

CURTIS STONE

THAI RED CURRY WITH BUTTERNUT SQUASH AND CHICKPEAS

SERVES 6 to 8

PREP TIME 10 minutes

COOK TIME 35 minutes

INGREDIENTS

2 small butternut squash (about 2 lb each)

¼ cup canola oil

⅔ cup Thai red curry paste

Two 15-oz cans chickpeas (garbanzo beans), drained and rinsed

Two 13-oz cans unsweetened coconut milk

⅔ cup fresh cilantro, plus more for garnish

METHOD

- 1 Peel squash, cut it lengthwise in half, and scoop out seeds. Cut off top where it meets bulbous bottom. Cut bulb end into ¾-inch-wide wedges. Cut neck end into ½-inch-thick half-moons.
- 2 Heat Curtis Stone 5qt Tri-Ply Multi-Purpose Chef Sauté Pan over medium-high heat. Add oil, then add curry paste and stir 1 minute, or until fragrant. Add squash and stir to coat with curry paste. Stir in chickpeas and season with salt. Add coconut milk and 2 cups water and bring to simmer. Reduce heat to medium-low, cover, and simmer gently 10 minutes, or until squash begins to soften.
- 3 Stir in cilantro and simmer, uncovered, stirring occasionally for 20 minutes, or until squash is tender but not falling apart and sauce has reduced slightly. Season with salt.
- 4 Divide curry among soup bowls, top with cilantro, and serve.



CURTIS STONE

SOUTHERN FRIED CHICKEN

SERVES 4

PREP TIME 15 minutes, plus at least 2 hours brining time

COOK TIME 35 to 50 minutes

INGREDIENTS

3 cups buttermilk	1 ½ tbs dry mustard
4 tsp kosher salt, divided	1 ½ tbs garlic powder
One 4-lb chicken, cut into 8 serving pieces	1 ½ tbs onion powder
Canola oil, for deep-frying	1 ½ tbs sweet paprika
1 ¾ cups all-purpose flour	1 tsp freshly ground black pepper
½ cup cornstarch	

METHOD

- 1 In large bowl, whisk buttermilk and 1 ½ tsp salt together. Add chicken and turn to coat. Cover and refrigerate at least 2 hours, and up to 12 hours.
- 2 Preheat oven to 300°F.
- 3 Heat Curtis Stone 5qt Tri-Ply Multi-Purpose Chef Sauté Pan over medium-high heat, pour in enough canola oil to reach about halfway up sides of pan, and heat until it reaches 350°F on deep-frying thermometer.
- 4 Meanwhile, in shallow dish, whisk flour, cornstarch, mustard, garlic powder, onion powder, paprika, pepper, and 2 tsp salt together. Working with one piece at a time, lift chicken from marinade, allowing excess marinade to drip back into bowl. Roll chicken in flour mixture to coat completely, and transfer to large rimmed sheet pan. When all of chicken has been floured, coat it second time with flour mixture.
- 5 Working in two or three batches, carefully place chicken in hot oil and cook, turning occasionally and adjusting heat as necessary to maintain temperature of about 350°F, for 12 minutes, or until chicken is golden and almost cooked through. Using wire skimmer, transfer chicken to wire cooling rack set on rimmed sheet pan to drain.
- 6 Bake chicken on sheet pan, on rack, for 10 minutes, or until chicken thigh shows no sign of pink when pierced at bone with tip of small sharp knife. Sprinkle chicken with ½ tsp salt and serve.



CURTIS STONE

CREAMY BOW-TIE PASTA WITH CORN & PARMESAN

SERVES 4

PREP TIME 10 minutes

COOK TIME 20 minutes

INGREDIENTS

1 lb bow-tie pasta (farfalle)

2 tbs olive oil

½ cup thinly sliced shallots

6 garlic cloves, finely chopped

1 cup dry white wine

4 large sprigs of fresh thyme

2 cups fresh corn kernels

(cut from about 4 ears)

1 ¼ cups heavy cream

½ cup freshly grated Parmesan cheese

¼ cup chopped fresh chives

METHOD

- 1 Bring large pot of salted water to a boil over high heat. Add pasta and cook for 7 minutes, or until tender but still firm to the bite.
- 2 Meanwhile, heat Curtis Stone 5qt Tri-Ply Multi-Purpose Chef Sauté Pan over medium heat. Add olive oil, then add shallots and garlic and cook, stirring occasionally, for 3 minutes, or until tender.
Add wine and thyme, raise heat to medium-high, and cook for 5 minutes, or until liquid is reduced by three-quarters.
- 3 Add corn and cream and bring to simmer. Simmer gently, stirring occasionally, for 2 minutes, or until corn is hot. Keep sauce warm over very low heat. (Sauce may seem thin at this point, but it will thicken up when combined with pasta.)
- 4 Scoop out and reserve ½ cup of pasta water and drain pasta. Add pasta to corn sauce and toss to coat. Add enough of reserved pasta water to adjust sauce to desired consistency. Season with salt and pepper.
- 5 Divide pasta among four pasta bowls. Sprinkle with Parmesan and chives and serve.



CURTIS STONE

IRISH BEEF STEW

SERVES 4 to 6

PREP TIME 20 minutes

COOK TIME 1 hour and 55 minutes

MAKE AHEAD Stew can be made up to 2 days ahead, cooled, covered and refrigerated. Rewarm, covered, over low heat.

INGREDIENTS

3 tbs unsalted butter	1 cup red wine
1 yellow onion, diced	2 tbs tomato paste
3 carrots (about 8 oz), cut into ½-inch pieces	1 tbs sugar
2 lb boneless beef chuck, cut into 1-inch pieces	1 tbs fresh thyme leaves
¼ cup olive oil	1 tbs Worcestershire sauce
6 garlic cloves, minced	2 fresh bay leaves
4 cups reduced-sodium beef broth	2 lb Yukon Gold potatoes, peeled and cut into ½-inch pieces
2 cups water	½ green cabbage, thinly shredded, for serving
1 cup Guinness stout	3 tbs chopped parsley, for serving

METHOD

- 1 In Curtis Stone 5qt Tri-Ply Multi-Purpose Chef Sauté Pan over medium-low heat, melt butter and sauté onions and carrots 15 minutes, or until onions are golden. Set sauteed onions and carrots aside. Clean and dry pan.
- 2 Season beef with salt and pepper. Heat sauté pan over medium-high heat and heat oil. Add beef in single layer and sear, turning as needed, for 8 minutes, or until beef is browned all over.
- 3 Add garlic to beef and cook 30 seconds, or until fragrant. Add broth, water, Guinness, wine, tomato paste, sugar, thyme, Worcestershire, and bay leaves. Stir to combine. Bring mixture to simmer, cover, and cook 1 hour, stirring occasionally.
- 4 Stir in potatoes and sauteed onions and carrots into beef stew. Simmer, uncovered, for 40 minutes, or until vegetables and beef are tender.
- 5 Discard bay leaves, tilt pan and spoon off any excess fat that rises to top of cooking liquid. Season stew with salt and freshly ground black pepper. Remove from heat and let sit 10 minutes before serving. Serve with cabbage and sprinkle with parsley.



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CURTIS STONE

CHICKEN PICCATA WITH CARAMELIZED LEMON

SERVES 4

PREP TIME 10 minutes

COOK TIME 20 minutes

INGREDIENTS

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| 4 boneless skinless chicken breasts (6 to 8 oz each) | 4 garlic cloves, finely chopped |
| 2 tbs olive oil, divided, plus more for brushing | 1 cup reduced-sodium chicken broth |
| 1 lemon, thinly sliced into rounds | ½ cup dry white wine |
| 6 tbs unsalted butter, divided | 2 tbs drained capers |
| | 2 tbs chopped parsley |

METHOD

- 1 Using sharp knife, halve chicken breasts horizontally to form 8 cutlets.
- 2 Season chicken with salt and pepper. Heat Curtis Stone 5qt Tri-Ply Multi-Purpose Chef Sauté Pan on high heat. Add 1 tbs oil, then cook 4 cutlets 3 minutes per side, or until browned on each side and cooked through (instant read thermometer inserted into thickest part should register 160°F). Transfer chicken to plate to rest. Repeat to cook remaining 4 cutlets with 1 tbs oil.
- 3 Reduce heat to medium-high. Lightly brush lemon slices with oil. Add lemon slices to pan and sear 1 to 2 minutes on each side, or until caramelized. Using tongs, remove lemon slices from pan and place them over resting chicken. Wipe out pan.
- 4 Return pan to medium-high heat. Add 2 tbs butter to melt. Add garlic and stir 30 seconds, or until fragrant. Add broth, wine, and capers. Bring to boil and cook 4 minutes, or until reduced by half.
- 5 Reduce heat to low. Return chicken and caramelized lemon slices to pan and cook 1 minute, spooning sauce over chicken to rewarm. Transfer chicken to serving platter or dinner plates. Turn off heat and use whisk to blend in remaining 4 tbs butter. Stir in parsley and season with salt and pepper. Spoon piccata sauce over chicken and serve.



CURTIS STONE

SPAGHETTI WITH MEAT SAUCE

SERVES 6

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

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| 6 large vine-ripened tomatoes (about 2 ¼ lb), halved | 1 ½ lb ground beef, 80% lean |
| 3 tbs fresh lemon juice | 1 lb spaghetti |
| 2 ½ tbs tomato paste | ½ cup basil leaves, torn (about 1 oz) |
| 3 garlic cloves, thinly sliced | |
| ½ Serrano chile, finely chopped | |

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 Curtis Stone 5qt Tri-Ply Multi-Purpose Chef Sauté Pan over high heat. Add beef and cook 4 minutes, stirring frequently and crumbling beef, or until just cooked and browned. Reduce heat to medium-high and stir in tomato mixture. Cook 6 minutes, stirring occasionally, or until tomato mixture has reduced by about one-fourth.
- 3 Meanwhile, bring large heavy pot of salted water to boil over high heat. Add pasta and cook 8 minutes, stirring often, or until pasta is tender but still firm to bite. Drain pasta.
- 4 Add cooked pasta to pan 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. Serve immediately.



CURTIS STONE

CREOLE-STYLE SHRIMP WITH CORN

SERVES 6 to 8

PREP TIME 10 minutes

COOK TIME 15 minutes

MAKE AHEAD Kernels and corn milk can be removed from cobs up to 1 day ahead, covered separately and refrigerated.

INGREDIENTS

4 ears corn, husked	4 garlic cloves, finely chopped
4 bacon slices, coarsely chopped	1 lb U36/40 shrimp, peeled, deveined, halved lengthwise
6 tbs butter, divided	½ cup heavy cream
2 poblano peppers, diced	¼ cup coarsely chopped fresh parsley
2 red bell peppers, diced	8 cups cooked long-grain white rice, warm
6 green onions, thinly sliced, white and green parts separated	

METHOD

- 1 Using large knife, remove kernels from corn cobs. Reserve kernels. Using back of knife, scrape cobs over bowl to catch corn milk. Reserve 2/3 cup corn milk.
- 2 Heat Curtis Stone 5qt Tri-Ply Multi-Purpose Chef Sauté Pan over medium-high heat. Add bacon and cook, stirring occasionally, for 5 minutes, or until crisp. Using slotted spoon, transfer bacon to paper towel-lined plate.
- 3 Melt 2 tbs butter in same pan. Add peppers and white parts of green onions and cook, stirring occasionally, for 5 minutes, or until vegetables have softened. Add garlic and cook 1 minute. Add corn kernels and cook 5 minutes, or until corn is tender. Stir in shrimp and reserved corn milk and cook 2 minutes, or until shrimp are pink and just cooked through. Stir in remaining 4 tbs butter, remaining green onions, cream, parsley, and 1/2 cup water and remove from heat. Season with salt and pepper.
- 4 Divide rice among shallow bowls and top with corn and shrimp mixture. Garnish with reserved bacon.



CURTIS STONE

PORTOBELLO MUSHROOM AND BROCCOLINI STIR-FRY

SERVES 6

PREP TIME 10 minutes

COOK TIME 10 minutes

INGREDIENTS

- 1/3 cup finely chopped shallots
- 1/3 cup unseasoned rice vinegar
- 3 tbs oyster sauce
- 1 tbs finely chopped fresh thyme
- 1/4 cup olive oil, divided
- 1 lb broccolini, thick bottoms trimmed, large stalks halved lengthwise
- 3 large portobello mushroom caps, dark gills scraped out with spoon, cut into 1/2-inch-thick slices
- 9 green onions (white and green parts), cut into 1 1/2-inch lengths
- 2 tbs finely chopped peeled fresh ginger
- 5 garlic cloves, finely chopped
- 2 tsp sesame seeds, toasted

METHOD

- 1 In medium bowl, whisk shallots, vinegar, oyster sauce, thyme, and 3 tbs olive oil together.
- 2 Heat Curtis Stone 5qt Tri-Ply Multi-Purpose Chef Sauté Pan over high heat until very hot. Add remaining 1 tbs olive oil and swirl it to coat pan. Add broccolini and cook, stirring often, for 2 minutes, or until it is bright green and beginning to char in spots. Stir in mushrooms and cook, stirring often, for 1 minute, or until they just begin to soften. Stir in green onions, ginger, and garlic, add shallot mixture, and stir 3 minutes, or until broccolini is tender. Stir in half of sesame seeds.
- 3 Transfer to large platter and sprinkle with remaining sesame seeds. Serve immediately.



CURTIS STONE

QUICK-BRAISED SPRING VEGETABLES

SERVES 6

PREP TIME 10 minutes

COOK TIME 6 minutes

INGREDIENTS

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| 4 green onions, green parts only, thinly sliced | 1 lb peas in pod) |
| 2 garlic cloves, finely chopped | ½ head escarole, torn into bite-size pieces
(about 2 cups) |
| 3 tbs olive oil | 3 cups loosely packed baby spinach leaves |
| 3 tbs reduced-sodium chicken broth or water | ½ cup loosely packed fresh basil leaves |
| 8 oz asparagus, woody ends trimmed, stalks
cut into 1 ½-inch pieces | 1 tbs grated lemon zest |
| 1 cup shelled fresh fava beans (from about
1 lb pods), peeled, or sugar snap peas,
trimmed and halved crosswise | 1 tbs fresh lemon juice |
| 1 cup shelled fresh English peas (from about 1 | 1 tbs finely chopped fresh chives |
| | A small chunk of Parmesan cheese, for grating |

METHOD

- 1 In Curtis Stone 5qt Tri-Ply Multi-Purpose Chef Sauté Pan, combine green onions, garlic, oil, and broth and bring to simmer over medium heat. Cover and cook 2 minutes, or until green onions soften slightly.
- 2 Add asparagus, fava beans, and peas and sauté 2 minutes, or until beans and peas are heated through. Add escarole, spinach, and basil and sauté 2 minutes, or until escarole wilts and asparagus is crisp-tender.
- 3 Stir in lemon zest and juice. Season with salt. Transfer to serving platter. Sprinkle with chives, grate Parmesan over, and serve immediately.



CURTIS STONE

CINNAMON FRENCH TOAST WITH STRAWBERRY MAPLE SYRUP

SERVES 4

PREP TIME 15 minutes

COOK TIME 10 minutes

MAKE AHEAD Custard can be made up to 1 day ahead, covered and refrigerated.

INGREDIENTS

½ cup sugar

2 tsp ground cinnamon

6 large eggs, whisked to blend

¼ cup heavy cream

¼ cup whole milk

Four ¾-inch-thick slices brioche bread or challah

2 tbs unsalted butter, divided

½ cup pure maple syrup

8 oz small strawberries, hulled, halved

½ orange

METHOD

- 1 Preheat oven to 200°F. Place wire rack over large sheet pan and preheat in oven. On large plate, mix sugar and cinnamon and set aside.
- 2 In large baking dish, whisk eggs, cream, and milk. Place 2 slices of brioche in custard and let stand 5 minutes, or until custard is absorbed, turning brioche slices once.
- 3 In Curtis Stone 5qt Tri-Ply Multi-Purpose Chef Sauté Pan over medium heat, melt 1 tbs butter. Add soaked brioche slices and cook 2 minutes per side, or until golden brown on outside and heated through. Meanwhile, soak 2 brioche slices in remaining custard.
- 4 Immediately place hot French toast in cinnamon-sugar and turn to coat completely. Transfer to prepared sheet pan and keep warm in oven. Wipe out pan. Cook remaining brioche slices in 1 tbs butter and coat in remaining cinnamon-sugar.
- 5 Meanwhile, in small saucepan over medium-high heat, bring syrup to boil. Reduce heat and simmer 2 minutes, or until slightly reduced. Transfer syrup to medium bowl and cool slightly. Add strawberries and toss to coat.
- 6 Divide French toast among 4 plates and top with strawberries and syrup. Finely grate zest of ½ orange over and serve.



CURTIS STONE

PEANUT BUTTER-PRETZEL RICE CRISPY SQUARES

SERVES 16

PREP TIME 10 minutes, plus cooling time

COOK TIME 8 minutes

INGREDIENTS

Nonstick cooking spray

7 tbs unsalted butter, cubed

8 oz large marshmallows (about 5 cups)

3 tbs creamy peanut butter

1 tsp vanilla extract

4 cups toasted rice cereal

½ cup mini pretzels, coarsely chopped

⅓ cup roasted peanuts, coarsely chopped

Flaky sea salt, for sprinkling

METHOD

- 1 Lightly spray 8-inch square baking dish with nonstick spray.
- 2 Heat Curtis Stone 5qt Tri-Ply Multi-Purpose Chef Sauté Pan on medium heat. Add butter and stir to melt. Gently stir 3 minutes, or until butter has stopped foaming and is light golden brown. Add marshmallows and ¼ tsp kosher salt and stir 3 minutes, or until most of marshmallows are melted. Add peanut butter and vanilla and stir to combine. Turn off heat and gently fold in cereal, pretzels, and peanuts until coated.
- 3 Spread mixture into prepared dish and gently press mixture down with back of spoon. Sprinkle top with some flaky salt. Set aside 40 minutes, or until cooled and set.
- 4 Cut into 16 squares and serve.

