



USAGE **TIPS**, TRICKS, CARE AND RECIPES

- Cook on the grill, stove top or oven
- From grill, keeps hot foods hot longer
- From the fridge, keeps cold foods cold
- Will not rust, chip, crack or tarnish
- Safe for cooking food up to 1000°F
- Lifetime Warranty*
- Easy Care
- Made of Armetale® metal

TIP Gourmet Grillware is specifically designed for use from the **grill to the table**. It's **perfect for those slip-through-the-grates-foods**. This Grillware is made from rugged Armetale® metal which has exceptional thermal properties ~ Your food will cook quickly and evenly and will stay hot longer at the table for the duration of your meal.

Armetale metal is a unique food-safe alloy that won't break, chip or crack. *It's guaranteed against breakage under normal use and it won't rust like cast iron. Each piece is tumbled in natural stones to toughen and smooth the surface - the Wilton Stone Finishing process. The tough finish allows for easy cleanup using a dish brush or low abrasive scrub sponge and warm soapy water.

TIP **THAW FROZEN FOODS QUICKLY** ~ In addition to keeping hot foods hot and cold foods cold, the thermal properties of Armetale metal can be used for quickly thawing frozen foods. Place your frozen food directly on the room temperature Armetale metal surface. The metal will steadily absorb the cold from the meat making for a quick thawing process.

Gourmet Grillware from Wilton Armetale has a casual and comfortable look. The unique design blends well with almost any decor, outdoors or in. That's why this grillware's ability to cook and serve in the same piece makes so much sense. The product works hard on the grill and looks great when serving to the table.

TIP The Gourmet Grillware line consists of 13 functional grilling solutions including: Sizzle Platter, Sauce Pots, Oval Au gratins, Grill Trays, Bowls, Griddle, Vegetable Griller, Pizza Tray and Grill Wok. Cook your entire meal on the grill. **It's great for fish, stir fries, marinades, sauces, pizza, vegetables and more.**

WARNING: ALWAYS USE A POT HOLDER OR OTHER PROTECTION WHEN HANDLING GRILLWARE FROM THE GRILL. USE TRIVET TO PROTECT TABLE SURFACE. GRILLWARE WILL REMAIN HOT AT THE TABLE LONG AFTER IT IS REMOVED FROM THE GRILL.

See other side for care & cleaning tips.

Care & Cleaning

- Simply wash your Wilton Armetale® serveware with mild soap, then rinse with hot water and dry. The grillware's rugged finish can withstand the use a dish brush or low abrasive scrub sponges.
- Since the chemicals in water vary, automatic dishwashers are not recommended because they may harm the metal's finish.
- Slight scratches caused by the cutting action of knives and forks are normal and lend your piece an air of authenticity.
- As with any metal, it is not recommended that food be stored in your pieces for a sustained period of time, especially foods containing fatty acids, salad dressing or vinegar.
- If staining or discoloration does occur, combine baking soda with water or vinegar to form a paste. Rub the paste on the piece with a soft cloth (slight bubbling may occur). Wash, rinse and towel-dry the piece. With simple care, your heirloom-quality products will provide years of enjoyment.

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Thank you for purchasing Gourmet Grillware from Wilton Armetale. Now let's start grilling. As with any cookware, **remember to use your favorite non-stick spray or oil** before using your grillware. With proper care, your Grillware will last a lifetime, guaranteed.

NEED RECIPES?

To get you going, we've created a list of recipes specifically for Gourmet Grillware. Cut and keep these recipes for use with your Grillware.

Want more? Use the recipes from the pages that follow.

Or, experiment with your own family favorites from the past to the present. Most of all, enjoy your Gourmet Grillware!

RECIPE – Chicken Fajitas (or shrimp)

1 chicken breast, cut into 1" slices

½ small sized onion, cut into 1" slices

½ green or red pepper, cut into 1" slices

2 Tsp your favorite fajita seasoning mix

¼ cup water

(Double recipe and split between two sizzle platters)

Place Grillware Sizzle Platter on grill over medium heat. Add chicken and brown on all sides. Add onions and peppers and grill until chicken is no longer pink inside. Add water and 2 Tbsp fajita seasoning mix. Grill until all water is evaporated. Bring to the table with pot holders. Serve with 8" corn tortillas. Enjoy!

Recipe - Quick Crab Cakes for 2

On grill in your Gourmet Grillware piece, add the following ingredients:

- Your favorite brand of frozen crab cakes
- 2 Tbsp canola oil

Preheat grill and grillware piece. Over medium heat place **Grillware Grill Tray** on grill. Add canola oil to grill tray. When tray is preheated, place thoroughly thawed crab cakes on tray. Follow cooking instructions on box of frozen crab cakes. Normally it should take approximately 3-4 minutes on each side. Cook to golden and brown. Using pot holders, serve the grill tray with crab cakes to table. Enjoy!

Recipe - Chicken Vegetable Wraps

Combine the following ingredients and marinade overnight:

- 1 small yellow squash peeled and chopped
- 1 medium zucchini peeled and chopped
- ½ medium sized onion, chopped
- 1 – can sliced black olives
- 2 chicken breasts chopped
- 1 cup favorite Italian dressing

Over medium heat place **Grillware Grill Tray** on the grill pour marinated vegetables and chicken onto warm grill tray. Grill for 30min or until chicken is cooked through. Bring to table with pot holders. Spoon in center of 8" flour tortillas add a few crumbles of feta cheese. Enjoy!

Recipe - Hot Crab Dip - Appetizer

On grill in your **Gourmet Grillware Au Gratin** add the following ingredients:

- 8oz cream cheese
- 6oz shredded imitation crab
- 2-3 Tbsp light cream
- 2 Tbsp minced onion
- 1 Tbsp horseradish

Combine all ingredients and heat over medium heat on grill until warm and bubbly – serve with pot holders to the table – use sliced baguette bread or crackers for dipping. Enjoy!

RECIPE – Grilled Pizza

On grill in your **Gourmet Grillware Pizza Tray**, add the following ingredients:

- 1 ready made pizza crust
- 2 cups shredded mozzarella cheese
- 1 cup tomato or favorite pizza sauce
- 1/2 cup chopped green bell pepper
- 1/2 cup fresh sliced portobello mushroom

Preheat an outdoor grill for high heat.

Layout pizza dough to a size that will fit your Pizza Tray. Place on grill for 5 minutes, or to desired doneness, and flip over. Now add the sauce, cheese, green bell pepper and mushrooms. Cover the grill and allow to cook over high heat for 5 to 10 minutes, or until cheese is melted and bubbly. Enjoy!

Recipe - Mushroom Gravy

On grill in **Gourmet Grillware Sauce Pot** add the following ingredients:

2 Tbsp butter

1 Tbsp Madeira wine

2 - 4 oz cans mushrooms

$\frac{3}{4}$ cup cream

1 Tbsp flour

Melt butter in Grillware sauce pot. Add flour and blend together. Add Madeira wine, salt and pepper. Slowly add cream. Mix well with whisk. Add mushrooms and simmer for 10 min. Bring to table with pot holders. Serve over grilled chicken, pork, or steak.

Recipe - Grilled Vegetables

On grill in your **Gourmet Grillware Tray**, add the following ingredients:

- Assorted vegetables, such as asparagus, zucchini, bell peppers and portobello mushrooms

- Your favorite Extra Virgin Olive Oil

- Salt and pepper

Rinse and drain vegetables. Snap off tough stem ends from asparagus; trim ends from squash; and stem and seed peppers. Cut larger vegetables lengthwise into pieces $\frac{1}{3}$ to $\frac{1}{2}$ inch thick. Drizzle or brush vegetables with olive oil and sprinkle on all sides with salt and pepper. Preheat your grill and place Grillware Oval Tray over medium high heat on grill with light coating of olive oil. Lay vegetables crosswise on lightly oiled preheated tray. Keep charcoal grill uncovered; close lid on gas grill. Cook vegetables until tinged with brown on both sides, approximately 10 minutes total. Using pot holders, remove tray from grill and serve right to the table. Your vegetables will stay hot longer at the table.

Recipe - Shrimp Stir Fry

On grill in your greased **Gourmet Grillware Wok**, add the following ingredients:

1 bottle Your favorite stir fry sauce

1 Lb of raw shrimp peeled and deveined (may substitute chicken if desired)

1 red pepper, cut into 1" strips

6-8 mushrooms, cleaned and cubed

1 green pepper, cut into 1" strips

$\frac{1}{2}$ medium sized onion, chopped

Over medium heat place Grillware grill tray on grill and add stir fry sauce heat until warm. Add shrimp and cook until shrimp is done stirring occasionally. Add peppers, mushrooms and onions, simmer for 5 min or until done. Bring to table with pot holders. Serve with rice or noodles if desired.

Recipe - Spinach Artichoke Dip - Appetizer

On grill in your **Gourmet Grillware** piece, add the following ingredients:

2 tsp minced garlic in water

1 container frozen chopped spinach

1 can chopped artichokes

6oz favorite alfredo sauce pre-made in jar

$\frac{1}{2}$ cup mozzarella cheese

$\frac{1}{3}$ cup parmesan cheese

$\frac{1}{2}$ package 8 oz cream cheese

Sauté garlic until soft. Add spinach until defrosted and most of the water has evaporated. Add artichokes and cream cheese. Mix together until melted add alfredo sauce, parmesan cheese and mozzarella. Mix together – serve with pot holders directly to the table when warm and bubbly. Use sliced baguette bread or tortilla chips for dipping. ENJOY!