





8" & 12" SAUTEUSE PANS WITH LIDS

RECIPES AND USAGE INSTRUCTIONS



Chicken Cacciatore

Serves: 4

Prep Time: 15 minutes

Cook Time: 1 hour

Make-Ahead: Cacciatore mixture (through Step 3) can be made up to 1 day ahead, cooled, covered, and refrigerated. Rewarm over low heat. Stir in parsley and basil just before serving. Recrisp pancetta over medium-low heat before serving.

INGREDIENTS

2 tbs. extra-virgin olive oil

1 1/2 lb. boneless skinless chicken thighs (6 to 8)

3 oz. sliced pancetta, coarsely chopped

8 oz. crimini mushrooms, quartered

1 red bell pepper, diced

1/2 yellow onion, thinly sliced

4 garlic cloves, finely chopped

1/2 tsp. dried oregano

1/4 tsp. dried hot red pepper flakes

1/2 cup dry white wine

1 1/4 lb. very ripe tomatoes (about 5 medium), coarsely chopped

3/4 cup low-sodium chicken broth

6 pitted kalamata olives, coarsely chopped

1 tbs. chopped fresh flat-leaf parsley

1 tbs. thinly sliced fresh basil leaves

- Heat the Curtis Stone 12-inch Sauteuse Pan over medium-high heat and add oil. Season chicken with salt and pepper and add to pan. Cook chicken 3 minutes per side, or until light golden brown. Transfer chicken to plate.
- Reduce heat to medium and add pancetta to pan. Cook 3 minutes, or until golden. Using slotted spoon, transfer pancetta to small bowl and reserve for serving.



- 3. Add mushrooms to pan and cook 5 minutes, or until tender and golden. Add bell peppers, onions, garlic, oregano, and red pepper flakes and cook 5 minutes, or until peppers and onions are beginning to soften. Add wine and cook, stirring to scrape up browned bits on bottom of the pan, for 1 minute, or until reduced by half. Add tomatoes, broth, and olives and bring to a simmer. Reduce heat to medium-low. Return chicken and any accumulated juices to pan. Gently simmer uncovered 40 minutes, or until tomatoes melt into sauce and sauce thickens slightly.
- Stir in parsley and basil. Spoon chicken and sauce onto plates. Sprinkle with reserved crisped pancetta and serve.





Cinnamon French Toast with Melted Raspberries

Serves: 4

Prep Time: 10 minutes Cook Time: 8 minutes

INGREDIENTS

Melted Raspberries: 12 oz. fresh raspberries 1/4 cup pure maple syrup 2 tsp. finely grated lemon zest

French Toast:
6 large eggs
Four 1/2-inch-thick slices brioche bread, halved diagonally
3 tbs. butter
1/4 cup sugar
2 tsp. ground cinnamon
1/3 cup sour cream

METHOD

To prepare melted raspberries:

 Heat the Curtis Stone 8-inch Sauteuse Pan over medium-high heat. Add raspberries, maple syrup, and zest and cook 1 minute, or until berries soften just slightly and begin to release enough juice to form a syrup. Don't let berries cook too long, or they will become mushy and lose their beautiful shape. Cover and keep warm.

To prepare French toast and serve:

- Úsing fork, beat eggs in 13x9-inch baking dish to blend. Place slices of bread in eggs and let stand 5 minutes, or until bread has absorbed eggs, turning bread slices once
- In the Curtis Stone 12-inch Sauteuse Pan over medium heat, melt butter. Add bread slices and cook for about 2 minutes per side, or until golden brown on each side and heated through.
- Stir sugar and cinnamon on large plate. Place hot French toast in cinnamon-sugar and turn to coat completely.
- Divide French toast among 4 plates. Top with sour cream and melted raspberries and serve immediately.

Spiced Pear Crumble

Serves: 4

Prep Time: 15 minutes, plus 10 minutes cooling time

Cook Time: 1 1/4 hours

Make-Ahead: Crumble topping can be made up to 2 weeks ahead, covered and frozen.

INGREDIENTS

1 1/2 cups plus 2 tbs all-purpose flour, divided

1 1/3 cups packed brown sugar, divided

1/4 cup granulated sugar

1/2 tsp. each ground cinnamon, ginger, and nutmeg

1/4 tsp. each ground cloves and allspice

12 tbs. (1 1/2 sticks) cold unsalted butter, cubed

7 ripe but firm pears (such as Anjou), cored, cut into 1/2-inch wedges

Vanilla ice cream, for serving

- 1. Position rack in center of oven and preheat oven to 350°F.
- In chilled medium bowl, mix 1 1/2 cups flour, 2/3 cup brown sugar, granulated sugar, spices and 1/4 tsp. salt. Using your fingers, rub butter into flour mixture until moist clumps form. Spread crumble onto baking sheet and freeze 10 minutes, or until firm.
- Meanwhile, in large bowl, whisk remaining 2/3 cup brown sugar, remaining 2 tbs. flour, and 1/4 tsp. salt. Add pears and toss to coat. Transfer filling to the Curtis Stone 12-inch Sauteuse Pan. Sprinkle crumble evenly over filling.
- 4. Place pan on a baking sheet to catch any juices that may bubble over. Bake 1 hour and 15 minutes, or until crumble is golden brown and filling is bubbling. Loosely cover pan with aluminum foil if topping is getting too dark and fruit has not bubbled.
- 5. Cool crumble for 10 minutes. Serve warm with ice cream.



Fried Chicken with Thyme Honey

Serves: 4

Prep Time: 30 minutes, plus 2 hours for marinating

Cook Time: 35 minutes

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

INGREDIENTS

One 4-lb. whole chicken, backbone removed, chicken cut into 8 pieces

3 cups buttermilk

6 cups (about) grapeseed oil or vegetable oil, for frying

2 cups all-purpose flour

1 tbs. each dry mustard, garlic powder, onion powder, paprika

3 large eggs

3/4 cup honey

6 sprias thyme

METHOD

To marinate chicken:

 Toss chicken pieces with 1 tsp. salt. Combine chicken and buttermilk in large bowl, and turn chicken pieces to coat. Cover and refrigerate at least 2 hours and up to 1 day.

To fry chicken:

- 2. Preheat oven to 300°F. Add enough oil to fill the Curtis Stone 12-inch Sauteuse Pan about halfway. Heat oil over medium-high heat until it registers 350°F to 375°F on an instant-read thermometer
- In shallow dish, mix flour, dry mustard, garlic powder, onion powder, paprika, 2 tsp. salt, and 1 tsp. pepper. In medium bowl, whisk eggs and 2 tbs. water.
- 4. Working with one chicken piece at a time, lift chicken from marinade, allowing excess marinade to drip back into bowl, then dredge chicken in flour mixture to coat completely. Dredge flour-coated chicken pieces in egg wash. Dredge coated chicken in flour mixture again to coat completely.

- 5. Working in 2 to 3 batches, carefully add chicken to hot oil and cook, turning as needed, for 12 minutes, or until golden and almost cooked through. Using tongs, transfer chicken pieces to rack set over baking sheet to drain excess oil.
- Transfer to oven and bake 10 minutes, or until chicken shows no signs of pink when pierced with knife. Sprinkle with salt.

To make thyme honey and serve:

7. While chicken bakes in oven, combine honey and thyme in the 8-inch Curtis Stone Sauteuse Pan and warm over medium heat to infuse honey with thyme flavor. Serve thyme honey with fried chicken.



Pan-Fried Snapper with Salsa Verde

Serves: 4

Prep Time: 10 minutes Cook Time: 15 minutes

Make-Ahead: Salsa verde can be prepared (without lemon juice) up to 1 day ahead,

covered and refrigerated.

INGREDIENTS

Salsa Verde

1/2 cup extra-virgin olive oil

3 tbs. finely chopped green onions (white and green parts)

2 tbs. chopped fresh basil

2 tbs. chopped fresh flat-leaf parsley

1 tsp. chopped fresh rosemary

2 tbs. chopped drained capers

1 tbs. finely chopped shallots

Vegetables and Fish:

4 small lemons, cut in half crosswise

4 tbs. olive oil. divided

2 fennel bulbs (about 1 lb.), trimmed, cut from tip to core into 1/4-inch-thick slices

1 small yellow onion, thinly sliced

Four 6-oz. red snapper fillets with skin

METHOD

To make salsa verde-

 In medium bowl, stir oil, onions, basil, parsley, rosemary, capers, and shallots together. Set aside at room temperature.

To cook vegetables and fish:

2. In the Curtis Stone 8-inch Sauteuse Pan over medium-high heat, add 4 lemon halves, cut side down. Cook 2 to 3 minutes, or until cut sides have browned. Remove lemons from pan and squeeze 1/4 cup juice from lemon halves. Stir juice into salsa verde. Season salsa with salt and pepper. Repeat to cook remaining 4 lemon halves and reserve caramelized lemon halves for serving.



- 3. Heat the Curtis Stone 12-inch Sauteuse Pan over medium-high heat. Add 2 tbs. oil, then lay fennel and onion slices in pan. Cook 3 minutes on each side, or until tender and golden brown (don't worry if fennel slices fall apart). Divide vegetables among 4 plates and cover loosely with foil to keep warm.
- 4. Using sharp knife, lightly score skin side of snapper fillets. Season fish with salt and pepper. Heat same pan over medium-high heat. Add remaining 2 tbs. oil, then lay fish, skin side down, in pan and cook 3 minutes, or until skin is golden brown and crisp. Turn fish over and cook 1 minute more, or until it is barely opaque when pierced in thickest part.

To serve:

Place fish alongside vegetables on plates. Drizzle with salsa verde and serve with reserved caramelized lemon halves.



Quick-Braised Green Veggies

Serves: 6 as side dish Prep Time: 10 minutes Cook Time: 6 minutes

INGREDIENTS

4 green onions, sliced

2 garlic cloves, finely chopped

3 tbs. extra-virgin olive oil

3 tbs. low-sodium chicken broth or water

8 oz. asparagus, woody ends trimmed, stalks cut into 1 1/2-inch pieces

1 cup sugar snap peas, trimmed, halved crosswise

1 cup shelled fresh English peas (from about 1 lb. peas in pod)

1/2 head escarole, torn into bite-size pieces (about 2 cups)

3 cups loosely packed baby spinach leaves

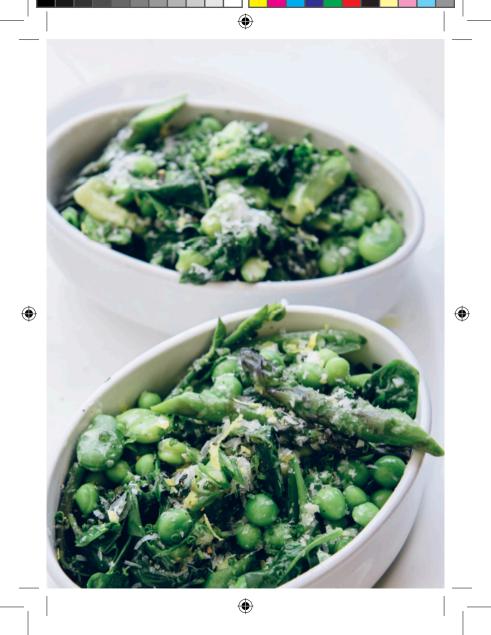
1/2 cup loosely packed fresh basil leaves

1 lemon, zested, juiced

1 tbs. finely chopped fresh chives

Small chunk of Parmesan cheese, for grating

- In the Curtis Stone 12-inch Sauteuse Pan, combine green onions, garlic, oil, and broth and bring to a simmer over medium heat. Cover and cook 2 minutes, or until green onions soften slightly.
- Add asparagus, sugar snaps, and peas and cook 2 minutes, or until peas are warmed through. Add escarole, spinach, and basil and cook 2 minutes, or until escarole wilts and asparagus is crisp-tender.
- Stir in lemon zest and 1 tbs. lemon juice. Season with salt. Sprinkle with chives, grate Parmesan over, and serve immediately.



Shrimp Risotto with Lemon Cream

Serves: 4

Prep Time: 10 minutes Cook Time: 25 minutes

INGREDIENTS

3 cups low-sodium chicken broth

2 tbs. olive oil

3 garlic cloves, finely chopped

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

1 3/4 cups Arborio rice

1/2 cup dry white wine

1 lb. peeled deveined large shrimp (16 to 20 per pound), cut into 1/2-inch pieces

2 tbs. butter

1 tbs. finely chopped parsley

1/4 cup freshly grated Parmesan cheese

2 cups (not packed) baby arugula leaves

2 tbs. fresh lemon juice 1/2 cup heavy cream

1 tbs. grated lemon zest

(12)

- In small heavy saucepan, bring broth and 3 cups water to a simmer over high heat. Turn off heat and cover to keep warm.
- 2. Meanwhile, heat the Curtis Stone 12-inch Sauteuse Pan over medium heat. Add oil, then add garlic and cook 1 minute, or until golden brown. Add onion and cook 2 minutes, or until onions begin to soften. Add rice and stir 1 minute, or until lightly toasted. Add wine and cooking, stirring, for 1 minute, or until most wine has evaporated.
- 3. Add 1 cup hot broth mixture to rice and cook, stirring frequently and keeping mixture at a steady simmer, until broth is absorbed. Continue to add broth mixture 1 cup at a time, stirring until each addition is almost completely absorbed before adding more, and cook about 18 minutes, or until rice is creamy but still al dente (you may not need all broth mixture).
- 4. Add shrimp to pan and cook, stirring, for 3 minutes, or until shrimp are just opaque throughout. Remove pan from heat and stir in butter, parsley, and Parmesan cheese. Stir in arugula and lemon juice and season with salt.
- 5. In medium bowl, whisk cream with lemon zest just until thickened. Garnish each serving with dollop of whipped cream and serve immediately.



Beef and Potato Tacos

Serves: 4 to 6

Prep Time: 15 minutes Cook Time: 25 minutes

INGREDIENTS

1/4 cup olive oil, divided

1 lb russet potatoes cut into 1/4-inch dice

1 lb. ground beef (85% lean)

1 tsp. each chili powder, ground cumin, paprika

1/2 yellow onion, diced

2 garlic cloves, finely chopped

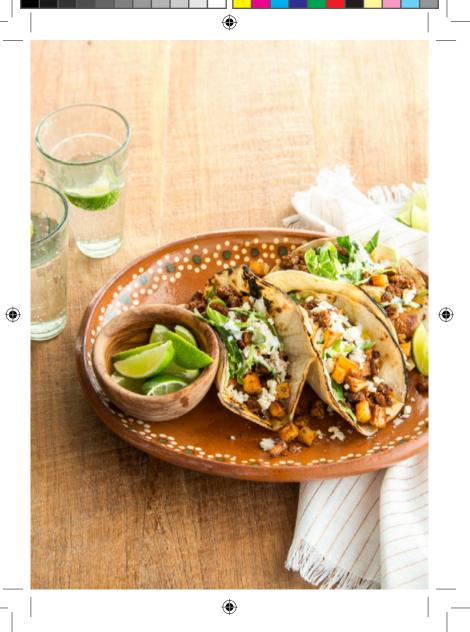
1 tbs. tomato paste

2 tsp. all-purpose flour

12 corn tortillas, warmed

Accompaniments: shredded cabbage, diced tomato, queso fresco, chopped cilantro, sour cream, lime wedges

- Heat the Curtis Stone 12-inch Sauteuse Pan over high heat. Add 3 tbs. oil.
 When hot, add potatoes and sauté 22 minutes, or until golden. Season with
 salt. Transfer potatoes to the 8-inch Curtis Stone Sauteuse Pan and keep
 warm over low heat
- Wipe out large sauteuse pan and place over high heat. Add 1 tbs. oil. When hot, add beef and spices and cook, breaking up meat, for 3 minutes, or until cooked through. Using slotted spoon, transfer beef to bowl.
- Return pan to medium heat. Add onions, garlic, and 1 tsp. salt. Cook 3
 minutes, or until onions are tender. Stir in beef, tomato paste, flour, and 2/3
 cup water. Cook 1 minute, or until sauce clings to beef. Stir in reserved
 potatoes. Season with salt.
- Divide filling among tortillas. Top with cabbage, tomatoes, queso fresco, cilantro, and sour cream. Serve with limes.



Burgers with Bourbon Onions and Arugula

Serves: 4

Prep Time: 5 minutes Cook Time: 20 minutes

Make-Ahead: Onions can be cooked up to 2 days ahead, cooled, covered, and refrigerated. Rewarm onions, covered, over medium-low heat before using. Patties can be formed up to 4 hours ahead. covered and refrigerated.

INGREDIENTS

1 tbs. butter

1 lb. yellow onions, peeled, thinly sliced

1 tbs. Bourbon whiskey (optional)

1 tbs. light brown sugar

1 lb. ground beef (85% lean)

4 slices Muenster cheese

1/3 cup mayonnaise

1 tbs. Dijon mustard

4 hamburger buns, toasted

1 1/2 cups (not packed) baby arugula leaves

- In the Curtis Stone 12-inch Sauteuse Pan over medium-high heat, melt butter. Add onions and cook, stirring often, for 15 minutes, or until caramelized and tender. Remove pan from heat and stir in whiskey, if using, and sugar. Season with salt and pepper.
- Transfer onions to the Curtis Stone 8-inch Sauteuse Pan and keep warm over low heat.
- Wipe out large sauteuse pan and place over high heat. Divide ground beef into 4 equal patties that are slightly wider than buns. Season patties with salt and pepper.
- 4. Add patties to hot pan and cook 3 minutes, or until browned. Flip over and top each patty with slice of cheese. Cook 2 to 3 minutes for medium-rare doneness. Set patties aside on plate to rest.
- 5. In small bowl, whisk mayonnaise and mustard. Spread buns with mayonnaise mixture and mound arugula on bottom halves. Top each bottom half with patty, followed by generous amount of onions. Cover with bun tops and serve.





Pork and Noodle Chow Mein

Serves: 4

Prep Time: 5 minutes

Cook Time: 10 minutes

Make-Ahead: Chow mein is best served right away.

INGREDIENTS

6 oz. spaghetti

3 tbs. sov sauce, divided

2 1/2 tbs. oyster sauce

1 tbs. brown sugar, divided

2 tsp. finely chopped fresh ginger

1 garlic clove, finely chopped

1 small jalapeño chile, finely chopped (optional)

1 ths cornstarch

8 oz. boneless pork chops, cut against grain into 1/4-inch-thick slices

2 tbs. vegetable oil, divided

1 each red and yellow bell peppers, thinly sliced

1 carrot, peeled, cut into matchstick-sized pieces

1/2 yellow onion, thinly sliced

2 green onions, thinly sliced, divided

1/4 savoy cabbage, thinly sliced (about 1 1/2 cups)

- Bring large pot of salted water to a boil over high heat. Add spaghetti and cook 8 minutes, or until al dente. Drain spaghetti and rinse under cold water. Set aside.
- Meanwhile, in small bowl, whisk 1/4 cup water, 2 tbs. soy sauce, oyster sauce, 2 tsp. brown sugar, ginger, garlic, and jalapeño, if using.
- In another bowl, mix remaining 1 tbs. soy sauce, remaining 1 tsp. brown sugar, and cornstarch. Add pork and toss to coat. Season pork with salt.
- 4. Heat the Curtis Stone 12-inch Sauteuse Pan over high heat. Add 1 tbs. oil. When oil is shimmering, add peppers, carrots, and yellow onions and cook, stirring occasionally, for 3 minutes, or until vegetables are slightly tender. Transfer vegetables to large bowl.



- 5. Add remaining 1 tbs. oil and pork to same pan and cook, stirring occasionally, for 2 minutes, or until browned and just cooked through. Add soy sauce mixture and simmer 30 seconds, or until reduced slightly. Add vegetables, noodles, and half of green onions and toss to coat.
- Remove pan from heat and stir in cabbage. Season with salt, if needed. Sprinkle with remaining green onions and serve.



SET INCLUDES

8-inch Sauteuse Pan w/ Glass Lid 12-inch Sauteuse Pan w/ Glass Lid

PRODUCT INFORMATION

- · Forged aluminium body with reinforced rims for added strength
- Exclusive DURA-PAN® non-stick interior for reliable food release and easy cleaning
- · Safe to use on all cooktops, including induction
- Double-riveted stainless steel handles
- · Tempered glass lid for see through convenience
- Dishwasher Safe
- · Suitable for oven and cooktop use

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















(20)

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.
- 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.
- In a convection oven, adjust the temperature in line with the oven manufacturer's guidelines.
- · Do not place empty cookware in a hot oven.
- Always use oven mitts when removing cookware from the oven.
- This cookware can 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 glass lid is oven safe up to 400°F.
- 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.
- · Do not place lid directly on the cooktop
- 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.



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.
- 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.

WARRANTY: 1-YFAR I IMITED

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 product@curtisstone.com Phone: 1-877-822-7450

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