

Heat Up The Holidays With Cool Appliances

(NAPSA)—From party prep to everyday dinners, cool home appliances are the tools you need for delicious recipes—plus they make great gifts for practically anyone on your list.

Some Suggestions

• This year, give the gift of looking sharp. The Black & Decker Digital Advantage Iron D2030 (\$44.99) with a vertical steam option helps fight tough wrinkles without an ironing board, for noticeable results every time. It also has an easy-to-read digital display that alerts you to changes in temperature, steam and all your iron settings.

• To show your good taste, give the gift of culinary excellence. The Black & Decker 9-Slice Rotisserie Convection Countertop Oven TO4314SSD (\$149.99) includes a removable rotisserie rack, two toasting trays, and a bake pan for endless cooking options. You can choose from bake, broil, toast and keep-warm functions to maintain the best setting for any food. A removable crumb tray and dishwasher-safe parts make for easy cleanup.

• Give the gift of healthier grilling to college students and families with the George Foreman 5-Serving Removable Plate Grill GRP2841R (\$59.99). An exclusive fat-removing design helps balance every meal while the grill's non-stick plates eliminate the need for oils or butter. This variable-temperature grill has a floating hinge and dishwasher-safe removable plates, making it easy to use and easy to clean. The large contact grilling area holds up to five servings at once for quick and easy family meals in fewer than 20 minutes.

• Whip up these delicious George Foreman recipes for your guests to enjoy:

Southern BBQ Turkey Sliders

- 1½ pounds lean ground turkey**
- 4 tablespoons Neely's Barbeque Sauce**
- kosher salt and freshly**



Gina Neely, Food Network personality

- ground black pepper**
- 12 slider rolls**
- 2 plum tomatoes, sliced**
- green leaf lettuce, for garnish**

Preheat the George Foreman® grill to medium-high heat.

Mix the ground turkey, barbeque sauce, salt and pepper together in a large bowl. Form into 12 small ½-inch-thick patties. Grill the patties for 3–4 minutes or until completely cooked through. Remove the patties and grill the buns until toasted.

To assemble burgers, place a patty between the buns and top with lettuce and tomatoes.

Makes 12 sliders (2/person)

Per Serving:

362 calories, 25g protein, 38g carb (4g fiber), 12g fat (3g sat), 90mg chol

3 protein, 2 grain

Grilled Fillet with Mushrooms

- 1 medium portobello mushroom, stem removed and gills scraped clean**
- 1 teaspoon freshly chopped thyme**
- 2 teaspoons olive oil**
- 2 (4-ounce) filet mignon steaks**
- kosher salt and pepper**
- ¼ cup light dressing of your choice**
- 2 cups fresh greens**

Grilled Baby Red Potatoes

- 8 ounces baby potatoes, scrubbed well**
- kosher salt and freshly ground black pepper**
- 1 tablespoon roughly chopped parsley**

Heat George Foreman® grill to medium-high heat.

Place the portobello cap onto the grill and cook for 10 minutes, until completely tender. Remove from grill, season with salt and pepper, slice into strips and add to a small bowl. Sprinkle with freshly chopped thyme. Cover with foil to keep warm.

Rub steaks with olive oil and season on both sides with salt and pepper. Grill steaks until medium, about 6 minutes. Remove steak from grill.

Add potatoes to a medium saucepan. Cover potatoes with cold water and add a big pinch of salt. Bring to a boil, reduce heat to a simmer and cook for 6 minutes. Drain well and pat dry. Slice potatoes in half. Place in grill and cook for 5 minutes, until tender and crisp. Sprinkle with parsley when served.

Serve the steak with grilled mushrooms on top along with greens tossed in dressing and grilled potatoes.

Serves 2

Per Serving:

391 calories, 37g protein, 22g carb (3g fiber), 17g fat (5g sat), 93mg chol

4 protein, 2 grain, 1½ vegetable, 2 fat

Learn More

Go to www.georgeforemancooking.com to learn about the George Foreman Grills Weight Loss Challenge, \$2,500 grand prize and delicious recipes. For more on the appliances, visit www.blackanddeckerappliances.com.