

INFERNO

BY NORTHFIRE™

GRILL GUIDE







NORTH FIRE

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NORTHFIRE

INFRARED HEAT

The infrared element in the INFERNO heats up to 1500°F (800°C), quickly grilling your meat to perfection. It caramelizes the outside of your food while at the same time locking in the juices.

In the INFERNO, the infrared burner between the grates and the flame is fueled by the gas. Once the gas hits this burner, it emits extreme heat evenly to the food and reduces flare-ups.

Benefits of using



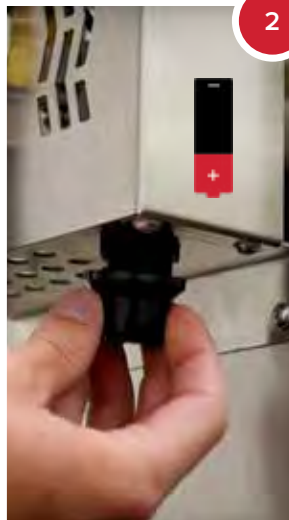
- Heats up faster at a higher temperature
- Cooks faster than a conventional BBQ
- Locks in the juices while keeping your meat tender inside
- Sears your meat to perfection

INFERNO

GETTING STARTED



- 1** Remove dial from packaging and insert on igniter.



- 2** Unscrew and insert AA battery underneath unit at back (positive end facing down).
Batteries not included.



- 3** Affix adapter to propane tank and secure the seal.

Note: The INFERNO can accommodate a 5lb propane tank or greater.

LIGHTING YOUR INFERNO



1

Affix the regulator hose to a 5lb or greater propane tank.



2

Ensure propane tank is open.



3

Ensure AA battery is in place with the positive end facing down.



4

Test the start button by pushing down the dial. Listen for clicking sound and look for the visible spark from the ignitor (visible from front of the INFERNO unit).

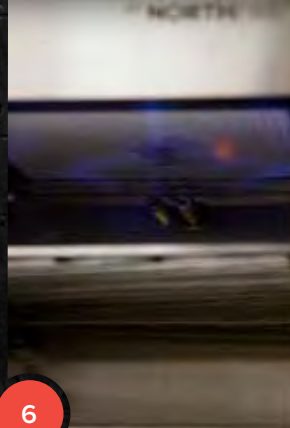


Note: For video tutorials and more, visit and subscribe to NorthFire Ltd. on YouTube.



5

Turn the start dial 180° to the 'on' or "MAX" position. Press down the dial to release the flow of propane to the unit.



6

Keep pressing on the dial for ~15-35sec (or longer). Listen for the clicking sound and look for the spark and eventual blue flame of ignition on the infrared burner.



7

Allow the unit to heat up for ~5min before grilling. The INFERNO will go straight to a temperature of 1500°F (800°C).



8

Once the flame turns a hot orange color, the grill is ready for use.

To turn off your INFERNO grill simply turn the dial 180° back to the "OFF" position.

CLEANING YOUR INFERNO

Easy to clean. All pull-out components are dishwasher safe.



Slide out the grill
rack, grill plate, trays,
and pull-out tray

All interior components are
stainless steel, making it easy
to clean when finished grilling.
Quick grilling, quick cleaning.

Easily clean the INFERNO after use with a stainless steel cleaning solution.

SAFETY & TIPS



1

Top and internal components are subjected to intense heat. It is best to use the provided stainless steel handle and/or oven safe gloves, such as our **NorthFire Heat Resistant Grilling Gloves**. Never leave the unit unattended.



2

Strong wind passing through the unit may cause the INFERNO to turn off*.

This is a safety feature that prevents unwanted flare-ups. Simply re-ignite the INFERNO with the push start igniter.

**While wind passing through the sides of the unit will have no effect on the functionality of the grill, wind flowing into the front of the unit may extinguish the flame. Ensure the grill is facing away from the wind.*



3

Cook times cannot be guaranteed and will vary due to thickness of meat and weather conditions.

Always be sure to check the internal temperature of meat before consuming.

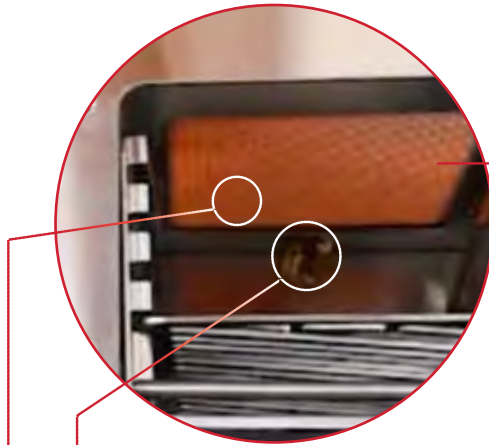


4

The INFERNO is the most successful when the meats placed into the grill are at room temperature. This is especially prevalent for grilling steak and chicken.

INFERNO

GRILL ANATOMY



- 1 IGNITOR
- 2 INFRARED BURNER

GRILLING RACKS

1

2

3

4

BOTTOM RACK

8







INFERNO

COOKING GUIDE

FOOD	CUT OF MEAT	COOK	COOK TIME PER SIDE*	INTERNAL TEMPERATURE	INFERNO GRILL RACK
Beef • Hamburger	1" Patty	Medium Rare Medium	1-2min 2-3min	135°F (57°C) 145°F (63°C)	2 2
Beef • Steak	1" New York Strip	Medium Rare Medium	1-2min 2-3min	135°F (57°C) 145°F (63°C)	1 2
Chicken	1" Cubed & Skewered ¾" Strips	Cooked Through Cooked Through	1½-3min 2-3min	165°F (74°C) 165°F (74°C)	4 3
Lamb	1" Loin Chop	Medium Rare Medium	1-2min 2-3min	145°F (63°C) 160°F (71°C)	1 2
Pork	¾" Loin Chop	Medium Medium Well	2-3min 3-4min	150°F (66°C) 155°F (69°C)	2 2
Seafood • Fish Fillet	1/2" Fillet	Medium Well Done	¾-1½min 1½-2½min	145°F (63°C) 158°F (70°C)	3 3
Seafood • Salmon	1" Steak	Medium Medium Well	2-3min 2½ - 4min	125°F (52°C) 145°F (63°C)	3 3
Seafood • Shrimp	Shelled & Skewered	Medium Cooked Through	1-2min 1½-2½min	120°F (49°C) 165°F (74°C)	3 4

*cook times may vary due to meat thickness and weather conditions,
always be sure to check internal temperature before consuming





NORTH FIRE

RECIPES



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APPETIZERS



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BBQ CHICKEN & CHEESE DIP



INGREDIENTS

Adjust portions to fit your grill plate and food dish sizes.
Cook times and grill racks remain the same.

cooked chicken** (shredded)	1½ cup
softened cream cheese	2 (8oz) pkg
bbq sauce (griller's choice)	¼ cup
garlic powder	½ tsp
corn	⅓ cup
black beans	⅓ cup
green onion (sliced)	2
pepper jack cheese (shredded)	½ cup
cheddar cheese (shredded)	½ cup
butter	4-6 cubes

Suggested Toppings

(griller's choice)

red onion (chopped)

fresh cilantro (finely chopped)

bbq sauce (griller's choice)

crumbled soft cheese

**If griller wishes to cook the chicken on the INFERNO grill see pg.13 for basic directions or pg.62-69 for poultry recipes and further steps. Once grilled, shred the chicken for use in this recipe.

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. In a large bowl, mix together cream cheese, bbq sauce and garlic powder until smooth.
2. Add shredded chicken, corn, sliced green onions and half of the shredded pepper jack and cheddar cheese. Mix well.
3. Grease the drip tray with a few cubes of butter, covering the surface. Transfer the chicken and cheese mixture to the prepared tray and slide onto the bottom rack of the INFERNO. Cook for ~5-6min*
4. Remove from grill and sprinkle remaining cheese on top. Place back on bottom rack and cook until cheese is melted.
5. Remove tray from grill, let cool slightly before serving with griller's choice of toppings and an array of tortilla chips and dipping snacks.

Warning: Food tray will be hot. Be careful not to touch the edges.



CHICKEN CHIMICHANGAS



INGREDIENTS

Adjust portions to fit your grill plate and food dish sizes.

Cook times and grill racks remain the same.

chicken breasts	2
green pepper	1
onion	1
corn	1 cup
black beans	1 cup
taco sauce	¼ cup
chili powder	1 tsp
garlic salt	1 tsp
cumin	1 tsp
tortillas	2
butter	4-6 cubes

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. Slice chicken breasts into $\frac{3}{4}$ " strips.
2. Add a few cubes of butter to the food tray. Place on 3rd rack of the INFERNO, let melt for a few seconds.
3. Add chicken strips to buttered food tray, place on 3rd rack of the INFERNO. Cook for ~1½min*.
4. Remove from grill - rotate chicken, flipping and moving front to back. Slide back onto 3rd rack and cook for an additional minute*.
5. Add green bell pepper, onions, corn and beans to chicken, mix well. Slide onto 4th rack of the INFERNO, cook for ~30sec. Remove from grill, stir and repeat.
6. Stir in taco sauce, chili powder, garlic salt, and cumin. Place back on 4th rack, cook for 30sec*.
7. Divide mix evenly between tortillas and roll tortillas closed.
8. Baste the tortillas with generous amount of butter, place in drip tray, slide onto bottom rack and cook for a few minutes*.
9. Remove from grill, serve with salsa and sour cream. Enjoy!



GRILLED PIZZA



+1½hrs

INGREDIENTS

*Adjust portions to fit your grill plate and food dish sizes.
Cook times and grill racks remain the same.*

Dough

flour	3 cups
lukewarm water	1¼ cup
active dry yeast	2¼ tsp
olive oil	¼ cup
salt	2 tsp
sugar	1 tbs
coarse cornmeal	2 tbs

Toppings

(griller's choice)

marinara sauce	1 cup
fresh mozzarella <i>(thinly sliced)</i>	1 lb
cremini mushrooms <i>(sliced)</i>	1-2
jalapeño peppers <i>(sliced)</i>	
fresh basil leaves	

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. In a small bowl mix together water and sugar. Sprinkle yeast over sugar water and let sit for ~8min or until frothy.
2. In a large bowl combine flour, salt and oil. Add yeast mixture and mix with a wooden spoon until a rough dough begins to form. Knead against sides of bowl until dough begins to come together.
3. Add dough to floured work surface and kneed until dough feels elastic (~5min).
4. Form dough into a tight ball and place in a large oiled bowl, cover with clean dish cloth. Let rest until dough rises to double its size (~1½ hours).
5. Gently press or punch dough down then divide into 2. Roll into balls, freeze 1 for later use and gently flatten until dough forms a circle ~⅓-½" thick with a diameter that fits the INFERNO unit. Brush both sides all over with olive oil. Dust with cornmeal.
6. Add sauce to middle of dough. Using a spoon, spread outwards until entirety is covered, leaving ~1" around edges bare for crust.
7. Top with fresh slices of mozzarella, sliced mushrooms, jalapeño peppers and/or griller's choice of toppings.
8. While preparing pizza dough and toppings place pizza stone on the grill plate and slide onto 5th rack of INFERNO to warm up for ~5min*.
9. Remove pizza stone from grill and slide prepared pizza onto stone. Place on bottom rack of the INFERNO and cook for 3-4min*.
10. Rotate pizza 180° and return to bottom rack of the INFERNO. Cook until mozzarella melts and crust turns a golden brown (4-5min*).
11. Remove from grill. Top with basil leaves, serve warm and enjoy!

**cook times may vary*



NORTHFIRE NACHOS



INGREDIENTS

*Adjust portions to fit your grill plate and food dish sizes.
Cook times and grill racks remain the same.*

vegetable oil	2 tsp
fresh chorizo sausage <i>(casings removed and crumbled)</i>	½ lb
tortilla chips	1½ bags <i>(14oz)</i>
cheddar cheese <i>(shredded)</i>	¾ lb
monterey jack cheese <i>(shredded)</i>	¾ lb
refried beans	1 can <i>(16oz)</i>
pickled jalapeño slices	½ cup
diced tomatoes	¼ cup
fresh cilantro <i>(minced)</i>	2 tbsp
queso añejo cheese	½ cup

Suggested Sides/Toppings

(griller's choice)

guacamole
salsa
sour cream

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. Add the vegetable oil to the drip tray and place on the 3rd rack of the INFERNO. Let warm up for a few seconds.
2. Remove from the INFERNO, add chorizo and place on 3rd rack. Cook for ~30sec*.
3. Pull out tray, stir chorizo and slide back into the INFERNO. Cook for an additional 30sec*.
4. Repeat steps 2&3 until chorizo is browned. Remove from the INFERNO, and transfer to a paper towel lined plate.
5. Oil the food tray and begin to assemble nachos. Place a layer of tortilla chips on the bottom of the tray, top with monterey jack cheese. Add a generous portion of refried beans and sprinkle a fourth of the grilled chorizo and ¼cup of sliced jalapeño on top. Repeat layering with remaining ingredients.
6. Place prepared food tray on the 6th rack of the INFERNO. Cook for ~1min* or until top layer of cheese is bubbly and bottom layers are melted.
7. Remove tray from grill and top with tomatoes, cilantro and queso añejo cheese. Serve with guacamole, salsa and sour cream.



WESTERN OMELET



INGREDIENTS

Adjust portions to fit your grill plate and food dish sizes.

Cook times and grill racks remain the same.

eggs	3
bell pepper <i>(diced)</i>	2 tbsp
onion <i>(diced)</i>	2 tbsp
tomato <i>(diced)</i>	2 tbsp
salt	pinch
pepper	pinch
cheddar cheese	1/3 cup
butter	2-4 cubes
bread	2 slices

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. Crack 3 eggs into a medium sized bowl. Whisk well.
2. Add diced bell pepper, onions and tomatoes, season with salt and pepper. Mix well.
3. Grease the drip tray with a few cubes of butter, covering the surface. Pour in egg mixture. Place on 4th rack of the INFERNO. Cook for ~2min*.
4. Pull out the tray, add 1/3cup shredded cheddar cheese and slide back onto 4th rack. Cook for ~20sec*.
5. Remove tray and place on heat safe surface. Using a spatula flip one side of the omelet over. Place back on 4th rack with omelet close to the back of the INFERNO unit. Cook for ~30sec*.
6. Remove tray from the INFERNO and set aside.
7. Place 2 slices of bread on the grill plate. Place on 4th rack of the INFERNO and toast for ~30sec*.
8. Remove and flip the bread, place back on 4th rack and toast for ~30sec*.
9. Remove from grill and place the omelet between the toast slices to create a western sandwich. Enjoy!





NORTH FIRE

BEEF



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PERFECT STEAK



INGREDIENTS

Adjust portions to fit your grill plate and food dish sizes.
Cook times and grill racks remain the same.

1" steak	1
<i>(griller's choice)</i>	
salt	pinch
pepper	pinch
garlic <i>(minced)</i>	2 cloves
rosemary <i>(minced)</i>	1 tbsp
butter	4-6 cubes

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

- Season both sides of steak with salt and pepper and place on the grill plate. Slide the grill plate with the prepared steak into the INFERNO so the steak is the closest it can be to the burner without touching it. Cook for ~1min*.
- Slide out grill plate, flip steak and cook for 1-2min*.
(The above directions are for a medium rare cook, for a medium or higher cook, leave the steak in the grill for slightly longer.)
- Using the stainless steel handle pull entire grill rack onto the pull out pan and let the steak rest on grill plate for at least 5min.
- Meanwhile mince garlic cloves and fresh rosemary.
- Remove steak from grill rack and set aside. Slide grill rack back into the INFERNO unit.
- Add a few cubes of butter to the food tray and place on the bottom rack of the INFERNO. Melt for ~30sec*.
- Add garlic and rosemary to buttered food tray and cook for a few seconds.
- Slice the prepared steak and pour the warm butter mixture over it. Serve and enjoy!

**cook times may vary due to meat thickness and weather conditions*



ASIAN STEAK BITES



INGREDIENTS

*Adjust portions to fit your grill plate and food dish sizes.
Cook times and grill racks remain the same.*

1½ lb flank steak 1

Marinade

soy sauce 4 tbsp

honey 2 tbsp

thai chili sauce 1 tbsp

sesame oil 2 tbsp

Dipping Sauce

mayonnaise ½ cup

siracha garlic chili sauce 3 tbsp

white sugar 1 tsp

juice of 1 large lime

butter 4-6 cubes

sesame seeds

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. Cut flank steak into 1½" cubes and place in a medium sized bowl.
2. Add soy sauce, honey, thai chili sauce, and sesame oil to steak. Mix well. Cover and marinate for at least 20min.
3. Meanwhile in a medium sized bowl, add mayonnaise, siracha garlic chili sauce, sugar and lime juice. Mix well and set aside.
4. Add a few cubes of butter to the food tray, place on 3rd rack of the INFERNO. Melt for ~30sec*.
5. Remove tray and add steak cubes to the tray. Place on 3rd rack of the INFERNO and cook for ~2min*.
6. Remove tray from grill and give the meat a good toss, moving back pieces to front and front to back. Cook for ~1min*.
7. Remove from the INFERNO and place steak bites on plate, sprinkle with sesame seeds. Serve with prepared dipping sauce.

**cook times may vary due to meat thickness and weather conditions*



NORTHERN

HAWAIIAN BURGERS



INGREDIENTS

*Adjust portions to fit your grill plate and food dish sizes.
Cook times and grill racks remain the same.*

ground beef	1lb
egg	1
salt	pinch
pepper	pinch
Worcestershire sauce	1 tbsp
bread crumbs	¼ cup
pineapple rings	4-8
hamburger buns	4

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. In a medium sized bowl combine ground beef, an egg, salt and pepper to taste, Worcestershire sauce and bread crumbs. Mix well and divide into 4 portions.

2. Form each portion into a ½” or ¾” patty. Place 2 patties on the grill plate and slide onto 2nd rack of the INFERNO. Cook for ~2min per side** (shorter if medium rare cook is preferred and longer if well done cook is preferred).

3. Remove from grill set aside and repeat step 2 with the final 2 patties.

4. Place 4 pineapple rings on grill plate and slide onto 3rd rack of the INFERNO. Cook for ~45sec* per side.

5. If desired repeat step 4 with any additional pineapple rings.

6. Add pineapple rings to burger and serve with griller's choice of toppings.

Note: For a plant based option, griller may substitute ground beef with Beyond Beef® or griller may completely substitute the homemade patty with a Beyond Burger™.



PHILLY CHEESE STEAK



INGREDIENTS

Adjust portions to fit your grill plate and food dish sizes.

Cook times and grill racks remain the same.

1" steak thinly sliced 1

butter 4-6 cubes

white onion (sliced) 1/2

red bell pepper (sliced) 1/2

green bell pepper (sliced) 1/2

salt pinch
pepper pinch

9-10" sub roll (cut in half horizontally) 1

provolone cheese slices 4-6

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. Place cubed butter on food tray and place on 3rd rack of the INFERNO. Melt for ~30sec*.
2. Add sliced onions and bell peppers to the tray, slide back onto the 3rd rack. Cook for ~1min*.
3. Pull out food tray, give the vegetables a toss and cook for an additional ~1½min.
4. Remove food tray and evenly distribute the thinly sliced steak on the vegetables. Place back on 3rd rack and cook for ~1min*.
5. Pull out food tray, season with salt and pepper and give meat and vegetables a toss. Cook for 1min*.

6. Remove tray from the INFERNO grill and add meat and vegetable mix to the bottom half of a sub roll. Top with provolone cheese. Place open faced sandwich onto the 4th rack. Cook for ~30sec* or until cheese has melted.
7. Remove from grill, top with other half of sub roll and enjoy!

**cook times may vary due to meat thickness and weather conditions*



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PORTERHOUSE STEAK



INGREDIENTS

Adjust portions to fit your grill plate and food dish sizes.

Cook times and grill racks remain the same.

porterhouse steak 1

coarse salt pinch

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. Season both sides of porterhouse steak with coarse salt.
2. Place prepared steak on grill plate and slide onto 2nd rack of the INFERNO. Cook for ~3min*.
3. Slide out grill plate, flip steak and cook for an additional 3min*.
4. Remove porterhouse steak from grill and let rest for 5-10min.
5. Serve with griller's choice of side and enjoy!

**cook times may vary due to meat thickness and weather conditions*



TOMAHAWK STEAKS



INGREDIENTS

Adjust portions to fit your grill plate and food dish sizes.

Cook times and grill racks remain the same.

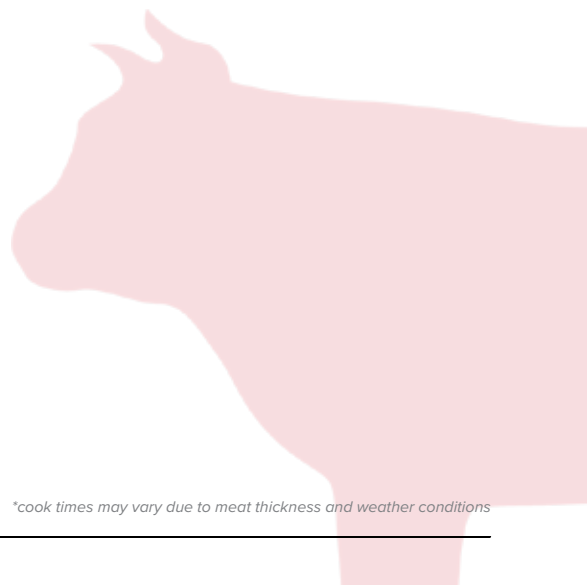
tomahawk “rib eye” steak 2

coarse salt pinch

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. Rub both sides of steaks with coarse salt.
2. Place on grill plate and slide into the INFERNO. Position prepared grill plate as close to the burner as possible without touching the meat to the grill. Sear for ~3min*.
3. Flip steaks and sear for an additional 3min*.
4. Remove from grill and place on food tray. Lower grill plate into the 5th rack of the INFERNO. Place steaks back on grill plate and grill (flipping regularly for an even cook) until internal temperature reaches ~127-128°F (52-53°C) for a medium rare cook.
5. Remove steaks from the INFERNO and place on food tray. Rest for 5-10min.
6. Cut out bone and slice steaks evenly. Serve with griller’s choice of sides and enjoy!







NORTH FIRE

LAMB



Grilled Lamb Kofta Kebab 44 - 45

INFERNO Lamb Chops 46 - 47

Lamb Meatballs
with Indian Curry Sauce 48 - 49



GRILLED LAMB KOFTA KEBAB



INGREDIENTS

Adjust portions to fit your grill plate and food dish sizes.

Cook times and grill racks remain the same.

lean ground lamb	1 lb
medium spanish onion <i>(minced)</i>	1
garlic <i>(minced)</i>	1 clove
curly parsley <i>(finely chopped)</i>	¼ cup
salt	½ tsp
pepper	¼ tsp
cinnamon	¼ tsp
allspice	¼ tsp
ground cloves	⅛ tsp
butter	4-6 cubes

Suggested Toppings/Sides

(griller's choice)

cucumber salad
pitas
tzatziki

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. In a medium sized bowl mix onion, garlic, parsley, salt, pepper, cinnamon, allspice and cloves.
2. Add ground lamb to spice mixture and gently knead with hands until combined. Divide into four equal portions.
3. Shape each portion into a sausage-like shape (~8" in length) and thread onto metal skewers.
4. Place 4-6 cubes of butter on food tray and place on 3rd rack of the INFERNO. Melt for ~30sec*.
5. Remove from grill rack place kebabs on the food tray. Slide on 3rd rack of the INFERNO. Cook for ~2½min*.
6. Pull out food tray, rotate skewers and cook for an additional minute*.
7. Check internal temperature and if not fully cooked, rotate skewers and place back on the 3rd rack. Repeat until kebab reaches an internal temperature of 160°F (71°C).
8. Remove food tray from rack and let kebabs rest on a cutting board for ~4min.
9. Repeat steps 4-8 for other 2 kofta kebabs.
10. After resting time, remove skewers, top with griller's choice of herbs and serve with a cucumber salad, pitas and/or tzatziki.



INFERNO LAMB CHOPS



INGREDIENTS

*Adjust portions to fit your grill plate and food dish sizes.
Cook times and grill racks remain the same.*

1¼" lamb chops 4

Marinade

garlic (*minced*) 2 cloves
fresh rosemary (*chopped*) 1 tbsp
salt ½ tsp
pepper taste
zest of 1 lemon
olive oil 1½ tbsp

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. In a small bowl or cup combine garlic, rosemary, salt, pepper, lemon zest and olive oil.
2. Place lamb chops in a medium sized bowl. Pour marinade over, ensure the meat is completely covered by the marinade. Cover and refrigerate for at least 1 hour.
3. Place 2 marinated lamb chops on grill plate and slide onto the 2nd rack of the INFERNO. Cook for ~1½min*.
4. Slide out grill plate, flip lamb chops and cook for an additional minute* or until internal temperature reaches 150°F (66°C).
5. Remove from grill and let lamb chops rest for ~5min* before serving.
6. Repeat steps 3-5 for remaining lamb chops.
7. Serve with griller's choice of fresh salad or veggies.



**cook times may vary due to meat thickness and weather conditions*



LAMB MEATBALLS with INDIAN CURRY SAUCE



INGREDIENTS

Adjust portions to fit your grill plate and food dish sizes.

Cook times and grill racks remain the same.

ground lamb	1lb
garlic <i>(minced)</i>	2 cloves
shallot <i>(minced)</i>	1
salt	1 tsp
cumin	1 tsp
allspice	¼ tsp
fresh mint	1 tsp
cooking oil	

Indian Curry Sauce

butter	2 tbsp
shallot <i>(diced)</i>	1
garlic <i>(minced)</i>	4 cloves
fresh ginger <i>(grated)</i>	2 tbsp
fresh turmeric <i>(grated)</i>	1 tsp
cumin	1 tsp
allspice	1 tsp
fennel seeds	2 tsp
tomato <i>(finely diced with juices)</i>	1 extra large
plain yogurt	1½ cup
brown sugar	2 tsp
salt	½ tsp
cayenne pepper	¼ tsp

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. In a medium sized bowl combine ground lamb, minced garlic, shallot, salt, cumin, allspice and fresh mint. Use hands to mix well.
2. Form ground lamb mixture into 1½" balls (makes ~10 meatballs).
3. Begin curry sauce. Add butter to deep food tray and slide onto bottom rack of INFERNO to warm up.
4. Add shallot, garlic and ginger to butter food tray, slide back onto bottom rack and cook for 1-2min*.
5. Meanwhile oil the drip tray slide onto 3rd rack of the INFERNO to warm up. Place meatballs on oiled drip tray and slide into 3rd rack of the INFERNO. Cook for 2-3min*.
6. Add ginger, turmeric, cumin, allspice, fennel and tomato (with all juices) to food tray, stir well. Cook on bottom rack for ~1min*.
7. Toss meatballs in drip tray, rotating back to front and front to back. Cook on 3rd rack for ~1min*.
8. Add yogurt to tomato mixture in the food tray, mix well, and let simmer on bottom rack for 1-2min*. Mix in brown sugar, salt and cayenne pepper. Slide back onto bottom rack, let simmer until meatballs are ready (~1min*).
9. Pull out both trays and remove meatballs from the drip tray, placing them in the curry sauce in the deep food tray, coating well. Slide onto 3rd rack of the INFERNO. Cook for 2-3min* or until meatballs reach internal temperature of 160°F (71°C).
10. Remove from grill and divide meatballs and sauce between desired serving dishes.

**cook times may vary due to meat thickness and weather conditions*





NORTH FIRE

PORK



Balsamic Honey Pork
Medallions 50 - 51

Grilled Pancetta Salad 52 - 53

Grilled Pork Sausages 54 - 55

Root Beer Pork Chops 56 - 57



BALSAMIC HONEY PORK MEDALLIONS



INGREDIENTS

*Adjust portions to fit your grill plate and food dish sizes.
Cook times and grill racks remain the same.*

pork tenderloin 1¾ - 2lbs
cooking oil

Glaze

garlic (*finely chopped*) 4 cloves
fresh rosemary (*chopped*) 1 tbsp
balsamic vinegar ½ cup
honey 3 tbsp
olive oil 2 tbsp
dijon mustard 1 tbsp
salt pinch
pepper (*freshly ground*) pinch

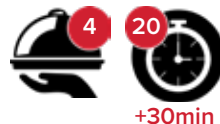
DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. Place garlic and rosemary in a small bowl, add vinegar, honey, olive oil, mustard, and a pinch of salt and pepper. Mix well.
2. Slice the pork tenderloin into 1" thick medallions (rounds).
3. Cover the bottom of the food tray with cooking oil and place on 3rd rack of the INFERNO for a few seconds to warm up.
4. Remove food tray from grill and add one layer of pork medallions. Season with salt and pepper and slide back on 3rd rack. Sear for ~1min*.
5. Slide out tray, turn medallions and cook for an additional minute*.
6. Transfer seared medallions to the drip tray and pour balsamic-honey glaze over them, flipping to ensure both sides are well coated.
7. Slide prepared drip tray onto bottom rack of the INFERNO and cook for a few minutes, until internal temperature reaches 140°F (60°C).
8. Remove from grill, plate pork medallions and spoon balsamic-honey glaze over them. Garnish with fresh rosemary sprigs and serve.



GRILLED PANCETTA SALAD



+30min

INGREDIENTS

Adjust portions to fit your grill plate and food dish sizes.

Cook times and grill racks remain the same.

pancetta (cut into ½" slices) 1 lb

Dry Marinade

coarse salt ¾ cup

brown sugar ½ cup

garlic 1 clove

whole star anise 2

whole peppercorns 1 tsp

rind of 1 lemon

rosemary 4 sprigs

thyme 5 sprigs

fresh coriander generous amount

Dressing

mustard 1 tbsp

honey 1 tbsp

olive oil ½ cup

salt pinch

pepper pinch

water 2-3 tbsp

juice and zest of ½ lemon

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. To prepare dry marinade beat coarse salt, brown sugar, garlic, star anise, peppercorns, lemon rind, thyme, rosemary, and generous amount of coriander in a food processor until well ground.

2. Cut the pancetta into 1 inch thick pieces.

3. Pour half the dry marinade into a tray or dish and place the pancetta slices on top. Gently press down on pancetta with hands and cover with remaining dry marinade. Cover and refrigerate for ~30min (thicker slices will need to marinate for longer).

4. Place marinated pancetta in a bowl full of water and rub them with hands until all marinade has been removed. Dry with paper towels.

5. Slide food tray onto top rack of the INFERNO grill, let tray get very hot.

6. Add marinated pancetta to hot food tray without adding any extra oil. Slide onto 3rd rack of the INFERNO and cook for ~2min* per side.

7. Serve pancetta with griller's choice of vegetables or sides. Enjoy!



**cook times may vary due to meat thickness and weather conditions*



GRILLED PORK SAUSAGE



INGREDIENTS

Adjust portions to fit your grill plate and food dish sizes.

Cook times and grill racks remain the same.

hot italian pork sausages 4

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. If desired lightly score tops of sausage diagonally ~3/4" apart.
2. Place sausage on grill plate, slide onto lowest rack of the INFERNO.
3. Rotate every 1-2min* until internal temperature reaches 160°F (71°C).
4. Remove from grill, serve with griller's choice of seasonal vegetables or on a bun with desired toppings. Enjoy!



ROOT BEER PORK CHOPS



INGREDIENTS

*Adjust portions to fit your grill plate and food dish sizes.
Cook times and grill racks remain the same.*

1" pork chop 4

Marinade

root beer	1½ cup
salt	pinch
pepper	pinch
beef stock	1 cup
brown sugar	2 tbsp
chipotle-flavoured hot sauce	½ tsp
worcestershire sauce	2 tsp
cooking oil	

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. Place pork chops in a medium sized bowl or dish. Pour 1cup of root beer over the chops. Cover and refrigerate for at least 2hrs.
2. Remove pork chops from root beer and season with salt and pepper.
3. In the food tray combine remaining ½cup of root beer, beef stock, brown sugar, hot sauce, worcestershire sauce and mix well. Slide onto 4th rack of the INFERNO, cook until mixture reduces to ~¾cup. Set aside.
4. Ensure drip tray is in place on the bottom rack of the INFERNO. Place marinade pork chops on lightly oiled grill plate. Slide into 2nd rack of the INFERNO grill and cook for ~1½min per side*, or until internal temperature reaches 145°F (63°C).
5. Brush chops generously with reduction sauce. Slide onto 4th rack of the INFERNO and cook for ~30sec per side*, basting between flips.
6. Remove pork chops from grill, brush with any remaining sauce and season with salt. Serve and enjoy!





NORTHFIRE

POULTRY



Buffalo Chicken Wings 60 - 61

Chicken Fajitas 62 - 63

Chicken Souvlaki 64 - 65

Grilled Butterflied
Chicken Breasts 66 - 67



BUFFALO CHICKEN WINGS



INGREDIENTS

Adjust portions to fit your grill plate and food dish sizes.

Cook times and grill racks remain the same.

uncooked chicken wings 7-8

unsalted butter ¼ cup

hot sauce (*griller's choice*) ½ cup

worcestershire sauce 2 dashes

DIRECTIONS

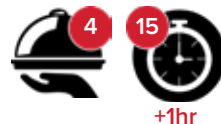
to ensure proper heat settings preheat grill for 5min before cooking

1. Place chicken wings in the food tray and slide into the 3rd rack of the INFERNO. Cook for ~2½ - 3min*.
2. Pull out the tray, flip the wings, rotating front pieces to back. Cook for ~2½ - 3min*. Set aside in medium sized bowl.
3. Add unsalted butter cubes onto the drip tray, place into 3rd rack of the INFERNO. Cook for ~20sec* or until melted.
4. Add ~½cup hot sauce and a few dashes of worcestershire sauce. Mix well. Slide back into 3rd rack of the INFERNO and cook for ~30sec*.
5. Remove sauce from grill and stir once again. Add sauce to wings. Give a good toss to evenly distribute sauce and serve.

**cook times may vary due to meat thickness and weather conditions*



CHICKEN FAJITAS



INGREDIENTS

*Adjust portions to fit your grill plate and food dish sizes.
Cook times and grill racks remain the same.*

chicken breasts 2

Marinade

olive oil 4 tbsp

lemon juice 2 tbsp

salt 1½ tsp

oregano 1½ tsp

cumin 1½ tsp

garlic powder 1 tsp

paprika ½ tsp

chili powder ½ tsp

butter 7-12 cubes

sliced bell peppers

sliced onions

tortillas 4

Suggested Toppings

(griller's choice)

shredded cheese

sour cream

salsa

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. Cut chicken breasts into ¾" strips and place in medium sized bowl. Add marinade ingredients. Mix well.

2. Cover and refrigerate for at least 1hr.

3. Place 4-6 cubes of butter on food tray and place on 3rd rack of the INFERNO. Melt for ~30sec*.

4. Add sliced peppers and sliced onions to food tray and cook for ~1min*.

5. Pull out tray, toss vegetables, place back in grill and cook for ~1-1½min*.

6. Place cooked vegetable tray on bottom rack.

7. Add a few cubes of butter to the drip tray, place on 4th rack and let butter melt and coat the bottom.

8. Remove tray and add chicken slices to tray and cook on 3rd rack for ~1½min*.

9. Remove tray, toss the chicken; moving front pieces to back and back pieces to the front and flipping so brown side is down. Cook for ~1½min*.

10. Remove both trays from grill. Add veggies and chicken to tortilla. Top with shredded cheese and sour cream and serve with salsa.



CHICKEN SOUVLAKI



+2-12hrs

INGREDIENTS

Adjust portions to fit your grill plate and food dish sizes.

Cook times and grill racks remain the same.

chicken breasts 2

Marinade

olive oil ¼ cup

dry white wine ¼ cup

garlic (minced) 5 cloves

dried oregano 2 tbsp

rosemary 1 tbsp

paprika 1 tsp

salt 1 tsp

pepper 1 tsp

juice of 1 lemon

butter 4-6 cubes

pitas 2

Suggested Toppings

(griller's choice)

lettuce

tomato

cucumber

olives

onions

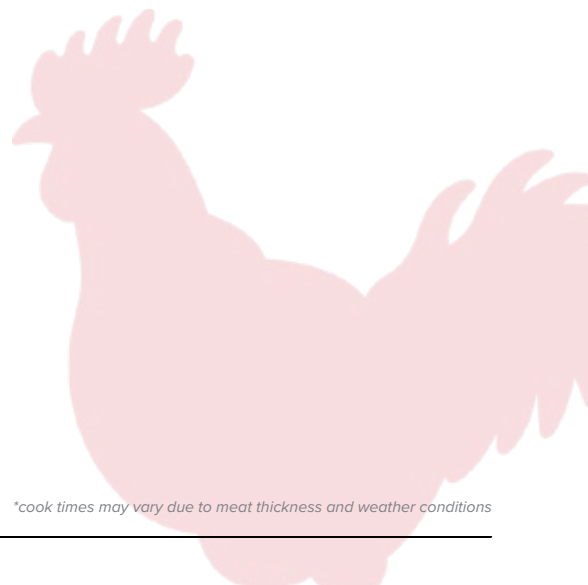
tzatziki

feta cheese

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. Cut chicken into 1½" pieces and place in medium sized bowl. Add marinade ingredients. Mix well.
2. Cover and refrigerate mixture for 2hrs or overnight.
3. Remove marinated chicken from refrigerator. Divide chicken between 2 skewers.
4. Add cubes of butter to the drip tray, place tray on the 4th grilling rack of the INFERNO, and let butter melt for ~30sec*.
5. Place chicken skewers onto the buttered drip tray and slide onto the 4th grilling rack. Cook for ~3min*.
6. Pull out tray, turn skewers over, cook for ~2min*.
7. Prepare pitas with desired toppings.
8. Remove tray from grill, add chicken to prepared pitas, and serve.



**cook times may vary due to meat thickness and weather conditions*



GRILLED BUTTERFLIED CHICKEN BREASTS



INGREDIENTS

Adjust portions to fit your grill plate and food dish sizes.

Cook times and grill racks remain the same.

6oz chicken breasts 2

(boneless, skinless)

olive oil 1½ tbsp

brown sugar ½ tsp

garlic powder ½ tsp

salt ½ tsp

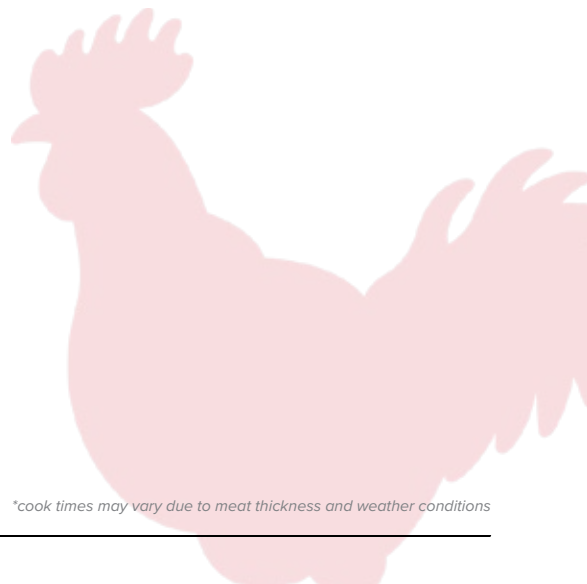
cumin ¼ tsp

smoked paprika ¼ tsp

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. Slice chicken breasts in half horizontally, cutting to ½" short from opposite side. Open halves like a book to lay chicken flat.
2. Brush olive oil evenly over butterflied chicken breasts.
3. In a small bowl combine sugar, garlic, salt, cumin and paprika. Sprinkle evenly over both sides of chicken breasts.
4. Place chicken on grill plate. Cook on 3rd rack of the INFERNO for 1-2min per side* or until internal temperature reaches 165°F (74°C).
5. Remove from grill and serve with griller's choice of side.



**cook times may vary due to meat thickness and weather conditions*





NORTH FIRE

SEAFOOD



Cajun Garlic Shrimp 72 - 73

Grilled Lobster Tails 74 - 75

Honey Mustard Salmon 76 - 77

Tilapia Tacos 78 - 79



NORTHEAST

CAJUN GARLIC SHRIMP



INGREDIENTS

Adjust portions to fit your grill plate and food dish sizes.

Cook times and grill racks remain the same.

uncooked and peeled shrimp 1 dozen

butter	2 tbsp
minced garlic	1 tbsp
salt	pinch
pepper	pinch
cajun seasoning	1 tsp
lemon juice	squeeze

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. Divide the uncooked and peeled shrimp between 2 skewers.
2. Place skewered shrimp onto the grill plate and slide into 2nd rack of the INFERNO. Cook for ~30sec*.
3. Pull out grill plate and flip skewers. Cook for another 30-40sec*, set aside.
4. Add butter to the drip tray and place on 4th rack of the INFERNO. Cook until melted (~20sec*).
5. Remove from grill, add minced garlic, place back on 4th rack and cook for ~20sec*.
6. Remove tray and add cajun seasoning and a good pinch of salt and pepper. Stir and place on 4th rack. Cook for 20sec*.
7. Remove from grill and drizzle garlic butter sauce and a good squeeze of lemon juice on shrimp skewers. Serve and enjoy!



GRILLED LOBSTER TAILS



INGREDIENTS

Adjust portions to fit your grill plate and food dish sizes.

Cook times and grill racks remain the same.

7oz lobster tails 2

butter *(cubed)* ¾ cup
chives *(chopped)* 2 tbsp
garlic *(minced)* 1 clove
pepper pinch
salt pinch

lime wedges

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. In a small bowl, combine butter, chives, minced garlic, and black pepper. Add to food tray and melt slightly on 3rd rack of the INFERNO.
2. Remove food tray from grill, stir the butter mixture and place on top of the INFERNO unit to keep warm.
3. Meanwhile, butterfly lobster tails down the middle without cutting through meat completely.
4. Generously baste tails with the warm butter mixture and season with salt. Place lobster tails on grill plate cut side up.
5. Slide onto 4th rack of the INFERNO and cook for 1-2min* or until shells turn a bright red colour.
6. Rotate tails front to back and baste with butter mixture. Slide onto 6th rack of the INFERNO and cook for an additional minute or until internal temperature reaches ~140° F (60°C)
7. Remove lobster tails from grill. Serve with lime wedges and remaining garlic butter mixture. Enjoy!



HONEY MUSTARD SALMON

**+4hrs**

INGREDIENTS

Adjust portions to fit your grill plate and food dish sizes.

Cook times and grill racks remain the same.

salmon fillets 2

Marinade

olive oil 2 tbsp

salt pinch

pepper pinch

fresh dill 1 tbsp

minced garlic 2 cloves

dijon mustard 1½ tbsp

honey 1 tbsp

fresh lemon juice 1 tbsp

butter 4-6 cubes

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. Place salmon fillets in a medium sized bowl, add olive oil, season with salt and pepper. Add fresh dill, minced garlic, dijon mustard, honey and lemon juice. Mix well.
2. Cover and refrigerate for at least 4hrs.
3. Place cubes of butter in drip tray and place on 3rd rack of the INFERNO until melted.
4. Set marinated salmon fillets in the buttered drip tray and place on 3rd rack. Cook for ~3min*.
5. Remove from the INFERNO, add a good squeeze of lemon juice and serve with griller's choice of side.



**cook times may vary due to meat thickness and weather conditions*



TILAPIA TACOS



INGREDIENTS

*Adjust portions to fit your grill plate and food dish sizes.
Cook times and grill racks remain the same.*

½" tilapia fillets 2
salt & pepper pinch

Marinade

vegetable oil 2 tbsp
juice of a small lime
garlic (minced) 1 clove
chili powder ½ tsp
cumin 1 tsp
paprika ½ tsp
cayenne pepper ¼ tbsp

cooking oil
white corn tortillas 4

Fish Taco Sauce

sour cream ½ cup
mayonnaise ½ cup
juice of a small lime
garlic powder ½ tsp
cumin ½ tsp
salt ¼ tsp
hot sauce 1 tsp
or to taste

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

- Season tilapia fillet with salt and pepper on either side.
- To prepare the marinade whisk together vegetable oil, lime juice, garlic, chili powder, cumin, paprika and cayenne pepper in a medium sized bowl.
- Place seasoned fish in large sealable plastic bag and pour marinade over fish. Seal and refrigerate for ~30min.
- Brush grill plate with cooking oil and place marinated fillets on. Slide onto 3rd rack of the INFERNO and cook for ~2-3 min per side or until internal temperature reaches 145°F (63°C).
- Meanwhile in a medium sized bowl mix together sour cream, mayonnaise, lime juice, garlic powder, cumin, salt and hot sauce to create a smooth fish taco sauce.
- Remove fish from grill, and let rest for a few minutes before breaking into pieces.
- Distribute grilled fish pieces between tortillas and top with griller's choice of the following toppings:
 - lime juice
 - pico de gallo or fresh salsa
 - avocado
 - shredded cabbage
 - grilled vegetables (peppers and onions)**
 - fresh cilantro
 - hot sauce
- Serve and Enjoy!





NORTH FIRE



VEGETABLES & SIDES

Grilled Sweet Corn 82 - 83

Lemon Parmesan Asparagus 84 - 85

Savory Balsamic
Grilled Veggies 86 - 87

Stuffed Portobello
Mushrooms 88 - 89



GRILLED SWEET CORN



INGREDIENTS

Adjust portions to fit your grill plate and food dish sizes.

Cook times and grill racks remain the same.

sweet corn (<i>shucked</i>)	4 ears
unsalted butter	½ cup
fresh herbs (<i>finely chopped</i>)	2 tbsp
<i>griller's choice</i>	
salt	1½ tsp
pepper	½ tsp
cayenne pepper	pinch
vegetable oil	

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. In a small bowl combine butter, herbs (chives, parsley, and/or cilantro), salt, pepper and pinch of cayenne pepper. Mix well and set aside.
2. Brush shucked corn ears with vegetable oil and place a few on the grill plate. Slide onto bottom rack of the INFERNO and cook for ~30sec*.
3. Slide out grill plate, turn and cook for an additional 30sec*. Repeat until tender and lightly charred in spots.
4. Repeat cooking steps until all corn ears have been cooked.
5. Top each cooked corn ear with desired amount of herb butter. Serve and enjoy!



LEMON PARMESAN ASPARAGUS



INGREDIENTS

Adjust portions to fit your grill plate and food dish sizes.

Cook times and grill racks remain the same.

asparagus 1 lb

extra virgin olive oil 2 tbsp
salt ½ tsp

Suggested Toppings

fresh parmesan cheese (grated) 4 tbsp
lemon wedges

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. Remove tough bottom ends of asparagus spears by bending gently until they snap off.
2. In the food tray toss asparagus spears with olive oil and salt until evenly coated.
3. Arrange prepared asparagus in the food tray with thickest ends toward the back of the grill. Cook on 5th rack of the INFERNO for 1-2min*.
4. Pull out food tray, turn asparagus over and cook for an additional 1-2min* or until tender and lightly charred in spots.
5. Remove from grill and immediately top with parmesan cheese and squeeze lemon wedges over top.
6. Serve warm with grilled salmon, or griller's choice of main, and garnish with lemon slices and additional parmesan cheese. Enjoy!

BY NORTHFIRE™



SAVORY BALSAMIC GRILLED VEGGIES



INGREDIENTS

*Adjust portions to fit your grill plate and food dish sizes.
Cook times and grill racks remain the same.*

yellow bell pepper *(sliced)* 2 cups
orange bell pepper *(sliced)* ½ cup
red bell pepper *(sliced)* 3 cups
red onion *(sliced)* 1 medium
cremini mushrooms 1 medium
grape tomatoes ¼ cup
carrots *(sliced longways)* 2

butter 4-6 cubes
salt pinch
pepper pinch

Balsamic Vinaigrette

balsamic vinegar 3 tbsp
garlic *(minced)* 2 cloves
italian parsley *(fresh chopped)* 1 tsp
basil *(fresh chopped)* 1 tsp
rosemary *(fresh finely chopped)* ½ tsp
salt pinch
pepper pinch

Suggested Toppings

(griller's choice)
lime juice

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. Add a few cubes of butter to the food tray and slide onto 3rd rack of the INFERNO until melted (~30sec*).
2. Prepare vegetables and add various peppers and onions to buttered food tray. Slide back onto 3rd rack and cook for ~1min*.
3. Pull out food tray, toss vegetables, and distribute mushrooms evenly on top. Slide onto 3rd rack and cook for an additional minute*.
4. Slide out tray, toss contents and add carrot slices and tomatoes. Place back on 3rd rack of the INFERNO and cook for ~1min* or until veggies reach desired cook.
5. Meanwhile, if desired, prepare balsamic vinaigrette, whisking together balsamic vinegar, minced garlic, parsley, basil, rosemary and a pinch of salt and pepper in a small bowl.
6. Remove vegetables from grill and season with salt and pepper. Top with a squeeze of lime juice and balsamic vinaigrette.
7. Serve with an INFERNO grilled steak or griller's choice of main. Enjoy!



STUFFED PORTOBELLO MUSHROOMS



INGREDIENTS

Adjust portions to fit your grill plate and food dish sizes.

Cook times and grill racks remain the same.

portobello mushroom caps 4

plum tomato (*chopped*) 2/3 cup

mozzarella cheese (*shredded*) 1/4 cup

olive oil 1 tsp

fresh rosemary (*finely chopped*) 1/2 tsp

pepper 1/8 tsp

garlic (*crushed*) 1 clove

lemon juice 2 tbsp

soy sauce 2 tsp

fresh parsley (*minced*) 2 tsp

cooking oil

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. In a small bowl mix together tomato, 1/2tsp olive oil, rosemary, pepper and garlic.
2. Using a spoon, remove and discard brown gills and stems from underside of mushroom caps.
3. In a small bowl combine 1/2tsp olive oil, lemon juice, and soy sauce. Brush generously over both sides of mushroom caps.
4. Oil grill plate using cooking oil and place mushroom caps stem sides down. Slide onto bottom rack of the INFERNO, grill for 2-3min*.
5. Pull out grill plate, flip mushroom caps and grill for an additional minute or until soft.

6. Evenly divide tomato mixture between mushroom caps (~1/4cup mixture per cap) top with shredded mozzarella cheese. Place on grill plate, slide onto 5th rack of the INFERNO and cook until cheese is melted.

7. Remove from grill, sprinkle with parsley and enjoy!





NORTH FIRE

DESSERTS



Grilled Peaches 78 - 79
with Cinnamon Sugar Butter

Grilled Tropical Fruit 80 - 81

INFERNO S'mores 82 - 83



GRILLED PEACHES WITH CINNAMON SUGAR BUTTER



INGREDIENTS

Adjust portions to fit your grill plate and food dish sizes.

Cook times and grill racks remain the same.

ripe peaches (*halved*) 4

unsalted butter (*room temp. cubed*) ½ cup
cinnamon 2 tsp
brown sugar 3 tbsp
salt pinch

Suggested Garnishes

mint leaves
walnut pieces

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. In a small bowl mix together the cinnamon and sugar and salt.
2. Cut ripe peaches in half and remove pits. Place peach halves on the grill plate facing up. Slide grill plate onto the 4th rack and cook for ~2min*.
3. Pull out grill tray and move front peach halves to back and back halves to front. Slide back in and cook for an additional minute*. Remove grill tray from the INFERNO and set aside.
4. Add cubed butter to the food tray, slide onto 6th rack of the INFERNO until melted (~30sec*).
5. Slide out buttered food tray and stir cinnamon sugar mixture into the butter. Slide back in. Cook for 30sec*.
6. Pull out food tray, place grilled peach halves face down into the butter. Place back on 6th rack of the INFERNO and cook for 1½min*.
7. Remove from grill and place peach halves face up in a bowl. Pour remaining melted butter mixture over the peaches.
8. Garnish with mint leaves and walnut pieces. Serve and enjoy!



GRILLED TROPICAL FRUIT



INGREDIENTS

Adjust portions to fit your grill plate and food dish sizes.

Cook times and grill racks remain the same.

fresh banana	1
fresh mango	1
fresh pineapple	1
fresh lime	1
unsalted butter (<i>cubed</i>)	½ cup

Suggested Toppings

(griller's choice)

vanilla ice cream
OR

Coconut Sauce

coconut milk	⅓ cup
brown sugar	2 tbsp
vanilla extract	1 tsp
nutmeg	pinch
coconut (<i>shredded</i>)	1 tbsp

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. Cut and prepare fruit:
 - Slice banana diagonally into ¾" pieces
 - Cut pineapple into rings
 - Score mango into cubes while attached to peel, scoop cubes into a bowl
 - Cut lime into wedges for garnish
2. Add butter to food tray, slide onto 6th rack of the INFERNO and let melt (~30sec*).
3. Pull out food tray and add a few pineapple rings. Slide back onto 6th rack and cook for ~2min*.
4. Slide out food tray and flip and rotate pineapples, moving front rings to back and back to front. Cook on 6th rack for an additional minute*.
5. Pull out tray, rotate and flip pineapples again. Evenly distribute bananas on top. Cook for ~1min*.
6. Slide out food tray, rotate and flip fruit pieces and add mango cubes to tray. Slide back onto 6th rack and cook for 1min*.
7. Remove from grill, scoop out fruit dividing between bowls, squeeze lime wedge over each bowl and top with generous scoop of ice cream or prepared coconut sauce.

Coconut Sauce:

To prepare coconut sauce combine coconut milk, brown sugar, vanilla, nutmeg and shredded coconut in a small bowl Mix until combined, serve with grilled fruit.



INFERNO S'MORES



INGREDIENTS

Adjust portions to fit your grill plate and food dish sizes.

Cook times and grill racks remain the same.

graham cracker crumbs	8oz
salted butter	½ cup
large marshmallows	1 16oz bag
dark chocolate	½ cup
caramel toffees	½ cup

DIRECTIONS

to ensure proper heat settings preheat grill for 5min before cooking

1. Cut the salted butter into cubes and add to food tray. Place on 3rd rack of the INFERNO until melted (~30sec*).

2. Remove food tray from grill and evenly coat the bottom with graham cracker crumbs.

3. Break the chocolate and caramel into small pieces and sprinkle over graham cracker crumbs. Place on 4th rack of the INFERNO for a few seconds to allow chocolate to melt slightly.

4. Place marshmallows on top of prepared tray until graham cracker crumbs are completely covered.

5. Slide tray onto 6th rack of the INFERNO for ~30sec* or until marshmallows have browned.

6. Remove tray from grill, let cool slightly before serving.

Warning: Food tray will be hot. Be careful not to touch the edges, best to eat grilled s'mores with spoon.



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Grill & Grill Accessories

Twelve (12) months from date of purchase

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1. **Take Photos.** Please take as many photos of the defective product(s) as you can to support your claim. The photos must clearly illustrate the impairment to help us confirm the claim.
2. **Attach proof of purchase.** Please provide the original proof of purchase. Please scan or take a photo of your proof of purchase and submit it with your claim.
3. **Submit by email.** NorthFire: customerservice@northfireltd.com
4. **Response.** A Northfire representative will work with you to resolve your claim as quickly as possible.

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1. The following terms and conditions of sale ("Terms and Conditions") shall govern the sale by NorthFire of products (the "Product" or "Products") enclosed with these Terms and Conditions and in accordance with the term hereof, to you (the "Buyer"), which may be made available for sale in certain regions by a regional or national distributor under license with NorthFire (the "Distributor" or "Distributors"). Certain additional terms may accompany the Products and shall apply.
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3. NorthFire warrants to the Buyer that only the following Products will be free from defects in materials and workmanship for the period of twelve (12) months from the date of purchase: Grill and Grill Accessories. Defects shall exclude any normal wear and tear of goods; improper use of a Product; reckless or negligent use of a Product; use of a Product by a Buyer or a party with access and use of a Product



(a "User") where the Buyer or User, knows or ought to have known that such Product was defective in any manner whatsoever; and any defects caused by modification, improper assembly, disassembly, or abnormal weather conditions or temperature.

Buyer's sole remedy and NorthFire's sole obligation for breach of this warranty will be reasonable efforts to correct any non-conformance or, if this cannot be met in NorthFire's sole discretion, the Buyer will receive a credit for, or a refund of, the purchase price (the "Limited Warranty"). Instructions and warnings related to the Products are attached.

4. The Limited Warranty shall be void if the Buyer fails to comply with all of the terms set forth in these Terms of Conditions, as well as where a Buyer or User: (1) knows or ought to have known that a Product was defective prior to the use of the Product; (2) uses the Product in a reckless or negligent manner; (3) improperly uses, assembles, disassembles, modifies the Product, or (4) fails to use the Product as directed. This Limited Warranty is the sole warranty offered by NorthFire with respect to the Product, subject to these Terms and Conditions. NorthFire does not assume any other liability in connection with the sale of the Product. No representative of NorthFire is authorized to extend the Limited Warranty or to change it in any manner whatsoever. No warranty applies to any party other than the original Buyer. Any claims under the Limited Warranty may only be made to NorthFire or a Distributor, as the case may be, and shall be inapplicable where a Product is returned to the seller where the Product was purchased.

5. NORTHFIRE HEREBY DISCLAIMS ALL REPRESENTATIONS AND WARRANTIES OF ANY NATURE, WHETHER WRITTEN OR ORAL, EXPRESS OR IMPLIED BY LAW OR OTHERWISE, ARISING OUT OF OR RELATED TO THIS WARRANTY, THE PRODUCTS OR RESULTS DERIVED THEREFROM, INCLUDING WITHOUT LIMITATION, ANY WARRANTIES REGARDING ACCURACY, QUALITY, CORRECTNESS, COMPLETENESS, COMPREHENSIVENESS, SUITABILITY, COMPATIBILITY, MERCHANTABILITY, FITNESS FOR ANY PARTICULAR PURPOSE, OR OTHERWISE (IRRESPECTIVE OF ANY COURSE OF DEALING, CUSTOM, OR USAGE OF TRADE).

6. NOTWITHSTANDING ANYTHING CONTAINED IN THIS WARRANTY TO THE CONTRARY, IN NO EVENT SHALL NORTHFIRE, ITS AFFILIATES AND SUBSIDIARIES, OR DISTRIBUTORS, OR ANY OF ITS OR THEIR RESPECTIVE DIRECTORS, OFFICERS, OR EMPLOYEES, BE LIABLE TO A BUYER, USER, OR ANY THIRD PARTY WHOSE CLAIM IS RELATED TO THIS WARRANTY, BE LIABLE UNDER ANY THEORY OF TORT, NEGLIGENCE, CONTRACT, OR OTHERWISE: (A) FOR LOST PROFITS, LOST REVENUES, LOST BUSINESS OPPORTUNITIES OR EXEMPLARY, PUNITIVE, SPECIAL, INCIDENTAL, INDIRECT, CONSEQUENTIAL, OR SIMILAR DAMAGES, EACH OF WHICH IS HEREBY EXCLUDED BY THIS WARRANTY, REGARDLESS OF WHETHER SUCH DAMAGES WERE FORESEEABLE OR WHETHER THE APPLICABLE ENTITY HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES; OR (B) FOR ANY CLAIMS, DAMAGES, COSTS OF ANY NATURE IN EXCESS OF THE FEES PAID FOR THE PRODUCT BY THE BUYER, EXCLUDING ANY SALES TAXES APPLICABLE THERETO, AT THE TIME SUCH PRODUCT WAS PURCHASED. BUYER'S SOLE REMEDY FOR ANY DEFECTIVE PRODUCT WILL BE AS STATED ABOVE.

7. All Products made available by Distributors are sold without any additional warranty from NorthFire, but may be accompanied by a Distributor's warranty, as may be provided in any documentation that accompanies the Product. Where a Product is made available by a Distributor, any warranty and technical support provided on a Product is provided by such Distributor, not by NorthFire. Any warranties or technical support on Product made available by a Distributor shall be the sole responsibility and obligation of such Distributor and the Buyer shall have no recourse to enforce such warranty as against NorthFire.

8. These Terms and Conditions shall be construed in accordance with the laws of the Province of Ontario and the laws of Canada applicable therein without regard to principles of conflict of laws. The United Nations Convention on Contracts for the International Sale of Goods and the Uniform Law on the Sale of Goods, the Uniform Law on the Formation of Contracts for the International Sale of Goods are expressly excluded. Subject to Section 6 above, without limiting the foregoing, Buyer and NorthFire irrevocably and unconditionally: (a) agree that any suit, action, or other legal proceeding arising out of or relating to these Terms and Conditions must be brought in the Ontario Superior Court of Justice, in the City of Toronto; (b) consents to the exclusive jurisdiction of such court in any such suit, action or proceeding; (c) waives any objection to the laying of the venue of any such suit, action or proceeding in any such courts; and (d) waives any right that it may have to assert the defense of forum non-conveniens in any such suit, action or proceeding.

9. Warranty claims shall be made to: NorthFire: customerservice@northfireltd.com

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