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# RED COPPER™

## Flipwich™



**Recipe Booklet**

Congratulations,

You are now the owner of a Flipwich, designed to be easy and **FUN**. You have my permission to **TRY ANYTHING ONCE!**

Remember, every sandwich ever made started as somebody's idea to put together things they like between 2 slices of bread...white or brown, gluten free, pita, naan, tortilla, egg roll wrapper, bagel, donut or cracker. The list is endless and so is the list of fillings.

I have included some ideas to get you started but don't forget peanut butter and all its variations and the old stand-by grilled cheese.

Have fun and remember all stoves are different so your times may vary. When you first start, try different heat settings (I prefer med-low) and different times. If you like a thicker sandwich don't latch the lid tight and remember, the filling will be hot so watch out when feeding the little ones.

Love,

*Cathy*

## **Basic Pudgy Pies**

- 2 slices bread, lightly buttered on 1 side
- ½ cup pie filling
- Powdered sugar

Place bread, butter side down on Flipwich. Place about ½ cup filling in center, top with second slice, butter up.

Close and latch lid and cook for 2 minutes per side until bread is browned and filling is hot.

Cut in half or Quarters to serve and sprinkle with powdered sugar if desired.

Use any canned pie filling. I generally dump it out and cut into smaller pieces for apple or peach.



## Stuffed burger patties

- ¼ pound lean ground beef
- Filling of choice like cube of cheese, pickle, onion

Form ground beef into a ball around cheese cube, place in center of preheated flipwich, close and latch lid and cook 2 to 3 minutes per side until cooked to desired doneness.



## Hotdogs

Place up to 6 hotdogs in flipwich, latch and cook both sides until franks are heated and have nice grill marks, about 2 to 3 minutes per side.



## Breakfast Sandwich

- 2 slices any bread, lightly buttered if desired
- 1 egg, beaten
- ¼ cup Shredded cheese
- 1 tablespoon crumbled bacon or bacon bits

Lay bread on flipwich, place cheese on bread, slowly pour egg over cheese, add bacon bits and second slice of bread.

Close and latch flipwich and toast 2 minutes per side until bread is toasted and cheese is melted.



## Bagel Sandwich

- 1 split bagel, remove some of inside dough to make pocket.
- Desired filling, tuna salad, chicken, cheese, thinly sliced apple, cream cheese, ham, sliced tomato, etc.

Place sandwich in flipwich, close lid.

**Note:** If sandwich is thick, it is not necessary to latch. Just use care when turning to hold handles together.



## Pizza in a Pita

- 1 pita bread, trimmed on one side to fit in flipwich
- Pizza sauce
- Mozzarella cheese, shredded

Gently separate pita without opening sides. Spread pizza sauce inside with back of a spoon.

Fill with desired pizza toppings and mozzarella cheese. (Pepperoni, crispy bacon, cooked chicken or sausage, sautéed mushrooms and onion, olives)

Place in Flipwich, closed end next to hinge. Close but do not latch. Cook 2 minutes per side, using care when flipping.



## Stuffed French Toast

- 2 slices bread
- Cream cheese
- Sliced strawberries or strawberry jam
- 1 egg, beaten with a little milk

Spread cream cheese on bread, and top with layer of berries or spread jam on other side. Close sandwich, dip in egg mixture, coating both sides and place in Flipwich.

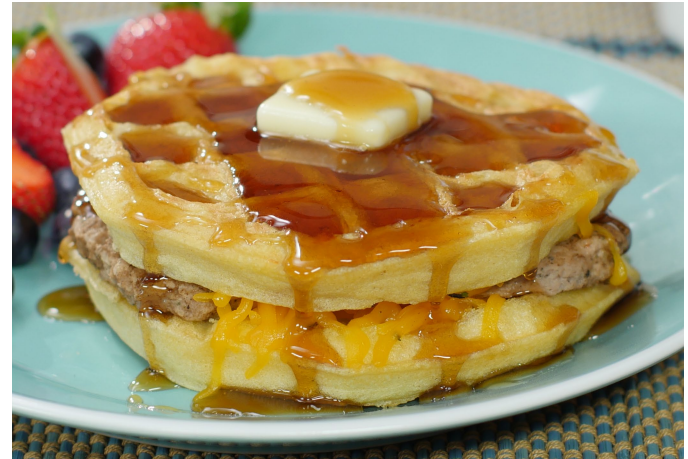
Latch lid and cook for 2 minutes per side until nicely browned.



## Waffle Breakfast to Go Sandwich

- 2 frozen waffles
- 1 egg, fried hard
- Sliced ham and cheese

Place egg, ham and cheese between waffles in flipwich, close and cook 2 minutes per side until waffle is crisp and cheese is melted.



## S'mores

- 8 graham cracker squares
- Chocolate chips, mini marshmallows

Place 4 crackers in base of flipwich, top with chips and marshmallows and cover with 4 crackers.

Close cover and cook for 2 minutes per side until chips are melted.



## Panini

- 2 slices artisan bread, lightly brushed with olive oil
- Desired panini filling
  - Pastrami, cheese & dill pickle
  - Mustard, roast beef, cheddar & onion on sourdough
  - Corned beef, swiss, sauerkraut & dressing on rye
  - Leftover rotisserie chicken, BBQ sauce & mozzarella
  - Turkey, avocado & goat cheese
  - Pork, apple & cheddar
  - Turkey, havarti & cranberry sauce.

Place sandwich oil side down, close lid, latching if possible and cook 2 minutes per side until browned.

