



Hamilton Beach® Searing Grill

Bring the outdoors inside with the Hamilton Beach® Searing Grill. Perfect for the condo, apartment, or when the weather doesn't cooperate, the Searing Grill heats up to 500°F, instantly searing food to seal in its flavorful juices. Prepare "grill-to-order" steaks for your Holiday guests. Steaks are imprinted with grill marks for that "steakhouse" look. It is also great for other meats, vegetables and fish. By the way, there's plenty of room on the spacious, 100 square-inch grilling surface. "Clean-up" is made easy with the nonstick surface.

Priced at \$79.99.

Spicy Grill Shrimp

- ½ cup soy sauce
- 1 tablespoon olive oil
- 1 tablespoon sesame oil
- 5 tablespoons Cajun seasoning mix
- 2 tablespoons fresh lemon juice
- 2 tablespoons fresh minced ginger
- 2 teaspoons dry mustard
- 2 teaspoons hot pepper sauce
- 32 large raw shrimp, peeled and deveined, but tails on

Steps:

1. Combine all ingredients except shrimp.
2. Mix well, then, add shrimp. **Marinate 1 to 4 Hours**
3. Drain marinade and discard. Place shrimp on grill and cook 2 minutes. Turn over and cook 2 minutes longer or until done.

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