

Grilled Chicken with Arugula-Zucchini Salad

Serves: 4

Prep Time: 15 minutes Cook Time: 10 minutes Make-Ahead: Vinaigrette can be made up to 8 hours ahead, covered and refrigerated. Let vinaigrette stand at room temperature for 15 minutes and rewhisk before using.

INGREDIENTS

Lemon-Caper Vinaigrette:

- 2 tbs. finely chopped shallots
- 1 lemon, zest finely grated, juiced
- 1 tbs. coarsely chopped drained nonpareil capers
- 1 tbs. finely chopped pepperoncini
- 1 tbs. finely chopped fresh flat-leaf parsley
- 2 tsp. white wine vinegar
- 1/4 cup extra-virgin olive oil

Chicken and Salad:

- 4 boneless skinless chicken breast halves (6 oz. each)
- 1 tbs. olive oil
- 5 oz. baby arugula (about 8 cups not packed)
- 1 cup halved cherry tomatoes
- 2 small zucchini, ends trimmed

METHOD

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To make lemon-caper vinaigrette:

 In medium bowl, whisk shallots, lemon zest, 3 tbs. lemon juice, capers, pepperoncini, parsley, and vinegar. Gradually whisk in oil. Season with salt and pepper.

To cook chicken:

 Heat the Grill Lid of the Curtis Stone 4-qt. Multi-Function Pan over medium-high heat. Coat chicken with oil and season with salt and pepper. Grill 4 minutes per side, or until grill marks form and chicken shows no sign of pink when pierced in thickest part. Transfer to cutting board.

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Meanwhile, to assemble salad:

3. In large bowl, combine arugula and tomatoes. Lay zucchini on work surface and, using vegetable peeler, shave off long, thin ribbons from each side of zucchini until you reach seedy center. Add ribbons to bowl and discard seedy center of zucchini.

- 4. Using your hands, toss salad with enough vinaigrette to coat. Season with salt and pepper.
- 5. Slice chicken breast crosswise and transfer to 4 plates. Heap some salad alongside. Drizzle with remaining vinaigrette and serve.



Grilled Ribeye with Creamed Spinach and Blue Cheese

Serves: 4 Prep Time: 10 minutes Cook Time: 10 minutes

INGREDIENTS

2 tbs. olive oil, divided 1 cup finely chopped onions 1 lb. fresh baby spinach 3/4 cup heavy cream 3 oz. blue cheese, such as Maytag Two 12-oz. boneless rib-eye steaks (about 1-inch thick)

METHOD

To make creamed spinach:

- Heat the Curtis Stone 4-qt. Multi-Function Pan over medium-high heat. Add 1 tbs. oil, then add onions and cook, stirring often, for 3 minutes, or until translucent. Add spinach one handful at a time and sauté 2 to 3 minutes, or just until it wilts. Transfer spinach to fine sieve and press to remove as much liquid as possible.
- Add cream to pan, bring to simmer over high heat, and simmer 2 minutes, or until slightly thickened. Stir in spinach. Coarsely crumble half of blue cheese over and toss to coat. Season with salt and pepper. Keep warm over very low heat.

Meanwhile, cook steaks:

3. Coat steaks with 1 tbs. oil and sprinkle with salt and pepper, pressing seasonings into meat. Heat the Grill Lid of the Multi-Function Pan over high heat. Grill steaks 4 minutes per side, for medium-rare doneness. Transfer to cutting board to rest 3 minutes.

To serve:

 Slice steaks against grain and divide among 4 plates. Spoon creamed spinach alongside, sprinkle with remaining blue cheese, and serve.

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Low Country Boil Skewers

Serves: 4 Prep Time: 15 minutes Cook Time: 25 minutes Make-Ahead: Skewers can be assembled up to 1 day ahead, covered and refrigerated.

INGREDIENTS

12 baby red potatoes 3 ears yellow corn 12 oz. cooked smoked sausages (such as Andouille), cut into 1/2-inch-thick rounds 18 jumbo shrimp, peeled, deveined, tails intact 5 tbs. unsalted butter, melted 1 tbs. Old Bay seasoning 2 cups cooked long-grain rice 2 green onions, thinly sliced Lemon wedges, for serving

METHOD

- Place potatoes in the Curtis Stone 4-qt. Multi-Function Pan and add enough cold salted water to cover them by 2 inches. Bring to a boil over high heat. Reduce heat and gently simmer 10 minutes, or until potatoes are tender. Transfer potatoes to plate. Add corn to simmering water and cook 5 minutes. Drain and cool. Cut each ear of corn crosswise into 4 pieces.
- 2. Alternately thread potatoes and corn together and sausage and shrimp together onto 8 skewers.
- Meanwhile, heat the Grill Lid of th Multi-Function Pan over medium heat. In small saucepan, mix melted butter and Old Bay and keep warm.
- 4. Brush skewers with Old Bay butter. Grill potato and corn skewers, turning occasionally, for 6 minutes, or until lightly charred. Grill sausage and shrimp skewers, 2 minutes per side, or until shrimp are just cooked through and beginning to char.
- 5. Serve skewers over rice and sprinkle with green onions. Serve with lemon wedges.





Kimchi Fried Rice

Serves: 4 Prep Time: 10 minutes Cook Time: 10 minutes Make-Ahead: Fried rice can be made up to 1 day ahead, covered and refrigerated. Rewarm over medium-high heat.

INGREDIENTS

10 green onions 6 tbs. canola oil, divided 4 large eggs, beaten to blend 4 cups cold cooked rice 3 carrots, cut into 1/4-inch pieces 1 1/2 cups napa cabbage kimchi, drained and very coarsely chopped 1/4 cup soy sauce 2 tsp. toasted sesame oil 1 1/2 tsp. black or white sesame seeds, toasted Sriracha or other hot sauce. for serving

METHOD

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- Cut dark green tops of green onions on diagonal into 1-inch pieces. Finely chop white and pale green parts. Reserve one-fourth of dark green tops for garnish.
- Heat the Curtis Stone 4-qt. Multi-Function Pan over medium-high heat. Add 2 tbs. canola oil and tilt to coat cooking surface. Add eggs and quickly stir 30 seconds, or until just cooked but still wet. Transfer cooked eggs to a plate.
- 3. Add remaining 1/4 cup canola oil to pan. Once oil is hot, add rice and cook, allowing rice to become slightly crisp on bottom of pan before stirring, 4 minutes, or until heated through. Add carrots and stir 1 minute, or until beginning to soften. Stir in kimchi, followed by green onions (both tops and bottoms), and stir 2 minutes, or until heated through. Add soy sauce and sesame oil and stir 1 minute. Stir in eggs and season with salt.
- Transfer rice to large serving bowl. Sprinkle with sesame seeds and reserved green onions. Serve with hot sauce.

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Pan-Roasted Brussels Sprouts with Chorizo and Caraway

Serves: 4

Prep Time: 5 minutes Cook Time: 10 minutes Make-Ahead: Brussels sprouts can be prepped and chorizo diced up to 4 hours ahead, covered, and refrigerated.

INGREDIENTS

1 tsp. caraway seeds 2 tbs. olive oil 1 1/2 lb. Brussels sprouts (about 20 medium), halved and tough outer leaves removed

2 green onions, trimmed and thinly sliced

1/3 cup diced Spanish chorizo

METHOD

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- In the Curtis Stone 4-qt. Multi-Function Pan, stir caraway seeds over medium heat 2 minutes, or until toasted and fragrant. Transfer seeds to spice grinder or mortar and pestle and grind into a powder.
- 2. Return pan to stove over medium-high heat. Add oil, then add Brussels sprouts, green onions, and chorizo and sauté for 8 minutes, or until Brussels sprouts are tender and beginning to caramelize. Mix in ground caraway. Season with salt and pepper and serve.





Barbecue Braised Pot Roast

Serves: 4 Prep Time: 15 minutes

Cook Time: 4 hours Make-Ahead: Beef can be cooked up to 2 days ahead, cooled, covered and refrigerated. Rewarm covered over low heat, adding water if sauce gets too thick.

INGREDIENTS

One 4-lb. beef chuck roast 2 tbs. olive oil 1 tbs. butter 1 onion, grated 2 garlic cloves, smashed 2 tsp. paprika 3 cups reduced-sodium beef broth 1/2 cup ketchup 1/4 cup coder vinegar 1 1/2 tbs. Worcestershire sauce Coleslaw, for serving

METHOD

- Preheat oven to 325°F. Pat beef dry and season with salt and pepper. Heat oil in the Curtis Stone 4-qt. Multi-Function Pan over medium-high heat. Add beef and cook, turning as needed, for 10 to 12 minutes, or until browned on all sides. Transfer beef to plate. Pour off and discard oil in pan.
- Return pan to medium heat and melt butter. Add onions, garlic, and paprika and cook, stirring frequently, for 3 minutes, or until fragrant. Whisk in broth, ketchup, vinegar, sugar, Worcestershire sauce, 1 tsp. salt, and 1/2 tsp. pepper and bring to a boil.
- 3. Add beef and cover pan with lid. Place in oven and braise, turning beef over halfway through cooking, for 3 1/2 hours, or until beef is fork-tender.



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4. Transfer beef to plate and cover with foil. Strain cooking liquid into measuring cup. Allow fat to settle on top and spoon off fat. Return defatted cooking liquid to pan. Simmer over medium heat to reduce by half, 15 to 20 minutes.

- 5. Increase oven temperature to 425°F. Return beef to pan, spooning sauce over. Rewarm in oven 5 mins.
- 6. Slice beef and serve with sauce and coleslaw.



Jalapeño-Cheddar Hush Puppies

Serves: 4

Prep Time: 10 minutes Cook Time: 20 minutes Make-Ahead: Hush puppy batter can be made up to 4 hours ahead of frying, covered and refrigerated.

INGREDIENTS

1 1/4 cups yellow cornmeal 1 1/4 cups all-purpose flour 1 tbs. sugar 2 tsp. baking powder 1/4 tsp. cayenne 1 cup buttermilk Canola oil, for deep-frying 2 large eggs, beaten to blend 1/2 cup shredded white cheddar cheese 1 red or green jalapeño, seeded, finely chopped 3 tbs. melted butter

METHOD

- In large bowl, whisk cornmeal, flour, sugar, baking powder, cayenne, 2 tsp. salt, and 1/2 tsp. black pepper. Make well in center of dry ingredients in bowl. Add buttermilk and eggs, and using rubber spatula, stir into dry ingredients to form batter. Fold in cheese, jalapeños, and melted butter, being careful not to overmix.
- Add enough oil to reach halfway up the side of the Curtis Stone 4-qt. Multi-Function Pan. Heat oil to 350°F.
- 3. Working in batches and using 3/4 oz ice-cream scoop or heaped tablespoon, drop batter into oil. Cook, turning hush puppies frequently, for 3 to 4 minutes, or until they are puffed and golden brown. Using slotted spoon, transfer to paper towels to drain. Rest 2 minutes before serving.

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Meatball Parm Sliders

Serves: 4

Prep Time: 10 minutes, plus 30 minutes chilling time Cook Time: 25 minutes Make-Ahead: Meatball mixture can be made up to 1 day ahead, covered and refrigerated.

INGREDIENTS

9 dinner rolls, split open, divided 1/4 cup whole milk 1 lb. ground beef (80% lean) 1/4 yellow onion, grated 1/4 cup fresh ricotta cheese 1 large egg, beaten to blend 2 garlic cloves, finely chopped 1 tbs. olive oil One 15-oz. can tomato sauce 1/4 cup finely grated Parmesan cheese 8 basil leaves, torn 4 slices mozzarella cheese, halved

METHOD

- In large bowl, tear 1 dinner roll into small crumbs. You should have about 1 cup crumbs. Add milk, 2 tsp. salt, and 1/2 tsp. pepper and set aside for 5 minutes to allow bread to absorb milk. Using fork, mash mixture into a paste.
- Gently mix in beef, onion, ricotta, egg, and garlic. Fry small piece of beef mixture to check for seasoning and adjust accordingly. The mixture will be soft, which will ensure tender meatballs. Form 8 large meatballs and refrigerate 30 minutes, or until firm.
- 3. In the Curtis Stone 4-qt. Multi-Function Pan, heat oil over medium-high heat. Add meatballs and cook 8 minutes, or until thoroughly browned on all sides. Stir in tomato sauce and cook, turning meatballs occasionally, for 10 minutes, or until meatballs are cooked through and sauce has thickened. Stir in Parmesan and basil.
- Meanwhile, preheat broiler. Lay remaining 8 rolls, cut side up, on the Grill Lid of the Multi-Function Pan. Broil 1 minute, or until lightly toasted. Remove roll tops and set aside.
- Divide meatballs and all but 1/2 cup of sauce among roll bottoms. Top meatballs with mozzarella and broil 2 minutes, or until cheese is golden. Cover with roll tops and serve with reserved sauce.

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Grilled Chicken Fajita Quesadillas

Serves: 4 Prep Time: 10 minutes Cook Time: 20 minutes Make-Ahead: Chicken fajita mixture can marinate up to 1 day, covered and refrigerated.

INGREDIENTS

3 tbs. olive oil, plus more for brushing 2 garlic cloves, minced 2 tsp. chile 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 Sour cream, for serving

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METHOD

- In large bowl, mix 3 tbs. oil, garlic, and chile powder. Add chicken, bell peppers, and onions. Season with salt and pepper and toss to coat.
- Heat the Curtis Stone 4-qt. Multi-Function Pan over medium-high heat. Add chicken and vegetables and cook 7 minutes, stirring occasionally, or until chicken is cooked through and vegetables are charred in spots. Transfer mixture to bowl.
- 3. Heat the Grill Lid of the Multi-Function Pan over medium heat. Lightly brush one side of each tortilla with oil. Lay tortillas oiled side down on work surface. Sprinkle 1/2 cup cheese over bottom half of each tortilla. Divide chicken fajita mixture among tortillas, then top each with another 1/4 cup of cheese. Fold top half of tortillas over filling and press to compact.
- 4. Place 2 quesadillas on hot grill and cook, flipping halfway through cooking, for 5 minutes, or until golden brown and cheese melts. Transfer quesadillas to cutting board and cover loosely with foil. Repeat to cook remaining 2 quesadillas. Open quesadillas and scatter cilantro over filling. Close quesadillas and cut into wedges. Serve with sour cream.





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Baked Cinnamon Apple Crisp

Serves: 8

Prep Time: 15 minutes

Cook Time: 1 1/4 hours, plus 10 minutes cooling time

Make-Ahead: Crisp topping can be made up to 1 day ahead, covered and refrigerated or frozen up to 1 month. Baked crisp is best served warm, but will keep for up to 1 day, covered at room temperature.

INGREDIENTS

1 cup plus 3 tbs. all-purpose flour, divided 1 cup old-fashioned oats 2/3 cup granulated sugar 1 tsp. fine sea salt, divided 10 tbs. chilled unsalted butter, cut into pieces 3/4 cup packed light brown sugar 1 1/4 tsp. ground cinnamon 5 Granny Smith apples, cored and cut into 1/2-inch wedges 5 Golden Delicious apples, cored and cut into 1/2-inch wedges Vanilla ice cream, for serving

METHOD

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- 1. Position rack in center of oven. Preheat oven to 350°F.
- In medium bowl, mix 1 cup flour, oats, granulated sugar, and 3/4 tsp. salt to blend. Using your fingers, rub butter into flour mixture until clumps form. Freeze topping 10 minutes, or until firm.
- Meanwhile, in large bowl, mix brown sugar, remaining 3 tbs. flour, cinnamon, and remaining 1/4 tsp. salt. Add apples and toss to coat. Transfer to the Curtis Stone 4-qt. Multi-Function Pan. Sprinkle crumble topping over.
- 4. Place pan on baking sheet lined with aluminum foil to catch any juices that bubble over. Bake 1 1/4 hours, or until topping is golden brown and filling is bubbling. Cool 10 minutes. Spoon crumble into bowls and serve warm with ice cream.

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SET INCLUDES

- 40T / 12-inch Multi-Function Pan
- 2.50T / 12-inch Grill Lid/Pan



PRODUCT INFORMATION

- · Versatile Multi-Function pan's fry, sauté, roast, and bake
- · Grill Lid perfect for searing meat and vegetables
- · Solid cast aluminium provides even heat distribution without the heavy weight
- Suitable for oven and cooktop use
- Exclusive DURA-PAN® non-stick interior
- Dishwasher safe

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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



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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.

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 softer; 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

OVEN USE

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- 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 be used under a broiler. Ensure that the cookware and handles are at least 2" away from the heat source. Do not exceed the oven safe temperature when using cookware under the broiler.



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COOKWARE USE

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- 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 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.
- The unpainted base of your Multi-Function Pan is raw aluminum. The aluminum can discolor after repeated exposure to heat. This is normal and will not affect the performance of your pan in any way. To minimize this discoloration follow the "Cleaning Your Cookware" instructions.
- Never heat an empty pan or allow it 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 using 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 cook top surface. Take special care when using on 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. Center your pan over the heat source (this prevents damage to the exterior coating).

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STORAGE

To protect your non-stick coating, do not stack or nest cookware inside each other without a
protective sheath (e.g. kitchen 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 overheating may shorten the life of the cookware, cause discoloration, and damage both the interior and exterior surface.
- Never leave the handles 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.
- 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 mitts when holding handles on cookware and lids.
- In the event of a pan fire, turn off the heat supply, place a dampened towel over the pan, and leave for 30 minutes before removing.

WARRANTY: 1-YEAR LIMITED

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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.

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