



Chef Paul

**The Secret CookBook
of a Griddle Master Chef**





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1) Easy Loaded Cheese Fries on the Griddle (with Frozen French Fries)

Yes, you CAN make loaded cheese fries on the griddle... and you should... as soon as possible! This easy loaded cheese fries recipe uses frozen french fries, a can of nacho cheese, and your favorite fry toppings for one fantastic and flavorful meal or appetizer on the flat top grill.



- **frozen steak fries**
- **peanut oil** – or substitute your favorite frying oil like vegetable oil
- **bacon**
- **Canned Cheese Sauce** - We found ours in the Hispanic aisle of the grocery store.
- **Pit Boss Nashville Hot Rub** – or substitute your favorite buffalo or Nashville hot seasoning
- **Hidden Valley Ranch seasoning packet** – the kind that says "Seasoning."
- **banana peppers** – optional but definitely recommended!
- **ranch dressing**
- **green onions**

Ingredients

- 28 oz. bag frozen steak fries
- 5 slices bacon
- 15 oz. can nacho cheese
- 2 tablespoons half and half or milk, if needed to thin out cheese sauce

- 3 tablespoons Pit Boss Nashville Hot Rub
- 2 tablespoons dry Hidden Valley Ranch seasoning
- peanut oil or vegetable oil for frying
- ranch dressing, for topping
- banana peppers, for topping
- sliced green onions, for topping

Instructions

1. Set bag of frozen french fries out on the counter for about 20 minutes before adding to the griddle.
2. Preheat griddle on low. As the griddle is heating, add can of cheese sauce to a small saucepan and heat on the griddle. If needed, add a few tablespoons of half and half or milk to the cheese sauce to thin to desired consistency. When cheese sauce is heated through, remove it from the griddle and set to the side.
3. Before the griddle is too hot, add french fries to the coolest side of the griddle a few at a time, spreading them out into an even layer to begin cooking.
4. Add bacon to the griddle and begin to cook.
5. While french fries start to heat up, add Nashville Hot Rub and dry Ranch seasoning to a small bowl and stir to combine. Set seasoning to the side.
6. Cook bacon until done. Then transfer cooked bacon to a cutting board to cool.
7. Add about 1/2 - 3/4 cup peanut oil to the leftover bacon grease on the griddle. Spread french fries into the oil and mix to coat. You want the french fries to have a thin coat of oil on them.
8. Spread french fries back out into an even layer and continue to cook, turning and moving them often until crispy. When french fries are almost done cooking, reheat cheese sauce in the saucepan on griddle if needed.
9. When french fries are done, transfer them to a large bowl. Add about 2 - 3 tablespoons of the seasoning mix and toss to coat the fries. Add more seasoning mix if desired.

10. Transfer seasoned french fries to a plate and top with cheese sauce, crumbled bacon, sliced green onions, ranch dressing, and banana peppers. Sprinkle a bit more seasoning mix on top of finished fries if you wish.

Nutrition Information:

YIELD: 3 SERVING SIZE: 1

Amount Per Serving: CALORIES: 1454 TOTAL FAT: 89g SATURATED FAT: 26g TRANS

FAT: 1g UNSATURATED

FAT: 57g CHOLESTEROL: 102mg SODIUM: 2509mg CARBOHYDRATES: 132g FIBER: 12g SUGAR: 10g PROTEIN: 33g

CHEF'S TIPS AND TRICKS

What fries are best for flat top griddle?

Another thing to note when making french fries on the Blackstone griddle, Pit Boss griddle, or Camp Chef flat top grill is the type of french fries you choose.

We chose to go with steak fries because they basically have two larger flat sides, so they cook more evenly on the griddle. Remember, cooking fries on the griddle is not like cooking them in the oven where they get 360 degree heat. On the griddle or flat top grill, the french fries pretty much only get contact heat when they come in contact with the griddle surface.

With the frozen steak fries, just like making pancakes or country fried steak, you can flip the fries to the second side so that both sides develop a nice and crispy golden brown color.

Can you make frozen french fries on the griddle?

Dumping a large volume of frozen food on a hot griddle is generally not a good idea. The extremely cold temperature of the food, when combined with the heat of the griddle surface, can actually shock the metal and cause your flat top to warp... and that's no good.

But here's why this loaded cheese fries recipe works on the flat top grill... I was careful adding the fries on the griddle and I used these tips:

1. I allowed the frozen fries to sit out on the counter for about 20 minutes to take some of the chill off of them before adding them to the griddle.
2. I added the frozen french fries to the griddle as the griddle was heating up... That way the griddle and the frozen food heats up together. I would not recommend adding frozen food items to your griddle if it is already hot or, for instance, if you've already been cooking on it for 30 minutes.
3. I added the french fries to the coolest part of my griddle first so that the temperature variance was not as drastic.
4. I only used one bag of fries and there was not much moisture... adding a gallon sized pitcher of ice water would be much different.



2) The Oklahoma Onion Burger: Your New Flat Top Grill Favorite!

The Oklahoma Onion Burger, sometimes called the "Okie burger" or a fried onion burger, is piled high with thinly sliced onions and smashed on a flat top grill or griddle. And it is dang delicious!

What is an Oklahoma Onion Burger?

An Oklahoma Onion Burger is just a hamburger cooked with sliced onions. It was first developed during the depression when a few western restaurants started smashing sliced onions into their beef patties to help with food costs.

At the time, ground beef was expensive but onions were more affordable, so the onions acted as a "filler" and helped the restaurants' bottom line.

This burger may sound simple, but the flavor is extraordinary. The onions help to flavor the beef, and the beef fat helps to cook the fried onions, so smashing the two together really is the perfect marriage of ingredients.



Ingredients

- 1 lb. 75/25 ground beef
- 1/2 sweet onion
- simple burger seasoning - We used a mix of salt, pepper, and garlic powder (ratio 2:2:1).
- 4 slices American cheese
- 2 hamburger buns
- yellow mustard and pickles (optional)

Instructions

1. Preheat your flat top grill or griddle on high. If using a cast iron skillet, preheat on medium heat.
2. Thinly slice the onion using a knife or mandoline on the thinnest setting.

3. Roll the ground beef into 1/4 pound balls. **TIP** - Form the beef into a log shape, cut in half, and cut each half in half again to get approximately 1/4 pound burgers.
4. Place the ground beef balls on the preheated flat top grill or in the cast iron skillet. Sprinkle seasoning on top.
5. Add an equal amount of thin-sliced onions to the top of each ground beef ball.
6. Allow the burger balls to cook as is for about 2 minutes to start to form a nice char on the bottom.
7. After about 2 minutes, carefully flip the burger balls so that the sliced onions are now on the bottom, in contact with the flat top or cast iron skillet.
8. Using two spatulas for leverage, smash the ground beef balls down into the onions. Allow the onion burgers to cook until almost done.
9. Flip the onion burgers. Top each onion burger patty with one slice of American cheese.
10. Place one bun half on top of each patty. This allows the bun to steam in the burger fat.
11. Build your Oklahoma Onion Burger with two patties. Top with yellow mustard and pickle or your favorite burger toppings.

yield: 2 DOUBLE PATTY BURGERS

prep time: 10 MINUTES

cook time: 10 MINUTES

total time: 20 MINUTES

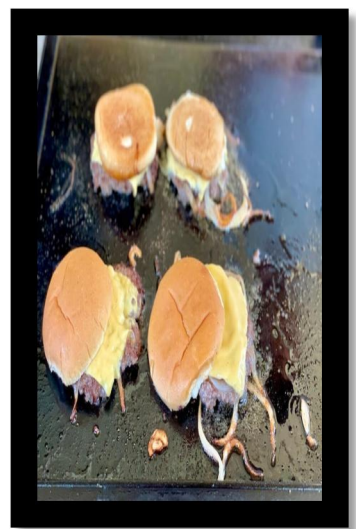
CHEF'S TIPS AND TRICKS

The fried onion burger is traditionally cooked on a flat top griddle, but you can also make it in a cast iron skillet on your stovetop, or even on a charcoal grill with a cast iron griddle set on top of the grates.

You have two options for slicing onions super thin: using a mandolin or slicing them by hand with a knife. I tried both methods for my onion burgers, and I was able to get thinner onion slices by hand with my vegetable cleaver. However, if your knife skills aren't great, you can definitely use a mandoline set to the thinnest setting.

Taste-wise, the thinner sliced onions cut by hand with a knife were better because I think they cooked down and caramelized more than the ones with the mandoline, which were thicker.

SUPER TIP:– If you don't have a mandoline and you're not comfortable making super thin slices by hand, then pre-cook your onions on your flat top until they're about halfway done. Then, you can smash your ground beef balls into the sautéed onions and you don't have to worry about the onions not cooking enough before the beef is done.





3) Taco Smash Burgers on the Flat Top Grill

What do you get when you combine all your favorite taco flavors in a smash burger? These delicious taco smash burgers! Made with a blend of Mexican chorizo and ground beef, this taco chorizo burger will satisfy two cravings, tacos and burgers, in one bite!

If you've never had a smash burger, you're missing out! The crust on the burger gets crispy, and the beef pretty much caramelizes in its own fat... Yes, caramelized fat... What's not to love, am I right?!

And the addition of Mexican chorizo in this taco burger takes an absolutely amazing smash burger and makes it even better



Ingredients

- 16 oz. 80/20 ground beef
- 9 oz. beef chorizo - You can substitute for pork chorizo if you want.
- 1 tablespoon taco seasoning
- 8 cheddar cheese slices
- 8 hamburger buns

For the Pico de Gallo

- 2 large tomatoes, diced
- 1/4 large sweet onion, diced
- 1 jalapeno, veins and seeds removed, diced
- 1/4 cup chopped cilantro
- juice of 1/2 lime

- 1 tablespoon minced garlic
- salt and pepper to taste

Toppings for Taco Smash Burgers

- avocado slices
- sour cream
- shredded lettuce

Instructions

1. Combine all pico de gallo ingredients in a medium bowl and mix. Refrigerate for a few hours before serving.
2. Preheat your flat top grill or electric griddle to about 425 to 450 degrees.
3. Combine ground beef, chorizo, and taco seasoning in a medium bowl and mix well.
4. Form meat mixture into balls about the size of 1/3 cup.
5. Place chorizo burger balls on your heated flat top grill. Let them cook for 2-3 minutes before touching them. *Note - You do not need to oil or butter your cooking surface. The fat from your burgers will be plenty to grease your flat top or griddle.
6. After burgers have been cooking for 2-3 minutes, gently "smash" them down using a spatula until they are about 1/4" to 1/2" thick.
7. Continue to let smashed burgers cook on the 1st side until the burgers are about 75% done.
8. Flip your taco smash burgers, taking care to scrap underneath the burger crust so that it stays intact. Top each chorizo burger patty with 1/2 slice cheddar cheese, and continue to cook burgers on 2nd side until done.
9. When burgers are almost done cooking, toast hamburger buns on your flat top grill in the leftover grease.
10. Remove taco smash burgers from the grill and serve immediately.
11. Build chorizo taco burgers with your favorite taco toppings: pico de gallo, sour cream, shredded lettuce, avocado slices, taco sauce, etc.

yield: 14 SMALL BURGER PATTIES

prep time: 20 MINUTES

cook time: 10 MINUTES

total time: 30 MINUTES

SERVING SIZE: 2 burger patties

Amount Per Serving: CALORIES: 520 TOTAL FAT: 31g SATURATED

FAT: 12g TRANS FAT: 0g UNSATURATED

FAT: 16g CHOLESTEROL: 72mg SODIUM: 999mg CARBOHYDRATES: 35g FIBER: 4g SUGAR:
9g PROTEIN: 25g

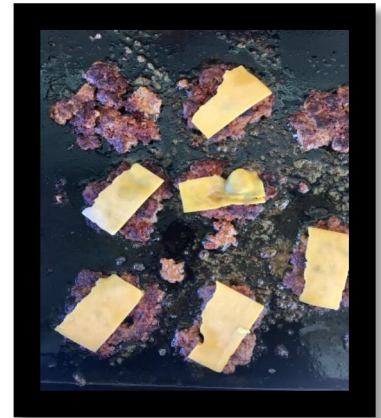
Chef's tips and tricks

4) Pico de Gallo for Taco Burgers

I know you're anxious to chow down on these chorizo taco smash burgers, but you need to make your pico de gallo first so that the flavors have time to marry.



To make the pico, combine diced tomatoes, onions, jalapeno, cilantro, minced garlic, and the juice of 1/2 a lime in a medium bowl. Toss all of the ingredients together, and add salt and pepper to taste. Store in the refrigerator for a few hours before serving.



When it's time to flip your smash burgers, you don't want to risk losing all of the good crust that makes these burgers so delicious! As you're sliding your spatula under the chorizo burger patties, you'll start to feel some resistance, which is all of that good, flavorful crust that's stuck to the grill. Be sure to apply pressure with your spatula to get underneath that crust so that it stays intact.

After you flip your burgers, top them with sliced cheddar cheese and continue to cook them until done.



5) Hash Brown Casserole Griddle Cakes on the Flat Top Grill

Looking for delicious and easy ways to cook hash browns on the flat top grill or griddle? You've got to try these hash brown casserole griddle cakes! So easy and so dang delicious!

It's everything you want in crispy hash browns on the flat top combined with all of the flavors of your favorite breakfast potato casserole. I call that a winner!



Ingredients

- 20 oz. bag refrigerated, shredded hash browns
- 1/4 onion, diced
- 3/4 cup sour cream
- 3/4 cup cream of chicken soup
- 1 1/2 cup shredded cheddar cheese
- 1 tablespoon diced jalapeños, drained
- salt, pepper, garlic powder
- butter, for cooking the hash brown casserole cakes on the griddle

Instructions

1. Preheat flat top grill or griddle on medium heat.
2. Saute diced onions until slightly tender. Season onions with salt, pepper, and garlic powder.
3. While onions are cooking, combine shredded hash browns and salt, pepper, and garlic powder in a large bowl.
4. Fold sour cream, cream of chicken soup, shredded cheese, jalapenos, and sauteed onions into the hash brown potatoes. Combine thoroughly, but don't smoosh the hash browns.

5. Put a heat-proof, round silicone mold on the preheated flat top grill and place a small pad of butter in the mold. Add hash brown casserole mix to the mold, being careful not to overpack the mold. Remove the mold and repeat this step until all of your casserole mix is on the grill.
6. Alternate method - If you don't have a mold, you can also mound up about 1 cup of hash brown casserole on the flat top grill using your spatula and form it into a patty shape, about 3/4" to 1" thick.
7. Allow the hash brown casserole patties to cook for about 5-7 minutes on the first side, or until nicely golden brown. Then flip and cook for an additional 5 minutes on the second side.
8. Optional - Sprinkle more shredded cheese and diced jalapenos on top of each patty and allow the cheese to melt.
9. Carefully remove the cooked hash brown casserole cakes from the flat top griddle and allow to cool slightly before serving.
- 10.

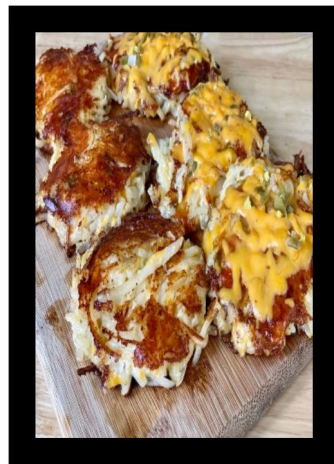
Chef's tips and tricks

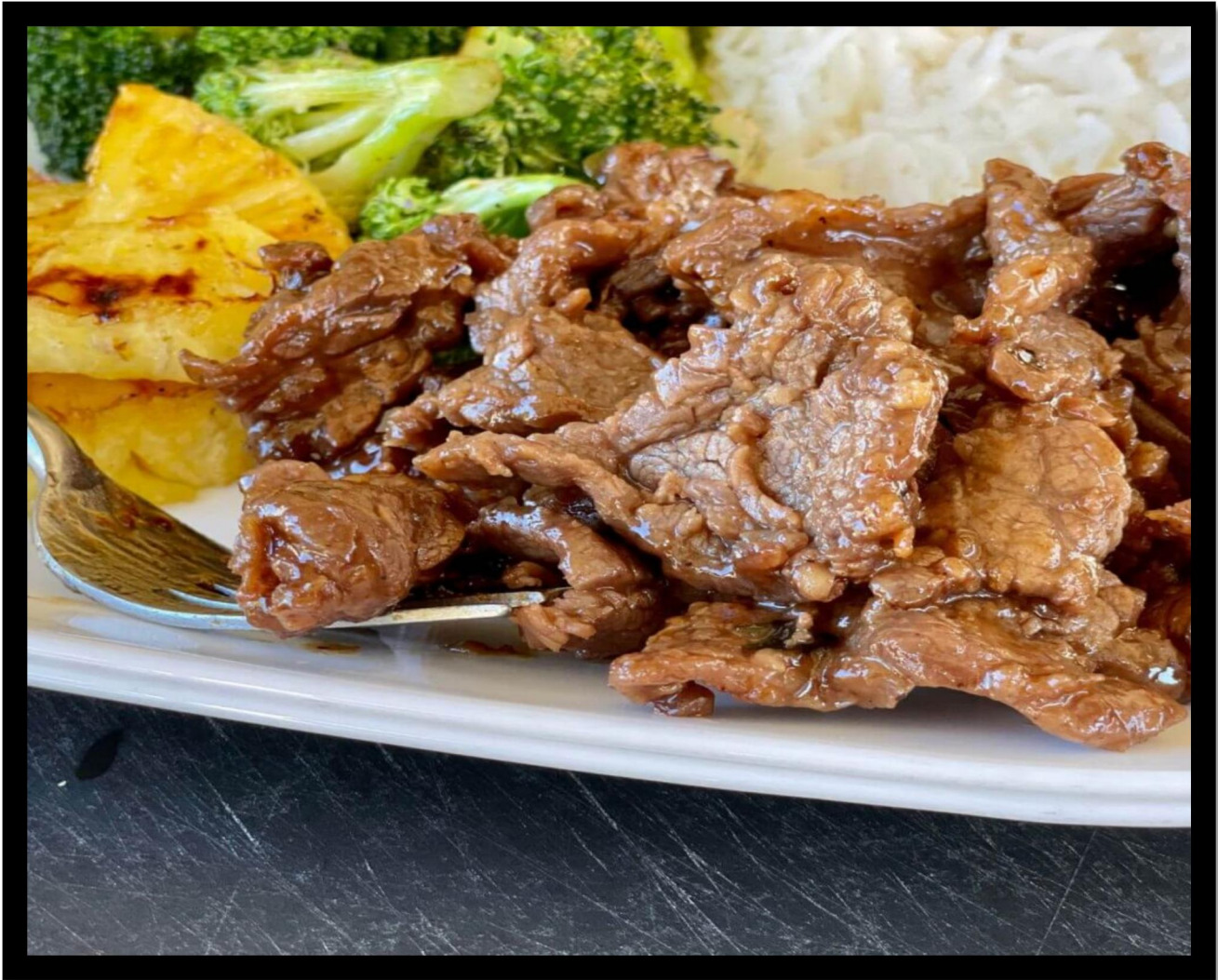
Other Ways to Cook the Hash Brown Casserole Cakes

If you don't want to fire up the flat top grill, there are other ways you can make these awesome breakfast potatoes:

- Cook the hash brown casserole the same way, but use your cast iron skillet on the stovetop.
- Put your cast iron skillet right on the grill grates of your charcoal grill and grill the hash browns.
- Cook them on an electric griddle.

Some of them have the extra cheese and jalapeños on top and some don't. But these little breakfast potato patties are SO dang good either way, so it's up to you!





6) Hawaiian Beef Teriyaki on the Griddle (Authentic and Easy!)

This Hawaiian Beef Teriyaki recipe uses flank steak and a few authentic ingredients for the best teriyaki you've ever tasted! An awesome and flavorful flat top grill recipe to try on your griddle!

There's a reason why certain dishes are so highly valued by specific cultures... because they're freaking delicious! And this Hawaiian style beef teriyaki is no exception

No pineapple juice needed.

It's a common misconception that pineapple juice is an ingredient in authentic Hawaiian teriyaki. In fact, when teriyaki originated in Hawaii, pineapples hadn't even been brought to the islands yet.

Instead, this teriyaki recipe is a mash-up of ingredients from Hawaii and the groups of people that immigrated there. The Japanese immigrants contributed mirin and shoyu, and the knowledge of how to brew both of these. The Portuguese immigrants brought garlic over. The Chinese contributed ginger to the dish. And the sugar came from Hawaii's cane fields. All of those ingredients, combined with "the cleanest fresh water you've ever tasted from mountain streams and springs" led to the birth of the Hawaiian teriyaki sauce that so many try to replicate.

Often imitated, but so rarely duplicated, especially by non-native Hawaiians.

According to Hawaiian, this teriyaki marinade is traditionally used with thin sliced flank steak. However, you can for also use it chicken, fish, pork chops, etc.

The Hawaiians don't use measurements

You should "let your heart lead you" as you make this dish... after all, love is one of the most important ingredients in authentic Hawaiian cooking.



Ingredients

- 3 lb flank steak
- 1 cup Aloha shoyu (Hawaiian soy sauce)
- 1 cup granulated sugar
- 1/4 cup mirin (sweet cooking wine)
- 2 tablespoons minced garlic
- 1 tablespoon minced ginger
- 2 green onions, sliced

Instructions

1. To make the teriyaki marinade, add shoyu, sugar, mirin, garlic, and ginger into a bowl and whisk together. Transfer the marinade to a sauce pan and heat just to warm up slightly until sugar is dissolved. Don't boil or overheat the marinade.
2. Cut steak against the grain into thin slices.
3. Add steak, sliced green onion, and marinade to a large bowl and stir to combine. Refrigerate for at least 4 hours.
4. Preheat your griddle on low. Or, you can also cook your Hawaiian beef teriyaki in a skillet on your stovetop.
5. Add the pieces of marinated steak to the griddle, spacing them out so as to not overcrowd the griddle.
6. Once you add the meat to the griddle, let it cook untouched for about 2 - 3 minutes. Then saute it for a minute or two and spread it back out on the griddle. When you spread out the meat on the surface while it's cooking, it allows the sauce to reduce more quickly. Continue this process, mixing it together and then spreading it back out to continue to cook.
7. Cook until the steak is done and the sauce has reduced a good bit.
8. Remove the Hawaiian beef teriyaki from the griddle and serve with white rice or your favorite side dishes.

YIELD:

6

SERVING

SIZE:

1

Amount Per Serving: CALORIES: 595TOTAL FAT: 19gSATURATED FAT: 8gTRANS

FAT: 0gUNSATURATED
FAT: 8gCHOLESTEROL: 179mgSODIUM: 129mgCARBOHYDRATES: 39gFIBER: 0gSUGAR: 38gPROT
EIN: 63g

prep time: 5 MINUTES

cook time: 12 MINUTES

marinating time: 4 HOURS

total time: 4 HOURS 17 MINUTES



Chef's tips and tricks

If you can't find Aloha soy sauce (Hawaiian shoyu), then you can substitute regular soy sauce, but you will need to dilute it a bit. Japanese soy sauce is saltier than Hawaiian soy sauce.

If you're watching your carbs, you can also substitute the white rice for cauliflower rice! Or, add your teriyaki beef and cut grilled pineapple to some lettuce cups to cut some carbs.

In Hawaii, this beef teriyaki is often served with a mayonnaise based macaroni/potato salad on the side. Some islands in Hawaii also garnish their beef with things like sesame seeds or sliced green onions, but the teriyaki sauce remains pretty much the same.

We served our teriyaki beef with another Hawaiian staple... pineapple! We also added some white rice to soak up some of the extra Hawaiian teriyaki sauce (trust me, you won't want any of this delicious sauce to go to waste!). Some sautéed broccoli rounded out the dish and added a nice pop of color to the plate.

Where is teriyaki originally from?

So often we think of teriyaki as an Asian dish, but actually originated in Hawaii when Japanese immigrants mixed Hawaiian ingredients with soy sauce and mirin to use as a marinade.

What is shoyu?

Shoyu is just another name for soy sauce. However, for more authentic Hawaiian style teriyaki, you should use Hawaiian shoyu. The main difference between Hawaiian shoyu and Japanese shoyu is the saltiness. Hawaiian style shoyu (or soy sauce) is less salty than a Japanese shoyu like the Kikkoman brand.

What if I can't find Aloha shoyu?

The most popular sauce to use in the islands to make authentic teriyaki is Aloha brand soy sauce... but it's not easy to find if you're not in Hawaii. After trying a few different grocery stores, I was able to find Aloha shoyu at a specialty Asian supermarket. Aloha Sohoyu is also available on Amazon.

You can substitute Kikkoman's soy sauce for the Aloha brand if you dilute it with some water... 1 part Kikkoman soy sauce to 1/2 part water.

When you add your sliced beef to the griddle, be sure that you spread it out a bit so that it can cook evenly and you can get a nice caramelization on your steak. If you add all of your beef to the griddle without spreading it out, then all of the moisture from the marinade will steam your meat, which is not necessarily what you want. Spreading the meat out on the griddle to cook allows the sugars in the teriyaki sauce marinade to naturally caramelize on the flat top grill. Plus, making sure that each piece of beef has its own "landing spot" on the griddle surface helps to create a nice crust on the meat and it doesn't cause the temperature of your griddle to drop drastically in one spot.



7) How to Make Juicy Lucy Burgers (Easy Cheese Stuffed Burger Recipe!)

Learn how to make a Juicy Lucy burger on the griddle... This cheese stuffed burger might be your new favorite griddle burger recipe!

A Juicy Lucy burger is simply a burger that is cooked with the cheese inside the meat instead of on top like a normal cheeseburger. So when you bite into the burger, the melted cheese comes pouring out, hence the name "Juicy Lucy".

The original Juicy Lucy was created in a South Minnesota restaurant, but which one is up for debate.

Both Matt's Bar and the 5-8 Club claim to be the original creators of the now famous burger with molten cheese in the middle. But Matt's Bar might edge out the competition with "proof" to back up their claim. According to the landmark Minnesota restaurant, the Juicy Lucy burger was created when a customer asked for it... or more specifically, the customer requested "two burger patties with a slice of cheese in the middle". Once the man bit into his burger, he was amazed at how juicy it was, and as legend has it, he made an exclamation somewhere along the lines of "that's one juicy Lucy".

Whichever Minnesota restaurant is the true creator of the famous cheese stuffed burger, no one knows. But the beauty of an authentic Juicy Lucy is in its simplicity... They're served only with caramelized onions and maybe pickle... it depends on who you ask! But between the simple toppings and that famous gooey, cheesy center, you've got the recipe for one awesome burger!



yield: 3 BURGERS prep time: 5 MINUTES cook time: 12 MINUTES total time: 17 MINUTES

Ingredients

- about 20 ounces 80/20 ground beef (you will need 2 burger balls that are each 3 - 3.5 oz for each burger)
- 6 slices American cheese
- sliced onions
- salt and pepper - or your favorite burger seasoning
- 3 hamburger buns
- your favorite burger toppings

Instructions

1. Make the burger patties by rolling ground beef into balls that are about 3 - 3.5 oz each, or a bit larger than the size of a golf ball.
2. Press each burger ball down until you have an even, thin patty. The patty should be slightly thicker than a smash burger patty.
3. Tear each slice of American cheese into about 4 squares. Pile the torn squares of 2 slices of cheese in the middle of one burger patty. Leave about 1/2" from the edge of the cheese to the edge of the beef patty. Place a second burger patty on top so that the cheese is in the middle of the two patties.
4. Use your fingers to seal the burger patty together on all sides. Be sure that the patty is completely sealed so the cheese doesn't ooze out when cooking.
5. Start cooking sliced onions on the heated griddle.
6. When the onions are almost done cooking, add the cheese stuffed burger patty to the griddle. Season the top of the patty with salt and pepper or your favorite burger seasoning. Allow it to cook on the first side without touching it.
7. When the burger is about 3/4 cooked through, flip it to the second side. Season the other side (now top side) of the burger. Continue to cook the burger until done.

8. When burger is almost done cooking, dab the cut side of your hamburger buns in the leftover grease on the griddle. Then toast them on the griddle.
9. When onions and burgers are done cooking, build your Juicy Lucy cheese stuffed burgers and serve warm with your favorite burger toppings.

YIELD: 3 SERVING SIZE: 1 burger

Amount Per Serving: CALORIES: 730 TOTAL FAT: 35g SATURATED FAT: 15g TRANS FAT: 1g
UNSATURATED FAT: 16g CHOLESTEROL: 146mg SODIUM: 1541mg CARBOHYDRATES: 57g FIBER: 1g
SUGAR: 7g PROTEIN: 45g



Chef's tips & Tricks

I used my bacon press and two pieces of parchment paper (one on top of the burger ball and one on the bottom) to press down my patties evenly. The parchment paper keeps your raw beef from sticking to the press, and it also saves you some clean up.

After your two patties are pressed thin, add some sliced American cheese to the center of one patty. I used two pieces of American cheese in my Juicy Lucy burger, and I tore the cheese into smaller squares... Why? Because I thought that piling the torn cheese squares up in the center of the burger would do two things:

1. It would make it easier to seal the burger because the cheese would not be as close to the edge... I didn't want my cheese oozing out of the side of the burger while it was cooking on the griddle.
2. It would give me more of a gooey cheesy center in my cooked Juicy Lucy because the cheese would be concentrated in a smaller area instead of more spread out.

This technique worked perfectly for my burgers, but feel free to experiment with the cheese placement and even the type of cheese that you use... that's the fun of cooking!

To finish off your Juicy Lucy burger patties, you need to seal up the sides of the burger so that you don't lose any of that cheesy goodness on your griddle top.

Stack the two burger patties on top of each other so that the cheese is in the center. Then, just use your fingers to pinch the sides together all around. Don't skimp on this part... take your time and make sure that your burger is fully sealed.

Just slice some onions thin and cook them on the griddle top until they're nice and caramelized. After your onions have been cooking for a few minutes, you can go ahead and start cooking your burgers on the griddle also

Once you put your beef on the griddle DON'T TOUCH IT... this is the same technique that I recommend for pretty much any griddle burger if you want a fantastic crust. Let it cook on the first side to develop a nice crust.

Then, when you flip it to the second side, be sure to get your spatula underneath all of that burger crust... if not, all of that flavor will be left behind on your griddle top instead of stuck to your burger. Once you flip the patty, you can go ahead and season the second side and cook until your desired doneness

As your burger is cooking on the second side, you can go ahead and dab your hamburger bun in the leftover grease on the griddle and toast it up.



8) The BEST Blue Cheese Mushroom Burger on the Flat Top Grill

If you're looking for a flavorful burger recipe to make on your flat top grill or outdoor griddle, look no further! This blue cheese mushroom burger will be your new favorite burger recipe to cook on the griddle... And you can serve it without the bun like a hamburger steak to save carbs.

Most of the time when I make burgers on the griddle, I make smash burgers.

But lately I've been trying to watch our carbs, and sometimes you just want a big, thick, juicy burger topped with all of your favorite steakhouse style toppings.

And this blue cheese mushroom burger is THAT burger!

Smash burgers really aren't the same without a perfectly steamed, greasy bun... but these thick pub-style burgers are great just served on a plate, piled high with sautéed mushrooms and blue cheese crumbles, without the bun and the extra carbs. Of course, you can definitely add the bun and eat these flavor-packed burgers like a regular hamburger... except there's nothing "regular" about these burgers!



yield: 3 BURGERS prep time: 5 MINUTES cook time: 15 MINUTES resting time: 5 MINUTES total time: 25 MINUTES

Ingredients

- 1 pound 80/20 ground beef
- 3 tablespoons steak sauce
- burger seasoning
- steakhouse mushrooms - see recipe on my website
- blue cheese, freshly crumbled - or substitute your favorite cheese

- 3 hamburger buns - brioche buns recommended

Instructions

1. Preheat your griddle on low heat.
2. While the griddle is preheating, form your ground beef into 3 thick burger patties, equally sized.
3. Add about 1 tablespoon of your favorite steak sauce to each patty, and rub it all over to create an even coating. This will act as the binder for your burger seasoning to stick to.
4. Season both sides of each burger patty with your choice of burger seasoning.
5. Cook the steakhouse mushroom on the griddle. *See recipe on the next page.*
6. While the mushrooms are cooking, add the burger patties to the preheated griddle surface. Additional oil or butter is not necessary.
7. Cook your burgers on the first side until the burgers are about half way done and a nice crust develops. Then flip to the second side.
8. Continue to cook the burgers until they're done to your liking. You may also need to flip the burgers again to ensure an even crust on both sides.
9. When burgers are almost done cooking, add the buns to the griddle cut side down, and toast until warm and slightly toasted.
10. When the burgers are done cooking, remove them from the griddle and allow to rest for about 5 minutes before building your blue cheese mushroom burger.
11. When burgers are done resting, add blue cheese crumbles to the bottom toasted bun, top with a burger patty, and add 1/3 of the cooked mushrooms on top. Add the top bun and enjoy!

Nutrition Information: YIELD: 3 SERVING SIZE: 1

Amount Per Serving: CALORIES: 597 TOTAL FAT: 28g SATURATED FAT: 13g TRANS FAT: 1g UNSATURATED FAT: 12g CHOLESTEROL: 127mg SODIUM: 1210mg CARBOHYDRATES: 52g FIBER: 2g SUGAR: 7g PROTEIN: 33g



Chef's Tips & Tricks

First, prep your ground beef by forming it into thick burger patties. You want your patties to be fatter and more round, similar to a pub-style burger.

After your patties are formed, use the steak sauce of your choice as a binder. Using a binder is a popular method to get seasoning to adhere to meat, and it also helps to create a nice crust... Just like you would when cooking ribs or pork butt on your grill. The binder adheres to the raw meat, and then the seasoning sticks to the binder.

The sugars in the barbecue sauce caramelize on the grill and create a subtly sweet crust that adds a TON of flavor.

For this mushroom blue cheese burger, we used A1 Sweet Hickory Sauce as the binder, but feel free to use any steak sauce that you have on hand.

As with most flat top grill recipes, timing is the key to success. You don't want your cooked burgers to be cooling down on a plate while your mushrooms finish sautéing. So for this recipe, you'll need to griddle up the mushrooms and burgers at the same time, since they take about the same amount of time to cook.

Add a bit of oil to your pre-heated flat top grill (we like to use avocado oil), and start sautéing your sliced mushrooms in the oil. Then, add the other ingredients to your steakhouse mushrooms and continue to cook them until tender.

While the mushrooms are starting to cook, add your burger patties to the preheated griddle. No need to add oil or butter to the griddle surface first. The 80/20 ground beef has plenty of fat in it already. Gently press each burger patty down slightly with the flat part of your spatula to ensure even contact with the griddle for a good burger crust... but definitely don't smash them down. You want these burgers to be thick and juicy!

When your burgers and mushroom topping are done, and after your burgers have had a chance to rest for a few minutes, it's time to build your awesome blue cheese burger!

We added freshly crumbled blue cheese to the bottom bun first, and then put the burger patty on top. The heat from the burger helps to heat and soften the blue cheese underneath. Then, top your burger with the steakhouse mushrooms. Look the next page for the mushrooms recipe.



9) **Steakhouse Mushrooms – Easy Steak or Burger Topping**

These steakhouse mushrooms can be made on your outdoor griddle or inside on the stovetop. A great mushroom recipe for steak or burger toppings!

Hamburger steaks, ribeye steaks, big juicy burgers, or smash burgers... They all pair perfectly with these easy steakhouse mushrooms. And when you cook everything right on your flat top grill or griddle at the same time, these flavorful sautéed mushrooms are super easy to make to compliment any beef dish.

As a former steakhouse chef, I can tell you that these mushrooms are a legit steak topping. But just make sure to make enough, or they may be all gone before they even make it to the plate



Ingredients

- 8 oz. sliced white mushrooms
- 1 tablespoon plus 1 teaspoon avocado oil - or substitute oil of your choice
- 1 tablespoon minced garlic
- 1 tablespoon Worcestershire sauce
- 1 tablespoon soy sauce
- 1 1/2 tablespoons mayonnaise
- salt and pepper to taste

Instructions

1. Add about 1 tablespoon of oil to a preheated griddle or cast iron skillet. Add sliced mushrooms and toss to coat in the oil.
2. Add a small bit of oil (about 1 teaspoon) to an empty spot on the griddle or skillet surface. Place minced garlic in the oil and let the garlic start to heat up without burning.

3. Add Worcestershire, soy sauce, and mayonnaise to the mushrooms while they're cooking.
4. Combine all mushroom ingredients with the minced garlic and continue to saute on the griddle or in the skillet until the mushrooms are tender, stirring frequently.
5. Add salt and pepper to taste.
6. Serve immediately as a burger or steak topping.

YIELD: 2 SERVING SIZE: 1

Amount Per Serving: CALORIES: 202 TOTAL FAT: 18g SATURATED FAT: 2g TRANS FAT: 0g UNSATURATED FAT: 15g CHOLESTEROL: 4mg SODIUM: 738mg CARBOHYDRATES: 10g FIBER: 3g SUGAR: 4g PROTEIN: 3g

TIPS: You can substitute baby bellas for the white mushrooms if you wish



10) The Best Breakfast Burger on the Griddle (AKA Hangover Burger)

Whether you call this burger a breakfast burger or a hangover burger, you'll definitely call it delicious!

This flat top grill burger recipe is so easy to make, but it packs a HUGE punch of flavor. By combining ground beef and ground breakfast sausage to make

the burger patties, you're really making two griddle favorites in one epic dish... Smash burgers for breakfast! What's not to love?!

And when you bite into this burger, trust me, you'll LOVE it

None of the flavors overpowers the others, and everything is perfectly balanced, from the soft egg, to the crispy hash browns, to the slightly spicy sausage burger patty. This epic and easy to make flat top grill burger really is the epitome of breakfast on a bun!



yield: 5 BURGERS prep time: 5 MINUTES cook time: 20 MINUTES total time: 25 MINUTES

Ingredients

- 10 slices bacon
- 1/2 onion, diced (optional)
- 2 1/2 cups shredded hash browns
- 1 pound 80/20 ground beef
- 1 pound hot breakfast sausage, ground - I recommend the Tennessee Pride brand
- 10 slices American cheese (1 slice for each burger patty)
- avocado oil

- butter
- 5 eggs
- hamburger buns
- salt and pepper to taste

Instructions

1. Preheat your griddle on low.
2. While griddle is heating, make breakfast burger patties by combining ground beef and ground breakfast sausage. Roll the meat mixture into balls about 3 - 3.5 ounces in weight (slightly larger than an egg). Set aside.
3. Cook enough bacon to add 2 slices of bacon to each double-stacked breakfast burger (2 slices of bacon for 2 burger patties).
4. When the bacon is almost cooked through, move it to the side of the griddle.
5. Add some avocado oil and a pad of butter to the bacon grease that's leftover on the griddle where the bacon was cooking. Cook diced onions and shredded hash browns in the grease and oil. For each burger that you're making, cook a "patty" of about 1/2 cup hash browns on the griddle.
6. When the onions are cooked, add them to the top of each hash brown patty. Once your hash browns are golden brown and crispy on the first side, flip them to the second side and continue to cook.
7. Add burger balls to the griddle. Press each burger ball down like you would a smash burger. You want these burgers to be slightly thicker than a smash burger, not paper thin.
8. Cook the burger patties on the first side until a nice crust develops and they are about 75% cooked through. Flip burger patties to the second side.
9. Once you flip the burgers, add one slice of American cheese to each patty.
10. Dab the cut side of your hamburger buns in the leftover oil/grease and toast on the griddle.
11. Cook one egg for each breakfast burger, sunny side up style.

12. When the burgers are cooked through, stack one patty on top of another to form a double stack. Remove from the griddle.
13. To build your breakfast burger, add the double stacked patties with cheese on top of the bottom toasted bun. Top with a patty of crispy hash browns, sunny side up egg, and bacon. Add top bun.
14. Serve hot and enjoy!

Nutrition Information: YIELD: 5 SERVING SIZE: 1

Amount Per Serving: CALORIES: 1044 TOTAL FAT: 76g SATURATED FAT: 24g TRANS FAT: 1g UNSATURATED FAT: 46g CHOLESTEROL: 344mg SODIUM: 2506mg CARBOHYDRATES: 44g FIBER: 3g SUGAR: 5g PROTEIN: 48g

Notes

*This recipe is for 5 full breakfast burgers. We mixed enough meat for 5 burgers, but we kept the other burger patties as leftovers to reheat later in the week. As an easy leftover idea, crumble the cooked burger patties into some scrambled eggs and add some cheese and diced onions/peppers for a breakfast scramble.



Chef's Tips & Tricks

As always, I recommend preheating your griddle on the low heat setting... even on low a flat top grill can reach very high temperatures, and remember, you'll be cooking a sunny side up egg for this hangover burger, so you don't want your griddle surface too hot.

As your griddle is coming up to temp, you can go ahead and start cooking some bacon slices. I cooked two slices of bacon for each full breakfast burger, which I think was the perfect amount to balance the other breakfast ingredients.

While your bacon starts to cook, make the patties for your breakfast burger by combining equal amounts of ground beef and breakfast sausage. You'll probably want to mix the two meats together with your hands so that they're fully combined.

Then, roll the meat into balls that are about 3 – 3.5 oz. in weight, or a little bit larger than an egg. This is similar to making smash burgers. I was able to get about 10 balls of meat from two pounds of total meat (one pound of 80/20 mixed with one pound of hot breakfast sausage).

If you want crispy hash browns for your breakfast burger (which I highly recommend), then they'll take a little bit of time to cook... Like I always say, there's two things you need for crispy hash browns – lots of patience and oil.

Another tip for flat top grill beginners is to plan what ingredients you'll cook first. Certain ingredients or components for your finished dish will take longer to cook than others, so those will need to go on the griddle first. For instance, bacon takes much longer to cook than eggs... If you cook eggs first before your other breakfast items are done, then your eggs will just get cold.

This hangover burger is no different.

Since the bacon and hash browns take the longest time to cook, you'll want to add those to the griddle first.

When the onions were cooked, I add them to the top of each of the hash brown patties before flipping the hash browns to the second side.

Another quick tip – Your hash browns are ready to flip when you can slide them around the griddle in one solid patty

While the hash browns continue to cook, go ahead and start cooking your burger patties. Add each burger ball to the griddle surface, making sure to leave enough space in between each one so that you can smash down into patties and still get your spatula underneath to flip.

You can definitely smash down your patties by applying pressure with your spatula, but I find it easiest to use a heavy press with a piece of parchment paper in between the press and the patty. The paper keeps the raw burger meat from sticking to your press, and it makes it much easier to smash.

This is about the thickness that you want for these burger patties, so not completely paper thin and lacy like a smash burger, but still thin enough to stack two patties together on your hangover burger:

When all of the other burger components are almost done cooking, go ahead and cook your sunny side up eggs. Choose the coolest side of your griddle for the eggs, because you don't want the bottom of the over easy egg to burn before the top is done.

One tip for cooking the over easy eggs – After you break the egg on the griddle, add a squirt of water around the egg (not on top!) and then dome it.

The dome acts like an oven and helps to cook the food underneath with 360 degree heat and the squirt of water on the hot griddle surface adds steam, so the top of the eggs will cook more quickly.

Cook the eggs to your desired doneness, but for this burger, I recommend a good over easy. The yolk of your egg will break and ooze down over the hash browns and burger patties when you eat it. Delicious!



11) Strawberry Shortcake Pancakes with Ice Cream in the Batter!

These strawberry pancakes are made with melted strawberry ice cream right in the pancake mix! Add in some white chocolate chips and crushed up shortbread cookies for strawberry shortcake pancakes that are perfect for either breakfast or dessert!

In the end of this book let's cook something sweet !



yield: 16-18 PANCAKES prep time: 5 MINUTES cook time: 15 MINUTES : 1 MINUTE total time: 21 MINUTES

Ingredients

- 1 pint strawberry ice cream, melted
- 1 package strawberry muffin mix (just add water or milk variety - comes in a bag)
- 1 cup Bisquick baking mix
- 1 egg
- 1/4 cup milk (if needed to thin out the pancake batter)
- 1/4 cup white chocolate chips (optional)
- 1/2 cup crushed shortbread cookies

- sliced strawberries (for topping)
- 1 tsp sugar (to macerate strawberries)
- whipped cream (optional, for topping)

Instructions

1. Slice fresh strawberries and add to a bowl. Sprinkle sugar over strawberries and stir to combine. Set to the side.
2. Combine melted ice cream, egg, Bisquick, white chocolate chips (optional), and bag of muffin mix in a large bowl and stir to combine. If batter appears to be too thick, add about 1 tablespoon to 1/4 cup of milk to thin out to desired consistency.
3. In a zip top bag, crush up shortbread cookies to a medium-fine consistency. You will need 1/2 cup of crushed cookies plus more for garnish.
4. Add the 1/2 cup of crushed shortbread cookies to the pancake batter and fold in to combine.
5. Add some butter to the heated griddle. Be sure that your griddle surface is not too hot.
6. Spoon about 2 tablespoons of pancake batter onto the griddle for each pancake. Allow to cook for a few minutes on the first side. When pancakes start to set up and bubble a bit on the outsides, flip them to the second side and cook until done. (We added the pancakes to the griddle in batches of 6 at a time to make it more manageable.)
7. When pancakes are done, remove from the griddle and allow to cool slightly.
8. Serve your strawberry shortcake pancakes with the sliced strawberries and whipped cream on top. Finish with a sprinkling of crushed shortbread cookies.

Notes

You can freeze the leftover pancakes in a Ziploc bag. To reheat frozen pancakes, we like to put them in the toaster oven on the toast setting, or you can also microwave them.

Nutrition Information: YIELD: 6 SERVING SIZE: 3 pancakes

Amount Per Serving: CALORIES: 391 TOTAL FAT: 18g SATURATED FAT: 7g TRANS FAT: 0g UNSATURATED FAT: 8g CHOLESTEROL: 53mg SODIUM: 449mg CARBOHYDRATES: 52g FIBER: 2g SUGAR: 16g PROTEIN: 7g



Chef's Tips & Tricks

First, you need to have melted strawberry ice cream to add to your pancake batter. I just set my pint of ice cream out on the counter until it was completely melted, stirring it every now and then to help speed up the process.

This actually isn't the first time that we've used ice cream as the "liquid" in a baking recipe. A while back I made an awesome banana bread with melted vanilla ice cream and it was some of the moistest and most luscious banana bread that I've ever tasted, which gave me the idea for this recipe.

You can't have strawberry shortcake without fresh strawberries, right? And these strawberry shortcake pancakes are no different!

For added flavor and a pretty topping, macerate some strawberries. Just slice fresh strawberries and add them to a bowl. Sprinkle about a teaspoon of sugar on top of the berries and stir a bit to combine. Then just set your strawberries to the side while your pancakes cook.

The sugar helps to bring out the natural sweetness of the strawberries and it creates a nice juicy strawberry topping for your pancakes.

In a large bowl, combine the Bisquick baking mix, the full bag of strawberry muffin mix (just the dry mix), one egg, the melted strawberry ice cream, and white chocolate chips. Stir to combine. If you find that your batter is a bit too thick after mixing it, you can also add about 2 tablespoons to 1/4 cup of milk to thin it out a bit. You want the consistency to be similar to a regular pancake batter, not too thick and not too thin.

The consistency of your batter before adding the milk (if needed) will really depend on the brand of ice cream that you use. Different ice cream brands have different ratios of butter fat and cream which will affect the consistency of your batter.

Once your strawberry pancake batter is the correct consistency, fold in the crushed shortbread cookies until just combined. Then your pancake batter is ready for the griddle!

The key to the perfect strawberry pancakes is making sure that your griddle isn't too hot when you add the pancake batter. And remember, there's a lot more sugar in the batter because we added ice cream in place of milk, so the extra sugars are more prone to burning on the griddle top.

You don't want to preheat your griddle top for too long before adding the batter, and don't be afraid to turn off your middle burner and keep the other burners on low to help control the temperature.

When I made these pancakes the first time during some recipe testing, I actually burned my pancakes on one side because the griddle was too hot. During the trial and error phase for these pancakes, I also sprinkled the shortbread cookies on top of the batter... It sounded good in my head, but my cookie pieces were larger and they prevented the pancake batter from

actually making contact with the griddle, so I had to cook them longer which also contributed to my burnt pancakes.

But practice makes perfect... and if at first you don't succeed, try again!

We prefer to use a 2-tablespoon cookie scoop with our pancake batter no matter what type of pancakes we're making, because the scooper makes it easy to get the batter out of the spoon and each pancake will be the same size so they'll cook evenly.

After putting the pancakes on the griddle allow them to cook for a few minutes on the first side. They're ready to flip when the sides start to bubble and set up.

Conclusion

This little book is full of gold, I suggest you print out all the recipes and tricks you want to use in your cooking journey to get everything handy.

I tried to share the best of my many years of griddle cooking knowledge. I'm sure you will take your grilling to the next level and impress all your guests.

Outdoor cooking is a fantastic social moment full of joy, love, and togetherness.

Your cooking like a Chef will be the cherry on the pie.

ENJOY!
KEEP ON GRIDDLING !

<https://www.youtube.com/c/TheFlatTopKing>

<https://www.youtube.com/channel/UC49mC6NwBqidB6SbwcFd-IQ>

<https://www.youtube.com/c/campchefofficial>

<https://www.youtube.com/c/GriddlewithJohnny>