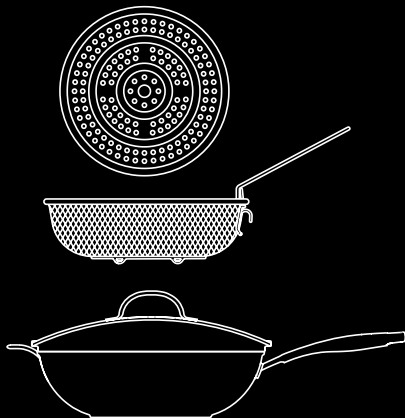


made exclusively with

Dura-Pan

NON-STICK COATING

CURTIS STONE



4PC CHEF'S SKILLET SET

RECIPES AND USAGE
INSTRUCTIONS

CURTIS STONE

Beer-Battered Fish

Serves: 4

Prep Time: 15 minutes, plus 1 hour standing time

Prep Time: 12 minutes

Cook Time: Batter can be made up to 1 hour before frying fish.

INGREDIENTS

Batter:

One 12-oz. bottle lager beer, at room temperature

1 tsp. active dry yeast

1/4 tsp. sugar

About 1 1/4 cups all-purpose flour, plus more for dredging

Fish:

Canola oil, for deep-frying

Four 6-oz. skinless cod fillets

Lemon wedges, for serving

METHOD

To make batter:

1. In large bowl, whisk beer, yeast, and sugar. Let stand in warm place 10 minutes, or until yeast dissolves. Gradually whisk enough flour into yeast mixture to form thick but fluid batter (when you dip your finger in batter, bubbles in batter should fall slowly off your finger). Cover batter with moistened paper towel and let stand in warm place 50 minutes.

To fry fish:

2. Add enough oil to the Curtis Stone Deep Skillet to reach halfway up side of skillet and place over medium-high heat. Heat oil to 375°F. Place fry basket in skillet.
3. Place wire cooling rack in large rimmed baking sheet.
4. Season cod with salt and pepper. Spread about 1/2 cup flour in shallow dish. Roll 2 cod fillets in flour and shake off excess. Dip in batter, letting excess drip back into bowl, and gently add cod to hot oil. Fry cod, adjusting heat to keep oil at about 350°F, for 6 minutes, or until golden brown. Lift up fry basket to remove cod pieces, allowing excess oil to fall into skillet. Transfer cod to prepared rack and sprinkle with salt. Repeat to cook remaining cod, returning oil to 375°F before frying each batch. Serve beer-battered fish with lemon wedges and your favorite tartar sauce.



CURTIS STONE

Almond Falafel

Serves: 6

Prep Time: 15 minutes

Cook Time: 8 minutes

Make-Ahead: Falafel mixture (without the baking powder) can be prepared up to 12 hours ahead, covered and refrigerated.

INGREDIENTS

1/2 yellow onion, coarsely chopped (1/2 cup)
4 garlic cloves
1 tbs. ground coriander
1 1/2 tsp. ground cumin
1 1/2 tsp. kosher salt, plus more to taste
1/2 tsp. cayenne pepper
2/3 cup packed fresh flat-leaf parsley leaves
1/2 cup packed fresh cilantro leaves
1 cup raw whole almonds
2 cups drained canned chickpeas, rinsed
1/3 cup all-purpose flour
2 tbs. toasted sesame seeds
1 1/2 tsp. baking powder
Canola oil, for deep-frying

ACCOMPANIMENTS

6 grilled flatbread or pita breads, warmed
Tahini Sauce (recipe follows)
1/2 head romaine lettuce, very thinly sliced (about 1 1/2 cups)
1/4 head green cabbage, very thinly sliced (about 1 1/2 cups)
1/2 red onion, very thinly sliced (3/4 cup)
1 tomato, sliced
1 Persian cucumber or 1/2 English (hothouse) cucumber, thinly sliced

METHOD

1. In food processor, combine onion, garlic, coriander, cumin, salt, and cayenne and pulse until onion is finely chopped. Add parsley and cilantro and pulse until herbs are coarsely chopped. Add almonds and pulse until coarsely chopped. Add chickpeas and pulse until roughly chopped; do not overblend so that some chunky pieces of almonds and chickpeas still remain.

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2. Transfer mixture to bowl and stir in flour and sesame seeds. If you're going to fry falafel right away, mix in baking powder. If you're going to fry falafel later, cover mixture and refrigerate up to 12 hours; stir in baking powder just before you shape and fry falafel.
3. In the Curtis Stone 4-PC Deep Skillet, add enough oil to reach halfway up side of skillet, and heat to 350°F. Preheat oven to 200°F. Line large baking sheet with 3 layers of paper towels. Place fry basket in skillet.
4. Using about 1 1/2 tbs. chickpea mixture for each one, form mixture into balls that are about the size of small walnuts. Working in batches, fry falafel 3 to 4 minutes, or until golden brown. Transfer fried falafel to paper towels to drain and season with salt. Place falafel in baking dish and keep warm in oven while you fry remaining falafel balls.
5. Arrange hot falafel and flatbread or pita on a platter and place tahini sauce in bowl. Serve with remaining accompaniments.



CURTIS STONE

Collard Greens

Serves: 6

Prep Time: 20 minutes

Cook Time: 1 hour 5 minutes

Make-Ahead: Collard greens can be made 1 day ahead, cooled, covered, and refrigerated. Rewarm, covered, over medium heat.

INGREDIENTS

4 bunches fresh young collard greens (about 3 lb. total), tough stems removed, bruised or discolored leaves discarded

3 tbs. olive oil

1 onion, thinly sliced

2 garlic cloves, minced

2 bay leaves

6 cups low-sodium chicken broth

1/4 cup apple cider vinegar

1 tbs. granulated sugar

1 tsp. dried red pepper flakes

METHOD

1. In large bowl of salt water, wash collard greens to remove grit, then rinse under cold water until water runs clear. Lay collard greens on paper towels to dry.
2. Stack several leaves and slice crosswise into 1-inch-wide strips. Repeat until all leaves are sliced.
3. In the Curtis Stone Deep Skillet, heat oil over medium heat. Add onions, garlic, and bay leaves and cook, stirring frequently, for 8 minutes, or until onions are tender. Stir in collard greens (the greens will fill skillet at this point but will wilt down considerably as they cook). Add broth, vinegar, sugar, and red pepper flakes.
4. Cook over high heat for 10 minutes, or until greens start to wilt and broth boils, stirring to ensure greens cook evenly. Reduce heat to medium-low. Gently simmer uncovered, stirring occasionally, for 45 minutes, or until greens are tender and liquid has reduced by about half. Season with salt before serving.



CURTIS STONE

Rigatoni with Italian Sausage, Arugula, and Lemon Ricotta

Serves: 4

Prep Time: 15 minutes

Cook Time: 20minutes

INGREDIENTS

- 2 tbs. olive oil
- 3 Italian sausages (about 1 lb. total), casings removed
- 1 cup finely diced yellow onion
- 5 garlic cloves, finely chopped
- 1 tsp. dried red pepper flakes
- 3/4 cup dry white wine
- 12 oz. rigatoni pasta
- 2 oz. arugula
- 2 tbs. finely chopped flat-leaf parsley
- 1 tbs. fresh lemon juice
- 4 tbs. (1/2 stick) unsalted butter
- 3/4 cup ricotta cheese, preferably fresh ricotta
- 1/2 tsp. finely grated lemon zest

METHOD

1. Bring large pot of salted water to a boil over high heat.
2. Meanwhile, preheat the Curtis Stone Deep Skillet over high heat. Add oil, then sausages and cook, breaking up with side of wooden spoon into small pieces for 1 1/2 minutes, or until browned on bottom. Stir sausage and continue cooking for 1 1/2 minutes longer, or until browned all over. Using slotted spoon, transfer sausage pieces to bowl, leaving fat in skillet.
3. Add onions to skillet and cook 2 minutes, or until they begin to soften. Reduce heat to medium. Add garlic and red pepper flakes and sauté 2 minutes, or until fragrant and garlic is tender. Return sausage to skillet and add wine, scraping browned bits in bottom of skillet with wooden spoon. Reduce heat to low and simmer gently for 2 minutes to blend flavors. Keep warm over very low heat.

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4. Add pasta to boiling water and cook, stirring often, for 8 minutes, or until pasta is tender but still firm to bite. Scoop out and reserve about 3/4 cup pasta water, and then drain pasta.
5. Add pasta to sausage mixture and toss to coat. Remove skillet from heat. Add arugula, parsley, and lemon juice to pasta mixture and toss until arugula begins to wilt. Season with salt. Add about 1/3 cup of reserved pasta cooking liquid to moisten pasta. Add butter and toss until butter melts.
6. In small bowl, whisk ricotta, lemon zest, and 1 tbs. reserved pasta cooking liquid to blend. Season with salt and freshly ground black pepper.
7. Divide pasta among four pasta bowls. Spoon ricotta on top and serve.



CURTIS STONE

Salted Caramel Popcorn

Serves: 6 to 8

Prep Time: 5 minutes

Cook Time: 15 minutes

INGREDIENTS

2 tbs. grapeseed oil

3/4 cup popcorn kernels

2 cups sugar

1 cup toasted macadamia nuts

1 1/4 tsp. kosher salt

METHOD

1. Heat oil in the Curtis Stone Deep Skillet over medium-high heat until hot. Add popcorn kernels and cover skillet.
2. Shake skillet constantly as kernels pop for 5 minutes, or until kernels stop popping. Immediately transfer popcorn to 2 baking sheets. Add nuts. Wipe skillet clean.
3. Return skillet to low heat and add sugar, salt, and 1/4 cup of water, stirring until sugar dissolves. Occasionally brush down sides of skillet with wet pastry brush to incorporate any sugar granules. Increase heat and boil without stirring, occasionally brushing down sides and swirling skillet, for about 8 minutes, or until caramel is a deep amber color.
4. Working quickly, drizzle hot caramel over popcorn and nuts, and toss with two wooden spoons to coat popcorn lightly. Allow caramel corn to cool slightly before serving.



CURTIS STONE

Shrimp and Pineapple Fried Rice

Serves: 4

Prep Time: 10 minutes

Cook Time: 5 minutes

INGREDIENTS

- 2 tbs. canola oil
- 1/4 pineapple, peeled, cored, cut into 1/2-inch pieces
- 6 oz. peeled deveined small shrimp, halved lengthwise
- 2 green onions; white parts thinly sliced, green parts thinly sliced diagonally, divided
- 2 cups cooked long-grain white rice, cooled
- 2 tbs. soy sauce
- 1 tsp. fish sauce
- 1 tsp. toasted sesame oil
- 2 tbs. toasted cashews, coarsely chopped

METHOD

1. Heat the Curtis Stone Deep Skillet over high heat until first wisp of white smoke comes off of skillet. Add canola oil and, when shimmering, add pineapple and stir-fry for 1 minute, or until blackened in spots. Add shrimp and white parts of green onions and cook 1 1/2 minutes, or until shrimp are pink and almost cooked through.
2. Add rice and stir-fry 1 1/2 minutes, or until heated through. Add soy sauce, fish sauce, and sesame oil and stir-fry 1 minute.
3. Transfer fried rice to serving platter. Sprinkle with green parts of green onions and cashews and serve.



CURTIS STONE

Ultimate French Fries

Serves: 4

Prep Time: 15 minutes

Prep Time: 15 minutes

Cook Time: Potatoes can be cooked in water up to 2 hours ahead, covered with plastic wrap, and set aside at room temperature.

INGREDIENTS

3 large russet potatoes (about 1 lb. each)

Canola oil, for deep-frying

METHOD

1. Line large rimmed baking sheet with paper towels. Bring large pot of water to a boil over high heat. Peel potatoes and cut them lengthwise into 5-inch-long by 1/2-inch-thick sticks. Add potatoes to boiling water. Once water returns to a boil, cook 2 minutes; drain potatoes well. Spread potatoes in single layer on prepared baking sheet and let cool.
2. Add enough oil to the Curtis Stone Deep Skillet to reach halfway up side of skillet and place over medium-high heat. Heat oil to 375°F. Place fry basket in skillet.
3. Place wire cooling rack in large rimmed baking sheet.
4. Working in batches, fry potatoes, adjusting heat to keep oil at 350°F, for 6 minutes, or until golden brown. Lift up fry basket to remove fries, allowing excess oil to fall into skillet. Transfer fries to prepared rack and sprinkle with salt. Repeat to cook remaining fries, returning oil to 375°F before frying each batch. Serve hot.

Steak and Green Bean Stir-Fry with Ginger and Garlic

Serves: 4

Prep Time: 20 minutes

Prep Time: 20 minutes

INGREDIENTS

- 3 tbs. oyster sauce
- 2 tbs. Chinese rice wine or dry white wine
- 2 tbs. soy sauce
- 2 tbs. vegetable oil, divided
- 1 lb. flank steak, excess fat trimmed, cut across the grain into 1/4-inch-thick slices
- 1 large red bell pepper, cored, seeded, cut into 1/4-inch-wide strips
- 8 oz. green beans, trimmed, cut in half on the diagonal
- 1/2 cup thinly sliced shallots
- 2 large garlic cloves, finely chopped
- 2 tbs. finely chopped peeled fresh ginger
- 3 large green onions (white and green parts), thinly sliced on the diagonal
- 1 tsp. toasted sesame oil
- Fresh cilantro leaves, for garnish
- 2 tsp. toasted sesame seeds, for sprinkling
- Steamed rice, for serving

METHOD

1. In small bowl, mix 1/4 cup water with oyster sauce, rice wine, and soy sauce; set aside. Heat the Curtis Stone Deep Skillet over high heat. Add 1 tbs. vegetable oil and swirl to coat cooking surface. Add beef, spreading it out in single layer, and cook, without stirring, for 2 minutes, or until well browned on bottom. Transfer beef to rimmed baking sheet.
2. Add remaining 1 tbs. vegetable oil to skillet, then add bell peppers and green beans and cook, stirring often, for 2 minutes, or until vegetables soften slightly. Stir in shallots, garlic, and ginger, then stir in oyster sauce mixture and cook, stirring often, for 2 minutes, or until vegetables are crisp-tender and sauce has reduced slightly. Return beef and any accumulated juices to skillet, add green onions, and stir for 1 minute, or just until beef is heated through. Stir in sesame oil and remove from heat.
3. Divide stir-fry among four dinner plates. Sprinkle with cilantro leaves and sesame seeds and serve immediately with steamed rice.

CURTIS STONE

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

Tahini Sauce

Serves: 1 1/3 cup

Prep Time: 5 minutes

Make-Ahead: Sauce can be made up to 2 days ahead, covered and refrigerated.

INGREDIENTS

1/2 cup tahini paste

1/4 cup packed fresh cilantro leaves

1/4 cup packed fresh flat-leaf parsley leaves

1 garlic clove

1/4 cup fresh lemon juice

About 1/2 cup cold water

METHOD

1. In food processor, blend tahini, cilantro, parsley, and garlic until finely chopped. With machine running, add lemon juice. Scrape down sides and bottom of bowl. Slowly blend in enough cold water to form sauce with the consistency of heavy cream. Season with salt and pepper.

CURTIS STONE

SET INCLUDES

- 5QT/12" Deep Skillet
- Steamer Tray
- Fry Basket
- Glass Lid

PRODUCT INFORMATION

- Forged aluminium body with reinforced rims.
- Exclusive Dura-Pan non-stick surface for reliable food release and easy cleaning.
- Double riveted, stainless steel handles.
- Tempered glass lid for see through convenience.
- Dishwasher safe.



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

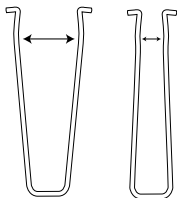


OVEN

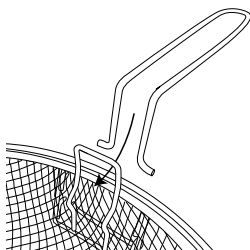


DISHWASHER
SAFE

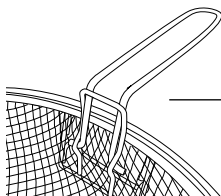
HOW TO SET UP BASKET



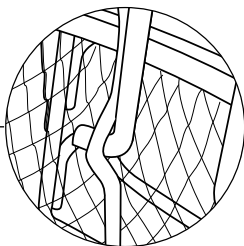
Squeeze handle together to fit between the basket bracket.



Place handle under bracket and release once hooks are locked into position.



Secured handle in position.



CURTIS STONE

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 cookware 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.
- This cookware can be used under a broiler. Ensure that the cookware and handle is at least 2" away from the heat source. Do not exceed the oven safe temperature when using cookware under the broiler / grill.

HANDLES & LIDS

- The handles are stainless steel. Always use oven gloves when handling the pan in and out of the oven.
- While the handles are designed to minimize heat transfer under normal stovetop cooking conditions, it is recommended to use a tea towel or gloves to handle the pan.
- The glass lid is oven safe up to 400°F. If dropped or subjected to extreme temperature changes (i.e. submerging in water before glass lid is completely cool), the glass lid may shatter. This is not covered by the manufacturer's warranty.

COOKWARE USE

- This cookware is suitable for all cooktops including 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.
- 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 & 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 hob.
- Avoid dragging or sliding cookware over the cooktop surface as this may damage your cooktop surface. Take special care when you're using a glass cooktop or any other surface that may scratch easily. We do not take responsibility for scratched cooktops.
- Depending on your cooktop type, the base of your pan may become marked or scratched. This is normal. Centre your pan over the heat source (this prevents damage to the handle and exterior coating). Small pans may need careful placement on the support legs of gas cooktops.

CURTIS STONE

FRYING

- Always use caution when frying.
- Frying is best done at temperatures between 350°F and 375°F.
- Use a suitable thermometer to ensure that your oil is the right temperature before adding your food to the oil.
- Place mesh basket in skillet so it is easy to remove food once it is cooked.
- Add food in small batches so the oil does not overflow and the temperature of the oil does not drop too rapidly.
- When food is cooked, lift the fryer basket completely out of the oil and allow to drain before removing food.
- Once finished cooking, dispose of oil properly as oil can cause damage to plumbing.

USING YOUR STEAMER TRAY

- Fill the skillet with approximately 1/2-inch of water.
- Place the steamer tray in the skillet so that it rests against the sidewall and is flat and then cover with lid.
- Bring the water to a boil over high heat. Once the water has come to the boil, reduce the heat to gently simmer the water and create a flow of steam.
- Arrange the food in an even layer in the steamer tray and return the lid.
- Monitor the water level. Do not allow the water to boil dry.
- When lifting the lid from the skillet while steaming, protect your face from the hot steam by angling the lid away from you.
- **CAUTION** The steamer tray will get hot. Always handle with a kitchen towel.

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 hob.
- 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.
- By following these care instructions, you will prevent the emission of fumes from pans and food that have been overheated.
- In general, we recommend using oven gloves 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.
- The mesh basket should not be used in the oven.
- Do not allow the steamer to come in direct contact with flame.

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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