Facts about your new
COMBINATION
SANDWICH GRILL
and WAFFLE IRON

Automatic — rated 115 volts, 1100 watts, a.c. only.
Non-automatic — rated 115 volts, 800 watts, a.c. and d.c.

prepared by CONSUMERS INSTITUTE
GENERAL ELECTRIC
General Electric Company warrants to the purchaser of this new General Electric Combination Sandwich Grill and Waffle Iron that any part thereof (except cord set), which proves to be defective in material or workmanship within one year from the date of original purchase for use, will be repaired or replaced with a new or factory rebuilt sandwich grill free of charge. We have no other obligation or liability in connection with said appliance.

To obtain repairs, said appliance should be returned to the dealer from whom it was purchased, or should be sent, charges prepaid, to the nearest authorized General Electric Appliance Service Center, as shown below.

Keep this warranty

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The General Electric Consumers Institute devotes all of its efforts to the service of American homes...to helping you get the most out of better living, electrically.

Here, a staff of experts uses electrical appliances every day just as you use them in your home. The staff works constantly with new and improved methods of modern homemaking...food preparation...food preservation...home laundering, house cleaning and home management. Through these programs, the best methods of use of appliances, instructions, and food recipes are developed. Thus, you can have even greater confidence in every appliance you buy bearing the General Electric monogram.

For special homemaking advice, write to...

Consumers Institute
Appliance and Merchandise Department
General Electric Company
Bridgeport 2, Connecticut
FROM GRILL TO PLATE

You'll use your new G-E Sandwich Grill and Waffle Iron every day! For breakfast, grill perfectly cooked bacon, fry fluffy scrambled eggs, or bake wonderful waffles—two big plate-size waffles at one time! For luncheon, and late evening snacks, cook those hot toasted sandwiches everyone loves. It's perfect as a quick table cooker for grilling chops, ham, frankfurters, and hamburgers. (See recipes in this book for more fun-to-fix dishes, waffle desserts too!)

Automatic grill has dial which makes it easy to set for desired temperature—indicator light tells when you have it. Non-automatic model (inset photo above) has all the features of the Automatic grill except the indicator light, temperature control dial, and permanently seasoned grids. Recipes and instructions cover the use of both grills.
TO USE YOUR GRILL AS A SANDWICH TOASTER

Open the grill out flat, using the plastic handle as a leg. Insert the sandwich grids, and clip them in place.

SEASONING OF THE GRIDS

Automatic Grill — Place one teaspoon melted unsalted fat, or salad oil, on each grid. Use a fairly stiff bristled brush to spread the fat over the entire surface of the grids. Close the grids and connect the grill to a convenience outlet, alternating current (a.c.) only. Set the dial at a medium position, and heat until the light goes out (see diagram of the temperature control knob at the right). Then turn the dial to the Off position. Open the grill out flat and let the grids cool completely. With a soft absorbent cloth, such as cheesecloth, wipe all excess fat from the surface of the grids. Grids should appear just slightly greasy when the seasoning is complete.

Non-automatic Grill — Follow exactly the same procedure for putting unsalted fat on grids. Connect the grill to any convenience outlet, alternating or direct current (a.c., d.c.). Heat grill, with grids closed, for five minutes. Then disconnect the grill and open grids out flat to cool. Wipe off.
TOASTING SANDWICHES

Automatic Grill — Connect the grill to a convenience outlet, alternating current (a.c.) only. Preheat the closed grill, with the dial set to HIGH, until the light goes out. Raise the upper grid to a vertical position and place the sandwiches on the lower grid. Close upper grid down over the sandwiches for toasting. You'll note that the expanding hinges provide even pressure of the upper grid, and give sandwiches even browning. After toasting, turn the dial to OFF, and cool with the grids open.

Non-automatic Grill — Connect the grill to any convenience outlet, alternating or direct current (a.c., d.c.). Preheat according to the instructions in the recipe you are using. (When using your own recipes for toasted sandwiches, let the recipes in this book be your guide as to the proper timing.) Follow the instructions given above for placing sandwiches on the grids.

If you wish to toast several sandwiches and then wait ten or fifteen minutes before toasting more, be sure you disconnect the grill, and leave the grids open. When you are ready to toast again, reheat the grill (whether Automatic or Non-automatic) as mentioned above.

TO USE AS A GRILL

For grilling hamburgers, bacon, frankfurters, or other foods, season the grids, then preheat your grill. Both are done exactly as when using the grill as a sandwich toaster. Season the grids according to instructions for both the Automatic and Non-automatic on page 5. Preheat the Automatic
grill with the dial set to the correct temperature, until the light goes out. Preheat the Non-automatic grill six to eight minutes, or according to the instructions in the recipe you are using.

After preheating, open the grill out flat, with the plastic handle in place as a leg to support the upper grid. Now you have two large cooking surfaces.

In some cases you will want to melt a little fat on the grids before placing food on them. This will depend on the nature of the food you are cooking; use the recipes in this book as a guide. After grilling bacon, meats, or other foods with excess fat, cool the grids, unclip and remove them, and pour the fat into a container.

**TO USE AS A WAFFLE IRON**

Open the grill out flat, placing handle in position as a support leg. Insert the waffle grids, and clip in place. Be sure to place the proper grid in the upper and lower position. The word "upper" and "lower" is marked near the edge of each grid for easy identification.

**Automatic Grill** has G-E's new waffle-ease grids which are permanently seasoned. They are specially polished to help prevent waffles from sticking. Just wipe them off with a damp cloth to remove the dust, and preheat according to the instructions in recipe.
The Non-automatic Grill

Waffle grids should be seasoned as follows: Place \( \frac{1}{4} \) teaspoon of melted unsalted fat or salad oil in each of the four sections of each grid. Use a stiff bristled brush to spread over the surface, and into all the crannies of the grids. Be sure that every bit of the metal is covered. Connect to a convenience outlet, and heat with the grids closed for five minutes. Then open the grids out flat, and cool. Wipe fat from the grids with a soft cloth. Grids should appear just slightly greasy after seasoning.

Baking Waffles

Preheat with the waffle grids closed, according to instructions in the recipe. (See recipe section starting on page 23.) While waffle iron is preheating, measure \( \frac{7}{8} \) cup of batter into a measuring cup. When waffle iron is preheated, raise the upper grid and pour the batter along the center of the lower grid, from one side to the other. Spread batter to the edges with a rubber scraper or spatula, but not over the flat rim around the edge of the grid. Close the grids as soon as the batter is poured, and time the baking according to instructions. Remove the waffle and close the grids while measuring the batter for the next waffle. After using, turn the dial on the Automatic to Off position: If you have the Non-automatic, disconnect the plug. Cool with the waffle grids open. When making waffles with your own recipes, use the recipes in this book as your guide.
CARE OF YOUR NEW SANDWICH GRILL

To keep the finish of your grill bright and shiny, wash with warm soapy water after each use, and polish with a soft cloth. Any spots can be removed with a mild cleanser.

NEVER PLACE THE ENTIRE GRILL IN WATER

SANDWICH GRIDS
Always leave the grids open to cool. This prevents the fat used for seasoning from burning off. After making plain toasted sandwiches, or anything that does not stain, just wipe the grids with a paper towel or a damp cloth while they are slightly warm. When cleaned in this manner, the grids will not require seasoning before using the grill again.

If the grids do become objectionably stained, cool completely, remove, and wash in hot soapy water. Rinse thoroughly and season again before using.

WAFFLE GRIDS
Automatic. The waffle grids are cared for like any pot or pan. Wash and scour by hand, or wash in your electric dishwasher. Dry thoroughly; they do not require seasoning.

Non-automatic. The waffle grids will need seasoning again after washing or scouring, season according to the instructions on page 8.
CORD LATCH
Clean the grill completely after each use, then wrap the cord around the grill and clip it in place with the rubber cord latch. You'll have no dangling cord!

HINTS FOR YOUR GRILLING AND BAKING SUCCESS

WHEN USING THE RECIPES IN THIS BOOK
All recipes here have been tested by the staff of the Consumers Institute, using the General Electric Combination Sandwich Grill and Waffle Iron. They were tested with you in mind...using standard ingredients and standard measuring equipment and methods. In all recipes calling for baking powder, double-action baking powder was used...all eggs were medium-size eggs...and all other ingredients are specifically noted in each recipe. Here, in general, is your procedure:

INGREDIENTS
First, collect all your ingredients in one place. This will save time and steps, and eliminate a lot of waste motion.

Use only the type of ingredients specified in each recipe. Note carefully whether all-purpose or cake flour is called for, and use accordingly. Do not make substitutions for either melted or solid shortening as specified in these recipes.
**SANDWICHES**

Two sandwiches (four average bread slices) or three sandwiches (six small bread slices) can be toasted at one time on these large sandwich grids. You'll improve the flavor of your sandwiches by lightly buttering the outside before placing between the grids to toast. Use bread at least one day old for best results. If you have stale bread, use it for making a French Toast type of sandwich.

**WAFFLES**

You’ll never have to guess at the right amount of batter for perfectly shaped waffles if you use this method: Pour batter into a measuring cup, using the amount recommended in the recipe for each large four-section waffle. (It varies slightly with the thickness of the batter.) This eliminates any overflowing of the batter.

Pour batter along the center of the lower grid, from one side to the other. Spread evenly, but not over the rim of the grid. Close the grids between the bakings while you measure the batter for the next waffle. Use the recommended baking time given in the recipe.

Plain waffles may be served as hot bread. For really different desserts, or for late-evening serving, use dessert
waffles cold with fruit, ice cream, or your favorite sauce. Several delicious recipes for the dessert-type waffles are in this book page 27.

If you have batter left over, bake it into waffles, and store them in the refrigerator. When you want a snack, toast these waffles in your G-E Toaster, and serve buttered.

**WHEN USING YOUR OWN RECIPES**
The recipes in this book were selected by the Consumers Institute staff to give you some suggestions for the basic types of foods that can be prepared on your new grill. For your own sandwiches use the recipes in this book as a guide for the amount of sandwich filling to prepare, the preheating time or selection of the temperature setting, and the length of cooking time.

**REASONS FOR WAFFLE FAILURES**

**Sticking**—If you are using the Automatic waffle iron, sticking will never be a problem! If, when using the Non-automatic, waffles do stick, any one of the following may be the reason: Improperly seasoned grids; insufficient amount of shortening; excessive amount of sugar; overheating of the grids, which burns off the fat used for seasoning; insufficient heating of the grids before baking; cooling waffle iron with both grids closed.

**Breaking**—Any of the following may cause breaking of waffles: Opening the grids before waffle is completely cooked; too much sugar or shortening; improperly seasoned grids.

To avoid trouble, read the waffle-making instructions in this book carefully. Follow them to the letter, and you'll have perfect waffles, everytime!
TOASTED CHEESE SANDWICHES

3-12 stale or fresh bread slices
Softened butter or margarine
4-6 thin slices processed cheese

Preheat automatic sandwich grill at High; or non-automatic 6-8 minutes. Spread 4 bread slices with softened butter. Place cheese slices on buttered bread slices. Top with remaining bread slices. Place 2-3 sandwiches at a time between grids. Toast until golden brown, about 2-4 minutes.

Makes 4-6 servings.

TOASTED CHEESE, TOMATO and BACON SANDWICHES:
Follow recipe for TOASTED CHEESE SANDWICHES placing 2 tomato slices and 2 bacon slices cooked until crisp, on cheese in each sandwich before topping with bread slices.

TOASTED VEGETABLE SALAD SANDWICHES

½ cup grated carrots
½ cup finely chopped celery
½ cup grated cabbage
1 tablespoon minced onion

Combine carrots, celery, cabbage, onion, chili sauce, mayonnaise and salt. Spread on 4-6 bread slices; cover with remaining bread slices. Spread butter lightly on outside of sandwiches, if desired.
1 tablespoon chili sauce
2 tablespoons mayonnaise or salad dressing
1/2 teaspoon salt
8-12 stale or fresh bread slices
Softened butter or margarine, if desired

Preheat automatic sandwich grill at High; or non-automatic 6-8 minutes. Place 2-3 sandwiches at a time between grids. Toast until golden brown, 1-4 minutes.

Makes 4-6 servings.

**TOASTED VEGETABLE-ROQUEFORT CHEESE SANDWICHES:** Follow recipe for TOASTED VEGETABLE-SALAD SANDWICHES adding 2 teaspoons crumbled Roquefort-style cheese to vegetable salad mixture before spreading on bread slices.

**WAFFLED SEAFOOD SANDWICHES**

Dice shrimp and mix thoroughly with cheese, mayonnaise, lemon juice, and salt. Spread mixture on 4 bread slices, top with remaining bread slices.

1 cup canned or fresh shrimp, crabmeat or lobster (6 3/4-7 ounce can)
1/4 cup grated sharp processed cheese
1/4 cup mayonnaise or salad dressing
FRENCH TOAST

1 egg, slightly beaten
1/4 cup milk
1/4 teaspoon salt

2 teaspoons shortening

Combine egg, milk, and salt in a pie plate.

Preheat automatic sandwich grill at High; or non-automatic 6-8 minutes; open grids out flat. Place 1 teaspoon of shortening on each grid; melt and spread over grids.

4-6 stale or fresh bread slices

Dip both sides of bread slices into mixture, being careful that bread is just moistened. Place 2-3 slices on each grid. Toast 3-5 minutes; turn, and toast 3-5 minutes or until golden brown on second side.

Makes 4-6 servings.

TOAST

Softened butter or margarine
4-6 stale or fresh bread slices

Spread butter lightly on both sides of all bread slices. Place 2 bread slices together as a sandwich.

Preheat automatic sandwich grill at High; or non-automatic 6-8 minutes. Place 2 or 3 “sandwiches” between grids. Toast until golden brown, 1-2 minutes. Open grids and reverse position of bread slices so toasted side is in. Toast until golden brown, 1-3 minutes.

Makes 4-6 slices toasted bread.

NOTE: For 2-3 slices of toast, follow directions above placing 2-3 slices of buttered bread between grids.
**GRILLED HAM TOASTIES**

1 cup finely chopped cooked ham  
2 tablespoons finely chopped sweet pickle  
2 teaspoons sweet pickle juice  
½ teaspoon prepared mustard  
2 tablespoons mayonnaise or salad dressing  
8-12 stale or fresh bread slices

Combine ham, pickle, pickle juice, mustard, and mayonnaise. Mix thoroughly. Spread mixture on 4 bread slices and cover with remaining slices.

1 egg, slightly beaten  
¼ cup milk  
¼ teaspoon salt

Preheat automatic sandwich grill at High; or non-automatic 6-8 minutes; open grids out flat. Place 1 teaspoon shortening on each grid; melt and spread over grids. Dip both sides of sandwiches into egg mixture, being careful that bread is just moistened. Place 2-3 sandwiches on each grid and toast until golden brown, 3-5 minutes; turn, toast 3-5 minutes. Serve immediately with knife and fork.

Makes 4-6 servings.

**GRILLED MEAT TOASTIES:** Follow recipe for **GRILLED HAM TOASTIES**, using 1 cup ground beef or lamb tongue in place of chopped, cooked ham, and adding ¼ teaspoon salt.
GRILLED TUNA TOASTIES

Combine tuna fish, celery, mayonnaise, lemon juice, and seasonings. Spread mixture on 4-6 bread slices and cover with remaining bread slices.

1 7-ounce can tuna fish, flaked
1/3 cup finely chopped celery
1/4 cup mayonnaise or salad dressing
1 tablespoon lemon juice
1/8 teaspoon salt
Dash of pepper

8-12 stale or fresh bread slices

1 egg, slightly beaten
1/4 cup milk
1/4 teaspoon salt

Combine egg, milk, and salt in a pie plate.

2 teaspoons shortening

Preheat automatic sandwich grill at High; or non-automatic 6-8 minutes; open grids out flat. Place 1 teaspoon shortening on each grid; melt and spread over grids. Dip both sides of sandwiches into egg mixture, being careful that bread is just moistened. Place 2-3 sandwiches on each grid and toast until golden brown, 3-5 minutes; turn, toast 3-5 minutes. Serve immediately with knife and fork.

Makes 4-6 servings.
2 teaspoons lemon juice (if desired)
1/8 teaspoon salt
8 stale or fresh bread slices

Preheat automatic sandwich grill using waffle grids at a medium-high position; or non-automatic 5-6 minutes. Place 2 sandwiches at a time between grids and toast 5-7 minutes.

Makes 4 servings.

TOASTED CHICKEN OR TUNA SALAD SANDWICHES

1 cup diced cooked chicken or flaked tuna fish
1/8 cup chopped celery
Dash of pepper
1/4 cup mayonnaise or salad dressing
3 tablespoons sweet pickle relish
8-12 stale or fresh bread slices
Softened butter or margarine, if desired

Combine chicken, celery, pepper, mayonnaise, and relish. Spread on 4-6 bread slices; cover with remaining bread slices. Spread butter lightly on outside of sandwiches, if desired.

Preheat automatic sandwich grill at HIGH; or non-automatic 6-8 minutes. Place 2 or 3 sandwiches at a time until golden brown, 1-4 minutes.

Makes 4-6 servings.
TOASTED ROLLS
2 hamburger rolls
Softened butter
or margarine

Split rolls. Spread cut sides lightly with butter, if desired.

Preheat automatic sandwich grill at High; or non-automatic 6-8 minutes. Place roll halves buttered side down between grids. Toast until golden brown, 1-3 minutes.

Makes 4 halves.

NOTE: Two English Muffins or three Frankfurter Rolls may be toasted in the above manner.

BACON
8 slices bacon

Preheat automatic sandwich grill at High; or non-automatic 6-8 minutes. Open grids out flat. Place 4 bacon slices on each grid. Cook 3-4 minutes; turn and cook 2-4 minutes longer. Drain on absorbent paper.

Makes 4 servings.
GRILLED FRANKFURTERS
8 frankfurters

Preheat automatic sandwich grill at HIGH; or non-automatic 6-8 minutes. Make small diagonal slits on each side of frankfurter and place between sandwich grids. Cook until brown, 6-8 minutes.

Makes 4-8 servings.

GRILLED HAMBURGERS
1 pound chuck beef, ground
2 teaspoons shortening

Preheat automatic sandwich grill at HIGH; or non-automatic 6-8 minutes. Divide ground beef into 8 even portions and form into patties ½-inch thick. Open grids out flat. Melt 1 teaspoon shortening on each grid; spread over grid. Place 4 patties on each grid and cook until brown, 4-5 minutes; turn, cook 5-7 minutes.

Makes 4-8 servings.

GRILLED HAM SLICE
1 slice precooked ham (½-inch thick)

Preheat automatic sandwich grill at HIGH; or non-automatic 6-8 minutes. Place ham slice between grids and cook 8-10 minutes.

Makes 4 servings.

GRILLED LAMB CHOPS
8 loin lamb chops, 1 inch thick
Salt
Pepper

Preheat automatic sandwich grill at HIGH; or non-automatic 6-8 minutes; open grids out flat. Rub fat edge of one chop lightly over both grids and place 4 chops on each grid. Cook until brown, 10-11 minutes, turn, cook until brown, 11-15 minutes (for medium doneness). Season as desired before serving.

Makes 4-8 servings.
FRIED EGGS

1-4 eggs

Preheat automatic sandwich grill at a medium position; or non-automatic for 2-3 minutes; open grids out flat. Melt 2 teaspoons butter on each grid; spread over grids. Break each egg into small dish; slip eggs onto grids. Fry until white is set, about 2-4 minutes; turn and fry to desired doneness, 1-3 minutes.

SCRAMBLED EGGS

4 eggs
1/2 teaspoon salt
Dash of pepper
1/4 cup milk

2 teaspoons butter or margarine

Separate eggs. Beat whites until stiff but not dry; set aside. Beat egg yolks until thick and lemon colored; add salt, pepper and milk.

Preheat automatic sandwich grill at a medium-high position; or non-automatic 4-5 minutes. Fold egg whites into egg yolk mixture. Open grids out flat. Melt 1 teaspoon butter on each grid; spread over grids. Pour half of the egg mixture on each grid. Cook stirring constantly to loosen eggs from grid until of desired consistency, about 4-6 minutes.

Makes 4 servings.

BACON or HAM SCRAMBLED EGGS: Follow recipe for SCRAMBLED EGGS folding 1/2 cup chopped cooked bacon or chopped cooked or canned ham into egg yolk mixture with egg whites.
CORN OYSTERS

Preheat automatic sandwich grill at High; or non-automatic 6-8 minutes.

2 eggs
1 cup cooked kernel corn
1/4 cup sifted all-purpose flour
1/2 teaspoon salt
Dash of pepper

4 tablespoons shortening

Maple sirup, if desired

Separate eggs. Beat whites until stiff but not dry; set aside. Place egg yolks in separate bowl, break up with fork. Add corn, flour, salt and pepper to egg yolks; stir until completely mixed. Add beaten egg whites and fold in until completely blended.

Open sandwich grids out flat. Melt 2 tablespoons shortening on each grid; spread over grids.

Drop corn mixture by tablespoons into 9 oval-shaped portions on each grid. Cook until golden brown, about 2-3 minutes; turn, using flexible spatula and fork. Cook until golden brown on second side, 2-3 minutes. Serve immediately with maple sirup, as vegetable or meat accompaniment.

Makes 6 servings.

SAUTEED PINEAPPLE SLICES

Preheat automatic sandwich grill at a medium-high position; or non-automatic 4-5 minutes. Open grids out flat and melt 2 teaspoons butter on each grid.

4-6 slices canned pineapple, well drained
1/4 cup sifted all-purpose flour

Dip both sides of pineapple slices in flour and place 3 slices on each grid. Sauté until golden brown, 6-8 minutes; turn, sauté 6-8 minutes.

Makes 4-6 servings.
CANDIED YAM SLICES

2 teaspoons butter or margarine

Heat automatic sandwich grill at a medium-high position; or non-automatic 4-5 minutes. Open grids out flat and melt 1 teaspoon butter on each grid.

12 crosswise slices cooked yams, 1/2-inch thick
1/4 cup orange or pineapple juice
1/3 cup brown sugar

Dip yams in orange juice then in sugar. Place 6 slices on each grid. Saute 3-5 minutes on each side.

Makes 4-6 servings.

PLAIN WAFFLES

2 egg whites

Place egg whites in large mixer bowl. Beat at High speed until stiff but not dry; set aside.

2 egg yolks
1 1/3 cups milk
1/4 cup melted shortening or salad oil

Place egg yolks, milk and shortening in small mixer bowl. Beat at Medium speed until blended, about 30 seconds.
2 cups sifted all-purpose flour
1 tablespoon sugar
½ teaspoon salt
3 teaspoons baking powder

Sift flour, sugar, salt and baking powder together. Add to egg yolk mixture and beat at MEDIUM speed scraping sides and bottom of bowl with rubber scraper, until blended, about 1 minute. Remove from mixer and fold in egg whites.

*Preheat automatic waffle iron at HIGH. Using 7/8 cup batter, spread evenly over grids. Bake 4-5 minutes. Remove waffle and close grids while measuring batter for next waffle. Bake remaining batter.

Makes four 4-section waffles.

*For non-automatic preheat 8-10 minutes; bake waffles 3-4 minutes.

BACON WAFFLES: Preheat waffle iron. Place ½ strip of partially cooked bacon on each section of lower waffle grid. Spread 7/8 cup of PLAIN WAFFLE batter over bacon and bake waffles as for PLAIN WAFFLES. Repeat for each waffle.

CHEESE WAFFLES: Follow recipe for PLAIN WAFFLES adding ½ cup grated sharp processed cheese to batter at same time as egg whites are folded in. Bake waffles as for PLAIN WAFFLES.

QUICK PLAIN WAFFLES

2 eggs
1 1/4 cups milk
6 tablespoons melted shortening or salad oil
1 3/4 cups sifted all-purpose flour
3 teaspoons baking powder
1 teaspoon salt

Place eggs, milk and shortening in small mixer bowl. Beat at MEDIUM speed until blended, about 30 seconds.

Sift flour, baking powder and salt together; add to first mixture. Beat at MEDIUM speed, scraping sides and bottom of bowl with rubber scraper, until blended, about 1 minute.
1 teaspoon salt

of bowl with rubber scraper, until
blended, about 1 minute.

♦Preheat automatic waffle iron at
High. Using 7/8 cup batter, spread
evenly over grids. Bake 5-6 minutes.
Remove waffle and close grids while
measuring batter for next waffle.
Bake remaining batter.

Makes three 4-section waffles.

♦For non-automatic preheat 8-10 minutes; bake waffles 5-6 minutes.

CORN MEAL WAFFLES

2 egg whites

Place egg whites in large mixer bowl.
Beat at High speed, scraping sides
and bottom of bowl occasionally
with rubber scraper, until stiff but
not dry. Remove bowl from mixer
and set aside.

2 egg yolks

1 1/2 cups buttermilk or thick
sour cream

3 tablespoons

melted
shortening or
salad oil

3/4 cup sifted all-
purpose flour

3 teaspoons

baking powder

2 tablespoons

sugar

1 teaspoon salt

1 1/2 cups corn meal

Sift flour, baking powder, sugar and
salt together. Add with corn meal
to buttermilk mixture. Beat at Medi-
um speed, scraping sides and bottom
of bowl with rubber scraper, until
blended, about 1 minute. Remove
bowl from mixer and fold in egg
whites.
*Preheat automatic waffle iron at High. Using 1 cup batter, spread evenly over grids. Bake 5-7 minutes. Remove waffle and close grids while measuring batter for next waffle. Bake remaining batter.

Makes three 4-sectioned waffles.

*For non-automatic preheat 8-10 minutes; bake waffles 5-7 minutes.

QUICK PLAIN WAFFLES
(Large Recipe)

Place eggs, milk and shortening in large mixer bowl. Beat at MEDIUM speed until blended, about 30 seconds.

3½ cups sifted all-purpose flour
3 teaspoons baking powder
1 teaspoon salt

Sift flour, baking powder and salt together, add to first mixture. Beat at MEDIUM speed, scraping sides and bottom of bowl with rubber scraper until blended, about 1 minute.


Makes six 4-section waffles.

*For non-automatic preheat 8-10 minutes; bake waffles 5-6 minutes.
**COCONUT CAKE WAFFLES**

- 1/3 cup shortening
- 1/2 cup sugar
- 1 egg, unbeaten
- 1/2 teaspoon lemon extract

Place shortening, sugar, egg and lemon extract in small mixer bowl. Beat at MEDIUM speed, scraping sides and bottom of bowl with rubber scraper, until fluffy, about 2 minutes.

- 1 1/2 cups sifted cake flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 cup milk
- 1 cup shredded coconut

Sift flour, baking powder and salt together. Working quickly, add flour and milk alternately while beating at Low speed for 2 minutes, scraping sides and bottom of bowl with rubber scraper. Remove bowl from mixer and stir in coconut.


Cut in pieces and serve as cookies or cut in sections and serve with ice cream and fresh or frozen and thawed fruit.

Makes three 4-section waffles.

*For non-automatic preheat 8-10 minutes and bake waffles 3-5 minutes.*
MAPLE NUT WAFFLE SUNDAES

2 egg whites

2 egg yolks
1 2/3 cups milk
1/4 cup melted shortening or salad oil
1 teaspoon vanilla extract
1 teaspoon maple extract
2 cups sifted all purpose flour
1 tablespoon sugar
1/2 teaspoon salt
3 teaspoons baking powder
1/2 cup finely chopped pecans

Place egg whites in large mixer bowl. Beat at High speed, scraping sides and bottom of bowl occasionally with rubber scraper, until stiff but not dry. Remove bowl from mixer and set aside.

Place egg yolks, milk, shortening, vanilla extract and maple extract in small mixer bowl. Beat at Medium speed until thoroughly blended, about 30 seconds.

Sift flour, sugar, salt and baking powder together. Add to milk mixture. Beat at Medium speed, scraping sides and bottom of bowl with rubber scraper, until blended, about 1 minute. Remove bowl from mixer and fold in pecans and egg whites.


Cut in sections and serve with vanilla ice cream and maple sirup.

Makes four 4-section waffles.

*For non-automatic preheat 8-10 minutes; bake waffles 5-6 minutes.
SPICY WAFFLE DESSERT

2 eggs, unbeaten
1 1/4 cups milk
1/4 cup firmly packed brown sugar
1/3 cup salad oil or melted shortening
1 teaspoon vanilla extract

Place eggs, milk, sugar, salad oil and vanilla extract in small mixer bowl. Beat at MEDIUM speed until blended, about 30 seconds.

1 3/4 cups sifted all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
2 teaspoons cinnamon
3/4 teaspoon nutmeg
1/2 teaspoon cloves

Sift flour, baking powder and spices together, add to first mixture. Beat at MEDIUM speed, scraping sides and bottom of bowl with rubber scraper until blended, about 1 minute.

1 cup chilled heavy cream
3 tablespoons brown sugar
1/4 teaspoon nutmeg
1/2 teaspoon vanilla extract
1/2 cup coarsely chopped pecans


Place cream in small mixer bowl. Beat at HIGH speed until almost stiff. Add sugar, nutmeg and vanilla extract; continue beating until stiff. Serve waffles with whipped cream and pecans.

Makes three 4-section waffles.

*For non-automatic preheat 8-10 minutes; bake waffles 5-6 minutes.
OTHER G-E APPLIANCES FOR BETTER LIVING, ELECTRICALLY

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SPECIFICATIONS

Grids of durable aluminum. Waffle grids have grooved edges to prevent batter overflow. Waffle grids on Automatic permanently seasoned. Heating element is of high-quality coiled nickel chromium. Quick heating. Distributes heat evenly over entire cooking surface. Handles are plastic, stay cool to permit easy, convenient lifting. Finish is bright smooth enduring chromium plate, easy to clean. Six-foot, permanently attached PreenX cord with molded plug. Base of grill is handsome brown plastic. Listed by Underwriters Laboratories, Inc. Automatic rated at 115 volts, 1100 watts. a.c. only. Non-automatic, 115-volts, 800 watts, operates on a.c. and d.c.
QUICK FACTS

- Grill, toast, or fry foods right at your table. Perfect for grilled sandwiches.

- Interchangeable waffle grids, lift in and out quickly and simply. Automatic has permanently seasoned waffle grids. Grooved edge to prevent batter over-flow.

- Quick heating. Perfect for grilling ham, chops, hamburgers and frankfurters.

- Plastic handles, stay cool to the touch.

- Dial on Automatic makes it easy to set for desired temperature—indicator light tells when you have it.

- New Cord Latch makes it easy to stow cord when grill is not in use.

IMPORTANT: Be sure you have the extra set of grids before discarding the carton.