by: The Heim Family

Cooking on the Evo grill is a family affair for the Heim household, everyone joins in on the fun. This recipe for Hudson crab cakes is a family favorite. Although they lived in New Jersey for a period of time, this recipe is not named for the Hudson River, it's named for the newest family member—Hudson Heim!



Ingredients

- 1 cup mayonnaise
- 2 large eggs, beaten
- 2 tablespoons Dijon mustard
- 2 tablespoons Worcestershire sauce
- 1 teaspoon hot sauce
- 2 pounds jumbo lump crab meat, picked over
- 40 saltine crackers, finely crushed
- ½ cup canola oil
- Lemon wedges, for serving

Directions

1. In a medium bowl, whisk the mayonnaise with the egg, mustard, Worcestershire sauce and hot sauce until smooth.
2. In a large bowl, lightly toss the crab meat with the finely crushed cracker crumbs. Gently fold in the mayonnaise mixture. Cover and refrigerate for at least 1 hour.
3. Scoop the crab mixture into sixteen ⅓ cup mounds; lightly pack into 16 patties, about 1 ½ inches thick.
4. Heat the Evo grill to medium, brush with oil. Add the crab cakes and cook until deeply golden brown and heated through, about 3 minutes per side. Transfer the crab cakes to plates and serve with lemon wedges.

Serves 8 (serving size 2 cakes)



SWEET TEA CARAMELIZED ONIONS

Contributed by: Chef Vance Slocum

Ingredients

- 2 large yellow onions
- 2 tsp. oil of choice
- $\frac{3}{4}$ tsp. Kosher salt
- 1 $\frac{2}{3}$ cup sweet tea of choice
- $\frac{1}{4}$ tsp. ground black pepper
- $\frac{1}{2}$ cup granulated sugar

Directions

Cut each onion into $\frac{1}{8}$ inch strips (follow the natural lines of the onion.) In a large bowl, add the cut onions, salt, pepper, and oil. Stir to combine all ingredients evenly.

Heat Evo grill to medium. Lightly coat the Evo cooktop with a paper towel that has some oil on it.

Take the bowl of cut onions and empty it onto the Evo. Spread the onions evenly on the grill and do not touch them for about 5 minutes. This will allow the natural sugars from the onion to start to caramelize. Stir the onions around a little to now caramelize the other side of the onions. Let them cook without touching for another 5 minutes.

Once the batch of onions has evenly caramelized turn the outer burner off and adjust the inner burner to medium-low.

In a medium sauté pan add the cooked onions, cup of sweet tea, and granulated sugar. Allow this to cook on the Evo for about 25 min. stirring occasionally to assure no sticking.

The liquid should be close to gone at this point. The onions are done, however now is the chance to really make those onions pop with flavor, if time permits add the remaining $\frac{2}{3}$ cup sweet tea and allow that to cook for another 20 min.

Place finished onions in a bowl and allow to cool. Use hot or refrigerate for later use.

Makes 1 Cup



"Put Sweet Tea Caramelized Onions on top of a steak with blue cheese, on chicken, on salmon, use in any kind of toasted sandwich or quesadilla. Add them on anything to make it taste that much better. Enjoy!"

-Chef Vance Slocum

CHIPOTLE VEGGIE SANDWICH

Grilling vegetables brings out their natural sweetness and topping them with a balsamic reduction really enhances the flavor. We like and recommend using Japanese eggplant because they tend to be sweeter than regular eggplants.

Ingredients

- 12 stalks asparagus rinsed and bottoms snapped off
- 2 zucchini, sliced on a diagonal ¼ inch thick
- 4 Japanese eggplant, sliced on a diagonal into ¼ inch thick pieces
- 2 red bell peppers, seeded and cut into quarters
- 1 large yellow or red onion, peeled and sliced into round ¼ inch pieces
- 4 tablespoons extra-virgin olive oil
- Focaccia rolls
- 16 oz balsamic vinegar
- 1 cup Mayonnaise
- 1 tablespoon adobo from chipotle in can (more if want spicier)
- juice of ½ lime
- Kosher salt and black pepper

Directions

For Balsamic Syrup

Pour balsamic into a small saucepan and bring to a boil over high heat.

Lower heat to medium-high and continue to boil until the vinegar starts to thicken and forms a syrup-like consistency (about 15-20 minutes).

When the syrup coats the back of the spoon, it's ready. Remove from heat. Let cool.

For Veggies & Focaccia

Heat Evo grill to medium.

Brush veggies and focaccia with olive oil.

Place veggies and focaccia on Evo cooktop. Cook veggies until tender and focaccia until toasted. Remove from grill, drizzle 2 tablespoons balsamic syrup over veggies (save the rest for another use) sprinkle with salt and set aside.

For Chipotle Mayo

In a container, combine mayo, adobo, lime juice, salt and pepper.

Build Sandwich

Spread chipotle mayo on focaccia. Layer cooked veggies. Enjoy!

Serves 4



FRENCH CRÊPES

Ingredients

Not only do crêpes provide endless stuffing possibilities, they're also extremely easy to make right on your Evo grill.

- 1 cup flour
- ½ teaspoon salt
- 1 pinch nutmeg
- 1 cup whole milk
- ¼ cup cream
- 4 eggs
- 1 tablespoon melted butter

Directions

Place the crêpe batter ingredients into a blender and mix to a smooth consistency. Allow the crepe batter to sit for a half hour in the refrigerator before using.

Heat the Evo grill to Low. Ladle ½ cup of crêpe batter onto the hot cooksurface and form a round crêpe by spreading the batter in a circular motion using a wooden crepe spreader. Cook for 2 to 3 minutes, gently flip the crêpe and cook 1 minute more.

Yield: 8 crêpes



PHILLY CHEESESTEAK

Ingredients

You'll be surprised at how easy it actually is to make your own restaurant quality Philly cheesesteak sandwiches!

- 2 pounds ribeye steak, thinly sliced (slice as thin as you can while the meat is partially frozen)
- 2 medium onions, sliced
- 1 green pepper, sliced or diced (whatever your preference)
- 8 ounces sliced mushrooms
- olive oil
- 6 hoagie rolls
- 12 slices of Provolone cheese
- salt & pepper



Directions

Heat Evo grill to medium. Sauté the onions, bell peppers and mushrooms in olive oil. Set aside. Add the sliced ribeye steak to the cooksurface and season with salt & pepper. Cook for a couple of minutes.

Once steak is cooked, divide into 8 portions on the cooksurface. Top with onions, bell pepper and mushroom mixture. Top each with 2 pieces of provolone cheese. Allow to sit about 2 minutes for the cheese to melt. Transfer to a hoagie roll.

Serves: 6



LAMB STEAM BUNS WITH ASIAN CHIMICHURRI

Contributed by: Greg Shapiro, Chef-Owner of Tastebuds Custom Catering located in Naples, Florida

Ingredients

- 1 ½ lbs lamb loin
- extra-virgin olive oil
- Kosher salt
- freshly ground black pepper
- 32 Asian Steam Buns
- 2 cups Asian Chimichurri (recipe follows)

Directions

Heat the Evo grill to medium-high. While Evo is heating up, trim lamb loin(s) removing any silver skin and season both sides with salt and pepper. Once Evo is preheated add a light amount of oil where you plan to cook the lamb loins. Sear lamb loins for 3 to 5 minutes each side. Once seared, remove the lamb loins and allow to rest for at least 10 to 15 minutes. While lamb is resting set up a steamer basket over a pot with approximately 1 inch of water. Add steam buns to steamer basket, place lid on top and cook on high heat. Once water is boiling, steam buns will only need another minute. Turn off heat and remove lid on pot.

Slice lamb loins thinly on a bias. Remove a steam bun from steamer and open creating a pocket. Add the about 3 slices of lamb into the steam bun. Add 1 tablespoon of Asian Chimichurri and close steam bun. Continue the same process for all remaining steam buns.

Serves 10 to 12

Asian Chimichurri:

- 3 green onions bunches, charred on Evo grill and roughly chopped
- 2 cilantro bunches, roughly chopped
- 2 Thai Bird's eye chili, chopped
- ½ cup shallots, finely minced
- ½ cup olive oil
- 3 tablespoons garlic, finely minced
- 2 tablespoons ginger, finely minced
- 2 tablespoons Sushi vinegar (or use rice vinegar and sugar)
- 1 ½ tablespoons sesame oil
- 1 ½ tablespoons soy sauce
- 1 tablespoon lemon juice
- 1 tablespoon Gochugaru (Korean red pepper flakes)

Toss everything together, and let sit for a few hours to let the flavors develop.

Yield: 2 Cups





"The Evo grill is my single most favorite appliance to sell and cook on. It is the most versatile, playful and accommodating tool. From fine dining tableside to a rockin' tailgate—it's a chefs best friend and a novices greatest assistant."

—Pirch Executive Chef, Bridget Bueche

Cooksurface Cleaning



JUST 5 MINUTES
Scrape, Scrub & Wipe

To maintain the natural non-stick properties of your Evo cooksurface, it is important to keep the cooksurface clean and oiled with vegetable oil. Similar to caring for a cast iron skillet, the process is simple with a few steps that will return a lifetime of carefree cooking.

Cleaning Supplies:

- Evo scraper and Evo cleaning kit with cleaning handle, cleaning pad and screen (supplied with your Evo grill purchase)
- Paper towels or terry cloth towel
- Cooking oil (canola, vegetable or other high smoke point oil)

Regular Cleaning:

1. Start with a warm cooksurface (preferably right after cooking).
2. Using the Evo scraper, scrape and remove food particles and debris.
3. Place a cleaning pad directly on cook surface. Pour a liberal amount of cooking oil over the pad. Place insulated blue cleaning handle on the pad.
4. Push handle against the pad and scour cooksurface in a circular motion with special attention to heavy carbon areas. Use more oil, if needed, for lubrication.
5. Wipe clean with paper towel or terry cloth. Repeat as necessary. The cooksurface should be black and glossy.
6. Finish by wiping the entire cooksurface with a lightly-oiled paper towel or terry cloth towel to season.

Heavy Cleaning:

- If you have burned sugar based sauces or heavy carbon buildup follow the steps above with a screen placed under the cleaning pad. (*If you purchased the ceramic-clad upgrade, do NOT sand aggressively with the cleaning screen.)



Cleaning Instructions



evoamerica.com

CLEANING SUPPLIES:



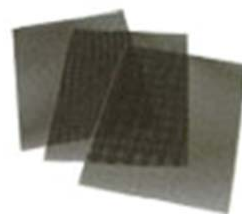
Scraper



Cleaning Handle



Cleaning Pad



*Screen

IMPORTANT TIPS

- Similar to a cast iron skillet, NEVER cook on a dry surface, ALWAYS apply oil to the cooksurface prior to EVERY cooking session (Use canola, vegetable or other high smoke point oil).
- After cleaning the Evo, pour 3-4 tablespoons of oil in the center of the cooksurface, and wipe the oil over the entire surface with a paper or terry cloth towel. This will condition the surface prior to cooking.
- ALWAYS properly clean the cooksurface after every use while the surface is still moderately hot. This will clean and re-season the surface in preparation for the next time you cook.
- Do not use water, club soda, salt, soap, degreasers, cleaning bricks, steel wool or any abrasive product on the Evo cooksurface. These will deglaze the surface, remove the oil seasoning and can cause rusting. If you accidentally deglaze your surface, follow instructions below to clean and re-season the cooksurface.

You've got to try this!

If you like to cook outside the lines, here are a few cool things to try on your Evo grill to impress, entertain and wow your friends and family.



Flattop Popcorn

- 3 Tbsp. vegetable oil
- ½ cup of high quality popcorn kernels
- 1 Tbsp. or more (to taste) of melted butter
- salt to taste



Heat Evo grill to medium-high. Pour oil on center of cook surface. Put 3 or 4 kernels into the oil. When the kernels pop, add the rest of the popcorn in an even layer. Cover with a large melting dome or wok lid.

Once the popping starts in earnest, gently shake the lid by moving it back and forth over the cook surface.

When the popping slows to several seconds between pops, remove the lid and remove the popcorn immediately into a bowl. Drizzle the melted butter over the popcorn, salt to taste.



Grilled Fruit

We love the way grilling caramelizes the natural sugars in fresh fruit. Heat the Evo grill to medium, brush sliced fruit with coconut or olive oil—fruit doesn't take long to grill, so stay near and keep a close eye on it. Here are 6 delicious and easy grilled fruit and topping combos to satisfy your sweet tooth.



Figs + Honey



Strawberries + Vanilla Ice Cream



Bananas + Salted Caramel Sauce



Mango + Lime Juice



Pineapple + Brown Sugar



Peaches + Whipping Cream

Crispy Bacon

Coat bacon lightly with flour before cooking it on your Evo grill to give it some added crispiness. The flour coating melts into the bacon, plumps it up and also keeps it from shrinking!



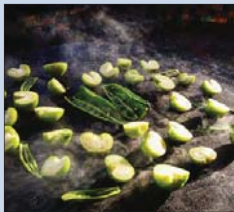
Planked Salmon

No need to soak the plank, just set the salmon on the plank and place directly on the Evo cook surface, it really is that simple!

- 1 filet fresh salmon filet, deboned, skin-on
- 2 tablespoons olive oil
- Kosher salt & black pepper



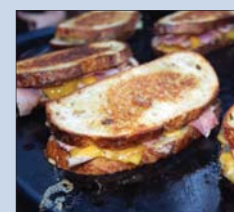
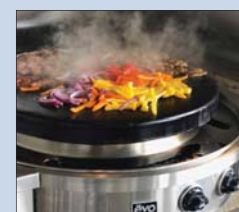
Place the cedar plank on the Evo cook surface and adjust both burners to medium. Oil the flesh side of salmon and season with salt and pepper. Place the salmon onto the cedar plank once it begins to smoke. Cover the cook surface with the lid. Allow the salmon to cook for about 20 minutes and then check for doneness.



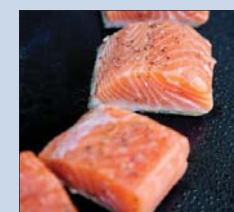
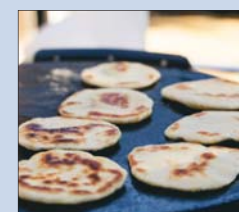
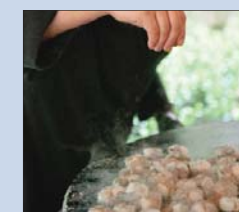
**FOOD +
FUN**



**Family &
Friends**



*"Once you have
mastered a technique,
you hardly need look at
a recipe again and can
take off on your own."
—Julia Child*





A word from Bob Shingler, Inventor and Founder of Evo, Inc.

Gathering with family and friends to cook a meal is the foundation of many memorable experiences and the basis for much of my creative thought. So it was one day as I'm fly fishing along the Metolius River in Central Oregon and later cooking breakfast in a cast iron skillet that I envisioned an appliance similar to a cast iron pan but with a larger cooking surface and more controllable heat. It is this vision that launched production of the first Evo in 2001.

Today, various models of patented gas and electric Evo grills are installed in the homes of residential cooks and in the open kitchens of foodservice professionals at corporate cafés, restaurants, grocery stores and sports arenas.

For the many Evo grills that are in use today, there's one thing that remains constant—the simple pleasure of connecting people together around a fresh prepared meal.

Thank you for sharing the vision!

Bob

evo