



made exclusively with
Dura-Pan
NON-STICK COATING

CURTIS STONE

GRILL & GRIDDLE

RECIPES AND USAGE
INSTRUCTIONS





CURTIS STONE

Grilled T-Bone Steak with Chimichurri Sauce

Serves: 2

Prep Time: 10 minutes

Cook Time: 12 minutes

Make-Ahead: Chimichurri can be made up to 4 hours ahead, covered at room temperature.

INGREDIENTS

3 garlic cloves, peeled

1/4 cup fresh cilantro leaves

1/4 cup fresh flat-leaf parsley leaves

1 tbs. fresh thyme leaves

1/2 tbs. fresh oregano leaves

1 tsp. crushed red pepper flakes

Zest of 1 lemon

2 tbs. red wine vinegar

1/4 cup olive oil

One 14- to 16-oz. T-bone steak

METHOD

To make chimichurri sauce:

1. Mash garlic in mortar and pestle or food processor. Add cilantro, parsley, thyme, and oregano and continue mashing until herbs are coarsely ground. Mash in red pepper flakes, then lemon zest and vinegar. Slowly drizzle in oil. Season chimichurri sauce with salt and pepper.

To grill steak:

2. Heat Curtis Stone 11" Grill Pan over medium-high heat. Sprinkle steak with salt and pepper. Set steak, fat side down, in grill pan. Grill until fat is rendered and golden brown, about 4 minutes.
3. Lay steak, cut side down, on grill pan and cook to desired doneness, about 4 minutes per side for medium-rare doneness.
4. Transfer steak to cutting board to rest 4 minutes. Using sharp knife, cut off each piece of steak from T-bone. Slice each steak against grain on bias. Divide steak between two plates, spoon chimichurri sauce over, and serve.







CURTIS STONE

Burgers with Red Onion Marmalade and Maytag Blue Cheese

Serves: 4

Prep Time: 15 minutes

Cook Time: 40 minutes

Make-Ahead: Marmalade can be made 2 days ahead, covered and refrigerated. Rewarm marmalade over medium-low heat before serving. Burger patties can be formed up to 4 hours ahead, covered and refrigerated.

INGREDIENTS

Red Onion Marmalade:

3 tbs. butter

3 red onions, cut in half, then cut into 1/4-inch-wide slices

1/2 cup sugar

1 cup dry red wine

1/4 cup red wine vinegar

Burgers:

1 1/3 lb. 85%-lean ground beef chuck

1 tbs. olive oil

4 oz. Maytag blue cheese, crumbled

1/2 cup mayonnaise

4 burger buns, split, toasted

3 cups baby arugula



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METHOD

To prepare marmalade:

1. In large saucepan over medium-high heat, melt butter. Add onions and sauté 5 minutes, or until they begin to soften. Reduce heat to low and cook, stirring occasionally, for 12 minutes, or until onions are tender. Sprinkle sugar over onions. Add wine and vinegar and bring to a simmer, stirring occasionally, for 15 minutes, or until liquid evaporates and mixture becomes slightly syrupy. Season marmalade with salt and pepper. Keep warm.

To prepare burgers:

2. Heat Curtis Stone 11" Grill Pan over medium-high heat. Form beef into four patties. Drizzle patties with a little oil and sprinkle with salt and pepper. Grill patties, oiled side down, for 3 minutes, or until browned on underside. Turn patties over and top with cheese. Cook 3 to 4 minutes longer for medium-rare doneness.

To assemble burgers:

3. Spread mayonnaise over bun bottoms. Mound arugula over bun bottoms. Place burgers atop arugula. Top with a generous amount of marmalade and then bun tops. Serve immediately.





CURTIS STONE

Grilled Zucchini and Summer Squash Salad with Avocado

Serves: 4

Prep Time: 10 minutes

Cook Time: 8 minutes

INGREDIENTS

Salad:

1 zucchini, cut lengthwise into 4 slabs

1 yellow summer squash, cut lengthwise into 4 slabs

10 asparagus stalks, ends trimmed

1 tbs. olive oil

2 cups baby arugula

Avocado Dressing:

1 small ripe avocado, peeled, pitted, diced

2 tbs. quality balsamic vinegar

2 tsp. extra-virgin olive oil





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METHOD

To grill vegetables:

1. Heat Curtis Stone 11" Grill Pan over medium-high heat. Lightly coat zucchini, squash, and asparagus with olive oil and sprinkle with salt and pepper. Working in batches, grill zucchini and squash for 3 minutes on each side, until cooked through but still crisp-tender. Transfer to cutting board. Grill asparagus, turning as needed, for 2 minutes, until cooked through but still crisp-tender. Transfer to cutting board.
2. Cut asparagus spears in half lengthwise then cut in half crosswise; cut zucchini and squash on bias into large bite-size pieces.

To make avocado dressing:

3. In medium bowl, whisk half of diced avocado with vinegar, breaking up avocado lightly to create a creamy texture. Slowly drizzle in extra-virgin olive oil while whisking to blend. Season with salt and pepper.

To serve:

4. In large bowl, gently toss grilled vegetables and arugula with enough dressing to coat. Fold in remaining diced avocado. Season with salt and pepper.
5. Mound salad on plates and serve any remaining dressing on side.



CURTIS STONE

Grilled Baja Fish Tacos

Serves: 4

Prep Time: 10 minutes

Cook Time: 15 minutes

Make-Ahead: Pico de gallo can be made up to 2 hours ahead, covered at room temperature.

INGREDIENTS

Pico de Gallo:

4 ripe plum tomatoes (about 1 lb. total), cut into 1/2-inch pieces

1 small white onion, finely chopped

2 red jalapeño peppers, seeded, finely chopped

1/4 cup finely chopped fresh cilantro

3 tbs. fresh lemon juice

Tacos:

2 tbs. olive oil

1 tbs. finely chopped fresh cilantro

1 garlic clove, finely chopped

1 1/4 lb. fresh mahi mahi fillet, cut into 8 pieces

Eight 6-inch corn tortillas

2 cups very thinly sliced green cabbage

1/4 cup Mexican crema or sour cream

Fresh cilantro leaves, for garnish

2 limes, halved



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METHOD

To make pico de gallo:

1. In medium bowl, toss tomatoes, onions, jalapeños, cilantro, lemon juice, and 1 tsp. salt. Set aside at room temperature.

To make tacos and serve:

2. Heat the Curtis Stone 11" Grill Pan over medium-high heat. In wide shallow bowl, whisk oil, chopped cilantro, and garlic. Lightly coat fish with oil mixture and season with salt and pepper. Grill fish for 2 to 3 mins per side, or until barely opaque when flaked in thickest part with tip of small knife. Using spatula, transfer fish to cutting board and rest 2 minutes.
3. Grill tortillas, turning halfway through, for 1 minute, or until warmed.
4. Coarsely break or cut fish into large chunks and divide among tortillas. Top with cabbage, crema, cilantro leaves, and pico de gallo. Serve with lime.





CURTIS STONE

Brekky Bagel Sandwich

Serves: 2

Prep Time: 5 minutes

Cook Time: 10 minutes

Make-Ahead: Spicy mayonnaise can be made up to 3 days ahead, covered, and refrigerated.

INGREDIENTS

1/4 cup mayonnaise

1 tbs. Asian chile-garlic sauce (such as Sriracha)

2 tsp. canola oil

4 slices capocollo

4 slices Genoa salami

4 slices smoked ham

2 tbs. (1/4 stick) unsalted butter

2 everything bagels, split

2 slices prosciutto

4 slices provolone cheese

2 large eggs





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METHOD

1. Preheat the oven to 400°F.
2. In small bowl, mix the mayonnaise and chile sauce until smooth. Set aside.
3. In Curtis Stone 11" Grill Pan, heat oil over medium-high heat until hot. Working in batches, cook capocollo, salami, and ham for 2 minutes per side, or until edges are crisp. Transfer meats to plate. Wipe excess oil out of pan.
4. Add 1 tbs. of butter to grill pan and heat over medium heat until bubbly. Add bagel halves to pan, cut side down, and cook for 3 minutes, or until golden brown. Turn bottom halves toasted side up on grill pan, and put top halves on a plate.
5. Spread spicy mayonnaise over toasted bagel halves. Put half of cooked meats and prosciutto on each of bottom halves and top with cheese. Bake sandwiches (without tops) for 3 minutes, or until cheese is melted.
6. Meanwhile, in Curtis Stone 11" Griddle Pan, melt remaining 1 tbs. butter over medium heat. Crack eggs into pan and cook for 3 minutes, or until egg whites have set and yolks have thickened but not set.
7. Remove sandwiches from oven and top each with an egg. Place top halves of bagels on top and serve immediately.





CURTIS STONE

Sour Cream Pancakes with Tangerine Suzette Sauce

Makes: 8 pancakes

Prep Time: 5 minutes

Cook Time: 15 minutes

Make-Ahead: Suzette sauce, without sliced tangerines, can be made up to 1 day ahead, covered and refrigerated. Rewarm before adding tangerines and serving.

INGREDIENTS

Suzette Sauce:

1/2 cup fresh tangerine juice, from about 4 tangerines

1/3 cup granulated sugar

3 tbs. Grand Marnier, or other orange liqueur

4 tbs. unsalted butter, diced

1/4 tsp. kosher salt

3 tangerines, peeled, sliced crosswise

Pancakes:

1 cup buttermilk

1 cup sour cream

1 large egg

2 tsp. pure vanilla extract

1 1/4 cups all-purpose flour

1/2 cup granulated sugar

1 tsp. baking powder

1 tsp. baking soda

1/2 tsp. sea salt

4 tbs. unsalted butter, divided

1/3 cup mascarpone



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METHOD

To make suzette sauce:

1. In medium frypan over medium heat, bring juice, sugar, and liqueur to simmer, stirring until sugar is dissolved. Add butter one piece at time, whisking until incorporated before adding more. Stir in salt and continue simmering 5 minutes, or until sauce thickens to syrup consistency. Stir tangerine slices into warm sauce.

Meanwhile, to make pancakes and serve:

2. In large bowl, whisk buttermilk, sour cream, egg, and vanilla. In medium bowl, whisk flour, sugar, baking powder, baking soda, and salt. Gently fold flour mixture into buttermilk mixture until batter is very lumpy (this is crucial for light and fluffy pancakes).
3. Preheat Curtis Stone 11" Griddle Pan over medium-low heat. Melt 2 tbs. butter over griddle. Working in batches and using about 1/3 cup batter for each pancake, ladle batter onto griddle pan (do not spread batter) and cook, adjusting heat as needed, for 3 minutes per side, or until pancakes are puffed, golden brown, and just cooked through.
4. Transfer pancakes to plates. Spoon sauce over, top with dollop of mascarpone and serve immediately.





CURTIS STONE

Brown Butter French Toast with Warm Honeyed Blueberries and Sour Cream

Serves: 4

Prep Time: 15 minutes

Cook Time: 15 minutes

Make-Ahead: Custard, honeyed blueberries, and sour cream can be made up to 1 day ahead, covered separately and refrigerated. Rewarm blueberries over low heat before serving.

INGREDIENTS

4 tbs. unsalted butter

1 cup whole milk

1 cup sugar, divided

6 large eggs

3/4 tsp. ground cinnamon

Eight 1-inch-thick slices French bread

Three 6-oz. containers fresh blueberries

2 tbs. honey

1 lemon, zested, juiced

1 cup sour cream





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METHOD

1. Preheat oven to 200°F. Place baking sheet in oven.
2. Heat small skillet over medium-high heat. Add butter and swirl for about 1 minute, or until butter has stopped foaming and is light brown. Remove from heat.
3. In large rectangular baking dish, whisk milk, 3/4 cup sugar, eggs, and cinnamon until well blended. Working in batches, soak bread in custard, turning once, for about 4 minutes, or until custard is absorbed.
4. In Curtis Stone 11" Griddle Pan, heat 1 tbs. browned butter over medium heat. Place 4 slices of bread in pan and cook for 2 minutes per side, or until bread is golden brown and heated through. Place French toast on baking sheet in oven to keep warm. Wipe pan and repeat to cook remaining bread.
5. Meanwhile, in medium saucepan, combine 3 tbs. sugar, blueberries, honey, 2 tbs. lemon juice, zest, and 1/4 tsp. salt. Cook over medium heat for 4 minutes, or until sugar melts and blueberries soften slightly. Don't let blueberries cook too long or they will become mushy and lose their beautiful shape. Remove pan from heat.
6. In medium bowl, whisk remaining 1 tbs. sugar, 1 tbs. water, and sour cream until smooth.
7. Divide French toast among 4 plates. Top with warm honeyed blueberries and serve with a dollop of sour cream.



CURTIS STONE

Crispy Corned Beef Hash Brown Cakes

Serves: 4

Prep time: 10 minutes

Cook time: 20 minutes

Make-Ahead: Hash brown cakes can be held in 300°F oven for up to 20 minutes before serving.

INGREDIENTS

1 large egg

2 tbs. fine dried bread crumbs

1/2 tsp. baking powder

1 lb. russet potatoes, peeled

4 oz. cooked corned beef, diced small

3 green onions, thinly sliced, divided

4 tbs. canola oil, divided

4 to 8 large eggs, cooked to your preference (poached, fried, or scrambled)

1/4 cup sour cream

Hot sauce, for serving

METHOD

1. In medium bowl, whisk 1 egg, bread crumbs, baking powder, and 1 tsp. kosher salt. Using large holes on box grater, shred potatoes. Place grated potatoes into center of kitchen towel, gather corners of towel, and squeeze mixture in towel, extracting as much liquid as possible.
2. Stir potatoes into egg-bread crumb mixture. Mix in corned beef and all but 1 tbs. green onions.
3. Preheat oven to 300°F. In Curtis Stone 11" Griddle Pan over medium-high heat, heat 2 tbs. oil. Add four 1/4-cup mounds of potato mixture and flatten slightly. Cook 3 minutes per side, or until golden brown and crisp. Transfer to paper towels to drain briefly and sprinkle with salt and pepper; keep warm in oven. Discard oil. Heat remaining 2 tbs. oil and cook 4 more hash brown cakes.
4. Divide hash brown cakes among 4 plates. Top with cooked eggs, sour cream, and reserved green onions. Serve with hot sauce, if desired.





CURTIS STONE

Charred Asparagus Salad with Lemon-Shallot Dressing

Serves: 6

Prep Time: 15 minutes

Cook Time: 4 minutes

Make-Ahead: Dressing can be made up to 1 day ahead, covered and refrigerated.

INGREDIENTS

2 bunches asparagus (about 2 lb.), woody stalks trimmed

1 bunch green onions

1/3 cup extra-virgin olive oil, divided

2 tbs. finely chopped shallots

1 tbs. coarsely chopped drained capers

1 tbs. finely chopped fresh flat-leaf parsley

2 tsp. white wine vinegar

1 lemon, zested, juiced

METHOD

1. Heat Curtis Stone 11" Grill Pan on high heat. On large baking sheet, toss asparagus and green onions with 1 tbs. oil and season with salt and pepper. Grill vegetables, turning as needed, for 4 minutes, or until asparagus is lightly charred and crisp-tender.
2. Meanwhile, in small bowl, whisk shallots, capers, parsley, vinegar, lemon zest, 2 tbs. lemon juice, 1/4 tsp. salt, and 1/4 tsp. pepper. Slowly whisk in 1/4 cup oil.
3. Transfer vegetables to platter. Spoon dressing over and serve.





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Chicken Fajita Quesadillas

Serves: 4

Prep Time: 10 minutes

Cook Time: 12 minutes

Make-Ahead: Chicken fajita mixture can marinate up to 1 day, covered and refrigerated.

INGREDIENTS

4 tbs. olive oil, divided

2 garlic cloves, minced

2 tsp. chili powder

12 oz. boneless skinless chicken thighs, cut into 1-inch pieces

1 green bell pepper, cut into 1/4-inch-thick strips

1/2 onion, sliced lengthwise into 1/2-inch strips

Four 10-inch diameter flour tortillas

3 cups shredded Monterey Jack cheese

1/2 cup fresh cilantro leaves

1/3 cup sour cream





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METHOD

1. In large bowl, whisk 3 tbs. oil, garlic, and chili powder to blend. Add chicken, bell pepper, and onions. Season with salt and pepper and toss to coat.
2. Heat Curtis Stone 11" Grill Pan over medium-high heat. Spread chicken and vegetables over hot pan and cook 7 minutes, turning occasionally, or until chicken is cooked through and vegetables are charred in spots.
3. Heat Curtis Stone 11" Griddle Pan over medium heat. Brush one side of each tortilla with 1 tsp. oil. Lay tortillas, oiled side down on work surface. Sprinkle 1/2 cup cheese over bottom half of each tortilla. Divide chicken fajita mixture between tortillas, then top with another 1/4 cup of cheese. Fold top half of tortillas over filling and press lightly to compact.
4. Place quesadillas on griddle pan and cook, flipping halfway through cooking, for 5 minutes, or until golden brown and cheese melts. Transfer quesadillas to cutting board. Open quesadillas and scatter cilantro leaves over filling. Close quesadillas and cut each into 4 wedges and serve immediately with sour cream.





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SET INCLUDES

- 11" Grill Pan
- 11" Griddle Pan

PRODUCT INFORMATION

- Exclusive DURA-PAN® non-stick interior for reliable food release and easy cleaning.
- Pressed aluminum body.
- Double-riveted stainless-steel handles.
- Dishwasher safe.
- Suitable for oven and cooktop use, except induction.
- Oven safe to 450°F.



DURA-PAN NON-STICK INTERIOR:

- 5 layers of interior coating
- 4x stronger than non-reinforced coatings
- Premium food release that lasts
- Easy clean up
- PFOA free



CERAMIC



ELECTRIC



GAS



INDUCTION



INFRARED





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USAGE & CARE INSTRUCTIONS

BEFORE FIRST USE

- Remove all packaging, stickers, labels and tags.
- Wash in warm, soapy water, rinse and dry thoroughly.
- The high quality Dura-Pan® non-stick interior does not need to be conditioned with oil, however you may choose to use oil depending on your recipe requirements.

CLEANING YOUR COOKWARE

- Carefully wipe off any drips which occur during cooking immediately for easier clean up later.
- Do not pour cold water into hot cookware, as this may cause warping or oil to splatter and may affect the non-stick performance of your non-stick cookware.
- After each use, wash the inner and outer coatings of your pan with warm water, mild liquid detergent and a sponge. Rinse and dry thoroughly. Do not use metal scouring pads, abrasive wire wool or harsh scouring powder. This can scratch both the interior and exterior coating and is not covered by the manufacturer's warranty.
- To remove stubborn stains, partially fill the cookware with three parts water to one part detergent or vinegar and bring to the boil. Turn off the heat source and set aside for a period to cool and allow these stains or deposits to soften; then wash in mild dishwashing detergent and warm water using a nonabrasive mesh pad or a soft brush.
- To help preserve the finish of the pan hand washing is recommended. The pans are dishwasher safe, however dishwasher may cause discoloration to the base, this in no way affects the performance of the pan. Discoloration is not covered by the manufacturer's warranty.
- Always dry cookware thoroughly after washing, paying particular attention to the rims, handles, rivets and other small spaces where water might collect.

OVEN USE

- This grill is oven safe to 450°F. Do not use above this temperature setting. Using above the temperature setting can cause discoloration and can permanently damage the cookware.
- For fan forced ovens, adjust the temperature in line with the oven manufacturer's guidelines.
- Do not place empty cookware in a hot oven.
- Always use oven gloves when removing cookware from the oven.



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HANDLES

- The handles are stainless steel. While they are designed to minimize heat transfer under normal stovetop cooking conditions, we always recommend to use a tea towel or gloves when handling the cookware.
- Always use oven gloves when handling the grill in and out of the oven.

COOKWARE USE

- This cookware is suitable for all cooktops except induction.
- We recommend not to cook on high heat as this may damage the non-stick coating, burn food, produce stains or damage the base of the product.
- Always choose a suitable sized flame or ring for the base of the pan. When using a gas cooktop, do not allow the flames to rise up along the sides of the pan. This could damage the cookware, coating and handles. Turn down the flame to prevent this from happening. If the flames do rise up along the sides of the pan, the stainless steel handles will get hot.
- Never heat fat or oil to the extent that it smokes, burns or turns black.
- After prolonged usage some minor discoloration of the non-stick coating may occur. This is quite normal and will not affect the non-stick properties of your cookware. Discoloration is not covered by the manufacturers warranty
- Never heat an empty pan or allow to boil dry. This may damage the coating or base. If this occurs, turn off the heat and allow the cookware to cool completely before attempting to move it from the cooktop.
- Your cookware interior is lined with the high quality Dura-Pan® non-stick which allows for easy food release and clean up.
- While the interior of the pan is metal utensil safe, we do recommend that you use nylon, wooden or silicone utensils to prolong the life of your non-stick cookware. Do not use sharp edged utensils on the non-stick surface.
- Do not use a knife or any pointed tip utensils to cut or pierce food directly on the non-stick surface as this could cause permanent damage and is not covered under the manufacturer's warranty. Do not gouge the non-stick surface.
- Always clean and dry the base of your cookware before cooking, especially if you use it on a ceramic or halogen cooktop otherwise the pan may stick to the stovetop.
- Avoid dragging or sliding cookware over the cooktop surface as this may damage your cooktop surface. Take special care when using a glass cooktop or any other surface that may scratch easily. We do not take responsibility for scratched cooktops.
- The base of your cookware may become marked or scratched. This is normal and will not affect the performance of your cookware and is not covered under the manufacturer's warranty.





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STORAGE

- To protect your non-stick coating, do not stack or nest cookware inside each other without a protective sheath (ie. tea towel) in between.

GENERAL SAFETY ADVICE

- Cookware should never be used in a microwave.
- Ensure cookware is stable on the cooktop surface to prevent tipping.
- Never leave unattended cookware on a hot cooktop. Never leave food cooking unattended.
- Continuous high heat or over heating may shorten the life of cookware, cause discoloration and damage both in the interior and exterior surface.
- Never leave the handle of your pan sticking out over another burner.
- Never put a hot pan on the floor or near the edge of a kitchen surface. Let it cool down and keep out of reach of children.
- Use the lid to prevent burns caused by hot ingredients splattering.
- In general, we recommend using oven mitts when holding handles on cookware and lids.
- In the event of a pan fire, turn off the heat supply and place a dampened towel over the pan and leave for 30 minutes before removing.





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WARRANTY: 1 YEAR LIMITED

Your Curtis Stone cookware is warranted for 1 year to be free of defects under normal household use to the original purchaser.

This warranty excludes damage caused by accident, overheating, misuse or abuse, and does not apply to scratches, discoloration, stains, dents or other damage which does not affect the functionality of the cookware. This warranty gives you specific legal rights, and you may also have other rights which vary between states. If it is determined that the warranty claim is valid, we will provide the original purchaser with a replacement of the same product. Should the product be discontinued, a replacement product of close to equivalent value will be sent. Shipping and handling charges may apply.

Curtis Stone Products
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Phone: 1-877-822-7450
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HSN Item:
672799
Made in China



