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Saladmaster Summer Grilling Recipes

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Don't let a dry heat wave or rain ruin your summer cookout! No matter the weather, now you can enjoy safely grilling your favorite foods indoors or outdoors with the Saladmaster Smokeless Broiler. There is no worry about flames or smoke getting out of control, which means less time standing over a hot grill and more time with friends and family. Simply pour a little water into the broiler pan and then plug in for grilling indoors or outdoors, anytime of the year.

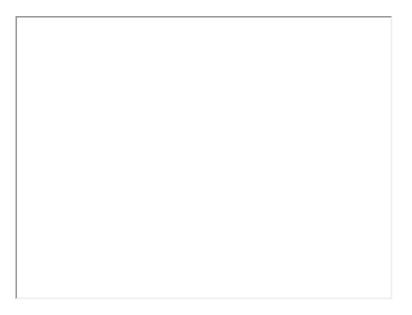
Watch these videos to learn more.

Saladmaster Sizzler: Grilled Peaches & Pound Cake

Saladmaster Sizzler: Grilled Kabobs

Saladmaster Sizzler: Grilled Stuffed Portabella Mushrooms

Saladmaster Sizzler: Stuffed Jalepeno Peppers



Saladmaster Tips for Grilling



There are endless possibilities when it comes to delicious meals with the Saladmaster Smokeless Broiler. Here are just a few:

- Grilled Kabobs
- Grilled Stuffed Portabella Mushrooms
- Stuffed Jalapeño Peppers
- Smoky Pork Tenderloin with Grilled Pineapple Salsa
- Thai Rice Noodle Salad with Grilled Fish
- Garlic Herb Seafood Burgers
- Grilled Vegetable Pesto Pizza
- Grilled Thai Seasoned Chicken
- Cilantro Lime Grilled Corn on the Cob
- Soft Tacos with Smoky Grilled Flank Steak
- Grilled Tempeh with Chimichurri
- Grilled Chicken Skewers with Sweet Chili Peach Glaze
- Smoked Chipotle Cheddar Burger
- Grilled Halloumi & Vegetables with Minty Yogurt Sauce
- Dry Rub Pork Ribs

Ask your Dealer how you canget your Saladmaster Smokeless Broiler or book a cooking show today.

Etiquetas : Cooking Tips & Techniques Food & Recipes