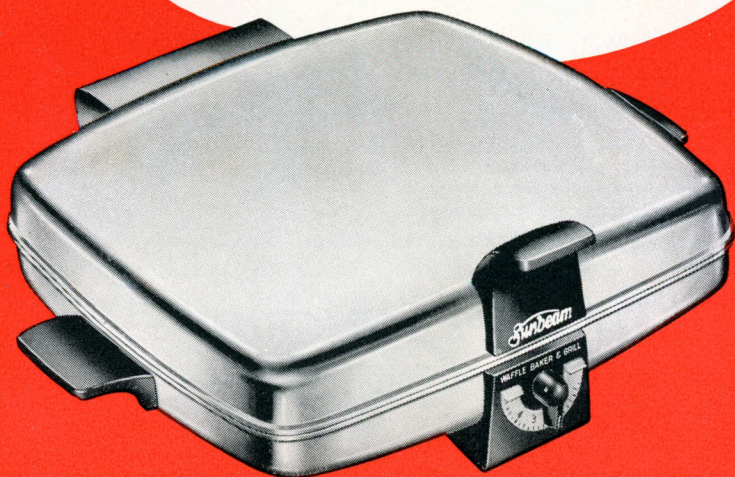


Sunbeam

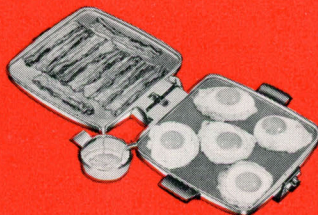
Radiant Control
WAFFLE BAKER & GRILL



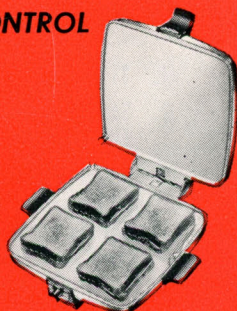
The only combination appliance
That makes both **PERFECT WAFFLES**
and **TOASTED SANDWICHES** as well as
BACON, EGGS, PANCAKES, etc., because of
EXCLUSIVE *Sunbeam* RADIANT CONTROL



IT BAKES WAFFLES



IT GRILLS

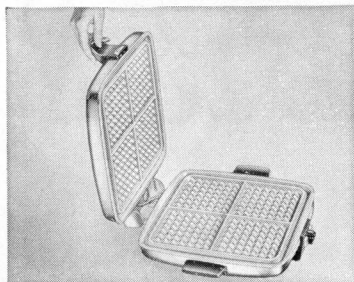


IT TOASTS SANDWICHES

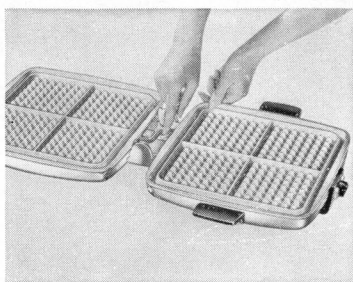
CHANGING GRIDS IS EASIER *than with any other Waffle Baker & Grill*

Important: Be sure that Sunbeam is not plugged in wall outlet when changing grids.

TO REMOVE GRIDS

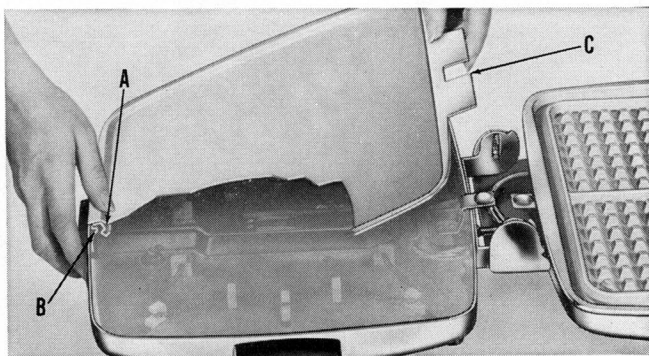


Raise top to vertical position. Then lift top straight up a slight amount. Lift only enough to clear vertical stops. Then lower completely back until baker lies flat, resting on handle.



Press down on grid release at hinge as shown and lift up and remove grid.

TO REPLACE GRIDS



1. TILT grid as shown above.
2. SLIDE HOOK A which is on the bottom of front of grid UNDER the HOLDER B which is on the inside rim of appliance.
3. Then PRESS down grid at C and grid will fit correctly in position.

Grids must be correctly placed in order to get Waffle Baker and Grill to operate properly.

The same procedure is used for both grill and waffle grids.



WHY THE

Sunbeam Radiant Control **WAFFLE BAKER & GRILL**

is the only
combination appliance
that makes BOTH perfect
waffles and toasted sand-
wiches as well as bacon,
eggs, pancakes, etc.

The Sunbeam is the only combination Waffle Baker and Grill that operates with Radiant Control, the same as the famous Sunbeam Radiant Control Toaster. That is why it makes BOTH perfect waffles and grilled sandwiches, as well as bacon, eggs, pancakes, etc.

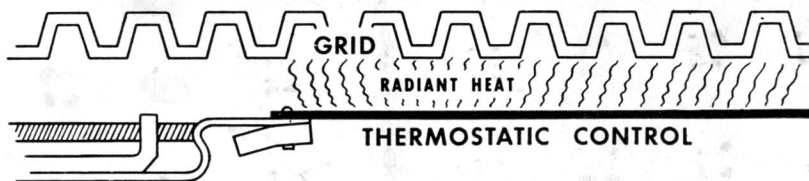
Up to now most combination appliances with interchangeable grids have depended on actual contact of a thermostat block with the bottom of the grids to control the timing. With this type of control any small irregularity in the bottom of the removable grid (such as caused by a scratch or crumb) alters the degree of contact causing erratic or uncertain operation.

With Sunbeam's Radiant Control the heat transferred by radiation through an open area between the grids and the thermostat *takes the place of actual contact*. This exclusive Sunbeam feature permits the use of interchangeable grids with the same efficiency and uniform results formerly obtainable only when the grids were in a fixed position. When the heat removes the moisture from the waffle batter and the grid reaches the temperature for perfect baking, the thermostat responds to the *radiated* heat and shuts off the current automatically. This patented Sunbeam RADIANT CONTROL assures you of perfect results every time whether you are making waffles with the waffle grids in place, or toasted sandwiches or other grilled foods which require the grill grids. Only the Sunbeam gives you this great advantage.

GUARANTEE: Upon receipt of the guarantee registration card packed with this appliance your Sunbeam Waffle Baker & Grill is guaranteed for one (1) year against electrical and mechanical defects in material and workmanship, which will be repaired or parts replaced free of charge during this period. The guarantee does not cover damage caused by misuse, negligence, or use on current or voltage other than that stamped on the appliance. This guarantee is in lieu of any other warranty, either expressed or implied. If service is required, send the appliance prepaid to the nearest Sunbeam Appliance Service Company branch or authorized service station. Please write a letter explaining the nature of your difficulty.

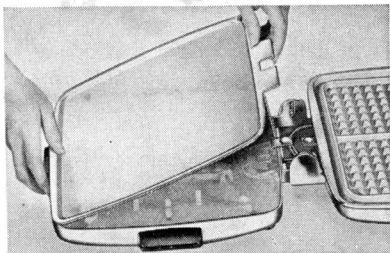
ONLY THE *Sunbeam* HAS ALL THESE ADVANTAGES

**FOR MAKING PERFECT WAFFLES AND TOASTED
SANDWICHES AS WELL AS BACON, EGGS, ETC.**



SUNBEAM RADIANT CONTROL

The thermostatic control responds to the heat radiated from the grid instead of by actual contact with a thermostat block as in ordinary combination waffle baker-grills. This exclusive feature makes possible uniform results every time whether you are making waffles or toasted sandwiches when you use the interchangeable grill grids.



Easiest to Change Grids

Changing grids is easier than with any other waffle baker and grill. Just press gently on grid releases at hinge and grids lift out easily.



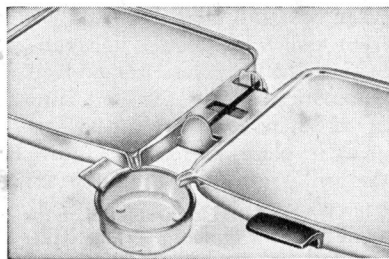
Easy to See Signal Light

Easy to See signal light tells user to put in batter and when waffle is done. One-piece bakelite handle serves as supporting leg when grids are opened.



Outstanding Eye-Appeal

Has distinctive beauty of design that sets it apart from all other appliances of its kind, both in store display and in the home. Gem-like Sunbeam chrome finish with rich contrasting bakelite legs and fittings.



Expansion Hinge & Drip Spout

Allows plenty of room for those delicious, king-size toasted sandwiches. Permits appliance to open flat for grilling bacon, eggs, etc. Grill grids have two draining spouts and drip cup for pouring off excess grease.

HOW TO USE AS A WAFFLE BAKER

1. No pre-use oiling necessary. Your Sunbeam Waffle Baker and Grill comes to you with grids pre-conditioned and ready to use. Use on AC only.
2. Plug cord into wall outlet, close waffle baker. Set control dial to setting recommended in chart below or recipe. (No. 3 is normal setting for very light waffles, No. 4 for medium and No. 5 for very brown. Dial may also be set at markings in between numerals to give exact degree of brownness desired.) The signal light will go on.
3. When signal light goes off, waffle baker has been pre-heated to correct temperature. Pour $1\frac{1}{4}$ cups batter over entire surface of lower grid. (As batter heats, it will spread to fill entire surface.) Close grid at once. Signal light will go on automatically. Do not open until light goes off.
4. Allow to bake until signal light goes off. Lift cover, remove waffle by loosening with a fork. Serve at once. You may bake next waffle at once if desired. If thru baking turn off or disconnect unit. When unit is left connected, signal light continues to go on and off, indicating proper baking temperature.
5. **HOW MUCH BATTER TO USE:** Use $1\frac{1}{4}$ to $1\frac{1}{2}$ standard measuring cups—10 to 12 oz. If batter is thin, use $1\frac{1}{4}$ cups, if thick, $1\frac{1}{2}$ cups. This makes one full four-section waffle. Less batter may be used when making less sections at a time. If making only one section use about $\frac{1}{3}$ cup batter in right front section. Bake at $4\frac{1}{2}$ setting.

CARE OF WAFFLE GRIDS: (Do not use batter which does not call for shortening.) After each use, brush grids while hot with a soft clean pastry brush or cloth. This prevents darkening, but discoloration is not detrimental to efficiency. **IMPORTANT:** LEAVE GRIDS OPEN UNTIL COOL. The bright chrome exterior finish of your Sunbeam will remain lustrous for years. Wipe with a damp cloth, and polish with a clean, dry soft cloth. Glass wax may be used for occasional polishing.

RECONDITIONING WAFFLE GRIDS: *Note:* Packaged prepared pancake, waffle and biscuit flour make excellent waffles. Follow label directions for waffles. Add enough melted and cooled shortening to prevent sticking (at least $\frac{1}{4}$ cup shortening to each 2 cups mix). Blend in just before baking. If sticking should occur, recondition Sunbeam as follows:

1. Remove waffle grids, let cool then soak in lukewarm soapy water until clinging particles are loosened. Wash with a soft brush—do not use abrasives or a stiff brush—as this will remove treatment which prevents sticking. Rinse thoroughly, dry. Replace in waffle baker.
2. Set control dial to No. 4 setting. Plug cord to wall outlet. Close grids.
3. When light goes out, apply unsalted vegetable shortening or oil over entire surface—upper and lower grids, using a soft pastry brush.
4. Close baker and leave connected for ten minutes—light will go on and off.
5. Disconnect. Let cool. **IMPORTANT:** Disconnect Waffle Baker before washing or cleaning.

TEMPERATURE CHART

SETTINGS	WAFFLE BAKER	GRILL
1 & 2		To keep foods warm
3	Very light waffles	
3½	Light waffles, Brownies, waffle French toast	
3¾	Corn meal waffles, orange waffles	
4	Medium waffles	Toasted sandwiches, bacon, fruits and vegetables, eggs, corn fritters, potato pancakes, French toast, ham
4½	Medium to dark waffles	
4¾	Dark waffles	
5	Very dark brown waffles	Bacon, sausages, hamburgers, minute steaks, pancakes, toast, etc.

Markings between numerals on dial indicate setting referred to as $\frac{1}{4}$, $\frac{1}{2}$, $\frac{3}{4}$.

HOW TO USE AS A GRILL

See page 2 for instructions on how to change grids

1. **Preheating:** Plug cord into wall outlet. Set control dial to setting recommended in chart on opposite page or in recipe. The signal light will go on. When preheated to proper temperature, light will go off. Light will again go on after food is placed in grill, and go on and off to maintain the grids at the proper temperature. If large amount is being cooked, light may stay on during entire cooking operation. Preheating may be done with grids closed as for waffles. Hamburgers, bacon, minute steaks, chops, French toast, ham, frankfurters, etc., may be grilled with closed grids.
2. **Grilling:** When signal light goes off, grease grid (grease only grid that is being used). Place drip cup under draining spout to catch drippings. Place food on grids, brown as desired, turn to brown other side. If using only one grid, bottom half of Baker, containing signal light, should be used. For larger amounts of food, use both grids.

When grilling first on bottom grid, add foods on top grid before food on bottom grid is entirely grilled.

When grilling large quantities of food and both grids have been used, divide remainder of food to be grilled onto both grids rather than use just one side.

3. **To Drain off Fat:** While grilling, or after grilling, grasp handle which rests on table and side handle opposite grease spout. Tilt very gently to avoid possibility of fat running over. Pour off fat *very slowly* into drip cup. It is more convenient to place drip cup and spout to the back. Paper toweling placed around grill and under drip cup will absorb any spattering which may occur, as in fat meats, etc.
4. When foods are done: Dial may be turned to low setting to keep food warm until serving time. Turn dial to *off* as soon as foods are removed. Leave grids open until cool. *Disconnect from outlet before removing grids.*
5. To make toasted sandwich or toast: Preheat with grids closed. When light goes out, lift top grid to upright position. Place sandwiches or toast on lower grid, close Baker. When signal light goes out, sandwiches are done. Adjustable hinge allows for thickness of sandwiches. If toasting one sandwich, place it in middle of lower grid, above thermostat location.

Care of Grill Grids

Remove grill grids as directed. If greasy, wipe with paper toweling. Cool, wash in hot, soapy water, rinse and dry. If food particles cling to grid, remove with a steel wool soap pad. Do not use strong abrasives or wire brushes for cleaning, especially on black coated-back side of grill.

IMPORTANT: Do not place hot grids under cold running water. This causes warping. Wipe off any grease which may spatter on chrome finish. Wash with soapy water and dry with clean towel.

To prevent spattering on upper grid when not in use, a piece of aluminum foil can be fitted loosely over the grid extending over hinge inset.

Wipe out any fat which may have spattered into hinge inset.

STANDARD SUNBEAM WAFFLES

Makes 4 full size (4 section) waffles.

3 cups sifted all-purpose flour
*5 teaspoons double-acting
baking powder
1 teaspoon salt
2 tablespoons sugar

4 large eggs
2¼ cups milk
1½ teaspoons vanilla, if desired
¾ cups melted butter, mar-
garine, shortening or salad oil

Electric Mixer Method: Melt and cool butter or shortening. Sift flour, then measure. Sift together into large mixing bowl flour, baking powder, salt and sugar. Put eggs into small mixer bowl and beat on high speed (Mixmaster No. 10) one minute. Add milk and vanilla to beaten eggs, then add mixture to dry ingredients. Beat on medium speed (Mixmaster No. 4) about 1½ minutes until blended. Scrape bowl while beating. Add shortening, beat on low speed (Mixmaster No. 2) only until blended. Pour into measuring pitcher for easy pouring, or pour from drip cup which holds 8 ounces.

*If using tartrate baking powder (check label) use 6 teaspoons and add last.

Preheat Sunbeam at No. 4 setting until light goes out. Pour in batter until it spreads about one inch from edges, and bake without lifting cover until light goes out. See page 4.

Hand Mixing Method: Sift dry ingredients into a mixing bowl. In another bowl, beat eggs until light and foamy. Add milk and vanilla; combine with dry ingredients, adding gradually. Stir batter only until smooth. Quickly blend in butter. Bake as above.

Note 1: For less crisp waffles, use only 2 cups milk.

Note 2: To Freeze Waffles for future use: Bake, cool on a cake cooler rack. Wrap in freezer wrap or aluminum foil. Seal edges. Freeze. To heat, let stand at room temperature 15 min., then toast in electric toaster at "light" setting or in broiler.

Variations:

Half Recipe: Makes two full-size (4-section) waffles. Use $1\frac{1}{2}$ cups sifted all-purpose flour, $2\frac{1}{2}$ tps. baking powder, $\frac{1}{2}$ tsp. salt, 1 tbsp. sugar, 2 eggs, 1 cup plus 2 tbsp. milk, 1 tsp. vanilla and $\frac{1}{3}$ cup shortening.

Fluffy Waffles: Separate eggs, beat whites until stiff but still moist, then beat yolks and combine with milk and flavoring. Blend into dry ingredients, blend in melted butter, then fold in beaten whites last. Use $2\frac{1}{3}$ cups milk instead of $2\frac{1}{4}$ cups.

Blueberry Waffles: Fold $1\frac{1}{2}$ cups well drained, washed fresh blueberries or drained defrosted blueberries into basic waffle batter just before baking.

Apple Waffles: Fold $3\frac{1}{2}$ cups pared and coarsely grated raw apple into basic waffle batter. Sift 1 tsp. cinnamon with dry ingredients. Extra good with ham or sausages.

Cheese Waffles: Add $1\frac{1}{2}$ cups grated process American cheese to basic recipe before adding butter. Delicious when topped with creamed ham and mushrooms or creamed vegetable, or spread with deviled ham.

Whole Wheat Waffles: Use $\frac{3}{4}$ cup whole wheat flour and 1 cup all-purpose flour in half recipe. Omit vanilla. Add 1 tsp. cinnamon. Bake at $3\frac{1}{2}$.

BUTTERMILK WAFFLES

Makes three full-size (4-section) waffles.

$\frac{1}{2}$ cup melted butter,
margarine, fat or salad oil
 $2\frac{1}{2}$ cups sifted all-purpose
flour
1 tsp. baking soda
 $2\frac{1}{2}$ tps. baking powder

2 tbsp. sugar
1 tsp. salt
4 eggs
2 cups buttermilk (or thick
sour milk)
 $1\frac{1}{2}$ tsp. vanilla, if desired

Melt and cool shortening. Sift together dry ingredients into large mixing bowl. Beat eggs in smaller bowl with mixer at high speed or hand beater. Add buttermilk and vanilla. Add to dry ingredients, beating at medium speed just until smooth. Blend in melted butter. Bake in preheated Sunbeam as directed.

CORN MEAL WAFFLES

Use 1 cup cornmeal and $1\frac{1}{4}$ cups flour in above recipe. Omit vanilla. Bake at $3\frac{3}{4}$.

ORANGE PECAN WAFFLES

Makes two full-size (4-section) waffles.

$\frac{1}{3}$ cup butter or margarine
 $1\frac{1}{2}$ cups sifted cake flour
 $2\frac{1}{2}$ tps. baking powder
 $\frac{1}{2}$ tsp. salt
2 tbsp. sugar

2 eggs
2 tbsp. grated orange rind
 $\frac{1}{2}$ cup orange juice
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ cup chopped pecans

Melt and cool butter. Sift together flour, baking powder, salt and sugar. Separate eggs. Beat whites in small mixing bowl at high speed by hand or electric mixer until stiff but still moist. Beat yolks in large mixing bowl at high speed until thick. Add orange rind, juice and milk. Beat until blended, then add dry ingredients and beat at medium speed just until blended. Beat in melted butter and pecans, scraping bowl, then fold in beaten egg whites at slow speed. Bake on preheated Sunbeam at No. $3\frac{3}{4}$ setting until light goes out. Stir batter each time before pouring.

APPETIZERS

Cut day old bread in fancy shapes with cookie cutters. Brush with melted butter on both sides and grill on open or closed grids preheated at No. 5 setting. Turn if open grids are used. When brown as desired, remove. Serve with your favorite spread.

Avocado Spread: Mash pulp of 1 ripe avocado, add 1 tsp. grated onion, ½ clove garlic, minced fine, 2 tps. chili sauce, 4 tps. lemon juice, ½ tsp. salt, dash of cayenne pepper. Stir until blended. Serve on toasted appetizers.

Liver Sausage Spread: Combine ⅓ lb. liver sausage (½ cup—discard casing, mash sausage), 1 tsp. grated onion, 2 tbsps. salad dressing, 2 tbsps. finely chopped parsley, 2 hard-cooked eggs chopped fine, ⅓ tsp. salt.

Variety Spreads: Arrange as many as you wish in separate dishes on a tray with butter spreaders. Bring your grill to the living room on a tray, and grill toast which has been cut in fancy shapes. Let guests help themselves to spreads.

Here are a few combinations:

Mix well ½ cup softened butter or margarine with as much as desired of the following: anchovy paste, cream cheese, blue cheese, deviled ham or grated canned tunna.

Appetizer Sandwiches: Cut bread in fancy tiny shapes, and fill with ham salad, cheese, liver sausage, deviled ham, cream cheese and nuts, egg salad, Tuna salad or peanut butter and bacon. Brush outside with melted butter. Toast in closed grill which has been preheated at No. 4 setting. When light goes out, remove at once.

Cocktail Sausages: Preheat closed grids at No. 4 setting until light goes out. Dip cocktail sausages into melted butter and grill on open grid until brown, turning as necessary. Serve with a toothpick stuck into each. Sliced frankfurters or cubes of bologna may be used in a similar manner.

Grilled Shrimp: Marinate cooked and cleaned shrimp in French Dressing with grated horseradish added. Drain, dip in fine dry bread crumbs, then in beaten egg, which has been diluted with milk, again in crumbs, then in melted butter. Preheat closed grill at No. 5 setting until light goes out. Place shrimp on grids, and grill on open grids, until brown as desired, turning to brown both sides. Stick a cocktail toothpick in each and serve at once with a highly seasoned cocktail sauce.

SANDWICH RECIPES

Your Sunbeam turns out perfectly browned, delicious toasted sandwiches in a jiffy. No turning necessary. Use day-old bread (white, whole-wheat, rye, raisin or nut). Spread your favorite filling between slices, spread outside with softened butter or margarine, or brush with melted butter. Trim crust if desired. Preheat Sunbeam at No. 4 setting until light goes out. Place sandwiches on lower grid. Close grill. Toast until light goes out. Remove at once, cut as desired, and serve hot. To vary shade of brown, turn dial knob to lower setting for lighter and higher setting for darker sandwiches. Here are only a few suggested fillings:

Toasted Cheese Sandwich: Slice American cheese or use sliced process loaf type or spreading type. Place on buttered bread slices, sprinkle lightly with salt, spread with prepared mustard or barbecue sauce. Top with buttered slice of bread. Brush outside with melted butter or margarine, and toast between preheated grids until light goes out.

Note: Sliced bologna or canned luncheon meat may be combined with cheese, also thinly sliced tomatoes may be arranged on cheese.

Toasted Cream Cheese Sandwich: Mix softened cream cheese with tart jelly, chopped nuts, chopped olives or any other favorite combination. Spread on buttered slices of bread, top with buttered slices, brush outside with melted butter and toast as directed.

Toasted Cheese and Fruit Sandwich: Spread buttered bread slices with softened cream cheese, then with apricot preserves or orange marmalade. Sprinkle with cinnamon, top with buttered slices, brush outside with melted butter and toast as directed.

Toasted Salad Sandwiches: Spread buttered bread slices with egg salad, ham salad, tuna, salmon, or chicken salad. Top with buttered slices. Brush outside with melted butter and toast as directed.

Toasted Peanut Butter and Bacon Sandwiches: Mix peanut butter with mayonnaise and crumbled crisp bacon. Spread between slices of buttered bread, brush outside with melted butter, toast as directed.

Toasted Ham and Mushroom Sandwiches: Wash $\frac{1}{2}$ lb. fresh mushrooms, chopped fine. Saute in 1 tbsp. butter or margarine, add 2 tps. grated onion. When golden in color add 3 tps. cream and 1 cup ground, cooked or fried ham. Spread between slices of buttered bread, brush outside with melted butter, toast as directed. *Note:* Drained, canned mushrooms may be used. Makes 4 to 6 sandwiches.

Toasted Liver Sausage Sandwich: Mix together $\frac{1}{2}$ lb. liver sausage, $\frac{1}{3}$ cup grated sharp cheddar cheese, 3 tps. chopped sweet pickle and $\frac{1}{4}$ cup salad dressing or mayonnaise. Spread between slices of buttered bread, brush outside with melted butter. Toast as directed. Makes 4 to 6 sandwiches.

Toasted Tongue Sandwich: Arrange thinly sliced, cooked tongue on slices of buttered bread. Cover with horseradish sauce or pickle relish. Top with buttered slices. Brush with melted butter. Toast as directed.

Club Sandwich: Toast 3 slices of bread for every person as directed below. Butter slices. On first slice place a crisp lettuce leaf and layer of thinly sliced chicken or turkey. Spread second slice with mayonnaise, put over chicken, mayonnaise side down. On top arrange thinly sliced tomato and 2 or 3 strips grilled bacon. Spread remaining slice with mayonnaise and put mayonnaise side down on bacon. Cut sandwich criss-cross from corner to corner. Use cocktail toothpicks to hold together. Garnish with parsley, olives or pickles.

Other Club Sandwich Combinations:

1. Cooked ham, thinly sliced tomato, lettuce and swiss cheese.
2. Bacon, lettuce, tomato.
3. Tuna or salmon salad, sliced hard-cooked egg and tomato.
4. Deviled ham, cream cheese, lettuce and tomato.

French Toast Sandwiches: Beat three eggs, add $\frac{3}{4}$ cup milk, $\frac{1}{4}$ tsp. salt, 2 tps. sugar, $\frac{1}{4}$ tsp. nutmeg, $\frac{1}{2}$ tsp. vanilla. Spread slices of buttered bread with softened cream cheese or spreading cheese. Top with buttered slices, press firmly together. Dip into egg mixture, brown in preheated Sunbeam at No. 4 setting. Brush both grids with melted butter just before adding sandwiches. Close grids, toast until light goes out. Serve with jam, marmalade or jelly.

Note: Deviled ham may be used instead of cream cheese. Serve with grilled mushrooms.

Toast: Preheat Sunbeam with grids closed at No. 5 setting until light goes out. Arrange bread on bottom grid. Close grids. Toast until brown on under side, about $1\frac{1}{2}$ minutes. Turn and brown other side.

Cinnamon Toast: Preheat Sunbeam with closed grids at No. 4 setting. Brush both sides of bread slices with melted butter. When light goes out, arrange bread on bottom grid. Close and toast about 2 minutes. Turn and brown other side. Sprinkle generously with sugar and cinnamon. Close grill. Toast 1 minute longer.

Toasted Sweet Rolls: Brush rolls with melted butter and toast on preheated open or closed grids until brown as desired. Use No. 4 setting for both closed and open grids. Split rolls if thick. Left-over rolls or coffee cake may be reheated in this manner.

Toasted Rolls: Cut rolls in half, spread with softened butter and place cut side down on preheated grid. Toast open or closed at No. 4 setting until brown as desired.

GRILLED BACON

Method No. 1: Arrange bacon on cold, open grids. If using only one grid the bottom grid is preferable. Put drip cup under spout, turn control dial to No. 4 or 5 setting. Grill bacon, turning frequently with two forks until evenly crisp. Drain on paper toweling. For more crisp bacon, drain off fat while frying as directed on page 5. Time: 7 to 11 minutes.

Method No. 2: Arrange bacon slices on cold bottom grid. Close grids, set dial at No. 4 setting. Put drip cup under spout, grill closed until crisp as desired. No turning necessary. Time: 6 to 8 minutes.

GRILLED SAUSAGE

Grill on open or closed grids, starting cold at No. 5 setting. Place drip cup under spout. Grill, turning frequently, until well browned and done (no pink color should remain in center). Turn with tongs or two forks to avoid puncturing skins. Time: Open grids, 13-15 minutes; closed, 8-12 minutes.

GRILLED HAM SLICE

Grill on closed grids. Preheat at No. 4 setting until light goes out. Place drip cup under spout. Use uncooked or cooked, modern, tender ready-to-eat picnic slice, or Canadian-style bacon, cut $\frac{1}{8}$ to $\frac{1}{2}$ inch thick. Slash edges of fat in several places to prevent curling. Rub grill lightly with a little of the trimmed-off fat or shortening. Grill closed until browned as desired. If ham slice is thin turn and brown other side. Time: Open grids—uncooked ham $\frac{1}{8}$ to $\frac{1}{4}$ inch thick—5 minutes. $\frac{1}{2}$ inch thick, 5-7 minutes. Cooked ham $\frac{1}{4}$ to $\frac{1}{2}$ inch thick, 3-5 minutes, on No. 5 setting. Remove ham from grill. Let grill cool slightly. Slowly add $\frac{1}{3}$ cup water to grids. Pour off into drip cup. Add 1 tbsp. honey or 2 tbsps. tart jelly, and 1 tsp. of horseradish or prepared mustard. Pour over ham slice just before serving.

GRILLED HAMBURGERS

Method No. 1: Preheat with closed grids at No. 5 setting until light goes out. Meanwhile, mix lightly using a fork, $1\frac{1}{2}$ lbs. ground roundsteak or beef with $1\frac{1}{2}$ tps. salt and 2 tbsps. grated onion or any other desired seasoning such as prepared mustard, catsup, chili sauce, horseradish, etc. Shape gently into 6 patties about $\frac{1}{4}$ inch thick. If desired, wrap slices of bacon across each, overlapping ends. Brush grids with unsalted shortening. Arrange patties on lower grid. Close Sunbeam, grill until done as desired. Time: $3\frac{1}{2}$ min. rare, $4\frac{1}{2}$ min. medium done, 6 min. well done. Serve between toasted buttered buns.

Method No. 2: Preheat open grill at No. 5 setting. Brush bottom grid with shortening, grill patties until done as desired, about 5 minutes on each side, turning to brown. Buns may be split, buttered and toasted on top grid, or for larger quantities of hamburgers, use both grids.

CHEESEBURGERS

In method No. 1 place a slice of American Process cheese on top of each browned pattie. Place between buttered bun. Drain fat from grill. Arrange buns on grill. Close, grill about 1 min. or until cheese is melted as desired.

In method No. 2, after turning, place a cheese slice on top of each hamburger. When underside is browned place hamburgers between buttered and toasted buns.

MINUTE STEAK

Preheat Sunbeam at No. 5 setting until light goes out. Brush $\frac{1}{4}$ inch cubed steaks with melted butter. Arrange on lower grid, close sunbeam, and grill until done as desired (about 4-6 minutes). Season as desired. Drain off any accumulated juices when turning. Pour over steak when serving.

Note: 1. Frozen steak should be completely defrosted. Take steaks from refrigerator and let stand at room temperature while preheating Sunbeam.

FRIED EGGS

Preheat closed Sunbeam at No. 4 setting until light goes out. Open grids. Put drip cup under spout, melt as much butter, margarine or fat as desired, break one egg at a time into a cup, then slide onto grill. Fry until done as desired. Remove with pancake turner. Time: about 2½ min.

FRUITS AND VEGETABLES

Preheat closed Sunbeam at No. 4 or 5 setting until light goes out. Brush fruits and vegetables with melted butter. Grill on open or closed grids until browned on both sides and tender. Apple rings, bananas, pineapple slices, peach halves, pear halves, tomato halves, etc., are attractive and tasty served as garnish for meats and other entrees. Such vegetables as sliced or halved sweet potatoes, white potatoes, onion slices, mushroom caps, sliced eggplant, cooked carrots cut in half lengthwise are suitable for grilling.

CORN FRITTERS

Beat three egg yolks until thick and fluffy. Blend in 1⅓ cups cooked or canned whole grain corn, ½ tsp. salt, ⅛ tsp. pepper, ¼ cup sifted all-purpose flour. Beat three egg whites until stiff and fold into yolk mixture. Preheat closed Sunbeam at No. 4 setting until light goes out. Open grids. Melt 1 tbsp. butter or margarine on grid to be used. Drop mixture by tablespoonsful on grid. Brown on both sides, about 3 min. Wipe grill with paper toweling, then regrease before next batch. Serve hot with butter and syrup, or with chicken, meats or fish.

POTATO PANCAKES

Preheat closed Sunbeam at No. 4 setting. Meanwhile sift together into mixing bowl ½ cup sifted all-purpose flour, 1 tsp. salt, 1 tsp. baking powder, ⅛ tsp. white pepper. Add 1 egg, ½ cup milk, 2 tbsps. melted butter or margarine, 1 tbsp. grated onion (optional), 1½ cups finely grated raw, white potato (grate potato just before ready to use, as it will darken upon standing). Beat with electric mixer or hand beater until blended. Open grids, brush with melted butter or margarine, drop potato mixture by tablespoonfuls onto grids, spreading out each. Fry until crisp and brown about 1½ min. on each side. Serve with applesauce and bacon or ham.

GRIDDLE CAKES

Use your favorite packaged mix, or recipe. Preheat open grids at No. 5 setting until light goes out. If batter contains enough shortening, greasing is not necessary (at least 3 tbsps. to 2 cups mix). Otherwise brush grid lightly with unsalted shortening. Wait for light to go out before adding next batch.

FLUFFY PANCAKES

Separate 3 eggs, beat yolks in large mixing bowl using electric mixer or hand beater. When thick and fluffy, beat in 1⅓ cups buttermilk and 1 tsp. soda. Sift together and beat in 1½ cups sifted all-purpose flour, 1 tbsp. sugar, 1 tsp. baking powder, ½ tsp. salt. Beat in 3 tbsps. melted and cooled butter, margarine or shortening. Fold in stiffly beaten egg whites. Bake on preheated grids until bubbly. Turn, bake on other side. Makes about 15 pancakes.

FRENCH TOAST

Prepare egg mixture as directed for French toast sandwiches, page 9. Preheat closed Sunbeam at No. 4 setting until light goes out. Dip slices of day-old bread into egg mixture, brown on open lightly greased grill grids, turning to brown on both sides. Serve hot with syrup or honey.

Note: French toast may be prepared in waffle grids. Preheat at No. 3½ setting. Prepare as above, except add 2 tbsp. melted butter to mixture. Place one slice in each square. Close grids. Bake until light goes out.

ONE

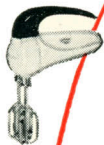
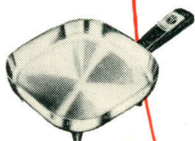
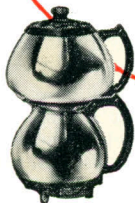
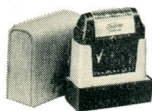
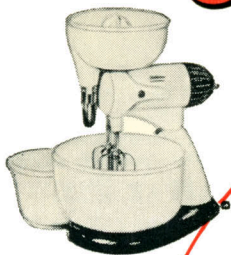
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