

ASADO COOKTOP RECIPE BOOK



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ASADO COOKTOP

A grilled meal has no companion as decadent as one prepared on a flat-top grill—Yangzhou Fan fried rice, a fried pepper and onion topping, or just a mango salsa.

Awaken to the ease of orange crepes in the morning, greeting the day with a refreshing start in the cool outdoor air. The Lynx Asado Cooktop lets you expand your outdoor menu into Asian and fusion dishes that could only be made indoors before.

With a quick start and simple clean-up, it's tempting to call upon the Asado to add a highlight to every outdoor meal.

BACON / BLACK BEAN VEGGIE BURGERS / BREAKFAST SAUSAGE
BUTTERMILK PANCAKES WITH BLUEBERRY MAPLE SYRUP / CHICKEN MEATBALL SKEWERS WITH GUACAMOLE RANCH
CORN & JALAPENO FRITTERS / CORN TORTILLAS / CRAB CAKES / ENGLISH MUFFINS / FLOUR TORTILLAS
FLUFFY RUSTIC FRENCH TOAST / YANGZHOU FAN FRIED RICE / GARLIC SAUTEED SPINACH / HASH BROWNS
ORANGE CREPES WITH NUTELLA & BANANAS / ORANGE SHRIMP / PHILLY CHEESESTEAK SANDWICHES
REUBEN SANDWICH / SCRAMBLED EGGS / SMOKED SALMON OMELETTE WITH GREEK YOGURT & CHIVE DRESSING
THE PERFECT EGG / TRIPLE GRILLED CHEESE

BACON



INGREDIENTS

Bacon Strips

DIRECTIONS

1. Preheat Asado on Medium for 30 minutes.
2. Cook bacon to your preferred doneness using the chart below:

SOFT

REGULAR CUT: 3 Min each side.

THICK CUT: 4 Min each side.

CRISPY

REGULAR CUT: 4 Min each side.

THICK CUT: 5 Min each side.

BLACK BEAN VEGGIE BURGERS



INGREDIENTS

1 (16 ounce) can Black beans, drained, rinsed and dried
¼ cup Green Bell Pepper, finely diced
½ cup Onion, finely diced
1 Tsp Garlic, minced
1 Egg

2 Tsp Chipotle pepper sauce
½ Tsp Chili powder
¼ Tsp Cumin
½ Tsp Salt
1½ cup Bread crumbs
Vegetable oil, as needed

DIRECTIONS

1. Preheat Asado on medium-high heat.
2. In a medium bowl, mash black beans with a fork until pasty. Add the rest of ingredients, except vegetable oil, and mix until the mixture is sticky and holds together. Divide mixture in four and form patties.
3. Lightly grease the cooking surface of the Asado with vegetable oil and cook patties for about 5 minutes on each side and assemble your burgers with onions, tomato, lettuce or as preferred.

Makes Four Patties

BREAKFAST SAUSAGE



INGREDIENTS

2 pounds ground pork meat	1/2 tsp cayenne pepper
2 tsp salt	
1 ½ tsp freshly ground black pepper	
2 tsp dry rubbed sage	
1/2 tsp finely chopped fresh rosemary leaves	
1 Tbsp light brown sugar	
1/2 tsp fresh grated nutmeg	

DIRECTIONS

1. Combine all ingredients in a bowl, cover and chill for 1 hour in the refrigerator. Form into 3-inch patties or links and refrigerate for 30 minutes before cooking.
2. Preheat Asado on medium-high for 30 minutes.
3. Cook for about 5 - 8 minutes on each side, until brown and cooked through.

BUTTERMILK PANCAKES WITH BLUEBERRY MAPLE SYRUP



INGREDIENTS

1.5 cups all-purpose flour
1.5 tablespoons white sugar
1.5 teaspoons baking powder
¾ teaspoon baking soda
½ teaspoon salt
1.5 cups buttermilk

2 Eggs
4 Tablespoons Butter, melted
Vegetable Oil Spray, as needed
Blueberry Maple Syrup, as needed (Recipe Below)

DIRECTIONS

1. Preheat Asado Grill on Medium-High for 30 minutes. In a large bowl, combine flour, sugar, baking powder, baking soda, and salt. In a separate bowl, beat together buttermilk, milk, eggs and melted butter.
2. Pour the wet mixture into the dry mixture and whisk until blended together.
3. Spray Vegetable Oil on the Asado Grill surface.
4. Scoop 1/3 cup of batter onto the Asado Grill for each pancake. Cook until brown on both sides, around 4 minutes. Serve while warm with Blueberry Maple Syrup.

BLUEBERRY MAPLE SYRUP

INGREDIENTS

½ cup Blueberry Marmalade
1 cup Maple Syrup, warm

¼ cup Blueberries, fresh

DIRECTIONS

1. Mix ingredients in a small bowl and reserve until needed.

Makes Ten Pancakes

CHICKEN MEATBALL SKEWERS WITH GUACAMOLE RANCH



INGREDIENTS

12 Oz Ground Chicken
1 cup Breadcrumbs
1 tsp chili powder
¼ tsp cayenne pepper
½ tsp kosher salt
¼ cup milk

1 large egg
1/4 cup Onion, finely chopped
1 tsp Garlic, minced
1/3 cup Parmesan cheese, grated
Vegetable oil, as needed
10 Bamboo Skewers

DIRECTIONS

1. Preheat Asado for 30 minutes on medium.
2. Place all ingredients in a bowl and combine thoroughly.
3. Use a small scoop to divide the mixture into about 30 small meatballs. Place the meatballs on a parchment paper-lined baking tray and freeze for 10 minutes. Remove from the freezer and form skewers by placing 3 meatballs on each skewer.
4. Drizzle the cooking surface of the Asado with some vegetable oil and cook meatball skewers for 8 minutes on each side.
5. Serve with Guacamole Ranch Dressing (recipe below).

GUACAMOLE RANCH

INGREDIENTS

1 cup Guacamole, store bought or homemade. ¼ cup Ranch dressing.

DIRECTIONS

1. Mix ingredients in a small mixing bowl and refrigerate until needed.

Makes Ten Skewers

CORN & JALAPENO FRITTERS



INGREDIENTS

2 Cups Corn kernels, fresh
¼ Cup Corn Flour
¼ Cup All Purpose Flour
1 Egg
½ Cup Cheddar Cheese, grated
¼ Cup cream cheese, room temperature
2 Jalapeno peppers, diced

2 Slices Bacon, cooked and cut in small dice
1 teaspoon smoked paprika
1 teaspoon coriander, toasted and ground
2 green onions, sliced
1 handful cilantro, chopped
1 lime, zest and juice
2 tablespoons oil

DIRECTIONS

1. Preheat Asado on medium high for 30 minutes.
2. Mix all ingredients, except oil, in a bowl and refrigerate for 15 minutes.
3. Grab the corn mixture from the fridge and form 1/4 cup patties.
4. Pour the oil on the Asado cooking surface and spread around with the help of a metallic spatula.
5. Cook corn fritters until golden brown on both sides, about 4 minutes per side.
6. Enjoy while still warm!

CORN TORTILLAS — FROM SCRATCH



INGREDIENTS

2 Cups Masa Harina (Maseca)
1/2 Tsp kosher salt
1 ½ cups warm water
Vegetable Oil Spray

DIRECTIONS

1. Preheat Asado on medium for 30 minutes.
2. Combine all ingredients, except vegetable oil, in mixing bowl and mix with hand, kneading until thoroughly combined. Cover and let rest for 10 minutes.
3. Divide though into 15 pieces and roll each into a ball. Cover with plastic while you work.
4. Cut 2 pieces of plastic bag slightly larger than your tortilla press. Open the press and lay one piece of plastic, place dough ball in center and top with second piece of plastic. Close press and press gently, until tortilla flattens into a 1/8-inch disc. Pull off top piece of plastic and remove tortilla from press. You can cook the tortillas as you press them, or pile them raw covering them with plastic wrap for later cooking.
5. Lightly spray the Asado cooking surface with vegetable oil and cook tortillas for about 30 seconds, until the edges of the tortilla dry slightly.
6. With a metal spatula flip tortilla and cook for 1 minute, until browned underneath.
7. Transfer cooked tortillas to basket lined with towel and stack them to keep them warm. Serve immediately.

Makes Fifteen Tortillas

CRAB CAKES



INGREDIENTS

1 pound crabmeat, shredded
¼ cup dry bread crumbs
2 tsp Parsley, chopped
Salt and Pepper, to taste
1 Egg

1 1/2 Tbsp Mayonnaise
1/2 tsp Mustard powder
¼ tsp minced garlic
1 tsp Hot pepper sauce

DIRECTIONS

1. Preheat Asado on high for 30 minutes.
2. Mix all ingredients in a bowl and refrigerate for 1 hour.
3. Lightly grease the cooking surface, and use an ice cream scoop to place the crab cakes on the asado. With a spatula press them gently to flatten and cook for approximately 4 minutes per side, until lightly brown.

ENGLISH MUFFINS — FROM SCRATCH



INGREDIENTS

1/2 cup non-fat powdered milk
1 tablespoon sugar
1 teaspoon salt
1 tablespoon butter
1 cup hot water

1 envelope dry yeast
1/8 teaspoon sugar
1/3 cup warm water
2 cups all-purpose flour, sifted
Vegetable oil spray

DIRECTIONS

1. In a bowl combine powdered milk, sugar (1 Tbsp), salt, butter and hot water (1 cup), mix until the sugar and salt are dissolved and butter melted.
2. In a separate bowl combine the yeast and 1/8 teaspoon of sugar in of warm water (1/3 cup) and rest until yeast has dissolved and started bubbling. Add to the dry milk mixture and combine.
3. Add the flour and beat thoroughly with spoon or spatula. Cover the bowl with plastic wrap and let it rest for 30 minutes. Meanwhile, preheat Asado on medium for 30 minutes.
4. Place metal rings on Asado cooking surface and coat lightly with vegetable oil spray. Scoop 1/3 cup onto cooking surface and cook for 7 minutes on each side.
5. Place English muffins on a cooling rack and allow them to cool down for 5 serving, or let them cool down entirely and store in a container for up to 4 days.

Makes Eight to Ten Muffins

FLOUR TORTILLAS — FROM SCRATCH



INGREDIENTS

2 $\frac{3}{4}$ cup Flour, All Purpose
 $\frac{1}{4}$ cup Lard or Shortening
1 Tbsp Butter
1 Tsp Salt
 $\frac{3}{4}$ cup Water, warm

DIRECTIONS

1. Combine the flour, lard and butter in a large mixing bowl, working in the fat with your fingers, until completely incorporated.
2. Dissolve the salt in the water and pour of it over the flour/lard mixture. Work it with a fork until ingredients have mixed together and knead until smooth. It shouldn't be too stiff.
3. Divide the dough into 12 portions and roll each into a ball. Let them rest covered for 30 minutes.
4. Preheat the Asado on medium-high for 30 minutes.
5. Roll each ball with a pin roller on a floured surface until you have a 8-inch flat circle.
6. Grease the cooking surface of the Asado with some vegetable oil and cook each tortilla for 1 minute on each side.
7. Enjoy them as soon as they're done or let them cool down entirely and reserve them wrapped in plastic in the fridge.

Makes Twelve Tortillas

FLUFFY RUSTIC FRENCH TOAST



INGREDIENTS

¼ Cup All-Purpose Flour
¼ Tsp Salt
½ Tsp Cinnamon, ground
2 TBS Sugar
½ Cup Milk
½ Cup Buttermilk

3 Eggs
1 Tsp Vanilla extract
6 Thick slices of Sourdough Bread

DIRECTIONS

1. Preheat Asado Grill on medium-high for 30 minutes.
2. In a large mixing bowl, mix flour, salt, cinnamon and sugar.
3. In a separate bowl, whisk to combine milk, buttermilk, eggs and vanilla extract.
4. Pour milk mixture on to flour mixture and whisk until fully incorporated.
5. Lightly oil or butter Asado cooking surface and soak bread slices in mixture until saturated.
Cook on each side for about 5 minutes or until golden brown.

Makes Six Servings

YANGZHOU FAN FRIED RICE



INGREDIENTS

- | | |
|--|--------------------------------------|
| 2 TBS Soy sauce | ¼ cup Scallions, finely chopped |
| 2 TBS Rice Vinegar | 1 TBS Fresh Ginger |
| 2 TBS Oyster sauce | 1 TBS Fresh Garlic |
| 2 TBS Sesame oil + 2 TBS Extra for frying Rice | 5 oz. Shrimp, peeled and deveined |
| 1/4 tsp Sugar | 5 oz. Pork tenderloin, thinly sliced |
| 1 oz. Vegetable Oil | 5 oz. Chicken breast, thinly sliced |
| 2 Eggs | 2 cups cooked Long grain white rice |

DIRECTIONS

1. Preheat Asado Grill on High for 30 minutes.
2. In a small bowl, mix soy sauce, rice vinegar, oyster sauce, sesame oil and sugar. Reserve until needed.
3. Pour vegetable oil on Asado and spread evenly over the cooking surface. Pour eggs and sprinkle scallions on eggs as they cook. When the eggs are set and cooked, remove and reserve for later.
4. Quickly sautee garlic and ginger on Asado with a little bit of oil until slightly browned. Reserve until needed.
5. Sautee until brown shrimp, pork and chicken in batches, reserve until needed.
6. Pour extra sesame oil on Asado surface and spread cooked rice, mix and cook until rice is crispy, about 5 minutes. Add eggs with scallions and sautéed pork, chicken and shrimp to rice, mix all together breaking up the eggs as you go.
7. Pour the soy sauce mixture over and continue cooking, mixing occasionally, until the rice has absorbed all the liquid, about 2 minutes. Serve while warm and garnish with a few thinly sliced scallions. Serve with a little soy sauce on the side for additional seasoning if desired.

GARLIC SAUTEED SPINACH



INGREDIENTS

1 1/2 pounds Baby Spinach
2 Tbsp Butter
2 Tbsp Garlic, minced

2 Tsp Salt
1/2 Tsp Ground Black Pepper
1 Tsp Lemon Juice

DIRECTIONS

1. Preheat Asado on max heat.
2. Melt the butter on the cooking surface of the Asado and quickly add the garlic. Stir it around for 2 seconds and add all the spinach, the salt, and pepper.
3. Mix it with the garlic and butter and cook for 2 minutes, stirring frequently.
4. Transfer to a serving bowl and drizzle the lemon juice on top. Enjoy!

HASH BROWNS



INGREDIENTS

4 Cups Russet Potatoes, peeled and shredded
3 Tbsps Butter, melted
Salt and Pepper, to taste

DIRECTIONS

1. Preheat Asado on medium high for 30 minutes.
2. Place shredded potatoes in a large bowl filled with cold water. Stir until water is cloudy, drain very well and pat dry with paper towels.
3. Season potatoes with salt and pepper and mix in the warm butter.
4. Place potatoes on the cooking surface of the Asado and cook until a brown crust forms, around 5 minutes on each side. Use more butter if needed.
5. Enjoy while crispy and hot.

ORANGE CREPES WITH NUTELLA & BANANAS



INGREDIENTS

- | | |
|---|--|
| 2 large eggs | 1 cup flour |
| 3/4 cup milk | 3 tablespoons melted butter |
| 1/2 cup water | Vegetable oil, for coating Asado |
| 2 Tbsp Sugar | Nutella, as needed |
| 2 Tsp Vanilla Extract | Banana, as needed, peeled and sliced to 1/4 inch |
| 2 Tbsp Orange Liqueur (Grand Marnier, Cointreau, Triple Sec, etc) | |

DIRECTIONS

1. Preheat Asado on Medium for 30 minutes.
2. Combine all ingredients, except oil, Nutella and bananas, in a blender and pulse for about 10 seconds.
3. Pour the crepe batter in a bowl, cover it with plastic film and refrigerate for 1 hour.
4. Drizzle some vegetable oil on the cooking surface of the Asado and spread it thin with the help of a spatula. Pour 1 ounce of batter with a ladle into the center of the Asado and spread evenly with the bottom of the ladle.
5. Cook for around 30 seconds, or until edges start browning and flip the crepe. Cook for another 30 seconds and place crepe on a large plate. Keep making crepes and pile them on the plate so they keep warm.
6. Spread 2 tablespoons (or as desired) of Nutella on each crepe and place banana slices on one half on the crepe. Close the crepe by folding it like a taco and then once again.
7. Serve while warm with ice cream or dusted powdered sugar.

Makes Around Fifteen Crepes

ORANGE SHRIMP



INGREDIENTS

8 Shrimp, peeled and deveined

1 Tbsp Orange Marmalade

1 Tbsp Rice Vinegar

1 Tbsp Pad Thai Sauce, (Soy or Oyster Sauce works too)

Crushed Chili Flakes or Hot Sauce, to taste

1 Tbsp Olive Oil

Salt, to taste

4 Bamboo Skewers

DIRECTIONS

1. Pre-heat Asado on high for 30 minutes.
2. Combine Orange Marmalade, Rice Vinegar, Pad Thai Sauce and hot sauce, or chili flakes, in a mixing bowl and reserve until needed.
3. Combine olive oil, shrimp and salt in a mixing bowl and form skewers, 4 shrimp on each.
4. Cook shrimp skewers for 3 minutes on each side, until golden brown.
5. Mix shrimp with orange sauce and enjoy immediately!

Makes One Serving

PHILLY CHEESESTEAK SANDWICHES



INGREDIENTS

2 French Rolls, cut halfway through, like a hot dog bun.

½ Lb Deli Roast beef, thinly sliced and cut in 2x2 inch squares.

1 Onion, thinly sliced

1 Green Bell Pepper, thinly sliced

2 Tsp Garlic, minced

4 Slices Provolone Cheese

Vegetable oil spray , as needed

Salt and black pepper, to taste

DIRECTIONS

1. Heat Asado on high heat for 30 minutes.
2. Lightly spray the cooking surface with vegetable oil. Cook onions and bell peppers mixing them around until they begin to soften and brown, about 5 minutes.
3. Add garlic, salt, and pepper, mix and cook for 1 minute. Slide the vegetable mixture off to one side of the Asado and place the roast beef on an empty space. Make room for the bread. Split the French rolls and place them face-down to toast. Cook the meat by continuously mixing it for about 2 minutes.
4. Mix the meat and vegetables together and top with the Provolone cheese. Once melted, assemble the two sandwiches and enjoy!

Makes Two Sandwiches

REUBEN SANDWICH



INGREDIENTS

- 2 Tbsp Thousand Island Dressing
- 2 Slices Rye Bread
- 2 Slices Smoked Gruyere Cheese
- ½ Cup Sauerkraut, Well drained
- 4 (1/4-inch-thick) slices pastrami or corned beef (about 4 ounces)
- Butter, softened, as needed

DIRECTIONS

1. Preheat Asado on high heat for 30 minutes.
2. Butter each slice of bread.
3. Place one slice, buttered side down on the cooking surface and build the sandwich by spreading 1 tablespoon of the thousand island dressing on the face-up, dry side of the bread. Then put on the sauerkraut and spread it evenly. Place the cheese over the sauerkraut, and do the same with the corned beef. Spread another tablespoon thousand island dressing on the dry side of the second slice of bread and place it, dressing side down, buttered side up, over the corned beef.
4. Cook the sandwich slowly, pressing down on it a few times with a spatula and cook until the bread is brown and crisp. Turn the sandwich over and cook that side until also brown and crisp.
5. Enjoy!

Makes One Sandwich

SCRAMBLED EGGS



INGREDIENTS

- 2 large eggs
- 1/4 Tsp salt
- 1 pinch of Black Pepper, ground
- 2 Tbsps whole milk
- 2 Tsp butter

DIRECTIONS

1. Preheat Asado Grill on medium for 30 minutes.
2. Whisk eggs, salt, pepper and milk until light and frothy.
3. Melt and spread the butter on the center of cooking surface of the Asado and slowly pour the egg mixture on top. You will need the help of a spatula to help push the runny eggs back to the center of the cooking surface and avoid them from dripping over the edge.
4. As they cook, slowly stir the eggs, lifting them up and over from the bottom as they thickens. Continue doing this until the desired texture and doneness is reached.
5. Serve and enjoy while still warm.

NOTE:

If you are making more than one serving, slowly pour the egg mixture on to the Asado cooking surface and with the help of a spatula, push the eggs back towards the center of the Asado until they are not as runny.

Makes One Serving

SMOKED SALMON OMELETTE WITH GREEK YOGURT & CHIVE DRESSING



INGREDIENTS

½ cup Plain Greek Yogurt
2 Tsp Chives, finely sliced
1/8 Tsp Salt
2 Eggs Whites, lightly beaten

¼ cup Smoked Salmon Slices
Vegetable Oil Spray
Salt, to taste
Black Pepper, to taste

DIRECTIONS

1. Preheat Asado Grill on medium for 20 minutes.
2. In a small bowl, combine Greek yogurt, chives and 1/8 tsp salt. Reserve.
3. When Asado Grill is hot, lightly spray the cooking surface with vegetable oil and place egg whites. Season with salt and cook for 2 minutes.
4. Flip the egg whites and cook for another 2 minutes.
5. Place cooked egg whites on a plate and place smoked salmon slices in the center and fold the egg whites over them. Season with freshly cracked black pepper and serve with the Greek yogurt and chive dressing. You can also serve this Omelette with a side of mixed greens and it will go perfect with the dressing as well !

THE PERFECT EGG



INGREDIENTS

1 Egg
Butter, as needed
Salt, to taste

DIRECTIONS

1. Preheat Asado on Medium for 30 minutes.
2. Spread some butter on the cooking surface, enough to cover the area where egg will be cooked.
3. Crack and place egg on melted butter and season with salt to taste.
4. Cook to your preferred doneness using the chart below:

SUNNY SIDE UP: 8 min, 1 side.

OVER EASY: 2 Min each side.

OVER MEDIUM: 3 Min each side.

OVER WELL: 4 Min each side.

TRIPLE GRILLED CHEESE



INGREDIENTS

Butter, unsalted, softened
8 slices sourdough bread
4 slices Cheddar Cheese
4 slices Swiss Cheese
4 slices Smoked Gouda Cheese
Salt, to taste

DIRECTIONS

1. Preheat Asado Grill on Medium for 30 minutes.
2. Spread butter on both sides of each bread slice. Layer a slice each of Cheddar, Swiss and Smoked Gouda cheese on 4 slices of bread. Season with salt and cover with another bread slice.
3. Cook sandwiches on Asado pressing them lightly with a spatula until cheeses melts and the bread is golden, about 5 minutes per side.

Makes Four Sandwiches







FOR MORE INFORMATION, PLEASE CALL 1.888.289.5969 OR VISIT WWW.LYNXGRILLS.COM
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