

CURTIS STONE

# CREAMY CHEESY EGG SCRAMBLE

**SERVES** 2  
**PREP TIME** 5 minutes  
**COOK TIME** 40 minutes

## INGREDIENTS

1 tbs butter  
3 large eggs  
1/3 cup cream  
1/2 cup your favorite shredded cheese, such as sharp cheddar or gruyere cheese  
2 tbs chopped fresh chives or green onions  
Suggested accompaniments: toasted sourdough or bagels with cream cheese and smoked salmon

## METHOD

- 1 Add butter to Food Container of Curtis Stone Portable Food Warmer. Cover with Food Container Lid and cook 10 minutes, or until butter melts.
- 2 Meanwhile, in medium bowl, whisk eggs, cream, 1/8 tsp salt, and pinch of freshly ground black pepper.
- 3 Stir egg mixture into melted butter. Cover and cook 30 minutes, stirring every 5 minutes, or until small curds form and mixture is creamy. Stir in cheese until almost melted. Sprinkle with chives and serve as desired.



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## LEMON ARTICHOKE DIP

**SERVES** 6, makes about 4 cups

**PREP TIME** 10 minutes

**COOK TIME** 45 minutes

### INGREDIENTS

1 lb cream cheese, softened

6 oz low-moisture mozzarella, shredded (about 1<sup>3</sup>/<sub>4</sub> cups)

1 cup freshly grated Parmesan cheese

One 14-oz can artichoke hearts in water, drained, coarsely chopped (about 1<sup>1</sup>/<sub>2</sub> cups)

1 large lemon, zested, juiced

<sup>1</sup>/<sub>4</sub> cup chopped parsley

<sup>1</sup>/<sub>4</sub> tsp smoked paprika

Pita chips, for serving

### METHOD

- 1 In large bowl, stir cream cheese, mozzarella, Parmesan, and artichokes until well combined.
- 2 Transfer mixture to Food Container of Curtis Stone Portable Food Warmer. Cover with Food Container Lid and cook 45 minutes, stirring occasionally, or until mixture is melted and warmed through. Stir in lemon zest, 3 tbs lemon juice, and parsley. Season with salt and pepper.
- 3 Sprinkle with smoked paprika and serve with pita chips. Keep warm up to 30 minutes, stirring often.

**NOTE:** For a cheesy crust, top warm dip with <sup>1</sup>/<sub>4</sub> cup mozzarella and <sup>1</sup>/<sub>4</sub> cup Parmesan and broil dip 2 minutes, or until cheese is browned and bubbling. Return container to warmer and serve as suggested above.



# WHITE BEAN AND HAM SOUP

**SERVES** 4

**PREP TIME** 10 minutes

**COOK TIME** 2½ hours

**MAKE AHEAD** The soup can be made up to 3 days ahead, cooled, covered, and refrigerated. Rewarm, covered, adding more broth if necessary.

## INGREDIENTS

1 tbs unsalted butter  
2 oz ½-inch-thick sliced cooked ham, torn into ½-inch pieces  
½ cup finely chopped onion  
1 large carrot, peeled, diced  
1 large celery stalk, diced  
1 garlic clove, finely chopped  
1 small bay leaf  
2 tsp chopped fresh sage  
2 cups reduced-sodium vegetable broth or chicken broth  
One 15-oz can cannellini beans, drained, rinsed  
Extra-virgin olive oil, for drizzling  
French baguette, cut on a diagonal into ½-inch-thick slices

## METHOD

- 1 Heat Food Container of Curtis Stone Portable Food Warmer on stove over medium-low heat. Add butter and ham and sauté 5 minutes, or until ham pieces and butter begin to brown. Stir in onions, carrots, celery, garlic, sage, and bay leaf. Using oven mitt, carefully transfer food container to warming base of food warmer. Add broth.
- 2 Cover with Food Container Lid with Steam Vent open. Cook 2 hours, stirring occasionally, or until vegetables are tender. Add beans and cook 30 minutes. Season soup with salt and pepper.
- 3 Ladle soup into soup bowls. Drizzle with extra-virgin olive oil and serve with bread.



# CURRIED CHICKPEAS AND SPINACH

**SERVES** 2  
**PREP TIME** 10 minutes  
**COOK TIME** 2½ hours

## INGREDIENTS

¾ cup canned crushed tomatoes  
¾ cup water  
½ cup finely chopped onion  
One 15-oz can chickpeas, drained, rinsed  
2 garlic cloves, finely grated  
1 tbs finely grated peeled fresh ginger  
2 tbs grapeseed oil  
1½ tsp yellow curry powder  
¼ tsp cayenne pepper  
½ tsp kosher salt  
3 cups fresh baby spinach leaves  
2 tbs chopped fresh cilantro  
Cooked Basmati Rice (for serving; see recipe)

## METHOD

- 1 In Food Container of Curtis Stone Portable Food Warmer, combine tomatoes, water, onion, chickpeas, garlic, ginger, oil, curry powder, cayenne, and salt. Cover with Food Container Lid and cook 2½ hours, stirring occasionally, or until onions are tender and flavors are well blended. Be careful when removing lid from food warmer, as lid will be hot and the mixture will be steamy. Stir in spinach, 1 cup at a time, until wilted.
- 2 Season with salt and pepper. Stir in cilantro and serve with rice.

# BASMATI RICE

**MAKES** 3 cups  
**PREP TIME** 5 minutes  
**COOK TIME** 1 hour, plus 15 minutes standing time

## INGREDIENTS

1 cup basmati rice or other long-grain white rice  
1¼ cups water  
1 tbs grapeseed oil  
¼ tsp kosher salt

## METHOD

- 1 In Food Container of Curtis Stone Portable Food Warmer, stir to combine rice, water, oil, and salt. Cover with Food Container Lid and cook 1 hour, or until water has been absorbed and rice is tender. Don't stir rice during cooking, as this can release starches that will lead to sticking. Be careful when removing lid from food warmer, as lid will be hot and the mixture will be steamy.
- 2 Unplug food warmer. Fluff rice with a fork. Cover and let stand 15 minutes before serving.

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# NEW ORLEANS "BARBECUED" SHRIMP

**SERVES** 2  
**PREP TIME** 10 minutes  
**COOK TIME** 1 hour 10 minutes

## INGREDIENTS

⅓ cup amber ale or dry white wine  
2 tsp hot pepper sauce, such as Crystal or Tabasco  
2 tsp Worcestershire sauce  
3 garlic cloves, finely chopped  
1 tsp fresh thyme leaves  
¾ tsp chopped fresh rosemary  
⅛ tsp cayenne pepper  
5 tbs unsalted butter, divided  
12 oz peeled large shrimp (16 to 20 count)  
1 tbs finely chopped fresh flat-leaf parsley  
1 tbs fresh lemon juice  
Sliced French bread, warmed or lightly toasted

## METHOD

- 1 Combine first seven ingredients in Food Container of Curtis Stone Portable Food Warmer. Add 3 tbs butter and ¼ tsp freshly ground black pepper. Cover with Food Container Lid with Steam Vent open. Cook 50 minutes, stirring occasionally, or until mixture is simmering. Be careful when removing lid from food warmer, as lid will be hot and the mixture will be steamy.
- 2 Add shrimp. Cover and continue cooking 20 minutes, stirring occasionally, or until shrimp are pink and just cooked through.
- 3 Stir in remaining 2 tbs butter, parsley, and lemon juice. Season with salt and pepper.
- 4 Divide mixture between two shallow bowls. Serve with bread to sop up the sauce.



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# MEATBALL SANDWICH WITH PESTO AND PROVOLONE

**SERVES** 4  
**PREP TIME** 5 minutes  
**COOK TIME** 1 hour

## INGREDIENTS

1 lb frozen fully-cooked small Italian-style meatballs (about 20), thawed  
1½ cups marinara sauce  
½ cup pesto  
4 sandwich rolls or ciabatta rolls, halved horizontally, warmed  
8 slices provolone cheese  
¼ cup freshly grated Parmesan cheese

## METHOD

- 1 In Food Container of Curtis Stone Portable Food Warmer, stir to combine meatballs and marinara sauce. Cover with Food Container Lid and cook 1 hour, stirring occasionally, or until sauce is simmering and meatballs are warmed through. Be careful when removing lid from food warmer, as lid will be hot and the mixture will be steamy.
- 2 Spread pesto over cut side of rolls. Spoon meatballs and sauce onto roll bottoms. Top meatballs with provolone and broil until cheese melts. Sprinkle with Parmesan. Cover with roll tops and serve.



## GREEN CHILI QUESO DIP

**SERVES** 6, makes about 4 cups  
**PREP TIME** 5 minutes  
**COOK TIME** 45 minutes

### INGREDIENTS

One 12-oz can evaporated milk  
8 oz pepper Jack cheese, shredded (about 2<sup>2</sup>/<sub>3</sub> cups)  
8 oz white American cheese, shredded (about 2<sup>2</sup>/<sub>3</sub> cups)  
One 7-oz can diced fire-roasted green chiles, drained well  
1 tsp Mexican-style chili powder  
¼ cup chopped cilantro  
Tortilla chips, for serving

### METHOD

- 1 Add milk and cheeses to Food Container of Curtis Stone Portable Food Warmer. Cover with Food Container Lid and cook 35 minutes, stirring often, or until cheese is melted and mixture is smooth. Stir in chiles and chili powder. Cover and cook 10 minutes to meld flavors. Season with salt and pepper.
- 2 Sprinkle dip with cilantro and serve with tortilla chips. Keep dip hot for up to 30 minutes, stirring often.

## CHICKEN ALFREDO PASTA

**SERVES** 2 to 3  
**PREP TIME** 15 minutes  
**COOK TIME** 1 hour 25 minutes

### INGREDIENTS

2 cups low-sodium chicken broth  
One 8-oz chicken breast, pounded to even ½-inch thickness  
1 garlic clove, minced  
6 oz penne pasta (about 1 ½ cups)  
¾ cup finely grated Parmesan cheese, plus more for serving  
¾ cup heavy cream  
2 tbs unsalted butter, softened

### METHOD

- 1 Add broth, chicken breast, and garlic to Food Container of Curtis Stone Portable Food Warmer. Cover with Food Container Lid with Steam Vent open and cook 40 minutes, or until chicken is just cooked through. Transfer chicken to bowl. When cool enough to handle, coarsely shred chicken into bite-sized pieces. Cover and set aside.
- 2 Meanwhile, skim off any foam from top of broth. Add pasta to broth and cook 35 minutes, stirring occasionally, or until pasta has absorbed most of liquid.
- 3 Stir in Parmesan, cream, butter, and ¼ tsp freshly ground black pepper until creamy sauce forms. Cook 5 to 10 minutes, or until pasta is al dente and sauce has thickened slightly. Add chicken and cook 5 minutes, or until chicken is warmed through. Season with salt and pepper.
- 4 Spoon pasta into shallow bowls, top with more Parmesan and serve.

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# ASIAN BEEF LETTUCE CUPS

**SERVES** 4

**PREP TIME** 10 minutes

**COOK TIME** 1 hour

## INGREDIENTS

- 1 lb ground beef (85% lean)
- ½ cup finely chopped onion
- ½ cup finely chopped celery
- 3 garlic cloves, finely chopped
- ⅓ cup hoisin sauce
- 1 ½ cups thinly sliced green cabbage
- 1 large carrot, peeled, coarsely shredded (about ¾ cup)
- 2 green onions, white and green parts, thinly sliced on a bias
- 1 head iceberg lettuce, leaves separated
- ⅓ cup chopped cilantro
- 2 tbs toasted sesame seeds

## METHOD

- 1 Add ground beef, onions, celery, and garlic to Food Container of Curtis Stone Portable Food Warner. Cover with Food Container Lid and cook 45 minutes, stirring occasionally and breaking up meat with spoon, or until beef is cooked through and vegetables are slightly tender.
- 2 Stir in hoisin and cabbage, and cook 15 minutes, stirring occasionally, or until cabbage has wilted.
- 3 Stir in carrots and green onions. Season with salt and pepper.
- 4 Arrange lettuce leaves on plates. Spoon some beef mixture in each leaf and garnish with cilantro and sesame seeds.



# CINNAMON APPLE AND PECAN ICE CREAM SUNDAES

**SERVES** 4  
**PREP TIME** 10 minutes  
**COOK TIME** 2 hours

## INGREDIENTS

3 large Granny Smith apples, peeled, cored, cut into ½-inch pieces (about 3 ½ cups)  
½ cup sugar  
2 tsp ground cinnamon  
2 tsp fresh lemon juice  
¼ cup water  
1 ½ tbs cornstarch  
1 tbs unsalted butter  
Vanilla ice cream, for serving  
¼ cup toasted pecans, coarsely chopped

## METHOD

- 1 In medium bowl, toss apples, sugar, cinnamon, lemon juice, and pinch of salt.
- 2 Add apple mixture to Food Container of Curtis Stone Portable Food Warmer. Cover with Food Container Lid with Steam Vent open. Cook 1 hour, stirring occasionally, or until apples begin to soften.
- 3 In small bowl, whisk water and cornstarch until dissolved. Add cornstarch mixture and butter to apple mixture. Cover and cook 1 hour, stirring often, or until juices are glossy and thickened and apples are softened.
- 4 Let compote cool slightly. Spoon apple compote into shallow bowls and top with ice cream and toasted pecans.

# OATMEAL WITH DATES, BANANAS, AND WALNUTS

**SERVES** 4  
**PREP TIME** 5 minutes  
**COOK TIME** 1 hour

## INGREDIENTS

2 cups water  
1 cup oatmilk or other plant-based milk  
1 cup quick-cooking steel-cut oats  
⅛ tsp salt  
8 medjool dates, pitted, coarsely chopped  
1 banana, peeled, sliced  
½ cup toasted walnuts  
Pure maple syrup

## METHOD

- 1 In Food Container of Curtis Stone Portable Food Warmer, mix water, milk, oats, and salt. Cover with Food Container Lid. Cook 1 hour, stirring occasionally, or until oats are tender and mixture is creamy. Be careful when removing lid from food warmer, as lid will be hot and the mixture will be steamy.
- 2 Spoon oatmeal into serving bowls and top with dates, banana, and walnuts. Drizzle syrup to taste and serve.

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# CHOCOLATE BREAD PUDDING

**SERVES** 4

**PREP TIME** 10 minutes, plus 10 minutes soaking time

**COOK TIME** 50 minutes

**MAKE AHEAD** Bread pudding can be made up to 1 day ahead covered and refrigerated. Rewarm in Food Warmer 50 minutes to 1 hour 20 minutes.

## INGREDIENTS

$\frac{2}{3}$  cup heavy cream

$\frac{2}{3}$  cup whole milk

$\frac{2}{3}$  cup packed light brown sugar

3 large eggs

1 tsp pure vanilla extract

$3\frac{1}{2}$  cups day-old French baguette, cut into 1-inch cubes

2 oz semisweet chocolate, coarsely chopped (about  $\frac{1}{3}$  cup)

1 tsp granulated sugar

## METHOD

- 1 Position rack in center of oven and preheat oven to 350°F.
- 2 In medium bowl, whisk cream, milk, brown sugar, eggs, and vanilla together. Add bread and chocolate and gently toss to coat well. Set aside 10 minutes to allow bread to soften and soak up some custard.
- 3 Transfer mixture to Food Container of Curtis Stone Portable Food Warmer. Sprinkle mixture with granulated sugar.
- 4 Bake pudding in oven 50 to 55 minutes, or until pudding puffs and is golden brown on top but still moist inside. Cool 5 to 10 minutes before serving.
- 5 If desired, transfer container to warmer. Cover with Food Container Lid and keep warm for up to 30 minutes.



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# HOT CHOCOLATE MINT FLOATS

**SERVES** 6

**PREP TIME** 10 minutes

**COOK TIME** 1½ hours

**MAKE AHEAD** Hot chocolate mixture can be made 1 day ahead, cooled, covered, and refrigerated. Cover and rewarm before serving.

## INGREDIENTS

2½ cups milk

8 oz dark chocolate (bittersweet or semisweet), chopped

¼ cup sugar

3 sprigs fresh mint

2½ cups vanilla ice cream

Whipped cream

Shaved chocolate

## METHOD

- 1 In Food Container of Curtis Stone Portable Food Warmer, combine milk, chocolate, sugar, and mint. Cover with Food Container Lid with Steam Vent open. Cook 1½ hours, whisking occasionally, until mixture is well blended, infused with mint flavor, and steamy. Be careful when removing lid from food warmer, as lid will be hot and the mixture will be steamy.
- 2 Scoop ice cream into your favorite mug. Ladle hot chocolate over ice cream. Top with whipped cream and shaved chocolate. Serve immediately or keep hot chocolate warm, covered and unplugged, for 30 minutes.



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## SPICED APPLE CIDER

**SERVES** 4

**PREP TIME** 5 minutes

**COOK TIME** 2 hours

### INGREDIENTS

3½ cups apple cider, preferably unfiltered

Two 4-inch strips orange peel

One 1-inch knob fresh ginger, peeled, thinly sliced

2 cinnamon sticks

6 whole allspices

2 whole cloves

1 small star anise (optional)

Brandy (optional)

### METHOD

- 1 In Food Container of Curtis Stone Portable Food Warmer, combine cider, orange peel, ginger, cinnamon, allspice, cloves, and star anise, if using. Cover with Food Container Lid with Steam Vent open. Cook 2 hours, or until flavors meld and mixture is wonderfully aromatic. Be careful when removing lid from food warmer, as lid will be hot and the mixture will be steamy.
- 2 Using slotted spoon, remove spices. Add brandy to taste, if using. Ladle cider into cups and serve immediately or keep warm until desired.



# HUEVOS RANCHEROS

**SERVES** 2  
**PREP TIME** 5 minutes  
**COOK TIME** 1 hour 15 minutes

## INGREDIENTS

1 ½ cups salsa

4 large eggs

Suggested Accompaniments: Crumbled queso fresco, fresh cilantro leaves, chopped green onions, corn tortillas chips or warm tortillas

## METHOD

- 1 Add salsa to Food Container of Curtis Stone Portable Food Warmer. Cover with Food Container Lid and cook 1 hour, stirring occasionally, or until salsa is simmering. Crack eggs into salsa. Sprinkle with salt and pepper. Cover and cook 15 minutes, or until egg whites are set but yolks are still thick and creamy.
- 2 Uncover and sprinkle queso fresco, cilantro, and green onions over huevos rancheros and serve with chips or tortillas.