



# VERSAGRILL

FLIP ORDINARY INTO EXTRAORDINARY

## MASTERY GUIDE



Become your own culinary innovator.





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# WELCOME TO THE FIRE

## Welcome to the Fire

There's something primal about cooking over heat, the sizzle, the aroma, that first bite that tells you you've done it right. But too often, great food gets lost to flare-ups, dried-out meat, or flavors that never quite come together. That's where VersaGrill changes the game. This isn't just another piece of cookware, it's a new way to cook, built to lock in flavor, give you control, and let you create meals that actually live up to the moment. Whether you're firing up a quick dinner or going all-in on a full spread, you're about to discover just how good grilling can really be.

## What You're About to Experience

With VersaGrill, you're not just cooking, you're dialing things in. Heat where you want it. Flavor where it belongs. No flare-ups stealing your moment, no juices lost to the fire. Just real control, real consistency, and food that comes off exactly how you imagined it.

You'll notice it right away. Meat stays tender and rich. Vegetables keep their bite and color. Sauces don't burn, they build. And for the first time, you can cook multiple foods side by side without everything blending into one mess. Every ingredient holds its own, exactly the way it should.

## And this is just the beginning.

Because once you get the feel for it, things start to open up. You're not limited to burgers and steaks anymore, you're stepping into something bigger. Butter-basted rib eyes dripping with flavor. Smoky maple-glazed salmon that flakes apart perfectly. Grilled pineapple caramelized to perfection. Even steam-loaded crab legs and soft, juicy sliders that most people wouldn't believe came off a grill.

That's what this guide is here for.

To show you how to take control of the heat...and then show you just how far you can push it.

# MEET THE SYSTEM

VersaGrill is a two-pan cooking system designed for versatility, control, and flavor. Each pan can be used on its own, or combined to unlock entirely new ways of cooking.

The lower pan features four individual cooking wells, perfect for burgers, steaks, fish, chicken, vegetables, fruits, mushrooms, peppers, and more. These wells trap the juices, fats, sauces, spices and all of the flavor right where it belongs, allowing you to baste your food naturally as it cooks.

## Flavor Lock Cooking

Unlike traditional grilling methods, VersaGrill keeps everything contained. Butters, oils, rubs, and sauces stay with your food instead of dripping away. Top chefs cook this way.

What This means:

Richer flavor

Juicier results

Better control cooking thoroughly and preventing flare ups

## Smoke Infusion System

At the center of the pan is a removable screen designed for wood chips or pellets.

Light them, and you create a clean, controlled smoke source.

Add the top pan, and you now have a sealed environment that traps and accumulates and circulates smoke around your food. Adjustable side vents give you control over airflow, letting you fine-tune the intensity with just a small amount of wood bits or pellets.

## Convection Mode

Remove the center screen and place the lid on top, and VersaGrill transforms into a convection style cooker.

This is perfect for:

Melting cheese quickly and evenly

Finishing dishes for perfect consistency throughout

Evenly heating food from all sides

## The Dual-Pan Advantage

The top pan isn't just a lid, it's a full cooking surface on its own.

Ideal for:

Larger cuts of meat

Sausages and hot dogs

Chicken and fish

Bigger batches of vegetables

Just like the lower pan, it traps juices and flavor, giving you consistent, controlled results.

# STEAM COOKING MADE SIMPLE

VersaGrill can work as a compact steam cooker.

Add a small amount of water, place your food inside, and seal it with the second pan. Flip the screen and lid as needed to trap steam.

## Perfect for:

Steaming crab legs

Butter bathed shrimp

Cooking or steaming vegetables

Infused steam cooking

Total Control While Cooking

You don't need special tools, just standard metal tongs or a metal spatula.

Use tongs or spatula on the lid handle for easy lifting and control

Grip the outer edges of the pans (away from heat zones) to move or reposition safely move and adjust everything with precision.

Cook Just About Anywhere.

VersaGrill is built from durable 304 stainless steel— naturally non-stick, with no coatings and no long-term material concerns.

## Use it almost anywhere:

BBQ

FLAT TOP GRILLS

STOVE TOP

OVEN

CAMPFIRE

PROPANE FIRE BOWL

At home, camping or at the cabin

Cleaner Cooking, Less Mess

Because fats and juices stay contained:

No flare-ups

No burnt grease smoke

No blackened grill buildup

You also avoid harmful charring and carcinogens caused by burning fats.

Easy Cleanup

Cleaning is simple:

Pour off excess grease (or save it for later use)

## HELPFUL TIPS

Let hardened fats cool, then scrape out easily, wash by hand or place in the dishwasher. For stubborn residue: Soak in warm soapy water for 10–15 minutes

Wipe clean with minimal effort. Keep it separate. Keep it safe. VersaGrill allows you to cook multiple foods at once without cross-contamination.

### That means:

- No mixing of flavors
- Safer cooking for allergies
- Better control over cook times
- Reduced risk of bacteria transfer

### Creative Possibilities

People are already pushing VersaGrill beyond the basics: stacking pans in smokers for high-volume cooking using two lid pans as a press for panini and burrito smelting and applying butter for corn or seafood making melty dips and serving straight from the pan Versagrill replaces multiple tools, and reduces the number of dishes you need to clean.

### Built for Any Occasion

From a quick solo meal to cooking for a crowd, VersaGrill scales with you. And once you start using it... You may find one set isn't enough.

### The Bottom Line

You're not just making meals. You're creating better ones—faster, cleaner, and with more flavor every time.

Cook smarter. Eat better. Enjoy the process.

### Quick Start: Your First Cook

Getting started with VersaGrill is simple. Within minutes, you'll be cooking with more control, more flavor, and far less guesswork than a traditional grill. This quick start guide is designed to get you up and running fast, so you can focus on what really matters: great food. Preheat your VersaGrill on medium to medium-high heat

### 5-Minute First Cook Guide

Preheat your VersaGrill on medium to medium-high heat. Lightly coat the cooking wells with oil or butter. Place your food into the wells (burgers, chicken, or veggies are a great start) Season as desired. Let it cook undisturbed for a few minutes to build flavor Flip once and allow juices to collect for natural basting. Remove, let rest briefly, and enjoy Optional: add the top pan to trap heat, melt cheese, or infuse smoke

# HELPFUL TIPS

Don't overcrowd, give each item space to cook properly. Use the juices, they're packed with flavor, baste your food as it cooks. Control your heat, medium heat works for most foods. Flip once, avoid constantly turning your food. Add sauces near the end, prevents burning and enhances flavor. Try the lid early, trapping heat speeds things up and boosts flavor. Start simple, burgers, chicken or side dishes are the easiest way to learn the system.

## Heat & Control Guide

Cooking with VersaGrill gives you precision that traditional grills simply can't match. Understanding heat levels is the key to consistently great results.

## Heat Levels Made Simple

Low Heat - onions, delicate veggies, slow cooking

Medium Heat - chicken, fish, most meals

Medium-High Heat - burgers, sausages, general grilling

High Heat - steak searing, fast cooking

## Helpful Tips for Heat Control

Start at medium heat, adjust as needed, if food is starting burn, reduce heat slightly. If food isn't browning, increase heat gradually. Use the lid to trap heat and speed cooking

Thicker foods benefit from lower, longer cooking.

## Smoke Infusion Guide

One of the most powerful features of VersaGrill is the ability to add real smoke flavor in a controlled way, without needing a full smoker.

## Smoke Levels

Light Smoke - fish, vegetables, lighter meals

Medium Smoke - chicken, pork

Heavy Smoke - beef, bold flavors

## Helpful Tips for Smoking

Start with a small amount of wood chips or pellets

Soaking wood (not pellets) can create a longer, smoother smoke. Keep vents slightly open for airflow control. Add the lid to trap and accumulate smoke. Plan your flavor preference, a little smoke can go a long way.

# PRO TIPS FOR BETTER COOKING

## Methods

**Cold smoke-** add a small flame to the screen filled with wood or pellets(or ignite dry) while food is raw and apply lid. This is great for a longer smoke and will only allow a small amount of heat on your food.

**Smoke while on BBQ-** Add in your wood bits or pellets while Versagrill is over the BBQ flames and apply lid, this is usually enough to ignite the wood and will give a surprising smoke flavor dynamic.

**Smoking while Resting-** add in the wood bits or pellets, ignite or place screen over a small flame and apply lid. This will give your food that last smoke infusion right into the fats and juices while your meat is resting and drinking back in the juices. A few simple habits can take your cooking from good to exceptional.

## Pro Tips

Let food rest after cooking to draw back in juices.. Use separate wells for different foods and timing

Don't rush— heat control beats high heat. Use natural juices for basting and flavor building. Add butter or oil early for richer results. Finish with sauces near the end for maximum impact.

## Common Mistakes to Avoid

Even great tools need the right approach. Avoid these common mistakes to get the best out of your VersaGrill.

## Avoid These Pitfalls

Cooking on too high heat too quickly, adding too much smoke at once, flipping food too often. Overcrowding the cooking wells, skipping the lid when it could improve results, Draining juices instead of using them. Use tools that are approved for stainless steel to avoid scratches.

## Care & Longevity

Built from durable 304 stainless steel, VersaGrill is designed to last for years with simple care.

## Simple Care Tips:

Clean after each use for best results, let grease cool, then pour or scrape out easily. Use warm soapy water for routine cleaning. Soak briefly for stubborn residue, dry thoroughly before storing.

Dishwasher safe for convenience.

# WHAT'S COMING NEXT

## Why VersaGrill is Different

Before you dive into the recipes, here's what sets VersaGrill apart. What Makes It Unique. Locks in juices and flavor. Eliminates flare-ups, allows multi-food cooking without mixing flavors. Combines searing, smoking, steaming, and baking. Reduces mess and cleanup. Works across multiple heat sources.

Gives you the ability to be creative with your food and impress yourself and guests. Now that you understand the system, it's time to see what it can really do.

Cooking to the proper internal temperature isn't just about flavor, it's about safety. This quick reference guide helps ensure your meals are cooked to safe levels while still achieving the perfect texture and doneness. Heat is always different between cooking implements, be sure to always check temperatures, cook times are just an approximate guide. It is a good idea to always have a meat thermometer with you while cooking. Insert a meat thermometer into the thickest part of the food. Avoid touching bone or the cooking surface for accurate readings. Remove meat slightly before target temp, carryover heat will continue cooking. Allow meats like beef and pork to rest before cutting

### Pro Tip

A simple digital meat thermometer is one of the best tools you can own. It removes the guesswork and ensures your food is safe, juicy, and perfectly cooked every time.

## TEMPERATURE CHARTS

### VersaGrill Cooking Mode Temperature Reference

MODE	°F RANGE	°C RANGE	IDEAL FOODS
Cold Smoke	Under 100°F	Under 38°C	Cheese, butter, salt, cured fish
Low & Slow Smoke	225–250°F	107–121°C	Brisket, shoulder, ribs, whole birds
Smoke-Roast	275–325°F	135–163°C	Poultry, pork loin, fish, vegetables
Convection Bake	300–375°F	149–190°C	Pizza, bread, casseroles, desserts

# TEMPERATURE CHARTS

## Safe Internal Temperature Guide

FOOD	F TARGET	C TARGET	NOTES
Beef Rare	120–125°F	49–52°C	Bright red center, very juicy
Beef Medium Rare	130–135°F	54–57°C	Pink center, peak flavor & juiciness
Beef Medium	140–145°F	60–63°C	Light pink, firm texture
Beef Well Done	160°F+	71°C+	No pink not recommended for steaks
Ground Beef	160°F	71°C	USDA minimum for safety
Pork Chops & Loin	145°F	63°C	Slight blush acceptable
Pork Shoulder (Pulled)	200–205°F	93–96°C	Collagen fully rendered probe-slides-in test
Whole Chicken	165°F	74°C	Check thigh thickest part
Chicken Breast	160°F	71°C	Carryover brings to 165°F during rest
Fish (Finfish)	145°F	63°C	Flakes easily with fork
Salmon (preferred)	125–130°F	52–54°C	Slightly translucent center, silky texture
Shrimp / Lobster	120–145°F	49–63°C	Pink, opaque, firm
Lamb Chops	135°F	57°C	Medium rare is ideal
Lamb Leg	145°F	63°C	Rosy center, rest 15 min
Brisket (Flat)	195–200°F	91–93°C	Probe tender with no resistance
Ribs	195–203°F	91–95°C	Bend test + toothpick test
Turkey Breast	160°F	71°C	Rest 20 min before slicing

# THE IRON PRESS SMASH BURGER

The sizzle hits first. Beef meets hot steel, juices locked in as the edges crisp to perfection. This is the burger that reminds you how good simple can be when everything is done right.

### INGREDIENTS

1 lb ground beef (80/20 Recommended)  
4 slices cheddar cheese  
Butter (for buns)  
Optional: pickles, mustard, Ketchup, tomato  
1 small onion (thinly sliced)  
Salt & freshly cracked black pepper  
4 burger buns

### METHOD

Preheat & Prep

2. Preheat your VersaGrill to medium-high heat
  3. Lightly oil the cooking wells
  4. Roll beef into loose balls (about Tennis-ball size)
  5. Place directly into hot wells
  6. Immediately press down firmly using the top pan or spatula
  7. Smash Technique
  8. Flatten thin for maximum surface contact
  9. Season & Sear
  10. Cook 2–3 minutes until edges crisp
  11. Cook 2–3 minutes until edges crisp
  12. Flip once
  13. Add cheese and cook another 1 –2 minutes
  14. Toast & Assemble
  15. Butter buns and toast lightly
  16. Add onions and toppings
- Pro Tip: Smash immediately, this creates the crust Don't press again after flipping (keeps juices in) High heat = better sear Crispy, juicy, and packed with flavor in every bite.

# STEAKHOUSE BUTTER BASTED RIB EYE

A rich cut, seared to a perfect crust, finished in garlic butter that pools and builds flavor with every turn. Every bite is deep, bold, and worth slowing down for.

### INGREDIENTS

Rib eye Steak  
Salt & black pepper  
2 tbsp butter  
2 cloves garlic  
Fresh herbs (thyme or rosemary)

### METHOD

Preheat & Prep

1. Preheat your VersaGrill to high heat
2. Pat steak dry and season generously Initial Sear
3. Place steak into hot pan
4. Cook 3–4 minutes without moving
5. Flip
6. Add butter, garlic, herbs
7. Baste & Finish
8. Spoon Melted butter over stack repeatedly
9. Cook another 3–4 minutes to desired doneness
10. Remove and rest 5 minutes

Pro Tip: Dry surface = better crust Baste continuously for flavor Resting is essential Rich, juicy, and steakhouse-level quality.

# HONEY GLAZED CHICKEN BITES

Sweet, sticky, and perfectly balanced. These bites caramelize in their own glaze, creating that ideal mix of tenderness and rich coating.

### INGREDIENTS

Chicken breast (cubed)

3-4 tbsp honey

1 tbsp soy sauce

1 tsp garlic powder

1 tbsp oil

Optional: chili flakes

### METHOD

Preheat & Prep

1. Preheat your VersaGrill to medium heat
2. Cook the Chicken
3. Add oil and chicken
4. Cook 5–7 minutes until browned
5. Add the Glaze
6. Add honey, soy sauce, garlic
7. Stir and coat evenly

**Pro Tip:** Add glaze near the end to prevent burning Stir continuously once glaze is added Keep pieces small for even cooking Cook another 2–3 minutes until glaze thickens Sticky, rich, and incredibly addictive.

# STREET-STYLE CHICKEN TACOS

Bright, fresh, and packed with flavor. Juicy chicken paired with crisp toppings and a squeeze of citrus, simple, bold, and hard to put down.

### INGREDIENTS

Chicken thighs or breast (sliced)

1 tsp cumin

1 tsp paprika

1/2 tsp garlic powder

Small tortillas

1 tbsp oil

Diced onion

Fresh cilantro

Lime wedges

### METHOD

Preheat & Prep

1. Preheat your VersaGrill to medium-high heat
2. Season the Chicken
3. Toss chicken with spices and oil
4. Cook the Chicken
5. Cook 5–7 minutes, turning occasionally
6. Ensure slight browning
7. Warm Tortillas (can be placed on top of VersaGrill lid for warming) Assemble
8. Add chicken, onion, cilantro
9. Finish with lime

**Pro Tip:** Use thighs for extra juiciness Don't overcook, keep tender Fresh toppings balance richness Fresh, vibrant, and full of life.

# SALT-CRUSTED BEEF STRIPS

Hot, fast, and full of character. These strips develop a perfect crust while staying tender inside, delivering pure, satisfying flavor in every bite.

### INGREDIENTS

Beef (sliced into strips)  
Coarse salt  
Black pepper  
1 tbsp oil or butter

### METHOD

Preheat & Prep

1. Preheat your VersaGrill to high heat
2. Coat beef with coarse salt and pepper
3. Season Generously
4. Sear the Beef
5. Add oil, then beef strips
6. Lay flat and avoid overcrowding
7. Cook 2–3 minutes per side
8. Rest Briefly
9. Remove and let rest 1–2 minutes

**Pro Tip:** High heat is key for crust Don't move meat too early Let rest to retain juices  
Bold, simple, and incredibly satisfying.

# SMOKEY CRUSTED PORK SHORT RIBS

Fall-apart tender pork short ribs infused with subtle smoke and finished with a thin, flavorful crust that locks in every bit of juice.

### INGREDIENTS

#### Dry Rub

- 1 tbsp brown sugar
- 1 tsp coarse salt
- 1 tsp black pepper
- 1 tsp smoked paprika
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 tsp cumin

#### Light Crust Coating:

- 1/4 cup fine breadcrumbs  
(Crushed crackers)
- 2 tbsp finely grated Parmesan (optional but excellent)
- 1 tsp paprika

#### Moisture Base (for tenderizing):

- 1/4 cup water or broth

#### Optional Smoke:

- Wood chips or pellets (hickory or apple-wood)

### METHOD

1. Preheat & Prep
2. Preheat your VersaGrill to medium-low heat
3. Lightly oil the cooking wells
4. Season the Ribs
5. Pat ribs dry
6. Rub with olive oil
7. Coat generously with dry rub, pressing it in
8. Let sit 10–20 minutes (or longer if time allows)
9. Initial Sear
10. Increase heat to medium
11. Place ribs into wells
12. Sear 2–3 minutes per side to lock in flavor
13. Steam & Tenderize
14. Add water or broth into the pan (beside ribs, not over them)
15. Add a small amount of wood chips to the center screen
16. Cover with the top pan to create a sealed environment
17. Cook on low heat for 25–40 minutes
18. Turn ribs occasionally
19. Keep a gentle steam going (add a splash of liquid if needed)
20. Apply the Crust
21. Remove lid and let excess moisture cook off
22. Press breadcrumb mixture lightly onto the ribs
23. Crisp the Exterior
24. Increase heat to medium-high
25. Cook 2–3 minutes per side until crust is golden and lightly crisp
26. Rest & Serve
27. Remove from heat
28. Let rest 3–5 minutes before serving

**Pro Tip:** Low, slow cooking is what makes them tender, don't rush this stage. Keep smoke light and controlled, you want flavor, not overpowering bitterness. Apply crust after tenderizing for best texture. If ribs start drying, add a small splash of liquid and cover again briefly. Tender, smoky, and finished with a perfect crust, this is next-level comfort food done right.

# GOLDEN BUTTER-POACHED COD WITH LEMON

Delicate, flaky, and rich with citrus butter. This is quiet confidence, simple ingredients brought to life with control and precision.

### INGREDIENTS

Cod fillets  
3 tbsp butter  
1/4 cup water or broth  
1 clove garlic  
Lemon slices  
Salt & pepper

### METHOD

Preheat & Prep

1. Preheat your VersaGrill to medium-low heat
2. Build the Base
3. Add butter, water, garlic
4. Let butter melt gently
5. Add the Cod
6. Place fillets into liquid
7. Season lightly
8. Poach Gently
9. Cover with lid
10. Cook 6–8 minutes until flaky

**Pro Tip:** Keep heat low, gentle cooking is key Don't flip unless necessary Use lid to maintain moisture Add lemon slices Spoon butter over fish Light, buttery, and beautifully balanced.

## CAMPFIRE HERB-STUFFED TROUT

Fresh, clean, and balanced. Lemon and herbs infuse gently as the fish cooks evenly, creating a dish that feels both simple and elevated.

### INGREDIENTS

Whole Trout (cleaned and descaled)  
Lemon slices  
Fresh herbs (parsley, thyme)  
1 tbsp oil or butter  
Salt & pepper

### METHOD

Preheat & Prep

1. Preheat your VersaGrill to medium heat
2. Prepare the Fish
3. Season inside and out
4. Stuff cavity with lemon and herbs
5. Cook the Trout
6. Place in pan and cook 5–7 minutes per side
7. Turn carefully
8. Optional Smoke
9. Add light smoke and cover briefly

**Pro Tip:** Handle gently to keep fish intact Use lid to cook evenly without drying Light smoke enhances without overpowering Clean, fresh, and quietly impressive.

## MAPLE SMOKE GLAZED SALMON

A perfect balance of sweet maple and gentle smoke. Tender, flaky, and finished with a smooth, rich glaze.

### INGREDIENTS

2 salmon fillets (skin-on preferred)  
2 tbsp pure maple syrup  
1 tbsp soy sauce  
1 tsp Dijon mustard  
1 tbsp butter  
1 clove garlic (minced)  
Fresh cracked black pepper  
Lemon wedges (for serving)  
Wood chips or pellets (apple wood  
Maple recommended)

### METHOD

Preheat & Prep

1. Preheat your VersaGrill to medium heat
2. Lightly oil the cooking wells
3. Pat salmon dry and season with pepper
4. Start the Smoke (optional but recommended)
5. Add a small amount of wood chips or pellets to the center screen
6. Allow them to begin smoking lightly
7. Place the top pan on to trap smoke
8. Initial Cook
9. Place salmon skin-side down in the wells
10. Cover with the top pan
11. Let cook undisturbed for 4–6 minutes
12. Prepare the Glaze in a small area of the pan or separate dish, combine:
13. Warm slightly until blended
14. Maple syrup
15. Soy sauce

Dijon mustard garlic

Glaze & Finish

Spoon glaze over the salmon

Add butter into the wells

Continue cooking another 3–5 minutes, occasionally basting with juices

Cook until salmon flakes easily with a fork

Rest & Serve

Remove from heat and let rest for 1–2 minutes

Finish with a squeeze of fresh lemon

**Pro Tip:** Keep smoke light to medium, you want to enhance, not overpower. Avoid flipping unless necessary, salmon holds together better skin-side down. Baste often for a richer glaze finish. Smooth, rich, and perfectly balanced, this is the kind of dish that feels effortless but tastes like you planned it all along.

## CARIBBEAN JERK SHRIMP

Warm spice meets subtle sweetness. Each bite carries a bold flavor with just enough kick to keep things interesting.

### INGREDIENTS

Shrimp

1 tsp allspice

1/2 tsp cayenne (adjust to taste )

1 tbsp honey

1 tbsp oil

1 tsp garlic

Optional: lime

### METHOD

Preheat & Prep

1. Preheat your VersaGrill to medium-high heat
2. Season Shrimp
3. Toss with spices, oil, garlic
4. Cook Shrimp
5. Cook 1–2 minutes per side

**Pro Tip:** Adjust spice level to preference Cook quickly to avoid rubbery texture Add sweetness at the end for balance Add honey and toss Finish with lime if desired Bright, bold, and packed with flavor.

# MOROCCAN DESERT SPICE CHICKEN

Warm spices build layer by layer, creating a deep, aromatic dish that feels rich and satisfying without being heavy.

### INGREDIENTS

Chicken thighs or breast (cubed)

1 tsp cumin

1 tsp paprika

1/2 tsp cinnamon

1/2 tsp turmeric

2 tbsp oil

Salt & pepper

Optional: carrots, zucchini

### METHOD

Preheat & Prep

1. Preheat your VersaGrill to medium heat

2. Season the Chicken

3. Toss chicken with spices, oil, salt, and pepper

4. Cook the Chicken

5. Add to wells and cook 6–8 minutes, turning occasionally

6. Add Vegetables (Optional)

7. Cook separately and combine near the end

**Pro Tip:** Let spices cook into the oil for deeper flavor Medium heat prevents burning spices

Finish with a squeeze of lemon for brightness

Warm, aromatic, and full of depth.

## BOLD & EXOTIC FLAVORS

# CARIBBEAN JERK SHRIMP

Savory glaze wraps every bite. Tender beef and perfectly heated noodles come together in a smooth, satisfying finish.

### INGREDIENTS

Thin sliced Beef  
Cooked noodles or rice  
2 tbsp soy sauce  
1 tbsp honey  
1 tsp ginger (grated)  
1 clove garlic  
1 tbsp oil  
Optional: green onions

### METHOD

Preheat & Prep

1. Preheat your VersaGrill to medium-high heat
2. Cook the Beef
3. Add oil and beef
4. Cook quickly 2–3 minutes until browned
5. Prepare Sauce
6. Mix soy sauce, honey, ginger, garlic
7. Combine
8. Add sauce to beef
9. Toss until coated and slightly thickened
10. Add Base
11. Warm noodles or rice separately
12. Combine or serve together

**Pro Tip:** High heat gives better sear on beef Don't overcrowd for best texture Add sauce at the end to prevent burning Smooth, rich, and endlessly satisfying.

# CARAMELIZED PINEAPPLE SHRIMP

Sweet pineapple meets savory shrimp in a perfectly balanced, lightly caramelized combination that stands out with every bite.

### INGREDIENTS

Shrimp (peeled and deveined)  
Fresh Pineapple or Peaches(chunks)  
1 tbsp honey  
1 tbsp soy sauce  
1 tsp garlic (minced)  
1 tbsp oil  
Optional: chili flakes

### METHOD

Preheat & Prep

1. Preheat your VersaGrill to medium-high heat
2. Cook Pineapple or Peaches First
3. Add pineapple and cook 2–3 minutes per side until lightly caramelized
4. Remove and set aside
5. Cook Shrimp
6. Add oil and shrimp
7. Cook 1–2 minutes per side until pink and firm
8. Combine & Glaze
9. Return pineapple
10. Add honey, soy sauce, garlic
11. Toss until coated and slightly thickened

**Pro Tip:** Don't overcook shrimp, they cook fast Cook pineapple separately for better caramelization Add spice for contrast if desired  
Sweet, savory, and perfectly balanced.

## VEGETARIAN POWER DISHES

# BALSAMIC PORTOBELLO STEAKS

Thick, juicy, and full of depth. These mushrooms soak in rich flavor and deliver a bite that feels complete on its own.

### INGREDIENTS

3–4 Portobello Mushrooms  
2 tbsp balsamic vinegar  
2 tbsp olive oil  
2 cloves garlic (minced)  
Salt & pepper  
Optional: thyme or rosemary

### METHOD

Preheat & Prep

1. Preheat your VersaGrill pans on medium heat
2. Marinate
3. Mix balsamic, oil, garlic, and seasoning
4. Coat mushrooms and let sit 10–15 minutes
5. Cook the Mushrooms
6. Place cap-side down first
7. Cook 4–5 minutes per side
8. Spoon marinade over while cooking
9. Cover briefly to deepen flavor and soften texture

**Pro Tip:** Don't overcrowd, mushrooms release moisture. Let sit before flipping for better browning. Add herbs at the end for freshness.

Rich, juicy, and deeply satisfying.

# SMOKY BLACK BEAN VEGGIE BURGER

Hearty, rich, and satisfying. A bold plant-based option that delivers real texture and flavor.

### INGREDIENTS

1 can Black Beans (drained and rinsed)  
1/3 cup oat flour (or breadcrumbs)  
1/4 cup onion (finely diced)  
1 clove garlic (minced)  
1 tsp smoked paprika  
1/2 tsp cumin  
1 tbsp soy sauce  
1 tbsp oil  
Salt & pepper  
Burger buns  
Optional: cheese slices

### METHOD

Preheat & Prep

1. Preheat your VersaGrill to medium heat
2. Lightly oil the cooking wells
3. Build the Mixture
4. Mash beans in a bowl (leave some texture)
5. Mix in oat flour, onion, garlic, spices, soy sauce
6. Form into firm patties
7. Cook the Patties
8. Place into wells and cook 4–5 minutes per side
9. Flip carefully once a crust forms
10. Optional Finish
11. Add cheese and cover briefly to melt

**Pro Tip:** Chill patties briefly before cooking for better structure. Don't flip too early, let crust form first. Add light smoke for extra depth.

A plant-based option that delivers real flavor and texture

# VEGETARIAN POWER DISHES

## SKILLET PEAS & GREENS

Rich, creamy, and deeply satisfying. Packed with plant protein, fiber, and bold savory flavor, this is a powerhouse meal that fuels and satisfies.

### INGREDIENTS

1 can Chickpeas (drained)  
2 cups Spinach (or kale)  
2 tbsp oil  
2 cloves garlic  
Salt & pepper  
Optional: lemon juice or chili flakes

### METHOD

Preheat & Prep

1. Preheat your VersaGrill to medium heat
2. Crisp the Chickpeas
3. Add oil and chickpeas
4. Cook 5–7 minutes until lightly crisp
5. Add Garlic & Greens
6. Add garlic and cook briefly
7. Add greens and stir
8. Finish Cooking
9. Cook until greens wilt
10. Season to taste
11. Optional Finish
12. Add squeeze of lemon or chili flakes

**Pro Tip:** Let chickpeas sit briefly for better crisping Don't overcook greens, keep some texture  
Balance with acid (like lemon) for brightness

Simple, clean, and quietly powerful.

## ADVANCED TECHNIQUES

# STEAMED GARLIC BUTTER CRAB LEGS

Gently steamed and infused with garlic butter, these crab legs come out tender, rich, and full of natural flavor.

### INGREDIENTS

Crab Legs  
3 tbsp butter  
2 cloves garlic (minced)  
1/4 cup water  
Lemon wedges  
Optional: parsley

### METHOD

Preheat & Setup

1. Preheat your VersaGrill to medium heat
2. Build Steam Base
3. Add water, butter, and garlic
4. Allow butter to melt and mixture to warm
5. Add Crab Legs
6. Place crab legs into pan
7. Cover tightly with top pan
8. Steam Cook
9. Steam for 6–10 minutes until heated through
10. Occasionally spoon butter over legs
11. Finish & Serve
12. Remove and serve with lemon

**Pro Tip:** Keep lid sealed for best steam effect Don't overcook, crab is already per-cooked Use juices for dipping Rich, tender, and effortlessly impressive.

## SMOKED & STEAMED LOBSTER TAILS WITH BUTTER

Tender lobster tails gently steamed and kissed with light smoke, finished with rich butter and presented beautifully over the shell.

### INGREDIENTS

2 Lobster Tails  
2 tbsp butter (plus more for serving)  
1/4 cup water  
1 clove garlic (minced)  
Salt & pepper  
Paprika (for color)  
Lemon wedges

Optional Smoke:  
Wood chips or pellets (apple wood works great)

### METHOD

Prep the Lobster Tails (Butterfly Cut)

1. Using kitchen shears, cut down the top center of the shell lengthwise
2. Gently pull the shell apart
3. Lift the meat up and rest it on top of the shell, keeping it attached at the base
4. This creates that classic, elevated presentation and allows even cooking
5. Season & Prepare
6. Lightly season with salt, pepper, and paprika
7. Dot with small pieces of butter
8. Sprinkle garlic over the top
9. Preheat & Setup
10. Preheat your VersaGrill to medium-low heat
11. Add water into each well (under where the tails will sit)
12. Steam the Lobster
13. Place each tail into a well
14. Cover with the top pan to trap steam, if lobster tails are too large, cover with a
15. Large stainless steel bowl or lightly cover with foil, leave side vents of pan
16. Open for ventilation.
17. Cook 6–10 minutes depending on size
18. Lobster is done when meat is opaque and firm
19. Optional Light Smoke
20. Add a small amount of wood chips to the center screen
21. Cover and allow a gentle smoke infusion for 1–2 minutes
22. Keep it subtle, lobster is delicate
23. Butter Baste Finish
24. Melt additional butter in the pan
25. Spoon over the lobster meat just before serving Presentation
26. Serve with the meat resting on top of the shell
27. Add lemon wedges on the side
28. Optional sprinkle of fresh herbs

**Pro Tip:** Do not overcook, lobster becomes tough quickly. Keep heat moderate, gentle steam is key. Use lid to maintain moisture and even cooking. A quick final butter baste adds richness and shine. **Optional: Lobster Thermidor Upgrade** Turn this into a rich, indulgent classic: **Additional Ingredients:** 2 tbsp cream 2 tbsp grated cheese (Gruyère or similar) 1 tsp mustard (optional) **Steps:** 1. After steaming, remove lobster meat and chop lightly 2. Mix with cream, cheese, butter, and optional mustard 3. Return mixture to shell 4. Place back into the VersaGrill 5. Cover and heat 3–5 minutes until melted and bubbling-delicate, rich, and beautifully presented, this is next-level cooking made simple.

## ADVANCED TECHNIQUES

# ONION STEAM SLIDERS

Soft, juicy, and packed with flavor from the inside out. Steam and onion work together to create something surprisingly satisfying.

### INGREDIENTS

1 lb ground beef  
1–2 onions (thinly sliced)  
Slider buns  
Salt & pepper  
2–3 tbsp water  
Optional: cheese slices

### METHOD

1. Preheat your VersaGrill on medium heat
2. Layer the Base
3. Place a layer of onions into wells
4. Form thin beef patties and place on top
5. Season & Steam
6. Season patties
7. Add small amount of water around onions
8. Cover with top pan to trap steam
9. Cook Through
10. Cook 4–6 minutes until beef is done
11. Add cheese near the end and cover again Assemble
12. Place buns over patties briefly to warm
13. Remove and assemble sliders

**Pro Tip:** Thin patties cook faster and absorb more flavor Steam keeps everything tender and juicy Don't overuse water, just enough to create steam  
Soft, juicy, and packed with flavor in every bite.

## BREAKFAST FAVORITES

# STEEL SKILLET BREAKFAST POWER HASH

Crisp edges, hearty bites, and a balanced start that keeps you fueled for the day ahead

### INGREDIENTS

2 cups potatoes (diced small,  
Parboiled optional)  
1/2 lb breakfast sausage  
(Or bacon pieces)  
1/4 cup onion (diced)  
1/4 cup bell pepper (optional)  
2–4 eggs  
2 tbsp oil or butter  
Salt & pepper  
Optional: paprika or garlic powder

### METHOD

Preheat & Prep

1. Preheat your VersaGrill to medium heat
2. Lightly oil the cooking wells
3. Cook the Potatoes
4. Add potatoes in a single layer
5. Cook 6–10 minutes, turning occasionally
6. Aim for golden, crispy edges
7. Cook the Meat & Veggies
8. In a separate well, cook sausage until browned
9. Add onion and peppers, cook until softened
10. Combine & Build Flavor
11. Mix potatoes with sausage and veggies
12. Season to taste
13. Add Eggs
14. Create small wells and crack eggs in
15. Cover with lid and cook to desired doneness

**Pro Tip:** Smaller potato pieces cook faster and crisp better Use lid to gently cook eggs without overcooking base Let potatoes sit undisturbed for better browning.

Hearty, balanced, and built to fuel whatever comes next.

## BREAKFAST FAVORITES

# MAPLE-INFUSED BREAKFAST STACKER

Fluffy maple-kissed pancake rounds layered with eggs, melted cheese, and savory meat, built into a perfect handheld breakfast stack.

### INGREDIENTS

Pancake Base:

1 cup pancake mix

3/4 cup milk

1 egg

2 tbsp Maple Syrup

Filling:

4–6 eggs

1/2 cup shredded cheddar cheese

6-12 strips Bacon (or sausage/ham)

Butter or oil for cooking

Salt & pepper

### METHOD

1. Preheat your VersaGrill to medium heat
2. Lightly grease the cooking wells
3. Cook the Meat
4. Cook bacon or sausage until crisp
5. Set aside
6. Make the Pancake Batter
7. Mix pancake mix, milk, egg, and maple syrup
8. Stir until smooth (do not over mix)
9. Cook Pancake Rounds
10. Pour batter into wells (about 1/2" thick)
11. Cook 2–3 minutes until bubbles form
12. Flip and cook another 1–2 minutes
13. Set aside
14. Cook the Eggs
15. Crack eggs into wells or scramble lightly
16. Cook to preferred doneness
17. Season lightly salt & pepper
18. Assemble the Stacker
19. Pancake egg cheese bacon pancake
20. Return stacks briefly to pan
21. Cover with lid 1–2 minutes to melt cheese

**Pro Tip:** Maple syrup in the batter = flavor without mess Keep pancakes slightly smaller for better stacking Use lid to melt cheese evenly. Sweet, savory, and perfectly portable, built for mornings that need fuel.

## BREAKFAST FAVORITES

# GOLDEN CINNAMON FRENCH TOAST

Soft on the inside, golden on the outside, these perfectly sized French toast slices are infused with warm cinnamon and finished with your choice of indulgent or fresh toppings.

### INGREDIENTS

- 4 slices of bread (thick-cut preferred)
- 3 eggs
- 3/4 cup milk or cream
- 1 tsp vanilla extract
- 1 tsp cinnamon (optional but recommended)
- 1 tbsp sugar (optional)
- 2 tbsp butter (for cooking)

### METHOD

1. Preheat your VersaGrill to medium heat
2. Add butter to lightly coat the wells
3. Make the Custard
4. In a bowl, whisk together eggs, milk, vanilla, cinnamon, and sugar
5. Mix until smooth and fully combined
6. Soak the Bread
7. Dip each slice into the mixture
8. Let soak briefly (5–10 seconds per side)
9. Do not over soak, bread should hold structure
10. Cook the French Toast
11. Place slices into the wells (2 per well if sized right)
12. Cook 2–3 minutes per side until golden brown
13. Flip carefully once set
14. Optional Lid Finish
15. Cover briefly for 30–60 seconds to ensure soft, fully cooked centers
16. Serve Warm
17. Remove from pan and plate immediately
18. Pro Tips (Toppings & Variations)
19. Classic Options:
20. Maple Syrup for a rich, smooth finish
21. Light dusting of icing sugar for a clean, bakery-style look
22. Fruit Compote (Highly Recommended):
23. Heat fresh or frozen berries in the pan with a little water and sugar
24. Simmer 3–5 minutes until thick and glossy
25. Spoon over warm toast

## LEGENDARY SIDES

### BRAZILIAN CINNAMON CARAMELIZED PINEAPPLE

Golden, sweet, and lightly caramelized. A perfect balance of warmth and brightness.

#### INGREDIENTS

Fresh pineapple (sliced into rings or chunks)  
2 tbsp sugar  
1 tsp cinnamon  
1 tbsp butter

#### METHOD

1. Preheat to medium heat
2. Mix sugar and cinnamon together
3. Lightly coat pineapple pieces
4. Add butter to wells and let melt
5. Place pineapple into wells
6. Cook 2–3 minutes per side until golden and caramelized

**Pro Tip:** Don't overcrowd, let them caramelize properly. A light press helps develop better surface color. Sweet, warm, and just the right amount of indulgent.

## LEGENDARY SIDES

# GARLIC BUTTER MUSHROOMS

Rich, savory, and loaded with flavor. Each bite is soft, juicy, and deeply satisfying.

### INGREDIENTS

Mushrooms (whole or halved)  
2 tbsp butter  
2 cloves garlic (minced)  
Salt & pepper to taste  
Optional: thyme or parsley

### METHOD

Preheat & Prep

1. Preheat your VersaGrill to medium heat
2. Clean and trim mushrooms
3. Start the Base
4. Add butter to wells and let melt
5. Add garlic and cook briefly (30–60 seconds)
6. Cook the Mushrooms
7. Add mushrooms in a single layer
8. Let sit for 2–3 minutes before stirring
9. Stir occasionally to coat evenly
10. Cook 6–8 minutes total until tender
11. Season with salt, pepper, and herbs
12. Optional Finish
13. Cover briefly with lid to deepen flavor
14. Let juices reduce slightly for richer coating

**Pro Tip:** Don't overcrowd, mushrooms release moisture. Let them sit before stirring for better browning. Finish with fresh herbs for brightness.

Rich, savory, and full of depth, small bites that deliver big.

## LEGENDARY SIDES

# SLOW CARAMELIZED ONIONS

Time transforms these into something naturally sweet and full of depth.

### INGREDIENTS

2–3 large onions (thinly sliced)  
2 tbsp butter or oil  
Pinch of salt  
Optional: 1 tsp sugar  
(To speed caramelization)

### METHOD

1. Preheat your VersaGrill to
2. Low to medium-low heat
3. Add butter or oil to wells
4. Start the Cook
5. Add onions and salt
6. Stir to coat evenly
7. Slow Cook Process
8. Cook 20–30 minutes, stirring occasionally
9. Allow onions to soften and gradually darken
10. Reduce heat if needed to prevent burning
11. Add small splash of water if sticking

**Pro Tip:** Low heat is key, don't rush Stir occasionally, not constantly

The longer they cook, the deeper the flavor Soft, sweet, and packed with depth, worth every minute.

# LEGENDARY SIDES

## CRISPY BACON BITES

Perfectly crisp with rich, savory flavor in every bite.

### INGREDIENTS

Bacon (strips or chopped pieces)  
Option: maple syrup

### METHOD

Preheat & Prep

1. Preheat your VersaGrill to medium heat
2. No oil needed, bacon will render its own fat
3. Cook the Bacon
4. Lay strips flat or place chopped pieces into wells
5. Cook slowly, allowing fat to render out
6. Turn or stir occasionally for even crisping
7. Control the Texture
8. Cook 6–10 minutes, depending on thickness
9. Remove when desired crispness is reached
10. Remove a little early if adding the maple syrup option
11. Drain & Save Fat (Optional)
12. Remove bacon and let rest briefly
13. Carefully pour off excess grease if needed
14. Save grease for future cooking if desired

**Pro Tip:** Medium heat prevents burning and improves texture. Don't rush, slow rendering gives better results. Use lid briefly to reduce splatter if needed. For the maple option, pour off grease, add some maple syrup to the bacon and continue to cook on low, stir constantly until coated and maple is thickened around the bacon.

Crisp, rich, and always a favorite, done cleaner than ever.

## LEGENDARY SIDES

# LOADED CRISPY POTATO BITES SUPREME

Golden, bite-sized potatoes crisped to perfection, then loaded with melted cheese, savory toppings, and finished hot right in the pan. Crunchy, cheesy, and seriously addictive.

### INGREDIENTS

2–3 medium potatoes (cut into small 1/2" cubes)

2 tbsp oil (olive or neutral)

Salt & black pepper

1/2 tsp garlic powder

1/2 tsp paprika

Toppings:

1/2–3/4 cup shredded cheddar cheese

1/4 cup cooked bacon bits

2 tbsp green onions (chopped)

2–3 tbsp sour cream (for serving)

Optional Additions:

Jalapeños (for heat)

Wood chips or pellets (for light smoke)

### METHOD

Preheat & Prep

1. Preheat your VersaGrill to medium heat
2. Lightly oil the cooking wells
3. Season the Potatoes
4. Toss diced potatoes with oil, salt, pepper, garlic powder, and paprika
5. Ensure even coating for consistent crisping
6. Crisp the Potato Bites
7. Add potatoes in a single layer
8. Cook 10–15 minutes, turning occasionally
9. Let them sit undisturbed between turns to develop a crust
10. Aim for golden brown, crispy edges with soft centers
11. Optional Smoke Infusion
12. Add a small amount of wood chips to the center screen
13. Cover briefly with lid for a light smoky finish
14. Load Them Up
15. Once crispy, spread potatoes evenly in the wells
16. Sprinkle cheese and bacon bits directly over top
17. Melt & Finish
18. Cover with the top pan
19. Cook 1–2 minutes until cheese is fully melted and gooey
20. Serve Hot
21. Remove from heat
22. Top with green onions and sour cream

**Pro Tip:** Smaller, even cuts = better crisp and faster cooking Don't overcrowd, give potatoes room to brown Let them sit between turns, this builds that golden crust Add cheese at the very end to avoid overcooking

Crispy, cheesy, and fully loaded, every bite hits with crunch, melt, and bold flavor.

## LEGENDARY SIDES

# GOLDEN GARLIC TOAST

Crisp, buttery, and just the right amount of garlic.

### INGREDIENTS

1 loaf bread (French or Italian, sliced)  
3 tbsp butter (softened)  
2 cloves garlic (minced)  
1 tbsp parsley (optional)  
Salt to taste  
1/2–1 cup shredded cheese  
Mozzarella or cheddar (optional)

### METHOD

Preheat & Prep

1. Preheat your VersaGrill to medium heat
2. Mix butter, garlic, parsley, and a pinch of salt
3. Prepare the Bread
4. Spread garlic butter evenly on each slice
5. Place butter-side down into the cooking wells
6. Toast the Bread
7. Cook 2–4 minutes until golden and crisp
8. Flip briefly if you want both sides toasted
9. Cheesy Option (Optional but Recommended)
10. Sprinkle cheese on top
11. Cover with the top pan
12. Heat 1–2 minutes until melted
13. Remove and serve immediately while warm

**Pro Tip:** Keep heat moderate to avoid burning garlic Use lid to melt cheese quickly and evenly Add a light sprinkle of salt after cooking for extra flavor

Crisp, buttery, and loaded with flavor, simply done right.

## LEGENDARY SIDES

# GARLIC BUTTER ASPARAGUS

Clean, bright, and lightly crisp with a rich garlie finish.

### INGREDIENTS

Asparagus spears (trimmed)  
1 tbsp butter  
1 clove garlic (minced)  
Salt & pepper  
Lemon (optional)

### METHOD

1. Preheat to medium heat
2. Add butter and garlic, let soften
3. Add asparagus in a single layer
4. Roll occasionally for even cooking
5. Cook 5–7 minutes until tender-crisp
6. Season and finish with lemon if desired

**Pro Tip:** Keep a slight bite, don't overcook Add lid briefly to speed up cooking if needed

Fresh, vibrant, and the perfect balance to a rich main.

## LEGENDARY SIDES

# STREET-STYLE ELOTE CORN

Creamy, tangy, and perfectly balanced with a hint of spice.

### INGREDIENTS

3–4 ears of corn (husk removed)  
2 tbsp mayonnaise  
2 tbsp sour cream  
1/2 cup crumbled cotija cheese or feta as substitute)  
1 tsp chili powder (or smoked paprika)  
1/2 tsp garlic powder  
1 tbsp butter  
1 lime (cut into wedges)  
Salt to taste  
Fresh cilantro (optional, chopped)

### METHOD

1. Preheat your VersaGrill with medium heat
2. Lightly oil or butter the cooking wells
3. Place corn directly into the wells
4. Cook the Corn
5. Rotate corn every 1–2 minutes to cook evenly
6. Allow kernels to lightly char and soften
7. Cook for 8–12 minutes total until tender with light browning
8. Prepare the Sauce
9. In a small bowl, mix:
10. Mayonnaise
11. Sour cream
12. Garlic powder
13. Pinch of salt
14. Coat & Season
15. Remove corn briefly
16. Brush or spoon sauce evenly over each ear or pour into cooking well and roll
17. Corn until completely covered.
18. Sprinkle generously with cotija cheese
19. Dust with chili powder
20. Final Warm (Optional)
21. Place back on heat for 1–2 minutes to slightly warm and set toppings
22. Finish & Serve
23. Spoon any extra sauce over the corn to desired amount
24. Squeeze fresh lime over top
25. Add chopped cilantro if desired

**Pro Tip:** Rotate frequently for even cooking Don't over-char, light browning gives best flavor  
Apply sauce while corn is hot so it melts in slightly

**Bold, messy, and loaded with flavor, exactly how it should be.**

## LEGENDARY SIDES

# SOUTHERN FRIED GREEN TOMATOES

Crisp on the outside, tender inside, classic comfort done right.

### INGREDIENTS

3–4 green tomatoes (sliced 1/4–1/2 inch thick)  
1/2 cup flour  
1/2 cup cornmeal  
1/2 tsp salt  
1/2 tsp black pepper  
1/2 tsp paprika  
1 egg  
1/4 cup milk  
2–3 tbsp oil or butter (for cooking)

### METHOD

1. Preheat & Setup
2. Preheat your VersaGrill to medium heat
3. Add oil or butter to the wells and allow to heat
4. Prepare Coating Station
5. Bowl 1: flour
6. Bowl 2: egg + milk (whisked)
7. Bowl 3: cornmeal + salt + pepper + paprika
8. Coat the Tomatoes
9. Dredge slices in flour
10. Dip into egg mixture
11. Coat in cornmeal mixture evenly
12. Cook the Tomatoes
13. Place coated slices into hot wells
14. Cook 3–4 minutes per side
15. Flip once until golden brown and crisp
16. Drain & Rest
17. Remove and let rest briefly on paper towel or rack

**Pro Tip:** Don't overcrowd, cook in batches if needed Maintain steady heat for even crisping Press lightly for better contact and crust

Crunchy, savory, and deeply satisfying with every bite.

## LEGENDARY SIDES

# SMOKY HONEY BUTTER CORNBREAD ROUNDS

Golden, buttery cornbread baked into perfectly sized rounds with a soft, moist center and lightly crisp edges, finished with a glossy honey butter glaze that melts right in

### INGREDIENTS

1 cup cornmeal  
1/2 cup all-purpose flour  
1 tbsp sugar (optional, for slight sweetness)  
1 tsp baking powder  
1 tsp salt 1 cup milk  
1 egg  
3-6 tbsp melted butter  
Honey Butter Finish:  
3 tbsp butter (softened)  
2 tbsp honey  
Pinch of salt  
Optional:  
Wood chips or pellets (for light smoke)

### METHOD

1. Make the Batter
  2. In one bowl, mix cornmeal, flour, sugar, baking powder, and salt
  3. In another bowl, whisk milk, egg, and melted butter
  4. Combine wet and dry ingredients until smooth (do not over mix)
  5. Let rest for 30 minutes for cornmeal to hydrate for smooth consistency
  6. Preheat and Prep
  7. Preheat your VersaGrill to a medium-low heat
  8. Lightly grease the round cooking wells
  9. Fill the Wells
  10. Pour batter into wells to about 1/2 inch thick
  11. Smooth tops gently
  12. Cook Low & Even
  13. Cover with the top pan to trap heat (creates an oven-like environment)
  14. Cook 8–12 minutes
  15. Flip for Even Finish (Optional)
  16. Carefully flip each puck
  17. Cook another 3–5 minutes until golden and cooked through
  18. Optional Light Smoke
  19. Add a small amount of wood chips to the center screen
  20. Cover briefly to infuse a subtle smoky flavor
  21. Honey Butter Finish
  22. Mix butter, honey, and pinch of salt
  23. Brush or spread over warm cornbread pucks
  24. Let melt into the surface too high will burn outside before inside cooks
- Use lid to create even, baked texture Don't overfill, these rise slightly Brush honey butter while hot so it absorbs Make it a sandwich with two and add sliced meats and or bacon and a signature BBQ sauce AMAZING!!
- Soft, buttery, lightly sweet with a hint of smoke, these hit like comfort food done right.

# LEGENDARY SIDES

## SMOKY QUESO DIP

Warm cheesy goodness, smooth, amazing and made for sharing (if you want)

### INGREDIENTS

2 cups shredded cheddar cheese  
1/2 cup of plain cream cheese  
1/4 cup cream or milk  
1/2 cup diced tomatoes  
(Fresh or canned, drained)  
1/4 cup diced onion  
1 clove garlic (minced)  
1/2 tsp chili powder  
1/2 tsp cumin  
1 tbsp butter  
Optional: jalapeños (for heat)  
Wood chips or pellets (optional for smoke)

### METHOD

1. Preheat & Setup
2. Preheat your VersaGrill to medium-low heat
3. Use one side or well for the dip
4. Build the Base
5. Add butter, onion, and garlic
6. Cook until softened and fragrant (2–3 minutes)
7. Add Liquids & Flavor
8. Stir in cream or milk
9. Add tomatoes, chili powder, cumin
10. Mix gently
11. Melt the Cheese
12. Add cream cheese and mix until smooth and starting to melt
13. Gradually add cheese, stirring continuously
14. Keep heat low to avoid burning
15. Stir until smooth and fully melted
16. Add Smoke (Optional)
17. Add a small amount of wood chips to center screen
18. Cover briefly to infuse light smoke
19. Serve Warm
20. Keep on low heat to maintain consistency stir occasionally

**Pro Tip:** Low heat is key, high heat can cause separation Add cheese gradually for smoother texture A little smoke goes a long way  
Rich, smooth, and built for sharing, this one never lasts long.

## Now for the Fun!! Where the Fire Comes Alive.

This is where everything comes together. You've got the control, you understand the heat, now it's time to put it to work. These aren't just recipes... they're experiences built to show you what VersaGrill can really do. From juicy, flavor-packed burgers and butter-basted steaks to smoky seafood, grilled fruits, vegetables, and dishes most people wouldn't even think to try on a grill, this is your chance to explore it all. Start simple or go all in, mix and match, and make it your own. Once you taste what's possible, there's no going back.

### Pro Tips & Next-Level Uses

What starts as a grill quickly becomes something far more powerful. The Versagrill isn't just a way to cook, it's a system that opens the door to dozens of creative, practical, and downright fun uses that most people never think of.

Those flavorful fats left behind after cooking beef? Don't waste them, drop in a little butter, flour, or broth and build a rich, quick gravy right in the pan. Cooking corn on the cob? Melt butter in a separate well and roll each cob through for a perfect, even coating. That bacon fat? Save it. It becomes a powerful flavor base for eggs, potatoes, vegetables, or even future meals.

And it doesn't stop there.

You can bake cookies right in the wells, even add a touch of wood smoke for a subtle, unforgettable twist. Melt cheese for dips, warm sauces, or create a quick queso right beside your main meal. Hosting a gathering? Use the pans as hot serving trays for condiments, toppings, and sides, keeping everything warm, organized, and ready to go.

The more you use Versagrill, the more it replaces. Fewer dishes. Less mess. More control.

People quickly realize one set isn't enough, one for proteins, one for sides, one for serving, one for experimenting. It moves seamlessly from kitchen to backyard.

If you don't have yours yet visit [www.versagrill.ca](http://www.versagrill.ca)

## Final Words

At the end of the day, great food isn't just about what's on the plate, it's about the experience around it. The people you share it with, the places you cook, and the memories that come from it.

**VersaGrill was built with that in mind.**

Simple, durable, and incredibly versatile, it's designed to go wherever you go. From quiet mornings and quick meals to late nights, gatherings, and everything in between. Whether you're cooking at home, out camping, or somewhere off the beaten path, it's there to make the process easier, cleaner, and a whole lot more enjoyable.

**This book is just the beginning.**

You've got the tools. You've got the ideas. Now it's your turn to take it further, experiment, adapt, and make these recipes your own. Try new combinations, push the limits, and find your own signature way of cooking with it.

And if there's one thing to remember, it's this:  
Good food brings people together. Great food creates stories.

**Thank you for choosing VersaGrill.  
Now go make something incredible!**

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If you have ideas, insights and amazing recipes that you wish to share and would like to see in future Versagrill books. Please send them and if possible a quality photo to [hello@versagrill.com](mailto:hello@versagrill.com)



# VERSAGRILL

FLIP ORDINARY INTO EXTRAORDINARY

## MASTERY GUIDE



Become your own culinary innovator.

