

GARLIC SHRIMP

SERVES 2

PREP TIME 15 minutes

COOK TIME 8 minutes

INGREDIENTS

2 tbs. extra-virgin olive oil

1 tbs. butter

½ shallot, finely chopped

¼ tsp. each crushed red pepper flakes (optional) and fennel seeds

12 oz. large shrimp, peeled, deveined, tails intact

2 garlic cloves, finely chopped

½ tsp. smoked paprika

1 lemon, zested, juiced

1 tbs. chopped fresh parsley

Toasted bread, for serving

METHOD

- 1 Heat Curtis Stone 8-inch Sidekick Pan over medium heat. Add oil and butter. When butter has melted, add shallots, red pepper flakes, if using, and fennel seeds. Cook, stirring often, for 2 minutes, or until shallots soften.
- 2 Increase heat to medium-high and stir in shrimp, garlic, and paprika. Sprinkle with salt and pepper. Cook, stirring often, for 3 to 4 minutes, or until shrimp are cooked through. Turn off heat and stir in lemon zest, 2 tsp. lemon juice, and parsley. Check seasoning and add more salt, pepper, or lemon juice if necessary.
- 3 Spoon shrimp and sauce onto serving plates, and serve with bread for sopping up sauce.



CHEDDAR & PROVOLONE GRILLED CHEESE SANDWICH

SERVES 1

PREP TIME 10 minutes

COOK TIME 10 minutes

INGREDIENTS

2 slices bacon, halved

Two ½-inch-thick slices pullman loaf bread

2 tbs. unsalted butter, room temperature

2 slices provolone cheese

2 slices white or yellow cheddar cheese

2 thin slices beefsteak tomato

METHOD

- 1 Heat Curtis Stone 8-inch Sidekick Pan over medium-high heat. Add bacon and cook for 3 to 4 minutes, or until golden brown and crisp. Transfer bacon to plate lined with paper towels to drain. Discard bacon drippings. Wipe frypan clean.
- 2 Spread butter over one side of bread slices. Arrange 2 cheese slices over unbuttered side of one bread slice. Top with tomatoes, bacon, and remaining 2 cheese slices, then top with remaining bread slice, buttered side up.
- 3 Heat frypan over medium heat. Lay sandwich in frypan and cook, turning as needed, for 4 to 6 minutes or until cheese has melted, and sandwich is golden brown and crisp on both sides.
- 4 Slice sandwich in half and serve right away.



POTATO & CHORIZO TACOS

SERVES 2

PREP TIME 10 minutes

COOK TIME 25 minutes

MAKE AHEAD Uncooked chorizo mixture can be made up to 1 day ahead, covered and refrigerated.

INGREDIENTS

6 oz. ground pork	8 oz. russet potatoes, peeled, cut into ¼-inch dice
1 ½ tbs. cider vinegar	6 corn tortillas, warmed
1 garlic clove, very finely chopped	½ cup shredded green cabbage
1 tbs. chili powder	¼ cup Mexican crema, or sour cream
1 ½ tsp. sweet paprika	1 oz. queso fresco, crumbled
2 tbs. olive oil, divided	1 lime, cut into wedges

METHOD

- 1 In large bowl, using your hands, mix pork with vinegar, garlic, chili powder, paprika, cayenne, 1 tsp. salt, and ⅛ tsp. black pepper.
- 2 Heat Curtis Stone 8-inch Sidekick Pan over high heat. Add 1 ½ tbs. oil and heat until smoking. Add potatoes and cook, tossing and stirring occasionally, for 20 minutes, or until very crisp on all sides. Season with salt. Transfer potatoes to plate lined with paper towels. Discard all but 2 tsp. oil.
- 3 Add pork mixture to pan and cook, stirring frequently to break up pork into small pieces, for 5 minutes, or until browned and crisp.
- 4 Add potatoes to pan with chorizo and cook for 30 seconds.
- 5 Serve warm potato and chorizo mixture inside of warmed tortillas and top with cabbage, crema, and queso. Serve with lime wedges.



BUTTER-BRAISED BRUSSELS SPROUTS

SERVES 2

PREP TIME 5 minutes

COOK TIME 12 minutes

MAKE AHEAD Brussels sprouts can be halved up to 1 day ahead, covered and refrigerated.

INGREDIENTS

12 oz. Brussels sprouts, halved

2 tbs. butter

2 tsp. finely chopped fresh parsley

2 tsp. finely chopped fresh chives

METHOD

- 1 Heat Curtis Stone 8-inch Sidekick Pan over medium high heat. Add Brussels sprouts, butter, and $\frac{1}{2}$ cup water to skillet. Sprinkle with $\frac{1}{2}$ tsp. salt and bring to a simmer. Cover and simmer, stirring occasionally, for 6 minutes, or until water has evaporated and Brussels sprouts are crisp-tender.
- 2 Uncover and continue cooking Brussels sprouts for 5 minutes, or until golden brown and tender, but not mushy. Add herbs and toss to coat. Season with salt and pepper and serve.



SKILLET CORNBREAD

MAKES 4

PREP TIME 10 minutes

COOK TIME 40 minutes

MAKE AHEAD Cornbread can be baked up to 1 day ahead, wrapped tightly and rewarmed.

INGREDIENTS

½ cup unbleached all-purpose flour

½ cup yellow cornmeal

1 tbs. sugar

1 tsp. baking powder

½ tsp. baking soda

½ tsp. kosher salt

½ cup buttermilk

¼ cup whole milk

1 large egg

4 tbs. unsalted butter, melted

1 ear corn, husked, kernels removed

Softened honey butter, for serving

METHOD

- 1 Preheat oven to 425°F.
- 2 Into a large bowl, sift flour, cornmeal, sugar, baking powder, baking soda, and salt. In a small bowl, whisk buttermilk, milk, egg, and melted butter. Make a well in center of flour mixture and stir in egg mixture just until batter is moistened. Gently fold in corn kernels.
- 3 Pour batter into a Curtis Stone 8-inch Sidekick Pan and bake for 20 minutes, or until cornbread is golden brown and a toothpick inserted into center comes out clean. Cool slightly.
- 4 Serve warm cornbread with softened honey butter

CHOCOLATE CHIP PAN COOKIE

SERVES 16

PREP TIME 10 minutes, plus 15 minutes cooling time

COOK TIME 35 minutes

MAKE-AHEAD This cookie is best eaten warm.

INGREDIENTS

2 cups all purpose flour

1 tsp. baking soda

½ lb. (2 sticks) unsalted butter, at room temperature

1 cup granulated sugar

¾ cup packed light brown sugar

2 tsp. pure vanilla extract

¼ tsp. fine sea salt

2 large eggs

14 oz. bittersweet chocolate chips (60% cacao), divided

2 ¼ cups pecan halves, toasted, divided

Vanilla ice cream (optional)

METHOD

- 1 Position a rack in center of oven and preheat oven to 350°F.
- 2 In a small bowl, whisk flour and baking soda together.
- 3 In a large bowl, using an electric mixer, beat butter, granulated sugar, brown sugar, vanilla, and salt on medium-high speed for 4 minutes, or until creamy. One at a time, add eggs, beating well after each addition. Reduce mixer speed to low and gradually beat in flour mixture just until combined. Add 12 oz. of chocolate chips and 2 cups of pecans and mix just until pecans break up a bit.
- 4 Transfer dough to a Curtis Stone 8-inch Sidekick Pan. Sprinkle remaining 2 oz. of chocolate chips and ¼ cup of pecans over dough. Bake 35 minutes, or until edge and top of cookie are golden brown but center is still soft and moist. Let cookie cool in frypan for 15 minutes. Top with scoops of ice cream, if desired, and serve warm..