

**Hamilton Beach**  
Good Thinking®

# Hamilton Beach® 3-in-One Grill/Griddle



**Product Name/MSRP:**

Hamilton Beach® 3-in-One Grill/Griddle: \$59.99  
(Model 38546)

**Availability**

Now

**Toll-Free Number and Web Site**

800-851-8900; [www.hamiltonbeach.com](http://www.hamiltonbeach.com)

**Media Contact**

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Images of Hamilton Beach® products online at

<http://www.hbps-imagebank.com>



## Good Thinking® Features

**Pancakes and Eggs or Steak and Chicken** – With 2 reversible grids offering 3 cooking options, you can prepare a variety of food items with the Hamilton Beach® 3-in-One Grill/Griddle. With a large 180-square-inch cooking surface, you can use it as a grill, as a griddle or as both a grill *and* griddle!

**Adjustable Heat** – 2 cooking surfaces each with adjustable temperature controls gives you greater command over browning and frying.

**Removable Grids** – Simply remove the PFOA-free, durable nonstick grids and place in the dishwasher for fast and easy cleanup. Center grease channel is also removable and dishwasher safe.

## Buckwheat Pancakes

**Ingredients:**

- 2 cups buttermilk
- 2 eggs
- ½ stick melted butter
- ¾ cup all-purpose flour
- 1 cup buckwheat flour
- 1 teaspoon salt
- 2 teaspoons baking soda
- 1 banana (optional)

**Directions:**

1. Flip grid to griddle side and heat on 375 degrees.
2. Add all ingredients to blender, making sure to pour the buttermilk in first.
3. Blend on a high speed setting for approximately 20-30 seconds or just until all ingredients have combined.
4. Pour batter onto heated griddle using about 1/4 to 1/3 cupful per pancake. When bubbles can be seen evenly across the pancake, flip to the other side.
5. Serve with syrup, jam, butter or other desired toppings. Makes about 24 small/medium pancakes.

Tip: Adding a banana makes these pancakes moist and gives subtle banana flavor.

*Recipe from the Hamilton Beach Brands Test Kitchen*