

Grilling Meat with Infrared (Times may vary slightly. Ensure meats are fully thawed before grilling.)

Infrared Meat	Thickness	Sear Side 1	Sear Side 2	Finish Side 1	Finish Side 2
Hamburger	5/8"	HI - 2 min 30 sec	HI - 2 min 30 sec	HI - 1 min	HI - 1 min
Sprinkle with Napoleon® Creole Cajun Spice on both sides					
Filet Mignon	1 3/8"	HI - 2 min 30 sec	HI - 2 min 30 sec	MED - LOW - 5 min	MED - LOW - 5 min
Apply Napoleon® Classic Steak Spice to both sides. Medium rare is superb					
Top Sirloin	1"	HI - 2 min 30 sec	HI - 2 min 30 sec	MED - LOW - 3 min	MED - LOW - 3 min
Rub with Napoleon® Country Herb or Classic Steak Spice or after cooking baste in Napoleon® Amazing Steak Sauce					
Boneless Pork Chop	5/8"	HI - 2 min	HI - 2 min	HI - 3 min	HI - 3 min
Baste with Napoleon's Mango BBQ Sauce					
Pork Baby Back Ribs	N/A	HI - 2 min	HI - 2 min	MED - LOW - 1 min 30 sec	MED - LOW - 1 min 30 sec
Place ribs and your favourite marinade in a bag. Refrigerate overnight. Brush with Napoleon's Fire Roasted Garlic Sauce before grilling					
Chicken Breasts <small>Boneless, Skinless Thick</small>	1 1/4"	HI - 2 min	HI - 2 min	LOW - 6 min	LOW - 6 min
Trim excess fat. Use marinade or Napoleon® Spice rub of choice - try Napoleon® Chicken & Rib Spice					
Salmon Fillet	3/4"	HI - 2 min	MED-6 min-skin side	N/A	N/A
Spray with non-stick cooking oil on both sides. Try Napoleon's Peanut Satay Sauce					
Halibut	1 1/2"	HI - 2 min 30 sec	HI - 2 min 30 sec	MED - LOW - 3 min 30 sec	MED - LOW - 3 min 30 sec
Use a lemon-herb seasoning. Spray with non-stick cooking oil on both sides					

Grilling Vegetables with Infrared

Vegetable	Sear Side 1	Sear Side 2	Finish Side 1	Finish Side 2
Zucchini	HI - 1 min 50 sec	HI - 1 min 50 sec	N/A	N/A
Cut off stem. Cut into 1/4" thick slices. Spray with non-stick cooking oil on both sides and sprinkle with garlic salt. Finish on warming rack for 3-4 min				
Asparagus	HI - 1 min	HI - 1 min	N/A	N/A
Blanch in boiling water for 1 minute. Remove from boiling water and immediately immerse in bowl of ice water until asparagus has cooled. Dry asparagus on paper towel. Coat with olive oil; salt and pepper. *Finish on warming rack. Remove when tender but slightly firm				
Corn On The Cob <small>In Husk</small>	N/A	N/A	LOW - 12 min <small>Turn every 2 minutes</small>	N/A
Soak whole cob in cold water for 5-10 minutes. Grill corn in husk directly on cooking grids. *Rotate corn 1/4 turn every 2 minutes to ensure even grilling				