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# America's Favorite Restaurants



*Recipe Secrets from Outback Steakhouse<sup>®</sup>,  
Applebee's<sup>®</sup>, Shake Shack<sup>®</sup> and More!*

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# Table of Contents

**Quick Start Guide** ..... 3

**Classic Hamburger**  
*inspired by Shake Shack®* ..... 4

**Fiesta Lime Chicken**  
*inspired by Applebee's®* ..... 6

**Buttermilk Pancakes**  
*inspired by IHOP®* ..... 8

**Filet Mignon**  
*inspired by Outback Steakhouse®* ... 10

**BBQ Ribs**  
*inspired by Applebee's®* ..... 12

**Chicken Dinner**  
*inspired by El Pollo Loco®* ..... 14

**Grilled Salmon**  
*inspired by Outback Steakhouse®*... 16

**Grilled Chicken Sandwiches**  
*inspired by Chick-Fil-A®* ..... 18

**Philly Cheesesteak**  
*inspired by Pat's King of Steaks®* .... 20

**French Onion Burgers**  
*inspired by Smashburger®* ..... 22

**Sausage Egg McMuffin**  
*inspired by McDonald's®* ..... 24

**Buffalo Wontons**  
*inspired by Cheesecake Factory®* ... 26

# Quick Start Guide

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## STEP 1

Disassemble the packed parts and remove all packaging materials.



## STEP 2

Reassemble the parts in the same order they were packaged.



## STEP 3

Ensure that the Water Tray is in place and fill with about 2 cups of water.



## STEP 4

Attach the Power Cord to the Base Unit and then plug the Power Cord into an outlet.



## STEP 5

Press the Power Button and then the Fan Button. Set the temperature to a medium or high heat setting for 4-6 mins. to preheat the grill. Then, set the desired cooking temperature and add your food!



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*inspired by Shake Shack®*

**SERVES 4**

# Classic Hamburger

## Ingredients

### Sauce

½ cup mayonnaise  
1 tbsp. yellow mustard  
2 tsp. ketchup  
½ tsp. dill pickle juice  
1 pinch ground cayenne pepper

### Burgers

1 lb ground chuck beef  
sea salt, to taste  
freshly ground black pepper,  
to taste  
4 hamburger potato buns  
4 tbsp. margarine, softened  
4 slices American cheese  
4 green lettuce leaves  
4 slices vine-ripe tomatoes

## Directions

1. In a small bowl, combine all the Sauce ingredients and stir until smooth. Reserve the Sauce.
2. Place the Grill Plate on the grill. Preheat the grill to 450° F/232° C.
3. Divide the beef evenly into four patties. Season each patty with the salt and black pepper.
4. Brush each bun with margarine and toast the buns, butter side down, on the grill.
5. Place the seasoned burgers on the grill and cook until browned on one side. Flip and cook the other side. Top with the cheese. Close the grill's lid to melt the cheese.
6. Place 1 lettuce leaf and tomato slice on the bottom half of each bun. Top with the patties and about 1 tbsp. of the Sauce. Finish the hamburgers by topping with the top half of each bun.



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# Fiesta Lime Chicken

## **Ingredients**

6 boneless & skinless chicken breasts  
4 tbsp. olive oil  
2 tsp. sea salt  
1 tsp. ground black pepper  
½ cup ranch dressing  
½ cup yogurt  
2 tbsp. lime juice  
½ tsp. lime zest  
½ cup chopped fresh cilantro  
2 cloves garlic, minced  
6 slices Colby-Jack cheese  
½ cup fresh pico de gallo  
¼ cup cilantro  
½ cup tortilla strips, for garnish

## **Directions**

1. Place the Grill Plate on the grill. Preheat grill to 450° F/232° C.
2. Brush the chicken with the olive oil and season with the salt and black pepper. Grill the chicken until the interior temperature of the chicken reaches 160° F/71° C (about 10 mins. per side).
3. In a medium bowl, combine the ranch dressing, yogurt, lime juice, lime zest, cilantro, and garlic.
4. Top each chicken breast with about 1 tbsp. of the yogurt mixture and 1 cheese slice. Close the grill's lid to melt the cheese.
5. Serve the chicken with the fresh pico de gallo, cilantro, and tortilla strips.



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*inspired by IHOP®*

**SERVES 8**

# Buttermilk Pancakes

## **Ingredients**

1  $\frac{3}{4}$  cups all-purpose flour  
1  $\frac{1}{2}$  tsp. baking powder  
1  $\frac{1}{2}$  tsp. baking soda  
 $\frac{1}{4}$  tsp. salt  
2 eggs, beaten  
1  $\frac{1}{3}$  cups buttermilk  
3 tbsp. butter, melted  
 $\frac{1}{3}$  cup sugar  
3 tbsp. butter, for the griddle, plus  
more for serving  
syrup, for serving  
berries, for serving

## **Directions**

1. Place the Griddle Plate on the grill. Preheat the grill to 350° F/177° C.
2. In a large bowl, sift together the flour, baking powder, baking soda, and salt.
3. In a separate bowl, combine the eggs, buttermilk, melted butter, and sugar. Add the wet ingredients to the dry ingredients and combine until smooth to make the batter.
4. Melt 3 tbsp. butter evenly on the griddle. Add about  $\frac{1}{4}$  cup of the batter to the griddle for each pancake. Cook both sides of the pancakes until golden brown.
5. Serve with the butter, syrup, and berries.



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*inspired by Outback Steakhouse®*

**SERVES 2**

# Filet Mignon

## Ingredients

2 tsp. salt  
2 tsp. paprika  
¾ tsp. ground black pepper  
½ tsp. onion powder  
½ tsp. garlic powder  
½ tsp. ground cayenne pepper  
¼ tsp. coriander  
¼ tsp. turmeric  
6 6-oz. filets mignon  
¼ cup olive oil

## Directions

1. Place the Grill Plate on the grill. Preheat the grill 450° F/232° C.
2. In a bowl, combine the salt, paprika, black pepper, onion powder, garlic powder, cayenne pepper, coriander, and turmeric and mix.
3. Rub the filets with the olive oil.
4. Rub the filets with the seasoning and coat well.
5. Grill the steaks until the desired doneness is reached. The internal temperature of the steaks should be:  
**Rare:** 125° F/52° C  
**Medium Rare:** 130° F/54° C  
**Medium:** 135° F/57° C  
**Medium Well:** 140° F/60° C  
**Well Done:** 145° F/63° C
6. Let the steaks rest for 5 mins. before serving.





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*inspired by Applebee's®*

**SERVES 4**

# BBQ Ribs

## Ingredients

2 racks baby back ribs, cut in half  
1 ¼ cups ketchup  
¼ cup apple cider vinegar  
3 tbsp. brown sugar  
4 tbsp. Worcestershire sauce  
1 tsp. liquid smoke  
¾ tsp. salt  
¼ tsp. ground black pepper

## Directions

1. Place a pan on the stove top. Place the ribs in the pan and cover them with water. Cover the pan and bring the water to a boil over high heat. Then, lower the heat and simmer for 50 mins.
2. In a sauce pot, combine the ketchup, apple cider vinegar, brown sugar, Worcestershire sauce, liquid smoke, salt, and black pepper to make the sauce. Bring to a boil. Then, remove from the heat and reserve.
3. Place the Grill Plate on the grill. Preheat the grill to 400° F/204° C.
4. Coat the ribs generously with the BBQ sauce.
5. Grill the ribs until they are caramelized and tender (10-15 mins. per side).
6. Cut the ribs before serving.



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*inspired by El Pollo Loco®*

**SERVES 4**

# Chicken Dinner

## Ingredients

1 tbsp. white vinegar  
2 garlic cloves, minced  
½ tsp. kosher salt  
½ tsp. dried oregano  
¼ tsp. ground black pepper  
¼ jalapeño, seeded & minced  
1 cup pineapple juice  
2 tbsp. lime juice  
1 tbsp. olive oil  
1 4-lb chicken, spatchcocked  
(backbone & breastbone removed)

## Directions

1. In a shallow pan, combine the white vinegar, garlic, salt, oregano, black pepper, jalapeño, pineapple juice, lime juice, and olive oil and mix. Reserve ⅓ cup of the mixture in the refrigerator.
2. Add the chicken to the pan. Cover the chicken with the marinade, wrap the pan with plastic wrap, refrigerate overnight.
3. Place the Grill Plate on the grill. Preheat the grill to 400° F/204° C.
4. Place the chicken on the grill, skin side up, and grill for 20 mins., basting the chicken with the reserved marinade as it cooks.
5. Flip the chicken and cook until the internal temperature of the chicken reaches 160° F/71° C (about 20 mins.).
6. Let the chicken rest for 10-15 mins. before serving.





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*inspired by Outback Steakhouse®*

**SERVES 6**

# Grilled Salmon

## Ingredients

6 6-8-oz. salmon fillets, skinless

### Marinade

2 tbsp. sweet soy sauce

2 tbsp. brown sugar

1 tbsp. sweet chili sauce

2 tbsp. soy sauce

2 tbsp. rice vinegar

2 tsp. canola oil

1 tsp. minced ginger

½ tsp. shallots, minced

1 tbsp. lime juice

### Mango Salsa

2 mangoes, peeled & diced small

½ red pepper, diced small

¼ red onion, diced small

¼ jalapeño, seeded & minced

2 tbsp. cilantro, chopped

juice of 1 ½ limes

## Directions

1. In a shallow pan, combine the Marinade ingredients and mix. Marinate the fish in the Marinade for 30 mins. in the refrigerator.
2. In a bowl, combine the Mango Salsa ingredients and mix.
3. Place the Grill Plate on the grill. Preheat the Grill to 400° F/204° C.
4. Remove the salmon from the Marinade and grill each side for 8-10 mins. while brushing with the marinade periodically.
5. Serve the salmon with the Mango Salsa.



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*inspired by Chick-Fil-A®*

**SERVES 4**

# Grilled Chicken Sandwiches

## **Ingredients**

4 chicken breasts  
2 tbsp. olive oil  
½ tsp. salt  
¼ tsp. ground black pepper  
4 sandwich buns  
4 tbsp. margarine  
4 lettuce leaves  
4 slices tomato  
4 slices red onion  
16 pickle slices  
chipotle mayonnaise (optional)

## **Directions**

- 1.** Place the Grill Plate on the grill. Preheat the grill to 450° F/232° C.
- 2.** In a bowl, toss the chicken with the olive oil, salt, and black pepper.
- 3.** Grill the chicken until fully cooked.
- 4.** Brush the buns with the margarine and grill, buttered side down.
- 5.** Place 1 lettuce leaf, tomato slice, and onion slice on the bottom half of each bun. Top with 1 chicken breast and 4 pickle slices. Finish the sandwiches by topping with the mayonnaise (if desired) and the top halves of each bun.



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*inspired by Pat's King of Steaks®*

**SERVES 4**

# Philly Cheesesteak

## Ingredients

¼ cup canola oil, divided  
2 large onions, sliced thinly  
kosher salt, to taste  
fresh cracked pepper, to taste  
1 1 ½-lb rib eye steak, sliced thinly  
8 slice American cheese  
4 tbsp. mayonnaise  
4 club rolls, toasted

## Directions

1. Place the Grill Plate on the grill. Preheat the grill to 450° F/232° C.
2. Add 3 tbsp. canola oil to the griddle and add the onions. Cook until soft.
3. Add the salt and pepper. Remove and reserve the onions.
4. Add the rest of the canola oil to the griddle.
5. Season the steak with salt and pepper. Sear the steak on both sides quickly until browned but not dried out.
6. Add the onions back to the steak meat on the griddle. Top with the cheese.
7. Spread 1 tbsp. mayonnaise in each roll. Carefully place the steak and melted cheese between each roll before serving.



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*inspired by Smashburger®*

**SERVES 4**

# French Onion Burgers

## Ingredients

2 tsp. sea salt  
2 tsp. ground black pepper  
2 tsp. garlic salt  
1 large onion, sliced thinly  
2 tbsp. butter  
6 onion buns  
6 tbsp. margarine  
3 lb ground beef  
12 slices Swiss cheese  
garlic herb cream cheese

## Directions

1. In a bowl, combine the salt, black pepper, and garlic salt and mix to make the seasoning. Reserve the seasoning
2. Place the Griddle Plate on the grill. Preheat the grill to 400° F/204° C.
3. Sauté the onion with the butter on the griddle until the onion is soft. Remove and reserve the onion.
4. Brush the rolls evenly with the margarine. Place the rolls, buttered side down, on the grill and cook until toasted.
5. Form the ground beef into 12 balls. Reduce the grill's temperature to 350° F/177° C. Place the beef on the griddle and smash them flat into patties with a spatula. Season the patties with the reserved seasoning. Cook the patties for 5-7 mins., flip, and cook for another 5-7 mins.
6. Top each patty with 1 Swiss cheese slice. Close the grill's lid to melt the cheese.
7. Place 2 patties on the bottom half of each bun. Top the patties with the grilled onions. Spread some garlic herb cream cheese on the top half of each bun. Finish the burgers by topping with the top halves of each bun.



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*inspired by McDonald's®*

**SERVES 6**

# Sausage Egg McMuffin

## **Ingredients**

6 sausage patties  
6 English muffins, toasted  
6 eggs  
6 slices American cheese  
salt, to taste  
ground black pepper, to taste

## **Directions**

1. Place the Griddle Plate on the grill. Preheat the grill to 350° F/177° C.
2. Grill the sausage patties lightly to heat them up and place 1 sausage patty inside each English muffin.
3. Place six egg rings or round metal cookie cutters on the griddle and spray with nonstick spray.
4. Add 1 egg to each mold and cook. When each egg is almost done cooking, remove the mold and top each egg with 1 cheese slice. Close the grill's lid to melt the cheese.
5. Add the egg and cheese to the English muffin. Season with the salt and black pepper before serving.



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*inspired by Cheesecake Factory®*

**SERVES 8**

# Buffalo Wontons

## Ingredients

¾ lb ground chicken  
1 cup shredded cheddar cheese  
½ cup buffalo sauce  
1 egg  
1 tbsp. water  
1 package wonton wrappers  
3 tbsp. vegetable oil  
your favorite dipping sauce,  
for serving

## Directions

1. In a bowl, combine the chicken, cheddar cheese, and buffalo sauce and mix.
2. In a separate bowl, combine the egg and water and beat together to make egg wash.
3. Spread the wonton wrappers on a work surface. Add a spoonful of the chicken mixture onto each wrapper.
4. Brush the egg wash around the perimeter of each wonton. Fold over and seal.
5. Place the Griddle Plate on the grill. Preheat the griddle to 400° F/204° C.
6. Add the vegetable oil to the griddle and brown the wontons on each side until crisp.
7. Serve the wontons with your favorite dipping sauce.

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