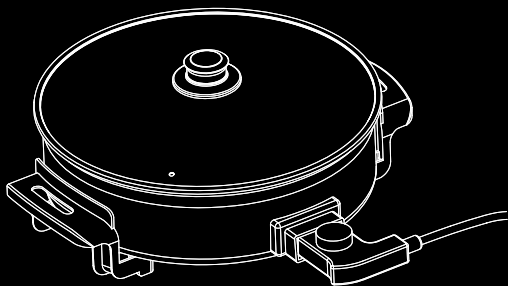


CURTIS STONE



DURA-ELECTRIC RAPID SKILLET POÊLE À FRIRE RAPIDE DURA-ELECTRIC

USAGE INSTRUCTIONS AND RECIPES
MODE D'EMPLOI ET RECETTES

IMPORTANT SAFEGUARDS

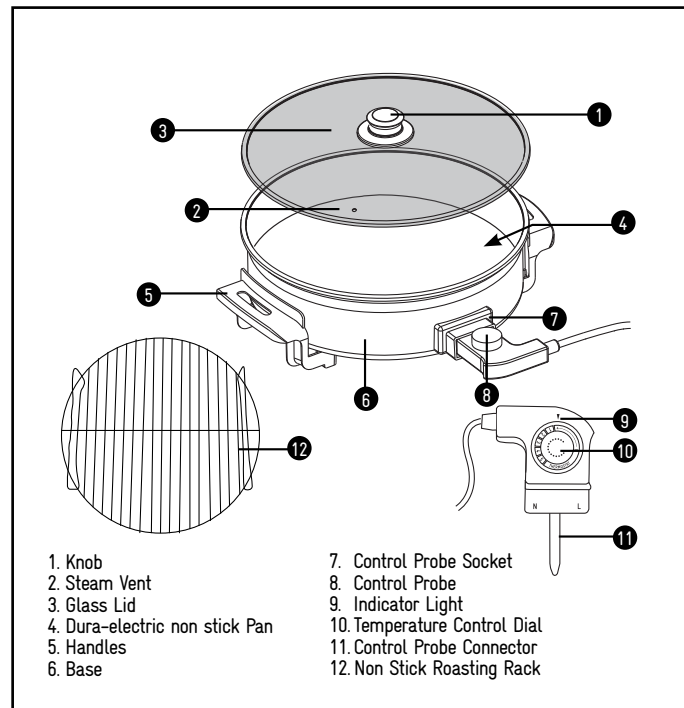
PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL

WARNING: WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD BE FOLLOWED, INCLUDING

- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- This appliance is intended for household use only.
- Never touch the base while Skillet is in use.
- Make sure the handles are properly fastened to the base before using the Skillet.
- Do not operate any appliance with a damaged cord or plug.
- Do not use the appliance if any of the parts are damaged.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- To prevent the risk of fire, electric shock, or personal injury, do not place the cord, plug, or unit near water or other liquids.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not use appliance outdoors or for commercial purposes.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Do not deep-fry food in the Skillet.
- To avoid injury, we recommend allowing the Skillet to return to room temperature before detaching control probe from base.
- Always be sure to unplug the appliance from outlet prior to assembly, disassembly, cleaning, and storage.
- When using extension cords, make sure the electrical rating of the wire is compatible with the appliance.
- Allow Skillet to cool completely before moving, cleaning or disassembling.
- Always attach the control probe to skillet first before plugging the appliance into the outlet. Before unplugging, make sure the Skillet is turned to 0, then remove the plug.
- Be cautious when Skillet is hot. Use the handles.
- Improper use of your Dura-electric Rapid Skillet can result in property damage or even in personal injury.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug

does not completely fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

- The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance;
- The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.



USING YOUR DURA-ELECTRIC RAPID SKILLET

Clean the Skillet and all of its components prior to assembly and use. **DO NOT** use the Skillet near water or other liquids with wet hands or while standing on a wet surface. Make sure the handles are securely fastened to the base prior to each use. Do not touch the base or pan without heat protective cooking gloves while the Skillet is in use.

Note: When using your Dura-electric Rapid Skillet for the first time, you will need to attach the knob to the glass lid with a phillips-head screwdriver. See figure 1

1. Set the base on a clean, stable, and dry surface.
2. Unwind the power cord to the preferred length. Inspect the cord for any sign of damage or significant wear.
3. Plug the control probe connector into the socket located on the base of the Skillet. Be sure to properly align the connector's prong with the middle hole before pushing the control probe in.
4. Make sure the temperature control dial located on the control probe is set to 0 and then plug your Skillet into an outlet or power supply.
5. Turn the temperature control dial clockwise to 1. It is strongly recommended that you do not begin cooking on a high temperature as this will most likely cause food to splatter or even burn when placed in the pan.
6. Put your ingredients into the pan. Allow to cook for several minutes. Increase the heat until you reach the temperature appropriate for your recipe (see the Temperature Settings Guide on page 5).
7. When you are finished cooking with your Dura-electric Rapid Skillet, turn the temperature control dial to 0. Wait for your Skillet to cool before cleaning.

KNOB ASSEMBLY

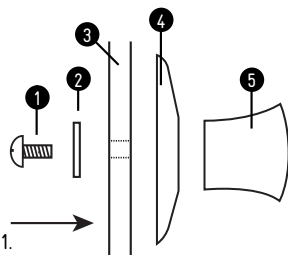
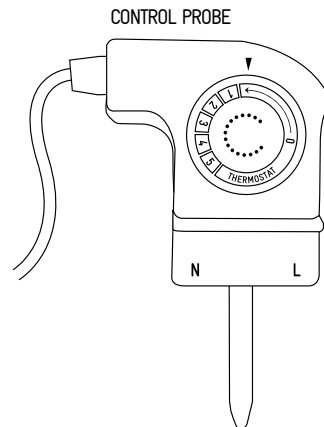


Figure 1.

TEMPERATURE SETTINGS GUIDE

The probe is thermostatically controlled with an indicator light which switches off automatically when the temperature selected has been reached. It will then cycle on and off to indicate that the selected temperature is being maintained.

The setting on the dial represents the following temperatures approximately. From Low (1) to High (5). See below chart.



DIAL SETTING	FAHRENHEIT	USES	TEMPERATURE
1	175°F-235°F	Keep food warm	LOW
2	225°F-280°F	Simmering, slow cooking	
3	275°F-320°F	Pan Frying	MEDIUM
4	310°F-365°F	Roasting	
5	375°F-420°F	Searing and sealing	HIGH

MAINTENANCE

Never use abrasive cleaning agents to clean your appliance as this may damage the Skillet. To prevent damage to the Dura-electric non stick pan, make sure to dry thoroughly after washing. Any other servicing should be performed by an authorized service representative.

CLEANING

- Turn the temperature control dial to the 0 position before unplugging and cleaning.
- The pan should be cool before attempting to clean.
- Do not submerge the base or control probe in water or other liquids. Instead, unplug the control probe and place in a safe, dry place. Fill the pan with warm, soapy water and gently scrub with a sponge until clean. Carefully rinse the pan so that no soap remains, making sure not to wet the control probe socket.
- Wash the lid in warm, soapy water.
- Wipe down the base with a damp cloth. Then thoroughly dry skillet before storing.

WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call 1-877-822-7450

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND CANADA AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state (province) to state (province).

Shipping and handling charges may apply.

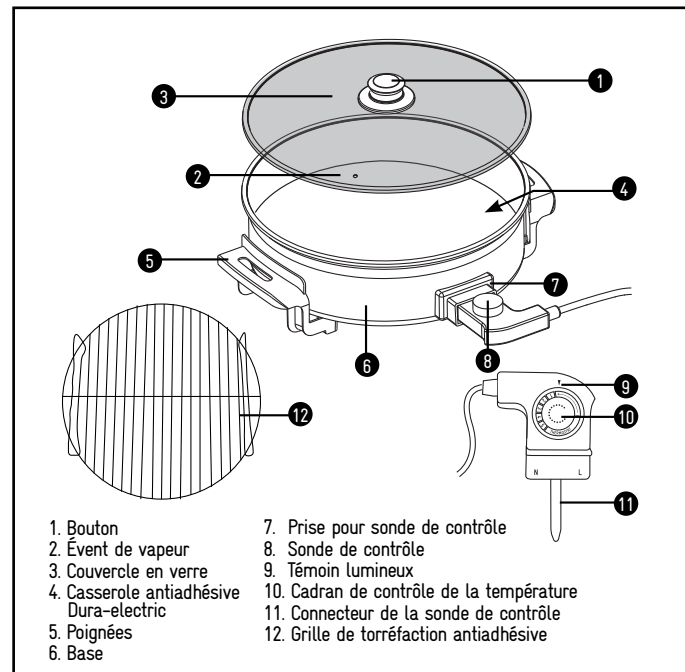
GARANTIES IMPORTANTES

VEUILLEZ LIRE ET CONSERVER CE MODE D'EMPLOI ET CE MANUEL D'ENTRETIEN

AVERTISSEMENT : LORS DE L'UTILISATION D'APPAREILS ÉLECTRIQUES, DES PRÉCAUTIONS DE SÉCURITÉ DE BASE DOIVENT ÊTRE PRISES, NOTAMMENT :

- Retirez tous les sacs et emballages de l'appareil avant de l'utiliser.
- Ne laissez jamais l'appareil sans surveillance lorsqu'il est utilisé.
- Assurez-vous que l'appareil est bien nettoyé avant de l'utiliser.
- Cet appareil est destiné à un usage domestique uniquement.
- Ne touchez jamais la base pendant l'utilisation de la poêle.
- Assurez-vous que les poignées sont bien fixées à la base avant d'utiliser la poêle.
- N'utilisez pas un appareil dont le cordon ou la fiche est endommagé.
- N'utilisez pas l'appareil si l'une de ses pièces est endommagée.
- Ne placez pas l'appareil sur ou près d'un brûleur à gaz chaud, d'un brûleur électrique chaud ou dans un four chauffé.
- Pour éviter tout risque d'incendie, de choc électrique ou de blessure, ne placez pas le cordon, la fiche ou l'appareil à proximité d'eau ou d'autres liquides.
- Cet appareil n'est pas destiné à être utilisé par des personnes (y compris les enfants) ayant des capacités physiques, sensorielles ou mentales réduites, ou un manque d'expérience et de connaissances, à moins qu'une personne responsable de leur sécurité ne leur fournisse une supervision et des instructions concernant son utilisation.
- Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil, car cela pourrait donner lieu à un incendie, un choc électrique ou des blessures corporelles.
- Les enfants doivent être surveillés pour s'assurer qu'ils ne jouent pas avec l'appareil.
- N'utilisez pas l'appareil à l'extérieur ou à des fins commerciales.
- Ne laissez pas le cordon toucher les surfaces chaudes ou pendre sur le bord des tables ou des comptoirs.
- Ne faites pas frire les aliments dans la poêle.
- Pour éviter les blessures, nous recommandons de laisser la poêle revenir à la température ambiante avant de détacher la sonde de contrôle de sa base.
- Assurez-vous toujours de débrancher l'appareil de la prise de courant avant le montage, le démontage, le nettoyage et l'entreposage.
- Lorsque vous utilisez des rallonges, assurez-vous que le calibre électrique du fil est compatible avec l'appareil.
- Laissez la poêle refroidir complètement avant de la déplacer, de la nettoyer ou de la démonter.
- Fixez toujours la sonde de contrôle à la poêle avant de brancher l'appareil à la prise de courant. Avant de débrancher, assurez-vous que la poêle est à 0, puis retirez la fiche.
- Soyez prudent lorsque la poêle est chaude. Utilisez les poignées.
- Une mauvaise utilisation de votre poêle à frire rapide Dura-electric peut donner lieu à des dommages matériels ou même à des blessures corporelles.
- Des cordons d'alimentation ou des rallonges amovibles plus longs sont disponibles et peuvent être utilisés avec précaution.

- Cet appareil est muni d'une fiche polarisée (une lame est plus large que l'autre). Pour réduire le risque de choc électrique, cette fiche ne s'insère dans une prise polarisée que dans un seul sens. Si la fiche ne s'insère pas complètement dans la prise, inversez-la. Si elle ne rentre toujours pas, contactez un électricien qualifié. Ne modifiez pas la fiche de quelque façon que ce soit.
- La puissance électrique marquée du cordon ou de la rallonge doit être au moins aussi élevée que la puissance électrique de l'appareil ;
- Le cordon le plus long doit être disposé de façon à ce qu'il ne s'enroule pas sur le comptoir ou sur le dessus de table à un endroit où les enfants pourraient le tirer ou le faire trébucher par inadvertance.



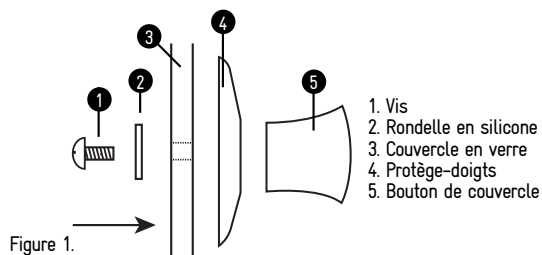
UTILISATION DE VOTRE POÊLE À FRIRE RAPIDE DURA-ELECTRIC

Clean the Skillet and all of its components prior to assembly and use. DO NOT use the Skillet near water or other liquids with wet hands or while standing on a wet surface. Make sure the handles are securely fastened to the base prior to each use. Do not touch the base or pan without heat protective cooking gloves while the Skillet is in use.

Remarque : lorsque vous utilisez votre poêle à frire rapide Dura-electric pour la première fois, vous devrez fixer le bouton au couvercle en verre avec un tournevis à tête cruciforme. Voyez la figure 1.

1. Posez la base sur une surface propre, stable et sèche.
2. Déroulez le cordon d'alimentation à la longueur souhaitée. Inspectez le cordon pour détecter tout signe de dommage ou d'usure importante.
3. Branchez le connecteur de la sonde de contrôle dans la prise située à la base de la poêle. Assurez-vous d'aligner correctement la broche du connecteur avec le trou central avant d'enfoncer la sonde de contrôle.
4. Assurez-vous que le cadran de contrôle de la température situé sur la sonde de contrôle est réglé sur 0, puis branchez votre poêle dans une prise de courant ou une alimentation électrique.
5. Il est fortement recommandé de ne pas commencer la cuisson à haute température, car il est très probable que les aliments éclaboussent ou même brûlent lorsqu'ils sont placés dans la casserole.
6. Mettez vos ingrédients dans la casserole. Laissez cuire pendant plusieurs minutes. Augmentez le feu jusqu'à ce que vous atteigniez la température appropriée à votre recette (consultez le Guide de réglage de la température à la page 5).
7. Lorsque vous avez terminé de cuisiner avec votre poêle à frire rapide Dura-electric, tournez le bouton de réglage de la température à 0 et attendez que votre poêle refroidisse avant de la nettoyer.

ASSEMBLAGE DES BOUTONS

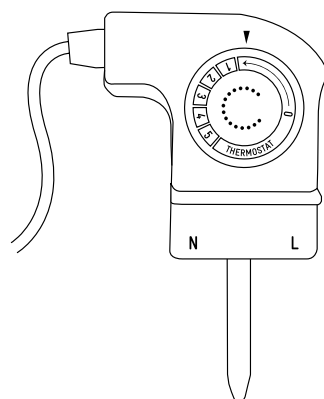


TEMPÉRATURE GUIDE DES RÉGLAGES

La sonde est commandée thermostatiquement par un voyant lumineux qui s'éteint automatiquement lorsque la température sélectionnée est atteinte. Il s'allumera et s'éteindra cycliquement pour indiquer que la température sélectionnée est maintenue.

Le réglage sur le cadran représente approximativement les températures suivantes. De Bas (1) à Haut (5). Consultez le tableau ci-dessous.

SONDE DE CONTRÔLE



RÉGLAGE DU CADRAN	FAHRENHEIT	UTILISATIONS	TEMPÉRATURE
1	175°F-235°F	Gardez les aliments au chaud	BASSE
2	225°F-280°F	Mijotement, cuisson lente	
3	275°F-320°F	Friture à la poêle	MOYENNE
4	310°F-365°F	Torréfaction	
5	375°F-420°F	Séchage et scellement	ÉLEVÉE

ENTRETIEN

N'utilisez jamais de produits de nettoyage abrasifs pour nettoyer votre appareil car cela pourrait endommager la poêle. Pour éviter d'endommager la poêle antiadhésive Dura-electric, assurez-vous de bien la sécher après le lavage. Tout autre entretien doit être effectué par un technicien agréé.

NETTOYAGE

- Tournez le cadran de contrôle de la température à la position 0 avant de débrancher et de nettoyer.
- La casserole doit être froide avant d'essayer de la nettoyer.
- N'immergez pas le socle ou la sonde de contrôle dans l'eau ou d'autres liquides. Débranchez plutôt la sonde de contrôle et placez-la dans un endroit sûr et sec. Remplissez la casserole d'eau chaude savonneuse et frottez doucement avec une éponge jusqu'à ce qu'elle soit propre. Rincez soigneusement la casserole pour qu'il ne reste plus de savon, en veillant à ne pas mouiller le connecteur de la sonde de contrôle.
- Lavez le couvercle à l'eau tiède savonneuse.
- Essuyez la base avec un chiffon humide. Séchez ensuite la poêle à frire à fond avant de la ranger.

GARANTIE

Cette garantie couvre tous les défauts de fabrication ou de matériaux des pièces mécaniques et électriques, survenant dans des conditions normales d'utilisation et d'entretien de ce produit pendant une période de 12 mois à compter de la date d'achat, à condition que vous puissiez présenter une preuve d'achat valide. Une preuve d'achat valide est un reçu spécifiant l'article, la date d'achat et le coût de l'article. Un reçu-cadeau avec la date d'achat et l'article constitue également une preuve d'achat acceptable. Le produit est destiné à un usage domestique uniquement. Toute utilisation commerciale annule la garantie.

Cette garantie couvre l'acheteur au détail d'origine ou le destinataire du cadeau. Pendant la période de garantie applicable dans le cadre d'une utilisation domestique normale, nous réparerons ou remplacerons, à notre discrétion, toute pièce mécanique ou électrique qui s'avère défectueuse, ou remplacerons l'appareil par un modèle comparable.

Pour obtenir un service en vertu de cette garantie, composez le 1-877-822-7450.

CETTE GARANTIE LIMITÉE COUVRE LES APPAREILS ACHETÉS ET UTILISÉS AUX ÉTATS-UNIS ET AU CANADA ET NE COUVRE PAS :

- Dommages dus à une mauvaise installation.
- Défauts autres que les défauts de fabrication.
- Dommages résultant d'une mauvaise utilisation, d'un abus, d'un accident, d'une altération, d'un manque d'entretien et de maintenance, d'un courant ou d'une tension incorrects.
- Dommages causés par un réparateur autre qu'un revendeur ou un centre de service agréé.

Cette garantie vous donne des droits légaux spéciaux et vous pouvez également avoir d'autres droits qui peuvent varier d'un état (province) à l'autre.

Des frais d'expédition et de manutention peuvent s'appliquer.

CURTIS STONE

Stir-Fried Shrimp with Chilies, Bell Peppers, and Peanuts

Serves: 4

Prep Time: 15 minutes

Cook Time: 10 minutes, not including rice

INGREDIENTS

1/4 cup oyster sauce
1 tbs. unseasoned rice vinegar
1 tsp. Thai or Vietnamese fish sauce (nam pla or nuoc cham)
1 tsp. toasted sesame oil
2 tbs. canola oil
1 small yellow onion, thickly sliced
1/2 large red bell pepper, cored and cut into about 1/3-inch-wide strips
1/2 large green bell pepper, cored and cut into about 1/3-inch-wide strips
1 small fresh red or green chile, thinly sliced into rings
3 garlic cloves, finely chopped
1 shallot, finely chopped
2 tbs. peeled and finely chopped fresh ginger
12 oz. uncooked large (31 to 35 count) shrimp, peeled and deveined
1/2 cup coarsely chopped unsalted roasted peanuts
1 cup fresh Thai basil leaves or regular basil leaves
2 scallions, white and green parts, thinly sliced
Cooked rice, for serving

METHOD

1. In a small bowl, whisk oyster sauce, vinegar, fish sauce, and sesame oil together and set aside.
2. Set temperature on Electric Skillet to number 4 heat on dial setting. Add the oil and swirl to coat inside of skillet. Add onion and bell peppers and stir-fry for 3 minutes, or until onion begins to soften. Add chile, garlic, shallot, and ginger and stir-fry for 15 seconds, or until fragrant.
3. Add shrimp and stir-fry for 2 minutes, or until they begin to turn opaque. Add reserved sauce and peanuts and stir-fry for 1 minute, or until shrimp are just pink and cooked through. Stir in basil leaves. Season to taste with salt.
4. Transfer stir-fry to a platter. Sprinkle with scallions and serve immediately.



CURTIS STONE

Spanish-Style Steamed Mussels with Chorizo\

Serves: 4

Prep Time: 5 minutes

Cook Time: 15 minutes

INGREDIENTS

8 oz. Spanish chorizo, thinly sliced

3 shallots, finely chopped

2 garlic cloves, finely chopped

4 lb. black mussels, debearded, scrubbed

1 cup dry white wine

3 tbs. finely chopped fresh flat-leaf parsley, plus more for garnish

6 tbs. butter, cubed

1 baguette, warm, torn into large pieces

METHOD

1. Heat the Electric Skillet on number 4 heat on dial setting. Add chorizo and sauté for about 8 minutes, or until golden brown. Add shallots and garlic and sauté for 2 minutes, or until fragrant. Add mussels and toss quickly to coat. Add wine, cover with lid, and cook over number 4 heat on dial for 3 minutes, or until mussels begin to open. Discard any mussels that do not open.
2. Stir in 3 tbs. parsley. Using a slotted spoon, transfer mussels and chorizo to 4 warm serving bowls. Cover to keep warm.
3. Boil cooking juices in pan for 1 minute. Whisk in butter. Pour sauce over mussels.
4. Sprinkle with additional parsley and serve immediately with baguette pieces.



CURTIS STONE

Quick Spaghetti Bolognese

Serves: 4

Prep Time: 10 minutes

Cook Time: 10 minutes

Make-Ahead: Tomato mixture can be made up to 2 hours ahead, covered and kept at room temperature.

INGREDIENTS

- 4 large vine-ripened tomatoes (about 1 1/2 lb. total), halved
- 2 tbs. fresh lemon juice
- 1 1/2 tbs. tomato paste
- 2 garlic cloves, thinly sliced
- 1/4 serrano chile, finely chopped
- 1 lb. ground beef (80% lean)
- 10 oz. spaghetti
- 10 basil leaves, torn (about 1/2 oz.)

METHOD

1. Place box grater inside medium bowl. Rub cut side of tomatoes over large holes of grater to produce pulp. Discard tomato skins. To tomato pulp, add lemon juice, tomato paste, garlic, and chile. Season with salt and set aside.
2. Heat the Electric Skillet on number 5 heat on dial setting. Add beef and cook, stirring frequently and crumbling beef, for 4 minutes, or until just cooked and browned. Reduce heat to number 4 heat on dial and stir in tomato mixture. Cook, stirring occasionally, for 6 minutes, or until Bolognese sauce has reduced by about one-fourth.
3. Meanwhile, bring large heavy pot of salted water to a boil over number 5 heat on dial. Add pasta and cook, stirring often, for 8 minutes, or until tender but still firm to bite. Drain.
4. Add cooked pasta to sauce and cook 1 minute, or until sauce thickens slightly and adheres to pasta. Remove from heat and stir in basil. Season with salt and pepper and serve.



CURTIS STONE

Scrambled Eggs with Smoked Salmon and Chives

Serves: 4

Prep Time: 5 minutes

Cook Time: 10 minutes

INGREDIENTS

- 6 large eggs
- 2/3 cup heavy cream
- 1/4 cup 1-inch pieces fresh chives
- 2 tbs. (1/4 stick) butter
- 8 tbs. cream cheese
- 4 slices sourdough bread, toasted
- 4 oz. cold-smoked salmon
- 4 lemon wedges

METHOD

1. Using fork, mix eggs, cream, chives, 1/4 tsp. salt, and 1/4 tsp. pepper in large bowl to blend.
2. In the Electric Skillet, melt butter on number 2 heat on dial setting. Add egg mixture to pan. Once eggs become just set on bottom of skillet, stir egg mixture very slowly with spatula, scraping egg mixture from bottom of skillet, for 8 to 10 minutes, or until eggs are no longer runny.
3. Spread cream cheese on toasted bread and top with smoked salmon. Place toasts on four plates and spoon egg mixture over toasts. Serve with lemon.



CURTIS STONE

Potato and Chorizo Tacos

Serves: 4

Prep Time: 10 minutes

Cook Time: 15 minutes

Make Ahead: Uncooked chorizo mixture can be made up to 1 day ahead, covered and refrigerated.

INGREDIENTS

12-oz. ground pork
3 tbs. cider vinegar
2 garlic cloves, very finely chopped
2 tbs. chili powder
1 tbs. sweet paprika
1/8 tsp. cayenne
1/4 cup olive oil, divided
1 lb. white potatoes, peeled, cut into 1/4-inch dice
12 corn tortillas, warmed
1 cup shredded green cabbage
1/2 cup Mexican crema, or sour cream
2 oz. queso fresco, crumbled
2 limes, cut into wedges

METHOD

1. In a large bowl, using your hands, mix pork with vinegar, garlic, chili powder, paprika, cayenne, 2 tsp. of salt, and 1/4 tsp. of black pepper.
2. Heat the Electric Skillet on number 5 heat on dial setting. Add 3 tbs. of oil and heat until smoking. Add potatoes and cook, tossing and stirring occasionally, for 20 to 25 minutes, or until very crisp on all sides. Season with salt. Remove from skillet and set aside.
3. Wipe out skillet and return to number 5 on dial. Add remaining 1 tbs. of oil and then pork mixture and cook, stirring frequently to break up pork into small pieces, for about 6 minutes, or until browned and crisp.
4. Add potatoes to skillet with pork mixture 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.



CURTIS STONE

Stir-Fried Beef with Lettuce Cups

Serves: 4

Prep Time: 5 minutes

Cook Time: 10 minutes

Make Ahead: Vegetables can be cut up to 8 hours ahead, covered separately and refrigerated.

INGREDIENTS

- 1 lb. ground beef (80% lean)
- 1/2 yellow onion, finely chopped (about 1 cup)
- 2 garlic cloves, finely chopped
- 1 celery stalk, finely chopped
- 1/4 head green cabbage, thinly sliced (about 2 cups)
- 1/3 cup hoisin sauce
- 1 large carrot, coarsely shredded
- 3 green onions (white and green parts), thinly sliced on diagonal
- 1 head iceberg lettuce, leaves separated
- 2 tbs. coarsely chopped fresh cilantro

METHOD

1. Heat the Electric Skillet on number 4 heat on dial setting. Add beef and cook, stirring occasionally and breaking up meat with a wooden spoon, for about 4 minutes, or until just cooked through. Using a slotted spoon, transfer beef to a bowl.
2. Keeping skillet on number 4 heat on dial, add yellow onions and garlic and cook, stirring occasionally, for 1 minute, or until onions begin to soften. Stir in celery and cabbage, and cook, stirring often, for 3 minutes, or until vegetables are slightly tender.
3. Stir in hoisin sauce. Return beef to skillet and cook for 30 seconds to blend flavors. Stir in carrots and one-third of green onions. Season with salt and pepper.
4. Arrange lettuce leaves on four plates. Spoon some beef mixture into each leaf and garnish with cilantro and remaining green onions.



CURTIS STONE

Easy Chili

Serves: 4

Prep Time: 10 minutes

Cook Time: 40 minutes

Make Ahead: Chili can be made up to 2 days ahead, covered and refrigerated. Rewarm gently.

INGREDIENTS

2 tbs. canola oil, divided

1/2 yellow onion, coarsely chopped (about 1 cup)

2 garlic cloves, smashed

2 jalapeño chiles, seeded, coarsely chopped

2 tsp. white vinegar

2 cups reduced-sodium beef stock

One 14-oz. can crushed tomatoes

12 oz. lean ground beef

1 tsp. ground cumin

1/2 tsp. cayenne pepper

One 15-oz. can red kidney beans, drained, rinsed

Suggested accompaniments: cornbread, shredded cheddar cheese, chopped scallion, and sour cream.

METHOD

To make chili:

1. Heat the Electric Skillet on number 4 heat on dial setting. Add 1 tbs. oil, onions, garlic, and 1 1/2 jalapeños. Cook, stirring occasionally, for 5 minutes, or until vegetables are caramelized. Turn off heat on skillet and unplug to turn off. Stir in vinegar, scraping bottom of skillet to release any brown bits. Transfer vegetable mixture to a blender and add stock and tomatoes. Blend mixture on low speed until smooth. Set chili sauce aside. Rinse skillet clean.
2. Heat skillet on number 5 heat on dial. Add remaining 1 tbs. oil, then add beef and cook, breaking up beef with a wooden spoon, for 8 minutes, or until browned. Stir in cumin, cayenne, and 3/4 tsp. black pepper.
3. Stir in reserved chili sauce. Reduce heat to number 2 on dial and simmer gently, uncovered, stirring occasionally, for 15 minutes, or until sauce thickens slightly.
4. Stir in beans. Cover and simmer very gently, stirring occasionally, for 15 minutes, or until chili has thickened a little more. Season with salt.

To serve:

5. Ladle chili into bowls and serve with accompaniments, if desired.



CURTIS STONE

Popcorn with Bacon and Parmesan

Serves: 6 (makes 8 cups of popped popcorn)

Prep Time: 5 minutes

Cook Time: 10 minutes

INGREDIENTS

6 slices bacon (about 6-oz.), finely chopped

2 tbs. canola oil

1/2 cup organic popcorn kernels

1 1/4 tsp. kosher salt

1 1 1/2-oz. piece Parmesan cheese

METHOD

1. Heat the Electric Skillet on number 5 heat on dial setting. Add bacon and cook, stirring as fat renders, for 5 minutes, or until bacon is crisp. Using a slotted spoon, transfer bacon to a plate lined with paper towels. Unplug skillet and carefully pour bacon fat into a small bowl, leaving brown solids behind. Reserve bacon fat.
2. Replug in skillet and heat on number 4 heat on dial. Once hot, add oil and popcorn kernels and cover with lid. Once kernels begin to pop, using pot holders and pan handles, shake pan occasionally as kernels pop for about 5 minutes, or until all kernels have popped.
3. Toss popcorn with bacon, reserved bacon fat, and salt. Using a Microplane grater, finely grate most of Parmesan over popcorn and toss to coat. Grate more cheese on top and serve immediately.



Quick Blackened Catfish Gumbo**Serves:** 4**Prep Time:** 10 minutes**Cook Time:** 25 minutes

Make-Ahead: Blackening spice mixture can be made 1 week ahead, stored airtight at room temperature. Gumbo can be made 1 day ahead, cooled, covered, and chilled. Rewarm covered over low heat.

INGREDIENTS

- 2 tsp. each freshly ground black pepper, kosher salt, and sweet paprika
- 1/2 tsp. each cayenne, celery seed, dried thyme, garlic powder
- 1 lb. catfish fillets, cut crosswise into 1 1/2-inch pieces
- 4 tbs. canola oil, divided
- 3 tbs. all-purpose flour
- 2 celery stalks, sliced
- 1/2 green bell pepper, sliced
- 2 green onions, white and green parts sliced, separated
- 2 tbs. tomato paste
- 3 cups low-sodium chicken broth
- 8 oz. collard greens, stemmed, rinsed, drained, coarsely chopped
- 1 tsp. hot sauce
- 2 cups cooked long-grain rice

METHOD

1. In small bowl, mix pepper, salt, paprika, cayenne, celery seed, dried thyme, and garlic powder. (Alternatively substitute with 2 tbs. purchased blackening spice). Sprinkle catfish with all but 2 tsp. spice mixture.
2. Heat the Electric Skillet on number 4 heat on dial setting. Add 1 tbs. oil and catfish and sear each side 3 minutes, or until fish is blackened and just cooked through. Remove catfish from skillet and set aside. Using paper towel, carefully wipe-out residual oil in skillet.
3. Return skillet to number 4 heat on dial. Add remaining 3 tbs. oil and flour and cook, stirring frequently, 3 minutes, or until mixture is brick red in color. Carefully stir in celery, bell pepper, white parts of onions, tomato paste, and remaining spice mixture. Cook 1 minute, or until vegetables are wilted.
4. Add broth, greens, and hot sauce and bring to a boil. Reduce heat to number 2 heat on dial and simmer 10 to 12 minutes, or until slightly thickened. Season with salt and pepper, if necessary. Remove gumbo from heat and gently stir in seared catfish pieces to rewarm.
5. Divide rice and gumbo among bowls. Sprinkle with green parts of onions and serve.

Steamed Salmon with Green Asparagus and Tarragon**Serves:** 4**Prep Time:** 2 minutes**Cook Time:** 12 minutes**INGREDIENTS**

- 1/4 cup dry white wine
- 3/4 cup vegetable stock
- 1 shallot, thinly sliced
- 1 lemon, thinly sliced
- Four 6-oz. skinless salmon fillets
- 1 bunch thin green asparagus, woody stems removed
- 2 tbs. extra-virgin olive oil
- 1 tsp. coarsely chopped fresh tarragon

METHOD

1. In the Electric Skillet, combine wine, stock, shallot, and lemon and bring to a boil on number 3 on dial setting. Cover with lid and simmer for 5 minutes to blend the flavors.
2. Season salmon with salt and pepper and place on provided steamer rack. Add rack to skillet, reduce heat to number 2 on dial setting, and cover. Steam salmon for 5 minutes, or until it is almost cooked through.
3. Add asparagus, scattering them around salmon on rack. Cover and cook for 2 minutes, or until salmon is mostly opaque and with a rosy center, and asparagus is crisp-tender.
4. Transfer 2 tbs. of steaming liquid to a small bowl. Whisk in oil and add tarragon. Season sauce to taste with salt and pepper.
5. Place a salmon fillet on each of 4 plates. Serve asparagus alongside salmon and spoon sauce over.

