

Hamilton Beach® MultiGrill™ Indoor Grill

Good Thinking. Features:

3 Ways to Cook – The MultiGrill™ has dual cooking surfaces to accommodate any grilling option:

- **Grill Mode** - For burgers, chicken, steak, fish, vegetables ... even panini.
- **Griddle Mode** - For making eggs, pancakes or breakfast sausage.
- **Bacon Mode** - Just adjust the dial to elevate the grill while cooking for grease drainage, giving you delicious, crispy bacon.

Adjustable Temperature – Gives you more control over grilling and lets you optimize cooking temperature for whatever you're making.

Easy to Clean – Removable drip tray and grilling plates are dishwasher safe.



Product Name/MSRP

Hamilton Beach® MultiGrill™ Indoor Grill
(Model 25600) MSRP: \$59.99

Availability: July 2015

Toll-Free Number and Website: 800-851-8900; hamiltonbeach.com

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Press Room

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Recipe from our Kitchen

Three Cheese Avocado and Bacon Panini



Ingredients

- 1 Tablespoon mayonnaise
- 1 Tablespoon ketchup
- 1/4 teaspoon Dijon mustard
- 3 Tablespoons butter, melted
- 4 (1/2-inch) slices hearty bread
- 2 slices Cheddar cheese
- 4 strips cooked bacon
- 2 slices avocado
- 2 slices Jarlsberg cheese
- 2 slices mozzarella cheese

Directions

1. Preheat grill.
2. Stir mayonnaise, ketchup and mustard in a small bowl.
3. Spread butter on one side of each slice of bread and mayonnaise mixture on the other side.
4. Place 2 slices of bread, butter side down, on the grill.
5. Layer cheddar, bacon, avocado, jarlsberg and mozzarella on each slice of bread.
6. Cover with remaining 2 slices of bread, butter side up.
7. Close grill.
8. Cook 2 to 3 minutes or until desired brownness.

All recipes are created, tested and approved by the Hamilton Beach Test Kitchen.