



GRIDDLE SIZZLE PRESENTS

The Flat-Top Cookbook

25 exclusive recipes for your Blackstone griddle —
breakfast through dinner, fast weeknight cooks to
weekend showstoppers.

GRIDDLESIZZLE.COM

Welcome to the Flat-Top

The Blackstone griddle is one of the most versatile pieces of cooking equipment you can own. A single flat surface with even, controllable heat lets you cook breakfast for a crowd, sear a perfect steak, char vegetables, and steam anything under a basting cover — all without switching between pans or appliances.

This cookbook was built exclusively for Griddle Sizzle subscribers. Every recipe here was developed specifically for the flat-top: the techniques, temperatures, and timing are written for the Blackstone, not adapted from stovetop or oven methods.

The 25 recipes span five sections: Breakfast, Burgers & Sandwiches, Tacos & Street Food, Mains, and Sides & Extras. Most cook start to finish in 30 minutes or less. A few require a marinade or longer cook, and those are clearly noted.

BEFORE YOU COOK — THE FLAT-TOP FUNDAMENTALS

- › **Preheat fully.** Allow 10–15 minutes before food goes on. A cold griddle steams instead of sears.
- › **Use an infrared thermometer.** Dial markings are rough guides — know your actual surface temperature.
- › **Oil light and often.** A thin layer before each batch prevents sticking and builds seasoning.
- › **Use heat zones.** Keep one side hotter for searing, one cooler for holding cooked food warm.
- › **Scrape while it's hot.** Clean immediately after cooking — 30 seconds hot beats 30 minutes cold.
- › **Season after every cook.** A thin oil wipe before the surface cools maintains the non-stick layer.

Contents

SECTION 1 – BREAKFAST

Smoked Gouda & Chorizo Breakfast Quesadilla	1
Brown Butter Banana Foster Pancakes	2
Crispy Potato & Leek Hash with Fried Eggs	3
Green Chile Breakfast Burrito	4
Ricotta French Toast with Honey Walnuts	5

SECTION 2 – BURGERS & SANDWICHES

Truffle & Gruyère Smash Burger	6
Bacon Jam & Brie Smash Burger	7
Griddle Patty Melt	8
Italian Beef & Giardiniera Sandwich	9
Buffalo Chicken Smash Burger	10

SECTION 3 – TACOS & STREET FOOD

Carne Asada Street Tacos	11
Blackened Fish Tacos with Mango Slaw	12
Korean BBQ Pork Belly Tacos	13
Griddle Elotes (Mexican Street Corn)	14
Birria-Style Quesatacos	15

SECTION 4 – MAINS

Soy-Butter Scallops with Charred Corn	16
Blackstone Hibachi Steak & Shrimp	17
Harissa Chicken Thighs	18

Lemon Pepper Salmon with Capers 19

Griddle Pad Thai 20

SECTION 5 – SIDES & EXTRAS

Garlic Butter Smashed Potatoes 21

Charred Broccolini with Parmesan 22

Griddle Cornbread Cakes 23

Sesame Ginger Bok Choy 24

Griddle Banana S'mores Quesadilla 25

SECTION ONE

Breakfast



BREAKFAST · RECIPE 1

Smoked Gouda & Chorizo Breakfast Quesadilla

Crispy flour tortillas filled with spiced chorizo, scrambled eggs, and melted smoked Gouda — pressed flat on the griddle for a shatteringly crisp shell.

PREP	COOK	SERVES	TEMP
10 min	15 min	2-3	Medium (375°F)

INGREDIENTS

4 large flour tortillas (10")

½ lb Mexican chorizo, casing removed

4 large eggs

2 tbsp butter

1½ cups smoked Gouda, shredded

¼ cup sour cream

2 tbsp fresh chives, chopped

Salt and pepper

Oil for the griddle

INSTRUCTIONS

- 1 Preheat griddle to medium (375°F). Cook chorizo, breaking it up, 5–6 minutes until cooked through with crispy bits. Push to a cool zone.
- 2 Melt butter on the griddle. Whisk eggs with a pinch of salt. Scramble gently over medium-low heat until just set. Remove and set aside.
- 3 Brush the griddle with oil. Lay two tortillas flat. Top each with Gouda, eggs, and chorizo. Place a second tortilla on top.
- 4 Press firmly with a spatula or griddle press. Cook 2–3 minutes until the bottom is deep golden and crispy. Flip carefully and cook 2 more minutes.
- 5 Slice into wedges. Serve with sour cream and chives.

PRO TIP

A griddle press creates even contact and a much crispier shell than pressing with a spatula alone. Hold it down for the first 60 seconds.

BREAKFAST · RECIPE 2

Brown Butter Banana Foster Pancakes

Fluffy griddle pancakes topped with caramelized bananas in a brown butter rum sauce. Weekend breakfast that earns its reputation.

PREP	COOK	SERVES	TEMP
10 min	20 min	3-4	Medium-Low (325°F)

INGREDIENTS

PANCAKES

2 cups all-purpose flour

2 tbsp sugar

1 tbsp baking powder

½ tsp salt

2 eggs

1¾ cups whole milk

3 tbsp melted butter

1 tsp vanilla extract

BANANA FOSTER

4 tbsp unsalted butter

½ cup brown sugar, packed

2 ripe bananas, sliced

¼ tsp cinnamon

2 tbsp dark rum (or ½ tsp rum extract)

Pinch of salt

INSTRUCTIONS

- 1 Whisk dry pancake ingredients. Whisk wet ingredients separately. Combine — lumps are fine. Rest 5 minutes.
- 2 Set griddle to 325°F. Brush with butter. Pour ¼-cup portions. Cook until bubbles form and edges set, about 2 minutes. Flip, cook 90 seconds more. Keep warm on a low zone.
- 3 On a separate zone, melt butter over medium heat until golden and nutty-smelling, about 3 minutes.
- 4 Add brown sugar, cinnamon, and salt. Stir until dissolved, 1 minute. Add banana slices, toss gently 1–2 minutes.
- 5 Remove from heat, add rum, stir through. Spoon over pancake stacks immediately.

PRO TIP

Start the banana topping while your last batch of pancakes is cooking so everything finishes at the same time.

BREAKFAST · RECIPE 3

Crispy Potato & Leek Hash with Fried Eggs

Yukon gold potatoes pressed crispy on the flat-top with slow-cooked leeks, finished with runny fried eggs cooked right on top.

PREP	COOK	SERVES	TEMP
10 min	25 min	3-4	Medium-High (400°F)

INGREDIENTS

1½ lbs Yukon gold potatoes,
small dice

2 medium leeks, sliced
(white/light green)

3 garlic cloves, minced

3 tbsp butter

2 tbsp olive oil

1 tsp smoked paprika

½ tsp onion powder

Salt and black pepper

4 large eggs

Hot sauce for serving

INSTRUCTIONS

- 1 Microwave diced potatoes 4 minutes to par-cook until just tender. Pat dry.
- 2 Heat griddle to 400°F. Add olive oil and 2 tbsp butter. Add potatoes in a single layer. Season with paprika, onion powder, salt, and pepper. Do not touch for 5 minutes — let them form a crust.
- 3 Flip in sections. Cook another 4–5 minutes until deeply golden and crispy. Push to a warm zone.
- 4 Melt remaining butter on an open zone over medium heat. Add leeks with a pinch of salt. Cook 6–7 minutes until soft and lightly golden. Add garlic, cook 1 minute. Combine with potatoes.
- 5 Lower heat. Create 4 wells in the hash. Crack an egg into each. Dome with a basting cover and a splash of water. Cook 2–3 minutes for runny yolks.

PRO TIP

Par-cooking potatoes in the microwave first is the trick to crispy hash — without it, the outside burns before the inside cooks through.

BREAKFAST · RECIPE 4

Green Chile Breakfast Burrito

Scrambled eggs with roasted green chiles, pepper jack, and crispy potatoes rolled in a griddle-toasted flour tortilla. Big, filling, and fast.

PREP	COOK	SERVES	TEMP
8 min	15 min	2	Medium (375°F)

INGREDIENTS

2 large (12") flour tortillas

4 large eggs

1 can (4 oz) diced green chiles, drained

1 cup frozen diced potatoes

½ cup pepper jack, shredded

2 tbsp butter

¼ tsp cumin

Salt and pepper

Salsa and sour cream for serving

INSTRUCTIONS

- 1 Cook diced potatoes on the griddle with oil over medium-high heat, tossing occasionally, until crispy, about 8 minutes. Season with cumin, salt, and pepper. Push to warm zone.
- 2 Melt butter on the griddle over medium heat. Add green chiles, cook 1 minute. Add whisked eggs and scramble gently until just set.
- 3 Warm tortillas on the griddle 30 seconds per side.
- 4 Layer potatoes, egg mixture, and pepper jack down the center of each tortilla. Fold sides in, roll tightly.
- 5 Place seam-side down on the griddle and toast 1 minute per side until golden and sealed. Serve with salsa and sour cream.

PRO TIP

Toasting the burrito seam-side down first seals it shut so it does not unravel when you flip or cut it.

BREAKFAST · RECIPE 5

Ricotta French Toast with Honey Walnuts

Thick brioche soaked in a vanilla-ricotta custard, cooked golden on the flat-top, finished with warm honey-glazed walnuts.

PREP	COOK	SERVES	TEMP
10 min	15 min	3-4	Medium-Low (325°F)

INGREDIENTS

FRENCH TOAST

6 slices brioche (1" thick)

3 large eggs

½ cup whole-milk ricotta

⅓ cup whole milk

1 tsp vanilla extract

½ tsp cinnamon

1 tbsp sugar

3 tbsp butter

HONEY WALNUTS

½ cup walnut halves

3 tbsp honey

1 tbsp butter

Pinch of salt and cinnamon

INSTRUCTIONS

- 1 Whisk eggs, ricotta, milk, vanilla, cinnamon, and sugar until smooth. Pour into a shallow dish. Soak brioche 60 seconds per side.
- 2 Preheat griddle to 325°F. Melt 1 tbsp butter per batch. Cook soaked brioche 2–3 minutes per side until deep golden. Keep warm on a low zone.
- 3 On a separate zone, melt 1 tbsp butter. Add walnuts and toast 2 minutes, stirring. Add honey, salt, and cinnamon. Stir 1 minute until glazed. Remove from heat.
- 4 Plate French toast and spoon warm honey walnuts over the top.

PRO TIP

Brioche soaks faster than sandwich bread. 60 seconds per side is enough — longer and the slices become too saturated to hold together on the griddle.

SECTION TWO

Burgers & Sandwiches

BURGERS & SANDWICHES · RECIPE 6

Truffle & Gruyère Smash Burger

Two thin smashed patties, each topped with melted Gruyère, finished with truffle aioli on a toasted brioche bun. Simple technique, upscale result.

PREP	COOK	SERVES	TEMP
10 min	10 min	2	High (450°F+)

INGREDIENTS

BURGERS

¾ lb 80/20 ground beef (4 × 3 oz balls)

4 slices Gruyère cheese

2 brioche buns, split

Butter for buns

Flaky sea salt and black pepper

Oil for griddle

TRUFFLE AIOLI

¼ cup mayonnaise

1 tsp white truffle oil

1 small garlic clove, grated

½ tsp lemon juice

Salt to taste

INSTRUCTIONS

- 1 Mix truffle aioli ingredients and refrigerate.
- 2 Preheat griddle to 450°F+. Butter bun cut sides and toast until golden, 60–90 seconds. Set aside.
- 3 Place 3 oz beef balls on the griddle. Immediately smash flat within 30 seconds. Season tops generously with salt and pepper.
- 4 Cook undisturbed 2½–3 minutes until edges are browned and crispy. Flip, lay Gruyère on each, dome immediately with a basting cover and a splash of water. Cook 1 minute until cheese is melted.
- 5 Stack two patties per bun. Spread truffle aioli on both halves. Serve immediately.

PRO TIP

Truffle oil is strong — start with less than you think you need and taste before adding more. It should be a background note, not the whole flavor.

BURGERS & SANDWICHES · RECIPE 7

Bacon Jam & Brie Smash Burger

A double smash burger topped with creamy melted Brie and homemade bacon jam on a toasted pretzel bun. Sweet, savory, and completely over the top.

PREP

15 min (jam ahead)

COOK

10 min

SERVES

2

TEMP

High (450°F+)

INGREDIENTS

BACON JAM

6 strips thick-cut bacon,
chopped

1 medium onion, diced

3 tbsp brown sugar

2 tbsp apple cider vinegar

1 tbsp maple syrup

½ tsp smoked paprika

BURGERS

¾ lb 80/20 ground beef (4 × 3
oz balls)

4 oz Brie, rind removed, sliced

2 pretzel buns, buttered

Arugula for serving

Salt and pepper

INSTRUCTIONS

- 1 Cook bacon on the griddle over medium heat until crispy. Remove, leaving 1 tbsp fat. Cook onion 10 minutes until caramelized. Add bacon back, brown sugar, vinegar, maple syrup, and paprika. Simmer on low 5 minutes until thick and jammy. Reserve.
- 2 Toast buttered pretzel bun halves 60–90 seconds. Set aside.
- 3 Turn griddle to maximum heat. Place beef balls and smash within 30 seconds. Season with salt and pepper.
- 4 Cook 2½ minutes undisturbed. Flip, top with Brie, dome with a basting cover and water splash. Cook 1 minute until melted.
- 5 Stack two patties per bun. Top with bacon jam and arugula. Serve immediately.

PRO TIP

Bacon jam keeps for 2 weeks in the fridge. Make a double batch — it works on eggs, toast, grilled cheese, and charcuterie boards.

BURGERS & SANDWICHES · RECIPE 8

Griddle Patty Melt

Thin smashed beef patty, caramelized onions, Swiss cheese, and Thousand Island on toasted rye – the diner classic done right on the flat-top.

PREP	COOK	SERVES	TEMP
5 min	25 min	2	Medium then High

INGREDIENTS

½ lb 80/20 ground beef (2 × 4 oz balls)

4 slices marble rye bread

4 slices Swiss cheese

2 large onions, thinly sliced

3 tbsp butter, divided

2 tbsp Thousand Island dressing

1 tsp sugar

Salt and pepper

INSTRUCTIONS

- 1 Melt 2 tbsp butter over medium heat. Add onions with sugar and a pinch of salt. Cook 18–20 minutes, stirring every few minutes, until deeply golden and caramelized. Push to cool zone.
- 2 Raise griddle to high heat. Place beef balls, smash flat, season with salt and pepper. Cook 2 minutes undisturbed. Flip, top with Swiss, dome to melt. Remove patties.
- 3 Lower to medium. Butter one side of each rye slice. Place buttered side down. Top two slices with a patty, caramelized onions, and Thousand Island. Close with remaining bread, buttered side out.
- 4 Press with a spatula. Cook 2–3 minutes per side until deep golden and crispy. Slice diagonally and serve hot.

PRO TIP

Do not rush the onions. 20 minutes is the difference between caramelized (sweet, jammy, dark) and just softened (pale, sharp). The onions make the patty melt.

BURGERS & SANDWICHES · RECIPE 9

Italian Beef & Giardiniera Sandwich

Thin-sliced beef seared on the flat-top, piled high on a toasted hoagie roll with hot giardiniera and provolone. Chicago-style on the Blackstone.

PREP	COOK	SERVES	TEMP
10 min	12 min	2	High (450°F)

INGREDIENTS

¾ lb ribeye or sirloin, shaved thin*

2 hoagie rolls, split

4 slices provolone

½ cup hot giardiniera, drained and chopped

2 tbsp butter

1 tsp Italian seasoning

1 tsp garlic powder

Salt and pepper

Olive oil for griddle

**Freeze beef 30 min to slice thin at home*

INSTRUCTIONS

- 1 Butter hoagie rolls and toast cut-side down 60–90 seconds until golden. Set aside.
- 2 Add olive oil to the griddle over high heat. Add shaved beef in a thin layer — do not crowd. Season with Italian seasoning, garlic powder, salt, and pepper.
- 3 Let beef sear 60–90 seconds without stirring. Then chop and toss. Cook until no pink remains and edges are caramelized, about 3 more minutes.
- 4 Divide beef into two portions. Top each with 2 slices provolone and dome with a basting cover until melted, 60 seconds.
- 5 Pile beef onto toasted rolls. Top with giardiniera. Serve immediately.

PRO TIP

Partially freezing the beef makes it easy to slice paper thin at home. Thin slices cook fast and get the right texture — thick pieces turn chewy.

BURGERS & SANDWICHES · RECIPE 10

Buffalo Chicken Smash Burger

Ground chicken patties smashed thin, tossed in Buffalo sauce, topped with blue cheese crumbles and celery slaw. All the wing flavor in a burger.

PREP	COOK	SERVES	TEMP
15 min	12 min	2	High (425°F)

INGREDIENTS

BURGERS

¾ lb ground chicken

¼ cup Buffalo hot sauce,
divided

½ tsp garlic powder

Salt and pepper

2 brioche buns, toasted

½ cup blue cheese crumbles

Oil for griddle

CELERY SLAW

1 cup shredded green cabbage

2 celery stalks, thinly sliced

2 tbsp ranch dressing

1 tbsp cider vinegar

Salt to taste

INSTRUCTIONS

- 1 Toss slaw ingredients together and refrigerate. Mix ground chicken with garlic powder, 1 tbsp Buffalo sauce, salt, and pepper. Form into 4 loose balls — do not overwork.
- 2 Heat griddle to 425°F. Brush with oil. Place chicken balls and smash immediately to ¼-inch thick. Season tops with salt and pepper.
- 3 Cook 3–4 minutes until bottom is deeply browned. Flip carefully with a thin, sharp-edged spatula. Cook 2–3 more minutes until cooked through (165°F internal).
- 4 Brush tops with remaining Buffalo sauce. Top with blue cheese crumbles and dome briefly to warm the cheese.
- 5 Stack two patties per bun. Top with celery slaw. Serve immediately.

PRO TIP

Ground chicken is stickier than beef. Oil the griddle generously and use a thin, sharp-edged metal spatula to get under the patty cleanly when flipping.

SECTION THREE

Tacos & Street Food

TACOS & STREET FOOD · RECIPE 11

Carne Asada Street Tacos

Citrus-marinated flank steak seared hard on a ripping-hot flat-top, chopped, and served on warm corn tortillas with white onion and cilantro.

PREP

10 min + 2 hr marinate

COOK

10 min

SERVES

4

TEMP

Maximum (500°F)

INGREDIENTS

MARINADE & STEAK

1½ lbs flank steak

Juice of 2 oranges

Juice of 2 limes

4 garlic cloves, minced

2 tbsp soy sauce

1 tbsp olive oil

1 tsp cumin

1 tsp chili powder

½ tsp oregano

TO SERVE

12 small corn tortillas

½ white onion, finely diced

1 cup fresh cilantro, chopped

Lime wedges and salsa verde

INSTRUCTIONS

- 1 Combine marinade in a zip bag. Add steak, seal, and refrigerate at least 2 hours (overnight is better).
- 2 Remove steak from marinade and pat completely dry — any liquid creates steam instead of sear.
- 3 Preheat griddle to maximum heat. Brush lightly with oil. Sear steak 4–5 minutes per side for medium (130–135°F internal). The exterior should be deeply charred in spots.
- 4 Rest 5 minutes. Chop across the grain into small pieces — the small chop is the traditional street taco cut.
- 5 Warm tortillas on the griddle 30 seconds per side. Double them up (two tortillas per taco). Fill with carne asada, white onion, and cilantro. Squeeze lime over each. Serve with salsa verde.

PRO TIP

Pat the steak bone dry before it hits the griddle. Even a small amount of marinade left on the surface creates steam instead of the char you are after.

TACOS & STREET FOOD · RECIPE 12

Blackened Fish Tacos with Mango Slaw

Mahi-mahi fillets crusted in Cajun spices and seared on the flat-top, served on warm tortillas with sweet-tart mango slaw and chipotle crema.

PREP	COOK	SERVES	TEMP
15 min	8 min	3-4	High (425°F)

INGREDIENTS

FISH

1½ lbs mahi-mahi fillets

2 tbsp Cajun seasoning

1 tsp smoked paprika

Oil for griddle

MANGO SLAW

1 ripe mango, diced small

2 cups shredded purple cabbage

¼ red onion, thinly sliced

Juice of 1 lime

2 tbsp cilantro, chopped

1 tsp honey · Salt to taste

CHIPOTLE CREMA

¼ cup sour cream

1 chipotle in adobo, minced

1 tsp lime juice

TO SERVE

8 small flour tortillas · Lime wedges

INSTRUCTIONS

- 1 Combine mango slaw ingredients and refrigerate. Mix chipotle crema and refrigerate.
- 2 Pat fish completely dry. Coat all sides in Cajun seasoning and smoked paprika — press it in firmly.
- 3 Preheat griddle to 425°F. Add a thin film of oil. Place fish presentation-side down. Do not move for 3-4 minutes — the crust needs to form before you flip or it will tear.
- 4 Flip gently and cook 2-3 more minutes until the fish flakes easily. The exterior should be very dark, almost blackened — that is the goal.
- 5 Break fish into large chunks. Warm tortillas. Build tacos: fish, mango slaw, chipotle crema, a squeeze of lime.

PRO TIP

Do not move the fish once it is on the griddle. When it releases cleanly, it is ready to flip. Forcing it before the crust sets will tear the fillet.

TACOS & STREET FOOD · RECIPE 13

Korean BBQ Pork Belly Tacos

Thin pork belly lacquered in gochujang and soy, seared until caramelized at the edges, served in lettuce cups or tortillas with quick-pickled cucumbers.

PREP

10 min + 1 hr marinate

COOK

10 min

SERVES

3-4

TEMP

High (425°F)

INGREDIENTS

PORK BELLY

1½ lbs pork belly, sliced ¼" thin

3 tbsp gochujang

2 tbsp soy sauce

1 tbsp sesame oil

1 tbsp honey

3 garlic cloves, grated

1 tsp fresh ginger, grated

QUICK-PICKLED CUCUMBERS

1 English cucumber, thinly sliced

¼ cup rice vinegar

1 tbsp sugar · 1 tsp salt

½ tsp sesame oil

TO SERVE

8 flour tortillas or butter lettuce leaves

Sesame seeds · Sliced scallions

Sriracha mayo (sriracha + mayo, 1:3)

INSTRUCTIONS

- 1 Stir together pickled cucumber ingredients. Let sit at room temperature at least 20 minutes while you cook.
- 2 Mix gochujang, soy, sesame oil, honey, garlic, and ginger. Add pork belly slices and toss to coat. Marinate 1 hour (or overnight in the fridge).
- 3 Preheat griddle to high heat. Remove pork from marinade and lay slices flat — do not crowd. The marinade will caramelize fast.
- 4 Cook 2-3 minutes per side until edges are caramelized and slightly charred. Watch closely — the honey burns quickly. Work in batches if needed.
- 5 Serve in tortillas or lettuce leaves with pickled cucumbers, scallions, sesame seeds, and sriracha mayo.

PRO TIP

The marinade caramelizes quickly. Keep the griddle at high-medium rather than maximum — you want char, not carbon.

TACOS & STREET FOOD · RECIPE 14

Griddle Elotes (Mexican Street Corn)

Corn charred directly on the flat-top, slathered in chili-lime mayo, cotija cheese, and fresh cilantro. The street corn experience without a grill.

PREP	COOK	SERVES	TEMP
5 min	12 min	4	High (425°F)

INGREDIENTS

4 ears of corn, husked

2 tbsp vegetable oil

¼ cup mayonnaise

¼ cup sour cream

1 tsp chili powder

½ tsp smoked paprika

Juice of 1 lime

½ cup cotija cheese, crumbled

¼ cup fresh cilantro, chopped

Extra chili powder and lime wedges

INSTRUCTIONS

- 1 Mix mayo, sour cream, chili powder, paprika, and lime juice into a sauce. Set aside.
- 2 Brush corn with vegetable oil. Preheat griddle to 425°F.
- 3 Place corn on the griddle. Cook turning every 2–3 minutes until charred on all sides, about 10–12 minutes. You want real char marks and some kernels slightly blackened.
- 4 Remove from heat. While still hot, brush each ear generously with the chili-lime mayo mixture.
- 5 Roll in cotija cheese, pressing gently to adhere. Top with cilantro, chili powder, and a squeeze of lime. Serve immediately.

PRO TIP

Apply the mayo immediately while the corn is still very hot — the heat softens it and helps it adhere evenly instead of sliding off.

TACOS & STREET FOOD · RECIPE 15

Birria-Style Quesatacos

Corn tortillas dipped in rich chili-braised beef consommé, crisped on the flat-top, filled with shredded beef and Oaxacan cheese, served with consommé for dipping.

PREP

20 min (beef ahead)

COOK

10 min on griddle

SERVES

4

TEMP

Medium-High (400°F)

INGREDIENTS

BIRRIA BEEF

2 lbs chuck roast

3 dried guajillo chiles, seeded

2 dried ancho chiles, seeded

1 can (14 oz) diced tomatoes

4 garlic cloves

1 tsp cumin · 1 tsp oregano

4 cups beef broth

FOR THE GRIDDLE

12 small corn tortillas

2 cups Oaxacan cheese,
shredded

Shredded birria beef

White onion and cilantro

Lime wedges

INSTRUCTIONS

- 1 Toast dried chiles in a dry pan 30 seconds per side. Cover with boiling water 15 minutes. Blend with tomatoes, garlic, and spices. Combine with beef and broth — slow cook on low 8 hours or instant pot 60 minutes high pressure. Shred beef. Reserve liquid as consommé.
- 2 Preheat griddle to 400°F. Skim fat from the consommé surface — this fat is your cooking medium.
- 3 Dip corn tortillas briefly in the consommé, 2–3 seconds per side. They should be lightly coated, not soaked.
- 4 Place dipped tortillas on the griddle. Add shredded beef and cheese to one half. Fold over. Press with a spatula. Cook 2–3 minutes per side until crispy and cheese is melted.
- 5 Serve with hot consommé for dipping, diced onion, cilantro, and lime.

PRO TIP

The consommé fat gives the tortillas their signature orange color. Do not skim all of it — leave enough so the dipped tortilla carries flavor onto the griddle surface.

SECTION FOUR

Mains



MAINS • RECIPE 16

Soy-Butter Scallops with Charred Corn

Large sea scallops seared hard in clarified butter on maximum heat, finished with a soy-butter pan sauce and served alongside charred corn cut straight from the cob.

PREP	COOK	SERVES	TEMP
10 min	12 min	2	Maximum (500°F)

INGREDIENTS

1 lb large sea scallops (U10)

2 ears corn, husked

3 tbsp clarified butter or ghee

2 tbsp regular butter

2 tbsp soy sauce

1 tbsp lemon juice

2 garlic cloves, minced

2 tbsp fresh chives, chopped

Salt and white pepper

Vegetable oil for griddle

INSTRUCTIONS

- 1 Pat scallops completely dry. Remove the small side muscle if attached. Season with salt and white pepper just before cooking.
- 2 Char corn on the griddle over high heat, rotating every 2 minutes until all sides are charred, about 10 minutes. Rest, then cut kernels from cob. Set aside.
- 3 Raise griddle to maximum heat. Add clarified butter. When it just begins to smoke, place scallops flat side down. Do not move for 90 seconds.
- 4 Flip scallops — there should be a deep golden sear. Cook 60 seconds more. Remove to a warm plate. Total cook time: under 3 minutes.
- 5 Lower heat slightly. Add regular butter, garlic, soy sauce, and lemon juice to the same zone. Swirl 30 seconds. Pour over scallops. Serve with charred corn and chives.

PRO TIP

Scallops must be completely dry before the griddle. Any moisture creates steam instead of sear. Pat dry, season right before cooking, get the surface ripping hot.

MAINS • RECIPE 17

Blackstone Hibachi Steak & Shrimp

Soy-ginger sirloin and jumbo shrimp cooked on a blazing flat-top with garlic butter fried rice and yum yum sauce. The full hibachi experience at home.

PREP	COOK	SERVES	TEMP
20 min	20 min	3-4	High (425°F)

INGREDIENTS

STEAK & SHRIMP

1 lb sirloin, cubed 1"

¾ lb jumbo shrimp, peeled and deveined

3 tbsp soy sauce

1 tbsp sesame oil

1 tsp fresh ginger, grated

3 garlic cloves, minced

3 tbsp butter

GARLIC BUTTER RICE

3 cups cooked day-old white rice

3 tbsp butter · 4 garlic cloves, minced

3 tbsp soy sauce · 2 eggs, beaten

3 scallions, sliced

YUM YUM SAUCE

½ cup mayo · 1 tbsp ketchup

1 tbsp butter, melted · 1 tsp garlic powder

1 tsp sugar · 2 tsp water

INSTRUCTIONS

- 1 Mix yum yum sauce and refrigerate. Marinate steak cubes in soy, sesame oil, ginger, and 2 cloves garlic for 15 minutes.
- 2 Start the rice: melt butter on one side of the griddle over high heat. Add garlic, cook 30 seconds. Add cold day-old rice, press flat. Fry undisturbed 2 minutes. Stir, repeat. Push to the side, scramble eggs in the gap, fold into rice. Add soy sauce, toss with scallions.
- 3 On the other side, sear steak cubes in butter over high heat 2–3 minutes per side until browned and medium-rare. Push to warm zone.
- 4 Cook shrimp in the same zone with butter 1–2 minutes per side until pink. Add garlic and remaining soy sauce, toss.
- 5 Serve steak, shrimp, and rice together with yum yum sauce.

PRO TIP

Day-old refrigerated rice is essential. Freshly cooked rice has too much moisture and will clump and steam rather than fry and crisp.

MAINS • RECIPE 18

Harissa Chicken Thighs

Boneless chicken thighs marinated in harissa, honey, and lemon, cooked on the flat-top until charred at the edges and perfectly juicy inside.

PREP

8 min + 1 hr marinate

COOK

14 min

SERVES

4

TEMP

Medium-High (400°F)

INGREDIENTS

2 lbs boneless skinless chicken thighs

3 tbsp harissa paste

2 tbsp honey

Juice and zest of 1 lemon

3 garlic cloves, grated

2 tbsp olive oil

1 tsp cumin

Salt and pepper

Fresh mint and lemon wedges

Plain yogurt for serving

INSTRUCTIONS

- 1 Combine harissa, honey, lemon juice, zest, garlic, olive oil, and cumin. Add chicken thighs and toss to coat. Marinate at least 1 hour or overnight.
- 2 Remove chicken from marinade. Pat lightly dry — you want some marinade on the surface but not pooling.
- 3 Preheat griddle to 400°F. Add a light film of oil. Place thighs smooth-side down. Cook 6–7 minutes without moving — let the harissa caramelize.
- 4 Flip and cook another 6–7 minutes until chicken reaches 165°F internal. The exterior should be charred at the edges with deep color from the harissa.
- 5 Rest 5 minutes. Serve with cooling yogurt, fresh mint, and lemon wedges.

PRO TIP

Harissa and honey together burn fast at very high heat. Medium-high (400°F) gives you caramelization without carbonizing the coating before the chicken cooks through.

MAINS • RECIPE 19

Lemon Pepper Salmon with Capers

Salmon fillets with a bold lemon pepper crust, seared skin-side down until crispy, finished with a quick brown butter caper sauce.

PREP	COOK	SERVES	TEMP
8 min	10 min	2-3	Medium-High (390°F)

INGREDIENTS

4 salmon fillets (6 oz each),
skin on

2 tsp coarse black pepper

Zest of 2 lemons

1 tsp garlic powder

1½ tsp salt

2 tbsp olive oil

3 tbsp unsalted butter

2 tbsp capers, drained

2 tbsp lemon juice

2 tbsp fresh parsley, chopped

INSTRUCTIONS

- 1 Pat salmon completely dry. Combine black pepper, lemon zest, garlic powder, and salt. Press seasoning firmly onto the flesh side of each fillet.
- 2 Preheat griddle to 390°F. Add olive oil. Place salmon skin-side down. Press gently with a spatula for 30 seconds to prevent curling. Cook 4–5 minutes without moving until skin is crispy and salmon is cooked two-thirds up the sides.
- 3 Flip carefully. Cook flesh-side down 2–3 minutes until just cooked through — the center should still be slightly translucent. Remove to plates.
- 4 Lower heat. Add butter to the same zone. When it turns golden and smells nutty, about 2 minutes, add capers and lemon juice. Swirl 30 seconds.
- 5 Spoon brown butter caper sauce over salmon. Finish with parsley and extra lemon zest.

PRO TIP

Press the salmon skin down firmly for the first 30 seconds — the fillet wants to curl as the skin contracts from the heat. Holding it flat ensures full contact and an evenly crispy result.

MAINS • RECIPE 20

Griddle Pad Thai

Rice noodles, shrimp, egg, bean sprouts, and scallions tossed in a tamarind-fish sauce on the ripping-hot flat-top. Fast, smoky, and better than takeout.

PREP	COOK	SERVES	TEMP
15 min	12 min	3-4	High (425°F)

INGREDIENTS**SAUCE**

3 tbsp tamarind paste

3 tbsp fish sauce

2 tbsp sugar · 1 tbsp soy sauce

1 tsp sriracha

NOODLES & PROTEIN

8 oz flat rice noodles, soaked
30 min in warm water

¾ lb shrimp, peeled and
deveined

3 eggs · 3 garlic cloves, minced

3 shallots, thinly sliced

3 tbsp vegetable oil

TO FINISH

2 cups bean sprouts

4 scallions, cut in 1" pieces

½ cup crushed peanuts

Lime wedges, cilantro, fish
sauce, chili flakes

INSTRUCTIONS

- 1 Combine sauce ingredients and set aside. Drain soaked noodles — they should be pliable but not cooked through.
- 2 Heat griddle to 425°F. Add 2 tbsp oil. Cook shrimp 1–2 minutes per side until pink. Push to warm zone.
- 3 Add remaining oil, garlic, and shallots. Stir-fry 60 seconds. Add drained noodles and pour sauce over. Toss constantly 2–3 minutes until noodles absorb the sauce and start to char in spots.
- 4 Push noodles to the side. Crack eggs into the open zone and scramble lightly. Once mostly set, fold into noodles.
- 5 Add shrimp back, bean sprouts, and scallions. Toss together 60 seconds. Serve topped with peanuts, lime, and cilantro.

PRO TIP

Have everything prepped before you start. Pad Thai moves fast on a hot griddle — there is no time to stop and chop once cooking begins.

SECTION FIVE

Sides & Extras

SIDES & EXTRAS · RECIPE 21

Garlic Butter Smashed Potatoes

Baby potatoes boiled until tender, then smashed flat on the hot griddle in garlic butter until crispy on both sides. The best potato side dish you can make outdoors.

PREP	COOK	SERVES	TEMP
5 min	25 min (incl. boiling)	4	Medium-High (400°F)

INGREDIENTS

1½ lbs baby Yukon gold potatoes

4 tbsp butter

4 garlic cloves, minced

1 tbsp fresh rosemary, minced

1 tsp flaky sea salt

½ tsp black pepper

2 tbsp olive oil

¼ cup Parmesan, finely grated

Fresh chives, chopped

Sour cream for serving

INSTRUCTIONS

- 1 Boil potatoes in salted water until completely tender when pierced, about 15 minutes. Drain and steam-dry 5 minutes.
- 2 Preheat griddle to 400°F. Add olive oil and 2 tbsp butter. Place potatoes on the griddle and smash each flat to about ½-inch thick using the bottom of a heavy glass or a press.
- 3 Cook without touching for 5–6 minutes until the bottoms are deep golden and crispy. Flip carefully.
- 4 Melt remaining butter on the griddle. Add garlic and rosemary, cook 30 seconds. Spoon garlic butter over the smashed potatoes. Cook 4–5 more minutes until equally crispy.
- 5 Transfer to a platter. Season with flaky salt and pepper, top with Parmesan and chives. Serve with sour cream.

PRO TIP

The potatoes must be fully cooked before they go on the griddle. You are only adding crispiness — under-boiled potatoes will be hard in the center no matter how long they sit on the flat-top.

SIDES & EXTRAS · RECIPE 22

Charred Broccoli with Parmesan

Broccoli laid flat on a ripping-hot griddle until the florets char and the stems tender. A quick side dish that goes with nearly everything.

PREP	COOK	SERVES	TEMP
3 min	6 min	3-4	High (425°F)

INGREDIENTS

2 bunches broccoli,
trimmed

3 tbsp olive oil

4 garlic cloves, thinly sliced

½ tsp red chili flakes

Juice of half a lemon

½ cup Parmesan, shaved or
grated

Flaky sea salt

INSTRUCTIONS

- 1 Toss broccoli with olive oil, salt, and chili flakes.
- 2 Preheat griddle to 425°F. Lay broccoli in a single layer — do not pile. Let sit 2–3 minutes without touching until the florets char and the stems get color on the bottom.
- 3 Toss and cook another 2 minutes. Add sliced garlic and toss — it will cook quickly in the residual oil. Watch closely, garlic burns fast.
- 4 Remove from heat. Squeeze lemon over the top while still hot. Transfer to a platter.
- 5 Top with shaved Parmesan and flaky salt. Serve immediately.

PRO TIP

Add garlic in the last minute only — sliced garlic burns at the high heat needed to char the broccoli. Let the residual heat of the griddle do the work.

SIDES & EXTRAS · RECIPE 23

Griddle Cornbread Cakes

Individual cornbread pancakes cooked on the flat-top — crispy-edged, tender in the middle, with a touch of jalapeño heat. A great side for anything BBQ.

PREP	COOK	SERVES	TEMP
8 min	15 min	4	Medium (360°F)

INGREDIENTS

1 cup yellow cornmeal

½ cup all-purpose flour

1 tbsp sugar · 1½ tsp baking powder

½ tsp salt

1 cup buttermilk

2 eggs

3 tbsp melted butter, plus more for griddle

½ cup corn kernels (fresh or thawed frozen)

1 jalapeño, seeded and minced

¼ cup cheddar, shredded (optional)

Honey butter for serving

INSTRUCTIONS

- 1 Whisk dry ingredients together. Whisk buttermilk, eggs, and melted butter separately. Combine — stir until just mixed. Fold in corn, jalapeño, and cheddar if using.
- 2 Preheat griddle to 360°F. Brush with butter. Pour ¼-cup portions, spreading slightly into rounds about ½-inch thick.
- 3 Cook until bubbles form across the top and edges begin to look set, about 3–4 minutes. Cornmeal takes slightly longer to set than regular pancake batter.
- 4 Flip and cook another 2–3 minutes until cooked through with crispy golden edges.
- 5 Serve warm with honey butter (softened butter + honey + pinch of salt).

PRO TIP

Wait until bubbles form well past the center before flipping. Flipping too early produces a gummy, undercooked interior.

SIDES & EXTRAS · RECIPE 24

Sesame Ginger Bok Choy

Baby bok choy halved and seared cut-side down on the hot griddle, then tossed in a sesame ginger glaze. Five minutes, deeply savory, pairs with anything Asian-inspired.

PREP	COOK	SERVES	TEMP
5 min	6 min	3-4	High (425°F)

INGREDIENTS

6 baby bok choy, halved
lengthwise

2 tbsp sesame oil

2 tbsp soy sauce

1 tbsp honey

1 tsp fresh ginger, grated

2 garlic cloves, minced

1 tbsp rice vinegar

1 tbsp sesame seeds

2 scallions, sliced

Vegetable oil for griddle

INSTRUCTIONS

- 1 Whisk together soy sauce, honey, ginger, garlic, rice vinegar, and sesame oil into a glaze. Set aside.
- 2 Preheat griddle to high heat. Brush lightly with vegetable oil. Place bok choy halves cut-side down in a single layer.
- 3 Press lightly with a spatula. Cook undisturbed 2-3 minutes until the cut face is well charred and caramelized.
- 4 Flip bok choy. Pour glaze over all pieces. Cook another 2 minutes — the glaze will bubble and reduce.
- 5 Transfer to a platter. Top with sesame seeds and sliced scallions. Serve immediately.

PRO TIP

Sear the cut side first and do not move them. The direct contact chars the flat face and adds caramelized flavor you cannot get from constant stirring.

SIDES & EXTRAS · RECIPE 25

Griddle Banana S'mores Quesadilla

A dessert quesadilla filled with sliced bananas, chocolate chips, and marshmallow fluff, pressed crispy on the flat-top and finished with crushed graham crackers.

PREP	COOK	SERVES	TEMP
5 min	6 min	2-3	Medium-Low (325°F)

INGREDIENTS

2 large flour tortillas

2 ripe bananas, sliced

½ cup semi-sweet chocolate chips

½ cup marshmallow fluff

2 tbsp butter

2 tbsp sugar

½ tsp cinnamon

4 graham crackers, crushed

Vanilla ice cream for serving (optional)

INSTRUCTIONS

- 1 Spread marshmallow fluff on one half of each tortilla. Scatter chocolate chips over the fluff. Layer banana slices on top. Fold tortillas in half.
- 2 Mix sugar and cinnamon on a small plate.
- 3 Preheat griddle to 325°F. Melt 1 tbsp butter. Brush the outside of each quesadilla with butter, then press the buttered side into the cinnamon sugar.
- 4 Place quesadillas sugar-side down on the griddle. Cook 2–3 minutes until deep golden. Press gently with a spatula. Brush and sugar the top side, flip, and cook another 2 minutes until the chocolate is melted and second side is caramelized.
- 5 Slice into wedges. Top with crushed graham crackers. Serve with vanilla ice cream if desired.

PRO TIP

Medium-low heat is essential — the sugar on the outside burns before the chocolate melts if the griddle is too hot. Patience at lower heat gives you caramelized, not carbonized.



Keep the Flat-Top Hot

More recipes, gear reviews, and griddle tips at
Griddle Sizzle. New content every week.

griddlesizzle.com